Interior Town Is Thriving

TERRACE PROSPERITY SUSTAINED BY ACTIVITY IN TIMBER INDUSTRY

One Hundred and Fifty Or More Men Given Employment—At Least Six Sawmills In Operation

TERRACE, June 26—There have been changes in Terrace but this is still a very busy community with a solid prosperity based on a volume of activity in the lumber and timber industry which is giving employment to 150 or more men with a volume of output larger than ever previously been achieved here. Cut lumber, poles and ties are being produced in increasing quantities by several operators. There are no less than six sawmills in operation in the immediate vicinity. The principal lumber market is England and Eastern Canada while some is finding its way to Prince Rupert.

The mill operators are:

Little, Haugland & Kerr, Terrace, capacity, 30,000 feet, employing twenty men.

Intervalley Lumber & Supply Co. (C. L. M. Giggey), Terrace and Remo, 20,000 feet, twenty men.

Carl Pohle, Kalum Road, 15,000 feet, twenty men.

Ruckle & Sande, Remo Road, 8,000 feet, 8 men.

Vanarsdol Lumber Co., Copper River, 10,000 feet, ten men.

W. A. Bush, Deep Creek, Kalum Road, 8,000 feet, eight men.

Little, Haugland & Kerr, Intervalley and Pohle are also engaged in considerable production of poles the output of which, under a new set-up, goes one car to Canada and three to the United States.

Hemlock railway ties, being cut in the mills, are finding market these days in England for first grade and the Continent for second grade.

Much of the spruce lumber is ultimately remanufactured into automotive crating.

Little, Haugland & Kerr are starting a new mill at Mud Lake, three miles below Kalum Lake and 17 miles from Terrace. The plant is nearing completion and will be starting operation in about a month. This new mill has a capacity of about 20,000 feet and will employ twenty men.

In addition to the lumber and ties, poles form an important part of the timber output of the Terrace district. About a million feet monthly are being shipped by the various operators.

The Terrace timber industry is attracting quite a few new ptople to the town, the housing accommodation situation here being quite as strained as ever.

SHORES OF LAKE LAKELSE BECKON

Rush of Cottagers and Campers Getting Under Way—Accommodation in Demand

TERRACE, June 26—The seasonal rush toward beautiful Lakelse Lake has commenced and, with schools closing this week, will in a few days be fully under way. There has been an unprecedented demand for summer cottages this year, particularly by Prince Rupert people, now that they can drive right in over the new highway. The number of the sojourners there his summer will be limited only by the amount of accommodation available.

Among the builders of new cottages along the lake shore are Dudley Little and Sam Kirkaldy. Others are also contemplating building, onl ythe shortage of men and materials preventing them from doing so.

Lakelse Lake is one of the resorts of the district which in the post-war should come fully into its own.

TOURISTS

"SKEENA BRIDGE CAMP"

One mile East of Terrace

Box 13 Terrace, B.C.

TERRACE Transfer & Taxi

Storage

WE MEET ALL TRAINS—SERVICE TO ANY POINT IN THE DISTRICT

(H. SMITH)

P.O. Box 167 TERRACE

Going to Terrace for the Week-End?

GET YOUR FOOD SUPPLIES IN OUR MODERN SELF-SERVE GROCERY SECTION.

CITY PRICES — FAST SERVICE

THE SKEENA MERCANTILE

G. McADAMS, Prop. TERRACE, B.C.

TERRACE MACHINE SHOP AND GARAGE

W. C. Osborne V. Imhoff A. M. Williams

Expert Repairs on all makes of cars — Reconditioning Motors — Tractors — Road Equipment — Machine Work — Diesel — Acetylene and Electric Welding

BOX 202 —:— TERRACE, B.C.

Terrace . . .

The Playground of the North

Where the Entire Family Can Get the Most Out of Their Vacation!

SWIMMING — FISHING — HIKING at LAKELSE LAKE

Our wonderland, unspoiled—just a place to take your bed roll and a picnic basket and enjoy the scenic wonder of a wonderful lake and the largest Hot Springs on the North American Continent.

Mr. Brookes of the Skeena Motor Transport will give you his personal attention with any information you wish. Transportation, cabins, train connections, etc., and eager to make your trip an enjoyable one. We are equipped with ample transportation facilities to the lake.

Bus meets Saturday's midnight train and takes you right to the lake and brings you back Sunday in time for return train to Rupert.

BUS — TAXI — TRUCK

WITH TWENTY-FOUR HOUR SERVICE

Our Lunch Counter is open day and night with deliciously prepared Foods, Ice Cream, Cold Drinks.

