

# Knut Slatta Passes Away

Was Prominent Fisherman And Member of Local Norwegian Colony

Knut Slatta, prominent fisherman and member of the local Norwegian community and resident of Prince Rupert for 27 years, passed away at 11:20 last night in the Prince Rupert General Hospital. He had been in failing health with heart trouble for the past five years and had been in hospital for a week. Born in Norway 64 years ago, Mr. Slatta came from there to Prince Rupert and had resided continuously here since 1923. The family home is at 1901 Seventh Avenue East.

Mr. Slatta was first engaged as a halibut fisherman and then went in for salmon fishing. He was the owner of several troll-

## AIR RAID SHELTERS

OSLO ©—Nearly 800,000 cubic feet of rock will be blasted from beneath a hill near the Royal Palace in the centre of this Norwegian capital to make room for the first of four public air raid shelters planned for Oslo. It will accommodate about 4,000 persons.

ing boats. Illness during the last few years had prevented him from working actively himself.

Deceased leaves his widow, Mrs. Julia Slatta; two daughters, Mrs. Walter (Ida) Ballinger and Mrs. Jack (Mabel) Ritchie, and three sons, John, Jarl and Ole. There are also five grandchildren.

Deceased was an active member of the Sons of Norway Lodge. Funeral will take place Friday afternoon from the Grenville Court chapel of B. C. Undertakers with Rev. Earl Soland officiating.

## UNION PREPARED

CAPETOWN ©—Defence Minister F. C. Erasmus said in a speech at Pietermaritzburg that South Africa's defence expenditures now are estimated at more than \$48,000,000, compared with \$3,000,000 in the 1938-39 fiscal year.

## INDIAN DEFENCE

NEW DELHI ©—If the revenue of the states is included, the government of India now is spending between 25 and 30 percent of the national budget on defence, said Finance Minister Chintaman Deshmukh. He said that on this basis India is not more 'extravagant' than any other country.

## LOTS OF HELP

LONDON ©—When a motorcycle collided with a motorcyclist, expert attention was on the spot. Nurses of the Royal Free Hospital piled out of the bus to give first aid to the bike rider.

## Blackwood On Bridge

By Esley Blackwood

When your right-hand opponent opens the bidding and you have only a scattering of high card strength, the chances are about three to one that the enemy will play the hand. It is important to remember that if you overcall you are suggesting to your partner that if he should become the opening leader, he can safely lead your suit.

## Stewart Ushers In Year Happily

STEWART—The festive season was celebrated in traditional fashion by the residents of this community with parties, and all during the past week the spirit of the season was very evident. The mild weather was a great help in getting around and no untoward accidents occurred to mar the occasion.

On Sunday night at 11 in the Moose Hall people gathered to indulge in community singing and await the hour of midnight when the bells tolled to announce the advent of 1951. Then the fun really began and the dance, which was in aid of the Stewart General Hospital, continued until the breakfast hour when the crowd dispersed to their homes tired but happy. The dispensers of music were Mrs. Jean Stewart, Mrs. Edith Behnson and Tommy Bailey on the piano, and Gordon Dick on the drums. The hospital board were assisted by members of the various local organizations in the preparation and management of the dance. It was a big success socially and financially.

## 25 Years Ago

January 3, 1925

The Prince Rupert Spruce Mill at Seal Cove was visited with a second disastrous fire of mysterious origin which completely wiped out the plant as far as operating ability is concerned. The first fire was November 14.

Miss Louie Fisher, who has been studying elocution in Vancouver for the past few months, will appear in recital at the Empress Theatre Tuesday night, assisted by Mrs. Jarvis McLeod and Lipton McCutcheon of Burns Lake.

## 10 Years Ago

January 3, 1940

William Lambie sailed yesterday afternoon on the Princess Norah for a business trip to Vancouver.

T. A. Bryant, school teacher at Metlakatla, returned to the city on the Prince Rupert Thursday evening after having spent the Christmas and New Year season at Stewart.

Mrs. George Currie, who was called to Bella Coola recently on account of the serious illness of her mother, Mrs. A. C. Christensen, is returning to the city on the Cardena tonight.

## Ships and Waterfront

Herring fishing hereabouts will resume next Saturday. It is permissible to catch an extra quota of 20,000 tons in this area, this being in addition to the regular quotas previously allocated to the various sections of the coast. Supervisor Whitmore permits the larger seine boats to proceed with further operations in Ogden Channel and other areas of the northern sub-district of District No. 2, not far from Prince Rupert. There were heavy catches here previous to the new year.

