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War-Time Housekeeping Filled With Adventure

English Women Rise to Challenge of Bombs and Rationing—Ingenuity Takes Place of Plenty as Routine Shattered—Monotony Passes From Home-Maker's Tasks.

LONDON.—The "monotony" of household duties, against which women everywhere have always been wont to rebel, has completely disappeared from war-time Britain with a vengeance, writes a correspondent.

The women of England don't need to be told that in this war they are as much in the front line as their men. They know it. Every sunrise brings a new problem to the kitchen front, as almost every twilight brings its air-raid alarm, putting a semi-colon to a day.

As the year draws on toward spring, even the morning starts out with a difference. After four months of something like fourteen hours a day of blackout, spring brings the relief of breakfasting or at any rate, of setting about household chores in daylight. (This black-out business is a dull care, something like a not very painful, but constant, toothache.)

Schedule Shake-up

In our house there are something like 18 windows, and it's some business seeing that no one ray of light gets through to the night. Otherwise the war-time loses no time ringing the bell to have you adjust the curtain. Each morning taking down the blackout is the "must" before starting the day's duties.

Next comes shopping. Air warfare has shaken up the home in more ways than one: the government has just appealed to women to get their shopping done before 4 p.m., so that train and bus routes are left free for workers to get back to their homes and have some food before the sun sets up their wall. Kitchen shopping is urged, should be gotten over in the early morning, leaving household duties for later on. That means a complete shake-up of most women's ordinary schedule.

But even if it upsets routines, shopping is now usually an adventurous expedition. Some days many of the items on your list won't be available, so it's no good telephoning orders—you have to see what is offered to make your alternate choice. Again, you are asked to carry home as much as you can. Deliveries are restricted.

Messengers boys, as well as maids, are a rarity. They can find more remunerative and spectacular jobs in the munitions industry or in factories making other war necessities, where the government needs them badly. The A.R.P., and A.S. and other wartime organizations, too, have absorbed quite a number of them.

Some time disgruntled clients were given permission to change their registered tradesmen. Hitherto, once you had registered with a butcher and grocer for your rationed foods—meat, butter, sugar, tea, fats, bacon—you could not change your mind. Over a million applications were made, and it is to be supposed that the million British housewives can't be wrong.

Fairies Few

The old custom of barter seems to have been revived since the war. Your week's tea ration, for example, is more than sufficient for your needs, but you have a friend who is long on sugar but short on tea, or short on onions and long on cheese—both as rare as a snow-storm in July—so you barter your goods. This system may perhaps be frowned on by the powers that be, but nothing can stop it, so far as it can see.

With the recent more stringent rationing restrictions, entertaining in the home has been reduced to the vanishing point. If you invite friends for the week-end, they know that they must bring their own food, and week-end meals turn out to be a series of Dutch treat. Sherry parties are replacing cocktail parties, because it's getting more and more difficult to obtain ingredients to mix a simple Martini or a Bronx. Prices, too, are almost prohibitive. Whiskey costs four and a half dollars a bottle, brandy is worth its weight in gold, and even the price of sherry is continually rising. Sandwiches are re-trained and reduced to the very simplest expression both in variety and quantity for most "fillings" and under the rationing heading.

As a matter of fact, parties are few and far between these days, usually given only for men home on leave. It's too hazardous getting around after dark, what with the blackout, irregular public services and the incipient danger of night raiders. Most people only visit in their immediate neighborhood, where, if things get too hot, they are within easy reach of home.

Besides, the mere business of living these days is pretty strenuous and "early to bed" has become a pretty general custom unless you are some sort of night duty, or gunnery and other disquieting noises keep you on tenterhooks waiting for the all-clear.

New Attitude

Conversation among women these days usually runs to food. Heating is, or was, the second most important subject. Now that the worst of the winter is over, the rather inadequate ration of six hundred-weight of coal per household loses much of its grimness, but central heating was never one of England's great points and one's lowered vitality made it difficult during the winter months to keep warm on ever-decreasing fuel.

The exchange of recipes or tales of experiments with new foods have replaced small talk about changing styles, new hair-do's or just plain cooking. Conversation is once again being recognized as a fine art. When this war is over, England may be known for its wholesome cooking instead of as the home of the soggy boiled potato and watery cabbage.

