Rev. Father E. M. Leray O.M.I., after having been stationed for many years at Smithers as parish priest, has been transferred to Terrace where Father Racette C.M.I. will remain as assistant Some years ago Father Leray was pecting to visit Prince Rupert soon to renew acquaintances. Father Leray is a veteran of the French army in World War 1.



STEP RIGHT UP! WE HAVE THE SUIT FOR YOU!

Right out of the designer's sketch book . . . single and double breasted suits . . craftsmen of luxurious. hard-wearing fabrics. . .

Enck A We have a tremendous selection of styles to choose from. Suits that are exactly to your taste and priced to please. Come in and see them today.

> ALL SHADES In GABARDINES AND WORSTEDS

Acme Clothing Store

Serving the Public of Prince Rupert

for Over 33 Years

ovs' Shoes

OUR NEW STOCK S JUST COME IN -U WILL FIND JUST E SHOES THE YOUNG LLOW WILL REQUIRE R SCHOOL



Oxfords and hard-wearing Boots

OST UP-TO-DATE CAFE IN THE CITY

OPEN FROM 7:30 PM to 3:30 AM Ve Specialize in Chinese Disnes

******* HOP SUEY - CHOW MEIN

******* For Outside Orders PHONE 133



HOUSEKEEPING

PIES NOT MATTER OF LUCK BUT GOOD, CAREFUL COOKING

Pies Not Matter of Luck But Good, Careful Cooking

PIES Sincere thanks should go to the nameless cook who first made pies with fruit instead of stationed in Prince Rupert, going the meat which, for generations, from here to Dawson and then had been used in the "pies" encoming to Smithers. He is ex- joyed in England The fruit pies originated through necessity when, after the American Revolution, meats and poultry were scarce. Without doubt, this unknown person gave the North American continent its favourite

> say that there is no good or bad pie crust with excellent results. luck in pastry making. It is acmakes it almost failure-proof.

(Plain Pastry) 3 cups sifted all-purpose flour or 31/3 cups pastry flour 11/2 teaspoons salt

6 tablespoons cold water 3/4 cup lard or mild-flavoured

cup of the flour and blend the are tender water into it, making a smooth paste. Cut the fat into the remaining flour until the pieces are the size of small peas. Mix in the flour paste, combine until the dough clings together. Chill before rolling. Makes enough pastry for 3 nine-inch pie shells; or 1 double crust and 1 nine-inch | shell: or 3 dozen two-inch tart

There are, however, several carefully tailored by master points which are worth keeping



This advertisement is not published or displayed by the Liquor Control Board of

Full-

Bodied"

JOHN H. BULGER

OPTOMETRIST

John Bulger Ltd. Third Avenue

in mind. Too much flour makes tough

pastry. Too much shortening makes the pastry dry and crumbly Too much liquid makes heavy pastry.

Too much handling spoils the tender texture.

It is at this point on which the novice often stumbles. In her efforts to make the perfect pie, she works with the pastry

The pastry is most important in pie-making but it is the filling make good pastry holds the key that gives it the character. Apple to popularity in her home and pie with cheese is an old favorite. slowly. community. Home economists Here the cheese is added to the The meeting Thursday night fifth generation to wear it. In

Apple Pie, Cheese Crust

curacy in measuring and care Line pie plate with pastry. bulletin board at the school inin handling that counts. There Cover with layer of thinly sliced stead of a showcase as had been are many excellent methods and apples. Allowing about 2 table- originally planned. recipes for pastry. The following spoons of sugar to each apple, Pending decision on the winner, beautiful home of Alderman and modern method of mixing pastry sprinkle sugar over layer of ap- the \$5 citizenship award of the ples. Dot with butter. Repeat un- Association has not yet been til the pie is well filled. Roll 1/2 given out. cup of grated cheese into the The Association will hold a tag best wishes to the parents and pastry for the upper crust: Cover day on September 30 with Mrs. a long life of happiness to their apples with the cheese crust. Hamilton in charge. Headquar- infant son. Bake in a hot oven 425 deg F., ters will be at the home of Mrs. for 15 minutes. Reduce heat to D. G. Little. 350 deg. F., and bake 20 to 30 A social period and refresh- from a beautifully appointed Mix flour and salt. Remove 1/2 minutes longer, or until apples ments followed the close of the table, covered with a lovely cut-

> (Plum Pie) Pie paste

2/3 cup sugar Dash of cloves (optional) 3 tablespoons flour

Few grains of salt 11/2 lbs.)

over top of pie. Bake in hot oven y-inch pie. 400 deg. F. for 30 minutes. Yield: six servings.

