

**AEROWAX SAVES RE-WAXING!**

The SHINE COMES BACK AGAIN and AGAIN WITH EASY BUFFING!

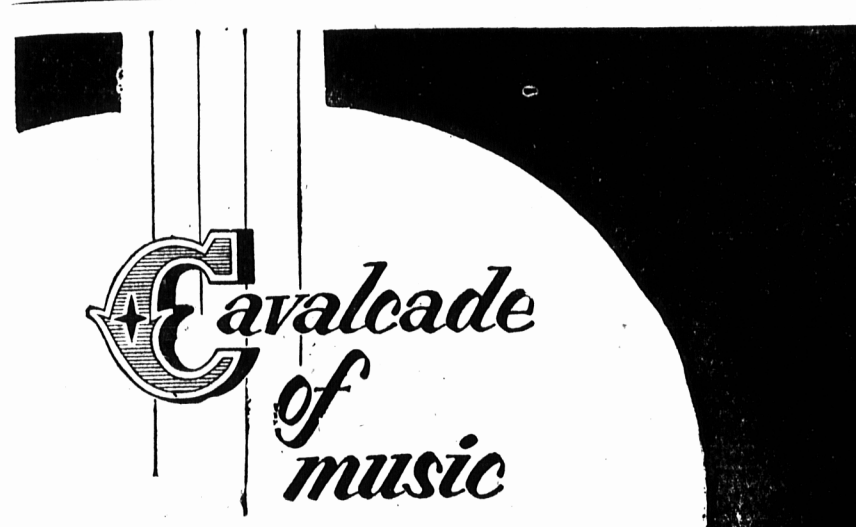
SAVES 22¢ a pint!



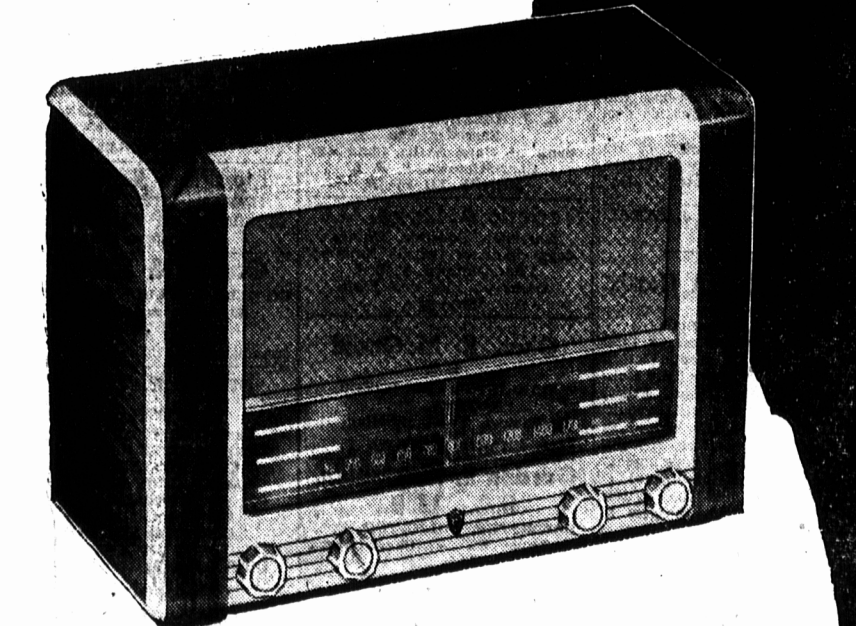
**WHY HAVE SORE FEET?**

JUST RUB IN

**MINARD'S "KING OF PAIN" LINIMENT**



For your listening enjoyment, Rogers Majestic presents a complete line of radio receivers, built with precision craftsmanship for the most exacting taste... Here are radios of superb performance and delightful styling—the perfect companions for your leisure hours. Now the pleasures of fine radio are vividly yours with the Rogers Majestic Cavalcade of Music.



**R-335**, table model of striking design in a luxurious plastic cabinet. Remarkable reception of standard broadcast, international shortwave and marine band. Super-sensitive 8" P.M. speaker. Built-in plate antenna. Indirect illumination on full-vision dial for easy station selection. Rear phono-connection and switch. Continuous tone control. Height 10", width 18", depth 7 1/4".

