

Tomatoes, Calif. 2 lbs.	45
Cabbage, lb.	17
Potatoes, No. 1 lb.	19
Potatoes, 10 lb.	50
Cucumbers lb.	17
Vegetable Marrow, lb.	17
Squash, lb.	10
Canned Vegetables	
Dill Pickles, gal.	1.65
Cut Green Beans, fcy.	13
No. 5 Peas, fancy	19
Mixed Vegetables	23
Diced Beets, per tin	18
Wax Beans, choice	23
Mixed Peas and Carrots	19
Pumpkin, 2 for	25
Baked Beans, 20-oz. tin	23
Baked Beans, 15-oz. tin, ea.	14
Tomatoes, 28-oz.	23
Fresh Milk	
Quart	23
Pint	12
Cream, 1/2 pint	28
Eggs	
30-40 Medium	76

Pullets	65
Butter	
First Grade, lb.	67
Margarine, lb.	37
Cheese	
Canadian Cheese, lb.	50
Milk	
Evaporated Milk,	
16-oz. tins, 2 for	33
Case	7.50
Flour	
Pastry Flour, 7 lbs.	66
Flour, 49's, No. 1 hard	23
Wheat	3.60
Flour, 24's	1.82
Tea and Coffee	
Coffee, lb.	78
DeLuxe quantity, lb.	1.18
Juices	
Orange Juice	29
Blended	25
Grapefruit	22
Tomatoes, 20-oz. ea.	15
28-oz.	24
gallon	59

POPULAR RITE JOINS LOCAL PAIR SATURDAY

A honeymoon trip to Ketchikan followed the wedding here Saturday evening of Mary Ann, daughter of Mr. and Mrs. Anton Dybhavn and Charles Leonard Youngman, jr., son of Mr. and Mrs. C. L. Youngman. One of the largest marriage gatherings ever to enter St. Paul's Lutheran Church witnessed the rite which

was performed by Rev. Earl Solland. Adding to the beauty of the occasion was the presence of the church junior choir and the Varden Singers. The former sang "O Perfect Love" and the latter sang the Norwegian song "Fader Vor" during intervals in the ceremony. Mrs. Solland, wife of the Pastor, was organist for both groups. The church was beautifully decorated with bouquets of pink and white carnations and nosegays of lily of the valley, tied with white satin ribbons on each of the pews. The service was recorded by Joseph Goscoe. A Rhinestone necklace, gift of the groom was worn by the bride as she entered the church accompanied by her father. Her costume was of white moire with net over the skirt and sweeping train adorned with rose buds. Her finger-tip veil fell from a beaded coronet head piece and her bouquet was of red roses. Maid of honor was Miss Jeanne Husoy, who wore a formal gown of blue nylon with blue net head piece crowned with pink carnations. Her bouquet too, was of pink carnations. Miss Nina Youngman, sister of the groom, acted as bridesmaid. Her gown of maize taffeta was enhanced by a head piece of maize net and a crown of yellow carnations. Her bouquet was composed of yellow carnations. Groomsman was William Denlock and ushers were Sydney Youngman and Andrew Dybhavn. A banquet dinner was served to 170 guests at the reception which

followed at the Oddfellows' Hall. The mothers of the bridal pair, each gowned in formal black velvet, received the guests. Toast to the bride was proposed by Barney Roald, who acted as master of ceremonies. The groom responded. A toast to the newly married couple was proposed by William Denlock while a toast to the bride's parents was proposed by A. Martinusen. Toast to the groom's parents was proposed by James Nicoll and a toast to the bridesmaids was proposed by Sydney Youngman. The dinner was prepared and served under supervision of Mrs. Barney Roald. The bridal couple sailed on Monday on the Princess Norah on a honeymoon trip to Ketchikan. For travelling, the bride wore a rose colored coat with grey accessories. On their return, they will take up residence at 336 Sixth Avenue East. The bride is a well known and popular local girl and was previously on the office staff of the Fishermen's Co-operative. The groom is employed at the government liquor store. Miss Beverly Nelson returned to the city on the Prince George this morning after a holiday trip to Vancouver. Mr. and Mrs. J. Clausen returned on the Prince George this morning from a trip to Vancouver.



