

Iran Denounces Articles In Treaty With Russians

TEHRAN, Iran (AP)—The Soviet Union has been informed that Iran regards as invalid articles in a treaty giving Soviet troops the right to enter Iran under certain conditions, Deputy Foreign Minister Javad Sadr announced Monday.

Articles five and six of a 1921 treaty permitted Russia to send troops in the Soviet Union was threatened from bases on Iranian territory. Soviet troops entered northern Iran under this agreement during the Second World War.

The shah's recent assurance that he would not permit any missile bases in Iran failed to soothe Soviet ire against the U.S.-Iranian pact. The Russians broke off negotiations for a non-aggression pact here a short time ago.

per cent originally, now... almost five per cent to refund. NO REGRETS. Hon. Mr. MacDonald said he had no regrets or apologies to offer in regard to seeking this authorization to raise funds. "It would be impossible to do all the government has done for the people of the Province without borrowing," he said.

LORNE VALLEY

Mr. Lloyd MacDonald and son Allison were visitors to Charlottetown on Friday. Mrs. Teresa O'Brien has arrived home from an enjoyable visit to Rumford, Maine, where she was the guest of her son-in-law and daughter, Mr. and Mrs. Armand Beauchamp and her son Mr. Jackie O'Brien.

Mr. and Mrs. Roy MacLeod, Charlottetown, motored to Lorne Valley on Saturday to visit Mrs. MacLeod's parents, Mr. and Mrs. Angus Nicholson. Mrs. Laura James, Miss Joan MacIntyre and Mr. Francis MacIntyre were visitors to Charlottetown on Thursday.

County Chairmen Announced For Annual Red Cross Drive

William Hayward, provincial chairman of the 1959 Red Cross campaign announced last evening that he will have the assistance of Judge W.E. Darby of Summerside in Prince County, Lt. Col. E.W. Johnstone of Queen's County and Judge J.S. Desroches of King's Co.

Way Cleared

(Continued from page 1) who he blamed for over production. Mr. Cullen said he agreed with the mover of the address in reply to the Speech from the Throne, Fred Ramsay, when he said farm credit was not a cure-all but he felt that there were cases which could be greatly helped through the act.

Mr. Cullen said that each year when the Ministers of Agriculture meet with the Federal Minister, the matter of farm credit is always discussed and it has been unanimously agreed that such should be a matter of federal jurisdiction.

He said he was hopeful that in the near future, the Federal Government will take over on a more extensive basis so that local governments would be able to limit their fields of operations to special cases.

EASTERN GUARDIAN

AUCTION "45" Score Cards for sale at Guardian-Patriot Central Printing.

T.M. LLEWELLYN'S sale continues until Wednesday. Sale on dry goods and china ware will continue until all goods are sold.

THE MONTAGUE dramatic workshop presents "An Inspector Calls" in Belfast hall Thursday, March 5th. Curtain time 8:15. Sponsored by Mount Buchanan W.I.

PERSONALS

Miss Marion Conway, who has spent the last two years in Milton, Mass., U.S.A., has returned to Souris where she will take up residence in her home formerly occupied by Mr. Joseph Mooney.

Advertisement for ARRID with Perstop* deodorant. Includes text: "Have Perspiration Stains ever ruined Your Dress? New ARRID with Perstop* Stops Perspiration Stains—Stops Odor." Features an image of a woman and a product container.

TIMELY NOTES ON FUR TOPICS

A record number of mink pelts has been sold by the New York Auction Company from the two-week period between February 9 and 21 at auctions, a total of 491,000 pelts changing hands during the sales held in that period.

The most impressive part of the achievement was the sale of 91 per cent of 369,000 dressed mutation mink for the account of Mutation Mink Breeders Association members.

At the liquidation sale of Zigay and Co., Spokane, Washington, mink stores at \$300 to \$500 were the lead items. This firm has announced that they are closing out their stock, which they estimate to be valued at \$100,000, and they are retiring to enjoy the fruits of their labor.

Three months of severe cold weather has boosted fur sales in Dakota from 20 to 30 percent above a similar period last year. Furriers report that their shops are empty on days when the temperature is from 10 to 20 degrees below zero, but when the temperature is higher, business is good.

The cold weather inspires people with thoughts of warm fur garments. Strongest demand is for pieced mink coats (made from sides, paws and heads of mink). Next in popularity is Persian lamb, followed by beaver and muskrat.

In the Hudson's Bay Company at London, England, reporting on their sale of mink on February 19, state that mutation mink were 90 percent sold at prices 10 percent above previous mink levels.

At the Western Canadian Raw Fur Auction Sales, Ltd., Vancouver, on February 19, some 27 buyers were on hand to bid on 50,000 ranch mink, 20,000 muskrat, and other fur items.

The Northwood Mink Farms, Crystal Lake, Illinois, has a page ad in a recent issue of "Women's Wear Daily" of New York, drawing attention to several types of mink they are offering on the Hudson's Bay Company sale.

