

MARKETS

Fresh Fruit

Japanese Oranges	1.35
Bananas, 10	.25
Apples, cooking, 3lb.	.25
Pineapples, 3 lbs.	.29
Grapes, large Cal. doz.	.78
Grapefruit, 3 for	.25
Oranges (Navel)	.42
Dates	.25
Vegetables	
Celery, lb.	.10
Brussels, 2 lb	.21
Broccoli, bunch	.10
Carrots, bunch	.05
Spinach, 2 lb. cello	.19
Peas, bunch	.08
Asparagus, 10	.65
Head lettuce	.13
Cooking onions, 3 lbs.	.29
Cauliflower, 10	.15
Tomatoes, Calif. lb.	.25
Cabbage, lb.	.07
Onions, No. 1 lb.	.33
Cucumbers, 10	.47
Green beans, 10	.47
Vegetable marrow, lb.	.07
Butter, 10	.10
Preserved Vegetables	
Dill Pickles, gal.	1.65
Corn Green beans, 10	.17
Waxed Peas, fancy	.17

gallon	
Apple, 20-oz. tin, 2 for	59
48-oz.	29
Canned Fruits	
Pineapple, crushed	33
Pieces, 20-oz.	41
Apricots, 20-oz.	41
Cherries, fancy, 20-oz.	30
Loganberries, 20-oz.	38
Peaches, choice	29
Lard	
Pure, lb.	24
Shortening	31
Soap	
Soap, face, bar	16
Laundry, cake, 2 for	25
Soap Powders, large	38
Grace & Co.	
Cherries, 1/2 lb. pkt.	45
Coconut, lb.	45
Almond Paste, lb.	39
Fruit Cake Mix, lb.	34
Dates, fancy, 1 lb. pkt.	34
Seedless Raisins, 2 lbs.	35
Shelled Walnuts, 1/2 lb.	47
Shelled Almonds, 6 oz.	35
Shelled Brazil, 1/2 lb.	42
Jams	
Strawberry, 24-oz.	59
Raspberry, 24 oz.	46
Blackberry, 4-lb.	87
Cherry, 24-oz.	54
Peach, 4-lb.	83
Apricot, 4-lb.	79
Soups	
Canned Soups, 13 to 20	
Meats	
Turkey	65-70c
Roasting Chicken, lb.	62
Ham, boned and rolled, lb.	90
Bacon, side, piece	85



Thomas Gosnell Chief Councillor

Thomas Gosnell has been elected chief councillor of Port Simpson for the coming year. The council, recently elected, consists otherwise of Alfred Price, Robert Sankey, Charles Dudo-

LOCKER PLANT PRICES

Premium Side Bacon, piece lb.	80c
Premium side bacon, sliced one-half pound	45c
Wieners lb.	45c
Premium Ham regular half or whole lb.	57c
Picnic Ham hockless lb.	45c
Picnic Ham regular lb.	45c
Garlic Sausage lb.	55c
Cottage roll lb.	60c
Fresh leg Pork one half or whole lb.	50c
Ox tail lb.	20c
Ox heart lb.	20c
Ox tongue lb.	40c
Tripe bleached lb.	20c
Tripe raw lb.	16c
Beef Kidneys lb.	28c
Turkeys lb.	45c to 68c
Ducks lb.	67c
Geese lb.	65c
Burns Oven ready Fowl lb.	65c
Burns Oven ready chicken lb.	72c and 80c
Pork Ribs lb.	25c
Spare ribs lb.	55c
Pork Chops lb.	65c
Pork Hocks, lb.	33c
Pigs feet	2 lbs. 25c
Pork Sausage Swift lb.	59c
Pork sausage Gainers lb.	55c
Smoked black Cod lb.	38c
Small Red Spring Salmon lb.	39c
Red Cod Fillets lb.	34c
Ling Cod fillets lb.	35c
Sole fillets lb.	35c
Oysters One-half pint	45c
Shrimp meat one-half lb.	95c

BLONDIE

—Blindman's Bluff.

