

Arm Clocks Point Way Gifts at Shower

A. S. Nickerson and daughter Kaye of 909 Street were hosts Friday night to a miscellaneous shower for Miss Marnie Bulger whose marriage to Mr. Gordon Poffenroth takes place in early next month.

White streamers, bells and flowers used during the occasion in the packed with well-attended guests. Feature of the event was the intermittent ringing of bells which led to the bride-elect of the occasion.

Book passed to the honor during refreshments a recipe on "Cook's Husband." Mrs. Greene poured and with serving were Mrs. Mrs. Crawford Moore Kaye and Lind

cluded Mrs. Duncan her mother, Mrs. Mrs. H. Thom, Mrs. Mrs. Lorraine Mrs. C. C. Mills, Mrs. Mrs. B. Eyoifson, Brown, Mrs. R. Bar- D. Barclay and the Poffenroth, Helen Muriel Vance.

ending gifts but un- Mrs. Cliff Jens Munthe, Mrs. Mrs. J. D. McRae, Kergin and Miss son.

al Clinic Mrs Last Officers

again heads the Children's Pre- clinic following the annual meeting of the Centre Friday night, turned to office were Greene, vice-president Derry, secretary-

representatives from each Association in will complete the Dr. Duncan Black, officer, and Dr. Jens that, will continue as officials.

as chairman re- progress of the past More than 160 been given dental New applications being received from and as soon as been dealt with, taken to deal with children, if time al- Wilson said.

ment of the pro- of health covering best's contribution of of the cost of dental acknowledged. Other being met with do- local groups and An appeal will be sent circulars will be interested groups future, said the meeting decided suitably" the inter- and work done for Frank Derry, sec- aders



MORE AIRWOMEN — In line with the emphasis on airpower as the mainstay of Canada's defence, the RCAF was the first of the three services to begin recruiting women for its regular forces, beginning its campaign June 1, 1951. By year's end the RCAF had signed up 1,833 airwomen. There are now 2,761 The airwomen train for 26 different trades. Then there are nursing sisters, such as FO. Marion Nelly of Middleton, N.S., who undergo training in parachuting and wilderness rescue work. (CP from National Defence)

Miss Doreen Paul and Miss Margaret Kerp arrived home by plane on Saturday from a two-week vacation in the south.

Eric Martin left on Saturday's plane for Vancouver to visit Shaughnessy Hospital for a medical checkup.

Lorne, only son of Mr. and Mrs. Dudley Little of Terrace is reported improved in General Hospital here, where he was admitted last week. Mrs. Vern McMahon, Mrs. Roy Jacques and Mrs. E. Willshire, all of Terrace, are acting as special nurses in the case.

George Royal left last night for Seven Sisters on the Skeena River where he will prospect. During the summer, he was engaged in fisheries patrol.

Mrs. Theo Fortune and son, Bernard, are leaving today on the plane to be with Mr. Fortune, who is ill in Vancouver. Mr. Fortune has been in hospital in Vancouver for the past five months.

Royal Purple Fall Bazaar Huge Success
Convened by Mrs. Peggy Pettenuzzo, assisted by Mrs. Marie Boychuk, the ladies of the Order of the Royal Purple held their fall bazaar last Saturday.

Encouraged by the prospect of a sunny day, a capacity crowd attended. The main lobby was attractively set up with gaily-decorated booths and pretty tea tables enhanced by late fall flowers.

Tea was also served in the lounge room.
Mrs. Dot Koehn was teacup reader.
Receiving the guests were the honored Royal Lady, Mrs. Grace McIntyre, and past honored Royal Lady, Mrs. Viola Anderson.

Mrs. Lillian Gerard was in charge of the tea assisted by serviteurs Mesdames B. Manson, Evelyn Hopkins, Pat Ward, Bernice Frizell and Dorothy De Bias. De Bias.

In charge of the kitchen was Mrs. Elise Hull. In charge of the various booths and raffles were the Mesdames Betty Holkestad, Agnes Pick, Olga Clapp, Marian Calderoni, Dorothy Deane, Blanche Hill, Beth Schuman, and Miss Mildred Furness.

Winner of the first prize, main raffle was Mrs. E. Hopkins. Mr. Bert Moigan won second, and third prize was won by Mrs. B. Barne.

In a second raffle, first prize was won by Mrs. B. Manson and second prize by Mrs. E. Sornes and third by Miss Sharon Gas-toldini.
Winner of the bean guessing contest was Mrs. J. Peterson.

Apple Season Time for Luscious Desserts

By KAY REX
Canadian Press Staff Writer
Market stalls are filled again with luscious apples. Gravensteins and Wealthys, good cooking apples, are at their best now. McIntosh and Snows, among the best eating apples, are also at their peak.

There are any number of ways to prepare apples, and here's one apple dessert recommended by the consumer section of the Canadian Department of Agriculture.

