Large Crowd Enjoys Community Carol Sing

Nearly 400 city residents last night joyfully joined in singing well-known Christmas carols at the Prince Rupert Christmas Carol Community Sing in the Civic Centre auditorium following the Sunday night church services.

A group of soprano, alto, tenor and bass voices on the stage and a 14-page orchestra provided musical background.

The entire assembly was under the direction of William Brown.

Selections sung in order were "Joy to the World," "Good Christian Men," "Silent Night," "The First Noel," "Good King Wenceslas," "Shepherds, shake off your drowsy sleep," "God rest you merry, Gentlemen," "O Come, all ye faithful," "Away in a Manger" and "Hark, The Herald Angels Sing."

For the second half of the carol sing the Rotary Chorus, under the direction of Charles P. Balagno, sang "O Come, O Come Emanuel," "Little Town of Bethlehem" and "Silent Night." "Carol of the Bells," special arrangements of "Deck the Hall" and "Beautiful Saviour," and the spiritual "Behold that Star."

Soloist was Mrs. R. L. Wicks.

W. C. Hankinson, president of the Prince Rupert and District Music and Drama association welcomed the gathering.

Navy, RCMP Play Host To Children

Excitement was high yesterday afternoon as more than 150 children waited for Santa Claus to present them with gifts in the navy drill hall where the ships company of HMCS Chatham and RCMP members from Prince Rupert subdivision city and Port Edward detachments played host to the children.

Cartoon movies were shown, followed by Christmas music played by the Navy band led by Commissioned Officer Peter Lien (SB) heralding the arrival of Santa Claus.

The children were delighted with clowns who mingled among the crowd.

Assisting Santa with the distribution of gifts were Wrennettes while Sea Cadets handed out fruit, candy, ice-cream and pop to the youngsters.

Parents were served tea in the Chief and Petty officers mess.

General convener was Chief Petty Officer William Murray, RCN.

Militia Unit "Stands Down"

Regular drill and parade nights for the 120th Harbor Defence Troop RCA (M) stopped December 17 as the unit "stood down" for the Yuletide season.

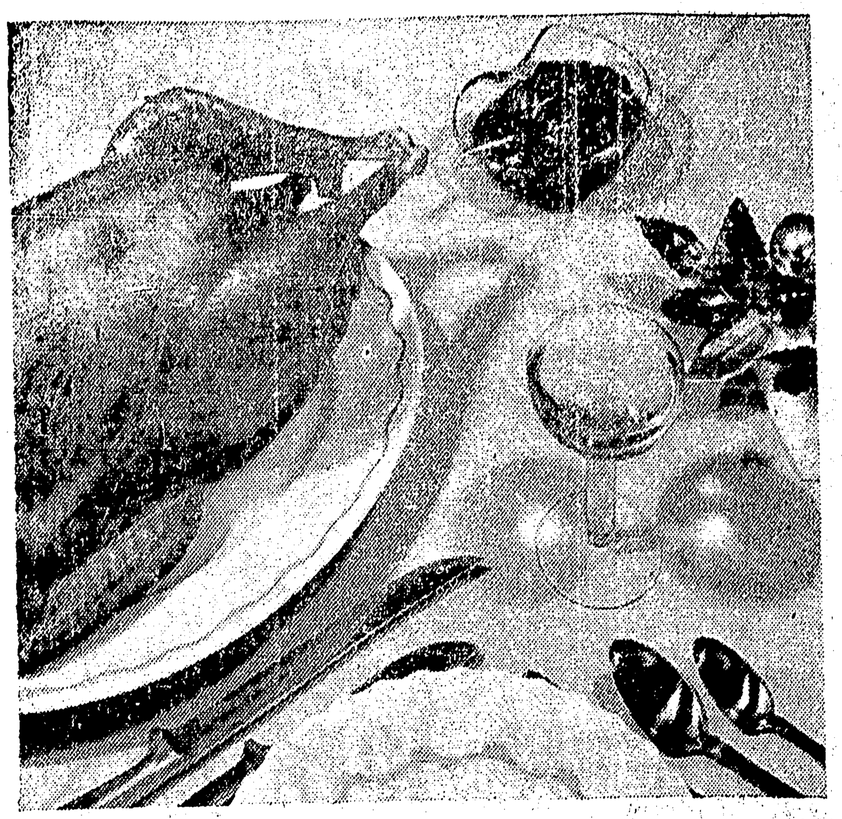
First parade of the New Year will be held Monday night, January 7.

A party for army personnel and their guests will be held December 28 at 9 p.m. in the Armories. Members will attend in uniform. Persons attending are asked to phone Mrs. A. C. Thody at 5391.

LONG HISTORY

The national bardic festival of Wales, the Eisteddfod, was instituted by Prince Rhys Ap Griffin in 1176.

