

U.S. LIVING COSTS UP
WASHINGTON (AP)—Living costs in the United States rose to a new peak in October. It was the sixth record set in seven months. The labor department announced Wednesday that its

consumer price index rose two-tenths of one per cent to 125.5 per cent of the 1947-49 base period. This is 1 1/2 per cent higher than in October, 1958.

FRENCH ACTOR DIES
Paris (Reuters)—French movie actor Gerard Philippe, 36, died at his home Wednesday of a heart attack. Philippe started his acting career in 1942 and in addition to his movie-making played with the Theatre National a Populaire. Among the movies in which he played were Fanfan la Tulipe, Les Belles de Nuit and La Ronde.

PICK-UP AND DELIVERY SERVICE
(we work on anything)
PHONE 7692


Mouthwatering flavor!



If you bake at home; these light pinwheels with their orange-mace-pecan filling are a treat not to be missed. Make them soon, and use Fleischmann's Active Dry Yeast, for finest results.

PECAN SWEET BUNS

- Scald 1/2 c. milk. Stir in 3 lbs. granulated sugar, 1 tsp. salt, 1/4 c. butter or Blue Bonnet Margarine. Cool to lukewarm.
- Measure into large bowl 1/2 c. lukewarm water. Stir in 1 tsp. granulated sugar. Sprinkle with contents of 1 envelope Fleischmann's Active Dry Yeast. Let stand 10 mins., THEN stir well. Stir in lukewarm milk mixture, 1 well-beaten egg, 1/2 tsp. vanilla, 1 1/2 c. once-sifted all-purpose flour. Beat until smooth and elastic. Work in an additional 1/4 c. (about) once-sifted all-purpose flour.
- Knead on floured board until smooth and elastic. Place in greased bowl. Grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk—about 1 1/4 hrs.
- Combine 1 c. lightly-packed brown sugar, 1/2 tsp. ground mace, 1/2 c. chopped pecans, 2 tps. grated orange rind, 1/4 c. melted butter or margarine.
- Punch down dough. Knead on floured board until smooth. Cut into 2 equal portions. Roll out into rectangles 11 1/4 x 9". Spread with pecan mixture. Beginning at long edge, roll up, jelly-roll fashion. Cut each roll into 9 slices. Place in greased muffin cups, a cut side up. Grease tops. Cover. Let rise until doubled—about 3/4 hr. Bake in mod. oven, 350°, about 15 mins. Yield: 1 1/2 dozen buns.



Powerful Atom Smasher Is 2-Country College Goal

By JOHN E. BIRD
Canadian Press Staff Writer
OTTAWA (CP)—Canada's top physicists are exploring the possibility of some Canadian universities co-operating with the University of Rochester in the construction of a powerful atom smasher.

The move by the Canadian Association of Physicists follows rejection earlier this year of a Canadian project by the federal government and the National Conference of Canadian Universities.

A resolution by the association also states that it will continue to press for the establishment in Canada of a high-energy machine for fundamental research into the composition of matter.

The association says Canadian scientists require such a machine to study nuclear physics and to keep abreast of other countries in research into strange new sources of energy indicated by cosmic ray studies.

Last March it proposed that federal funds be used to help build a machine developing 15,000,000,000 electron volts. It suggested that the \$25,000,000 smasher be built at Kingston, Ont., near Queen's University, with the government and several universities providing the funds.

TWO REJECTED
The proposal was rejected by both the federal government and the universities conference. The

government also turned down a bid by the physics department of the University of British Columbia for a grant of \$15,000,000 for a smaller smasher on its campus developing 7,000,000,000 electron volts.

The possibility of a co-operative effort between Canadian universities and the University of Rochester at Rochester, N.Y., was first discussed at the association's annual meeting in Saskatoon last June.

Dr. R. E. Marshak, professor of physics at the University of Rochester and an international

authority on high-energy machines, said the university would welcome such collaboration. He felt the United States Atomic Energy Commission also would view such a project favorably.

Dr. E. L. Lomon, physics professor at McGill University, Montreal, said much of the experimental work under a co-operative arrangement could be done at various Canadian universities.

Only the final experimental stage would be required at Rochester, making it unnecessary for Canadians involved to move to the U.S.

