The Daily News PRINCE RUPERT . . . BRITISH COLUMBIA.

Published Every Afternoon Except Sunday by Prince Rupert Daily News Limited. Third Avenue

G. A. HUNTER
Managing Editor

SUBSCRIPTION RATES

By City Carrier, per week	.15
Per Month	.65
Per Year	$7.00
By Mail, per month	.40
Per Year	$4.00

DAILY EDITION . . .
Monday, November 6, 1944

EDITORIAL

We Shouldn't Stop Now . . .

The Seventh Victory Loan drive is now in its third and final week and, as far as Prince Rupert is concerned, it is just a matter of seeing how substantial the oversubscription will be. This unit has come through splendidly on this occasion. Most everybody seems to have accepted buying Victory Bonds as the natural thing to do. However, there should be no let-up in the volume of the response to the loan in support of our war effort. The people seem disposed to make this the biggest accomplishment yet in the way of war bond buying and it is gratifying that they should feel that way.

Thanks to the valor of Canada's armed forces and those of the United Nations, the suffering and ruin of war has been kept from our country . . . our families at home are far from the ravages of ruthless enemies. Yes, we are missing these things, and we should be thankful.

Is anyone missing something else? Is anyone missing the satisfaction of doing a part to provide our men and women overseas with all that they need to win complete and final Victory?

Is anyone missing the satisfaction and security of owning Victory Bonds . . . the satisfaction of knowing that the money we lend to Canada is not only helping to assure Victory, but providing for the emergencies of the future?

There is no safer security than Victory Bonds, backed by all the wealth and resources of Canada. Buy all you can for cash, then buy more on the instalment plan. Buy one more bond this time then you did in any previous loan.

VANDERHOOF MEN WOUNDED

Raymond Patterson and Ralph Andros—Local Man Killed

Private Michael Griffin, who gave the name of Edward McMullen of the Tomlinson Construction Co., Prince Rupert, as a friend, has been killed in action, according to the latest Canadian Army casualty lists. He was serving with a Manitoba regiment.

Listed as slightly wounded are Sapper Raymond Irving Patterson, son of Raymond Morton Patterson of Vanderhoof, and Corp. Ralph William Andros, son of John H. Andros, also of Vanderhoof. The former has been serving with the Royal Canadian Engineers and the latter with a British Columbia regiment.

We sit at home!

We sit at home
where it's nice and safe
while our young men
face death hourly.
They fight with their
blood, their lives,
for every inch they gain
in occupied countries.
Not very fair, is it?

So how about squaring
up the score a bit?
How about doing without
and making do with what
we have to back them
with every last dollar.

Let's turn our savings
into Victory Bonds today;
then buy an extra bond
and pay for it by
instalments every pay day.
It's little enough to do—
as we sit at home!

Philpott, Evitt & Co. Ltd.
Fuel and Builders' Supplies

Invest in Victory

SOO-SUD NOTES

An emergency drive for waste paper by the Sault Ste. Marie Salvage committee will begin November 9. The committee hopes to obtain 75 tons of waste paper.

Slavic people in the Sault have contributed $6,000 to a fund to aid free YugoSlavia.

Sault Ste. Marie is well on the way toward achieving its $2,480,000 Seventh Victory Loan quota with $700,000 subscribed during the first week.

Recently discharged from the Canadian Army after being wounded in the Sicily campaign, Walter Monette, 22, son of Mrs. Donelda Monette, took a leading part in a Victory Loan dedication service at the Sault last week.

PRINCE GEORGE

People of nearby Giscome put their clocks back an hour last week, returning to standard time for the winter.

Alderman Frank Clark and Jack Nicholson have decided to seek re-election to the Prince George city council.

Students who spent Hallowe'en night collecting pennies for the Crippled Children's Hospital fund in conjunction with other harmless Hallowe'en activities were complimented by the principals of Prince George schools and the police chief. The youngsters raised $145 for the fund and police reported the most orderly Hallowe'en in years.

SMITHERS

Distribution in the Smithers district of the number five ration book indicated an increase in population C. L. Dimock, ration board secretary, reported. There were 3808 number five ration books distributed as against 3770 number four books last spring.

