

COAL

SPECIAL!

Alberta Deep Seam

AP \$16.75 PER TON

10 SACKS \$8.50

PHONE 116 - 117 or 58

Robert & McCaffery
LIMITED

DRINK
Coca-Cola
REFRESHED

TRAITS
Developed and Printed
PRINT SERVICE
STREET BOX 645
Green 389 Prince
Rupert

hospitality and
Good Food"

As Our First Aim
17 for Orders
To Take Out

odore Cafe

PHONE
GREEN 884
FOR

ELDING
ALL TYPES
Industrial
Welding
COMPANY

JOHN H.
LGER
Optometrist

Bulger Ltd.
Third Avenue

W-MASTER
REELS

Reduced
Oc each

RATHALL'S
Photo Finishing
Third Ave. W.

AMER
ke Rupert

SAILS FOR

Vancouver

Intermediate Ports
Each Thursday
at 11:15 p.m.

For KETCHIKAN
WEDNESDAY MIDNIGHT
at Low Cost

For Reservations
Write or Call
CITY OR DEPOT
OFFICE

PRINCE RUPERT,
B.C.

ADIAN
TIONAL

local and PERSONAL

Women's Hospital Auxiliary
tea and home cooking sale. Sat-
urday, May 12, Nurses' Home,
2:30 to 5:30 p.m. (M-W-F)

Owen Snell, former manager
of Klemutu Cannery and now
marine superintendent for J. H.
Todd & Sons, arrived in the city
at the end of the week from
Klemutu in the course of a north-
ern tour.

Mr. and Mrs. B. R. Dodds were
motor visitors in the city from
Terrace. They were accompa-
nied by their son-in-law and
daughter, Mr. and Mrs. George
Benoit.

Anyone holding ticket money
from Music and Drama Festival
tickets please turn same in to
Mr. F. Skinner, Union Steam-
ships office, Third Avenue, be-
fore Wednesday, May 9. Thank
you. (107c)

H. P. Ellis, chief engineer for
Northern Pulpwoods, logging
company of Pacific Mills, arrived
in the city on the Camosun last
evening from Butedale. He is
visiting company camps in the
district.

By KAY REX

Canadian Press Staff Writer

THE EXPERTS Say...

STRAWBERRY FLUFF — This
dessert is for Mother's Day—just
as long as mother isn't the figure-
watching type.

This recipe is weighed with
calories. But it's good.

Ingredients: 20 marshmallows
(six ounces); one cup hot milk;
three-quarters cup crushed frozen
strawberries; few grains salt;
one cup whipping cream.

Add the marshmallows to the
hot milk and stir until dissolved.
Cool and add the three-quarters
cup of well crushed strawberries.
Chill and allow to partially set.
Add a few grains of salt to the
one cup whipping cream and
whip until stiff. Fold the whip-
ped cream into the chilled
strawberry mixture. Pour into a
refrigerator tray and freeze.

Be sure to remember that when
properly cooked with moist heat
the less tender cuts of meat are
just as satisfying and nourishing
as the more tender cuts—and
less expensive.

Rump or pot-roast or fresh
brisket are the best buys when
concocting a boiled dinner.

Lamb shanks braised and com-
bined with vegetables make an-
other variation of the boiled
dinner. When buying lamb be
sure the meat is moist but firm;
the fat, creamy and slightly pink
in color.

Pork also can serve as the main
ingredient in the boiled dinner.
Fresh, pickled or smoked hocks,
picnic shoulders or cottage rolls
are the best cuts. The flesh of
fresh pork should be firm, fine-
grained and light greyish pink in
color. The fat should be clear
and white.

FISH CONSUMPTION UP

As meat prices rise more fami-
lies are turning to fish as a main
dish. In its latest bulletin the
Canadian Association of Consum-
ers reports that every Canadian
ate an average of 14 pounds of
fish in 1950, an increase of 1½
pounds over the 1949 average.

While fish prices haven't
climbed as much as meat prices
in the last year, the association
doesn't think that is the only
reason Canadians are eating
more fish.

"Improved methods of trans-
portation and the better methods
of handling the fish right from
the boat to the consumer have
made it possible for the fishing
industry to offer a better quality
of fish throughout most areas of
the country," says the C.A.C.

COOKING TIPS

Home economists offer the fol-
lowing suggestions for fish cook-
ery:

1. A piece of orange peel or a
few cloves burned in another
pan or on top of the stove during
the cooking of fish will prevent
odors.