SALMON CROSS BUNS
2 large sandwich buns salt and pepper
2 cups (1 lb.) canned 4 eggs
SALMON 2 tbsps. milk or cream
2 tbsps. melted butter 8 pimento strips
Split buns in half. Flake SALMON and arrange around edge on cut side of buns. Season with salt, pepper, and melted butter and place in hot oven (450 degrees F) for ten minutes. Mix eggs with milk or cream, season well and scramble in top of double boiler until creamy. On each hot bun inside circle of SALMON flake place hot scrambled eggs, and garnish with crossed strips of pimento. Serves 4. For a tempting luncheon main course, serve with creamy potatoes and spinach, followed by hearts of lettuce with Thousand Island Dressing.

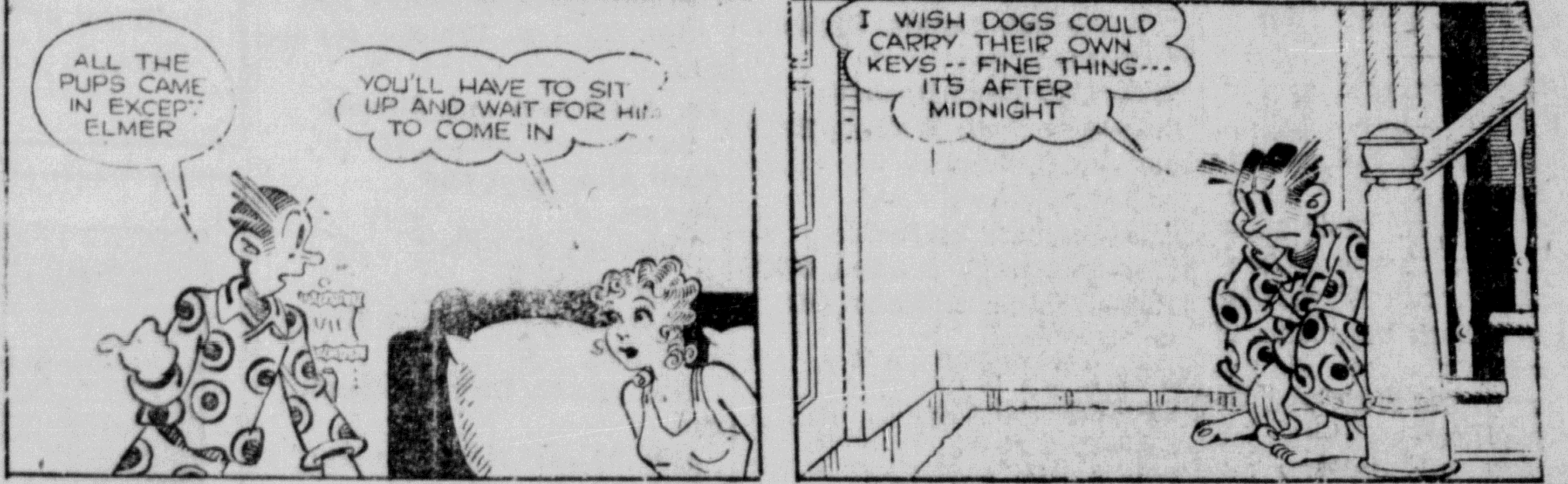
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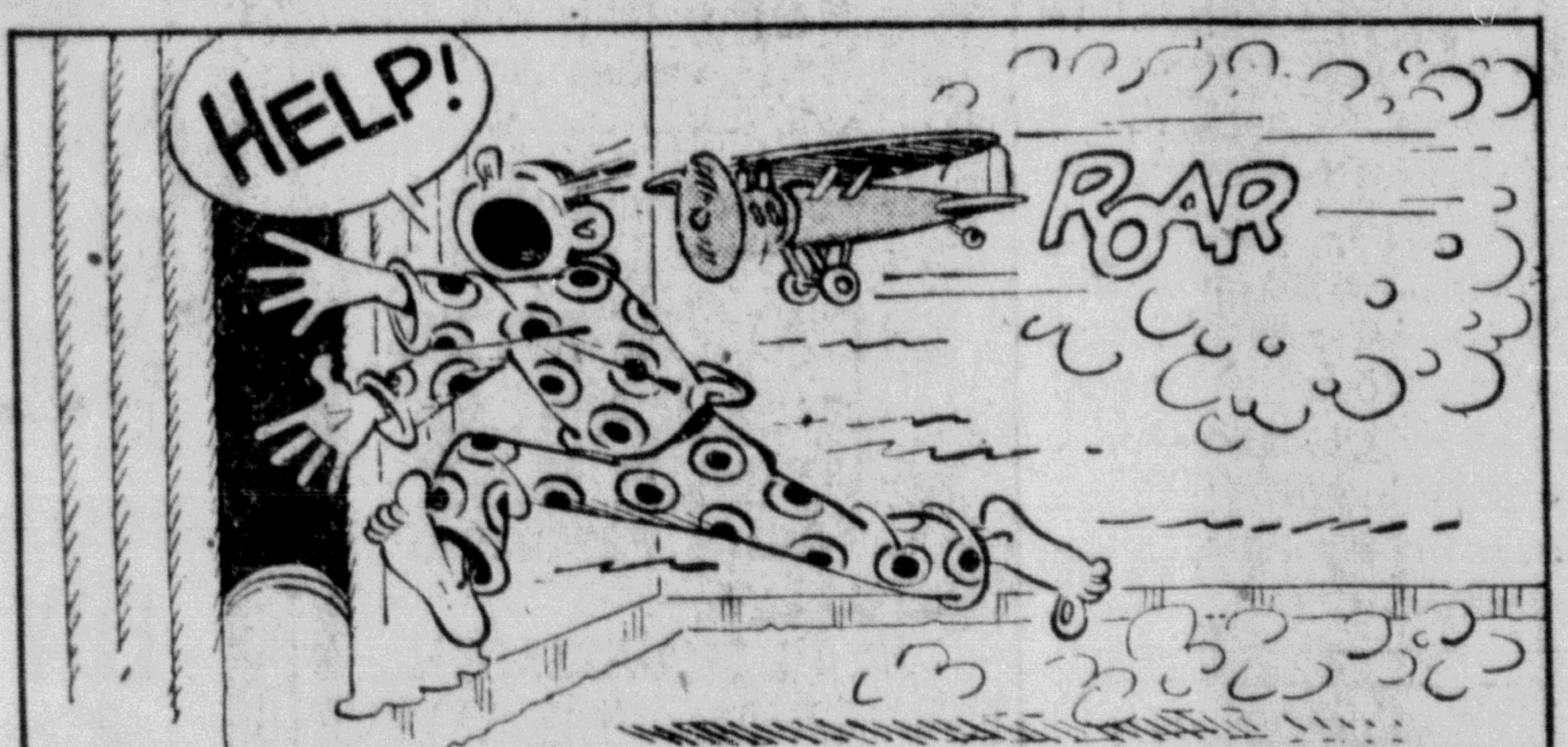
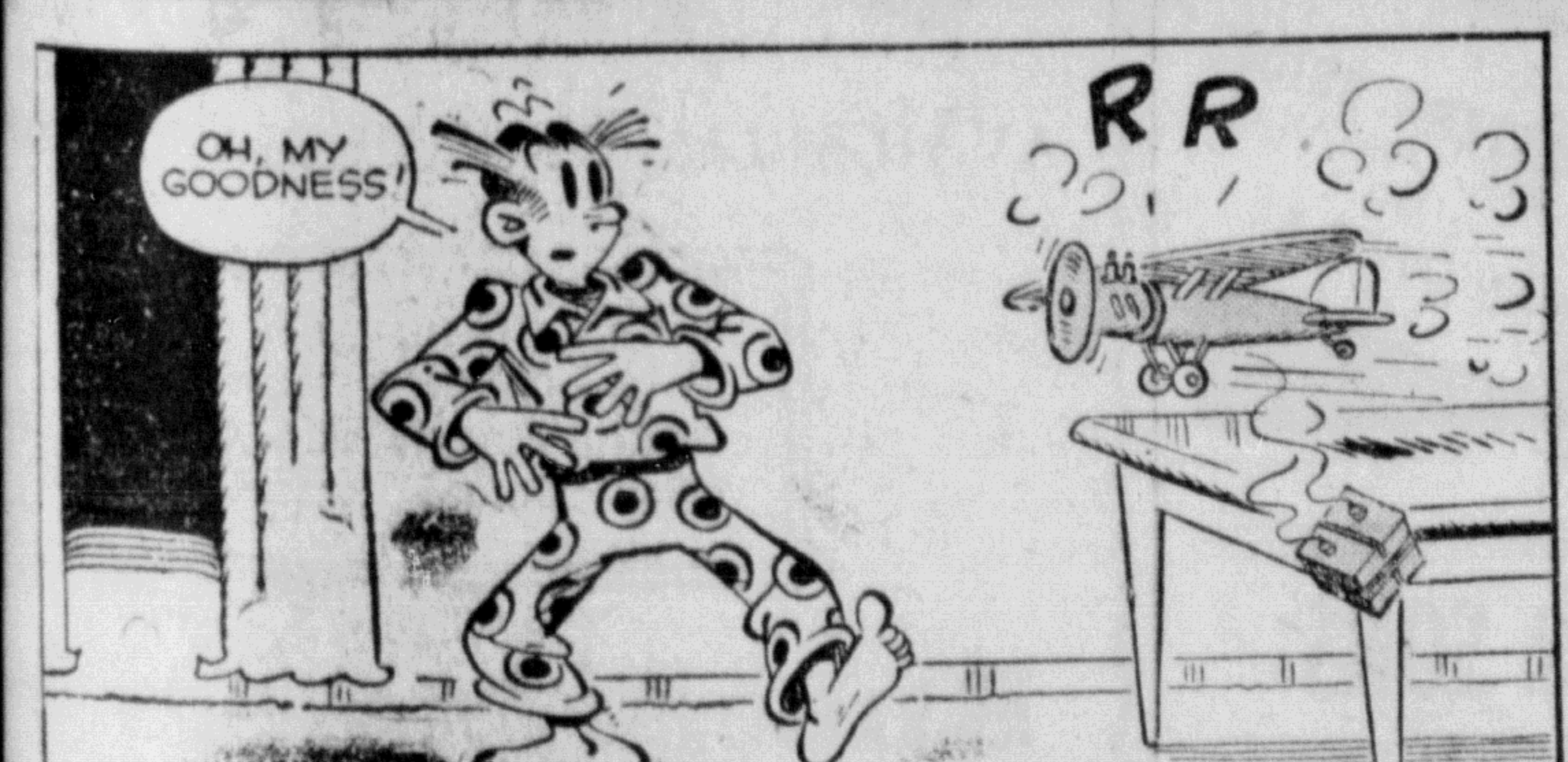


