

Fraser and Payne Specials

NYLON HOSE

The product of one of the best known manufacturers.

chance to buy several pairs at a big saving.

AGE DAYTIME SHEER 97c

AGE EVENING SHEER 1.39

New Shades, 8½ to 11

MEN'S NYLON SOCKS

SUBS. ASSORTED SHADES AND DESIGNS

All Nylon and Wool and Nylon

AR LENGTH—All Sizes PAIR 1.19

T LENGTH—All Sizes PAIR 1.19

BOYS' DRESS PANTS

CEL. GABARDINE

front, drop loops, zipper fastening. Wine, Green, Brown, 8 to 18 PAIR 5.95

GIFT TOWEL SETS

TOWELS SETS—CHRISTMAS PACK

LARGE BATH TOWEL and WASH CLOTH 1.00

Per Set

LARGE TOWEL and TWO WASH CLOTHS 1.59

Per Set

FINGER TIP TOWELS 3 for 1.00

Pastel Shades

NOVELTY PILLOW CASES

Hand drawn with embroidery. All white. 2.69

Per Pair

LOVABLE BRASSIERES

All Nylon and Satin

NATIONALLY ADVERTISED. EACH 1.00

Regular and Strapless styles

BOYS' SPORT SHIRTS

TWO-TONE DOESKIN. 2-Pocket Style. EACH 1.95

Sizes Small, Medium and Large



SHOES ARE HER HOBBY—Some women, when they are feeling blue buy a new hat. But Gisele, Canada's beautiful singing star, makes shoes her hobby. There's nothing like a pair of high heels to give you a lift, she says and in her wardrobe at all times she has at least 32 pairs of Canadian shoes—the right shoes for every costume and every occasion. Here's the girl Canadian shoe manufacturers would gladly elect Miss Canadian Footwear for 1951.

Music Festival Dates Are Set

Adjudicating at the Prince Rupert and District Music and Drama Festival will be the superintendent of music for Vancouver schools, Burton Kurth, it was announced at a meeting in the Civic Centre last night. Final dates set by the executive for the festival are May 2, 3 and 4, which will allow Mr. Kurth to complete an adjudication at Powell River before he comes here. These dates, decided by the members of the association last night, are a week prior to tentative dates originally set. Mr. Kurth, as well as having experience with the Department of Education, is a church organist and choir director, with good recommendation as an "ideal man for children," the executive explained. It was agreed that the adjudicator will be paid \$125 plus expenses which is about the same rate as asked by the adjudicator of last year's festival. In response to the membership convener, Miss Elizabeth Holmes, requesting that fees be paid, a motion was passed that organizations and individuals be notified that the set date for payment of fees will be January 31. It was believed that this annual date would be easier for members as well as help the drive for membership subscriptions, instead of the past seasonal payment of fees. The fees will remain the same.

In order that all entries may be prepared, a motion was made that the festival syllabus be published in the newspaper December 16. On the committee to investigate advertising sponsors are R. G. Moore, Henry Pluym, Rudolph Olson, Fred Conrad, Mrs. G. Cook and Mrs. C. P. Balagno. Since arrangements had already been made for an adjudicator, a letter of application from L. R. Cludray, a Victoria organist, will be answered by the secretary thanking Mr. Cludray for his offer to adjudicate the local festival. Another letter read by Miss Yvonne Larson, secretary, from W. Emerson Scott of the Scott Music Co., Ketchikan, asked an explanation of the "open" entries on the programs already sent to districts, if entries may be made for viola, cello and clarinet, and if it is permissible to enter from a private school of music, instead of from a public school. In reply, the chairman, R. G. Moore, vice-president of the association, instructed the secretary to reply that "open" referred to any age; it was permissible for private music schools to enter the festival, and that there are no entries for viola, cello and clarinet. The regular meeting of the association to be held in December was cancelled, leaving the next meeting to be held in January. Representatives at last night's meeting were: Rudolph Olson, Sons of Norway; Henry Pluym, Booth Memorial School; Mrs. C. P. Balagno, Catholic Women's League; Mrs. G. Cook, Borden Street School; Mrs. Hardy, Parent-Teachers Council; and Joseph Goscoe, King Edward School.

