

FIRE KILLS FOUR
 GRAYSVILLE, Tenn. (AP)—A mother and her three children died Monday in flames that destroyed their four-room frame house. A state trooper said it appeared an overheated stove started the blaze.

YOU MAY NEVER AGAIN SEE ANYTHING AS SHOCKING
 From the sensational Broadway play that had people talking to themselves... watch what happens to you!



A HATEFUL OF RAIN
 EVA MARIE SAINT
 DON MURRAY
 ANTHONY FRANCIOSA
 LLOYD NOLAN

SHOWS 3:30-7-9 ADULT ENTERTAINMENT
TODAY ONLY -- CAPITOL

FRI. - SAT.

Between Heaven and Hell



They were the misfits the foul-ups who became THE HELL-FIGHTERS OF THE PACIFIC!

ROBERT WAGNER
 TERRY MOORE
 BRODERICK CRAWFORD

CAPITOL

MIDNIGHT SHOW -- FRIDAY --
 11.15 P. M.

SCIENCE-SHOCKER of the YEAR 2503

WORLD WITHOUT END



CINEMASCOPE
 AN ALLIED ARTISTS PICTURE
 HUGH MARLOWE
 NANCY GATES
 Nelson Leigh - Rod Taylor
 Shawn Smith - Lisa Montell



ANOTHER EIGHT-ENDER

A curler's dream came to fulfillment Tuesday evening when a team skipped by At. MacDonald, scored the perfect eight ender. R.R. Beck, opposing skip made a beautiful draw with his last stone to ease in for number one. He was followed by skip MacDonald, who with his last stone came down and raised the lone opposing stone, sending it off the tee anglewise between a pair of his own rocks. A rare occurrence, it is worth noting that in the space of 24 hours a similar eight ender was scored at the R.C.A.F. Station, Summerside. The ten ender match was won by the MacDonald rink by a score of 17-13. Close indeed considering the eight ender. Members of the team left to right: At. MacDonald (skip), Doug McGowan (mate), P. Sinclair, and Homar Moar. The opposing team were: (not shown) R.R. Beck, (Skip), A. Sullivan (mate), J. Cudmore, Doug Coffin.

OLD WEAPON
 The kukri, traditional weapon of Gurkha troops, has a two-foot blade weighing about four pounds.

MOTHERS!
 CROUPIE LITTLE
 ONES GET SUCH
 FAST RELIEF FROM
 BUCKLEY'S
JACK and JILL
 THE CHILDREN'S OWN
COUGH SYRUP
 WITH VITAMIN C
 —and they love its wild cherry flavour, too—59c



FREE — New JACK and JILL RUB with LANOLIN for children's chest colds — free jar with new, large economy size Jack and Jill Syrup. Mother's Special — only 99c.

TAXI
 24 Hour Service
 Phone Montague
 176 or 137-22

Capacity Audience Attends Montague Scottish Concert

The capacity crowd which was in attendance at the Scottish concert last night at Yeo's Theatre was welcomed by Rev. D. A. Campbell, minister of St. Andrew's Presbyterian Church, Montague which sponsors this annual event. The program was opened by Piper Bruce MacLaren who played several selections on the bag pipes throughout the evening. The program included highland dancing, step dancing, solos, duets, instrumental music and popular Scottish numbers by the Brooklyn Trio and Belfast Quartet. The dancers were Dianne MacLeod Reg Johnston, Joyce Dewar, Harvey MacKinnon, Emerson O'Connor, Judy MacDonald. Soloists were Helen Burke, Walter Burdett, Lloyd Martin, Rae Minchen, Florence MacDonald, Margaret Matheson and Johnny Bears. Duets by Jean Ann Monroe, Susan Bierin and Janet and Betty Bierin were greatly enjoyed as were Gaelic songs by Chester Martin and Alan Cameron. Selections by Jack Webster and his orchestra rounded out a full evening's entertainment. The accompanists were Mrs.

EASTERN GUARDIAN

ONLY THREE DAYS left in the big pre-inventory sale at Llewellyn's, Montague. Still bargains galore for the thrifty shopper.

"SEE HOW THEY RUN" Three act play, Georgetown Hall, Thursday, January 30th by Montague dramatic workshop. Sponsored by Georgetown home and school Association.

MACPHEE FUNERAL—The funeral of the late John L. (Soph) MacPhee, who passed away on January 2nd at Roxbury, Mass., was held on January 7th from St. Mark's Church, Roxbury at 9:00 a.m. The late Mr MacPhee was the husband of Susan (MacKinnon), brother of Mrs. Anne Penney, Cliss, Richard, James of Ontario, Harry of Richmond, California and William MacPhee. Two cousins survive Richard in Cardigan North and Harry in Bangor.

