

# Local News Items...

Mrs. Carl Poulsen returned to the city on yesterday afternoon's plane from a trip to Vancouver.

George Hankinson left today by air to return to Vancouver after a brief visit here with his father, Dr. C. H. Hankinson.

Ross A. Ritchie of the Cellulose Co. engineering staff left today by air on a trip to Vancouver.

Passengers sailing from Prince Rupert Monday afternoon on the Princess Norah included A. Parker and E. W. Swift for Vancouver and R. Coburn for Ocean Falls.

Hagbert Hansen, who moved recently to Vancouver to take up future residence, returned to the city on yesterday afternoon's plane. He expects to be here for the next week in connection with the disposal of his boat.

The Legion of the Moose extends invitation to the women and men of the Moose, their husbands, wives and friends to a social evening Wednesday, March 30, at 8:30. Be on time to compete for valuable prizes. Refreshments and entertainment. Admission free. (75)

D. B. McDougall, city pioneer who went south by air at the week-end, will enter an old people's home at New Westminster. Now 75 years old, Mr. McDougall was at one time a prospector in the Alice Arm district and also owned the Palmer House Apartments, which he sold a few years ago.

**METAL WORK**  
PLUMBING — Installations and Repairs. SHEET METAL WORK. Tar and Gravel Roofing. Letourneau & Sons, 629 Sixth West. Phone 543. (11)

F. M. Gulland sailed Monday evening on the Princess Norah on a trip to Vancouver.

**NOMINATING COMMITTEE**—Please attend this meeting TONIGHT at 8 p.m. sharp. (1)

## Spring Styles Are Displayed

Colorful Pre-Easter Fashion Parade Presented at Capitol by Annette

Winter might have been having its last sullen gasp outside but spring's colorful conquest was complete on the stage of the Capitol Theatre last night when Annette Mansell presented an eye-appealing pre-Easter fashion parade.

For a full half hour a capacity audience witnessed model after pretty model parade before a huge and ingenious Easter bunny backdrop to show stunning the latest and most intriguing styles in lounging wear, coats, ensembles, dresses, afternoon and evening — all brought by Annette from the leading stylists throughout the country to offer to the discriminating ladies of Prince Rupert.

The crowning scene of the evening was the grand finale Easter bridal party featuring beautiful Lois Thompson in beautiful full-fashioned satin and lace with long flowing train held by pretty little Sandra Gastaldini and Sandra Currie, both in white satin and lace, reflecting the bride's styling. The bride's headdress was a replica of the tiara worn by Princess Elizabeth at her wedding. Four lovely bridesmaids completed the party—Maresa Windie, in queen's blue, and Georgia Rud-



The George Matthew Adams Service, Inc.

## TAKES OVER AS INDIAN DOCTOR

Dr. Charbonneau Succeeds to Duties of Dr. J. A. MacDonald

Dr. L. P. Charbonneau, who arrived in the city a few weeks ago from Ottawa to join the medical staff of Miller Bay Hospital, is taking over the duties of agency medical officer here for the Department of Indian Affairs in succession to Dr. J. A. MacDonald who is going into private practice with Dr. L. M. Greene, formerly of Smithers and more lately of Powell River. Dr. Charbonneau will conduct the work from an office in the Stone Block as Dr. MacDonald has been doing.

BELBROUGHTON, Worcester-shire, England — A swan turns the door handle with his beak to enter a local inn.

## SPRING PRESENTATION

# SUITS and Topcoats

by Fashion Craft

### SUITS

Saxony's, Pin Stripes, Plain Tones and English Worsteds... in the colors you prefer... in either single or double-breasted style... a few suits with extra trousers.

\$47.50 TO \$75.00

### TOPCOATS

Tailored by Fashion-Craft, you can get the color you want from our new spring selection, Gabardines, Velours, Covert Cloths and Harris Tweeds... Smart Appearance... Unequaled for Value.

\$44.00 TO \$67.50



## HOME FURNISHING COURSE STARTING

Invitation Extended to Visit Classes at Civic Centre

The University of British Columbia's extension department's home furnishing course got off to a good start at the Civic Centre yesterday with an enrolment of 16 for the afternoon classes and 23 for the Monday evening class.

Miss Eileen Cross explained how to measure the amounts of material needed and listed the various items required. By the next meeting it is expected that many will arrive carrying lampshades that need recovering, small chairs that need new covers, marked tables or picture frames to be refinished, butter or cheese boxes to be made into hassocks or sewing boxes and new drapes to be made up with

lining and stiffened heading. Some persons taking the course are having difficulty deciding which of the things in their homes to begin remodeling first. Others have fixed objectives. Miss Cross says that those who are interested but haven't time to take the full course are welcome to attend a few lectures afternoon or evening just to call in and watch everyone at work.

