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ST. ERIK'S FAIR
OCKHOLM, (CP)—Practically
space for St. Erik's Fair, to
held here Aug. 25 to Sept. 8,
been booked up. Some 20
have reserved space
many will be represented by
own national pavilions.

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Local and PERSONAL

S.O.N. whist and dance, Fri-
day, June 15, 8 p.m. Dance 10 to
2. Music by Mike Colussi. Re-
freshments. Everybody welcome.
(140c)

● Salt Lake Ferry running
every Sunday starting at 12
noon, weather permitting. (11)

Miss Floris Campbell of Peter-
borough, Ontario, arrived in the
city on Tuesday night's train to
spend a vacation with Mr. and
Mrs. Larry Black.

D. C. Stevenson, Prince Rupert
General Hospital administrator,
left by plane for Vancouver to-
day for a few days on official
hospital business.

W. A. Stewart and H. R. Stew-
art of Vancouver are paying a
brief business visit to the city.
They arrived in the city from
the south on the Prince Rupert
yesterday.

Ell Turner of Port Edward is
sailing tonight on the Prince Ru-
pert for Vancouver where he ex-
pects to enter hospital for the
next few months.

Arson is Suspected

Fire was discovered in the im-
mediate rear of Little's news
stand shortly after midnight
Tuesday. It was promptly extin-
guished but was making fast
headway, before discovery.

A fire call was sent in but
flames were put out before ser-
vices were needed.

Noel Jones, proprietor of the
news stand says it is possible
there had been an attempt at
arson. There were four card-
board boxes on an empty tank
by the back door. Two of these
had evidently been removed for
charred fragments were found
under the back door step. The
back door itself was scorched.

Hotel Arrivals

(Prince Rupert)
R. Torrance and J. D. Crow-
ther, Victoria; R. W. Foreman,
L. E. Moid, R. H. Goldsmith, J.
E. R. Wood, Stan Clay, R. Mc-
Leod, L. W. Mortensen, G. R.
Rowley, T. Kaye, A. Adams and
C. E. Rippington, Vancouver; H.
S. Hood, San Francisco; N. D.
Young, West Vancouver; Mr. and
Mrs. D. J. Martens, Portage la
Prairie; Mrs. W. D. Campbell,
Queen Charlotte Islands; Mr. and
Mrs. A. Howell, Burns Lake.

ANGLING DUFT
DURBAN, South Africa (CP)—
Two anglers baited their hooks
at the same time, cast at the
same time and both got simul-
taneous bites. Both lines sur-
faced at the same instant to
show they had both hooked the
same fish—a 4½-pound salmon.

FAMOUS TOWER
The platform of the summit
of the Eiffel Tower in Paris,
built in 1887-89, is 895 feet above
the ground.

"Sully" Sullivan, who moved
from Prince Rupert to Port
Clements a year ago, is in the
city for a few days renewing old
friendships, and noting local
changes.

● Effective June 18, 1951, pro-
cessing charges at your Locker
Plant for meat, fish and game
will be increased one cent per
pound. (Signed) H. S. Cobb, Ru-
pert Freezing Co. Ltd. (141c)

Ben Sampson will sail by the
Prince Rupert this evening en
route to Burbank, in southern
California, where he will be the
guest of his sister for a month
or so.

● Special meeting Carpenters'
Union, Friday, June 15, Car-
penters' Hall, Fraser St., 8 p.m.
Agreement discussion. Repre-
sentative Wm. Page in attend-
ance. (141c)

Slight damage was done to a
wall against which a red hot
poker was left standing in the
Rupert Bakery at 2 o'clock yester-
day afternoon. The fire de-
partment was called and soon
had the incipient blaze out.

Gerald Priest, son of Mr. and
Mrs. W. H. Priest of this city,
after a brief visit with his par-
ents, left for Vancouver on to-
day's CPA flight. He arrived in
the city on Tuesday from Alice
Arm where he has been assayer
for Torbrit Mining Co. the last
two years.

Announcements

At Catholic Hall, tea and home
cooking sale, June 14, commen-
cing at 2:30 p.m. In evening, final
tournament card party, prize-
giving and raffle, commencing
at 8 p.m.

Past Mistresses L.O.B.A. sale
of homecooking and candy, June
16.

Girl Guide Tea and Sale. An-
nunciation Hall June 16.

Queen Mary I.O.D.E. tea, June
21, Mrs. F. Thornton's, 400 4th
West, 2-5.

Soroptimist Novelty Square
Dance, June 25.

Canadian Legion Auxiliary
tea, homecooking sale, Legion
Hall, June 28.

Women's Coordinating Tea,
Sept. 20.

Catholic Fall Bazaar, October
3 and 4.

Rebekah Bazaar, October 20.

Presbyterian Fall Sale, No-
vember 15. (153c)

Cathedral Bazaar, November 17.
(153c)

I.O.D.E. Fall Bazaar November
22.

St. Peter's Fall Bazaar, No-
vember 29.

THE EXPERTS Say . . .

By KAY REX

Canadian Press Staff Writer

With Father's Day coming on
Sunday, let's talk about the
things the head of the family
likes to eat.

If given a choice probably he
would leave the salads and cus-
tard puddings to the women-
folk. Roast beef and apple pie
for him.

Strawberry shortcake would
probably also go well on a spe-
cial Father's Day menu.

Ingredients: 1½ cups sifted
(all-purpose) flour; 2½ tea-
spoons baking-powder; ½ tea-
spoon salt; 2 tablespoons granu-
lated sugar; ¼ cup shortening;
1 egg (beaten); 5 tablespoons
milk; 3 cups sweetened crushed
berries; ½ cup whipped cream.

