PSTO

13 (P)— "Neither Paris will have silk I Japan is defeatdanchini, president

in black, white and in and one to let the juice out Grape Ale Cocktail weave. It is shown in

neties. Damask sau

ns, but the whole only a fraction of lly produced.

mittee to contro nd distribution of was introduced by government under rol and manufachampers initiative. raw materials are Ill take at least a ny quantity of sill ready for market. s depend upon the costs. M. Legrand the lace manufacets unless the tarifi

occupation of Britvergne lace makers coupons used quan- humor. leading lace manu- children.

AIDS RESEARCH to light the early and children.

KEEPING HOUSF IN WARTIME

Tasty and Easily Prepared Dishes - Simple, Seasonal and

Conservation - Hints -

How to Kill Vitamins

raw material for question isn't it. But you ons silks, although destroy vitamins when you pre- witr recipes: are believed intact. pare orange juice or other fruit fall collection in juices way ahead of the clock. some substitutes, That goes for opening a can of uncrushable rayon fruit juice too. This is the point sating, so skilfully to watch. Squeeze your fruit en an expert would juice just a few minutes before to distinguish them it's going to be used or, if its coming from a can the best a's greatest fabric method is to punch two holes marvellous synthetic in the lid (one to let the air)

ble for hostess and in case you don't remember ms, or dressy blouses | your laws of pressure). If you placesic black tailleurs don't want to use all the contents of the tin at once rememand flag blue, also that fruit juice shouldn't be ed if desired. Yield 3 cups. heavy whipcord, only kept in the can after it has a rependicular instead of been opened. Ironing-Bored?

Set up the ironing board in a limited in range, marked and what have you? A own principally in temper like a whip. Well, get

> pull taut on the board. Tacking on an old sheet is quicker but the untacking for a next one later won't be.

Make-Over Miracles

numbers : . . that's what this meat thermometer, if is all about. A man's shirts wear should register 190 deg. fore the rest of the material and 180 deg. F if placed in the has begun to think of relaxing, centre of the stuffing. Just let Mrs. Nimble Digits at Giblet Cube Stuffing it and she'll have a blouse whipped up for herself before her man has finished giving all the reasons why he always liked that shirt best. One idea is to turn the shirt around so it buttons down the back and replace the collar band with shirring. A Peter Pan collar can be made from the shirt tails. Let your imagination be your guide!

Woman M.P. Likes Australia Life

sh lace gloves to re- Edith Summerskill, noted British gravy. Cook onion and celery in leather ones. The M. P. and feminist, who toured fat until clear. Mix with bread made ten percent of central and northern Australia cubes, parsley and seasonings. ions in lace models, with a British parliamentary giblets and enough hot broth to the fabric shortage. delegation, said she enjoyed the moisten cubes slightly. Suffienjoying the privi- Australian sunshine, the people's cient to stuff a 5 pound chicken. uxury class in abol- way of living and their sense of

tulle, which could She enjoyed them so much she hout coupons. Lace said she would like to come to y used for lingerie. Australia with her husband and

In the course of her travels olle, with an open- she has sampled all aspects of design, and also life in the Commonwealth. She patterned rings and spent a day on a sheep station alle ground. Colored | outside Canberra, went outback aportant for blouses, as far as Alice Springs in the son the lace manu- Northern Territory and had a slices and peel. Peel tomatoes only 40 or 50 de- ferry trip to the famous seaside and cut in 1/2 inch slices. Saute resort of Manly, a suburb of Syd- eggplant in fat until lightly

Dr. Summerskill said she was lightly saute tomato slices. Place (P)— Excava- impressed with Australia's medi- a layer of eggplant in bottom of in bombed cal services and the special em- greased baking dish. Cover with y in the hope phasis on the care of mother, a layer of tomato slices. Com-

in 1907 by Miss Anna Jarvis of all vegetables are used. Top Roman burial Philadelphia, whose mother died



Savoury Recipes

Chicken dinners are popular now and it can be a dinner in the traditional manner this year. Chickens are plentiful and even turkeys are not the "rare birds"

Grape Ale Cocktail Roast Chicken Giblet cube stuffing Crabapple Jelly-Brown Gravy Baked Potatoes Egg Plant Scallop Buttered Sprouts or Broccoli

Beverage

1½ cups grape juice 1½ cups gingerale

Pumpkin Chiffon Pie

Chill ingredients thoroughly,

To Roast Chicken

weight, per person (dressed the feet and head.)

