



MAKING GOOD USE OF SPARE TIME

Anxious to improve their knowledge of bookkeeping and accountancy are these members of the Prince Edward Island Vocational School night class in Charlottetown. At the present time there are fourteen students enrolled in this course under the instruction of Mr. P.O. Cameron. Seated front to rear: First Row: Gerald Hagelager, Marion Larter, Gordon Baker, Charlottetown; Second Row: Mrs. Robert MacKinnon, Mrs. Jessie Johnston, Charlottetown; Marion MacNeill, St. Peter's; Joyce Stewart, St. Peter's; Glennas Axworthy, Wheatley River. Standing at the rear of the room is Mr. Cameron, instructor.

Guardian Photo.

AGRICULTURAL NEWS

P. E. I. Department of Agriculture

DAIRYING

The general outlook for the production of butter in this Province appears at the present time as though there will not be as much manufactured this year as there was in 1955, according to H.I. MacDonald, Dairy Superintendent of the Prince Edward Island Department of Agriculture.

From January 1 to October 31 of this year, there were over 5,044,000 pounds produced compared with 5,146,000 pounds in 1955. This is a decrease of 101,322 pounds or approximately 1.96 per cent. The output during the months of September and October contributed principally to this decrease. During these two months, there were 1,077,677 pounds made compared with 1,200,000 pounds for the same period last year, which is a decrease of 122,323 pounds or 10.2 per cent.

The Canadian production at the present time seems to be following the same pattern. From January to the end of October, 1956, production in Canada amounted to 275,497,000 pounds compared with 286,292,000 pounds for the same period last year. This is a decrease in production of 9,795,000 pounds or about 3.4 per cent compared with the same period of last year. The production during the months of September and October, 1956, contributed almost entirely to this decrease as it was apparent in every Province. The total Canadian production during these two months this year amounted to 55,989,000 pounds compared with 65,234,000 pounds during the same months last year. This was a decrease of 9,245,000 pounds or about 14.1 per cent.

STOCKS LESS

Stocks of butter on October 1 in Canada amounted to 121,614,000 pounds. This amount was lower than last year by 4.9 million pounds. The inter-storage movement in September this year was 5.8 million pounds compared with 8 million pounds last year, which would appear therefore that by the end of October storage stock in Canada will be 7.1 million pounds less than last year.

The output of cheese in Canada presents a slightly different picture as the manufacture from January 1 to the end of October, 1956, amounted to 76,176,000 pounds compared with 72,475,000 pounds in 1955. This is an increase in production of 3,701,000 pounds or about 5.1 per cent.

In this Province during the same period of time, there were 760,000 pounds made compared with 616,000 pounds during the same time last year. This is an increase of 144,000 pounds or about 23.2 per cent.

The total stocks of cheddar cheese in Canada on October 1 were 44,742,000 pounds. This amount was lower than last year by 1.4 million pounds and the inter-storage movement was 3.7 million pounds for September, 1956.

Any one with the welfare of the dairy industry at heart must view with concern the sensational and ill-founded statements and conjectures which appear from time to time regarding the role of butterfat in heart disease.

It is fortunate, however, that nutritional authorities in Canada, for the most part, take a conservative view of the situation and are of the opinion that research has not shown proof beyond the point that it must be concluded there is some relationship between the high fat diets and incidence of heart disease. But this rational view of the problem does not prevent the popular stories coming largely from the United States and indicating the willingness of far too many research workers to set science at the altar of publicity.

It is very difficult to contract this propaganda and the dairy industry in Canada can only hope that the sensible attitude of nutritional authorities who have the respect of Canadian consumers will help to keep public opinion reasonably sound.

Dairymen are inclined to see some sort of nefarious plot against the industry when a dairy product such as butter is used as a loss leader in the increasing keen competition of food retailing. Such tactics in retailing may be deployed but we do not think that the dairy industry has any need to get too excited over the use of its products in moderation in customer enticements.

This view appears sound as long as the retailer absorbs the loss and the dairy industry does not get involved in wholesale prices that would leave it no margin of profit. The loss leader and the trading stamp are devices which may attract some consumers but most housewives realize that they are not getting something for nothing. We think there would be a good response if the food industry could turn its attentions to giving the consumer more of other foods for less money.

FARM FORUM

Have you organized a Forum in your district this year? If you haven't it is still not too late. Write to the Provincial Farm Forum Secretary, Charlottetown for information.