SKEENA MOTOR TRANSPORT

G. L. BROOKES, Mgr.

SKEENA COFFEE BAR

Good Crops At Terrace

Ample Moisture Has Brought All Lines Along Well; Fine, Warm Weather Needed

TERRACE, June 26—Copious rainfall during the past few weeks has made for splendid growth in all types of crops in the Terrace district. Should there be a spell of fine, warm weather now, conditions would be ideal for a fine harvest from fields, gardens and the small fruit patches.

The famous Terrace strawberries are just commencing to ripen and in a couple of weeks or so will be at their best. The currant and raspberry bushes are also heavily laden with fine fruit. Cherries and apples too are looking well.

Some early haying has also commenced but it will be a few weeks yet before it becomes general. Warm weather is just what the hay crop requires now. So far it is up to standard.

Potatoes have made fine top growth and will soon be in flower. The vegetables are also in good shape.
ing well.

Father of Terrace Woman Succumbs

TERRACE, June 26 — S. P. Lonneberg, father of Mrs. G. L. Brookes of Terrace, passed away at his home in Dickson, Alta., on Saturday. A little over a month ago he visited Terrace.

VEGETABLE SHORTAGES

Onions and Turnips Missing—Sweets To Be in Still Shorter Supply

Shortages have developed in some lines of vegetables due to an interval created by the slowness of new vegetables to appear after the final supplies of last year's vegetables have been used up. Lacking from grocery store shelves are cooking onions and yellow turnips although new potatoes are here in increasing quantities.

It is probable that cooking onions will be scarce until the Okanagan crop arrives because of price differences in Texas and California onions over the Canadian price ceiling.

Most imported vegetables are in light quantity due to heavy demands at their source and the late season in southern B. C. has held back crops in that part of the country.

Bananas are coming in more freely and the first of the fruits are expected shortly. Expected, possibly within a week, are cherries, plums, watermelons and cantaloupe. Oranges are plentiful, selling from 35 cents to 75 cents a dozen.

Rhubarb is selling at three pounds for 21 cents and green onions at five cents a bunch. New potatoes sell for six cents a pound.

A 11 per cent sugar cut to confection manufacturers after July 1 will mean a reduction in supplies of sweet cookies, ice cream and candy. The sugar reduction to confection manufacturers is in line with the general shortage.

Soaps are in short supply but retailers feel that there will be adequate quantities arriving from time to time. Presumably soap is among the articles which have joined cold cooked meats in export to European nations where the need for food and sanitation is intense.

Prices current here are as follows:

Fruit	
Grapefruit, Calif.	.09 and .14
Lemons, doz.	.35 and .49
Oranges, Navel, doz.	.35 to .67
Apples, lb.	.11
Bananas, lb.	.15
Vegetables	
Spinach, lb.	.15
Beets, local, per bunch	.10
Turnips, white, local, bunch	.10
Potatoes, new, lb.	.06
Calif. Carrots, bunch	.09½
Tomatoes, Hothouse, lb.	.38
Cauliflower, each	.15 to .40
Calif. Cabbage, lb.	.09
Lettuce, each	.14
Celery, lb.	.19
Cucumbers, each	.40
Green Peas, 2 lbs.	.45
Garlic, lb.	.70
Asparagus, lb.	.27
Radishes, bunch	.06
Green Onions, bunch	.05
Rhubarb, 3 lbs.	.25
New Cabbage, lb.	.09

FATAL FALL

LONDON (AP) — Graetzer Wolfgang, 21, a refugee living in the borough of Hampstead, forgot the key to his home and started to climb from the window sill of an adjoining room to his window—only to fall 50 feet to his death.

MYSTERY OF AMMUNITION CLEARED UP

TERRACE, June 26—The recent disappearance of 1700 rounds of .22 long rifle ammunition from the Terrace school where it was stored for the use of the school cadet corps has been solved with a sequel of prosecution in Stipendiary Magistrate Will Robinson's court. Two juveniles, charged with theft, received stiff orders of restriction, which the police and parents were charged to see were enforced. Robert Muller and George Hamre pleaded guilty to charges of retaining stolen property and were each fined $50.

Timely Tips

Tissue Wrappings

You can go right ahead and boil that cracked egg. Maybe you need it to have enough eggs to go around the family. First, though, wrap it in tissue paper and the white won't ooze out in that unattractive little frill. When the paper gets wet it seems to close the crack.

What's in the Spoon?

If it is sugar, ladle it out with great caution. One place where you can save sugar is at the breakfast table. Habit, here, often contributes to the sugar shortage. Try using less on your cereal . . . You may even like it much better that way.

