although neither has

the city-yet. who came here five oto speak to the Rotary whar Tindle - passed the city on Sunday in g of a tour of north-District manager tor Dun and Bradstreet, ed aboard the Princess and was met by Jack co had his car all primtrip to Prince George, mide started with the the age of 13 and will month trip to Europe.

ust six months, Jack's macouver for the past is He's got nothing for the nurses in the

w bad the Princess ed Camosun didn's stop ane port at the same Semebound citizens be to have had a party Gonick and his bride, es Wanda Black, who med last Thursday and thmeymooning in Van-

grand everyone when greed his plans. He and whave been occupying gether for months and

ate Christmas with his

+ + + mees the half-century May. Hugo Kraupner

Leek Soup and Bread Makes Haugan, Chilton Full Meal: Cheese Dish Tasty Top Card Players

Leeks are on the market again. In Toronto, which saw Mrs. S. Haugan win housewives familiar with this vegetable are paying 10 cents for three, and there is an increasing demand there and elsewhere.

Uncooked, it is a "strong" lightly browned. Add tomatoes, vegetable. But on the dinner tomato paste, salt, pepper, marable it is regarded as one of the Joram and onion salt. Simmer, nildest of vegetables, and there's covered, until thickened about nothing more appetizing in chilly 21/2 hours. weather than leek soup made | Cook noodles in boiling salted he French way. water until tender about 15 min-

MEAL IN A BOWL

A bowl of leek soup and crisp F. ench bread is practically a neal in itself. Here's how to prebare the soup. Quantities may be increased according to the numper to be served.

Clean three good-sized leeks, leaving as much of the green tops on as are tender. Slice and put into pot together with two medium-sized potatoes which have been peeled and cut into smallish pieces.

Put just enough water in the ot to cover potatoes and leeks Planned by when these vegetables are pressed down.

through a vegetable-strainer and Elks Members When cooked, put the whole you should have a thick, peagreen soup. Heat and add salt and pepper. Add a dab of butter local talent will be staged in the to each serving.

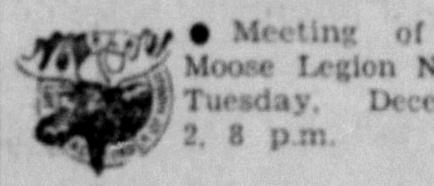
CHEESE AGAIN

20, by the Elks Club. The consumer department of the Canadian agriculture de- rangements. Iasagna is "typically Italian and European refugees. makes a distinguished company dish," it says.

Ingredients: Two tablespoons salad oil; one cup minced onion; one clove, minced garlic; one pound ground beef; one teaspoon salt; one 28-ounce can tomatoes; two eight-ounce cans tomato paste; one teaspoon salt; oneeighth teaspoon pepper: 11/2 teaspoons marjoram; one teaspoon onion salt; one eight-ounce package broad noodles: on: quarter pound soft cream cheese; three cups grated cheddar cheese, medium or old.

Heat salad oil in heavy saucepan. Add onion and garlic and bout five minutes, Add beef and

readers



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DEFORMITIES An amazing newly enlarged 44page book entitled "Rheumatism" will be sent free to anyone who

will write for it. It reveals why drugs and medicines give only temporary relief nd fall to remove the causes of trouble; expairs a specializnon-surgical, non - medical

You incur no obligation in ending for this instructive book. oday to The Ball Clinic, Dept 3217. Excelsior Springs, Missouri.

in the weekly whist game of the ladies first prize and A. E. Chilton top the men.

Mrs, H. F. Glassey was second on man. Mr. Glassey also won the door prize.

Andy Bushman won the pool prize after a cut of the cards

with Mrs. G. Robinson. In charge of the kitchen were Mrs. L. Holder, Mrs. F. Good and Mrs. H. Muncey.

George Allard flew his cross- Premier, Stewart and country test to complete his who died in Toronto a week ago. course, and is now awaiting his He was 61 years old. maining third of sauce. Bake in private pilot's license.

> A very successful party was Max Vagliani, R. B. Sylvester and relatives. Dr. and Mrs. A. held at the Aero Club Saturday and Louis Martin. night with a record crowd of Hymns played during the serv- reception at the home of Mr. members and guests. Nora ice were Abide With Me and Rock and Mrs. George Cook followed Thompson supplied the msuic of Ages. and Ray Fossum obliged with novelty numbers.

ceived by the Club from Eliza- Bridgeport, Connecticut. beth Holmes who was the first girl to receive her private pilot's . license through the Club, The THIS WEEK . . . A giant variety show with all good wishes of the members go Capitol Theatre on Sunday, Dec. to her.

Art Murray is in charge of ar-Jacques Cartier planted cab- Avenue East, partment has more novel cheese Proceeds from the show go to bage, turnips and lettuce when Citizenship Council. Friday, ? recipes for interested cooks, the Save The Children Fund for he built a tiny fort at Quebec p.m., Civic Centre. Speaker, Fain 1541.

Prince Rupert Daily News Monday, December 1, 1952

Popular City Couple Married Women of the Moose last week At Quiet Court House Ceremony

A popular couple were married here last week in a quiet ceremony at the court house when Wanda lady and her husband was sec- Mae Black became the bride of Sidney Gonick.

Bride is the daughter of Mrs.

here operating his own business

honeymoon, the couple will re-

turn shortly to take up resi-

dence at the Elizabeth Apart-

afternoon dress of bronze and

black for the occasion and car-

ried a bonquet of pink rosebuds.