Next Monday night the topic will be "What Price Efficiency?" Can farmers improve their efficiency in production without aggravating their marketing problems? Why not invite a few neighbors in to listen to the broadcast and then discuss the subject among yourselves. This is a wonderful opportunity to get to know your neighbors better and develop a spirit of co-operation.

JUNIOR FARMERS

The New Glasgow and District Junior Farmers held an opening meeting last Thursday in New Glasgow Hall. The President, Albert Orr, welcomed the guests and presented Mr. Keele of Charlottetown, who gave a talk and demonstration of fire fighting equipment.

Delicious lunch served both evenings from 4 until 11 o'clock P. M.

Lottery draw for the Island Scene on Thursday evening.

The main feature of the evening was a panel discussion on "The Most Profitable Trends in Farming in the Next Ten Years." The panel was chaired by Dr. George C. Fisher, Director of Veterinary Services. The members of the panel were: R. C. Parent, Superintendent of the Experimental Farm, Charles Yeo, Sherbrooke, Farm-er and Past President of the Federation of Agriculture and H. W. Clay, Senior Livestock Fieldman, Canada Department of Agriculture.

In summary it was felt that the outlook for farming in this Province during the next ten years is favorable. The panel felt that there would be a tendency to share in this favorable outlook more attention must be paid to efficiency on the farm, no matter what the type of production. One member warned against too much diversity in the farm operation. The President expressed the thanks of the group and lunch was served by the Junior Farmers Group.

REFREEZING

There is a widespread belief that meat is more perishable after it has been frozen and thawed and thus, for safety, must be used more promptly than "fresh" meat. Actually, tests have disproved this and in fact indicate that spoilage may be slower in frozen meat than in unfrozen meat. In any case, the homemaker need not feel that for safety she must cook frozen meat as soon as it is thawed if she keeps it in a good refrigerator. Nor does refreezing thawed meat materially affect the quality, except that it may somewhat be drier due to loss of juices. Meat which has thawed, but has not been unwrapped, will reabsorb some of the escaped juices if the package is turned upside down when replacing in freezer. So if the homemaker finds she cannot use all the defrosted meat in the freezer she may rewrap and re-freeze for use another time.

This does not mean that one can be careless with meat that has been frozen as it, like fresh meat, will become unfit for use if stored in a warm room or left too long in the refrigerator.

What about refreezing fruits and vegetables? For highest quality, keep frozen foods frozen until defrosted for use. Both fruits and vegetables may be refrozen if they haven't completely thawed or if they have been thawed for a short time and have been held in a refrigerator. However, thawing

and refreezing usually results in poor quality and loss of flavor. Refrozen fruits become soft and mushy and only suitable for use in cooking. Refrozen vegetables may toughen. If vegetables have thawed and warmed up to a temperature above 45 degrees F. do not refreeze, as they spoil rapidly and may be unsafe. Fruits if thawed and warmed to a temperature above 45 degrees F. are likely to ferment. While slight fermentation of fruit may change or spoil the flavor, it does not make them unsafe to eat.

After eggs have cooled for at least 12 hours, they should be packed according to size and color in clean trays with the large end up. The cracked and excessively dirty eggs should be removed. Unless you prefer a top layer of scrambled eggs, do not nail covers to centre partitions of egg cases. Instead tack the ends of the case. If you have provided fresh nesting material and kept your litter in dry condition your eggs will in all probability be clean. This will eliminate the trouble of cleaning them with steel wool or an emery brush.

If eggs are to arrive in a fresh state, ship them to the wholesaler not less than twice a week. Clearly marked cases with the name and address of the shipper and consignee will reach their destination speedily. Illegibly marked ones can cause the delay that lower egg quality. If eggs are to

be produced for commercial purposes only, remove all males, as germination will commence at 68 degree F.

Finally select a means of transportation that provides protection from too high and too low temperatures; a service that ensures minimum and careful handling of cases and prompt delivery to the receiver's floor. Do not ship by truck except on surfaced roads.

HISTORIC CHURCH

Still in use, Priory church in Lancaster, England, has finely-carved chancel stalls dating from about 1340.

WE AND OUR NEIGHBORS

In the after-glow of "Book Week" let us consider those small paperback editions of the best in ancient and modern writing that we can buy for a fraction of a dollar. We call them all "pocket books" and many are published by Pocket Books, Inc. (Canada and the U.S.) but there are about twenty-one publishers—their books bearing the names of Signet, Mentor, Bantam, Perma, Penguin, etc. Together these publishers put out about 900 different titles a year, with an astonishing number of reprints of the highest value.

