

**Iantigen "B"**  
DISSOLVED ORAL VACCINE  
FOR  
**CATARRH**  
See Page 3

FOR INCOME - SECURITY - PROFIT  
COMMONWEALTH INTERNATIONAL CORP. LTD.  
AT THE MARKET TO YIELD ABOUT 4.85%  
COMMON SHARES  
**F. J. BRENNAN & COMPANY LTD.**  
E. M. BAGNALL—Manager  
148 Richmond St. Charlottetown Telephone 1470

**Advertising Rates—Payable in Advance**  
Minimum Charge for Any Advertisement 25 Cents  
Central Guardian local, 50 per word; Western and Eastern local 25 per word; Amusements and Coming Events 50 per word; Classified 10 per word; In Memoriam Notices 70 per inch; Lists of Floral and Spiritual Offerings, Cards, etc., 50 per name; Letters of Condolence 70 per inch; Wedding engagements 60 words for \$1.00 and 10 cents for every additional 3 words. Notices of Thanks and Appreciation, 100 per inch or 40 per word. Lists of subscriptions 40 cents per inch. Address and Presentation \$1.00. Other rates on application.

**For Sale**  
FOR SALE—COOKSHUT CRUSHER. New. Alex Seaman, Brackley Beach. 12-15-31.  
FOR SALE—CHESTERFIELD Suite, good condition. Phone 1939-L. 12-14-17-23.  
FOR SALE—LADY'S SKIS TO order with poles, suit and boots. Write "V" Guardian. 12-15-21.  
FOR SALE—SEVERAL PEARL Platinum Males. Walter Gregor, Brackley Beach. 12-15-31.  
FOR SALE—BENFREW RANGE. Good condition. 9 Chestnut St. Phone 1939-L. 12-15-31.  
FOR SALE—CRUSHER AND SIX horsepower engine. Call to see Norman Hamby, Winsloe South. 12-15-31.  
FOR SALE—PURE BREED Cooker Spaniel Pup. Bought the mother from John Simmons. Apply Walter Gamble, Albany. 12-14-17-23.

**Wanted**  
WANTED—TWO UNFURNISHED rooms for young married couple. Phone 1171-1. 12-14-31.  
WANTED—QUANTITY STANDING lumber. V. Ford 38 2nd more Street. 12-14-17-19-30.  
WANTED—WE NEED LARGE quantities poultry of all kinds. Alive and dressed. Royal Packing Co., Charlottetown. 12-12-31.  
**Male Help Wanted**  
WANTED—COMPETENT MAID for general housework. Phone 35. 12-15-31.  
WANTED—MAID FOR GENERAL housework; also janitor. Apply 181 Prince Street. 12-15-31.

**Agents Wanted**  
OLD ESTABLISHED FIRM requires a salesman, at present handling one or more non-competitive lines, to sell an outstanding line of advertising calendars either as a sideline or part-time basis. Capable man can earn substantial returns. Apply Box H. L. Guardian. 12-14-31.  
**Male Help Wanted**  
WANTED—RELIABLE TRUCK driver that understands attending livestock; also knows all routes of Queen's County. Write "W" Guardian. 12, 12, 14, 17-31.  
WANTED AT ONCE—RELIABLE stableman that understands horses; also with education to do other work. Write "W" Guardian. 12, 12, 14, 17-31.  
**Female Help Wanted**  
WANTED—TEACHER FOR Stanley Bridge School by Jan. 1st. F. S. Bell, Secy. 12-17-31.

**WANTED**  
Maid for general housework, with knowledge of cooking, by family of two. Excellent wages. Write or phone H. I. G., 95 Temperance St., New Glasgow, N. S.—Phone 33.  
12-11-61

**POULTRY**  
We require One Hundred Thousand Pounds Dressed Chicken and Fowl between now and January 10th. Highest market prices, liberal grading and prompt returns.  
ROYAL PACKING CO., CHARLOTTETOWN, J. D. JENKINS, Prop.  
12-14-61.

**New York Exchange**

All Chem	491
Gen Elec	47 1-4
Phillips	58 7-8
Am Gas	74 3-4
Gen Motor	74 3-4
Radio	18 1-4
Am Smelt	65 3-4
Gl Martin	41 1-2
Am Tel	191 3-8
Anacosta	45 1-8
Alch	108
Bald	94 1-4
Bendix	85 1-4
Beth	94 1-2
Boeing	83 3-8
Briggs	42 3-8
C and O	85 3-8
Chrysler	134 1-4
Dons Ed	33
Int Pub	191 3-8
Curtis	5 1-2
Douglas	97 1-2
Goodrich	69
Goodyear	62
Gen Nor	60 7-8
Inspirin	18 1-4
Harvester	97 1-8
Paier P	114
N Y Cent	33 1-4
Kennecott	49 3-4
Amer Dry	29
Parnt Pix	53
Penn Pot	64 1-4
Pac	59 1-4
R Y	59
Sperny	36 7-8
Std Oil N J	96 1-8
Texas	52
Und Air	36 3-8
U S Rubber	68 1-2
U S Steel	82 1-8
Warner	82
Westingh	38 1-2
Youngstn	68

