MONTREAL, April 6 - There's nothing quite like the "magic" of wearing a new Easter bonnet . . . I always feel like a brand new woman in mine. But it's the wise woman who remembers that clothes alone are not the secret of charm . . . personal daintiness is every bit as important! And never give offence with perspiration odour if you make of NONSPI. It's the best way I know to give of clock-around protection - and it will protect your coster finery, too! For Nonspi is skin-safe - fabric-safe! ally stops perspiration before it begins! Get Nonspi at store! You'll find it's so easy to apply with its conent completely sanitary applicator!

walln't Be Easter without rainbow-eggs and chocolate bunnies Easter specially memorable with this marvelous Eggnog

TR-for tender, feather-light deliciousness.

2 eggs, unbeaten 2/3 cup sugar 2 thspns. shortening 1/2 cup hot milk 1/2 tspn. grated lemon

baking powder, salt and mace. Sift together beating constantly until very thick and cream or custard filling between

Here's A Very Special Offer that

you'll want to take advantage of

now while it holds! A long-lasting

polishing cloth ideally suitable for

polishing brass . . . and from my

"preview" use of this cloth, I can

tell you it's grand - particularly

when it's used with BRASSO!

Such a perfect pair for keeping

your brassware handsome as only

brassware can be! And you'll find

as I have that Brasso is easy to

use, for it's made specially for

polishing cloth simply write to

situation. So long as you can repay

He's About As Big As A Minute,

that baby of yours ... but his

enthusiasm for luscious "CREAM

OF WHEAT" is enormous! A

scrumptious bowlful of 5 Minute

"Cream of Wheat" is a meal in

itself for Junior . . . so smoo-oth

and extra-tempting that babies

clean up every spoonful and coo

for more! It's so very good - and

good for baby, too-because it

provides Iron and Calcium and

Phosphorus for diets deficient in

these elements. Cooks to baby-

ready digestibility in just five

minutes of boiling! Ask for it by

"Cream of Wheat" and the familiar Chef on the package are registered trade marks of The Cream of Wheat Corporation and Reg. U.S. Pat. Off.

loan by monthly instalments

underful Free Booklet For Your Baby! He won't be able It's a brand e-Progressive Development brass! For your special brassware

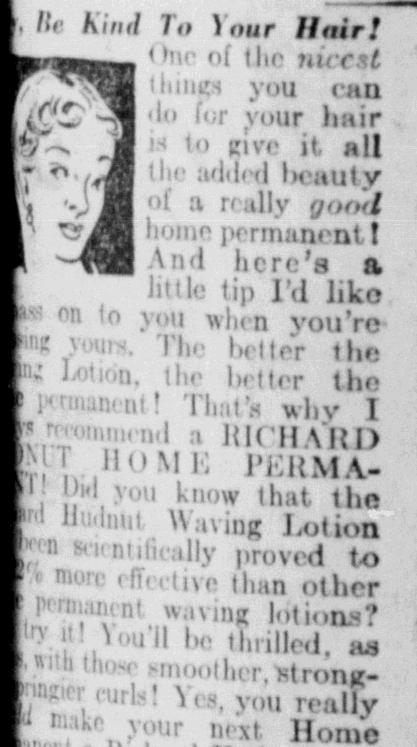


mother should miss! Simply me - Barbara Brent, 1411 Cres-

to me - Barbara Brent, cent St., Montreal, P.Q., enclosing

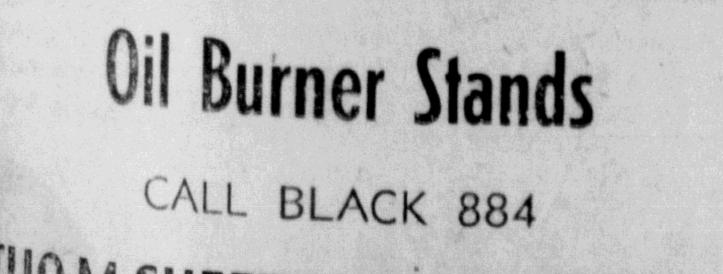
Crescent St., Montreal, 15c in coin or postage stamps.

special low-cost loans for just this without too great strain on the family budget, there's money for branch of "My Bank"? Tonight's



d make your next Home anent a Richard Hudnut if you want to be extra kind ar hair, you can't do better your "perm" with a Hudnut Egg Creme ou Letting a lack of knowledge about feminine hygiene cast a

shadow over your marriage? Wise wives who want a completely satisfactory method of feminine hy-giene use ZONITORS. Zonitors are effective . . . greaseless, stainless, snow-white vaginal suppositories that are powerfully germicidal, yet absolutely safe to delicate tissues. And they're so very dainty and convenient to use! Ask your druggist for Zonitors tomorrow . . . and write to me - Barbara Brent, 1411 Crescent St., Montreal, P.Q. - for a free booklet giving frank facts on feminine hygiene. It will be sent to you in a plain wrapper. We Manufacture and Install



