Rebekahs hold fete, give hampers

The Centennial Rebekah Lodge No. 40 will give needy families in the city Christmas hampers.

The decision was made last night when the lodge held a short business meeting in the Valhalla hall with Noble Grand Mrs. Edwin Fregin presiding.

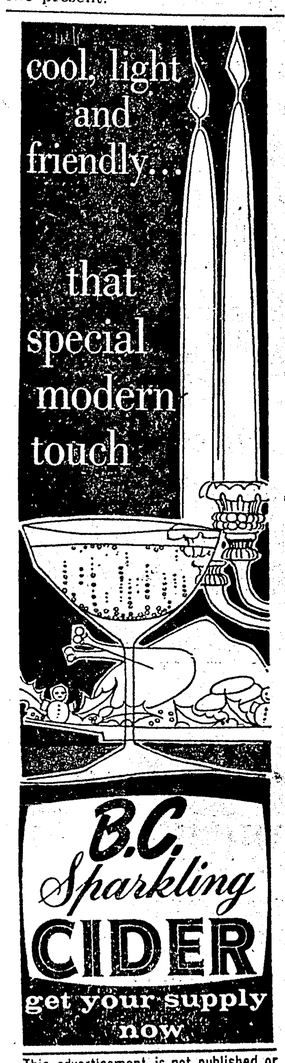
Highpoint of the night's activities was the joint-Christmas party with Rebekah members, their husbands and Oddfellow members and their wives.

More than 40 persons sat down to pot-luck smorgasbord supper, directed by kitchen conveners Mrs. Norman Moorehouse, Mrs. James Gilbert and Mrs. Charles Wilkinson.

Tables, decorated by Mrs. William McDade were festively arranged with pine sprays, frosted cones and lighted candles.

A sing-song and games comprised the enjoyable entertainment, with Mrs. McDade in charge of the committee.

To conclude the gay affair, gifts were exchanged by everyone present.



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MR. and MRS. J. R. ARSENEAU
— Photo by Nishio-Van Meer Studio

Arseneau-Garbutt rites repeated at Annunciation

The Church of the Annunciation was the scene of a lovely double-ring ceremony December 3 when Marlene Grace Garbutt became the bride of Joseph Richard Arseneau at 7 p.m. in a setting of flickering candlelight.

Rev. M. C. Murphy officiated at the evening service for the daughter of Mr. and Mrs. Wilfred R. Garbutt of this city and the son of Mr. and Mrs. James S. Arseneau also of Prince Rupert.

Given in marriage by her father the bride was radiant wearing a white brocade gown fashioned in ankle length. The fitted bodice was framed by a circular neckline and long sleeves tapered to lily points, and fell to a semi-flared skirt gracefully gathered at the hips.

Her headpiece of pearls and sequins were repeated in the neckline of the dress and she carried a colonial bouquet of red roses and white carnations for pretty color contrast.

Miss Shirlene Garbutt attended her sister as maid-of-honor choosing a gown of surf-green styled on princess lines and for color accent she carried pink carnations. Her feathered bandeau was in white.

James A Arseneau attended his brother as groomsman.

Performing ushering duties were Steve Comadina and Allan Majore. Church organist was Mrs. Denis Rowse.

At the reception in the Canadian Legion auditorium the bride's mother was charming as she received her guests wearing a pale green sheath gown offset with beige accessories.

The groom's mother was lovely in a silver-blue gown and aso chose beige accessories. They both completed their costumes wearing corsages of pink carnations.

The three-tiered wedding cake was the focal point on the bride's table, adorned with white tapers and flowers en tone.

Proposing the toast to the bride was T. G. Bateman.

Frank Derry, as master of ceremonies, read congratulatory telegrams received from Winnipeg, Port Alberni, Vancouver, Kitimat and Prince George.

Friends of the bride acting as serviteurs were Misss Judy Thomas, Miss Thelma Childs and Miss Sonja Berg.

CONFIDENTIALLY YOURS
—by Byrne Hope Sanders

MONTREAL, Dec. 15th—Just 8 shopping days left! But there's no reason to panic! I'm taking advantage of the wonderful BANK OF MONTREAL Christmas Services. For some of the "difficult" names on your list, you just can't beat those holly-happy B of M Christmas Cheques and Money Orders in their gay Christmas envelopes and folders. They're magic presents that turn themselves into the very things your family and friends really want most. And, for the small-fry, B of M Savings Accounts of their very own, with special Christmassy looking Passbook Covers adding a cheerful touch to this educational gift. But time's awasting—see your B of M soon!

LET'S TALK TURKEY about how to serve left-over turkey deliciously. My favourite way is cold, in a salad or sandwiches with the light and lively flavour of MIRACLE WHIP. Yes, Miracle Whip makes cold turkey taste twice as delicious. That's because the flavour of this unique salad dressing enhances other flavours—never overwhelms them. You'll be using a lot of Miracle Whip this month, so be sure to buy it in the large, 32-ounce economy size. You'll find when you buy it always fresh . . . always fresh because it's that Miracle Whip is so popular!

