



AT REGINA CITY HALL—Princess Elizabeth, escorted by Regina's Mayor Garnet Menzies, walk up the red carpet entrance to Regina city hall on the visit of the royal couple last week. The Princess wears a long fur coat to protect her from the biting wind and the 29-degree temperature which chilled spectators. The Duke of Edinburgh is seen over the Mayor's shoulder. (CP from Regina Leader-Post)

...HOUSEKEEPING...

POTATO, HOUSEWIFE'S OLD FRIEND, JOY TO COOK—EAT

Some like them new and some like them old. Some like them hot and some like them cold. Some like them mashed and some like them whole. But uses for potato are still untold.

As cold weather approaches and appetites expand, a satisfying touch to breakfast, lunch or dinner may be found in the Canadian homemakers' old friend, the potato. This member of the vegetable family is a joy to cook. It can be served in many ways, by itself or in combination with almost anything edible. It is easy on the budget and as a left over it has many uses.

Since potatoes are more frequently served with dinner than at any other time, serve them a different way each day of the week and surprise the family.

Baked potatoes cut in half, sprinkled with grated cheese and placed under the broiler until cheese is melted and golden brown, are a change from baked potatoes with just a lump of butter inserted in the top. Another idea is to remove a lengthwise piece from the centre of a raw potato, with the aid of an apple corer. Stuff the hole with cooked meat, a sausage or cheese. Plug ends with some of the potato that was cored and then bake.

Variations for boiled potatoes with or without jackets, mashed or creamed, may include Duchess potatoes, consisting of mashed, seasoned potatoes with butter and beaten egg yolk added. The mixture is whipped until fluffy, placed by spoonfuls on a pan, or for fancy shapes pressed through pastry tube then brushed with slightly beaten egg white and browned in the oven. For that special occasion, Chantilly potatoes may be served. They are mashed potatoes, seasoned and placed in a casserole, topped with whipped cream, sprinkled with grated cheese and placed in the oven until light brown.

Left over boiled potatoes may be served as: hash browned, when

they are chopped finely, seasoned with salt and pepper and browned in a frying pan; Lyonnaise potatoes, when they are cut in cubes, seasoned with salt and pepper, onion and parsley and pan fried until brown; Delmonico potatoes, when they are mixed with a cream sauce, seasoned and put in a casserole, topped with bread crumbs and browned in the oven; or as croquettes, when riced potatoes are shaped into cylinders, rolled in slightly beaten egg, dipped in bread crumbs and deep fat fried.

But don't restrict the use of potatoes to dinner menus. For breakfast the family may enjoy fried potato slices with their bacon and egg or potato pancakes instead of toast. For the pancakes, cooked mashed or grated raw potatoes may be used. For lunch, a hot or cold potato salad is always enjoyable.

Home economists have provided a recipe for a tasty potato loaf.

POTATO LOAF
2 tablespoons milk
1/4 cup butter
1/2 cup mayonnaise
1/2 teaspoon salt
1 tablespoon finely grated onion
1/2 teaspoon paprika
8 cups hot mashed potatoes (8 medium potatoes)
10 thin slices process cheese.
Add milk, butter, mayonnaise, salt, onion and paprika to the hot mashed potatoes, blend thoroughly. Mould in a loaf pan, 8x6 inches. Chill thoroughly. Unmould and cut into 6 cross-wise sections. Place 2 slices of cheese between each section, allowing them to extend above the top of the loaf. Bake in a baking dish or platter and bake in a moderate oven, 350°F. until

Local Member On Committee

OTTAWA (Special to Daily News)—British Columbia members on the special committee on the Elections Act include E. T. Applewhite, MP for Skeena. Others are H. W. Herridge, CCF, Kootenay West, and J. L. McDougall, Vancouver-Burrard. The committee is expected to be busy with many technical adjustments to the Act regulations, particularly active service voting procedure.

cheese is melted and is a golden brown, about 10 minutes. Serve immediately. Yield: 6 servings.

Other ideas for using potatoes include soups, biscuits, scones, breads, cookies, cakes and poultry stuffings. Recipes will probably be found in your favorite cook book, but if there are none, then try a little experimenting. It's lots of fun!

Originating in Peru, the potato travelled to Europe and then to North America. In Canada, there are many varieties but one variety may be better known in one part of the country than in another. The most common varieties of early potatoes are Irish Cobblers and Warbas Katahdin, Green Mountain, Sebago, Chipewa and Nettle Gem are the later ones, which store well and are the ones seen in shops during the winter months.

