

Town planning termed organizing for living

Town planning, explains Walter de Silva, is "organization for living." It is more of a "luxury" than planning, that "time and trouble are taken in the preliminary stages to plan a community, over all capital expenditures can be saved."

Many professions are involved in town planning. Mr. de Silva says that the town planning department of a large city would include engineers, health officials, traffic experts, architects, geographers, agriculturists, and sociologists.

'63 figures show SDU boosts Island economy by \$1 million annually

A report recently released by St. Dunstan's University indicates that the university has contributed \$1,000,000 to local economy in 1963-1964.

The quick-fact report allows an annual expenditure of \$1,000 towards the extension department of the university.

St. Dunstan's each year contributes greatly to adult education and community living with its summer school in ferretcollegiate debates, drama, distinguished lectures, recitals, concerts and night classes.

The university compares favourably with other Canadian institutions in its faculty qualifications. Those holding doctorates make up 35 per cent of the staff compared to a Canadian average of 42 per cent. Holders of master's degrees make up 20 per cent compared to the average 33 per cent in Canadian universities. Bachelor degree holders total 15 per cent with 14 per cent being the Canadian average.

RECORD ENROLLMENT

There are no faculty members having only professional degrees or no degrees compared to the average Canadian university where 8 per cent have professional and two per cent have no degree. The faculty-student ratio is one to 16. The number of full-time employees is 89.

The college has a 1963-1964 record enrollment of 311, of which 277 are from the Island. Figures for 1954-1955, 1956, nine years ago, give the enrollment as 147 with 100 of these from P.E.I.

The tuition has increased by only \$200 since 1953.

Prior to 1941 the university was affiliated with Laval University. In that same year the college was given a Bachelor of Arts Degree granting status. In 1944 science degrees could be awarded at the university. St. Dunstan's gained the right

town "the most expensive land is in the centre, but just to block away the revenue values drop."

"If there were planning the values would have been maintained" he says.

FROM ANCIENT TIMES

Town planning has existed in some form from ancient times. Rome, for example, was a well laid out city.

In England, town planning was introduced as a public health measure to improve living conditions. Eventually, planning came to include the laying of streets, provision for parks and living areas for the aged.

In modern times, democratic systems have introduced new complexities into town planning. There are many kinds of people to consider with conflicting land uses and ownerships as well as political influence.

Mr. de Silva's department is responsible for planning in all incorporated villages, areas

\$300,000 plant built at Morell



WALTER de SILVA

The first United Church to be built in Morell was opened in January of 1963, at an estimated cost of \$75,000.

This came about as a result of the amalgamation of the Marie and Bristol congregations.

Architect for the new church was G. Keith Pickard and the contractor, Lester Keizer, both of Charlottetown. Ministering to the congregation is Rev. Don McLennan.

The second annual sportsman's dinner meeting was held in Morell during the past year, netting \$2,200. This sum was paid into the risk building fund, helping to reduce the \$43,000 cost of the risk.

operated by the Morell Packing Company, was opened at Red Head during the year, and another fish plant started construction last fall.

In May of 1963 the Morell Co-op Creamery began cooking cheese and business continued growing until the disastrous fire in September which wiped out the complete cheese and butter operation. It had employed 22 people.

Out of these ruins has grown a modern \$300,000 cheese and butter plant which will open in April of this year.

UNION-GROWS

Morell has for the first time found it necessary to employ a full-time treasurer (Edmond Oil) has erected four 20,000 gallon oil storage tanks in Morell.

GREAT SEASON

Lobster fishermen in the Morell area had one of their best seasons in history, with good catches and the highest prices ever paid for lobsters here.

A new fish processing plant.



UNION-ALL LOBSTER CATCH WAS D OWN, BUT BIG IN MORELL AREA

plant with assets, at present, of \$70,000.

In June the village acquired a resident doctor for the first time in 60 years. He is Dr. George Lee, originally from England.

