

Fall Display

JOB'S DAUGHTERS
fashion show
CIVIC CENTRE AUDITORIUM
Friday Night . . . This Week . . . 8 o'clock
Styles by Wallace's Dept. Store

*"Mom,
it's a
Braw
Whisky"*



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Produced in Scotland

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The Experts Say . . .

VERSATILE APPLE—For the modern housewife, the apple evidently is becoming one of the most "versatile" of foods. She still can bake it in a pie, or turn it into sauce for pork. But there are other uses too—she will try it in a stew and an apple with some ham is about the finest dish what am.

Seriously though, home economists recommend apples baked with ham as an ideal meat course.

Ingredients: One slice of uncooked ham (about 1½ inches thick); one teaspoon dry mustard; two teaspoons vinegar; two apples; one-half cup brown sugar; one teaspoon butter.

Trim rind from ham. Mix mustard and vinegar together and spread on ham. Slice apples thin and spread in layers of ham. Sprinkle with brown sugar and dot with butter. Bake in a moderate oven (350 degrees Fahrenheit) until ham is tender—about 45 minutes.

These food experts recommend adding a half cup of grated raw apple to beef stew or chicken soup. They say it adds a new and interesting flavor.

Apples also have gained favor in salads and pickles and, of course, it's hardly necessary to mention that they're still popular in pies and desserts.

Another agriculture department recipe is steamed apple pudding—an ideal cold weather dish.

Ingredients: 1½ cups grated apples; one cup carrots (grated); one cup chopped raisins; 1½ cups sugar; 1 cup chopped beef suet; two cups flour; one teaspoon soda; one teaspoon cinnamon; one-half teaspoon ground cloves; one-quarter teaspoon salt.

Mix all ingredients together sifting soda and spices with flour. Pour into large buttered mold and steam three hours individual molds require 1½ hours steaming. Serve with hot pudding sauce.

Recent suggestions that cheese and apple pie be served tourists as Canada's favorite dish finds the agriculture department with a recipe for apple-pie with cheese crust.

Line pie plate with pastry and cover with layer of thinly sliced apples. Allow about two tablespoons of sugar to each apple. Sprinkle sugar, mixed with

TERRACE TOPICS

Miss M. Crawford and Miss E. Little of Prince Rupert spent the week-end at Terrace.

Mrs. McLaren has returned from the south where she has spent the past four months visiting her daughters at Trail.

Mrs. E. Hodson returned recently from a two months' holiday visiting different points in the south, going as far as Cranbrook at which point she was marooned during the recent railway strike.

Mr. and Mrs. G. E. Moore of Prince Rupert arrived on Saturday morning's train to spend the Thanksgiving week-end with Mr. and Mrs. Norrington. On Saturday they drove with the Norringtons as far as Telkwa where they stayed till Monday afternoon and then returned to Terrace. On Tuesday they returned by car to Prince Rupert.

PAPAL ELECTIONS

A vote of two-thirds plus one of the electing Cardinals is necessary for election of a new Pope.

a little cinnamon or nutmeg over the apples. Dot with butter. Repeat until pie plate is well filled.

Roll one-half cup grated cheese into pastry for upper crust. Cover apples with cheese crust. Bake in a hot oven (425° Fahrenheit) for 15 minutes. Reduce heat to 350° Fahrenheit and bake for 20 to 30 minutes longer or until apples are tender.

Handicraft Course Drawing Students

Twelve students have been enrolled in each of four handicraft classes under Miss Jean Travis at the Civic Centre this week and next. The classes started Tuesday.

In the afternoons this week, instruction is in stencilling. Next week it will be in lino block printing. On alternate evenings both this week and next, instruction is in practical design and fundamental leather work. One of the foremost handicraft experts in the province, Miss Travis began organizing teaching of leather work at the Civic Centre in 1948. She has been sent by the University of British Columbia. The object of the stencilling class is to create original designs for cloths. The lino blocks are for printing. From here, Miss Travis goes to Masset, where she will continue her courses.

More Manitoba Floods Feared

WINNIPEG—A possibility of more floods was acknowledged in Winnipeg Wednesday, even in admitting the effectiveness of measures that have already been taken to cope with the damage and loss suffered in the Red River valley last May and to prevent recurrence.

Today, there is a heavier flow noted in the Assiniboine and Red

Rivers, and across the American border the present watershed situation is being studied. Conditions, for the better, may change before next spring, but the outlook now cannot be said to be promising.

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