IOR FOOD STORES Ltd. S PECK MARRIES

PHONE 18

Friday and Saturday Values

ruits and Vegetables in Season or Your Shopping Pleasure

ES-Juicy, Sweet in shopping 4 doz. 85c RACE POTATOES- 5 lbs. \$1.99 TING ONIONS— 4 lbs. 23c PLUMS-While They Last-Italian Prunes

or Large Bradshaws crate \$1.69 NEW APPLES- 3 lbs. 25c CAPROTS— New Local Bunches 2 for 17c

PRINES— Large Size 2 lbs. 43c New Pack, Royal City No.3 . . 2 tins 39c ATION MILK - Tall Tins 2 for 25c CH-Javex Concentrated Regular

bottle 20c BISCUITS— Red Arrow pkt. 23c EFRUIT JUICE - 20 oz tins . . 2 for 25c _Campbell's Beef Noodle . . . 3 tins 43c TTTSSUE-Westminster 4 for 27c

> Quaker Oats Regular Size

> > 27c



Per Pkt. 17c

YS AND WHYS BY Barbara Brent

advertising and information service for today's woman

Look for lovelier lingerie this Fall in easy-tokeep-fresh nylon! At the very top of your shopping list, make this high fashion note to yourself . . . "Luxury on a budget is mine when I buy beautifully designed nylon lingerie by the brand name of my favourite manufacturer." Remember, nylon is the secret to a fresh-as-a-flower lingerie wardrobe-a wonderful wardrobe of shimmering satins, misty sheers and twills soft as down! And be sure that this high-fashion fabric is labelled "Made of C-I-L Nylon Yarn" to assure you of smooth comfort, effortless washing and ply won't shrink . . . CHARM unlimited

A TREAT FOR YOUR HARD-WORKING HUSEAND ... happy grin a real treat for him p" the weariest of rs! Delicious, sparka family favourite with meals and beon hand in your ice wherever you see

CRISP PERFEC-TION OF AU-TUMN . . . the balanced perfection of the colourful maple eaf! Take a trip to the forest and look around you at the scarlet gold of the trees . . . light a SWEET CAPORAL. Note its fresh, clean taste-its "balanced perfection" . . . the result of a new post-war scientific process-· "Perfection Check \/ ", "Quality testing" from plantation to you gives you SWEET CAP Smoothness — Freshness — Taste that all add up to complete smoking satisfaction . . . smoking pleasure as vivid as Autumn 7-Up sign on display! maple leaves!

KEYED TO THE

AUTUMN AND THE SOUND OF SCHOOL BELLS AGAIN . . . busy days for your youngsters . . . schooldays when they'll need energy to burn! And because their energy comes from food that acts as fuel . . . you'll want to stock up on delicious CROWN BRAND Corn Syrup this Fall. Serve it in many appetizing ways . . . these recipes, for instance, from CROWN BRAND Recipe Sheet C.B.J.-delicious! . . . Ginger Spice Cake-Divinity Frosting-Brownies-Cottage Pudding. For your recipe sheet-simply write to me, Barbara Brent, St., Montreal, P.Q.

OFTEN WONDERED if there's a to making really good cake? Wonder there is a special secret—and it's N CAKE FLOUR! You can, truly, cake with SWANS DOWN. You'll perfect cake, there is always the ... a reliable, tested recipe and You'll find tested recipes on the V package—and if you follow them esult will be cake delicious beyond



Iniscences and Reflections

looking rainwater, distinguished figure. es and signs of the

produced apple Robbed of \$462

ation Army held durreek-end the summer d that reminded one and only time hel and heard General

lince Rupert away down east and, although he cutter. Bake in a hot oven. lots spoke under the weight of many despaired of years, his vigor, vitality and gardens, freshness had all the force All man in the very heyday of his a prime. Before a packed house sodden, soured he paced back and forth across of stumps, pools the stage—a memorable and

since then, this Fish Packer is

and vegetable-prove tigating the theft of \$462 from look is not always the fish packer Heather Bay as it might suggest. says the Chronicle of Ketchikan. The money was stolen from the pilot house which had been looted but entrance was apparently gained through a window.

Classified Advertising Pays!

Interesting Rite When Miss Jacqueline O'Connell Becomes Bride of Edward Peck

A marriage of interest to many friends in the north took place recently at Mary's Church. Oak Bay, Victoria, when Miss Jacqueline O'Connell, niece of Mrs. Carl D. Pfender of Uplands, became the bride of Edward R. Urguhart Peck, son of Col.C. W. Peck V.C. and Mrs. Peck of Sidney. Archdeacon A. E. DeL. Nunns conducted the rites. An old Scottish dirk loaned by Col. Urquhart D.S.O., godfather of the groom, was used by the bride when she cut the wedding cake at the reception in the Empress

LETTERBOX

BOYS BAND DONATION

Editor, Daily News: have been asked by the Mayor and various Aldermen to correct the erroneous impression given in the letter from Mr. Steen published in your issue yesterday.

