KEEPING HOUSE IN WARTIME

Proved for Versatility s Best in Summer Months

roast needs the addi-

at and occasional bast-

ng cooking. The oven

e kept at 325 degrees F.

o 35 minutes per pound

ary for thorough cook-

bland flavor of a veal

improved if a savory

is used, but go easy on

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steurized MILK

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Many people like a

meat long prized by chance to permeate the meat ours of good food for its and the moisture of the sauce y and delicate flavor, is keeps it juicy and tender. best in the summer Casserole cooking is ideal for

the cook too, for once the case it is the meat of a serole is in the oven it requires do move quickly before mildew imal, veal lacks fat and no further attention till dinner larger proportion of con- time.

vill tend to be dry and ful often during the next few

Veal Corn Bake

- of veal
- 2 tablespoons flour
- ½ teaspoon salt 1/4 teaspoon pepper
- 3 tablespoons mild-flavored
- 1 can cream-style corn (21/2)

ted lemon rind or juice 1 cup milk le cooking is ideal for half-inch slices. Combine flour, patch on to a piece of paper. flavor of tomatoes, salt and pepper and roll meat This makes the patch firm, and ing prices, housewives can make what will you, has a slices in mixture. Melt fat in much easier to handle when sure that sugar won't go to 25 and milk and pour over meat. into place the paper can of course the last war. Cover and bake in a moderately be removed. slow oven, 325 degrees F., for 11/2 hours. Remove cover and bake 1/2 hour longer. More milk may be added during cooking, if

Veal Patties With Cream

11/2 pounds ground veal

necessary. Six servings.

- 11/2 teaspoons salt
- 1/8 teaspoon pepper 1 tablespoon finely chopped

- 2 cups soft bread crumbs
- 1/4 cup fat
- 3 cups milk
- 3 tablespoons flour

Combine veal, salt, pepper. mion, slightly beaten egg, and crumbs. Divide into 12 portions and shape into patties. Melt fat in frying pan and saute patties until brown on both sides. Drain off fat. Pour 2 curs of milk into pan, cover and continue to cook patties over low heat for about 1/2 hour. Remove patties from pan. Combine remaining 1 cup of milk with flour to make a smooth paste and add slowly to liquid in pan. stirring constant ly until thickened. Add extra salt and pepper to taste. Pour gravy over patties and serve. Six

servings. Veal Casseroie

- pounds knuckle or breast
- of veal 3 tablespoons flour
- 16 teaspoon salt
- 14 teaspoon pepper
- 3 tablespoons bacon fat. 1/2 cup chopped onion
- 1 cup peas 2 tablespoons chopped pars-
- 2 cups canned tomatoes
- 2 bay leaves

Remove bone and sinew and cut meat in small pieces. Combine flour, salt and pepper and roll pieces of meat in mixture. Melt fat in frying pan, add leaves. Cook for 5 minutes, remove bay leaves, and arrange alternately in casserole with veal. Add tomatoes, cover and bake in a moderately slow oven. 325 degrees F., for 2 hours. Six

uffled blouse with short sleeves and jabot.

Comes in white and pastels. We have

other styles fit for your every

occasion.

"We Lead . . . Others Follow"

Timely Tips

Dried Out

If the family has gone on bread holiday, resulting in a lot of stale bread in the bread box, the bread certainly does not syrup. need to be just wasted . . . but gets on the ocene Dry slices and crusts can be ground up to use selling at so much per pound. sue, and if improperly the during the port for in meat loaves, toppings, etc. The ceiling for fresh new vege-Larger nubs and pieces of loaves can be sliced and used as Melba toast, French toast or French toasted cheese sandwiches. The nice thing about these toasts is that they made a subsanial ed from the U.S. lunch or breakfast and use up a fine lot of the stale bread.

