



NEW RUPERT AIRCRAFT—This is the after-cabin of the new Landseair aircraft which Canadian Pacific Airlines will start operating this week-end on non-stop schedule service between Prince Rupert and Vancouver. Unique feature of this cabin are the two observation bays which give an unlimited view to passengers while in flight. The after-cabin has accommodation for eight passengers. In the midship cabin there is accommodation for eight more passengers in conventional seats with large picture windows. The forward cabin has four seats similar to those in the midship cabin. The color scheme is blue and grey leather and fabric with light plywood panelling.

The Landseair will be here tomorrow on her inaugural flight. It will arrive about 1 p.m. direct from Vancouver and will leave about 4 p.m. on the return flight south. During its stay here the aircraft will be open for public inspection at Seal Cove.

Captain of the aircraft is Cecil McNeill with Captain Jack Fair as co-pilot. Also making the first flight is Capt. J. G. Twist, superintendent of operations for C.P.A. Passengers will be carried southbound.

Veteran Editor Creates Famous Yule Greeting

By MURIEL NARAWAY
Canadian Press Staff Writer

LONDON (AP)—For grey-haired, 60-year-old Norah Herdman, the Christmas season has a special meaning.

In millions of homes throughout Britain and the Commonwealth, products of her year's work bring happy smiles to the faces of adult and child alike.

On every December journey from her three-roomed apartment in a London suburb, to her office near Hyde Park, this short, rosy-cheeked woman sees holly-trimmed windows displaying Christmas cards with rhymes she has created. And in every toy shop or bookstall with a child's book counter, there are fairy tales she has written or edited.

For 23 years now, Oxford-educated Miss Herdman has been editor for a British firm (Raphael Tuck & Sons) that produces greeting cards and illustrated booklets.

Every year, throughout Britain, people buy cards she has worded to send to friends and family in Canada and other countries. Products of her work are exported to agencies throughout the Commonwealth.

It still gives her a thrill of pleasure to open greetings from

her own friends and relatives and find the card is one she has had a hand in creating.

But like any other, the job can have its difficult moments. Imagine being asked on a sweltering July day, when close-by Hyde Park looks invitingly green and cool, to rattle off a Christmas carol for a new scene just going into production.

CARD FASHIONS

"Cards run in fashions like anything else," Miss Herdman said in an interview. "Sometimes the vogue is long sentimental verses, other years a humorous card may be the best seller." A popular choice now is a card for relatives.

"I've known people who obviously couldn't afford it, pay up to 5s. for a card to mother," she said.

One of the most difficult tasks in editing is to fit such fairy tales as "Little Red Riding Hood" into small illustrated booklets measuring about four inches square. The story must be worked around pictures carried in the corner of every page.

"We sometimes have to count every letter to make it fit," she said. "The logical precision of a

Air Passengers

To Vancouver (today)—J. S. Wilson, Mr. Kelley, Mrs. F. Collins, Mr. Jaakelainen, G. Carlson, S. W. Dickens, H. Helgeson, R. Squair, O. Williams, R. McBride, J. E. Scamell.

To Sandspit—G. Koski, M. S. Gladstone.

To Vancouver (today)—R. M. MacLeod, D. Landow, Dr. T. M. Davis, B. Vadeboncoeur, W. H. Murray, Donald Reid, G. F. Pike, J. Sinclair, W. Maseanko.

To Sandspit (today)—K. Harding, K. Peterson, G. Burnell, W. Whitehouse.

child's mind demands that the picture should illustrate the words on the page. This means cutting the story line in places and padding in others.

Another headache is fitting a story under a picture that takes up two-thirds of the page.

"You've no idea how difficult it is to write 'Jack and the Beanstalk' in about 100 words," said Miss Herdman.

Knife-Making Hobby Profits

KETTLE RIVER, Ont. (AP)—There's a knife worn and well-used on Matt Mattson's kitchen table in this little village near Fort Frances.

But it's no ordinary knife. With it Mattson carved out a new life for himself.

Matt was down and out in 1938 after a siege of tuberculosis but he refused to remain idle. One evening he took a few simple tools and locked himself in a room. He laboriously chiseled a piece of steel out of an old cross-cut saw and filed it into shape of a breadknife blade.

Then came hours of polishing, heating, stropping and finishing. Matt fashioned a wooden handle and riveted it to the blade. The job took two days.

Using that first knife as a

model, Matt made others which he sold. He saved a few dollars and invested them in better tools and equipment. He was then able to make several knives a day.

During the Second World War, he received orders for fancy trench knives from friends of servicemen. He later started on hunting knives, jack-knives and deerhorn steak-knives.

