



Shown here is the talented Canadian Women's Army Corps Pipe Band now on a coast-to-coast tour of the Dominion, which will offer a concert here on Thursday at 8 P. M. in Queen Square Gardens. Also taking part in the concert will be the big 35-piece C. W. A. C. Brass Band.

Karin Ellis

(By Michael Jackson)
Author of Popular Stories in National Magazines

(Continued from page 2)

Neither a male politician, an elephant nor a turtle. She was a woman, and a lively one. Today as yesterday and yesterday as tomorrow. She had all the skill of a female company that she wanted. She was surprised with it. She would like to know a man—no such, for she knew many of them—but a man.

The man she knew: Gerald Tremaine, who was a customer's man for lunch, thought what a customer's man did these days was anybody's guess. Boots Randall, who had blocked a punt against Yale in 1929 and had done nothing since; Terry Falken, who wore his clothes beautifully and was the stoutest, shrewdest professional escort; she could go on and on; but the point was that she knew nothing but second-handers. And she had learned that when the boots said, "Karin, we have a very interesting and attractive dinner partner for you tonight," she took a deep breath and forced her attention to the letters on her desk.

She was absorbed in her work when an hour later her secretary came in to announce, "Your luncheon appointment with Mrs. MacEwen is in a half-hour, Miss Ellis."

"Thank you," Miss Ellis said. She stood and moved to the door. Her secretary followed her. "Your luncheon appointment with Mrs. MacEwen is in a half-hour, Miss Ellis."

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Christmas, was but a few weeks away.

She did not like to think about Christmas for that brought thoughts of New Year's, and the realization that it would soon be 1944.

Mr. Danny Conohan has taken a position in the city. Mr. James Conohan left last week on return to his work in Boston, after spending a short vacation with his wife and family here.

Mrs. Dan Matheson, was a visitor to the city Saturday. The price of blueberries was reported at eleven cents per pound at your own door Saturday. The crop is pretty well picked and many of the pickers have made good money.

Miss Mabel Sinnott has returned to P. W. C. for the second year. Miss Theresa MacDonald has gone to the city to take a business course at Notre Dame College.

Mrs. John Lapierre, and daughter, who had moved to the city shortly after the war, have returned to their home in the western part of the island for some months has returned to her home here.

Mr. Leo Roach, left last week for Halifax, N. S., where he will be employed for some time. Miss Winnie MacEwen, who was teacher at Bristol school last term has taken a teaching position in Morell.

Gordon MacEwen, R. C. N. V. R. arrived home last week to spend some time with his family. Miss Margaret Kelly has entered P. W. C. for the second term.

Frank Alward returned from the Eastern Seaman last week where he was employed since college closed and re-entered S. D. U.

It is reported here that the starch factory at St. Peter's is being rushed into readiness to handle potatoes and grind them into starch this fall. Owing to the blight practically every field here has been killed, some burned right to the ground.

Pte. Ralph Sinnott, has returned to his training center after two weeks at his home here. Word has been received from Pte. Plus MacDonald in England by his sister Mrs. W. O'Brien, stating he was enjoying life over there but asked for more cigarettes as they were very hard to get.

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Maritime Men Helped To Clear Convoy Channels

AN EASTERN CANADIAN PORT, Sept. 21. These are the men whose courage and brains and brawn swept the convoy channels when Germany tried to seal Halifax Harbor—men from all walks of life and all parts of the world.

Tough and shriveled pickles are usually caused by using too much salt or too strong a vinegar solution. Most pickles should stand at least a month before using in order that the flavours be well blended.

It is preparing vegetables for pickling, they are usually put in a salt and water brine for some hours or overnight. This draws out some of the water and makes them firmer. It also enables them to absorb the vinegar solution later, making them firm and crisp.

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Wartime Pickles and Relishes

(Consumer Section, Dominion Department of Agriculture) Since no extra sugar is allowed for pickle making and vinegar there-fore is taken from the regular weekly ration the recipes in this column have been selected because of their low sugar content. In some cases no sugar is required. In others the amount varies but the highest quantity used is 1-2 cups sugar (1 cup white or 1-2 cups brown) for every four pints of relish and 1-2 pound sugar for every five pints chunk or whole pickles.

