

Howlan And Vicinity

Mr. and Mrs. Tennis Peters motored to Egmont Bay on Sunday.

Rev. M. J. Rooney visited the sick and aged in Howlan on July 6.

Mr. J. B. Arsenault went on a business trip to Summerside on July 5.

Mr. Ray Griffin and family of Tignish, were in Howlan on July 3.

Mrs. Peter Gallant and daughters of Woodstock, were visiting at the home of her sister, Mrs. Eusebe Arsenault, on July 4.

Mr. and Mrs. Ray Noonan and daughters of O'Leary, were in Howlan on July 4.

Mr. and Mrs. Gilbert Gaudet and Miss Marie Luce Pitre of Woodstock, were in Howlan recently.

Mr. and Mrs. Fred Jones and little son of Toronto, who spent the past week with Fred's folks at Plusville, are now in Howlan with Mrs. Jones' folks.

Wild strawberries are now ripe and the crop seems very good this year and of a good size.

Miss Lauretta Arsenault, who is employed at Summerside, visited her parents in Howlan on June 30.

Friends of Mr. Joe Gallant of Kelly Road, regret to know that he has again returned to the San in Charlottetown.

Mr. and Mrs. Sam Beaton and family of St. Eleanors were in Howlan on June 30.

Mr. and Mrs. Frank Platts of Tyne Valley were in Howlan recently.

Mr. and Mrs. Isidore Perry and their three sons, Mr. and Mrs. Albert Martin of Summerside, were in Howlan and Duvar on July 4.

Mr. and Mrs. Everett Gallant and family of Miscouche were in Howlan and Plusville on July 4.

Mr. and Mrs. Wm. Pickering and family of Summerside, were in Howlan recently.

Mr. and Ms. Fred Jones, motored to Summerside on July 5, where they were dinner guests at the home of Mr. and Mrs. Wm. Pickering.

Master Alfred Arsenault, son of Mr. and Mrs. Fred Arsenault, entered the Western Hospital, on July 4, where he underwent a tonsillectomy.

Master Dale Gallant was guest of his grandparents at Howlan last Tuesday while his parents were in Charlottetown.

Mrs. Vincent Ferry spent last Tuesday in O'Leary at the home of her brother and sister-in-law, Mr. and Mrs. Jackie Arsenault.

Miss Gail Arsenault of Fortune Cove, is now a guest of her little cousins, Elaine, and Shirley Arsenault at Howlan.

Mr. Rosamund Casey of Rumbold, Maine left on last Monday morning to visit his folks in N. B., before returning to the U. S. A.

Mrs. Rosamund Casey and sons spent last Tuesday afternoon at the home of Mrs. Casey's sister, Mrs. F. Gallant, Howlan.

Mr. and Mrs. Rosamund Casey and sons of Rumbold, Maine, Mrs. John Cahill of Summerside, and Mrs. John Finnan and daughter

District Convention In Prince County

—Approximately 65 women assembled in Central Bedeque Hall on June 23, for their 26th annual district convention.

Presiding over the meeting was Mrs. Stirling MacKay of Albany. The secretary was Mrs. Kenneth Muttart of Searletown.

Following the opening address of welcome was given by Mrs. Ellsworth Bassett of Albany and responded to by Mrs. Edwin Lord of Central Bedeque. Owing to the absence of Mrs. Alfred Kelly, Institute reporter, her summarized report of the year's work was read by Mrs. Walter Craig.

A mirth-provoking dialogue, "Institute News" was presented by four members of the Bedeque W. I.

The first guest speaker was Mrs. Allison MacMillan who outlined the benefits of such a convention.

A lively sing-song directed by Miss Robin with Mrs. Brewer Waugh at the piano was enjoyed and followed by a sale of candy, "Fun and Nonsense" consisted of a very humorous reading given by Mrs. Roy Hill of Freetown.

The report of the nominating committee is as follows:

President, for 1954, Mrs. Austin Roberts, Midleton.

Vice-President, Mrs. Hubert MacNeill, Freetown.

Secretary, Mrs. Charles MacFarlane, Fernwood.

Institute Reporter, Mrs. Richard Davies, Borden.

The following resolutions were read by Miss Louise Callbeck:

(1) Whereas we express our thanks and appreciation to the Convention executive, the Supervisor, Mrs. MacMillan, Dr. Henry Moyses, Mr. Harry Robins, and to all who have given of their time and efforts to make this convention a success.

(2) Whereas the lack of road signs is a source of inconvenience to visitors; resolved that we ask our government to place signs on our main highways which clearly mark the beginning and end of each village.

(3) Whereas juvenile delinquency is assuming alarming proportions and whereas we feel a contributing factor is the lack of co-operation between pupils and home and school; resolved that our Women's Institutes assume leadership in the promotion of a committee in every district to work with the Home and School Associations.

