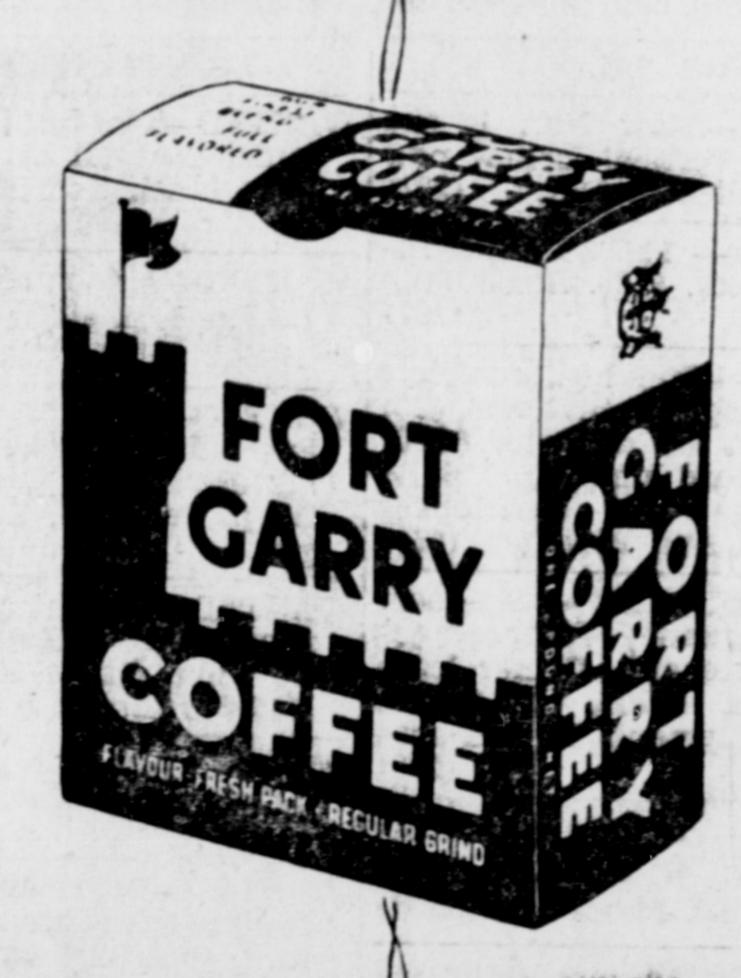


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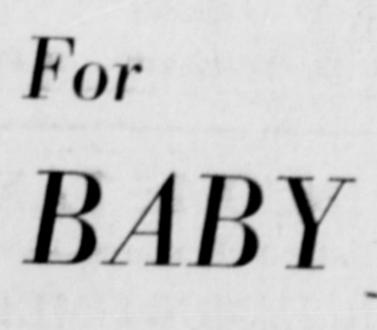
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### ACCENT IS ON GLAMOR

Desire For Return to Elegant Attire Shown in

Models at Couturier Openings PARIS, Sept. 28 () - French designers have decided that the end of the war means women want to get back into elegant feminine clothes.

This attitude is reflected in almost every dress, particularly afternoon and evening shown during the first of couturier openings

with emphasis on the bustline. Tiny waistlines are dramatized by the use of bustles and full flaring skirts.

Jacques Heim, noted for furs and sports clothes, presents a collection of designs all emphasizing and highlighting the feminine figure. He uses lustrous velvets, satins and rustling taffetas for his more formal clothes and dresses up the suave, simple lines of his wellcut spectator sports clothes with such feminine touches as high pockets, tricky collars and sharp shoulder lines.

Madeleine de Rauch, famous for sports and informal gowns, is hitting the same note. Her collection is rich in plaid, one of the season's most popular materials.

While Heim uses quantities of material in the skirts of his sports clothes, De Rauch places primary interest in decorated pockets and sleeves.

Rouff and Worth are showing one hour. Six servings. clothes which will be wearable and practical during the anticipated rigors of the approaching winter.

Worth's large collection accents the short coat in both cloth and fur. His suits are snug with marvellous moulding over the hips, and wrist-length jack-

Maggy Rouff, also shows plenty of short coats, with the favorite swagger type seveneights length.

She makes interesting use of godets in adding flare to skirts. The outstanding trend of the entire collection is extravagant use of material in lavish drapes and pleats, all ultra-feminine and flattering. Afternoon and evening clothes place emphasis on bustles which range in size from moderate to huge.

