



FEEDING HUNGRY SURVIVORS

Two infant skunks enjoy a liquid meal, courtesy of Irving MacKinnon, City, who received them from Fred Affleck of Mount Stewart. The skunks are the survivors of a family of six, who were found a short distance from Mr. Affleck's home, shortly after he had killed their mother. Interested spectators at the feeding are Mr. and Mrs. Frank Schappacher and young son Rodney of Newburyport, Mass.

TIMELY NOTES ON FUR FARMING

Muskkrat were very strong in price at the Hudson's Bay Company sale in Montreal recently. An exceptionally fine lot of heavy-weight muskrats fetched a price of \$2.42. General ranges were: heavyweights \$1.62 to \$1.66, medium weights, \$1.36, and light weights, \$1.08 to \$1.14. Large size good weights (spring) were \$1.35 to \$1.50.

A despatch from London dated June 19 stated Hudson's Bay Company have the following quantities for their fur auctions there July 2: Muskrat 350,000, ermine 70,000, ranch mink, including mutations, 20,000; wild mink 7,000. The above figures show that the London market is certainly not overstocked with mink, and the quantity offered by H.B.C. will be easily disposed of.

Our readers may be surprised that Utah produces large quantities of beavers, and that they are finding an increasing European market for their pelts; the annual takeoff is about 4,000. Beaver farming was once tried out in this province by the late J. D. Jenkins, and on a smaller scale by ourselves, but it did not prove a money-maker.

The Soudack Sale in Winnipeg, which pretty well set the standard for Western Canada, showed keen demand for muskrat, with the best lots of extra heavy and extra large bringing up to \$2.45. Better lots of pastel mink (males) realized \$1.75 to \$2.4, and poorer goods \$1.25 to \$2.0. Females ran from \$8.50 to \$11.75, with the large percentage selling from \$10 to \$11. A few silver blues brought from \$19 to \$30.50 for males, and sapphire \$22 to \$25 for ordinary males. A small collection of wild mink brought from \$22 for males to \$15 for females.

The New York Auction Company sale last week has been described as a successful one, with prices very firm on collection of dressed miscellaneous mink mutations and raw mutations and standard mink. The sale constituted the last major offering of the season by the company. A total of 13,600 dressed miscellaneous mutations were 95 percent sold, and 4,000 raw mutations were sold. Some 7,500 raw standard mink were 95 percent taken, and 10,000 wild mink sold 60 percent. A company spokesman said the sale had been a very successful one for this small end-of-the-season collection.

EUROPEAN BUYERS

The Sales Room talk was that the goods were expensive, but they couldn't quite definitely price them because of the lack of similarity in the quality of this sale with previous ones. An interesting part of the sale was the participation of European buyers. Those from Italy and Switzerland took quite a number of pelts. Some of the dealers present felt that there may be a short supply of some items before the season is ended.

SHORT SHORT

New styles are appearing all the time, and the latest is jackets cropped to the waist or just below to introduce a new look in the round for the little mink piece in the fall collection of Stone and Stone Inc., New York. The round-neck jacket is topped with collars that accentuate its new movement in circular cuts standing well away from the neck. The open neckline theme is carried over to collars with elongated outlines at front. Notable is the stress of little jackets in the pale pink mutations: Diadem first. Very dark ranch mink, sapphire, natural white and Tourmaline are prominent in the show.

Our sympathy goes out to the fur designers. They must constantly be bringing out new types in style to keep the ladies interested, and make them want a new piece of fur at least once in a season.

The following is a brief report of the Western Canadian raw auction fur sale held in Vancouver last week. 90 percent of 20,000 mink were sold with "breath of spring" males bringing from \$33 to \$38. Sapphire males, \$28 to \$33. Pastel males, \$24 to \$31. Females \$25 to \$14.75. Darks brought \$22 to \$25 for males, and \$9 to \$12 for

The Firing Squad Is Out Of Date In Soviet Purges

(Editor's Note — Harold K. Mills covered from Moscow the first stages of the current Communist purge, then flew to Prague on assignment. This dispatch is not subject to the censorship that controls all filing from Moscow.)

By HAROLD K. MILLS

PRAGUE, Czechoslovakia (AP) — New purges sweeping thousands of Soviet Communist party officials from their jobs are expected to follow the removal of the Molotov - Malenkov - Kaganovich group from the Kremlin's supreme command.

