

NOTE:

If you take YEAST for your HEALTH, use Royal Yeast Cakes. Write for FREE BOOKLET, "ROYAL YEAST FOR BETTER HEALTH".

Use

ROYAL YEAST CAKES

for Perfect Home-Made Bread

E. W. GILLET & CO. LTD. TORONTO, CAN.

\$1000.00 FOR GUARDIAN READERS BY OCT. 29TH

\$500.00 for the Energetic Reader of the Correct Estimate of the Number of Votes Polled on Prince Edward Island on Oct. 29th. Is \$500.00 yours to make sure you have a chance of earning some ready cash...

C. N. R. Radio Program

- Director Mr. Louis Durocher 1. March—"Mad Major" (Alford) Band. 2. Overture—"If I Were King" (Adam)—Band. 3. Selection—"Prince of Pills" (G. Luder)—(Introducing vocal chorus and quartette. 4. Euphonium Solo—"The Two Grounds" (Schuman)—Mr. A. Donaldson. 5. Selection—"Prelude from the Deluge" (Saint Saens)—Band. 6. Cornet Solo—"Silver Stream" (Hollins)—Mr. C. P. Donigan. 7. Band—"Shores of the St. Lawrence" (Laurendeau) (Introducing Solo by Mr. E. Masse and Chorus.) 8. Flute and Clarinet Duet—"La Papillote" Messrs G. Tippins, G. Bondreault. 9. Selection—"Carmen" (Bizet)—Band, (Vocal Solo, Mr. V. Nolet and Chorus.) 10. Waltz—"Il Bacio" (Arditi)—Band. 11. March—"Le Pere La Victoire" (L. Ganne)—Band. 12. Selection—"American Song" (White)—Band. PART IV. Chateau Laurier Dance Orchestra direct from Grill Room Chateau Laurier Hotel.

How do we do it?

SELL A BOX OF

Cherries

Liquid Cordial

Chocolate Covered

FOR

39c

That is OUR BUSINESS to See that we do it is YOUR BUSINESS.

Mackinnon Drug Co.

Phone THE RECALL 50 Box 219 KODAK STORE 352

Central Guardian

SHOP from Holman's Catalog.

SUBSCRIBE OR RENEW your Subscription today and add 50 cents to the New Dictionary.

DON'T LOSE YOUR vote on election day. Register it today. 5785 28 9 21.

JUDGE ARSENAULT will lecture in Hope River Hall on Tuesday, Sept. 29th, at 7.30 p. m. 5180 9 28 21.

HOW THEY SETTLED THE ARGUMENT? Consulted the New University Dictionary. Clip coupon today.

BIG CLEARANCE SALE AT George Hughes, Brackley Point Road on Saturday. See ad in this issue. 5203.

CONSERVATIVE VOTER.—Get your own, your wife, sister and daughter registered. Then get your neighbor to register. 5184 28 9 21.

UNLESS YOU GO TO the booth and register your name you will have no vote. Every Conservative should register at once. 5183 28 9 21.

THE PRINCE EDWARD Theatre has been booked by the G. W. V. A. for a real up-to-the-minute Armistice Show, Wednesday and Thursday, Nov. 11th and 12th, under the direction of Mr. W. C. Whitlock. 6216-29-9-11

POLICE COURT—A man charged with violating the Prohibition Law was fined \$200; and a man appearing on a drunk charge dismissed. The case of a man and girl charged with disorderly and immoral conduct was called, but the man failed to appear and forfeited his fifty dollar bail bond. The girl, who belongs to Summerside, was sent back to her home.

MISS MUFFET HERE IN COLOR CUT-OUTS WITH NEW WARDROBE.—Here's Miss Muffet with her golden-brown hair and blue eyes come to visit us in Color Cut-Outs. She will have a new dress every day for a whole week until the spider comes and frightens her away. Turn to Miss Muffet today on page two and cut her out according to directions. Then tomorrow she will have a beautiful dress to put on, and you will find out who she was eating a bowl of curds and whey later in the story. If you cut out these paper dolls every day and save them, you will have a whole set to act out what has happened, and a story to go with them.

