

Oldest Vet Treated Moose

SUDBURY, Ont. (CP)—Dr. Thomas Craig Young, at 81 believed Canada's oldest practising veterinarian, has inspected more than 100,000 horses in his career and once acted as medical advisor to two moose.

Graduating from Ontario Veterinary College in 1892, he practised for 18 years at Cobden, 60 miles west of Ottawa. He was persuaded to come here when his cousin, a Sudbury veterinarian, was killed in a railway accident.

At that time Sudbury had a population of 8000, with 300 horses in the city and another 2000 in lumber camps and farms of the district.

He considers the horse as man's most faithful helper. "Today there are about 30 horses drawing milk in the city," he means. "The bulldozer and the tractor has displaced them in the bush and on the farm."

Practising in Sudbury, he was often called out into the bush to attend a sick horse. On one such mission about 15 years ago the team of huskies pulling his sled broke away and in the upset he suffered a broken hand. But the horse was attended to before he returned to Sudbury to get his hand set.

His Moose patients were two animals captured at Chelmsford and broken to harness. For two seasons they were feature attractions at the harness track there, under the medical care of Dr. Young.

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LETTERBOX

CHILDREN ON STREETS

Editor, Daily News,
The letter in Tuesday's Daily News about children in the streets prompts me to write. It's all too true, not only about those on Eighth East but all over the city, even in some of the so-called "better" sections. Children under 18 months of age are allowed to wander the streets alone. It's only by the grace of God that some mischief doesn't befall them.

Many parents here go to shows, parties, dances, beer parlors, leaving their children with some immature sitter, or often with no one at all. Next day, they're too tired and groggy to give a thought to the poor thing they brought into this world who are left to wander around, half-dressed, unaid and neglected. The working mother cannot possibly do full justice to a home and job both.

In Prince Rupert, the rule seems to be, unless children are dirty, rough and tough, they aren't accepted. That's why they do such things as flood the high school with water when they reach the gang stage.

Such youngsters who aren't neglected, but are looked after, and praised properly, seem out of place. I was told before coming to Prince Rupert that this was a bad place to raise children. Now, after half a dozen years here, I'm afraid I must agree.

NOW A RUPERTITE.

FARMERS AND MILK PRICE

Editor, Daily News,
To try and improve the public relations between the consumers of Prince Rupert and the farmers of the Bulkley Valley, we would like to raise what we consider to be the \$34 question: who is getting the high price for the milk you drink?

In a recent issue of the Daily News it was intimated that the farmers were taking advantage of the scarcity of milk to skyrocket the price of their product.

The farmer has been receiving the palatial sum of \$5.50 per 100 pounds, or 14½ cents per quart. The railroad alone gets 2½ cents per quart of this amount. This leaves the farmer 12 cents to produce and get a quart of milk to the railroad.

We would also like to point out the fact that Vancouver and Fraser Valley milk is being sold at the expense of the Bulkley Valley farmer. As previously stated, the Bulkley Valley farmer gets \$5.50 per 100 pounds at Prince Rupert, whereas Vancouver milk costs at least \$6.00 per 100 pounds.

It should be quite obvious to anyone stopping to consider that the farmer has to compete in the labor market at the present wage scale. He also has to feed \$50 per ton hay and \$30 per ton grain, use cows that cost from \$300 to \$400 each, besides maintaining a farm and a full line of equipment. The farmer will be an awfully long time getting rich.

Again we ask you, who is getting the high price for milk?
JOHN C. GREENE.

Telkwa.

LONDON (CP)—Edgar Judge, 80, still working in a drug store, said "when I was 50 some people thought I was going to retire, but I enjoy work too much. Celebrating your 80th birthday does not seem to me to be a reason for retiring."

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FOR MORE SMILES PER MILE—READ

LI'L ABNER

LI'L ABNER is a Yokum . . . and the Yokums hail from Dogpatch, high up in the hills, of Kentucky. Their goings-on, in Al Capp's riotous comic, have marked it in big letters on the map of merriment.

