Support the Home Theatre and keep your Money in the city.

Westholme Theatre

WEDNESDAY AND THURSDAY, 7 AND 9 P. M.

Laura La Plante

— IN —

"FINDERS KEEPERS"

Comedies—"His Unlucky Night."

"Believe it or Believe it Not" —"Confessions of a chorus girl comedy."

ORCHESTRAL NUMBER—"THE RAG DOLL."

35c and 10c.

UNION STEAMSHIPS LIMITED

Sailings from Prince Rupert.

For VANCOUVER, VICTORIA, Swanson Bay, Butedale, Alert Bay, etc. Tuesday, 3.30 p.m.

For VANCOUVER, VICTORIA, Butedale, Alert Bay, etc., Friday midnight.

For ALICE ARM, ANYOX, STEWART, WALES ISLAND, PORT SIMPSON, NAAS RIVER, Sunday, 8 p.m.

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Through tickets sold to Victoria and Seattle, and baggage checked through to destination

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For Butedale, East Bella Bella, Ocean Falls, Namu, Alert Bay, Campbell River, Vancouver and Victoria, every Friday, 10 p.m.

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The Largest Railway System in America

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Sailings from PRINCE RUPERT for VANCOUVER, VICTORIA, SEATTLE, and intermediate points, each FRIDAY, 9:00 a.m.

For STEWART and ANYOX, each WEDNESDAY, 10.00 p.m.

For NORTH AND SOUTH QUEEN CHARLOTTE ISLANDS, Fortnightly.

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Each MONDAY, WEDNESDAY and SATURDAY at 11:30 a.m. for PRINCE GEORGE, EDMONTON, WINNIPEG, all points Eastern Canada, United States.

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Operating G.T.P. 20,000 Ton Floating Dry Dock

Engineers, Machinists, Boilermakers, Blacksmiths, Pattern makers, Founders, Woodworkers, Etc.

ELECTRIC AND ACETYLENE WELDING

Our plant is equipped to handle all kinds of MARINE AND COMMERCIAL WORK.

PHONES 43 and 385

"MALKIN'S"

The fresh roasted **Coffee** VACUUM PACK

MALKIN'S BEST

in the vacuum pack can
Sold everywhere

WEEK AT THEATRES

Wednesday and Thursday

Westholme: Laura La Plante in "Thanks for the Buggy Ride."

Capitol: "Moran of the Marines."

Friday and Saturday

Westholme: Fred Thomson in "The Sunset Legion."

Capitol: "The Wheel of Chance."

LIQUOR LEFT FOR JUDGE AT KETCHIKAN

Champagnes and wines and Martini cocktails, rum and whiskey and brandy! This is not a liquor advertisement but a list of some of the bottled substance that a mysterious individual left outside the door of Judge J. W. Kehoe's home the days before Christmas, says the Ketchikan Chronicle.

There were 20 bottles of the Christmas cheer in all, wrapped in sugar packing. A detailed check of the ingredients for an old-fashioned Yuletide celebration showed that there were 12 bottles of champagne, two bottles of port wine, two bottles of apricot brandy, one bottle of Three-Star Hennessy, one bottle of Sandy Macdonald Scotch whiskey, one bottle of Old Buck rum and one bottle of Martini cocktails.

Judge Kehoe announced today that the owner of the liquor can obtain return of it by calling at the court house, failing which it will be destroyed. He did not reveal, however, just what would happen to his would-be benefactor if he showed up, although he intimated that he knew the source of the liquid cheer.

CROUP

Spasmodic Croup is frequently relieved by one application of—

VICKS VAPORUB

Over 21 Million Jars Used Yearly

H.S. Wallace Co. Ltd.

WINTER COATS

CLEARING

1-2 PRICE

Broadcloth, Velours, etc., all fur trimmed.

Values $22.50 to $65.00.

