



MODERN BUSINESS IN SOUTHERN KINGS

Horton's Store Re-Opening Is Murray River Milestone

More than just another place to shop, the grand re-opening of Horton's in Murray River, represents a major advance in the merchandising services afforded the buying public of this bustling village in Southern Kings. Tremendously enlarged quarters have been made available by the move to the big store formerly occupied by E.K. Johnson and the remodelling directed by Atlantic Wholesalers Ltd.

...this Lucky Dollar store one of the finest small village stores in the province. Owned by Mrs. Fern Horton, who has operated a similar business in the community for many years, the store is managed by Bert MacLeod who has a staff of five employees to take care of the needs of customers. The new quarters have permitted enlarging all four departments with vast changes especially noticeable in the grocery section. Here new 'islands' have been created for the customer's shopping convenience while modern refrigeration provide the customer with food protection at all times. In addition to the grocery department the store also caters to the needs of those in the market for the purchasing of hardware, dry goods and feed. In all of these departments Mrs. Horton has managed to combine top quality merchandise with modern merchandising while maintaining the personal touch so important in small communities.

AGRICULTURAL NEWS

P.E.I. Department of Agriculture

KILL DOWN THOSE TOPS

Both experiments and experience leave no doubt as to the necessity for destroying potato tops about two weeks before digging in order to prevent tuber rot, even though a full spray program has been carried out. This practice is necessary because some late blight spores will be produced on the potato plants as long as they remain green, and in spite of the most careful and thorough spraying, these spores can infect the tubers. Killing the tops two weeks before harvesting will assure that no viable spores will be present to infect the tubers when they are being dug. The tops may be killed by pulling them by hand or by mowing them, but the most practical means is by spraying or by dusting them with a chemical top killer. A number of materials manufactured for this purpose are now on the market.

PRECAUTIONS

The material that has given the most satisfactory results so far is sodium arsenite, which is sold as a concentrated solution. Although a deadly poisonous substance, and requiring the usual safety precautions, it does not affect the potato tubers when it is sprayed on the vines at the recommended strength. Two gallons of sodium arsenite top killer added to 80 gallons of water make a spray strong enough to kill plants that are ripening, but when the plants are quite green and vigorous, 3 or even 4 quarts may be required.

It is recommended that the sprayer be driven both up and down rows, that is, in both directions, in order to cover the plants more completely with the spray and to ensure a more effective destruction of the vines, especially if an old and not very efficient sprayer is used.

A combination spray of sodium arsenite and oil is still more effective, and is prepared by stirring the sodium arsenite top killer and oil together, adding the resulting mixture to the sprayer tank, and finally adding the water while the agitators are turning. Excellent results have been obtained at Charlottetown, P.E.I., when the vines were sprayed with a mixture containing 2 quarts of a sodium arsenite top killer and 4 gallons of oil per 80 gallons of water.

Recent tests have shown that the addition of common salt also increases the effectiveness of sodium arsenite sprays. The salt may be added at a rate of from 8 to 16 pounds for each 80 gallon of spray.

CHEMICAL TOP KILLERS

The poisonous effect of sodium arsenite is clearly emphasized on the container in which this solution is purchased. A warning to call the Doctor in case of accident should be heeded. The chemical when spilled on the skin should be washed off immediately with soap and warm water. The treatment for poisoning, if taken internally, is also displayed and can be consulted in the case of an emergency.

Top killer has a deadly effect on livestock and the utmost caution must be taken to keep treated potato tops away from cattle. The salt in the spray appears to make tops and forages more palatable.

able instead of less desirable, as might be expected. The spray may drift, if a slight breeze is blowing, and cattle on your own farm or the farm of your neighbours may be endangered. In the case of drifting spray, cattle should be moved to other fields for a couple of weeks until all danger is past. Be safe, use caution when applying potato top killers!

(From "Late Blight of Potatoes and Its Control" by L.C. Calbeck.)

BLOAT IN CATTLE

Bloat is a common digestive disturbance in cattle. It is the result of an excessive accumulation of gas in the rumen. Animals suffering from bloat will die in a very short time if not promptly treated. If occurs most frequently when cattle are turned on to leguminous pastures. Sweet clover, alfalfa, and rape are all liable to cause bloating, particularly if the pasture is wet. Thick immature stands of alfalfa are dangerous. Wilfed alfalfa or clover on a hot day will often cause disastrous results.

