Wednesday, September 24, 1947

GRAND Fur Fashion

By FOWLIE & RUTTLE, Fur Dealers 3rd Ave.

CIVIC CENTRE AUDITORIUM Thursday, Oct. 9th at 2:30 p.m.

Presented by combined Chapters of the I.O.D.E. Proceeds donated to the I.O.DE. fund for relief of British and European Children

SEE CANADA'S MOST BEAUTIFUL FUR COATS AND FUR ACCESSORIES MODELED BY PRINCE RUPERT'S MOST BEAUTIFUL GIRLS

Door Prize-Lovely Silver Fox Scarf donated by FOWLIE & RUTTLE

Refreshments

Admission 50c

NATIVE MUSIC SOCIETY

remain overnight.

Tickets obtainable at Store, 3rd Ave., and from all I.O D.E. members

Household Scrapbook φοροφοροφοροφοροφορ

When Too Much Salt If food is too salty, place a wet cloth over the top of the vessel which is cooking. The steam will draw the salt into the cloth.

A Substitute Bodkin

A smooth safety pin for thin or lacy material makes an excelient bodkin. The pin holding the material securely.

PRETORIA, South Africa, ()-

NEW NATIVE HOMES

by the Pretoria city council, Every family will have its own house, the size of which will depend on the number of people in the family.



7		
**	Previously reported	\$601.50
7	Booth Fisheries	
*	Canadian Co.	10.00
*	J. H. Todd & Sons	
7	(Inverness)	25.00
*	Cassiar Packing Co. Ltd	25.00
*	North Pacific Cannery	10.00
*	Sunnyside Cannery	25.00
+	Canadian Bank Commerce	
	Employees	8.00
-	Family Shoe Store	5.00
I	Howe & McNulty	5.00
f	S. D. Johnston Co. Ltd	10.00
	Macey's Confectionery	5.00

parts of alcohol and the white of an egg, allowing the bandage to Macey's Confectionery Annette Mansell Jone's Newsstand Helgerson's Grocery Blain Bros. JOHANNESBURG, (P) - The Savoy Hotel African Music Society recently E. Cavenaile held its inaugural meeting in Inlander Rooms

A new scheme to house 5,000 native families has been decided on Deasonable Ideas for Housekeepers

DON'T BE IN A JAM NEXT WINTER; MAKE PLENTY OF IT NOW

NECTAR CUSTARD PIE

Here's a custard pie with a brand new fall flavor that puts it high on the list of popularity. Make "Nectar Custard Pie" with apricot whole fruit nectar to give it delicate color and refreshing fruitiness.

4 eggs 1/4 cup granulated sugar

Few grains salt 1 teaspoon lemon juice

1/8 teaspoon grated lemon rind 2 cups apricot whole fruit nectar

1 cup undiluted evaporated

5.00 and mix well. Add lemon juice stand at least an hour before 5 00 and rind and nectar. Stir in milk boiling to the jam stage. 5.00 slowly. Pour into pastry-lined Damson Jam thickens con-5.00 pie pan. Bake in hot oven (400 siderably on cooling completely 2.50 degrees F.) for 10 minutes. Re- therefore care must be taken not quently. Pour into hot, steril-10.00 duce heat to moderate (350 de- to cook the jam to too thick a 2.00 grees F.) and continue baking consistency. 5.00 until custard is set and pastry If using commercial pectin to 2.00 browned.

Make plenty of jam now. supply of jams and jellies on the cellar shelf certainly is a satisfaction to any home-maker.

Hot biscuits and jam or crackers with jelly and cheese make an easy dessert most acceptable to family or guests. Jam with toast for breakfast starts the day

Home economists have sug-

Fruit and sugar must be meas- Yield: about 61/2 cups. ured accurately.

All fruits except peaches, pears and apricots are best if precooked before adding the sugar. This prevents toughening skins of plums and grapes.

With peaches and pears the Pastry for single 9-inch crust | sugar may be mixed with the Beat eggs, add sugar and salt, prepared fruit and allowed

make jam or jellies, the manufacturer's directions should be followed exactly.

The following recipes are taken;

charge from the Dominion Department of Agricuture. It contains other excellent recipes for jams, jell'es and pickles as well as full directions for canning.

