

# Relates Experiences During Businessmen's Trip To Russia

Unknown to the leaders of the USSR, several Canadian businessmen, among them J. David Stewart of Charlottetown, took part briefly in last year's May Day Parade in Red Square in Moscow.

As guest speaker at yesterday's luncheon meeting of the Charlottetown Rotary Club, Mr. Stewart recounted some of his observations and experiences gleaned in a two-week visit to Russia last year with a 40-man group of Canadian businessmen.

Leading up to his participation in the parade, Mr. Stewart said "I was in a mix-up from the start. A pass was needed for admission through eight security check points leading to Red Square. Passes had to be checked at each point against passports and my pass was made out to a Mr. Stevens, which naturally was different than my passport. I bluffed my way through seven check points and at the eighth there was a tough looking sergeant that I felt I shouldn't try to bluff. I saw a corporal nearby and showed him my passport and pass, keeping my thumb over the name 'Stevens' on the pass and hurried through."

"The parade began at 10 a.m. and there was a 50-minute display of military equipment, including large rockets. Next came a youth display of well trained and well rehearsed young people equivalent to our boy scouts and girl guides. After that came a 'parade of the people' This part of the parade was about 100 people wide and went on for hours so that about 1,000,000 people took part.

**JOINED PARADE**

"Some of us businessmen got pretty tired after a few hours and wanted to leave Red Square. In order to do this we would have to buck the parade of people. Our feeling was 'if you can't beat em, join em. So for a while we marched with the people, slowly edging our way across the parade until we got out on the other side."

"I don't know what the Russian hierarchy would have said if they saw Stewart and some other Canadians in the Parade. No doubt we would never be allowed into the country again."

Mr. Stewart said the Canadian businessmen, heads of major corporations, went to Russia on invitation of that country's state committee for the coordination of scientific research.

The group gathered in London and flew by jet — a Russian Tu-104 — to Moscow. After seeing the May Day Parade, the group went by train to Leningrad.

Mr. Stewart, who spent two days in Leningrad, said he was particularly impressed "by the museum of art treasures in that beautiful city." He said he was amazed to find that a Communist country has such an interest in the preservation of artistic treasures. "I saw lines of people two to three blocks long waiting to get into the museums," he said.

Other cities visited by Mr. Stewart's group were Minsk, where a tractor factory was examined; Rostov-on-Don, a seaport; and Sochi, a resort area on the Black Sea.

Pointing out that it is impossible to get a good look at a country of more than 200,000,000 people in two weeks, Mr. Stewart did say, however, that his general impression of Russia is that it is a land of tremendous contrasts and contradictions.

"For example," he said, "they have the cleanest streets in the world but the dirtiest bath-rooms. Sanitary facilities left much to be desired."

**TREATED WELL**

Mr. Stewart said the average Russian appeared well dressed, clean and healthy. There was no shortage of food, except for some items. The people appeared happy and there did not appear to be any discontent with the ruling regime. "Invariably we were treated with courtesy and goodwill."

Retail costs of some commodities on sale in Moscow were mentioned by Mr. Stewart. He said he bought an orange which took him 20 minutes to purchase and cost him \$1. He said he had to wait in line to get a cashier where he got a receipt for the dollar and waited in line again at the orange counter where he presented his receipt for the orange.

"Butter," he said, "cost about \$4.50 for two pounds; ham was about \$4.44 for two pounds, and

# EPA Cuts Flights

W. Farrell Gaudet, traffic manager for Eastern Provincial Airlines said last night that two flights to Summerside have been discontinued because of economic reasons and because there are too many short stops on the EPA flight schedule from Newfoundland to Moncton.

The flight that used to stop at Summerside at 6.40 in the morning now overflies Summerside

as well as the 11 o'clock flight returning from Halifax.

Mr. Gaudet said that people wishing to make use of these flights will be transported to Charlottetown by taxi, courtesy of Eastern Provincial Airlines.

No mail is being dropped off at Summerside but this situation is being looked after by having it brought from Charlottetown by taxi.

The plane returning from Halifax which used to land with mail at 10 o'clock will be taken to Charlottetown to catch it.

