



MISS WORLD OF 1958

Penelope Anne Coelen, 18-year-old secretary from Durban, South Africa, plays piano at London's Lyceum ballroom last week during a break in Miss World 1958 competition. She is 5 feet, 7 1/2 inches tall, has Hazel eyes and honey blonde hair and the rest goes 35-23-36.

(AP Wirephoto)

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AT

Frozen concentrated **DOMINION ORANGE JUICE**
3 6 1/4 OZ. TINS **79c**
 Each can makes 2 1/2 ounces

DOMINION HOMOGENIZED

- PEANUT BUTTER** 24 OZ. JAR **45c**
- SERVE OFTEN GRAVES IN MOLASSES OR TOMATO SAUCE**
- PORK & BEANS** 2 20 OZ. TINS **37c**
- DUNVALE CHOICE QUALITY**
- DESSERT PEARS** 2 20 OZ. TINS **39c**
- HUNT FOR THE BEST HUNT'S**
- Tomato CATSUP** 2 11 OZ. BOTLS **37c**
- GRAVES FANCY 400 TENDER**
- GREEN PEAS** 2 15 OZ. TINS **35c**
- OAKLEAF CHOICE CUT**
- GREEN BEANS** 2 20 OZ. TINS **35c**

GARDEN FRESH - PRODUCE

- SWEET JUICY SUNKIST**
- ORANGES** SIZE 180'S 2 DOZ. **79c**
- N. S. FANCY COURTLAND COOKING**
- APPLES** 5 LB. **49c**
- ONTARIO NO. 1 COOKING**
- ONIONS** 2 1/2 LB. BAG **21c**
- ISLAND GROWN, FIRM WHITE**
- PARSNIPS** 2 LB. CELLO **21c**
- FLORIDA PINK OR WHITE**
- GRAPEFRUIT** SIZE 48'S 3 FOR **49c**

DelMonte Round Up Sale

- DELMONTE FANCY COCKTAIL** 28 OZ. TIN **51c**
- DELMONTE FANCY SPINACH** 2 20 OZ. TINS **49c**
- DELMONTE PINEAPPLE & GRAPEFRUIT DRINK** 2 20 OZ. TINS **41c**
- DELMONTE HALVES PEACHES** 15 OZ. TIN **28c**
- DELMONTE SLICED PINEAPPLE** 20 OZ. TIN **42c**

SAVE

HOLDER FANCY MIXED BISCUITS

3 lb. Box

99c

FROZEN FOODS

- KOLD PAK Strawberries** 15 OZ. TUB **39c**
- MCCAIN'S FROZEN FRENCH FRIED Potatoes** 2 9 OZ. PKGS. **39c**
- DRAGON BRAND Egg Rolls** 8 OZ. PKG. **59c**
- EAST PAK FANCY Cod Fillets** LB. PKG. **29c**
- BIRDS EYE FRENCH STYLE Green Beans** 10 OZ. PKG. **33c**

Values Effective Thursday - Friday - Saturday
 October 16, 17, 18, 1958

SAVE AT DOMINION ON EVERYDAY LOW PRICES

- D. S. L. BLACK Tea** LB. PKG. **75c**
- GILVIE (PROTEIN ADDED) Instant Oats** 44 OZ. PKG. **45c**
- PURITAN Beef Stew** 1 1/2 LB. TIN **39c**
- RICHMELLO Cheese Slices** 8 OZ. PKG. **33c**
- HEINZ IN TOMATO SAUCE Spaghetti** 2 15 OZ. TIN **37c**
- CLOVER VALLEY MILD Cheese Wedges** 8 OZ. PKG. **37c**

Guaranteed MEATS

- FULLY TRIMMED FOR ROASTING**
- PORK LOIN** lb. **59c**
- SWIFTS PREMIUM REGULAR HAM, WHOLE OR HALF** lb. **55c**
- D & F SUPERIOR BRAND SAUSAGE** lb. **55c**
- DEVON BRAND RINDLESS BREAKFAST BACON** lb. cello **73c**
- CHOICE ISLAND STEER BLADE ROAST** lb. **59c**
- GOLDEN BROWN SMOKED FILLETS** lb. **29c**

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 DOMINION STORES LIMITED

TIGNISH

Mrs. Alex MacDonald was hostess at her home in Tignish on Tuesday evening last, when four tables of bridge were played, with the proceeds for the Tignish Library fund. The ladies prize was won by Mrs. J. A. MacDonald and the gentleman's by Mr. Patrick Hogan. A consolation prize went to Miss Mary Gavin.

