DY MAJOR ETS ENEMY

etty Ex-Politician Now ith Counsel For Prosecution

SHINGTON, Sept. 20 (AP) i Catherine E. Falvey of the ed sandals and a hat that's

e also wants to climb

n wearing those "sensible" ourselves.

e is the first WAC officer med to the office of counsel, the prosecution of Axis war inals at Paris.

spite her hankerings, Kayhe is known to her associates Thansksgiving dinner. full of zest for her new job. e'll probably question some he criminals, but her main compiling WAC in August, 1942. e practised law in Boston

from 1941 to 1942 was a ber of the Massachusetts legislature. She is a memof the Massachusetts bar, eral District Court bar and bar of the Supreme Court he United States. he has always been interest-

n outlawing corruption from

same sort of thing in a way. on a broader scale," she t's going to be difficult n democracy is dealing with

res that democracy is flex- The nomination went through. Falvey joined the WAC be- summer of 1942. e she thought it was patri-

he state legislature at the flat in London," she says.

Axis War Criminals By JANE EADS

Including Beginnings - Endings Next Monday, Thanksgiving, ed States Women's Almy 1945, and how much there is to has her pretty blue eyes be thankful for this year! nair of high-heeled, toe- Thankful for peace; for the re- fat turn of loved ones; thankful that we live in a land of plenty, though never forgetful of those t Maj. Falvey will have to who have so much less than

on wearing and that khaki Most Canadians will sit down sieve. Melt fat, blend in flour, Add lemon and orange juice some time. As to this year to a real Thanksgiving stirring until smooth. Gradually Place over barely simmering ng an Alp, she doubts the dinner with a fine chicken or will let her go galavant- turkey as the highlight of the meal. But beginnings and endings are important too, and here is a menu and recipes for the soup and a choice of desserts that perfectly round out the

Thanksgiving Dinner Menu

*Tomato Bisque Roast Chicken Mashed Potatoes Giblet Gravy Crabapple Jelly

Baked Pepper Squash ears before she enlisted in Boiled Onions in Parsley Sauce Cabbage and Green Pepper Salad *Mock Mince Pie

> Orange Zabaglione with Silver Cake Beverage

> > Tomato Bisque

28-oz. tin or 1 qt. homecanned tomatoes 1/4 cup sliced onion

3/4 teaspoon salt 1/4 bay leaf

Dash of ground cloves Dash of ground ginger

t's left over from a dictator- time and was up for re-election. mittees. Helen Tweed was the Her orders to go to Fort Des winner of \$3 from the "Moose But by the fact that we have Moines, La., came in July, 1942, Cash." After the meeting deliair trial instead of indis- seven minutes before the city cious refreshments were served inately disposing of war clerk's office closed on the last and Junior Regent Grace McIninals, we are proving that day she could apply for papers tyre was called upon to read a ends of justice are best ad- for withdrawal from nomina- poem she had composed on the istered by democratic pro- tion. In frantic haste she w.O.T.M., this being enjoyed by phoned the clerk to wait for all present. he says this doesn't prove her. He closed at 5 p.m. willydemocracy is soft - "It nilly, and she didn't make i

She heard of her re-election orn and reared in Somer while at the WAC officer can-Mass., where her mother, didate school. She went to Eng-

"My biggest scare of the war was caused by a mouse that as a gift? he was a Democratic member skittered over the floor of my

Deasonable Ideas for Housekeepers Specialties For Thanksgiving 2 tablespoons fat

cup chopped apple

Dash of ground cinnamon

2 tablespoons mild-flavored

Mock Mincemeat

2 cups chopped green tomatoes

1 orange, juice and grated rind

1 cup raisins

2 teaspoons salt

½ cup brown sugar

1 tablespoon vinegar

1/4 teaspoon cloves

1/4 teaspoon ginger

½ teaspoon cinnamon

Moose Women in

Regular Session

Modern Etiquette

thanks her most effusive.

with white apron and cap.

NATIONAL CLOTHING

COLLECTION *

October 1-20, 1945

Have you a coat that you can

A suit, or dress you never wear?

That from your wardrobe, sel

Then GIVE them

A child's dress, somewhat out of

A child with none, will count

Mitts, neatly darned, are very

So give THEM.

Search through your attic, trun

You'll find at least one pair of

Whate'er you give be sure it can

Help clothe some child, woman

The clothes you give will warm

spare?

shoes

style,

dom use.

worthwhile.

and ice.

and box,

socks.

or man.

impart.

So GIVE.

your heart,

And to the needy strength

Renew, through months of

woeful strain-

Courage, 'til "on their feet"

So GIVE GIVE, GIVE!!!

