

PIMPLES Quickly Cleared
RASH Healed
Soothes & Clears
Zam-Buk
Sore, Troublesome Skin
Expels ECZEMA
Ends IRRITATION

CEDAR POSTS
 Just arrived ex schooner "Dwina," full cargo of Cedar Posts in 7, 8, 9, 12, and 14 foot lengths
L. M. POOLE & CO.

Responsibilities Of The Bench

MONTREAL, Que., May 21.—"We hold our office during good behavior; its tenure is not dependent upon the ever-changing and oft-time unreasoning public opinion. This gives to the members of the Bench complete immunity from the assaults of popular clamor. At the same time, and by way of compensation it burdens us with the obligation of so conducting ourselves as to command the confidence and complete respect of public opinion."

In these words Mr. Justice R. A. E. Greenfield addressed his fellow judges and the lawyers "who are the judges of tomorrow," upon the occasion of his taking the oath of office as acting chief justice of the Superior Court of Montreal, recently, in the presence of Chief Justice Anglin of

the Supreme Court in Canada. Mr. Justice Greenfield succeeded the late Chief Justice Martin.

Mr. Justice Greenfield rejoiced that the judges received their appointment at the hands of His Gracious Majesty the King. The thought of the continuity of office is, and should be, an inspiration to make of us fair and fearless judges, whose judgments, as day by day given, will make known and render certain, to all and sundry, that none is so lofty as to be above the law, and none so lowly as to be beyond its protection," the acting chief justice continued.

"I have on other occasions pointed out, with pride, that each and every judge of this court is given the power to order and control all things, animate and inanimate, all things corporeal and intangible, on earth, in sky and sea. Even the sanctity of the cemetery does not escape that controlling power, and where justice demands, an exhuming order will run

to resurrect the body, if not the spirit, of the buried dead.

"A judge of this court, by a stroke of his pen, or even of the more handy pencil, on any day of the week, and on any hour of the day, at any place, bedecked with his robe of office on his bench, in the seclusion of his court chambers, on his golf course, or even basking in the sun in an abbreviated bathing costume on the sandy slopes of his favorite lake or stream, in church or at market, in theatre or in club—wherever he may be, he may issue the old-age habeas corpus, the recognition of which was at Rummynede wring by the bold barons from the obstinate, but terrified King. That writ flings wide open all doors, be they those of castle or hut, the gaol or school or convent, in order that there may go free therefrom, any and all who have been by the oppressor illegally deprived of the God-given liberty."

His Lordship touched in the same manner upon prerogative writ of prohibition, mandamus and injunction, and continued, "It is needless to say that the possession of these great and extraordinary powers burdens the possessor with the great responsibility to exercise them not hastily, imprudently or imprudently, but justly, impartially and with full consciousness of and respect to the rights of the mightiest and the lowliest in the land.

"We are privileged to hold these powers; we are weighed with the responsibility of the daily exercises of the same; for all of which we are jealously proud."

His Lordship continued by asking for strength from "The great dispenser of benign infinite justice, of which man's finis justice is but a dim reflection," to aid him in his duties.

LEMON JUICE THINNING THEORY GIVEN A JOLT

LONDON, May 22.—"The old idea that lemon juice had a thinning effect has been proved to be quite untrue," says a leading doctor attached to the British New Health Society. "A lemon taken in the early morning is an excellent habit. It may possibly be an antidote to rheumatism, but as a thinning substance—never."

P. C. COUNTY

—Continued from page 8—

Miss Montgomery, Miss McFarlane and Miss Green are those who are receiving their diplomas this evening. I congratulate them and wish them a full measure of happiness and success.

In closing I do not think I can do better than repeat my remarks of a year ago. I would like particularly to stress the fact that we need and welcome the co-operation of all the residents of this county in the support of this Institution. We have ambition and we need your support. We are an Institution especially provided for your protection and the better we are equipped to handle the troubles that flesh is heir to the safer it is for yourselves. I do not ask for your contributions and your help for a selfish standpoint, but from a higher and a nobler reason. I ask it in the name of the distressed and the discouraged, who have not the means whereby their suffering may be relieved. I ask it in the name of humanity and I know that our asking will not be in vain.