Straight Patch

Do you ever have to apply a patch? Reasonable supposition in these days of wearing out and making do. A handy stunt Remove bone and cut meat in is to pin, or better, baste the

HOW CAN I??? By ANNE ASHLEY

Q. How can I prevent cloudylooking mirrors?

A. Do not place minrors where the sun shines directly on them. It will make the surface cloudy and spot it.

Q. How can I keep woolens

A. When laundering woolens, rinse them in the same temperature water as that in which they were washed. They will be nice

Of General Interest

Coupons Buy Less Syrup

Preserves coupons, good for the purchase of one quart of maple syrup since last February, have now reverted to their regular value of 24 fluid ounces of

Know Your Ceilings

Root and fresh vegetables are under definite ceiling prices, tables in most cases is higher than for root vegetables. However, these are likely to decline from June 1, when home-grown vegetables replace those import-

New Potatoes

From May 25 to July 17, new potatoes will sell at about 5 cents a pound. Prices will be correspondingly lower as the season

Housewives on the Alert

By continuing to pay only ceilfrying pan and saute meat until matching it exactly to the mate- cents a pound, flour to \$7.00 a well browned. Arrange pieces in rial and fitting it to the tear, bag, lard to 42 cents a pound, as greased casserole. Combine corn After the patch has been basted they did in the inflation after

Buy War Savings Stamps

NOTICE

The Daily News wishes to draw attention to the rule that classified and transient advertising is payable in advance at the office at time of presenting copy for advertising. Those desiring to advertise in this manner in the Daily News are asked to assist the office and respect this rule by refraining from telephoning classified adver-

-- Classified Advertising --TERMS CASH

Classified Advertising is payable to the office at time of Submitting copy for insertion. Please do not ask for credit.

FUNERAL NOTICE

M. Bunoz. Chlate of Mary maculate, will take place at officiate, assisted by Bishop J. L. Coudert. No flowers by re-

FOR SALE

size 34; suitable for wartime windows. Apply Mackenzie's Furniture.

FOR SALE-Large outoard motor and boat. Phone Black 981 after 6 p.m.

FOR SALE - One used folding baby buggy, and high chair, in good condition. Phone Black 903.

FOR SALE - Three-blade 14" propeller, 9-ft. shaft, stuffing box, bearings, etc. Also 3-5 lb. onion, peas, parsley and bay and 2-11 lb. trolling weights. Apply Box 15 Daily News. (130)

FOR SALE-Studio lounge and sewing machine. Good con-Call at Enterprize Fruit Market.

FOR SALE - Boat "Georgina, length 30 ft., beam 7.6 ft.; 10

cartons. 5 lbs. and 11 lbs. sizes at 10c and 15c. The Variety

FOR SALE—Pre-war baby buggy. Fhone Blue 877. (131)

MACHINERY

DRAGLINE, P. & H., 3/4-yard, 45-foot boom; 1 yard bucket; Wisconsin motor, completely everhauled, now working job. Other equipment available. Leventhal & Co., Machinery Agents, Winnipeg.

TO SAW better lumber more economically, use the modern and up-to-date type National Portable Sawmills, manufactured by National Machinery Company Limited, Vancouver, LOST - Saturday between Vic-

PERSONAL

tive. 2 weeks' supply \$1; 12

DANCE NOVELTIES, paper hats, horns, ticklers, etc., now obfor Dance Novelty bureau.

PERSONAL — Would dressmaker who advertised in Daily News several weeks ago, phone U.S. Signals 295 between 1 and 3

FOR RENT

FOR RENT-I.O.D.E. Hall. Phone 83 for particulars.

HELP WANTED

WANTED-Urgently, housekeeping room, for married couple. No children. Apply Box 16 Daily News.

WANTED-Truck driver for local Cartage Co. Permanent job for right man. Good working conditions. Apply National Selective Service A.M. 181. (132)

WANTED - Reliable woman to care for baby daytimes. No. 12 Palmer Apts., between 6 and 7

WANTED - Reliable woman to care for baby, daytimes. Room, Phone 78 or 1376 6th Ave.

HELP WANTED -Two competent stenographers. Good working conditions and salary. Splendid opportunity for advancement. Apply Philpott-Evitt & Co. Ltd.

WANTED IMMEDIATELY -Practicle nurse or housekeeper, free to enjoy summer at Okanagan resort. Good wages. Apply Box 13 Daily News.

WANTED

WANTED-Suite or two rooms. furnished or unfurnished. Apply Airmen's Mess, R.C.A.F.,

WANTED - Record player, any condition. Black 951:

Notify Box 14, Daily News.

