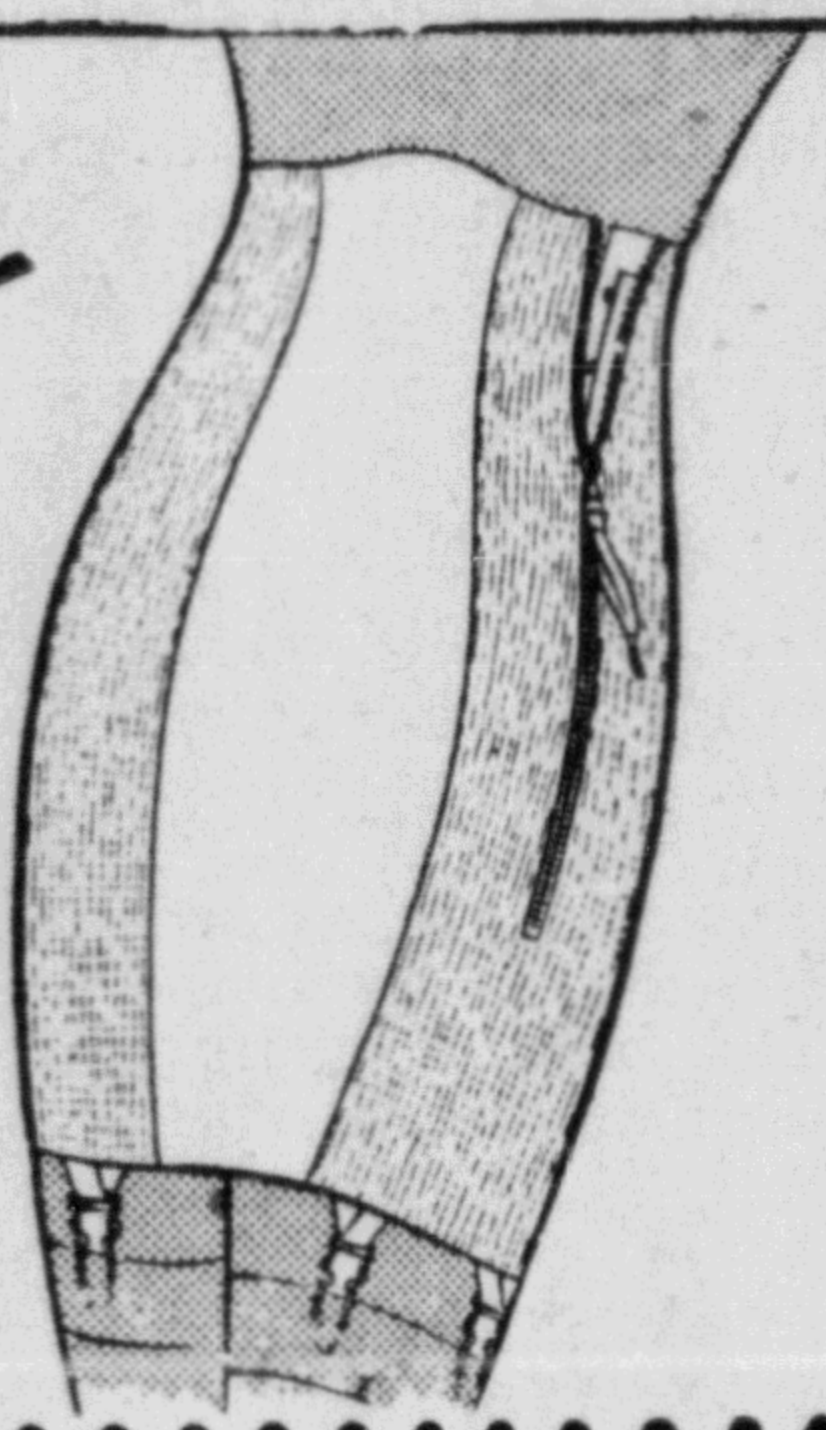


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For Repairs and Alterations  
**Smith & Elkins Ltd.**  
P.O. Box 274

**... HOUSEKEEPING ...**

**SPRING NEARY HERE WITH RHUBARB, PIE PLANT, ON MARKET**

Spring is on the way bringing with it soft April showers as well as glorious sunshine. Although May flowers, which April showers are given credit for bringing forth, cannot be expected to make their appearance for awhile yet, red, tangy hothouse rhubarb is now on the market, as colorful and as bright as any spring posy. Rhubarb once grew wild in Russia and in other parts of Europe. Someone brought it to the North American continent nearly two centuries ago and discovered, quite by chance, what good pie it made and that is why it became known as the "pie-plant."

