

Weekly Book Pace Set By Novelist

By CYNTHIA LOWRY
NEW YORK (AP)—Whatever your opinion of the work of novelist Rosamund Marshall—who writes lusty, busy best-sellers with titles like "Duchess Hotspur"—she's a novelist without peer in terms of quantity production.

For quite some time Miss Marshall, who lives in Vancouver, B.C., wrote at the incredible rate of a novel a week, using a minimum of five pen names.

She's a forthright, and attractive blonde who faces life with enthusiasm and obvious relish. Currently she is a little subdued—nerves, probably—due to the fact that she's written her first novel in a modern setting and hung it on a serious theme. Called "Bond of the Flesh," it's set for November publication by Doubleday.

Miss Marshall attempted to explain her record-breaking novel output.

"I was married to an Italian and living in Rome at the time," she said. "I'd always wanted to write and I was pretty bored with Roman society and playing bridge. I met a French publisher at a cocktail party. He put out dime novels, sold by peddlers from village to village. He said he was having trouble getting material, so I just asked him if I could try.

"I think I was paid something like \$25 for each one, but I turned out a novel a week for him. One week it would be a passionate love story, and then a Chinatown piece. Once I did a whole series of Sheik stories. I had a different name for each type of story.

"It was very good training for me. I learned to write fast, I learned how to plot, and I learned how to keep a story down to the essentials and not pad it out."

When her marriage broke up, Miss Marshall returned to her native New York where her novels really came in handy.

"I arrived with my daughter, a mink coat and \$50," she recalls. "When the money was gone, I walked—with the mink coat—into a pulp magazine publisher's office. For a good long time I made a fair living translating my French dime novels into English and selling them to the magazine."

One of her problems was learning how to write in English. She had been living a nomadic life in Europe—daughter of an oil engineer—since she was 12. She spoke five languages and some dialects, but English wasn't her best subject.

She drifted into writing historical novels—the kind with the exciting cover illustrations—in an effort to make more money and a better living. She was a natural, using European backgrounds she knew well and letting the action carry the story. Her books sold well and still do, although she's never been nominated for any fancy-writing awards.

Now, however, she's turned serious book writer. Her new experiment explores the rigid American caste system in a mid-western community.

"However," she said, with a sly look, "I've also signed with another publisher to do a series of detective stories. Under another name. Just in case . . ."



HONEY FRUIT CAKE is easily made and provides the right touch for the Christmas season. Ring in your family while baking it, as well as eating.

Honey Fruit Cake Ideal For Christmas Spirit

Fruit cake making time can be a chore if you think of it only as another baking day. But if you are wise—and most homemakers today are—you can make it a happy part of holiday festivities. Here's how.

First of all, make the baking of the fruit cake a family activity. Have Johnnie cut up the fruits and nuts. Mary Anne sift the spices and flour, and Dad beat the eggs and line the pans with greased paper. With a pot of honey cocoa on the stove, the radio playing Christmas mood music, and a lenient mother who lets a few fruit cake goodies disappear into the tummies of her helpers, the Christmas spirit will be baked right into the fruit cake!

And second, use a recipe you know will work. Here's one that is guaranteed to work, and holds the surprise treat of an extra Christmas goodie—honey. Honey is an all-season food, but is especially good at Christmas time.

Remember that honey has the chemical power unique among sweets of holding moisture right in the cake. This is important in fruit cake which easily dries out.

Thus by using honey you can make the fruit cake as far ahead of time or as late as is convenient for your hurried time schedule.

This honey fruit cake lends itself beautifully to family making. Clip the recipe now.

HONEY FRUIT CAKE

- 2 cups prunes
- 1 cup dried apricots
- 1 cup seedless raisins
- 1 cup silvered blanched almonds
- 1 cup coarsely chopped walnuts
- 1 pound diced mixed candied fruits
- 1 cup shortening
- 1 cup honey
- 4 eggs
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/4 teaspoon cloves
- 1/4 teaspoon mace

Cover prunes and apricots with boiling water and let stand 10 minutes. Drain and cool. Remove pits from prunes and chop prunes and apricots. Rinse and drain raisins. Combine dried fruits, nuts and candied fruits. Cream shortening and honey together. Add eggs one at a time, beating thoroughly after each addition. Sift together flour, salt, baking powder and spices. Blend into creamed mixture. Pour batter over fruits and nuts and mix thoroughly. Line 8-inch tube pan with 2 thicknesses of greased waxed paper and one of greased waxed paper. Turn batter into 8-inch tube pan. Bake in very slow oven (250 degrees F.) 3 1/2 to 4 1/2 hours with shallow pan of hot water on bottom of oven. Decorate top with nuts and honey-glazed fruit just before serving. Makes about 5 1/2-pound cake.