. . filler in new cottons en- casionally with fat during cook- Book 5 takes up where Ration courages scorch marks. If you're ing. Turn bird bleast side up using old sheeting take time to during the last hour of cookmake a drawstring edge all the ing. Cooking time varies someway round. Bodkin in tape and what with the size and shape skewer through the thickest part of the breast and thigh. Worn out shirts into nifty suit juice show no reddish tinge. A

1/4 cup mild-flavored fat 2 tablespoons chopped onion 1/4 cup chopped celery

4 cups lightly toasted 1/2-inch bread crumbs (about 5 half-

inch slices of bread) 1 teaspoon chopped parsley

11/2 teaspoons salt 1/8 teaspoon pepper 1/4 teaspoon poultry seasoning

about 1/2 cup giblet broth

Simmer giblets in salted water for 30 minutes, then chop fine. Save 1/2 cup of the broth for CANBERRA, Oct. 13 (P)-Dr. dressing, use the rest in the

Eggplant Scallop

1 medium eggplant 3 tablespoons mild-flavored

4 medium tomatoes 1 teaspoon salt

1/8 teaspoon paprika

1 tablespoon brown sugar 3 tablespoons grated cheese

2 tablespoons grated onion Cut eggplant into 1/4 inch browned. Remove from pan and bine salt, paprika, brown sugar and cheese. Sprinkle mixture Mother's Day was established over layers. Repeat layers until with grated onion. Bake in moderate oven, 325 deg. F until eggplant is tender-about 30 min-

Pumpkin Chiffon Pie

31/2 cups cooked pumpkin

1 cup brown sugar

1½ teaspoons ginger

4 teaspoon cloves

½ teaspoon allspice 2 teaspoons cinnamon

1 teaspoon salt 2 cups milk

Cool and serve.

2 baked 9-inch pie shells Bake or steam pumpkin until tender, press through a sieve. Measure and mix with 3/4 cup brown sugar, beaten egg yolks, spices, salt and milk. Cook in the top of a double boiler until thickened, about 20 minutes. Beat egg whites until stiff, beating in remaining 1/4 cup sugar and fold meringue quickly into the pumpkin mixture. Pour filling into the baked pie shells and bake in a moderately hot oven, 375 deg. F, for 10 minutes.

Ration News

Canadians are about to get their fifth ration book. Distribution centres will be opened of vitamin B, the vitamin so easily to pert design. they have been. Here is a color- on specified dates between Oc- many Canadians find hard to do ful thanksgiving menu complete tober 14 and 21, and an army pack into their daily fare, says of 113,000 volunteers will go in- the Nutrition Division. So, of land east of the plains in the to action to see that each of menu planners, give a thought United States have been aband-Canada's 11,500,000 consumers to how oatmeal can be used secures a book.

To obtain Ration Book 5, simthe age must be written on the ready-to-eat cereals. stub after the name.

Go as early as you can, and Allow 3/4 to 1 lb. dressed avoid a last minute rush.

> Retain your Ration Book 4 Book 4 leaves off.

The new Ration Book have a pink cover. It contains more pages because it has coupons to last 50 weeks, instead of the 36 weeks covered by Ration Book 4. Also, sheets of extra coupons are included, in case of any rationing emergency.

The commodities which have March, and tea-coffee ration was removed in September. So. the only commodities now ra-

Are you entertaining out-oftown house guests? You will be | wool to good advantage, say t. doing them an honor by having experts, is to make gloves with about their visit.

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By the Canadian Press

PLAIN, OLD FASHIONED oatmeal is one of the best sources mere often.