Rouff, like others, favors tunic dresses, particularly in black.

> ARE BETTER NEW potatoes have more

tender skins and less starch than old potatoes and are ideal Meat Patties With Tomato Sauce for boiling and for serving creamed, mashed and friend potatoes.

# More and Better Meat Meals

The "roaring twenties" saw a temporary eclipse of the virtue of thrift. In those years prodigality was in fashion and the words "a thrifty housekeeper" carried an implication of mean-

The war changed all that and plain old-fashioned thrift was restored to its place among the common-sense virtues.

Applied to meat rationing thrift means more and better meat meals within the allowance The three recipes following use small amounts of meat to

#### and unusually good. Corn and Beef Loaf

1 cup soft stale bread crumbs 2 cups corn, cooked and cut from cob, or canned

make tishes that are substantial

- 1 lb. ground raw beef. l egg, slightly beaten
- 1/2 cup milk 2 tablespoons chopped onion 11/2 teaspoons salt

Pinch of cloves Pinch of cinnamon

Reserve 1/2 cup of the bread crumbs. Combine all remaining ingredients. Pat part of the reserved crumbs onto botton and sides of a greased loaf pan. Add meat mixture and top with remaining crumbs. Bake in a moderate oven, 350 degrees F., for

### Veal With Noodles

- 11/2 lbs. boneless stewing veal 2 tablespoons flour
- 1 teaspoon salt Dash of pepper
- 1 clove garlic, minced
- 3 cups water
- 1 cup canned or chopped fresh tomatoes
- 1/2 cup milk 1 tablespoon sugar
- 1 teaspoon celery salt 3 cups noodles, 1-inch pieces
- 1/2 cup sliced onion

flour, seasoned with salt and ham, egg and corned beef sandperper. Brown in hot fat. Add wiches. There were cigarettes, garlic and water, bring to boil- too, 20-no less-for each cusing point, cover and simmer for tomer. one hour. Add tomatoes, milk, sugar and celery salt and sim- on they had another one-maybe mer until meat is tender, about two-"for the road." 30 minutes longer. Meanwhile Serve on a platter surrounded miss the party. with noodles. Six to eight serv-

1 lb. ground raw beef 1/4 lb. ground beef liver. 1 small onion

## The Experts Say - -

is the steady, even pace that a high temperature shrinks it usually wins in the long run. and reduces the number of serv-This is especially true of foods ings. To get the maximum out a week does you about as much grees F., to 350 degrees F., durgood as having religion only on ing the entire cooking period. Sundays.

For example, Canada's food rules require that a citrus fruit or some other foods supplying vitamin C be eaten every day. The reason for this is that vitamin C cannot be stored by the body to any extent, so that if you eat a large quantity a few days a week the surplus goes to waste and eventually your

may achieve positive progress by carried on to see whether or ly right. not the ailment is connected with a lack of vitamin C or a warm place for a short time. faulty utilization of it.

At this time of year, the vita- carving. min C foods to include in the daily diet are tomatoes, citrus fruits, potatoes and vegetables such as cabbage, brussels sprouts and cauliflower.

Skill in handling food is developed these days with meat rationing drawing upon the resourcefulness of all food preparers, because rationing calls not only for careful buying but also for proper cooking.

The Agriculture Department Home Economists say the oldfashioned way of roasting meat

A Modern Inhalant Method for Relieving the Symptoms of Asthma of Non-Cardiac Nature and Hay Fever

\* CAUTION: Read Literature Thoroughly and Use Only As Directed.

CONSULT YOUR

LOCAL DRUGGIST

VALUE OF FOOD RULES-It in a hot oven and cooking it at needed for good health-for eat- of a roast, keep the oven at a ing the right foods only one day moderate temperature, 325 de-

Cook uncovered, fat side up. Do not add water. Add fat to lean roasts and baste occasionally, and the Anthony Eden black Place rolled or flat roasts on a felt is unchallanged as headwear rack. Turn rolled roasts every for the city worker. The bowler half hour. Dredge the roast with retains its popularity only in flour and season it before cook- Manchester and Birmingham.