HONEY GLAZED FRUIT
Boil prunes and apricots 10 minutes. Drain. Make syrup of

equal parts of honey, sugar and water. Add drained fruits and simmer until well glazed. Drain on wire rack.

Air Cadets Hear Lecture On First Aid

A record turnout of 46 air cadets last night heard a lecture on first aid by J. C. Ewart of the fire department.

With Adjutant Ned McNeil listening in, the boys showed keen interest in all phases explained by Ewart.

With a new orderly room, new desks and filing cabinets, and uniforms on the way, the cadets are looking forward to an active season.

Joe Ward is still giving the boys good workouts at drill and they did a slow march last night or the first time after which Commanding officer Dick Garrett inspected the flights.

U.S. to Build More Air Bases On Greenland

COPENHAGEN (AP)—The United States Air Force will build or rebuild at least four more bases on Greenland, Danish government sources say.

Finn Nielsen, acting chief of Denmark's Greenland Department, said Monday an official announcement might be expected shortly from both Washington and Copenhagen.

Neely Moore Named Prexy Candidate

G. Neely Moore, resident mining engineer of Consolidated Mining and Smelting Co. Ltd., has been nominated for president of the northern branch of the B.C. Engineering Society.

Annual meeting of the association and elections will take place tonight at the Broadway Cafe. Others named by the nominating committee for executive posts are E. Bartlett, for vice-president, and G. V. Roche, for secretary-treasurer. Both are employed at Columbia Cellulose Co. Ltd.

A social evening will be combined with the annual meeting, including a "get-acquainted" period.

The northern branch includes districts of Alice Arm, Stewart, Terrace, Kitimat and Kemano and has some 40 members of the Association of Professional Engineers, but half of them are located in Prince Rupert district. Some out-of-town visitors are expected.

PROP WASH. . .

One flying student obtained his private licence and another is waiting for his tests following their completion of the 30-hour approved flying course at the Prince Rupert Aero Club.

John Fredericks passed his test last week. J. Allard is waiting for weather and an available aircraft.

The club plane, tied up with an engine change during the past week, now is ready to operate. Chief Kellough has overhauled it with assistance from instructor Bill Harper. Al Yates is kept busy working on the club's second aircraft, CF-DEU.

Bill Bryant has been named director for the balance of the year, replacing Crawford Moore who resigned owing to pressure of business.



Tasty Bran Muffins

3 kinds from 1 easy recipe

- 2 tbsp. shortening
- 1/4 cup sugar or golden syrup
- 1 egg
- 1 cup Kellogg's All-Bran
- 3/4 cup milk
- 1 cup sifted flour
- 2 1/2 tsp. baking powder
- 1/2 teaspoon salt

Blend well shortening, sugar, add egg, beat well. Stir in ALL-BRAN, milk; soak until most moisture is taken up. Sift flour with baking powder, salt; add to first mixture, stir only until combined. Fill greased muffin pans 3/4 full. Bake in preheated mod. hot oven (400° F.) 30 min. Yield: 9 medium or 12 small muffins.

Savory Bran Muffins: Mix 1 tsp. butter, 1/4 cup sugar, 1 tsp. cinnamon. Sprinkle over unbaked muffin batter.

Honey-Nut Muffins: Put 1 tsp. honey, chopped nutmeats in each greased muffin cup; add batter.

For regularity, buy Kellogg's All-Bran daily.



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Arrives Ketchikan 3:15 p.m.
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AT THE AUCTION ROOMS, McBRIDE and FOURTH AVE.
Commencing at 2:15 p.m.

Instructed by the several owners, I will sell by auction to the highest bidder the following:

3 Chesterfield Suites	1 Frigidaire
1 Connor Washing Machine	1 Chrome Kitchen Suite
1 Studio Lounge	1 Hotplate Grill
1 Astral Refrigerator (small)	1 Bendix Washer
2 Dressing Tables	2 Vanity Dressers
1 Singer Sewing Machine (hand)	1 Cedar Chest
Westinghouse Table Model Radio—five bands	1 10" Saw and Mandril
Coat and Wood Heater	All Metal Ironing Board
2 Bicycles	Mahogany Chest of Drawers
Garden Tools etc.	Child's Crib and Buggy
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1948 DESOTO SEDAN—This luxury car is equipped with fluid drive and air conditioning. The body is in first class shape and it has 4 new tires. This for only Down Payment \$625

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1948 PLYMOUTH 4-DOOR SEDAN—Special Deluxe. Good tires, heater and defroster. Full Price \$1145

1949 CHEVROLET 4-DOOR SEDAN—Heater and defroster. Excellent tires. A real family car. Down Payment \$550

1947 CHEVROLET 4-DOOR SEDAN — Radio, heater and defroster. Light blue. Reconditioned motor. Three new tires Down Payment \$445