BLONDIE

by CHIC YOUNG



ELMER



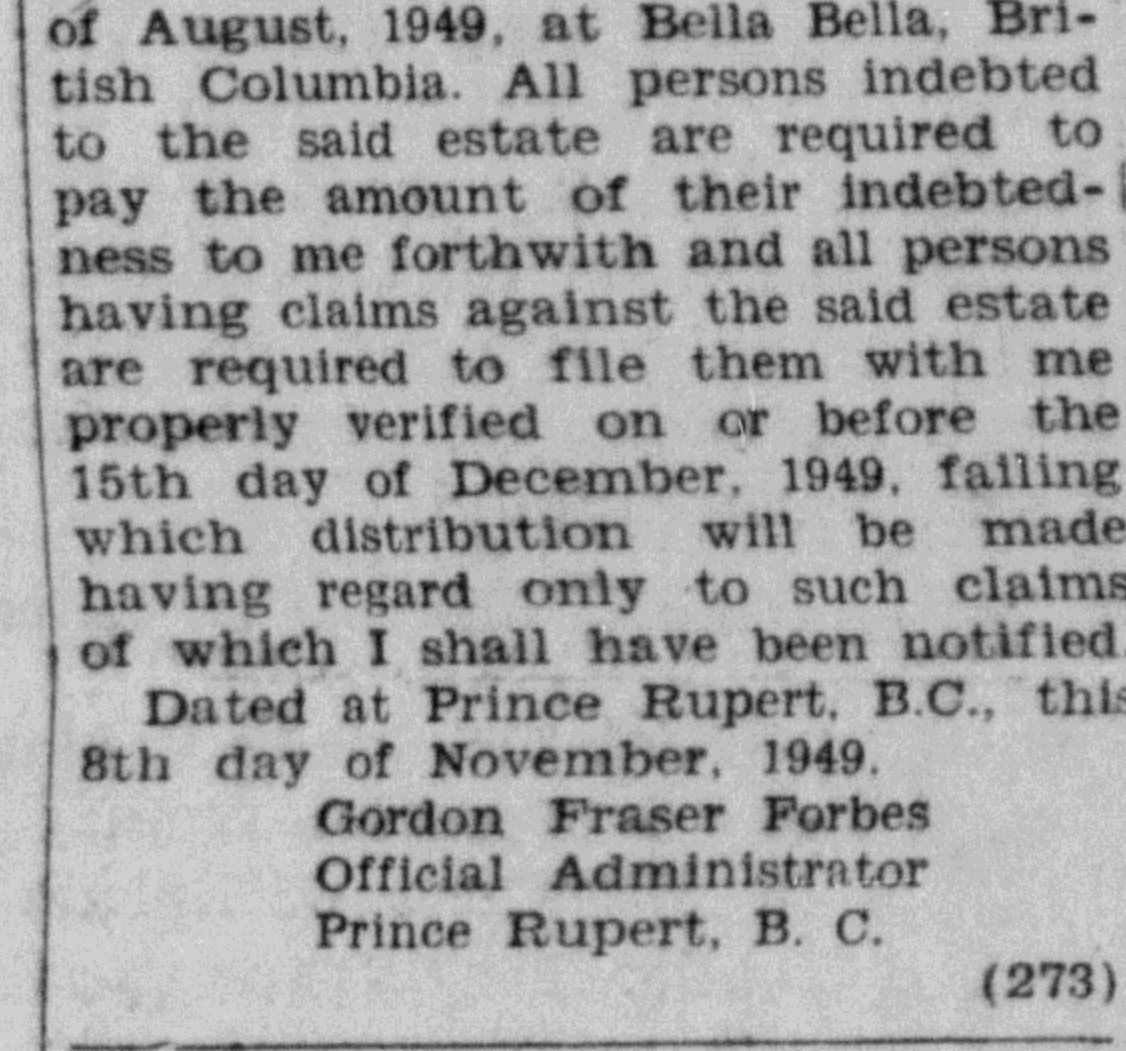
IN THE SUPREME COURT OF BRITISH COLUMBIA

In Probate
In the matter of the "Administration Act"
And
In the matter of the Estate of Matt Alfred Anderson, Otherwise Known As Alfred Anderson, Deceased, Intestate.
TAKE NOTICE that by Order of His Honour Judge W. O. Fulton, Local Judge of the Supreme Court of British Columbia, I was on the 8th day of November, A.D. 1949, appointed Administrator of the Estate of Matt Alfred Anderson, otherwise known as Alfred Anderson, deceased late of Bella Bella, British Columbia, who died on or about the 6th day of August, 1949, at Bella Bella, British Columbia. All persons indebted to the said estate are required to pay the amount of their indebtedness to me forthwith and all persons having claims against the said estate are required to file them with me properly verified on or before the 15th day of December, 1949, failing which distribution will be made having regard only to such claims of which I shall have been notified.
Dated at Prince Rupert, B.C., this 8th day of November, 1949.
Gordon Fraser Forbes
Official Administrator
Prince Rupert, B.C. (273)

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