So even those women who used to profess a certain disdain for housekeeping, and who in the past have had to change their viewpoint. Somehow it has aroused their fighting instincts.

EGGS ARE PLENTIFUL

Canadians should be using eggs freely at the present time. So many eggs are being laid by the hens that there is more than enough of this food to meet present demand in this country and also to fill any orders that may come from Great Britain.

A piece of sound advice at this time to homemakers who want to make the most of the food dollar, is to take advantage of the good buy eggs are at prevailing prices. Buy them in quantity, freeze them for lunch or supper, alone or in a combined dish as the main course, use them in desserts and make large fluffy light sponges or cakes which can be made at a nominal cost.

Egg cooking is simple, but there is one general rule which should be followed. Always cook eggs at low temperature, so that they will be tender and palatable. If cooked in water, as in poaching, so to be served in the shell, the water should be kept below boiling point, and this rule should not be broken even when frying eggs, as slow cooking gives best results. In baking egg dishes, a moderately slow oven should be used and this includes baking the sponge type of cake and meringues.

The Consumer Section Marketing Service, Dominion Department of Agriculture, reminds consumers that eggs are sold by grade on this basis of quality and size. The following are a few receipts which can be used to advantage when there is such an abundant supply of eggs on the market.

Scrambled Egg with Bacon
6 strips side bacon
2 eggs
2-3 cup milk
Salt and pepper to taste

Cut bacon in small pieces and cook in frying pan. Beat eggs slightly. Add milk and season. Pour into pan with bacon and cook slowly, stirring constantly until mixture coagulates. Serve on toast.

Egg and Potato Casserole
4 tablespoons butter
4 tablespoons flour
2 cups milk
4 cups cooked potatoes, cubed
6 hard-cooked eggs, sliced
Salt, pepper and paprika
Melt butter. Blend in flour. Add milk gradually and stir until sauce thickens. Season to taste. Put alternate layers of potatoes, eggs and sauce in buttered baking dish. Sprinkle top with buttered cracker

Painful, Pus Filled Boils the Cause of Much Misery

If you suffer from boils you know how sick and miserable they made you feel. Boils are an outward indication of impurities in the system, and just when you think you are rid of one another crops up to take its place and prolong your misery. All the lancing and poulticing you can do may not stop more coming.

To help overcome boils you should purify the blood, so why not give that old, reliable blood medicine, Burdock Blood Bitters, a chance to show what it will do in helping you get rid of them? Thousands have used it for this purpose for the past 60 years. Why not you?

The T. Milburn Co., Limited, Toronto, Ont.

CONSTIPATION A LIFELONG STRUGGLE

Relief Found at Last

With perfect frankness a woman correspondent writes: "I have suffered from constipation as long as I can remember, and taken all sorts of things—which in some cases seemed to do good at first but afterwards had no effect. Then I thought I would try Kruschen in my tea every morning, and I have done so for over a year. I am pleased to say after the first month I had no more trouble with constipation and I have felt very fit."—(Mrs.) G. M. S.

Kruschen helps to maintain a condition of internal cleanliness. The laxative salts in Kruschen stimulate the organs of elimination to smooth, gentle action. Your system is thus kept clear of clogging waste and poisonous impurities.

created such a sensation among American women that Paris dress-makers ventured into cottons designed for more formal wear. Last Spring the Paris openings found the famous couturiers showing the season's most sought-after creations made up in cottons.

The severest back America business with such comments as "brown cotton printed with pink moss roses is made into Balenciaga's outstanding great-grandmother had two printed cottons, and Paquin among the best dressed going to America."

The fall of Paris served only as an incentive to American designers, searching for a truly American fabric, to turn their best efforts to cottons. Taking the same fabric which the great-grandmothers had spun and woven by hand, these American designers came to the New York openings last fall with cotton velveteen and corduroy creations which won the enthusiastic approval of American women everywhere. So widespread was the reception given the new cottons that manufacturers were unable at times to supply the demand.

