

Insist on
BUCHANAN'S
'BLACK & WHITE'
SCOTCH WHISKY



The Secret is in the Blendin

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CFPR RADIO DIAL
1240 Kilocycles
(Subject to Change)

- FRIDAY—P.M.**
- 4:15—Stock Quotations and Interlude
 - 4:30—Sleepy Time Stories
 - 4:45—Lyrical Lady
 - 4:55—CBC News
 - 5:00—Bond Show
 - 5:30—Prelude to Dusk
 - 5:45—Bill Good, Sports Review
 - 6:00—Supper Serenade
 - 6:15—Henri Rene Orch.
 - 6:30—Musical Varieties
 - 6:45—Saddle Rockin' Rhythm
 - 7:00—CBC News
 - 7:15—CBC News Roundup
 - 7:30—Easy Rhythm
 - 8:00—Musical Program
 - 9:00—"Burns Chuckwagon"
 - 9:30—Canadian Short Stories
 - 9:45—Canadian Forum
 - 10:00—CBC News
 - 10:10—CBC News
 - 10:15—Club Date

- 10:30—Riverside Rancho
 - 10:55—Interlude
 - 11:00—Weather
 - 11:06—Sign off
- SATURDAY—A.M.**
- 7:00—Musical Clock
 - 8:00—CBC News
 - 8:10—Here's Bill Good
 - 8:15—Hits and Encores
 - 8:30—Morning Devotions
 - 8:45—Little Concert
 - 9:00—BBC News and Comty.
 - 9:15—Saddle Serenade
 - 9:30—CBC Stamp Club
 - 9:45—The Answer Man
 - 9:59—Time Signal
 - 10:00—Bandstand
 - 10:15—Minuet
 - 10:30—"Melody Time"
 - 10:45—CBC News
 - 10:55—Weather and Interlude
 - 11:00—Saturday Date
 - 11:30—Weather Report
 - 11:31—Message Period
 - 11:33—Recorded Interlude
 - 11:45—Scandinavian Melodies
- SATURDAY—P.M.**
- 12:00—CBC News
 - 12:03—Saturday Magazine

SHIPS and WATERFRONT

Equipment for the new Canadian Fishing Company cannery on the ocean dock has begun to arrive here. Wednesday the Northern Express, Capt. Sorenson, delivered a seven-ton boiler and 50 tons of machinery from Tallheo cannery in Rivers Inlet for the Prince Rupert Cannery. In addition she delivered 30 tons of general freight and a 12-ton log roller for transshipment by rail to Columbia Cellulose Company at Watson Island. From here she proceeded to Watson Island to unload equipment and from there she is going to Alice Arm with general cargo after discharging which she will load 120 tons of ore and go to North Pacific cannery to pick up 3,000 cases of salmon and canning machinery for Vancouver.

The Island King, Capt. McCarty, came in Thursday noon with 60 tons of cargo, six automobiles, three boilers and a heavy lift to be unloaded at the dry dock. She went from here to Watson Island to unload 350 tons of cement, general freight and equipment. At Cassiar cannery she will pick up 1,500 cases of salmon and canning machinery before going on to Carlisle for 10,000 cases of salmon and canning machinery. She will pick up another 5,000 cases of salmon at Inverness cannery and complete her salmon load at Butedale. At Kiemtu she will pick up 4,000 gallons of salmon oil and proceed to Vancouver.

HOUSEKEEPING . . .

Hallowe'en Tricks—Appease Hunger of Season's Visitors

"The goblins'll get you if you don't watch out!" It may be that the particular goblins that visit our homes on this Hallowe'en come on foot, ringing the front doorbell, instead of floating over the rooftops. They may have a very familiar appearance in spite of their masquerade but at any rate for this one night of the year, it is a mandate of the evil spirits that we appease the hunger of any goblins which descend on our homes.

A crisp ripe apple or a piece of taffy will always please the callers who demand "shell out!" but sometimes it is a good idea to invite a number of the pseudo-spooks in for a while. Hallowe'en always makes a good excuse for a party whether it be for youngsters or adults. Even the most dignified person will unbend and enjoy the fun.

The homemaker usually wants to plan a menu suitable to the occasion, but without too much time or trouble in preparation. Home economists have some excellent suggestions.

Witches' brew, served from a hollowed out pumpkin, makes a good beginning for the refreshments. This may be apple juice, spiced or plain, and served cold or hot.

A more substantial brew that is more suitable for the children would be steaming hot cocoa or cream soup. It cannot be served from the hollowed pumpkin but a large preserving kettle, well wrapped in black crepe paper, makes an "excellent cauldron. The illusion may be carried further if a "flame" of orange

paper encircles the bottom of the pot. Marshmallows, with faces outlined in chocolate, may be floated on the cocoa and one served in each cup for additional effect. Cream soup, hot and appetizing, may be preferred to cocoa. Small round crackers with a cheese spread may have faces created from cloves and sweet red peppers and have exotic hair of chopped parsley. These should be served with the soup as they will soften if floated on it. The children of the household will love decorating the marshmallows or crackers as their share in the preparations for the party.