The Northwood ranch has been a supplier to some of our local mink men and it has a good reputation for reliability.

At London, England, February 20, the International Fur Trade Federation meeting urged member nations to enact legislation barring the use of the word "fur" in connection with advertisement.

Cheverie East Point, who was the holder of the lucky ticket at the Ice Carnival held in the Souris rink. He was the recipient of a beautiful steam iron.

Mrs. James Jardine returned to her home in Kingsboro, after spending a few days at the home of Mr. and Mrs. Harvey Poole, Souris.

The sympathy of a wide circle of friends is extended to the husband and immediate relatives of the late Mrs. Joseph Mooney, Souris, who passed away on February 21st. Mrs. Mooney was a member of Souris Hospital for a number of years till failing health forced her to retire, but at intervals, when health permitted, she again joined the nursing staff where her cheerful and kindly manner brought comfort to so many in their hours of pain and illness.

Mr. and Mrs. James Robertson, Kingsboro, were recent visitors to Charlottetown. Sincere sympathy is extended to the immediate relatives of the late Mrs. Wallace Murphy, who passed away recently at her home in Elmira. Besides her husband she leaves to mourn a large family and a number of grandchildren who will cherish the memory of one who bore so many years of pain and disability with patience and cheerfulness.

Mr. Stoffer Boertien, Kingsboro, has been confined to his home through illness. His friends and neighbors wish him a speedy recovery.

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Gov't. Seeks

(Continued from page 1) Under the second enactment, the Government is authorized to raise money from time to time for any or all of the following purposes: the public service; for works carried on by commissioners on behalf of Prince Edward Island; for the covering of any debt of Prince Edward Island on open account; for paying the floating indebtedness of Prince Edward Island; and for capitalizing expenditures for public works and highways authorized by the Legislature such as the construction of the Vocational School Wing, and the Hillsboro Bridge.

Sinking Funds authorized in respect of either enactment may be at a rate of not more than three per cent per year.

APPLIED ON DEBT A large portion of the funds asked for in the two enactments, would be applied against such unfunded liabilities as the bank overdraft and Treasury Notes now totalling approximately \$6,500,000. Provincial Treasurer, Hon. B. Earle MacDonald informed R. R. Bell, House leader of the Opposition.

Of this sum he estimated that possibly \$2,000,000 was in the form of Treasury Notes bearing interest at four per cent.

Hon. Mr. MacDonald agreed with Mr. Bell that it would be cheaper to cover all such indebtedness by means of Treasury Notes, in view of the additional one-half of one per cent interest paid on overdrafts, but asserted that such a practice could become dangerous.

The Provincial Treasurer pointed out that with the exception of the short-term issue floated in January, the Government had not promoted a major bond issue since 1956.

"Instead of improving, bond markets became steadily worse," he said. "Issues that cost three

Curling Draw For Montague

MONTAGUE—Curling today at Montague in the Jameson Trophy competition for ladies. 1:30 P.M. N. Nicholson, H. Iman, D. Nicholson, S. McConnell vs. B. Smith, E. Clay, M. Jamieson, E. MacKenzie. 7 P.M. East Ice:—E. Cudmore, A. MacGregor, K. Hughes, E. Waterworth vs. M. Sullivan, E. Clay, A. McKean, M. Sorrie. 8:30 P.M. East Ice:—H. Clair, L. Sinclair, V. Duvar, S. Pilson vs. L. MacDonald, C. Stewart, C. Gordon, D. MacDonald.

CHILD DROWNED

SHELburne, N. S., (CP) — Norman Keith Jones, 2½-year-old twin son of Navy Lieutenant and Mrs. Fred A. Jones, drowned Friday when he slipped into a brook 100 yards from his home here.

SNOW CAUSES COLLAPSE

ORILLIA, Ont. (CP) — Snow piled on the roof of the George Mack Company warehouse caused the rear portion to collapse Saturday with a thunderous roar. No one was at work at the time.

NOTICE TO PATRIOT SUBSCRIBERS

Patriot subscription accounts may be paid at the Montague, Souris or Summerside offices of The Guardian and The Patriot.

The Guardian - The Patriot

DESERT FLOWER beauty ice special offer!

Advertisement for Desert Flower Beauty Ice. Includes text: "Free... Introductory size Toilet Water with Beauty Ice! only 200 LIMITED TIME OFFER! For a smoother, clearer, younger complexion, use sparkling-clear BEAUTY ICE 'solid moisture'. Softens as it moisturizes. Refreshes as it tightens pores. And, FREE, Desert Flower Toilet Water—an intriguing scent to make you feel fresh as the fragrance itself!" Features an image of a product box and a woman's face.

PISQUID EAST

Mr. and Mrs. Earle MacDonald, Lorne Valley, were visitors in Pisquid East, Tuesday. The guests of Mrs. MacDonald's parents, Mr. and Mrs. George Jay, Mr. and Mrs. Walter White, Donagh, were guests of Mrs. White's parents, Mr. and Mrs. Owen Kelly, Tuesday.