AN OFFICIAL VISIT.—Mr. Jas. B. Stewart, Foreign Services Officer of the United States, attached to the Department of State, Washington, D. C., arrived in the city Thursday night. Mr. Stewart is making an official tour of inspection of the American Consulates in the Maritime Provinces and expects to remain on the island for a week or ten days. Although on special duty at the present time, Mr. Stewart has occupied several consular posts in South America and Mexico, having been in the American Consular Service for the past eleven years. From Charlottetown he will proceed to Newfoundland and Nova Scotia and later his duties will take him to the West Indies, Central America and Mexico.

PERSONALS

Mrs. James T. McKee returned Saturday from a three week holiday in St. John and Yarmouth, where she visited with relatives and friends. The many friends of Miss Jeanette M. Coady, daughter of Mr. and Mrs. James Coady, Emyvale, Lot 65, are pleased to know she has entered the novitiate of Sr. St. Martha's Charlottetown. All join in wishing her every success in her new sphere of life.

IN MEMORIAM

THE LATE MR. CHAS LIVINGSTONE. The funeral of the late Charles Livingstone took place from his late residence, 25 Kent St., Thursday afternoon at 2.30 o'clock and was one of the largest seen in this city for some time.

The service at the house was conducted by the Rev. Mr. Ryan, assisted by the Rev. Colin McNeil and at the grave by the O'Connell.

The singing was in charge of Prof. Fletcher and choir of the United Church. Following were the pall-bearers: D. A. McKinnon, Pope Clark, John Hillion, T. W. L. Prowse, John Percival and J. S. Pierce. The floral tributes were many which goes to show how highly he was esteemed by his numerous friends. Following were the floral tributes: Pillow—Family, Wreath—Uncle Alex. Employees Prowse Bros. Patons Ltd. Mr. and Mrs. T. W. L. Prowse, Mr. and Mrs. B. C. Prowse, Mr. and Mrs. Nelson, Mr. and Mrs. Frank and Mrs. E. O'Donnell, The Charlottetown Selling Agencies, Miss Jennie Rendle, Crescents—Mr. and Mrs. David Livingstone and Wilfred, Mr. and Mrs. J. O. Hyndman, Mr. and Mrs. A. J. Hennessy and Miss McNeil, Mr. and Mrs. H. J. Phillips, Mr. and Mrs. H. S. Henderson, Winnie and Jack, Crosses—Mr. and Mrs. C. H. Beulot, Mr. and Mrs. Jack Hillion, Mr. and Mrs. Harold Smith, Mr. and Mrs. Allan McCabe and Sprays—Florists Currie, Mr. and Mrs. Ryan, John Hutchison, Aunt Kate, Mr. and Mrs. John McNeill, Sister Jennie, Jack Lewis, Ringwood school, Rocky Point, Mr. and Mrs. Ewen Cameron, E. R. Bell, Nellie Gillis, Frank Nicholson, Mr. and Mrs. Alfred Powens.

LOBSTER PACKERS DISCUSS PRESENT DAY PROBLEMS

Interesting Suggestions Made For Betterment of The Industry in The Maritimes at Convention Held at Beach Grove Inn.

(Special to The Guardian)

Beach Grove Inn last Tuesday was a center of interest to everyone concerned in the lobster packing industry throughout the Maritime Provinces when the conference of lobster packers, held under the auspices of the Maritime Canned Fish Section, Canadian Manufacturers' Association, took place. The usual large attendance was not to be expected owing to the fact that the conference was held on a weekday, and the weather was not so favorable as on previous occasions.

Following a private meeting, in the morning, of the Maritime Canada Fish Section, addresses were given by Dr. A. G. Huntsman, Halifax, on The Biological Stations in Relation to Canning, and by Dr. F. C. Harrison, Macdonald College, Quebec, on Bacteria in Relation to Canning. The president, Hon. Fred Magee of Fred Magee Limited, Port Elgin, N. B., filled the chair and encouraged discussion on the topics raised. A suggestion was made by Mr. W. F. Tidmarsh, Charlottetown, regarding the establishment of areas for propagation purposes. We have on the North Shore, in Richmond Bay, on Cascoopee Bay (which are connected by a strip of land), one of the most prolific places in the Maritimes for production of lobsters. There are very few canners operating in these bays and they might be apart as natural breeding grounds.

