THE DAILY NEWS

Massett Inlet Canning Now Over for Season-Big Boom of Logs for Sawmill-Capt. Pete Anderson Plans New Boat

Waterfront Whiffs

Canners Ltd., returned to Prince Rupert on Thursday after having Rupert on October 16 after a six winter. spent the summer at Old Massett on the Queen Charlotte Islands personally superintending 1928 packing operations at the cannery of the Massett Canners. Though there were rumors of another run of fish in Massett Inlet it was not deemed sufficient to keep the cannery open longer. The usual run of chums at Cape Edenshaw did not materialize this year and, while there were a couple more halibut trips before few fish for a while on the west coast of Graham Island, the chum the season ends and left for the run as a whole this season on the Islands was very disappointing, first onWednesday night. Mr. Dybhavn reports. Consequently, there was little doing either in fishing or packing.

While the Massett Inlet canner-

services when containing it will a supplying the service of

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principal owner, Capt. E. H. Simp- home on Tuesday. He went to son, is putting in the necessary Massett Inlet with a crowd of machinery for crab canning, the other local boys about the first crabs to be caught in Naden Har- of August to work in one one of bor by the natives. The Langara the canneries but soon joined the plant will also engage in clam crew of one of the fish packers canning again this winter as has operating out of the Langara been its custom for some years cannery and had a number of interesting experiences during trips past. to the west coast of Graham Is-

The halibut boat Sea Maid, Capt. land. He will probably take up a John Dybhavn, manager of the Royal Fish Co. and the Massett Henry Dorreen, returned to Prince trade here during the coming

weeks' charter to the Langara Fishing & Packing Co. for packing chum salmon from the West Coast of Graham Island to the

cannery. The vessel is to make a



Committee Appointed to Draft Plan for Organization for the Winter

Capt. Pete Anderson of the At Rupert East Church last halibut boat Helen is contemnight there was a preliminary gathering for the purpose of organizing the young people for the coming winter. There was a program of cummunity singing and of vocal selections. There was also a recitation by Miss Georgina Lamb. A commitee was appointed to make a plan of organization and here a week ago Monday. Bad on the Sea Maid to familiarize report to the next meeting Fri day of next week. The commit tee consists of Mrs. William The Helen I. is now tied up for Harrobin, Miss Wilma Wilson the winter. Sid Elkins and Tait Galland.

ies did not do as well as was expected, the pack, in view of existing conditions, might be called a fairly satisfactory one. The big volume of the season's pack in Massett Inlet canneries was made in August from a good run pinks in Naden Harbor for two or three weeks. Skidegate Inlet canneries have also reported a snortage of chums this season. Massett season in Massett Inlet, Watun heavy boom. River, Shannon Bay and Ferguson Bay having closed down several weeks previous.

Mr. Dybhavn returned to the city on the cannery tender Jedway, Capt. Johnny Hartlin, which is to be given annual overhaul before being tied up for the winter if no other employment can be found for her.

The power vessel Delphinium, Capt. Dan Larsen, used as a service boat in connection with the Massett Canners plant, arrived in port from the Islands last Saturday, having in tow the seineboat Pacific which drifted ashore in a gale on North Island and sustained damage which was princiwith a full load. pally confined to the keel and the rudder. Repairs will be effected to the Pacific in the local dry

along the railroad track south of plating the building during the the city, arrived on Wednesday coming winter of a new boat of from the J. R. Morgan logging some 50 odd feet length which camp at Mussell Inlet, near Bute- will be equipped with a 50 h.p. dale, behind the power tugs Atlas-Imperial engine. It is ex-Bertha G. and Zanardi of the pected that Capt. Anderson will Miss Lizzie Woods gave a couple Prince Rupert Salvage & Towing shortly let the contract for the Co.'s fleet. The two tugs had a building of the boat to one of long and arduous trip in bring- the Prince Rupert yards. Meaning the tow north, having left time, he has been making a trip

Canners and Langara canneries weather and unfavorable tides himself with the engine on that were the last plants to pack this hampered progress with the vessel.

Prince Rupert Salvage & Tow-

ing Co.'s flagship Salvage Prin-Capt. John Barseth has taken ADAIR CARSS CHAPTER for the past ten days on a trip Emblem I. in succession to Capt. down the coast with Dr. Howard Haakon Lund, who has disposed T. James, resident mining engin- of his interest in the vessel, the eer. Khutze Inlet, Douglas Chan- principal owner of which is Peter nel, Paisley Point and other mines Bruno. The Emblem I will engage are being given the annual once in fishing until the close of the over by Dr. James. season.

Recovered Rudder

of the Canadian Fish & Cold Stor-Capt. Robert Gammon did a divage Co. in coping with a large ing job at the dry dock this week quantity of chums the company and was successful in recovering is bringing north from the Alert Le rudder of the auxiliary schoon-Bay region, Prince Rupert Salvage er Effie M. Morrissey which was & Towing Co.'s power tug Pachena dropped while the vessel was releft for the south last Friday. ceiving repairs. The vessel should be back soon -----

To Can Crabs

To augment the fleet of packers

TEA HELD YESTERDAY AT HOME OF MRS. McLEA? The Adair Carss Chapter, I. O D. E. held a tea yesterday at th home of Mrs. W. A. McLean, 32 Fifth Avenue West, Mrs. Or chard McLeod, the regent receiv

ing with the hostess. Thos pouring were Mrs. Darton, re gent of the municipal chapte and Mrs. Ben Self, the assist ants being Mrs. Bert West a. Ars. W. W. C. O'Neill.

Home cooking sale was i:

1928 halibut landings at Prince charge of Mrs. S. V. Cox. Mrs. Rupert are maintaining the lead H. L. Landry sang, accompanie over the 1927 record, the total up by Mr. Rochester. The cashie

THERE'S no satisfaction equal to that of a personal achievement which is at once useful and artistic. For this reason, a half hour spent in making a batch of one-egg muffins is decidedly a half hour well spent. To see the glow of gratification spreading like sunshine over the faces around the table when you bring on the muffins-hot and crinkly and brownm'm'm! Well-your joyful pride is fully justified.

A half hour well spent

ONE-EGG MUFFINS

1³/₄ cups flour 3 teaspoons Magic Baking Powder 1/2 teaspoon salt 11/2 teaspoons sugar

1 small egg ³/₄ cup milk 11/2 tablespoons melted butter

Sift flour, baking powder and salt, add sugar. Beat egg thoroughly, add it gradually with milk to dry ingredients and beat hard. At the last moment and melted butter. Drop the batter into hot buttered iron gem pans and bake in a hot oven 25 minutes.

"Bake your own" with MAGIC BAKING POWDER for greater satisfaction and economy)

