



THAT J. A. STANDS FOR JUNIOR AUXILIARY

At the annual Anglican Spring Festival held at Charlottetown on Saturday a large number of Junior Auxiliaries representing parishes throughout the Province were in attendance. Some of them shown above are: Julie Campbell, St. Stephen's; Carol Moore, Westmoreland; Suanne Jock, Kentville; Jane Hogan, Charlottetown; Sheila Bernard, St. Eleanor's; Paula England, West Royalty; Gail Williams and Winnifred MacMillan, Charlottetown; Nancy Morrison, Summerside; Mrs. A. MacKinnon, St. Eleanor's; Carrie Thompson, Summerside; Mrs. Allison Jewell, Charlottetown; and Eileen Compton, St. Eleanor's.

P. E. I. Hospital Ladies Aid Have Active Year

The combined monthly and annual meeting of the Ladies Aid of the Prince Edward Island Hospital was held at the Cundall Home on Monday, May 14th. Twenty-seven members and guests were present.

The president, Mrs. George Buntain presided and extended a welcome to Mrs. Lois Macdonald, R.N. Supt. of the Hospital and Mrs. F.W. Jelks, president of the Junior Hospital Aid and to the guests present.

Minutes of the previous monthly and annual meetings were read by the secretary and adopted.

Plans were completed for the nurses' Graduation on May 22nd in Prince of Wales College. Mrs. Cotton for the Buying Committee reported that chintz for screens and nylon curtains for the Deluxe rooms had been purchased.

DELEGATES

Mrs. Harold Partridge and Mrs. Waldo Bain were appointed delegates to attend the Maritime Hospital Aids Ass'n. in St. Andrews, May 29th to 31st.

Knitted articles were received for the Gift Cabinet from Mrs. S. Scrimgeour, Mrs. G. Hibbard, and Miss H. Haggard.

Mrs. G.F. Moore, Treasurer, presented in detail her annual report which showed that the Aid has had a very successful financial year.

The president, Mrs. Buntain reviewed the activities of the aid in her annual report and enlarged on the various projects undertaken by the members. A turkey supper held in February was the first undertaking of the year. Tag day was held as usual on Easter Sunday and was most successful.

In conjunction with the Junior League of the Charlottetown Hospital, Cooking school was held in June.

The Aid also sponsored the nurses' Graduation and donated two prizes. A variety concert in February netted the Aid a nice sum.

Mrs. Allison MacMillan and Mrs. Stanley Thompson representing the Aid at the annual meeting of the Maritime Hospital Aids Association held in June. This year a Provincial Aids Association was formed on the Island and a meeting is planned for sometime in May.

The president thanked the members for their faithful co-operation and attendance at the meetings during the year and especially the

HAMPTON

Funeral services, very largely attended, for the late Wyman B. Large, whose sudden death, on May 17, were held in Tryon Baptist Church, on May 19, conducted by the Church Pastor, widely known and highly respected, many from this district joined the large concourse of relatives and friends proceeding to the church and to the last resting place in the People's Cemetery, to convey final tributes of respect, and sympathy to the bereaved ones, in this their time of deep sorrow and bereavement.

Victo hall seated a large and appreciative audience including many from this district present to hear and enjoy a variety concert sponsored by Victoria Women's Institute, participated in by local and outside talent, (including the Fraser family) in tap dancing, singing, the Highland Fling, with bag-pipe and piano accompaniments, Dorr receipts also of home made candy also proved very successful financially.

Inoculation of school children from this and merging districts, was successfully carried out at Crapaud Hall on May 15, by Dr. MacDonald, assisted by the two resident nurses.

Relatives and friends of Miss Gladys Villett, teacher at Victoria School, are extending best wishes for an arly and complete restoration to good health and duty, following a successful operation recently performed at the P.E.I. Hospital. Miss Villett is a daughter of Mr. and Mrs. Gordon Villett of Hampton. Friends of Mr. J. Warren Villett, grandfather of Gladys, will be pleased to learn

Governor-General's Term Extension Is Not A Surprise

OTTAWA (CP) — Governor-General Vincent Massey, first native-born Canadian to hold that high office, will stay on an extra year.

