

Jaycees Install 1953 Officers With Ceremony

An impressive ceremony last night conducted by Stuart Furk installed the officers for 1953 for the Junior Chamber of Commerce.

Installed were President Bert Jefferies, First Vice-President Jerry Lemire, Second Vice-President Sidney Goniak, Secretary Jerry Woodside, Treasurer Roy Brown.

Directors were J. Burns, Bill Gordon, Hugh Mackenzie, Jerry Pettenuzzo, Al Miller and John MacDonald.

Guest speaker Orme Stuart, president of the Senior Chamber, gave the highest praise to the work of the Jaycees in the past and promised every help from the senior men in the future.

Past-President Neely Moore, on giving over the chair to the new president, reviewed the past year saying that the most evident accomplishment was the completion of the street sign project.

He added that regardless of the projects, "enthusiasm and energy are the greatest assets of the Junior Chamber," and that "members must always keep in mind the main purposes of leadership training within the group, so that they can take their place in community and world affairs."

Jim Nesbitt To Cover Session on CBC

One of the most interesting legislatures ever to sit in the B.C. provincial capitol convenes for the first time Feb. 3 and to provide B.C. radio listeners with interpretations of the news, CBC has named James K. Nesbitt, veteran reporter and Daily News columnist to cover the session.

Mr. Nesbitt will make weekly reports in a quarter-hour broadcast each Wednesday evening at 6 o'clock, beginning Jan. 21.

Known by all Daily News readers for his forthright and often spicy interpretations of provincial government affairs, Mr. Nesbitt will be heard over the CBC in his own free style commenting on B.C.'s first Social Credit government as it launches a legislative session with the precarious majority of one seat.

No Peer enters Britain's House of Lords with gloves on, the reigning monarch is present.

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—Enjoys F.N.E.!



Mrs. John Fisher puts on DELUXE BLUE BONNET Margarine for F.N.E.—Flavor! Nutrition! Economy! Like the wife of the famous Canadian radio personality you will love the delicate sunny-sweet taste golden-yellow DELUXE BLUE BONNET adds to any food! You'll appreciate its high nutritional value, too! You'll find DELUXE BLUE BONNET wonderfully convenient to use... now each golden quarter pound is individually wrapped in pure aluminum foil with inner parchment lining! The handy chart on the package shows exactly where to cut for recipes. Ask for DELUXE BLUE BONNET Margarine and get all these DELUXE advantages—and BLUE BONNET DELUXE quality, too.

Fred E. Dowdie
OPTOMETRIST
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UNRESERVED AUCTION SALE OF HOUSEHOLD FURNITURE THURSDAY, DECEMBER 15th, at 2 p.m.

AUCTION ROOMS, Corner McBride and 4th Ave. East
Instructed by owners, I will sell by auction the following:

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| 1 RCA Console Radio—
6 bands | 2 Single Beds, complete with
spring-filled mattresses |
| 2 Chesterfield Suites | 1 Set Skis and Poles |
| 1 Maroon Carpet 6'9"x9' ft. | 2 Radio Tables |
| 1 Electrolux Refrigerator—
(new) | 1 Oil Heater |
| 1 Portable Sewing Machine
(Electric) | 1 Baby Carriage |
| 1 Electric Washing Machine | 1 Browning automatic Shot
Gun |
| 1 Coal and Wood Range | 1 .22 Repeater |
| 1 3-speed Record Player | 1 30-40 Krag with telescopic
sight |
| 2 Bedroom Dressers | 1 Crib and Mattress |
| 1 Bed complete, Beauty Rest,
Box spring and spring-
filled mattress | 1 Singer Stitching Machine
for Shoemakers |
| 1 Chest of Drawers | 1 Oil Burner Range — and
other goods. |
| 2 Studio Couches | |

LIST YOUR GOODS FOR THIS SALE BEFORE
WEDNESDAY, 5 P.M.
TERMS: CASH OR CHEQUES
Phones: Red 127, Black 846, or B.C. Messenger 678

GEORGE J. DAWES
THE AUCTIONEER

Air Cadets Praised By Provincial Leader

"A fine bunch of boys. Their squadron should develop into a very good one."

