

RUP REC TOTS XMAS PARTY

Santa Claus Favors Fine Party at Civic Centre With Visit

Children of the Civic Centre's tiny tots' Rup Rec class swarmed around Santa Claus at their Christmas party in the Civic Centre auditorium Friday morning and were rewarded with gifts and candy from that jovial character who held court from a throne before a large, colorful Christmas tree.

The children—more than 60 of them, were lured into the auditorium from the gymnasium by the jingle of Christmas bells after they had spent a part of their regular training period singing Christmas songs in the gym.

In the auditorium was a huge Christmas tree which the youngsters admired until the arrival of Santa Claus who entered carrying a huge bag of gifts. A brief, formal moment following the arrival of Santa was broken when the youngsters suddenly broke ranks and rushed to him with cries of delight. Santa then dispensed gifts to each of the children and answered innumerable questions concerning conditions in toyland.

The atmosphere was eased considerably when Santa Claus assured the youngsters that the present visit was only a preliminary and that he would be back on Christmas Eve with more toys and candies.

All the children were confident that this Santa Claus was genuine and that parental whispering which connected his identity with that of R. E. Monador had no relationship to fact.

The party was arranged by ladies of the Parents' Study group, which is composed of mothers of the tiny tots who meet on Friday mornings in one of the lounges while the children take their Rup Rec classes from instructor Neil Ross. Mr. Ross directed the children prior to Santa's arrival.

Ladies of the group, who assisted with the party were Mrs. Maurice Irving, convener, Mrs. Keith Dixon, Mrs. Alex Armstrong, Mrs. Don Forward, Mrs. A. J. Dominato, Mrs. Don MacDonald, Mrs. David Allen, Mrs. R. E. Mortimer, Mrs. H. A. McDonald and Mrs. C. A. Brind.

As the children left the hall at the conclusion of the party, each was given a bag of candy at the door.

WAXING CLEANS CUPBOARDS
Easy cleaning of kitchen cupboards is accomplished by waxing the shelves or covering them with an oil cloth. Then dirt and spots wipe off easily.

You saw it in The News!

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REMINDER OF RATION COUPONS FOR PRESERVES

Now that canned fruits and cranberry sauce are no longer rationed here is a reminder of the preserves obtainable for one sugar-preserves coupon:

- Jam, jelly, marmalade — 24 fluid ounces.
- Cut comb honey—4 lbs. net.
- Extracted honey—48 fluid oz. (4 lbs. net).
- Extracted honey—48 fluid oz. (4 lbs. net).
- Honey butter—2 pounds.
- Maple syrup—48 fluid ounces.
- Maple sugar—4 pounds.
- Molasses—80 fluid ounces (2 quarts).
- Corn syrup, cane syrup, blended table syrup—30 fluid ounces.
- Fountain fruits, pie fillers (containing 66% or more of water soluble solids) 24 fluid oz.

Briefs from Britain

BELFAST —The refrigerated cargo liner Loch Avon, 9,200 tons, was launched by Mrs. Claude Barber, wife of the managing director of Royal Mail Lines.

LONDON — Sir Stanley Holmes, member for Harwich, has been elected chairman of the Liberal National Parliamentary Party.

SHEFFIELD, England — Sheffield Repertory Company plans to build a new "people's theatre" to seat 1,000 persons, for stage plays and movies.

PERTH, Scotland — Lawors Mansion and farm at Comrie are being acquired by Perth and Kinross County Council for use as an agricultural school.

LONDON — Anticipating a "baby rush", London County Council is getting 25 more midwives, a total increase of 50 this year.

MANCHESTER, England — Lord Crawford and Belcarres has been compelled by heavy taxation to break up Bibliotheca Lindesiana, one of the great private libraries of Europe started four centuries ago.

