

Need For Extending City Limits Emphasized In Brief

The City of Charlottetown's brief, before the Royal Commission on Canada's Economic Prospects was presented by His Worship Mayor J. D. Stewart. It dwelt both on the factors which limit the expansion of the city and some of the forces which are producing growth. The brief is as follows:

The City of Charlottetown welcomes this opportunity of appearing before a commission appointed to deal with Canada's economic prospects, for it is appropriate to recall that the first general discussions ever held on this subject took place in this City ninety-one years ago. Many of the "prospects" indicated at the first confederation conference have materialized in full measure in the growth of this great country. Much remains to be done to carry Canada through the uncertainties of the atomic age. Although we are not a large city, we wish to do our part as well as our resources and potentialities permit.

I am always somewhat reluctant to don the mantle of a prophet, gaze in the crystal ball, and attempt to foretell the future, particularly if I have to do it out loud and publicly. Politicians are so often taxed with doing this too readily and wrongly, too frequently. But there are certain things that seem very likely to happen without it being necessary to resort to the crystal ball in order to foretell this occurrence.

ECONOMIC POSITION

Charlottetown, as the capital of a predominantly rural province, depends largely on the fortunes of the farming and fishing industry and the processing activities conn-

ected with them. There are no manufacturing concerns and no special enterprises from which revenue may be derived and with which many citizens are employed. Although it is a seaport, it is not a shipping point for an active hinterland. It is not situated where it can benefit from traffic to and from other places. It is, therefore, not self-sufficient; it depends on the economic conditions of the area around.

The population is 16,000 comprising about equal numbers of "industrial", "white collar", and "unclassified" persons. About one-fifth are under ten years of age; about one-tenth over sixty. From fifteen to twenty per cent are what might be called "rural population"—retired farmers or young men coming to the City to find employment.

The amount of accommodation and the space available for construction are strictly limited for there are no open areas within the city limits. Consequently, the possibility of growth of population is small; an addition of three thousand would certainly be the maximum. The dominant physical fact of the City is that it is surrounded by water on three sides.

To the north of Charlottetown are several incorporated suburban areas (total population about 5,000) in which there is room for considerable expansion. Suggestions have been made with respect to bringing these communities within the City, but to no avail because their land values are not sufficient to provide the funds for the necessary capital outlay, and the City could not afford to accept



GOLDEN WEDDING

Mr. and Mrs. Hugh J. MacLean of Cornwall are celebrating their 50th Wedding Anniversary today. Mr. and Mrs. MacLean's six children arrived on P. E. I. last Saturday to spend a week with their parents. Mr. and Mrs. Robert MacLean of Quinny, Mass., The bride's maid and best man of 50 years ago are also spending a week with Mr. and Mrs. MacLean.

Mr. and Mrs. Hugh MacLean were married in Quinny, Mass. on October 25, 1905, by Rev. W. W. Barr of the United Presbyterian Church. Mrs. MacLean was the former Sadie MacKinnon of Rose Valley, daughter of Mr. and Mrs. John MacKinnon and Mr. MacLean was the son of Mr. and Mrs. Daniel MacLean of Meadowbank.

Had Outstanding Career In The Legal Profession

In the death of Dr. Donald Alexander MacRae, Q.C., B.A., LL.D. (Dalhousie), M.A., Ph.D. (Cornell) on October 21, Canada has seen the passing of one of its most brilliant lawyers and Prince Edward Island mourns the loss of one of her distinguished sons.

Dr. MacRae was born at Canoe Cove in 1872. Without finishing his secondary education he went to work in his uncle's store and a few years later moved to Charlottetown. He determined to acquire an education and by arduous study he prepared himself for University.

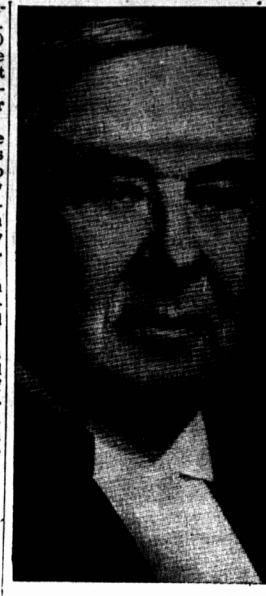
He saw his dream realized when he was admitted to Dalhousie University, from which he graduated in 1898. The young man from Canoe Cove was not satisfied with his Bachelor of Arts degree and he was next seen as a student of Cornell University where he obtained his Master's degree in Arts. Three years later he earned a doctorate of Philosophy from the same University. He married Laura Geddes Barnstead of Halifax in 1901.