1930 FORD ROADSTER—2 spares, reconditioned motor, new battery Full Price \$245

USED TRUCKS

1947 DODGE 1/2-TON PANEL—Completely reconditioned. Brand new motor. Heater and defroster. Down Payment \$400

1947 CHEVROLET 3-TON Chassis and Cab—2-speed axle—excellent rock lug duals, heater and defroster Down Payment \$415

1947 FARGO 2 1/2-TON Flat Deck—in very good shape. Dual rock lug tires are alone worth the Down Payment of \$400

1951 FORD 1/2-TON PANEL—Heater and defroster. A real bargain at only Down Payment \$588

Come in or Phone 871—At Any Time



CHILDREN in the ancient town of Rhodes, Greece, nourishing food items which Neil MacNeil, CARE for Canada, has just delivered to them in one of fifty parcels donated by Canadians to needy Greek families. Distribution was made this fall when Mr. MacNeil was the Sixth Annual CARE Conference held on the Isle of Greece, on the invitation of the Greek government. Headquarters (Canada) is located at 73 Albert St., Ottawa.

Ciccone Heads Lodge Elks Instal Officers

The second installation ceremony since reorganization of the Elks Lodge here installed Vern Ciccone as the new ruler, succeeding Arthur Murray.

Installing officer, Past Grand Exalted Ruler Charlie Vaughn, was assisted by Immediate Past Honored Royal Lady Viola Anderson and Honored Royal Lady Grace McIntyre in the colorful ceremony.

In attendance were the Ladies of the Royal Purple with their newly formed patrol team.

Other officers installed were Al Manson, leading knight; Bob Shrubbsall, joyal knight; N. J. Gurvich, lecturing knight; Eric Speers, esquire; Cliff Knutson, chaplain; Mike Budnich, historian; George Spence, inner guard; Dusty Elliott, tyler; Garnet Hull, secretary; Nick Pavlikis, treasurer; John Currie, pianist; Hugo Kraupner, Mel Thompson and Sev Domitziato, trustees.

A novelty concert was staged following the ceremony at which Past Exalted Ruler Murray was master of ceremonies.

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Sea Cadets Hold Dance In Navy Hall

A successful dance was held in HMCS Chatham Navy drill hall under the auspices of the Captain Cook Sea Cadets and their officers Friday.

Master of ceremonies was versatile A/B Jimmy Saville who expertly unfolded the events of the evening.

Honor guests were Prince Rupert's newest branch of the Junior services the Air Cadets. Other guests attending were Canadian Legion president Alex Haig and Mrs. Haig; Lieut. Commander W. Smith (RCNVR) and Mrs. Smith; Lieut. Commander T. A. Johnston and Ned McNeil, representing the Air Cadets, and the Reverend L. G. Sieber of the First United Church.

Sea Cadet officers and their wives attending were Commanding Officer Lieut. Art Ogilvie and Mrs. Ogilvie, ex-commanding officer Alex Mitchell and Mrs. Mitchell, Sub-Lieut. and Mrs. Ed. Dawes, Sub-Lieut. and Mrs. Sid Alexander, Sub-Lieut. and Mrs. Jerry Woodside, Instructor Cecil Twaite and Midshipman Totter.

Novelty of the evening was the spot dance won by A/B Tommy Moorehouse and partner Lynne Nickerson.

One of the highlights was impromptu entertainment, a song "It's in the Book" by A/B Eric J. Brown, A/B Tommy Moorehouse and A/B Jimmy Saville.

The young ladies were charming in their gay array of color, and the uniforms of the officers and cadets completed a spectacular picture as they danced to the music of Eruce Wilson and Jean De Carlo.

Refreshments and soft drinks were served.

LONG CARER
TOMAS, Ont. (CP)—James Alexander was honored on completion of 50 years' service with the Pere Marquette and Chesapeake and Ohio railroads here, but he's still working as an inspector of diesel locomotives. He has 18 months to go to retirement age, having started as a boy in his early teens.

ANNIVERSARY TROPHY
WETLAND, Ont. (CP)—Shooting a 240-pound buck deer was a feature of the 20th wedding anniversary celebrations of M. and Mrs. Charles Gutter and Fonthill. They joined a hunting party near Bancroft for the first time and Gutter shot the animal about 80-miles north of Fonthill.

POP-CORN INCREASE
The annual pop-corn production in North America has increased 2,300,000 compared with 1951.

Spaghetti Dinner Draws Huge Crowd

More than 250 persons attended the spaghetti dinner at Annunciation School Sunday night and the event was enjoyed equally by children and adults.

Sponsored by the Home and School Association with Bert Young and Mrs. Fleming as conveners, purpose of the dinner was to provide funds for a Christmas party for the children.

Father Rayner spoke briefly and entertainment consisted of a song and solos by Father Mohan, Mrs. Schaeffer, and Inez Amadio.

An unusual interlude in the evening's fun was provided by Martin Saumder's boxing team who staged three two-round bouts.

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