

**WIDE RANGE**  
The iguana, a tropical lizard, has been found as far north as British Columbia

**ANY TIME**—it's time for  
**KING COLE TEA**

**DIRECTOR APPOINTED**  
LONDON (OP)—The Commonwealth Development Finance Company, an organization formed nearly a year ago to promote investment in Commonwealth countries, has announced the appointment of J. G. Beaver as managing director. Beaver is active in London financial circles and in 1947 was an adviser at the Marshall Plan conference.

**OPEN SPACES**  
The Yukon Territory has a population of 9,000 for an area of 260,000 square miles.

**From One Cook to Another**  
by *Mary Blake*  
Carnation Home Service Director

**MEAT LOAF GOES GALA—WITH CARNATION**  
WHO'D LIKE A BRAND-NEW economy meat recipe, with the excitement of a really expensive dish? Here it is—Cheeseburger Loaf! Nothing like this ever happened to meat loaf before. It combines a rich-flavored meat mixture, with cheese... in a most original way. Easy—yet very effective. But it takes Carnation Evaporated Milk—no other form of milk will do. Carnation has the consistency of heavy cream (it's double-concentrated by evaporation). And it's specially heat refined. So, Carnation makes meat loaves moist and juicy through and through.

**CARNATION Cheeseburger Loaf**  
(Makes 6 to 8 servings)

1/2 cup undiluted Carnation Evaporated Milk  
1 egg  
1 cup soda biscuit crumbs  
1 1/2 lbs. ground beef  
1/2 teaspoon salt  
2 tablespoons chopped onion  
1 teaspoon dry mustard  
1 tablespoon ketchup  
1 cup grated cheddar cheese

Combine all ingredients except cheese thoroughly. Line loaf pan with heavy waxed paper. Spread 1/2 cup cheese in bottom of pan. Cover with half of meat mixture. Repeat, to use remaining cheese and meat mixture. Bake in moderate oven (350 deg. F.) about 1 hour. Let stand about 10 minutes before turning out on platter. Remove paper. Slice for serving.

**LEMON IS A VERY FAVORITE** flavor of mine. I think you'll find that most men feel the same way. So—here's a delightful pie recipe that I know you'll love... and use over and over again. It's a Lemon Pie—but Lemon Pie with a difference. Light and fluffy and delicate, it has more than just the usual delicious flavor. And it's made with Carnation, of course! You see, it needs the milk that whips. No other form of milk will do. Try it!

**LEMON FLUFF PIE**  
(Makes 9-inch pie)

Baked pie shell  
1 pkg. lemon jelly powder  
1/2 cup boiling water  
1 cup sugar  
1/2 cup lemon juice  
1/2 cup undiluted Carnation, chilled to ice-crystal stage  
1 tablespoon grated lemon rind

Bake and cool the pie shell. Dissolve jelly powder in boiling water; add sugar, 2 tablespoons lemon juice and cool. Whip chilled Carnation 1 minute with remaining lemon juice. Add cooled jelly mixture; whip (about 2 minutes). Add rind. Pour into pie shell; chill about 1 hour, until firm.

**ALL ACROSS THE COUNTRY**, grocers are featuring my Cheeseburger Loaf—with big Carnation Milk displays and FREE recipes. Look for the display—get your free recipe sheet.

**FOR COFFEE AT ITS BEST**—smooth, rich-flavored, delicious—"cream" it with undiluted Carnation Evaporated Milk. You'll enjoy your coffee so much more... save money, too! Carnation costs only about half as much as cream.

**LISTEN** to the delightful Saturday radio show, "Stars Over Hollywood"—A complete half-hour play every week—featuring in person top dramatic stars of screen and radio. See your newspaper for time and station.

**FREE**... my NEW booklet... "One-Dish Meals". Thrifty, tempting new recipes for family meals. Write Carnation Company Limited, Toronto, Ontario.



**QUALITY ASSURED**

**CLOVER LEAF**  
FINEST FANCY RED SOCKEYE SALMON

BRITISH COLUMBIA PACKERS LTD., VANCOUVER, CANADA

**Howlan And Vicinity**  
Mr. Leo Arsenault, motored to Summerside, recently.

Mr. Joshua Smallman was in Howlan, recently.

