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Westholme Theatre

TONIGHT AND WEDNESDAY—7 & 9 P.M.

THE GREAT BRITISH MASTERPIECE



Wolff-Presents "Sybil Thorndike" as "Dawn" NURSE CAVELL

THE MOST DISCUSSED MOTION PICTURE With Sybil Thorndike, the greatest English emotional actress, as Edith Cavell, the martyred nurse.

SPECIAL ALL-BRITISH MUSICAL PROGRAM

also with "CONFLICT"

EVERY PERSON SHOULD SEE THIS WONDERFUL PICTURE.

Fox News Admission 50c and 15c.

Coming next Week, "The Street Angel"

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Sailings from Prince Rupert. For VANCOUVER, VICTORIA, Swains Bay, Butedale, Alert Bay, etc. Tuesday, 3:30 p.m. For ALICE ARM, ANYON, STEVARS WALES ISLAND, PERT, TOMPSON, NAAS RIVER, Sunday, 8 p.m. H. M. SMITH, Agent, Prince Rupert, B.C. Through tickets sold to Victoria and Seattle, and baggage checked through to destination.

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Sailings from Prince Rupert

To Ketchikan, Wrangell and Skagway—January 12, 26. To Vancouver, Victoria and Seattle—January 2, 16, 30. PRINCESS ROYAL For Butedale, East Bella Bella, Ocean Falls, Nanaimo, Alert Bay, Campbell River, Vancouver and Victoria, every Friday, 10 p.m. W. C. ORCHARD, GENERAL AGENT, Corner 11th Street and 3rd Avenue, Prince Rupert, B.C. Phone 31.

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Sailings from PRINCE RUPERT for VANCOUVER, VICTORIA, SEATTLE, and intermediate points, each FRIDAY, 9:00 a.m. For STEWART and ANYON, each WEDNESDAY, 10:00 p.m. For NORTH AND SOUTH QUEEN CHARLOTTE ISLANDS, fortnightly.

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

AGENCY ALL OCEAN STEAMSHIP LINES City Ticket Office, 528 Third Ave., Prince Rupert—Phone 260

Fortune in every cup of Tea

MALKIN'S BEST Tea

WATCH FOR MALKIN'S BEST TEA ADVERTISEMENTS and learn to read your fortune in your tea cup—it's good entertainment for the family.

HOTEL ARRIVALS

Prince Rupert
Mr. and Mrs. George Bailey, Hyder; Charles E. Bletsoe and L. O. Lycett, Vancouver; Robert F. Brandt, Seattle; S. B. Davis, Cedaryale; Mrs. P. Eptom, Smithers; J. Kellett, Winnipeg; George Keep and D. E. Stevenson, Prince George; Dr. R. G. Large, Port Simpson; Mrs. H. Doll, Terrace.

Save:
Mrs. F. D. Magar, Charles Toombs and H. Jacobs, Port Simpson; J. Quinn, Kwinitza; Mrs. Ballacini and Miss Ballacini, Houston; J. Peterson, Shames.

Central
J. McKenzie, city; J. Weis, Quebec.

Royal
H. E. James, Hyder; H. Howard, C.N.R.

MAYOR S. McBRIDE



Recently re-elected head of the Toronto Civic Government.

NEW OFFICERS MOOSE WOMEN

Installation Exercises Last Night Followed by Enjoyable Social Evening

Installation of 1929 officers of the women of the Mooseheart Legion took place last night, after which a social evening was held for members of the legion and their husbands.

Prize winners at whist were: Ladies' first, Mrs. F. M. Crosby; second, Mrs. P. Wingham; third, Mrs. Thomas Elliott; men's first, S. A. Swanson; second, Ole Stegavig; third, Sam Hougan.

After cards, refreshments were served and dancing followed, with music by an orchestra led by Miss Nellie Lawrence. Gillis Royer was master of ceremonies for the event, which took place in the Moose Hall.

The Officers

The officers installed were as follows: Past regent—Mrs. Helen Nickerson.

Senior regent—Mrs. Margaret Larsen.

Junior regent—Mrs. Millie Preece.

Chaplain—Mrs. Stella Bartlett.

Recorder—Mrs. Bessie Ryan.

Treasurer—Mrs. Agnes Skatetbol.

Guide—Mrs. Ingeborg Wingham.

Assistant guide—Mrs. Thora Stegavig.

Sentinel—Mrs. Marianne Ohnesorg.

Argus—Mrs. Julia Slatta.

Pianist—Mrs. S. A. Swanson.

George Keep of the C.N.R. investigation department arrived in the city from Prince George on yesterday afternoon's train and returned to the interior this morning.

