King Ed PTA backs suggestion made by school superintendent

The need for individual help for the child who is having difficulty in learning was strongly stressed Tuesday night when J. M. Phillipson, District 52 school superintendent addressed the King Edward Parent-Teacher association at its regular meeting.

"It is very difficult for the teacher to spend enough time with the slow learning child in a big class of students," Mr. Phillipson said.

Speaking on the subject "The Parent, The Teacher And The Slow Learner," Mr. Phillipson discussed the urgent need for a separate class in the district which would provide individual instruction for those children who need it.

During the regular business session, the meeting moved to support the establishment of such a class in the district.

Seventy members were in attendance with president Mrs. T. A. Johnstone presiding.

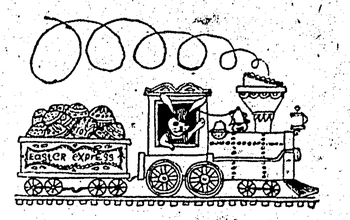
In other business, school principal R. G. Moore suggested that person who had pans at home, which contained home-cooking bought at the PTA carnival last week, could leave them at the school.

Refreshments concluded the meeting.

PERSONALS

John Guthrie, mill manager of Columbia Cellulose Company Ltd., Watson Island and R. H. W. James, technical control supervisor, left this morning by CPA plane for Vancouver en route to various points in United States on a week's business trip.

Wallace's Dept. Store
GOING OUT OF BUSINESS
Sale
Next Week Is Our Last Week!
FINAL REDUCTIONS NOW. Why Pay More. YOU CAN BUY THE SAME NOW
At Wallace's Dept. Store FOR LESS

A NEW BUSINESS HAS JUST ARRIVED!
IN PRINCE RUPERT
YES! OUR BUSINESS INCLUDES MAKING DELICIOUS CONFECTIONERY — FRESH DAILY!


Hand Decorated and Personalized Easter Eggs
Make enquiries about the Golden Egg
Two special prizes in the Easter Egg Baskets only
We Pack For Shipping
IRENE'S PASTRY SHOPPE & CONFECTIONS
611 Third Ave. West Prince Rupert Phone 6118

RUMMAGE SALE, DANCE PLANNED

New members initiated into UFAWU auxiliary

Two new members were initiated into the United Fishermen and Allied Workers' union Women's auxiliary last week when the group held its regular meeting in the Metropole hall.

President Mrs. William Greenwood initiated Mrs. Arthur Brown and Mrs. Alex Johnson.

In other business Mrs. Roy Mouland was delegated to attend the Women's Co-ordinating council.

Plans were made to enter a stall in the Civic Centre Arts and Crafts exhibition to be staged April 16, 17 and 18. Mrs. R. L. Gardiner and Mrs. Arvid Maki will convene the stall.

Tentative plans were also made for the annual "Halibut Farewell" dance to be held April 24 in the Canadian Legion.

Delegates elected to the Ninth Annual Women's Auxiliary convention to be staged in Vancouver March 21, were advised of their duties and obligations.

A report on the rummage sale set for Saturday morning beginning at 9:30 a.m. in the old Vogue Shoe Store on Third Avenue West, showed that there will be plenty of bargains offered.

An invitation is being extended to the public to attend the sale, being convened by Mrs. Mardiner and Mrs. Mouland.

Girl Guide LA nets $250 from tea, sale

The Prince Rupert Girl Guide association realized the sum of $250 from its annual tea and sale held February 28 in the First United church, it was reported Monday night when the LA held its monthly meeting in the Civic Centre.

LA chairman Mrs. T. C. Melville presided.

In other business delegate to the divisional annual meeting held in Kitimat Saturday, Mrs. Jens Knudsen, reported that the need for an increased active membership in the LA was strongly stressed by Mrs. Don Munday, provincial trainer.

District Commissioner Mrs. R. F. Lucas, reported for Guiders in Prince Rupert, expressed her thanks to the LA for the opportunity of attending the divisional meeting.

Mrs. Lucas also asked that the LA give its full support to the annual "Cookie Week" which will be held across Canada May 1 to 9.

Mrs. Bernard Milnes was named to attend the annual provincial meeting to be held in Victoria, April 2, 3 and 4.

In conclusion Mrs. George West, received her warrant for Brown Owl of the Second Prince Rupert Brownie Pack.

Vernon visit follows wedding at First United

In a quiet wedding ceremony performed early Saturday afternoon in the First United church Margaret Bessie Childs became the bride of Donald David Carmichael.

Rev. Dr. Robert Elliott officiated at the service for the daughter of Mr. and Mrs. Harold Childs of this city and the son of Mr. and Mrs. David Carmichael of Vernon, B.C.

Given in marriage by her father, the bride was lovely in a pale blue gown of lace-over-taffeta fashioned in street-length. The bouffant skirt was enhanced by a cummerbund of silk. To complete her ensemble she wore a feutered bandeau and carried a bouquet of pink sweetheart roses.

