...ted Church Extension ...d Nears Halfway Mark

...end of 11½ years the ...Church of Canada ...Extension Campaign has ...hed a total of $1,150,000 ...toward a $2,500,000 goal ...ive-year period.

...as announced today by ...C. Macdonald, chairman ...National Committee on ...Extension for the United ...of Canada.

...the five-year goal has ...at $2,500,000 the overall ...church extension and ...ew capital expansion ...Home Missions will be ...of which $800,000 will ...ed from annual allot-...om the Missionary and ...nce Fund and Home ...nd United Church re-...

...Presbytery leads the ...ing raised $400,000 of its $500,000 objective. Metropolitan Toronto, too, has shown vitality, having reported one-half of its goal of $500,000 already raised. Winnipeg has raised $65,000 and Vancouver $106,000.

Dr. Macdonald said Canada's increased population and the marked expansion of industry have resulted in the creation of scores of new housing districts and suburban communities. He said Canada has literally scores of unchurched or inadequately churched areas distributed throughout the major urban centres across the nation.

Surveys have revealed that the United Church must assist in the building of, at least, 200 churches in these new communities and provide about 75 manses.

Purpose of raising the $2,500,000 is to help the people in these new areas build churches and provide Sunday Schools for their families.

More than 75 Presbyteries of the United Church of Canada have accepted objectives in the Church extension campaign. It is anticipated another 25 presbyteries will participate in the drive.

Dr. Macdonald contends that never at any time in our Canadian history has the United Church or its parent bodies faced a greater challenge and opportunity to extend the Kingdom of God and reach great masses in new frontiers than is now presented through the Church Extension Campaign.

"It is a strong missionary and evangelistic effort that touches tens of thousands of lives and is bound to strengthen those forces in our Canadian life that make for good citizenship and true patriotism," Dr. Macdonald said.

...eaders

...B Basketball Cham-...here April 10-11. (86)

...70 Club social, Civic ...hursday, April 9, 2 to (82)

...interested in playing ...for Commercial Hotel ...se phone 676. (93)

...on all those interested ...Deadline for player ...am entrance is April ...ntry list to Box 68. (34)

...Five Pin Bowling ...nquet will be held in ...Hall April 10 at 7:30 ...will be presented for ...'s bowling. (84)

...on, all fishermen and ...er members. The ...ballotting referen-...tion of officers com-...riday, April 10, 7:30 ...joint meeting in Le-...torium. You must have ...bership book if avail-...ther means of identi- (84)

RECORD OUTPUT

REGINA (CP)— Production of Saskatchewan crude oil in 1952 was about 35 percent greater than in 1951, reaching a record output of 1,696,000 barrels.

FOR 50 YEARS, thousands of French-speaking Canadians have turned daily to the columns in Canada's largest French-language newspaper written by a frail spinster of 77 known to her readers as Colette. Her real name is Edouardina Lesage. She writes a column on marriage, family life, etiquette and fashion for Montreal La Presse.

Smithers Pledges $1000 To Hospital

Special to The Daily News

SMITHERS. — Village commissioners pledged $1,000 toward construction of a 20-bed addition to Bulkley Valley District Hospital at its regular meeting Monday.

The campaign for $15,000—the community's part of the estimated $80,000 cost—sponsored by the Canadian Legion, gets under way May 1.

The addition will be called the Memorial wing in memory of Smithers and district war dead.

Thermometers registering the progress of the campaign will be erected and by-law authority authorizing their location at two places on Main Street will be sought by commissioners.

Non-payment of charges for ambulance service by the majority of users was discussed. The rate of $5 in Smithers and 40 cents additional per minute running mile out of the village was considered reasonable. However, a check will be made on rates charged elsewhere.

The ambulance purchase was sponsored by Smithers Rotary Club and it was turned over to the village for use in November, 1952. The volunteer fire brigade assumed responsibility for maintenance and operation.

Fire Chief Harry Haywood, present at the meeting, emphasized that services of the firemen were free and that trips out of town frequently took considerable time. They are also subject to call any hour of the day or night, he added.

Ray Manton Began Studies At Age of 14

Raymond Manton of west coast music fame, who sings here tonight in the last of this season's Alaska Music Trail concerts, is backed up by an audience enthusiasm seldom seen for an artist who appeared in public limelight only three years ago.

The New York-born tenor, who began his musical study at the age of 14, made his debut in San Francisco in June, 1951. Previously, he was soloist in New York city churches and for radio concert broadcasts. His career was interrupted by four years of army service.

Returning to civilian life, Manton continued his vocal training and won the first scholarship of the Loring Club, famous San Francisco male chorus.