Care in buying and storage of potatoes is important. For quality and uniformity in size, buy them by grade.

SHAGGY MATERIALS

(Continued from page 3)

LIKE PHANTOM BEAVER

It now is possible, for instance, for an ombre beaver fur fabric coat to look so like the phantom beaver on which it is styled that the difference is perceptible only at close quarters. Not only that, but there is no longer the mean-ness of line that once characterized these coats. They have a swinging fullness that, with the right accessories, can add style to the wardrobe of most salaried women.

One choice that gives a smart touch to a black office dress is a shaded grey Indian lamb fabric coat selling at \$25. With big cape collar and deep cuffs, it has a swinging fullness that fits easily over a winter suit.

For those who don't like fur fabrics there are smooth silky velours in the new thunder greys, charcoal browns and new greens. One of the loveliest of recent colors is Hunter, or Piper green. Tent capes of varying fullness created in a fabric of this shade have neat circular cape collars often trimmed in ocelot or leopard skin. Fur is also used on the cuffs which are generally small and tight, giving wide sleeves a balloon or melon drape.

Beaver lamb is also used with these coats but the tawny shad-

ing of the spotted... lovely challenge to the... green. Many coats in the... fabrics coat around... and are smartly styled... instance a mustard... contrasted by a deep... draped cape collar in... vel, wide black cuffs... buttons in diagonal... costs £13 6s. 8d.

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Gardening....

TO SPADE OR NOT TO SPADE DEPENDS ON THESE FACTORS



Garden Soil Spaded in Fall Should Be Left With Rough Surface

producing crops in order to sow this cover crop early.

When a heavy turf is to be prepared for gardening next spring, it is best to spade it under in a fall; since in the spring it would make planting and cultivating so difficult. Fresh manure is best applied in the fall and spaded under; together with any considerable quantity of plant debris which it is desired to use.

Pulverized limestone is best spaded under in the fall; it not only corrects soil acidity but makes heavy soils more porous. For this purpose cinders, torpedo sand, and ashes are also useful, and best applied in the fall.

While not as important in the fall as in the spring, the rule that soil should be spaded when it is wet should be observed. When a handful molded into a ball and flattened between the palms crumbles instead of making a mud pie, it is a sign that the soil will break up easily when spaded instead of forming hard clots which will take a long time to crumble.

Timely RECIPES

COQ AU VIN

Cut up a medium-sized chicken and season with salt, pepper, thyme and powdered laurel.

Fry 3/4 lb. of bacon cut into squares with 12 small onions and 1/4 lb. of mushrooms cut in quarters. Brown chicken slightly, drain, and place with mushrooms in a casserole. Add a dash of Cognac and a bottle of good red wine. Bring to a boil, add three finely chopped pieces of garlic, and let cook 15 to 18 minutes.

Add a mixture of butter and flour to sauce (3 parts flour to 2 parts butter). Bring to a boil, stirring constantly.

Serve chicken with sauce (from which fat has been spooned off) and small pieces of garlic bread.

If you want to sell it, advertise it. News classified.

Hotel Arrivals

Prince Rupert

H. Reitz, H. Schaub and C. Zaruba, Ketchikan; Mr. and Mrs. H. Robins and Mrs. J. B. Davis, Port Edward; A. C. Paddock, W. G. Drake, Roy Hunstone, Mr. and Mrs. J. B. Hurst, C. J. N. Willis, W. C. Coleman, G. R. Patterson and O. Coyle, Vancouver; J. Reiter, Edmonton; W. H. Trotter, Prince George; P. F. Pliska, Edmonton; S. Walrich, Smithers; C. P. N. Willis, W. C. Coleman, G. R. Patterson and O. Coyle, Vancouver; R. Wright, Woodcock; I. Hodgson, Kelsey Bay; S. Will, Corvallis, Oregon, C. A. Kaulbeck, Terrace.

City Refuses Maintenance

Following investigation of the condition of Fairview Road, leading to Prince Rupert Fishermen's Co-operative Association plant, the city has decided it will not take over maintenance of road as called for in an agreement with the Federal public works department.

At least, not until the road is in better condition, the city has decided.

Ald. Michael Krueger, board of works, reports that "a very poor job" has been done with apparently inferior filling material in constructing the road.

In discussion of the road at Monday night's council meeting, Mayor H. F. Glassey said the "city won't saddle itself with this responsibility—not if the job is inferior."