HUNGARIAN APPLE PUDDING
Four large sour apples; three tablespoons fruit juice; one cup fine soft bread crumbs; one tablespoon butter; two egg yolks; one-third cup sugar; one-half teaspoon salt; two egg whites; three tablespoons sugar.

Pare and grate apples. Add fruit juice and blend. Add bread crumbs. Cream butter, add egg yolks, sugar and salt and beat thoroughly. Add to first mixture and combine well. Beat egg whites until stiff, beat in remaining sugar until mixture holds in peaks.

Fold into first mixture and pour into greased baking dish. Place in pan of hot water and oven-poach in a moderate oven (350°) for one hour. Serve with hard sauce. Six servings.

APPLE CHUTNEY
The department has an apple chutney recipe for relish enthusiasts; 12 apples (12 cups chopped); two cups cider vinegar; one cup raisins; one tablespoon salt; one teaspoon ground ginger; one teaspoon cinnamon; one large onion; four stalks celery

W. J. Bryant New Prexy of Credit Group
W. J. (Bill) Bryant, manager of Wallace's Department store, last night was elected president of the Prince Rupert branch. Retail Credit Grantors' Association. He succeeds G. P. Lyons.

Keith DeWitt, manager of Simpson's, was elected first vice-president; Verne Ciccone, manager of Eaton's, was named second vice-president; Norman Moorehouse, manager of W. R. Love Electric Company, treasurer succeeding Bill Noble, and Mrs. Katherine Laurie was unanimously re-elected secretary.
Retiring president, Phil Lyons thanked members for their assistance during the year and in his presidential report said: "Only by concerted action on the part of all leading business men of this city will the proper 'credit climate' be maintained—only by united action will we be able to conduct our affairs in a business-like manner."
"Credit is the life-blood of trade. We can keep that stream clear by using our Credit Bureau, by supplying to the Credit Bureau those reports and information necessary to its business."
He praised the Credit Women's Breakfast Club, formed seven months ago under the leadership of Mrs. Jocelyn Boulton and later four members took part in two skits.
Dianne Kennedy and Mrs. Evelyn Smith demonstrated the incorrect way of declining an account and Mrs. Yvonne Bowes and Mrs. Dorothy Lugin showed how it should be done.

B.P.O. ELKS
Regular Meeting THURSDAY - 8 P.M.
Voting on applications. Full attendance of members requested.

(three cups chopped); two cups sugar; one-half teaspoon pepper; one-eighth teaspoon ground cloves.
Wash, quarter and core but do not peel apples. Chop apples, onion, celery and raisins. Add vinegar and pepper. Cook slowly one hour, stirring often. Add other ingredients. Cook until thick. Seal in sterilized jars. Yield: about 2½ pints.
GLAZED APPLES: 1½ cups of sugar; two cups water; six apples. Make syrup of sugar and water. Core apples and pare about 1½ inch down from stem end. Place in syrup with pared surface down and simmer five minutes.

Hallowe'en-Big Night for Spooking
Halloween is always a big night for children. Before they go out "begging," have a party in the gaily decorated playroom. What could be more perfect for refreshments than homemade Hoot Owl Pumpkin Tarts! Make the crust and fill with the tart mixture made with crushed corn flakes to give it that added flavor. Put them on a table, buffet style, with Halloween favors and gay paper cups and napkins. Hot chocolate is a very popular beverage with the tarts.

HOOT OWL PUMPKIN TARTS
2 cups sifted flour
1 teaspoon salt
2/3 cup shortening
6 tablespoons cold water

1/2 cup corn flakes
1 cup brown sugar
1/2 teaspoon salt
1/2 teaspoon ginger
1 teaspoon cinnamon
1 egg, slightly beaten
1 2/3 cups (13 oz.) evaporated milk
2 cups pumpkin
Sift together flour and salt. Cut in shortening until mixture resembles corn meal. Add water and stir only until combined. Roll out on lightly floured board to about 1/8-inch thickness. Line 8 3-inch tart pans with pastry. Crush corn flakes into fine crumbs. Mix with sugar, salt and spices. Add egg, evaporated

Invert and cook until tender (10 to 15 minutes). When tender place under hot broiler flame and baste frequently with syrup until well glazed. Yield: six servings.
EASY SPREAD
A new margarine on the market is described as being so spreadable "it can be taken out of the refrigerator ice-cold and spread at once in an even layer over a slice of bread." Should be wonderful for those eaters of hasty breakfasts who forget to take the margarine out of the "fridge" the night before and crumble their toast trying to spread the solid stuff.

milk and pumpkin; mix well. Pour into unbaked tart shells. Bake in moderately hot oven (400, deg. F.) 25 to 30 minutes. Yield: 8 tarts.

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members, Canadian Club-Cards and bill will be closed from 5 p.m. Tuesday, Oct. 21. Reception for General Parade members in the Auditorium sharp. (247)

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