Olof Hanson East After Son's Death

Following the sudden death of his son, Olof (Bill) Hanson Jr., in Toronto yesterday, Olof Hanson, former M.P. for Skeena, was on his way East by air today, according to word received in the city.

S. B. Howlett, who has been manager for the B.C. Power Commission at Terrace and is now transferred to Merritt, and Mrs. Howlett sailed on the Princess Louise Wednesday afternoon for Vancouver enroute to their new home.

Plain Freize Cloth

SNOW PANTS

- GREEN • BROWN
- NAVY • MAROON

Sizes 3-6X

THE STORK SHOPPE

Blue 810 303 3rd Ave. W.

For One Scot Girl For One-Shot Girl

RHIDORRACH, Perthshire, Scotland—Scotland's dangerous Devil's Elbow road will be kept open this winter to allow one girl to go to school.

The 2201-foot road, one of the highest public highways in Scotland, will be kept clear of snow for a three-mile stretch to allow 11-year-old Margaret Nairn to go to school.

It is the first time in 50 years children have lived in the isolated district not far from Royal Deeside and Balmoral Castle. A house on the road was taken over this year by George Nairn, his wife and four children.

Dr. J. F. L. Hughes, who has been practising chiropractic here for the past year or so, will sail Sunday night on the Coquitlam for Vancouver. He may spend the winter in the United States.

Your Optometrist

A specialist in the examination of eyesight.

Thorough visual analysis by your Optometrist and his skilled counsel are necessary in safeguarding your most priceless possession... your vision.

CONSULT YOUR OPTOMETRIST

Barbara Brent's BUYS AND WHYS

A WEEKLY INFORMATION SERVICE

MONTREAL, Nov. 30th—My crystal ball tells me there's a cold winter coming... with sniffles and sneezes and cold miseries threatening. So why not be prepared with the new antihistamine discovery—ANOHIST! Taken on exposure or in first 24 hours of a cold, Anohist can stop cold symptoms in a single day! And this prompt relief costs only about 3c per tablet in the Super-Economy Family-Size bottle of 36 Anohist tablets. So get Anohist at your druggist's today! Remember: all antihistamines are not alike. They vary greatly in performance. Anohist is the antihistamine formula recommended for family use because of its success in actual clinical tests.

Your Money Won't Grow Wings and fly away when you have an account at the BANK OF MONTREAL. When you pay your bills by B of M cheque your stubs are an exact record of your expenditures. And the cancelled cheques, which the B of M will send you every month, act as your receipts. It's such a neat "n' tidy" such a convenient way of keeping your finances in order... no wonder it appeals to so many women I know! What's more—it's safe! For there's no need to keep loose cash lying around the house or in your purse. So why not open your account tomorrow at your nearest B of M branch? You're sure to find friendly people, eager to help you, on the other side of the B of M counter.

Here's A Special Offer, Mother! Handy Plastic Cap Covers that fit over the tops of HEINZ BABY FOOD tins when baby doesn't eat a full tin at one mealtime. Simply leave the balance of the Baby Food in the tin, cover it with this plastic cover and store it in your refrigerator. Good Heinz Baby Foods are well worth saving to the last, tasty morsel! M-mmm! How baby loves those luscious Heinz Cereals and the extra-appetizing variety of strained meat products, soups, vegetables and desserts! So don't waste 'em! ... simply write to me—Barbara Brent, 1111 Crescent St., Montreal, P.Q.—for this special offer! ... 3 Plastic Cap Covers AND 3 Baby Food Savers (for scooping out the last good morsels of Heinz Baby Food from the tin) are yours for just 10c in coin or postage stamps and 3 Heinz Baby Food labels.

A Little Weary from Christmas shopping? Then here's a dinner suggestion that's quick 'n' easy, yet just right for big appetites. It doesn't take more than minutes to prepare a heaping plateful of luscious AUNT JEMIMA READY-MIX PAN-CAKES! Just add milk or water—stir—and pop 'em up! Aunt Jemimas on the griddle. Then in seconds, when they're a rich, golden brown, put them on a hot platter with sausages and bacon—and serve with butter and syrup. M-mmm! Makes me hungry just to think about it! Aunt Jemimas are so delicious... and another thing about them—they're one of the best ways I know to keep food budgets balanced! So treat your family to Aunt Jemimas at breakfast, lunch or supper... they're an exciting surprise-dish at any time of day!