WANTED - Lady's bicycle, in good condition. Phone Black

WANTED - By two respectable office girls, a housekeeping room or small apartment. Please call Miss Watrin at Imperial Oil Ltd., phone No. 532, before 5. (130)

ROOM WANTED-Army officer and wife urgently in need of a single or double room. Phone 646 business hours.

LOST

tory Cafe and American Motorpool, 2nd Ave., pair of shellrimmed glasses in black leather case. Please leave at Daily News.

\$5, at all druggists. LOST—Corner 3rd Ave. and 8th Street, set of upper false teeth. Finder please return to Daily News.

tainable at Northern Distribu- LOST-Lower set of false teeth. tors, 210 4th Street, agents Please leave at Daily News.

> between Ninth Ave. and De-Jong's. Finder please notify Hyde Transfer.

owner's garage, one boy's and one girl's C.C.M. bicycle, both red. Anyone having information please notify City Police.

An Intelligence Test

Can You Swallow This Tory Humbug?

It is little compliment that the Progressive-Conservative party, in its bid for votes at the polls on June 11, pays to the intelligence of the people of Canada, especially the workers, whose production in the war effort contributed so magnificently toward the defeat of the European enemy and, indeed, amazed the world.

In a large advertisement in the Daily News on Saturday, the Progressive-Conservative party says:

"'King or Chaos' of the 1940 election campaign has been King AND Chaos ever since. National unity, to which the King government has paid only lip service, was sold for political advantage in time of gravest national emergency."

Since the Progressive-Conservative party is so keen about criticizing the King manpower policy which its own leader, John Bracken, has extravagantly described as "The Greatest Hoax ever perpetrated on a nation," it might be worth considering the record of what this party, which now suggests there should have been conscription in Canada from the start of the war, was saying itself in the 1940 federal election campaign.

Here is what Gordon Graydon, House leader of the Progressive-Conservative party in the absence of John Bracken, said on February 5, 1940 (as reported in the arch-Conservative Toronto Telegram):

"As Peel candidate of the National Government party, I will not support conscription if I am a member of the national government. In the last war conscription raised only 10,000 men for overseas and created a national disunity which I hope will never again appear in Canada."

And, if that is not sufficient, we recall how Howard Green, than whom there is no stauncher Conser-

vative, declared in Kerrisdale, March 22, 1940, that he was opposed to conscription "not only because it was a failure in Canada in the last war but because it might cause civil war now."

Now behold Mr. Graydon, Mr. Green and the others, in the endeavour to detract from the credit due the Mackenzie King government for its magnificent war record and for its very real rehabilitation program, trying to draw the diversion of manpower over the real issues of the day.

If there has been chaos in Canada, two of the most influential of Mr. Bracken's lieutenants in the present campaign should accept some of the responsibility for bringing it about. Right or wrong, they too feared the situation which might be created if conscription were adopted.

The only chaos Canada has experienced from King is in the minds of die-hard adherents of a party who conveniently forget the type of chaos which Bennettism produced in Canada between 1930 and 1935.

The Tory propagandists, of course, fail to itemize the Mackenzie King chaos. Of course, they do not suggest that the development of the British Commonwealth Air Training Plan, the Ogdensburg agreement providing for permanent joint defence of Canada, and the Hyde Park agreement for economic co-ordination in war production and continental defence were contributing factors to "chaos."

The fact of the matter is that the Progressives did not find any 'chaos' in Canada until, for political expediency, they about-faced on conscription last fall, when there was no chance of their being held responsible, and fomented 'chaos' talk themselves.

ARE THE INTELLIGENT VOTERS OF CANADA GOING TO BE HUM-BUGGED BY THIS CHAOS RUBBISH OUT OF APPROVING THE MACKENKIE KING RECORD AND AGAIN IMPOSING THEIR TRUST IN THE GOVERNMENT WHICH HAS BROUGHT THEM THUS FAR WITH SUCH EMINENT SUCCESS AND IS READY AND WILLING TO TAKE THEM THE REST OF THE WAY TO FINAL VICTORY, REAL PEACE AND LASTING SECURITY?

MAKE NO MISTAKE --- The only way you can help to keep this fine government in Canada is to

Vote for Applewhaite

-Published by Prince Rupert Liberal Committee.