

Railway To Ungava Bay Is Possible Development

MONTREAL (CP) — A north-south railway, opening the way for vast mining operations, may one day cut through the rugged hinterland of Quebec, linking Sept Isle on the south to Ungava Bay on the north.

And in that hinterland that now yields millions of tons of iron ore and may in the future yield copper, nickel, lead and zinc, an elementary type of electrical steel-smelting industry may spring up to turn the iron ore into a rough form of steel.

W. H. Durrell, executive vice-president of Hollinger-Hanna Ltd., touched on the future of Knob Lake-Ungava Bay Wednesday as he appealed before the Gordon economic commission for special federal tax concessions for mining operations in remote, inaccessible areas.

Such special consideration would encourage a flood of mine operators to get into the Ungava-Knob lake area, to spend money for mine development, he said. And it would hasten the day when the present 320-mile rail line from Sept Isle to Knob lake may be extended northward by another 300 miles or so to Ungava Bay.

The present rail line was built entirely without federal subsidy he said. His company would prefer to build the remainder of the line again without direct federal aid. But it may be a long time before the iron ore people would "gamble" another \$125,000,000 to build a line sure there will be enough business in the area to help them get their money back.

HARNESsing POWER

Meanwhile, the company was ex-

perimenting with harnessing of the vast amounts of cheap power in the Knob lake area to build an elementary steel smelting plant there. If successful, it would mean the iron would not come out only as ore but as a form of semi-finished steel.

He said he did not believe it was feasible for the area to contain a full-fledged steel industry. It was too far from the highly industrialized areas. Perhaps such a steel industry might one day be established on the south shores of the lake, closer to Montreal.

But Mr. Durrell estimated that if any real expansion is to take place in Canada in the near future, it probably would be in the form of additions to present production. Canada, he said, imported only about 1,000,000 tons a year to complete her requirements.

To be economical, any new producer entering the field would have to erect a plant to produce 2,000,000 tons a year and that would mean Canada would have to start exporting steel in competition with the big producers, such as the United States, Britain and West Germany.

WANT BORDER SETTLED

Hollinger-Hanna is the management company of the Iron Ore Co. of Canada, Hollinger-North Shore Exploration Co. and Labrador Mining and Exploration Co. Ltd. This year the companies will be shipping some 12,000,000 tons of ore out of the Knob lake area, with 2,000,000 going to Britain and continental Europe, another 2,000,000 to Hamilton and lower lake ports and the rest to the U. S.

The companies were watching

St. Lawrence sea way developments. But whether the seaway will be used for large shipments of Quebec-Labrador iron ore will depend on whether tolls will permit eastern ore to compete with Lake Superior ore.

One major problem of the companies wished settled was the Quebec-Newfoundland dispute over the location of the Quebec-Labrador boundary. The companies were mining just where they believed the boundary to be. They faced the possibility of paying taxes to both provinces unless a boundary settlement was reached.

"It is most important to us that the boundary be determined as soon as possible," Mr. Durrell said.

BURLINGTON

The Long River area World Day of Prayer Service was held in the United Church on February 17. The leader, Mrs. William E. Johnstone was assisted by Mrs. Allan A. Campbell and Mrs. Ellis Profit. Mrs. Andrew C. Johnstone gave the address on "What Your Money Does," and prayers were offered by Mrs. James Evans and Mrs. Leigh Paynter. The choir and organist, Mrs. Murdoch MacLeod rendered a special selection and led in the hymns for the day. The offering was received by Mrs. Bruce Bell and Mrs. Francis Paynter.

Miss Muriel Paynter, prior to her recent marriage to Mr. Norman MacRae, was tendered a miscellaneous shower at the home of her parents, Mr. and Mrs. George Paynter, Long River. To the strains of the Bridal Chorus played by Mrs. Ralph Johnstone, the bride-elect was escorted to the living-room which had been tastefully decorated in pink and white.

Holmes cut the ribbons while the gift cards were read by Miss Jane Fletcher, and the many lovely gifts were presented and arranged by Miss Shirley Paynter and Mrs. Albert Stavert. Dancing was enjoyed for the remainder of the evening when music was furnished by Alvin Bernard, Erwin Brown and Mrs. Ralph Johnstone. Assisting in serving lunch were Mrs. Elmer MacLeod, Mrs. Donald Campbell, Mrs. Heath Campbell, Mrs. Arthur Johnstone, Mrs. W.B. Doughart and Mrs. Francis Paynter.