SNOW TIRES RETREADS
with natural rubber as low as **\$11.95**
Plus your recappable tire 75% more traction on ice by siping
Only 1.50 per tire Fully guaranteed
OK Rubber Welders
Corner Weymouth & Euston and St. Peters Road Dial 4912

Raucous 'Sailor' Is Said Missing

By JOHN LEBLANC
Canadian Press Staff Writer
OTTAWA (CP)—The raucous Canadian Sailor, mouthpiece of the Seafarers' International Union, has suddenly become a collectors' item after SIU boss Hal C. Banks got orders from the Canada Labor Relations Board to print an apology.

The normally loud-voiced paper of the seafarers, published in Montreal, has been missing from normal places recently.

The union got a keelhauling a few weeks ago from the labor board, which deals with labor-management relations in the federal field including shipping.

The Sailor had made the tactical error of picking on the board, and in a case in which the somewhat-unorthodox SIU was directly involved.

The publication clarified on page one that the board, with the St. Lawrence Seaway Authority thrown in for good measure, had been in cahoots with the Canadian Brotherhood of Railway, Transport and General Workers to give the SIU the worst of a scrap involving the two rival unions.

ASK APOLOGY
The board told the SIU to print a front-page apology in the next available issue. The first issue after the board decision — to which the union knuckled down — came out in late October.

There was no apology in it and, when the board asked, it was explained that production difficulties kept it out of the paper.

Now the wonderment here among normal recipients — including the board and labor department officials is: What's happened to the new issue of the Canadian Sailor?

It is supposed to have come off the press Monday, Nov. 16, at Montreal. Mr. Banks said it did. Copies destined for Ottawa appear to have been delayed. None has shown here.

Mr. Banks did not have a copy in the office, at least not an available one. And the printing company could not find a copy for a reporter, either.

KENSINGTON

Mr. and Mrs. Ivan Bowness and daughters, Valerie and Patsy, Kensington, left on Tuesday for Halifax to visit Mrs. Bowness' sister, Mrs. Weldon Harnish and Dr. Harnish. Mr. and Mrs. Bowness are celebrating their 16th wedding anniversary.

Mr. and Mrs. Alfred Stead and family, Wheatley River, and Mrs. Daniel Hickox, Burlington, left on Friday for Moncton to spend the week-end with Mr. and Mrs. Harmon Black and family.

Mr. Eustace Paynter, Long River, and Mr. Archie Paynter, Burlington, have returned to their homes after spending the past week at St. Stephen, N.B., a vicinity where they visited relatives and friends.

Mr. Archie MacLean, Graham's Road is a patient in the Prince County Hospital, Summerside.

Mr. and Mrs. A.R. MacKay, Amherst, N.S., were week-end guests of Mr. and Mrs. Elmer Paynter, Kensington.

Miss Georgie Kennedy, RN, of Truro, N.S., arrived Saturday to spend a few days with her mother, Mrs. Earl Kennedy, Kensington.

Mr. and Mrs. S.C. Thompson and Mr. Carmon Thompson, were visitors to Kensington on Sunday. Carmon is spending a few days with his parents at Charlottetown after returning from a holiday at Kingston, Jamaica. He is employed with the TCA at Calgary, Alta., and has been transferred to St. Petersburg, Florida, for a five-month period. He will leave on Friday for Calgary and a few days later will leave for Florida.

Mr. and Mrs. Byron Thompson recently of Calgary have arrived at the home of their son, Reginald and Mrs. Thompson at Summerside. The couple were hospitalized in Minnesota following a car accident and have not completely recovered from their injuries, but are much improved.

Mr. and Mrs. Keith Warren, Margate and Mr. and Mrs. Walter Moase, Kensington, have returned from a trip to Boston and other points of interest.

Mrs. Earl MacKay, Sea View, is a patient in the Prince County Hospital, Summerside.

Mrs. A.H. Campbell and Mrs. Jessie MacLeod, Burlington, spent a few days recently at the

Rodeo Aces Defend Title

TORONTO (CP)—Three drivers successfully defended their championships Monday in the national truck rodeo, a contest of skill and safety held in conjunction with the annual convention of the Automotive Transport Association of Ontario.