Always use fresh vegetables for pickle making. Use good vinegar. For uncooked pickles, fennel and makes them firmer. It also enables them to absorb the vinegar solution later, making them firm and crisp.

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- 1 medium cauliflower (broken into flowerettes)
- 1 quart small pickling onions
- 2 sweet red peppers
- 4 quarts water
- 2 cups cooking salt
- 1 cup vinegar
- 1 tablespoon mustard
- 1 tablespoon turmeric
- 1 cup sugar
- 2 quarts vinegar

Prepar vegetables by peeling cauliflower, peppers and cucumbers into desired sizes. Soak overnight in brine of water and salt. In the morning, bring to boiling point and drain. Make paste of flour, mustard, turmeric, sugar and little of the cold vinegar. Add remaining vinegar and stir until well blended. Bring to boiling point and cook until sauce is slightly thickened. Cool. Mix with cucumbers and vegetables, bring to boiling point, pour into hot sterilized jars and seal. Yield: about 4 quarts.

- 2 tablespoons whole mixed pickling
- 1 quart vinegar
- 1 cup brown sugar, firmly packed
- 2 teaspoons curry powder
- 2 teaspoons mustard
- 1-2 teaspoon pepper
- 2 tablespoons salt
- 4 quarts sliced peeled medium cucumbers
- 1 quart sliced, peeled, small white onions
- 1 green or sweet red pepper, chopped

The whole spices in cheesecloth bags one teaspoon of sugar, curry, mustard, salt and pepper. Bring to boil with spices. Add cucumbers, onions and pepper and bring to a boil. Cool. Drain and save liquid. Remove spice bag and pack vegetables into hot sterilized jars. Bring vinegar mixture to boiling point and pour to overflowing over pickles in sealers. Seal airtight. Yield: about 4 quarts.

- 2 cups chopped sweet red peppers
- 2 cup chopped green peppers
- 4 cups chopper cabbage (1 small head)
- 2 cups chopped carrots
- 2 cups chopped onions
- 1 cup sugar
- 1 quart vinegar
- 2 tablespoons salt
- 1 tablespoon celery seed
- 1 tablespoon mustard seed
- Combine sugar, vinegar, salt and spices and bring to boiling point. Add chopped vegetables and bring just to boiling point. Pour into hot sterilized jars and seal. Yield: about 8 pints.

Green Tomato Relish 1 gallon green tomatoes 1-2 cup salt 1-2 medium cabbage 2 cups red peppers 2 sweet red peppers 3 medium onions 6-12 cups vinegar 1-2 cups sugar 1 tablespoon celery seed 1 tablespoon mustard seed 1-2 tablespoon whole clove 2-3 tablespoons green chop per using coarse blade. Combine with salt and let drain overnight, in a cheesecloth bag. Add cabbage, peppers and onions. Mix together through food chopper. Mix vegetables together and add vinegar, sugar and the spices, tied in a bag. Cook over low heat until the vegetables are tender, about 20 minutes. Pour into hot sterilized jars and seal. Makes 6 to 7 pints.

- 3 large ripe cucumbers (3 quarts chopped)
- 2 large onions (1 1/2 cups chopped)
- 1 pint vinegar
- 1-2 cup sugar
- 1-4 cup mustard
- 1-2 cup oil
- 1 teaspoon turmeric
- Peel and remove seeds from cucumbers. Cut in half and scoop out all seeds and stringy parts. Cut the marrow into small pieces. Cover with salt and leave for 12 hours. Mix mustard and turmeric with a little of the vinegar, then add the remainder of the vinegar and all the other ingredients, except the oil. Pour into sterilized jars and seal. Yield: about 20 minutes. (Stir to prevent burning. Seal in hot sterilized jars. Yield: 4 pints.

Vegetable Marrow Chutney 5 pound vegetable marrow 1 cup salt 3 tablespoons mustard 1 cup vinegar 1 pound small onions (chopped fine) 1 teaspoon ground ginger 1-2 cup brown sugar or honey 3 red peppers 2 teaspoons turmeric Peel a ripe vegetable marrow, cut in half and scoop out all seeds and stringy parts. Cut the marrow into small pieces. Cover with salt and leave for 12 hours. Mix mustard and turmeric with a little of the vinegar, then add the remainder of the vinegar and all the other ingredients, except the oil. Pour into sterilized jars and seal. Yield: about 20 minutes. (Stir to prevent burning. Seal in hot sterilized jars. Yield: 4 pints.

