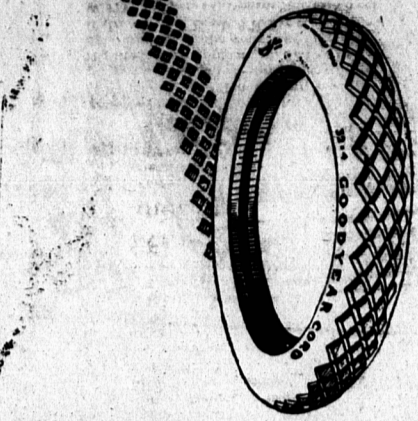


GOOD YEAR ALL-WEATHER TREAD TIRES

Very rough and tough



867

The Fawcett New Rival Pipeless Furnace

If you are going to install a Pipeless Furnace buy a

FAWCETT NEW RIVAL

and be a satisfied customer. Call and see us or write if interested. Prices and terms arranged to suit customers.

Samuel Kennedy

IN MEMORIAM

MR. JOHN D. McLEOD.

On Thursday, the 24th day of August, Mr. John D. McLeod, a very highly esteemed resident of Hopeville passed peacefully away at the age of 76 years. During the greater part of his life he was blessed with good health. Some ten months before his death he began to show signs of failing strength. His step gradually grew more feeble and several weeks before he passed away his eyesight almost wholly failed him. It was thus evident to all that the time of dissolution was drawing near. This general breaking down of the whole system continued until on the evening of the above mentioned date his spirit took its flight.

Mr. McLeod leaves to mourn the loss of a kind and loving father, five sons and one daughter. The sons are: Wellington McLeod, Niagara, Ont.; John A. McLeod, Cambridge, Mass.; Calvin McLeod and Campbell McLeod, Arlington, Mass.; and Gordon D. McLeod at home. The daughter is Mrs. Dr. Wm. McPherson, Arlington, Mass. Most of the family were able to be with their father before he passed away. The deceased was one of a family of four brothers and four sisters. The other brothers were John E. McLeod, Angus McLeod, and Murdoch McLeod; and the sisters were Mrs. John Arthur, Mrs. Alex McLeod, Mrs. D. M. McLeod and Mrs. Katherine McLeod. Two of the brothers, namely John E. McLeod and Angus McLeod, and one sister, Mrs. D. M. McLeod, survive him. Mr. McLeod was once married. His wife, who was Miss Christy

Ann McKenzie, predeceased her husband by about twenty-five years. Mr. McLeod was a man of more than ordinary intelligence, and had read widely. In whatever was for the best interests of his fellow-men he took a deep interest. For fifty-seven years he was a member of the Orange Order. On different occasions he filled the offices of County Master and of District Master. Both of these positions he held with dignity and with wisdom. He was for a number of years a loyal member of the Presbyterian church, and was on the board of managers. Until his health began to fail him his place in the services was seldom vacant. With his kindly bearing, his wise counsel, his kindly and genial manner, and his willingness to be of service to all, he will be much missed, not only in his own home but in the church, in the Orange Order and in the whole community.

When the end came he was found ready. He died trusting in the Saviour Whom in life he delighted to serve and to honor. The funeral was a very large one and was held on the afternoon of Saturday, August 26th. The service was conducted by Rev. R. N. Stavert. In the funeral procession were a large number of brother Orangemen. At the grave the pall bearers were Messrs. Alex McDonald, Malcolm McLeod, John J. McLeod, Daniel McLeod, Hammond Bertan and Angus Nicholson.

ALLAN McDUGALL

The death took place at Rose Valley on October 7th after a lingering illness of Allan McDougall at the age of 66 years. The deceased was a man of strong qualities, devoted to his family, business and a true and loyal friend. He was held in the highest esteem in the community in which he lived. He leaves to mourn besides a sorrowing widow, two sons and three daughters, Edward at home, Herbert of Lynn, Mass., who arrived home to attend the funeral, Thillie and Blanche at Watertown, Mass., and Mrs. J. J. McLeod of Bradalbane. The funeral service on Oct. 10 was conducted by Rev. Ewen McDougall, assisted by Rev. John Stirling. Interment took place at Argyle Shore cemetery.