PROSPERE POIRIER

RUMFORD, Me., May 22.—The death occurred recently of Prosper Poirier, a leading Acadian resident of Rumford, after a few weeks illness. Mr. Poirier was a foreman of the Oxford Paper Mills and an active member of Union St. John Baptist. He was born at Egmont Bay, P.E.I. 68 years ago and in his younger days was a resident of Shediac, N. B. His parents were Prosper and Margaret (Gallant) Poirier. He leaves his wife, six sons, Peter, Leo, Paul, Archie and John, all of Rumford and Phillip of Portland; three daughters, Mrs. Edward Jacques, Mrs. Emile Cloutier and Mrs. Fidele Martin, also of Rumford and three brothers, Phillip of Rumford, Archie and John of Prince Edward Island.

Many friends and relatives attended the funeral at St. John the Baptist Catholic Church here. A solemn high mass of requiem was sung. Rev. Fathers Boivin, Giguere and Beauclair, officiating. Burial was in Rumford.

Find it best for cleanliness
 Don't call the plumber when the sink drain gets choked. A little Gillett's Lye will probably clear it in a few minutes. Scores of other uses around the sanitary home.

GILLETT'S PURE FLAKE LYE

LETTER OF SYMPATHY

To Mrs. Amos Hubley.
 Dear Friend:—On behalf of the members of the Flat River—Pinnette W. M. S., we desire to express to you our sincere sympathy in your sore bereavement.

We must remember that "God's ways are not as our ways" and when sorrow surrounds us we must only look trustfully into the loving face of our Master, and say "Thy will be done." We feel assured that he has gone to a better home beyond, where he will suffer no more pain nor sorrow. Kindly extend to the other members of your family our heartfelt sympathy. We realize it is very small compared to the sorrow you are suffering.

A few more years shall roll,
 A few more seasons come,
 And we shall be with those
 That rest asleep within the tomb.
 A few more struggles here,
 A few more partings o'er,
 A few more toils, a few more tears,
 And we shall weep no more.
 Signed in loving sympathy, Mrs. John Riley, Secretary; Mrs. Lemuel Compton, President.
 (Patriot please copy)

Minard's Liniment for Chapped Hands

RADIO

W-R-V-A RICHMOND, VA.,
 FRIDAY, MAY 24, 1929

270.1 Meters — 1090 Watts

- 5.00 P. M.—Shoppers' Hour.
- 6.00—Wm. Byrd Trio.
- 6.50—Amos'n'Aandy.
- 7.00—News Leader Sports News.
- 7.15—Warner Brothers Musical Movie News.
- 7.45—Medical College of Va. Speaker.
- 8.00—Interwoven Pair.
- 8.30—News Learned Hour.
- 9.00—Hudson-Essex Challengers.
- 9.30—Victor Talking Machine Hour.
- 11.00—Hotel Richmond Orchestra.
- 11.20—Colonial Theatre Organ.
- 12.00—Carry Me Back to Old Virginia.

WPG ATLANTIC CITY
 FRIDAY MAY 21

Wave 272.6 Kilocycles 1100 Power
 5000 Watts

- 5.45—Last Minute News Flashes and Early Baseball Scores. Press-Union Publishing Co.
- 8.00—Final Baseball Scores. Press-Union Publishing Company.
- 8.05—Hotel Shelburne Concert Orchestra. Ernest Bellinetti, Director.
- 8.30—Correct Time and Studio Program. Sylvia Farkas, Sopano; Stella Brusstar, the High Low Girl; Jack Norris, Tenor; Aron DeKosky, Violinist.
- 9.00—Harry Dobkin's Orchestra. Milton Dollar Pier.
- 9.30—Special Program. Presented by E. I. DuPont de Nemours Co. and Atlantic City DuPont Boardwalk Exhibit.
- 10.00—Jean Wiener, Organist. Special Weekly Request Program. Steel Pier Casino.
- 11.00—Correct Time and Last Minute News Flashes and Weather Report. Press Union Pub. Co.
- 11.30—Silver Slipper Club Orchestra. "Happy" Andrews and His Nomads.