**—The Flavour's The Thing—**  
Famous chefs win their reputations on the unusual and subtle flavours of the dishes they serve. It's the seasoning of otherwise ordinary dishes that make their food memorable.  
The bouquet of several herbs left in the soup or sauce for just a few minutes has made French cooking famous.  
So when the members of the family reach for the salt and pepper shakers before tasting the food, it is time something was done about seasoning. Many a housewife could win her reputation as a cook by adding a clove to her stew, a pinch of ginger to the pot roast, a little nutmeg to the squash or a touch of mace in tomato soup.  
The real secret is in small amounts which season yet retain the natural flavour of the food.  
The home economists of the Consumer Section, Dominion Department of Agriculture suggest some variations of common foods.  
**BEAN PATTIES**  
2 cups cooked dried beans  
3 tablespoons finely chopped onion  
1 egg  
1/2 teaspoon catsup  
1/2 teaspoon salt  
3/4 teaspoon pepper  
3 tablespoons fat  
Partially mash beans. Roll corn flakes into fine crumbs. Combine beans, onion, catsup, salt and pepper; mix well. Shape into patties; fry in fat until browned, turning only once. Serve with Catsup Sauce. Yield: six patties (3 inches in diameter).  
**CATSUP SAUCE**  
3 tablespoons butter  
3 tablespoons flour  
1/2 teaspoon salt  
1/2 cup milk  
3/4 cup catsup  
1/2 cup milk  
Melt butter in frying pan. Add pepper and catsup. Add milk slowly, stirring constantly over low heat until mixture is smooth. Add catsup. Cook over hot water, stirring until set. Serve on buttered toast. Six servings.  
**SPICY EGGS**  
1 cup milk  
1/2 cup butter  
5 eggs  
1/2 teaspoon salt  
1/2 teaspoon curry powder  
1 cup fine bread crumbs  
6 slices buttered toast  
Beat milk and egg yolk in top of double boiler. Beat eggs well. Add seasonings and bread crumbs. Season with salt. Pour egg mixture. Cook over hot water, stirring until set. Serve on buttered toast. Six servings.  
**CABBAGE WITH SAUSAGE**  
8 cups shredded cabbage (1 medium cabbage)  
1/2 cup boiling water  
2 lbs. sausage  
1/2 teaspoon caraway seeds  
1/2 cup boiling water  
Cook cabbage with salt in 1 cup boiling water, 5 minutes. Brown sausage in frying pan. Place in a casserole, cover with cooked cabbage. Pour off all but two table-  
spoons of fat from the frying pan. Add 1 cup boiling water to the pan and bring to boil. Pour over cabbage and sprinkle with caraway seeds. Bake, uncovered in a hot oven 425 degrees F. for 10 minutes. Six servings.  
**WHEN MEAT IS SHORT**  
There's something about a simple, well-seasoned stuffing that gives a "dressed up" appearance to a dinner. Perhaps more important right now—that simple stuffing makes the meat dish.  
You'll like the pleasing flavor a stuffing adds to chops, spare-ribs or a meatloaf. The seasonings in this stuffing goes all the way through the meat and vice-versa, the meat flavor goes right through the stuffing.  
These two recipes will add enchantment to your dinner table and will help substantially in feeding you through meat rationing days.  
**BAKER CROPS WITH CEREAL BRAN STUFFING**  
4 double thick chops, pork or veal  
Salt and pepper  
1 recipe Cereal Bran Stuffing  
1 egg  
1 tablespoon water  
3 cups corn flakes  
3 tablespoons fat  
Silt chops through the middle to form a pocket. Season inside with salt and pepper. Fill with stuffing and fasten opening with skewers or string. Beat eggs slightly and mix with water; roll corn flakes into fine crumbs; beat eggs and mix together with water. Sprinkle with salt and pepper and brown on both sides in hot fat. Cover and bake in moist heat oven (350 degrees F.) about 45 minutes. Garnish with apple slices which have been sauteed in hot fat.  
Yield: 4 servings.  
**CEREAL BRAN STUFFING**  
3 cups fine soft bread crumbs  
1-4 cup cereal bran  
1-2 teaspoon salt  
1-2 teaspoon poultry seasoning  
1-8 teaspoon pepper  
1-2 cup milk or stock  
Combine ingredients; mix lightly.  
**BAKED SPARERIBS AND STUFFING**  
3-4 pounds spareribs  
1/2 cup water  
1-2 cup water  
Select sections of spareribs to match; rub lightly with salt. Place sections of spareribs in pan; pile stuffing on top, cover with other section of spareribs. Add water. Cover and bake in hot oven (450 degrees F.) 45