Steaming, Savoury Soup on a cold November evening... there's nothing better, is there? And here's a soup that you'll find extra satisfying because it's flavoured with the beefy goodness of BOVRIL! Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wants Stories

TO—The Women's Club of Toronto has the subject "A Children's

Story With a Canadian Background" for its annual literary competition this year.

The competition, open to any non-professional writer residing in Canada—male or female—carries a \$100 first prize.

Mrs. N. H. McCullough, convener of the competition com-

mittee, said that all contestants should obtain detailed information and rules from the secretary-treasurer of the club at Toronto, 69 Bloor Street East, before submitting a manuscript.

Entries this year will be judged for their appeal to children between the ages of seven

and 10 years, for whom it must be written. Vividness, originality and simplicity of expression will also be factors in the judging, results of which will be announced about April 26. All manuscripts must be delivered by February 1.

Final dates set by the executive for the festival are May 2, 3 and 4, which will allow Mr. Kurth to complete an adjudication at Powell River before he comes here. These dates, decided by the members of the association last night, are a week prior to tentative dates originally set.

Mr. Kurth, as well as having experience with the Department of Education, is a church organist and choir director, with good recommendation as an "ideal man for children," the executive explained. It was agreed that the adjudicator will be paid \$125 plus expenses which is about the same rate as asked by the adjudicator of last year's festival.

In response to the membership convener, Miss Elizabeth Holmes, requesting that fees be paid, a motion was passed that organizations and individuals be notified that the set date for payment of fees will be January 31. It was believed that this annual date would be easier for members as well as help the drive for membership subscriptions, instead of the past seasonal payment of fees. The fees will remain the same.

In order that all entries may be prepared, a motion was made that the festival syllabus be published in the newspaper December 16. On the committee to investigate advertising sponsors are R. G. Moore, Henry Pluym, Rudolph Olson, Fred Conrad, Mrs. G. Cook and Mrs. C. P. Balagno.

Since arrangements had already been made for an adjudicator, a letter of application from L. R. Cludray, a Victoria organist, will be answered by the secretary thanking Mr. Cludray for his offer to adjudicate the local festival.

Another letter read by Miss Yvonne Larson, secretary, from W. Emerson Scott of the Scott Music Co., Ketchikan, asked an explanation of the "open" entries on the programs already sent to districts, if entries may be made for viola, cello and clarinet, and if it is permissible to enter from a private school of music, instead of from a public school.

In reply, the chairman, R. G. Moore, vice-president of the association, instructed the secretary to reply that "open" referred to any age; it was permissible for private music schools to enter the festival, and that there are no entries for viola, cello and clarinet.

The regular meeting of the association to be held in December was cancelled, leaving the next meeting to be held in January.

Representatives at last night's meeting were: Rudolph Olson, Sons of Norway; Henry Pluym, Booth Memorial School; Mrs. C. P. Balagno, Catholic Women's League; Mrs. G. Cook, Borden Street School; Mrs. Hardy, Parent-Teachers Council; and Joseph Goscoe, King Edward School.

Following the sudden death of his son, Olof (Bill) Hanson Jr., in Toronto yesterday, Olof Hanson, former M.P. for Skeena, was on his way East by air today, according to word received in the city.

S. B. Howlett, who has been manager for the B.C. Power Commission at Terrace and is now transferred to Merritt, and Mrs. Howlett sailed on the Princess Louise Wednesday afternoon for Vancouver enroute to their new home.

Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.

Here's A Special Offer, Mother! Handy Plastic Cap Covers that fit over the tops of HEINZ BABY FOOD tins when baby doesn't eat a full tin at one mealtime. Simply leave the balance of the Baby Food in the tin, cover it with this plastic cover and store it in your refrigerator. Good Heinz Baby Foods are well worth saving to the last, tasty morsel! M-mmm! How baby loves those luscious Heinz Cereals and the extra-appetizing variety of strained meat products, soups, vegetables and desserts! So don't waste 'em! ... simply write to me—Barbara Brent, 1111 Crescent St., Montreal, P.Q.—for this special offer! ... 3 Plastic Cap Covers AND 3 Baby Food Savers (for scooping out the last good morsels of Heinz Baby Food from the tin) are yours for just 10c in coin or postage stamps and 3 Heinz Baby Food labels.

