

DEEP WATERS
Lake Nipigon in the Thunder Bay district of northwestern Ontario is more than 500 feet deep in places.

ANNUAL MEETING

Of Brudenell Pioneers Committee will be held at Brudenell Island Friday afternoon, July 16, 2:30 Standard Time. Why not bring lunch baskets and have a family picnic?

Professional Cards

E. E. Parkman
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REGENT THEATRE BLDG.
Summer St.

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General Practitioner
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Kensington, P. E. I.
Phone: Kensington 2

VETERINARIAN

Dr. J. R. Cunningham
DIAL 2520
Water St. East Summerside

PHOTOGRAPHERS

THE READ STUDIO
D. W. SEARS
Phone 8081

Wellington And Vicinity

Miss Ruby Ryder, Wellington Centre, is spending some time with her aunt, Mrs. John Black.

Mr. and Mrs. Domenic DeCristoforo and infant son, Richard of Chelsea, Mass., are visiting for two weeks at Mrs. DeCristoforo's parents, Mr. and Mrs. Archie Arsenault.

Mrs. Ray Christian of Connecticut, arrived last Sunday to spend the summer months with her mother, Mrs. Alice Barlow.

Mrs. Donalda Arsenault and daughter, Doris, accompanied by Mr. Larry Sullivan from Chelsea, Mass., visited Mr. and Mrs. Archie Arsenault.

Mrs. Gordon Woodman and son Terrance, Mr. and Mrs. Melvin Arsenault and sons, Raymond, Robert and Leroy, Mr. and Mrs. Archie Arsenault and family all of Borden, visited recently at the home of Mr. and Mrs. Archie Arsenault, Wellington.

Mr. and Mrs. Donald Arsenault and son, Andy, from Revere, Mass., were recent guests of Mr. and Mrs. Archie Arsenault.

Mr. and Mrs. Simon Gallant and family, of Summerside spent their vacations with their parents, in Mont Carmel.

Mr. Anthony Gallant of Mont Carmel, has returned to his home from a trip to Portland, Maine, where he visited his daughter, Marie.

Mr. and Mrs. Jeremie Arsenault and two daughters, Louise and Aureole, recently motored to Shediac, N. B., on the return trip they were accompanied by their daughter, Mrs. Joseph F. Gallant and two children.

Mr. Adrien Arsenault, student at Mount Laurier University is spending his vacation with his parents in Mont Carmel.

The annual meeting of St. Thomas Aquinas Society was held recently in Mont Carmel Hall. At the conclusion of the meeting a bingo was held for the benefit of the Society.

Mr. and Mrs. Philip Arsenault of Charlottetown recently visited Mr. and Mrs. Lucien Arsenault, Mont Carmel.

Mr. Frank Arsenault, Abram's Village, recently returned from Labrador where he was employed for several months. He plans to return shortly.

Mr. and Mrs. Joseph Arsenault, New York, formerly of this village, are visiting Mr. Arsenault's aged father, and other relatives and friends. They traveled by car with their five children. Mrs. Arsenault is the daughter of Mr. and Mrs. T. Gallant of St. Raphael.

Mr. and Mrs. John Gamble of Southwest have returned to their home after a pleasant trip to Moncton, N. B. They travelled by plane. While in that city they were guests of their daughter and son-in-law, Mr. and Mrs. Kenneth Moase.

Mrs. Darrel Lidstone, who arrived some time ago from Ontario, was a recent guest of her parents, Mr. and Mrs. John Gamble, Southwest, Lot 16.

Miss Clara Bigelow, has arrived from Auburn, Maine, and is

Princeton Seminary Choir To Sing Here



The Princeton Seminary Choir of Princeton, New Jersey, will be the guests of the Summerside Presbyterian Congregation on Sunday, July 18 at the regular morning service (10 a.m. Standard Time). Arrangements have also been made to have the Choir appear at the R. C. A. F. Protestant Chapel at an earlier service. (9:45 Daylight Time).

The Choir is on its ninth annual summer tour. By the end of July, it will have travelled through 11 northeastern states and five provinces of Canada, singing an average of two services a day for the entire 56 days of the tour.