Mr. and Mrs. Floyd Jay and son Merlin were visitors in Charlottetown on Friday.

His many friends are sorry to hear that Mr. George Jay is not enjoying his usual good health and all hope for a speedy recovery.

Miss Georgie Dover, teacher at Mount Stewart spent the weekend with her parents, Mr. and Mrs. George Dover.

Miss Bernice MacDonald, Covehead Road, is spending a few days with her sister, Mrs. Floyd Jay and Mr. Jay.

Mrs. Owen Kelly was a visitor in Charlottetown on Friday. Mr. Floyd Jay and Mrs. Harold Jay motored to Lorne Valley Monday for a short visit with Mrs. Jay's sister, Mrs. Earle MacDonald and Mr. MacDonald.

SOURIS THEATRE

Monday - Tuesday March 2nd - 3rd. "The Battle Of The River Plate" with Kenneth More. An Excellent Movie

WIRE NOW

Use our convenient monthly payment plan for service line and wiring. MONTAGUE ELECTRIC CO.

February ideas from One Cook to Another

NEW IDEAS FOR LENT

Looking for something interesting to serve for Lent? Then this is for you! A delicious new Lenten meal that's so easy, so sure to please your family. It's Cheese Sauce and Salmon Fritters—golden, rich-flavored, homemade Cheese Sauce... cooked in only 3 minutes, and poured over tender, crisp-crusted Salmon Fritters. The secret of the smooth, perfect Cheese Sauce is Carnation Evaporated Milk. No flour, no shortening needed, because of Carnation's double-richness. The fritters too, are very special—a new kind that stay moist, never crumble, thanks to double-rich Carnation. But remember, results are guaranteed only when you use Carnation.

3-MINUTE CHEESE SAUCE WITH SALMON FRITTERS

(Makes about 6 servings) SALMON FRITTERS 2 cups BISQUICK 1 teaspoon seasoned salt 1 egg ¼ cup undiluted CARNATION EVAPORATED MILK 2 tablespoons lemon juice 1 can (7½ oz.) salmon, drained and flaked 2 tablespoons finely chopped onion ¼ cup chopped celery Fat for deep frying

Combine Bisquick, salt, egg, Carnation and lemon juice in bowl. Add remaining fritter ingredients and mix well. Drop by spoonfuls into hot fat (375°F.) at least 1 inch deep. When browned on one side, turn and brown second side. Drain on absorbent paper. Serve at once with 3-Minute Cheese Sauce (recipe below).

3-MINUTE CHEESE SAUCE

Simmer 1 large can undiluted CARNATION EVAPORATED MILK with ½ teaspoon salt in saucepan over medium heat to just below boiling (about 2 minutes). Add 2 cups (about 8 oz.) grated process-type cheese. Stir until thickened and smooth (about 1 minute longer).

THERE'S WARM COMFORT for bleak February days in big, steaming bowls of chowder.

Here's one of my favorites—a fish chowder that's specially suitable for Lent. Made with double-rich Carnation, undiluted, it's rich-flavored and wonderfully smooth. Very nourishing, too. Carnation provides double the protein, double the calcium, double all the important food values of pasteurized whole milk. And that applies whenever you use Carnation undiluted—in soups, in main dishes, even in glamorous whipped desserts!

FAVORITE FISH CHOWDER

(Makes 6 servings) 1 pound cubed haddock fillets 2 cups uncooked cubed potatoes ½ cup chopped onion 5 cups water 1 teaspoon salt 1 large can undiluted CARNATION EVAPORATED MILK Cook fish, potatoes and onion in water until fish and potatoes are tender (about 45 minutes). Add salt, then stir in Carnation. Heat to just below boiling. Serve at once, with crostons.

SURE WAY to give meals a happy ending—serve coffee "creamed" with double-rich Carnation. Coffee tastes richer with Carnation—at half the cost of cream. Carnation looks, pours, and even whips like cream. It's the evaporated milk that tastes most like fresh cream. Try Carnation in your coffee.

FREE! My newest book— "Family Favorites". For your copy, just send your request, with your name and address, to Mary Blake, Dept. 28, Carnation Company Limited, Toronto.

BABY BITTER SCHOOL

WATERVILLE, Me. (AP)—Fourteen, teen-aged girls were graduated from a unique school for baby sitters Saturday. The five-week course, at Thayer Hospital here, introduced the girls to a variety of subjects ranging from changing diapers and heating formulas to helping children to play.

GOING FORTH TO STAND ALONE

AS THE MOST CHALLENGING LOVE STORY OF OUR TIME!

FRANK SINATRA TONY CURTIS NATALIE WOOD



Shows 3:30 - 7-9 Prices: Mat. 25c - 50c Evening 75c

TODAY - WED. - CAPITOL

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