THE DAILY NEWS

EDITORIAL

DAILY EDITION

Wednesday, May 26, 1943

The Health Situation . . .

Dr. G. F. Amyot, provincial health officer, says that working for me all day - old J. during summer vacation. Breen is Prince Rupert presents the most difficult community Simon Legree that I am. Mrs. very glad of their services and health problem in British Columbia. If that is the case, Wirsch and Mrs. Hood, two of the we may well feel some satisfaction in the fact that the ing the kiddies' furniture in the general health here is as good as it is. Certainly there kiddies' corner. It's supposed to be seems nothing serious just now although, of course, there a buff shade, at least it says so ing Thursday afternoon at the are certain conditions which might bring about difficulties at any time.

In commenting on the health situation here, it might turned out to be a golden yellow. curtain material here by next vited to all these dances. not be out of place to mention again the good work that has been carried on during the past year by Dr. R. J. Mac-Donald as director of the local Public Health unit who is about to leave here to join the Army. There is no doubt that the satisfactory general health situation which exists in spite of unfavorable conditions is in a measure due to the effective work carried on in the health unit service by Dr. MacDonald and his assistants.

Help Wanted

An old established North Coast Paper Mill requires a number of skilled and unskilled help. Steady work and good wages. - Apply Selective Service Office, A.M. 48.

SALEAT

STYLE SHOPPE

CONTINUING UNTIL FURTHER NOTICE

Complete Line of New Shoes ordered last fall has just been received.

GOING ON SALE AT RIDICULOUSLY LOW PRICES

NOTICE

On and after June 1 this Association has decided not to handle Non-Member business with the exception of Marine Trade and U.S. and Canadian Governments' business.

To take care of our Non-Member business, the Kaien Consumers' Co-operative Association has been formed which you and all other consumers may join.

Help Yourself Help Us Join The Kaien Co-op Now

The Kaien Co-op will commence business in the food lines in the premises previously occupied by the Thrift Cash and Carry.

Other lines of merchandise will be handled by agreement through our Cow Bay Store.

> Prince Rupert Fishermen's Co-operative Association

> > Box 264, Prince Rupert, B.C.

ACTIVITIES OF Y.M.C.A. AND Y.W.C.A.

By DOROTHY GARBUTT The Hostess

I've had a feminine fatigue party Service wives, have been repaint- Thanks, lads! on the tin but, if you ask me, those

The ladies say they will send in everyone out by 4:30 p.m. as we the bill later-not that it will do have a wedding reception in the them a bit of good.

were who were selling cokes at the Wednesday "Y" dance? They were Stew Northcote of Winnipeg and Ken Howard of Selkirk, Manitoba, my home town. They are "U" students working at the Dry Dock think the boys have fun doing it.

The Service Wives' Club is meet-"Y" ladies' lounge. There will be paint color cards tell as many lies no sewing this week but Joe Terry as seed catalogues because it has promises to have the rest of the Junior hostesses are cordially in-

It will brighten up the corner, meeting. Anyhow, I'm shooing ladies' lounge in the evening and Last week did you wonder who have to get everything straightenthe two wide awake young chaps ed around. I know the ladies will understand, being housekeepers and homemakers themselves.

> Three dances are piling up for the end of the month. On Friday the CPO's and petty officers of HMCS Chatham are holding their monthly dance at the Empress On Saturday evening the sergeants of the new regiment in town are holding a dance at their own quarters and will call for the hostesses at the "Y," on Monday the crew of one of the minesweepers is holding a dance at the Empress.

SUMMER

Camp Furniture

FOLDING DECK CHAIRS, each FOLDING CAMP CHAIRS, each FOLDING TABLES, each FOLDING CAMP COTS, strong canvass, \$4.95 and \$6.30 Floor Covering, Marboleum, Congoleum, Feltol, Rexoleum,

- VISIT -

Elio Furniture Store

Third Avenue (Next the Daily News)

Prince Rupert

Funeral Held

At Kitwanga

Agnes McDames, Who Died at 12

Years of Age, Laid to Rest

KITWANGA, May 26 - The fu-

neral of Agnes McDames, who died

recently at Port Edward at the age

of 120, was held here. Large num."

bers of friends and relatives from

throughout the district attended.

The service was under the direc-

tion of the parish priest from

Hagwilget who led the service and

preached a very touching sermon

which was translated in to the na-

tive language by Harold Sinclair,

A large number of floral tributes

Deceased is survived by two"

brothers, Chief Arthur McDames,

and Chief Alfred McDames, both

of Kitwanga. Among other rela-

tives are members of the Crest

family of Kitwanga. Mrs. McDames

was the daughter of Chief Haugu

of Kitwanga. Her mother's family

came from Kitsegukla. Because of

this, funeral banquets were held

The tribal position held by Mrs.