D. C. Stewart, superintendent of works, maintains the road "is already breaking up in several places—is in several spots a pile of mud."

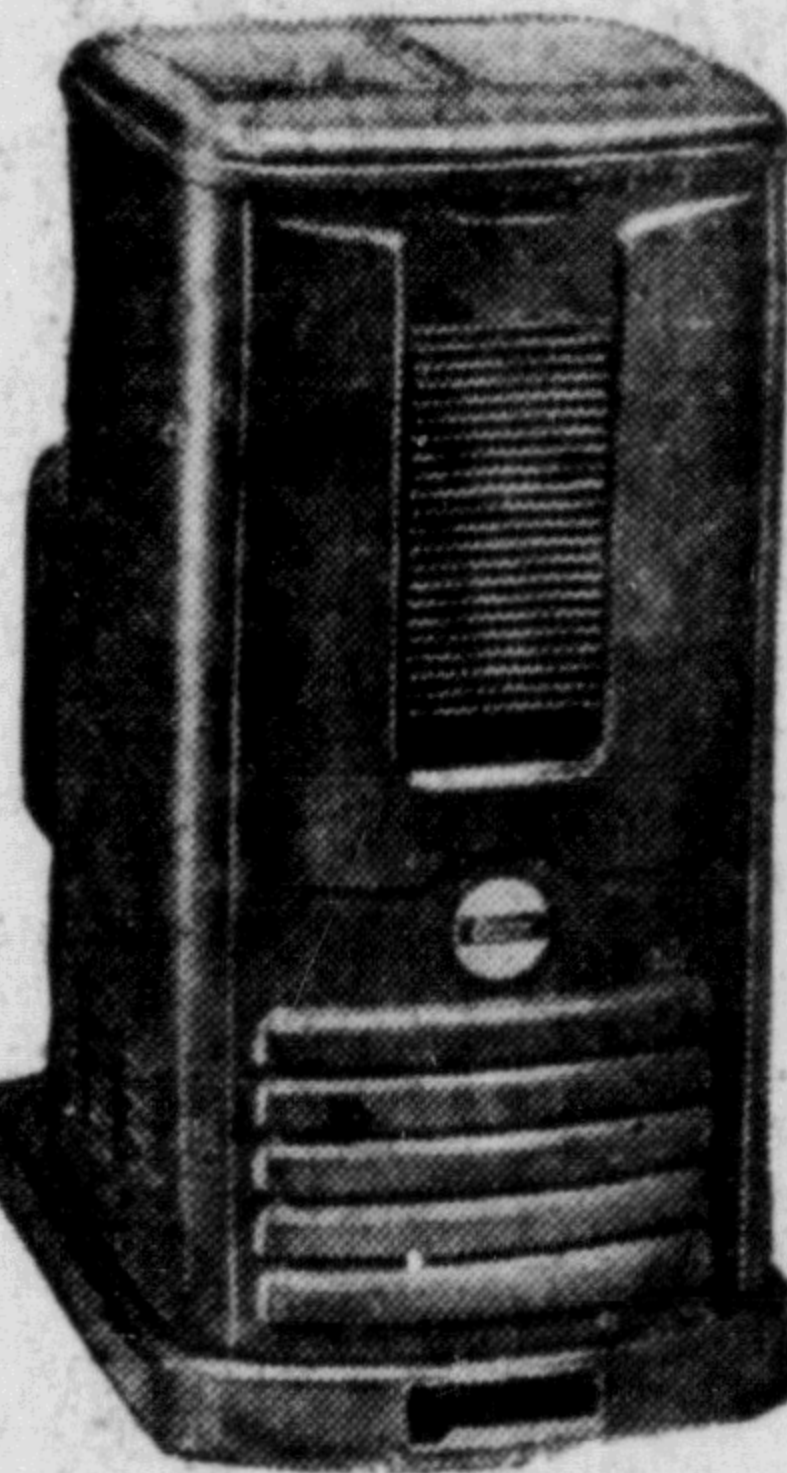
Request will be made that the road be turned over to the city in "good condition," said Ald. Krueger today.

Canadians Honor Anthony Eden

LONDON.—Rt. Hon. Anthony Eden, MC, MP, is to be guest of honor at a Canadian Chamber of Commerce luncheon on November 28 at the Dorchester Hotel.