Mrs. Howard Shea, Anglo-Tignish, spent last Saturday in Charlottetown, visiting her cousin Miss Freda Clohossy.

Mr. and Mrs. John F. Arsenault of Charlottetown, spent last week in Tignish, visiting Mrs. Arsenault's mother, and sister, Mrs. Urban M. Gaudet and Miss Josephine Gaudet. They also visited Mr. and Mrs. Michael DesRoches of St. Felix.

Mr. Herman Cahill, Kildare, spent last week in Tignish, visiting Mr. and Mrs. Gerald Handrahan.

Mr. and Mrs. Melvin McQuaid and children John, Mary Jo, and Peter, of Souris, spent a recent week-end with Mrs. McQuaid's parents, Mr. and Mrs. Austin Handrahan, Tignish.

Returning from the tobacco fields of Ontario were Gerard Doucette, Elmer and Melvin Provost, William McHugh Edmund J. Gaudet and Arthur Perry, Tignish, Paul and Preston Hogan, Christopher Cross, and Raymond U. Arsenault, St. Roch.

Miss Margaret Leonard has returned to her home at North Cape, after spending the past three months in Toronto, Ont. Congratulations are extended to Mr. and Mrs. Ray Gaudette for the beautiful home they have had erected at St. Felix and have now taken up residence in it.

Friends of Mrs. Joseph M. Doucette, Tignish, will be pleased to hear she is feeling much better now. Mrs. Doucette is a patient in Western Hospital, Alberton, where she is receiving treatment from Dr. Robert Frizzell.

Mrs. Estelle Gallant, Egmont Bay, is spending sometime at the home of her sister Mrs. F. J. Skerry at Tignish, while Mrs. Skerry is in Montreal on business. The citizens of the Tignish area extend a hearty welcome to Dr. Robert Frizzell, M.D. who has opened up an office at Tignish.

Dr. Frizzell is a graduate of Dalhousie, Medical School with the class of '58. He interned in Victoria General Hospital, Halifax and after three months work at Elsdale, N.S. came to Tignish to replace Dr. S. Dubicancac, who now resides in Montreal. Dr. Frizzell is a son of Mr. and Mrs. Sterling Frizzell, Springfield, P. E. I. Dr. Frizzell is also on the staff of Western Hospital, Alberton.

A busy man these days is Mr. Douglas Nickolson, the Tignish druggist, who has taken over the Tignish Drug Store. For the past two years Tignish has been without the services of a druggist and now extend a hearty welcome to Mr. Nickolson, his wife and family.

Dr. S. Dubicancac, who spent two weeks recently in Tignish, has returned to Montreal where he is on the staff of St. Mary's Hospital, in surgery.

Miss Louise Gillis, Public Health Nurse is at present making her annual visits to the rural schools of this area.

Mr. and Mrs. Samuel Kingston, Newcastle, N.B., recently spent two days in Tignish, visiting Misses Mary and Elizabeth Gavin. Upon their return home they were accompanied by Miss Mary Gavin who plans to spend two weeks with the Kingston family before returning to her nursing duties in the P. E. Island Hospital.

Mr. Bernard Morrissey, a North Cape fisherman had the misfortune of injuring his foot on last Friday, while helping to launch his fishing boat, it slipped off the roller, falling on Mr. Morrissey's foot. He was taken to the office of Dr. W. A. Shea, Alberton, where it was found no bones were broken, at

present Mr. Morrissey is going about on crutches.

Mrs. Lloyd Handrahan has returned to Toronto, Ont., after a two weeks visit with her parents Mr. and Mrs. William Clohossy, and her brother Alfred, at Nail Pond.

Mrs. Phillip Bernard, Tignish, spent several days of last week in St. Roch, visiting Mrs. William Waite and Mr. and Mrs. Benoit Waite.

