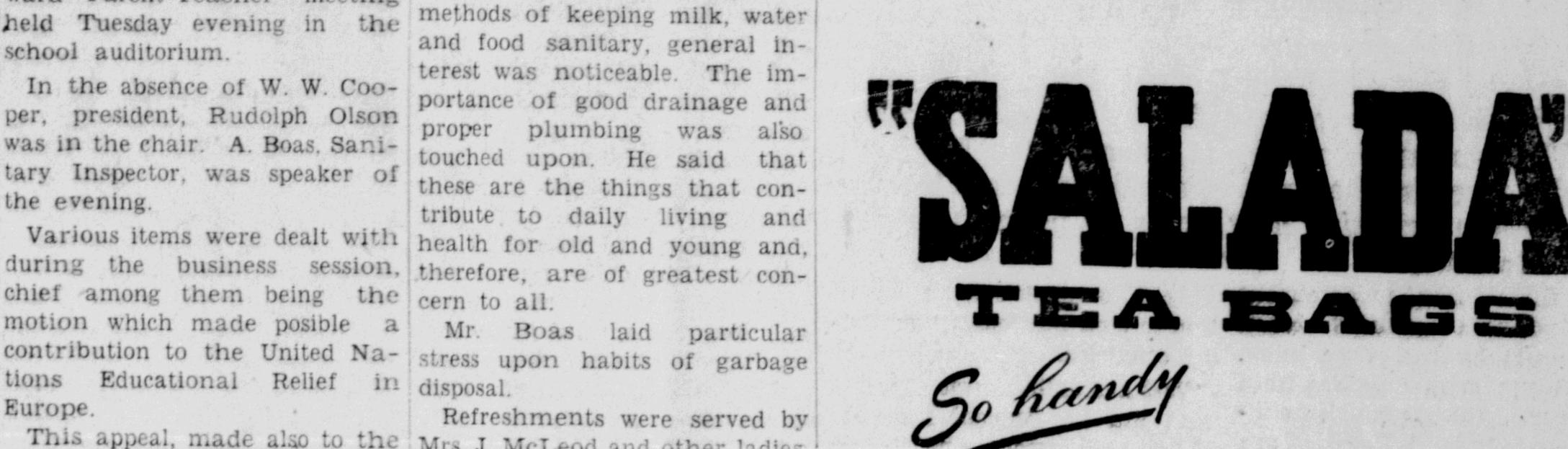
### Thursday, February 19, 1948

D.P.'S CARRY FRIEND of Alex Labelle, 38-year-old TIMMINS, Ont. (P-Six Euro- timber cutter with no relatives pean displaced persons acted as in this area. The D.P.'s were pallbearers at the funeral here fellow workers of Labelle.

# TEA BAGS





In earlier times, geiatine was cream. Six servings. in the form of isinglass made from fish or vegetable gelatine extracted from sea weed. These

Q. How can I make good apple

By ANNE ASHLEY

culinary uses by animal gela-Refined instant gelatine A. Use sour apples, wash, peel,

makes delicious quivering jellies and quarter them, remove ccres with a minimum of effort and and seeds, put in saucepan and pour in cold water until almost Jellies extend the flavor of covered. Cook slowly until expensive foods and make leftapples are sold. Add about 1/2overs look expensive. In either cup sugar to each quart of apples. Cook a few minutes longer, then remove and add a Home economists have been little lemon peel. trying out various jellied mix-

Q. How can I keep winter tures for salads and desserts. plants in good condition? A. Cold tea or milk will make

plants blossom during the winter months. One should alternate with water every other day. Q. How can I make a temporary repair in a refrigerator

A. Pour hot paraffin over the

Mrs. Kapansky, the former Mary Pullen, niece of the late pioneer Skagway hotel opera- Starting a ten day service Princess Norah this morning ing the winter, C.P.R. steamer HELP THE CHILDREN returning to her home in Skag- on a fortnightly schedule dur- IN WAR-TORN LANDS way after a visit in Seattle. Mrs. Princess Norah, Capt. Graham

Classified Advertising Pays!

# 4 Teething-Time

draw attention to the rule that classified and transient advertising is payable in adtially set. Beat egg whites with | telephoning classified adver-

Sometimes cold, often hungry, boys and girls similar to this orphan waif in the war-torn countries of Europe and Asia will live in a dim tomorrow . . unless Canadians are be-

ing asked to help these children. The Canadian Appeal for Children seeks to collect \$10 million for the purchase of food, clothing, medical and educational supplies. It is estimated that more than 400 million children need assistance if they are to get back on the road to decent living. Support the Canadian Appeal for Children with your dollars.