A Little Weary from Christmas shopping? Then here's a dinner suggestion that's quick 'n' easy, yet just right for big appetites. It doesn't take more than minutes to prepare a heaping plateful of luscious AUNT JEMIMA READY-MIX PAN-CAKES! Just add milk or water—stir—and pop 'em up! Aunt Jemimas on the griddle. Then in seconds, when they're a rich, golden brown, put them on a hot platter with sausages and bacon—and serve with butter and syrup. M-mmm! Makes me hungry just to think about it! Aunt Jemimas are so delicious... and another thing about them—they're one of the best ways I know to keep food budgets balanced! So treat your family to Aunt Jemimas at breakfast, lunch or supper... they're an exciting surprise-dish at any time of day!

Steaming, Savoury Soup on a cold November evening... there's nothing better, is there? And here's a soup that you'll find extra satisfying because it's flavoured with the beefy goodness of BOVRIL! Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.

Here's A Special Offer, Mother! Handy Plastic Cap Covers that fit over the tops of HEINZ BABY FOOD tins when baby doesn't eat a full tin at one mealtime. Simply leave the balance of the Baby Food in the tin, cover it with this plastic cover and store it in your refrigerator. Good Heinz Baby Foods are well worth saving to the last, tasty morsel! M-mmm! How baby loves those luscious Heinz Cereals and the extra-appetizing variety of strained meat products, soups, vegetables and desserts! So don't waste 'em! ... simply write to me—Barbara Brent, 1111 Crescent St., Montreal, P.Q.—for this special offer! ... 3 Plastic Cap Covers AND 3 Baby Food Savers (for scooping out the last good morsels of Heinz Baby Food from the tin) are yours for just 10c in coin or postage stamps and 3 Heinz Baby Food labels.

A Little Weary from Christmas shopping? Then here's a dinner suggestion that's quick 'n' easy, yet just right for big appetites. It doesn't take more than minutes to prepare a heaping plateful of luscious AUNT JEMIMA READY-MIX PAN-CAKES! Just add milk or water—stir—and pop 'em up! Aunt Jemimas on the griddle. Then in seconds, when they're a rich, golden brown, put them on a hot platter with sausages and bacon—and serve with butter and syrup. M-mmm! Makes me hungry just to think about it! Aunt Jemimas are so delicious... and another thing about them—they're one of the best ways I know to keep food budgets balanced! So treat your family to Aunt Jemimas at breakfast, lunch or supper... they're an exciting surprise-dish at any time of day!

Steaming, Savoury Soup on a cold November evening... there's nothing better, is there? And here's a soup that you'll find extra satisfying because it's flavoured with the beefy goodness of BOVRIL! Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.

Here's A Special Offer, Mother! Handy Plastic Cap Covers that fit over the tops of HEINZ BABY FOOD tins when baby doesn't eat a full tin at one mealtime. Simply leave the balance of the Baby Food in the tin, cover it with this plastic cover and store it in your refrigerator. Good Heinz Baby Foods are well worth saving to the last, tasty morsel! M-mmm! How baby loves those luscious Heinz Cereals and the extra-appetizing variety of strained meat products, soups, vegetables and desserts! So don't waste 'em! ... simply write to me—Barbara Brent, 1111 Crescent St., Montreal, P.Q.—for this special offer! ... 3 Plastic Cap Covers AND 3 Baby Food Savers (for scooping out the last good morsels of Heinz Baby Food from the tin) are yours for just 10c in coin or postage stamps and 3 Heinz Baby Food labels.

A Little Weary from Christmas shopping? Then here's a dinner suggestion that's quick 'n' easy, yet just right for big appetites. It doesn't take more than minutes to prepare a heaping plateful of luscious AUNT JEMIMA READY-MIX PAN-CAKES! Just add milk or water—stir—and pop 'em up! Aunt Jemimas on the griddle. Then in seconds, when they're a rich, golden brown, put them on a hot platter with sausages and bacon—and serve with butter and syrup. M-mmm! Makes me hungry just to think about it! Aunt Jemimas are so delicious... and another thing about them—they're one of the best ways I know to keep food budgets balanced! So treat your family to Aunt Jemimas at breakfast, lunch or supper... they're an exciting surprise-dish at any time of day!