EGGS ABSORB ODORS

flavors very easily, they should

be stored in a cool place, away

be washed before storing, as the

ive coating all its own-one

DIES IN WALES

Roberts, moderator of the North

Wales Association of the Pres-

byterian Church of Wales in

1941 and a former secretary of

BALA, Wales (P)-Rev. D. F.

from onions and other highly

unwashed shell carries a protect-

the pores of the shell.

Since eggs absorb odors and

giving a luncheon?

By ROBERTA LEE

1 tablespoon sugar

1/4 cup flour

2 cups water

Cook tomatoes for 5 minutes. Add raisins, salt and vinegar. Cook for 10 minutes. Stir constantly to prevent sticking. Add other ingredients except apple. let stand overnight. Add apple inch pie.

Orange Zabaglione

Coon tomatoes, onion, salt, Beat egg yolks and sugar in spices and sugar, covered, for 10 | top of enamel or glass double add water and cook over boiling water (do not let water boil) water, stirring constantly, until and beat with a rotary egg beatand cook about 10 minutes long- thickened and very light. Turn er. If desired, ½ bullion cube, into sherbet glasses and serve dissolved in 1/2 cup boiling water, warm or cold. Six servings.

may be added to the soup. Six Note: If an enamel or glass boiler is not available, a bowl. 20 minutes. placed in a pan of simmer water, may be used.

Silver Cake

This Silver Cake makes an ideal accompaniment to the Orange Zabaglione and makes use of the egg whites.

2 cups sifted pastry flour 3 teaspoons baking powder 1/4 teaspoon salt

½ cup mild-flavored fat 3/4 cup sugar

Mix and sift flour, baking

½ teaspoon vanilla 2-3 cup milk 3 egg whites

powder and salt. Cream fat until soft and light. Gradually add just before using. Makes one 9- 1/2 cup sugar, creaming until fluffy; add vanilla. Add flour mixture alternately with milk, beating until smooth after each addition. Beat egg whites until minutes, then rub through a boiler until sugar is dissolved ing 1/4 cup sugar. Fold thoroughly into cake batter. Turn into stantly. Remove from the fire Mrs. Brass had been standing grees F., for about 50 minutes. thickened. Add sieved tomatoes er for 8 to 10 minutes, until Turn cake out on a mack to cool Makes 1 (8-inch) cake or 2 (8inch) layers or 30 cup cakes.

Bake layers in moderately hot oven, 375 degrees F., for about

Pastel Jelly Frosting 1/2 cup pure jelly (grape, crab-

apple, red currant etc.) 1 egg white, unbeaten pinch of salt

Melt jelly in bowl over hot water. Add egg white and salt and beat with rotary egg beater

By ANNE ASHLEY

Q. How can I make a moth

A. Melt togther 4 ounces of

napthalene and 8 ounces of par-

paper and while the solution is

still warm, paint the paper. Then

to be stored.

with a clean cloth.

sharpener.

pack paper away with the goods

and leave covered until the

ed on blunted orange sticks by of science here. Plant and equip-

affin wax. Get some unsized n

until stiff. Cool and spread on cake.

The regular meeting of the Women of the Moose was held last night in the Oddfellows' Hall with a good crowd in at- soup . . . The soup pot which ripped seam or the hems you tendance. General business was discussed with plans made for of the stove and had scraps of tear. Make sure buttons are on the forthcoming bazaar. Reports were read from the various comfinally discarded.

Soup stock spoils quickly and, since there is often more soup than can be used at one meal, it is essential to keep it from spoiling. Laura Pepper, Agriculture Department, Consumer Section chief, suggests: Q. Is it obligatory that a bride

write a note of thanks to someone who has given her a check A. Yes. In most instances, the bride would make this letter of will keep for a week or longer Q. What should be worn by a point every other day, then waitress when her misteress is A. Black, gray, or white uni- heating and refrigeration pre-

Q. Is it proper to say, "There and delicious in flavor uses ripe is no use in me writing to you?" cucumber, obtainable now on the holding them in the pencil ment for production on such a The name Guatemala means A. No. One should say, "There markets. The recipe comes from is no use in my writing to you." the Agriculture Department testing kitchen.