The food encyclopedia describes the pie-plant, more familiarly known as rhubarb, as a strong perennial plant grown for its thick, succulent, acid leaf stalks, which serve as an excellent "fruit" for use as sauce and in pies. Incidentally, one point emphasized in the encyclopedia is that the leaves of the rhubarb plant should not be eaten. They contain sufficient oxalic acid to be dangerous to some people. However, it is the edible, juicy stalks, not the leaves, which everyone is interested in eating because they are so flavorful and so refreshing.

Home economists offer a few pertinent suggestions about the buying of rhubarb. It should be bright pinkish-red in color, the stalks being fairly large and, most important of all, it should be fresh and crisp. Avoid buying rhubarb which is wilted and pithy at the stem end. Always choose young, tender stalks. Hothouse rhubarb has the advantage of being not nearly as acid as the stalks which come from the garden later in the season. For this reason, the hothouse type requires less sugar to sweeten it. The homemaker who wants to make the most of rhubarb's natural blush-pink color, does not peel the stalks, but simply cuts off the leaves and any pithy portions at the base, washes the rhubarb thoroughly and cuts it in desired sized pieces for cooking.

Home economists mention that, in stewing rhubarb or in making rhubarb sauce, they find that two tablespoons sugar to each cup of rhubarb cut in pieces and measured raw, is usually sweet enough for the average taste. Another point in regard to sweetening that they mention, is that when stewing rhubarb, as with other fruits, the sugar should be added after the fruit is cooked. It seems to taste sweeter than when the sugar is cooked with

the fruit. In adding the sugar to the hot, cooked fruit, it should be stirred in gently so that the fruit will not be broken up.

Some people have the idea that rhubarb is good only for pie. A sad mistake that is. Actually there are so many delicious ways to serve rhubarb it is hard to describe them all. Rhubarb is delicious in tapioca pudding, shortcake or upside down cake. When baked, it makes a perfect dessert, also when served as a sauce on blanc mange or custard. The pink, tart juice is just the thing for frozen ices and sherbets.

When the family is served the first rhubarb pie of the season, ten chances to one they hopefully ask that another one be made the next day. For the homemaker who is tempted to yield to her family's wishes, the home economists suggest a new way to present this spring favorite.

**RHUBARB CRUMBLE PIE**

- 1/2 cup melted butter
  - 1 1/2 cups rolled oats
  - 1/2 cup sifted flour
  - 2/3 cup brown sugar
  - 3 cups raw rhubarb, cut in 1/2 cup granulated sugar one-inch pieces
  - 1 1/2 tablespoons flour
- Combine the melted butter, rolled oats, the 1/2 cup of flour and brown sugar. Firmly pat three quarters of the mixture into a 9-inch pie plate and cover with the rhubarb. Combine granulated sugar and the 1/2 tablespoons of flour and sprinkle over the rhubarb. Place the remaining quarter of the rolled oats mixture over the top of the pie. Bake in a moderate oven, 350° F., for 45 minutes or until rhubarb is soft and tender. Serve with whipped cream.

**CFPR RADIO DIAL**  
1240 Kilocycles  
(Subject to Change)

- TUESDAY—P.M.
- 4:00—Sunshine Society
- 4:30—New Zealand Adventures
- 4:45—Stock Quotations & Int
- 4:55—CBC News
- 5:00—International Comty.
- 5:10—Rawhide
- 5:30—Corn Roast
- 6:00—Supper Serenade
- 6:15—En Light
- 6:30—Musical Varieties
- 6:45—Jr. Chamber of Com.
- 7:00—CBC News
- 7:15—CBC News Roundup
- 7:30—Barometer Rising
- 8:00—The Commodores
- 8:15—The Nation's Business
- 8:30—Record Album
- 9:00—Piano Playhouse
- 9:30—Nocturne
- 9:50—CBC News
- 10:10—CBC News
- 10:15—The Laurie Story
- 10:30—Ralph Flanagan's Orch.
- 11:00—Weather Report
- 11:04—Sign Off

