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**UNION
STEAMSHIPS**

VANCOUVER—VICTORIA
Sunday, 8 p.m., Chilcotin
Tuesday, 12 Noon
Camosun
**MACE ARM, STEWART AND
PORT SIMPSON**
Sunday, Camosun, 11 p.m.
**FOR NORTH QUEEN
CHARLOTTE ISLANDS**
ss. Chilcotin
February 2 and 16
9 p.m.
**FOR SOUTH QUEEN
CHARLOTTE ISLANDS**
ss. Chilcotin, Feb. 9 and 23
9 p.m.
FRANK J. SKINNER
Prince Rupert Agent
Third Avenue Phone 568

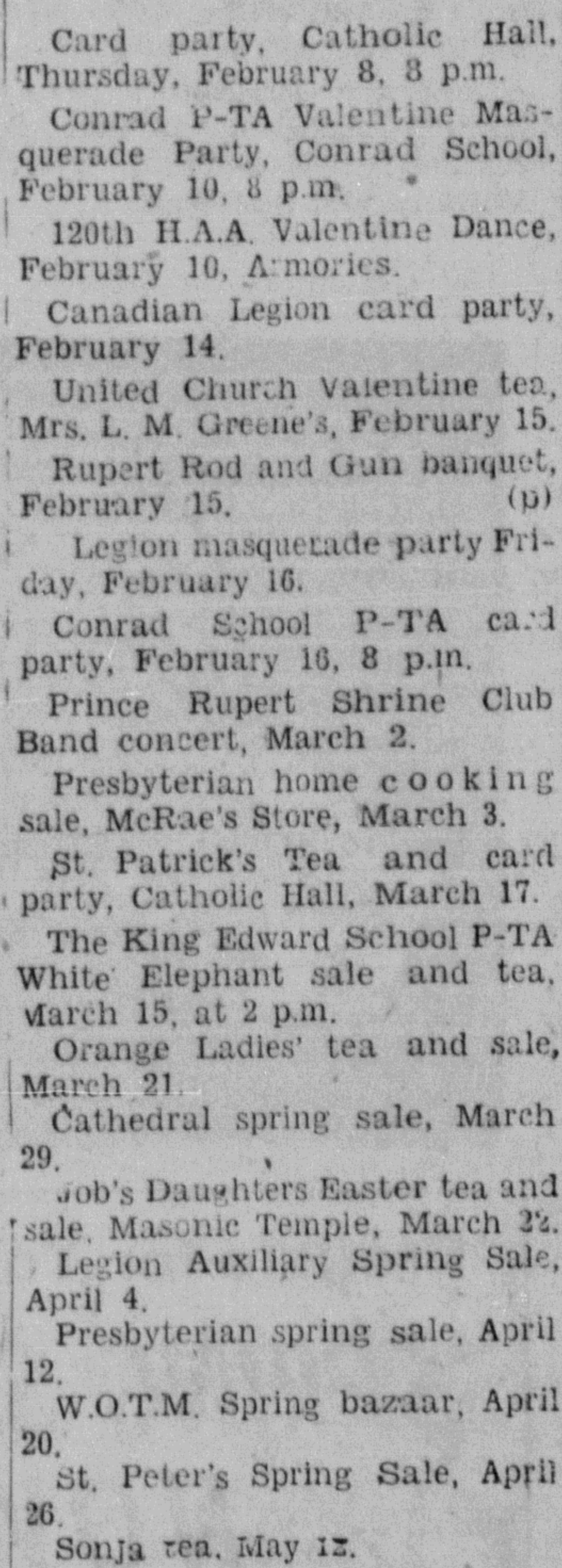
be ideal for an afternoon bridge or late evening snack.

FROZER FRUIT SALAD—Ingredients: One cup stiff mayonnaise; three cups stiffly whipped cream; one teaspoon gelatine (dissolved in two tablespoons boiling water); three cups diced pineapple or bananas.

Combine the whipped cream and mayonnaise, add gelatine and fruit. Place in mold and put in the freezing compartment of your refrigerator. Serve on crisp lettuce leaves with mayonnaise or fruit dressing.

Ingredients for fruit dressing: One-quarter cup pineapple; one-quarter cup lemon juice; two eggs; one cup whipped cream; one-quarter cup sugar.

Beat two eggs, add sugar, pineapple and lemon juice. Cook in double boiler, stirring constantly until thickened, then set aside to cool. Whip the cream and fold into the mixture just before serving.



Mrs. C. Beckman was guest of honor Tuesday at a stork shower given by Mrs. L. Bolam, assisted by Mrs. D. Johnson, Mrs. N. Douglas and Mrs. W. Johnson.

The room was beautifully decorated in pastel shades of blue and pink while blue and yellow balloons hung from the ceiling.

Little Sharon Bolam presented the gifts, arranged in a lovely bassinet, to Mrs. Beckman. Among the many gifts were some received from relatives in Queen's.

Entertainment during the evening was arranged by Mrs. Douglas. Contest winners were Mrs. D. Jones, Mrs. S. Currie, Mrs. W. Bolam and the Misses Barclay Campbell and Price.

The final touch to a delightful evening, a buffet supper by candle light, was enjoyed by the guests.

Present were Mrs. D. Jones, Mrs. L. Peters, Mrs. L. Bolam, Mrs. N. Douglas, Mrs. D. Johnson, Mrs. H. Jorgenson, Mrs. S. Currie, Mrs. J. Miller, Mrs. V. Berg, Mrs. L. Barber, Mrs. Jett's, Mrs. W. Bolam and the Misses L. Angly, M. Barclay, C. Price, Campbell, Sharon Bolam and Lyle Bolam.

(Prince Rupert)

S. Thomas, Gibson's Landing; Alex Arvid, P. A. Miquelon, Hamilton, L. Jones and K. M. Ham, Edmonton; W. R. Perry, A. F. Altken, G. B. Andrews, J. W. Graham, W. McWilliams, Villamou Wilson and L. N. Cook, Vancouver; W. Caron, city; E. Hirsch, Skeena Crossing; J. H. Hitchcock, Queen Charlotte City; Dr. R. E. Foerster, Nanaimo; B. W. Smith, Deep Bay; L. C. Corrigan, Kildonan; H. P. Philp and V. McMahon, Terrace; Miss Boyd and child, Hazelton; H. Wilkins, Calgary; V. Giraud, Smithers; Miss A. L. Mess, Vernon; Cdr. and Mrs. Leeming, Esquimalt; J. B. Dyson, city; H. Craddock, Horse-shoe Bay; P. Simpson, Montreal.

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