Steamer Loads Pulpwood At Souris For English Market

The S. S. Kattagatt of Swedish registry docked in Souris yesterday morning at 8 o'clock from Bristol, England. At 9 o'clock it started taking on a load of 1,600 cords of roused pulp for the P. E. I. Produce Company. When loading operations are completed, she will return to England. The S. S. Kattagatt has a net tonnage of 935, and a gross tonnage 1836. She is under command of Captain Johnson and has a crew of 25 men.

Two Excise Act Cases Heard At Georgetown

A resident of Farmington was fined \$20.00 for having liquor in a place other than his residence. A resident of Murray Harbor North was fined \$25.00 for having liquor which had not been purchased at a vendors. A New Perth resident was fined \$5.00 for not having proper equipment on his motor vehicle. Ian M. MacLeod represented the Crown in all cases.

BUSY PAINTER

Pierre Renoir, the French impressionist who died in 1919, created more than 6,000 paintings.

CUDMORE'S WEEK-END SPECIALS



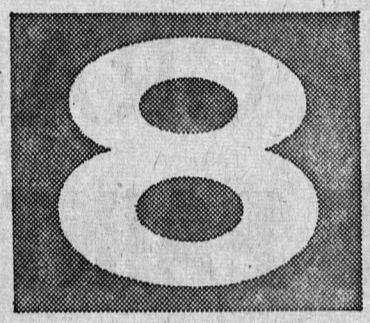
FIVE ROSES FLOUR
 25 lb. bag \$1.69

McLaren's Stuffed Olives	6 oz. jar	29c
Large 32 oz. Javex, & free Fleecy		29c
Large Size Tide, pkg.		39c
Woodbury's Toilet Soap	4 bars	29c
48 oz. Tin Apple Juice		28c
Libby's—20 oz. tin Sliced Beets	2 for	35c
15 oz. tin Fruit Cocktail		25c
Aylmer Cream Style Corn, 15 oz. tin		35c
Kraft Cheese	1/2 lb. pkg.	35c
Boneless Chicken	5 oz. tin	31c
Sunlight Soap	2 bars	23c
Starlac Skim Milk Powder	1 lb. pkg.	39c
Ogilvies Rolled Oats	5 lb. bag	53c
Aylmer Crushed or Cubed Pineapple	tin	23c
Pictou Peas, 20 oz. tin		29c
Clark's Mince Meat, 24 oz. tin		37c
Snowflake Shortening	lb.	25c

EXTRA SPECIAL

PERFECTION ICE CREAM	1/2 gal.	89c
KOLD PAK STRAWBERRIES	Pik Tub	39c
MacINTOSH APPLES	5 lb. Bag	35c
Talisman PLUM JAM or APPLE JELLY	24 oz. bot.	41c

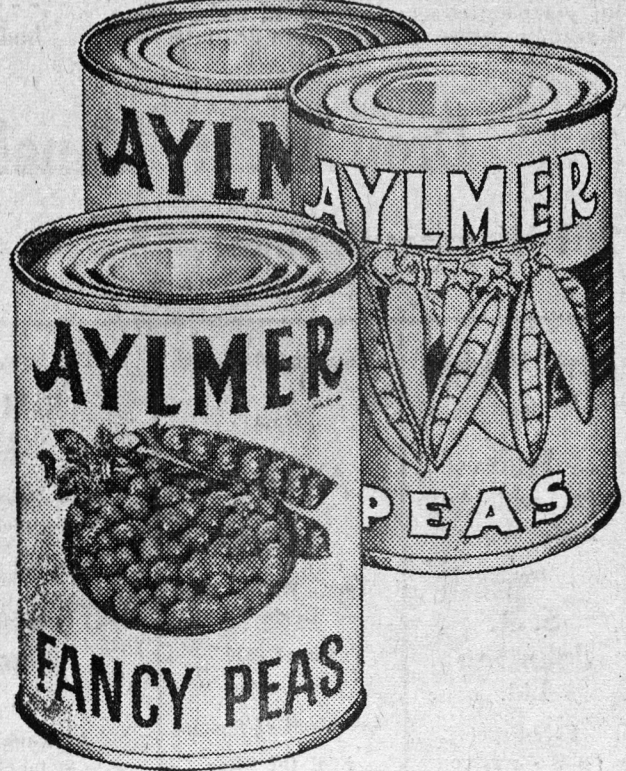
DIAL 3813 FREE DELIVERY C.O.D. Orders Accepted 1 ELM AVE.