## New Snow at Prince George

Seven inches of snow fell in the Prince George district on the last day of 1950 and made it necessary for snow removal crews of the Canadian National Railways to leave their homes on New Year's Eve to man the plows so that the line might be kept open. The new fall made a total of ten inches now on the ground in that area.

After the Christmas and New Year holiday season, employees of sawmills and logging camps in the Prince George district are now returning to their jobs. With winter conditions perfect for timbering this year, the operators are keen to get back to work.

Use Classifieds for Results.

## HOUSEKEEPING

"KING OF FRUITS"—CANADIAN APPLE AND ITS DELICIOUS JUICE

Ever since the apple caused such consternation in the garden of Eden it has been one of the most popular fruits in the world. The cultivation of the apple actually antedates history and we read about apples in early Roman and other histories. As a matter of fact apples have been growing in Great Britain ever since the days of Roman occupation. The first planting of apple trees in Canada however, were made by pioneer French settlers in the provinces of Nova Scotia and Quebec over 300 years ago.

The apple is by far the most important fruit grown in Canada, due no doubt to the fact that Canada produces the best flavored, most highly colored and longest keeping apples.

The Canadian housewife should become familiar with the various varieties of apples available to the section of the country in which she lives and buy the variety best suited to her purpose. In January the housewife living in West-

ern Canada should try to use MacIntosh, Delicious, Northern Spies or Yellow Newtons for eating and Winesaps, Northern Spies, Rome Beauty or Yellow Newtons for cooking. At the same time the housewife living in Eastern Canada should use MacIntosh, Snow, Delicious, Northern Spies, Golden Russets or Staymans for eating and King, Baldwin, Greening, Wagner, Northern Spies, Rome Beauty, Ben Davis, Stark, Ribston or Wolf River for cooking. Every variety of Canadian apple for eating or cooking has a definite season when it is at its finest—a period during which the flavor is perfect. The Consumer Section of the Canada Department of Agriculture has compiled an Apple Recipe Book which has a chart in it describes which apples are best for cooking and eating during the various months of the year.

There are several things to remember when buying apples. Buy the variety for the purpose for which you are going to use it and buy the size of apple which is most practical for your family. Be sure that the apples are crisp and not mealy or withered, and of course buy the amount which is most practical for your family. It is interesting to note that apples, if the quality is to be maintained, must be kept cool. A household refrigerator or cool basement is an excellent storage place if apples are to retain their crispness. They will deteriorate more in a day at the temperature at which some stores are kept than they will in months at 32°F, which is the point best suited to storage, because heat is fatal to the quality of apples.

The skin of the apple provides a natural barrier against mould and other microorganisms. This is why it is so important not to bruise or puncture the skin. Be sure that you buy apples which have been properly stored and properly handled.

Modern Eves have found countless ways of serving this delicious fruit and each housewife should remember that no other fruit presents such a wide opportunity for its use as does the apple. Apple sauce or apple rings are a welcome accessory to many meat courses, or apples combined with meats or vegetables will often result in a satisfying main course. Apple desserts are of course an old favorite in any Canadian family and Mrs. Housewife should remember the apple when she is planning pleasing menus for her family.

Apple juice, the juice of this delicious rich, tangy fruit is becoming an old standby on many breakfast tables, however its use does not stop there for interesting desserts, and appetizers can be made from this typical Canadian fruit juice. There are in Canada two types of apple juice, one which is just plain and one that has ascorbic acid or as it is more commonly known, Vitamin C added to it which makes it comparable to citrus fruit juices. Naturally this vitaminized apple juice costs a little more than the unfortified juice. Both types of juice may not be available in all stores but the home economists suggest that you shop around until you find the vitaminized juice and if your grocer does not carry it ask him if it is not possible to do so. This is a new recipe for a delicious frozen apple juice dessert that is perfect to serve for any occasion but which is still fairly inexpensive:

**APPLE JUICE MOUSSE**  
1 egg yolk  
¼ cup sugar  
2/3 cup apple juice  
½ cup evaporated milk, thoroughly chilled  
Salt  
1 egg white  
¼ cup grated unpeeled, red-skinned apple.  
1 cup graham cracker crumbs (16)  
2 tablespoons melted butter  
Beat egg yolk slightly, add sugar. Stir in apple juice. Place over boiling water and cook, stirring constantly, until mixture thickens, about 5 minutes. Cool thoroughly. Beat evaporated milk. Add salt to egg white and beat until stiff but not dry. Blend apple juice mixture, whipped evaporated milk, beaten egg white and grated apple. Combine graham cracker crumbs and melted butter. Line a freezer tray with waxed paper. Cover sides and bottom with a layer of graham cracker crumbs, reserving a few for the top. Pour in apple juice-milk mixture and top with remaining crumbs. Freeze. Yield: six servings.

