

BOYRIL RENEWS ENERGY IN YOUNG AND OLD



COAL Wholesale
Retail SYDNEY... VICTORIA... PREMIER

Lumpy—Bright—Clean. THEY ARE PROVING VERY POPULAR. \$7.75 per ton, Cash price only. Special new low prices on slack coal.

Tel. 1000. **H. R. LARGE & CO.** 58 Queen St.

Toronto Missionaries Married In Nigeria

Beating of Drums by Nation Added Strange Note to Wedding Ceremony

A large slice of a bride's wedding cake which has arrived in Toronto by parcel post from Africa is a connecting link with the first white man's wedding to take place in Northern Nigeria, Jan. 2, of this year. The wedding cake was a feature of the marriage ceremony which united Dorothy Wandland, daughter of Mr. and Mrs. Carl Wandland, of Toronto, and Edward G. Cook, son of Mr. and Mrs. A. J. Cook, of Toronto, and a brother of Myrtle Cook, Star sports writer, who are serving in Nigeria under the auspices of the Soudan Interior Mission.

The wedding of the missionaries was solemnized in the little mission church at Tula Wange, the station where they will work together, preaching and teaching among the natives. Mr. and Mrs. Cook, graduates of the Toronto Bible College, who went out as single missionaries in December, 1931, have been occupied in mastering the language spoken by the Tula Tribe.

A Great Event

Recognized as a great event in the African village, the wedding of the white missionaries was attended by a large company of the natives, while the Chief and his band honored the occasion with their presence. When the ceremony had ended, the beating of drums by the African bandmen contributed a strange note of rejoicing to the festivity.

The wedding ceremony was conducted by Rev. J. Hall, a missionary of the Soudan Interior Mission. Miss Florence Leaker, who attended the bride, and Miss Myrtle Johnson, who sang, both missionaries in Nigeria, are also graduates of the Toronto Bible College.

The Wedding Cake

Although the setting of the wedding was Nigerian and the decorations were African wild flowers, the three storey wedding cake was distinctly Canadian. The ingredients which had been sent from Toronto to the mission station in Nigeria, had been utilized skillfully in the creation of an intriguing

bride's cake. But the slice of wedding cake which reached Toronto by mail had gathered romance on its two months' journey. From the village of Tula Wange the precious package of wedding cake travelled 296 miles before reaching the nearest postoffice. A part of the way the parcel was carried on the head of a native; then proceeded by horseback, being conveyed to a truck when approaching Jos, the village in which it was finally posted, and despatched to the African seaport, and thence to Liverpool and Canada. Mr. Cook and his bride spent their honeymoon of a day ten miles from their station, and the provisions they carried with them consisted of a package of cereal a tin of sardines and a loaf of bread.

Growing Annual Flowers Like Florists Grow

Is it possible for amateurs to grow in outdoor gardens annual flowers as large as those which have become a common sight in florists' windows?

This question cannot be answered for all amateurs, because so much depends upon skill, the weather, soil conditions and other factors, which vary greatly. But it can be stated without reservation that every amateur flower grower can greatly improve the quality of his annual flowers by proper care and feeding, especially by supplying ample plant food.

Fast growth is more important to annuals than to other flowers, because they have so little time to reach maturity. They must attain the greatest possible size and vigor between the time seeds are sown, and the date when nature decrees flowering shall begin.

To obtain the maximum growth, the soil in which they grow should be well prepared. Plow or spade to a depth of at least six inches as early in the spring as possible. The soil should be friable, or crumbly. Loosen heavy clay with sand, coal ashes, or peat moss.

After the soil is prepraed and smoothed a complete modern plant food should be spread over the area at the rate of four pounds per 100 square feet and raked into the top soil. This initial feeding should be supplemented by an application of plant food at the rate of two pounds per 100 square feet eight weeks after seeding.

With careful watering and cultivation you will be surprised at the manner in which annual flowers respond to this treatment. Do not crowd the plants. See that each has room to develop its full beauty.

Minard's Liniment for falling hair.

SUMMERSIDE and Prince County

—This column is reserved for news of local interest but advertising of a new nature may be inserted at 2 cents a word strictly payable in advance.

—BEEF LIVER just received at Brace's. 8635-3-30-21.

—NETS, corkwood, rop, twine and coal tar, sold right at Brace's. 8635-3-30-21.

—BUY heavy galvanized trap nails, trap heads, hoops, scrap leather and everything for repairing lobster traps at Brace's. 8635-3-30-21.

