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Registration for Law, Medical and Dental students: September 8th and 9th.

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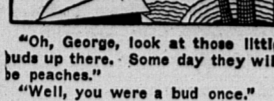
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What the Gray House Hid

The Mystery of a Haunted Mansion

By Wyndham Martyn



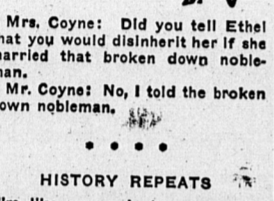
"Oh, George, look at those little buds up there. Some day they will be peaches."
"Well, you were a bud once."



"To my mind, the government is making the biggest mistake it ever made in the history of the country."
"What would you advise?"
"Just the opposite to what they're doing!"



"I'm like my ancient namesake,"
"By the look on father's face I'm about to meet a whale."



"Who was the previous tenant?"
"Mr. John Throckmorton. His wife died at the Gray house. A lovely woman! I went to the funeral. Very sad indeed. The lake again."



"In that same d-d lake?"
"I regret to say yes," Mr. Appleton looked shrewdly at his visitor. "Have you much influence with Mr. Hilton Hanby?"
"I am his closest friend?"
"Do you suppose that you could influence him to consider his purchase?" Mr. Appleton was considerate and sympathetic. "I am not a believer in haunted houses. I try to be skeptical in such matters, but there seems to be a strange fate about the Gray house. It always takes toll of the young and happy. Those Seymour children, for example—high-bred, strong, happy boys who could swim excellently; yet they are dead, and at Sir Stanford's death his title goes to a distant cousin. Then the Norton children, three girls and a boy—the lake got them, too. I tell myself it was a coincidence. Perhaps! Perhaps!" His manner grew more confidential. "Tell me, Mr. Pel-

ham, did you ever hear such a chain of coincidences as that?"
"It's most disturbing news," admitted Pelham.
"It seems to me," said the other, "that if these unhappy facts were duly brought to Mr. Hanby's notice, he could not disregard them. No doubt Miss Selenos' manner annoyed him, and he disregarded her story on that account; yet—Appleton tapped the big ledger—"the facts are all down here in my own handwriting."
"I'm afraid whatever I said would make him all the more determined to go. He is a skeptic, and opposition makes him redoubtable. I don't think anything would make him give it up."
"I have done my duty, then," said Appleton briskly. "No doubt he is right, and these deaths were due to lack of care. I have here a letter, with estimate inclosed, from a Pine Plains carpenter, who agreed to put the rustic bridge in order. That bridge, Mr. Pelham, crossed the lake at its deepest part. The Seymour boys were fishing from it when it gave way. I rather think the Norton children were found near there, too."
Appleton turned to the estimate. "You see, Mr. Pelham, these tragedies might have been avoided if the owner had seen fit to expend sixty-four dollars and eighteen cents. It was owing to my influence that the lake was completely filled in, and the stream feeding it was diverted to the lower lake. Instead of five acres of water filled with stumps, which made fishing difficult, Mr. Hanby has now a twenty-acre lake with good bass trout in it and not a pickler to do damage. I have fished there, every year, and I know. I wonder if Mr. Hanby would extend the courtesy to me?"
"I'll answer for him," said Pelham. "I'm a fisherman myself. Thank you for what you've told me."
"Well?" Douglas asked a little later. "Get what you wanted?"
"And more," said Pelham. "The Gray house has a dismal atmosphere about it, to my way of thinking. Appleton seems to think that for less than sixty-five dollars all those lives might have been saved."
"I think he's right," said the other. "The old lake was within a few yards of the house, and very deep. It was too much of a temptation to children. The banks were steep, too, as I recall them."
"Then you don't believe in the curse theory?"
Douglas lighted a cigar before answering Pelham's question.
"In my office, during business hours, the idea seems silly; but sometimes, when I can't sleep at night, I'm not so sure. I've Highland blood in my veins, remember, and race memories of haunted houses, and curses that descend from generation to generation. Don't ask me, Bill."
(To be Continued)

Prohibition Commission
Chairman
MR. GEORGE E. BROWN
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Send all information regarding infractions of PROHIBITION ACT to the above or to J. J. Trainor, Commissioner, Provincial Police, Charlottetown, or to C. A. Miller, Inspector, Summerside, or to W. E. Haywood, Inspector for Queens, Charlottetown, or J. W. Platts, Inspector for Kings, Montague.