The extension of Mr. Massey's term to the spring of 1958 was announced early today by Prime Minister St. Laurent. His brief announcement said the Queen has been "graciously pleased" to approve the action.

It did not come as a surprise. Mr. Massey had no comment on the extension, but it is well known that he enjoys his work and is willing to serve as long as his country wants him.

Born 69 years ago in Toronto, Mr. Massey moved into Rideau Hall in February, 1952, and normally would have moved out next February after five years. But he has been considered a success in his difficult role as the Queen's representative.

A slight man whose rather sombre exterior covers a love of humanity, a wit conveyed in a deep cultured voice and a tolerance bred from a long association with the arts, Mr. Massey has worked hard at his job.

TRAVELLED WIDELY

He has travelled to practically every corner of Canada, including the only flight any governor-general has ever made over the North Pole. He entertains thousands of guests, as varied as their numbers are large at his official Ottawa residence, and at the Citadel in Quebec City, a summer residence.

Steering scrupulously clear of political issues, he has not been afraid to express his mind on things cultural and Canadian.

He has hammered away on the need for tolerance among racial groups to strengthen humanity and mould Canadians into a stronger nation.

Mr. Massey draws his energy and vital interest in his duties as Canada's 18th governor-general from a long career in many fields.

Comments On Consumer Credit

OTTAWA (CP) — The financing of automobile purchases has been the most important factor in the growth of consumer buying in the instalment plan, James E. Coyne, governor of the Bank of Canada, said Tuesday.

He said instalment buying has been used mainly as a selling technique by those who have goods to sell. He told the Commons banking committee he considers instalment buying a desirable thing, but it could go to extremes.

The central bank's annual report for 1955 said it is estimated consumer credit in 1955 increased by \$350,000,000, compared with a rise of \$114,000,000 in 1954 and of \$326,000,000 in 1953. The growth was reflected in a 64-per-cent increase in bank loans to instalment finance companies and a large increase in personal loans.

Mr. Coyne said that there has been a great development in consumer credit in recent years.

Victor Quelch (SC — Acadia) asked Mr. Coyne what figure in instalment buying he considers a danger point. Mr. Coyne replied that he is not concerned with any total figure, but rather with the rate of increase in consumer credit in recent years.

The Canada Council has not been set up, although the prime minister said last year the government had accepted the principle of the plan.

Mr. Massey, whose wife died in 1950, came to Rideau Hall with his son, Lionel, who serves as his secretary. Mrs. Lionel Massey has been hostess at the many functions at Rideau Hall.

The governor-general has another son, Hart. His brother is Raymond Massey, the actor.

Mr. Massey, first Canadian governor-general to speak at a joint session of the United States Congress, said he has found a marked increase in Canadians' self-confidence.



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The dependable, clinically-tested regulator used by over a million mothers for relief of:

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Special qualities of Carnation not found in ordinary milk always keep ground beef moist and firm right through cooking... without fail

THREE NEW WAYS TO SERVE GROUND BEEF	
1/2 cup (small can) undiluted Carnation Evaporated Milk	1/4 teaspoon pepper
1 egg	1/4 teaspoon dry mustard
1 1/2 pounds ground beef	1/4 cup grated onion
1/2 cup cracker crumbs	1/2 cup chopped green pepper
1 1/2 teaspoons salt	Blend all ingredients together until smooth



HAMBURGERS-ON-A-STICK. Put 24 small balls from meat mixture. Stick tomato slice, hamburger ball, onion slice, hamburger ball, second tomato slice on each of 12 skewers. Broil 5 minutes on each side.



MEAT LOAF. Put meat mixture into paper-lined loaf pan (8" x 4" x 2"). Bake in moderate oven (350° F.) about 1 hour. Let loaf stand in pan 10 minutes; turn out on platter. Slice for serving.



QUICK "BROILED BURGERS". Form meat mixture into 6 large patties. Broil patties 10 minutes on one side; turn "Burgers". Top with tomato slice. Broil another 10 minutes; serve at once.