The new purges may be conducted so quietly they get no recognition in Pravda. But in Prague it is accepted as a certainty that Nikita Khrushchev and his supporters will lose no time in removing from the lower party echelons all who, by action or word, have opposed the form of Leninism preached by Khrushchev.

It is too early to outline the probable pattern of the purges. But no violence is expected. It is unlikely the firing squad system Stalin used against his political enemies will be used. Throughout the Soviet Union, many Communist leaders likely will be invited to accept jobs as workers on collective farms or in factories.

The recent Moscow events point to two big winners. The first is Khrushchev, who emerged from a week-long com-

CANADIAN EXPLORER

Charles Albanel, missionary and explorer, is recorded as the first man to reach Hudson Bay overland in 1670.

From One Cook to Another

by Mary Blake
Carnation Home Service Director

PIES FROM THE REFRIGERATOR

OVEN-BAKED PIES IN THE SUMMER TIME can mean a wilted cook. So here's a suggestion to outwit the weather. "Bake" your pie cool in the refrigerator. It's easy — and delightful — when you use creamy Carnation Evaporated Milk — the milk that whips light, frosty-cool pies — and at low cost. Because Carnation is the evaporated milk that tastes most like fresh cream, pie fillings made with whipped Carnation are always delicately flavored and delightfully rich. I think Lemon Chiffon is my favorite recipe! The secret is light, creamy Carnation — no other form of milk will do.

FOR A "BOUFFANT" DESSERT that's party-pink and perfect for summer eating, whip up this luscious Pink Velvet Pie. Double-rich Carnation — the evaporated milk with the fresh, creamy flavor — gives results not possible with any other form of milk!

PINK VELVET PIE
(Makes 9-inch single crust pie)
1 vanilla wafer crumb crust
1 large can undiluted CARNATION EVAPORATED MILK
1 package strawberry jelly powder
1/2 cup boiling water
1/4 cup lemon juice
1/4 cup sugar
1 teaspoon lemon rind, grated

GRAHAM WAFER CRUST
1 cup crushed graham wafers
1/2 cup melted butter
2 tablespoons sugar

LEMON CHIFFON PIE
(Makes 9-inch single crust pie)
1 cup undiluted CARNATION EVAPORATED MILK
1 package lemon jelly powder
1/2 cup boiling water
1/4 cup lemon juice
1 teaspoon grated lemon rind

CRUST: Blend crust ingredients together. Line sides and bottom of 9-inch pie plate, saving 1/4 cup crumbs for garnish.

FILLING: Chill undiluted Carnation in refrigerator tray until soft crystals form. Dissolve jelly powder in water; add sugar and lemon juice. Cool. Whip Carnation until stiff. (Notice how Carnation triples in volume.) Add remaining lemon juice and whip very stiff. Add cooled jelly mixture and lemon rind; whip until fluffy. Pour into crust and chill about 1 hour, or until firm.

FREE: My book "Perfect Pies": full of delightful new pie recipes. Send your request, with your name and address to Mary Blake, Carnation Company Limited, Department PN, Toronto, or St. John's, N.B.

YOUR COFFEE CAN TASTE BETTER!
Just make it the usual way, but cream it with Carnation — the evaporated milk that tastes most like fresh cream. Your coffee will be smoother, richer-flavored, thanks to Carnation's light, fresh-cream flavor. Recent tests showed that Carnation is preferred for lightness, for creamy texture. Carnation looks and pours like cream. So for real coffee-drinking pleasure at low, low cost — cream your coffee with Carnation, the milk that whips.



WELLINGTON

Mrs. Fridea F. Arsenault is a patient in P.C. Hospital, one and all hope to see her home soon in Abram's Village.

Little Dorothy Arsenault is convalescing at home after undergoing foot surgery in City Hospital at Charlottetown.

Gerard Arsenault, son of Mr. and Mrs. Antonin Arsenault, met with an accident recently while riding his bicycle, suffering a dislocated elbow. He is at home now with his arm in a cast.

Rosella Arsenault, student at the school for the Blind in Halifax, has arrived home to spend the summer vacation.

Mr. and Mrs. Arthur Arsenault have their eldest son Raymond, engineer from Quebec City, visiting with them.

Pierre Arsenault, seminarian from Holy Heart Seminary, Halifax, is spending his vacation with his parents Mr. and Mrs. Arthur Arsenault.

Residents of community of Abram's Village regret the illness of the pastor Rev. Nazaire Poirier which necessitated his entering City Hospital, Charlottetown for treatment.