The 17 members of this male chorus are all college graduates who are now preparing for full-time Christian service. They are representatives of the Princeton Seminary student body of 478 young men and women who come from

visiting relatives and friends in Miscouche. Miss Bigelow was formerly a resident of Southwest and she is receiving a hearty welcome while visiting there.

Mr. Jean Arsenault is spending his vacation with his parents, Mr. and Mrs. I. Arsenault, St. Chrysostem, after attending college in Quebec.

Mr. Augustin Gallant has also returned from attending college in Quebec and is visiting with his parents, Mr. and Mrs. Theodore Gallant.

Mr. and Mrs. Alyre T. Arsenault recently motored to Charlottetown to visit Mrs. Arsenault's mother, of South Rustico who is ill in hospital.

Closing exercises of Mont Carmel School was held on Friday afternoon with a good representation of parents and visitors from other districts. Rev. L. J. Buote

every state in the United States and many foreign countries. The entire service is conducted by members of the choir. The musical portion, which constitutes an integral part of the worship service is sung entirely from memory and for the most part without accompaniment. The repertoire represents the finest choral music, including the works of Palestrina, Lohé, Bach, Handel, Haydn, and Mendelssohn, as well as contemporary European and American composers, and several negro spirituals.

Dr. David Hugh Jones, F. A. G. O., A.S.C.A.P., has been Director of Music at Princeton Seminary since 1934. He is a charter member of the Faculty of the Westminster Choir College and a composer of sacred music which is sung by leading choral organizations. He is also editor of the new hymnal, "The Hymn Book," which is to be published jointly by five Presbyterian and Reformed Denominations in

gave prizes to all the pupils. In turn an address was read to the teachers and gifts were presented to them. Two prizes given by the ladies of the Altar Society for good conduct were won by Edna and Jean Pierre Arsenault. A few remarks were made by the ratepayers and "Ave Maris Stella," closed an enjoyable afternoon.

Mr. and Mrs. P. Ayre Arsenault motored to St. Augustine Convent, South Rustico, to attend the graduation of their daughter, Lorraine, who received her Grade XI Certificate. They were accompanied by Mrs. Stephen Arsenault whose daughter, Patricia, received her Grade X certificate.

Miss Matilda Arsenault, V. O. N. flew from Moncton to attend the graduation of her sister, Lorraine. Others attending were Stanley, Eunice, Lucia, Marie, Irene Arsenault, St. Chrysostem; Irene Bernard, St. Philip, and Mary and Gemma Arsenault of Abram's Village.

The annual closing of Abram's Village School was held June 24. A large audience attended, including most of the ratepayers, Rev. Charles Gallant and many from surrounding district. A fine program was rendered by the pupils which gave credit to the work of teachers and pupils during the past ten months. Seventy-six pupils were enrolled, of that number two took the matriculation exams, namely Marie Arsenault and Anita Gallant. Six successfully passed Grade VIII exams and re-

ceived certificates. Following the program remarks were heard from the vicar, trustees, some ratepayers and Mr. Peter Gallant. Each expressed regret at the departure of the Principal, Mr. Melvin Gallant, who has given of his past for six consecutive years. All wished him good luck in the future. Gifts were exchanged among pupils and teachers and the entertainment closed with "Ave Maris Stella."

AMHERST, N. S. (CP) — The Enamel and Heating Co., Ltd., will help build Grumman jet fighters for the navy and reports here said the federal defence order may eventually be for 250 of the American-designed planes.

The disclosure said Enamel and Heating and Canadian Car and Foundry Co., Ltd., would be the major sub-contractors under the de Havilland Aircraft Co., of Canada. Canadian Car will build the wings, enamel and heating the tail assembly and de Havilland the fuselage.

The initial order was set at 25 aircraft but the reports here said it might well be expanded to 100 and eventually 250.

Cascumpec And Vicinity

Mr. and Mrs. Everett Coughlin and two children of Rustico, were recent week-end visitors to Cascumpec.

Mr. Vance Bridges, employed in Summerside, was a recent visitor to the home of his parents, Mr. and Mrs. Melvin Bridges.

Mr. and Mrs. Russell Leard spent a recent week-end in Montague, guests of Rev. and Mrs. J. M. Fraser.