No party is complete without a cake and for Hallowe'en it should be dark and have a rich lusciousness. A chocolate cake is usually perfect but a spice cake will meet with approval, especially if the batter is baked as individual cup cakes. An eye-catching frosting may be made by adding a few drops of orange coloring to a plain icing-sugar icing and decorating with chocolate icing or chocolate shot.

Sometimes cookies are best for the children and the busy homemaker will like the kinds that are made all in one pan and cut in bars after baking. This means quite a saving of time and energy. It is just as well for they will disappear very quickly.

CHEESE AND ONION CREAM SOUP
2 tablespoons butter
1 cup thinly sliced onions
1 1/2 tablespoons flour

3 cups milk
1 teaspoon salt
Dash of pepper
3/4 cup grated medium Cheddar cheese

Melt butter, add sliced onions and cook over direct heat, stirring constantly, until clear, about 5 minutes. Place over hot water, sift in flour and blend well. Add milk gradually and continue cooking, stirring constantly, until thickened. Add salt, pepper and grated cheese, stirring until cheese is melted. Garnish with chopped parsley before serving. Yield: six servings.

MOLASSES CUP CAKES
2 cups sifted pastry flour
Or—
1 3/4 cups sifted all-purpose flour

1/4 teaspoon soda
1/2 teaspoon salt
2 teaspoons baking powder
1 1/2 teaspoons cinnamon
1/2 cup shortening
1/2 cup molasses
1 egg
1/2 cup milk

Mix and sift flour, soda, salt, baking powder and cinnamon. Cream shortening and molasses, add beaten egg and beat well. Add milk alternately with dry ingredients to first mixture. Fill greased muffin pans two-thirds full and bake in a moderately hot oven, 375°F., for 30 minutes. Yield: one dozen cakes.

BUTTERSCOTCH OAT SQUARES
2 cups quick cooking rolled oats
1 teaspoon baking powder
Pinch salt
1 cup brown sugar, firmly packed

1/4 cup butter, melted
1/4 cup shortening, melted
1/2 teaspoon vanilla

Combine rolled oats, baking powder and salt. Add brown sugar and mix thoroughly. Add melted butter, melted shortening, and vanilla, blending thoroughly. Spread thinly in two 8" x 8" ungreased cake pans. Bake in a moderately hot oven, 375°F., until golden brown, about 10 minutes. Remove from oven. Let stand five minutes. Cut in squares or bars with a sharp knife. Allow to cool thoroughly before removing bars from the pan. Yield: four dozen cookies.

LEMON CHIFFON PIE—If a baked pie crust is on hand, Sunday work could be cut down even more by whipping up a lemon chiffon pie.

Ingredients: 1/2 cup sugar; 3 egg yolks; 1 lemon (grated rind and juice); 4 tablespoons boil-

ing water.
Sprinkle sugar over beaten yolks, and then beat all of the above ingredients together. Cook in double boiler until thick. Cool. Beat whites of three eggs, add 1/2 cup sugar and gently fold into the lemon custard mixture. Pour into baked crust and brown quickly in a hot oven.

CALCIUM IN CHEESE—Health experts regard cheese as a good source of calcium protein, vitamin A and riboflavin. It should be included in the diet at least three times a week by itself or in a combination with other foods.

Incidentally when planning the day's meals be sure to include foods from every group in Canada's food rules. These groups include milk, fruits, vegetables, cereals, bread and meat. A balanced diet which is necessary for good health requires some of each of these foods every day.

Want Ads, Sure Results!