It isn't limited to porridge stub on Ration Book 4 and leave bilities of oatcakes, pancakes, at the distribution centre must little to thicken soup and in the personally detach the sheet be- dressing for fowl. There is no fore issuing your new book. In shortage of oatmeal and it costs the case of children under 16, about a third of the price of

> BAKED ONIONS and cheese ment testing kitchen.

cracking with a fresh-as-new and place breast down on a rack | coupons in it as they become six slices of toast in a greased, the "flowers" are added. small peasant flower snow cover. (Don't try to press or crossed skewers in an un- valid. The coupons in Book 4 and shallow baking dish and place on one that isn't or the scorch covered roasting pan, with no 5 are numbered consecutively. onions in it with three-quarters marks will transfer themselves water or fat added. Cook in a For instance, the last sugar of a cup of grated cheese. Beat to your laundery). And remem- slow or moderately slow oven coupon in Ration Book 4 is one egg and one cup of milk tober this: new material for your 300 to 325 deg. F allowing 30 numbered 45, and the first in gether, add one-half teaspoon cover should be washed first minutes to the pound. Baste oc- Ration Book 5 is 46. Ration of salt and one-eighth teaspoon onions. Dot with one tablespoon of butter and oven poach for about 40 minutes at about 350 degrees fahrenheit. This serves

> been in the habit of discarding a needleful of wool? It may sugar, tea and coffee, butter, ety of uses. The day may come meat and preserves. Meat ra- when you'll want to eke ou enough of that color for a reinforcement job or to sew

Sometimes several tiny balis of wood may be left over from knitting multi-colored socks us publish a personal note each finger a different color, knitted into a plain dark palm.

French Hat Styles In Military Lines

PARIS, Oct. 13 (P)- Parisian modistes have already started to work on liberation hat styles whose basic design is copied from American and British type helmets.

The modistes say while the American helmet is more frequently seen on Paris streets, the shape of the high-brimmed tin hat worn by British and Canadian troops lends itself more

An estimated 50,000,000 acres oned as farm land.

COAL SAVERS: Experts have ply fill in both sides of the "K" and cookies. Consider the possi- estimated that the amount of coal saved by installing tightthe stub attached. A volunteer quick breads and cakes. Use a fitting storm windows is more than 350 pounds per window, which means that by using them more than a ton of coal can be saved each year in a home with six windows.

COOKING CAULIFLOWER: Watch your local newspaper on toast: What to serve a fam- When you are using cauliflower in pastels, wine ber it's just an old wives' tale mix and serve. Ice may be add- for the address of your nearest ished family at lunch time is as a vegetable, save some of the distribution centre, the dates a perennial problem for most flowerets to use raw in a mixand hours when it will be open. homemakers, and here's the ed salad, Nutrition Services suganswer straight from the ex- gests. The stalks and tender perts in the Agriculture Depart- green leaves should not be discarded but cooked with the rest blue, popular for after- tizzy of good intentions and boultry is drawn and includes after the "K" sheet has been popular for after- tizzy of good intentions and popular for after- tizzy of good intentions are tizzy of good intentions. find its cover all scorched and poultry is drawn and includes removed at the centre, as you wise and cook in boiling water stalks take slightly longer to will continue to use the remain- until nearly tender, about 15 cook, they should be sliced and Clean, stuff and truss the bird ing sugar, butter and preserves minutes. Drain well. Arrange started a few minutes before

> REFRIGERATOR SENSEL: We speak of "wrapping up against the cold," and when food is put in the refriigerator' wrapped in paper or paper bags, it is literally wrapped up against the cold, for the paper acts as an insulator, preventing the cold from reaching the food.



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Your Assistance Invited

The Daily News is compiling a Roll of Honor which It is hoped may contain the name of every man and woman of this city to serve with the armed forces at sea, on land and in the air. To make this list complete, it is essential to obtain the co-operation of the public as a whole in submitting the names.

It is impossible for the Daily News or any one person to compile the list complete so we are asking YOU to be responsible for the submission of the name of YOUR boy, YOUR girl or YOUR friend.

The following is the information we would like you to fill in and send to-

ROLL OF HONOR EDITOR Daily News,

Prince Rupert

Service (Army, Navy, Air Force) Next of Kin Relation Address Date of Enlistment Date of Discharge If Casualty, Nature and Date Remember, if YOU do not submit a certain person's name, no one else may. You are responsible.

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