Ideal Lobster Sanctuary

Mr. S. T. Gallant, Inspector of Fisheries for P. E. I., agreed that the area mentioned was an ideal sanctuary for the propagation of lobsters. The present difficulty lay with the established canners operating in that area. They would have to be paid for their canneries and all equipment. It was believed, in the end, this would be the proper thing for the Department to do. Further discussion elicited the statement that there were five factories operating there. Mr. Thos. Linkletter, Summerside, suggested the establishment of a size limit. If the taking of small lobsters were eliminated, either by open traps or by throwing them back, it would for a time mean the catching of less fish, but after a season or two the number of lobsters would be caught, perhaps more. There was doubt about lobsters immigrating to any considerable distance from the places where they were hatched. The bays referred to were good lobster areas, but the fish are taken altogether too small. He cited an interesting experiment conducted by himself and others in that locality. A orate was made with window screen wire and hung out with spawl lobsters about the middle of May. By the first of July they had a nice brood of lobsters from them, actually two inches long. At six weeks they could be examined closely and were found to be fully developed. It was extremely interesting to learn that lobsters grow so fast. Prof. Andrew Halkett, Associate Zoologist of Marine Biology, Dept. of Marine, Ottawa, was greatly interested in the experiment described by Mr. Linkletter. He supported the theory from place to place as a general rule. He was convinced that in such a place described by Mr. Tidmarsh, the lobsters practically stay there. Such a natural preservation area kept up as such would be very beneficial to the industry. Of protective measure in the Magdalene Islands was cited. During the course of the afternoon the following lobster men registered: Fred Magee, Port Elgin (representing Fred Magee Limited); C. P. McCarthy, Tignish, P. E. I. (representing the Fishermen's Union); John T. McKay, Sea View, P. E. I. (C. R. Palmer, Rosville, P. E. I. (Dept. Marine and Fisheries); Clarence Morrissey, Tignish; Fred N. Johnston, Samuel Butler, Peters Road, P. E. I.; Joseph B. Wood, Summerside; J. Clayton Shaw, Brackley Beach, P. E. I. (Fishery Office); William Landgraf, Souris, P. E. I.; C. P. Miller, Fred C. Inman, Victoria, P. E. I.; N. McLellan Souris, (Fisheries Overseer, Kings County); James McGrath, Tignish (Portland Packing Co.); Geo. W. McLeod, Charlottetown (Portland Packing Co.); E. W. Squarbrick, Summerside, (Fishery Office); Percy Johnston, Peters Road, L. C. Johnston, Montague, P. E. I.; S. T. Gallant, Charlottetown, (Fishery Dept.); T. M. Linkletter, Summerside; A. Horling, North Rustico; W. T. Weir, Stanley Bridge, P. E. I.; E. C. LePage, North Rustico; North Rustico Packing Co.; C. E. Barraud, Portland, Me. (Burnham & Morrill Co.); W. H. Tidmarsh, Charlottetown; J. J. Hornby, Charlottetown (Simpson, Roberts & Co., Ltd.); Harry Mathers, Halifax, N. S. (J. V. Mathers & Son); William D. White, Panmure Island, (Eastern Canners Ltd., Georgetown); Wm. S. Martell, Panmure Island; Edwin McFarlane, Annandale, P. E. I.; John S. Cousins, Park Corner, P. E. I.; D. Leslie Hallifax, (Leslie & Associates); J. W. McPhee, Georgetown, (Eastern Canners Ltd.); C. Roy Savage, Port Elgin, N. B.; A. B. Fisher, Charlottetown, (J. W. Windsor Ltd.); W. S. Fraser, Murray River, P. E. I.

