

and District Notes

es Youngman, Astoria Seek days at Alberta Center

Two more Prince Rupert girls left here last night aboard the Prince Rupert with Red Deer, Al-
as their destination.

Madeline Young-
Beth Astoria—will
friends, Lee Paught
Abbott, who left
a week ago for the
own.
The two girls
as far as Vancouver
Buckles and Donna
who will spend their
in the south.

Mrs. Earl Squires and
Mrs. George Knowles
to Vancouver last
night aboard the Prince Rupert.
Squires is superintendent
construction and
for Canadian B.C.
and Supplies, and
Squires is sales engineer
Electric Com-
pany.

William Holes, for years a
member of the Prince Rupert
General Hospital staff, left for
Victoria this week. It is under-
stood he may remain south.

Art Williams, of the non-
operating staff of Canadian Na-
tional Railways, returned last
week from holidays in Edmon-
ton.

Ronald C. Michael, Columbia
Cellulose employee, left this
afternoon by plane for a vaca-
tion in Vancouver and points
south.

Another large group of tour-
ists reached Prince Rupert this
morning aboard the Princess
Louise. After a four-hour stay
the cruise ship headed for Skag-
way.

Housewife Finds Public airs Absorbing Hobby

WINNIPEG (CP)—A Winnipeg housewife is
spending her spare time learning more about gov-
ernment and the men who determine the Canadian
life.

Charles Ives, mother of
a daughter, decided
that "a man's face is
responsibility but that's
not to make me vote
this spring she took
from household chores
an extension course
in administration
for members of mun-
icipalities.

Interest in political and
affairs began last fall
when her husband asked
her to vote for in a
election.

She would have to
look at the pictures of
candidates in
papers, and he just
said, "I'm the pretty
housewife."

LITERATURE
I might do bet-
some good literature
candidates, so I took
I discovered for the
the literature was a
and I could tell more
looking at their pic-
tures.

used some of her
ments watching sit-
the provincial legisla-
the winter, "just so
these people in ac-
tion."

that just by watch-
members of the house
eat in the galleries I
were like. And if I
understand some of the
that were thrown onto
would interview the
concerned after the
over."

says she gradually
"acclimated" with gov-
and now can't keep
conventions and ses-
sions with public af-
provincial and mun-
icipal.

WOMEN
used to accept prac-
ticing that was said,
and I question every-
and or hear," she says.
own observation.

2691 — Modern Waterfall design chest
in hand-rubbed American Walnut with
Palo Alto wood trim. Has self-rising tray
and receding hinges.

9.95
MacKenzie Furniture Ltd.
Good Place to Buy—For Over a Quarter Century.
Main Avenue Phone 775



"THE USUAL," when the Hon. Paul Martin orders from the
Parliamentary Cafeteria has come to mean salads as Canada's
Health Minister takes a personal interest in healthful eating.
Here he catches a quick salad luncheon in his office on Parlia-
ment Hill.

Local Parks Provide Ideal Picnic Sites

By KAY REX
Canadian Press Staff Writer

If close enough to one of Canada's many parks,
there is no need for a discussion over a picnic ground
—it's there, frequently in pine woods, complete with
outdoor grill, running hot water, perhaps table and
benches too.

And where is there a better
appetizer than the smell of
wood smoke, sizzling bacon and
hot coffee?

Regular park-goers always re-
member to take along a coffee
pot and frying pan. Their picnic
menu generally runs along these
lines: Bacon, fried tomatoes, po-
tato or bean salad, bananas or
other fruit, cake and coffee.

BEAN SALAD
The bean salad might be the
"baked bean" variety suggested
by the Ontario Department of
Agriculture. Ingredients: two
cups baked beans, one cup diced
celery, two tablespoons finely
diced onion, one tablespoon fin-
ely diced red pepper, two table-
spoons finely diced green pepper,
French dressing, salt.

To make French dressing: one
half teaspoon mustard, one tea-
spoon salt, one-quarter teaspoon
pepper, one-half teaspoon pap-
rika, one-half cup vinegar, one-
half cup oil, one-third cup of
tomato soup.

Blend dry ingredients in sauce
pan. Add vinegar and oil. Boil
one minute. Beat with an egg-
beater. Add tomato soup and
beat some more. After chilling,
store in covered bottle in cold
place. Shake well before using.

As blueberries are in season
the picnic cake might be "blue-
berry cake," suggested by New-
foundland's Jubilee Guild in one
of its cook books.

Ingredients: One cup sugar,
one-third cup butter or margar-
ine, two teaspoons baking pow-
der, one cup blueberries, two
eggs, 1 1/2 cups flour, one-half
teaspoon lemon flavoring, one-
half cup milk, few grains salt.