During the past year Irving Oil has erected four 20,000 gallon oil storage tanks in Morell.

CHOLERA TOLL RISES

SAIGON (AP)—About 470 persons have died of cholera in South Viet Nam since the current epidemic began early in January, the health ministry reported Tuesday. The death rate was about eight per cent of the total 5,700 confirmed and suspected cases.

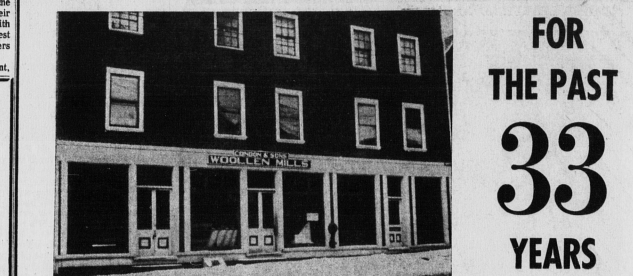
ROYAL TOUR ENDS

BRUSSELS (AP)—King Baudouin and Queen Fabiola flew home to Belgium Tuesday after a month-long visit to Asia and the Middle East. The royal couple made state visits to Japan and Thailand, and stayed privately in Hong Kong, Singapore, India, Jordan and Israel.

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HOW IT IS MADE . . .

- 1. PRELIMINARY TREATMENT** of Specially Selected Whole Milk:
 - (a) Clarified.
 - (b) Standardized to 3.5% of Butterfat.
 - (c) Pasteurized at 175 degrees for 55 seconds.
- 2. CONCENTRATING PROCESS:**

The milk circulates through a series of plates, with steam at 100 pounds pressure passing through alternate plates. A portion of the water is withdrawn from the Milk in the form of Vapor, leaving everything else intact.

This complete process is carried out under 22 inches of Vacuum which reduces the heat to only 145 degrees. Thus it is enabled to carry out the concentration without any change, whatever, in the original flavor of the whole milk.

The whole operation is under very exact control. Hydrometer, Steam and Vacuum Gauges, and Graphic Charts warn the operator immediately of any impending fluctuation.

- 3. FINAL TREATMENT OF TRIPLE-MILK:**
 - (a) Homogenized, so as to maintain all milk solids in suspension indefinitely.
 - (b) Final Pasteurization as a special precaution.
- 4. FILLING AND PACKAGING:**
 - (a) Seal-O-Matic Carton Filler provides for the automatic filling of quart and pint size Pure-Pak Cartons. The filled cartons come off the machine sealed and coded.
 - (b) Filled cartons of TRIPLE-MILK are sent immediately to 30 degree storage where they are packed in cases of dozen and are ready for distribution.

HOW IT IS USED . . .

(See Directions On Carton)

TRIPLE-MILK is still in Fluid Form—Reduced to One-Third in Volume. It is brought back to its original condition as Whole Milk by simply replacing the Water that has been withdrawn from it.

—but—

You can bring it to any degree of richness desired, dependent on the quantity of Water you replace.

At last you can have milk that exactly suits your own individual taste.

BASIC FORMULA:
Milk For Drinking—Add 2 parts of Water to 1 part of TRIPLE-MILK. Suitable for use with Cereal, etc.—Add 1 part to 1 part of TRIPLE-MILK

For "creaming" Tea or Coffee—Whole strength as from the carton, or with small amount of water added—according to your taste.

For Cooking—At whatever strength suits your recipe. Example—Wonderful for Fudge at whole strength.

TRIPLE-MILK is on sale at leading Food Stores—One quart makes Three when you get it home.

TRIPLE-MILK will not "separate" after Water has been added. It can be held over from day to day—in fact, this is recommended.

TRIPLE-MILK should be kept in Refrigeration as with Ordinary Milk—Requires only One-third the space in your refrigerator.

It is not claimed that TRIPLE-MILK will whip—But coat it thoroughly and try it.

