

Elevator Taxation

A letter from the Dominion government read at the city council meeting last night stated the government was prepared to make a grant to the city in lieu of taxes on the elevator. The grant would amount to one half what the city would normally collect in taxes less a deduction equal to the services not used by the elevator.

Ald. T. B. Black said the grant was one issued without solicitation.

City Clerk H. D. Thain said a preliminary estimate as to the amount that would be derived from that source was between \$10,000 and \$12,000 but that there would have to be a more thorough appraisal. Ald. George B. Casey said the Shell Oil Company had leased part of the property from the government and that would have to be taken into consideration when the ap-

Transferred To Burnaby

Edward L. Coughlan, district supervisor of social welfare here since 1947, is being transferred to Burnaby in a similar capacity and, with wife and family, will leave this Thursday night on the Prince George for the south to assume his new duties.

Mr. Coughlan's successor here has not yet been named but, pending an appointment, the local social workers, Dyke McMillan, Frank Healy and Miss Joan Vivian, will carry on.

praisal was made:

The matter was left in the hands of the city clerk and finance committee to report to the government what the appraisal amounted to.

CFPR RADIO DIAL

1240 Kilocycles

(Subject to Change)

TUESDAY—P.M.
4:00—Lyrically Yours
4:15—Stock Quotation and Int.
4:55—Heroes of the North
4:45—Lyrically Yours
4:55—CBC News
5:00—International Comty.
5:10—There's Music in the Air
5:30—Variety Bandbox
6:00—Supper Serenade
6:15—Sammy Kaye and Orch.
6:30—Musical Varieties
6:45—Talk by Jr. Chamber Commerce
7:00—CBC News
7:15—CBC News Roundup
7:30—Leicester Square to Broadway

8:00—Science Reporter
8:15—Nation's Business
8:30—King Edward Christmas Show
9:00—Piano Moods
9:15—Vancouver Symphony Pops Concert
10:00—CBC News
10:10—CBC News
10:15—Miscellany

1030—The Skeleton Key
11:00—Weather Report
11:04—Sign Off

WEDNESDAY—A.M.
7:00—Musical Clock
8:00—CBC News
8:10—Here's Bill Good
8:15—Morning Song
8:30—Music for Moderns
8:45—Little Concert
9:00—BBC News & Comty.
9:15—Morning Devotions
9:30—Morning Concert
9:59—Time Signal
10:00—Morning Visit
10:15—Carson Robinson and His Buckeroos
10:30—Melody Time
10:45—Robin Hood's Musical Kitchen

11:00—Kindergarten of the Air
11:15—Roundup Time
11:30—Weather Report
11:31—Message Period
1:33—Recorded Interlude
1:45—Scandinavian Melodies

P.M.
2:00—Mid-Day Melodies
2:15—CBC News
12:25—Program Resume
12:30—B. C. Farm Broadcast
12:55—Recorded Interlude
1:00—The Concert Hour
1:30—Musical Program
1:45—A Good Wife: Comty.
2:00—B.C. School Bdct.
2:30—Records at Random
2:45—Today's Guest
3:00—The Music Box
3:15—Don Messer and His Islanders
3:30—Listener's Choice

Timely Recipes

ORNAMENTAL COOKIES

1½ cups sifted flour
1 teaspoon soda
½ teaspoon salt
2/3 cup shortening, soft
1 cup brown sugar
1 egg
¼ cup water
2 cups rolled oats (quick or old-fashioned, uncooked)
1—Sift together flour, soda and salt into a bowl. Add shortening, sugar, egg, water and vanilla. Beat until smooth, about 2 minutes.
2—Fold in rolled oats.
3—Roll out on lightly floured board to ¼-inch thickness; cut into santas, stars and trees with floured cookie cutter.
4—Bake on greased baking sheet in a moderate oven (350° F.) 12 to 15 minutes.
5—When cool, spread the cookies with confectioners' sugar frosting. Decorate with sugar, candies or coconut.
6—Cut red ribbon in 12-inch lengths and fold in half. Spread back of each cookie with frosting; place centre of ribbon in moist frosting on back of cookie; mount on 5-inch paper dolly. When frosting is dry, tie on your Christmas tree. Makes 3 dozen cookies.