Mrs. Oscar Smith returned to vener for the white elephant the city this morning on the sale, spoke warmly in tribute to Princess Norah after spending the parents of King Edward the last couple of months visit- | children, who made last year's ing at Victoria.

this morning from Vancouver and sailed at 11:30 a.m. for APPEAL FOR CHILDREN Skagway and other northern points whence she is due back here next Monday afternoon WAYGOCER southbound. The vessel had on board 65 passengers of whom four disembarked here. She had some 210 tons of freight for the Yukon.

tea and sale of home-cooking and will choose a staff of helpers. The date of this affair will be set at the next executive meeting, and an announcement will follow. At the conclusion of the busi-

In spite of cold weather;

pupils of every school, was dis-

cussed as to its relation to

other appeals made by charit-

able organizations, and to pre-

vious discussions and suggest-

ions sent in to the Central

Two persons were nominated,

one of which will represent King

Edward P.T.A. at the Central

Council when a delegate is

chosen for the B. C. Convention

Plans were laid for a white

elephant sale and tea. Miss

Eleanor Moxley, chosen con-

sale so great a success. Mrs.

John McLeod is in charge of the

& MEAT MARKET

See Us

For All Your Table Needs

Council by this P.T.A.

in Vancouver.

Europe.

ness meeting, A. Boas, sanitary inspector, was guest speaker. As he dealt with improved methods of keeping milk, water and food sanitary, general interest was noticeable. The im-In the absence of W. W. Cooportance of good drainage and proper plumbing was also touched upon. He said that these are the things that contribute to daily living and Various items were dealt with health for old and young and, during the business session, therefore, are of greatest con-

motion which made posible a Mr. Boas laid contribution to the United Na- stress upon habits of garbage tions Educational Relief in disposal.

Refreshments were served by

This appeal, made also to the Mrs. J. McLeod and other ladies.

# from the

OKANAGAN VALLEY

Make the

## GRANDEST DISHES

Here's economical, easy-to-prepare help for menu-planners. Use APPLES fresh . . . or for any meal of the day. Order a supply today from your food store. Try these suggested recipes! B.C. APPLES are healthful and nourishing-GOOD and GOOD FOR YOU!

B.C. APPLE SAUCE TURNOVER

Make one reciple plain pastry. Combine 2 cups apple sauce, 14 teaspoon each of nutmeg and cinnamon. Roll pastry 1/8 inch thick and cut into 4-inch circles. Place a table poon of apple sauce mixture on half of each circle, sprinkle each with grated Canadian cheese. Moisten edges of pastry circle and fold other half over filling, pinch edges together and prick top. Place on baking sheet and bake in very hot oven (450°) about 15 minutes.

APPLE RICE PUDDING

caps sliced B.C. apples 21/2 cups water, hot 1 cup sugar 1 teaspoon cinnamon 6 teaspoon nutmeg teaspoons vanilla 3 cups cooked rice

3 tablespoons lemon juice 21/2 tablespoons butter.

Add lemon juice to B.C. apples. Melt sugar in water, stir in apples. Add spices, cook 5 minutes. Blend remaining ingredients, pour into buttered baking dish. Bake about 30 minutes in 350° oven. Serve with cream, or serve plain.

FRIED APPLES

6 large B.C. apples 5 tablespoons butter or other fal 3 cup sugar tablespoon cinnamon teaspoon salt.

Core, but do not peel tart cooking apples. inch thick to make perfect rings. outter in heavy skillet until light of mixture. After 5 minutes turn slices with pancake turner to avoid breaking. over low heat until almost transparent.

cinnamon and salt. Cover apples Cover with remaining sugar mixture. Saute Serve hot with meat. Makes 8 portions.

Place apple slices in skillet. Mix

### Suggestions for B. C. APPLE SALADS

APPLE SAUCE PIE

15 graham crackers, crushed fine

2 cups thick apple sauce (sweetened)

1 tablespoon confectioners' sugar

Add melted butter to graham cracker

crumbs and mix well. Stir in sugar and

cinnamon. Press crumbs into a pie pan and

bake in moderate oven (350° F.) 15 minutes.

Remove from oven and when cool, place in

refrigerator to chill. Just before serving fill

with apple sauce to which cloves have been

added. Add confectioners' sugar to whipped

cream and cover top of pie. Serves 6.