Summerside still has two flights a day to and from Moncton but Charlottetown has three flights which restores this city to the number of flights it had Summerside previously had.

**FORMER NOVICE TO WED**

LONDON (AP) — A former Roman Catholic novice and a young man who studied to be a monk announced Monday they plan to marry July 24. She is Rosemary Constable Maxwell, 23, second cousin of the Duke of Norfolk, England's premier duke. Her fiancé is Anthony Chambers, 21, a history student at Oxford.

**How to relieve BACKACHE**

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**MARGARET** Balderston, Charlottetown, was designated a Deaconess of the Presbyterian Church of Canada at a service of designation at Zion Presbyterian Church last evening. Miss Balderston is a graduate of Ewart College, Toronto, she will be appointed to Lakefield Territorial Mission near Peterborough, Ontario, June 1. The pinning of the insignia was performed by Margaret Webster, principal of the Deaconess Training College, Montreal. From the left are: Rev. D.A. Campbell, minister of Zion Presbyterian Church; Margaret Balderston, Margaret Webster, and Rev. Carl Currie, moderator of the Presbytery of P.E.I.

# Presbytery Deaconess Admitted Into Order

The Presbytery of Prince Edward Island met in a special meeting in Zion Church last evening and designated to the Order of Deaconesses Miss Margaret Balderston. Miss Balderston is a daughter of Mr. and Mrs. Ralph Balderston, Charlottetown.

She is a member of Zion church and was educated at Winslow School and Prince of Wales College Charlottetown. She has spent several summers at Camp Keir as a camper and leader. She was active in the work of the Young People's Society, and was a member of the choir of Zion Church.

Margaret entered Ewart College, Toronto which is the missionary and deaconess training school for young women of the Presbyterian Church in Canada in the fall of 1962 and graduated April 22, 1965. During the past

# Lands Biggest Catch Of Fish

**SOURIS** — The MV Souris 111, captained by Thomas Kearley of Newfoundland, landed at the Eastern Fisheries Plant yesterday about noon with 85,000 pounds of fish, most of which was haddock. This is the biggest load a dragger has landed in Souris to date this year.

The Souris dragger, owned by Thomas Hadder of Souris has been fishing all winter out of Newfoundland under captain Kearley who said fishing at St. Georges Bay, Nfld. is excellent.



**BSc DEGREE**

Ralph Leigh Tomlinson, son of Mr. and Mrs. William Tomlinson, 82 Upper Prince Street received his Bachelor of Science degree from Mt. Allison University, Sackville, N.B. on May 11. Mr. Tomlinson has been granted a scholarship from the University of Alberta and will resume his studies there next September.

# LOCAL BRIEFS

**IS PATIENT**  
C. Ronald Clarke, 131 North River Road, is a patient in the P.E.I. Hospital.

**DIES IN MASS.**  
Mrs. John Hardy, Sherwood, has received the news of the sudden death of her sister-in-law, Mrs. Edna Matheson, widow of the late Daniel Matheson, at her home in Watertown, Mass.

**LOADS FOR Nfld.**  
The MV Ste. Foy, loaded with general cargo and livestock sailed for St. John's, Nfld. over the weekend. It was the second trip this year for the Charlottetown Shipping Service ship.

**DELAY APPOINTMENTS**  
At last Friday's annual meeting of the Prince Edward Island Beef Breeders Association it was announced that the appointment of the new slate of officers is to be delayed until sometime in June.

**SON-IN-LAW DIES**  
Mrs. Robert MacKinnon of West Royalty has received the news of the death of her son-in-law, Staff Sgt. Larry E. Hitchcock, as the result of a car accident in Germany. Surviving are his wife, the former Ruth MacKinnon, and two children, Donna, 7, and Ronald, 6. Also surviving are his parents, Mr. and Mrs. Cecil Hitchcock, two brothers and one sister, all of Volga, Kentucky. Funeral was held Sunday afternoon in Volga.

**ATTEND COURSE**  
Some 15 playground leaders attended a leadership course Saturday at Charlottetown YMCA. The course included instruction in handicrafts, discipline and parental co-operation, programming and sports. The first and portion of the course will be given late in June.