CALGARY FLOOD RESCUE—Mr. and Mrs. E. T. O'Hara, their two baby daughters and a friend are rescued from their home during the flood of the Bow River in Calgary. Basement and first floor of their home were inundated, with the water about four deep deep outside the front door. (CP PHOTO)

Victoria Report

... by J. K. Nesbitt

British Columbia Disappointed—Daylight Saving Again—United States Best Customer

VICTORIA.—British Columbia's case for more money from Ottawa collapsed with a loud crash and Acting Premier Herbert Anscomb came home from the national capital disappointed but philosophical.

This province believes it should get much more than it does now because, under its agreement with

Ottawa, it may not collect personal income and corporation taxes.

Prime Minister St. Laurent bluntly told the Dominion-Provincial conference that, because of the grave world situation, the federal government will need all the money it can get for defence purposes.

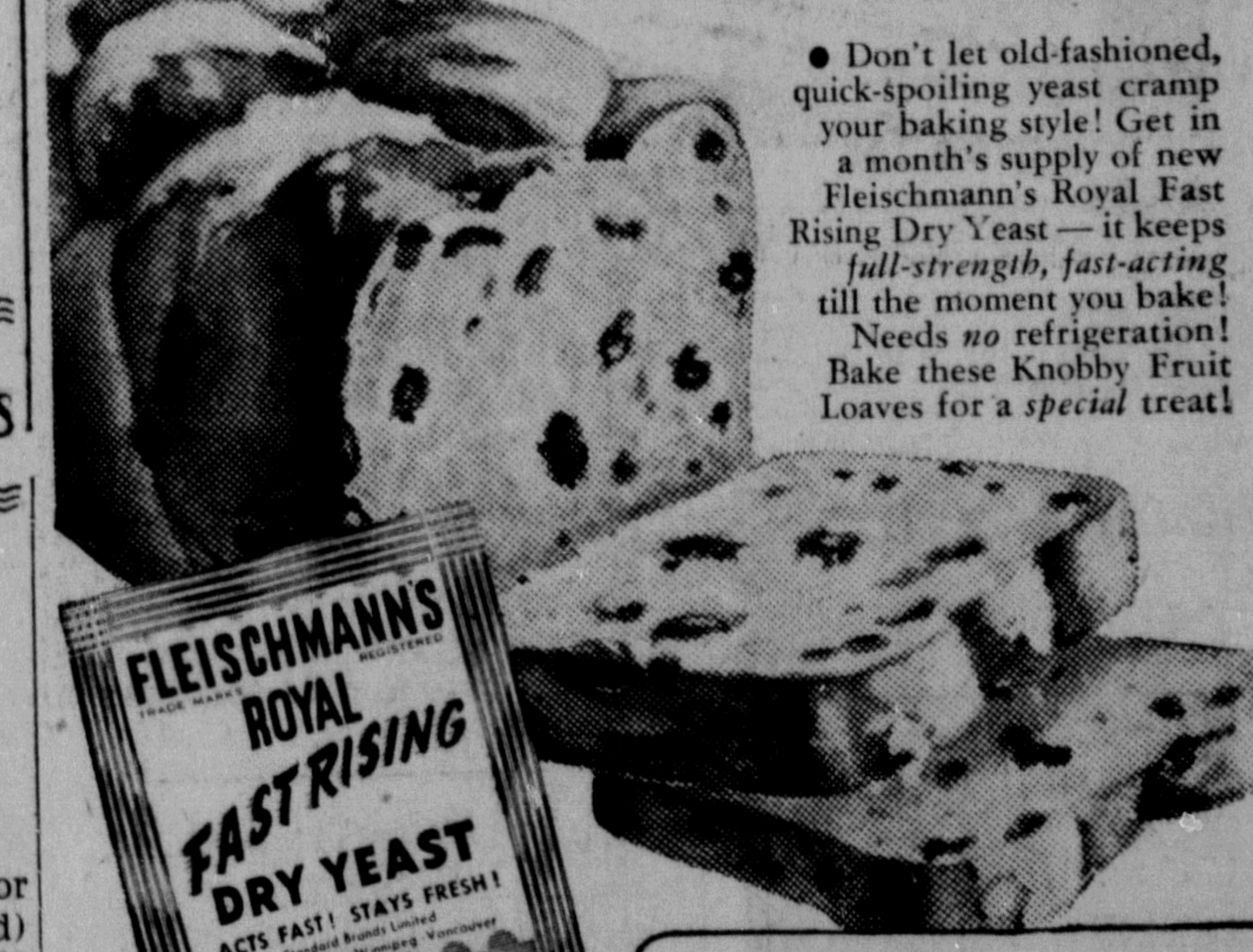
Mr. Anscomb made a good case for this province. In police, financial language he told Ottawa how much B.C. has lost because it gave up its right to income tax.

