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NOVEMBER

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THE VARIETY STORE

RUPERT BRAND SMOKED Black Cod Smoked Daily

Canadian Fish & Cold Storage PRINCE RUPERT CO. Ltd. BRITISH COLUMBIA

KEEPING HOUSE IN WARTIME

Poultry Population Increases In Canada Means Birds Fourteen New

Conservation - Hints -

Not So Tough Leather

Warm, dr air takes the life of more than your potted plantsit is lingering death for any prized leather possessions, from Great Uncle Henry's leather topped desk to the youngest's ski boots. Leather needs a preservative treatment every so often to keep it in good health. Saddle soap is one of the best known of these. Remember—once it is al lowed to get really shabby leather cannot be made to look like new-but its looks can be improved. A good way to clean suede is to rub it with hot bran and a special brush for the job. Skeptical? Try it and see.

Old Refrain

"Dont' scrub the vegetable Mrs Kaye

Unless you use them right away. Too true. If you like to buy potatoes and carrots and other root vegetables that have been washed clean and bright buy only in small quantities and use them up quickly. They don't keep as well as the unwashed ones.

More Kitchen Life Lines

It's the acid touch that keeps aluminum pots and pans aglitter inside as well as out Give them a doing out with boiling water plus a little vinegar. To Cut Up a Chicken few minutes.

If food burns while you're on 2. Separate legs from body, Chicken Virginia Style the midst of preparing dinner thighs at knee joint. don't scream. Salvage what food 4. Remove wings. Cut through you can and put some water in skin around the wing close to the pan to boil. This will loosen body, pull the wing back to disthe black mass so you can scrape joint, then separate. Cut off it off (with a wooden spoon tip of wings and use in soup please.)

been burned take well to a pinch side to separate back from tion in a slice of ham, tie seof soda in the water.

. Don't Feed the Drain

minerals and vitamins from half. home or commercially canned Braised Chicken vegetables. Oh yes, they do! That is unless you save the liquid in the can. Make up your mind to use it in gravies, sauces or in tomato juice cocktail. Go on- fat. the sink can get along without vitamins, but you can't.

B. Thorsteinsson, inspector of schools, left yesterday afternoon Cooked noodles. for a trip to Vancouver on official business.



For Cooking Use.

Canada's poultry population has increased so much that we

now have chickens to spare. There is no problem when there are more grade A chickens than we can eat at home for Britain, whose meat supplies have been so limited for so long is glad to have what we can send her and so is the in the New Year, United States. But the increase is not only in the top grade

too and, since Canada's export markets are built on a reputation for quality food products, the surplus grade Cs stay at

At present there are unusually large numbers of grade C chick- costs ens on Canadian markets and they offer a real bargain to. pensive. For chicken stews, pies, book. fricassees and for brazing they

particularnly suited to grade C vear.

are excellent buys.

chicken.

the telephone with the friend cutting through the thigh joint. who always calls when you're in 3. Separate drumsticks from

or gravy.

breast. Split back in half cross- curely or fasten with toothwise, cut each piece in half. Out of the saucepan and down 6. Cut breast bone with shears roll and place in a greased

the drain go up to half of the so that it can be divided in baking dish. Sprinkle, with

1 chicken, about 4 lbs. 1/4 cup flour.

1 teaspoon salt.

3 tablespoons mild-flavoured

11/2 cups hot water or scalded

Salt and pepper.

Cut up chicken as directed.

Place flour and salt in a paper bag with pieces of chicken and shake until chicken is coated. Brown in the hot fat. Remove ring of buttered noodles, casserole and bake in a moder-

Jewelry Ban Lifted

More Glass Containers

Larger quantities of glass now, SILLEGAL permits packing of jam, jelly, SILLEGAL birds, there are more grade Cs permits packing of jam, jelly, marmalade, honey, peanut butter and offves in additional sizes of containers. Although permitted, smaller containers are not tity due to labor and materia

Ration Book Stubs Important

Consumers who have difficulty the wise shopper and the clever in replacing their. No. 5 ration cook. A yellow grade tag id- books because the serial number entifies these birds; they will on ration book 4' was rubbed not have such good appearance off or smeared beyond recogor be so plump as birds that nition, should remember to fill carry the red A or the blue B in the stub attached to each | Hamilton. tag, neither will they be so ex- sheet of coupons in the No. 5

Long-Range Plans Bear Fruit

The Consumer Section of the currants, raisins, nuts and spices Dominion Department of Agri- will be available in quantities culture gives directions for cut- sufficient to provide Canadian on the issue in Parliament. ting up a chicken and recipes homes with Christmas cake this

Let it bubble on the stoye for a 1. Clean, wipe and singe the more liquid if necessary. Serve over chicken. Six servings.

1 chicken, about 4 lbs.

6 thin slices uncooked, smoked

Whole cloves. 1 tablespoon flour.

4 tablespoons brown sugar.

½ cup hot water.

Cut up chicken as directed and remove bones, using a sharp Enamel saucepans that have 5. Cut through ribs on either pointed knife. Wrap each porpicks. Stick 4 cloves in each flour mixed with brown sugar and add hot water. Bake in

a moderate oven, 350 degrees F, for 1 hour, basting every 10 minutes. Garnish with slices of glazed apple. Six servings. Chicken Fricassee

1 chicken, about 4 lbs.