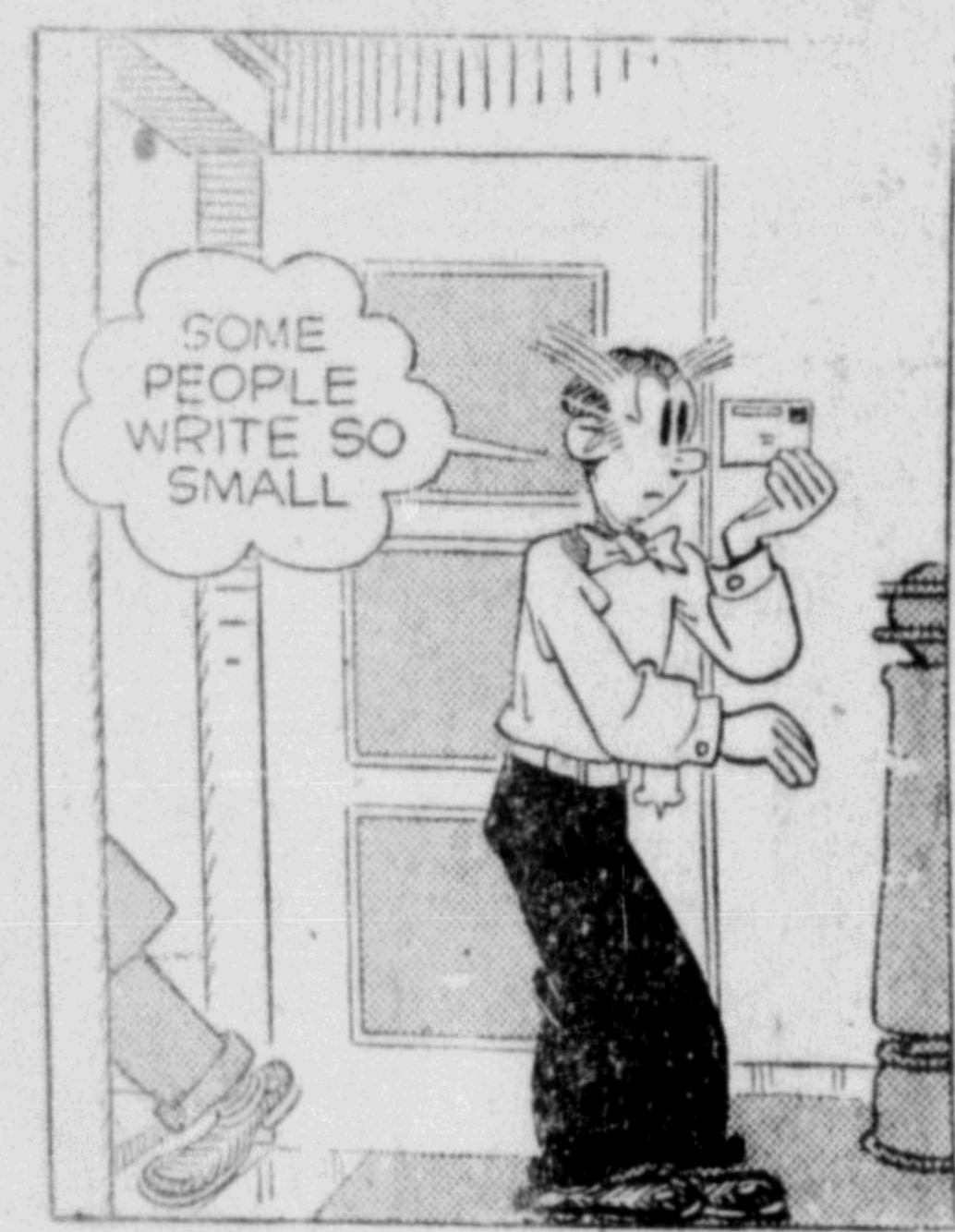


—By CHIC YOUNG

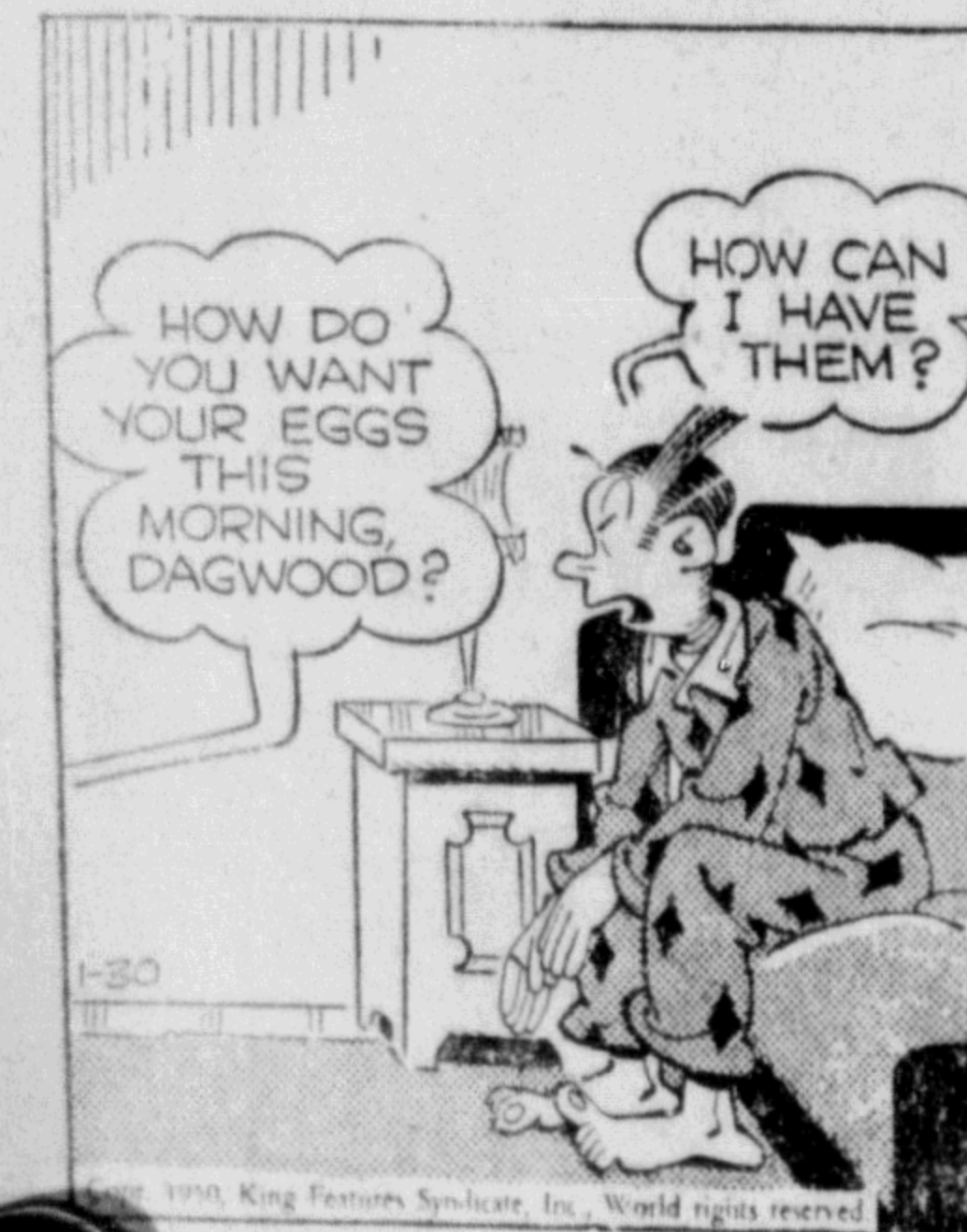
—Even Prize Fighters Do It!



—Nothing Behind The Ears!



—He's Not Out of His Shell Yet!



—Little Yak Off Big Clack?



—It's That Man Again!



MISSOURI FREED

NORFOLK, Va.—The mighty battleship Missouri was pulled free of a Chesapeake Bay shoal yesterday at 7:16 a.m.

In the Supreme Court of British Columbia

In Probate

In the Matter of the Estate of THOMAS KING

—and—

In the Matter of the "Administration Act"

TAKE NOTICE that by Order of His Honour Judge W. O. Fulton, made the 19th day of January A. D. 1950, I was appointed Administrator of the Estate of Thomas King, deceased, late of Massett, in the Province of British Columbia.

ALL PARTIES having claims against the said estate are hereby required to furnish same properly verified to me on or before the 15th day of March, A. D. 1950, after which day claims filed may be paid without reference to any claims of which I then had no knowledge.