HALF PRICE

Third Avenue Fulton St.
PHONE 9

HAS HE A FLASK

We have a good variety for the holidays at reasonable prices. Here are several:

NICKEL—8 ounces, hammered effect $2.35
LEATHER COVERED $4.00
NICER DESIGN—
Engraved $7.50

Better Come and See For Yourself

John Bulger

The Jewellers

NEWS OF NORTHERN B.C.

STEWART

The Canadian Northeastern Railway, which has taken over the charter of the Portland Canal Short Line Railway, is applying for foreshore leases embracing a large portion of the local water front for use in providing terminal facilities.

C. W. Magee left last week on a business trip to Vancouver.

J. Landers left last week on a trip to Vancouver.

W. J. Brotherton left last week on a trip south.

Miss Gibson is visiting at Premier with Mr. and Mrs. Bert Smith.

Mr. and Mrs. John Hovland and family left last week on a trip to Seattle.

Mrs. William Hansen, accompanied by her son, Walter, and Miss Cora Tollefson, left last week for a trip to Vancouver.

Mr. and Mrs. William Anderson left last week for Seattle, whence they will make a motor trip to California, having taken their car south with them.

Because of the epidemic of influenza here, the annual Hospital Ball, which was to have been held on New Year's Eve, was postponed. Dr. H. A. Whillans has advised that, owing to the outbreak, public functions be called off in Stewart for the time being.

Lance Craine has received a letter from a young lady in a Scotch marmalade factory whose name he found in a marmalade can here last October.

Jack Rennie got through to the Marmot Engineer mine last week with a train of twenty-three horses, loaded with general camp supplies.

WHAT IS IT

that keeps you always looking well and smartly dressed?

OUR SERVICE
PHONE 649

to have your clothes pressed We call for and deliver to all parts of the city.

For that Suit

We have fine Fall and Winter Suitings and Overcoatings on hand. Come in today and let us take your measure.

Cutting, workmanship, style, all guaranteed.

Best materials and reasonable prices.

Ling, the Tailor

Phone 649

For

New Year's GIFTS

You Are Sure to Find Something Suitable at the

Montreal Importers

THIRD AVENUE

ALICE ARM

Sleighs are now being used by Al Falconer on the Dolly Varden Railway in taking up freight for the Toric and Tiger mines. One sleigh operates as far as Spring Camp and another on the upper end.

The annual New Year's Eve dance was held in the Alice Arm Hotel on Monday night when all the people of the town were the guests of Mr. and Mrs. Ole Evindsen.

Early closing of Alice Arm stores is being mooted, T. W. Falconer having set the example locally by closing at 6 o'clock each evening from January 1 on.

VANDERHOOF

The wedding took place last week in Prince George of Miss Mary Fitzsimmons of Prince George and Guy Averill of Vanderhoof. The bride was formerly identified with the staff of the Prince George Hospital.

Miss Kathleen Cameron led pupils of Vanderhoof Superior School in the December examinations.

The Vanderhoof Board of Trade has passed a resolution asking the provincial government to map out the road route into the Omineca mining country from Vanderhoof and to build a thoroughfare suitable for the shipping in of mining machinery.

The village commissioners have decided to take a plebiscite at the time of the forthcoming municipal elections to ascertain the wishes of the people of Vanderhoof in the matter of the establishment of a government liquor store.

Mrs. R. J. Taylor is now regaining her health, following a relapse after returning from the Prince George Hosptial.

MAKES EGG LAYING RECORD

This is Lancaster No. 7, the Barred Plymouth Rock hen, owned by Mrs. E. Hart, Grand Bay, New Brunswick, which smashed the Canadian official egg laying record by laying 332 eggs in a year in the New Brunswick Egg Laying Contest for 1927-28. The record is within one of the world's record, made by an Ontario-bred hen.