11/2 cups milk or water. ½ cup flour

teaspoons salt.

1/4 teaspoon pepper.

1/4 cup mild-flavoured fat. 1/4 cup minced onion.

OR1/2 teaspoon onion salt.

11/2 cups water.

Cut up chicken as directed. browned chicken to a casserole, Dip each piece in milk and sprinkle with salt, pepper and coat with mixture of flour, salt paprika. Dot each piece with and pepper. Brown in hot fat a bit of fat, add the water and in a heavy frying pan. Recover closely. Bake in a mod- move pieces to a casserole. Cook erately slow oven, 325 degrees onion in remaining fat, blend F, for 11/2 to 2 hours, or cook in remaining flour. Add the in a heavy pan on top of the rest of the milk and the water, stove. Remove chicken to a stirring until the mixture thickhot platter and surround with ens. Pour over chicken, cover

Thicken remaining liquid with ately slow oven, 325 degrees F, a little flour, stirring until for 11/2 to 2 hours. Six servings.

ALL CANADA REPRESENTED IN THIS HOSPITAL SHIP GROUP-A soldier from every province in Canada is in this picture taken aboard the British hospital ship Aba when she docked at Halifax with more than 400 wounded men who were rushed to their homes across the. Dominion in special hospital trains. Between them these lads have seen a lot of war. Left to right in the front row are Spr. M. F. Praught of Souris East, P.E.I.; Cpl. J. L. MacLean of Sydney Mines, N.S.; Pate. Z. P. LeBlanc of Moncton, N.B. and Pte. R. A. Mahar of Montreal, P.Q. The rear row shows Dvr. W. E. Garvey of Timmins, Ont.; Pte. Robert Horner of Vancouver, B.C.; Rflmn. G. A. Loxton of Neopawa, Man.; Cpl. P. C. Chapman of Peace River, Alta.; and L/Cpl. Matthew Gress of Bromhead, Sask. Garvey and Praught suffered their wounds in Italy, while the remainder saw the bitter fighting at Bayeaux, Carpiquet, Falaise, Corseulles and Caen as the Canucks drove into France. (Canadian Army Photo).

Members of Moose Initiated

The Moose Lodge held a regular meeting last night with Governor Gillis Royer in the Although restrictions on the chair. There was a large at manufacture of previously ban- tendance of members and 14 ned lines of jewelry have been new members were initiated. lifted, most of this year's assort- Refreshments were served after ment of jewelry is already in or the meeting. Steve Slonski was on its way to the stores. It is pos- appointed chairman of the sible that new types will appear | Moose Christmas tree which will be held December 21.

HAMILTON, Ont., Nov. 22 (P)expected to appear in any quan- The Liberal member of parliament for Halton, Ontario, says it is against the law for any mem- North Vancouver ber of the House of Commons to Port Alberni pledge himself on the draftee Port Coquitlam issue as requested by Canadian Port Moody Legion members. The member, Hughes Cleaver, made this statement in a letter sent to the Burlington branch of the Legion at

The Legionnaires sought what they called "unequivocal answer" by Mr. Cleaver to his stand on Due, to long-range planning, conscription for overseas service and whether he would support conscription and demand a vote Cleaver answered that he is in favor of conscription-if and when the voluntary system proves inadequate. However, he said he highly favors the voluntary system if it is at all work-

The Legion said, upon receiving Mr. Cleaver's letter, that it was dissatisfied with his reply.

DEFENCE MINISTER TELLS Prince George WHERE H.D.'S ORIGINATE

(Continued from page 1)

Cities and Towns

Abbotsford

Armstrong

Chilliwack

Courtenay

Cranbrook

Cumberland

Grand Forks

Kamloops

Kelowna

Merritt

Mission

Nelson

Nanaimo

New Westminster

Ladysmith

Creston

Duncan

Enderby

Fernie

Kaslo

Alberni

Prince Ruper ment by the Department of Na-

tional Defence today. Cities, Trail

towns and rural districts represented in this total are as fol-Victoria Esquimalt

Kootenay P Kootenay W 23 Yale

Vancouver Island Kamloops Cariboo-Skeens 25 Unclassified

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36 would be foolish 275 end of hostilities 85 speedy restoration 24 conditions."

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IN THE SUPREME COURT OF BRITISH COLUMBIA IN PROBATE IN THE MATTER OF THE "ADMIN-

ISTRATION ACT" IN THE MATTER OF THE ESTATE OF RUSSELL JAMES BARR,

the 9th day of November, A.D. 1944, I was appointed Administrator (with will annexed) of the Estate of Rus-James Barr, deceased, and all parties having claims against the said estate are hereby required to furnish same, properly verified, to me on or before the 9th day of December, A.D. 1944, and all parties indebted to the Estate are required to pay the amount of their indebt-

edness to me forthwith. DATED at Prince Rupert, B.C. this 9th day of November, A.D. 1944. NORMAN A. WATT, Official Administrator, Prince Rupert, B.C.

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