ARCHIBALD REPORTS (Continued from Page 1)

will get a large measure of attention.

Giving general impressions of Ottawa, Mr. Archibald criticized the government conception that private enterprise can absorb all unemployment and its absolute refusal at this time to embark upon any national program of public works, apparently feeling that unemployment insurance should carry the people through the period of reconversion. Reiterating frankly his disbelief i the policies of private enterprise, Mr. Archibald believes. however, that, even under free enterprise, the government production. should take at least some responsibility in providing useful employment. The cutting down of the local train service, the member sees as only a part of the government's insistence on a policy of private enterprise, even to the extent that government enterprises should retreach and operate on the same principle.

Small Business and Workers Must Unite

"Only organized agitation and efforts on the part of the people will force the government to change its attitude and act accordingly," declared the Skeena Conservatives." member. "And the agitation has got to come not only from the workers themselves but from the small business elements which are threatened with being wiped out."

Speaking along broader economic lines and referring to the Bretton-Woods monetary agreement, Mr. Archibald saw danger in going back to the gold stan-



dard putting other nations under the thumb of "modern American economic imperialism," the full weight of which Great Britain was already feeling. "For the moment, unfortunately, there appears nothing else for Britain to do than accede to the dictates of United States financial interests or face economic

Mr. Archibala quoted Sir be internationally fixed prices nished ones are dry. or complete collapse of all commodity prices as a result of the spots from silk? greatly accelerated forces of

However, Mr. Archibald sees hope and predicts that, "within the next four years, the Canadian government, for one, will be forced into lines of economic action which, before the war, might have taken twenty years.

The new Skeena member made some interesting personal observations following his first session "As far as abilities of the two old line parties are concerned," he declared, "much as I object to Liberal policies, must admit that there are many capable men in the cabinet but I saw few in the ranks of the

Mr. Archibald found the atmosphere at Ottawa very con- he says, gave him an idea ongenial. "I found that members of all things-eliminating clothes of Parliament, regardless of pins from washing lines. The political color, were all treated line is a double one with the fairly as such. Cabinet minis- strands kept apart by a gadget ters are generally helpful and until the washing is inserted inclined to forget party lines when the strands are clamped when individual issues and problems are being dealt with. Among all the ministers I found a tendency to impose their confidence, expecting, however, that it would be strictly respected.'

Mr. Archibald will be spending the next six weeks in and around Prince Rupert and will visit Stewart, Bella Coola, Ocean Falls and the Queen Charlotte Islands before returning to Ottawa for the next session which he expects will open about February 28 or March 7. The last session devoted itself almost entirely to cleaning up war business. The new session should get down to post-war problems in a serious way, the member

Seasonable Ideas for Housekeepers

By ANNE ASHLEY

Q. How can I yarnish stairs and avoid the inconvenience of waiting until the varnish is dry before using them?

A. Probably the only method James Orr, whom he termed the is to varnish alternate steps, "greatest food expert in the thus leaving the remaining every world," who declared there must other step to use until the var-

Q. How can I remove grease

A. Sprinkle a little Fuller's earth on the stains, and let it remain overnight. Often times no further treatment is necessary. Q. How can I avoid cooking

odors in the house? A. The smell of cooking will not permeate the house if a little cedar sawdust is sprinkled on the top of the stove.

Lost Seat of Pants-Got Idea

TORONTO-Losing the seat of his pants in a barbed-wire fence gave a Toronto soldier an idea that may pay of big in the future. W. D. Waddell was absent without leave one day and in trying to sneak back into camp was forced to leave the seat of his trousers on the barbs. This, together.

Roger Bell, who has been a member of the staff of the Bank of Montreal here for the last few years, has been transferred to the bank's Vancouver offices and will leave Friday on the Cardena for the south.

FLU BRIGADE

URMSTON, Lancashire, Eng. (P)-Women in Urmston are to form an "influenza guard" to help in any epidemic. Those with nursing experience will join a nursing brigade; others will do housework in homes where an entire family is stricken.

Classified Ads bring results.

Some Old "Receipts" Brought Up To Date For Modern Use

Rinktum Ditty or

Ringtum Diddy

2 tablespoons chopped onion

tablespoon fat

tablespoon flour

2 cups grated cheese

teaspoon dry mustard

add onion. Cook until onions are

soft. Add flour and blend, then

Modern Ftignette

By ROBERTA LEE

Q When introducing a wo-

man to a man who is a celebrity,

such as an author, shouldn't she

A. No; the man should be

Q. When giving a uncheon,

A. No, the hostess should lead

Q. What hours are the pro-

A. Between the hours of four

TODAY'S STOCKS

Courtesy S. D. Johnston Co. Ltd.

Vancouver

per ones for making afternoon

should the guest of honor lead

the way to the table?

the way.

calls?

and six.

Cariboo Quartz

Grull Wihksne

Hedley Mascot

Premier Border

Reeves McDonald

Sheep Creek (ask)

Premier Gold

Salmon Gold

Taylor Bridge

Pacific Eastern ..

Taylor Windfall

Hedley Amalgamated

Whitewater

Cananda

Congress

Oils-

A. P. Con.

Calmont

Pend Oreille

Dentonia

Minto

Pioneer

Privateer

2 tablespoons tomato catsup

(1 small)

cup milk

½ teaspoon salt

6 slices toast

toast. Six servings.

1/8 teaspoon pepper

teaspoon celery salt

Any book of old recipes is interesting reading. Some names such as "Kedagree," "Fools," "Pickled Lilly" and "Rinktum Ditty" were favorites of long ago which have disappeared from modern cook books. Others have survived but the methods of mixing and some of the ingredients have changed.