- WEDNESDAY—A.M.
- 7:00—Musical Clock
- 8:00—CBC News
- 8:10—Here's Bill Good
- 8:15—Morning Song
- 8:30—Morning Devotions
- 8:45—Little Concert
- 9:00—BBC News & Comty.
- 9:15—Music for Moderns
- 9:30—Morning Concert
- 9:50—Time Signal
- 10:00—Morning Visit
- 10:15—Barry Wood Show
- 10:30—Melody Time
- 10:45—Robin Hood's Musical Kitchen
- 11:00—Kindergarten of the Air
- 11:15—Roundup Time
- 11:30—Weather Report
- 11:31—Message Period
- 1:33—Rec.-orded Interlude
- 1:45—Scandinavian Melodies
- F.M.
- 12:00—Mid-Day Melodies
- 2:15—CBC News
- 12:25—Program Resume
- 12:30—B. C. Farm Broadcast
- 12:55—Rec. Int.
- 1:00—The Concert Hour
- 1:30—Musical Program
- 1:41—Our Children; Comty.
- 2:00—B. C. School Bdcst.

**Timely RECIPES**

**NECTAR FRUIT PUDDING**

- 1/2 cup shortening
  - 1/2 cup granulated sugar
  - 1 egg
  - 1 cup sifted all-purpose flour
  - 1 1/2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1/2 cup fine dry bread crumbs
  - 2/3 cup apricot whole fruit nectar
  - 1/2 cup sliced dates
  - 1/4 cup chopped nuts
- Cream shortening and sugar together thoroughly. Blend in well-beaten egg. Sift together flour, baking powder and salt, and stir in crumbs. Add dry mixture to creamed mixture alternately with nectar. Blend in dates and nuts. Fill greased custard cups about 2/3 full and cover with double thickness of waxed paper secured with string or rubber band. Steam 30 minutes in tightly covered pan containing boiling water to 1/2 the depth of molds. Serve warm with hard sauce.

**BETTER USED CARS**

**Value Plus!**

- 1939 FORD Tudor
- 1947 FORD Sedan Coupe
- 1948 DESOTO Custom Sedan
- 1949 CHEV. Sedan Two-tone
- 1950 FORD Custom Fordor

