

# School Board Proposed Reduction 6.1 Per Cent of '52 Salary Scale

A reduction of 6.1 per cent of the 1952 salary scale for Prince Rupert teachers was proposed to the board of school trustees yesterday before a three-man arbitration board to set 1953 salaries.

The teachers sought an increase over last year's salaries of 19.8 per cent.

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Frank Wilson, Chilliwack barrister, presenting the school board's brief and proposal, claimed the Prince Rupert teachers were overpaid and proposed the reduction.

He said that due to cost-of-living drop last year, the 1952 scale "which was designed to take care of even greater cost-of-living than the peak in January, 1952 or 1915" gave the teachers "a very generous schedule of salaries."

But before the arbitration board retired last night at 9:30 to ponder its final decision, it gave an indication to the teachers that at least one concession would be made.

## SHOULD BE RAISED

After Mr. Wilson had presented his case and during rebuttal of Allan Sprague, appearing for the teachers, one of the arbitrators stated that the arbitration board recognized that the teachers' standard of living should be raised in line with those in other professions.

Mr. Sprague, executive assistant of the B.C. Teachers' Federation, claimed earlier that in Prince Rupert "the tendency of recent years has been to adjust teachers' salaries in terms of the cost-of-living."

"Arguments of teachers that their salaries should be brought closer in line with professional earnings and the relative economic status of teachers should be raised have been largely overlooked because of the more immediate necessity of making straight cost-of-living adjustments."

Mr. Sprague claimed that the 1952 salary scale was actually no higher than the 1947 scale, taking into consideration advances in cost-of-living and "special area bonuses."

When Mr. Sprague defended this claim against attack by Mr. Wilson, T. W. Brown, QC, Prince Rupert barrister on board named by the school trustees, said:

"I concede that is so. As a matter of fact, the two of us have agreed to that."

Other members on the arbitration board were Lyle Munn and V. L. Dryer, both Vancouver barristers. Mr. Munn is chairman.

Mr. Wilson introduced many lists of figures and tables to show, he said, that the economic trend of the province and Canada generally was down, and that the taxpayers of B.C. could not afford to pay teachers more than they are getting. He claimed:

- That the cost-of-living index had dropped from 191.1 in November, 1951, to 184.8 in November, 1952.

- That B.C.'s four primary industries, farming, mining, logging and fishing had suffered economic setbacks in the last year.

The figures showed, he said, that economy in Canada was "levelling off."

## MAXIMUM TOO HIGH

Mr. Wilson stated that the 1952 salary agreement had taken into consideration the high cost-of-living during the time of negotiation—191.1 in December, 1951—and the school board had reasoned that the COL might "easily have reached the 200 mark."

"With this in mind, the 1952 salary schedule was agreed to."

"Actually, the teachers are now getting what they are asking for considering that the cost-of-living has come down far below the 1951 level."

"And especially the maximum salaries are far too high. They have gone far out of hand."

Mr. Wilson also denied Mr. Sprague's claim that there was a shortage of teachers in B.C. and that Prince Rupert's location was a disadvantage.

"Why, when your school board advertised its 21 vacancies last year, it received 116 applications."



# Pinky Writing sessions Canada

ON (CP)—Do the children ever Island still remember "Pinky," the dark-haired nurse who last year told many tales and stories of

listed at the Nanaimo General Hospital as nurse Vlasto, is back in London and still thinking of the Canadians who used to hear the streets of Nanaimo ask: "Are you Pinky?" working at a big London Miss Vlasto spends her time writing a radio script and give her impressions of Canadian children she met during seven months on cover Island.

MEMENTOES

doesn't know if the script is accepted, but she's keeping close to the dogwood and other small presents by Canadian children for her by Canadian children for her.

the program goes on the air in certain excerpts from written by Canadian men commenting on her broadcasts over British Columbia stations and answering questions put to them weekly.

