There is no law to hold them, and the prospect of being directed to take factory work no longer worries them. Very little labor is coming back to the shops to replace them, leaving the grocer short-handed.

The Ministry of Labor com- of the whole chair. men was: "We have never yet stated that queues were due to shortage of labor. We have no comment to make."

Sift together

Stir in

HOW CAN I??? By ANNE ASHLEY

Q. How can I remove oil stains from leather? A. By daubing the spots carefully with spirits of sal ammoniac. After allowing it to remain for awhile, wash with clean

treatment, but be careful not to injure the color of the leather. Q. How can I tighten a chair Insert some furniture glue,

tie it securely, and place aside George Rorie. for a few days. One loose rung is frequently followed by a collapse

Q. How can I remove raindrop spots from new kid gloves? A. Do not allow them to dry, but while still on the hands and damp, go over them gently with

a damp cloth, and it will leave

AINS NO ALUM

SAILINGS FOR VANCOUVER

and Way Points

Tuesday—SS Catala, 1:30 p.m.

Friday—SS Cardena, 10 p.m.

Sailings for Queen Charlotte

Midnight,

Further Information, Tickets

and Reservations

FRANK J. SKINNER

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Fresh Local Raw and

Pasteurized MILK

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Phone 568

Third Ave.

Oct. 12th, 14th, 26th and 28th

Islands every fortnight

Classified Advertising Pays!

Flavory...Savory

... Thrifty!

MAGIC Pork Rolls

1/4 tsp. salt

1 beaten egg

34 cup milk

Grease skillet lightly. Make 6 large thin pancakes

about 5 inches across. When brown on both sides,

heap in centers a filling made of 11/2 cups of

chopped cooked pork moistened with 1 cup gravy

or white sauce. Roll up, place on hot platter and

pour remaining sauce over rolls.

WE WILL PAY A FAIR

EMPIRE CAFE

(Formerly L.D.)

Completely Renovated and

Redecorated

FULL MEALS, LUNCHES

CHOW MEIN, CHOP SUEY

11 a.m. to 1 a.m.

BRITISH

COLUMBIA'S

FINEST SALMON

Red Seal

The

Seal of

Quality

1 tsp. Magic Baking Powder

MADE IN CANADA

CASH PRICE

FOR YOUR USED FURNITURE

PRINCE RUPERT, B.C.

2 tbs. melted shortening

of Miss Northern B. C. to the Atlantic City Beauty Pageant last month really spread to all corners of the world. Georgina, who was Canada's only entrant in the boardwalk beauty claswater. If necessary, repeat the sic, had a lesson in the power of publicity as she was travelling here from her home in Prince George on Sunday. She is staying in the city as the house guest of Mr. and Mrs.

Fame of Miss Georgina Pat-

terson, who carried the ribbon

HER FAME

WIDESPREAD

On the train Sunday a soldier passing Miss Patterson paused with a look half of recognition and half of puzzlement on his face. The soldier carried an impressive array of service ribbons and an overseas insignia on his tunic.

Haven't I seen you some where before?" he began hesit-

Miss Patterson admitted that t was possible.

"I mean, I've seen your picture somewhere. You are Miss Northern B. C., aren't you?"

When Miss Patterson replied affirmatively, the soldier explained how he had recognized her. He was, he said, Pte. James Colussi of Prince Rupert, returning home after four years. in Europe. He had seen her picture, he explained, in a copy of Maple Leaf, the Canadian Army newspaper overseas.

WOMEN INVADE SANDHURST

SANDHURST, Eng. (P)-Almost the last stronghold of masculine exclusiveness—the Royal Military College—is threatened by feminine invasion. It is announced that Auxiliary Terri-

Cheese, Fish and Eggs with Pea Soup To Spin Out Meat

Food isn't short in Canada! eating habits and cook new the rice and mix lightly. dishes . . . if we are still to In a greased casserole, arnourishment we need.

men . . . to use skill and in- over top. foods . . . and exciting varia- ings-6 or 7.

tions to discover. Walk to your own cupboards now-and look over the shelves. First thing you see is canned soup! There's plenty of that around. Soup can serve in a

number of ways. Just for fun . . . we took that oldtime favorite, green pea soup, to see what we could get with its fine flavor and good values. And here's the result! Three grand recipes for the maincourse dish . . . and none of them call for meat! Needed proteins are supplied by cheese, fish or eggs . . . and each dish is different, but equally delicious.