YOU CAN SEE for yourself that when they get started they can make a mule do a mile a minute. When you see what happens in the comic itself you'll find they set an even better average for laughs.

If You Like Fun, Be Sure to Look for "Li'l Abner"

Starting This Saturday In The **New 8-Page Color Comic Section Of The Daily News**



ARABIAN NIGHTMARE—By Robert Chambers in Halifax Chronicle-Herald. (CP PHOTO)

THE EXPERTS Say...

By KAY REX

Canadian Press Staff Writer

CUTTING COSTS—Food storage is one way to cut living costs, says the National Council of Women. And the council doesn't necessarily mean renting a deep-freeze locker or buying one for the kitchen.

A cellar will do—just as long as it's cool. The council, now sponsoring a country-wide "thrift" campaign, says this is just the place to store root vegetables—the potatoes, beets, carrots, parsnips and turnips that are so plentiful these days.

While temperatures should range from 30 to 40 degrees

Ilka Chase Compares Blue Bonnet — It's Her Favorite!



Want to get good reception? Here's an idea from Ilka Chase. Compare BLUE BONNET Margarine with any spread at any price. Like the famous television star and author, you'll love the delicate, sunny-sweet flavor of this fine-quality all vegetable margarine. You'll appreciate BLUE BONNET's nutrition. And you'll welcome its real economy. So buy BLUE BONNET and get "all 3"—Flavor! Nutrition! Economy—e-e! Use it in cooking on vegetables, as a delicious spread.

BLUE BONNET Margarine is sold in two types—regular economy package with color wafer, and also in the famous YELLOW QUIK bag for fast, easy color.

Fahrenheit, there should not be any danger of freezing. High humidity, ventilation and protection against light are necessary.

Vegetables should be permitted to cool off overnight before being placed in storage. All damaged specimens should be removed.

Potatoes, says the council, should be kept in bins, bags or boxes. However, as ventilation is important, orange-crates are best—or any other container, made of slats.

Cover the spuds so the light cannot reach them. Examine them periodically, removing any which show signs of decay. Remove sprouts as soon as they appear. Under ideal conditions they should keep as long as six months.

Fruits or dairy products should not be kept in the same storage, as they absorb a potato flavor.

Slightly dampened—but not wet—sand is the best place to store vegetables such as beets, carrots, parsnips and turnips. Storage temperature for these should be 32 degrees Fahrenheit. Place a layer of sand in the bin or box and add sand simultaneously with the vegetables so that all spaces are filled. Spread a layer of sand on top. Sprinkle the top with water when required—to keep it slightly damp.

STORAGE CABBAGE—Firm heavy heads are best. Remove diseased or broken outer leaves. Store in bins, boxes or on shelves—but leave room for ventilation. Humidity can be maintained around 90 per cent by sprinkling water on the floor or by setting out pans of water. Don't sprinkle cabbage.

Onions must be kept dry, preferably in shallow, slatted trays or open mesh bags. The latter can be suspended from the ceiling which permits ample ventilation. Temperature may range from 32 to 50 degrees Fahrenheit.

It doesn't pay to store celery, cauliflower or tomatoes as they can be kept only a short time.

Squash may be kept for several months—in warm dry storage at between 55 and 60 degrees. Pumpkins should be stored under the same conditions

Hotel Arrivals

(Savoy)

Mr. and Mrs. G. Scheidel, Miss Ferne Trout, R.N.; C. N. Dilman, R. D. Swain, J. Dale, James R. Wood, H. Anderson, N. Barnett, R. Hamilton, A. Haddon, N. C. Robinson, Vancouver; Mr. and Mrs. W. Crawford, New Westminster; Horace Dehner, Steveston; A. N. Morgan, West Vancouver; William R. Whittaker, St. Lambert, Quebec; P. Merrick, West Vancouver; D. J. Campbell, city; E. S. Martin, Smithers; H. Thorkeleson, Haney; Anthony Vemeau, Burns Lake; Walter Oleson, Terrace.

FAMOUS ASTRONOMER
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