prized recipes made more delicious and nourishing with

AYLMER PEAS

 <p>LOW-FAT PEA SALAD 2 1/2 cups (20-oz. tin) Aylmer Peas, drained 2 tbsps. chopped onion 1 cup chopped celery 1 cup cottage cheese 1/2 tsp. salt 1/2 tsp. pepper, garlic powder head of lettuce lemon wedges Combine peas, onion, celery, cottage cheese. Season. Sprinkle with lemon juice. Serve on greens with lemon wedges.</p>	 <p>STINA'S POTATO FLOWERS (Swedish) 1 tin Aylmer whole white potatoes 1 tsp. salt 2 tbsps. butter 1 large egg, beaten 1 tsp. prepared mustard 1/4 tsp. each, pepper, nutmeg 1 cup Aylmer Peas Heat potatoes. Drain them. Mash them. Add butter, egg and seasonings. Whip well. Place potato patties 1/2 inch thick, 2 1/2 inches round on cookie sheet. Flute high on edges. Bake at 375° about 30 minutes. Fill centres with hot, buttered Aylmer green peas.</p>
 <p>SALMON CASSEROLE 1 lb. tin salmon 1-20 oz. tin Aylmer Peas 1 tbsps. minced onion 1/2 cup bread crumbs 1/2 cups liquid from peas plus milk 2 tbsps. minced parsley 5 tbsps. butter 3 tbsps. flour Drain the salmon and peas. Melt the butter in a skillet. Add the flour, then the liquid from the peas. Stir. When the liquid boils add the salmon and peas and seasonings. Heat 2 to 3 minutes. Stir into a buttered casserole. Dot with crumbs. Bake in a 450° oven 10 minutes.</p>	 <p>GREEN PEAS IN CARROT CANOES Hollow out centres of large carrots, leaving the cases in the shape of oval boats. Boil the carrots 20 minutes in salted water. Fill the hollows with Aylmer Peas heated and buttered. Garnish with snipped parsley and a sprinkle of paprika. Arrange on parsley on platter around roast chicken, turkey, or beef.</p>
 <p>(CHINESE) SCRAMBLED EGGS WITH GREEN PEAS (Tien Dow Chow Don) 1/2 cup Aylmer Peas, drained 5 eggs, well beaten 1/2 tsp. each salt, Accent 1/2 tsp. pepper Put peas in hot, well-greased skillet and heat 2 minutes. Add seasonings and eggs. Scramble over gentle heat till eggs are creamy.</p>	 <p>NORWEGIAN PEAS 1-15 oz. tin Aylmer Peas 3 tbsps. melted butter 3 tbsps. milk or cream salt and pepper 1 tin Norwegian sardines Heat the peas and drain them. Press the peas through a strainer and whip them with a fork as you would potatoes, beating in the butter, cream, salt and pepper. Stir in the sardines. Serve hot.</p>
 <p>GREEN PEAS IN ONION CUPS 6 fat Spanish onions 1-20 oz. tin Aylmer Peas 1/2 cup milk 2 tbsps. melted butter 4 sprigs fresh mint 2 tbsps. butter 1/2 cup milk 2 tbsps. flour Parboil the peeled onions 20 minutes. Remove the centres, leaving the stem ends intact. Reserve the centres for another recipe. Place the onions on a buttered baking dish, basting them with melted butter. Place the onions in a 350° oven to brown. Meanwhile heat the peas in their juices, adding two sprigs of mint. Knead the flour and butter. Thicken the peas. Fill the onion cases with creamed peas. Top with finely shredded mint. Serves 6.</p>	 <p>VEGETARIAN PEA LOAF 1-20 oz. tin Aylmer Peas 1 onion, chopped 1/4 cup chopped walnuts 1/4 cup bread crumbs 2 eggs, beaten 4 tbsps. melted butter 1/4 cup milk 1 tsp. brown sugar 1 tsp. flavour salt Put peas through a sieve and use the pulp. Add all remaining ingredients. Butter a baking dish and sprinkle it with crumbs. Turn the pea mixture into the dish. Let stand 15 minutes. Bake in a 350° oven 40 minutes. Serves 4.</p>



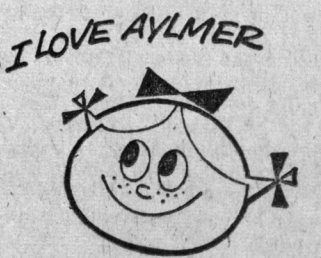
the peas that taste FRESH... because they're packed fresh!

Don't these dishes sound delicious? They're good for you, too! Each one is made with Aylmer Peas — the canned peas that taste fresh because they're packed fresh! Aylmer peas are sealed and pressure cooked within an average of two-and-a-half hours after harvesting! This means all their wonderful flavour

and nutrition value is preserved, intact, all the way to your table! Aylmer Peas are the finest Canada grows—sweet, young and tender, never tough or starchy. So how about a fresh menu idea for supper tonight? A good, healthful dish made with Aylmer Peas... they taste so naturally fresh!

AYLMER FOODS

CANADIAN CANNERS LIMITED



YOU CAN WIN A NEW MORRIS "1000" CAR EVERY TWO WEEKS! HEAR AYLME \$50-A-DAY, DAILY AT 1 P.M. on CFCY