Savory Fish Casserole

1/3 cup raw rice l can green pea soup

l can milk teaspoon curry powder

11/2 cups flaked cooked fish 4 hard-cooked eggs, sliced 1 cup soft bread crumbs I teaspoon melted dripping

Boil the rice in a large amount of salted water until tender (altorial Service girls will likely low 1 teaspoon salt to each quart a training course there of water); drain, rinse with boilling water and drain again.

Combine the green pea soup, But a cut in meat rations milk and curry powder; heat does mean we must change our thoroughly, stirring often. Add

enjoy delicious and flavorful range layers of fish, sliced hardmeals which supply all the cooked eggs, and rice in sauce. Combine the bread crumbs and Yes, it's up to Canadian wo- melted dripping and sprinkle

genuity in their cooking these Bake in a moderately hot oven, days. There are plenty of new 375 degrees, about 30 minutesideas to be tried and enjoyed or until heated through and . . still plenty of appetizing topping is golden brown. Serv-

Eggs in Curried Green Pea Sauce

can green pea soup ½ can milk

1/4 teaspoon curry powder

½ teaspoon salt 1/8 teaspoon pepper

4 hard-cooked eggs, sliced 4 slices hot buttered toast

Cooked bacon chips, optional Dilute the green pea soup with milk and mix in the curry powder, salt and pepper. Heat to busy days of the last few years.

boiling point, stirring occasioneggs and heat thoroughly. toast, sprinkling the top of each

Pea Soup Fondue

1 can green pea soup

1 can milk 2 cups soft bread crumbs

34 cup shredded nippy cheese 3 egg yolks, well beaten

1/4 teaspoon salt Few grains cayenne

1 tablespoon melted dripping 3 egg whites

the egg white until stiff but not Dilute the green pea soup with dry and fold them lightly into the first mixture.

Seasonable Ideas for Housekeepers



having an effect on the pace of burden. It is to be had in plentiour daily lives. Your wartime ful supply as it is a sugarless duties have lessened and, even product. For an extra zippy lemthough there is still much to be chade use sparkling water, or use done, you are finding time for it in mixing a drink with your more leisures to catch up on favorite bottled fruit juice. Try reading, letterwriting, sewing this ice cream soda for a special and all those other little things | treat. that have been neglected in the

For some time to come we'll ally; add the sliced hard-cooked have beautiful fall weather. A good book or magazine story, a Serve on slices of hot buttered bit of refreshment—those are the makings of a perfect hour of with crisp bacon chips, if dequiet. And the perfect refreshment is a long, flavorful drink | ice cream. Fill glass with sparkmade from fruit juice and spark- ling water. Serves :. Note: Or use ling water or club soda. Sparkling | chocolate syrup, extract and water is another one of the items | molasses ice cream.

enne and melted dripping. Beat

(6-cup size) and bake in a mod-

-about 1 hour. Serve immedi-

WIFE OF NAPOLEON

ter the first 10 minutes the tem-

perature should be lowered for

the rest of the cooking time. In

both time and temperature vary

For a double crust pie with an

uncooked fruit filling the oven

should be reduced to 350 degrees

fahrenheit and kept at that tem-

perature until the filling is cook-

ed and the pastry well browned

Time will vary slightly but is

A pumpkin pie is also baked

at 350 degrees fahrenheit after

the first 10 minutes and must be

baked about 30 minutes at the

lower temperature to "set" the

temperature must be a little low-

er to produce a smooth filling

For these pies the oven is reduc-

ed to 325 degrees fahrenheit af-

ter 10 minutes at 425 degrees

With plain custard pie the

with the type of filling.

about 25 minutes.

The Experts Say - -

Tascher de la Pagerie.

tips on baking it.

ately.

Victory and peace are already that makes marketing less of a

New Orleans Soda

1 tablespoon molasses 2 drops peppermint extract

1/4 cup milk 1 scoop chocolate ice cream Sparkling water

Combine molasses, extract and milk in tall glass. Mix well. Add

the milk and pour over the bread Poetry Tie Links crumbs; cover and set aside un-British People I til the crumbs have absorbed the LONDON, Oct. 10 (P)-Viscount liquid. Add the shredded cheese, Wavell, President-General of the well-beaten egg yolks, solt, cay-

Poetry Society (Incorporated) said in a message to the Canadian centres of the Society: "Their heritage of great poetry is one of the abiding glories of Turn into a greased casserole the British race, so that love of poetry should continue to be a erate over, 350 degrees, until set binding link between all peoples of the British Commonwealth. The President is glad to hear of the increased activities of the

Empress Josephine of France was born Marie Rose Josephine and elsewhere."

constituent groups in Nova Scotia, Vancouver, Winnipeg, LOUNGING

> Largest and Finest Stock

and

Modern Etiquette

By ROBERTA LEE

Q. When a girl is with her es-

cort at a night club and wishes

to go to the rest room, what

A. "Will you excuse me" is

Q. When shaking hands how

A. Slightly above the waist-

Q. Does it really show that a

A. Yes, and while this may be

contradicted by some people, it is

person is ill-bred when he chews

high should the hand be held?

should she say?

gum in public?

sufficient.