He said: "If there had been no tax agreement and if the tax rates prevailing prior to the withdrawal from the fields of corporation taxation, the personal income tax and succession duties had been retained, it is estimated that this province would have collected more than \$41,000,000 from these sources in the fiscal year 1949-50, as compared with the corresponding rental payment of \$24,500,000 for that year."

The old argument about daylight saving is up again. The advisory board of B.C. Farmers' Institutes wants the government to hold a plebiscite before it again brings in daylight saving.

A plebiscite, of course, wouldn't do the least good. The people in the cities would vote for daylight saving and the people in

Fruit Bread — made with New Fast DRY Yeast!



● Scald 1½ c. milk, 2 c. granulated sugar, 2 tps. salt and ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ¾ c. lukewarm water, 3 tps. granulated sugar; stir until sugar is dissolved. Sprinkle with 3 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes. THEN stir well.
● Add lukewarm milk mixture and stir in 2 well-beaten eggs, ½ c. maraschino cherry syrup and 1 tsp. almond extract. Stir in 4 c. once-sifted bread flour; beat until smooth. Work in 2 c. seedless raisins, 1 c. currants, 1 c. chopped candied peels, 1 c. sliced maraschino cherries and 1 c. broken walnuts. Work in 3½ c. (about) once-sifted bread flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and

KNOBLY FRUIT LOAVES

grease top of dough. Cover and set in a warm place, free from draught. Let rise until doubled in bulk. Punch down dough, turn out on lightly-floured board and divide into 4 equal portions; cut each portion into 20 equal-sized pieces; knead each piece into a smooth round ball. Arrange 10 small balls in each of 4 greased loaf pans (4½" x 8½") and grease tops. Arrange remaining balls on top of those in pans and grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 350°, about 1 hour, covering with brown paper after first ½ hour. Spread cold loaves with icing. Yield—4 loaves. Note: The 4 portions of dough may be shaped into loaves to fit pans, instead of being divided into the small pieces that produce knobby loaves.

'Xmas Goods From Indies

HALIFAX — For the "Little Woman"—the thousands of them across Canada who are hustling to whip up plum puddings, cakes, pies and cookies for the Christmas festivities—the Canadian National Steamships liner "Canadian Constructor" brought good news Monday.

Stowed in her holds are large quantities of sugar, spices, molasses, rum, fruit juices and a number of other West Indies items. To bring them to Canada the Canadian Constructor made a direct pre-Christmas voyage from Barbados.

The arrival of the Canadian Constructor here completed a good-will Christmas circle between Canada and the West Indies. Last week another C.N.S. liner carried a Christmas cargo including cranberries, Christmas trees, apples and other items to the West Indies.