This was the opinion expressed last night by V. R. Clerihue, Vancouver, provincial committee chairman of the Air Cadet League, after attending a parade of the Prince Rupert air cadet squadron at the armoury.

The parade was under the supervision of Commanding Officer Dick Garrett.

With close interest, Mr. Clerihue watched the boys go through their paces in first aid and rifle drill. He said he was impressed by the fact that so much has been accomplished.

Those who have had a part in the formation of a squadron here, and the boys who have joined it, deserve a great deal of credit for the progress made.

Mr. Clerihue stated, "I am convinced this group will attain a high place in the league's activities."

He said that every effort is being made to expedite uniforms for the squadron and that it is hoped these will arrive in an early date.

A feature of the program last night was the showing of two films on aeronautical subjects which were supplied through the U.S. embassy at Ottawa. One described the operations of commercial airlines and the other was an instructional picture on the maintenance and care of aircraft.

Mr. Clerihue, who has other business in Prince Rupert, will remain in the city until later this week.

Birthday greetings were extended to three of the members. Welcome greetings to four guests—Miss Deeth of Deeth Pharmacy; Mrs. Dean of Manson's Jewellers; Miss Youngman of Frizell Motors, and Miss Alice Kristensen, Stork Shoppe.

President Jocelyn of Rupert Motors advised the meeting that all the girls taking the exam in credit education had passed. The next course is to begin immediately. The first meeting is to be held in the Civic Centre on the 19th of this month.

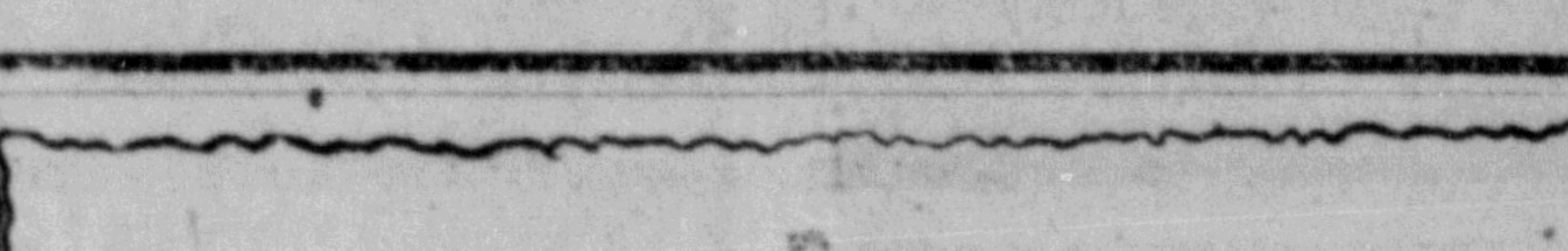
She advised further that plans for the Variety Concert are well in hand and should be held about the end of February. This is a variety show of local talent under the direction of Mel Thompson and Pat Bolton in aid of the Museum of Prince Rupert.

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John Dewar & Sons Ltd.

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'Frisivolous' Touches Added to Suits, Coats in New Feminine-Style Fashions

By DOROTHY ROE
NEW YORK (AP) — Madame

will look her best in the strictly feminine suits and coats designed by George Carmel, noted for such frivolous touches as pearls on tweed and gold embroidery on fleece.

This season he shows the straight and narrow line, but encrusts it with jewels, braid

and embroidery to soften the smooth, handsome fabrics in slim but rounded dresses, suits and costumes which are in the medium price bracket but are full of contour touches.

He likes white linen collars on suits and dresses, presents a series of dark Swiss town cottons in weaves which are both distinguished and wearable.

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YOU CAN DEPEND ON
DODD'S
KIDNEY PILLS

When kidneys fail to remove waste and toxins, backache, tired feeling, disturbed rest often follow. Dodd's Kidney Pills stimulate kidneys to normal duty. You feel better—sleep better, work better. Get Dodd's at any drug store. You can depend on Dodd's.

Combine nectar, syrup, sugar, butter and salt in a sauce pan and stir to blend; bring to a boil and continue boiling briskly about 5 minutes. Moisten cornstarch in water and stir into boiling nectar mixture; continue cooking about 5 minutes. Serve warm over waffles. Serves 6.

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