**ROGERS**

Radio

**NEW WAY FURNITURE CO. LTD.**

161 Great George St. Charlottetown Dial 6211

**THE CENTRAL GUARDIAN**

**COOK'S** for Perfect Pictures  
**IRISH LINEN HANDKERCHIEFS** on Sale at Jack Cameron's.  
**FALL SAMPLES** at J. P. MacPherson & Son.  
**GOING OUT OF BUSINESS SALE** at Jack Cameron's.  
**FINDLAY** coal and wood furnaces. Douglas Bros. and Jones.  
**WEDNESDAY, September 30th**, is the final day for the Third Installation of City Taxes.  
**KEROSENE** Electric and Propane Gas Refrigerators. Bryenton and MacKay.  
**WE HAVE ADDED** a Homogenized Milk to our list of our products. Sunshine Island Dairy.  
**MALLORY & BROCK HATS** selling below cost at Jack Cameron's Sale.  
**"WE TREAT THE SICK WELL."** Giggey's Pharmacy, next Stewart's Bakery.  
**IN ORDER** to have your name on the voters list for the Civic Election in February, 1954, all taxes must be paid by December 31st, 1953.

**"YOUR DOLLAR BUYS MORE—"** at the HUGHES DRUG STORE.  
**PORK PIE HATS** \$1.95 at Jack Cameron's selling out Sale.  
**JIMMY'S TAXI—Dial 7379** or 7370.  
**LADIES' SKIRTS**, regular \$8.50 on Sale at Jack Cameron's at \$5.95.  
**DR. FARMER** will be absent from his office Oct. 1 to Oct. 17 inclusive.  
**COLEMAN FLOOR FURNACE** and space heaters. Douglas Bros and Jones.  
**LEAVE FOR NOVA SCOTIA—** Miss Jean MacGregor Boswell, "Lealands", Victoria, who has been deaconess with the First United Church, Truro, N.S., for the past five years, left this week for MacDonald College, Montreal, where she will be associated with the MacDonald High School in their youth training program. Also leaving the Province is Miss Ruth Boswell, A.T.C.M., graduate of Mt. Allison University, who has accepted the position of music teacher in the High School at Parrsboro, N.S., returning weekdays to Mt. Allison where she will continue her studies in pipe organ.

**Seven Days A Week**

(By Anne Shannon)

- Monday: Talking to a young mother recently, I noticed a small printed article hanging over the sink. On it were nine rules for happier meal hours and I copied them down to pass along.
  - Don't expect too much of small children; realize there are bound to be some spills and upsets.
  - Don't let meals become merely hurried times for eating; make them pleasant and relaxed.
  - Plan meals so you won't have to jump constantly.
  - If one child still needs help with the feeding, seat him next to you; or you may want to feed the younger ones separately before the family meal.
  - If a meal is too long children get restless; arrange so a child may be excused when he or she has finished.
  - Have a child's chair a comfortable height so he can reach plate and table easily—it will save spills.
  - If two of your children are inclined to roughhouse, plan unobtrusively to seat them apart.
  - Encourage each child to take a part in family conversation. Let each help in some part of getting the meal or clearing away.
  - Make up your mind whether the radio is to be turned on during meal time, and if so which programs, and time meals accordingly.
- Tuesday: Over half a century ago a lady wrote to a leading woman's magazine saying, "I am afflicted with an abnormally thin neck which is a source of great annoyance to me. What will I do about it?"  
 To which the fashion editor replied: "A thin neck is a sign of weakness. Lie on your back resting on your head and heels only. You will find this posture hard to hold, but it will help you."  
 Another miss wanted to know how to make her hair wavy and the advice given was: "You may dampen your hair with quince seeds before rolling it, but I know of no way to make straight hair curly or curly hair straight." To a woman who asked, "Please tell me how to sweep." Some women raise little dusts. Some women look bright and clean. Was given this solution: "Do not lift the broom more than two inches from the floor and take short strokes."
- Wednesday: Some household hints for your scrap-book—No. 1: To make a cake with a distinctive flavor do this. Using either cake mix or your own special recipe, mash two ripe bananas (should make one cup), add to 3/4 cup milk with 1 tsp. grated lemon rind and use this mixture as the liquid for your cake. Bake in an 8-inch square pan in a moderate oven about 40 minutes. This sort of cake should be spread thinly with icing. No. 2—A nice dessert to top off any meal is Peach Short-cake. Make a Washington pie as usual and then cover one layer with drained canned peaches, sliced; add your second layer of cake and top with the rest of the peaches. A day of whipped cream on each serving would certainly add eye and taste appeal. No. 3—Butterfly Cakes are quick and easy to prepare. Make plain muffins, but use strong coffee for half the liquid. When the muffins are cold cut small rounds from the top of each. Heap the centers with cocoa cream (3 tablespoons each cocoa and sugar added to 1 cup heavy cream, then whipped). Halve the tiny tops you scooped out and stand them on their edge (butterfly wings) in the whipped cream.
- Thursday: One hot day in summer a little boy was walking

**IN MEMORIAM**

In loving memory of William Gordon Poole, who lost his life in Starns Laundry fire, September 28th, 1946.

