

MOOSE WOMEN HOLD BAZAAR

Successful Affair Yesterday Afternoon in Oddfellows' Hall

Opened by Senior Regent Harvey, a very successful bazaar was held yesterday afternoon in the Oddfellows' Hall by Women of the Moose, under the convenorship of Mrs. C. Graham and members of the home making committee.

The tea room was tastefully decorated with daffodils and yellow streamers. Mesdames O. Soreng and R. Giske poured from a beautifully set tea table. Mrs. Reg Wilson was convenor of the tea room with Mesdames John MacLeod, Frank Parlette, W. Wasyk and Didrikson as servers and assisting in the kitchen were Mesdames P. Sander, W. Tippett, T. Christensen, B. Bellamy, A. Ritchie, M. C. Erickson, C. McIntyre, Hansen and Miss Sylvia John-

son in charge of the various displays were:

Home Cooking — Mrs. Jack Pitt, Mrs. Sam Hougan, Mrs. Tweed, and Mrs. Dybhavn. White Elephant — Mooseheart Committee with Miss Jean Munro in charge, assisted by Mrs. Kasper.

Raffle Work — Home Making Committee with Mrs. John Morrison and Mrs. Richardson in charge.

Raffles — Mrs. Agnes Murray, Mrs. C. Lundstrum, Cashier — Mrs. Terry McNiece, the winners of the raffles were:

Leg of lamb, donated by Jones' Family Market, won by Verana Ter.

Ham, donated by Skeena Grocery, won by Geo. Murray.

Cashion, won by Christine

WEEKLY RATION FASHION for a twosome



Weekly Meat

SUN.	MON.	TUES.	WED.	THU.	FRI.	SAT.
Veal Steak	Lamb Stew	Vegetable Plate	Lamb Casserole	Meat Ring	Fish	Baked Ham
Group B	Group D	unrationed	left-over	Group B	unrationed	unrationed
1 lb. 5 tokens	2 lbs. 6 tokens			1/2 lb. 3 tokens		
2 tokens left over.						

Is Sunday guest day in your house? Veal steak given a moist and gentle heat treatment can be as delectable as chicken, and one pound will nicely serve four. On Monday shoulder lamb chops can be the focal point of a tasty stew. To lighten kitchen duties, make a double order which can sit over a day in the ice box and reappear on Wednesday, good as ever, with a topping of mashed turnip and potato. A vegetable plate can be an attractive and satisfying way to cope with meatless Tuesday. Minerals and vitamins will be furnished a-plenty, and protein provided by a cheese sauce on one of the vegetables, or by an egg centering a baked potato or mound of spinach. Thursday's minced beef assumes a new role when baked in individual ring moulds, or simply shaped into nests. When served, the center may be filled with vegetables or a tasty sauce. Friday is your day to line up a fish dinner. On Saturday you can forget your ration arithmetic by having unrationed heart—lamb hearts for individual service, the larger beef heart if you want some to slice cold at a later date. The stuffing will help to use up your staling bread so you can start the week afresh without wasting a crumb. The two remaining tokens are left-overs for future use.

Seasonable Ideas for Housekeepers

EASTER HAPPY OCCASION FOR FAMILY TABLE PARTIES

Happy Easter is always an occasion for special celebration. In most homes this celebration extends to the dinner table where favorite dishes are the order of the day.

Suggested here is one of many menus which might be used for the Easter dinner. It can easily be changed to quite a different meal by serving a fruit cocktail or fruit juice instead of the soup, and another type of dessert. Speaking of desserts, it is well to keep in mind that if ham is served the dessert should be light and not too rich. The "Baked Ham Slice" is suggested mainly because ham has become such a popular Easter meat. This year the slice may well take the place of the old-time baked ham.

Dinner Menu

- Cream of Radish and Onion Soup
- Baked Ham Slice
- Baked Stuffed Potatoes
- Tossed Green Salad
- Hot Spiced Beets
- Grape Sponge-Custard Sauce
- Cream of Radish and Onion Soup
- 2 tablespoons mild-flavored fat
- 1 cup thinly sliced radishes

- 1 cup thinly sliced green onions
- 1/2 teaspoon salt
- 3 tablespoons flour
- 4 1/2 cups hot milk
- Salt and pepper

Melt the fat in the top part of double boiler over direct heat. Add radishes, onions and salt. Cover and cook over low heat until radishes and onions are tender, about 10 minutes. If needed, add one or two tablespoons water to prevent vegetables from scorching. Place over hot water, blend in flour. Gradually add hot milk and cook, stirring constantly, until thickened. Cook 3 minutes. Makes about 6 cups soup—six servings.

Baked Ham Slice

- 1 slice uncooked ham, 1-inch thick (about 1 1/2 pounds)
- 2 teaspoons dry mustard
- 1/2 cup brown sugar
- 2 teaspoons vinegar
- 10-12 whole cloves
- 1 cup milk or fruit juice.