DOMINION OF CANADA
Province of
PRINCE EDWARD ISLAND
In the Surrogate Court 22nd George V. A. D. 1931
In Re Estate of Annie MacLaine late of North River in Queen's County in the said Province deceased intestate.
By the Honourable HAROLD LEONARD PALMER, Surrogate Judge of Probate, &c., &c.
To the Sheriff of the County of Queen's County or any Constable or literate person within said County: Greeting:
Whereas upon reading the petition on file of E. Rankin Melaine and E. Preston Melaine both of Charlottetown, Queens County, Prince Edward Island, the administrators of the above named Estate praying that a citation may be issued for the purpose hereinafter set forth: You are therefore hereby required to cite all persons interested in the said Estate to be and appear before me at a Surrogate Court to be held in the Court House in Charlottetown, in Queen's County, in the said Province, on Monday the twenty-fourth day of August next, coming at the hour of eleven o'clock forenoon of the same day to show cause if any they can why the Account of the said Estate should not be passed and the Estate closed as prayed for in said petition and on motion of Donald McKinnon, Esq., Proctor for said Petitioner. And I do hereby order that a true copy hereof be forthwith published in some newspaper published in Charlottetown aforesaid, once in each week for at least four consecutive weeks from the date hereof and that a true copy hereof be forthwith posted in the following public places respectively, namely, in the hall of the Court House Charlottetown aforesaid, at or near the City Weigh Scales in Charlottetown aforesaid and in front of the Hall in North River in said Queens County so that all persons interested in the said Estate as aforesaid may have due notice thereof.
Given under my hand and the Seal of the said Court this 10th day of July A. D. 1931 and in the 22nd year of His Majesty's reign.
H. L. PALMER
Surrogate

for BRUISES
There's nothing to equal
Minard's "L" "takes hold".
Antiseptic, soothing, healing.
Gives quick relief!

MINARD'S
"KING OF PAIN"
LINIMENT

(Continued)

"So I inferred from the fact that the sale was not made through me. I knew that Mr. Hanby was interested in the Gray house, but I admit being staggered when Mr. Douglas made the announcement that it was sold."
It was clear to Pelham that the other man was chagrined. No doubt it was the allowable annoyance of an old and trusted employee, who, having been consulted for so long, is suddenly left out of the firm's confidence in the sale of a property.
"Not that I am criticizing Mr. Douglas," the other went on. "Oh, dear me, no!" His manner was brisk and cheerful again. "What can I do for you, Mr. Pelham?"
"Did you ever know a Miss Selenos?"

"She occupied the Gray house for three years. I remember her well. Poor lady, she loathed and despised me, particularly your humble servant. We had to evict her for nonpayment of rent. She had ample warning, but we had to call the sheriff in. May I ask how you know her?"
"She called on Mr. Hanby and threatened him with all sorts of wild vengeance if he did not sell the place to her."
There was no doubt about Mr. Appleton's interest now.
"I can quite believe it," he said. "I remember that when we put her out she said that I should be dead within the year. I may say that my good wife was very much relieved when the twelve month had passed. I hear that she has at last inherited the great Selenos fortune. They were land-poor for many years."
"You think she's not normal?"
"Insanity in the family," said Mr. Appleton firmly. "The things she said to me were most indelicate, and could only be explained by madness of a hereditary type." The speaker hesitated for a moment. "I suppose she did not mention my name?"
"I think not. I suppose you remember Mr. Seymour?"
"Oh, dear me yes! I ventured to call upon him when in England two years ago. The tragedy had left its mark on Sir Stanford, but he was always a reserved type."
"What tragedy?"
"His two sons were drowned in the lake."
"Who was the previous tenant?"
"Mr. John Throckmorton. His wife died at the Gray house. A lovely woman! I went to the funeral. Very sad indeed. The lake again."