The City has already donated to the Prince Rupert Civic Band the sum of \$100. I have been present at all council meetings Deasonable Ideas for Housekeepers this year and at no time heard any aldermen suggest that the donation be less than this amount. Larger sums were mentioned by some of them and would probably have been granted had finances permit-

H. D. THAIN.

FINGER PRINTS BEINGRETAINED

Records of More Than Million Service People at Ottawa

OTTAWA-More than a million sets of finger prints of service men and ex-service men reprsenting about half the male population of Canada between the ages of 18 and 50 are presently on file in Ottawa with the Canadian Armed Forces Identification Bureau. They are slated to remain on file.

The prints were taken during the war years with a view to establishing 100 per cent identification of men killed in action. They are still being retained for identity purposes only.

Officials state that only in very exceptional circumstances peaches for use later in ples. will the information contained puddings and frozen desserts. in the files be put at the dis- the experts recommend the Sol posal of police.

S. P. Woodside returned to either with or without sugar. the city yesterday after spend- Many homemokers will be preing a few days at Ketchikan on paring peaches for freezing, so customs duties.

HAVE REAL APPETITE APPEAL Fruits always boost "appetite prove of interest. Even if on appeal," because of their color hasn't storage space for canned and fragrance, and perhaps the or frozen peaches, there luscious ripe peach with its soft usually some place to store pink cheek has this quality more few jars of delicious peach jam

LET'S EAT MORE PEACHES -

HE'S GLAD TO BE BACK-Happiest arrival in America was the

Thuransky family, shown as their ship docked at New York.

Mr. Thuransky, U. S. citizen who was in business in Budapest,

Hungary, dropped a word of criticism about the Hungarian

regime. He was arrested by the secret police. His wife went to

the U.S. embassy and told the story, but embassy demands for

Thuransky's release had no effect. The captive was finally

"kidnapped" by a U. S. embassy car while he was being trans-

ferred from one police station to another. Here Mr. and Mrs.

Thuransky are shown with their daughter Mary.

pair and refurnishing program. ments.

beaten as a dessert but there

are many other ways in which

they may be served, both raw

tendency to discolor they re-

quire care in preparation for

as it is peeled, in a brine bath.

they say that only sufficient

and cooked.

Big Improvments

For U. S. Hotels

than any other. Peaches, eaten Peach Jam from the hand or sliced and 12 cups peaches cut in pieces served with cream, cannot be

6 cups sugar 1 tablespoon vinegar or lemon ber rings and tops. Process in

Wash, blanch 15 to 60 seconds utes for pints and 25 minutes; and cold dip the peaches. Re- for quarts. Canned peaches are a standby move skins, pit and cut in If desired, the solid pack in winter but on account of their pieces. Measure fruit and add peaches may be sweetened. Add sugar. Let stand 1 hour. Add 2-3 to 3-4 cup sugar per quart, vinegar or lemon juice. Bring to sprinkling the sugar between boil and cook uncovered 15 to layers of peaches as they are To prevent the peaches turn- 20 minutes or until jam stage packed. ing brown before they are pack- is reached. Yield approximateed in the sealers, drop the fruit, by 9 cups.

Peaches make a better jam Home economists recommend extra acid is added, that is why one teaspoon of salt to each the home economists recom quart of water for this bath and mend this jam recipe.

Freezing Peaches

fruit to fill two or three sealers Choose firm, ripe fruit, blanch should be prepared at one time. 30-60 seconds, dip in cold water Long standing in the brine bath will give the peaches a salty remove skins and pits. Slice Ifruit directly into syrup in containers. Use cold, moderately thin syrup (I cup sugar to 11/2) cups water) to cover. Ascorbic acid added to the syrup is effective in preventing such discolid Pack Method. The peaches oration. 200 milligrams to 1 cup may be canned by this method of syrup is considered a sufficient quantity. The tablets should be crushed and the powder stirred into the syrup. This the following directions should adds to the cost but helps to retain the clear natural color.

Solid Pack Peaches

Blanch peaches to loosen skins, and cold dip. Halve, pecl,

ALBERT EYOLFSON RETURNS TONIGHT

Midshipman Albert (Abbie) Britain, is returning home on craft carrier Warrior and, durmany interesting experiences lations and such cities as Lon-

Pumpkin Vines

MOSCOW—Cantaloupes from pumpkin vines are a new Soviet contribution to horticulture de-The hotels will spend \$176,000,- veloped by a woman botanist. 000 to provide better and more By grafting cantaloupe shoots luxurious guest rooms, \$140,000,- innto pumpkin vines she has CHICAFO -- America's hotels, 400 in engineering facilities, made it possible to grow southwith rigid government controls \$26,000,000 on rehabilitation of ern fruits in a northern climate. at an end, are launching a public rooms and \$40,000,000 on The period of growth is shorten-\$382,000,000 rehabilitation, re- the food and beverage depart- ed by about two weeks and there is not the slighest deterioration.

