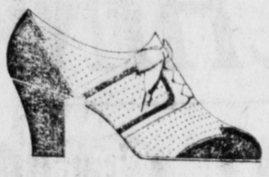
Can You Cure Brain Trouble *with a* Hat?



NO!

—but you can relieve foot aches with properly fitted shoes.

We take pleasure in being in the position to offer you a selection of fascinating spring footwear. . . . Our lasts are the very latest and the wide range of sizes and widths insure proper fitting which is so essential today. A well earned and enviable reputation for long wear is an added feature.

The Family Shoe Store

Third Avenue. LIMITED Phone 357

THE DAILY NEWS.
PRINCE RUPERT - BRITISH COLUMBIA

Published Every Afternoon, Except Sunday, by Prince Rupert Daily News, Limited, Third Avenue

H. F. PULLEN - - - Managing-Editor

SUBSCRIPTION RATES

City delivery, by mail or carrier, yearly period, paid in advance	$5.00
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By mail to all parts of British Columbia, the British Empire and United States, paid in advance, per year	3.00
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DAILY EDITION Friday, April 6, 1934

WILL DROP BEER PRICE

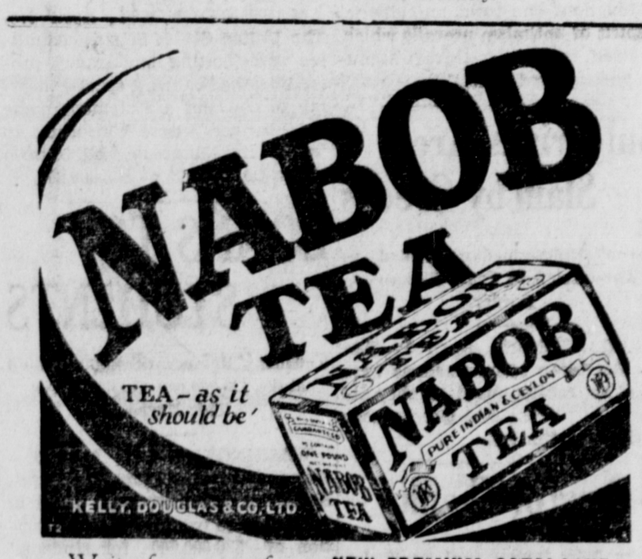
Co-operation Between Dominion And Provincial Governments In Reducing Taxes

OTTAWA, April 6:—It is authoritatively stated that "co-operation between the Dominion and Ontario governments in reducing taxes and other charges" will result in a substantial reduction in the price of beer if amendments to the Liquor Control Act in Ontario go into effect.

BODY IS MYSTERY

Letter Mailed in Montreal Six Years Ago May Help in Identifying Remains

KITCHENER, Ont., April 6:—A letter mailed six years ago from Montreal by a man who was bound for Europe and stating that the body of a woman would be found in the Woodside Avenue area here may help to solve the mystery of a body which was unearthed in that district recently.



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Minehead Lump Coal	$12.50
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HYDE TRANSFER—PHONE 580

Ted LePage

Manager of Northern Division of Home Oil Distributors Limited.

HOME GAS BIRTHDAY

Has Been in Business Seven Years Now—Backs Up Quality Challenge With Cash Offer

Home Oil Distributors Limited, of which Ted LePage is manager of the northern division with headquarters in Prince Rupert, is this year celebrating the seventh anniversary of its founding. Despite its youth, the company has stepped into the ranks of the leading oil companies of British Columbia, one of the proofs of the high quality of its products being evidenced by the fact that over eighty percent of the motor transportation companies of the province are now using Home Gas products. These companies operate on a mileage and quality basis.

In backing up its slogan "You Can Buy No Better," the company has now issued a challenge to pay $1000 to the first person who can prove that any other gasoline sold in British Columbia at the same price excels Home Gas on the six quality factors of quick start, acceleration, power, anti-knock, purity and mileage.

Home is the only 100 percent British Columbia owned and operated oil company, this policy having also been followed out in the purchase of British Columbia goods and employment of British Columbia labor. The company is directly responsible for the employment of no less than 1000 persons in the manufacture, sale and distribution of its products.