EVENING SESSION

Following an enjoyable banquet in the evening, which included a musical programme, addresses were made by Mr. W. F. Tidmarsh, Prof. Halkett and President Magee. There was an interesting discussion, taken part in by Messrs. Thos. Linkletter, J. W. McPhee, C. F. Murphy and others. Mr. Tidmarsh whose address is given in full below, dwelt upon the desirability of a standard quality of the pack, the falling supply of lobsters as affected by the late season and the gal fishing, and the need of co-operation by increased organization. His suggestion that the Eastern Canada lobster areas be formed into zones for the betterment of the industry met with general approval.

Prof. Halkett pointed out that the very large lobsters, which are termed "Jumbo", are by far the greatest reproducers of the species and that it was a criminal waste to allow these to be caught indiscriminately. He had himself found by actual count that a ten inch female lobster has, in round numbers, 10,000 eggs; from that length upwards the number of eggs increases in proportion tremendously; a large female he had recently come across at Cape Tormentine would have at least 30,000 eggs. The catching of lobsters of this size must be got down up on the industry, not only in the areas from which they are taken, but generally along the coast. It may not mean that the species will become exterminated, but if practiced in certain areas, it will become worthless, in time, as a commercial industry. Another bad practice was that of taking lobsters too small. Many he had seen in the canneries were no more than four inches long, and this size must be got down up on the industry, not only in the areas from which they are taken, but generally along the coast. It may not mean that the species will become exterminated, but if practiced in certain areas, it will become worthless, in time, as a commercial industry.



Men Instantly Like

the pleasing cocoa flavour of FRY'S COCOA. The world's choicest beans, and exclusive refinements developed in nearly 200 years of manufacturing experience, make FRY'S vastly different from ordinary cocoas in both flavour and nourishment. That's why men like it!

Mr. J. W. McPhee, Georgetown, believed there were a lot of practical problems on which the research men were all at sea. He had all respect for the Biological Board, but he was of opinion that export "crab" would "beat it out" every time. Mr. C. F. Murphy, Tignish, was enthusiastic in praise of the great work done by such men as Halkett among the packers and fishermen. He cited his own experience of the value of educative methods which are helping to produce a standard quality of pack, insuring good market prices.

President Magee

President Magee spoke along the lines of organization of the Canada Fish Section, C. M. A. and of the Canadian Manufacturers' Association as a canners' group. He suggested that the membership fee be based on the pack of each canner who becomes a member of the association in this zone area, say two or three cents a case for the amount packed in the season, with a definite limit as to the maximum amount to be paid. This would be on the same basis as the National Canners Association. If the Maritime lobster canners can function along the same lines in the interests of the industry they will carry all the weight that any Department of Marine and Fisheries could desire in lending what assistance and help is required. After a hearty vote of thanks to the speakers, the convention adjourned.

Address by Mr. Tidmarsh

Addressing the evening meeting, following an enjoyable banquet, Mr. W. F. Tidmarsh outlined a few of the difficulties experienced by the trade in connection with the lobster canning industry and suggested means, by united action, for their removal. He said: "Our chief difficulty has been, and is now, the inferior quality of the product. In discussing this matter with individual canners, I have been frequently met with the argument that, in the past, there were no complaints about the quality of canned lobsters, and that the situation for improvement in the quality of the application of scientific research and the dissemination of knowledge was the work of the past. Encouraged by the larger interests in order to put the small canner in a better position, such an argument is decidedly erroneous, and in support of this, I would quote an extract from the report of Colonel J. Hunter Duvar, Inspector of Fisheries, for the Province of Prince Edward Island, made to the Department of Marine and Fisheries in 1887: "Dwelling to the inferior grade of goods prepared by some packers, the lobster business is at a very low ebb in English markets, so much so that London green-grocers will have nothing to do with Prince Edward Island lobsters on account of their inferior quality." I would also read the following quotation from the report of Dr. graded as follows: "fancy," "choice," "fair," "passed," and is