## ISTRY SCRIPT

during her time in British Columbia she toured several forestry stations. She's also writing a radio script on forestry in

for Vlasto originally landed Canada to see something of her uncles, Thomas Croft, George Croft, George, wartime air marshal of the RCAF.

However, Nancy got herself installed at Nanaimo General Hospital and found it difficult to see her relatives. So she made some spare time to radio and landed the job of producing and broadcasting a children's program.

# 46 Out of 100 ride Cars Daily to Work

VANCOUVER (CP)—A greater percentage of British Columbians ride cars and a greater percentage of them to drive to work than in any other province, says T. J. Emmert, executive vice-president of the Ford Motor Company of Canada.

Mr. Emmert told the 10th annual convention of the B.C. Truck Loggers' Association that in an average day 46 out of every 100 adults in B.C. ride in cars and that 59 per cent of privately-owned cars are used to take people to and from work.

## BALLOT

# THE ALEX HUNTER AWARD FOR GOOD CITIZENSHIP

Please consider my nomination of:

for the outstanding citizen of Prince Rupert for the year 1952.

My NAME \_\_\_\_\_

My ADDRESS \_\_\_\_\_

BALLOT

FILL in and return to the DAILY NEWS  
not later than JANUARY 31st, 1953.

BALLOT

Prince Rupert Daily News  
Tuesday, January 20, 1953



**Country Captain is a Sumptuous Rice, Fried Chicken and Gravy Main Dish**

Truly "De Licious" — Country Captain won first place honors in the rice and meat division of the Creole Cookery Contest at the 1952 International Rice Festival.

This rice and chicken meal is so good that eaters will feel like generals and you will be awarded a medal of honor for putting forth such wonderfully tasty rice and chicken fare. Friends will become enemies if an attempt is made to ration servings.

**METHOD:** Have chicken drawn and cut into serving pieces or if frozen, thaw. Rinse with cold water and drain. Mix flour, salt and pepper in a paper sack. Shake three or four pieces of chicken in the sack at a time to coat thoroughly. In a very large skillet or soup kettle, melt the fat, add the chicken and fry until crisp and brown. Remove the chicken and all but  $\frac{1}{2}$  cup of the fat in which chicken was fried. To this fat, add the flour, mix well and cook over a low heat until slightly browned. Gradually add the water, stirring constantly to make a smooth gravy. Add the tomatoes, peas, mushrooms, celery, onions, garlic, thyme, curry powder and salt. Return the chicken to the large skillet or kettle. Cover and cook slowly for 30 to 40 minutes or until the chicken is tender.

Arrange the cooked rice on a large platter. Place the pieces of chicken over the rice and pour the gravy over the chicken. Some of the gravy may be served in a separate dish. Sprinkle the almonds and currants over the top of the chicken.

This recipe makes 8 generous servings.

**INGREDIENTS:**

1 frying chicken

1 cup flour

2 teaspoons salt

$\frac{1}{4}$  teaspoon pepper

Fat for frying chicken

$\frac{1}{2}$  cup flour

4 cups water

1 No. 2 can tomatoes (2½ cups)

1½ cups cooked green peas

1 can mushrooms ( $\frac{1}{2}$  cup)

$\frac{1}{2}$  cup diced celery

$\frac{1}{2}$  cup finely chopped onion

1 clove garlic, chopped

$\frac{1}{4}$  teaspoon thyme

1 teaspoon curry powder

1 teaspoon salt

6 cups hot cooked rice

$\frac{1}{2}$  cup toasted almonds

$\frac{1}{2}$  cup cooked currants

**METHOD:** To make 6 liberal cups of fluffy rice, put 2 cups of uncooked rice, 4 cups of cold water and 2 teaspoons of salt into a 2 quart saucepan and bring to a vigorous boil. Turn

the heat as low as possible. Cover saucepan with a lid and leave over this low heat for 14 minutes. Turn off the heat. Do not remove lid or stir rice while it is cooking. After rice has cooked, remove saucepan from heat—but keep lid on until rice actually is served.

Use exact measurements of uncooked rice and water. Time the cooking accurately.

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