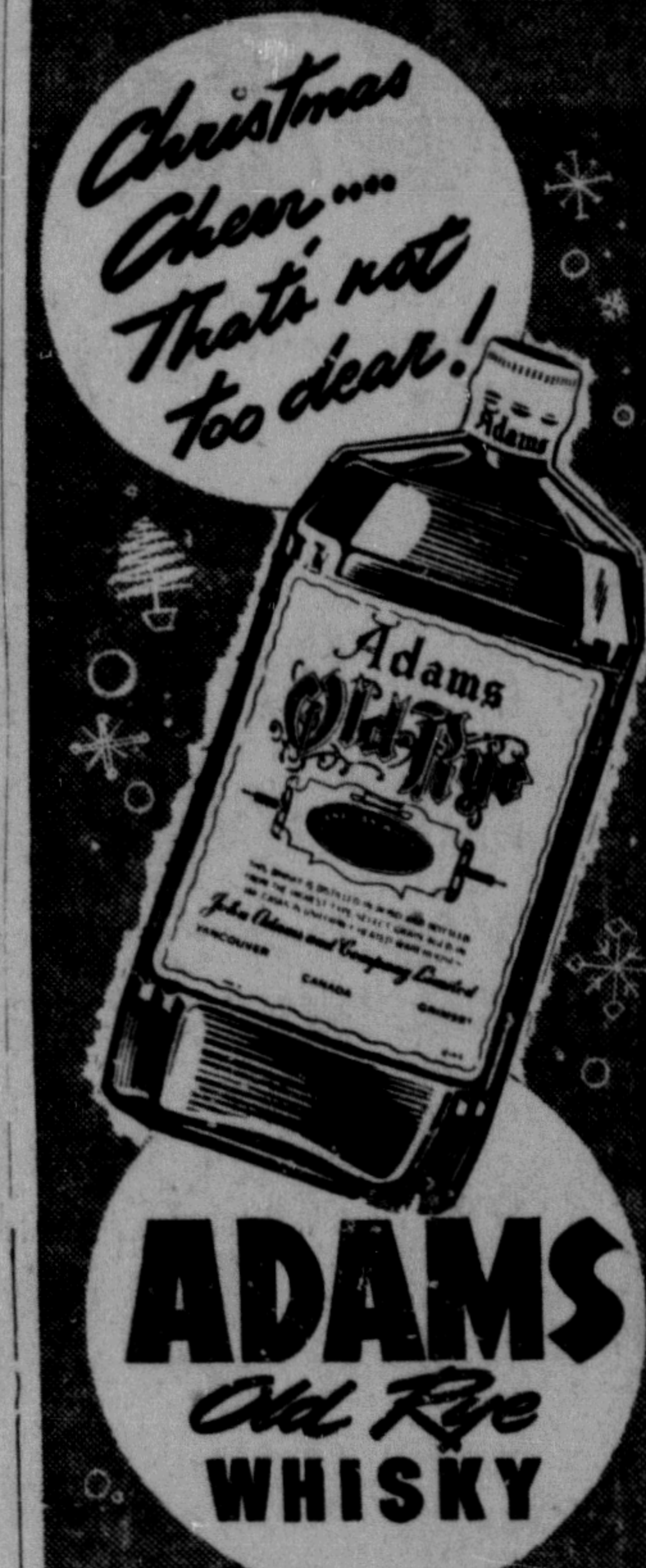
Lady: "My cat got caught in the engine of one of your refrigerators, and its tail was cut off."

Manager: "Sorry, Madam. I can't do anything about that. You'll have to go to the Retail Department."

Chemicals, iron, fish and farm products are all increasing relative to our total exports. This is a desirable trend in a province which has such a great portion of its economy dependent upon external trade.

Latest report of the government's Bureau of Economics and Statistics shows that the United States is now B. C.'s best customer.

The report says: "In 1939 the British took 39 per cent of our total exports and the Americans took about 34 per cent. Today the U.S.A. is our most important market, taking 57 per cent and Britain only 19 per cent of our total value of exports. We have now among our exports to our leading market a greater diversification of products."



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