THE WESTERN GUARDIAN

—SHOP from Holman's Catalog. —WITH COAL.—The schooner Glynndon Captain Doicet, at Queens Wharf, is taking on a cargo of produce for Sydney, C.B.

—THE MARKETS.—Market prices on Tuesday were: Eggs, 32c; dairy butter, 25 to 27c; creamery butter, 37c; potatoes, 25c; oats 35c; hay, loose, \$12 ton.

—PRODUCE LADEN.—The schooner J. H. Ernest, Capt. David Grady, left Summerside on Tuesday morning with a cargo of potatoes and oats for Sydney.

—MANY APPLICATIONS.—At a meeting of the Summerside town council held on Friday evening, ten applications for the position of policeman were considered, but all were laid on the table for further consideration.

—FOR SALE.—Gerhard Heintzman Piano, practically new. I am offering this piano at private sale up to Nov. 1st, 1922. Any person wishing to procure a good piano reasonable should apply at once to Mr. A.W. Sudbury, Central Bedouque, P.E.I.

Western Personals.

—Mr. P. Corrigan, Piusville, was a visitor here on Tuesday.

—Miss Katherine Green, Toronto, is visiting her home in Summerside.

—Dr. and Mrs. J. A. McPhee, of Summerside, left on Monday on a visit to Montreal.

—Mr. F. L. Rogers, of Alberton, left on Monday for New York State with a shipment of silver foxes.

—Mr. George Muttart, Dorchester, Mass., is visiting at the home of his sister, Mrs. Farrant, Summerside.

—Mr. and Mrs. Earl Schurman have returned from a motor trip to Boston and other eastern American cities.

—Miss Margaret Griffin has returned to town after a pleasant visit to Kensington, where she was the guest of Mr. and Mrs. A. L. Rogers.

—Mr. and Mrs. W. A. Tillmore returned to Summerside last week after their bridal tour, and are visiting at the home of the bride's parents, Mrs. J. M. Noonan.

—Mrs. Auld and daughter, Miss Ruth, who were visiting in Summerside, the guests of Mr. and Mrs. H. C. Mills, left on return to Sydney.

—Mr. R. L. Todd, Milltown, N.B., is spending a few days in town. Mr. Todd, who is a large dealer in furs, pays several trips per year to the Island on business principles.

—Miss Bagiole, Northam, and Miss Cameron, Lot 16, left Wednesday morning for Lewiston, Me., where they intend to remain for the winter.

—Mrs. E. C. Caseley, of Wilnot, underwent an operation for appendicitis at the Prince County Hospital on Monday.

—Mr. Leo Harper, Tignish, passed through Borden this week en route to Boston, where he intends to spend the winter.

—Mr. Louis Hackett, Tignish, left this week for Worcester, on a visit to his sister, Mrs. Charles O'Connor.

—Dr. and Mrs. E. G. Ghills, Kensington, returned Tuesday night from a brief visit to Boston and suburban towns. The doctor commands an extensive practice in the Kensington field and he had so ordained that nothing serious transpired in his absence that would suffer from postponement. He returns fully recuperated to resume the heavy responsibility that he must carry during the long autumn and winter months.

—After spending the greater part of the summer with their parents, Mr. and Mrs. James Gavin, the Misses Mary R. and Anna P. Gavin, registered nurses of New York State, left Tignish on Tuesday, October 18, for Albany, N.Y., where they will resume their duties. They were accompanied by Mrs. C. P. McCarthy and Miss Mary F. Morrissey.

The pall bearers were: Messrs. Alex Cairns, Wesley McKeown, Donald McKinnon, J. W. McKenzie, Daniel Dixon and John Frousdale. His memory will be long cherished by his large circle of friends.