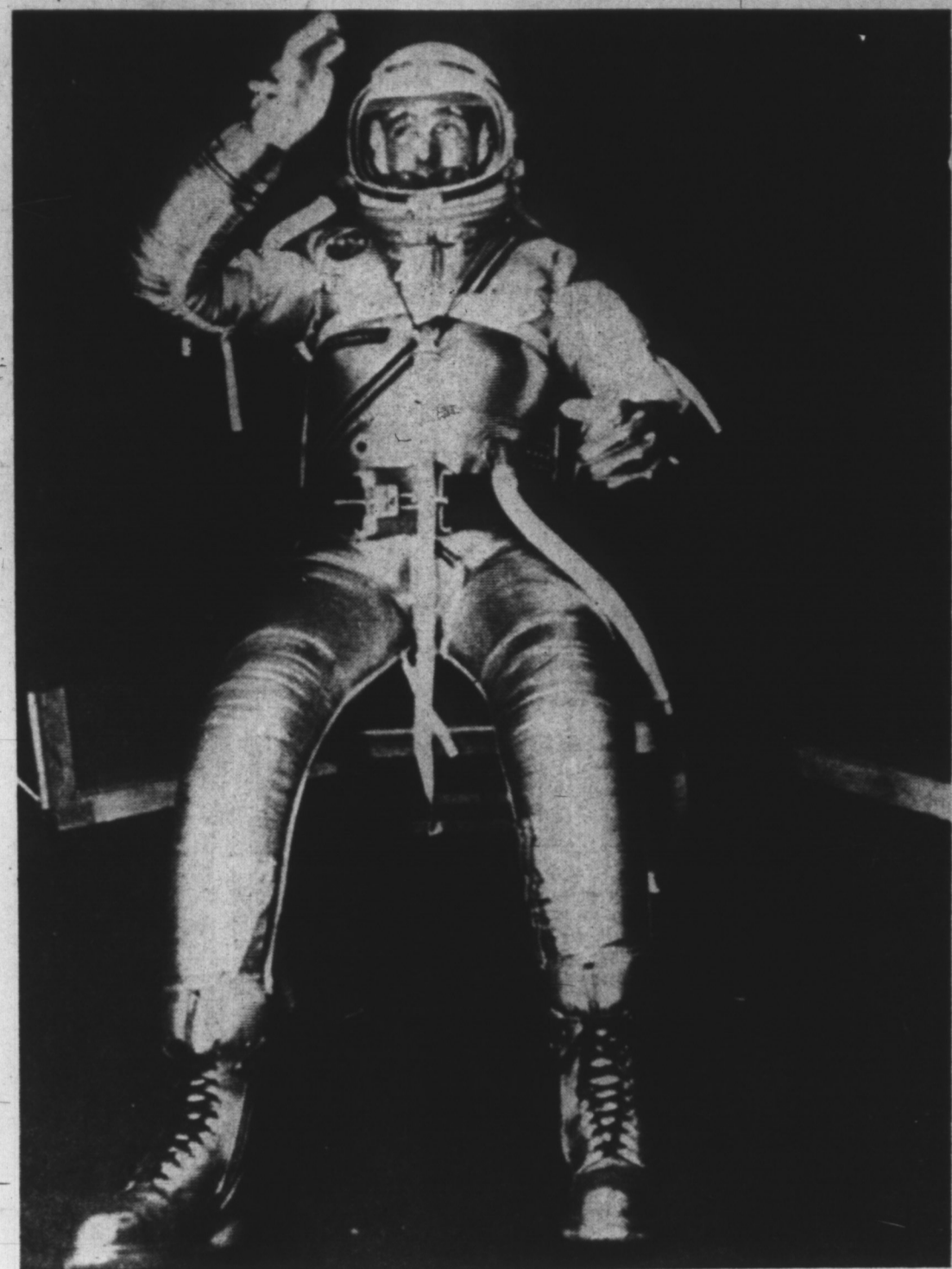
Retaining their crowns were Thomas Roach, 39, of Concord, Ont., in the single axle trailer division; A. Dickson, 38, an RCAF civilian driver from Centre Napan, N.B., a straight truck; and John W. Murphy, 38, of Elmvale, Ont., tandem axle trailer.

The division for armed forces drivers was won by Cpl. C. R. Thompson, RCAS, Silver Park, Sask., with 365 points. RCAF Cpl. H. Norden of Edmonton was second with 354 and RCAF Cpl. P. J. Orth of Moncton, N.B., was third with 349.

Georges Bell of Pointe-aux-Trembles, Que., was third in the straight truck division.