Note-As an alternate to cloves sprinkle 1/4 teaspoon almond flavouring over plums.

(Chocolete Topued Pie) 1 baked 9" vie shell

11/2 cups milk 1 tableshoon gelatine

1/4 cup cold water 2 egg yolks 1/2 cup sugar

1/2 teaspoon salt 1/4 teaspoon nutmer (ontional 1/2 teasmon wanilla extract 2 egg whites

2 tablesmoons grated chocolate



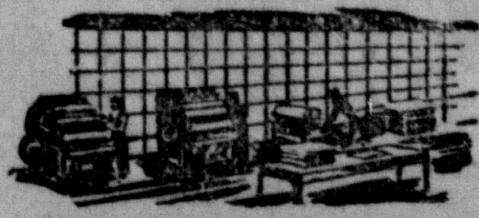
FOR PLANNING FOR BUILDING FOR REPAIRING

Call 363

MITCHELL & CURRIE

LIMITED Builders & Contractors





PRINTING FOR EVERY PURPOSE

.. We'll follow your instructions implicitly -or, if you wish, add a creative touch that will lend distinction to your printed matter. Moderate prices. Call us! Phone 234

Dibb Printing Company

Phemie 234

Oddfellows

3rd Street - STATIONERS - OFFICE SUPPLIES

Prince Rupert

11 & 12

Schedule for Men's 5 Pin Bowling League MONDAY, SEPTEMBER 11TH

7 p.m.—			Alleys	
Ambassadors	vs.	Kaien Industries	1 &	2
Philpott Evitt	vs.	Cook's Jewellers	3 &	4
Mallets	VS.	Bulger's	5 &	6
Blai nBros.	vs.	Scotians	7 &	8
J. C.'s No. 2	vs.	Thom Sheet Metal No. 1	9 &	10
Rupert Motors	vs.	Manson's	11 &	12
9 p.m.—				
Toughies	vs.	Helpers	1 80	2
Fitters	vs.	Three C's	3 &	4
Thom Sheet No.	2 vs.	Home Oil	5 &	z 6
Crescents	vs.	Brownwood's	7 8	8 3
Short Circuits	VS.	J. C.'s No. 1	9 8	z 10

Terrace PTA Has Good Year

Thursday night, had a successful and active year, according to the George Frizzell, infant son tiring president.

explain the work of a dental mother. clinic. The fee for the clinic has been set at \$3 per child. The clinic on which Mrs. Van Stolk reported, is for pre-school and Grade I children Registrations have so far been coming in rather

decided, on recommendation of Miss Annie Lips, to instal a lace is added before each chris-

boiler. Soak gelatine in cold water with sugar, salt and nutmeg. Ada hot milk gradually, then cook 3 cuns sliced plums (about in top of double-boiler, about 10 tapers.

Classified Advertising Pays

BLONDIE

Tradition At Christening

TERRACE The Terrace At a quiet ceremony in St Parent-Teacher Association. Andrew's Anglican Cathedral which had its annual meeting early Saturday evening Douglas report of Mrs. Campbell, the re- Alderman and Mrs. G. Douglas Frizzell, was christened in the Principal project has been to- presence of members of the famwards the establishment of a ily and friends. Rev. Canon dental clinic for which the sum Basil S. Procktor officiated at of \$200 was raised. Dr. McPher- the ceremony. Wilfred Watson son, the new dentist here, has of Smithers and Alex Mitchell been invited to attend the next were godfathers and Mrs. Tommy meeting of the Association and Fraser of Terrace was god-

The beautiful long christening gown, which was daintily hand embroidered and lace-trimmed, has been used in such ceremonies in the mother's family for generations. Douglas George was the traditional manner a flounce of

Following the church ceremony a reception was held in the Mrs. Frizzell on First Avenue where friends and members of the family gathered to extend

At midnight a delicious buffet supper was served by the hostess. work cloth, the handiwork of the baby's grandmother, Mrs. George Frizzell. The table was centred for five minutes. Beat egg yolks with the top-layer of the parents', wedding cake and flanked on; either side with silver candlebras in which stood tall white.