PRACTICAL Gift Suggestions FOR MEN

- ★ Dressing Gowns
- ★ Pajamas
- ★ Belts - Suspenders
- ★ Gloves
- ★ Irish Linen
- ★ Handkerchiefs
- ★ Biltmore Hats

FOR Better Quality . . . Better Value
BUY AT
Fraser & Payne

TO THE PEOPLE OF PRINCE RUPERT Who Suffer With Their Feet

You will be interested to know that there is a man in town who has had a wide experience in the correction of fallen arches, and can make Arch Supports that will relieve that painful and tired feeling that only foot sufferers can explain.

Mr. Bill Terry, with many years of study of foot ailments, is at Hill's Shoe Store, and will be pleased to take an impression of your feet and let you know what can be done in your individual case.

Mr. Bill Terry is also in charge of the Shoe Repairing Dept. where your repairs are executed neatly and promptly. Call around and see him for either reason.

Seasonable Ideas for Housekeepers

GARNISHING, IMPORTANT AT XMAS, SEASON IS REAL CULINARY ART

THAT FINISHING TOUCH—Garnishing is really an art. It does for food what framing does for a picture. The frame is carefully chosen to accent the picture. In the same manner garnishes should be chosen to complement the food we serve. They are indispensable in the attractive presentation of food, adding that eye appeal which is so necessary. It has often been said that we eat with our eyes before we eat with our mouths.

At no time of the year do garnishes play a more important role, than during the Yuletide season. With its gay, cherry color scheme of red and green, many attractive garnishes can be used to create that holiday spirit for the occasion. It is the wish of every homemaker to create those perfect "symphonies in food"—not too much of this or too little of that, but all in true balance. A few pointers may help you to achieve this end.

Let your standard be simplicity. Over-garnishing produces a very repelling effect. It is preferable to have too little rather than too much. Garnishes should be edible and should have a fresh appearance. If they are supposed to be crisp, be sure they are crisp before serving. Drain them well, if they have been made crisp by standing in water.

Colorful garnishes should be used on dishes which are themselves lacking in color. However, be sure the colors do not clash. If the food is to be served hot, use garnishes that will stand up—do not serve jellies with them. With these few suggestions on the uses of garnishes, home economists give the following instructions for the making of several varieties of garnishes, which will quickly and easily transform the simplest dish into one of holiday fare.

Garnishes for Salads and Cold or Hot Plates

These may be used singly or in combination.

RADISHES:
Roses—Select small, firm,

evenly shaped radishes. Wash and remove root ends and all but one or two small leaves, not more than an inch long. With a sharp knife cut uniform, thin strips of red skin almost down to stem-end. Two rows of these petals may be cut if desired—one row from the middle of the radish down, the second from the top to the middle. Chill in cold water until the petals curl back.

Accordions—Prepare radishes as for roses, but remove all stem and leaves. Cut radishes crosswise in thin slices, about three-quarters of the way through the radishes. Chill in cold water.

Fans—Prepare radishes as for roses. Cut slice in thin slices lengthwise down to, but not through, the stem-end. Spread out fan-wise.

CARROTS:

Curls—Cut lengthwise paper-thin shavings from cleaned, scraped or peeled carrots. This is easy to do with a small vegetable peeler. Curl around the finger and chill in cold water. Insert toothpicks to hold shape while crisping.

CELERY:

Curls—Separate stalks of celery, wash thoroughly and cut into two- or three-inch strips. Slit ends in narrow parallel

strips, almost to the centre. Chill in cold water until strips curl.

Stuffed Celery Flowers—Separate stalks of celery, wash thoroughly. Fill with colored cream cheese, processed cheese or peanut butter. Replace stalks as in original bunch. Wrap in wax paper or a damp cloth and chill well. Slice in one-half-inch slices.

Celery leaves may be finely chopped to replace chopped parsley.

Jellies to Garnish Cold Meats or Salads

Pour tomato or cranberry jelly into a moistened or lightly greased shallow pan to the depth of one-half inch. Cut with fancy cutters into the desired shapes. Dice the left-over jelly and add to salad mixture to give added color and a delightful contrast in texture.