THOM SHEET METAL WORKS

TICKETS NOW ON SALE

Prizes for Best Beards -for Fanciest Costumes and many other events

Civic Centre, May 5th tickets from Gyro Club members

JYS AND WHYS Ray Reflects... · · · and Reminisces | S Healthy

The legislature recommends that daylight saving be made of a house was becoming urgent. effective from July 1 to Labor The money was all in \$100 notes. Day only. What will that do? He thinks the roll dropped from

in Winnipeg and Minneapolis ence, in the hope that, with the industry, and it will be showing Meantime the fishing industry this week for an accountant and brings the impression that in circumstances fully known, the further improvement soon, ac- will soon be getting under way received a substantial number of Mrs. E. Telseth, cashier Mrs. (Winnipeg costs are from ten to finder of all those glorious green- cording to word at the local em- again with its substantial em- applications. twenty to thirty per cent higher, backs would have a heart. Well, ployment service office. The suggestion is heard that a maybe. But it's doubtful. Living In spite of a constant influx of fish handling and processing an estimated lay-off, of 150 m. across the continent. Probably! acid test, indeed. A sales tax is a most unfeeling and persistent thing.

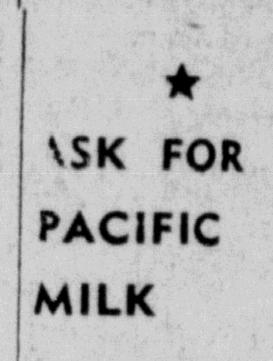
Prince Rupert old timers, here before the railway or incorporation, had their dreams. Some have come true. But no one even dimly visioned here a war veterans' club that would look good in Canada's largest cityand in some ways surpass it. Least of all could they have pictured a club that was established through the efforts of those who had shared in the two most fearful wars known to history. That would have been quite outside of their most extravaganticalculations.

Halibut, prized as nutritious and tasty food is something more. It's now discovered to provide a remedy for diabetis. The same is believed true of whale. Oh, great is the lone sea, and the creatures that dwell therein.

The Minister of Fisheries is inaugurating his plan to make more consumers in Canada more fish conscious. He should start offering a sizeable reward for identity of the individia lwho started the nonsense hat fish should be eaten only on Fridays. The trouble is, so many have gone on believing it.

Tough luck tales come along very day, some originating here n Prince Rupert as well as down he coast. This happened to a Vancouver man. He was transerring \$1,800 as first payment m a lot for with his wedding day a month away, the building

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More and more people are finding out the added goodness that Pacific Milk packs into every vacuum tin. Pacific's smooth, creamy-rich texture means satisfying nourishment. You'll like it.

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DAY OR NIGHT

Oil Burner Service ?

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- The NEW phone number BLACK 503. Gordon D. Ronson

Oil Burner Specialist

• All work is backed by an unconditional guarantee

Black 503

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Lack of Work No Serious Problem at Present in This Area

to make. The Vancouver press at this time, even though it may front may take up some of the of applications when they are A comparison between prices gave the case scarehead promin- be the off season for the fishing slack if such should develop. | called for. One employer called and George Cloutier.

like result would be found in costs continue to mount. To re- job seekers from places less for- plants. other cities of similar size, store the smackers would be the tunate than this-notably the

is still wrestling with a serious jobless situation, the position here is normal, comparing favorably with last year.

mand although there may be a Rupert yesterday from Victoria. At Catholic Party falling off in the demand along Mr. Bate is here to act as chairin June or July when construc- man at a concilation board which the last card party in the Ca tion employment at the Colum- is in session today between the tholic Hall, with the winne bia Cellulose plant at Watson Is- city of Prince Rupert and do without?

The employment picture in building contracts and work at Prince Rupert is a healthy one the big warehouse on the water—there appears to be no shortage and Angelo Asteria.

Bridge—Mrs. R. land begins tapering off. Local firemen.

flow from Vancouver which really skilled office help although roads in the spring thaw.