Trim the rind off ham and place in shallow baking dish. Mix mustard, sugar and vinegar together and spread over ham; slick with cloves. Pour milk or

fruit juice around meat. Bake, uncovered, in a moderately slow oven, 325 degrees F., until tender—about 1 hour. Six servings.

Grape Sponge

- 1 tablespoon gelatine
- 2 tablespoons cold water
- 1 cup unsweetened grape juice
- 1/2 cup sugar (less if grape juice is sweetened)
- 1 tablespoon lemon juice
- Few grains salt
- 2 egg whites

Soak gelatine in cold water. Heat grape juice and sugar to boiling point; add soaked gelatine and stir until gelatine is dissolved. Add lemon juice. Chill until partially set. Add salt to egg whites and beat until stiff. Beat into the gelatine mixture. Pour into an oiled mould or individual sherbet glasses and chill. Serve with custard sauce. Six servings.

Some of the old standbys of ten years ago are completely overshadowed by earlier, smoother or harder sorts. By choosing carefully from a good Canadian seed catalogue one can create a vegetable garden that will not only have much more variety than was possible a generation ago but one that will yield higher quality and over a much longer period.

DIG IT IN—The proper way to dispose of grass clippings, sod, green weeds, leaves, straw manure, wood ashes, etc., is to dig it into the garden where it rots and becomes incorporated with the soil.

THROAT SORE?
For common ordinary sore throat
JUST RUB ON MINARD'S 'KING OF PAIN' LINIMENT

COMMERCIAL HOTEL
COMPLETELY MODERN
Warm comfortable rooms with plenty of hot water. Reasonable weekly rates to reliable tenants.
First Ave. and Eighth St.
BOX No. 997 PHONE 676

Storage and Furniture Crating
HYDE TRANSFER
Phone 580



Date-Bran Muffins—Good as Cake!

Take no sugar—no shortening

DATE-BRAN MUFFINS

- 2 cups Kellogg's All-Bran
- 3/4 cup molasses
- 1 1/2 cups milk
- 1 egg
- 1 cup sifted flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup chopped dates

Add Kellogg's All-Bran to molasses and milk and let soak for 15 minutes. Beat egg and add to first mixture. Add sifted dry ingredients and fruit. Fill greased muffin pans two-thirds full and bake in moderate oven (400°F.) about 20 minutes. Makes 15

tender, best-you-ever-tasted muffins. These luscious, spicy muffins are as light and tender as your proudest cake, but that isn't all! They also have a pleasant texture-contrast thanks to the delicate toasted shreds of Kellogg's All-Bran... and they have the mouth-melting, nut-sweet flavour only All-Bran can give! Get Kellogg's All-Bran from your grocer today and try them. P.S.—Don't forget! Saturday is Muffin Day!

KEEP "REGULAR" NATURALLY
 TWO SIZES

Keep your Orders well Ahead for our Quality Coals!

ALBERT AND McCAFFERY

PHONES 116 - 117

Hollywood Cafe
PRINCE RUPERT'S NEWEST AND MOST UP-TO-DATE RESTAURANT
FULL-COURSE MEALS
FROM 11 A.M. TO 4 A.M.
Special Dinner Every Sunday - 5 p.m. to 8 p.m.

CHINESE DISHES A SPECIALTY
WE CATER TO PARTIES
CHOP SUEY CHOW MEIN

FOR OUTSIDE ORDERS PHONE 133
735 THIRD AVENUE WEST
Seventh Avenue Chop Suey House Reopening Next Week.

GARDEN 'NOTEBOOK

GIVE THEM ROOM—After the first seeds are started the next major job is thinning and spacing. This is vital work and applies to either flowers or vegetables. Crowded flowers will grow thin and spindly, will not bloom freely and the biggest plants will topple over in the first storm. They should have half as much room between as they will grow tall. This means about four or five inches for things like nasturtiums, less for alyssum, much more for tall marigolds, cosmos or spider plants. With the smaller vegetables, a couple of inches between plants is sufficient. This applies to leaf lettuce, early carrots, beets, etc. Beans and peas should have from four to six inches between plants, and as all the seed usually germinates it should be planted about this far apart. Rows should be from 15 inches to two feet apart. Corn is usually planted three to six seeds to a drill, about 18 inches apart each way or rows two to three feet apart. Tomato plants require at least 18 inches each way, melons, squash and cucumbers three plants to a hill, and hills about two to three feet apart.

TOO CONSERVATIVE—Most of us are too conservative in our gardening. For generations we have been content to grow a very limited variety of vegetables—beans, carrots, peas, lettuce and potatoes covering the complete range in too many gardens. This is a great mistake as scores of vegetables can be grown to perfection anywhere in Canada and in addition there are usually several different varieties of each. In addition to the standard kinds noted there are many others that should be included such as head lettuce, brussels sprouts, celery, chinese cabbage, soy beans, broccoli, cress, parsley, spinach, swiss chard, turnips, parsnips, onions, broad beans, kohlrabi, red cabbage, etc. There has also been a vast improvement in standard sorts.