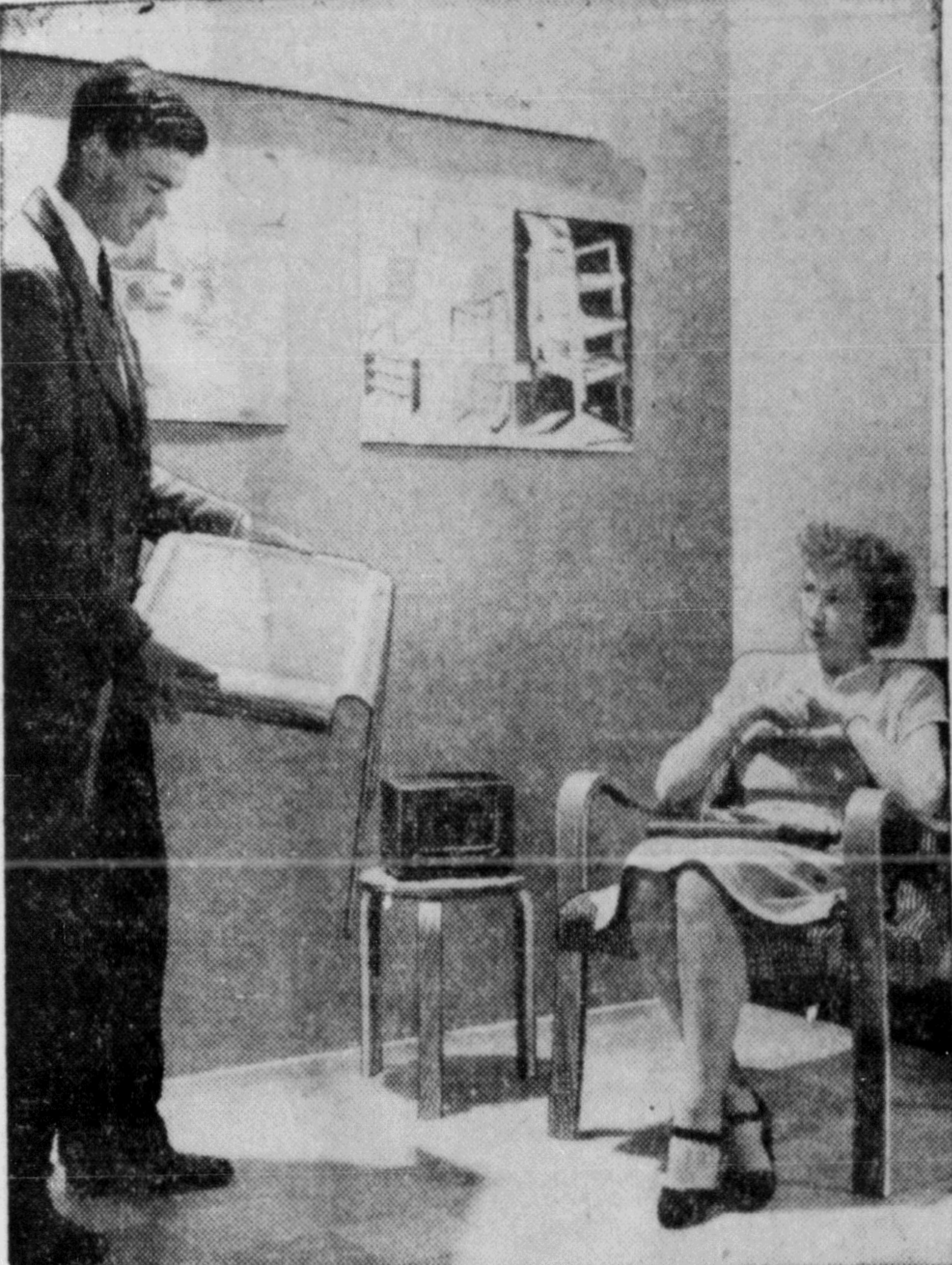
**Bob Parker Ltd.**

FORD - MONARCH DEALERS  
Prince Rupert, B.C.

**QUALITY RYE AT A POPULAR PRICE**

**Adams OLD RYE WHISKY**

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**BEST DESIGN**—So many entries have been received in the Ten Thousand Dollar Competition sponsored by the National Industrial Design Committee for the best product designs in aluminum and wood, that it has been decided to send not only the winning entries, but the runners-up, on tour of Canada, when the competition closes on March 15. Above is shown a type of Canadian experimental design in wood and the young man, pictured is holding a molded plywood table designed so that the tables can be conveniently stacked.



**GIVE SLOW GROWING FLOWERS AND VEGETABLES HEAD START**

Some flowers and vegetables are slow starters. The harvest will be both earlier and longer, if the seeds are sown under protection some weeks before it would be possible to be sown directly in the garden. Examples are petunias, asters and snapdragons, among the flowers. Some gardeners prefer to give many other varieties an early start but in the three cases cited the benefits are perhaps greatest over most of the country. Cauliflower, which must mature before hot weather, is also started in this way, and sometimes early cabbage, broccoli and kohlrabi. For most other vegetables, little is gained by setting out plants, except in cases where it might be difficult to germinate seed.

A better way, however, is to learn the simple methods by which seeds can be started even in difficult weather. If plants are used, start them yourself in an outdoor flat, filled with good potting soil, well watered and shaded from the hot sun. It is easy to do this, and quite inexpensive. There are handicaps in transplanting, which should be considered. Whenever a plant is moved from one location to another, it suffers a shock, and growth stands still until it recovers, and adjusts itself to the new location. A certain percentage of loss may be expected, and unless transplanting conditions are favorable, and handling skillful, the gain in the harvest may be less than was expected.

**British Family Picture Showing**

Full of human interest, romantic and gay, at times touched with a hint of pathos, is said to be the British picture "The Courtneys of Curzon Street," coming this Wednesday and Thursday to the Capitol Theatre here.

The story traces the lives and events in the loves of a lovable family from the moment when a titled son shocks Victorian society by marrying his mother's personal maid down to the time, at the end of the recent war, when the grandson announces that he is engaged to the daughter of a factory worker. Anna Neagle and Michael Wilding are co-starred.



