

Reflects and Reminisces

from soup to filberts (except the old fashioned flinty hard tack and salty tasting bully beef) for the bleedin' army feeds well today.

Five years ago, the world was hysterical with joy because of peace. Today, atom bombs and third world war, are top topics. Anything else, flat and dull!

It might be a good thing were there fewer scientists and more everyday folk who cannot say or do anything out of the ordinary. For, it's comfortable to know them. They never make you feel uneasy. They doubtless think of you as you do of them. The eminent Dr. Einstein, speaking of the hydrogen bomb (we knew he would) says it is capable of extinguishing all life on earth. But then, a fellow might as well be scared to death as sent to bed with nervous prostration.

A Western Canadian, with an appetite for records as well as other things, recently devoured six dozen eggs at one sitting. Consumers in Great Britain, for years, have thought themselves fortunate to eat one a week.

SHIPS and WATERFRONT

Union steamer Coquitlam, Capt. John Boden, having arrived from Alice Arm and Stewart at 9 a.m., sailed at 1:30 yesterday afternoon on her return to Vancouver and waypoints. Passengers from here to Vancouver included Mrs. J. Odium and A. Meier.

Recent Bride Is Shower Honoree

Prior to the recent marriage of Miss Mary Astrom, she was guest of honor of Mrs. P. Forman and Mrs. M. Hansen at a delightful kitchen shower. The evening was spent in playing bingo prize winners being Mrs. M. Peterson, Mrs. N. Carpenter and Mrs. D. Marshall. After refreshments the guest of honor was presented with a boatload of useful gifts. Those present were Mesdames K. Ostrom, M. Johanson, L. MacBride, M. Peterson, A. Hocks, B. Anderson, M. Ellis, L. King, N. Carpenter, D. Marshall, M. Vierick, A. Forman, J. Hansen, and the Misses Jean and Dorothy Smith, and Nancy Ostrom.

Jubilee Tea Draws Many

On Monday municipal regent, Mrs. Jens Munthe, received many members and guests at her home at a Golden Jubilee Tea for Imperial Order Daughters of the Empire. Beautiful spring flowers in red, white and blue graced the living room while red, white and blue candles adorned the tea table. Presiding at the tea table were the first and second vice-presidents, Mrs. C. G. Ham and Mrs. J. Stewart. Members assisting with the serving were Mrs. H. A. Breen, Mrs. Eric Barton, Mrs. Neil MacDonald, Mrs. G. G. Withers, Mrs. D. H. Stewart and Mrs. V. Whidden. Mrs. J. A. Teng was cashier. Invited guests included members of the Clergy, Mayor and Mrs. G. W. Rudderham, Ex-Mayor Nora Arnold and members of the city council and their wives. Many I.O.D.E. members were present including Mrs. D. C. Stutart, one of the oldest members.



ROUND THE WORLD—This is the end of a round-the-world air trip for External Affairs Minister Pearson and Mrs. Pearson. They are shown leaving their R.C.A.F. North Star at Rockcliffe Air Station near Ottawa. Mr. Pearson was flown to the Commonwealth Conference at Colombo, Ceylon, and then toured the Orient. (C. P. Photo)

PERSONALS

Miss Joan Cross is sailing Thursday night on the Prince George for Vancouver.
D. Zarelli arrived in the city on the Prince George this morning from Vancouver.
Judge W. O. Fulton will be the speaker tomorrow at the weekly luncheon of the Prince Rupert Rotary Club.
C. E. Slater, well-known Skeena River cannery man, arrived in the city on the Prince George today from Vancouver.
D. G. Stenstrom of Columbia Cellulose Co. arrived in the city on the Prince George this morning from Vancouver.

H. W. Stevens, district engineer for the provincial department of public works, returned to the city on the Prince George this morning from a trip to Victoria on official business.

Sam Simpson, Massett cannery operator, arrived in the city by the Prince George today on his way back to the Queen Charlotte Islands after a trip to Vancouver and elsewhere in the south.

Mrs. Ethel Brant Monture of Rochester, New York, who is on a speaking tour of Western Canada for the Women's Canadian Club, arrived in the city on the Prince George this morning and is speaking here this afternoon. She will proceed by the evening train to Edmonton, her next appointment.

Letter Box

Rhyme or Reason
Editor, Daily News
Mr. Whalen's reply to George Hills seems to be long on rhyme and short on reason.
ERIC FAURE

AIR PASSENGERS
To Vancouver (today)—Miss G. Velleit, B. Charlesworth, J. N. Ross, C. Harford, G. A. Beare, Dr. Webber, Mrs. D. McVey.
To Sandspit (today)—Mrs. E. McWilliams, J. Karkie.
From Vancouver (Tuesday)—A. E. Hutt, Mr. and Mrs. O. Dunlop, J. Knowles, J. Gordon, T. Connolly.