The Smithers Liberal Association held its annual meeting last week, electing L. H. Kenney president, Frank Foster, vice-president, and W. O. Hanson, secretary treasurer.

DUBLIN PROFESSOR DIES

DUBLIN (CP)—Dr. Robert Rowlette, King's professor of materia medici and pharmacy at Trinity College here, is dead. He represented Dublin University in the Dail from 1933 to 1937.

NEWPORT, Monmouthshire (CP)—Sir John Beynon, 79, a leading South Wales industrialist, died here.

KEEPING HOUSE IN WARTIME

Rule of Three S's - Soak, Simmer And Season Needed In Bean Cooking

"They tempt me your beans there—spare a plate." And the unknown, uninvited guest sat down, "ate up the last mouthful" and gave thanks that he "whom kings and queens crouch down to" relished beans!

Browning, in "The Bean Feast," tells this story of Pope Sixtus the Fifth. One wishes the poet had given us some details as to how the beans that tasted so good had been prepared. But after all such details are for more practical people than poets and practical people have since developed all sorts of dishes that can make a "Bean Feast" for moderns.

The Canadian-grown white navy bean is relished with its traditional accompaniments, salt pork and brown bread, but it can be just as good in other ways. Cold baked beans, mashed with catsup and mixed with chopped peanuts, in a lunch box sandwich for instance. Soups, casserole dishes and salads also give scope to the navy bean.

The rule of the three S's is the order of the day in bean cookery—soak, simmer, season; and for seasonings it's salty, sour or spicy. Salt pork or bacon fat almost always during the cooking, tartness in the dressing or flavoring for bean salads and sandwiches, the spiciness of mustard in sauce for dried beans served as a vegetable, a hint of ginger in baked beans.

Give these recipes a try out and see if the family, like the Pope in the poem, doesn't eat them up "to the last mouthful."

Savoury Navy Beans With Bacon

- 1½ cups dried navy beans
- ¼ cup finely minced onion
- 1½ teaspoons salt
- 1 cup diced celery
- 2 tablespoons chopped green pepper
- 1 cup tomato pulp
- ¼ cup tomato juice
- ½ cup water
- ¼ cup molasses
- 1 teaspoon dry mustard
- 2 tablespoons melted butter
- ¼ teaspoon pepper
- Bacon

Pick over, wash and soak beans in cold water for eight hours or overnight. Drain well. Cover with boiling water and add minced onion. Simmer beans slowly until they are tender, about two hours. Add salt during last 10 minutes of cooking. Drain beans well and add celery, green pepper, tomatoes, tomato juice, water, molasses, mustard, butter, pepper and additional salt if necessary. Place in a greased baking dish and cover with strips of bacon and bake in a moderate oven, 350 deg. F, for about ½ hour. Six servings.

Bean and Carrot Salad

- 1½ cups cooked white navy beans
- Salt and pepper to taste
- Onion juice or onion salt to taste (optional)
- 1½ cups shredded carrot
- ½ cup unpeeled red apple, cut in cubes
- 3 tablespoons French or tart, cooked salad dressing

Combine ingredients and chill. Serve on lettuce leaves. Six servings.

Navy Bean Royal

- 1 cup white navy beans
- 3 cups cold water
- ½ teaspoon salt
- 3 tablespoons mild-flavored fat
- 3 tablespoons flour
- 1 cup milk
- 2 tablespoons chopped onion
- ½ cup grated cheese
- 1 egg
- 2 cups soft bread crumbs
- 1 tablespoon chopped parsley (optional)

Pick over, wash and soak beans overnight in cold water to cover. Drain. Simmer in salted water until tender, about two hours. Drain and mash. Melt fat in a saucepan, blend in flour, add milk gradually, stirring until thickened. Add onion and all but two tablespoons of cheese and stir until cheese is melted. Stir in beaten egg yolk, bread crumbs, parsley and beans. Fold in stiffly beaten egg white. Turn into a greased casserole and sprinkle the remaining two tablespoons of cheese on top. Set in a pan of hot water and ovenpoach in a moderate oven, 350 deg. F, for 30 minutes. Six servings.