Cabbage Maggot Control and Cost Corrosive Sublimates

In the face of rapidly rising prices for corrosive sublimates many vegetable growers are enquiring regarding possible substitutes for this material for use in eradicating the control of the cabbage maggot says A. G. Duxan, Division of Entomology, Science Service, Dominion Department of Agriculture. It is true that the cost of this poison has increased practically three hundred per cent since war was declared, but a figure of this nature is points are considered, that this is as serious as appears on the surface as a study of a few of the factitious uses of corrosive sublimates is presently retailing at a price of approximately \$6 per pound, almost three times more than it was a year and a half ago. This sounds rather staggering at first and the natural reaction on the part of most growers is to decide immediately that at such a figure its use as a remedy for the cabbage maggot is quite out of the question. It might be interesting to calculate just what is needed for material to treat one plant with the poison at its present price level.

In controlling the cabbage maggot corrosive sublimates is diluted at the rate of one ounce to ten gallons of water. One ounce will treat about 930 plants and one pound (16 ounces) 8,000 plants. Thus, for \$6 it is possible to treat 8,000 cabbages or cauliflower transplants once. This works out at about 1-14 of one cent per plant or, inversely for one cent 14 plants can be given one application. Most growers treat their cabbages twice but even under such conditions it will take only one cent to treat a section of acre.

There are certain substitutes such as tar paper discs creosote dust and possibly poisoned baits which are used for material to treat one plant with the poison at its present price level. In controlling the cabbage maggot corrosive sublimates is diluted at the rate of one ounce to ten gallons of water. One ounce will treat about 930 plants and one pound (16 ounces) 8,000 plants. Thus, for \$6 it is possible to treat 8,000 cabbages or cauliflower transplants once. This works out at about 1-14 of one cent per plant or, inversely for one cent 14 plants can be given one application. Most growers treat their cabbages twice but even under such conditions it will take only one cent to treat a section of acre.

Spring Best Time To Control Mosquitoes

When hungry and filled with blood lust, the female mosquito is a fierce and persistent biter. The males, of course, do not suck blood and their bites are too feeble to pierce anything but the delicate plant tissues, and moreover they lack the biological urge of the mother mosquito which must have blood to mature its eggs and to carry on the noxious race. It is difficult to do much about these mosquitoes once they are on the wing. The best time to attack them is before they emerge from the water in which they breed. All mosquitoes develop in quiet water. In Canada, most of them are produced in temporary shallow pools such as snow-water pools, rainpools and the flooded margins of ponds, lakes and streams. Their eggs are laid during the warmer months but usually do not hatch until after passing through the winter under a layer of ice. On the dead leaves and soil in low places, when the snow melts and rains fall and the ground is flooded, the eggs hatch. The larvae develop slowly when the water is cold, more quickly as the sun warms it and when they reach full-growth transform into pupae and emerge a short time later as winged adults. The largest numbers of mosquitoes usually develop from late April to early June, and it is during this period that action to control them is most effective. Other mosquitoes breed all summer in such places as rain-water barrels. The larvae and pupae breathe through tube-shaped organs that are forced through the water surface to the outer air. When a little petroleum oil is poured on the surface this penetrates the tubes poisoning and choking them. Thus,

Savings you want for **EASTER** and after

On Sale THURSDAY, SATURDAY & MONDAY

GILCHRIST FRUIT CAKE 26 Oz. CAKE	25c	McCREADYS PICKLES	SWEET MIXED OR MUSTARD	23c
FRENCHS MUSTARD 9 Oz. JAR	12c	ARROW BRAND PEARS 16 oz. Tin 11c 3 For		31c
CHASE AND SANBORN COFFEE		ROYAL RUSSET APPLE JUICE 20 Oz. Tin EACH 10c. 3 FOR		25c
1 Lb. Tin	55c	AYLMER FRUIT COCKTAIL 15 oz. Tin		25c
1/2 Lb. Tin	28c	WELCH'S GRAPE JUICE Large 32 Oz. Bottle		53c