RIPE CUCUMBER SOUP-Brown two tablespoons of chopped onion in two tablespoons of hot fat. Add three cups of peeled, diced ripe cucumber, 11/2 cups chopped ripe tomatoes and 11/2 teaspoons of salt. Cook gently until tomatoes and cucumbers are soft. Meanwhile make 21/2 cups of thin cream sauce. Rub Perhaps some undies, part worn the vegetables through a sieve, adding the pulp to the hot cream sauce. Serve very hot with toasted croutons. This makes six

ONION SOUP—This gourmet's delight is not at all hard to prepare and is guaranteed to become a family favorite. You will require six medium onions, Protect small hands from snow sliced; two tablespoons of mildflavored fat, two tablespoons of flour, 2/3 cup of milk, one quart

> water to cover for 30 minutes, then rub through a sieve. Melt fat, blend in flour and gradually

add the milk, stirring until thickened. Add sieved onions and bouillon, blending well Simmer 30 minutes. Place a slice of toast in each soup plate, add soup and sprinkle with grated cheese. This makes about a quart of soup, sufficient for six serv-

GEORGE DAWES AUCTIONEEER - and -

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The Experts Say - -

SOUP AND CONSERVATION -- saving to look over new clothes Soup of the evening, beautiful before they are worn. Mend the simmered constantly on the back might catch your heel in and meat, bones and left-over vege- tightly and in their proper potables added day by day, dis- sition . . . it's easier than having appeared with the coming of the to replace the set. gas and electric stoves, but these days economy in the use of meat demands that every bit of its goodness be utilized . . . so make soup before the bones are

"If the stock is not to be used immediately, allow it to cool for nickel? slightly, then place it in covered sealers in the ice box. The stock if it is heated to the boiling partly cooled and returned to the ice box. The alternate form, according to the season, vents spoilage."

A cream soup that is unusual

servings.

of well-seasoned bouillon, six

grated cheese. Cook the onions in boiling

slices of toast and 1/2 cup of

A STITCH IN TIME_The old stitch-in-time idea still holds

and in the long run it's time-

SALES CONDUCTED TO SUIT FURNITURE AND HOUSEHOLD EFFECTS

Phone Red 127

VOICE FROM OVERSEAS

Home Recipe

Lemon Pie

Rind and juice of 1 lemon

2 cupfuls boiling water

1 tablespoon cornstarch

2 teaspoonfuls icing sugar

1 cooked pastry shell

1/4 teaspoonful salt

sugar. Brown in oven.

1/4 cup shortening

2-3 cup brown sugar*

½ cup apple butter

½ teaspoon soda.

½ teaspoon salt

2 tablespoons milk

1 cup rolled oats

1/4 cup raisins

and raisins.

F.), 12 to 15 minutes.

the sugar to one cup.

Apple Butter Cookies

(3 dozen cookies)

1 cup sifted enriched flour

½ teaspoon baking powder

½ cup chopped nutmeats.

sugar gradually and cream well.

5. Drop from a teaspoon onto

Prince Rupert

Sti a Choccolate Cocoa

(quick or regular (uncooked)

2 egg whites

2 egg yolks

1 cupful sugar

A voice speaking over 6,000 miles of undersea cable, telephone wire and radio-telephone gave Mrs. William Brass one of Mix together sugar, lemon the greates thrills of her life at rind, juice, egg yolks, cornstarch 7:30 this morning. It was the and salt. Add to boiling water in voice of her son, Gunner Martin stiff, gradually beat in remain- the top of double boiler. Cook Van Cooten, speaking over long until it thickens, stirring con- distance telephone from London.

greased 8-inch cake pan and and cool. Pour into cooked pastry by for the call ever since 2:30 bake in a moderate oven, 350 de- shell. Cover with meringue made vesterday afternoon. It finally with whites of egg and icing came through this morning. She told the Daily News that her son's voice was "as clear is if he were in Canada."

"I think it was the most wonderful thing that has ever hanpened to me," she said. couldn't get over hearing his voice and knowing that he was so far away."

Gunner Van Cooten, who has been overseas for three years told his mother and Mr. Brass that he was "feeling fine" and that he is hoping to get back next month.

A member of the Canadian Army of Occupation, attached to . Cream shortening; add the 14th Field Regiment R.C.A. Gunner Van Cooten is spending 2. Add egg and beat until three weeks leave in London. At light and fluffy; blend in apple the conclusion of his leave he will return to his duties in regi-3. Sift together flour, baking mental paymaster's office in powder and salt; add to creamed mixture alternately with the

Mrs. Brass believes the call was the first made from over-4. Add rolled oats, nutmeats seas to anyone in Prince Rupert since the end of the war.

greased baking sheet and bake Nazis' Files Reveal in moderate oven (375 degrees British Gallantry

*For sweeter cookies increase LONDON, Oct. 4 (P)-A picture, taken from the files of the Germans, illustrates how the Victoria Cross was won by the captain of the destroyer Glowworm, nearly five years ago. It shows the gallant but hopeless fight against a ship immensely superior in arms, the German heavy cruiser Hipper.