½ cup heavy cream, whipped.

1/2 cup melted butie.

6 teaspoon cinnamon

4 teaspoon cloves

2 cup sugar

Tender skinned apples need not be peeled before they are used in salads. The peel adds color, flavor and food value to apple salads. Acid apples are advised in salads containing meat. Both acid and sweet apples add a palatable crisp texture to fruit salads. Toss apple dices with salad dressing, as soon as prepared, to prevent discoloration. Prepare apple salads and serve with as little delay as possible.

TRY THESE COMBINATIONS

1. Red apple, raisins. 2. Red apple, cottage cheese, nuts. Red apple, dates, nuts.

Apple, carrots, nuts.

. Apple, peanuts, marshmallows. . Apple, chicken, parsley.

. Apple, dates stuffed with peanut butter. Apple, raw turnip dices.

. Apple, salmon, parsley. 10. Apple, cold veal or pork, chopped

11. Apple, bananas. 12. Apple, canned fruits, such as peaches,

apricots, pears, cherries. 13. Apple, cream cheese. 14. Apples cut in dices and added to jelly powder mixture made according to directions given on package. Add apples when jelly mixture is almost set.

HEAD OFFICE

GROWING AND DISTRIBUTING

# PRINCE RUPERT'S NEWEST AND MOST

UP-TO-DATE RESTAURANT OPEN FROM 4:06 P.M. TO 3:30 A.M. CHINESE DISHES A SPECIALTY

PURE-SAFE-50 A. CREME-TONE WEA Laihroom lissue

fruit juice, lemon juice, ginger Mrs. Harriet Pullen, colorful and salt, add peaches, bring to boil. Place a peach half in tor, was a passenger aboard the for the spring after having been bottom of each of 6 individual noulds, cut side up. Add gelatine to hot juice. Stir until dissolved. Cool slightly. Chop re- Kapansky has been visiting in Hughes, arrived in port at 9:30 Canadian maining peaches and add to jelly. Pour into moulds. Chill until firm. Turn out to serve. Watch These Applesauce Mould

1 package lemon jelly 11/2 cups boiling water 2 cups apple sauce

ive and palatable.

in minimum time.

pretty good to eat.

All are worth trying.

types have been superceded for

case, the finished product

Ginger Peach Jelly

34 cup juice from peaches

l tablespoon lemon juice

1/4 teaspoon ground ginger

2 cups drained canned

tablespoon gelatine

4 cup cold water

1/8 teaspoon salt

peaches

FORTUNE -- Miss

Daw, Cunliffe-Owen,

a petite, red-haired

llerina, who was left

of the \$5,412,000 for-

Sir Hugo Cunliffe-

sident of the British

will made no

the former

Cunliffe-Owen's

Martha Shaw of

ed ripe olives

read crumbs, olives,

Serves 4.

1/4 cup boiling water

Mix jelly powder with boiling vater. Stir until dissolved. Fold in applesauce, stir several times Olive Salmon Puffs while chilling. When set, turn ut and serve, with custard

sauce or cream. Six servings. Butterscotch Sponge

1 package gelatin

1/4 cup cold water 1/2 cup brown sugar 2 tablespoons butter

134 cups hot milk 2 egg yolks 1 teaspoon vanilla

2 egg whites 1/4 teaspoon salt 2 tablespoons sugar

Soak gelatine in cold water milk and beaten for 5 minutes. Caramelize the sugar and butter. Add hot milk and stir until caramel mixture mod- is dissolved. Add a little of the vance at the office at time (350 degrees F.) hot mixture to the beaten egg of presenting copy for adveres. Remove puffs yolks and return to the first tising. Those desiring to adnto platter. Serve mixture. Cook over hot water vertise in this manner in the sauce and finely until smooth. Add soaked gela- Daily News are asked to tine and stir until dissolved. Add assist the office and respect flavouring and chill until par- this rule by refraining from can be used as salt until stiff and gradually tising

add the two tablespoons sugar.

sleep. No "sleepy" stuff-no dulling effect. They can be used with full confidence. Eas. safe side-ask your druggist today for Baby's Own Table's.

NOTICE

The Daily News wishes to

YOU CAN'T KID ME, MOM ... Dure, Crown Brand Com Syrup is good for me. Sure, the doctor recommends Crown Brand Corn Syrup as part of my diet.

BUT-why tie it down to me?

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