

BUYS AND WHYS

A WEEKLY INFORMATION SERVICE

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 I never give offence with perspiration odour if you make the habit of NONSPI. It's the best way I know to give yourself clock-around protection—and it will protect your Easter finery, too! For Nonspi is skin-safe—fabric-safe! It actually stops perspiration before it begins! Get Nonspi at any drugstore! You'll find it's so easy to apply with its convenient, completely sanitary applicator!

Wouldn't Be Easier without rainbow-eggs and chocolate bunnies? Make this Easter especially memorable—share your family with this marvelous **Eggnog Cake**. It's made with SWANS DOWN CAKE MIX—for tender, feather-light deliciousness.

2 Eggs
1/2 cup sifted Swans Down Cake Flour
1/2 cup Calumet Baking Powder
1/2 tsp. salt
1/2 cup milk
2 eggs, unbeaten
2/3 cup sugar
2 tbsps. shortening
1/2 cup hot milk
1/2 tsp. grated lemon rind

Flour, measure, add baking powder, salt and mace. Sift together three times. Beat eggs with rotary egg beater until they are foamy. Add sugar gradually, beating constantly until very thick and add shortening to top milk and heat until melted; then add to egg mixture, mixing quickly. Add all flour and lemon rind and beat with rotary egg beater until smooth. Turn into round 9-inch layer pan, grease sides deep, which has been lined on bottom with paper, but not lined. Bake in moderate oven (375°F.) about 15 minutes. Cool in pan. Cut cake in half. Spread whipped cream or custard filling between halves. Sprinkle powdered sugar over top of cake.

Wonderful Free Booklet For Your Baby! He won't be able to read it... but he'll thrive on the things you read in it! It's a brand new enlarged and illustrated booklet of "Your Baby's Diet". 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 BRASSOL! 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 brass! For your special brassware polishing cloth simply write to me—Barbara Brent, 1411 Crescent St., Montreal, P.Q., enclosing 1c in coin or postage stamps. I'll send you your cloth to you—post-haste!

Time For A "Primp-Up" At Home?... Easier than you think! Spring home repairs—roof and structure needs, new paint jobs, new decoration schemes. You've certainly got such plans in mind, but maybe it isn't easy to lay hands at once on the necessary cash. Well, the BANK OF MONTREAL has a special low-cost loan for just this situation. So long as you can repay a loan by monthly instalments without too great strain on the family budget, there's money for your home repairs and improvement at the B of M. Why not arrange with Husband to talk it over with the manager of your nearest branch of "My Bank"? Tonight's the best time.

Be Kind To Your Hair! One of the nicest things you can do for your hair is to give it all the added beauty of a really good home permanent! And here's a little tip I'd like to pass on to you when you're using yours. The better the conditioning lotion, the better the permanent! That's why I recommend a RICHARD HODNUT HOME PERMANENT! Did you know that the Richard Hodnut Waving Lotion has been scientifically proved to be more effective than other permanent waving lotions? Try it! You'll be thrilled, as with those smoother, stronger, longer curls! Yes, you really can make your next Home Permanent a Richard Hodnut! Your hair won't be extra kind to you, you can't do better than to "perm" with a Richard Hodnut Egg Creme!

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 smooth and extra-tempting that babies clean up every spoonful and eat 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 name. "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.

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Ray Reflects... and Reminisces

The legislature recommends that daylight saving be made effective from July 1 to Labor Day only. What will that do? Why not go a little further and do without?

A comparison between prices in Winnipeg and Minneapolis brings the impression that in Winnipeg costs are from ten to twenty to thirty per cent higher. The suggestion is heard that a like result would be found in other cities of similar size, across the continent. Probably! 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 city—and 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 extravagant calculations.


Halibut, prized as nutritious and tasty food is something more. It's now discovered to provide a remedy for diabetes. 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 by offering a sizeable reward for identity of the individual who started the nonsense that fish should be eaten only on Fridays. The trouble is, so many have gone on believing it.

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

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Employment Is Healthy

Lack of Work No Serious Problem at Present in This Area

The employment picture in Prince Rupert is a healthy one at this time, even though it may be the off season for the fishing industry, and it will be showing further improvement soon, according to word at the local employment service office.

In spite of a constant influx of job seekers from places less fortunate than this—notably the flow from Vancouver which

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

Skilled tradesmen are in demand although there may be a falling off in the demand along in June or July when construction employment at the Columbia Cellulose plant at Watson Island begins tapering off. Local building contracts and work at the big warehouse on the waterfront may take up some of the slack if such should develop.

Meantime the fishing industry will soon be getting under way again with its substantial employment at sea and in the local fish handling and processing plants.

There is still a shortage of really skilled office help although

Mr. and Mrs. H. K. Bate arrived in the city on the Prince Rupert yesterday from Victoria. Mr. Bate is here to act as chairman at a conciliation board which is in session today between the city of Prince Rupert and the firemen.

There appears to be no shortage of applications when they are called for. One employer called this week for an accountant and received a substantial number of applications.

In the interior there has been an estimated lay-off of 150 men, such as loggers and lumber haulers due to the soft condition of roads in the spring thaw.

Thirteen Tables At Catholic Party

There were thirteen tables at the last card party in the Catholic Hall, with the winners as follows: Whist—ladies—Mrs. S. Dumas, A. E. Chilton, Cribbage—Mrs. M. Saunde and Angelo Astoria.

Bridge—Mrs. R. Letourneau and George Cloutier.

The general convener was Mrs. E. Telseth, cashier Mrs. R. Brett, those having charge of refreshments being Mrs. Doiron, Mrs. W. A. Pierce and Mrs. G. P. Lyons.

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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.



FREE HELP WITH 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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