We often sit and think of you, and then of how you died,  
 To think that you could not say goodbye, before you closed your eyes.  
 The blow was hard, the shock severe.  
 We never thought your death so near.  
 But only those who have loved can tell the pain of parting without farewell.

His smiling way and pleasant face  
 Are a pleasure to recall.  
 He had a kindly word for each  
 And died beloved by all.  
 Some day we hope to meet him,  
 Some day, we know not when.  
 To clasp his hand in the better land,  
 Never to part again.

Always Remembered by Mother,  
 Dad, Brothers and Sisters.

**EAT ANYTHING WITH FALSE TEETH**

If you have trouble with plates that slip, rock and cause sore gums—try Brimms Plasti-Liner. One application makes plates fit snugly without powder or paste, because Brimms Plasti-Liner hardens permanently to your plate. It relieves and relieves loose plates in a way no powder or paste can do. Even on old rubber plates you get good results six months to a year longer. YOU CAN EAT ANYTHING on troublesome upper or lower. Bite and it molds perfectly. Easy to use, tasteless, odorless, harmless to you and your plates. Removable as directed. Plate cleaner included. Money back if not completely satisfied. If not available at your drug store, send \$1.50 for reliner for plates.

WELBROT LTD., PORT HUNT, ONT.  
 BRIMMS PLASTI-LINER

along behind a very large woman, so closely in her footsteps to be annoying. Finally she turned on him, demanding why and threatening to call the police.  
 "Aw, please don't do that," the child protested. "I'm following you because your shadow is the only real shady spot on the whole street!"

5. Friday: Fish Loaf with a tangy sauce on the agenda today. You do it "thisaway"—Melt two tbsps. butter or shortening in a two-quart saucepan, add 2 tbsps. chopped onion and cook over low heat until soft (about 5 minutes). Remove from heat; add 2 cups flaked fish (cooked), 1 cup soft bread crumbs, 1 egg, 1-4 cup evaporated milk, 1 tbsps. lemon juice and 1-4 cup chopped parsley. Mix thoroughly. Grease an oblong baking dish or small loaf pan, line bottom with waxed paper, and pack in the fish mixture. Bake in a moderate oven (375°) about 40 minutes until top is lightly browned. Let stand 5 minutes, loosen around edge with knife and turn out on platter, removing waxed paper. Serve with sauce, "Fishesman's Choice". Mix 1-4 cup mayonnaise with 2 tbsps. grated onion, 2 tbsps. prepared mustard and 2 tbsps. chopped pickle. Pour over Fish Loaf.

6. Saturday: We're back to the subject of peaches again it seems! I couldn't resist the temptation to pass along this recipe for I know you will like it any day of the week:  
 Place 2 cups sliced peaches in a greased shallow pan—a nine-inch pie plate should serve the purpose. Combine 1-2 cup Graham crackers, crushed fine, with 1-4 cup sugar, and cut in 3 tbsps. butter. Sprinkle this mixture over the top of the peaches. Bake in a moderate oven about 20 minutes. Serve warm with cream, plain, or with almond flavored whipped cream. Makes four servings. You better double this recipe, I say!

7. Sunday: Remember—"scuffling through the leaves is fun, for now the autumn has begun." Yes summer is on the auctioneer's block and is going, going—gone! Cool winds sigh through woods and upland, and answering breezes echo last good-byes. A long line of grey geese whirrs and turns overhead, then follows the leader southward to sunny regions. A family of wild ducks quack loudly as they too call farewell to summer days spent winging thither and yon over the Island. I wonder how those little wild feathered friends know when to begin their long journey south. Do they plan ahead or do they wait until the last moment and then say, "Let's get going, summer's over", and off they go. The vegetable garden's rich harvest is daily being garnered and Mavis is babbly being Garth eye the baskets of tomatoes, cucumbers, corn, and cauliflower with a wondering look. Garth stacks cucumbers in neat piles, then promptly

**Mr. E. P. Benoit, Evangelist**



The citizens of Charlottetown and surrounding community will remember Evangelist E. P. Benoit who last year brought two weeks of soul stirring messages in Central Christian Church during the "Christ For Me" Revival Campaign. Mr. Benoit is an Evangelist of Churches of Christ in Canada and holds the office of College Evangelist on the faculty of Alberta Bible College, the Church of Christ Ministerial School in Calgary, Alberta.