Reprints in paperback books were known as early as 1837. The "Albatross" books, reprints of English works were popular in Europe. From time to time attempts were made to publish such books in the U.S. and Canada but they were placed on sale only in bookstores—and the general public knew little about them. Bookstores were rare and their patrons the select few.

In 1939 Pocket Books, Inc. published twenty-five cent reprints and placed them for sale on the newsstands. This venture was so successful that other similar outlets were found and now, as we know, reprints are sold not only in bookstores but in drugstores, stationery stores, cigar stores, and in many department stores and indeed wherever people gather (bus terminals, airports, etc.) and wherever news-papers or magazines are sold.

In the beginning these reprints were mostly fiction of the lighter kind, but publishing companies have discovered that people actually prefer the best in fiction and that serious books of high merit have almost as much ap-

peal. For instance, among the Mentor Books for 35 cents the reprint, edited by Arnold Toynbee, of "Greek Historical Thought" is a popular work. Homer's Odyssey, translated by W.H. Rouse sells very well and a book like "On Understanding Science" by James B. Conant rivals fiction in popularity. Classics are in constant demand—you can have Plutarch, Shakespeare, Jane Austen—almost all the Greats.

And you can have the best in modern literature. There is for example the reprint, "50 Great Short Stories" (Bantam-price 35 cents) and "New World Writing" (Mentor—50 cents). There are other small volumes of outstanding merit.

In fact, no one need go hungry for books. The student can own reference books and dictionaries. The mother can have at her side such books as Dr. Spock's Child Care. The bride can own several cook books. And of course there is a great variety of mysteries, westerns, etc.

PUBLIC LIBRARIES

One interesting and constructive development of the paperback book industry, is its use in public libraries. Francis St. John, chief librarian of the Brooklyn, N. Y. library, stated (Library Journal, 1950) of them, "They boost circulation, are easy to budget, require a minimum of processing. And we have good reader response—They are a boon to the book budget. Cost is low because we treat them as "expensibles". Books are promptly discarded when worn, but we get an average circulation of seven to eight times a copy."

Some libraries use the "Put 'N Take" plan in distributing the reprints. There are special unsupervised shelves for these books. Readers simply put back a volume for every one they average come only is involved. Often people come only for the reprints and stay to cover other books to interest them. Truly, a library with beautifully bound first editions is a noble structure, but it ministers to the few. More inspiring are the humble paperback-bound reprints that open wide the doors to rich treasures to many millions of people yearly.

EGYPT MISSION?

VALLETTA, Malta (AP) — The British aircraft carrier Ocean, which has been ferrying troops to Cyprus, left Malta Sunday for the eastern Mediterranean. Unconfirmed reports said the Ocean is headed for Egypt to evacuate British and French citizens threatened with deportation.

HIGH SPEED JET

TORONTO (CP) — Avro Aircraft's projected successor to the CF-100 interceptor, the CF-105, will "be just nicely getting underway" at 1,000 miles an hour, Fred T. Smye, president and general manager of the firm, said Tuesday.

Coming Events

- Reserve December 20, for Hampshire Christmas Concert.
- Kingston Baptist W. M. S. party sale, Friday, November 30th, Simpson Sears.
- Chicken and ham supper, Fortune Hall November 29th. Sponsored by Young People's Union.
- Dance Forest Hill Hall Wednesday, October 28th. Turner's Orchestra.
- Reserve December 20th for St. Peter's North School Christmas concert in Holy Name Hall.
- Dance St. Mary's Hall, Souris, Friday, November 30th. Clifford's Orchestra.
- Tea and Bazaar, Breadalbane United Church School room Thursday, November 29th, 3 to 7 p.m.
- Pownal W.I. will hold a pantry sale at Holman's store, Friday, 3 p.m.
- Scotch Concert Belfast Hall, November 30. Sponsored by Lower Newtown W.I.
- In stock Oilcake, Horse Blankets, rubber footwear. W. I. Bowman, Hunter River, P. E. I.
- Cancelled for winter months weekly dance at Fort Augustus, Resume in Spring, the same night.
- Dance Millview Hall, Friday, November 30th, in aid of Spring Hill Disaster Fund.
- Reserve Dec. 19th for Green Bay Christmas Concert. Dance at 8.
- Variety Concert and basket social-Saint Anthony's Parish Hall, Esmfield, Friday, November 30th.
- Dance Cardigan Legion Hall every Thursday night. Websters Orchestra. P. A. System and Canteen service.
- Be sure to see Crapaud School Christmas Concert on December 20. Plays, skits, Monologues and specialities.
- Reserve Thursday, Nov. 29th at 8 p.m. Variety concert in Mayfair Theatre, Murray River. Sponsored by Ladies' Aid, United Church.
- Buying geese and ducks, Tuesday's and Thursday, only until further notice. W. H. Burns, Malpeque.
- Dance West Royalty Hall, Wednesday, Rollie MacKenzie's Orchestra. Canteen service. 9:30 to 12:30.
- Attention Eastern Presbytery Young Peoples. There will be a rally at St David's Church, Georgetown Dec. 1. Sessions 2:30 and 8:30.
- Dance Merrill Community Hall Thursday, Nov. 29th. Sponsored Merrill Students' Union. Clifford Peters' orchestra. Dancing 9:12:30 p.m. Canteen service. Luncheon 1:30.
- Special meeting Kingston Branch No. 29 Canadian Legion Wednesday, Nov. 28 at 8:00 p.m. in Legion Room, Grafton Street, Charlottetown. Full attendance is requested.