He was an instructor of Greek at Cornell for five years and a preceptor in the classics at Princeton University in the days of President Wilson.

Dr. MacRae liked to recall his meeting with the President of Cornell at the late Jacob Gould Schurman. When as a Fellow he was invited to the President's house for dinner. When the President asked where he came from he replied "from Prince Edward Island." Dr. MacRae was in for a surprise when the President told him that as a boy he worked in a store at Summerville, Prince Edward Island.

Dr. MacRae at this time had not yet begun to study Law but in 1909 he became an articled law student. He later wrote that he found the law to be a sort of hocus-focus and one of his observations was that common law follows logic but when logic collided with expediency, the common law follows expediency.

Upon graduation from Osgoode Hall, Dr. MacRae practiced with a Toronto law firm. After a few years in practice, he was on a visit to the Maritimes and when he was told that the Dean of the Law Faculty at Dalhousie had died, Dr. MacRae accepted the post. Short-



THE LATE DR. MACRAE

Want Immediate Ban On Public Drinking In India

NEW DELHI (Reuters)—A government committee called Monday for an immediate ban on public drinking as the first step toward total prohibition in India.

The abolition program of a 10 man special committee will, if accepted by the government, outlaw liquor within 2 1/2 years—except for foreigners drinking in private.

The committee report, published Monday, recommends that all liquor advertising be banned after next April 1. It calls for an immediate ban on serving liquor in bars, hotels, restaurants, clubs and at social gatherings.

The constitution of the Indian republic already stipulates that prohibition shall come into effect, and the committee was set up last year to determine when and how.

BRITISH BLAMED

The report blames the British for spreading the drinking habit during their rule of India.

"It would not be correct to say that alcoholic drinks were introduced to this country by the British," it said: "But it cannot be denied that their consumption was extended among the people by the Englishman's habit set by the average Indian."

The plan would be completely ushered in by April, 1958. No Indians then would have access to liquor, but tourists and foreign residents would be able to imbibe in separate drinking rooms in hotels.

Four of the country's 29 states already have adopted total prohibition, while nine others have dry areas, or dry days. The committee reported that prohibition has been successful where it has been tried out.

The plan calls for a progressive reduction in the number of bars, a gradual cutting-down on the strength of spirits, and moving liquor stores into back streets.

Points Out Dangers In 20th Century Education

"The great danger of 20th century mass education is the possible loss of some qualities of excellence inherent in aristocratic education and the possibility that standards may sink to mediocrity," said Dr. Andrew Stewart, President of the University of Alberta, at a supper meeting of the Charlottetown Rotary Club held at the Charlottetown Hotel last evening at which the members of the Economic Prospects Commission were guests.

Dr. Stewart, a member of the commission, went on to say "Mass education is the logical outcome of free, compulsory education and it is out of the wish of today's young people for more learning that the great educational debate has arisen."

The guest speaker also said that in our present age it is as important to know about the biological, physical and social sciences as it is to have a knowledge of the humanities and the most desirable form of education is one that combines the best qualities of the traditional

Continued from page 1

City and Central

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AYDS VITAMIN and Mineral Reducing Plan at Reddin Bros. Dial 4386. Free delivery. Free postage.

MACDONALD RADIO SERVICE. Radio repairing, Amplifiers and sound systems. Disc and tape recording. 180 Kent Street. Dial 6915.

Wide Representation At Party Dinner Here

Hon. George Drew, National Leader of the Progressive Conservative Party will attend and address the Party's Second Century dinner commemorating the 101st-year of life in Canada. The dinner will be held at the Charlottetown on November 5 and the Party will be represented by members of Parliament and members of the Legislative Assembly, throughout Canada.