Red-skinned apples make a very effective garnish. Cut in thin wedges and dip in spiced vinegar from pickles. This prevents discoloration. These are very attractive when put together with cream cheese.

Holly Necklace for Christmas Bird

Cut green pepper into 1½-inch squares. Starting at one corner, using a sharp knife, notch to represent holly leaves. With needle and thread string alternately a green pepper holly leaf, then three raw cranberries. Form cranberries into clusters

by bringing needle back through the first cranberry of group. Repeat until necklace is long enough to extend loosely around the bread of bird—from thigh to thigh. Fasten ends of necklace to bird with toothpicks.

These garnishes, although attractive in themselves, need that additional touch of greenery to complete the picture. Sprigs of parsley or green celery tops give color contrast, and remember parsley is edible.

Xmas Recipes

Cherry Macaroons

- 1 egg white
- Pinch of salt
- ¼ cup sugar
- 1½ cups wheat or cornflakes
- ½ cup maraschino OR canned cherries, cut in small pieces

Add salt to egg white and beat until stiff. Add sugar gradually, then fold in flakes and cherries. Drop by teaspoons on a greased baking sheet. Bake in a moderately slow oven, 325 degrees F. for 30 minutes. Makes 1 dozen 1-inch macaroons.

Mincemeat Cookies

- ¼ cup mild-flavored fat
- ½ cup sugar
- 1 egg
- 1 cup mincemeat
- 1¼ cups pastry OR 1 cup plus 2 tablespoons all-purpose flour
- ¼ teaspoon salt

Cream fat, add sugar and cream well together. Add egg and mincemeat. Add flour, sifted with baking powder and salt. Drop by teaspoons on a greased

cookie sheet and bake in a moderate oven, 350 degrees F. 12 to 15 minutes. Makes about 3 dozen 1½-inch cookies.

Make-your-Own Sandwich Party
Tomato Juice
Assorted Sandwich Fillings
cheese, eggs, minced ham, liverwurst
Buttered Bread or Rolls
Cookies, Christmas Cake, Coffee
Christmas Eve Buffet Supper.
Christmas Wreath Sandwich
Loaf garnished with
Carrot Sticks, Celery
Radish Roses
Cherry Olives, Pickles, Parsley
Christmas Cake, Cookies
Coffee

MAKING CAUSTIC SODA
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BLONDIE
by CHIC YOUNG



Supper is all ready and Daddy's not home from the office yet.

Where can he be?

We'll start eating, and I'll keep his supper warm for him in the oven.

THANK YOU, DAGWOOD FOR STAYING DOWN AND HELPING ME OUT.

THAT'S OKAY BOSS.

WE SHOULD'VE PHONED OUR WIVES AND TOLD THEM WE'D BE HOME.

WERE ALMOST THRU NOW.

YOO-HOO DEAR I'M HOME—I HAD TO WORK LATE AT THE OFFICE.

DAGWOOD BUMSTEAD!

MR. DITHERS, YOU'VE GOT TO COME OVER TO MY HOUSE AND HELP ME OUT!

OF COURSE, DAGWOOD—WE HUSBANDS HAVE ALWAYS GOT TO STICK TOGETHER.

NOW, DON'T WORRY—STOP SHAKING—I'LL STRAIGHTEN EVERYTHING OUT.

YOU'RE SO SWEET.

HE TOLD THE TRUTH, BLONDIE—DAGWOOD WORKED LATE WITH ME ON OUR BOOKS.

WELL, THEN, WHAT ARE THOSE RED MARKS ON HIS FACE?

THAT'S RED INK! OUR BUSINESS WAS VERY BAD LAST MONTH AND OUR COMPANY SHOWED A LOSS.

OH, I'M SO GLAD TO HEAR THAT—I THOUGHT IT WAS LIPSTICK!

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