Members of Lacordaire Study Group of St. Chrysostom held their annual meeting June 14th, at the home of Mr. Frank J. Arsenault with 20 members present. Questionnaire was read by the secretary. Next meeting to be held at the home of Mr. Frank Gallant.

Miss Marie Arsenault recently visited in Summerside for a few days.

Miss Lorraine Arsenault, teacher at Cape Egmont School,

So easy to make! Sweet 'n' luscious Honey Bun Ring

When you bake at home, try this scrumptious Honey Bun Ring. It's so easy, when you use fast rising dry Best Yeast!

HONEY BUN RING

Scald 3/4 c. milk, 1/2 c. granulated sugar, 1 1/2 tps. salt and 1/4 c. shortening; cool to lukewarm. Meantime, measure into a large bowl 1/2 c. lukewarm water; crumble and add 1 cake Best Yeast — or stir in 1 tsp. granulated sugar and sprinkle with 1 envelope Best dry Yeast. Let stand 10 minutes, THEN stir well. Add cooled milk mixture and stir in 1 well-beaten egg and 1 tsp. grated lemon rind. Stir in 2 c. once-sifted all-purpose flour; beat until smooth. Work in 2 c. (about) once-sifted all-purpose flour. Knead on lightly-floured board until smooth and elastic.

Place in greased bowl and grease top of dough. Cover and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough and roll out into an oblong about 9" wide and 24" long; loosen dough. Combine 1/2 c. lightly-packed brown sugar and 1/2 c. liquid honey; spread over dough and sprinkle with 1/2 c. broken walnuts. Beginning at a long side, loosely roll up like a jelly roll. Lift carefully into a greased 8 1/2" tube pan and join ends of dough to form a ring. Brush top with melted butter. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 minutes. Brush top with honey and sprinkle with chopped walnuts.

Choose foods for Summer moods at **DOMINION**

beat the heat with

ICED RICHMELLO COFFEE

The next time you think it's too hot for hot coffee... have it iced! A tall frosty glass of iced RICHMELLO Coffee is the perfect warm weather beverage... a truly delicious thirst-quenching pepper-upper. Real flavour too! Rich, mellow, satisfying and oh so refreshing. And RICHMELLO costs about 10¢ per pound less than most widely-advertised coffees.

Treat your family to tall cooling glasses of iced RICHMELLO Coffee often.

It's easy to make!
Brew RICHMELLO Coffee just the same as always. Pour it into a tall glass filled with ice. Add lemon or sugar to taste.

Features at DOMINION

RICHMELLO COFFEE	LB	93c
PETER PAN PEACHES	2 15 OZ. TINS	39c
LYNN VALLEY STD. PEAS	2 15 OZ. TINS	31c
DELICIOUS FOR SALADS ABC Fcy. Pink Salmon	1/2 LB. TIN	29c

Guaranteed Quality Meats

SWIFTS PREMIUM Shankless Picnics	LB.	59c
CUT FROM CHOICE ISLAND STEER RUMP ROAST	LB.	59c
SUPER TRIMMED ISLAND STEER Blade Roast	LB.	49c
OUR OWN MILD CURED Corned Beef	LB.	23c
LARGE WHITE FRESH Haddock FILLETS	LB.	39c
FRESH TASTY BEEF LIVER	LB.	43c

COOL REFRESHING GRAVES APPLE JUICE	48 OZ. TIN	29c
MCCORMICKS NUT LUNCH BISCUITS	CELLO BAG	37c
FRESH CRISP PRODUCE		
GREEN FIRM CUCUMBERS	2 FOR	25c
HEALTH BRAND CHOICE TOMATOES	2 CTNS	49c
CRISP FIRM CELERY	SIZE 4 BUNCH	21c

SENSATIONAL GOOD-WILL OFFER!

BRIAR ROSE DINNERWARE

EXQUISITELY BEAUTIFUL

Get a Unit A Week Until Your Set Is Complete ON SALE THIS WEEK 10" DINNER PLATE

GOLDEN RIPE FIRM BANANAS
LB. 21c

STORE HOURS
MONDAY TO THURSDAY 8:30 A.M. to 6:30 P.M.
FRIDAY 8:30 A.M. to 9:30 P.M.
SAT. 8:30 A.M. to 1:00 P.M.

DOMINION
155 QUEEN ST. DOMINION STORES LTD.