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TENDERLOIN ROAST, Lb.	35c	Picnic Style Pork SHOULDERS BONELESS, Lb.	32c
RIB ROAST BEEF, Lb.	26c	Cottage Style PORK ROLLS, Lb.	32c
CHUCK ROAST BEEF, Lb.	15c	Maple Leaf Sliced BACON, Rineless, 1/2 Lb. Pkg.	20c
FRESH BEEF PLATES, Lb.	14c	Midget COTTAGE ROLLS, Lb.	35c
ROUND STEAK, Lb.	28c	Breakfast BACON SLICED, Lb.	29c
SIRLOIN STEAK, Lb.	35c	Tendersweet HAM BONELESS, Lb.	43c
		COOKED HAM SLICED, Lb.	55c
		Eatons Select YOUNG PORK SAUSAGE, Lb.	25c

MAPLE LEAF TENDER SWEET HAM Whole or Half, Lb. 31c

DEMONSTRATION AT OUR STORE SATURDAY, APRIL 12TH.

VISIT THE STORE AND SAMPLE THIS FINE PRODUCT.

HEINZ TOMATO KETCHUP 14 Oz. Bottle	21c	HEINZ CHOW CHOW PICKLES Roman Jar	29c	HEINZ ASSORTED SOUPS Med. Size Tin Each 14c	2 FOR 27c
HEINZ CHILI SAUCE 12 1/2 Oz. Bottle	27c	HEINZ VINEGAR 16 1/2 Oz. Bot.	17c	HEINZ SANDWICH SPREAD 6 1/2 Oz. Jar	23c

A LARGE ASSORTMENT OF FRUITS AND VEGETABLES

FRESH SPINACH, Lb. 15c.	2 Lbs. — 29c	Sunkist ORANGES, Med. Size. Doz.	32c
SWEET POTATOES, Lb. 12c.	2 Lbs. — 23c	GRAPEFRUIT, Small	5 for 25c
NEW BEETS, Bunch	10c	CUCUMBERS, Each	25c
REDISH, Bunch	10c	PINEAPPLES, Each	20c
RHUBARB, Lb.	25c	CARROTS, Lb. 3c.	10 Lbs. — 29c

Store Closed Good Friday, April 11th.

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See Our Window

JAMIESON'S DRUG STORE

Pancakes

1 cup flour
1 teaspoon baking powder
1-2 cups milk
6 eggs
3-4 teaspoon salt
Sift flour, baking powder and salt. Add milk slowly and mix until smooth. Add eggs one at a time. Beat thoroughly. Drop in spoonfuls on hot, well greased frying pan or special griddle. When bubbles form, turn and brown on other side. Serve hot with maple syrup or maple sugar.

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WAR EMERGENCY TRAINING

Arrangements have been made to provide training for war industries, in Nova Scotia and New Brunswick centres for a number of trainees from Prince Edward Island. Training will be given in these courses in Sheet metal work, Welding, Machine Shop operation, and fitting for ground mechanics in the R. C. A. F., also in Wireless Operation, Aero engine fitting and Air Frame Mechanics.

Young men between the ages of 18 and 30 years with a Grade 8 education and physically fit will be eligible. Transportation costs, tuition and a living allowance will be supplied.

Required forms to make application for these courses may be secured on application from W. R. Shaw, Deputy Minister of Agriculture, Charlottetown, Prince Edward Island.

BUY RAMSAY'S THE RIGHT PAINT TO PAINT RIGHT

Eggs in Noodle Nests

2 cups new noodles
6 cups boiling water
2 teaspoons salt

1-2 cup milk
1-4 teaspoon pepper
2 tablespoons melted butter
1 cup grated cheese
6 eggs

Cook noodles in water to which 1-2 teaspoons of salt has been added, until tender—about 15 minutes. Drain and rinse with cold water. Mix with 1-4 teaspoon salt, 1-8 teaspoon pepper, butter and cheese. Line 6 custard cups with the noodles. Make a depression in centre of each. Break one egg into each depression. Sprinkle with the remaining 1-4 teaspoon of salt and 1-8 teaspoon pepper. Set the cups in shallow baking pan. Bake in moderate oven, 225 F. 25 minutes, or until egg whites are set.

Baked Bean Salad

2 cups baked beans
1 cup shredded lettuce
2 tablespoons chili sauce
3 tablespoons chopped green pickle
1-2 cup salad dressing

Mix well. Serve in lettuce cups.

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