

IN MEMORIAM

MR. WILLIAM COOPER

The death of Mr. William Cooper occurred at the P. E. I. Hospital on August 3, 1954, in his 66th year, following an illness of several weeks.

The late Mr. Cooper was born at Royalty Jet, the son of the late Mr. and Mrs. William Cooper of Murray Harbor. In young manhood, he was a carpenter by trade and for the last 20 years he was gate keeper at the Hillsboro Bridge. Mr. Cooper developed traits of character which endeared him to those who were privileged to know him. He will be remembered particularly for his loyalty and devotion to family and friends, his quiet air of refinement, his outstanding intellectual qualities and his alert and pleasant manner.

He was a devout member of the Zion Presbyterian Church, active in his support of church activities and ready always to lend his talent in promoting any worthy interests.

The late Mr. Cooper leaves to mourn his widow, the former Annie Bowman of North Wiltshire, four sons and four daughters. The sons are: Lorne, Elmer and Gordon of Southport and Wesley of York. The daughters are: (Pearl), Mrs. Dennis Crawford, North Bay, Ont.; (Emma) Mrs. Richard Meservy, Brookfield, N. S.; (Dorothy), Mrs. John Bishop, Halifax, N. S.; and Lena at home. A sister, Mrs. Matilda Bourget of Cambridge, Mass., and 27 grandchildren also survive. There are three half-sisters, Mrs. Hilda Ryan, Mrs. Hazel Grouch, both of Cambridge, Mass., and Mildred, Mrs. Max Binson of Montreal. Three half-brothers, George Cooper, Charlottetown, P. E. I.; Chester, New Glasgow, N. S., and Alfred of Cambridge, Mass. There was a son, Arthur, a half-brother, Gordon, and a half-sister, Pearl, who predeceased him several years ago.

The funeral of the late Mr. Cooper was held from the Zion Presbyterian Church on August 6. The services were conducted by Rev. E. C. Evans. A solo, "The Old Rugged Cross," was sung by Mrs. Arthur Roper.

The pallbearers were: Messrs. William McCarron, Owen McGarry, Roland MacDonald, Lorne Flood, Ernest MacInnis and Lester MacDonald. The members of the L. O. A. attended in body and conducted the service at the grave. Interment was in Clifton Cemetery.

FLORAL TRIBUTES

Wife and Family:
Wreaths:
Grandchildren,
Pearl, Dennis and Grandchildren,
Daughter-in-law, Lillian and Grandchildren.

Sprays:

Minister and Staff of Department of Public Works and Highways.
U. P. W. A. Local 28
Members of L.O.A.
Labor Union.
Mr. and Mrs. George Bishop.
Mr. and Mrs. Clinton Ashley, Halifax, N. S.
Mrs. McPherson, Joe, Wendell and Ella.

Mr. and Mrs. Arthur Waikum and Family.
Sister Matilda.
Tom and Margaret Hilliard.
Roland Wood.
Jane, Lorne and Girls.
Ernest MacInnis.
Mr. and Mrs. Frank Saunders and Family.

Cards of Sympathy:
Aquilla and Katie Bowman.
Annie, Edna and Family.
Harrison, Lennie and Family.
Mrs. Maude Beaton.
Mr. and Mrs. William Muise and Family.

Mary Bragg.
Mary Smith.
Mrs. MacInnis Girls and Rocky.
George Stewart.
Mary and Eugene Ward.
Mr. and Mrs. Jack Webster.
Chester, Edna and Girls.
Maude Court.

Genevieve McKenna.
June and George Scantlebury.
Mrs. and Mrs. Walter Buell.
Mrs. MacInnis and Ella.
Mr. and Mrs. Elliott Jones.
Mr. and Mrs. Gerald Bishop.
Mr. and Mrs. Edward Cobb.
Nettie Stewart.

Mr. and Mrs. Allison Tait and Family.
Beattie and Owen Younker.
Lloyd Brehaut.

Mary and Benny Comeau.
Terna Martiremo.
Mr. and Mrs. Ernest Coles.
Joyce and George Purr.
Joe and Katie Burns and Family.

Mr. and Mrs. Owen McGarry.
Paula Cormier.
Tommy Cormier.
Mr. and Mrs. C. J. Wood.
Mrs. Bessie Crossman.
Fred and Annie McAdam.
Lorne and Lottie Kelly and Family.

Sadie and Percy Wood.
Leslie and Elsie MacDonald.
Jim and Addie O'Brian.
Esther and Russell Younker and Family.

Helen and Earl Rearden and Family.
York Women's Institute.
R. C. Giggey.
Lilla and Mathew Watson.
Mr. and Mrs. Cyrus Corliss and Norman.

Lawrence, Lottie and Family.
Susie Higgins.
George and Pat Higgins.
Margaret and Peter Proud.
Margaret and Lawrence Gauthier.

Mrs. Bertha Gibbs.
Alfred and Mammie Bishop.
Ella MacArthur.