Baking soda was usually the leavening agent in these old recipes, used in combination with sour milk. With modern refrigeration, milk is kept fresh so baking powder is now used more often than soda.

Home economists have taken add milk and stir until thicksome old well-known "receipts" ened. Add cheese. When cheese and adapted them for the mod- has melted add mustard, catsup, ern homemaker. "Toad in the salt, pepper and celery salt. Cook Hole" is a delicious main course 5 minutes. Beat egg until very dish despite its unpleasant name. light. Add to hot mixture. Stir "Togus Bread" is steamed and cook 1 minute. Serve on brown bread, 1946 version.

Toad in the Hole

- 1 pound sausage
- 1 egg 2 cups milk
- 1 cup all-purpose flour 1/2 teaspoon salt

1 teaspoon baking powder Brown sausage well. Beat egg un- be presented to him? til very light. Add milk, then add flour, sifted with salt and bak- presented to the woman, unless ing powder. Put meat in a greas- the man is perhaps 70 years of ed casserole. Add batter. Bake age and the woman is about 18 in a hot oven, 400 degrees F., for or 20. 50 minutes. Six servings.

Togus Bread

- 2 cups milk 1 tablespoon vinegar
- ½ cup molasses
- ½ cup corn meal 1 cup whole wheat flour
- 11/2 cups all-purpose flour
- ½ teaspoon soda ½ teaspoon salt

Add vinegar and molasses to milk. Let stand one hour. Add cornmeal, whole wheat flour and white flour, sifted with soda and salt. Mix well, pour into greased one-pound baking powder tins, Bralorne cover, set in 3 inches of boiling B. R. Con. water and steam 11/2 hours. B. R. X. Makes 3 small loaves.

May Help Economy-Britain Shows Fabulous Gems

Jewelers Hold First Exhibition In Six Years of Designs Which Will Bring Foreign Currency

By HELEN CAMP

rubies and emeralds may be one means of rebuilding British economy.

In the first exhibition of British jewelry designs for six years the National Jewelers Association displayed everything from fantastically fancy to plain—but Melt fat in top of double boiler, trade. expensive-gems for export

"With jewelry like this we can bring much more foreign currency into the country faster than any other way," a spokesman said

1/2 lb.

tokens

He added that since the gems came from Africa, Burma, India, Australia, Ceylon, British Guinear and New Zealand, the gold from Africa, and the platinum from Canada, all parts of the empire would profit.

Much of the jewelry, 'ie said, has been particularly designed for North and South American markets and all for export since "unfortunately the 100 per cent tax on jewelry will make it too expensive for home consump-

Among pieces displayed was a three - dimensional diamond bracelet with more than 2,000 separate stones in flexible settings, which he said probably will sell for around £5,000 (\$22,500).

Several Uses Watch faces were slanted in elaborate jeweled settings or hidden under the diamond centre of ruby and emerald flowers. A pink gold bird of paradise with diamond, emerald and ruby age perched on a white and green gold flower pin with a

He added that before the war. earring designs had reached the point where some "almost covered the cheek" and said that plans were to "take up where we left off."

ruby centre.

Most of the brooches and clips displayed could be broken up l into two or three pieces or worn together, since the jeweler said "anything of consequence women want several uses for."

Most of the jewelry was in precious stones but the spokesman said he expected "very free use" of semi-precious ones when they are available again. Fine .21 1/2 blue aguamarine, found only in Brazil and "frightfully scarce," he said, is fast pushing itself from semi-precious to precious

> "The trend is away from delicate filigree work," he concluded, "since the modern designer must consider that the decorative effect of jewels will be judged from a distance, not under a magnifying glass."

> Capt. and Mes. Alfred Bamford, who have been spending the holidays with Capt. Bamford's parents, Dr. and Mrs. R. C. Bamford, leave tonight to return to Victoria where Capt. Bamford will resume his duties with the provincial forestry department after receiving his dis-

Senator Rouyn	1.43
Sturgeon River	.41
Jackknife	.36
Bobo	.27
God's Lake	.791
Lynx	.39
Osisko	1.63

Eggs Breaded Veal Stew Veal Chow-Saua la Lamb king Cutlets Chops Group Group Group unraunrationed over tioned

Planned buying has a double function. Not only does it help you to avoid ration dithers, it also helps you to limit your meat marketings to two or three of week. And this, you will agree, is a welcome time saver for you, as well as a boon to your busy butcher.

tokens

3 tokens left over.

Two lamb chops and ten ounces of sausages which make a ration total of four tokens, along with half a pound of fresh mushrooms, will nicely take care of the first three dinners of the week. For Sunday, the lamb chops garnished with sausage and mushrooms will make a handsome mixed grill. The rest of the sausages are scheduled for Monday's dinner. And if you have apples on hand, you can make it an easy and tasty oven meal by baking the sausages and apple rings, as well as potatoes, a casserole of carrots or beets, and a pudding favorite. Creamed mushrooms and hard cooked eggs on a bed of hot noodles make excellent meatless fare for Tuesday. Middle of the week purchase is one pound veal steak or cutlet. Part of this can be breaded for Wednesday's dinner. The rest can be transformed into a savoury stew for Thursday. Unrationed kidney would give it a nutritional boost as well as added flavour. To allow you to indalge in one of the seasonable desserts which often make a regular meal top-heavy, a good fish chowder accompanied by crisp vegetable sticks and hot muffins, is suggested for Friday's main course. As beef has been absent on the week's menu and the ration expenditure has been moderate, a juicy steak would be possible for Saturday.

The remaining tokens are a buffer to augment your purchases if you have a guest night, or to be put aside in your savings account for a roast.

We Have Done



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