After his debut, critics hailed him as the most brilliant new vocal talent in many years. Here's how two press reports commented, in part, on Manton's debut recital:

"... He has a big voice, and one that rings with the true golden tenor quality in every part of its range. He has a good sense of musical style, and he sang songs by Schumann and Poulenc with as much assurance as taste."

"Raymond Manton ... is a tenor, looks like a tenor, and, what's more, he is a tenor of very exceptional young talent, ability and promise. By nature, Manton's voice is virile, high and bright. ... Taking all qualities together, including a keen high C for climax, you can see that he gave his audience enjoyment."

The singer and his accompanist, Donald Jones, arrived here on the Prince George today. Their performance gets under way at the Civic Centre auditorium at 8:30 p.m.

Eight Theatre Groups Named For Festival

TORONTO (CP)—Eight theatre groups from six provinces have been named to compete in the Dominion Drama Festival for a $1,000 award and several trophies. The festival will be held May 4-9 at Victoria.

Richard MacDonald executive secretary-treasurer of the festival, announced the following groups and the plays they will present, been chosen by the executive and its adjudicator, John Allen of London:

British Columbia: The Players Club Alumni of the University of British Columbia, "Volpone" by Ben Jonnson.

Alberta: Edmonton studio Theatre, "Othello" by Shakespeare.

Saskatchewan: Regina Little Theatre, "Burning Bright" by John Steinbeck.

Western Ontario: London Little Theatre, "Dark of the Moon" by Richardson and Berney.

Central Ontario: University of Toronto Alumnae Dramatic Club, "Family Reunion" by T. S. Eliot.

Eastern Ontario: Saturday Players of the Ottawa Little Theatre, "The Madwoman of Chaillot" by Giraudoux.

Western Quebec: Le Jeune Scene.

Montreal: "Zone" by Dube.

New Brunswick: Les Etudiants de l'Universite Saint Joseph, "Le Bourgoies Gentilhomme" by Moliere.

Mr. Allen, a script writer with the CBC who since January has toured Canada adjudicating 54 full-length plays put on by groups competing in the regional festivals, chose performances of the eight groups as the best in the country's 13 drama districts.

"This festival shows the tremendous job Canada is doing in theatre work. For a small group to put on a play like Shakespeare's Othello and do it so well is an outstanding achievement."

Mr. MacDonald said the annual prize of $100 for the author of the best play written by a Canadian will go to Marcel Dube of Montreal for "Zone." It is the only play written by a Canadian that will be done in the Dominion finals.

Governor-General Massey will present the winning awards at a luncheon May 10.

EXPANDING ZOO

WINNIPEG (CP)—Improvement and expansion of the Assiniboine Park zoo is slowly gathering momentum, said the annual report of parks superintendent T. R. Hodgson. At present the zoo has 148 animals of 25 different species, and 101 birds, and more are being sought.

Red Cross Worker Misses Life in Korea

CALGARY (CP)—Virginia Cook, one of the first Canadian Red Cross workers to serve in Korea, says she's glad to be home but will miss the life."

Miss Cook served a year in Commonwealth hospitals and in Japan. She is in the welfare branch and her main job is occupational therapy, letter writing and generally cheering the troops.

Army officials until September, 1951, would not allow women near the Korean front line.

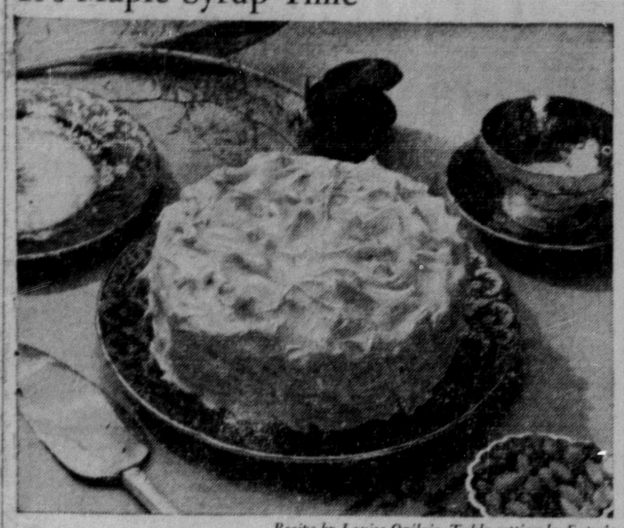
"However, once we got there they were glad to see us," she says. "It was pleasant for the lads to have female companions to talk to. It made them feel less lonely."

Virginia found the country provided grim living but she stuck it out since she was over there to do a job.

"If we could help someone it made us fell good. There were times when we felt very inadequate, but mostly the work was satisfying."

Virginia served overseas with the Red Cross during the Second World War and was a member of a national team which toured Canada to set up blood transfusion depots.