In acute cases the symptoms are well marked. It appears suddenly and the left abdomen is greatly distended with gas. Breathing becomes difficult, the nostrils are dilated, mouth open and the tongue protrudes. Moaning and grunting are often noticed. The pressure of the gas interferes with the function of the lungs and heart and the animals dies of suffocation.

FARM BRIEFS

To use insect sprays effectively, remember that proper application is often more important to killing power than a large amount. The kind and amount of pruning for fruit trees is determined by the type of fruit, age and variety.

A Canada wild plant bears either male or female flowers. The male plants do not produce seeds. The female plants produce seeds only if fertilized by pollen from a male plant.

Use pesticide sprays according to label directions, on the crops specified, in the amounts specified, and at the times specified, advise specialists of the Agricultural Extension Service.

Germinating corn may be seriously damaged or killed when too much fertilizer is placed too close to the germinating seed. Dairy cattle produce 3 1/2 to 4 percent more milk with automatic watering systems.

To help prevent livestock bloat, seed pastures with a mixture containing no more than 50 percent of legumes.

POTATO EXHIBITS:

1. Follow a potato digger or picker in the field to make your first selections when preparing potato exhibits.

2. The potatoes should dry a short time in the field before being handled.

3. Do not select any potato which is bruised or which has scab or other disease.

4. The potatoes selected should be carefully placed in a tray or wooden box, and do not place any more than one layer on the tray.

5. Make a large selection and place the trays in a dark place so that the tubers will not become sun or wind burned until such time that a final selection may be made.

6. The tubers should be cleaned by brushing with a soft brush but not washed or wiped with an oily cloth.

7. For your final selections, pick from the trays a potato of 8 or 9 ounces in weight and as near to the true varietal type as possible.

8. Select about 33 tubers as near to this one as possible.

9. Wrap each tuber in soft paper, not newspaper, as the ink may stain the tubers, and pack in a wooden box.

10. If you wish free delivery to Amherst, have your exhibit at the Seed Certification Offices by October 29th.

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CHECK MASTITIS

Proper milking is important in checking mastitis. Here is one way to invite mastitis into your Daily herd.

SAM ECHEVERRY SPEAKS HIS MIND

And very revealing it is, too. You'll find his views on playing quarterback are quite an eye opener. Be sure to read them in this week's Star Weekly.

spirited performers with family-size comfort

And there's room for all your luggage too. Taunus gives you fine German craftsmanship, sleek and tasteful appearance, and the convenience of North American style controls. See the Taunus sedans and station wagons in 12M and 17M series. Your neighbourhood dealer will be glad to arrange a demonstration at your convenience.



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Let the milking machine get into a run-down condition.

To keep your milking machine in top condition, it is recommended that you check the vacuum and pulsations and the rubber parts.

The vacuum can be checked easily and quickly with a vacuum gauge to which a short piece of rubber hose has been attached. Every dairy man should have one.

Pulsation refers to the complete circle of collapse and expansion of the teat cup liner. Insert your thumb into the teat cup and count to the number of times squeezed. Follow the manufacturer's recommendations for pulsation rate.

All hose and teat cup liners should be clean and free from cracks and leaks. They should have proper shape and resilience and be replaced promptly worn.

All reliable standard makes of milking machines are capable of doing a good job, if operated according to directions.

LATEST REPORT

The Hon. Douglas S. Harkins, Minister of Agriculture for Canada, has recently released the latest report of the Veterinary Director General, Doctor K.F. Wells on bovine tuberculosis and brucellosis. In this report all the counties and municipalities in the various provinces in Canada are listed with their standings as to when they were tested for both bovine tuberculosis and brucellosis.

In this province, which has had this cattle tested for tuberculosis continuously since 1925, the three counties are declared to be credited until the following dates: King's County February 1, 1962; Prince County September 1, 1963; Queen's County November 1, 1962.