—POLICE COURT.—An out-of-town man was arrested on Saturday night in Summerside for drunkenness and spent Sunday in jail. In the police court on Monday he was fined \$2.00 and costs.

—SCHOOL WORK.—Your "Y" at Kensington, while awaiting the arrival of a train, was attracted by the sound of mild but peremptory orders piercing the air in the locality of the school grounds. Curiosity impelled inspection. To his receptive vision it was revealed that during the morning recess, Principal Lowther had the pupils lined up before him in military array, directing them through some physical exercise that at once disciplined the body and quickened the intellect, that developed the physical faculties to render them the more capable of serving the intellectual and moral, and that showed that Principal Lowther and his capable assistants mean to educate in the fullest sense of the term—physical, intellectual and moral.

The prospects seem bright for a brilliant year in the educational realm of Kensington. With night schools in operation in the near future, all will have an equal opportunity of amplifying the leisure hours that winter months always contain. It has been hinted that at the next session of the Legislature the female teachers would ask for a heavy tax on bachelors who do not seem to aid materially in maintaining the average daily attendance, but some wise bachelors suggest that this move may have a reactionary effect—that of decreasing the number of female teachers. Just watch!

—MONTREAL Egg Market Closed Stronger. MONTREAL, Oct. 18.—The receipts of eggs on Saturday were 1,843 cases, as against 2,029 cases for the same day last week, and 1,761 cases for the corresponding day last year. The receipts for the week ending October 14th, 1922, were 23,864 cases, as compared with 21,875 cases for the previous week, and 19,197 cases for the same week a year ago. The total receipts from May 1st, 1922, to October 14, 1922, were 355,225 cases, as against 320,456 cases for the same period in 1921. The receipts last week show an increase of 3,989 cases, as compared with the previous week last year, while the total receipts from May 1st, 1922, to date have been 34,768 cases in excess of the same period for 1921.

The feature of the total egg situation during the past week was much stronger feeling that prevailed in the market, and prices for strictly new laid eggs scored further advances, amounting to 3c to 5c per dozen, which makes a net price of 13c per dozen for this class of stock during the past three weeks while selected storage eggs for the same period have gone up 4c per dozen, and No. 1 stock 6c per dozen. The strength in the market has been due to the falling off in the production throughout the country, the scarcity of new laid stock and the increased demand for storage supplies for home consumption, and for export account, consequently an active business has been done and the prospect for the future are now more encouraging. In a wholesale job sold at 58c; fall fresh laid eggs at 48c; selected at 39c to 40c, and No. 1 stock at 36c per dozen.

There has been an improved demand from local dealers for supplies and sales of several carloads of western seconds were sold at 33c per dozen ex-store here, but at the close of the week brokers were asking 35c per dozen for the same grade f.o.b. Winnipeg. There has been a very fair movement of eggs for export account to Great Britain, and sales of Canadian export eggs firsts have been made at 19c, 6d., 20s. and 20s. 6d. c.i.f., and it is also reported that a number of cars have gone forward on consignment, while American eggs in Liverpool were quoted at 18s. 6d. and in London at 19s.

The Canadian poultry market had not yet adjusted itself to the changed conditions caused through the increase of duty into the United States. At a meeting of poultry dealers held in Toronto a few days ago there was a feeling that to safeguard their interests the prices paid should be upon a basis of the prices paid in the United States, less the duty into that country and other charges in selling there. If the British market must be the outlet for our surplus of poultry, and that the basis of buying prices must be upon the prices that can be secured for export to Great Britain.