See some of them in our windows - and many more inside the store.

in Town!

GIFTS Whatever you plan to spend . . . YOU'LL FIND GIFTS HERE

TO SATISFY YOU ...

-:-

Come in and see them

JOHN BULGER LTD.

JEWELERS

THIRD AVENUE

(Opposite Post Office)

Home Miracle All we wanted was the smartest, gayest, most cheerful What we had was one of the dullest, most uninspired living room in the world! and drab rooms on Elmhurst Drive! "At least, we can do something about those draperies," I told Jim. And I ran But the budget!... up some gay, modern-looking material I'd picked up at a bargain. While I was about it, I did a job on new slip-covers, too. In the meantime, Jim fixed up some smart, oversized frames for our prints, and did a re-painting job on the walls. Then a Venetian blind to cover both windows. "Hey! It begins to look like something around here!" he said, a coat of paint... one day. "There's just one thing wrong," I said, "... the floor. And I know how I can fix that up. Without a lot of expense, either!" Next day we looked at Gold Seal Congoleum Rugs —and bought a beautiful one in colors that go wonderfully with the rest of our room.

And it will wear as well as it looks! For Gold Seal Congoleum has an exclusive wearing layer of heat-toughened paint and baked enamel—equal in thickness to 8 coats of best Venetian blinds... floor paint applied by hand. Best of all—it makes cleaning loads easier. Honestly, we believe a professional decorator couldn't have done better! and a beautiful new rug I CAN TRANSFORM YOUR HOME TOO!

We have one - quart Pyrex measuring cups, perfect for mixing baby's formula.

Baby's Own Soap Baby's Oil Baby's Bottles and Nipples Baby's Rubber Pants Baby's Rubber Sheets Baby's Night Gowns Baby's Booties Baby's Cups

Baby's Sweaters

Mussallem's Variety Store

"Where Your Dimes Are Little Dollars"

THIRD AVENUE When Congoleum Rugs are available we will

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We handle Congoleum Products . . . GORDON'S HARDWARE MCBRIDE STREET

A. MacKenzie Furniture Ltd. have them . . .

GOLD SEAL CONGOLEUM

fahrenheit. A clever blending of five different spices is the flavor secret of this extra special pumkin pie. PUMPKIN PIE - Roll plain pastry 1/8 inch thick and a little larger than the pie plate. Fit into the pie plate. Fold back the extra pastry to make an edge of double thickness and flute. Combine 11/2 cups of canned or mashed cooked pumpkin with 1/2 cup brown sugar, 1/4 teaspoon

nutmeg, 1/4 teaspoon ginger, 1/8 teaspoon cinnamon, a dash of cloves, a dash of allspice, 1/8 teaspoon salt and two egg yolks. Beat well. Add 11/2 cups of hot milk and fold in two egg whites, stiffly beaten. Pour into the uncooked pie shell. Bake in a hot oven, 425 degrees fahrenheit, for 10 minutes. Cool oven to 350 degrees fahrenheit and continue baking until filling is set, about 30 minutes. Cool before serving. This recipe makes one nine-inch pie.

The CLO routine is the talk at the Health and Welfare Department Nutrition Division new. The crotic letters stand for Cod Liver Oil and the routine the Division urges is a daily dose for. all members of the family who are still growing. Growing children and adults up to 25 need the vitamin D which, until summer

The pie that graces the aut- | sunshine comes again, cannot be umn dinner table must be per- supplied adequately in any other fection itself, so here are some way. The division reports that along All pastry should have a hot with vitamin D cod and other oven for the first 10 minutes, a fish liver oils supply considerabe temperature of 425 degrees fah- amounts of vitamin A which help renheit. This makes for light give protection against colds. Bepastry and prevents the bottom cause this vitamin is sensitive crust from becoming soggy. Af-

to light, cod liver oil is always put up in dark bottles which should be kept closely covered and stored in some dark place. the second part of the baking Some of the oils should be kept in the refrigerator and some in a dark cupboard at room temperature — instructions on the bottle generally say which.

> We have expanded our business which enables us to take care of all your crating and storage requirements.

PHONE 580

COAL and WOOD