**Prince Rupert Florists**  
Flowers for All Occasions  
300 3rd Ave. Box 516 Tel. 777

## LIVERISH?

"Troubles never come singly" they say. So take Dr. Chase's Kidney-Liver Pills and get two treatments in one! This proven remedy helps you feel better faster—because it relieves both liver and kidney disorders and the backache and painful joints which so often result. Dr. Chase—a name to depend on. 50

**DR. CHASE'S**  
**KIDNEY-LIVER PILLS**

Do you know you can now purchase to-day's NEWS HERALD to-day?  
JONES NEWS STAND  
Papers are flown in daily by C.P.A.

Moving, Packing, Crating  
Shipping and General  
Cartage and Storage

Complete, Reliable and Efficient Service. Also agents for Canadian Liquid Air Co. Ltd. for Oxygen, Acetylene and all welding supplies.

**LINDSAY'S CARTAGE & STORAGE LIMITED**  
Cor. 2nd and Park Avenues  
Est. 1910 Phone 60 and 68

JOHN H.

**BULGER**

OPTOMETRIST

John Bulger Ltd.  
Third Avenue

TAILORING for  
Ladies and Gentlemen

**LING, the TAILOR**

220 Sixth St. Phone 649

## Plumbing & Heating



**MARCHAND**  
**SPACE HEATERS**  
**VORTEX OIL**  
**BURNERS**  
**CRANE PLUMBING**  
**FIXTURES**  
**PHONE 174**

For Repairs and Alterations  
**Smith & Elkins Ltd.**  
P.O. Box 274



FOR PLANNING  
FOR BUILDING  
FOR REPAIRING

Call 363

**MITCHELL & CURRIE**  
LIMITED

Builders & Contractors

**UNION STEAMSHIPS**

VANCOUVER—VICTORIA

Sunday, 8 p.m. Chilcotin

Tuesday, 12 Noon

Canosun

ALICE ARM, STEWART AND

PORT SIMPSON

Sunday, Canosun, 11 p.m.

FOR NORTH QUEEN

CHARLOTTE ISLANDS

ss. Chilcotin, Dec. 22 and

Jan. 19 and 31

9 p.m.

FOR SOUTH QUEEN

CHARLOTTE ISLANDS

ss. Chilcotin, Jan. 12 and 26

9 p.m.