Mr. Benoit, during this past year, has held outstanding meetings in many places in Canada and where ever he has gone men and women and young people have responded to his powerful, kind and truth filled scriptural messages.

Mr. Benoit is a Westerner, a one-time ranch hand. His struggles in boyhood through the shackles of a religion of superstition; have all contributed much toward his present status as a freedom loving preacher of the gospel of Christ.

Evangelist E. P. Benoit will be holding services in Central Christian Church during three weeks in October. Your chance to hear this outstanding speaker.

scatters them, and begins all over again. We have to watch him constantly as anything he can move, he figures must be eatable. After all what are twelve sharp white teeth for? he thinks. We make jars and jars of tomato jam— "Tastes like marmalade" says Mary and Ron. And so September ends and the curtain is raised on October. Fall vacation will soon begin—"Why they call it a vacation I'll never understand". Ron said, as he watched a couple of new potato baskets being thrown off at the door recently.

Dark comes softly and quickly these days and it seems supper is scarcely over when lamps have to

**Religion and Life**

By Very Rev. George C. Pidgeon, D.D., LL.D.  
 First Moderator of the United Church of Canada  
 (Copyright)

**WORLD COMMUNION SUNDAY**

A report was brought in to the closing session of the World Council of Churches in 1948 which began by deploring the divisions between the churches. When it was presented, an American leader urged that it begin by emphasizing our unities rather than our divisions. The very fact that we were together, and the wide and warm agreements on the central doctrines of the Christian faith and the main principles of the Christian ethic showed that our agreements were far more fundamental than our differences. Proof of this is found in the fact that in all lands "World Communion Sunday" is observed by the member churches of the World Council on the first Sunday in October. In this service the Christian redemption through Christ's sacrifice for sin is commemorated and its benefits acknowledged and received.

"This do in remembrance of me," said Jesus as He instituted the Lord's Supper. The memorial of the focal event of the history of humanity and the central rite of Christian worship is a simple meal. How stupid the monuments we raise to our national leaders appear beside it! There they stand in a fixed attitude in bronze, and ninety-nine out of every hundred visitors have to read the inscription to learn their names and the grounds of their fame.

asked the question: What do we receive in the Sacrament that is different from what we receive through belief in the Word of God? His answer was "We get no different thing through the Sacrament than we get through the preaching of the Word we receive Christ, and no higher blessing than He is can anyone obtain. But we get the same thing more fully." Through the sacred symbols Christ comes to us more vividly and effectually when in them we discern the Lord's body. "Because," as a later writer put it, "The Sacrament is the spiritual assimilation of Christ."

In sharp contrast, the death of the Son of God, for a world's salvation is commemorated in the Lord's Supper as all who love Him are invited to His table. There we acknowledge our indebtedness, and in adoring gratitude accept anew the grace that He died to provide. "Holy Communion" or "The Sacrament of the Lord's Supper" or "The Eucharist," as we describe it in our different ways, is much more than a memorial. At the Lord's table the soul is fed on the Bread of Life. We read in the sixth chapter of the Gospel of John that when a vast throng of His admirers wanted to take Jesus by force and make Him king, he offered Himself instead as the Bread of Life. He is the Support as well as the Source of the divine life in the soul. The bread and wine, consecrated by prayer, are the outward symbols by which this grace is represented and conveyed. If we have enough faith in Christ to discern the spiritual reality behind the symbols, we do actually receive Christ as the food of the soul.

The support of all that is divine in men is, therefore, a Person. The living Lord, thus received, enters the soul and becomes a personal presence within. St. Paul once prayed for his spiritual children: "That Christ may dwell in your hearts by faith." Those who have realized in their experience what this personal indwelling means have discovered for themselves the source of peace and joy and power.

It is at the Lord's table that the union of believers in Christ is recognized. As St. Paul put it: "Because there is one loaf, we who are many are one body, for we all partake of the same loaf." We who are "in Christ" as the branches are in the parent tree, are therefore members of one another. We draw our support from the same source; we are, if we are real Christians, moved by the same will. We serve the same ends. All Christians are one in the vital elements of our religion, and our divisions are the most unjustifiable when we allow secondary things to keep us apart. It is Christ's will, as it was His prayer, that all His followers should be one, and thus the present movements toward reunion must be of God.