—JAMES CONKLING and William Allen, Lambton Co., Ont. Fire July 19th, 1918. Hour 8:10 p.m. On July 19th, 1918, the barns of James Conkling and Wm. Allen were burned by the straw stack taking fire at 6:10 p.m. A noise like the light puff of an engine was heard by Miss Allen as she passed by the stack, to immediately proceed smoke and flame that shot up instantly out of the top of the stack. No person had been up on this stack for over a day. Stack contained oat, wheat and barley straw, with chaff and tares and other weeds in it. It had been placed there the fall before and spoiled in the top from snow and rain. Day of the fire was intensely hot and straw stack stood on the south side of the barnyard.

—Wm. R. Shantz, Waterloo Co., Ont. Fire May 6th, 1920. Hour 6:30 p.m. On May 6th, 1920, the barn of Wm. R. Shantz, Waterloo County, was burned at 6:30 p.m. Fire broke out in straw mow above, while Shantz, his wife, daughter and hired man milked and fed up below. Two nearby neighbors saw this fire preceded by a greyish white smoke, breaking out of the north and west sides of the north half way up between stonework and eave. A roaring noise like the starting of an auto was heard by the Shantz's and hired man, as they worked under the barn, to immediately precede the fire that spread all through the top of the barn in less than half a minute. Only six horses and one cow were saved of all the livestock. Net loss about \$10,000. Two large leaks down into this mow from fall before and the intense hot weather of March caused this fire.

Several barns have been burned in our province this year, that from the most reliable reports appear to have been caused by spontaneous combustion. Hay not properly spread or damp and not properly stored in the mow, or green grain stored in barns any of these if weather conditions were suitable. Great care should be exercised in putting in hay to see that large piles dropped from the carrier are properly spread, that windows and doors are left open for a week or ten days if hay has gone in in a green condition. Hay damp from any cause should never be stored, and all leaky roofs should be promptly repaired.

Other causes for farm fires are from live ashes, burned lime stored where it becomes wet, horse manure, saw dust, chaff or rubbish heating. Eternal vigilance is the price of safety from fire.

Department of Agriculture.

Fire Causes in Farm Buildings

In the Pioneer newspaper of Oct. 7th, the report is given of the destruction by fire of four barns and outbuildings in this province. These with the many losses of similar nature show the serious losses that annually occur in this province from farm buildings destroyed by fire. Considering the very combustible nature of contents stored at this season of the year, the number of gas engines that are now used in buildings, the character of the kerosene lanterns found on many farms and the carelessness of men in regard to smoking about buildings we only wonder that these fires are not greater. A man who would smoke while working among straw and other litter found in the average barn and defends such practice on the ground that he has done this all his life without yet starting a fire has not, to say the least, a proper sense of caution. Any accident that has happened to others may under similar circumstances happen to any of us, and smoking about buildings, particularly cigarette smoking, is too risky to be tolerated by any sensible man. Fires have been caused by hanging it in a building out of sight. The live coals from the pipe igniting the clothing and that in turn setting fire to the building causes one of the many mysterious fires that we frequently read of.

There is, however, another serious cause of many fires, and that is spontaneous combustion from storing damp or green crops. A pamphlet written by H. E. Ritchie, B.A.Sc., Fire Prevention Engineer of Ontario gives the result of hundreds of investigations prove beyond the shadow of a doubt the very great danger existing from this source. The following is taken from this pamphlet:

"Spontaneous combustion fire can take place in hay, grain or straw, mow or stack in from 6 to 10 days, after placing in pile, from sweating and heating, or two or three years after, from getting wet if prevailing temperature is right and continues long enough. This fermentation gas once generated may carry on for months independently of outside conditions before igniting.

"The most dangerous portion of fermentation gas that generates in combustion fire escapes or passes during the first ten days after produce is placed in piles, large or small, or during the period in which it passes from grass into hay. Produce may become dangerous by getting wet at a prevailing temperature of 60 degrees or over. "A noise and a greyish white smoke was heard and seen to precede a number of those fires. There are then three major causes for spontaneous fires: Sweating and heating of insufficiently cured hay, grain or straw in mow or stack, rain or moisture from above, or mist or moisture from grass into mow or stack. Prevailing below or very warm temperature.