FRANK J. SKINNER

Prince Rupert Agent

Third Avenue Phone 568

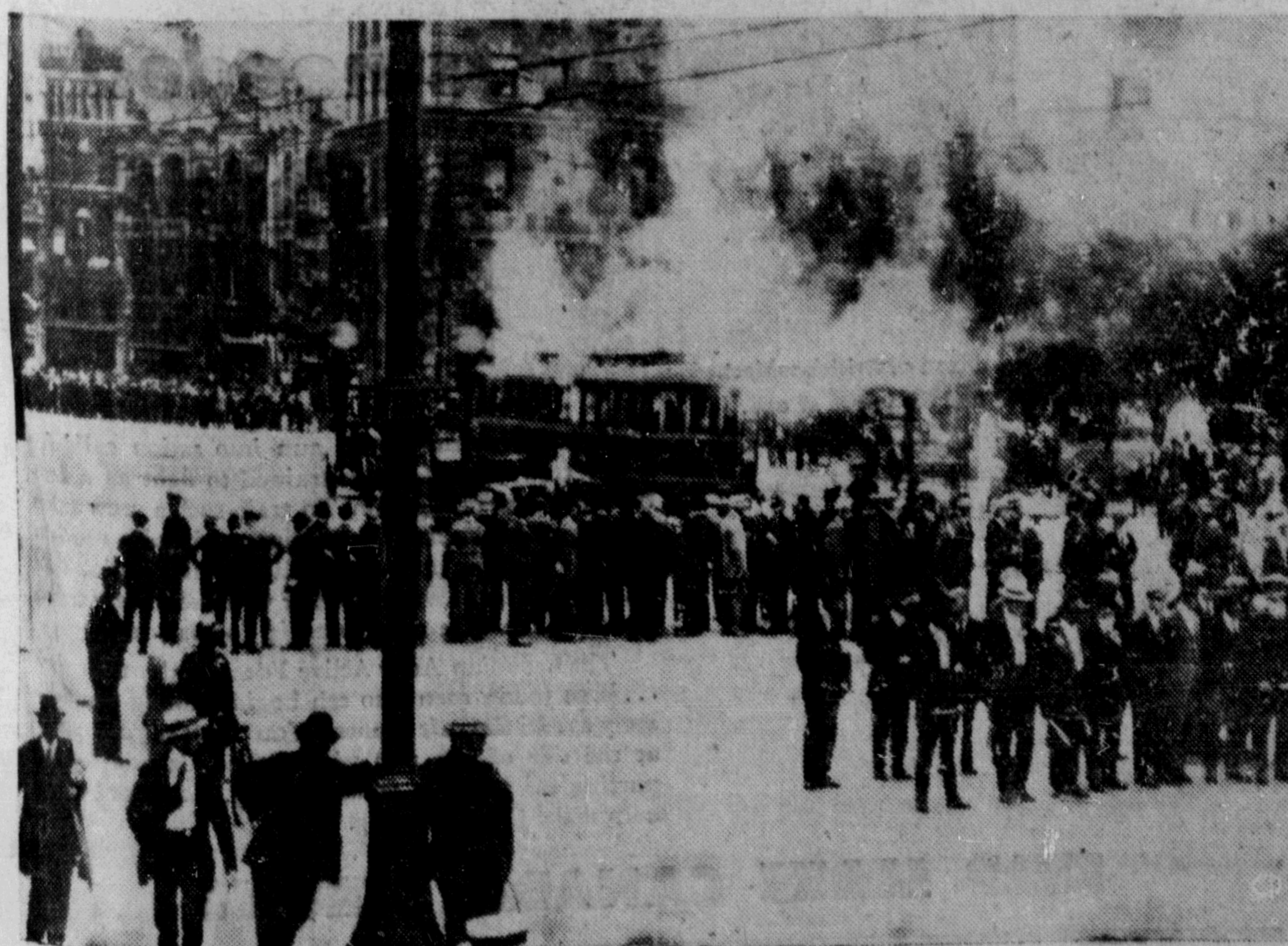
## Historic Scenes of Half Century



ROYAL VISIT—The early summer of 1939 meant one thing to Canadians—the Royal Visit of their majesties the King and Queen. They are seen here on their arrival at Wolfe's Cove, Que., May 17. To the left is Justice Minister Ernest Lapointe; right is Prime Minister Mackenzie King. A month later, after visiting all Canadian provinces and the United States, they left for Newfoundland June 17. (CP PHOTO)



PASSCHENDAELE—Outstanding among Canadian Army annals of the First World War was the Battle of Passchendaele Ridge. A deadly German gas attack April 22, 1915, had taken heavy toll of the Canadian 1st Division and the German army had taken the only small section of Dominion trenches it held in the war. Many attempts to dislodge the enemy were in vain until the 1st, 2nd, 3rd and 4th Canadian divisions stormed through in some of the bitterest fighting of the war and recaptured the area in a battle lasting from Oct. 26 to Nov. 13, 1917. Pictured are Canadian infantrymen during a lull in the fighting in the deep mud that was characteristic of Passchendaele. Price paid for the victory by the Canadian forces was 900 dead, 7,747 wounded and 912 missing. (CP PHOTO)



CITY PARALYZED—Falling prices, hard times and labor unrest followed the First World War. Western Canada saw the growth of the move to organize workers into "One Big Union." A strike of metal workers in 1919 in Winnipeg mushroomed into a general strike involving even firemen, police and other city workers, which almost paralyzed the city. This photo shows strikers in a Winnipeg street. In the centre is a burning streetcar. (CP PHOTO)



WAVY WAGER—The marcelled hairdo inset at upper left belongs to 15-year-old Courtney (Corky) Parker of The Pas, Man. At the last Trappers' Festival, Corky made a bet not to cut his hair until the next festival, scheduled for early in the New Year. He keeps his locks in place with "Robert" pins. He is shown putting the last touches to his dogs' harness before a trip down the Saskatchewan River. (CP PHOTO)