Mrs. J. B. Arsenault, returned from her two days stay at Summerside on Feb. 10.

On Feb. 12, an exchange of Valentines took place at Howlan School which was enjoyed by all the pupils.

Friends and neighbors of Andrew Wood are pleased that he is improving from his recent illness. All hope to see him well and out again soon.

Mrs. Mrs. Gallant and family were visiting with Mrs. Frank Gallant and family, at O'Leary, recently.

Mrs. Andrew Wood, had as recent guests her mother, Mrs. Jarvis Dymont of Springfield and her sister, Mrs. Bernard of Unionville.

Allison Carruthers who is now visiting his mother and sisters at O'Leary, has been in Howlan several times recently at the home of his uncle and aunt, Mr. and Mrs. Bruce Carruthers.

The men are now quite busy getting the year's supply of wood with the fine weather and good roads. Some of them are getting a lot out, while others have just started.

Mr. Albert Peters of Fortune Cove went to Mexico, Me. recently, where he attended the wake and burial of his brother the late Jack Peters. To all the relatives sympathy is extended.

Mrs. Frank Gallant, spent a few days at the home of her brother and sister-in-law, Mr. and Mrs. John Inman at Woodstock, when leaving western hospital before returning home on Feb. 14.

Friends were grieved to hear that Mrs. Angus Gallant of Chelsea, Mass., has recently suffered quite a severe stroke and all look forward to better health for her soon. Mrs. Gallant is a sister of the late Mrs. Ramie Gallant of Howlan.

The many friends and old neighbors of Mrs. Margaret Caine, were sorry to know that she had the misfortune to fall recently, breaking her hip while at the home of her daughter in St. John, N. B. She is now in the hospital there. Everyone wishes her a speedy recovery.

When Shirley Arsenault had her 7th birthday on Feb. 8, several of her friends came and helped her celebrate it. Shirley served a beautiful birthday cake and ice cream and received several gifts. A feature of the party was that they all gathered around and sang with Shirley's mother accompanying on the organ. Games were played and they all enjoyed a delightful afternoon.

Mrs. Robert Arsenault was hostess to the Ladies of St. Ann Club on Feb. 9, when they held their monthly meeting. Roll call was answered by 20 members turning in their used postage stamps which are to be sent to the mission. It was decided at this meeting to donate \$2 for the March of Dimes. A thank you card was received from Mrs. Robert Fleming for the wedding gift received. Mrs. Fred Arsenault will be hostess for March meeting. Bingo was played swelling the funds by \$10.75.

Elizabeth Platts attended the Valentine party at Howlan School on Feb. 13. —A.G.

**Rocky Point and Fairview Notes**  
Friends and relatives of Mr. Ed Currie are pleased to hear that he is recovering from his recent illness.

Mr. Chesley McDougall who was a patient in the P. E. Island Hospital is now home.

Capt. Allison McMillan is reported recovering satisfactorily in the P. E. Island Hospital.

Mr. and Mrs. Howard Smith visited Mrs. Smith's parents last Sunday. Mr. and Mrs. Albert Clow, Kingston.

**GETS CLOTHES CLEANER THAN ANY SOAP**

LARGE 18c  
GIANT 60c

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ADAMS' Grocery  
Grafton St. Phone 4413

For the sake of GOOD TASTE!  
**Barbour's VANILLA EXTRACT**

**Deep Below Ocean Surface Divers Meet 10-foot Monster**  
DAKAR, West Africa (Reuters)—Two Frenchmen who Monday went deeper under the ocean than man has ever been said today that they met a 10-foot "shark-like" monster more than 2 1/2 miles down on the floor of the Atlantic. Excited by their success, the explorers said they now hope to plunge nearly seven miles under the Pacific—to the lowest spot on the world's surface.

Naval Commander Pierre Willim, 27, said he saw the grotesque creature when he peered through his thick porthole, with powerful searchlights probing the ink-black mystery land.

"It was nose to nose with me," he said. "Fortunately the thick porthole was between me and it."