(4) Whereas the advertisements of intoxicants are becoming ever more insidious and occupy space out of all proportion to other commodities in certain Canadian magazines and whereas our youth are thus exposed to alcoholism, a contributing factor is the most prevalent and deadly disease of our age, every time they open these magazines; resolved that this Convention strongly censure the publisher, Ethel of Woodstock were guests at the home of Mr. and Mrs. Frank Gallant on July 4.

Also present were Mr. and Mrs. Fred Jones of Toronto.

Master Kenneth MacQuarrie of Wilnot, is now visiting at the home of his grandparents at Howlan.

Congratulations to Mr. and Mrs. Donald Platts who were married recently at the home of the bride's parents, Mr. and Mrs. Percy Sweet. Mr. and Mrs. Platts are now on their honeymoon and will reside in Howlan.

Both Masses at St. Anthony's on Marian Day, July 7, were very well attended and a large number received Communion. In the afternoon the parish was well represented at the Marian Day celebration held at the Immaculate Conception Church, Palmer Road, where Mass was celebrated out-of-doors. In the evening the parish was represented at the celebrations at Brae. Members of St. Anthony's Choir were assisting at Brae.

HC.

tions which accept these misleading ads and further that we urge our members to discontinue their support.

Miss Robin, Supervisor, gave an illustrated talk on nutrition, showing the vitamin content of fruits and vegetables.

At the close of the afternoon session, supper was served by Albany Institute.

The first speaker of the evening session was Dr. Henry Moyses who gave a talk of educational value on community planning.

The second speaker was Mr. Harry Robins of Charlottetown, who spoke and gave a demonstration on chicken barbecue which was much appreciated.

Other program numbers included: Duet, The Bird's Ball, by John

and Jeanie Wright.

Puppet Show, Doreen Baker and Maxine Campbell.

Solo, All Thru The Night, Hazel Robinson.

Reading, Jimmie Butler and the Owl, by Beverley Morris.

Duet, It Is No Secret, Waine Reeves and Shirley Hatfield.

Mouth Organ and Guitar selection, by David Profit.

Solo, There is a Lady, J. B. Lewis.

Reading, My Grandma, Beth MacFarlane.

One-Act Play, "Mr. Peter Bryce Bachelor."

A special collection amounting to \$36.86 was taken in support of the Mysore Project. Door and candy proceeds amounted to \$50.18 which will go to the P. C. Hospital and Provincial Sanatorium.



From One Cook to Another

by Mary Blake
Carnation Home Service Director

TROPICAL TREATS FOR "UP-NORTH" MEALS

THERE'S SOMETHING VERY GLAMOROUS about Southern cooking, isn't there? Just tell the family that there's Southern-Fried Chicken for Sunday dinner... and see if you can keep them from haunting the kitchen! Promise a Hawaiian or South American dish—and excitement runs high.

That's why I occasionally like to give you recipes with a southern accent. Such recipes as my Hawaiian Custard Pie, for instance—Hawaiian, because you spread it with crushed pineapple at serving time. As for the filling itself—well, it's smooth and rich-tasting beyond describing... because it's made with Carnation Evaporated Milk. You'll be amazed at the wonderful things that double-rich, heat-refined Carnation does for custards. Gives them the wonderful consistency and rich flavor you'd expect if you made them with cream.

SOUTHERN-FRIED CHICKEN

(Makes 4 servings)

Cut a frying chicken in serving pieces. Dip one 1/2 cup undiluted Carnation Evaporated Milk, then in 1/2 cup seasoned cornmeal. Brown in frying pan in 1/2 cup shortening. Top with 1/2 cup (each) chopped green onions and pimiento. Bake in moderate oven (350 deg. F.) for 30 to 40 minutes, until chicken is tender. Remove to hot platter.

HAWAIIAN CUSTARD PIE

(Makes a 9-inch pie)

4 eggs
1 teaspoon salt
1 teaspoon vanilla
1 large can undiluted Carnation Evaporated Milk
1 cup water
1/2 cup sugar
Unbaked 8-inch pie shell
1 small can crushed pineapple, drained

Combine first six ingredients; beat with rotary beater until smoothly blended. Pour into unbaked pie shell. Bake 15 minutes in hot oven (425 deg. F.). Lower to moderate (350 deg. F.); bake until set so that a knife inserted in the centre comes out clean (about 30 minutes longer). Cool. Just before serving, spread with the well drained pineapple.

CREAM GRAVY

3 tbsps. chicken drippings
3 tbsps. seasoned Evaporated Milk
1 cup water

Blend chicken drippings and four over low heat. Mix Carnation and water, and stir slowly into flour mixture. Stir and cook until mixture reaches the boil.

FOR MORE TEMPTING COLOR, for more delicious flavor, for economy, "cream" your coffee with undiluted Carnation Milk. Millions of critical coffee lovers do. They prefer Carnation to any other brand of evaporated milk—even prefer it to cream in coffee. Try it! You'll love it.