minutes. Remove cover and bake 15 minutes longer to brown.  
Yield: 6 servings.  
**CEREAL BRAN STUFFING**  
1 bouillon cube  
3-4 cup hot water  
6 cups fine soft bread crumbs  
1-2 cup cereal bran  
1-4 cup minced onion  
1 teaspoon salt  
1-4 teaspoon pepper  
1-4 teaspoon poultry seasoning  
Dissolve bouillon cube in water. Add to remaining ingredients; mix lightly.  
**ICE BERGS**  
Nothing that man can make can compare with icebergs which now come floating down from the Arctic states "The Children's Newspaper."  
The Great Pyramid of Egypt, is a gigantic work and contains about six million tons of material; but many an iceberg contains two thousand million tons or enough to make 333 Great Pyramids. Icebergs have been seen that towered 300 feet or more into the air yet only about a ninth is above water, so that an iceberg must measure one and a half miles from bottom to top. Some of them are more than a century old.  
**LIGHT A FACTOR**  
Rooms receiving light from the north and east should use warm colors: yellow, peach, rose tan, beige, brown. Rooms receiving light from the south and west should use cool colors: white, off white, light ivory, gray, blue, blue green and green.  
Application of color dynamics in industry saved many man-hours in war plants. The principle behind color dynamics simply is

**Stop!..YOU CAN NOW GET MAXWELL HOUSE COFFEE VACUUM PACKED (NO FLAVOR CAN GET OUT-NO AIR CAN GET IN) FOR REAL ROASTER FRESHNESS Two Grinds—Regular and Drip**

**Good to the last Drop!**

relieving the strain on eyes and nerves by the use of color. Using this principle, accident to some plants were cut 40 per cent. Production increased 25 per cent in other plants.  
Scientists have ascertained that every color has a wave length. The effect of color on blood pressure and on muscular nervous activity can be observed and measured. Eye muscles get tired just like any other muscles, but this fatigue is not commonly felt.  
LONDON (CP)—Percy H. Fearnley, Yorkshire crime reporter, has been appointed first Public Information officer at Scotland Yard.

**Pan Fried Chicken**

Select plump young chickens weighing 2 to 3 pounds. Disjoint and cut birds into portions for serving. Dry and roll in flour seasoned with salt and pepper. Use a heavy frying pan with 1-4 inch or more of melted butter or fat. Add chicken to hot (not smoking) fat and brown well on both sides, using moderate heat. Cover pan to keep fat from splattering and finish frying chicken over low heat until tender. This will take 25 to 30 minutes, depending on size of chicken.  
**TO COOK FOUL**  
Fowl require long slow cooking in moist heat in order to make them completely tender. Brown, simmering, braising, stewing and fricasseeing (see recipes following). Fowl is sometimes roasted by a combination of steaming and baking. In this case the stuffed bird is placed in a covered pan with a small amount of liquid and slowly cooked until tender. To brown the bird during the last 1-2 hour the cover is removed.  
**SAVOUY DRESSING**  
8 cups soft bread crumbs  
2 teaspoon salt  
1-2 teaspoon pepper  
1/2 teaspoon saffron  
1-3 cup melted fat  
1 cup chopped apple; celery or chopped pot sausage.  
Mix all ingredients together. This recipe makes sufficient dressing for 10 to 12 pound turkey. For a smaller turkey, pour one cup boiling water over bread crumbs and add one beaten egg with the melted fat. If sausage meat is used, melted fat can be omitted.  
**MACARONI STUFFING**  
1 cup uncooked macaroni (cut in small pieces)  
1 small onion  
Salt and pepper to taste  
1-2 cup canned tomato pulp  
2 tablespoons chopped parsley (optional)  
Cook macaroni in boiling salt water until tender. Drain and wash in cold water. Fry the chopped onion in a little fat and add to macaroni with other ingredients. Use as stuffing for chicken.