minutes. Remove and stir in Music and dancing were enrine 9" pie plate with rastry, scaked gelatine and vanilla. Chill joyed throughout the evening. Mix sugar, cloves, flour and salt. until partially set. Then beat with Invited guests included Ald. Sprinkle a small nortion of mix- rotary beater and lastly fold in and Mrs. G. B. Casey, Ald. and ture over unbaked pie shell. Com- stiffly beaten egg whites. Pour Mrs. J. Foreman, W. J. Crawford bine sliced plums with remain- into the baked pie shell and (Stewart), Mr. and Mrs. Wilf der of mixture and fill shell. Ar- sprinkle with the grated choco- Watson (Smithers), Mr. and Mrs. range a lattice work of nie paste late Chill until set. Yield: one Tommy Fraser (Terrace), Mr. and Mrs. C. A. Kellett, Mr. and Mrs. Gordon Acton, Mr. and Mrs. Al Hickey, Mr. and Mrs. Gordon Delf, J. D. McLeod, Mr. and Mrs

Prince Rupert Daily News Monday, September 11, 1950

Alex Mitchell, Mr. and Mrs. G. Mrs. Arvid Sandhals, Ward Cary E. Peters (Terrace), Mr. and Mrs. 1 (Smithers). Charles Collins, Mr. and Mrs. A.

S. Nickerson, Canon Basil S. Prockter, Mrs. J. Fred Ritchie, Try a Dally News Classified. Miss Nina Youngman, Mr. and

RAIN COATS

NAVY BLUE GABARDINE

* DOUBLE BREASTED STYLE

* SILK LINED

* SHOWERPROOF



OUTFIT THE LADS AT THE

SPORTS SHOP

· Raincoats · Hats

-By CHIC YOUNG



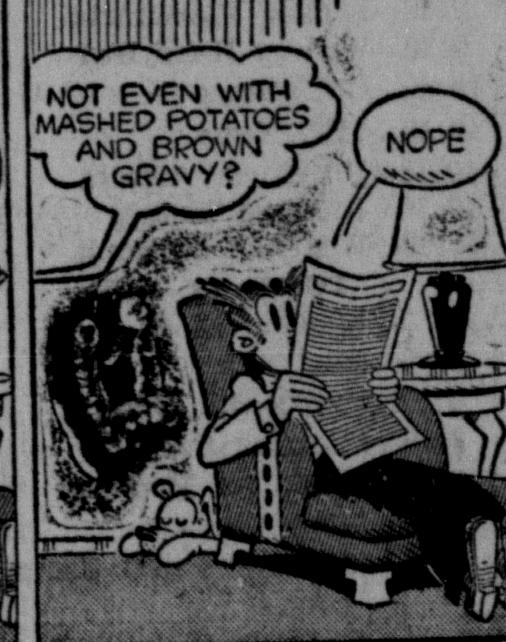






-Just Plain Petulance.





2 cups milk, scalded

1/2 teaspoon vanil

1/3 cup Grape-Nuts





SPECIALLY made for a SPECIAL Purpose Millions Prefer it for Breakfast -Year After Year! DREAKFAST is an important meal. Don't skimp it — and feel

b tired, irritable later. Wise mothers never forget that a ogood breakfast helps all the family get through the morning's activities properly.

An able food expert planned a food specially made for breakfast-Grape-Nuts — the favorite of millions! Make breakfast more nutritious,

enjoyable. Include appetizing Grape-Nuts for better nourishment. Made from whole wheat and malted barley. Serve with milk or cream. Then - prove to yourself the

crunchy, rich-flavored goodness of famous Grape-Nuts. And Grape-Nuts provides useful amounts of carbohydrates, minerals and proteins.

Many other uses. Consult the package for various cook-

ing recipes. Today, ask your grocer for Grape-Nuts. See the recipe shown here? Try it.

> Change to Grape-Nuts. The cost is little. But it goes so far. One serving is just two tablespoonfuls -- costing

Serve plain or with cream or sweetened crushed fruit. Makes 5 servings. A Product of General Foods

• Combine eggs, sugar, and salt. Add milk gradually, mixing thor-

oughly; then add vanilla. Put about 1 tablespoon Grape-Nuts in each

custard cup; fill with custard mixture. Place cups in pan of hot water.

Bake in slow oven (325°F.) 40 to 45 minutes, or until knife inserted

----- Real Mealtime Magic!

GRAPE-NUTS BAKED CUSTARD

bottom of dish and add custard mixture.

Place in pan of hot water and bake in

slow oven (325°F.) about 1 hour.

This may be baked in greased baking dish. Sprinkle Grape-Nuts in

less than a cent.