Miss Elaine Gamble, who has completed a commercial course at Summerside Business College, is enjoying her vacation at her home in Cascumpec.

Miss Kay Lackerley, who is employed in Alberton, was a recent week-end visitor of her parents, Mr. and Mrs. Russell Lackerley.

Miss Norman Bryan, who is employed in Alberton, was a recent week-end visitor to the home of her parents, Mr. and Mrs. Frank Bryan.

Mrs. Norman Oliver recently spent a few days with friends in Charlottetown. While in the city she attended the session of the Prince Edward Island Presbytery, held in the Kirk of St. James.

The Sunday School of Cascumpec United Church held their annual picnic at Elmer Wallace's shore on July 8, with a large crowd.

Mr. J. H. Bryan, Boylston, N.S., is spending a few days in Cascumpec, guest of his son and daughter-in-law, Mr. and Mrs. Frank Bryan.

Haying is in full swing in this vicinity and weather conditions permitting there will be a lot of hay put up by the end of the week.

Congratulations are being extended to Mr. and Mrs. John Parker, the former Nellie Sweet, daughter of Mr. and Mrs. Mathias Sweet, Cascumpec, whose marriage took place at Trinity United Church, Summerside, on June 28.

Mr. and Mrs. James Thomas, ac-

Company by Mr. and Mrs. Albert Leard of Coleman, spent July 4 guests of Mr. and Mrs. Spurgeon W. Leard and daughter, June, of Cascumpec, Rev. W. I. Green of Stanley Bridge and Mr. Roscoe Walker, Kensington.

—Mr. G. R. Leard attended the annual Prince Edward Island Laymen's conference of the United Church of Canada which was held July 7. The morning session was conducted by Mr. G. B. Lewis.

Oldest of its kind in Canada, the Literary and Historical Society of Quebec was founded in 1894.

INTERRUPTION NOTICE WARNING!

There will be an interruption of electric power on our Borden line west of the CFCY Transmitter on Friday, July 16th, between the hours of 8 to 11 a.m., and 12:30 to 3:30 p.m., (Standard Time). Weather Permitting, for the purpose of moving poles and lines required by the construction of the Trans-Canada Highway.

Maritime Electric Co. Ltd.

FOR PERFECT WASHINGS
of WOOL, NYLON, SILK, RAYON

KEEPS WHITES SNOWY!
GLORIFIES COLORS!
SOAKS OUT STAINS!
SUCH GENTLE ACTION!

ODORLESS! SAFE!
USE EVERY WASHING!
LESS SOAP NEEDED!
TRY A PACKAGE AND SEE!

AT YOUR GROCER'S

Angel Food Ice Cream

A New Hot-Weather Hit by —

Robin Hood

Robin Hood Angel Food Cake mix

Contains the whites of 13 eggs—just add water, mix and bake!

A heavenly pair . . . you can serve dozens of tempting, exciting ways. The lightest, tenderest angel food cake . . . and your favorite ice cream.

With Robin Hood Angel Food Cake Mix you just add water . . . beat and bake. 13 egg whites right in the package. No matter what shape pan you use you'll turn out a great big, tall, lusciously light beauty every time.

Bake a heavenly angel food cake, today . . . with Robin Hood Angel Food Cake Mix. You'll be simply amazed at this marvelous mix!

CLIP OUT THESE RECIPES NOW!

Paradise Sundae
Place ice cream on slices of angel food. Spoon on fresh fruit (sliced peaches, crushed or whole strawberries or raspberries) and top with chopped nuts. Wonderful, too, with butterscotch, caramel or chocolate sauce.

Angel Dream Cake
Bake Robin Hood Angel Food Cake Mix in loaf tin. Slice into layers. Put alternate layers of cake and ice cream into loaf tin lined with wax paper. Place in refrigerator until time to serve.

Baked Alaska Angélique
Bake angel food in loaf tin. Cut slices 1 inch thick and top with scoop or slice of ice cream. Cover with thick layer of meringue. Place on board and bake in very hot oven (450°) for 2 to 3 minutes, or until meringue is golden brown. Serve immediately.

Get Robin Hood Angel Food Cake Mix TODAY!