2. Dishes which have been used
in preparing fish should be
washed in water to which vine-
gar has been added (two table-
spoons to one pint of water) be-
fore washing in hot soapy water.
3. Fish odor may be removed
from the hands by rubbing with
salt, then rinsing in clean warm
water.

QUALITY TEA

BLUE
RIBBON
TEA BAGS

MODERATELY PRICED

Mrs. Fred Thornton returned to
the city on the Camosun yester-
day afternoon from a trip to
Vancouver.



Regular Moose
meeting,
Tuesday, May 8,
8 p.m. (108c)

Mel Chapman and Larry War-
ner of Smithers arrived in the
city by car on Saturday. They
expect to spend the summer here.

Mrs. Clark McLean returned to
the city on the Camosun yester-
day afternoon from a trip to
Vancouver. She was accompa-
nied by Mr. McLean's mother, Mrs.
G. McLean.

C. C. Jordan, R. P. Miller and
William Harrison, officials of the
Mining Corporation of Canada
from Toronto, were passengers
aboard the Camosun last evening
bound north for a two weeks'
visit to the Torbit mine.

Be careful buying jewellery
from peddlars or outside can-
vassers. Factories make up spe-
cials for that trade. It's hard to
know qualities. Your local jew-
eller has standard grades and
prices for well-known goods. He
is always here to make adjust-
ments and show good selections.
—John Bulger, Jeweller. (108)

Hotel Arrivals

(Prince Rupert)

C. Scarr, K. D. Pedlow, A. O.
Raymore and Mr. and Mrs. Stur-
lick, Vancouver; W. K. Elliott,
Smithers; Mrs. C. Burch, Toledo;
Mr. and Mrs. C. Noltimer, Min-
neapolis; E. A. Reid, Montreal.
N. Vincent, Douglas Seath, F.
C. Hamilton, George Milburn, G.
V. Kidson, Mrs. C. Arnot, Miss
E. Bialuski, G. G. Vincent,
George Kellett, H. P. Ellis, Lorne
Pooke, J. Morgan and R. J. Maw-
hinney, Vancouver; L. D. Pub-
licoover, Montreal; Mr. and Mrs.
E. Tugwood, Mrs. E. Cooper and
Mr. and Mrs. Petryshkin, Ter-
race; L. R. Smith and J. R. Will-
iamson, Edmonton; R. W.
Hawkes, Prince George; Mr. and
Mrs. J. O. Braine, Port Edward;
Mr. and Mrs. D. C. McNeill, Cal-
ifornia; John Forsythe, New West-
minster; J. G. Roberts, Prince
George; Mr. and Mrs. P. Quille,
Ottawa; Mr. and Mrs. R. Wylie,
Masset.

For Action Advertise!

London Nurse Revisits City

Prince Rupert-born Gladys
Hughes, a graduate of University
Hospital School of Nursing in
London, England, spent the
week-end visiting her native city.
She was the guest of Mrs. Frank
Morris, an old friend of her
parents.

Miss Hughes is the daughter of
the late W. G. Hughes, who was
killed some twenty years ago
when he fell from a grain ship
at the local elevator while en-
gaged in his duties as a customs
officer. Mrs. Hughes then left
the city with her young son and
daughter to live in London. There
Miss Hughes trained for a nurse
during the war.

Two years ago Miss Hughes
returned to Canada and has
since been nursing at Royal Ju-
bilee Hospital in Victoria. Next
month she will be leaving for
Valdez, Alaska, to take a nurs-
ing position.

Asked the meaning of the
word budget, one little boy re-
plied soberly: "It's a family
quarrel."

Announcements

Canadian Legion card party

May 9.
Card party, Catholic Hall,
May 10.

Christian Life crusade, First
Baptist Church, April 29 to May
10, week nights 8 p.m.

Sonja tea, May 12.

Presbyterian Missionary Tea,
church hall, May 16.

Eastern Star Tea, Masonic
Temple, May 17.

S.O.N. Smorgasbord, May 13.

Lutheran tea, May 25.

Job's Daughters Jamboree,
May 31, June 1, 2.

Job's Daughters Honor Mothers

An impressive Mother's Day
ceremony featured the meeting
of Job's Daughters at the Ma-
sonic Temple Friday night when
each girl pinned a corsage upon
her mother. Graduate as well as
active members took part in the
maternal honors.