- 1 gallon green tomatoes
- 1-2 cup brown sugar
- 2 green or red peppers
- 6 medium onions
- 1 head celery, finely chopped
- 1 cup vinegar
- 1 1/2 cups sugar
- 2 tablespoons clove
- 1 tablespoon onion
- 4 small hot peppers (chillies)
- OR 1-4 teaspoon cayenne pepper
- quart vinegar.

Peel and cut tomatoes into small pieces. Add chopped peppers, onions and celery. Put salt on vegetables and let stand overnight. Drain well. This is most important as otherwise a very juicy mixture will result. Mix sugar and spices with vinegar and pour over vegetables. Pour into sterilized sealers and seal tightly. Makes about 8 pints.

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Today You Need Healthful Food

GOOD FOOD is essential to good health—and never before was good health so important. Eat nourishing Grape-Nuts Flakes regularly, with milk, sometimes with fruit, too.

You see, Grape-Nuts Flakes is made from two grains—sun-ripened wheat and malted barley. So it provides high quality carbohydrates and proteins, useful quantities of iron and phosphorus, and other food essentials.

Decide now to make Grape-Nuts Flakes a "regular" on your breakfast table. Order from your grocer—either the regular package or the giant economy size.

Grape-Nuts FLAKES

A Product of General Foods

Girl Pipe and Brass Band Here

A special musical treat is in store for Charlottetown with the visit tomorrow of the Canadian Women's Army Corps Pipe and Brass bands. These two unique all-girl bands are on a coast-to-coast tour and will give a concert at 8 P. M. in Queen Square Gardens.

Arriving on the evening train from Saint John, N. B., the bands will parade, playing alternate numbers from the station, via Weymouth street to Kent streets Queen and Grafton streets to Queen Square Gardens.

The 17 C. W. A. C. Pipe Band can make the bagpipes skirl as well as any native-born Scotsman, directed by auburn-haired Pipe-Major Lillian M. Grant, of Victoria, B. C. The band has already won a name for itself in the few months since it was founded. Its members, wear the familiar C. W. A. C. uniforms with their Balmoral bonnets.

No less an attraction is the C. W. A. C. Brass Band, led by vivacious Bandmaster Nadia Svarich, of Vegreville, Alta.

Officer in charge of the two bands is Lt. Anne Venocina Lendrum, of Duncan, B. C.

Both bands have been extremely popular wherever they have played. Last week they took Halifax by storm playing to thousands of persons. After leaving Charlottetown they will proceed to the C. W. A. C. training centre at S.E. Albert Bellevue, Que. for a week's rest before continuing with the western part of their coast-to-coast tour.

The women's land army for racial reasons. In White Mr. Constantine kept his case alive with a decision to sue the hotel for breach of contract. British newspapers discovered that a 26-year-old West Indian girl, Amelia King, had tried to join the land army several times but always had been turned down although, in the words of a W.L.A. official, "she was a likely recruit."

"There was no question of a color bar," this official said. "Our Essex county committee chairman made considerable efforts to place her, but we cannot force farmers to employ colored girls." This official said Miss King would have been enrolled immediately had there been any likelihood of placing her with a farmer.

Miss King's family has lived in Thames for three generations, and her father is in the British Merchant Marine.

Her rejection will be brought up in Commons during the next session, along with that of Mr. Constantine. This case excited such public comment that despite the fact it arose during the first week of the invasion of Italy, Britain's war-skipped newspapers found space for long stories on the subject.

The Experts Say...

By The Canadian Press

OTTAWA, Sept. 16 (CP)—More ideas from home economists and dietitians for the benefit of busy housewives:—

SHINE REMOVER

Solution for shine is found in a quick little recipe that requires such homely ingredients as vinegar, borax, a hot iron and flannel. The solution requires four cups of hot water, two tablespoons of vinegar and one tablespoon of borax.