Below the Cream Line

. . . there are ounces of nutrition. Never waste skim milk: in it are all the important milk solids except fat and vitamin A. It can be used instead of some, or even all, of the whole milk you use—if you take care to add fats and vitamin A to your diet to make up the difference.

Tile Troubles

That's what will happen if you leave water lying on a tile floor. Tile and marble floors should be washed with soap and water, and a fine scouring powder used if necessary. But water must be wiped up from tiled flors immediately, or the tiles will eventually become loose.

NO GAS TILL AUTUMN

LONDON (AP) — Basic gasoline ration coupon books have been printed and are being distributed to post offices and local taxation offices but it is considered extremely unlikely there will be any gasoline for non-esential driving until autumn at the earliest.

KEEPING HOUSE IN WARTIME

Enjoy the Haunting Flavor Of Sun-Ripe Strawberries

"Doubtless God could have made a better berry, but doubtless God never did." In those words William Butler expressed his sentiments about strawberries over three hundred years ago; sentiments with which most of us are in complete agreement.

The strawberry season is so brief at best that every opportunity of enjoying their haunting flavour must be seized.

A fully ripe strawberry needs very little or no sugar to enhance its flavor, and strawberry desserts stand high in favor for their sugar saving quality.

A few strawberries can be stretched to make a family dessert; combined with egg whites they make a fruit whip; with egg whites and gelatine a chiffon pie. Crushed or sliced strawberries dress up blanc mange. Serve them with custard sauce, as a Fruit Floating Island. Biscuit dough immediately suggests strawberry shortcake, but strawberry Roly Poly should not be overlooked. Neither should these desserts from the testing kitchens of the Consumer Section of the Dominion Department of Agriculture.

Strawberry Crumb Cake

¼ cup mild-flavored fat
¼ cup sugar
1 egg
¼ teaspoon vanilla
1 cup sifted pastry flour
OR 1 cup less 2 tablespoons sifted all-purpose flour
1½ teaspoons baking powder
Dash of salt
1/3 cup milk
2 cups sliced strawberries

Crumb Topping:

¼ cup sugar
1/3 cup flour
½ teaspoon cinnamon
1 tablespoon butter
1 tablespoon mild-flavored fat

Prepare topping first. Sift flour, sugar and cinnamon together and rub in fats. Next prepare cake batter. Cream fat, add sugar and cream together until light. Add beaten egg and vanilla. Mix and sift flour, baking powder and salt, and add alternately with milk. Turn batter into a lightly greased, 8-inch square cake pan. Spread sliced strawberries on top. Sprinkle with crumb topping and bake in a moderate oven, 350 degrees F, for 45 minutes. Serve hot, either plain or with top milk or cream. Six servings.

Strawberry Meringue Pie

1/3 cup sugar
1/3 teaspoon salt
½ cup cold milk
1½ cups hot milk
2 egg yolks
1 teaspoon butter
1 teaspon vanilla
1 9-inch baked pie shell
1 cup sliced strawberries, slightly sweetened
2 egg whites
Few grains salt
2 tablespoons sugar

Mix sugar, flour and salt. Combine thoroughly with cold milk. Stir in hot milk and cook in top of double boiler about 10 minutes stirring constantly. Beat egg yolks, combine with a little of the hot mixture and add to mixture in double boiler. Cook 3 minutes longer. Remove from heat and add butter and vanilla. Pour into baked pie shell. Cover with strawberries and top with meringue made from egg whites, salt and sugar. Bake in a moderately slow oven, 325 degrees F, until meringue is lightly browned, about 12 to 15 minutes.

Note: The uncooked meringue may be folded into the cream filling and the berries used as a topping.

Of General Interest

Coupons Same Value

Every valid sugar coupon will purchase one pound of sugar, and every valid "preserves" coupon one half pound of sugar. The cut of one pound in the ration for June, July, August, October and December does not alter the value of each coupon.

Unaltered Ceilings

While there is a new system of pricing some canned fish, prices for lobster, salmon, sardines and chicken haddies remain the same.

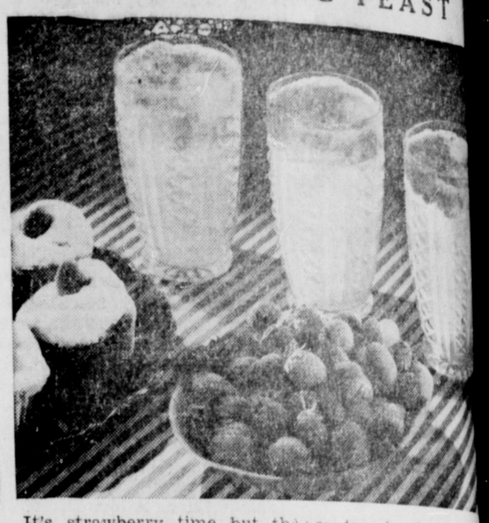
What to do

Members of the Armed Forces who took their discharge without getting applications for ration books should secure the forms from their last Commanding Officer, and submit them to their nearest Local Ration Boards.

