GUIDED TOURS SPECIAL FEATURE

# United Residence setting for tea, sale Wednesday

The United Residence at 338 Fourth Avenue West will be the setting for the lovely spring tea and sale event being staged Wednesday afternoon by the First United Church Woman's association.

Besides providing a pleasant social afternoon, the function will give the public an opportunity to tour the United Residence under the guidance of Miss Wilma Sharpe, social church worker.

Attractive booths of home-baking and plants will be featured.

The First United Church Young Woman's group is participating with a baby - sitting service together with convening stalls of candy and white-elephant items.

To be held from 2 to 5 p.m. Mrs. R. W. K. Elliott, wife of the church pastor and Mrs. Roy Boychuk, WA president, will receive at the door

Attending as cashier will be Mrs. Lester Franklin.

# SALVATION ARMY TEA, SALE PROCEEDS FOR GIRLS' LODGE

The sum of $175 will be added to the special project fund of The Salvation Army Young Women's Lodge following the successful tea and sale Saturday staged by The Salvation Army Home League at 251 Third Avenue West.

Brilliant sunshine enhanced the profusion of daffodils which graced the individual tea tables while the pouring table, also decorated with daffodils, was beautifully centred with the "House On the Bible", the Home League emblem.

Presiding at the pouring table were Mrs. Major Aubrey Rideout, Mrs. Helgi Eirikson, Mrs. Clarence Clegg, Mrs. James Parks, Mrs. Robert Hayes, Mrs. M. C. McDonough, Mrs. Henry Pahl and Mrs. Albert Brooks.

Directing the kitchen were Mrs. Alfred Ostler and Mrs. Paul Starr.

A good crowd attended throughout the function hours of 11 a.m. until 4 p.m.

Officially opening the function was Salvation Army Captain Earl McInnes, Salvation Army Commanding Officer.

Of particular sale appeal were the articles prepared by the students of the Junior Home League at the Girls' Lodge, under the direction of Brigadier Ella Church, Matron.

The sale also offered many attractive Mother's Day gift suggestions, fancy aprons, novelties, knitted goods, home-baking, candy and the Home League Cook Book.

General convener for the pleasant affair was Home League Secretary, Mrs. R. W. Scherk.

VICTOR BASSO-BERT, long time city resident and author of "Social Liberalism" a book on world politics, left Saturday for Montreal from where he will sail on May 5 on the Home Lines vessel MV Homeric for France. Mr. Basso-Bert, who came here in 1909 from Italy via South Africa, was a contractor here for many years. After visiting Paris he plans to tour Italy. He does not know when he will return.

## ANNOUNCEMENTS

Local 708 WA meeting May 1st, Islander Hall building, 8 p.m. (84)

## Women demand money's worth

PARKSVILLE, B.C. (CP)—Some housewifely problems came to light at a forum of British Columbia Liberal women here.

The women, about 100 from throughout the province were attending the forum that ended yesterday, said they want their moneys worth in thread, material, hooks, eyes and elastic in men's and boys' wash-wear garments

Some of the complaints, passed on to the Canadian Association of Consumer Research:

Poor quality thread is used to sew on buttons and zippers.

Hook and eye fasteners squash in the washing machine ringer, the threads pull apart and fasteners pull and tear fabric. They should be replaced by buttons.

The quality of material in wash-wear garments are not up to standard;

Elastic used to hold up boys' torusers does not last.

Returning home Thursday by CPA plane with his mother, Mrs. Yet Wong, was Larry Toms, who just completed his third year at UBC. Mrs. Wong was attending the provincial IODE convention in Victoria.

Advertising
Brings Local Results

## First aid competitions begin May 3

**The Prince Rupert branch of St. John's Ambulance first aid classes will be holding competitions between teams May 3 at 7 p.m. in the Civic Centre.**

**Winners of these contests will go on to compete for the district titles in Terrace on May 24 against winners from Terrace, Kitimat, and Kemano; and district finals winners will proceed to the grand final to be held in Nanaimo.**

**Three teams will take part Wednesday night. They are Canadian National Railways, Columbia Cellulose Company Limited, and "D" Company, Irish Fusiliers of Canada (Vancouver Regiment). Each team is composed of five persons. This is the second time the contest has been held here and the first time district finals have been held for the north.**

## PERSONALS

Dr. and Mrs. R. G. Large returned home by car last night following a seven-week holiday in the south and California

# Highly prized fresh spring halibut now in good supply on food markets

May days are a time for adventuring in the kitchen, as well as in the garden. And what better food to adventure with than one which is in season such as fresh halibut.

From now until summer, fresh Pacific halibut will be appearing in good supply on food markets. In eastern Canada some fresh Atlantic halibut will also be available. Firm, meaty halibut is one of the most highly prized of the white-fleshed fish and in fresh form is notably a spring delicacy.

Another popular food which is now in season is asparagus, with or without embellishment, crisp, green asparagus is a welcome addition to spring menus. For a doubly enthusiastic response from family or guests, team baked halibut steaks with freshly cooked asparagus and splash the combination with a tart, golden, Hollandaise sauce. The following directions have been supplied by the home economists of Canada's Department of Fisheries.

**Halibut Hollandaise**

2 pounds fresh halibut steaks
½ teaspoon salt
Dash pepper
2 tablespoons butter
1 pound asparagus, freshly cooked

Sauce:
3 egg yolks
¼ teaspoon salt
2 tablespoons lemon juice
⅓ cup butter, melted
¼ cup boiling water

Cut steaks, if necessary, to give 4 serving-size portions. Season with salt and pepper. Place in a shallow, greased baking dish and dot with butter. Bake in a hot oven at 450°F. until the flesh will easily separate into flakes when tested with a fork. Allow about 10 minutes cooking time per inch thickness of the steaks. Meanwhile cook asparagus and prepare sauce.