Minard's Liniment for Coughs & Colds.

For breakfast—
 a glass of orange juice—then
SHREDDED WHEAT
 12 full-size biscuits
 With all the bran of the whole wheat

All the food elements for health and strength—just the right sort of breakfast for children or grown-ups.

Save the paper inserts in each package.

Only a Perfect Flour Can Merit this Guarantee

We guarantee to each user of Quaker Flour that if it does not give PERFECT SATISFACTION, the dealer is authorized to refund the purchase price. This guarantee covers every sack, right to the last pound.

We can make such a guarantee because Quaker Flour passes the severest tests at every stage. Only specially selected wheat which shows, under rigorous scientific tests, the highest milling qualities and food values can go into Quaker Flour.

Every hour in milling, Quaker Flour undergoes a severe laboratory test to make sure that it is constantly up to our rigid standards.

Every day we bake it in our own kitchens, under actual home conditions, to make sure that it acts right in the oven.

Use Quaker Flour, and you will have no disappointment or guesswork in your baking. It is the perfect household flour for all purposes.

Quaker Flour
 Always the Same Always the Best
 MILLED BY THE MAKERS OF QUAKER OATS

Farming and Agriculture :: Special Features :: Interesting Observations

THE REGISTERED STALLION
COLONEL AUBREY
 3940

Who took his record in the third heat of his race, will make the season of 1929, with the exception of a few trips to O'Leary and Tignish, all the owner's Stables, Elmsdale, till further notice.

J. W. O'BRIEN, Owner.

2952-5-18-61.

Maritime Prince
 18163
 Sire "Bandit," 8463; Sire Imp. "Reformer," 5880, 13151, Dam of Sire "Octavia," Imp. Dam "Sylvania," Imp. 8781, Sire of Dam "Prince Priam," Imp. 3616, 10854, Dam of Dam "Bell," of Lochfed, 8782, 16624.
 REGISTERED CLYDESDALE STALLION
 MARITIME PRINCE is a Black Handsome Horse, a Prize Winner wherever shown. His Stock is too well known for further comment.
 This horse will make the season of 1929 at the owners stables.
 MAX FERGUSON, Bay View.

4018-5-22-61.

AT STUD
Hussard Jr.
 ENROLLMENT NO 35

This pure bred Percheron Stallion weight 1500 lbs. is a fine looking Draft horse, quiet and smart. He will make the season at Little Pond except going to Souris 1st June when he will be at James Condit's, he will be there fortnightly from that for this season.

Terms \$8.00. \$5.00 at time of service, balance when mare proves with foal.

JOHN W. McDONALD, Owner.

4018-5-22-21.

The Well Known Clydesdale Stallion

Scott of St. Cuthberts
 Number 19635

Will be in Charlottetown at Hazard's Stable, 173 Grafton Street every Friday during the season and on Saturdays will be at the owner's stables, South Fort. He will also travel two short routes East and West. Stands, etc., will be announced later.

J. D. SINNOTT, in Charge.
 GEORGE McDONALD, Owner.
 Mares at owner's risk.

3890-5-16-18-21-23-25.

NEWSY FARM NOTES

By Agricola

VALUE OF OUR PRODUCTS

Official figures show that, taken all round, the wealth produced from the farms of Canada in 1928, was about three percent less than the previous year. This was to a great extent due to the lower prices for grain and potatoes. Prince Edward Island is credited in 1928 with a production of \$21,750,000, analysed as follows:

Field Crops	\$12,444,000
Farm Animals	2,353,000
Dairy Products	3,000,000
Fruit and Vegetables	253,000
Poultry and Eggs	1,637,000
Furs	1,900,000

The gross agricultural worth of Canada is given as \$8,927,301,000, and that of Prince Edward Island as \$89,751,000.

INSECTS IN CANADA

Time was when a student of insect life was looked on as being eccentric, if not worse; but man, the centre of Creation, is having his interest in the myriad forms of insects stimulated by the knowledge that they are his great rivals for the possession of the earth. I mean this literally, for if the incessant control of harmful insects, by parasitic diseases, other insects, birds, and man himself, failed for but a single year, agriculture would receive a set back which would take long to overcome; and a repetition might be fatal.