**ANNE'S** Opposite Health Unit  
Home-Made Candy — and — Fresh Roasted Nuts

**Chandler & Cowgill** PORTRAIT STUDIO  
Film Finishing — Enlarging  
Flash Photos Taken at Home  
Phone Green 339 216 4th St.  
PRINCE RUPERT, B.C.

**\$50,000.00 in CASH Prizes!**

Use a box top from **Robin Hood Oats** or from Robin Hood EASY-MIX to enter!

Get a package of Robin Hood Oats today — the oats with the thinner flakes! Enter for the \$1,750 in weekly cash prizes.

You'll discover, as well, the finest porridge you've ever tasted... better because of Robin Hood's thinner flakes.

It's these thinner flakes that make Robin Hood Oats Canada's fastest-cooking cereal — smoother, too, with a keener flavor.

Enter today! Ask your grocer for Robin Hood OATS and Robin Hood EASY-MIX — now!

**Tune in the CLAIRE WALLACE SHOW**  
for details of the Robin Hood Contest. The rules are simple... and it's easy to be a winner. Winners announced every Monday.

**CBR — 10:45 a.m.** (Trans-Canada Network)  
Every Mon. — Wed. — Fri.

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518 3rd Ave. W. Phone Red 400

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Paper Towels — Brooms — Mops — Soap Wax — Rags — and all good JANITOR SUPPLIES

Sold to Industry in Prince Rupert at Vancouver Prices

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712 Second Ave. P.O. Box 772 Phone 632

**WANTED**  
APPLICATIONS WILL BE ACCEPTED FOR THE FOLLOWING POSITIONS FOR 1949:

• CAMP MANAGERS  
• BOAT CREWS  
• ONE SKIPPER

J. CLAUSEN & SON  
**RUPERT MARINE REALTY**  
Box 548 Prince Rupert, B.C.

## Seasonable Ideas for Housekeepers

**SALADS ARE ARTISTIC BUT THEY ARE ALSO GOOD FOOD**

Some people consider that all salads are just so much greenery, dolled up to catch the eye and eaten as a duty because of those important vitamins. Indeed those men have been known to class all salads as "hay" and refuse to eat them. Others enjoy the crisp coolness and the delicate, yet full flavour of the well made salad. The attitude of the diner depends on the salad maker.

Good salads are harder to achieve in winter and early spring but with a bit of imagination they can be attractive and appetizing to everyone. Salads containing eggs, beans,

cheese, fish or meat are just as substantial as and often more appetizing than the hot, meat and potato, meal.

Here are several good salads suggested by the home economists:

**Bean Salad**  
6 hard-cooked eggs  
1/2 cup French dressing  
3 tablespoons grated horseradish  
3 cups cooked string beans  
Lettuce  
Chop eggs very finely, add to dressing, then add horseradish. Pour over beans, let stand 1/2 hour. Serve on lettuce. Yield: six servings.

**Parsnip Salad**  
2 cups grated raw parsnip  
2 cups diced apples (with some of the red skin left on)  
1/4 cup diced orange  
1/4 teaspoon salt  
1/2 cup salad dressing  
Toss all ingredients lightly together. Chill and serve on lettuce. Yield: six servings.

**Albanian Salad**  
1 lb. fresh young spinach  
4 slices bacon  
1 tablespoon bacon fat  
1 teaspoon malt vinegar  
1/4 cup French dressing (about)  
1/8 teaspoon black pepper  
Wash spinach thoroughly. Use only the spinach leaves; discard stems. Dry spinach well, then crisp in refrigerator at least one-half hour. Meanwhile fry bacon slowly, pouring off grease as it collects. When bacon is partially cooked, cut in small pieces. Continue cooking until crisp. Shred spinach. Add cooked bacon, a tablespoon of the hot bacon fat, vinegar and black pepper. Add French dressing slowly and mix lightly until spinach is well coated. (A quarter of a cup may be too much). Allow to marinate in refrigerator about 20 minutes before serving. Yield: six servings.

### Tomato Slaw

3 cups shredded cabbage  
1 teaspoon salt  
2 tablespoons vinegar  
1/2 teaspoon pepper  
1 tablespoon sugar  
1 cup canned tomatoes  
1 teaspoon scraped onion (optional)  
1 cup shredded cheese  
Place shredded cabbage in a bowl. Mix salt, vinegar, pepper, sugar and onion with tomatoes. Pour over cabbage. Let stand 10 minutes to chill and blend. Add cheese just before serving. Yield: six servings.

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**BEARER OF GOOD NEWS**—Finance Minister Abbott leaves his office with a long smart step to tell a crowded House of Commons of his new tax-cutting budget. Tucked under his arm is the black portfolio containing all the well-kept tax secrets. The bright smile on his secretary's face reflects the way Canadians generally greeted Mr. Abbott's announcement of taxation relief. (Photo by G. H. G.)

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Civic Centre, Thursday, April 14  
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