A flannel cloth wrung out of the solution should be placed flat on the ironing board and the shiny part of the garment laid rightside down on that cloth. It should then be covered with a dry cloth and pressed. Be sure to stop pressing before the damp cloth is dry, otherwise the nap will be pressed flat.

Shake the garment, let it dry and then brush with a clothes brush. This treatment is designed to bring up the nap, take off the shine and give the wool new life.

Women who prefer to make their own preserves are permitted to buy sugar as an alternative to commercial sweeteners. Right now this will mean more preserves in the fruit closet, and later on it will mean more sugar for apple sauce and that extra bit of baking.

VITAMIN SOURCE

Pickled rose hip berries sound like an exotic accompaniment to a meat or fish dish, but nutritionists say they are a sensible one, for unlike most pickles, which have practically no food value, pickled rose hips are a valuable source of vitamin C.

Tests of Canadian grown rose

ALKA-SELTZER helps to keep me on the job - feeling O.K.!

All workers... both men and women... will find Alka-Seltzer a great help in overcoming poor health, such as acid indigestion, headache, sour stomach, common aches and pains. A common after-fast in morning relief. Keep it handy at home and where you work.

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WITH THE EFFECTIVE ACTION YOU CAN DEPEND UPON - IN

USED BY LEADING HOSPITALS For Skin Care

You too will find Cuticura Soap and Ointment helpful in your skin troubles. All druggists. Buy today. Made in Canada.

CUTICURA SOAP OINTMENT

Only all-girl active force brass band in the British Empire, this is the Canadian Women's Army Corps Band which will give a concert in Queen Square Gardens here on Thursday at 8 P. M. Also taking part in the concert will be the unique C. W. A. C. Pipe Band. Both bands are on a coast-to-coast tour of the Dominion.

Kisses Rationed?



Then check your breath 76% of all adults have bad breath. That's why it pays to use COLGATE'S TOOTH POWDER

SAVES YOU MONEY! Compared to other leading brands, a large tin of Colgate's gives you up to 30 more brushings, a giant tin up to 46 more brushings—for not a penny more!

TIP TO SMOKERS! Colgate's Tooth Powder is one of the quickest, easiest ways to guard against tobacco stain and tobacco breath! Get Colgate's today.

COLGATE'S TOOTH POWDER 25c. 40c.

Says Captured Nazi Officers Head Peace Move

MOSCOW, Sept. 20 (AP)—The Communist Party newspaper Pravda said today that more than 100 German Generals and other officers who lost the battle of Stalingrad have formed a union of German officers and called upon their countrymen to overthrow Hitler and establish a "Government" having the confidence of the people and strong enough to bring about peace.

The announcement, reprinted in Pravda from the newspaper "Free Germany," organ of the National Committee of Free Germany, said the officers, who came to Moscow Sept. 11 from five Russian prisoner-of-war camps to set up the union, would form part of the national committee.

Artillery Gen. Walter Von Seidelitz, who commanded the German 51st army corps at Stalingrad, the announcement said, was elected chairman of the officer group and vice-chairman of the national committee.

Calling themselves the "Generals and Officers of the German 5th Stalingrad Army," annihilated by the Soviet counter-offensive last winter, they appealed to the German people and army for aid to "the senseless, futile war" which "might any day cause a national catastrophe."

In a long chain of political setbacks, they continued, Finland, Hungary and Rumania might drop out of the struggle shortly, causing Germany to lose a war for which only Hitler and his regime are to blame.

Shaw Awaiting Own Death With "Perfect Serenity"

LONDON, Sept. 20 (CP)—George Bernard Shaw, whose wife died Sept. 12, inserted the following in the personal column of today's "Times of London":—

Shaw received such a prodigious mass of letters on the occasion of his wife's death that, though he has read and valued them all, he is unable to acknowledge them individually as beyond his powers.

"Therefore he begs his friends and hers to be content with his omnibus reply and to assure them that the very happy ending to a very long life has left him awaiting his own turn with perfect serenity."

The playwright is 87.

Lack of High School Education is no longer a bar for enlistment in the B.C.A.F. To be eligible, a candidate need only be between the prescribed age limits, physically fit and have the ability to absorb training.