Cantaloupe and Peach Jam

5 cup; peeled, diced cantaloupe 5 cups peeled, diced peaches 3 meaium oranges, grated rind

5 cups sugar

and juice

Mix all ingredients and let stand until sugar is dissolvedabout 1 hour. Bring to boil and gestion to offer on making good boil, uncovered, to jam stageabout 30 minutes. Pour into hot. Firm ripe fruit makes best jam. sterilized jars. Cool and seal.

Grape Jam

Wash and stem grapes Press pulp from skins. Cook pulp 10 minutes and put through a sieve to remove seeds. Add skins to pulp and measure the mixture. Measure the sugar to be added later, allowing 2/3 cup to each cup of fruit. Bring skins and pulp to boil and boil, uncovered, about 10 minutes or until skins are tender. Add sugar, bring to boil and boil to jam stage- Baby Drowned ized jars. Cool and seal.

Grape and Pear Jam

8 cups blue grapes 3 cups water

10 cups chopped pears

41/2 cups sugar

to skins and 11/2 cups to pulp. the baby disappeared. Muddy which may be obtained free of Simmer skins and pulp separate- condition of the Naas water prely until tender-about 15 min- vented immediate recovery of utes. Press pulp through a the body, rendering artificial sieve to remove seeds. Add cooked grape skins, chopped pears and sugar to the pulp. Bring to boil and boil, uncovered, to jam stage -about 45 minutes, stirring fre quently. Pour into hot, steril-

HOW CAN I ? ? ? By ANNE ASHLEY

ized jars. Cool and seal. Yield:

about 81/2 cups

Q. How can I preserve a new of the hair infurious to it? clotthesline?

A. A new clothesline should washing the "life" from your be boiled for about 30 minutes hair. Soap and water is a great before using it. This prevents aid to beautiful, healthy hair stretching. It will not tangle as Q. Should rouge for cheeks readily and will last much longer. and lips be the same shade? Q. How can I mend kid A. Yes. Many women, to ingloves?

A. Buftonhole around the cream rouge which may be used edge of the tear before drawing on both the cheeks and the lips. together. Then over-sew the buttonhole together and the repair is substantial.

Q. How can I make a cockroach trap?

A. Fill a pie pan, or similar container, half full of sugar water. Place it on the floor and slant several sticks, each about three inches long, from the floor to the edge of the vessel. The roaches will crawl over and drown.

Steamship Sailings

For Vancouver-Monday—ss Princess Adelaide

10 p.m. Tuesday—ss Coquitlam, 1:30

Thursday—ss Prince Rupert,

12:15 p.m. Friday—ss Catala, 5:30 p.m.

Saturday—ss Camosun, 10:15

From Vancouver-

Sunday—ss Coquitiam, 4 p.m Monday-ss Princess Adelaide

Wednesday -ss Prince Rupert, 11:00 a.m.

Friday-ss Camosun, 4 p.m. Friday—ss Cataia, 5 p.m.

For Alaska-

Friday-ss Camosun, a.m. Wednesday-ss Prince Rupert,

From Alaska-

Thursday—ss Prince Rupert, 7

Saturday-ss Camosun, 8 p.m.



For coffee at its very best, buy extra rich, extra delier Fort Garry Coffee.

It's flavour-sealed in Pliofilm. A HUDSON'S BAY COMPANY PRODU

At Arrandale

Arrandale cannery at " Ernest Angus, 17-months old of the accident. baby of Mr. and Mrs. Ernest Angus of Kincolith, was accidently drowned at Arrandale, Wednesday, September 17. The child apparently slipped from the Wash grapes, separate skins dock and before those hearing

000000000000000000000000 Beauty at Home

φοφοφοφοφοφοφοφοφο

Q. How can nicotine stains be easily removed from my fingers? A. Cut a lemon into halves and plunge the stained fingers into the pulp. This will clean and bleach them to their natural

Q. Is too-frequent washing

A. No. There is no danger of

sure identical shades, purchase

SUPPORT

respiration futule. Mr.

Angus were employed

for necessary tun Divisional Headquartes

14 Smith Block, Prince

never do keep tim

779 Watches, like mometers, locomotives and other mechanisms have differences, even in the same models. watch is, an important purchase. Let us help protect your invest-

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