labeled accordingly. Anything that does not pass is sold locally. The greater part of the pack is "fancy," out of a total export of 119,628 cases, 104,236 were strictly "fancy." These new regulations must make the pack much more uniform and satisfactory to foreign buyers, and so it is expected that the export from now on will grow very much. The price of crab meat, as regulated by the grade, Fancy crab meat, L. O. B. F. C. in 1924 sold at \$56.00 per case, equal to about \$19.27 in Canadian currency. The United States, took nothing but fancy pack. The retail price of canned crab in the large cities of the Atlantic Coast of the United States last winter was 38 to 40 cents per half pound can; lobster in the same size can, 54 to 56 cents. The sale of crab meat was five to six times as large as that of lobster, due partially to the price, and partially to the excellent keeping qualities of the crab. I was informed by large dealers in this product last January that they had no trouble with Japanese crab meat in regard to discoloration or deterioration, while with canned lobster these defects kept them in trouble all the time.

Canned Crab Not a Substitute for Good Lobster

However, canned crab will never take the place of canned lobster, provided the latter can be put up uniformly and to hold its color, flavor and texture for eighteen months or two years. In view of the world in the markets of the meat that heretofore did not exist, these interested in the lobster industry must readily realize that, to meet this competition, our product must measure up in uniformity and quality to that of Japan.

Competition Raising Standard

It is more important now, perhaps, than at any time in the history of the Lobster Canning Industry, that the product be raised to the highest possible standard of excellence. In the form of Japanese crab meat there has come into the markets of the world today a product which is an excellent substitute for a very large extent in one, at least, of its principal markets. It may interest you to know the extent of this industry and its ramifications. There was exported from Japan in the year 1924, 119,628 cases of eight dozen half pound tins, to the following countries: United States, 92,450; Great Britain, 20,625; France, 1,450; Australia, 2,107; Other countries, 3,526.

ABLE TO DO HOUSEWORK NOW

Sick a Year. Got Great Benefit from Lydia E. Pinkham's Vegetable Compound. Bloomington, N. S.—"I took Lydia E. Pinkham's Vegetable Compound for pains and backache, also for nervousness, sick headaches and sleeplessness. I was troubled in this way for over a year, and a friend told me about the Vegetable Compound and induced me to take it. I must say I have received great benefit from it and am able to do my housework now. I recommend the Vegetable Compound myself and am willing for you to use this letter as a testimonial."—Mrs. WILLIAM MORSE, Bloomington, Annapolis County, N. S. "Do you know that in a recent canvass among women users of the Vegetable Compound over 220,000 replies were received. To the question, 'Have you received benefit by taking this medicine?' 98 per cent replied 'Yes.' This means that 98 out of every 100 women are in better health because they have given this medicine a fair trial. Mrs. Morse is simply another case of a woman receiving 'great benefit.' Women suffering from the troubles so common to their sex should listen to what other women say who have experienced the same sufferings and found relief. Give this dependable medicine a chance—and at once. It is sold at all drug stores."

Addressing the evening meeting, following an enjoyable banquet, Mr. W. F. Tidmarsh outlined a few of the difficulties experienced by the trade in connection with the lobster canning industry and suggested means, by united action, for their removal. He said: "Our chief difficulty has been, and is now, the inferior quality of the product. In discussing this matter with individual canners, I have been frequently met with the argument that, in the past, there were no complaints about the quality of canned lobsters, and that the situation for improvement in the quality of the application of scientific research and the dissemination of knowledge was the work of the past. Encouraged by the larger interests in order to put the small canner in a better position, such an argument is decidedly erroneous, and in support of this, I would quote an extract from the report of Colonel J. Hunter Duvar, Inspector of Fisheries, for the Province of Prince Edward Island, made to the Department of Marine and Fisheries in 1887: "Dwelling to the inferior grade of goods prepared by some packers, the lobster business is at a very low ebb in English markets, so much so that London green-grocers will have nothing to do with Prince Edward Island lobsters on account of their inferior quality." I would also read the following quotation from the report of Dr. graded as follows: "fancy," "choice," "fair," "passed," and is

A tea your grocer recommends is usually good tea. RED ROSE TEA "is good tea" And most grocers recommend it.