—BUYING SILVER fox pelts, good cash prices being paid at the office of B. Graham Rogers, Summerside. 8593-3-27-61.

—BEEF LIVER, boneless beef, beef tripe, beef hearts and boneless horsemeat, all in stock at Brace's. 8635-3-30-21.

—BUY PURINA cubes and meal; Silver Tip cubes and meal; Ross-Miller standard fox biscuit and Kib-blo meat meal at Brace's. 8635-3-30-21.

—THE C. G. I. T. of Trinity United Church are holding an Afternoon Tea in Epworth Hall, Friday from 4-6. Encourage the girls by your attendance. Tickets 25c. 8630-3-30-11.

—BEDEQUE RINK — Hockey tonight. Freetown vs. Emerald. This is the final game for Simmons and McFarlane Trophy which will be presented after the game. Freetown now has a one goal lead so you may expect a hot game. Skating after match. Admission 15 cts. 8646-11.

—SOCIAL EVENING—The L. O. B. A. at Summerside held a social evening last Thursday in their lodge rooms. Many guests were invited and a delightful program of music, songs and recitations was provided for the entertainment of the visitors. Mrs. A. P. Wells, presided. A dainty lunch was served by the ladies at the close of the evening.—S

—COUNTY COURT—Brace McKay & Co. Ltd., vs. Frank Bowness, action for \$1940 for goods sold, and delivered. This case occupied the attention of the Court at Summerside, His Honor Judge Inman, presiding for the forenoon of Wednesday 29th, inst. Three witnesses were examined for plaintiff and one for the defendant. Judgment was given to the plaintiff for the amount claimed with costs. T. L. Compton for Plaintiff.—S

—FUNERAL SERVICES — Many old friends attended the funeral services for Mr. John A. MacRae on Wednesday afternoon, at Summerside. The services both at the house and church were conducted by Rev. L. B. Campbell, pastor of Trinity United Church. During the service at the Church, Mr. Roland Phillipson sang with sympathetic feelings, "One Sweetly Solemn Thought". The closing hymn by the choir was "Peace, Perfect Peace." Rev. Mr. Campbell spoke with very high regard of the deceased as a member of Trinity Church and of his kindly sympathetic nature at all times. The pallbearers were Messrs A. P. Jamieson, James Cairns, John M. Nicholson, E. H. Strong, K. C. G. W. Bell and R. T. Morrison. Interment was in the People's Cemetery.—S

—QUIET WEDDING — A quiet wedding was solemnized on Wednesday March 22nd at 5.30 at St.



Graham McNamee

featured star on tonight's Swift's "Easter Festival" program over

CHGS SUMMERSIDE

An unusual treat is in store for Canadian listeners tonight at 10.00 to 10.30 P. M. when station CH.G.S., 1120 k.c., presents a program featuring the internationally famous radio personality Graham McNamee, who will speak from Montreal on a Dominion-wide network.

We are promised a really gale variety show. Howard Fogg's all-Canadian concert orchestra has arranged several feature numbers, there will be assisting soloists, and the Master of Ceremonies will be none other than the irrepressible red-head RAY PERKINS.

Mary's Rectory, Summerside, when Miss Ada A. McLean, R. N., only daughter of the late Wm. McLean and Mrs. Bell McLean of Ellerslie was united in marriage to Mr. John H. England son of Mr. and Mrs. Robert England of Bideford. Rev. Dr. White was the officiating clergyman. The bride was becomingly attired in a light green suit and hat to match. The young couple were attended by Mr. and Mrs. Hampton McLeod the former being the only brother of the bride. Immediately after the ceremony a sumptuous wedding supper was served at the home of Mr. and Mrs. Hampton McLean, to the immediate relatives and friends of the bride and groom. After congratulations Mr. and Mrs. England left on the evening train for Bideford where they will reside. A number of friends met them at the station to welcome them. Later in the evening they were serenaded at the home of the groom's parents, by a host of well-wishers. Miss McLean is a graduate of Littleton Hospital, New Hampshire, and lead her class. She has many friends who extend congratulations. Previous to her marriage she was the recipient of many lovely gifts. Mr. England is a popular young farmer and his many friends wish both he and his bride every happiness.—S

EASTERN GUARDIAN

...This column is reserved for news of local interest but advertising of a new nature may be inserted at 2 cents a word strictly payable in advance.