Steaming, Savoury Soup on a cold November evening... there's nothing better, is there? And here's a soup that you'll find extra satisfying because it's flavoured with the beefy goodness of BOVRIL! Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.

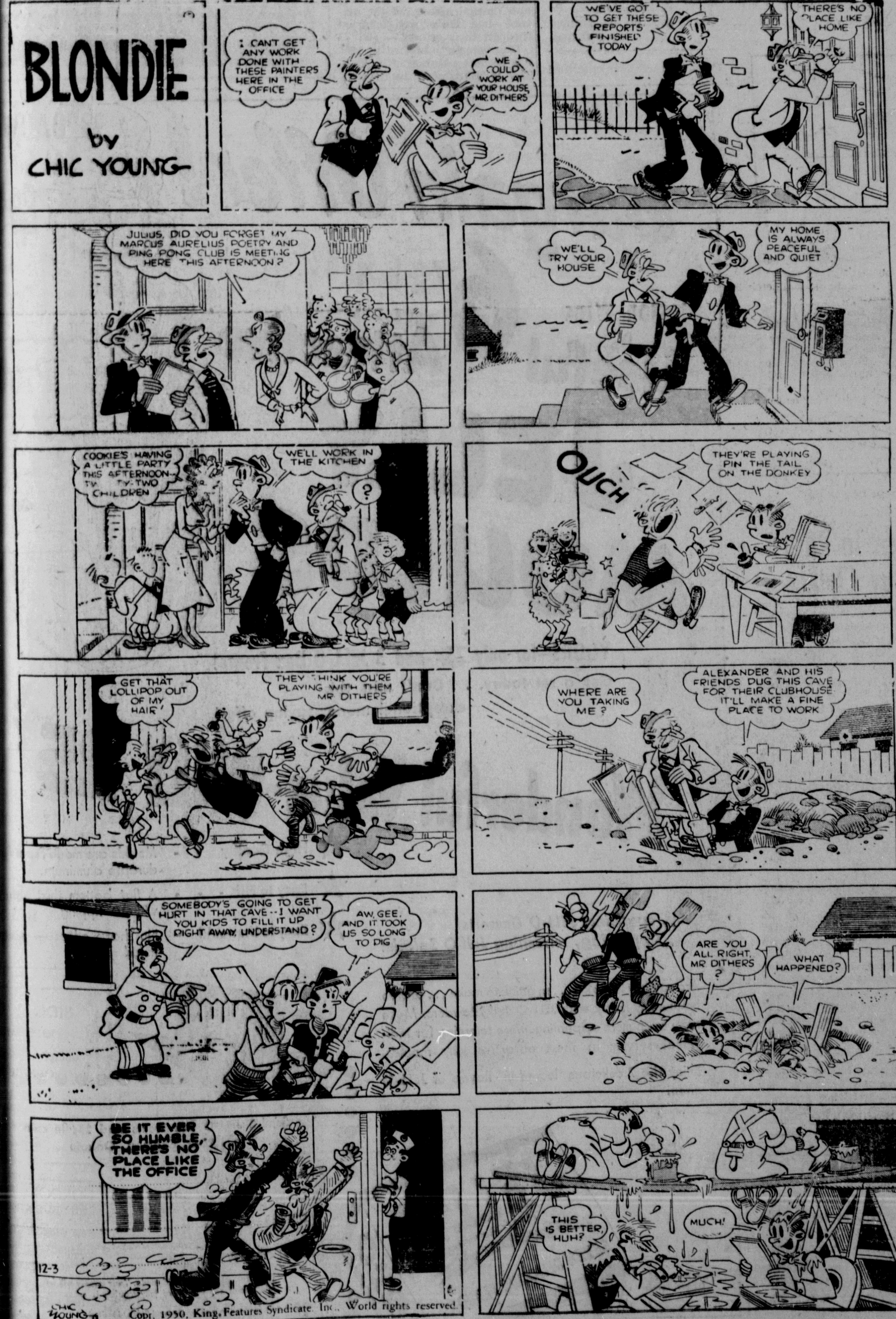
Here's A Special Offer, Mother! Handy Plastic Cap Covers that fit over the tops of HEINZ BABY FOOD tins when baby doesn't eat a full tin at one mealtime. Simply leave the balance of the Baby Food in the tin, cover it with this plastic cover and store it in your refrigerator. Good Heinz Baby Foods are well worth saving to the last, tasty morsel! M-mmm! How baby loves those luscious Heinz Cereals and the extra-appetizing variety of strained meat products, soups, vegetables and desserts! So don't waste 'em! ... simply write to me—Barbara Brent, 1111 Crescent St., Montreal, P.Q.—for this special offer! ... 3 Plastic Cap Covers AND 3 Baby Food Savers (for scooping out the last good morsels of Heinz Baby Food from the tin) are yours for just 10c in coin or postage stamps and 3 Heinz Baby Food labels.