**CHICKEN OR TURKEY SOUP**  
Take bones of chicken along with extra bits of skin etc. Clean down into a saucepan and cover with cold water. Bring to the boil; cover and boil for 1 hour. Drain off liquid and discard bones.  
To the strained liquid add:—  
1-2 cup finely diced onion  
1-2 cup finely diced carrot  
1-4 cup fine noodles 3-4" length  
Salt and pepper to taste  
1 cup tomato juice (optional)  
1 cup chopped chicken or turkey meat  
Simmer covered for about one hour.  
**NOTE:**—In the following recipe calling for cooked chicken left-over fowl or turkey may be used.  
**CHICKEN LOAF WITH MUSHROOM SAUCE**  
2 cups cooked chicken  
1 cup peas  
1-2 cup cooked carrots  
1 cup soft bread  
1-2 cup milk  
1 egg  
1/2 teaspoon salt  
2 teaspoons onion juice (optional)  
2 teaspoons chopped parsley (optional)  
Put cold cooked chicken and vegetables through food chopper. Mix with crumbs, milk, beaten egg, salt, onion juice, parsley and pack into greased loaf pan. Bake at 350 degrees F. for about 40 minutes. Unmould slice and serve with mushroom sauce which can be made from condensed mushroom soup if fresh mushrooms are not available. Serves 6.

**SPRINGTIME NOVELTY**  
One of the peculiarities of the ruffed grouse is the odd drumming noises it produces in the springtime to attract attention.  
**SALE NOTICE**  
The Postponed Auction Sale of Simeon McKinnon, Bangor, will take place  
**WEDNESDAY**  
**AT 1 P.M.**  
12-14-61.

**Head Colds**  
Mentholatum quickly relieves head colds, checks sniffing, soothes irritated membranes, jars and rubs, etc.  
**CHECK SNIFFLING**  
**MENTHOLATUM**  
Gives Comfort

**OUT OUR WAY**

By J. R. Williams  
OH I WUZ JIS PULLIN' A NAIL OUT OF TH' OTHER SIDE OF THE FENCE!  
WELL, GIMME THAT CLAW HAMMER TILL I PULL YOU OUTA THIS SIDE!  
THE WORRY WART  
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**JOE PALOOKA**

ONE GOT AWAY  
By Ham Fisher  
BRINGING UP FATHER  
By George McManus

**TIPPY AND "CAP" STUBBS**  
By Edwina  
I TOLD ALUNT BELLE TO LOCATE MY COUSINS—I HAVEN'T HEARD FROM THEM IN YEARS—I TOLD HER TO HAVE THEM WRITE TO ME.  
HUN' WERE TRYIN' TO HAVE WORLD PEACE—AN' YOU WANT TO GET THOSE BATTLEERS TOGETHER!!  
I HARDLY REMEMBER THEM—I WAS A LITTLE GIRL WHEN I LAST SAW THEM.  
IT'S THE MAILMAN—I'LL ANSWER TH' DOOR!  
HER ALUNT MUST HAVE LOCATED THEM—HERE'S A LETTER FROM SING-SING—ONE FROM JOLETT—ONE FROM ALCATRAZ AND ONE EACH FROM LEAVENWORTH-ATLANTA AND THE JAIL AT ST. PALL.  
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**TILLIE THE TOILER**  
By Webster  
IT'S THAT RUNT YOU DOK YOUR ADVICE ABOUT DITCHING A GIRL.  
YES, HE DID MARRIED HIM.  
OH, MISS HEARTTHROB, FOR GIVE ME FOR BEING SO RUDE TO YOU? I DO YOU WERE UNDER A STRAIN.  
I'M SO GLAD!  
OH, LOOK, THEY'RE BRINGIN' TH' LIONS IN—OH, I'M SO NERVOUS—  
MY LAND! OUR HOUSE IS A THREE-RING CIRCUS AS IT IS! I WONDER WHEN ALBERT'S LION TAMIN' ACT COMES ON—  
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**OUR BOARDING HOUSE**

With Major Hoople  
EGAD, TWIGGS! HERE'S THE \$25 I BORROWED—MY GRATITUDE IS FATHOMS DEEP!—HAK-KAFF! ARE YOU AWARE I'VE SQUEEZED THE ANTI-INFLATION NECKTIE? THE IDEA?—UM, YAS, THE HILLS OF INFLATION?—DEEM GROSSLY EXAGGERATED! HAVE A CIGAR? IT'S A 50-CENTER!  
YOU SQUEEZED THROUGH A TIGHT TRIMMED CINCINNATI CHARLEY'S GANG ROLLING THE SUGAR CUBES, MAJOR!—YOU MUST HAVE HAD SPECIAL EQUIPMENT TO HANDLE SUCH A HOT GRINDER.  
No, SUS THE OLD HOOPLE LUCK!  
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**ALWAYS THE GENTLEMAN!**  
By Webster  
I AND I ASSURE YOU MY MARRIED LIFE IS NOW ALL ANYONE COULD ASK FOR.  
I'M SO GLAD!  
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**6-6000-BYE, MISS HEARTTHROB!**  
By Webster  
THROB AND YOU H-I-V-E MY UN-DYING G-R-A-T-I-T-U-D-E.  
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