Guardian council election re-
sults were announced:
Guardian—Mrs. Alex Mitchell.
Associate Guardian—George J.
Dawes.

Guardian Secretary—Mrs. Jack
Evans.

Guardian Treasurer — Miss
Donna McArthur.

Director of Music—Mrs. R. R.
Donaldson.

The social hour which followed
the betel meeting included the
showing of moving pictures on
the occasion of birthday activi-
ties on each anniversary of the
betel which is now eight years
old.

Last evening Job's Daughters
had their annual church service
at First United Church, where
Rev. L. G. Sieber spoke appro-
priately.

ST. HELIER, Jersey — Six
radium needles were stolen from
a general hospital here. The
stolen needles had been insured
for £600 (\$1,800).

Travelling?

COMPLETE RANGE
of
DISPOSABLES

at
The Stork Shoppe

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.

Former Customs Officer Passes

Jack Cargill, pioneer of this
city and district, died recently in
Victoria, where he made his
home at the Pacific Club. Mr.
Cargill, who had served through
the Boer War and in World War
1, was a former customs officer.

Mrs. O. W. Phillipson and son
arrived in the city on the Camo-
sun yesterday afternoon from
Vancouver to spend the summer
with Mr. Phillipson at North
Pacific Cannery.

Untreated milk can be pas-
teurized in the home by heating
to a temperature of 175 or 180
degrees, then cooling.

LET US FILE YOUR SAW on our New Foley AUTOMATIC SAW FILER

They'll cut
like new when
filed on our
precision ma-
chine. In a
few minutes
you'll have
saws that cut cleaner, truer,
faster. Bring your saws in
today—you'll like our speedy
service.

PRECISION SAW FILING
1345 PIGGOTT PLACE
(Leave at Bus Terminal)

Quick Relief for ARTHRITIC PAIN

Get the relief from sharp, stabbing arthritic
pain you long for with Templeton's T-R-C's.
Why suffer longer? Be active again. Get
T-R-C's today, get comforting relief tonight.
Recommended by users and druggists.

REAL ESTATE
INSURANCE
INCOME TAX
RETURNS PREPARED

R. E. MORTIMER
353—3rd Ave. W.

PLUMBING and HEATING

The Reliable and
Prompt Service
You Know

PHONE 174

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

Mother's
Day

SUNDAY
May 13

See our lovely selection of
MOTHER'S DAY GREETING CARDS

THE VARIETY STORE

Where Your Dimes are Little Dollars
518 3rd Ave. Box 1118 Red 400

MAKE YOUR CAR LAST!



BRING IT HERE FOR
THE BEST OF SERVICE!

AUTO
REPAIRS
Superior Auto Service
LIMITED
STUDEBAKER and AUSTIN DEALERS
Third Avenue at Park Green 217

Fly OCA

Announcing
A NEW SERVICE

KITIMAT
KILDALA ARM
KEMANO BAY
Commencing Friday, May 11

For
RATES — INFORMATION — RESERVATIONS
PHONE 476

Queen Charlotte Airlines Ltd.

Killas & Christopher Bldg.
Air Freight on all Flights
111



More and more the Trend in successful dog
and cat feeding is to Dr. Ballard's—that's the
SPIRIT OF '51.

Start the New Year right. Follow this trend—
feed your pet Dr. Ballard's regularly and
watch him keep healthy and in high spirits the
year 'round.

Dr. Ballard's, scientifically prepared foods are

all rich in protein, high in vitamin content.
More nourishment means greater energy and
better condition for your dog or cat.

Variety is the spice of (a dog's) life too! Feed
Dr. Ballard's tinned foods, Biscuits, Kibble or
the new Meal Formula. These balanced foods
can be fed alone—or in combination for taste
variety.

FREE! FREE!! FREE!!!

Solid metal dog tag... engraved with your
dog's name and address for ANY THREE
DR. BALLARD'S labels. Mailing instructions
on each package.

FOR YOUR PET... BETTER GET

DR. BALLARD'S
CANADA'S FINEST PET FOODS

MENU
MIXBLEND PERFECTION
FOR BALANCED DIET
Look for these famous Dr. Ballard
products. Feed alone or in combina-
tion.

DR. BALLARD'S
✓ Champion Dog Food
✓ Health Dog Food
✓ Meal Formula
✓ Biscuits
✓ Kibbled

Variety is the spice of life!