

**WEATHER EXTREMES**  
Climate varies from  
heat of Rajputana  
to near-arctic  
Himalayas.

**NEGRO DEFENCE**  
All citizens between 16 and 45  
years of age are liable for de-  
fence service in the Negro re-  
public of Liberia.

**W! Another sensational discovery!**  
**YOUR FURNITURE THE**  
**BEST, LONGEST-LASTING**  
**X LUSTRE YOU'VE EVER**  
**N ON WOOD**



**No Rubbing!**

By the makers of JOHNSON'S WAX

**Only**  
**\$1.00**

S. C. JOHNSON & SON, LTD.  
BRANTFORD, ONTARIO

**Pride and see**

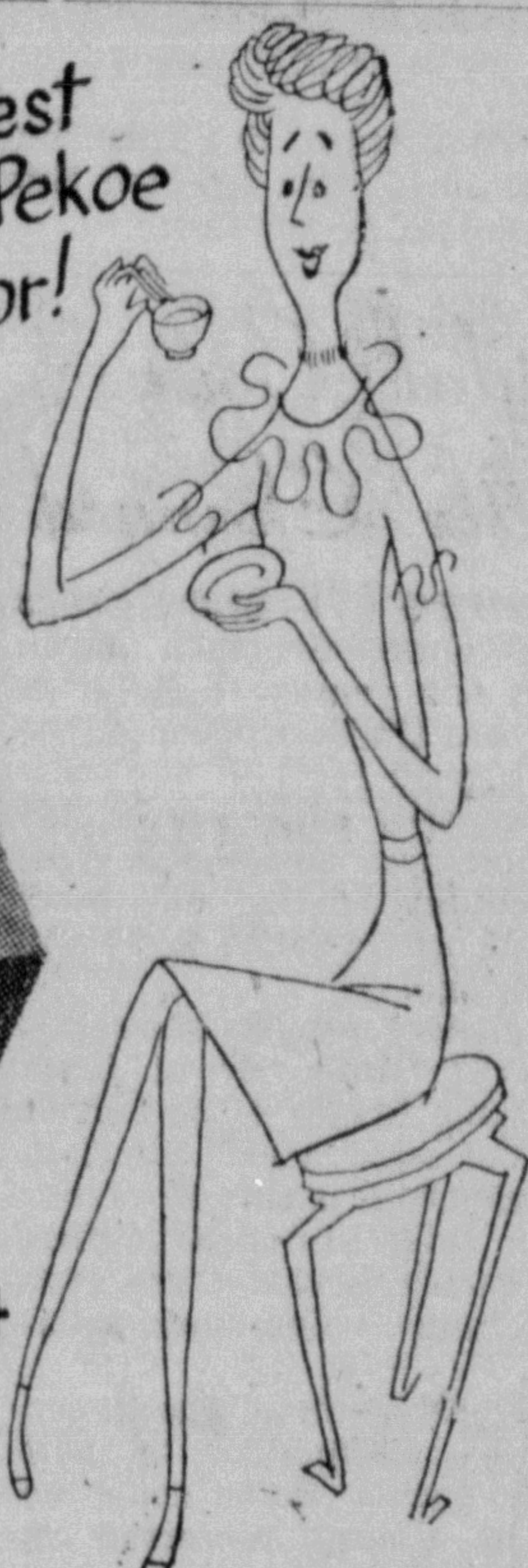
Contains no sticky oil.  
Embodies the same scientific  
discovery as Johnson's Car-Plate.

**"the little**  
**top leaves!"**



The most convenient  
and economical way  
to serve finest tea!

For finest  
Orange Pekoe  
flavor!



## Mask Leftover Meats



DESPITE the rising prices of meats, we can't eliminate them from our diet; but we can save pennies by buying cheaper cuts and by making use of every bit of leftovers.

There need be no sacrifice of flavor, however. Second-day meats can be glamor-guised as easily as not.

Next time you have a cold end of beef or pork roast, whip up a Rechauffe of Beef or Pork—thin slices of ready-cooked meats tenderized in a rich, subtly spiced tomato sauce and served in a ring of steaming rice.

Serve it to your family—or even to guests—and not a one will suspect (unless you tell them because you're so impressed yourself) that it was concocted from leftovers.