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, "Desserts—Plain and Fancy". Delicious desserts you'll love. Write Carnation Company Limited, Toronto, Ontario.



WE'RE LOADED



A thousand-and-one LOW PRICES fill our market every day because our policy is to LOW PRICE EVERY ITEM on every shelf... in every case. And these EVERY DAY LOW PRICES on fine quality foods you prefer for good-tasting goodness are a thousand-and-one good reasons for buying ALL your food needs here. They'll cut your food bills down to budget size... and give you more good eating for your money. Because our market's loaded with low prices—your shopping cart is LOADED WITH SAVINGS—every time you shop at CO-OP SUPER MARKET.

Fruits & Vegetables

- RED RIPE TOMATOES ... per ctn. 25c
- LARGE FLORIDA GRAPEFRUIT 3 for 29c
- NEW ISLAND POTATOES 3 lbs. 25c
- GREEN PASCAL FLORIDA CELERY lge. sticks 17c
- NEW ISLAND BEETS, lge. bunches, 2 for 25c
- FOR JUICE ORANGES, 2 doz. in bag 69c

AYLMER'S 20 OZ. TINS

- PORK & BEANS, ... 2 for 35c
- AYLMER'S 11 OZ. BOTTLE KETCHUP ea. 23c
- MAPLE LEAF 1 LB. CTN. PURE LARD lb. 25c
- FREE CAKE PALMOLIVE SOAP WITH FAB large size 39c
- LYNN VALLEY 15 OZ. TINS PEAS, stock up! 2 for 29c
- ORANGE & LEMON CANDY SLICES, 12 oz. pk. 25c
- LARGE JAR DALTON'S MUSTARD 16 oz. 19c
- YORK BRAND 16 OZ. PEANUT BUTTER ... ea. 43c

Quality Meats

- T-BONE STEAK PER. LB. 59c
- LEAN MEATY PORK CHOPS per lb. 65c
- MAPLE LEAF SMOKED MIDGET COTTAGE ROLLS, about 3 lb. lb. 79c
- SMOKED SHANKLESS PICNIC HAMS lb. 57c
- FRESH TASTY—TRY SOME PORK LIVER per lb. 23c
- FRESH CHILLED SPRING MACKEREL 2 fish for 29c
- FRESH CHILLED SCALLOPS lb. pkgs. 59c
- CHICKEN - LICKEN CHICKEN YOUNG PLUMP SPRING, LB. 43c

Hurrah for Home-Made Jams and Jellies!

For Sure Success in jam and jelly making use Certo

Gives you up to 50% more from your fruit. Takes only 1/3 the time

CERTO RECIPES END GUESSWORK—SAVE TIME AND ENERGY—GIVE BETTER RESULTS

IT'S NATURE'S OWN HELPER—Certo is fruit pectin—the natural jelling substance in fruit—extracted and refined to help you make better-tasting jams and jellies quickly and easily.

SAVES TIME AND WORK—Once your fruit is prepared it takes only 15 minutes to make a whole batch. That's about 1/2 the time needed for old-fashioned, long-boil recipes.

A ONE-MINUTE FULL, ROLLING BOIL—that's all you need with Certo. No long, tedious boiling and stirring over a hot stove. What a relief!

50% MORE JAM OR JELLY—NATURAL TASTE AND COLOR—As no long boiling-down is needed hardly any juice wastes away in steam. You actually average 50% more jam or jelly from the same quantity of fruit.

And since the boil is too short to spoil the fresh-fruit taste or dull the fresh-fruit color, jams and jellies taste delicious—look bright and sparkling.

SURE RESULTS—NO GUESSWORK—Success is sure if you follow carefully the recipes that come with Certo. There's one for each kind of fruit. Don't change a thing.

Recipe Booklet under the label of every bottle and in every package. Each type has special recipes that must be followed. They are not interchangeable.

Take your Pick—LIQUID or CRYSTALS
Certo in either form gives equally good results

HERE'S A REAL COOLER Welch's Pure Natural GRAPE JUICE Large 32 oz. ... 49c Med. 16 oz. 27c

Fill a glass 1/3 full with Grape Juice, add ice and fill up with Seaman's Ginger Ale. Delicious you bet!

PEPSODENT—33c SIZE TOOTH PASTE only 27c

MAKING ANY JAM? CERTO, regular size 29c

EXTRA SPECIAL RINSO LARGE SIZE PACKAGE 29c

Try them with the new Sensational CHEEZ TREET 8 OZ. TUMBLER 29c

Items in this ad also on sale at: Montague, Vernon River, Morell, Tracadie and North Rustico

YOUR CO-OP STORE

117 QUEEN ST. CHARLOTTETOWN PHONES 8557-8558