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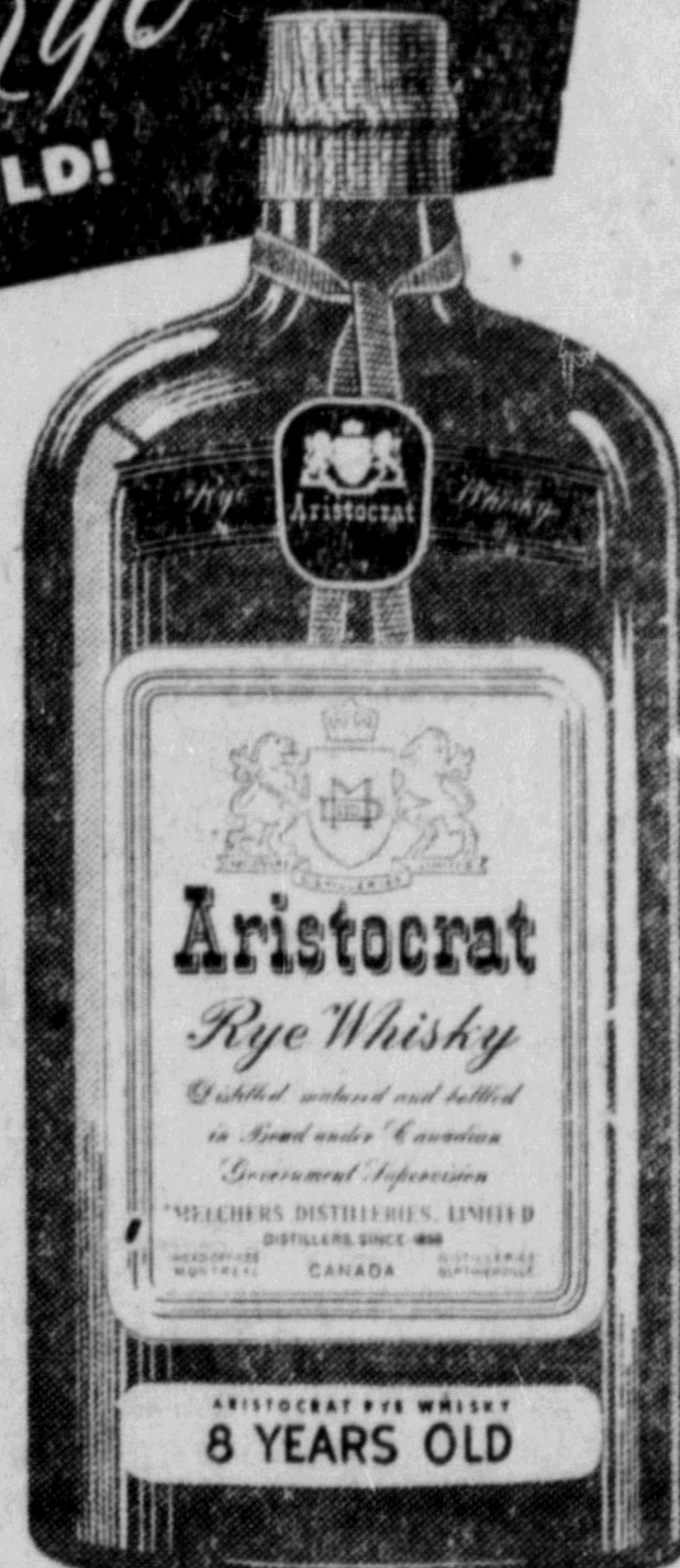
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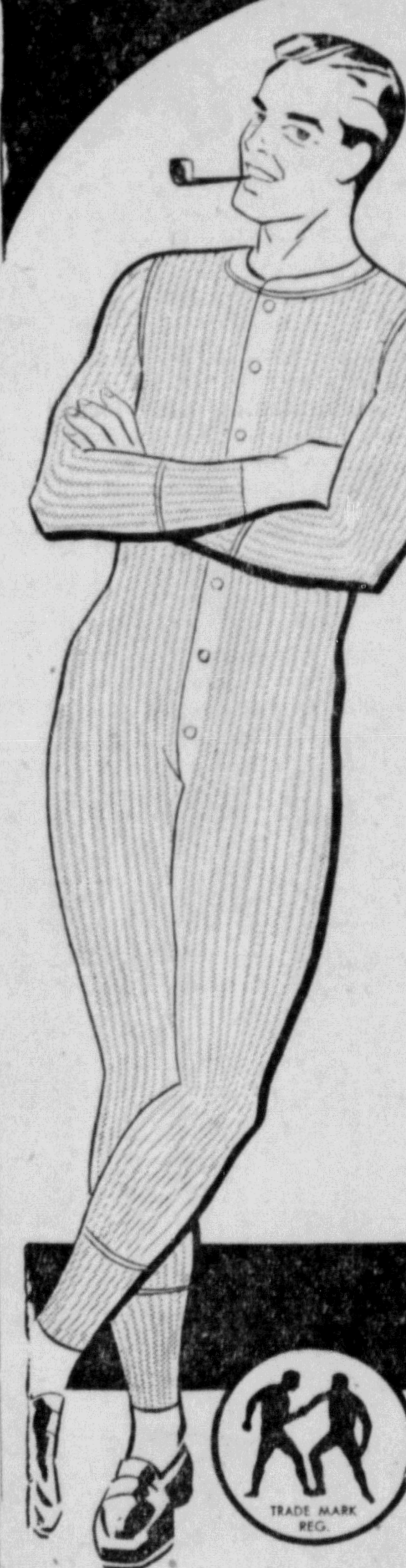
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Watts and Nickerson's to Frizzell's Motors; Fulton Street 516-600; 6th Ave. West 600 and 700 Blocks.
- ROUTE 2—Ralph Olsen, Blue 725
Herman Street; 1480 6th East to Seal Cove.
- ROUTE 3—Victor Maskalak
1st Ave. West 248-1077; 2nd Ave. West 911-1028; 3rd Ave. West 9th Street; 3rd Ave. Frizzell's Motors to end of West.
- ROUTE 4—Alvin Nystedt, Blue 638
7th Ave. West 704-1427; 9th Ave. West 102-600, 800-800; Fulton Street 700 Block; Tatlow Street 803-823; 8th Ave.
- ROUTE 5—Jimmy McLean, Red 832
4th Ave. West 100-445; 5th Ave. West 105-513; 6th Ave. West 308-539; Dunsmuir Street 211-424; Tatlow Street 515; Emerson Place; Agnew Place.
- ROUTE 6—Eleanor Walker, Green 929
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- ROUTE 7—Glendon Smith, Blue 931
All of Section 2
- ROUTE 8—Jimmy Johnson, Green 661
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- ROUTE 9—Melvin Bjornson, Green 113
9th Ave. East, McBride to Hays Cove Circle; McBride Street 111-815.
- ROUTE 10—Bruce Roald, Green 719
4th Ave. East 237-736; 5th Ave. East 301-719; 6th Ave. East 119-245, 301-626; Hays Cove Circle 62-667; Green Street 511-516; Green Street 411-416; Ebert Street; Young Street.
- ROUTE 11—Michael Powers, Black 934