Creatures living under the heavy pressure at such depths are distorted in shape. Willim and

Cmdr. George Houot, 40, penetrated more than half a mile deeper than Swiss Prof. Auguste Piccard's record dive in the Mediterranean last year.

Houot said he and Willim now hope to take their weird-looking bathyscaph 36,000 feet under the Pacific where forms of life unknown to man may be sighted in the sunless ocean bed. This is farther under sea level than 29,000-foot Mount Everest is above.

What does the ocean bed look like, 13,287 feet below?

"Slimy sand," said Willim.

On the sea floor they alternated between looking out from their porthole and checking the many delicate instruments in the cramped cabin.

**Water Becomes Troubled**  
"We started the motors and moved around a little," Willim

**CARLETON SCHOOL**  
(January report)

Grade X.—1. Elsie Murphy.  
Grade IX.—1. Reta Cormier; 2. Garnet Lowther; 3. Francis Hamill.

Grade VII.—1. Jean Parker; 2. Gilbert Wedge; 3. Marion Wright.

Grade VI.—1. Carl Wright; 2. Marjorie Wedge; 3. Edward Wedge.

Grade V.—1. Shirley Parker; 2. Howard Perry; 3. Katherine Lowther.

Grade IV.—1. Willard Wedge; 2.

Reginald Hammil; 3. James Hamill.  
Grade III.—1. Harley Harper; 2. Charles Lowther; 3. Vernon MacDonald.

Grade II.—1. J. D. MacDonald; 2. Myrtle Perry; 3. Lloyd MacDonald.

Grade I.—1. Carmelita MacDonald; 2. Mary MacDonald; 3. Geraldine Murphy.  
A. G. Matheson—Teacher.

**USE THERMOGENE MEDICATED WOOL**  
**Help SOOTH PAIN and ACHE QUICKLY**

For those aching muscles, let the soothing heat of THERMOGENE Medicated Wool help give you quick, clean relief. It goes to work at once—not messy—easy to use. For chest colds, sore throat, bronchitis, neuralgia, lumbago, sciatica and minor rheumatic pains.

**THERMOGENE MEDICATED WOOL**

**LAST and FINAL CLEARANCE SALE**

**REMEMBER? Our Extra LOW LOW PRICES IN JANUARY**

We were selling our regular \$525 special quality MUSKRATS for only \$375. They were low then; but look now!

**MUSKRAT BACK COATS**  
Finest quality Northern Ontario's Variety of shades and sizes. Reg. \$625 **\$345**

**MUSKRAT BACK COATS**  
Northern backs, heavily furred points. Newest styles and shades. Reg. \$485 **\$285**

**PERSIAN LAMB COATS**  
Extra, extra special values, these super soft lightweight coats are worth twice these prices. Reduced \$250 and more. **\$275 up**

**ELECTRIC SEALS (brown and black)**  
**SILVER BEAVER (dyed rabbit)**  
**JAP RABBIT**  
**MOUTON LAMB (processed lamb)**  
**PERSIAN LAMB (sides)**  
**HUDSON SEAL (flanks) (dyed muskrat)**  
**MUSKRAT (sections)** reg. to \$295 **\$135 up**

**AUSTRALIAN CONEY Dyed Rabbit**  
Only a few coats at this give-away price. Reg. \$149 **\$73**

**PERSIAN LAMB PAW**  
3 coats only, extra fine quality. Who wants a real bargain. Reg. \$525 **\$179**

**HUDSON SEAL Dyed Muskrat**  
4 coats only. Here are the outstanding values of the year. See these beautiful styles and quality. Never so low in years. Reg. \$595 **\$365**

**ALASKA SEALSKIN (brown)** reg. \$1075 ..... **\$775**  
**GREY PERSIAN LAMB**, reg. \$975 ..... **\$695**  
**SHEARED RACCOON**, reg. \$795 ..... **\$575**  
**CHINA MINK**, reg. \$875 ..... **\$575**

These four Coats are of highest quality and are exceptional values. See them.

**Cash Prices Listed** Time Payments at Slightly Higher Prices

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