Week-end Specials

- EGGS—Pullets' fresh extras. 3 doz. \$1.15
- NEW ZEALAND BUTTER—3-lb. brick \$1.50
- PURITY FLOUR—49-lb. sack \$2.35
- NABOB SLICED PEACHES—2 1-2s. tin .30c
- MALKIN'S COFFEE—1-lb tin 60c
- ROYAL CITY PURE STRAWBERRY JAM—4-lb. tin .75c
- SINGAPORE PINEAPPLES—Sliced, 2 tins .25c
- SEEDLESS RAISINS—4-lb. pkg. .50c
- SWIFT'S PICNIC HAM—1-lb. 24c
- MALKIN BEST TEA—1-lb. pkg. .65c
- BRUNSWICK SARDINES—4 tins .25c
- SHREDDED WHEAT—2 pkgs. .25c
- CHEF BRAND MOLASSES—5-lb. tin .45c
- WAFFLE SYRUP—2 1-2s. Tin .50c
- ROWNTREE'S CHOCOLATE BARS—Assorted. 6 for .25c
- ENGLISH PURE MALT VIN-EGAR—Bottle .25c
- EVAPORATED PRUNES—40-50. 2 lbs. .25c
- NEW STOCK HALLOWI DATES—3 lbs. .35c
- MALKIN BEST HONEY—4-lb. tin .75c
- WILD ROSE PASTRY FLOUR—10-lb. sack .55c
- ROME BEAUTY APPLES—Unwrapped. Box \$1.95
- SUNKIST SMALL ORANGES—4 doz. .95c

Alberta Market

P. GAMULA, Proprietor Fifth Street. Phone 208

An Up-to-date Optical Dept.

We pride ourselves on our complete equipment for accurate testing of the eyes. No longer must we replace lens after lens in front of your eyes till we find the correct one. Our new automatic instrument can change to any combination in a second and does not tire you out. Mr. Jack Bulger took the full course required by low covering six months in 1925 and got his diploma with honors.

We subscribe to the leading weekly and monthly optical journals and any new methods are always noticed and adopted if suitable.

We are sure we can suit you.

John Bulger The Jewellers

LINDSAY'S Cartage and Storage

Phone 68
Cartage, Warehousing, and Distributing—Team or Motor Service
Coal, Sand and Gravel
We specialize in Piano and Furniture Moving.

MEN'S RUBBERS \$1.25 PER PAIR

Don't take a chance of wet feet when you can keep them dry so cheaply.

The famous "Master Mechanic" shirts for men—price the lowest ever.

If you want to save money, visit the

Montreal Importers THIRD AVENUE

BRAND NEW SHIP HERE

British Steamer Gracefield, in Port For Grain, is on Her Maiden Voyage

The British steamer Gracefield, Prince Rupert's fifth grain ship of the season arrived in port from the Old Country. The Gracefield is a brand new ship and this is her first voyage since being completed last August. Capt. Cooper is her master. She is already lined and, not requiring fumigation, is going on berth at the elevator this afternoon to start loading a full cargo for the United Kingdom or continent.

The Gracefield picked up her pilot, Capt. J. R. Elfert, off Triple Island about 8 o'clock this morning.

The sixth ship of the season, the Hindpool, is expected to arrive Friday, the seventh, the Adra, on Saturday, no further word having been received from either of these vessels since yesterday.

H.S. Wallace Co. Ltd.

Cold Weather Comforts

A pair of Under Hose worn under your silk stockings will be found a great comfort on cold days.

Pure Wool, Light Flesh Color, Snug Fitting. 85c PAIR

Third Avenue Fulton St. PHONE 9

Coal!

- Nanaimo-Wellington Screened Lump.
- Nanaimo-Wellington Screened Nut.
- Nanaimo-Wellington Mine-Run.
- Beacon Hard Sootless Lump.
- Beacon Hard Sootless Egg.
- Tellwa Lump.

Of the above there is ONE that is particularly suited to your heating equipment. We shall be glad to advise you.

Albert & McCaffery Limited Phones 116 and 117

STOCK-REDUCING SALE STOCK REDUCING SPECIALS!

We are taking stock at the end of this month and we must clean up the bulk of our stock at greatly reduced prices.

HERE'S YOUR CHANCE

- PRUNES—60-70, 2 lbs. .25c
- 25-lb. box \$2.65
- PRUNES—40-50, 3 lbs. .50c
- 25-lb. box \$2.95
- PRUNES—30-40, per lb. .20c
- 25-lb. box \$3.50
- RAISINS—Seedless, 7 lbs. \$1.00
- 25-lb. box \$2.85
- JAM—4-lb. tins, strawberry, raspberry, black currant and kinds. Per tin .75c

Mussallem Co. Limited 617-423 5th Ave. E. Phones 18&84

'RAMONA'

WITH DOLORES DEL RIO

SEE and HEAR

PADDY McCULLOCH
Singing and Dancing Comedian

Tonight at the CAPITOL

7 P.M.

More Bread & Better Bread.

PURITY FLOUR

Gives Unusual Success with Home Baking

BRACKMAN-KER MILLING CO. LTD. DISTRIBUTORS

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

1/4 cup shortening, 1/4 cup sugar, 1 egg, 3 tsp. Carnation Milk with enough water to make 1/2 cup liquid, 1 1/2 cups pastry flour, 3 tsp. baking powder, pinch of salt, 1 tsp. cinnamon, 1/2 tsp. vanilla, 1/2 cup chopped dates, 1/2 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 1/2 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 rest of flour, baking powder, salt and cinnamon; add diluted milk and flavoring all at once; stir vigorously for 1 1/2 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

1 1/4 cups confectioners' sugar, 1 tbsp. butter, 2 tsp. Carnation Milk, 1/2 tsp. vanilla. Cream butter and sifted sugar, add Carnation and vanilla. Beat thoroughly and spread on cake.

It Makes Better Cake



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"