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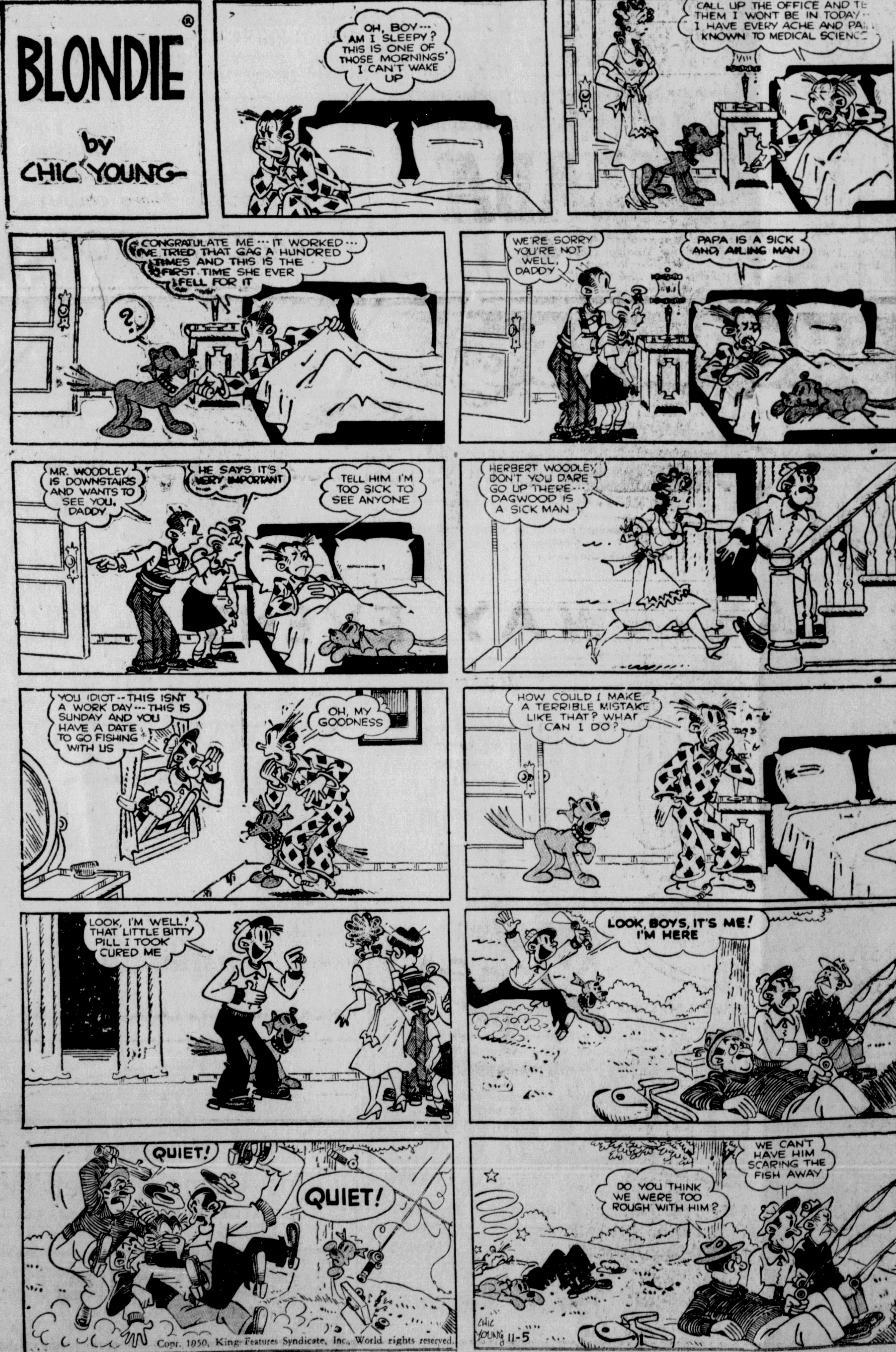
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SEE OUR COMPLETE STOCK
AND
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BLONDIE
by CHIC YOUNG



OH, BOY... AM I SLEEPY? THIS IS ONE OF THOSE MORNINGS I CAN'T WAKE UP

CALL UP THE OFFICE AND TELL THEM I WON'T BE IN TODAY. I HAVE EVERY ACHES AND PAINS KNOWN TO MEDICAL SCIENCE

CONGRATULATE ME... IT WORKED... I'VE TRIED THAT GAG A HUNDRED TIMES AND THIS IS THE FIRST TIME SHE EVER LAFFED FOR IT

WE'RE SORRY YOU'RE NOT WELL, DADDY

PAPA IS A SICK AND AILING MAN

MR. WOODLEY IS DOWNSTAIRS AND WANTS TO SEE YOU, DADDY

HE SAYS IT'S VERY IMPORTANT

TELL HIM I'M TOO SICK TO SEE ANYONE

HERBERT WOODLEY, DON'T YOU DARE GO UP THERE... DAGWOOD IS A SICK MAN

YOU IDIOT—THIS ISN'T A WORK DAY—THIS IS SUNDAY AND YOU HAVE A DATE TO GO FISHING WITH US

OH, MY GOODNESS

HOW COULD I MAKE A TERRIBLE MISTAKE LIKE THAT? WHAT CAN I DO?

LOOK, I'M WELL! THAT LITTLE BITTY PILL I TOOK CURED ME

LOOK, BOYS, IT'S ME! I'M HERE

WE CAN'T HAVE HIM SCARING THE FISH AWAY

DO YOU THINK WE WERE TOO ROUGH WITH HIM?


QUIET! QUIET!

CHIC YOUNG 11-5

We are pleased to announce that we are now able to supply a limited additional quantity of

BC DOUBLE DISTILLED
Canadian Rye Whisky

A small additional supply of this famous Canadian Rye Whisky has reached the mature perfection for which this brand has traditionally been noted . . . a perfection recognized by the people of B.C. who appreciate the full-bodied flavour and mellow richness of B.C. Double Distilled.



BC DOUBLE DISTILLED SINCE 1904

BRITISH COLUMBIA DISTILLERY CO. LTD.
NEW WESTMINSTER, B.C.

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