SHAMA'S SUPER SPECIALS

- ROAST BEEF, shoulder cuts, lb. 43c
- ROAST PORK (Picnics) lb. 39c
- CORNER SPARE RIBS, 4 lbs. 59c
- BACON, rindless, lb. 49c
- ROUND STEAK, lb. 59c
- BEEF LIVER, lb. 35c
- BONELESS CORNER BEEF, lb. 35c
- HAMBURG STEAK, lb. 33c
- FRESH FROZEN COD FILLETS, lb. 29c
- BROKEN PEKOE TEA, lb. 79c
- MORSE'S COFFEE, lb. \$1.19
- AYLMER PORK & BEANS, 20 oz., 2 tins 39c
- PERFECTION MILK, 6 tins 79c
- JEWEL SHORTENING, 2 lbs. 55c
- LARD, 2 lbs. 39c
- CHRISTIE'S FANCY MIXED COOKIES, lb. 39c
- KRAFT CHEESE, 1/2 lb. pkg. 33c
- YORK PEACHES, 20 oz., 2 tins 53c
- OXYDOL, 2 pkgs. 67c
- JERGENS SOAP, 4 bars 31c
- PEPSODENT TOOTH PASTE, 2 tubes 49c
- TALISMAN 3-FRUIT MARMALADE, 3 jars \$1.00
- FIVE ROSES CAKE MIX, pkg. 25c
- ROBIN HOOD FLOUR, 25 lb. bag \$1.69

- FRUIT & VEGETABLE DEPARTMENT**
- ORANGES, Sunkist, 2 doz. 59c
 - CELERY, large, 2 for 35c
 - GRAPEFRUIT, 3 large for 25c
 - CARROTS, 2 1/2 lb. cello bag 25c
 - PARSNIPS, 3 lbs. 29c
 - ISLAND RHUBARB, 2 lbs. 29c
- Dial 8224—Free Delivery—211 Euston St.

CONFIDENTIALLY YOURS

—by Byrne Hope Sanders

MONTREAL, May 24th—It's happened at last! We've named our Budget... Among the many ideas readers of this column have sent me, came one from Mrs. Barbara Casselman of Niagara-on-the-Lake: "You say your Budget is a real Canadian, pure thoroughbred, a bit of a scrapper—so why not Sir Isaac?"

Of course, of course! At that moment my son David was filling the Budget's cup with Brock's BUDGIE Seed (we've never used anything else, ever!). "Here's the name, Dave!" He looked at the box in his hand, and grinned in agreement. So did the family when I passed on the idea to them at dinner. It's unusual, and fun. Why didn't we think of it ourselves?

To Please A Queen and her family on this Queen's Birthday, I'd suggest a frozen dessert made with one of the Royal Instant Puddings... there's a choice of 7 flavors you can please every taste! These ROYAL INSTANT PUDDINGS, I think, are boons for all of us! So quick to make—just mix with milk for one minute. So smooth and creamy you never find a lump, nor a film on top—and there's none of that starchy taste—because all Royal Puddings are super-homogenized. Keep all seven flavors on hand—ready for puddings or pie fillings, for parfaits, and frozen desserts, any time!

She Won \$10! Congratulations to Mrs. R. S. Green of Halifax, N.S., for her intriguing suggestion for using BORDEN'S Grated Cheese. I've tried it—and it's really good!

CHEESE TOMATO GARNISH

Cut each washed, unpeeled tomato in half, crosswise. Spoon small amount of Borden's Dressing on cut surface. Place in baking dish and bake in 350 deg. oven about 15 minutes. Or place under broiler until tomatoes are thoroughly heated and cheese slightly browned. Serve one or two on dinner or luncheon plate as vegetable garnish. To give added colour and zest to your menu.

Now—have you a cheese recipe—using any of the famed Borden's Cheeses? We pay \$10 each week for the best. Send to me at Confidentially Yours, 1411 Crescent St., Montreal.

So Much Is Done For Us, These Days! I'm thinking, for instance, of the fine FARMER'S WIFE formula milks, prepared especially for baby feeding... Wonderful part is you can get just the right type for your baby's needs. Ask your Doctor whether you should use the Whole Milk (Red Label) or the Skimmed Milk (Yellow Label) or the Partly Skimmed Milk (Blue Label)... He knows that the Partly Skimmed Milk formula was originally prepared because the baby doctors asked for it. It's a high protein, low-fat concentrated milk with Vitamin D added... Nothing but the best for your baby!