Scheduled to attend are Mr. Angus MacLean, M.P. for Queens County who will act as chairman of the meeting; E. D. Fulton, M.P. British Columbia; Gordon Church, M.P., Manitoba; Margaret Aitken, M.P., Ontario; J. M. Macdonnell, Q.C., M.P., Ontario; Leon Balcer, Q.C., M.P., Quebec;

Island Officer To Command Princess Pats

Major Ivan A. MacArthur, 33, second in command of the Princess of Wales Own Regiment for the past three years, has been named officer commanding the unit with the acting rank of lieutenant-colonel. He succeeds Lt.-Col. John A. Cunningham, who retired from the command of the regiment, Aug. 31, 1954. Lt.-Col. MacArthur's commission is retroactive from Sept. 1, this year.

The ceremony of change of command will be held on Friday night at the army when Col. Cunningham formally hands over the command of the PWOR to Col. MacArthur.

The new commanding officer of the Princess of Wales Own Regiment was born in Charlottetown, P. E. I., and attended public school and high school there.

In 1942 he joined the Canadian army and the following year went overseas with the Sherbrooke Fusiliers in France on "D" Day with the same unit. In 1944 he was wounded crossing the Rhine. After "VE" Day he was transferred to headquarters of the 3rd Canadian Division and in December, 1945, returned to Canada and was discharged from the army with the rank of captain.

On discharge from the army Col. MacArthur attended Prince of Wales College, Charlottetown, and Queen's University after which he joined the staff of Aluminum Laboratories in 1947. That same year he joined the Princess of Wales Own Regiment with the rank of captain. Two years later was promoted to major. In 1952 he was named second in command of the regiment.

Col. MacArthur received the Queen's Coronation Medal in 1954 the Canadian Forces Decoration in 1955. Other medals held by him are the 1939-45 Star, France—Germany Star, Defence of Britain Medal, CVM and clasp and Victory Medal.

Since being employed by Aluminum Laboratories in 1947, Col. MacArthur has travelled extensively in Canada, the United States and Europe working on technical research problems dealing with alum-

Named Commander of H.M.C.S. Gaspe

OTTAWA (CP)—Cmdr. William S. T. McCully, 36, Kingston, Ont., and Vancouver, has been appointed commanding officer of the coastal minesweeper HMCS Gaspe, naval headquarters announced Monday.

He holds the additional appointment of commander of the First Canadian Minesweeping Squadron based at Halifax.

He succeeds Cmdr. H. Bruce Carnall, 44, Toronto, who has been appointed officer-in-charge of junior officers' technical and leadership training at the Halifax naval establishment, HMCS Stadacona.

Appointed At C.W.L. National Convention

Mrs. Basil MacDonald, of Tracadie Cross was appointed a convener for spiritual lay retreats at Catholic Action Study at the 35th National Convention of the Catholic Women's League held in Moncton last week. Mrs. Alfred Freeman of Riverside Ontario was elected national president.

Important resolutions dealt with at the convention included one urging the Federal Government to pay family allowances to children in orphanages and to restore the benefits of family allowances to their original level by proportionate increase in payments.

Commendation for its action in defeating the bill to broaden the bill of divorce was extended to the Government. Other resolutions included reference to the co-operation of representatives of the governments of Canada and the United States to use their influence to have prayer in all U. N. meetings; an unremitting campaign against salacious literature; a firm stand in withholding diplomatic relations with Red China, and alarm at the growing and insidious evil in the use of alcohol beverages.

Howard McInnis
FITTED FOOTWEAR
176 Queen St. - Currie Bldg.

BIRTHS, MARRIAGES, DEATHS
50c Per Insertion

BIRTHS

VIDAL—At Boston, Massachusetts, on Friday, October 21st to Mr. and Mrs. Fernando Vidal (nee Michelle Raymond) a son.

CAMPBELL—At Moose Jaw, Sask., on October 22, 1955, to Mr. and Mrs. Arthur Campbell (nee Joan Campbell) of Summerside, a son, Robert Earle, weight 7 lbs, 10 ozs.

LARGE—At Greenwich, London, England, on Oct. 24, 1955, to Sub. Lt. J. Donald and Mrs. Large (nee Dianne Phillips) a daughter.

