

# GOVERNMENT CHARGE ACCOUNT REGULATIONS

The Wartime Prices and Trade Board makes the following regulations respecting charge accounts:—

1. All charge accounts must be paid in full by the last day of the month following the month in which the goods are purchased.
2. If any charge account has not been paid in full by the tenth day after the due date, no further purchases may be made on such charge account while such default continues.

We ask for the kind co-operation of all our customers in assisting us to conform with this Dominion Government Order.

## MOORE & McLEOD Limited

Rotary Radio Auction for Crippled Children THURSDAY, DECEMBER 4th

# YEO THEATRE

## Zane Grey's "Western Union"

with ROBERT YOUNG, RAYMOND SCOTT, DEAN JAGGER, VIRGINIA GILMORE IN TECHNICAL

MONTAGUE, SATURDAY 29 MATINEE SATURDAY 3 P.M. SOURIS, THURSDAY 27

## The Likes Of We

By T. C. BRIDGES

The last of the daylight had disappeared when at length he heard them move. Dick sighed with relief as he heard them pass out through the front door, but he stayed where he was. He would have to wait until they were off the premises before he followed.

He heard the purr of a self-starter and started downstairs. It was very dark, but he dared not use his flashlight for fear of being seen. He groped his way to the window by which he had entered, opened it, and slipped out over the sill. The cool night air was delicious after the stuffy atmosphere of the upstairs room, and he took a long deep breath. Then before he had moved a single step, two men flung themselves upon him.

The surprise was complete. Down he went flat on his back. A heavy man was kneeling on his chest. "Shine the light, Bert. Let's see who the blighter is!" A torchlight flashed in his face almost blinding him. "Who the devil is he?" growled Moat.

"Lloyd's friend, Knaston," Spinner answered. "Then Knaston is right. He's a Government man."

### CHAPTER XVIII A HAIR KNOCK-OUT

Dick Kynaston did not understand what was meant by calling him a Government man, but meantime Moat was tying him up with the swift skill of a sailor, and Spinner stood over him, looking down at him maliciously.

Moat finished the job and stood up. "He knows too much," he said, frowning. "What are we going to do with him, Bert?" Spinner's small hard mouth tightened cruelly.

"But we ain't sailing till Saturday. What'll we do with him meanwhile?" "Put him down in the garage. He'll be safe enough even if they do search the place. But the odds are no one knows where he's gone."

"What about Lloyd?" He was here the other night. "He'll never find him," Spinner sneered. "Help me shift him."

Dick was not enjoying the situation at all. It dawned on him that these fellows must be smugglers, and thought he was a Customs officer. They were going to ship him off abroad and would probably be very careful he didn't come back. They might even dump him overboard on the way across. He was in a bad hole and saw no way out of it.

He thought of Crispin sitting at home and wondering why he was not back for supper, and wished most heartily that he had told him of his destination. "I can carry him," said Moat. "Help me get him on my back." He scooped and lifted Dick. Spinner was bending down to help when Dick heard a slight sound.

"Look out!" yelled Spinner, and they were the last words he said before a solid flat landed on his jaw and sent him flying on the floor. Moat dropped Dick who fell to the boards with a thump that knocked the breath out of him. There was a crash, a clatter of broken glass. The lamp went flying and the room was plunged into complete darkness. Someone made a rush, fell over Dick and came down on his hands and knees. Then the door slammed and silence succeeded the din.

"Dick! Where are you?" It was Crispin's voice. Gadi you weigh something! "Lucky for you, old son," Crispin said, "I hope I haven't killed Spinner." He flashed a torch. "Hullo! he's gone!"

"Moat's carried him off. No, it's no use chivvying them, Crispin. They have a car outside. Dick got shaken to his feet. "You came in the nick of time, old man. They were going to ship me off. They think I'm a Customs officer." Crispin grunted and blew on his bruised knuckles. "What were you doing here, you old ass?" he demanded.

"Just having a look round, but how did you find me?" "I knew you were doing the detective act, and guessed you'd come here. When you didn't turn up for supper I took the car and came along."

"I'm a rotten detective," said Dick disgustedly, "but it beats me how they spotted me. I was lying doggo upstairs and waited till I heard them leaving. But they were waiting and jumped me."

## CENTRAL GUARDIAN

This column is reserved for news of local interest, but advertising of a heavy nature may be inserted at 5 cents a word, strictly payable in advance.

CRASWELL for Photographs

CONFEDERATION LIFE INSURANCE L-978

BOOKS for Christmas photographs. JUST ARRIVED—A nice assortment of Dresses and Sweaters. Kennedy Ladies Ready to Wear. L-942-11-25-27-29.

CANADIAN LEGION monthly meeting, Legion Home, Thursday evening 8 p.m. Special visitation and entertainment. L-964-11-26-21.

EARLY MORNING FIRE—Considerable damage was done to the residence of Mr. Wes Whillock, Brighton Avenue, by an early morning fire yesterday. It was believed to have been caused by a defective flue and was located between the walls and ceiling. Firemen succeeded in extinguishing it by means of an adaptor hose.