Miss Thelma Childs attended her sister as bridesmaid wearing a street-length taffeta gown in pink, styled similarly to the bride's dress.

Frederick Robertson was best man while usher was Albert Prince. Organist was Miss Jean Sweeney.

Immediately following the couple left for a honeymoon trip to Vernon. For travelling the bride chose a two-piece chemise styled ensemble in jade green.

Upon their return in two weeks, Mr. and Mrs. Carmichael will make their home at 1211 Seventh Avenue East. Mr. Carmichael is employed with the Bank of Montreal.

PERSONALS

Miss Anne Brown, 1419 Sixth Avenue East, left this morning by Canadian Pacific Airlines plane for a short holiday visiting in Vancouver.

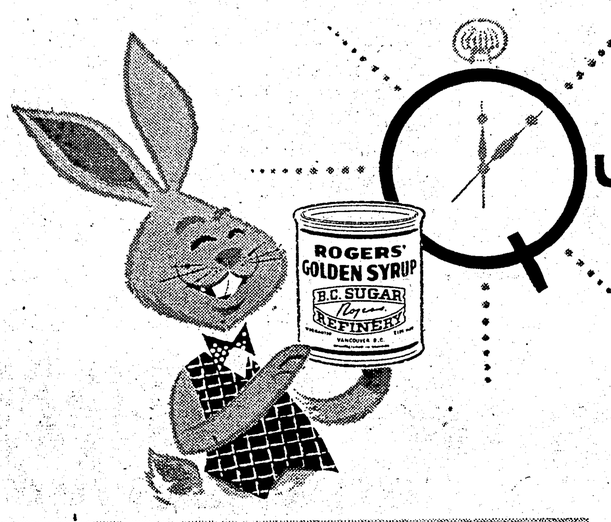
READERS

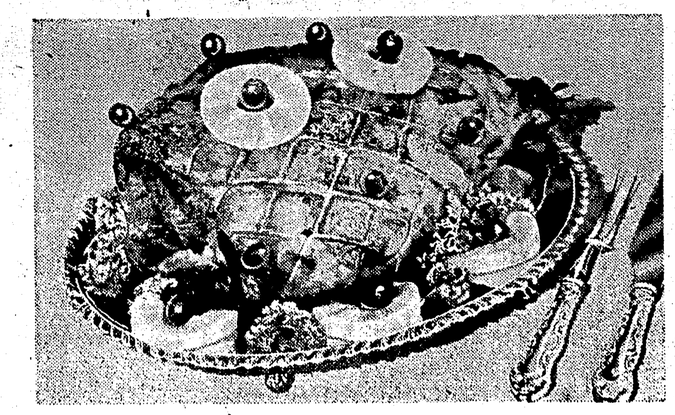
● Scandinavian Old Time Dance S.O.N. Hall, Friday, March 20. Whist at 8 p.m., dance at 10 p.m. Everyone welcome (55)

HP SAUCE
MAKES FISH MORE TEMPTING!

GET ACQUAINTED SALE!

MARION SAYS —
"SERVE TOM-BOY FRESH MEATS FOR COMPLETE SATISFACTION!"
PORK CHOPS POUND 49c
PORK LOIN ROASTS POUND 55c
CORNED BEEF MAPLE LEAF (cry-o-vac), lb. POUND 65c
No. 1 BACON BACON (by piece) lb. POUND 59c
WE SELL ONLY GRADE "A" RED BRAND QUALITY BEEF
SEE OTHER SPECIALS ON PAGE 4 AND 6
Specials Effective Friday and Saturday March 20th and 21st
Open Friday 'Til 9 p.m.
AT
TOM-BOY



Quickest way to a tastier EASTER DINNER

HAM GLAZE
This is the shiniest glaze possible. Thirty minutes before ham is done, remove from oven. Cut off heavy rind. Score fat with sharp knife. Decorate with whole cloves, maraschino cherries and pineapple. Drizzle Rogers Golden Syrup over all and return to oven for thirty minutes. OR mix Rogers Golden Syrup with prepared mustard, powdered ginger or any other spice. Drizzle over plain or decorated ham.

5 minute CANDIED YAMS
Boil 6 sweet potatoes, peel and slice in two, lengthways. Place in baking pan. Salt and pepper to taste. Combine ¼ cup Rogers Golden Syrup with ¼ cup butter and bring to boil. Pour over potatoes. Top with slivered almonds and pop under broiler for 5 or 6 minutes. OR make a delicious casserole by mashing potatoes first. 6 to 8 servings.

Rogers' EASTER BUNNY
Half fill a sherbet glass with marshmallows. Use large scoop of ice cream for head, and strips of marshmallow for ears. Faston ears to ice cream with toothpicks. Form eyes with halved jellybeans, and mouth from a cherry. Use toothpick to draw whiskers on ice cream. Pour Rogers Golden Syrup around base of ice cream. Children love this dessert.

QUICK ENERGY FOOD
THAT'S GOOD SO MANY WAYS!
Rogers Golden Syrup
V1406-18