YOU'LL BE KNOWN as a truly imaginative hostess when you delight your guests with this luscious **Easy Ham Dip**, made with NESTLE'S PURE THICK CREAM.

Combine 1 (6 ounce) tin Nestlé's Pure Thick Cream, 2 tablespoons lemon juice, ¼ teaspoon dry mustard and ¼ teaspoon Worcestershire sauce. Blend in 1 (3 ounce) tin deviled ham. Yield: Approximately 1¼ cups dip.

NOTE: ½ cup minced cooked ham, shrimp or crabmeat may be substituted for deviled ham.

Be sure to keep several tins of Nestlé's Cream always handy during the December holidays—ready to use in all kinds of delicious ways. You see, Nestlé's Cream is pure, thick pasteurized cream in tins. I'm sure you'll agree that it's the new, easy way to have delicious cream on hand whenever you need it.

LUNCH TIME AGAIN . . . and I've discovered a way to make even a mid-winter lunch as much fun as a picnic. It's no trick at all with AYLMER DILL PICKLES. They're a grand treat to eat with sandwiches or left-over cold cuts . . . and they're a very special surprise for the youngsters' school lunch boxes. Just wait 'til you taste their tart, exciting flavour — succulent and sunshine-fresh, I know you'll agree they're the nicest dills ever. And you'll be delighted with the truly reasonable price of Aylmer Dill Pickles —and the superb Aylmer quality that makes them the best buy of all!

IF YOU DREAD THE COLD WINDS OF WINTER because you suffer from neuritis, arthritis or rheumatic pain—you'll be glad to know that relief can be yours through taking TEMPLETON'S T-R-C's. I have before me a pile of grateful letters from men and women in every province who have been helped by T-R-C's. Why not let them help you, too? And with each purchase of T-R-C's, you will be given a Free Sample of Templeton's new FLAME-cream Liniment. So here's double insurance against winter aches and pains . . . T-R-C's to be taken internally and FLAME-cream to be applied externally for fast, comforting relief.

PRINTED PATTERN

by Anne Adams

Just for the pure sake of flattery, choose this gently draped neckline — flared or slim skirt (both versions included). Crepe, tissue faille, surrah — all are ideal for holiday parties.

Printed Pattern 4531: Women's Sizes 36, 38, 40, 42, 44, 46, 48. Size 36 take 3½ yards 39-inch.

Send **FIFTY CENTS** (50c) in coins (stamps cannot be accepted) for this pattern. Please print plainly **SIZE, NAME, ADDRESS STYLE NUMBER.**

Send order to ANNE ADAMS, care of Prince Rupert Daily News Pattern Department, 60 Front Street West, Toronto, Ontario.

Specials effective Friday, Saturday and MONDAY, Dec. 16th, 17th and 19th

Christmas Bargain BONANZA

GRADE "A" EVISCERATED
TURKEYS!
SWIFT'S PREMIUM BUTTERBALL! 16 lbs. up 59c lb
12 to 16 lb. 65c lb
10 to 12 lb. 69c lb
NO FUSS!! NO MUSS!! With a TOM-BOY Turkey!

TENDERSWEET READY TO SERVE
HAMS!
½ or Whole ..... 69c lb

SAUSAGE MEAT! BURNS SHAMROCK ..... 49c lb
Want to make your own mincemeat?? SUET! 25c lb

Pacific Milk! For your Christmas Coffee. 6 TALL TINS 99c
Eggs! Farm Fresh! Direct from Bulkley Valley! Grade "A" Large. Doz. 69c
Dinner Rolls! Van's fresh baked. Doz. 33c
Mincemeat! York Brand, 24-oz. Jar 53c
Cranberry Sauce! Ocean Spray, whole or jellied, 15 Oz. ..... 2 FOR 49c
Mushrooms! Money's — tasty, flavorful, 10-oz. Tins 33c
Pickles! Rose, sweet mixed, 16-oz. bottle 37c
Strawberries! Pixie, fresh frozen, 12-oz. Pkt 39c
Kernel Corn! Libby's 14-oz. Tin ..... 2 FOR 37c
Grapefruit Juice! Libby's Unsweetened, 48-oz. Tins ..... 2 FOR 75c

Mandarin Oranges!
Per Box $1.69
Enjoy them while you can Bundle of ..... 2 FOR $3.35

Emperor Grapes!
Sweet and Juicy ..... 19c lb

Carrots!
Crisp and Crunchy ..... 2 LBS 19c

Savoy Cabbage!
Large Fresh Heads Each 29c

WE DELIVER

(WE RESERVE THE RIGHT TO LIMIT QUANTITIES)

Open Friday night until 9 o'clock for your shopping convenience.

TOM-BOY STORE