It's the tomato sauce that works the magic. It makes second-day meat more succulent, more downright delicious than you could ever imagine.

And when you discover how quickly this sauce is made, you'll really decide it's a magic sauce. This wonderful blend is based on—believe it or not—condensed cream of tomato soup, the kind you buy in tins at your local grocery store. The soup itself, just as it comes from the tin, is so expertly spiced and blended, that all you need do is add a few rings of onion, a touch of rosemary, and a sprinkling of vinegar.

**BEEF RECHAUFFE  
IN RICE RING**  
1 1/4 cups uncooked rice  
2 teaspoons salt  
2 tablespoons butter or mar-

garine  
1 cup sliced onions  
2 10-ounce cans condensed  
cream of tomato soup, un-  
diluted  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon rosemary, crushed  
2 teaspoons vinegar  
3/4 pound cold beef or pork,  
thinly sliced (2 cups firmly  
packed)

Wash rice, add to rapidly boiling  
water, salted with 2 teaspoons  
salt. Boil uncovered 15 minutes  
or until tender. Drain, rinse to  
wash off loose starch and place  
in buttered 1 quart ring mold.  
Keep warm. Brown onion in but-  
ter. Add remaining ingredients  
except meat and simmer 5 min-  
utes. Add meat and heat thor-  
oughly. Turn rice out of mold.  
Fill centre with meat and sauce.  
Serves 6.

If there's both a little ham and  
a little beef in your refrigerator  
—but not enough of either for  
another meal—try combining  
the two for Cannelon of Beef,  
individual meat loaves smothered  
in a rich-red tomato sauce sim-  
ilar to the one used for your beef  
and rice.

**CANNELON OF BEEF**  
1 1/2 cups cold beef  
3/4 cup cold ham  
1 medium sized onion  
2 stalks celery  
1 tablespoon chopped parsley  
Finch thyme

## Blackwood on Bridge

By Easley Blackwood

Say what you want about Mr. Champion, he really plays his cards beautifully. On today's hand, for example, he made a rather sensational hold-up play which was essential to the fulfillment of his contract.

South dealer  
North-South vulnerable  
Mrs. Keen  
S-7 6 4 2  
H-A 6  
D-J 10 6 4 2  
C-Q 6

Mr. Masters S-J 10 8 8 3 S-K  
H-7 5 2 H-J 10 8 3 3  
D-A K 9 8 D-7  
C-J C-10 9 7 5 4 2

Mr. Champion  
S-A Q 5  
H-K Q 4  
D-Q 5 3  
C-A K 8 3

The bidding:  
South West North East  
1 C Pass 1 D Pass  
2 NT Pass 3 NT All pass

Mr. Masters' opening lead was the jack of spades, Mr. Abel played the king and Mr. Champion played the five!

Mr. Muzzy, who was kibitzing the game, let out a yelp of disapproval. This was about the silliest play he had ever seen.

But Mr. Champion had figured this way. To make his bid, he had to knock out two enemy high cards—the ace and king of diamonds. And he had only two stoppers in spades. If he played one of them on the first trick, the enemy would have the jump on him. They would be able to set their best suit before he could set his.

Why not let Mr. Abel hold the first trick? If he had a spade to return and Mr. Masters followed suit, that would mean that neither opponent could have more than four spades. And if Mr. Masters had started with five spades, Mr. Abel's king was a singleton and he couldn't return the danger suit at all.

Very sound reasoning and it paid off handsomely. At trick two Mr. Abel led the jack of hearts which dummy's ace won.

Pinch basil  
1/2 to 1 teaspoon salt  
1 egg, slightly beaten  
2 small tomatoes, chopped  
1 10-ounce can condensed  
cream of tomato soup, un-  
diluted  
1 tablespoon butter  
1/2 cup minced onion  
1/2 teaspoon cider vinegar.

Put first four ingredients through  
food chopper. Add parsley,  
thyme, basil, marjoram, salt, egg,  
chopped tomatoes, and 1/4 cup  
soup. Mix thoroughly. Form into  
individual meat loaves, and  
place in greased baking dish.  
Bake for 25 minutes in moderate  
oven 350° B. Bake 3 or 4 small  
tomatoes with loaves. Remove  
tomatoes and pour sauce over  
meat loaves.