In Order To Give Our Staff
A Well-Deserved Holiday, We Will Be
Closed All Day Thursday, Dec. 27
COOK'S JEWELLERS



AS TRADITIONAL as the holly wreath and the family Yule tree at Christmas in Canada is the tender, golden brown turkey that dominates the festive table. Serving of light, well-chilled table wines is a flavorful and natural accompaniment to roast turkey. Pour the wine in five to eight ounce table goblets as the turkey is being carved. Canadian dry and medium dry white table wines, served chilled, make an ideal table beverage at the turkey course. After the dessert course, pour your guests 2½ to 3 ounces of rich ruby red port wine. It aids digestions and is a perfect topper for the big meal.

Carving Turkey Not Difficult Chore For Host if Simple Rules Followed

If you're a holiday host and carving the Christmas turkey is the only dismal spot in an otherwise joyous holiday—take heart! It isn't as difficult as it may seem.

The following simple directions for properly disjointing and slicing the holiday bird can help the inexperienced carver:

Naturally you must have a good sharp carving knife! The job will prove easier if you stand up to carve and always carve the side of the turkey that's away from you. If the carver is right-handed, place the legs on the bird to the right; if left-handed, to the left.

First, remove a leg by holding the drumstick firmly with the thumb and forefinger. Cut through the skin and sever joint. Press leg away from the body with the flat side of the knife, then cut remaining skin on the back. Place leg on a service plate.

Disjoint drumstick and thigh by holding leg at almost right angles to the plate and cutting through meat to the bone. Hold thigh with knife and press down on drumstick until bone snaps.

Slice leg meat by holding drumstick perpendicular and cut down, turning leg to get uniform slices. To slice thigh meat, straddle the bone with fork and cut meat in lengthwise strips.

Next, remove the wing by inserting knife at right angles to breast about 1½ inches above wing and cutting straight down through wing joint.

To slice white meat, insert knife in rib section on opposite side. Hold knife parallel to breast and cut with a sawing motion. Start first slice just above place where wing was removed.

PERSONALS

G. H. Fraser, 411 McBride Street, left by Canadian Pacific Airlines plane today for Vancouver where he will spend Christmas and New Year's with his son Lloyd. He expects to return following the Christmas season.

Mrs. Norman Shenton, 1301 Sixth Avenue East, left by plane today for Vancouver where she will spend Christmas with her husband, who is receiving medical treatment in Vancouver.

Mr. and Mrs. B. H. Craft and their daughter Sheila of 1432 Sixth Avenue East, left today by plane for Queen Charlotte City where they will spend Christmas with Mrs. Craft's parents, Mr. and Mrs. B. F. Roberts.

University students attending the University of British Columbia arriving home to spend Christmas with their families were Donald Martinusen, Georgina Mitchell, Margaret Watts, Russell Morrison, James Bateman, David Ridsdale, Arthur Barnett, Alfred Strand, James Baldwin, Harold Fletcher, Garth Fletcher, Kenneth McKinnon, Judith Lloyd, William Becker and Robert Ritchie.

Attending Surpass Pacific College, Vancouver and arriving home over the weekend were William Birtch, Stanley Kaardal, Rodney Phillipson, Christo Furniotis and Frank Barton.

Julie Proekter, who is attending Victoria College, Victoria, and Patricia Mitchell, attending Sprott-Shaw Business school, Victoria, are also home for Christmas.

Miss Rosalind Thain, daughter of Mr. and Mrs. George Thain, 528 Ninth Avenue West, arrived home yesterday by plane via Terrace from Vancouver, to spend Christmas with her parents. Miss Thain will return Thursday to Vancouver where she is employed with radio station CFUM as librarian and receptionist.

Mrs. Anderson Dies Aged 56

Resident of the city for 15 years, Mrs. Lottie Anderson of 806 Fraser Street died this morning at the age of 56.

Mrs. Anderson who was born in Edmonton is survived by one brother, Napoleon McGillivary of Ashmount, Alta., and five sisters: Mrs. Tillie Bouvette, Mrs. Elizabeth Neilson and Mrs. Sybil Veikley, all of Edmonton; Mrs. Emma Robinson of Redwater, Alta., and Marjorie McGillivary of Prince Rupert.

Her husband, Charles predeceased her a year ago.

Funeral arrangements will be announced later by Ferguson Funeral Home.

TASTY FRUITS

Four-fifths of the world production of dates comes from the green valleys of Iraq.

Apple Cider Gravy on Ham

Set your guests talking about your apple-cider gravy over top tender ham! Keep it a secret, if you wish, or brag about your discovery that ac'cent (pure monosodium glutamate) on roast and in gravy is the key to your dinner success.

CIDER GRAVY

2 tablespoons fat
3 tablespoons flour
½ teaspoon ac'cent (pure monosodium glutamate)
Few grains pepper
1 tablespoon prepared mustard
Dash tobacco
Cider from baking pan.