According to the brucellosis control areas, the counties of P.E.I. are certified as follows: Kings January 1, 1960; Prince County November 1, 1961; Queen's County June 1, 1961. Prince Edward Island still remains the only province in Canada which has all its areas certified, a total of 112,601 cattle were tested.

The percentage of cattle tested for brucellosis in Canada was sixteen percent as of March thirty first this year. Estimated number of cattle in Canada, is 11,016,102.

SEPTEMBER PROBLEMS

September is usually the hardest month of the year to produce a good product. Short pastures, straggler cows, lower production, and other farm work often causes a let down on many farms.

This is a difficult season; so give your milk the same good care as in hot weather. Three words tell the story: clean, cooled, and fresh. Why not take this extra time, it will pay dividends.

4-H CLUB RALLY

The second annual Kings County 4-H Club Rally was held at the Church Hall, St. Peter's, on Saturday, August 29, with an attendance of approximately three hundred club members, leaders and parents.

The program consisted of entertainment from the following clubs: S. Peters, Jouis, Healdale, Brooklyn, Hd of Hillsboro, Summerville, New Perth, Morell, East Baltic, St. Georges, Kingsboro and St. Peter's Lake.

The highlight of the day was the Public Speaking Competition for which the Prince Edward Island Dairywomen's Association and the Morell Co-operative Creamery Ltd. generously donated prizes. The competition was divided into two groups, Junior and Senior. Juniors were between the ages of ten and thirteen—Seniors, fourteen years and older.

Six contestants took part in the Junior division, and seven in the Senior Division. The winner in the Junior was Gemma Dunn, St. Peter's Lake Garment Club, followed in second place by Maureen Cronin, Summerville Calf Club. In the Senior Division, Mary Hynes, Summerville Calf Club, placed first with Mary Kaye Murphy, Summerville Garment Club, placing second. The best speaker of both divisions was Mary Hynes whose topic was, "Leadership".

The judges for the competition were Miss Theresa MacLeod, Charlottetown, Miss Margaret Jean MacDonald, Brudenell, and Mr. Allan Palmer, Summerside. Miss Irene Mountain, Home Economist, led the group in a lively sing song. Another phase of entertainment was a square dance conducted by Mr. Allan Palmer, Agricultural Representative, Prince County.

Miss Jeanie Gillis and Mr. Frank Gaudet had individual demonstrations for the boys and girls. Club members chairing the program were: Edith MacGregor, East Baltic Garment Club, and Elmer Hynes, Summerville Calf Club.

The St. Peter's 4-H Calf Club held its regular meeting in the co-op store on Aug. 5th. There were seventeen members present. The meeting was called to order by Vice-President, Loretta McKinnon. The Pledge was repeated in unison, after which the roll call was read. It was announced that the Field Day is to be held on September 7.

The rally was discussed. It was moved by Kay Sutherland and seconded by Mary Leslie that Leonard McKinnon and Roger McEvoy, enter the Public Speaking Competition. It was moved by Mary Leslie and seconded by Margaret McDonald that a group sing for the entertainment.

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Agents Throughout the Province

Union Nationale Party May Assume New Hue

By RICHARD DAIGNAULT
Canadian Press Staff Writer
QUEBEC (CP) — Quebec's Union Nationale Party may take on different characteristics or present a new hue but no major political upheaval is expected as a result of Premier Duplessis' death.

Mr. Duplessis wielded personal power over most phases of the administration. In the minds of many Quebecers he himself was the government.

However, behind this outstanding personality was a handful of competent, hard-driving men and a powerful political organization. These men, members of the provincial cabinet, now are to take over the administration.

It was these personal traits that gave the Union Nationale its particular character, and also provided its appeal to the down-to-earth farm people of Quebec.

Although the Union Nationale administration showed vigor and a modern trend in the boldness with which it tackled industrial development problems and in the design of new schools and institutions, Mr. Duplessis staunchly maintained ideas which gave the government an ultra-conservative color.

For example, in many rural areas public school is free but Mr. Duplessis often blasted advocates of free public education, saying it was a "myth."

His government brought down welfare legislation and he asked for its approval, but in the same breath would lament the growing reliance on the state by individuals.

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EGMONT BAY

Cyrus P. Gallant of Egmont Bay, is a patient in the Prince County Hospital, where he underwent an operation.