For the sauce, saute minced  
onion in butter 5 minutes. Add  
remaining soup, and other in-  
gredients. Simmer 10 minutes  
uncovered, stirring frequently.  
Use baked tomatoes as a garnish.  
Pour sauce over meat loaves and  
Serves 5 to 6.

A small diamond was led to the queen in the closed hand and Mr. Masters captured the trick with the king.

He fired back the ten of spades and Mr. Champion won with the queen and led another diamond. Mr. Masters properly ducked and dummy's ten won. Mr. Champion entered his hand with the queen of hearts and led his last diamond. There was no reason for Mr. Masters to hold off any longer so he won with the ace—and that was his last trick.

He came out with another spade but Mr. Champion still had the all-important ace—at the time when he needed it most.

He held the ace up in the air and turned to Mr. Muzzy. "This, my critical friend," he said, "is the card you wanted to play on the first trick."

"I'm always wrong," replied Mr. Muzzy with a sigh.

"No other bridge player can make that statement," said Mr. Champion, with a grin.

**RECORD PRODUCTION**  
SYDNEY, N.S. (CP)—A record in production of clan tartan was set by the Gaelic College Home Weavers here in March. Hand-woven production was worth \$3000 in the month, for a total of more than \$7000 in the first quarter.



**FOR A  
LASTING  
SHINE**

Prince Rupert Daily News  
Thursday, April 19, 1951

**BAGS BIG COUGAR** several of the big predators in  
VANCOUVER (CP)—One of the recent years. His latest catch  
largest cougars ever killed in the measured 10 feet from nose to  
Lillooet district was brought in tail. He believes there may be  
by Ed Osterland who has killed only one other left in the dis-  
trict.

*Your Best Buy*  
**Harwood's Rye**  
*Canada's Finest*

This advertisement is not published or displayed by the Liquor Control Board or by the Government of British Columbia.

**For the MEAL that REFRESHES**

BEST  
OF  
FOOD



FINEST  
OF  
COOKING

FOR TAKE OUT ORDERS PHONE 200

**BROADWAY CAFE**

## SEA CADETS

Now being reorganized under the  
sponsorship of the Navy League of Canada.

Those interested apply to

**H.M.C.S. "Chatham"**

Tuesday, Thursday and Friday  
4-6 and 7-9 p.m.

Age limit 14-18 years

**Northern B.C. Power Co.**

Prince Rupert

Phone 210

Stewart, B.C.

**LOWEST SOAP PRICES IN CANADA**  
On These Famous Brands

at **KAIEN CO-OP** Phc nes: 227-228

**TIDE** ..... GT. **73c**  
**DUZ** .....  
**OXYDOL** .....

**DREFT** ..... LG. **37c**  
**IVORY FLAKES-SNOW** .....

**ANKLE SOX**

Made in England. 40%  
Rayon. 60% Cotton. All  
colors. Size 9-10 1/2.

**2 pr. for 1.00**

**BOYS' SHORTS**

Boys' Summer weight  
Shorts. Elastic waistband.  
Sizes S-M-L.

**2 pr. for 1.00**

**BOYS' 'T' SHIRTS**

Boys' Summer weight  
Cotton "T" Shirts in Blue,  
Tan and White.  
Sizes S-M-L.

**2 for 1.00**

**BOYS' SOX**

Boys' Ankle Sox. Made in  
England. Light Grey shade  
only. Sizes 8-8 1/2-9.

**Pair 39c.**

**LADIES' SLIPS**

Ladies' Crepe Slips  
Straight cut. Lace trim.  
White only. Sizes 32-38.

**2.98**

**LADIES' BRIEFS**

Ladies' Rayon Briefs  
Assorted colors.  
Sizes S-M-L.

**69c.**

**The Universal**

3rd Avenue at 6th Street

**CREPE SOLES  
SPECIAL**



**Boys'**

**\$4.75**

Sizes 1 to 5

**Youths'**

**\$3.95**

Sizes 11 to 13



**Women's \$3.95**

Sizes 4 to 8

**Family Shoe Store Ltd.**

Charlie Roberts

Box 638

Phone 357