Bean and Cheese Casserole

- 1 cup white navy beans
- 1 small carrot
- 1 small onion
- 3 tablespoons fat
- 3 tablespoons flour
- 2 cups milk
- Salt and pepper to taste
- ¾ cup grated cheese

Pick over, wash and soak beans overnight in cold water to cover. Drain. Cover with fresh water and cook until tender, about two hours. Cut carrot and onion in small dice. Make a sauce of fat, flour, milk, salt and pepper and add grated cheese. Arrange beans and vegetables in alternate layers in a greased casserole dish. Cover with cheese sauce and top with a little grated cheese or a mixture of cheese and bread crumbs. Bake in a moderate oven, 350 F, until vegetables are tender, about 45 minutes. Leftover cooked vegetables may be used and the oven time reduced to 15 to 20 minutes. Six servings.

Conservation - Hints -

Sour Beginning—

So you throw your sour milk down the sink while your conscience isn't looking . . . what? . . . you haven't time to use it up . . . nonsense! Plan your routine to include the baking that's got to be done sometime. You know how tender and delicious sour milk makes tea biscuits, muffins, gingerbread and griddle cakes . . . Well! Use the same amount of sour milk as you would if you were using sweet milk but add ½ teaspoon of baking soda to the dry ingredients and reduce the baking powder by two teaspoons for each cup of sour milk. Remember, even though milk has turned sour it's still plump full of protein, calcium and vitamins. Need we say more?

Don't Let Yourself Be Shocked

When household appliances go on the hummer these days it's a sorry tale . . this column takes a narrow view of making the breakfast toast over the fire in the furnace . . . and after the toaster blew we found ourselves taking extra special care of the rest of the electrical appliances. This always leads the strong silent members of the household to mutter dryly that we might have done this in the beginning and spared ourselves crisped fingers and temper. We ignore that sideswipe and sweetly offer the toaster for repair along with a plate of straight-to-his-heart cookies. And we offer you the following experience-taught suggestions:

Don't reach for the toast with a fork or you may short circuit the toaster element and let yourself in for a shock in more ways than one.

When detaching a cord from either its outlet or the appliance take hold of the plug, not the cord. Notice how quickly the end piece of the iron, coffee makers and toaster need replacing and see if you can't treat it more gently. Too many appliances should not be attached to a plug or outlet at one time. The load may be more than the fuse can stand . . . you'll soon find out! Keep cords dry and clean at all times and avoid bending them sharply.

" . . . Some Rain Must Fall"

The sight of an umbrella counter during a rain storm always makes us wish for a collapsible parasol the size of a lipstick that could, like taxes, be always with us against alluvial surprises. All of which leads up to the oh so sensible advice to choose an umbrella, if you have to have a new one, when you can inspect it free from the jabs and pokes of the frenzied mob. Be sure of the quality of both covering and frame before opening so that the fastening won't catch and pull the ribs. After using dry it open, in the bathtub or back porch where the dripping water won't cause any damage.

CLOTHES REMAKE DISPLAY COMING

An interesting exhibit of the work done at clothing remake centres which have been conducted in the province to teach women to make garments from old material is at present touring Canada and will be in British Columbia in December and January. This is known as the high school wardrobe and consists of attractive clothing suitable for high school students, all made from old materials. The exhibit will be displayed at high schools throughout British Columbia and the garments will be modelled by high school students. The wardrobes will be shown in Prince Rupert on January 3.

HAD DEATH PREMONITION

LONDON, (CP)—Alone in London and with only his old-age pension to live on, William Bryant, 74, had walked into the side of a bus and was killed, leaving a note which indicated he had a premonition of death. The note said "my six girls emigrated to Canada 20 years ago."

WORLD'S BIGGEST

Lake Superior is the world's largest inland body of fresh water.

"BODY" WAS STATUE

CAMBRIDGE, (CP) — Reports that a body was found in a water tank at King's College caused a stir until inspection showed it was a bronze satue of Hermes, the wing heeled Greek god, that usually occupied a place at Whewell's Court at Trinity.

FRENCH NOT FAVORED

LONDON, (CP)—Board of Trade President Hugh Dalton soothed the tempers of Britain's stockingless women by denying reports that full-fashioned silk stockings made in Britain were being sent to France.

IN SMALL AREA

The population of Switzerland is about 4,260,000.