Over 1000 Petition

Junior Chamber of Commerce members were busy during the last week and obtained signatures of approximately 1115 citizens for a petition demanding that city council take immediate action to have the present water and power facilities investigated by a competent and impartial authority. The petition was read at the city council meeting Monday night and, like their resolution, together with the senior Chamber brief, was filed. The petition may have been quickly dealt with, think Jaycee members, but as Mayor Rudderham said Monday night, it is "valuable to keep around".

Good Services Bring Bonuses

In recognition of exceptional services rendered during the water emergency period a total of \$250 in bonuses were paid to City Engineer D. C. Stewart, Waterworks Foreman Carl J. Gustafson and Road Foreman George Geddes. This was recommended at a city council meeting Monday night by the Board of Works committee. "Apparently these men forgot all about time," said chairman Ald. George Casey, "as they kept on the job day and night." Mr. Stewart and Mr. Gustafson each received \$100 while Mr. Geddes is the recipient of \$50.

No Peeling, Mashing— Fine Potato Product Here

A revolutionary new potato preparation has reached the retail stores of Prince Rupert and there is no doubt that it is going to prove a great boon to busy housewives. It is a fine, free-flowing powder to which all that is needed to add is milk and water and, presto, it becomes perfect smooth mashed potatoes. Housewives are going to be sensationally pleased and

a lot of husbands are, in future, going to have a luscious dish instead of lumpy stuff that is sometimes turned out. The convenience of the product and its handiness are other features. Preparation is extremely simple, eliminating peeling or mashing. When dinner is ready to serve, put 1 1/2 cups of water and 1/2 teaspoon salt in a medium-size saucepan and bring to a brisk boil. Remove the pan from the heat and add 1/2 cup cold milk. Stir in 1/2 cup of the instant potato and whip vigorously until light and fluffy. Add butter and pepper and serve. A package serves 9 to 10.

To Advertisers

To insure publication of this play or classified advertisement copy for same must be in the office of the Daily News by 4 p.m. the day previous to advertising. Requirements of the mechanical department make this rule necessary.

NOW—delicious, creamy mashed potato —in just 1 minute!

No washing! No peeling!
No cooking! No mashing!
with French's INSTANT Potato

French's Instant Potato is the marvelous new time-saver that is thrilling women everywhere. Made from top-quality potatoes, precooked by a special process that preserves important nutrients and flavor, this amazing product gives you delicious mashed potato in one minute!

Look for French's Instant Potato in the canned vegetable section at your grocer's.



Sole distributors in Canada: Reckitt & Colman (Canada) Ltd., Montreal.



For creamy - smooth, rich-flavored mashed potato, here's all you do: First, bring some salted water to a brisk boil, add milk and French's Instant Potato, according to simple directions on package.



Stir briskly for a few seconds with a fork or wire whip until the mashed potato has thickened to desired consistency, then add butter and whip until light and fluffy. Try French's Instant Potato today!

NEW Quick Potato Recipes . . .

- FRENCH'S FRIED POTATOES**
Bring 2 cups water to brisk boil in medium-sized saucepan; while boiling, stir in 1 cup FRENCH'S INSTANT POTATO. When slightly cooled, turn out on lightly floured board. Roll 1/4 in. thick. Cut into strips 1/4 in. wide and 2 in. long. Fry in shallow fat (2 in. deep) heated to 390° F., until golden brown. Drain on absorbent paper. Salt. Serves 6-8.
- THIN WHITE SAUCE**
(base for cream soups). Heat 2 cups milk to scalding point. Remove from heat. Stir in 2 tbs. INSTANT POTATO. Return to
- heat. Cook, stirring constantly, about 2 min. Add 1/4 tsp. salt, pinch of pepper.
- PARTY POTATOES**
To two cups mashed potato, beat in 1 to 2 tbs. minced chives, or 1 tbs. chopped watercress and 1 tsp. finely cut mint leaves.

ONLY A FEW CENTS A SERVING!

so different today



GRACE on the High Seas was, no doubt, waiting until it came to breakfast on salt and ship's biscuit. Nowadays that delicious cereal, Post's Grape-Nuts Flakes, is eaten both on-both-sea and land. It's made from one but TWO grains - sun-ripened wheat milled barley.

Bold buccaners of today come aboard with zest when Grape-Nuts Flakes are in the offing. And a good thing too, because these honey-golden flakes provide nourishment they need . . . useful quantities of carbohydrates, protein, phosphorus, iron and other food essentials. Say "Ahoy, Mr. Grocer! Grape-Nuts Flakes, please!"

—Timber!



—Booked Solid!



—While The Cat's Away The Mouse Plays House.