"HELPED ME WONDERFULLY"

Woman Strengthened by Taking Lydia E. Pinkham's Vegetable Compound

Port Colborne, Ont.—"After having an operation, I was very miserable, weak, nervous and very near unfit to work. I saw Lydia E. Pinkham's Vegetable Compound advertised and tried it and believe it helped me wonderfully. I have no weak spells any more, the pains have left me and my nerves are much better. I feel safe in saying Lydia E. Pinkham's medicines have helped me wonderfully."—MRS. WM. H. BEECHTELLER, Box 143, Port Colborne, Ont.

capitol CANADA'S FINEST Entertainment

TONIGHT AND THURSDAY

RICHARD DIX in

"Moran of the Marines"

COMEDY—NEWS.

First Show 7 p.m., 35c and 5c; Loges, 50c.

City Meat Market

(SELVIG BROS.)

3rd Avenue Phone 765

MEAT, FISH, VEGETABLES
and
ALL KINDS OF "NORWEGIAN PRODUCE"
at low prices, and immediate delivery

Observe!—All articles are of superior quality and absolutely fresh.

MY KITCHEN NOTEBOOK

by Mary Blake

Domestic Science Counselor

My Secret for Finer-Textured Cakes

I must confess that I haven't always been successful in the making of cake. I suspect that I possessed more zeal than skill—thoroughness rather than deftness. But when I learned to exercise my beating proclivities at the start in the creaming together of butter and sugar, and to exhibit restraint at the finish by stirring only a moment after the final ingredients were added, my cakes improved.

But the greatest improvement I have ever made in cakes has been through the use of Carnation Milk. Besides being evaporated to double richness and sterilized for safekeeping, it is "homogenized," the cream content broken up into minute particles and distributed throughout every drop. As a result, cakes are not only rich with this uniformly distributed, double share of cream, but because of the fineness of the particles the texture is exceptionally smooth, fragile and fine.

Carnation gives similar results in all cookery, a creamy smoothness to sauces, candies and ice cream, a richness to soups, and a delicate texture to puddings, cakes and waffles that even the best of bottled milk cannot equal. Try this convenient, economical and dependable form of milk—it's just pure *whole* milk with about half the natural water removed and nothing added.

Write for the free Carnation Cook Book—"My Hundred Favorite Recipes." Address Carnation Milk Products Co., Limited, 134 Abbott Street, Vancouver, B.C.

Carnation Date Cake

¼ cup shortening, ¾ cup sugar, 1 egg, 3 tbsp. Carnation Milk with enough water to make ½ cup liquid, 1¼ cups pastry flour, 3 tsp. baking powder, pinch of salt, 1 tsp. cinnamon, ½ tsp. vanilla, ½ cup chopped dates, ½ cup broken nut meats. Cream shortening; add sugar gradually and continue creaming; add beaten egg and beat mixture hard until it becomes a very light color and creamy. Add ¼ cup flour and stir until well mixed. Measure flour after sifting once. Dredge nuts and dates with a little of the flour and add to mixture. Last, sift in rest of flour, baking powder, salt and cinnamon; add diluted milk and flavoring all at once; stir vigorously for 1½ minutes.

Pour batter immediately into pan which has been oiled and dusted with thin film of flour. Place in 300°F. (slow) oven for first 10 minutes, then elevate to 375°F. (moderate). Bake about 45 minutes. When done it shrinks from sides of pan and springs up when pressed with finger.

Remove from the pan, cool and ice with Carnation Icing.

Carnation Icing

1¼ cups confectioners' sugar, 1 tbsp. butter, 2 tbsp. Carnation Milk, ½ tsp. vanilla. Cream butter and sifted sugar, add Carnation and vanilla. Beat thoroughly and spread on cake.

It Makes Better Cake

Produced in Canada

THE perfect cake is the cake of perfect texture. And the way to get perfect texture is to use Carnation—the double-rich milk with the cream evenly shared by every drop. Adds wonderful smoothness and flavor to all cooking.

(See recipes above)

Carnation Milk

"From Contented Cows"

Telephone the office if your paper does not arrive