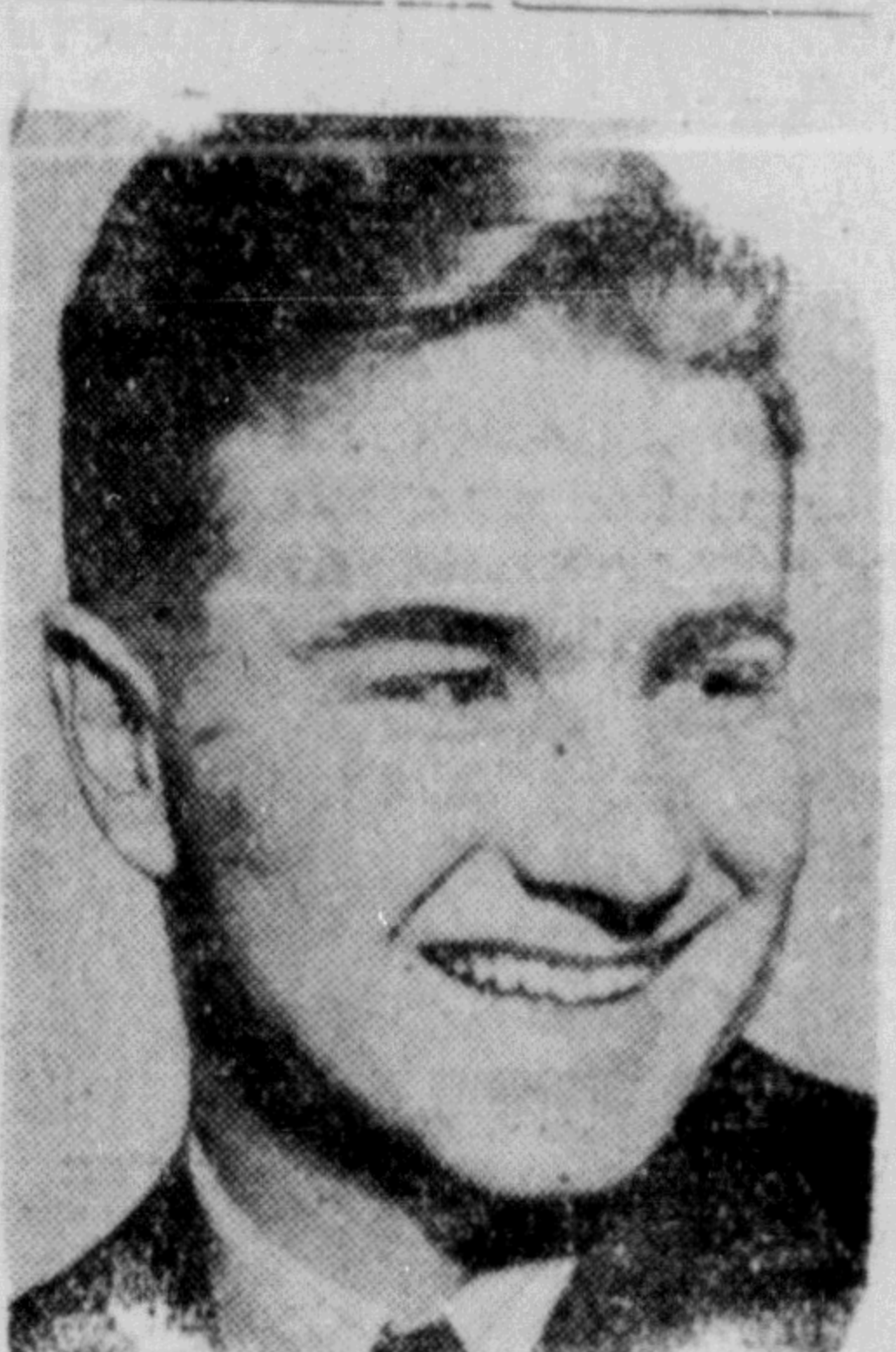
ALL PARTIES indebted to the said estate are hereby required to pay the amount of their indebtedness to me forthwith.

DATED at the City of Prince Rupert, in the Province of British Columbia, this 20th day of January A. D. 1950.

Gordon F. Forbes

Official Administrator

Prince Rupert, B. C. (28)



EDMONTON YOUTH IN WORLD FORUM—Selected as one of the two Canadian students to represent the Dominion at the World Youth Forum in England, March 10, Oakley Dyer, was selected by the United Nations' 18, is a resident of Edmonton.

It's business wise to advertise

Carnation Makes Fudge Super-Smooth, Super-Creamy!



YOU CAN'T make smoother, creamier fudge—no matter what you use! Thanks to Carnation, this recipe requires next to no beating—is the easier way to make luscious, melt-in-your-mouth fudge.

Good country milk with part of the water removed—that's Carnation Evaporated Milk. Undiluted, it is heavy enough to whip, so you can use it instead of cream in cooking. Mixed half and half with water, Carnation gives the consistency and food values of good whole milk, for every whole milk purpose. Try Carnation in your cooking.

"from Contented Cows"



CARNATION Velvet Fudge
3 squares (3 oz.) unsweetened chocolate
3 cups sugar
2 tbsps. corn syrup
1 cup Carnation Milk, undiluted
3 tablespoons butter
2 teaspoons vanilla
• Cut up chocolate; add to sugar in saucepan. Add corn syrup and Carnation Milk. Stir over medium heat until sugar dissolves and chocolate melts. Bring to boil; cover, cook 2 mins. Uncover; cook, stirring occasionally, until a few drops form soft ball in cold water (234°F.). Remove stirring until pan is cool enough to hold in palm of hand. Add butter; cool without and no longer glossy. 1 cup nuts (or raisins and nuts mixed) may be added. Spread in buttered pan. When firm, cut in squares. Makes 1 1/2 pounds.

Sale!

Albums
1/3 off

CLASSICAL, CHILDREN'S and POPULAR ALBUMS
— See them today at —

McRae Bros. Ltd.

For Expert Watch & Jeweller Repairs

—See—
MANSON'S
Your Friendly Jeweller

3rd Ave. Box 998 Green

TASTY & ECONOMICAL

For Lunches or Cold Plate Supper
MAPLE LEAF Bologna

IS HARD TO BEAT
For Quality and Savings

Buy Bologna by MAPLE LEAF
A PRODUCT OF CANADA PACKERS LIMITED

See Us First FOR BOYS WEAR

• SNOWSUITS
• PARKAS
• JACKETS

and complete outfits for the school boy

THE SPORTS SHOP
622 3rd Ave.