Today, the result of Matt's cutlery hobby is a combination grocery store and service station which he and his wife run outside of Kettle River. But he still spends much of his time making knives.



FOR A LASTING SHINE

"Old at 40, 50, 60?"
—Man, You're Crazy

Forget your age! Thousands are peppy at 70, 75, 80, 85, 90, and even 100! They're feeling due solely to body's lack of iron which many men and women call "Old." Try Oxy-Tone Tablets for pep, younger feeling, this very day. New "get acquainted" size only 50¢. For sale at all drug stores everywhere.

Your Best Buy in long sleeve jumpers is

St. Michael KNITWEAR

the best of British

100% pure wool • shrink-resistant • budget-priced

For the Children on Your List

THERE'S NO GRANDER GIFT THAN SLIPPERS TO GIVE OR TO GET

ROMEOS
For Little Boys and Big Boys
1.55 to 4.25

ZIPPER SLIPPERS
Red and Blue
2.65 and 2.95

BOYS' OPERA SLIPPERS
Fine Quality Smooth Calf
Sizes 1 to 5
3.25

FAMILY SHOE STORE LTD.
PHONE 357 CHARLIE ROBERTS BOX 638

A MEAL FOOD EXPERTS COMMEND

Oven-baked beans go beautifully with hot brown bread...

Here is nourishment as appetizing and economical as any cook could devise. Every body knows that beans have a high caloric content and when they are oven-baked by Heinz chefs and drenched with Heinz Oven Tomato Sauce, you have a hearty flavour treat at low cost. Heinz makes four kinds of oven-baked beans. Look for them all at your grocer's. Also note below recipes for a warming cold-weather feast.

RECIPE
"Dinner of the Week" may easily be your family's verdict when you serve a deep dish of tender Heinz Oven-Baked Beans. Vary them from time to time—add a few dashes of Heinz 57 Sauce to give a special flavour—some Heinz Chili Sauce or Tomato Ketchup on other occasions. Again, stir in gently 1/2 cup diced processed cheese or add crisp bacon strips, and heat as usual in saucepan or baking dish. Try a crisp topping if you heat your beans in a casserole, try a layer of big buttered crumbs over the dish and bake until hot and golden.

ALL-BRAN MOLASSES HOT-BREAD
Measure 1 cup ALL-BRAN, 1/2 cup raisins, 2 tbsps. shortening, and 1/2 cup molasses into bowl. Add 3/4 cup hot water, stir till shortening melts. Add 1 egg; beat well. Sift together 1 cup sifted flour, 1 tsp. baking soda, 1/2 tsp. salt and 1/2 tsp. cinnamon; add to ALL-BRAN mixture, stirring until combined. Fill 2 greased 8-in. (350F.) Baked Bean tins 2/3 full. Bake in preheated oven (350F.) 45 min. Yield: 2 loaves. Or use 8 x 6-in. pan. Bake in mod. oven 35 min. Yield: 1 loaf. Serve at once.

Free: oven-baked bean recipes
Heinz has lately revised a helpful folder of "Oven-Baked Bean Recipes." Write today for your free copy to H. J. Heinz Company of Canada Ltd., Dept. S.P., 420 Dupont St., Toronto, Ont.

ALL-BRAN
HEINZ OVEN BAKED BEANS
HEINZ OVEN BAKED BEANS

Prince Rupert Daily News
Thursday, November 22, 1951

coming to Vancouver?

You're more to enjoy at the Sylvia — its gorgeous setting — its hospitable service — its convenient facilities — where you "dine in the sky" — do your own cooking or hotel — All at pleasantly easy rates!

Sylvia HOTEL
Overlooking Vancouver's famous English Bay

1154 Gifford St. • Pacific 9321 • Hilliard C. Lyle, Managing Director

Barbara Brent's BUYS AND WHYS
A WEEKLY INFORMATION SERVICE

MONTREAL, Nov. 22nd—Something shop for — before Christmas shopping. You'll be much happier if your feet are happy about Christmas shopping. . . . the surest, fastest way I know to end corn and callus worries is to buy BLUE-JAY Corn and Callus Plasters — with the scientific research for the Blue-Jay folks to develop Phenylum and now they've put it in their Blue-Jay Corn and Callus Plasters to end our corn and callus troubles for good and

Phenylum! What's that? It's the best news in 70 years for corn and callus sufferers — works 33% faster — ends 95% scientific research for the Blue-Jay folks to develop Phenylum and now they've put it in their Blue-Jay Corn and Callus Plasters to end our corn and callus troubles for good and

Glenn For You for the Party Season of the year! . . . Beauty to you wherever you go! Now, WOODBURY DREAM STUFF comes in a wonderful new container that won't break (new miracle plastics) — and there's nothing to spill. Out of this blue-and-white "luxury" compact comes the most flattering make-up you've ever been thrilled by. . . . Woodbury Dream Stuff — in tint, foundation and powder all-in-one. Just smooth it on with its own downy puff — it will give your complexion heavenly colour — velvet softness (no "powdery" look because it's Woodbury's) — in the blue-and-gold box — just 75¢.