**COMPLETE VISUAL REFRACTION AND ANALYSIS**

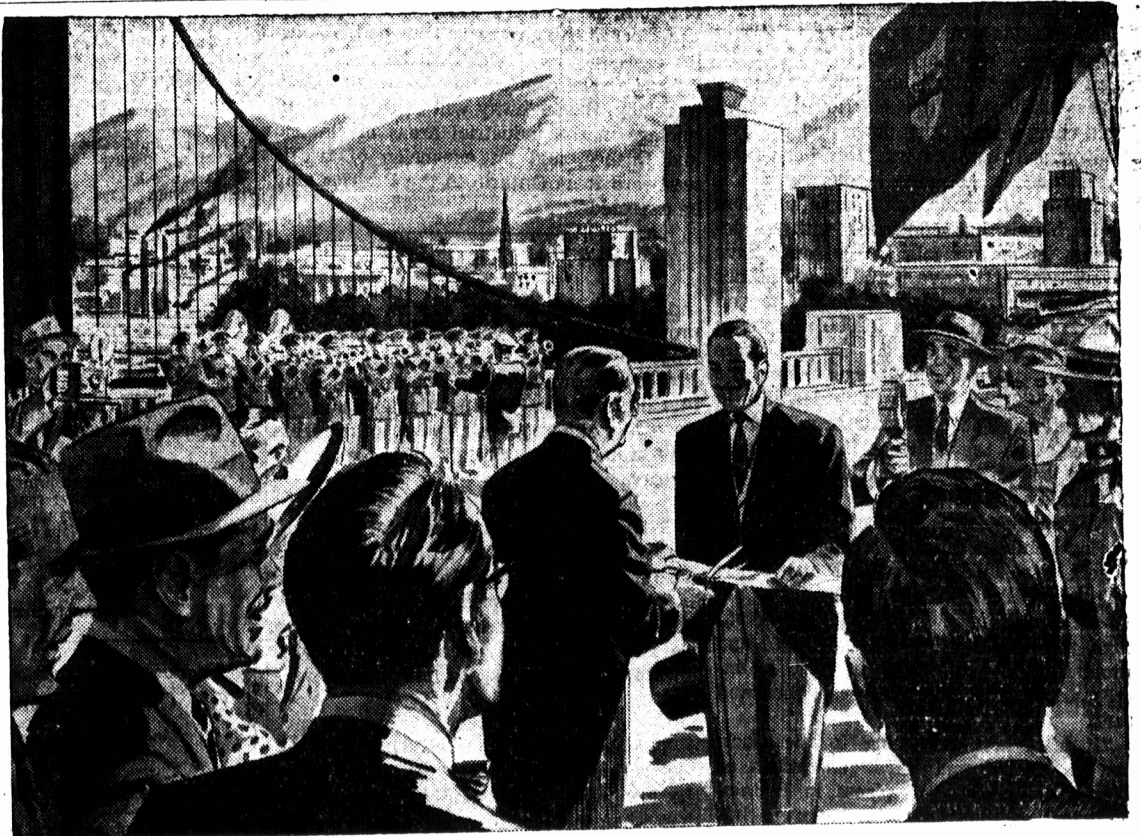
**G. F. HUTCHESON & SON**

Optometrists

53 Grafton Street

Three centuries ago a Scottish divine, Robert Bruce by name,

Continued on page 8



**Maybe you should cut this ribbon!**

Of course, when a new bridge or highway is completed, it's traditional for some prominent citizen or government official to cut the ribbon in the opening ceremony. And yet...

Often this honour might be awarded with good reason to any one of the nation's life insurance policyholders.

Why should they deserve this distinction? Because they've paid their premium money, part of which

is invested for them by life insurance companies, which makes it possible to build many such useful public works. Not only roads and bridges, but electrical power stations, waterworks, stores, homes, office buildings and industrial plants are built with the help of life insurance dollars.

So here's to the life insurance policyholders! While they provide financial security for their families and themselves, they also help to make Canada a better land to live in!

**AT YOUR SERVICE!**

A trained life underwriter—representing one of the more than 50 Canadian, British and United States life insurance companies in Canada—will gladly help you plan for your family's security and your own needs in later years. Rely on him!



**THE LIFE INSURANCE COMPANIES IN CANADA**

"It is Good Citizenship to own Life Insurance"