Piggott Ave.; 1st and 2nd Overlook; Herman Street; Piggott Place.
- ROUTE 12—Sammy Alexander
11th Ave. East 333-1865; Frederick St.; Sherbrook St.
- ROUTE 14—Ronny Eby, Green 253
1st East 225-247; 2nd Ave. West 137-341; 3rd East 131-225; Market Place; 3rd Ave. Daily News-Advertiser Motors.
- ROUTE 15—Alley Ritchie, Black 838
5th Ave. West 635-735, 741-745; Borden Street; Piggott Street Biggar Place.
- ROUTE 16—Frank Kilborn, Green 977
4th Ave. East 124-234; 5th Ave. East 101-240; 7th East 103-658; Bowser Street.
- ROUTE 17—Charlie Lindstrom, Green 924
6th Ave. West 210-539; 7th Ave. West 120-537; 8th Ave. West 221-528; Lotbiniere St. 721-728; McBride Street 704; Tatlow St. 625-735.
- ROUTE 18—Tayte McNeice, Blue 624
6th Ave. East Block 800; 8th Ave. East 915-918; 9th East 1000-1144; 10th East 903-1130; Alfred Street; Bacon Street; Donald Street.
- ROUTE 19—Jimmy Johnson, Green 661
6th Ave. East 870-1140; Ambrose Ave.
- ROUTE 20—Ross Murray, Blue 275
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- ROUTE 21—Jimmy Moorhead, Red 335
2nd Ave. West 1135-1314; Park Ave. 1005-2210; 3rd Street; Water Street; Beach Place.
- ROUTE 23—Larry Parent, Green 487
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- ROUTE 24—Brian Roberts, Black 480
2nd Ave. West 716-3rd Ave. and 6th Street; 3rd West Daily News-Watts and Nickerson's (513, 514).
- ROUTE 25—Derry Parkin, Green 660
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