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FINE PRODUCTS MASSETT, Q.C.

Splendid District Exhibit at Fair Was Eye-Opener to Visitors

Practically all the products of the northern Queen Charlotte Is. and are shown in the district exhibit of Massett. Visitors to the fair have expressed surprise at the wonderful fine quality of many of the exhibits, especially in view of the adverse criticism to which the islands have been subjected recently in connection with efforts at immigration.

Possibly the most interesting part of the display is the roots and vegetables, and potatoes. These are all so clean and perfect of their kind that those who pass look at them with envy. So don't have there been anything like it seen here. It is argued that land which can produce such fine food products as these must be of value agriculturally.

While no one considers the Islands to be noted for grain growing, there is no doubt whatever of the fertility of the soil and the adaptability of the climate. There are samples of grains and fodder

crops that are excellent. Everything Seen

The wealth of detail in the preparation of the exhibit was one of the surprising things about the Massett exhibit. Everything from rabbits and chickens to the herbs with which they are dressed were shown and the fine mushrooms and other products indicate the interest taken in the preparation of the collection. There were even samples of native woods and flowers, a wealth of detail which deserves the greatest praise.

People who have not yet visited Graham Island will want to do so after viewing the products as shown at the Prince Rupert fair this year.

NOTHING

Teacher (to scholar)—What are you laughing at? Not me?

Scholar—No, sir.

Teacher—Then what else is there in the room to laugh at?

Junior G. E. World.

FAIR WARNING.

Teacher—Tommy, if you don't behave I shall have to send a note home to your father.

Tommy—You'd better not. My Ma's as jealous as a cat.

Vaudiville News.

GOOD EXHIBITS BOYS AND GIRLS

List of Prize Winners Manual Training and Domestic Science.

In spite of the handicap under which the domestic science and manual training classes of the public schools labored during the past term when their regular quarters in the Booth Memorial School were closed down, some very fine displays have been presented at the Exhibition.

The needlework of the girls has a splendid appearance and would do justice to grown-up women. The cooking is also of a high order. As might have been expected, the displays are not as complete as might have been the case had conditions been better for production.

The pupils of the manual department of the schools were unable to finish the work of their models and consequently no woodwork was exhibited. Only drawings were put up but they were of a high order.

The prize winners in these classes were as follows:

Manual Training.

High School, second year drawings—1, Harry Ward; 2, Gordon Kerr.

High School first year drawings—1, Reid McLennan; Peter Black.

Entrance class drawings—1, Arthur Kerr; Norman Kinsler. Junior Fourth drawings—Leonard Brewerton; John Martin.

Third Reader drawings—Nozuma Higashi; George Bell.

Domestic Science.

Best loaf home made bread (white), all girls under 17—1, Gladys Nicholson; Grace Crate.

Best collection one dozen plain tea biscuits—Netta Clark; Mary McRae.

Six Muffins—Grace Crate; Netta Clark.

One dozen plain cookies—Grace Clark; Lois McRae.

Tea Cake—Muriel Lindsay; Nettie Clark.

Lemon Pie—M. Casey; Winnie Montgomery.

Apple Pie—Grace Crate; M. Casey.

Collection peaches and plums—Mary McRae; Grace Crate.

Muriel Lindsay.

Collection tomatoes and peas—Mary McRae; Grace Crate.

Collection home made candy—Margaret Palmer; Netta Clark; Muriel Lindsay.

Twelve doughnuts—Doris Candow; Grace Crate.

Needle Work.

Best handmade towel—Doris Candow.

Best knitted sweater—Lois McRae.

Best machine made all over apron or house dress—Margaret

BENT'S LEAD in Ladies' Outer Wearing Apparel

Which is always of Good Quality and always in Good Taste

During the Fair Week we are offering Stupendous Values in

Fall and Winter Coats, Suits and Dresses

Values which you cannot afford to Miss

We have just received a stock of the very latest designs, materials and colors in Fall and Winter Ladies' Coats, Suits and Dresses which has been selected by the Ladies' clothing experts of NEW YORK, TORONTO, MONTREAL, VANCOUVER and LONDON, England. A stock which embodies absolutely the greatest variety, quality and style in the city today.

We guarantee every garment purchased in this store, regardless of price, as to fit, workmanship and material, knowing from a twenty-five year experience in the Ladies' Ready-to-Wear business that SATISFIED CUSTOMERS ARE THE ONLY PERMANENT BASIS ON WHICH TO BUILD A SUCCESSFUL BUSINESS.

The models we have on exhibit are designed by experts and hand tailored by the best gentlemen and lady tailors in the world. Of this you will be assured when you examine our wide range of goods for yourself.

Your are cordially invited to call in and make a personal examination of our stock without being under obligation whatsoever to buy. DON'T FORGET—WE ARE HERE TO SERVE YOU FAITHFULLY AND WELL.

"THE HOUSE OF BETTER VALUES."

BENT'S Ladies' Ready-to-Wear Store

Agents for THE YUKON FUR CO.

Third Avenue.

Opp. Bank of Montreal.

Phone 651.



ROTARIANS AND THE EXHIBITION

Judges and Officers of Society Are Speakers at Club Luncheon.