A Little Weary from Christmas shopping? Then here's a dinner suggestion that's quick 'n' easy, yet just right for big appetites. It doesn't take more than minutes to prepare a heaping plateful of luscious AUNT JEMIMA READY-MIX PAN-CAKES! Just add milk or water—stir—and pop 'em up! Aunt Jemimas on the griddle. Then in seconds, when they're a rich, golden brown, put them on a hot platter with sausages and bacon—and serve with butter and syrup. M-mmm! Makes me hungry just to think about it! Aunt Jemimas are so delicious... and another thing about them—they're one of the best ways I know to keep food budgets balanced! So treat your family to Aunt Jemimas at breakfast, lunch or supper... they're an exciting surprise-dish at any time of day!

Steaming, Savoury Soup on a cold November evening... there's nothing better, is there? And here's a soup that you'll find extra satisfying because it's flavoured with the beefy goodness of BOVRIL! Just try this tasty, tangy Creole Soup recipe by Eileen Schuler, the Bovril Dietician:— 3 tbsps. butter 2 tbsps. chopped green pepper 2 tbsps. chopped onions 2 cups canned tomatoes 2 tbsps. Bovril 1 cup boiling water 1/4 cup rice 1/2 tsp. salt Cook green pepper and onion in butter until tender. Add flour and blend well. Add tomatoes, Bovril and boiling water. Allow to simmer gently for ten minutes. Add cooked rice and season. Serve with toasted crackers. Makes six servings.

What's Cooking, Mum? You'll get lots of approval when it's a luscious CANNED SALMON dish that's cooking for the family. And I've discovered that Canned Salmon is not only a family "favourite"... it's a hostess's Best Friend. So luscious in colourful, flavourful casseroles—so appetizing in salads and sandwiches! With Canned Salmon and a little imagination, it's such fun to conjure up exquisite party delicacies. Mix Canned Salmon with mayonnaise, chopped onion. Garnish with chopped olives, chopped pickles, pimento or cuts of asparagus. Canned Salmon is so versatile... AND so economical! It's all food—there's no waste. So keep a supply of Canned Salmon always on hand—for hot, delicious, economical meals... and for gala dishes.

Wonderful For A Party—a special treat for youngsters and grown-ups, too... delicious home-made fudge! Especially if it's fudge flavoured and creamy smooth with BAKER'S UNSWEETENED CHOCOLATE. When you use Baker's Chocolate, you get real, honest-to-goodness chocolate flavour, for there's nothing added, nothing taken away! TUTTI-FRUTTI FUDGE 2 squares Baker's Unsweetened Chocolate 3/4 cup milk 2 cups sugar Dash of salt 2 tbsps. butter Add chocolate to milk; place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (temperature of 230-235 deg. F.). Remove from heat. Add butter and vanilla. Cool to lukewarm (110 deg. F.); then beat until mixture begins to thicken and loses its gloss. Add fruits and nuts. Turn at once into greased pan, 8 x 4 inches. Decorate with additional fruit. When cold cut in squares. Makes 18 large pieces.



12-3
CHIC YOUNG
Copr. 1950, King Features Syndicate, Inc. World rights reserved.