PRINCE RUPERT

LITTLE THEATRE

Presents

'Ask Me No Questions'

Civic Centre Auditorium

Children 35c Adults 75c

Tickets are obtainable from

the Civic Centre or any

Little Theatre member.

8:30 p.m.

a luncheon at Club 27.

Dec. 1 & 2

The bride, an employee of

Final Rites Veteran Miner

Funeral services were held at Grenville Court chapel for Rocco Santurbane, veteran miner at George Cook Jewellers, chose an

Pallbearers were John Gardi- The ceremony was witnessed man, J. Ciccone, Angelo Rossi by a group of immediate friends

Survivors include his brother Dominic, who brought the body here from Toronto and another A wedding invitation was re- brother, Antonio, who lives in

Civic Centre Art Club, meeting tonight, 8 o'clock, home of Mrs. J. T. Harvey, 619 Fourth

ther Rayner.

PONTYPOOL, Wales (CP)-Retired policeman Frederick Charles, 53, rushed out in nightclothes and bare feet to save his automobile when his garage caught fire. He moved the car out, then collapsed and died.

Mr. and Mrs. John Stokes have left for Vancouver where they will remain unt! February and will stay with Mr. and Mrs. G. S. Norris, 3436 West Twenty-Pauline Black and Mr. J. H. Eighth Avenue, Mrs. Stokes' par-Black. Groom is an optometrist ents. Mr. Stokes is regional biologist here for the department of Leaving for Vancouver on fisheries and left for Vancouver Thursday night's boat on their on an extended business trip.

who died in 1642, was the first to apply the pendulum prinicple to clock construction

May be Warning

Backache is often caused by lazy kidney Then backache, disturbed re follow. That's the time to take feel better-sleep better-work better Get Dodd's Kidney Pills now.





utes. Drain and rinse with cold

Arrange in layers in a greased

baking dish, 12 by eight by two

inches-one third of the sauce,

half the noodles, and the cream

and cheddar cheese. Repeat this

arrangement topping with re-

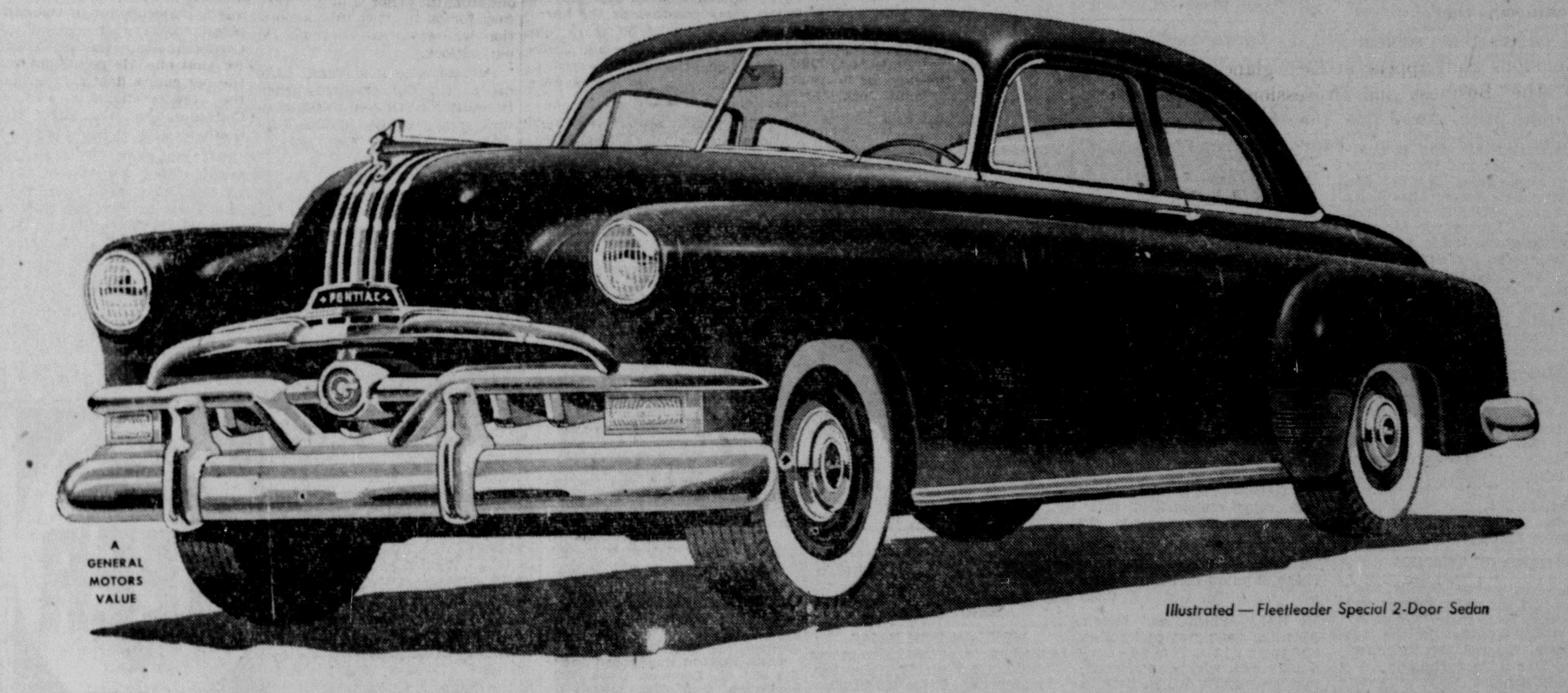
moderate oven 350 degrees until

thoroughly heated about 50 min-

utes. Yield: eight servings.

Dollar for Dollar

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