Local Purchasing

The local purchasing policy has also been applied to Prince Rupert, an example being the fact that all tanks used by the company in the northern division from Prince Rupert to Prince George and also on the Queen Charlotte Islands were manufactured at the local dry dock. Incidentally, these tanks have proven the most satisfactory which the company has in operation anywhere in the province.

Penitentiary Terms For Ontario Men On Charges of Robbery

TORONTO, April 6:—Stanley Ridler and Harry Hodges alias Joe Thompson were respectively sentenced to ten and five year tearms of imprisonment in penitentiary here yesterday for robbing service stations.

AMERICAN DRIVER KILLS WOMAN IN CANADIAN SAULT

SAULT STE. MARIE, Ont., April 6:—Mrs. Peggy Post, aged 33, of Sault Ste Marie was killed yesterday by a car driven by James Paris of the Michigan Sault.

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All at Reasonable Prices

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(Chiropractor)
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Ontario Farmer's Sight Restored

Hillaire Montraruil Can See After Six Year's Blindness at Result Of Operation

AKRON, Ohio, April 6:—Hillaire Montraruil, aged 26, French-Canadian guide, is back on his Ontario farm with the sight of his right eye restored after six years of partial blindness. A successful operation was performed here.

This Man Did Not Forget Kindness

Manitoba Man Sends Along 40c and "Thank You" Note For Meal Given in Alberta

LETHBRIDGE, April 6:—A Manitoba man who was given a free meal at High River, Alta., last June has sent payment of 40c to the person who furnished it to him along with a note of "thank you."

Mail Schedule

or the East
Mondays, Wednesdays and Fridays ..... 4:30 p.m

From the East—
Tuesdays, Thursdays and Saturdays ..... 10 p.m

For Vancouver—
Tuesday ..... 12:30 p.m
Thursdays ..... 9:15 p.m
Friday ..... 11 p.m
April 12 and 26 ..... p.m.
Mondays and Wednesdays (by train) ..... 4:30 p.m.

From Vancouver—
Sunday ..... p.m
Wednesday ..... 10 a.m.
Friday ..... p.m
April 6 and 20 ..... a.m.
Tuesdays, Thursdays and Saturdays (by train) ..... 10 p.m.

For Anyox and Stewart—
Sunday ..... 7 p.m
Wednesday ..... 3 p.m

From Anyox and Stewart—
Tuesday ..... 11:30 a.m
Thursday ..... 8 p.m

For Naas River and Port Simpson—
Sunday ..... 7 p.m

From Naas River and Port Simpson
Tuesday, ... 11:30 a.m

For Queen Charlotte Islands—
April 4 and 18 ..... a.m.

From Queen Charlotte Islands—
April 6 and 20 ..... a.m.

For Alaska—
[illegible]

From Alaska—
April 12 and 26 ..... p.m.

GREAT SAVING

At the B. C. CLOTHIERS LTD. in Men's Furnishings, Ladies', Men's and Children's Shoes in the Latest Styles and the Lowest Prices

Turnbull's Combinations—at	$1.45
Fishermen's Humphrey Trousers—All wool, any size	$4.25
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Grey Suede Sport Oxfords—per pair	$3.95
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Two-Tone Sport Oxfords—per pair	$3.75
Black and Brown Pumps—Blunt toes, per pair	$2.95
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Weldrest Semi-Service Hosiery—per pair	85c
Weldrest Silk Crepe Stockings—per pair	$1.25

Fleet Foot Runners for the whole family in all sizes at very low prices.

Misses' Classic in Straps and Oxfords, hundreds of pairs to pick from.

B. C. CLOTHIERS LTD.

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Prove ST. CHARLES *Better*

-TRY THESE RECIPES- THEN CLIP THEM FOR YOUR COOKING FILE!

. . . Any one of these dishes is enough to make ANY woman a St. Charles fan—you try it and see! Everything TASTES so much better when built up on the fresh creamy flavor of St. Charles Milk. The soup is so smooth—the vegetables so creamy—the pie so delicious!