Blend dry ingredients in sauce
pan. Add vinegar and oil. Boil
one minute. Beat with an egg-
beater. Add tomato soup and
beat some more. After chilling,
store in covered bottle in cold
place. Shake well before using.

Mr. Head said he did not wish
to sacrifice variety in the army
diet in the cause of plum con-
sumption. He explained that
next year the army and the RAF
jointly would consume 2,425 tons
of plum jam not to mention 400
tons of tinned plums.

Colonel Alan Gomme-Duncan,
a Tory member from Perth and
a veteran of the 1914-18 con-
flict, offered his opinion that
the plum-and-apple of his day
was "neither plum nor apple."

Mr. Head said he did not wish
to sacrifice variety in the army
diet in the cause of plum con-
sumption. He explained that
next year the army and the RAF
jointly would consume 2,425 tons
of plum jam not to mention 400
tons of tinned plums.

Colonel Alan Gomme-Duncan,
a Tory member from Perth and
a veteran of the 1914-18 con-
flict, offered his opinion that
the plum-and-apple of his day
was "neither plum nor apple."

Mr. Head said he did not wish
to sacrifice variety in the army
diet in the cause of plum con-
sumption. He explained that
next year the army and the RAF
jointly would consume 2,425 tons
of plum jam not to mention 400
tons of tinned plums.

Colonel Alan Gomme-Duncan,
a Tory member from Perth and
a veteran of the 1914-18 con-
flict, offered his opinion that
the plum-and-apple of his day
was "neither plum nor apple."

Mr. Head said he did not wish
to sacrifice variety in the army
diet in the cause of plum con-
sumption. He explained that
next year the army and the RAF
jointly would consume 2,425 tons
of plum jam not to mention 400
tons of tinned plums.

Colonel Alan Gomme-Duncan,
a Tory member from Perth and
a veteran of the 1914-18 con-
flict, offered his opinion that
the plum-and-apple of his day
was "neither plum nor apple."

Candlelight Wedding At Cathedral

St. Andrew's Cathedral was
beautifully decorated with ever-
greens and vases of gladioli for
the candlelight wedding last
night of pretty Mellaine Lucille
Brehin and William John Mc-
Intyre.

The bride, daughter of Mr. and
Mrs. Carl B. Brehin, 404 Eighth
Avenue East, was given in mar-
riage by her father. The groom
is the son of Mrs. Esther McIn-
tyre, 544 Eighth Avenue East,
and the late Murdoch McIntyre
of Vancouver.

Rev. Canon Basil Procter
officiated and Mr. Peter Lien was
organist.

The bride, carrying a bouquet
of red roses and white earna-
tions with streamers of red roses,
wore a white satin floor length
gown, featuring a low cut nylon
net yolk with off-the-shoulder
satin shirring edged in lace.

The hem also was edged in lace.
Her fingertip veil was held in
place by a stiff nylon net halo.
Her only jewelry was a double
strand of pearls, gift of the
groom.

Her bridesmaid, Miss Donna
Macarthur, wore a gown of
mauve net and lace with mauve
flower-headpiece and shoulder-
length veil. She carried a bou-
quet of yellow carnations and
mauve sweet peas.

Mr. Cherrill McIntyre, brother
of the groom, was best man.
Following the ceremony a re-
ception was held in the Sons of
No. 1 hall.

RECEPTION
The bride couple were assist-
ed in the receiving by the bride's
mother and Mrs. Cherrill McIn-
tyre, sister-in-law of the groom.
The couple stood under an arch
decorated by Mrs. Alex Mitchell
with evergreens, roses and sum-
mer flowers.

Canon Procter was master of
ceremonies and Mr. Alex Mit-
chell proposed the toast to the
bride with the groom respond-
ing. Mr. Cherrill McIntyre pro-
posed the toast to the brides-
maid.

The bride's table, covered by a
lace tablecloth, was centred with
a three-tiered wedding cake.
(Continued on Page 6)

SPEAKING OF "SPICE,"
we've found a most attractive
embroidered petticoat designed
for double duty. You can wear
it under a full skirt for daytime
and as an overskirt for dancing
in the evening. The pretty eye-
let embroidery looks fresh and
feminine whether it's peeking
out under your hem or perkily
atop a different colored skirt.

ANCIENT LAND
Now a Communist republic,
China was one of the world's
oldest monarchies with a history
reaching back to 2205 B.C.

PERFECT
GIFT
LUXURIOUS - PRACTICAL

\$34.95
INCLUDING
EXCISE TAX

MORPHY-RICHARDS
Fully Automatic
POP-UP TOASTER

Superb British Craftsman-
ship brings you a luxury
toaster at a lower price!
There's a lifetime of satis-
faction in the gleaming
beauty and the new auto-
matic features of the
Morphy-Richards Toaster.

As a gift—as a prized pos-
session for your home—see
this beautiful, practical
fully-automatic toaster at

McRAE
BROS.