For convenience the sauce may be prepared in advance and then reheated over hot water before serving time. Make it this way Beat egg yolks lightly. Add salt and lemon juice. Stir in melted butter and then boiling water. Place mixture over hot, but not boiling water. Cook and stir for about 5 minutes, or until thickened.

When steaks are cooked, remove to a heated platter and top each portion with a bundle of hot, freshly cooked asparagus. Ladle with a ribbon of Hollandaise sauce. Serve remaining sauce at the table. Makes 4 servings.

BAKED HALIBUT STEAKS topped with spears of freshly cooked asparagus and splashed with a golden Hollandaise sauce, make a tasty and colorful spring treat.
— Department of Fisheries of Canada photo

AUSTRALIA TO SHOW FASHIONS AT B.C. TRADE FAIR — Costumes designed by Australia's leading fashion houses and made from the finest Australian textiles, including the world famous merino featherweight wools, will be shown in the fashion parade of the B.C. International Trade Fair, opening in Vancouver May 3. The Commonwealth will also exhibit opals, a gem that is moving into the forefront of fashion. The Fair, in which 12 nations are taking part, will continue to May 13.

$343.98 REALIZED

# PTA Klondike Night successful fun event

The spirit of Klondike sourdoughs was enthusiastically displayed by hundreds of adults and students Wednesday night when the Secondary Schools Parent-Teacher association held a most successful Klondike Night in Booth Memorial Junior High School.

The activity room was crowded as the games were tested with skill and luck and those with grubstakes kept the refreshment counter busy.

Capturing its share of attention were the Klondike Museum and the mysterious tent, surrounded by a constant audience.

In the gymnasium, the Klondike saga was re-enacted as "Dangerous Dan McGrew met his demise.

Also on stage the Senior High School boys showed "the proper way to model a fashion show."

Not to be outaone the Grade 9 girls presented "The Lighthouse Keeper's Daughter", a clever skit featuring murder and humor.

Raffles, bingo, tumbling and a gold panning operation, all added to the fun-fare and entertainment.

Proceeds of $343.98 earned at the fund-raising venture will be shared equally by the Students Council of both the Junior and Prince Rupert Senior High Schools and the PTA.

Heading the Klondike Night committee was Kevin Watts.

Others on the committee were PTA president, Mrs. O. R. Green, in charge of raffles; Mrs. E. D. Reid, directing the kitchen; Harold Thomas, in charge of refreshment purchasing; Students Leslie McLaren and Robert Gordon, in charge of school entertainment and Judy Grimolfson, junior high school representative in charge of student's attendance.

## CWL earn $101 at sale

The sum of $101 was realized Saturday when the Catholic Women's League held a rummage and bake sale Saturday in the Annunciation auditorium with proceeds ear-marked for the CWL convention to be held in Prince George in August.

Convener Mrs. G. P. Lyons, CWL president, was assisted by Miss Mary Astoria, Miss Pauline Astoria, Mrs. Emilio Pettenuzzo, Mrs. James Rhodes and Mrs. John Basso Jr.

Attending the home-baking table were Mrs. Joseph Cloutier and Mrs. A. J. Beliveau, Mrs. William Bond was in charge of the coffee counter.

# Rebekah Northern district meeting set for Saturday

Plans were completed for the Rebekah Northern District association meeting Wednesday night when the Centennial Rebekah Lodge No. 40 held its regular meeting with Noble Grand, Mrs. William McDade presiding.

It was announced that the association meeting will be held Saturday, May 6, with representatives coming from Smithers and Terrace along with Prince Rupert members and visitors from Kitimat.

To be held in the Sons of Norway Hall beginning at 1 p.m. the meeting will be opened by the Noble Grand and chaired by Mrs. Albert Wood, district association chairman.

The banquet will be held at 6 p.m. in La Gondola.

In other business, Mrs. Frank Grover, formerly from Ontario was welcomed as a visitor.

The membership decided to donate a sum of money to the Fire Relief Fund.

Hostesses for the evening were Mrs. James Hadden and Mrs. George Graham.

## PERSONALS

Leaving yesterday morning by car to attend the 15th annual B.C. Dentist Association meeting in Kelowna from May 4 to 6 were Dr. and Mrs. R. M. D. Waddell. They plan to be gone for three weeks Leaving tonight by car to attend the annual session are Dr and Mrs. H. W. McDonald, who plan to be gone for one week.

IT'S BIGGER IT'S BETTER
IT'S BINGO
CIVIC CENTRE BRING YOUR FRIENDS Monday, 8 p.m.

BLONDIE By CHIC YOUNG

LI'L ABNER By AL CAPP

THE HEART OF JULIET JONES By STAN DRAKE

ARCHIE By BOB MONTANA

LARRY BRANNON By WINSLOW MORTIMER

3215 DIAL 3215
FOR THE BEST IN CHINESE FOOD TRY THE
GRAND CAFE
FRESH BREAD DAILY
Buy your Show Tickets Anytime
Open 'Till 1:00 a.m.

Featuring
ECONOMY MEAT
At your LOCKER PLANT
230 Second Avenue
On ECONOMY TUESDAY and SATURDAY
ROUND STEAK or ROAST 69c lb
MINCED 65c lb
ECONOMY TUESDAY and SATURDAY
May 2 and 6

T-BONE RIB STEAKS 71c lb.
HAMBURGER 35c lb
CHUCK ROASTS 39c lb
RIB ROAST 49c lb
STEW MEAT 61c lb
ECONOMY TUESDAY and SATURDAY
At your LOCKER PLANT
230 2nd Ave.