BROWN—At the P. E. I. Hospital on Oct. 20th, to Mr. and Mrs. Frank Brown, French River a daughter, Vivian Elizabeth, 7 lbs, 11 ozs.

CARMODY—At the Charlottetown Hospital, Oct. 20, 1955, to Mr. and Mrs. Gordon Carmody, West Royalty, a daughter, Shirley Ann, 8 lbs, 14 ozs.

MOSEY—At New England Hospital, Stoneham, Mass., on October 10th, 1955, to Mr. and Mrs. John F. Mossey, Malden, Mass., (nee Mary Craig) a son, John Robert, weight 8 lbs, 15 ozs.

GRIFFITH—At Moncton City Hospital, Oct. 19, 1955, to Mr. and Mrs. R. W. Griffith (nee Gall Gihes) a daughter, Christine Lee.

PRATT—At the P. E. I. Hospital on Oct. 19, 1955, to Mr. and Mrs. R. B. Pratt, a son.

PERSONALS

Miss Carol MacInnis is resting comfortably, following a operation in the Hospital for Sick Children in Toronto last Thursday. The many friends wish her a speedy recovery.

Fourth Queens Liberal Ass'n Annual Meeting

The annual meeting of the Liberal Association of the District of Queens, was held last evening. Hector MacLeod, Point Prim, was elected President; Milton Furness, Vernon, secretary; and Wilfred Furness, Vernon, Vice-President.

Observe 25th Anniversary Of Wedding

Mr. and Mrs. Russel Ings, China Point, observed the twenty-fifth anniversary of their wedding last Saturday evening. Over sixty relatives and friends from near and far arrived on a surprise visit to their home to mark the occasion.

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Ottawa Health Official Here

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600-Pound Pie For Children

VANCOUVER (CP)—A pie weighing 600 pounds came out of the oven here Sunday.

The culinary masterpiece was constructed by the British Columbia executive of the Canadian Restaurant Association to publicize Restaurant Week Oct. 24-30.

The ingredients: 350 pounds of apples, 100 pounds of sugar, 100 pounds of pastry, and assorted weights of salt, spices, lemon juice and butter.

A galvanized iron pie plate lined with aluminum foil was used for the occasion.

The pie will go to the children's hospital—all 2,950 servings.

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MACLEAN—At Ottawa on Monday, October 24th, 1955, Beatrice MacLean wife of the Rev. B. Vansse MacLean. Remains arriving this evening (Tuesday) at the Bonness Funeral Home where the funeral service will be held Wednesday, October 26th, at 2:00 p.m. Interment will be in Lot 16 cemetery. Flowers gratefully declined.

MURPHY—At the Charlottetown Hospital on Monday, Oct. 24, 1955, Leonard P. Murphy of Vernon River aged 72 years. Funeral notice later.

WALKER—At the P. E. I. Hospital on Monday, Oct. 24, 1955, Mrs. Gavin H. Walker of 5 Eden Street, Resting at the MacLean Funeral Home. Funeral notice later.

MACDONALD—In Montreal on Monday, Oct. 24, 1955, Rev. Ronald J. Macdonald, former parish priest St. Columba, East Point. His remains will arrive by train in the City Wednesday evening and will be conveyed to the Hennessy Funeral Home. Complete funeral arrangements will be announced later.

N. D. MacLean
UNDERTAKER
EMBALMER
Charlottetown and North Wilshire
DIAL 5549

Charlottetown Funeral Home
78 Euston St.
DIAL 4626
Complete Funeral and Ambulance Service
— Director —
ROBERT E. BRADLEY

Brothers Sentenced At Saint John
SAINT JOHN, N. B. (CP)—Two brothers, George E. Vantassel, 28, and John Hartley Vantassel, 28, were sentenced Monday to jail terms in city police court after pleading guilty to breaking and entering a local hardware store.

Cards Of Thanks

I wish to express my sincere thanks to Doctors Brown and Murchinson and to the nurses and staff for their kind attention during my recent illness in the P. E. I. Hospital. Also to the many kind friends and neighbours for their many cards, gifts, flowers, letters and to those who rendered willingly and timely car service.

Signed: Fred Ford, Hunter River

Wish to extend our heartfelt thanks to all

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