A Valentine Social sponsored by Irishtown Women's Institute was held at the community hall on February 15, when a program was put on by the committee in charge. Mrs. Kenneth MacLeod, Mrs. J.E. MacLeod and Mrs. LeRoy Campbell. Included were a duet by Thelma and Donnie MacLeod and a reading by Linda MacLeod. Prizes for Valentine cakes were won by Mrs. Harold MacLeod and Mrs. Thomas and Mrs. Clair Campbell. The lucky ticket on the box

discussed sponsored by the teacher, Miss Thelma Cameron and the pupils was drawn by Mr. H. B. MacLeod and won by Miss Emeline MacLeod. The decorated cakes, prizes in the Musical Plates game, were won by Mrs. H. B. MacLeod, Mrs. James Simmons, Mrs. David Campbell and Mrs. LeRoy Campbell. Grand prizes in bingo went to Mrs. Daniel Hickox and Mr. Lorne Adams. A song title contest was won by Mrs. H.B. MacLeod. Mr. H. B. MacLeod conducted an auction sale of donated articles.

Prize winners at the February 15 card party at Long River Hall were Mrs. James B. MacLeod and Mrs. Francis Paynter. Consolation, Mrs. Leigh Brown and Mr. Clifford MacLeod.

Mrs. Joseph Dunning celebrated her 84th birthday on February 17th when friends gathered at her home at Long River to extend congratulations on her continued good health and to wish her "many happy returns of the day". Bur-

New Tape Recorder Used In Therapeutic Treatment

EDMONTON (CP)—A tape recorder which can be operated by a person who is virtually paralyzed, and a complex physiological recorder for use in heart research are the newest aids in treatment of ailments at University Hospital here.

The tape recorder, the only device of its particular kind in use, will have great therapeutic value in restoring confidence to patients, say doctors.

The physiological recorder is another machine which can carry out five examinations of the patient simultaneously, offering advanced diagnosis in heart and lung cases.

Although a big machine, the physiological recorder is portable and can be taken into the operating room. It measures heart impulses, pressures within the heart and chest, rate and volume of breathing, brain waves and the amount of oxygen in the blood. Doctors say it also records body

movements caused by heart vibration, and notes changes in blood volume in the patient's limbs.

The tape recorder however is "essentially a morale builder for the paralytic," doctors explained. It is a simple framework which surrounds the patient's head, containing sensitive switches which touch the patient's upper lip and cheek. By wrinkling his forehead, the patient can switch it on or off. Turning the head, or pressing the tongue against the cheek, will start the recorder or play back what has been recorded.

Paralytic patients wishing to write letters formerly had to rely on volunteer workers who visit the hospital to do such work. Now the patient can operate the recorder for later transcription.

Doctors say patients may be able to take correspondence courses through the new method. Paralytic patients who have to learn to walk all over again will have