It's Maple Syrup Time



Recipe by Louise Ogilvie. Table setting by Eaton's

Every once in a while we all love a rich, luscious-looking dessert—particularly when having guests in for lunch, afternoon tea or dinner. This cake is especially nice, too, because it's made with maple syrup.

MAPLE CAKE

½ cup shortening
½ cup sugar
½ cup maple sugar
1 teaspoon vanilla
2 eggs, beaten
1¾ cups 4-way vitamin enriched flour
½ teaspoon salt
2½ teaspoons baking powder
¼ cup milk
½ cup chopped walnuts

Cream together shortening and sugar very thoroughly. Add maple syrup, a little at a time, and the vanilla. Cream well again. Add beaten eggs and mix thoroughly. Sift flour, salt and baking powder and add alternately with milk to creamed mixture. Stir in chopped nuts. Pour into two 8" layer pans lined with waxed paper and bake in a moderate oven (375°F.) for 25-30 minutes. Cool for 5 minutes before removing from pans. Place on cake rack and frost.

MAPLE ICING

1 cup maple syrup
2 egg whites
Pinch of salt
½ teaspoon vanilla extract

Cook maple syrup in a saucepan until it forms a firm (not hard) ball in cold water. Now beat your egg whites with a pinch of salt until stiff but not dry. Add syrup in a fine stream, beating all the time. When frosting begins to "stand" up well, add vanilla extract and frost cold cake.

Mrs. Alex Brebner Elected President of CWL Here

Mrs. Alex Brebner was elected president of the Catholic Women's League here at last night's annual general meeting.

Other officers elected were Mrs. Howard Roos, Mrs. G. R. Brett and Mrs. George Flemming, first, second and third vice-presidents, respectively; Mrs. Norah Bond, secretary, and Mrs. G. P. Lyons, treasurer.

A corsage was presented to Mrs. Brett, retiring president.

The league reviewed a highly successful year of activity, reporting on such events as the annual fall bazaar in October which netted proceeds of $2,972.41; a rummage sale which netted $200; 13 card parties, netting $231.75.

Social functions included several teas and a gathering in honor of Father Turgeon, first priest to be ordained in the city.

Among disbursements for the year were included the following donations: Church library, $25; kitchen utensils to church hall; Canadian National Institute for the Blind, $15; polio fund, $5; flood relief fund, $10; Annunciation School Christmas fund, $30; Miller Bay Christmas fund, $15; CARE parcel to Korea, $10.

Father Rayner, who attended the meeting, thanked the outgoing officers for their hard work in the past year.

UBC President Mentioned For NFB Post

OTTAWA (CP)—Several persons are being mentioned here as prospects for the job of commissioner of the National Film Board, soon to become vacant.

The post, paying about $15,000 a year, now is held by W. Arthur Irwin, former editor of Maclean's Magazine. He is going to Australia early this summer as Canadian high commissioner.

A cabinet official said during the week-end that many persons are being considered but that no choice has yet been made. The NFB, federal picture agency, has a budget of around $3,000,000 for the current fiscal year.

Among those mentioned in speculation here are two university presidents—Dr. A. W. Trueman, of the University of New Brunswick, and Dr. Norman MacKenzie of the University of British Columbia.

A former secretary to the film board, Dan Wallace of Ottawa, also is said to be among possible choices.

Two prominent Canadian writers have been mentioned. They are Ralph Allen, who succeeded Mr. Irwin as editor of Maclean's, and Robert Elson, well-known newspaper man formerly with the Vancouver Province.

Some government officials say the cabinet probably will give study to the idea of appointing a French-Canadian chief for the film board, which has never been headed by a French-speaking commissioner.

This Week—

Ladies' Auxiliary of the Sea Cadets, meeting, Officers' Ward Room, Chatham, Friday, April 10, at 8 p.m. Mothers urged to attend.

Social for 'Over 70 Club' members, Civic Centre, Thursday, 2 to 5 p.m.

Canadian Legion W.A. monthly meeting Thursday, April 9, 8 p.m.

Coronation Celebration committee meeting in council chamber at city hall, 7 p.m. tonight.

Alaska Music Trail concert, Civic Centre, 8:30 p.m. tonight.

Home Economist To Show Women How To Cook Fish

Housewives in Prince Rupert next week will get some professional personal instruction in many different ways of cooking fish for table consumption.

Arriving here to begin a series of lectures and demonstrations on fish cookery next Monday is Miss Mary B. Allman, home economist Pacific area, of the department of fisheries.

During her five-day stay here, Miss Allman will demonstrate various tested recipes in fish cooking to five different city organizations at the home economics department of Booth Memorial High School.

The general public is welcome to attend all the demonstrations. There is no cost.