Yesterday was exhibition day at the Rotary Club. The speakers were people connected with the fair, including the judges, J. Tait, H. E. Wabey and Dr. Sparrow, the president, F. G. Dawson, John McRae, honorable secretary-treasurer and the former presidents. In addition there were present Robert Harvey and E. W. Keenleyside of Vancouver; Iver Fougner of Bella Coola and A. Kihadrick of Winnipeg, formerly of this city.

Mr. Tait said he considered the whole of the arrangement of the fair was exceptionally fine. He urged that the district exhibit be continued and this phase of the fair be encouraged and developed. The district could raise as fine produce as he saw anywhere. The cauliflowers and cabbages especially being equal to any.

Canadian Produce

In connection with the campaign to buy Canadian produce Mr. Tait mentioned that he found most of the fruit consumed here came from the states of Washington, Oregon, California and Idaho. In the Okanagan they could raise the finest fruit in the world and he thought local people could purchase their apples from B. C. There should be two car loads a month used here and possibly 20 in a year.

Mr. Wabey saw great possibilities for farming and poultry raising in this district. In the fair here there were birds fit to go anywhere in B. C. It would be a good move for local people to encourage the poultry industry. It was very desirable to get good eggs and the best way was to raise them at home. He urged that there should be an extension of the exhibition next year so that judges might candle all the eggs. The show had a splendid appearance and everything was in good order.

Cash Prizes.

Dr. Sparrow of Vancouver, a member of the Kiwanis, thought it would be a good thing for the local people to encourage the showing of live stock, which was the most interesting part of any exhibition. He suggested

DENTISTRY!

For Out of Town Patients I am offering prompt and efficient service. Appointments can be arranged which do not conflict with your plans of entertainment during the Fair Week.

Dr. E. S. TAIT

Dental Surgeon

Helgeson Block

Office Hours, 9 a.m. to 9 p.m.

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E. H. SHOCKLEY

Planing Mills: Cow Bay. Wharf: Next Imperial Oil Dock.

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exhibition. He believed in improving all the time for it was a benefit to the community. He thought in view of what this city was doing to encourage exhibits the districts should give of their best.

George Bryant, the president for 1920, said he knew Mr. Dawson had worked hard to make this a success. He hoped they would choose a strong board next year and make the fair better than ever.

PRINCE RUPERT TIDES

Friday, September 15
High—8:19 a.m., 15.8 feet.
20:13 p.m., 17.9 feet.
Low—1:38 a.m., 7.2 feet.
13:48 p.m., 9.8 feet.
Saturday, September 16.
High—9:33 a.m., 16.6 feet.
21:29 p.m., 18.7 feet.
Low—2:56 a.m., 9.2 feet.

LADIES Attention!

I am a specialist in Ladies' tonsorial requirements and am the holder of five French Medals and eight Diplomas for Hairdressing.

My specialties include Marcel Waving, Face Massage, Shampooing, Singeing, Hair Dyeing, Scalp Treatment and Violet Ray Treatment.

Toupees and wigs for gentlemen and transformations for ladies. Switches made up from ladies' own combings.

Am at your service any time by appointment. Phone 694.

Chas. Le Clercq
320 Sixth Street.

Another PRICE Suggestion

3-Egg Angel Cake and Sunshine Cake

AN Angel cake so good that it fairly melts in your mouth. Instead of eight eggs, it can be made with three and the yolks of the eggs can be used for a Gold cake.

Here, too, is a Sunshine cake which you will want to try, and clip for future use.

(All measurements for all materials are level.)

ANGEL CAKE

1 cup sugar
1½ cups flour
½ teaspoon cream of tartar
3 teaspoons Dr. Price's Baking Powder
½ teaspoon salt
½ cup scalded milk
1 teaspoon almond or vanilla extract
Whites of 3 eggs

Mix and sift first five ingredients four times. Add milk (slightly cooled) very slowly, beating continually; add flavoring; mix well and fold in beaten whites of eggs. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven; invert pan and al-

low to stand until cold. Cover top and sides with either white or chocolate icing.

SUNSHINE CAKE

3 tablespoons shortening
¼ cup sugar
yolks of 3 eggs
1 teaspoon flavoring extract
1½ cups flour
3 teaspoons Dr. Price's Baking Powder
½ cup milk

Cream shortening; add sugar gradually, and yolks of eggs which have been beaten up thick; add flavoring; sit together flour and baking powder and add alternately, a little at a time, with the milk to first mixture. Bake in greased loaf pan in moderate oven 35 to 45 minutes. Cover with white icing.

WHITE ICING

1½ cups confectioner's sugar
2 tablespoons hot milk
½ teaspoon butter
½ teaspoon vanilla extract
½ teaspoon Dr. Price's Baking Powder.

Add butter to hot milk; add sugar slowly to make right consistency to spread; add baking powder and vanilla. Spread on cake.

DR. PRICE'S
CREAM
Baking Powder

Made from Cream of Tartar, derived from grapes. Works evenly and surely, insuring the success of your baking.

MADE IN CANADA

Send for FREE Cook Book—"Table and Kitchen"—149 Notre Dame East, Winnipeg, Can.