**NAMED PRESIDENT**  
Christopher Gledhill was elected president of the Royal Canadian College of Organists, Charlottetown branch, at its recent annual meeting following a banquet at Confederation Centre. Other officers are: past president, Mrs. Harvey MacKinnon; vice-president, Mrs. J. B. Herdman; secretary-treasurer, Florence Simmonds.

**TAKEN ON TOUR**  
A Young Adult group from Hillsboro, N.B. was treated to luncheon at Shining Waters Lodge and taken on a tour of Anne of Green Gables by the Young Adults of Cavendish United Church over the weekend. They also visited the National Park, fishing plants in Rustico, and Centennial and Provincial Buildings. They were accompanied by Rev. Douglas Cameron,

# EASTERN BRIEFS

**ON BEHALF OF THE P.E.I. YPS**  
Peter Murchison presented her with a gift, while Miss Sylvester presented a gift on behalf of the WMS (Western Division).  
Reginald MacNutt acted as chairman.

**NAME OMITTED**  
Don LeBrecht, Charles A. MacPhee of Souris and Brian Filmore, Charlottetown, were omitted from the list of those taking the skin and scuba diving course at the YMCA Sunday.

**MISDIRECTED**  
In a report from Souris on a fire there Friday night led people to believe that the Souris Fire Department didn't know where they were going in response to the fire, was not an error on the part of the fire department but was the fault of the person who phoned in the alarm.

Seven out of ten modern drug prescriptions are for chemicals unknown in 1950.

# Ministerial Association Banquet Held

The annual banquet of the Charlottetown Ministerial Association was held Monday afternoon in the Willow Room of the Charlottetown Hotel.

Special guests included: Rev. G. R. Taylor, Rev. Dr. K. MacMillan, Mrs. T. H. B. Somers.

Thirty-one members and their wives were welcomed by the president, Rev. Louis Elias.

Rev. D. Quigg introduced Dr. K. MacMillan, general secretary

# CITY AREA FUNERALS

**BAGLOLE FUNERAL** — The funeral for James Albert Baglole was held Monday morning from the Hennessey Funeral Home to St. Dunstan's Basilica where Requiem High Mass was celebrated by Rt. Rev. William Simpson. Pallbearers were: George MacAnlay, Joseph McCarthy, John MacAnlay, Leonard Bradley, Adrian Bradley and Pius Steele. Interment took place in the Roman Catholic cemetery where the service was conducted by Rev. Gerald Tingley.

# Here are the National Winners and their award winning recipes in the 1965 FIVE ROSES YOUNG CANADA BAKE-OFFS

<p><b>Newfoundland</b></p> <p>Miss Diane Drover Clareville, Nfld. Second Prize Winner in the National Bake-Off</p>	<p><b>Saskatchewan</b></p> <p>Canadian Homebaking Champion Miss Janis McLean Prince Albert, Saskatchewan</p>	<p><b>Quebec</b></p> <p>Miss Diane Doyon St. Joseph de Beauce, P.Q. Third Prize Winner in the National Bake-Off</p>
<p><b>TWEEDIES</b></p> <p>1/2 cup butter 1/2 cup white sugar 1 1/2 cups Five Roses all purpose flour 2 tsp. baking powder</p> <p>1/2 tsp. salt 1/2 cup milk 2 squares semi-sweet chocolate 2 egg whites</p> <p><b>Method:</b> Cream butter and sugar. Add dry ingredients to this alternately with milk. Fold into this batter 2 squares semi-sweet chocolate (grated). Then fold in two stiffly beaten egg whites. Bake in 350° oven for 25 minutes.</p> <p><b>Middle:</b> Cream 1/2 cup butter with 2 egg yolks. Add 2 cups icing sugar — beat well. Spread over cooled cake. Top this mixture with two squares melted semi-sweet chocolate. Use square pan 9" x 9". Preparation and baking — one hour.</p>	<p><b>BANANA TEA LOAF</b></p> <p>1 cup Five Roses all purpose flour 9 graham wafers (finely rolled — 1/4 cup crumbs) 2 teaspoons baking powder 1/2 teaspoon baking soda 1/2 teaspoon salt</p> <p>1/2 cup shortening 1/2 cup sugar 2 eggs 1 cup mashed ripe bananas (2 to 3 bananas) 1/2 cup chopped walnuts.</p> <p><b>Method:</b> Sift together flour, Graham Wafer crumbs, baking powder, baking soda and salt. Beat shortening until creamy. Gradually beat in sugar until light and fluffy; add eggs and beat well. Stir in dry ingredients alternately with bananas; fold in walnuts. Turn into well greased loaf pan. Bake in moderate oven (350°F) about 1 hour and 10 minutes or until done. Pan size: A loaf pan (8 1/2 x 4 1/2 x 3 inches) should be used. Preparation and baking — 1 hour and 40 minutes.</p>	<p><b>CHEESE PIE</b></p> <p>1 1/2 cups Five Roses all purpose flour 1/2 cup mayonnaise 2 tbsps. water</p> <p>8 oz. soft cheese 1/2 cup milk 3 eggs, separated Pinch cayenne pepper</p> <p><b>Knead first 3 ingredients. Roll and place in deep pie plate, 9" diameter. Bake 12 min. at 425°F.</b></p> <p><b>Meanwhile melt cheese in milk in double boiler. Stir sauce until smooth, before adding pepper and well beaten egg yolks. Whip egg whites until stiff and snowy and gently fold in sauce.</b></p> <p><b>Pour in pie crust and bake 30 min. at 300°F. Cut in wedges and decorate with freshly sliced tomatoes.</b></p> <p><b>Preparation and cooking time — 65 minutes.</b></p>