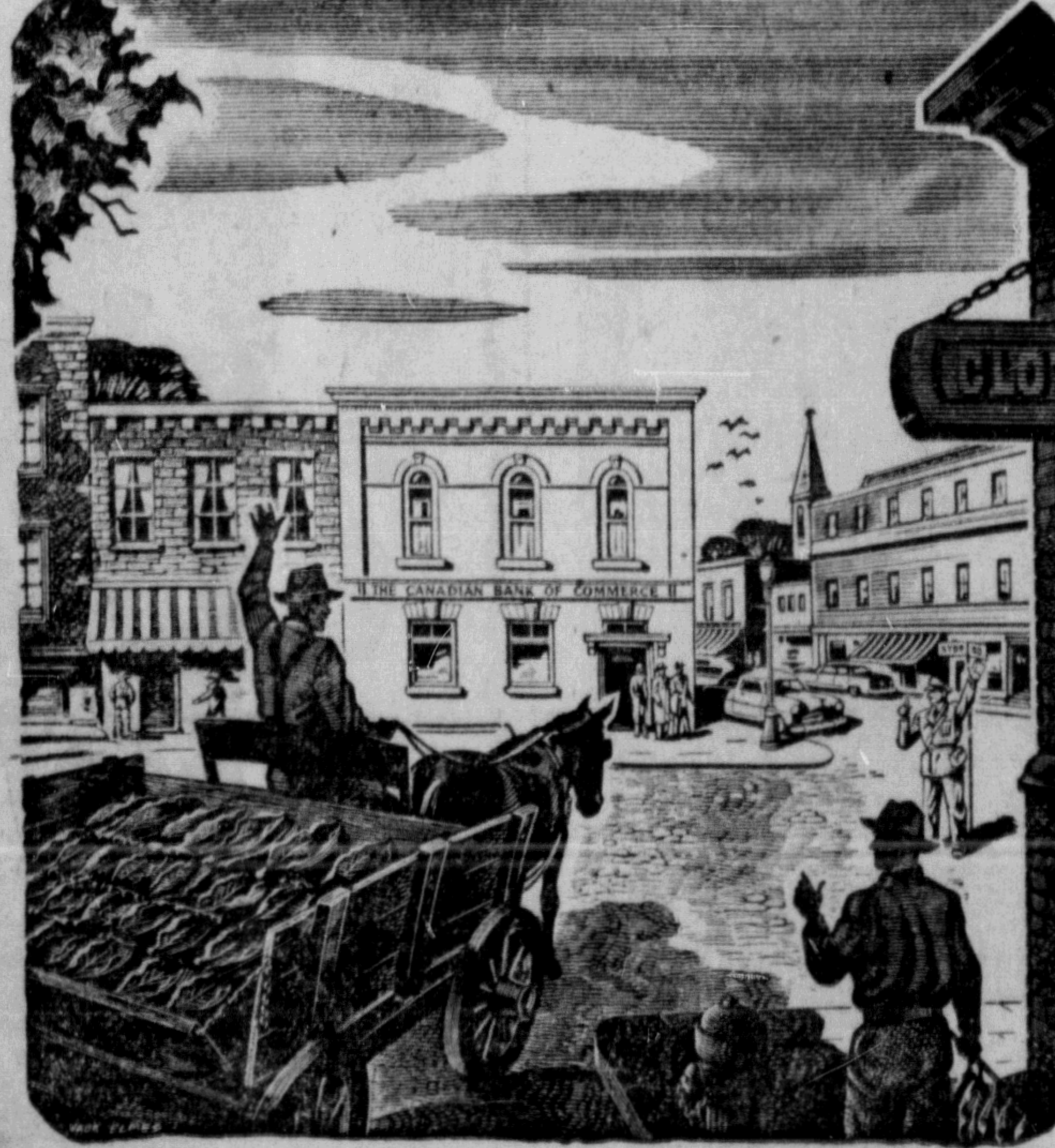
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Jack Elmes

TODAY 7-9 P.M. JUNE ALLYSON — DICK POWELL  
IN "RIGHT CROSS"

Wednesday - Thursday - Shows at 7 - 9 p.m.



**LIGHT UP at HOTEL FRASER HOUSE**

**RAY REFLECTS**  
(Continued from page 2)

gates—Dr. W. J. Quinlan (chair), Thomas Dunn, Thomas Lewis, J. C. McLennan, J. A. Kirkpatrick and A. J. Prudhomme.

**NOT FORGOTTEN**  
An American, not a Briton will have charge of the naval end of the North Atlantic set-up. Still, the Yankee admiral might make a handy enough sailor to have around in emergencies. History still mentions what Washington's first sea fighter, John Paul Jones did in British waters, once upon a time.

**MORE FRENCH PAPER S**  
French Canadian papers are increasing in Prince Rupert and that must mean more former residents of Quebec are finding out how they like life this far from the St. Lawrence. There are pretty sizeable dailies "away back in Moral."

**GREEN LIGHT**  
No time is being wasted, making a start with the aluminum project. A gigantic one involved but that's not anyone. The more you are scared, the better they are.

**MODERATION**  
Dr. Hall Felton, fifty-year-old physician, has retired. He is in Grimsby, Eng. His opinions, he says a doctor can have a sense of humor, can go mad. An onion a day better than an apple. I'm a firm believer in "space" and spoil the child. Splendid thing for smoking and drinking. Moderation, may be reduced right.

**VIEW-MASTER REELS**

Reduced  
**50c each**

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