

**MISS MERCER
HONORED**

Sincere Tribute Paid at Parent-Teachers' Association Gathering

At an informal dinner gathering last evening in the Bosc Cafe members of the executive of the Prince Rupert Parent-Teachers' Association paid tribute to the sterling worth and great contribution to the organization and the community of the original members of the local association, Miss E. A. Mercer, who is retiring from the teaching profession.

On behalf of the association, Vice-President C. H. Insulander, in the absence of the president, expressed the great regret of the members in the loss they would sustain by Miss Mercer's leaving the city.

Mrs. George A. Hill spoke of the high regard and affection which the parents and the children held the guest of honor for many years of service had been a great contribution to the community.

Mrs. E. M. Roper told how it was with the greatest regret that the school board had received Miss Mercer's resignation. The board fully realized what a loss to the teaching staff of the city her departure would be.

J. S. Wilson spoke of the long years of association as a teacher and as a member of the Parent-Teachers' Association he had had with Miss Mercer, her high standards of service and leadership had been a great inspiration to all teachers no less than the parents and children.

In reply Miss Mercer said that she was with very sincere regret that she was leaving the city. She had made very many, very happy friendships while here. She would miss the children more than anyone else however. They were fine youngsters, even if they were somewhat troublesome at times. She would always treasure the memories of her happy times here. The presentation of a corsage was a delightful thought on the part of the association while the nugget souvenir spoon of Prince Rupert would always stir up happy recollections of the people of the city.

Welsh place-cards for the gifts, made by Mrs. G. A. Hill, were a notable souvenir of the evening.

The meeting broke up with the singing of "She's a jolly good fellow" and evidently the singing meant it.

Those present were Mr. and Mrs. C. H. Insulander, Mr. and Mrs. G. A. Hill, Mr. and Mrs. Harding, Mr. and Mrs. W. W. C. O'Neill, Mr. and Mrs. Earl Beck, Mr. and Mrs. W. Rothwell, Mr. and Mrs. S. A. Cheeseman, Mrs. R. G. Large, Mrs. T. N. Youngs, Mrs. E. M. Roper, Miss J. C. Gilker, Miss Moxley, Miss Collins, Miss E. Gibson and J. S. Wilson.

HOW CAN I ???

By ANNE ASHLEY

Q. How can I make a substitute cedar closet?

A. If there is no cedar closet in the house, wipe the shelves and the woodwork of the clothes closet with cedar oil when cleaning. This process should be repeated from time to time.

Q. How can I test the healthful part of mushrooms?

A. By stirring while cooking with a silver spoon. If there is any foreign substance in the mushrooms, the silver will turn.

Q. How can I prolong the wear of trouser cuffs?

A. Sew soft strips of leather on the inside of the cuffs. This will not be noticeable.

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SUN.	MON.	TUE.	WED.	THUR.	FRI.	SAT.
Steak	Beef Croquette	Welsh Rarebit	Sausages	Lamb Chop	Fish Loaf	Cold Fish Loaf
Group C	left-over	unrationed	Group D	Group C	unrationed	left-over
3 tokens			1 token	1 token		
3 tokens left over						

A Sunday treat for a onesome is a steak, succulent and juicy and done just to your liking. The less tempting end piece is marked for Monday's use. Minced and mixed with chopped chives for flavour and colour, it can be combined with seasoned mashed potato for a croquette of goodly portions. Baking it is a means of conserving your fat supplies. And your favourite sauce or relish will give it a fillip. A cheese rarebit is a tasty protein provider for meatless Tuesday. It can go atop toast made from the stale bread which none must waste. Fresh asparagus would be a timely co-partner. Sausages answer the call for a quickly prepared meal on Wednesday. Thursday's lamb chop can be accompanied by a tomato slice, unrationed kidney, and a sausage saved from Wednesday's purchase for a mixed grill par excellence. A fish loaf is billed hot for Friday and cold for Saturday when it can be served with a generous toss of spring salad greens. The remaining three tokens represent the portion of your week's ration which you can spare to share with the hungry overseas.

**ORANGE LADIES
OBSERVE 24TH
ANNIVERSARY**

Prince Rupert Lodge, Orange Benevolence Association, will celebrate its twenty-fourth birthday tonight with a banquet in the Commodore Cafe. Announcement of the banquet was made at a meeting of the lodge in the Oddfellows' Hall last night. The meeting held its regular session after the members had visited a meeting of the Orange Juveniles held prior to the ladies' lodge session.

Mrs. George Howe, who has been newly elected Right Worshipful Deputy Grand Mistress for British Columbia, was received by Worshipful Mistress Mrs. Frank Ellison, and congratulated by the members. Visitors at the meeting were Mrs. M. Harro and Mrs. E. C. Grey, both past mistresses of Derry Lodge, Vancouver, and Mrs. F. Middleton, a member of Britannia Lodge, Victoria.