"It seems to have been a house of death," Pelham commented. He did not relish the idea of the Hanby family inhabiting it as much as he had done. "Who came after Sir Stanford Seymour?"
"He subtlet it—subject to our approval, of course—to Mr. Crosby Norton. Mr. Norton lost his four children."
"In that same d-d lake?"
"I regret to say yes," Mr. Appleton looked shrewdly at his visitor. "Have you much influence with Mr. Hilton Hanby?"
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(To be Continued)

DUNDAS AND VICINITY
Miss Annie McKinnon, Strathcona, spent a few days in Charlottetown visiting her relatives.
Miss Margaret Burhoe, Mount Hope, spent a very enjoyable vacation at Mrs. S. Ward's, City.

Miss Mary Campbell, Mass., is spending her summer holidays at her home in Cumberland Hill, Charlottetown at Mrs. S. Ward's, City.

Leave Space at Top
Leave about one-half inch at top of each glass. This allows for proper paraffining and provides a space for any syrup that may separate. Without this space the syrup might creep over the top and provide a place for mold and yeast to grow.

As soon as batch is poured into glasses, protect from dust by covering with a thin coat of hot paraffin. When glasses are cold, add a second coating of paraffin. Roll glass to spread paraffin on sides.
Protect each paraffined glass with clean tin cover or securely fastened paper before storing.
If air-tight fruit jars are used, complete the seal as soon as batch is poured. Fruit jars used for jams should be inverted for ten minutes after being sealed.
Melt paraffin over hot water while batch is cooking. It will then be ready for use as soon as batch is poured. It is best to use new paraffin. Old paraffin may carry yeast to new product, causing spoilage. Do not use paraffin a second season unless it was washed in hot water when taken from jam or jelly and stored in a tightly covered jar.
And now, here are some recipes. Follow them—keeping the hints in mind, and you will have perfect jams and jellies. Try them!

Jelly Making Hints For Saving Time and Temper
BY ALICE BLAKE

Red Currant Jelly
5 cups (2 1-2 lbs.) juice
7 cups (3 lbs) sugar
1-2 cup bottled fruit pectin
Use only fully ripened fruit. Crush currants thoroughly and add 1 cup water. Stir until mixture boils, cover, and simmer 10 minutes. Drip through jelly bag. Measure juice into large sauce pan and bring to a boil. Add sugar slowly, with constant stirring, taking about 5 minutes to add sugar, keeping juice nearly at boil. Then bring to a boil, and at once add pectin, stirring constantly. Bring again to a full rolling boil and boil 1-2 minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with 1-8 inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set 1-2 cup less sugar. Requires about 2 medium pineapples. Makes about 9 eight-ounce glasses.

Ripe Pineapple Jelly
3 cups (1 1-2 lbs.) juice
6 1-2 cups (2 1-4 lbs.) sugar.
1 bottle fruit pectin.
Use only fully ripened fruit. Chop fine. To 4 cups chopped fruit, add 1-4 cup water. Stir until mixture boils, cover, and simmer 5 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add pectin, stirring constantly, and bring again to a full rolling boil and boil 1-2 minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with 1-8 inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set 1-2 cup less sugar. Requires about 2 medium pineapples. Makes about 9 eight-ounce glasses.

Loganberry Jam
4 cups (2 lbs.) crushed berries
6 1-2 cups (2 1-4 lbs) sugar
1-2 cup bottled pectin
Use only fully ripened berries. Measure crushed berries and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Roll hard 1 minute. Remove from fire and stir in fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with 1-8 inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set use 1-2 cup less sugar. Requires about 2 quarts of berries. Makes 9 to 10 eight-ounce glasses.

Use Standard Measures
After fruit has been prepared as directed in recipe, squeeze or drip out juice. For clear, sparkling jelly, press out juice first, using a very coarse cheesecloth or fine sieve, and then drip pressed juice through a Canton flannel bag. If juice is to be dripped and not squeezed, increase the amount of fruit called for in the recipe and also the water, if water is required in the preparation. Do not increase the simmering time.

Use exact amount of juice or prepared fruit listed in ingredients and no more. If there is not quite enough juice for jelly, mix a little water with pulp and squeeze or drip to fill up last cup; if there is not quite enough prepared fruit for jam, fill up last cup with water.

In making jelly liquid pectin is added as soon as the mixture comes to a boil. In jams it is added after the mixture is taken from the fire.