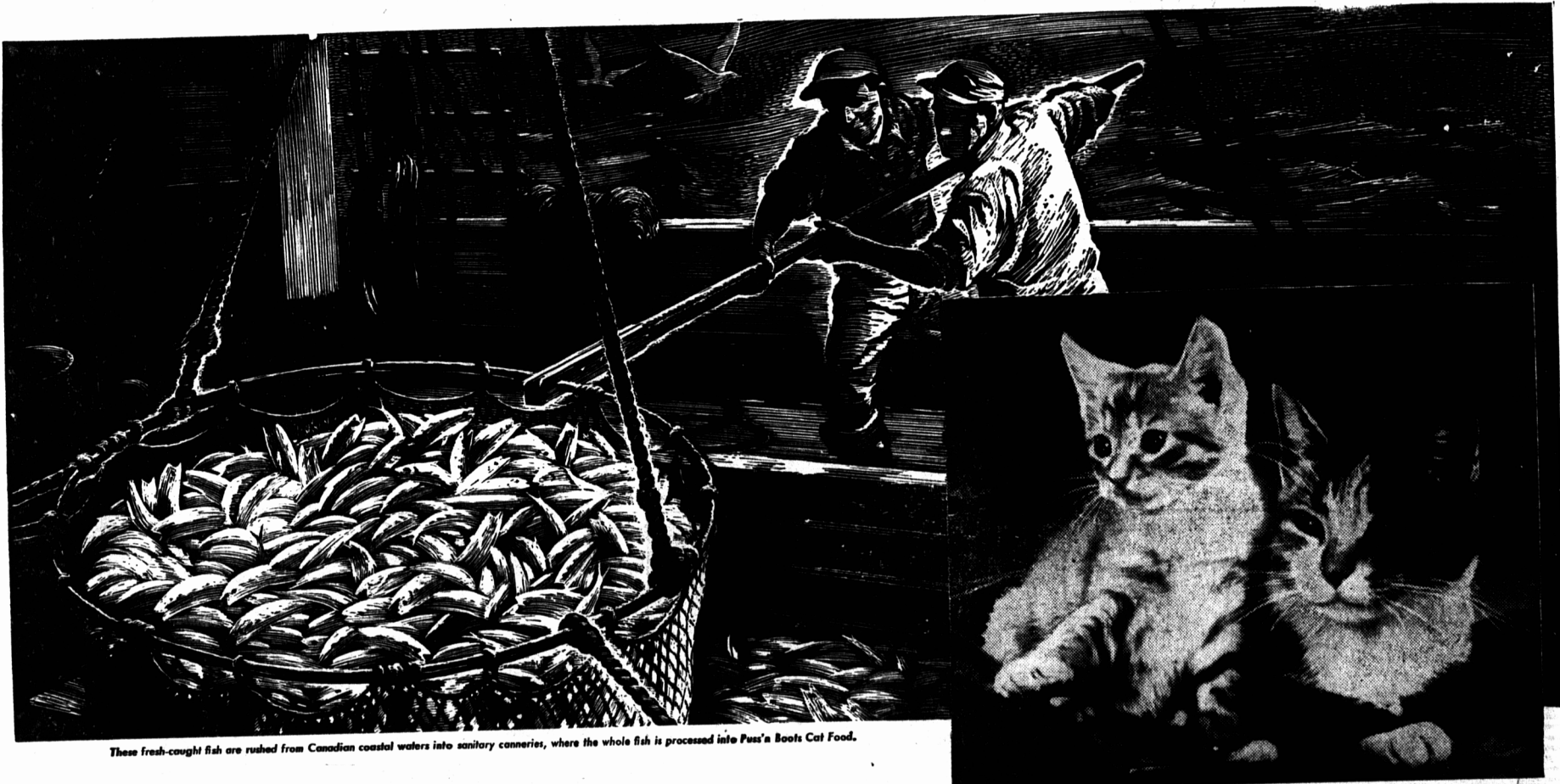
ment and progress. The tape recorder was provided for the hospital by the Canadian Legion, through the Canadian Polio-myelitis Foundation.

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Now... Science Confirms CATS GROW AND THRIVE ON NATURE'S LIFE BALANCE IN WHOLE FISH

CATS are delightful pets. Their changing moods from dignity to playfulness, their bright-eyed vigilance, their contented purring, their sleek-coated beauty... these lovable qualities have endeared felines to their owners for centuries.

But have you noticed that some cats show these traits much better than others? There's a reason for that—and it explains how *your* cat can be livelier and lovelier, more active and contented... and more fun for you.

The secret of a cat's health and disposition is in its feeding. According to biologists, the best single food you can give your cat is *whole fish*. Not just any part or scrap of fish. There's an important scientific reason for that word "whole". It's really an exciting story for any cat owner who wants a healthy, contented and good-looking pet.

Only Whole Fish has Life Balance

In a living fish there's a balance of those mysterious elements which nature uses to sustain a healthy, thriving organism. When *whole fish* is prepared for cat food, those elements are retained intact, just as they were in the living fish. The fillets supply rich proteins. The liver and glands yield precious vitamins. The bone structure provides calcium and phosphorus. From various parts of the fish come iron, vitamins, calcium, manganese and all those vital food elements which nature uses to sustain full vitality. That's why cat food made from parts or scraps of fish is not enough. While almost any part supplies something valuable, your cat needs *all* those nutrients, in nature's own life balance. Only *whole fish* supplies them all.

Puss'n Boots is made from Whole Fish

Our business is cat food. Puss'n Boots is not made from parts of fish or scraps. We process *whole fish*, with nature's balance of nutritive elements intact as they were in the living fish. Valuable cereals are added for flavor and all-round nutrition. You couldn't duplicate the food value in Puss'n Boots whole fish even if you went to endless trouble buying and cooking complicated meals for your cat. But all you have to do is open a can of pressure-cooked, ready-to-serve Puss'n Boots.

You can give yourself a pleasant surprise by feeding Puss'n Boots regularly to your cat. In three weeks or less you'll see a more frisky pet, with a livelier step, a sleeker look, a more contented purr... more of all those lovable qualities you want in your pet. Try it!