remove pits and drop in brine

bath (1 teaspoon salt to 1 quart

water.) Remove from brine,

drain and slice. Place in kettle

and heat slowly until the juice

starts to now, (Go not cook)

adding a little water to prevent

scorching if necessary. Pack in-

to clean hot sealers, crushing

the fruit down slightly until

covered with juice. Leave half

an inch headspace. Adjust rub-

the boiling water bath 20 min-

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COTTAGE CHEESE

VALENTIN DAIRY

Your Daily

ALL-WEATHER SERVICE

NOTICE

The Daily News wishes to

draw attention to the rule

advertising is payable in ad-

vance at the office at time

of presenting copy for adver-

tising. Those desiring to ad-

vertise in this manner in the

Daily News are asked to

assist the office and respect

this rule by refraining from

telephoning classified adver-

that classified and transient

New Creamed - Fresh Made

Prince Rupert Daily Mems Isn't it the whitest wash

Eyolfson of Capitain Cook Corps. Royal Canadian Sea Cadets, who has been to Britain with a group of Canadian Sea Cadets as the guests of the Navy League of tonight's train. He crossed the Atlantic on the Canadian airing three weeks in Britain, had visiting naval ships and instaldon, Edinburgh and Ports-

Canteloupes On

THANKS TO JAVEX A little Javex in the washer or rinse water is the short-cut to a snowywhite sweet-smelling wash. Stains disappear like magic - and Javex is the answer to the diaper problem. It keeps them dazzling white, sterilized and hygenically clean.

AT YOUR DEALER'S

CANADA'S LARGEST SELLING

BLEACHING, CLEANING,

WASHING FLUID

Thursday, September 4, 1947

you ever saw?

Visit Lakelse this Week-End

DE LUXE HI-WAY BUSSES

Sunday, Sept. 7

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HALF CHILDREN

Bus Leaves Rupert 8 a.m. Returns Leaving Lake 7 p.m.

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PRINCE RUPERT'S NEWEST AND MOST UP-TO-DATE RESTAURANT

FULL-COURSE MEALS FROM 11 A.M. TO 6 A.M.

Special Dinner Every Sunday - 5 p.m. to 8 p.m.

CHINESE DISHES A SPECIALTY WE CATER TO PARTIES CHOP SUEY CHOW MEIN

FOR OUTSIDE ORDERS PHONE 133 735 THIRD AVENUE WEST

The Experts Say - -

hand a number of good "sour companiment to this soup. cream" recipes.

r beef dripping, 2-3 cup sour milk and seasonings.

Mix and sift the dry ingredients. Cut in the fat with a knife. Add the milk slowly until a soft dough is formed. Turn, on to a lightly floured board, and knead three or four times before rolling out about one-quarter of an inch in thickness. Cut with a

COOKIES One and one half spoon flour. cups sugar, one-half cup lard one cup sour milk, two eggs, two rounded teaspoons baking powone-half teaspoon soda, flavoring. Roll out and bake.

APPETIZING SOUP- Almost every dinner is bound to be a success if started off with an appetizing soup. And if the cook has a special recipe up her sleeve - so much the better.

Almond Bouillon is just such "special." While somewhat different from the usual dinner coup, it has a wonderful daintiness of flavor which rapidly is making it a favorite.

Cook together in double boiler, two pints of sweet milk with one tablespoon of butter mixed | Phone 21 - Third Ave. West with one large tablespoon flour.

SOUR MILK VALUABLE - | Add immediately one-half pint Warm weather may usher in the of almonds that have been sour milk season, but a pint of blanched, browned, and ground. sour cream-or milk-still is Serve in bouillon cups with a bit worth its weight in appetizing of whipped cream on each. Plain food, if the housewife has on salt crackers are the proper ac-

CREAM OF CARROT SOUP-TEA BISCUITS-Ideal for the Two cups water, two cups carlight summer supper-are twice rots, four slices of onion, two as fluffy and tasty when made cups milk, two tablespoons butwith sour milk. ter, four tablespoons flour, salt Ingredients: Two cups flour, and pepper to taste. Cook car-2 and 2-3 teaspoons baking pow- rots (chopped in small pieces) der, 1-3 teaspoon soda, 2 table- and onion in water until tenspoons sugar, 1/2 teaspoon salt, der, press through strainer. 2 tablespoons fat, crisco, butter | Make sauce of butter, flour,

> HINTS A few drops of glycerine rubbed over the bathroom mirror will prevent the latter from steaming when hot water is run for shower or bath.

> CHERRY PIE-When making cherry pie from home canned fruit, beat an egg and mix it with the sugar and one table-

We Serve You Nothing But the Best . . .

SPECIAL RED BRAND BEEF CHOICEST VEGETABLES AND FRUITS

COMPLETE LINE OF GROCERIES

DELICATESSEN Choicest Cooked Meats Roast Chicken Meat Pies and Salads Daily

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