Melt fat; blend in flour, ac'cent, pepper, mustard, and tabasco. Measure cider from pan; add enough cider or water to make 2 cups; add to saucepan. Cook, stirring, over low heat until smooth and thickened. Add salt if necessary. Makes about 2 cups gravy. Select a centre slice of tender ready-to-eat ham, about 1½ inches thick. Score fat edge at half-inch intervals. Brown on both sides in a little hot fat. Place in baking pan; sprinkle top with ½ teaspoon ac'cent (pure monosodium glutamate). Pour 2 cups sweet apple cider into baking pan; bake in moderate over (350° F.) 45 minutes basting with cider in pan at 15 minute intervals. Make gravy with cider remaining in pan. Garnish with walnut-stuffed steamed pitted prunes. Makes six servings.

Francois Lake News

By AGNES H. NEAVE
Daily News Correspondent

Gaza Nyeste and Monty Harrison have both been very ill with double pneumonia. Although the mild winter has been pleasant it has brought a lot of sickness, with measles and mumps still breaking out all over the district.

Johnny Prinz of Wistaria has both his hands badly burned when he threw some gasoline on a fire he was building beside the lake. He did not realize that his gloves were saturated with the gas from the bottle from which he was pouring gasoline to help the fire along. He ran and threw himself into the icy water to put out the flames. It will be several weeks before he will be able to work again.

The Public Works sander has been through, spreading gravel on the icy roads at the approach to the corners. Our roads have been kept clear of snow by the snowploughs which worked day and night after the two heavy snows we have had.

Lawson Sugden, game management biologist, whose home is at Williams Lake has been working in this district in connection with the moose population. Bill Harrison piloted his plane which took Lawson over the district between Vanderhoof and Telkwa and to Ootsa Lake south. In 11½ flying hours they counted 1,140 moose.

After a long egg famine here the hens have at last decided to start to lay. The eggs were certainly welcome for Christmas baking.

Terry McNeice came in from Prince Rupert on Wednesday to stay with Bill and Marie Wood. He and George Olsen both bagged a moose on Thursday.

The snowploughs pushed a huge bank of snow up in front of the Church so that we had to dig through this and a foot and a half of snow on the level to make a path in for the Sunday morning Christmas service. After the service Canon Atkinson gave out the Sunday School prizes. There were three with a full attendance record—Sylvia Partington, Richard and Marie Neave, Edward Gatacre and Aleta, Jeannie, Freddie and Elsie Peters were presented with a book.

At the inquest on Wednesday in Burns Lake it was decided that the death of Helmut Eberhart was "caused by person or persons unknown." He was found dead beside the road near the Nadina Lake Camp early November 12. A rifle was found beside him and he was shot in the head.

Robert Sims, truck driver for Quant Lumber Company, was badly crushed when the truck slid back and went partly over him.

Irma McKay Wins Award

Irma McKay, daughter of Mr. and Mrs. Joshua McKay, 203 Ninth Avenue East, was an award winner in a Vancouver Daily Province Christmas coloring contest, it was learned today. Irma has received by special delivery, a gift certificate for her entry, one of the best colorings of Santa Claus and his reindeer.

Seaman Loses Bearings When on Land

SAN FRANCISCO (AP) — Don Richfield, chief electrician on the freighter Japan Transport, was full of Christmas cheer as he returned to his ship early Sunday.

He took a bearing on the gangway and charged on full steam ahead. But somebody must have moved the gangplank. Richfield, 44, made an impressive splash—right in San Francisco Bay.

A longshoreman tossed him a line and a policeman commented that Richfield came up "cold, smiling and sober."

ANCIENT RIGHTS

Both married and unmarried women in ancient Egypt had the right to dispose of their property as they wished.

READERS

● Buy your Show Tickets at the Grand Cafe. Avoid line-ups. Grand Cafe wishes to extend a Merry Christmas to all. This week we offer you Barbecued Duck, Deep Fried Prawns, Chicken Giblet Chop Suey. SPECIAL—Roast Turkey, Fried Half Chicken, and the best Red Brand T-Bone Steaks. Open till 2 a.m. Saturday. Dial 3215. (300)

Forget Something?
We will be Open
Thursday, Morning,
December 27
— BETTER LATE THAN NEVER —
Variety Store

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and Save time later
Prince Rupert Florists
300 3rd Ave. W. Dial 2347

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Created for Canadian Hospitality
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May the joys of the Holiday Season come to your home...to stay!
LING the TAILOR

Hello
We're coming your way with a friendly wish for a very Happy Holiday.
Sally Shops Ltd.

Holiday Greetings
May this Holiday Season bring you everything you want most.
NORTHWEST CONSTRUCTION

SEASON'S GREETINGS
We sincerely hope that joy and peace may be yours at Christmas and through all the days of the New Year.
LYONS FINE FOODS LTD.

Cheerful Holiday Wishes
Mind if we pop up with a Yuletide wish for everybody? May your Christmas be a joyous one, remembered for years to come.
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Greetings
Permit us to express our sincere thanks for your valued patronage, and to wish you all the joys of the holiday season.
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