ASTRONAUT TRIES PRESSURE SUIT

Astronaut M. Scott Carpenter, one of seven men being trained for space flight, moves his arms to test the mobility of a full pressure suit being developed for use by the Project Mercury trainees. The suit is a prototype designed to protect astronauts from heat and pressure conditions expected to be encountered during flight. The tests are being conducted at the Navy Air Materiel Center, Philadelphia, Pa. This photograph was released in Washington by the National Aeronautics and Space Administration.



Astronaut M. Scott Carpenter, one of seven men being trained for space flight, moves his arms to test the mobility of a full pressure suit being developed for use by the Project Mercury trainees. The suit is a prototype designed to protect astronauts from heat and pressure conditions expected to be encountered during flight. The tests are being conducted at the Navy Air Materiel Center, Philadelphia, Pa. This photograph was released in Washington by the National Aeronautics and Space Administration.

PIUSVILLE

A very enjoyable evening was spent at the home of Mr. and Mrs. Desmond Gallant on Monday, when a whist party was held sponsored by the Duvar Women's Institute. A number of good prizes were received by the lucky members.

Several of the Piusville ladies are taking advantage of the Red Cross Home nursing course, conducted in St. Anthony's Hall, Bloomfield, under the capable supervision of Mrs. Felix Arsenault. Those classes are very educational in the care of the sick in the home and should prove a great advantage to those taking the course. Classes will be held on Wednesday evenings, beginning at 7.30 p.m.

WIFE OF MANAGER DIES
OTTAWA (CP)—Mrs. James P. McCaffrey, wife of the general manager of the Ottawa Rough Riders of the Big Four Football League, died early Wednesday after a long illness. She was 62. Mrs. McCaffrey had been in hospital for about nine weeks.

Mr. and Mrs. Walter Moase, New Annan, Mrs. William Johnson, Kensington, is a patient in the Prince County Hospital, Summerside.

Mr. and Mrs. Preston Toombs have returned to their home in Kensington from a motor trip which included visits in London, Ontario, Regina, Sask., and Vancouver, B.C.

Mr. Nelson MacLeod, Long River, is a patient in the Prince County Hospital, Summerside.

Mr. and Mrs. Stewart Moase, Kensington, left on Friday to visit their son, Rev. C.R. Moase and Mrs. Moase and family at Oxford N.S. and their son-in-law and daughter, the Rev. and Mrs. George MacLean, Hampton, N.B.

Mr. and Mrs. Andrew Johnson, and son and daughter, Irwin and Shannon, Margate, left recently on a trip to Boston, Mass.

ELMSDALE

Mrs. Herman Cahill spent a few days recently, as guest of her brother and sister-in-law, Mr. and Mrs. Alfred O'Brien, Sheila, and Alan, and Elmer

AYLMER TOMATO SOUP

"Mummy says it has real tomato flavour!"



she chooses

AYLMER TOMATO SOUP

for true tomato flavour!

40 soup pleases youngsters more than AYLMEER Tomato Soup. The reason? Tomatoes! Lots of them—a full 20 oz. for each 10 oz. tin! Then come special, subtle seasonings... and that AYLMEER skill in capturing true tomato flavour. Delight your family with sunshine-fresh AYLMEER Tomato Soup!

ENJOY ALL THESE AYLMEER SOUPS! Tomato • Vegetable • Asparagus • Cream of Celery • Green Pea • Cream of Mushroom • Vegetable Beef • Beef Broth • Beef Noodle • Consomme • Scotch Broth • Cream of Chicken • Chicken with Rice • Chicken Noodle • Chicken Gumbo • Cream of Oyster

what every man should know . . .

next to you, she likes furs best!



There are full length coats, jackets and stoles in mink, China mink, Russian Kolinsky, beaver, Persian lamb, grey Kidskin and muskrat, all awaiting your discriminating selection!

Gifts cheerfully EXCHANGED

island furriers Ltd.
79 Grafton St. Dial 6923

soft **WHITE SWAN** with "feather touch"

PERFORATION

PARTS GENTLY PARTS NEATLY PREVENTS WASTE



Now another outstanding quality feature is added to the luxurious softness of White Swan "Soft-Wrap" bathroom tissue. Now, White Swan "Feather Touch" perforation eliminates torn and wasted tissue. Each sheet of soft White Swan tissue parts gently and neatly. "Feather Touch" perforation is featured in White Swan Twin Pack coloured tissues and single and four-roll white.

WHITE SWAN

THE E. B. EDDY COMPANY