McDames is being taken over by

Sweep Chimneys Now

No Sweeping done in wet

Oil burners also cleaned and

HANDYMAN HOME SERVICE

Fresh Local Raw and

Pasteurized MILK

VALENTIN DAIRY

Cemetery Service

Those wishing plots fixed

at Fairview Cemetery, phone

the caretaker at the Cemetery

between 12:00 and 1:00 p.m.

OPPORTUNITY

For fanciers of Scotties, Wires,

Dalmations, Dobermans.

Champion Stock

Have City Licence, Building

Material. Will Finance.

Phone Black 823

For Income Tax

RETURNS SEE

R. E. MORTIMER

KWONG SANG HING

HOP KEE

House

Next to King Tai

612 7th AVE. WEST

All your patronage welcome

Opens 5 p.m. to 2 a.m. Outside

Orders from 2 p.m. to 2 a.m.

week days.

PHONE 657

· serviced

weather.

at both places in her honor.

Chief Kenneth Harris.

were received.

RATIONING EFFECTIVE THURSDAY, MAY 27TH

After midnight May 26th, it is unlawful for a consumer to buy rationed meats and for anyone to sell rationed meats to a consumer except on surrender of valid ration coupons.

WHAT MEATS ARE RATIONED? Beef, Veal, Pork, Mutton and Lamb.

WHAT MEATS ARE NOT RATIONED?

Poultry and Fish are not rationed. "Fancy" meats such as Heart, Tongue, Liver, Kidneys, Brains, Sweethreads, and cooked sausages such as Wieners and Bologna are not rationed. Meat cuts containing 50% or more of bone such as spare-ribs, oxtails, and pigs' feet are not rationed.

HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?

An average of two pounds per week per person. You get less of meats containing no bone and more of meats containing considerable bone. See the chart of coupon values below.

WHAT COUPONS DO I USE WHEN BUYING MEAT?

The brown Spare "A" coupons from your No. 2 ration book-the book you are now using to buy tea, coffee, sugar, and butter.

HOW OFTEN CAN I BUY MEAT?

Two coupons become good each Thursday. The first pair of No. 1 coupons become good May 27th. Each coupon is good for 1/2 of one week's ration.

HOW LONG DO COUPONS REMAIN GOOD?

Coupons becoming good before the 15th of a month are good until the end of that month. Coupons becoming good on or after the 15th of a month are good until the end of the following month.

DO I HAVE TO USE THE TWO COUPONS AT THE SAME TIME OR IN THE SAME STORE? No. You can use a coupon at any time during the period in which

it is valid, and in any store you wish. CAN I BUY ONLY ONE KIND OF RATIONED MEAT

WITH A COUPON? No. You can buy whatever rationed meat is available and as many

kinds as you want providing the coupon value is not exceeded.

-MEAT COUPON VALUE CHART-

SMOKED MEATS

Back Bacon (Sliced and Rindless) Side Bacon (Sliced and Rindless) Side Bacon (Sliced Rind on)

PORK CURED

GROUP A - 1/2 LB. PER COUPON

Not Smoked or Cooked

GROUP B - 1/4 LB. PER COUPON

Centre Loin Chops (Bone in) Belly Pork (Bone in)

Boneless Back (Sliced,

Butt (Boneless) Ham (Boneless) Any Uncooked Group "B" Cuts-when Cooked

COOKED MEATS

BEEF - FRESH or * CURED

Chuck Roast or Steak (Boneless) Flank Steak (Boneless) Hind Shank Meat (Boneless) Minute Steaks and Cube Steaks (Boneless)

Neck (Boneless) Rolled Rib (Boneless) Round Steak or Roast (Bone in)

Sirloin Tip (Boneless) Stewing Beef (Boneless) Tenderloin

CURED

Flank (Boneless)

Plate (Boneless)

(Bone in)

(Bone in)

(Bone in)

(Bone in)

CURED

Neck (Bone in)

(Bone in)

Sausage, Fresh

End, Bone in)

Sirloin Steak or Roast

T-Bone Steak or Roast

BEEF - FRESH or

Blade Roast (Bone in)

Brisket Point (Bone in)

Chuck Roast (Bone in)

Front Shank, Whole or

Plate, Brisket (Bone in)

Knuckle End (Bone in)

Round Bone Shoulder Roast

Short Ribs (Braising, Bone

Wing Steak or Roast

Bone in)

Hamburger

BEEF - FRESH or

Brisket Point (Boneless)

Front Shank (Centre Cut,

Front Shank Meat (Boneless)

Porterhouse Steak or Roast

Rib Roast or Steak (Bone in)

Rump (Round and Square

Short Rib Roast (Bone in)

Frontquarter (Boneless)

FRESH

LAMB or MUTTON -

VEAL - FRESH Cutlets and Fillets (Bone in) Front Roll (Caul Wrapped,

Boneless) Leg Roll (Caul Wrapped, Boneless)