RIGHT AT THE DOOR—It is a good plan to have the smaller vegetables growing in a plot right near the kitchen door. Here they will be handy, especially when one wants to get a few onions or lettuce in a hurry, and it is amazing how much produce one can grow in such a space. As a matter of fact, for the average smaller gardener it is best to grow all the beets, beans, lettuce, radish, carrots, etc., in rows close together in a kitchen garden of this kind than in longer rows out in the main garden. The latter, of course, is used for big, bulky crops like corn, potatoes and peas and possibly the main crops of beans, but the heavily planted, often cultivated kitchen plot near the house is an ideal location for the other stuff. Located close to the house, one can often spend odd minutes in cultivating and weeding when it would not be practical to make a trip out into the big garden. Whenever possible this kitchen garden should be located where it can be watered in very dry weather.

IS HONORED BY JUNIOR CHAMBER

As a memento of his stay in Prince Rupert during which he was an active executive member of the Junior Chamber of Commerce, serving a term as secretary, R. G. Birch, Bank of Montreal accountant, was presented with a colored framed picture of a Prince Rupert sunset scene at last night's meeting of the Junior Chamber. Mr. Birch has been transferred to the Vernon branch of the bank, and will leave for the south shortly.

Plan Caravan to Prince George

Prince Rupert Junior Chamber of Commerce is planning to send a motor caravan to attend the provincial conference of Junior Chambers of Commerce to be held at Prince George in June and Alf Rivett and Robert Parker were appointed last night to act as a committee to arrange for the caravan.

LAND REGISTRY ACT
Re: Certificate of Title No. 22598-1 to Lot Thirteen (13), Block Fourteen (14), Townsite of Atlin, Map 678.
WHEREAS satisfactory proof of loss of the above Certificate of Title issued in the name of William Arthur Dodd is hereby given that I shall, at the expiration of one month from the date of the first publication hereof, issue a provisional Certificate of Title in lieu of said lost Certificate, unless in the meantime valid objection be made to me in writing.
DATED at the Land Registry Office, Prince Rupert, B.C. this 9th day of April, 1946 A.D.
ANDREW THOMPSON
Deputy Registrar of Titles.

LOW RAIL FARES for EASTER
Between all Stations in Canada
ONE-WAY FARE and ONE-QUARTER FOR ROUND TRIP
(Minimum Fare 25c)
GOING:
APR. 18 to 2 p.m. APR. 22
Returning: Up to Midnight, April 23.
Sleeping and parlor car privileges at usual rates.

EASTER GIFT SUGGESTION
Prepay a ticket to someone dear to you. No extra charge. On sale at all stations.
Full information from any Agent, W-48-8

CANADIAN NATIONAL

J. L. CURRY CHIROPRACTOR
If pain—Chiropractic!
If nerves—doubly so!
Smith Block Green 995

CATELLI MACARONI
CHOICE QUALITY
CATELLI READY-CUT MACARONI
IN 1-LB. PACKAGES—Ready cut for your convenience

We serve you nothing but the best—Special Red Brand Beef, Choicest fresh Vegetables and Fruits
Complete line of Groceries

OUR DELICATESSEN DEPARTMENT OPEN DURING REGULAR STORE HOURS

Choicest Cooked Meats, Meat Pies, Roast Chickens, Fish and Chips daily. We are ready to serve you Chinese dishes—Chow Mein, Chop Suey, etc., to take out. Cooked with delicate taste and quick service.

TRY US!
RUPERT BUTCHERS
Phone 21 — Third Ave. West — Next Royal Hotel

NABOB DE LUXE ORANGE PEKOE TEA

Tea as it should be

PRINCE RUPERT AUCTION MART
(Opposite Civic Centre Bldg.)
Sales Every Saturday

WE SELL EVERYTHING
Goods Sold On Commission
Household Sales Conducted at Your Convenience

FURNITURE AND HOUSEHOLD GOODS WRAPPED, PACKED AND CRATED
Estimates Given Free

GEO. J. DAWES
The Auctioneer
PHONE RED 127
Ask for George

CENTRAL HOTEL
Weekly and Monthly Rates For your convenience...
NEWLY DECORATED
Transient Rooms
Cafe In Connection
LICENSED PREMISES (Renovated)
PHONE 51

HOTEL AND RESTAURANT SUPPLIES JANITORS' SUPPLIES
Prompt Service—Lowest Prices
Representing...
Dustbane Products, G. H. Wood's Sanitation for the Nation, Brodie Brush Works, Westinghouse Lamps, International D.B.T. and others.

PRINCE RUPERT SUPPLY HOUSE
P.O. Box 772 Phone 632

We Have Done IT!

Seeing is Believing — COME IN — Look for the Red "TODAY'S SPECIAL" Cards with the black arrow indicating one of the Bargains of the Day!

MUSSALLEM'S ECONOMY STORE
(Opposite Canadian Legion) P.O. Box 575
Phones 18 and 19