"Two of the investigations give the following: "Robert and Thomas Catherwood, Haldimand Co., Ont. Fire Nov. 1, 1911. Hour, 8:45 p.m. "Damp, tough, oat straw threshed and stacked on top of an old straw stack, that had heated from manure below caused this fire. Stack was dripping wet with rain and soft snow at the time, the breaking out of the bottom of the stack where the cattle had rubbed against it. Only the desperate efforts of a number of men, and the fact that the stack stood 12 feet from the barn, that rain was falling, and that wind was away from the barn saved the buildings. Fire burst into flame again. Straw when being hauled away to save the barn would suddenly take fire and go out again, as the men worked with it. Blaze of the fire was of a bluish sulphur color and did not flare touch.

"James Conkling and William Allen, Lambton Co., Ont. Fire July 19th, 1918. Hour 8:10 p.m. "On July 19th, 1918, the barns of James Conkling and Wm. Allen were burned by the straw stack taking fire at 6:10 p.m. A noise like the light puff of an engine was heard by Miss Allen as she passed by the stack, to immediately proceed smoke and flame that shot up instantly out of the top of the stack. No person had been up on this stack for over a day. Stack contained oat, wheat and barley straw, with chaff and tares and other weeds in it. It had been placed there the fall before and spoiled in the top from snow and rain. Day of the fire was intensely hot and straw stack stood on the south side of the barnyard.

"Wm. R. Shantz, Waterloo Co., Ont. Fire May 6th, 1920. Hour 6:30 p.m. "On May 6th, 1920, the barn of Wm. R. Shantz, Waterloo County, was burned at 6:30 p.m. Fire broke out in straw mow above, while Shantz, his wife, daughter and hired man milked and fed up below. Two nearby neighbors saw this fire preceded by a greyish white smoke, breaking out of the north and west sides of the north half way up between stonework and eave. A roaring noise like the starting of an auto was heard by the Shantz's and hired man, as they worked under the barn, to immediately precede the fire that spread all through the top of the barn in less than half a minute. Only six horses and one cow were saved of all the livestock. Net loss about \$10,000. Two large leaks down into this mow from fall before and the intense hot weather of March caused this fire.

Several barns have been burned in our province this year, that from the most reliable reports appear to have been caused by spontaneous combustion. Hay not properly spread or damp and not properly stored in the mow, or green grain stored in barns any of these if weather conditions were suitable. Great care should be exercised in putting in hay to see that large piles dropped from the carrier are properly spread, that windows and doors are left open for a week or ten days if hay has gone in in a green condition. Hay damp from any cause should never be stored, and all leaky roofs should be promptly repaired.

Other causes for farm fires are from live ashes, burned lime stored where it becomes wet, horse manure, saw dust, chaff or rubbish heating. Eternal vigilance is the price of safety from fire.

Department of Agriculture.



"I can tell it's FRESH by the first whiff!"

You bet it's fresh! Sealed AIR-TIGHT the very second it's packed! That's why it's ALWAYS moist, fragrant and FRESH—no matter where or when you buy it! A MASTER MASON smoke is something to brag about!



Grading Of Eggs To Be Explained By Government

OTTAWA, Oct. 18.—Everyone has heard it said that "eggs is eggs," but many have learned through the medium of the olefactory organ that "there are eggs and eggs," sometimes in the same dozen. However, a national Dominion Government, through the live stock branch of the Department of Agriculture, has devised a system of grading and marking, whereby the purchaser of eggs may know the character of the product he is buying before the price is paid and the shell is broken. Next week the department is going to tell the public about this system by means of a campaign of advertising. The object of the campaign will be to increase domestic consumption of eggs, one of nature's perfect foods, but more particularly to popularize the national grades of eggs. The idea is to place before the public the fact that eggs can be graded, to point out the relation of the different grades to culinary practice in the home, to endeavor to change the usual miscellany of words that

pass between buyer and seller in a demand for specific grades, and, finally, to suggest to the consumer to make sure that the grade as purchased comes from a case or container marked with the name of that grade.