Business of the session included the reading of the Grand Lodge report by Mrs. Ellison. Mrs. J. R. Carr was congratulated on her ability as a pianist

**TRIBUTE IS PAID
MRS. McCORMICK**

Large Congregation at Funeral Service Yesterday Afternoon

Sympathetic and respectful comment from the pulpit, a large attendance of mourning friends and numerous beautiful floral tributes testified to the esteemed remembrance in which the late Mrs. Elizabeth McCormick, wife of the late John D. McCormick, will be held. The funeral service was held yesterday afternoon from First Presbyterian Church with Rev. A. F. MacSween officiating. Mrs. E. J. Smith presided at the organ and hymns were "Rock of Ages" and "Shall We Gather at the River?" Following the service, interment was made in Fairview Cemetery. Pallbearers were J. R. Morison, Ralph Morin, W. H. Shortridge, J. M. Simpson, L. S. Arrol and J. E. Munro.

Refreshments were served following the meeting.

Classified Advertising pays.

Seasonable Ideas for Housekeepers

Substantial Salads Are In Order These Fine Days

SUBSTANTIAL SALADS—The word salad is said to come from the Latin word "sal" meaning salt, and so means something salted. During the early times the poor people dipped their cochorium or chickory, their lactuca or lettuce in salt and ate it. The poor people of all countries were first to use greens in salads, the rich disdaining them because of their low cost and common use. Doctors admonished those who ate salads "to be mindful of the duty of mastication." Greens were believed to be indigestible and harmful if not prescribed by the doctor or if their evils were not lessened by cooking.

Since these early times ideas have changed a great deal regarding salads. They are welcome addition to meals all the year round but in summer they are, if possible, even more appreciated. A lover of salads does not need recipes to prepare them and there are probably a great number of combinations that have not yet been tried. Some vegetables, if their colors clash together may still be used in a salad by an ingenious arrangement of greens and other vegetables. Everyone should take advantage of the plentiful supply of greens and other vegetables at this time of year and serve these good foods just as often as possible.

The main course for lunch or supper may well be a substantial salad made of raw or cooked vegetables or even both, with a little fish, cooked meat or hard-cooked eggs. In summer the refrigerator usually contains all the raw ingredients needed for such salads but tucked away in it may also be small amounts of cooked vegetables. These, combined with the raw vegetables will not only contribute to make a very good salad but also will prevent wasting even a very little bit of precious food.

Icebox Potato Salad
3 cups freshly cooked, hot potatoes
1/4 cup vinegar

Ashamed of Her Blotchy — PIMPLY SKIN

Here's an Honest Offer Satisfaction or Money Back

If YOUR skin has broken out with ugly surface pimples — rashes — caused by local irritations, or if you suffer from an externally caused itching, burning skin soreness, go to your druggist and get a small bottle of Moore's Emerald Oil and use as directed. Soon you'll find it start right in to aid nature clear up the trouble—promoting faster healing. Use for ten days, and if then you are dissatisfied, Money Back. Stainless—irresistible—all druggists.

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1/4 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon celery salt
1/4 teaspoon mustard
1/2 cup chopped beef or other cold meat
1/2 cup cheddar cheese, shredded
1/2 cup celery
Cook potatoes in skins, peel and cut in cubes. Combine vinegar, salt, pepper, celery salt and mustard, heat and pour over hot potatoes. Mix well and let stand one hour. Add remaining ingredients and mix lightly. Six to eight servings.

Chef's Salad With Honey Dressing
2 heads green leaf lettuce
2 green onions
10 radishes
hard cooked eggs
1 cup diced cooked meat

Honey Dressing
Mix thoroughly:
1/4 cup vinegar
2 tablespoons honey
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard

Slice onions, radishes and hard cooked eggs. Add meat and honey dressing, mix lightly. Six servings.

Boiled Salad Dressing
1 teaspoon salt

1 tablespoon mustard
1 tablespoon flour
2 tablespoons sugar
Speck of cayenne pepper
1 egg
1 tablespoon butter
2-3 cups of milk
2-3 cup of vinegar

Heat milk in double boiler. Mix dry ingredients and pour hot milk over. Return to double boiler and stir constantly for five minutes, add beaten egg, stir until thick, add vinegar slowly (if heated it lessens the time of cooking. Add butter, stir until melted. Yield: About 1 1/4 cups.

ARE MARRIED QUIETLY HERE

At a quiet ceremony in the vestry of St. Andrew's Cathedral at 4 o'clock today, Miss Thelma Irene Bourk, daughter of Mrs. I. Bourk of Saskatoon, became the bride of Earl Jenkins of Stewart, son of Mr. and Mrs. J. R. Jenkins of Biggar, Sask. The rite was performed by Rev. Basil S. Prockter, rector of St. Andrew's. Witnesses were Mrs. A. Lawrence and Ernest Woods, Mr. and Mrs. Jenkins are leaving on tonight's train on a honeymoon trip to the interior, after which they will take up residence at Stewart where Mr. Jenkins is the proprietor of a grocery business.

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Orange Cookies
2 lbs. cold water
2 1/2 cups (or more) flour
3 tsp. baking powder
1/4 tsp. salt
1/2 cup shortening
1 cup sugar
4 lbs. orange juice
Sift flour, baking powder and salt; add to sugar mixture alternately with liquid. Beat with egg white. Roll 1/4" thick. Cut with cookie cutter. and sprinkle with orange rind. Bake in 375°F oven.

Serve with "SALADA" TEA

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