Y.P.U. SERVICE—Under the auspices of the Nova Scotia Y.P.U. a Remembrance Day Service was held in the church on November 9th. Mr. Stephen Ackland of Hampshire delivered the message choosing as his text the words of Christ "Be of Good Cheer" Miss Reta Easter led in Psalm 72, the congregation responding. The soloist of the evening was Mr. John Matthews who sang the appropriate hymn "Peace Perfect Peace." The choir assisted by using selections suitable to the occasion. The services by Mr. Ackland and Mr. Matthews were much appreciated by the people of North Wiltshire.

MEETING AT RUSTICO—On November 13th the parents and teachers of St. Augustine's held a joint meeting at the parish hall. Due to the inclemency of the weather the attendance was very small. However a very interesting meeting was held at which the principal address was given by the Inspector of the French Canadian Schools, Mr. Frank E. Dolton, who stressed the importance of Education at the present time and of the respect which children should have for authority. Rev. J. C. Pitts also gave an inspiring talk on the necessity of Education reminding the parents of their duties towards their children, such as providing them with proper schooling, supervising their study, demanding prompt obedience, etc. After several other talks by the teachers and parents present a question box was arranged in which the parents placed questions in the line of Education. These questions were answered by some of the teachers present. Before the meeting the pupils of Rustico Convent entertained us with several interesting numbers, such as piano duets, songs and a dialogue. After several discussions stood over him, looking down at him maliciously. "Ave Marie Stella."

There are approximately 11,000 hospital beds for the tubercular in this country. About 5000 of these beds, distributed according to provincial needs, are necessary to check the spread of tuberculosis.

## Heals Eczema

Here is a clean, stainless, penetrating antiseptic now dispensed by chemists at trifling cost. Not his great healing antiseptic oil promote rapid and healthy healing in open sores and wounds but boils and simple ulcers are relieved and cleanly healed. In skin diseases the itching of Eczema is instantly stopped. Pimples—skin eruptions and up an eruption in a very few days. The same is true of Barber's Itch, Salt Rheum, Itching toes and Feet and other inflammatory skin disorders. You can obtain Moore's Emerald Oil (full strength) in its original bottles at any modern drug store. Satisfaction or money refunded. Jenkins Pharmacy, Hughes Drug Co.

"You left some trace below here I'll lay you hooked in the oven." "I did and it had whisky in it." "Then you can bet your life they put a bit of stamp paper on the door," said Crispin as they went out to his car. They lashed the bicycle on the carrier and drove off. "Caught like a kid," grumbled Dick who was sore about the whole business. Crispin laughed. "Don't worry. If you didn't find the gold you got some useful information."

"How do you mean?" "I mean they're up to something illegal or they wouldn't be so scared. I'm certain it's smuggling. Why Spinner has bought Fammers is his ideal for his purpose—right or the sea." "What do we do about it?" Dick asked. "Nothing—yet. We've no proof, but I'll keep em in a stew. Crispin added with a laugh. Dick looked soem.

"I'm not happy about that. They're a dangerous couple and would knock you off your feet if you'd better not go wandering around at night, alone. I'm jolly sure that Spinner won't easily forgive that knock-out he gave him. A man like that can do things that wouldn't occur to you or me." He was so serious that Crispin was impressed. "All right, Dick," he said. "I'll watch my step." As he spoke he turned the car into the drive. "And now I'll go to supper. It's late as hungry as I would be some."

**CANADA'S SUPER BREAKFAST FOOD-QUAKER OATS!**

It's Delicious  
It's Easy to prepare  
It's Economical  
It's good for you

Order a Package Today!

## N. S. by-election On December 15

ST. PETER'S N. B. Nov. 26—(C.P.)—Hon. L. D. Currie, Minister of Mines and Labor for Nova Scotia, said tonight he would accept the Liberal nomination for the Dec. 15 by-election in Richmond County if it were tendered to him by Thursday's nominating convention.

## Boyd Liberal, Mr. Currie, who lost his Cape Breton East seat in the Oct. 28 general election, has been asked by the Richmond Liberal executive to allow his name to go before the convention.

MONTREAL, Que., Nov. 24—The gross revenues for the all inclusive Canadian National Railways system for the week ending November 21st 1941 were \$1,207,616 as compared with \$1,114,656 for the corresponding week of 1940, an increase of \$1,092,960 or 21.4 per cent.

Keep Minard's in the home.

When is coffee ECONOMICAL? When you get more FLAVOUR—more GOODNESS from every pound

TRY MAXWELL HOUSE AGAINST THE COFFEE YOU ARE NOW USING. YOU ARE NOW USING SEE IF EVERY POUND DOESN'T GIVE YOU MORE RICH FLAVOUR, SMOOTH, MELLOW GOODNESS



**And the Reasons? Here They Are:**

**Enriched Blend**  
The famous Maxwell House blend has now been further enriched—made even more richly delicious, more mellow and full-flavoured.