Mr. and Mrs. Ernest Arsenault of Cornwall, Ont., were recent visitors at the home of parents, Mr. and Mrs. Gus P. Arsenault of Abram's Village.

Alma Arsenault, six-year-old, daughter of Mr. and Mrs. Emmanuel Arsenault of Abram's Village is home after spending four weeks in hospital, when one of her legs was severely broken when she was trampled by a horse. Her leg is at present in a cast where it will remain for six weeks.

Arthur Cormier employed in Toronto is at present visiting relatives in St. Gilbert and friends in the vicinity.

Mr. and Mrs. Cyrus Arsenault, Mexico, Me., recently visited relatives and friends in St. Gilbert. Mr. and Mrs. Anthony Maddix had as visitors, Mrs. Maddix's niece, Mrs. Paul Sherman, her son Joey, and her daughter, Patty of Stratford, Conn. The Maddix's also were visited by Mr. and Mrs. Vito Marton, and daughter Evelyn of Bridgeport, Conn.

Miss Agnes Arsenault has returned to Toronto after recently visiting her parents, Mr. and Mrs. Raphael Arsenault of St. Gilbert. Her sister, Edith accompanied her to Toronto, where she will also seek employment.

Mr. and Mrs. Peter Coyle of Abram's village had for a visit, Mrs. Coyle's sister, Miss Stella Cormier of Quebec.

A huge crowd attended the lobster-supper at Abram's Village school. Supper was served from five o'clock to almost eleven o'clock. Games were in activity all evening. Proceeds were for the school.

Joseph DesRoches of Hamilton, Ont., is visiting his parents, Mr. and Mrs. Sylvère DesRoches of Abram's Village.

Egmont Bay parishioners will be pleased to learn that (Rev.) Father Cloutier is much improved in health.

The outstanding personality among them undoubtedly is Youth and Welfare Minister Paul Savue, 52, who is expected to form the new cabinet within a few days.

Mr. and Mrs. Ben Cormier of St. Gilbert, were visited by Mrs. Delima Arsenault of Adamsville, N.B.

Albin and Nellie Gallant, children of Mr. and Mrs. Emanuel Gallant of Abram's Village have gone to Halifax for a visit. They were accompanied by their brother-in-law Clifford Arsenault.

Mr. and Mrs. Roland Bell and daughter Lily Ann, Halifax, returned home on Sunday after visiting the former's cousin, Mr. and Mrs. T.J. Imanan, Central Bedeque, for the past week.

Mr. and Mrs. Bertram Stoddard, Greenfield, Mass. are visiting at the home of the latter's sister, Mrs. Albert E. Wright, Central Bedeque.

Mr. Edmond Gallant, Central Bedeque, is a patient in the Prince County Hospital.

Mr. and Mrs. Paul Nottingham and their children Joyce and Paul of Worcester, Mass., have been spending a short holiday with their parents at the home of Mrs. Albert Wright and other relatives in the province.

STOP BOWEL GAS THAT HURTS SIDE & STOMACH

Spasmodic Colitis (functional irritation of the colon or large intestine), is causing thousands to suffer from dull aches or burning pains in the side. Gas, Heart Burn, Bloating, Nervousness, Bad Breath, Dizziness, Burning of Stomach, Loss of Sleep and Pop. If you suffer from Spasmodic Colitis, ordinary stomach medicine won't help much. You really need KOLAIDE POWDER which works three ways to relax tense intestine muscles, soothe sore mucous membranes and check acidity. It is not a laxative but works to help nature. Don't suffer another day without trying KOLAIDE POWDER. Satisfaction or money back. At all drug stores.

When you make a purchase at your local food store you're completing the last link in a chain of events that makes the food industry a modern miracle. The product you select—the average food market has 6,000 to 8,000 to choose from—has gone through numerous steps to insure its freshness and purity. It has been harvested, inspected, processed, packed and delivered to you. Many hands and minds have worked long and hard to make it the best product possible. You're sure when you shop at the local food market that you're getting the best food values and nutrition for your family. Shop the food pages of The Guardian-The Evening Patriot for the best buys today and everyday.

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