A six to eight-quart kettle or saucepan should be less than one-half full of sugar and fruit to permit a full rolling boil over hottest fire. If smaller size is used, add one-quarter teaspoon butter with sugar to reduce foaming. This boil for the exact time stated in each recipe is necessary to sterilize the fruit and to give the best results.

Use the hottest fire possible. The hotter the fire, the shorter the cooking time, and therefore the less change in the fresh-fruit flavor and color.

After removing jelly mixture from fire, leave undisturbed one minute, then draw jelly film to one side and remove. Use metal spoon.

After stirring fruit pectin in jam mixture, collect and remove the scum. Stir and repeat. One-fourth teaspoon butter added with sugar reduces skimming required.

Prepare containers before cooking is started. Sterilize rubbers, drained glasses and covers, or airtight jars. The number of eight-ounce glasses required is stated at the end of each recipe.

Jellies should be poured directly from saucepan into the glasses; jams may be ladled out, stirring occasionally to distribute fruit. Avoid spattering of glass.

Leave Space at Top
Leave about one-half inch at top of each glass. This allows for proper paraffining and provides a space for any syrup that may separate. Without this space the syrup might creep over the top and provide a place for mold and yeast to grow.

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GOES TO ALBERTA
Prof. George M. Smith, formerly senior professor of history at the University of Toronto, who is now head of the history department at the University of Alberta.



THE KING GREET'S TWINS IN EDINBURGH
King George's love for children is shown as he playfully waves his hands to the twin sisters, Frances and Marie Scott, whom his majesty met in the Royal Botanic Gardens Edinburgh.

The Worst Is Over
(Winnipeg Tribune)
Officially substantiated figures from Ottawa show that some 13,000 more persons were at work in Canada on June 1st than on May 1.
Payroll lists of 7,865 firms afforded the following employment figures: June 1, 940,879 employees; May 1, 927,437 employees.
This increase in employment may make little apparent difference to the situation. There may be many communities in which this alleviation of conditions may not have been experienced at all. There may, in fact, be communities in which conditions are considerably worse than they were a month ago.
But what these figures do show is the tendency towards a gradual and natural decrease in unemployment throughout the Dominion. They prove definitely that the situation is improving, that Canada is decidedly better off than she was last month.
They show, beyond doubt, that the worst is over and that recovery is in sight.

LIVE HOGS
We continue to receive Live Hogs at our plant every Tuesday and Friday forenoon.
Bring your hogs direct to us and you save all intermediate expenses. Thus, getting top-market price.

Davis & Fraser
7-30-wed-ft.

YOUR CHILD Not Stupid—Handicapped
The seeming stupidity of many school children, is directly chargeable to faulty vision.
Correctly fitted glasses often work wonders.
Have your child's eyes examined NOW

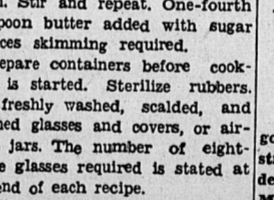
G. F. HUTCHESON
F. Gordon Hutcheson
Optometrists—At your service.

UPTON PARK HORSE RACES
WEDNESDAY, JULY 29th.
3 Miles From Charlottetown

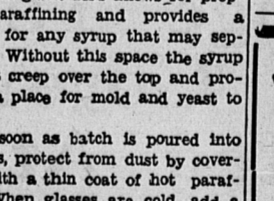
1. 2.15 Pace Purse \$250.00
2. 2.15 Trot Purse \$250.00
3. 2.27 Trot and Pace Purse \$200.00

In addition a running race half-mile heats, purse \$50.00, pony race, match race between Mr. Squires, owned by Wellington McNeill, Southport, and Rebecca M., owned by Gordon McMillan, Cornwall.
Admission 50c. Race Starts at 2 P. M.

WILL PARTICIPATE IN RALLY IN SWITZERLAND
Nine Canadian Rover Scouts will participate in the International Scout rally, to be held at Kandersteg, Switzerland, from July 28 to August 8. This picture was taken at Ottawa, Ont., at rehearsal of ceremonial which boys will present at the meet. The boys are in Canadian types. Photo No. 1—Front row, LEFT to RIGHT: Habitant; Kessler, 23, Montreal, Que.; Minors, Ray Bryant, 21 Hamilton, Ont.; A. F. Hiron, 18, Edmonton, Alta.



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