Sift together the dry ingredi-
ents and cut in the shortening
with a knife. Add egg and milk.
Roll one-half inch thick. Cut
dough into rounds and bake on
greased baking-sheet 15 minutes
in a hot oven.

Split the cakes and spread
with butter or margarine. Add
crushed berries just before serv-
ing. Top with the whipped
cream.

CARROTS GOOD ROASTED

Any housewife knows that
complete oven-dinners are eco-
nomical. If a roast of beef is
scheduled for this Sunday's din-
ner why not roast potatoes and
whole carrots with the meat.
Both vegetables are tastier this
way and the gravy has a better
flavor. Put in the potatoes and

carrots when the meat is about
half done.

Beefsteak Pie? Just the thing
to tempt male appetites. In-
gredients: plain pastry; 1½
pounds of beef (round or chuck
steak); 4 tablespoons drippings;
2 teaspoons salt; ¼ teaspoon
pepper; 2 cups sliced onions; 3
cups hot water; 4 tablespoons
bread flour; 6 tablespoons cold
water; 1 tablespoon thick con-
diment sauce.

Prepare pastry, roll out top
crust and chill. Cut beef into
two-inch pieces. Brown in hot
drippings in deep frying-pan.
Add salt, pepper, sliced onions
and hot water. Cover and simmer
for two hours. Remove meat to
baking dish. Thicken gravy with
flour mixed with cold water.
(There should be about two cups
gravy). Add condiment sauce or
other seasonings to taste.

Pour gravy over meat in bak-
ing-dish and let mixture cool.
When meat and gravy are thor-
oughly cooled cover with top
crust. Place pie on lowest rack
in oven preheated to 450 degrees
Fahrenheit. Bake for 10 minutes
then reduce oven temperature
to 350 degrees Fahrenheit. Bake
35 minutes longer. Yield: six serv-
ings.

EATING HABITS

Federal health department of-
ficials say eggs, whole-grain ce-
reals, cheese and fish all are good
substitutes for meat—and most
of them are less expensive.

The health experts also say
that well-prepared food is ne-
cessary for appetite appeal.

"Quick cooking with the min-
imum of water keeps leafy vege-
tables at their best," they say.
"The water in which vegetables
are boiled should be used to en-
rich gravies and soups."

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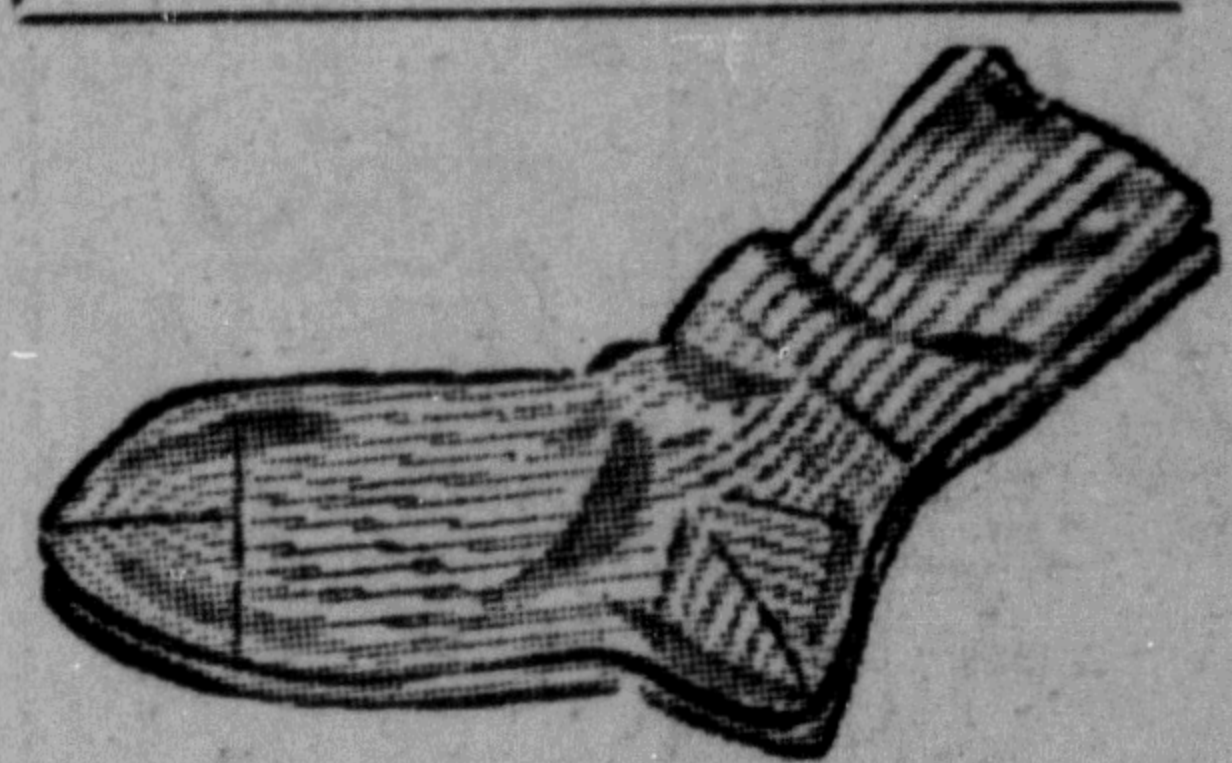
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whose children
like lunches with
the freshness
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