Potato harvesting is in full swing at the present time. The crop is a good one. Help to pick the tubers is very scarce. A good number of Cape Breton boys are employed by Mr. E. C. Gaudette and sons, of Tignish.

Mr. and Mrs. James Boyle, have returned to their home in Ascension, after a three month stay in Toronto, Ontario.

Mr. Chester Handrahan, Ascension, who was injured in an automobile accident two weeks ago, is still a patient in Western Hospital, Alberton, but is much improved, and hopes to get his release from hospital before too long.

Mr. Joseph Walsh, an employee of St. Andrews, N.B., Biological Station and for the past two months has been stationed at Miminigash, spent Sunday in Tignish visiting friends. Mr. Walsh will leave shortly for his home in St. Andrew's and to enjoy a vacation of several weeks before going to Grand Manan Island, N. B., where, as a laboratory technician he is engaged in research work for the Dominion Department of Fisheries.

Mr. and Mrs. Edward Harrington, Summerside, spent several days of last week in Tignish, visiting Mr. and Mrs. Austin Handrahan.

Mrs. J. A. Macdonald, Tignish, who is Diocesan president of the Catholic Women's League of Prince Edward Island, has gone to Vancouver, B.C. to be the Island representative at the Annual

National Convention of the Catholic Women's League which opens in Vancouver on October 10th.

Mrs. Joseph M. Doucette, Tignish, is a patient in Western Hospital, Alberton, and her many friends wish her a speedy recovery.

Miss Genevieve Arsenault, has returned to her Tignish home, after several days spent in Western Hospital, Alberton where she received treatment for an attack of "flu."

Mr. Guy Myers is still a patient in City Hospital, Charlottetown, and has been there for the past four weeks. Guy's many friends hope he will soon recover from his illness and return to his home in Tignish Village.

Mrs. Wilfred Boyce has returned to her home at Tignish, and her duties as sales clerk with the Tignish Co-op, after a pleasant two weeks spent with relatives and friends in Holyoke, Mass.

PIUSVILLE

A large crowd attended the weekly bingo at St. Anthony's Hall, Bloomfield, on Friday evening, Oct. 3rd. Good prizes were won. Lunch was sold by the members of the C. W. L.

Piusville school is closed for the fall holidays. The pupils are taking advantage of it and are out picking potatoes.

The Piusville women's Institute held their regular monthly meeting on Thursday evening, Oct. 2nd, with nine members answering the roll call. Next meeting will be held at the home of Mrs. Fred Arsenault.

Rev. Father Pitre, pastor of St. Anthony's church, Bloomfield, is absent for two weeks on his holidays.

Miss Theresa Barriault, Charlottetown, is spending a week visiting with her sister Dorothy, in Piusville.



Delightfully different!
 If you bake at home these delicately flavoured, egg finger rolls will add sparkle to your entertaining. Made with Fleischmann's Active Dry Yeast they are a success every time. Serve them often!

EGG FINGER ROLLS

1. Measure into a bowl 3/4 cup lukewarm water. Stir in 2 teaspoons granulated sugar. Sprinkle with contents of 2 envelopes Fleischmann's Active Dry Yeast. Let stand 10 mins. THEN stir well. Stir in 1 teaspoon salt, 1 cup once-sifted all-purpose flour and beat until smooth and elastic. Cover. Let rise in warm place, free from draft, until spongy—about 1/2 hr.
2. Cream in a large bowl 1/2 cup butter or margarine. Blend in 1/2 cup granulated sugar. Add, one at a time, beating well after each addition 8 egg yolks. Stir in yeast mixture and 2 1/2 cups (about) once-sifted all-purpose flour.
3. Turn out on floured board; knead until elastic. Place in greased bowl. Grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk—about 1 hr.
4. Punch down dough. Turn out on floured board; knead until smooth. Divide into 3 equal portions; shape each into a 12" roll. Cut each roll into 12 equal pieces and form into fingers about 4" long. Arrange, well apart, on greased cookie sheets. Grease tops. Cover. Let rise until doubled in bulk—about 3/4 hr. Brush tops with 1 slightly-beaten egg white combined with 2 tbsps. water. Bake in moderately hot oven 375°, 10 to 12 mins. Yield—3 doz.