SQUARE DANCING TONIGHT 9 to 12

COMMUNITY CENTRE
Everybody welcome.

CHANDLER BROS.
Building Specialists
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SOUTHPORT SCHOOL PLEASE NOTE

SPECIAL MEETING OF RATEPAYERS TONIGHT 8 P. M. at School

By order of Trustees.

HOLY REDEEMER HOT TURKEY DINNER

COMMUNITY CENTRE
WEDNESDAY & THURSDAY, DEC. 5 & 6
5 to 7 TICKETS \$1.00

VETERANS' DANCE CLOVER CLUB

FRIDAY, NOV. 30

\$1.00 per couple Dancing from 10 till 1
Refreshments will be served.

COME TO

The Notre Dame Academy Annual Bazaar, Wednesday, November 28th and Thursday, Nov. 29th. A splendid opportunity to obtain Christmas Gifts. Oil Paintings, Fancy Work and Apron Booth, Bingo, Novelty Table, Home-done Cooking, Wheel of Fortune, etc.

Delicious lunch served both evenings from 4 until 11 o'clock P. M.

Lottery draw for the Island Scene on Thursday evening.

For Christmas... give year-round comfort KAUFMAN "Foamtread" HOUSE SHOES

For "the walk that relaxes"

MEN'S EXECUTIVE \$3.98

WOMEN'S DEB \$3.98

JUNIOR SANDMAN \$2.98

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LONG WEAR — "Foamtread" soles are welded to the uppers — they will not separate... soft leather outsole lasts longer than the thickest leather sole — can't wear out. Insist on genuine Kaufman "Foamtreads".

SOOTHING COMFORT — With their bouncy "bubble-rubber" midsoles that cushion every step, they feature a soft, flexible leather outsole that cannot scuff floors or furniture.

EASY TO CLEAN — Just toss them into the washing machine... they come out looking like NEW!

SMART FASHION — Trim, light, sturdy... well-styled for the whole family... many colors and styles.

No Cement • No Nails • No Stitching

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IMPORTANT NOTICE

To All Our Customers

Beginning Friday, November 30th Our Store Will Have The Following

NEW STORE HOURS UNTIL AFTER CHRISTMAS

OPEN FRIDAY and SATURDAY NIGHTS

MONDAY, TUESDAY, WEDNESDAY, THURSDAY 9 A. M. to 5 P. M.

FRIDAY and SATURDAY 9 A. M. to 9.30 P. M.

CHRISTMAS WEEK SHOPPING HOURS WILL BE ANNOUNCED LATER.

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SUBURBANITE WINTER TIRES BY GOODYEAR

--- THE BEST "ROUGH WEATHER TIRE ON THE ROAD TODAY!" ---

Now's the time to equip your rear wheels with Goodyear Suburbanite Tires. Then you'll find that driving in even hub-high snow is an easy matter. Suburbanites are designed to dig in, giving a "biting" action that pulls you through every time. Even though Suburbanites are built for rough weather, their flexible ribs make them the quietest smoothest running snow tires on the road.

NOW --- ISLAND TIRE SERVICE PRESENT THEIR SUBURBANITE RETREAD

Island Tire Service will retread your own tires with the Goodyear Suburbanite Tread to give you the same traction, features and quality as the new tire at a much lower cost. Drop in today and see us for your tire needs.

Ice and Snow Make Suburbanites a Must for ---

- GETTING IN AND OUT OF SNOW-FILLED DRIVEWAYS
- POSITIVE PULL-AWAY FROM PARKING
- SKID-FREE STARTING FROM STOP-LIGHTS
- SAFE, SECURE DRIVING ON RUTTED ROADS

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