Investigators state that over a large area of the country the old system of exchanging eggs for goods prevails in country stores, and, instead of placing a premium on quality, actually places a premium on quantity, without regard to quality. Out of the miscellaneous supply so collected the wholesaler distributors must make their selections. Wholesale distributors can and do grade eggs, but distributors in different centres and sometimes in a given centre have different ideas with regard to grading. Furthermore, at certain seasons of the year the public is served quite largely with eggs which are directly from the country, without candling or grading of any kind.

National Standards. Some years ago the idea of national standards for eggs was first broached. At the Canadian Produce Association's convention in 1915, standards for eggs were first definitely drawn up. After two years' trial these standards were made under the egg regulations of the Live Stock and Live Stock Products Act, legal standards for export and interprovincial trading. The regulations forbade the exportation of eggs in lots of 25 cases or more, until they had been graded by the exporter, marked on the same cases as to class and grade, and country of origin and inspected and passed by a fully qualified inspector. Propaganda was undertaken to introduce the graded product among importers. In Great Britain, with the result that Canadian eggs are in demand on the British market. British importers this year state that they are well satisfied with their purchases of Canadian eggs.

The conviction has since been growing that if national grading was as good thing for the export market, it would be a useful development for the larger home market. Wholesalers, producers and consumers' organizations have been consulted, and many different views have been expressed. Lately the wholesalers have been giving the project their support. Moreover, the sale of eggs by legal grades has been tried by retailers in representative centres throughout Canada. Their conclusion is that never again will they go back to the old system.

Firsts are good eggs, which are scrambled, fried or used for other cooking purposes, but are of the uniform quality of "spec" and "extras."

Seconds are eggs which may be used for baking and dishes in which eggs are used in combination with watery whites and yolks.

NEW OYSTER BEDS OPEN. SYDNEY, Oct. 19.—It is reported that oyster beds at the River Braton, on the Bras d'Or Lake, have been opened up for the Halifax interests. The area is about 100 acres of barren rock at the mouth of the river. Fifty-one hundred men find employment in this new industry in that district.

THOROBREAD FLOUR

Beomes a Habit

Milled by Hunt Bros Limited London, Canada

Thorobread is Bought when the Finest is Bought.

SELDOM SEE a big knee like this, but your horse may have a bunch of bruise on his ankle, hock, stifle, knee or throat.

ABSORBINE

will clean it off without laying up the horse. No blister, no hair gone. Concentrated—only a few drops required at an application. \$2.50 a bottle delivered. Describe your case for special instructions. Book & Free of the W.F. Young, Inc., 141 Lyman Bldg., Montreal

E. R. BROW

146 Richmond Street
Charlottetown

Fire, Life, Accident, Sickness and Plate Glass Insurance at Lowest rate. Agent at Summerside, Lloyd Lewis Good Stong Stock Companies.

MR. TONIGHT

Tomorrow's Alright

KEEPING WELL—An MR. Tablet (a vegetable salt) taken at night will help you get your tone and strength and will digest and eliminate your diet.

Get a 25¢ Box

Chips off the Old Block

MR. TONIGHT is a Little MR. One-third the regular dose. Made of the same ingredients, then candy coated. For children and adults.

A SURGERY IN A TWO-INCH BOX

Zam Buk

UNEQUALLED FOR SKIN TROUBLES

CONTAINS NO ANIMAL OR FAT OILS. PURELY VEGETABLE.

RELIEVES: BRUISES, BURNS, SCALDS, SORES, RASHES, ITCHING, STINGING, AND ALL SKIN AFFECTIONS.

UNRIVALLED IN LACROSSE, BASEBALL, HOCKEY, FOOTBALL, BASKETBALL, AND ALL SPORTS.

MADE IN CANADA.