Prince Rupert Daily News Thursday, April 6, 1950

Mr. and Mrs. H. K. Bate ar-Skilled tradesmen are in de- rived in the city on the Prince

such as loggers and lumber haul-There is still a shortage of ers due to the soft condition of

Thirteen Tables

the as follows: Whist-ladies-Mi S. Dumas, A. E. Chilton. Cribbage- Mrs. M. Saunde

Bridge- Mrs. R. Letournes

R. Brett, those having charg of refreshments being Mrs. Doiron, Mrs W A. Pierce ar

he's business wise to advertis

if your baking isn't better!

That's what Robin Hood guarantees you:

That's why with Robin Hood Flour, you can't lose you must win!

After two bakings - you're either completely satisfied that Robin Hood All-Purpose Flour makes all your baking better — or you get your money back, plus 10%.

No strings attached! The good-as-gold certificate, guarantees this - and any dealer will gladly refund your money, with a bonus of 10%, if you return the unused portion of your bag of Robin Hood Flour.

There's a reason, of course. We're confident you'll find Robin Hood Flour will give you the best baking results - for all your baking. Light tender breads. Luscious cakes, Flaky pastries. Robin Hood actually has a unique record of baking successes.

Take a look at the record: 4 out of 5 women who win First Prizes use Robin Hood for all their baking.

Better order some Robin Hood: If it's not the best flour you've ever used, YOU make money!

Get a bag of Robin Hood Flour - try this recipe - and just see if your baking isn't better!

ROBIN HOOD BUTTERMILK SCONES

2 cups sifted Robin Hood Flour 1/2 teaspoon soda 1/2 teaspoon salt

4 tablespoons shortening 3/4 cup plus 2 tablespoons buttermilk or sour milk

Wonderful old-fashioned scones that'll melt in your mouth - brought up-to-date and made better with Robin Hood!

1. Sift together flour, baking soda and salt into mixing bowl. Cut shortening into small pieces and add to dry ingredients. Blend together until mixture is mealy, using pastry blender (or two knives, cutting in with scissor-like motion).

2. Make a well in the center of mixture and gradually add the buttermilk or sour milk, stirring lightly with fork. Mix only until soft dough is formed.

3. Turn out onto lightly floured bakeboard or pastry cloth and divide in two equal portions. Gently roll out each piece with floured rolling pin or pat out with hand into circles 1/2 inch thick. Place circles on ungreased cookie sheet and cut in quarters, but do not separate the pieces. Bake at 450°F. (very hot oven) for 12 to 15 minutes. Makes 8 individual scones.

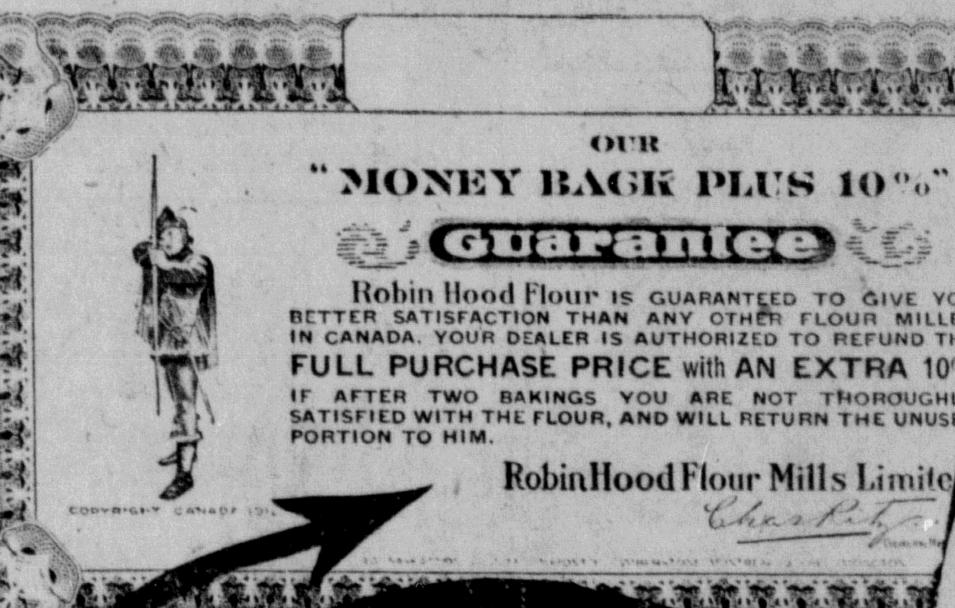


YOUR BAKING

If you would like any help with your baking - any special tips, new recipes or ideas - please write me and I'll be glad to give you any assistance possible. Just address your enquiry to me - you will be in no way obligated.

Rita Martin

Director, Home Service Department, Robin Hood Flour Mills Limited, 300 St. Sacrament St., Montreal.



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