Indices for Two Wars

On November 11, 1918, prices stood 53.8% higher than in July, 1914. At the peak of the inflation, July, 1920, the cost of living was listed at 191.6%. Today, Canada's cost of living holds steady at 17.8% above the August, 1939 figure.

A COOLING FEAST



It's strawberry time but the season for these fresh, luscious berries is short. So take advantage of it and serve them in every way possible and on all occasions. Start with breakfast and serve them on cereal, use them in sauces for puddings, decorate cup cakes with a perfect crimson berry. Of course, you'll want strawberry ice cream and that top favorite, strawberry shortcake, whether you make it the old-fashioned way with biscuits, or use the cake variety. For dessert, use plain strawberries and cream (even if it is a light cream)—or strawberries, served whole, with the hulls left on, to dip in powder-sugar and eat from the fingers—delectable!

Do you know that you can drink your strawberries, too? For that afternoon pick-up, or when guests drop in, try a delicious drink made with crushed strawberries and sparkling water or club soda. Sparkling water is a lively mixer for all summer drinks. And, since the summer drink season is at hand, it's a good plan to keep sparkling water on hand for use at all times, always having a bottle or two in the refrige[rator] for immediate use.

Sparkling Strawberry

2 teaspoons fresh str[awberries]
2 tablespoons fresh [strawberries]
1 tablespoon lemon [juice]
Sugar syrup
Sparkling water

Wash and crush the berries and add sugar [to] sweeten. Add the lemo[n juice] and let stand ten minut[es]. Pour over ice cubes in a [glass] and fill the glass with [sparkl]ing water, stirring to [mix the] fruit through the drink.

Omit the ice cubes, [add a] cup of milk and top [with a] scoop of ice cream—str[awberry] or vanilla— or a ball o[f] ice and you have a soda!

FOUR YEARS A[GO] IN THIS WAR

By the Canadian Pre[ss]

June 26, 1941—The Red [Army] yielded from six to 10 m[iles to] the advancing Germans i[n Lith]uania and Poland. Br[est-Lit]ovsk, Poland, fell to th[e Ger]mans. Finland declar[ed it] would maintain her ne[utrality] as long as possible in th[e Ger]man-Russian conflict.

"A Bang-Up GOOD BREAKFAST this Easy Way!"

GIVE the family grand-tasting NABISCO SHREDDED WHEAT topped with luscious fresh strawberries—and watch breakfasts do the "vanishing act". It's mighty tasty . . . and everybody enjoys the oven-fresh whole wheat flavor of this famous cereal.

Made from 100% Canadian whole wheat . . . tender baked . . . it's naturally nutritious—a most delicious way to give the family the wholesome whole wheat nourishment they need. Serve it often.

Look for this familiar package at your food store—THE ORIGINAL NIAGARA FALLS PRODUCT!

Easy to serve

YOU'LL ENJOY IT WITH FRESH FRUIT!

The Canadian Shredded Wheat Company, Ltd., Niagara Falls, Can.

The Seal of Quality

BRITISH COLUMBIA'S

FINEST SALMON

An airy, ankle-flattering addition to your summer wardrobe. In velvety black suede; D'orsay cut for style and comfort $6.45

CUT RATE SHOE STORE

YOU DO MAKE SUCH GOOD BREAD!

Fleischmann's fresh Yeast does it!

4 GENERATIONS

Canadian homemakers give credit to Fleischmann's fre[sh] Yeast for smooth, fine textured just-right-tasting brea[d]. Use it—if *you* bake at home. You'll be pleased, too. Bre[ad] is the cheapest high-energy food you can put on yo[ur] table. It's a good stretcher, too, used with scarcer food[s]. And low in cost. Ask your grocer for Fleischmann's fre[sh] Yeast—with the familiar yellow label—today!

SUPPLEMENT YOUR DIET by eating 2 cakes of FLEISCHMANN'S fresh Yeast every day. This fresh Yeast is an excellent natu[ral] source of the important B Complex Vitamins.

MADE IN CANA[DA]

Smart and Seasonable

When you come in [to] select your pre[sent] prints, why not choo[se] the right accessories [at] the same time?

Smart hand-stitch[ed] gloves in many colo[rs], bags large or small [as] you wish, and hats [so] gay and flattering [that] any you've seen . [These] accessories th[at] will add flavor [to] every outfit.

ANNETTE'S LADIES' WEAR