The European corn borer, which has established itself in Central Canada is apparently yielding to control measures; the depressing effect of this insect upon corn culture was most marked between 1924 and 1927. The area of corn in Essex County, Ontario shrank from 85,179 acres to 20,000 acres and in Kent County from 75,000 to 7,000 acres. The intensive control campaign carried on by the Ottawa Department of Agriculture in 1927, has resulted in reducing the pest in the most severely infested districts, but it is now known to be present over a greatly increased territory.

The Mexican Bean Beetle was found in small numbers at five points in Ontario in 1927. Its history in the United States shows it to be capable of destroying the whole bean crop, in places suitable for its existence, and there it is only kept in check by a most extensive spray programme. It adapts itself to our climate it will be a serious menace to Ontario, where the bean crop in 1925 was valued at \$2,431,446.

Grasshoppers which have been in continuous outbreak in the drier parts of British Columbia for seven years, were exterminated by torrential rains in 1927, just as elaborate control preparations had been made against them. Another outbreak, in the Chilcotin Range country which threatened to be of unexampled severity was suddenly controlled by a fungous disease.

The army cutworm caused severe losses to grain during 1926 and 1927 in Southern Alberta. From knowledge now available it is possible to forecast these outbreaks, and take the necessary steps to control the pest.

The bertha cutworm broke out in a most spectacular attack on Sweet clover, alfalfa, flax and garden vegetables in Saskatchewan and Alberta, where it had never before occurred.

The wheat stem sawfly caused a loss of \$45,565,000 in the fields of Saskatchewan, though this was less

Spinning and Weaving
 Send me your wool to be spun into yarn. 25 cents for single and 28 cents for double. Sizes, fine, medium and coarse. Send by parcel post or freight. I pay freight on 100 lb. lots. Weaving done with wool warp and double width suitable for blankets. All white except border where grey may be used. Wool must be clean. Put shipper's name and address on all parcels and owners name and instructions inside otherwise I will not be responsible for losses. Send early.

WM. LANDRIGAN,
 Souris, P. E. I.
 3588-5-4-tuethursatimos.

LIVE HOGS
 We are taking live hogs daily, excepting Saturday, paying highest market prices.

Davis & Fraser

FROZEN FISH THE FRESHEST

(Dr. A. G. Huntsman, Director Atlantic Biological Stations, in the Institute Bulletin.)

The very diverse aquatic animals that are all commonly known as fish, furnish an extremely large number of highly desirable foods, but these are distinctly perishable as compared with other animal foods, such as meat and poultry. During the last fifty years there have been such marked improvements in the methods of handling most foods in the principal European and North American centers of population that a very great variety of such foods can be obtained in perfectly fresh conditions practically at any time of the year. As a result in such markets foods that have acquired a strong flavor through incipient decomposition have come to be considered as bad, salted and dry goods have fallen out of favor; and even the recently developed canned goods are relegated to secondary position. The fishing industry having an exceptionally perishable product procured under the disadvantageous conditions prevailing aboard vessels, has failed to keep pace with certain other industries in providing strictly fresh articles of food to suit the tastes of the increasingly more particular public.

The problem of furnishing the public of Canada with deep sea as well as other fish in a perfectly fresh and eminently palatable state and at the same time placing the fishing industry in a considerably improved position, has been presented to the Biological Board of Canada. The latter, an organization for scientific research and development, and under the Minister of Marine and Fisheries, is closely associated, through its membership with the Universities, the Department of Fisheries and the fishing industry, and is hence peculiarly well fitted to attack such a problem successfully. In recent years a very considerable amount of work towards solving this problem has been carried on at the Board's various stations, first at St. Andrew's N. B., and later at Halifax, N. S. and Prince Rupert B. C.