Just Look At Those Happy Faces when you put this hearty, nourishing dish on the table. HEINZ OVEN-BAKED BEANS with All-Bran Molasses Hot-Bread. M-m-m-m! . . . it's an unbeatable combination — smells good — looks good — is delicious! And as economical a dish as you'll ever find to make healthy appetites! "Dinner-of-the-Week" will give your family a real treat when you serve Heinz Oven-Baked Beans (two kinds) — in Tomato Sauce or with a dash of Heinz 57 Sauce — Chili Sauce — Ketchup — these are delicious!

Heinz has just revised a recipe folder of "Oven-Baked Bean Recipes." Write to me—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—for your free copy!

You Have To Eat . . . and it's hot! With today's high food costs, there's little left over for other things you need. That's why it pays to insist on quality — the kind of quality you get when you buy GOTHAM GOLD STRIPE Nylon! Not only have the folks at Gotham history that will wear and wear — just as shiny and strong as you like it — and in a wide color flattery, fashion-wise color! And here's a Gotham "special" think you should know about. To toe seams of all Gotham Gold Stripe nylons are *braided* together to give you extra-long wear! For Gotham Gold Stripe nylons next time you buy hosiery — sale at all better stores.

Heard Of A Grand, Money-saving Idea yesterday! A friend of mine keeps a special scrapbook of all the money-savers she hears or reads about. And guess what? On Page 11! AUNT JEMIMA PANCAKE FLOUR! For it's true that a plate of delicious Aunt Jemima Pancakes, plus all the trimmings, costs only 6¢! Here's how . . .

3 Aunt Jemima Pancakes . . . 3¢
Corn Syrup . . . 1¢
Butter or Margarine . . . 1¢
ALL FOR . . . 5¢

Serve Aunt Jemimas at breakfast, lunch or supper — save money on meals — and delight your family! Aunt Jemima "Secret Recipe" Pancakes are easy as 1-2-3 to prepare. Just add water or milk, stir and pop 'em on the griddle. In a jiffy you have a heaping platter of golden-brown Aunt Jemimas!

Have You Noticed This, Too? Again and again when I've asked friends for their favourite recipes . . . I've discovered that BOVRIL is the flavour secret! Truly, it's "no foolin'" when folks say that whatever you make — Bovril makes it better! M-m-m-m . . . in gravies, casseroles, soups 'n' stews — when you add Bovril you get the same savoury flavour that you enjoy in a cup of Bovril. And think of the economy! Bovril gives you the meaty flavour your family loves . . . without the high cost of meat! Ask your grocer for Bovril — in three handy forms — Cordial, Cubes and Bovril Concentrate.

Here's An Errand your husband will like to do for you! Tell him you need more "CREAM OF WHEAT" for breakfast — and he'll be down to the store in a hurry! If you know what's good, you'll never run short of this satiny-smooth cereal! The family won't let you! It's such a delicious way to begin the day . . . so good and so good for you! You see, 5 Minute "Cream of Wheat" provides Iron for good red blood, and Calcium and Phosphorus for diets deficient in these elements. Yes, a "Cream of Wheat" breakfast gives you "family habit", and for you who does the cooking, it's a real time-saver. Takes just five minutes of boiling to cook to delicious smoothness!

Be Brave About Sponge Cakes. You can be sure of tempting beauties that are tender, delicate, zephyr-light . . . if you make them with SWANS DOWN CAKE FLOUR. You see, Swans Down is sifted and resifted until it is 27 times as fine as ordinary flour. Makes better cakes — always.

ORANGE WASHINGTON PIE
1 cup sifted Swans Down 1/4 tsp. salt
Cake Flour 3 eggs
1 tsp. Calumet Baking 1 cup sugar
Powder 2 tbsps. lemon juice
6 tbsps. hot milk

Sift flour once, measure, add baking powder and salt; sift together three times. Beat eggs until very thick and light (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly and thoroughly until batter is blended. Turn into two 8-inch layer pans which have been greased very lightly on bottoms. Bake in moderate oven (350 deg. F.) about 25 to 30 minutes. When cake is cool, spread an orange filling between layers, top with whipped cream.

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