Of General Interest

Latecomers for Ration Book 5

Canadians who failed to pick up their No. 5 ration books during distribution week may still get them, if they will take their No. 4 books with the "K" coupon stub filled in to their nearest local ration board. Books will be issued to them after November 6.

Branch Adopts Slogan

Consumer Branch last week announced adoption of the slogan, "Security on the home front for the boys to come home to."

Controls Lifted

Present supply of shellac, beeswax natural varnish, resins and tung oil is sufficient to meet all essential military and civilian requirements. Controls over the use of these products have been dropped.

Napkins and Gummed Tape

Paper napkins with embossing and scalloped edges may again be manufactured as well as different sizes of gummed Kraft paper tape. Removing restrictions on the designs of napkins or types of tape will not mean greater quantities of these commodities in the retail stores.

Ceiling on Season's Greetings

Christmas cards with the exception of special or personal greeting cards may not cost more than 25c each this year. In the case of personal greeting cards, dealers are permitted to add the cost of the printing but still may not charge more than 25c for the card itself.

Keeping White White

White reflects light, repels heat. We use white in our homes because it is a background for freshness and cleanliness. We feel cooler in summer when we wear white clothes, but white must be snowy white to be fresh and beautiful. Whites are kept white by adding blue to the rinse water.

Women's Council Is Active Again

The major project for coming weeks of the Women's Co-ordinating Council of Prince Rupert will be another of the workers' Christmas party, ways and means for which were discussed at a meeting of the council Thursday night when 15 women representing 10 women's groups were in attendance. A committee was appointed to begin arrangements for a repetition of the affair which was so successful last year, those present still talking about the good time they had. The co-ordinating council will hold another meeting in the near future to elect officers. The president, Mrs. J. J. Gillis, has found it necessary to resign because of ill-health.

THE BULKLEY MARKET
Features:
CENTRAL INTERIOR
Beef : Pork
Poultry Products
Under Most Sanitary Conditions
311 Third Ave. Phone 178

KING GEORGE CAFE
Special Chinese Dishes
Chop Suey
Chow Mein
Hours 10 a.m. to 1 a.m.
2nd Avenue and 8th Street

Income Tax
Returns Prepared—See
R. E. MORTIMER
324 2nd Ave. — Phone 88

J. M. S. LOUBSER
D.C., B.A.
CHIROPRACTOR
Wallace Block Phone 640

Atlas Boiler Works
Electric, Oxygen, Acetylene Welding, Blacksmith, General Repair.
Phone Red 884

Delmore Frozen Fruits and Vegetables — Raspberries, Strawberries, Sliced Peaches
Enterprise Fruit Co.
PHONE 343

The best buy in Monuments and Markers in B.C. is at National Monuments on 3rd Ave., first door West of Eaton's.
NATIONAL MONUMENT
P.O. Box 998. Prince Rupert

THIS TIME BUY ONE MORE THAN BEFORE!
INVEST IN VICTORY
SMART'S GARAGE
TERRACE, B.C.

PRINCE RUPERT
ROOFING CO.
Box 725
Specialists on Builtup Roofs
Repairs, Re-shingling
Free Estimates

PACIFIC CAFE
Special:
Chinese Dishes
Chop Suey
Chow Mein
Hours 6:00 a.m. to 2:00 a.m.

PRINCE RUPERT DRY DOCK AND SHIPYARD
SHIPBUILDERS AND ENGINEERS
Iron and Brass Castings
Electric and Acetylene Welding
SPECIALISTS ON SAWMILL and MINING MACHINERY
All types of Gas Engines Repaired and Overhauled

Gifts for the Home
Furniture - Lamps
HARDWARE



OCCASIONAL CHAIRS
ODD TABLES
HOPE CHESTS
TOYS
do your CHRISTMAS SHOPPING early
GORDON & ANDERSON, Ltd.
FEDERAL BLOCK — THIRD AVENUE

BUY A VICTORY BOND
Each day a little
Spared from your pay
Will pile up your Savings
And bring Victory Day
56c PER DAY BUYS A $100 BOND
84c PER DAY BUYS A $150 BOND
$1.10 PER DAY BUYS A $200 BOND
IN 6 MONTHS
RUPERT MOTORS