Dunkable Coffee Bags Brew Fresh Java

By BILL MINEHART

DENVER, (AP) — A Denver
firm is marketing a single-cup
coffee bag it hopes will achieve
the commercial popularity of
the familiar tea bag and banish
the coffee measuring spoon for-
ever.

The company has distributed
the dunkable bag in six cities. It
is the only firm engaged in a
country-wide campaign to woo
the country's coffee drinking
millions to its formula for a
cheaper, better brew, made in
the cup to the drinker's own
taste.

It admits, however, it may
take "a few years" to match the
tea bag sales.

For those who doubt the ulti-
mate success of their product,
company officials point to the
scuffs and cynics who laughed
when the Lipton Company first
introduced tea bags in the early
1900's.

"Now," says vice-president
Frank J. Haberl of the cup brew
coffee bag company, "more than
half of the total tea sales in
the country are made in bags."

The evolution of the cup brew's
marketable product was a long
one. "The New York tailor who
sold Lipton on the idea of a tea
bag was actually looking for a
coffee bag," Haberl explains. "He
failed because the techniques of
our day were not available to
him."

The modern cup brew bag was
developed by Leon Brans, a Chi-
cago inventor. Brans designed
his patent to cup brew for com-
mercial exploitation.

The Denver company does not
manufacture the bags. Coffee
distributors in Denver, Kansas
City, Seattle, Minneapolis, Mil-
waukee and Philadelphia buy
the rights from cup brew and
produce their own bags. The
machines for their manufacture
are provided by the Colorado
Corporation.

One machine produces 4,500
bags an hour.

Made of cellulose fabric, the
bags are tasteless, highly porous
and non-wove. They look like
folded filter papers. Because of
different chemical properties,
coffee bags made of cloth and
paper carry their flavor into the
cup. Tea bags made of the same
materials do not.

The product was first intro-
duced during 1950 in Denver
with the co-operation of the
University of Denver School of
Business which ran surveys to
test the tea bags' response.

"The findings," Haberl says,
"convinced us we had a product
which was a mighty interesting
one to the public." In addition
to United States distribution,
Cup Brew has received inquiries
from several Scandinavian and
South American countries.

As to the price of cup-brewed
coffee versus the traditional
methods, Haberl contends that
coffee making with the heat-
sealed bags is more efficient than
conventional methods and slight-
ly less in price—cup-for-cup.

He expects a gradual change-
over from one method to the
other. The bags, he says, will
never replace dehydrated coffee.
Noting the success of the tea

bag, Haberl predicts that indi-
vidual coffee bag sales eventually
will account for most of the cof-
fee sales in the nation.

Timely RECIPES

This "Quick Peach Coconut
Sauce" is delicious to serve over
either cake or ice cream. Noth-
ing could be easier to do—can-
ned cling peaches, sugar, lemon
rind and coconut with a few
grains of salt to bring out the
flavors.

QUICK PEACH COCONUT SAUCE

4 to 5 canned cling peach
halves
1/4 cup granulated sugar
Few grains salt
1/2 teaspoon grated lemon
rind
1/4 cup toasted shredded coco-
nut

Crush drained peach halves to
make 1 cup pulp. Combine with
sugar and salt, and stir until
sugar is dissolved. Blend in rind.
Just before serving, blend in
coconut.

Makes about 1 cup sauce.

SERVE
Coke
IT'S THE THING TO DO

this summer... serve
melcher's
LONDON CLUB DRY GIN
Distilled from grain
mashes and rectified over
finest quality imported
botanicals. The ideal Gin
for cocktails, Collins, etc.

This advertisement is not published or displayed by the Liquor
Control Board or by the Government of British Columbia.

Give the Public a Break . . .
Keep It Informed With
Newspaper Advertising
When a clothier advertises that he has just received a supply of
your favorite shirts—
THAT'S NEWS
When a housewife sees an ad proclaiming the arrival of new
curtains and sheets—
THAT'S NEWS
When a store announces to Mom that it has unpacked a ship-
ment of shorts—
THAT'S NEWS
Tell folks what you have to sell—keep them informed through
the medium of this daily newspaper. Give them the merchan-
dising news and keep your cash register ringing.
Newspaper advertisers sell more merchandise traceable through
the cash register every day.
**THE
DAILY NEWS**

The King of
the Campus
Day's
COLLEGE
CORDS
For Young Men
of All Ages
\$9.95
WATTS & NICKERSON
MEN'S CLOTHING
Prince Rupert, B.C. Phone 345

2691 — Modern Waterfall design chest
in hand-rubbed American Walnut with
Palo Alto wood trim. Has self-rising tray
and receding hinges.
9.95
MacKenzie Furniture Ltd.
Good Place to Buy—For Over a Quarter Century.
Main Avenue Phone 775