But do not risk a disappointment—use St. Charles—the milk with the fresh creamy flavor.

Try these dishes—each one is worth a thousand words of persuasion when you TASTE how good it is.

CREAM OF TOMATO SOUP

2 slices onion, 1 stalk celery, 2 cups stewed or canned tomatoes, 1 tablespoon minced parsley, 1 teaspoon salt, 1/8 teaspoon pepper, 1 teaspoon granulated sugar, 1/2 bay leaf, 3/4 cup water, 1 recipe Borden's Cream Foundation.

Simmer chopped onion, chopped celery, tomatoes, minced parsley and seasonings with water 20 minutes or until very soft. Force through puree sieve. Blend gradually with Borden's Cream Foundation (see recipe below) Reheat. May be garnished with whipped cream. Serves eight.

CREAM FOUNDATION FOR SOUPS

3 tablespoons butter, 3 tablespoons flour, 1/2 teaspoon salt, 1/8 teaspoon pepper 1 3/4 cups St. Charles Milk, 2 1/4 cups water or white stock.

Melt butter in double boiler. Add flour and seasonings. Blend thoroughly. Add St. Charles Milk and water slowly, stirring until mixture thickens. Allow to cook ten minutes longer, stirring occasionally.

To this Cream Foundation may be added two cups vegetable puree or pulp of meat or fish prepared in the following way: Cook vegetables, meat or fish until tender. Force through puree sieve and return to water in which cooked. After blending with Borden's Cream Foundation, bring to boiling point. Beat with an egg beater, to prevent skin forming on top and serve.

NOTE: For extra richness, a half cup more of St. Charles Milk may be added just before serving. A beaten egg yolk stirred in at the same time also adds to the attractiveness of the soup.

EGGLESS MAYONNAISE SALAD DRESSING

1/2 teaspoon salt, 1/2 teaspoon dry mustard, 1/4 teaspoon paprika, 1/4 teaspoon, granulated sugar, few grains cayenne, 3 tablespoons St. Charles Milk, 3/4 cup salad oil, 2 tablespoons vinegar or 1 tablespoon vinegar and 1 tablespoon lemon juice.

Thoroughly mix dry ingredients. Add St. Charles Milk and blend thoroughly. Beat in salad oil gradually. Add vinegar or vinegar and lemon juice, beating until mixture is smooth. Makes one cup.

CROQUETTES

1 teaspoon finely chopped onion, 4 tablespoons butter, 1/4 cup flour, 1/2 teaspoon salt, 1/8 teaspoonful pepper, 1/2 cup St. Charles Milk, 1/2 cup water or white stock, 2 egg yokes, 1 1/2 cups chopped cooked meat, 1 teaspoon minced parsley.

Cook finely chopped onion in butter 5 minutes. Add flour and seasonings. Blend. Add gradually St. Charles Milk and water or stock. Blend thoroughly. Cook, stirring constantly until mixture thickens. Add slightly-beaten egg yokes. Cook two minutes longer, stirring constantly. Remove from fire. Add chopped meat and parsley. Turn mixture on plate. Chill thoroughly. Shape. Roll in beaten egg, blended with a little cold water; then in sifted dry bread crumbs. Fry in hot fat (375°F-90°F) using a frying basket. Serves six.

CUSTARD PIE

1 1/2 cups St. Charles Milk, 1 1/2 cups water, 4 eggs, 1/2 cup granulated sugar, 1/4 teaspoon salt, unbaked pie crust (9 inch), grating of nutmeg.

Blend St. Charles Milk, water, slightly beaten eggs, sugar and salt together. Line pie tin with unbaked pie crust. Build up fluted edge. Pour in filling. Sprinkle with nutmeg. Bake in a hot oven (400°F) to set edge. Decrease heat and bake about 40 minutes in slow oven (300°F). A knife blade inserted will come out clean when custard is done.

Borden's ST. CHARLES MILK

MADE IN BRITISH COLUMBIA
CONDENSARY, SOUTH SUMAS