Round (Bone in) Stewing Veal (Boneless) Tenderloin

LAMB or MUTTON -

Loin (Flank off, Kidney and

Patties (made from Necks

Blade (Bone in and Neck off,

Patties (Boneless, made from

Shoulder Knuckle out)

Shanks, Necks, Flanks)

Round Bone Shoulder

Sirloin Roast or Cutlet

LAMB or MUTTON

Loin, Flank on (Bone in)

Loin Chops (Centre Cut,

and Flanks, Boneless)

Suet out, Bone in)

VEAL - FRESH

FRESH

Bone in)

(Bone in)

(Bone in)

FRESH

Flank (Bone in)

Front (Bone in)

Hind (Bone in)

Rack (Bone in)

Rib Chops (Bone in)

Leg (Bone in)

Rump (Bone in)

Back (Boneless) Belly (Boneless)

PORK - FRESH

Butt (Bone in) Ham (Boneless) Ham, Centre Cuts (Bone in Picnic (Boneless) Picnic Skinless (Boneless) Tenderloin

PORK - CURED (Not Smoked or Cooked)

Back (Boneless) Belly (Boneless) Cottage Roll (Boneless) Ham Butt Roll (Boneless) Ham Centre Slices (Bone in) Pork Roll (Boneless) Shoulder Roll (Boneless)

PORK - FRESH

Ham, Butt End (Bone in)

Ham, Shank End (Bone in)

Ham Trimmed (Bone in)

Loin, Centre Cut (Bone in)

Loin, End Cuts (Bone in)

Loin, Whole (Bone in)

VEAL - FRESH

Front Shank (Bone in)

Hind Shank (Bone in)

Leg, Whole (Bone in)

Rib Chops (Bone in)

Leg, Shank Half (Bone in)

Loin, Flank on (Bone in)

Breast (Bone in)

Flank (Bone in)

Neck (Bone in)

Rack (Bone in)

Loin, Centre Cut Chops

(Bone in)

(Bone in)

PORK - SMOKED

Back Bacon (in the piece, Boneless) Cottage Roll (Boneless) Ham (except Shank End, Bone in) Ham, Skinless (Boneless) Picnic (Boneless) Pork Roll (Boneless)

Side Bacon (in the piece)

COOKED MEATS

Any Uncooked Group "C" Cuts-when Cooked

GROUP C - 1 LB. PER COUPON

PORK - CURED

Ham, Butt End (Bone in) Ham, Shank End (Bone in) Ham, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)

PORK - SMOKED

Ham, Shank End (Bone in) Ham, Whole (Bone in)

Picnic, Hock On or Hock Off (Bone in) COOKED MEATS

Picnic, Hock On or Hock Off Any Uncooked Group "D" Cuts - when Cooked

PORK - FRESH

Hock (Bone in) Sausage

Hock (Bone in) Mess (Bone in) Short Cut Back (Bone in)

PORK - CURED

PORK - SMOKED Hock (Bone in)

MEAT RATIONING AS IT AFFECTS FARMERS

Farmers may slaughter their livestock for their own consumption-but must turn in to the Local Ration Board at the end of each month, I coupon for each two pounds of their own slaughtered meat consumed on their own premises. Farmers need in no case surrender more than half the number of each month's valid coupons for such home slaughtered meat. The remaining half of farmers' meat coupons may be used for ordinary retail purchases of meat, on the basis of coupon values as shown on the chart above.

GROUP D - 1 4 LBS. PER COUPON

Farmers may supply meat from their own slaughterings to other farmers for consumption on their own farm premises. Local farmer "Beef Rings" are also permitted. Farmers providing meat to other farmers, or "Beef Rings", must collect meat coupons on the basis of 1 coupon for each two pounds of meat, gross weight. Self-addressed and stamped envelopes for mailing in coupons can be secured at your Local Ration Board.

CONSUMER MEAT IN LOCKERS

Before June 30th all consumers (including farmers) who store meat in lockers must declare in writing to the nearest Branch of the Ration Administration, the quantity of rationed meat they have in storage over and above eight pounds per person in the household. Declarations must be accompanied by sufficient coupons from the ration books of the locker holder and his household, to cover the quantity of declared stored meat at the rate of 1 coupon for each two pounds of any meat in the above groups.

The number of coupons to be detached by the locker user need not exceed more than 50% of the total meat coupons in the possession of himself and his household. Locker users may retain for retail purchasing one of each similarly numbered pair of coupons.

RATION ADMINISTRATION

THE WARTIME PRICES AND TRADE BOARD

NOTICE TO THE MEAT TRADE

being mailed to all food stores.

Retailers of meat must collect coupons

for any rationed meats sold on or after May 27th. They need not turn in coupons to their suppliers for meat purchased up until June 10th. This arrangement is made to enable them to build up stocks. A Special Food Bulletin giving complete details of meat rationing is

Phone Red 247 J. L. Curry

(Late of Yukon) Chiropractor Westholme Rooms