...SUBSCRIPTIONS to The Charlottetown Guardian may be handed to their Rep. Archie Hume, or left at H. J. Mabon's Drug Store, Montague. 12-13-dtf.

Minard's Liniment for Rheumatism.

Apricot Jam

Golden and Tart
4 cups (2 lbs.) prepared fruit
7 cups (3 lbs.) sugar
1 cup bottled fruit pectin
To prepare fruit add, add 3 1-2 cups water to 1-2 lb. dried apricots. Cover and let stand 4 hours or overnight. Then simmer, covered 30 minutes. Drain fruit, grind or chop fine and mix with juice. Measure sugar into large kettle. Add prepared fruit, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in liquid pectin. Skim, pour quickly. Paraffin hot jam at once.



Delightful Showing of the new

COATS
SUITS
DRESSES
BLOUSES
LINGERIE
GLOVES
HOSIERY
for
SPRING

SPRING



Thursday Afternoon at 2 o'clock and on Following Days

Tiny but important Hats to complete the new Spring costume

MINUTIVE, perky, sailors, clever samples from the Fez family, others in which "the brim's the thing," all shown in perhaps the widest range of handsome hats you have seen here. There will be coarse bright straws, fine Tagals and Neoras, clever combinations of silk, crepe and straw.

\$1.98 \$2.98 \$3.75 \$4.50 and 7.50

Interesting Accessories await your visit

GLOVES — Of course Kid is the popular glove fabric this season—distinctive in this showing will be the new colors, beige, eggshell, navy, grey and green—as well as black, brown and white.

\$1.25 1.50 2.00 2.50 3.00
HOSIERY NECKWEAR BAGS



Moore & McLeod Limited

WHEN TO WATER A HORSE

The practice of inexperienced horsemen in watering their horses after feed is a dangerous one because the digestive fluids are interfered with and sickness is often the result. Water before feeding (in a quantity depending on the warmth of the horse) and again before going to work, when only a

moderate drink will suffice," is the dictum of the Horse Division, Dominion Department of Agriculture.

BUTTER CONSUMPTION RECORD

The record for the consumption of butter in Canada still stands to the credit of 1931 with 313,000,000 pounds. The figures just to hand for the past year promise to outdo this

record by exceeding the average for the first eight months. However, for the last four months the average dropped behind that of the corresponding months by about 1,115,000 pounds.

A new inexpensive high-speed alloy, composed of iron, tungsten and cobalt, has been developed for cutting steel.

A new type of parachute has been designed which instead of being circular, is triangular—rounded at two of its corners, while the third is sheared straight across.

A device that "tastes" the acidity or juice character and indicates whether apples, oranges and other fruits and vegetables are ripe, has been invented.

morning after?
How Eno wakes you up, banishes heaviness, refreshes you! Take a glass of Eno—and feel a different person. CA 12-33

TAKE ENO'S FRUIT SALT

for NEURITIS
One thing that helps is to warm a dish, pour in Minard's. Then rub the liniment gently in.
Pain eases off!

MINARD'S LINIMENT
"KING OF PAIN"

Annual Convention —OF THE— P. E. I. Teachers' Federation
—WILL BE HELD IN Prince of Wales College Hall CHARLOTTETOWN
TUESDAY, WEDNESDAY, THURSDAY APRIL 11th, 12th, and 13th

Addresses by Hon. Dr. W. J. P. MacMillan; H. H. Shaw, Chief Superintendent of Education; L. W. Shaw, B.A.; H. M. McDonald, M.A., Inspector of Schools, Antigonish.
All Interested Cordially Invited to Attend.

8631-3-30-31

BRINGING UP FATHER

I GOT YOU—I'LL FOLLOW YOUR ORDERS!

REMEMBER ONE IN TO SEE ME ANY DON'T LET 'EM STAND AROUND AN' LOAF IN THE ANTE-ROOM!

WELL-NOW I'LL HAVE PEACE AN' QUIET—NO MORE JIG-SAW HOUNDS USIN' MY OFFICE TO DO PUZZLES IN—

ONE HOUR LATER

PARDON ME, MR-JIGGS—BUT YOU KNOW IT'S A PRETTY LONESOME JOB TO SIT OUT THERE AN' HAVE NOTHIN TO DO.

OH-YOU WANT TO BE BUSY?

YEA! I WUZ WONDERIN' IF YOUVE GOT A JIG-SAW PUZZLE OR IF YOU'D MIND IF I RAN OUT AN' GOT ONE?

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By George McManus