Cooking times vary with the meat, thickness, shape of roast, body is short of this necessary and proportion of bone to fat. Use a reliable timetable for vari-Recent experiments, which ous kinds of meat, taking into consideration these factors and next hay fever season, are being try to get the cooking time exact-

Let the cooked roast stand in This makes for more economical

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## Housekeepers

### Old-Fashioned Thrift Means October Ration

2 teaspoons salt 1/8 teaspoon pepper

2 cups mashed potatoes 1 egg yolk 2 tablespoons fat 2 cups canned tomatoes

Mix meat, seasonings, potatoes and egg yolk lightly together; shape into 12 patties. Brown on both sides in hot fat then cook slowly until well browned, 8 to 10 minutes. Remove patties to a hot platter. Add tomatoes to pan, bring to a boil and pour over patties. Six servings.

### CUSTOMERS ARE FETED

Two London Women Throw Real Party for Faithful Patrons of The Blitz

LCNDON, Sept. 28 (P) - Dark E. V. Whiting memories of the dingy years Mrs. E. Becker when sirens wailed and flying Empire Publishing Co. bombs fell were wiped away for Jones Family Market a group of London women when McRae Bros. Ltd. their grocers threw a party.

And what a party it was! Miss Dybhavn & Hanson Esther Gibbins of Walworth and Mrs. T. McClymont her partner, Miss Florence Lee, Benson's Studios decided they should do some- M. T. Lee thing for the customers who had Daily News stuck with them all through the Fair Way Market raids. Bright and early one Wee Tot Shop morning 32 women queued outside their grocery store. At nine o'clock the door opened, and in trooped the customers.

They had their ration books but this time they did not mean as much as usual. Out came the glasses. For the faithful custom ers their was Scotch, gin, rum or beer.

They had a round, plus one for the road. They put on paper

Outside the charabanc driver Cut yeal in cubes, dredge with was loading up 20 cases of beer,

As the glorious loading went

First on the bus was Mrs. Lawcook noodles and onion together rence, 54, who had no alarm in boiling, salted water until clock and had been up since 4 tender, about 15 minutes, drain. a.m., to be sure she would not

> the charabanc. On the way they had a picnic and another oneperhaps two-"for the road."

Off they went to Southend in

There was an accordian along, and the music was fine.

They got right into the swing of things with the other holidayers at Southend. Down on the beach some of them went for a paddle in the shallow water, and one or two even had a real dip.

Then they came home, all tired out and happy, not forgetting the little courtesies to the road.

BOWLER ON WAY OUT LONDON (P) — Demobilized

servicemen are no longer"reaching for their bowler hats" for the bowler is going out of fashion

#### Coupon Calendar October 4- Meat M5, Butter

- October 11-Meat M6, butter
- October 18-Meat M7, butter 12..., sugar ...5, preserves P18 and
- October 25-Meat M8, butter

### RED SHIELD HOME FRONT DONATIONS

Already reported Anonymous Kaien Hardware G. A. Nickerson J. S. Nickerson Major J. Wells Mrs. L. M. Felsenthal Smith & Elkins Thompson Hardware John Bulger Ltd. A. K. Nelson Elio Furniture Mackenzie's Furniture Silversides Bros. Gordon & Anderson 10 donations under \$2 Totals to noon yesterday 629

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Q. How can I make a bleach.

A. Peel a few cucumbers and run them through the meat grinder. Bring the pulp slowly to the boiling point, and then strain through a cheesecloth bag. A little perfume may be added if

Q. How can I make candied

A. Scrape new carrots, cut in 1/4-inch slices, boil in salt water until tender, drain, place in a pan, cover with brown sugar and butter, then brown.

Q. How can I make a fertilizer for potted plants? A. Take the tea leaves that

have been used and put them around the plants. It will also stimulate the growh.

FRENCH FOR VELVET Velours is the French word for

HOW CAN I???

By ANNE ASHLEY

colored crockery, of years, has been shipped TIMELY TIPS Sausage Patties

Utility Crockery

Stays In Britain

STOKE-ON-TRENT, P

28 (P)—The United King

nave to be content

white "utility" cups a

for a while longer, pott

made fine china still

and those carrying

swamped with orders fr

seas. Throughout the

cials say. Many factori-

1 pound pork sausager 1 cup rolled oats 1 teaspoon salt

1/4 teaspoon pepper 1/4 teaspoon sage 2-3 cup water Combine all ingredier

mix thoroughly. Shape into 16 patties a in refrigerator.

Dip patties into beat then roll in fine dry

Pan fry slowly in a



## tirst we subtract, then you ad

Says Elsie: "KLIM Powdered Whole Milk is just fresh fluid milk with nothing removed but the natural moisture "So all you do is to take water, add KLIM, mix and presto! You have creamy milk. Easy, isn't it?"

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