(These Recipes Are Printed as Submitted by the Bake-Off Competitors.)

<p><b>Prince Edward Island</b></p> <p>Miss Olive Moose Kensington, P.E.I.</p>	<p><b>Nova Scotia</b></p> <p>Miss Anne Rawlings Dartmouth, N.S.</p>	<p><b>New Brunswick</b></p> <p>Miss Marianne Watson Grand Falls, N.B.</p>	<p><b>Ontario</b></p> <p>Miss Nancy Simmonds Toronto, Ont.</p>	<p><b>Manitoba</b></p> <p>Miss Carol Emerson Winnipeg, Man.</p>	<p><b>Alberta</b></p> <p>Miss Wanda Jacques Ardrossan, Alta.</p>	<p><b>British Columbia</b></p> <p>Miss Linda Weismiller Duncan, B.C.</p>
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Confederation Centre

**SPECIAL VARIETY CONCERT**

MAY 19, 1965

Confederation Centre Theatre

Talent drawn from all over the Province

Sponsored by York Women's Institute  
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Remaining tickets on sale at Box Office.

Price \$1.00

Meet the winners of The Five Roses Young Canada Bake-Offs — the Provincial Champions and the National Champion — for 1965! These ten remarkably talented young Canadians represent the outcome of nation-wide Bake-Off competitions for girls 13 to 18 years of age.

The title of "Canadian Homebaking Champion" was won this year by Miss Janis McLean of Prince Albert, Saskatchewan. For her achievement, Miss McLean was awarded a \$1,500.00 Educational Grant, and an inscribed Silver Rose Bowl Trophy.

From the thousands who applied, ten girls from each province were selected to take part in the Provincial Bake-Offs. Each contestant was required to bake her favourite recipe, plus an additional control recipe. Judges of the Bake-Offs were Home Economists resident in each province.

All Bake-Offs were held in Eaton's Stores across Canada. Viking

Electric Ranges and other Eaton appliances were official equipment used by the contestants.

Each of the girls shown above is a Provincial Homebaking Champion, and represented her home province as a finalist in the National Bake-Off, held May 8th in Toronto.

There are more than 400 Young Canada Bake-Off Awards. In addition to the top award for the National Champion, each Provincial Champion received an inscribed Silver Serving Tray and a \$100.00 Canada Savings Bond. More than 300 girls received framed citations for outstanding entries.

The millers of Five Roses Flour, in sponsoring the Third Annual Young Canada Bake-Off, are honoured to have the opportunity each year of providing encouragement and recognition to the homebaking skills of young Canadians.

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CANADA'S MOST RESPECTED NAME IN BAKING