Fish, that have been neither salted, dried, smoked, nor canned and cooked but have merely been preserved more or less perfectly by keeping the temperature low, are ordinarily called fresh fish, even though as ordinarily sold they are decidedly different from fish that are just out of the water. So definite is this difference that, while fish just out of the water have scarcely any appreciable odour either before or after cooking, the ordinary fish shop and the ordinary household in which the fish are being cooked are recognized at once, perhaps even at some distance by the sense of smell. This "fishy" odour which is usually thought to be a necessary characteristic of fish, is the result of decomposition, just as in the case of "high" meat or "ripe" cheese. Ordinarily also frozen fish has a special cold storage flavour, the result of the kind of decomposition that occurs at low temperatures. Not infrequently also frozen fish is dry, tough and comparatively flavourless as the result of slow freezing and long storage even though there has been no appreciable decomposition. Further with improper storage, frozen fish may develop "rust" on the surface and may dry out, giving a very inferior product in both appearance and flavour.

As early as 1924 it was found that haddock filets could be made into cakes frozen quickly with comparatively simple equipment and stored for six months to give a product practically indistinguishable, when served on the table, from haddock just landed from the boats. This demonstrated the feasibility of having strictly fresh fish of any kind at any time anywhere. This result was communicated to the fishing industry which, however, did not see how it could be applied commercially. When several years had passed without its being adopted, the Biological Board finally acceded to the request of the industry that it should give a practical demonstration.

Successful practices must be based upon sound principle. It was found by accurate experiments what were the factors that determined such significant alteration in the fish, that it could no longer be considered strictly fresh. It was demonstrated that before freezing it is of very great importance to keep the fish uniformly at the very lowest temperature, and, even then, the time for which they could safely be kept,

was but short, a matter of several days however instead of a few hours as at ordinary temperatures. The shorter the freezing time the less the alteration, but, practically, freezing in a quarter or half an hour was found to give so little change as not to necessitate a more rapid rate. The rate of freezing depends directly upon the number of degrees difference between the freezing point of the fish and the temperature of the freezing material, but, as the temperature is lowered, further lowering becomes less and less effective, as is shown by the fact that while at 26 F a drop of four degrees makes freezing twice as rapid, at 0. o. F. it takes drop of thirty degrees to double the speed. The thickness of the fish is of the greatest importance, halving the thickness making freezing four times as rapid. Also freezing it from both sides makes it four times as rapid as from one side only. Brine at zero applied to both sides of cakes of fish one inch thick freezes them completely in a quarter of an hour, which is practical effective freezing. In cold storage after freezing it was found that the lower the temperature the longer the fish could be kept without appreciable alteration. At 0. F. they could be kept safely over six months, which is practical, effective storage. In cold storage, drying of the fish was found to be prevented by keeping the temperature constant, and by having the whole rooms walls, air and fish at the same temperature. Jacketed rooms, with air circulating steadily in the jackets and maintained constantly at 0. o. F. by means of a thermostat, provided practical and effective conditions.

With these principles as a basis of procedure for handling the fish from the water to the consumer has been

Continued on page 12

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As You Sow

Carter's Tested Seeds

This man is probably sowing some of our "GARNET" SEED WHEAT. The new variety that ripens fully two weeks earlier than any other variety, a heavy yielder and makes the best of FLOUR.

Or, perhaps, he is sowing some of our Choice Imported BANNER or VICTORY SEED OATS.

Then, we have the very best quality of Imported WHITE FIFE, RED FIFF, WHITE RUSSIAN, MARQUIS, and COLORADO BEARDED Seed Wheat.

In Seed Oats besides the BANNER and VICTORY mentioned above we have some Choice ALBERTA grown Re-cleaned and Selected White Oats No. 1. Also, some good heavy Re-cleaned ISLAND grown WHITE BANNER, and OLD ISLAND BLACKS which we are selling at lowest prices.

Ask for or write us for PRICES.

We have provided for this Spring, the very best SEED GRAIN and SEEDS, much of it grown in CONTRACT for us in ENGLAND, CANADA and UNITED STATES, most suitable to OUR SOIL and CLIMATE.

GARDEN, VEGETABLE and FLOWER SEEDS FARM AND FIELD SEEDS.

For sale at our SEED STORE (Queen Street) and by upwards of two hundred MERCHANTS in Prince Edward Island.

Carter & Company Limited