Telegrams:
Mrs. Mitella and Dorothy, Cambridge, Mass.
Mr. and Mrs. Fred Beamish, Dartmouth, N. S.

Letters of Sympathy:
Mrs. Hilda Ryan, Cambridge, Mass.
Mrs. Max Binson, Montreal.
Mrs. Alva Richardson, Haverhill, Mass.
Mrs. Ernest Coles, Suffolk.

Card of Thanks
Mrs. William Cooper and family wish to thank the clergymen, Rev. E. C. Evans, Rev. W. H. Brown, Nurses and Doctors of the P. E. I. Hospital; also their good neighbors and kind friends, and all those who assisted in any way during their recent sad bereavement.

Liberal MP Heads Campaign To Build N. B. - N. S. Canal

MONCTON, N. B., (CP) — Now that the St. Lawrence seaway is a sure thing, a growing number of Maritimers are wondering if they'll ever see the day a canal is built across the isthmus of Chignecto between New Brunswick and Nova Scotia.

To mould the two-century-old dream of a Chignecto canal into a reality, more than 80 organizations are clamoring for action. The campaign is being spearheaded by Henry Murphy, Liberal MP for Westmorland.

Mr. Murphy, who says the 18-mile canal is "part and parcel" of the St. Lawrence project, even has a plan by which he claims the United States may be encouraged to help finance the cost. Estimates run as high as \$100,000,000.

Using a map of the Maritimes and eastern United States to present his views, Mr. Murphy says the canal would benefit the Maritime provinces, the eastern United States and Quebec.

QUEBEC ROUTES
Tracing possible shipping routes that would be opened by such a canal, he shows how goods shipped from Boston by way of the canal to Newfoundland or U. S. bases in Labrador would save at least 400 miles now needed to circle Nova Scotia.

Nova Scotia would benefit in that it would open up the western and north shores. New Brunswick — especially the port of Saint John — would no longer be out of the way to coastal shipping heading up or down from Quebec. Prince Edward Island would be able to move her crops to U. S. markets by a shorter route.

Such a canal would be ideal in moving ore from the Gulf of St. Lawrence shore of New Brunswick to plants in the United States. By using the Bay of Fundy's high tides it would be possible to obtain electric power for use in industries in the district.

Actual construction would provide employment for many Maritimers. Dredging of the canal itself, he says, would not be too big a task, but locks would have to be built and a ship basin constructed.

HIGH TRANSPORT COSTS

Mr. Murphy said that the canal would not affect Halifax to any great extent.

"Transportation costs have always been a burden on industry in the Maritimes. The post-war railway freight rate increases have made their position much worse and many small industries have been forced to close. And while the rest of Canada has moved ahead the Maritimes has been held back by transportation handicaps. The Chignecto canal would do much to overcome these," he said.

"In 1871 the Maritimes had one of the highest per capita of employment. In 1946 we slipped to second last and even further than that since then," he said.

KELLY'S CROSS W. I.

Mrs. Ambrose Monaghan entertained the members of this Institute at her home on Friday evening, Oct. 1. Roll call was answered by seven members. There were three visitors present. The treasurer gave a report of the recent bingo and dance held in the school. She stated that all bills were paid up to date.

The sick committee reported that one sick had been treated during the month. The new sick committee members are Miss Elaine McQuaid and Mrs. Clarence Curley. The correspondence consisted of a receipt from the Iron Lung Fund. A letter from the T. B. League stating that their annual meeting will be held the latter part of October. The president was appointed to attend. A letter was also read from the Department of Health and Wel-

Company Previews New Free From Fading Fibre

NEW YORK — (AP) — Celanese Corporation of America has previewed a new synthetic fibre—"arnel"—which the firms said offers unusual advantages of "ease of care and wash-and-wear" as well as reasonable price.

The fibre, spun from cellulose triacetate, resulted from several years of research at the celanese laboratories in Summit, N. J., and other plants of the firm.

Harold Blanche, president of Celanese, announced Monday that commercial production of arnel has begun.

Dr. Reiner G. Stoll, Celanese research expert, said arnel is machine-washable at any temperature setting; free from fading or staining in a wide variety of dye shades; quick-drying and completely suitable for tumble-drying in a standard home laundry equipment, with little or no need for ironing after drying.

Plans concerning the dental clinic to be held in Crapaud. It was decided to hold a dance at Thanksgiving. Four members volunteered to supply the lunch which will be held at the home of Mrs. John Molyneux. This will be the annual meeting.

The lunch committee will be Mrs. Stephen Smith and Mrs. Joseph Kelly. For the entertainment a game will be played and the prize donated by the hostess. The sum of \$1.20 was realized from "Twenty Questions" and the prizes were won by Mrs. Monaghan and Mrs. Curley. Lunch was served by the hostess and committee in charge.