**Unique Roast**  
Maxwell House is roasted by a remarkable process that radiates uniform heat right through every bean. It brings out more completely the extra flavour and goodness.

**Roaster Freshness**  
Maxwell House is packed in a Super-Vacuum tin—the only way known to bring you coffee without loss of flavour. No air can get in—no flavour can get out!

For Economy Drink **MAXWELL HOUSE COFFEE**

"Good to the Last Drop"

**Give Luxurious Gift Lingeries**

**A "Lacy Luxury"**  
"Wonderful for you—for gifts! Lace-trimmed slip, gown, matching panties."

**B Sleeping Beauty**  
"Warm, cosy, oh so feminine nightie in Span Rayon"

**MOORE & McLEOD Limited**  
Rotary Radio Auction for Crippled Children Thursday, Dec. 4

**Prince Arthur L. O. L.**

A large number of Orangemen assembled at the Orange Lodge room in Crapaud to witness Prince Arthur L.O.L. exemplify the First Degree of the Order in competition for the McLean Trophy under the direction of the Provincial Grand Orange Lodge. The judges were Past Grand Master, Ernest C. Helm, DeSable, Past Grand Master, Theophilus J. Inman, Besque, and Past District Master, Cyril MacFarlane. The members of the Prince Arthur Degree team were: W.M. Steward Inman, D.M. Vernon Moore, P.G.M. Chas. Heath McQuarrie, 1st Lect. Chester Sturdy, 2nd Lect. Harry Quigley, Rec. Secy William Waddie, Fin. Secy Perry Dawson, Marshal Louis H.D. Sherrin, Alter Charge Fred C. Sherrin, Conductors Wilmot Large and Stafford Leard, Tyler Kenneth Martin, Sentinel William Moore. After refreshments were served Deputy Grand Master Samuel B. French presided and reviewed the progress of the Order in the many different parts of the Province where he visited lodges during the past summer. He com-

plimented the judges on the fair and impartial score they gave the team and commended Prince Arthur L.O.L. for having such an efficient degree team, who had won this McLean Trophy in previous years and were in a fair way of capturing it again this season. Several short addresses were given followed by a social hour closing with the National Anthem.

**WHOLE WHEAT QUICK BREAD**  
3 cups whole wheat flour  
2 cups white (all-purpose) flour

1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon baking soda  
1-2 cup granulated sugar  
2 cups sour milk  
Mix dry ingredients; blend thoroughly. Add sour milk and mix well. Place in a greased loaf pan. Bake in a moderate oven (350°F.) for one hour to one hour and 15 minutes. Turn out at once on cooling rack.  
NOTE—This bread will be much easier to cut if let stand 24 hours before using.  
Use Minard's for dandruff.

**DARLING, YOU'RE A WONDER!**

They're Still Raving About Your Cake!

"LAST NIGHT Bill and I had a party. You should have heard the praise when they saw and tasted my Swans Down Cake. Bill nearly burst with pride—and I think all the husbands were a little envious."

It's so easy to bake light, lovely cakes with Swans Down that every woman should use it. Swans Down, you know, is a special flour for cake-baking, made from choice Canadian soft wheat. It is milled extra soft and downy and therefore reacts quickly and evenly to leavening. That's why Swans Down makes it easy to bake such gloriously appetizing cakes.

**3 Point Insurance For Better Baking**  
1—Made only from select, soft Canadian Winter Wheat.  
2—Ground by Swans Down's "Controlled Milling" process.  
3—Sifted and re-sifted through silk, still it is 27 times as fine as ordinary flour.

**TRY ANY OF THE 9 TESTED RECIPES ON EVERY PACKAGE**

**HERE'S THE CAKE THEY RAVED ABOUT!**  
CHOCOLATE "PEPPERMINT PATTY" CAKE  
(1 Egg and 2 Egg Yolks)

2 1/2 cups sifted Swans Down Cake Flour  
1 1/2 teaspoons Calumet Baking Powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup butter or other shortening  
1 1/2 cups sugar  
1 egg, unbeaten  
2 egg yolks, unbeaten  
3 squares Baker's Unsweetened Chocolate, melted  
1 cup milk  
1 teaspoon vanilla  
1/2 cup of boiling water

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and egg yolks, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla; then add boiling water, beating quickly and thoroughly. Bake in two greased 8x8x2-inch pans in moderate oven (325°F.) 45 minutes, or until done. Spread with "Peppermint Patty" Frosting.

"This recipe has been developed with Calumet Baking Powder. If another baking powder is used, adjust proportions as recommended by the manufacturer."

**"PEPPERMINT PATTY" FROSTING**  
Measure 5 cups sifted icing sugar. Cream 4 tablespoons butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with 2 unbeaten egg whites, then with about 2 tablespoons rich milk, until of right consistency to spread. Beat after each addition until smooth. Add 1/2 teaspoon vanilla, and 1 1/2 teaspoons peppermint extract.  
(All measurements are level)

**SWANS DOWN CAKE FLOUR**

TIGHT BINDING