The home economics section of the Fisheries Department which is sponsoring Miss Allman's visit, is a relatively new development of 2½ years. It was designed to increase the consumption of fish in Canada.

The section is headed in Ottawa where testing of recipes and preparation of material is done.

Six home economists are working in the field to bring the information prepared in the test kitchen to the public. The cookery demonstration in Prince Rupert will include preparation of fresh, frozen and canned fish purchased locally.

The recipes prepared will be distributed and other recipe books made available.

The demonstrations will begin at 8 p.m. Following is the schedule of organizations which will attend:

Monday—Booth Memorial Parent-Teacher Association.

Tuesday—King Edward P-TA.

Wednesday—St. Andrew's Women's Auxiliary, Order of the Royal Purple Ladies, and the St. Peter's W.A.

Thursday—Conrad School P-TA, Centennial Rebekah Lodge, Soroptimists, Hospital W.A., St. Paul's Ladies Aid, and the Regular Baptist W.A.

Friday—Borden Street School P-TA, Sonja Ladies Aid and the LOBA.

The greatest adventure story of our time, *33 Hours to Paris*, by Charles A. Lindbergh starts in this week's Saturday Evening Post. Don't miss it! Get your copy today!

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TENOR
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CIVIC CENTRE — 8.30 p.m.

OPTOMETRIST
Fred E. Dowdie
Room 10, Stone Building
Phone Blue 593

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Our stocks are increasing every day, as new summer casuals pile in . . . be sure to drop in to see these wonderful styles.

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...tional New Dessert — Delectable Meringue Filled With Creamy Peppermint Rice.

...dessert which is WON-... HEAVENLY, JUST ...THIS WORLD: a ...eather light meringue ...filled with a delicious ...int rice. And surprise ...ream rice filling can be ...ther a luscious pink or ...g green! — as the oc-...sicates.

...is the eating of this ...Meringue Dessert posi-...ightful, but the hur-...ess will be delighted ...a gala dessert is so ...y easy and simple to ...fter the egg whites are ...e oven takes over the ...reating the meringue. ...g is a quick creation ...esult is a dessert which ...dazzler and will be-...party standby as well ...ly dessert favorite.

...DIENTS
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...of unsweetened
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...RING THE FLUFFY ...RICE: To make 3 liberal ...fluffy rice, put 1 cup of ...d rice, 2 cups of cold ...d 1 teaspoon of salt into ...t saucepan and bring to ...us boil. Turn the heat as ...possible. Cover the sauce-...h a lid. Do not remove ...ir rice while it is cook-...ve saucepan over this ...t for 14 minutes. After ...has cooked, remove ...from heat — but keep ...n until the rice is to be ...

...t measurements of un-...ice and water. Time the ...accurately.

...convenience and econ-omy of time and effort, cook twice as much rice, water and salt — keeping the 3 extra cups of left-over, ready-cooked rice in the refrigerator in a covered container. Use it as needed for quick, delicious and inexpensive soups, salads, casserole dishes, hot breads and desserts.

METHOD: Draw a circle 9 inches in diameter on brown wrapping paper. Place paper on cookie sheet. Or, sprinkle a cookie sheet with flour and retrace the circle in the flour.

TO MAKE THE MERINGUE: Beat egg whites until foamy. Add ¼ of the sugar, the salt, cream of tartar and vanilla. Continue beating and gradually add the rest of the sugar. Beat until the egg whites are smooth, shiny and hold their shape. Spoon the meringue around the inside edge of the circle drawn on the paper, building up a fence about 3 inches high. Bake in a 250° F. oven for 1½ hours. The meringue should be dried out rather than baked.

TO MAKE THE PINK RICE FILLING: Crush the candy easily by folding a clean dish towel over the candy and pounding with some unbreakable object, until the candy is crushed. Heat the candy in the milk, over a low heat, until the candy dissolves. Add the rice and mix thoroughly. Cover and chill the rice mixture. A short while before serving, whip the cream. Fold the rice into the whipped cream.

To serve, place the meringue ring on a serving plate and fill the center with the rice mixture. Sprinkle the chocolate shavings over the top of the rice. This recipe makes 10 servings.

TO MAKE THE GREEN FILLING: Add the sugar to the hot cooked rice and mix thoroughly. The rice must be hot in order to dissolve the sugar. Add the milk and mix thoroughly. Add the green food coloring until the desired shade of green is reached. Cover and chill the rice mixture. A short while before serving, add some food coloring to the cream and whip. As the cream is whipped, add additional coloring to tint the cream to match the rice mixture. Add peppermint flavoring to rice mixture and fold rice into the whipped cream, adding more flavoring until the desired flavor is obtained. Serve in the meringue ring and top with the chocolate shavings.

This recipe makes 10 servings.