Mrs. G. N. McInnes, Terrace; The photograph, taken from Sgt. W. D. Ingoldsby, city; Rev. the bridge of the Hipper just Q. How can I make a cleaner Melvin T. Stronstad, Smithers: before the destroyer sank, re-David Purcell, Seattle; Owen veals the Glowworm laving A. Use equal parts of liquid Burdette, Sunnyside Cannery; smoke screen 400 yards ahead of ammonia and alcohol and stir in H. S. Bridgeman, Vancouver; the bow of the German cruiser, whiting to the consistency of a Kay Mah Fan, Sunnyside; W. and in the process of firing two torpedoes. Both missed, passing paste. Apply with a soft cloth H. MacElroy, Prince George. down each side of the Hipper.

The captain of the Glowworm, cream dries. When dry, polish LARGE SCALE PRODUCTION BANGALORE, India (P) — One Lt. Cmdr. Gerald Roope, died in Q. How can I sharpen orange hundred million units of pen- the action. There were only 31 cillin will be produced every survivors from the destroyer. A. The points can be renew- month by the Indian institute

LAND OF TREES vast scale are being installed. land of the trees.



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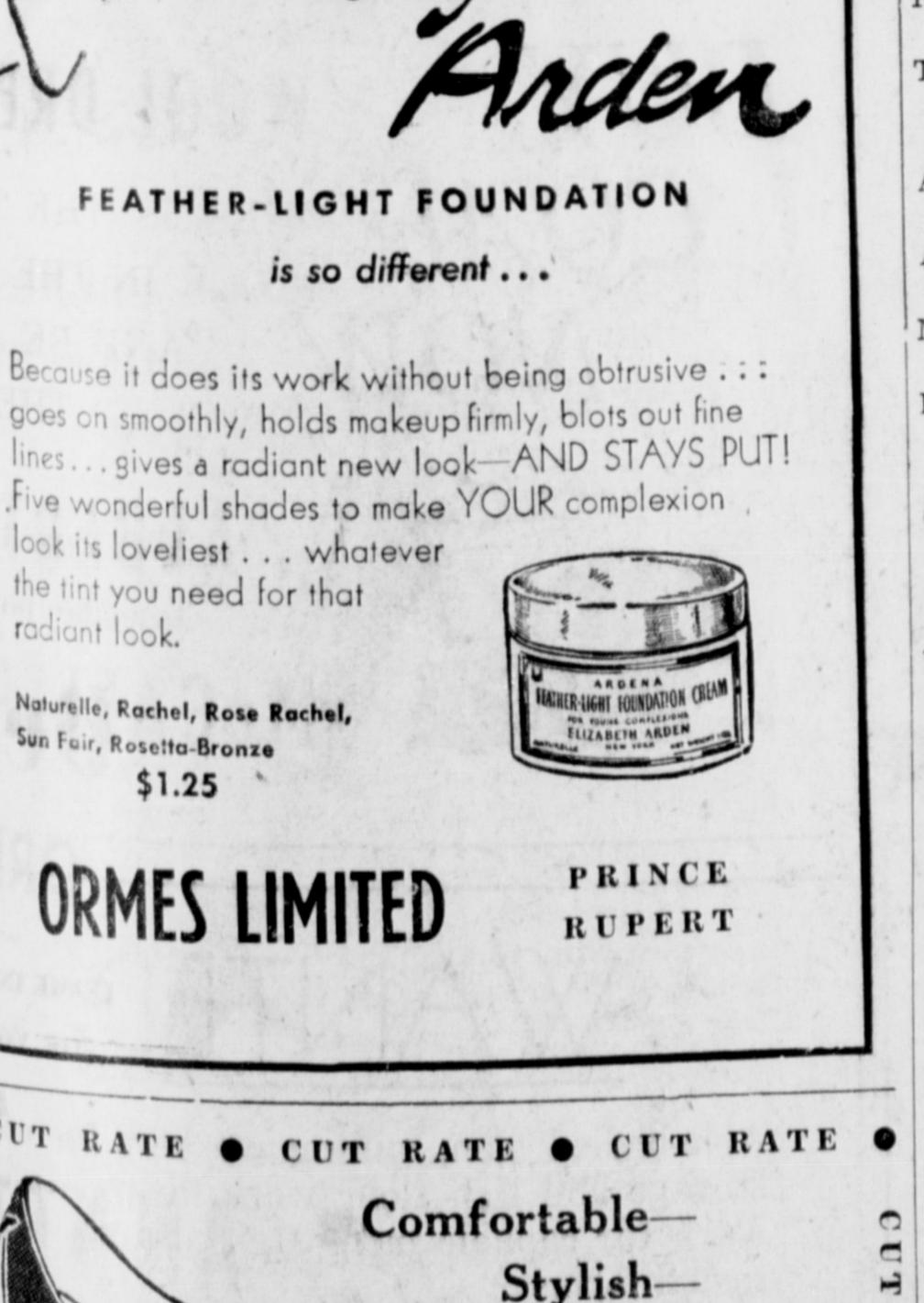
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