BONE STRUCTURE. For calcium and phosphorus... vital for sound, healthy frame. Made crumbly and digestible by special processing... and retained in Puss'n Boots.

FILLETS OR FLESH for easily digested, growth-promoting proteins. Generally reserved for human consumption... but retained in Puss'n Boots.

LIVER, GLANDS for Vitamins A, D, B, including riboflavin, thiamin, niacin... essential for healthy nerves and tissue, general well-being. Frequently extracted for medicinal uses... but retained in Puss'n Boots.



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IN MEMORIAM

- MRS. WILLIAM COADY**
- The death of Mrs. William Coady on Nov. 15, 1955, at the home of her daughter Mrs. Ronald MacLellan, in Arlington, Mass., was a great shock to her friends and neighbours on Prince Edward Island.
- Mrs. Coady daughter of the late Mr. and Mrs. Michael Murphy was born in Kelly's Cross eighty-four years ago, and after her marriage lived in North Wiltshire until the death of her husband. She then went to Arlington, Mass., where she resided with her daughter, Florence for the past nine years. A devoted member of the Roman Catholic Church, Mrs. Coady was of a friendly and quiet nature; cheerful and kind and above all, ready at all times to help where help was needed.
- She will be greatly missed by a host of friends, but above all by her family who will always cherish the memory of a loving, Christian mother.
- She leaves to morn three daughters, Florence, Mrs. Ronald MacLellan, Arlington, Mass.; Mary, Sister Mary Therese, Precious Blood Monastery, Charlottetown, and Margaret Cambridge, Mass.; also one sister, Mrs. James J. Smith, and one brother, John P. Murphy, Kinkora.
- The largely attended funeral from the home of her nephew, William T. Coady, North Wiltshire, was held on Nov. 19 to St. Anne's Church, Lot 65, where a solemn high Mass of Requiem was celebrated by the pastor, Reverend Charles McCarthy, assisted by Reverend James Smith as Deacon, and Reverend Reginald Phalen as Sub-Deacon. Reverend Reginald F. MacDonald was seated in the sanctuary.
- The service at the grave was conducted by Reverend Charles McCarthy. The pall bearers were: Messrs. William Cullen, George Godfrey, P. J. Callaghan, Harrison Baderston, Louis Campbell, Michael Clarkin.
- MASSES**
- Ronald and Florence MacLellan, Arlington, Mass. (5)
Margaret Coady, Cambridge, Mass. (2)
- Sister of Precious Blood Monastery, Charlottetown
- Mr. and Mrs. James J. Smith, Kinkora.
- John P. Murphy, Kinkora
- William T. and Mary Coady, North Wiltshire
- Justin and Peter Sturdy, Brookvale
- William Smith, Kinkora
- Mr. and Mrs. Michael J. Coady, Alberta
- Mr. and Mrs. Anthony Sturdy, Kinkora
- Mr. and Mrs. Philip McQuaid, Charlottetown
- Gertrude Coady, Charlottetown
- Mr. and Mrs. John Roberts, Charlottetown
- Mrs. John A. Callaghan, Alberton
- Mrs. Daniel Dunphy, St. John, N. B.
- Mr. and Mrs. Willard MacLellan, Summerville, Mass.
- Mr. Jerome Smith, Brookvale
- Mrs. Damien Trainor, Tyrone
- Mr. and Mrs. Earle Kelly, North Wiltshire
- Mrs. James Lemont, Bath, Maine
- Mr. and Mrs. Basil Lemont, Bath, Maine
- Mr. and Mrs. Edward Foster, Bath, Maine
- Mr. and Mrs. Russell Tuscot, Bath, Maine
- Mr. and Mrs. Paul Lemont, Bath, Maine
- Mr. and Mrs. Edgar McBrine, Bath, Maine
- Mr. and Mrs. Charles McLellan, Kensington
- Mr. and Mrs. Francis Burgess, Bath, Maine
- Mr. and Mrs. Richard Renshaw, Bath, Maine
- Mr. and Mrs. Edmund Arsenault, Bath, Maine
- Mr. and Mrs. John L. Sullivan, Clinton
- Mr. and Mrs. Peter C. Trainor, Charlottetown
- Mr. and Mrs. Alfred Kelly, Kinkora
- Mrs. Lauretta Kelly, Kinkora
- Mr. and Mrs. T. A. McAdam, Charlottetown
- Amelia MacLellan, Dorchester, Mass.
- Florence MacIntyre, Cambridge, Mass.
- Elizabeth Macdonald, Cambridge, Mass.

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