EFFECTIVE TRAPS

EDMONTON (CP) — Coyote-getters — trap guns firing strychnine pellets — are being used effectively by many Alberta farmers and ranchers. One farmer, P. R. Chubb of Bluffton, has taken 160 coyotes in this fashion.

HUGE SHARK
Largest type of shark, the whale shark of the Indian and Pacific oceans reaches a length of 50 or 60 feet.

FAMOUS CRAFTSMEN
Antonio Stradivari, the great Italian violin-maker who died in 1737, was apprenticed in his youth to Nicolo Amati.

French's MUSTARD
does something Wonderful for sandwiches!*



***HERE'S THE SECRET!**
CANNED MEAT SANDWICH SPECIAL!
1 can luncheon meat, chopped. 2 tablespoons chopped sweet pickle. 3 tablespoons French's Mustard. Combine ingredients in a bowl and mix thoroughly. Yield: Filling for 6-8 sandwiches.
French's Mustard makes many other sandwich fillings extra tasty. Creamy golden French's is the perfect blend of mildness and spicy tang that hungry families go for!

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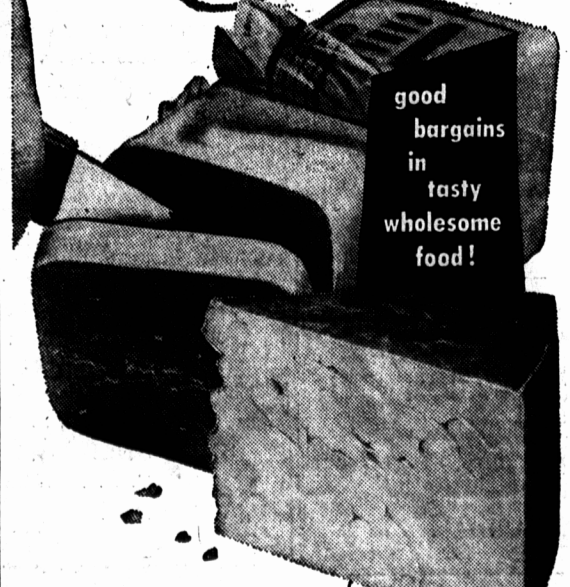
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LOTS OF CHANCES TO WIN Only Canadian residents can enter!

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Winner gets to take a relative or a friend—winner also gets \$250 in spending money!

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Grand prize winner also receives a Westinghouse Frost-Free Refrigerator roll-out, lift-out adjustable shelves... 100% automatic defrosting.

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6 Westinghouse IMPERIAL 30-SPEED ELECTRIC RANGES!
Fastest, finest cooking! King Size 24" Miracle Sealed Oven, Lock-In Door, Built-In Electric Clock and Timer.

50-3rd PRIZES!
50 Westinghouse FOOD MIXERS AND JUICERS!
20-speed Control Dial... for perfect mixing, blending, whipping, mashing. Includes 2 Pyrex bowls... juicer.

100-4th PRIZES!
100 Westinghouse MENU MASTER GRILLS!
Time-saving for breakfasts, lunches, snacks! Fast-heating. Temperature Control. Sparkling white baked enamel finish.

Kellogg's ALL-BRAN

MYSTERY MUFFIN RECIPE!

1 cup Kellogg's All-Bran	1 cup sifted flour
3/4 cup milk	2 1/2 tps. baking powder
1 egg	1/2 tsp. salt
1/4 cup soft shortening	1/4 cup sugar
2 tps. melted butter or margarine	1/4 cup brown sugar
	12 cooked prunes or apricots, pitted

Combine All-Bran and milk; let stand until most of moisture is taken up. Add egg and shortening and beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. In each of 12 greased muffin cups, place 1/2 tsp. melted butter, 1 tsp. brown sugar and 1 pitted prune or apricot with the cut side down. Fill each cup 3/4 full with batter. Bake in mod. hot oven (400° F.) about 30 minutes. Serve immediately, upside-down. Yield: 12 muffins, about 2 1/2 inches in diameter.

EASY RULES

- 1 Print or write clearly on one side of a sheet of paper your suggested name for Kellogg's Mystery Muffin. Include your name and address. List one name on each entry. Each entry must be the work of contestant and submitted under his name.
- 2 Send as many entries as you wish, but each must be accompanied by a box top from any package of Kellogg's All-Bran. Mail to Kellogg's Mystery Muffin Contest, Box 1500, Toronto, Ontario. Entries must be postmarked not later than midnight, November 21, 1954, and received by November 30.
- 3 Entries will be judged on originality, uniqueness, aptness of thought. Judges' decisions final. Duplicate prizes in case of ties. Entries become the property of the Kellogg Company; none will be returned.
- 4 Contest open to residents of Canada, except families or employees of the Kellogg Company, participating companies and their advertising agencies.
- 5 List of winners available about 60 days after contest closes to those sending stamped, self-addressed envelope.
- 6 Contest subject to applicable laws. You accept those rules when you enter the contest.

