

## Parks Committee To Study Playground Director's Plan

A committee of two, composed of Commissioners D. McRae and R. Eby, was appointed at last night's Park's Board meeting to study a playground plan submitted by Athletic Director Fred Jones and report to next meeting.

Mr. Jones' recommendation to the board hired Rosaline Thain as playground director for the 1954 season. The question of hiring additional supervisors was left in abeyance pending further study of the plan by the Athletic Director who will submit his recommendations to the Parks Board.

In his report, Mr. Jones suggested the board move the fence and the swimming pool to outside perimeter of the new retaining wall.

As a modification, Mr. Jones said, would not only improve safety conditions but would provide extra space that

could be used for lounging by swimmers. Construction of boys and girls dressing rooms and office for the pool attendant at one end of the pool was also recommended.

Replacement of the wooden walk around the pool with one of asphalt would remove the "sliver hazard" and provide an area for sunbathing, Mr. Jones said in his report.

A suggestion breakdown of the playground program into three categories was made in the Athletic Director's report. These would be daily, weekly and seasonal with the scope of the program varying directly with personnel and facilities available.

The daily schedule would include swimming and diving instructions as well as games and competitions at the pool, and handicrafts, stories, games and competitions in the playgrounds.

Proposed weekly playground schedule for the playgrounds will include special events for the week and staff meetings while seasonal activities will see a compilation of weekly schedules with emphasis on a final event such as "Pool Day."

Mr. Jones' report also states that tennis and archery instructions will be included in the proposed program if volunteer leadership is available.

When the weather makes supervision of the playgrounds impossible the Civic Centre will be made available for a continuation of the program.

Daily News Classifieds

## Mrs. Black Welcomed Home As Legion Auxiliary Prexy

The CN dock here yesterday was the scene of a colorful welcome home ceremony when Mrs. J. S. Black of Prince Rupert, elected president of the B.C. Command of the Legion Ladies' Auxiliary at the Pentiction convention last week, arrived aboard the Prince Rupert.

About 30 uniformed members of the auxiliary, complete with color party, were on hand to welcome Mrs. Black and present her with a lovely bouquet.

Also returning aboard the Rupert were local L.A. president Mrs. Vic Duncan and Mrs. Stan Ballinger, also delegates to the convention.

Last night, Mrs. Black was honored again at a Legion and Auxiliary social at which she was presented with a corsage and brief case by the auxiliary and a suitcase by the men's branch. Joining Legion and L.A. presidents Graham Alexander and Mrs. Duncan in congratulating the new B.C. president was J. S. Wilson, zone representative.

## Local Native Arts Included In Coqualeetza Display Plans

Indian arts and handicrafts from the Prince Rupert area and from other parts of the province will be included in a display planned by the Coqualeetza Group in Vancouver during the Empire Games.

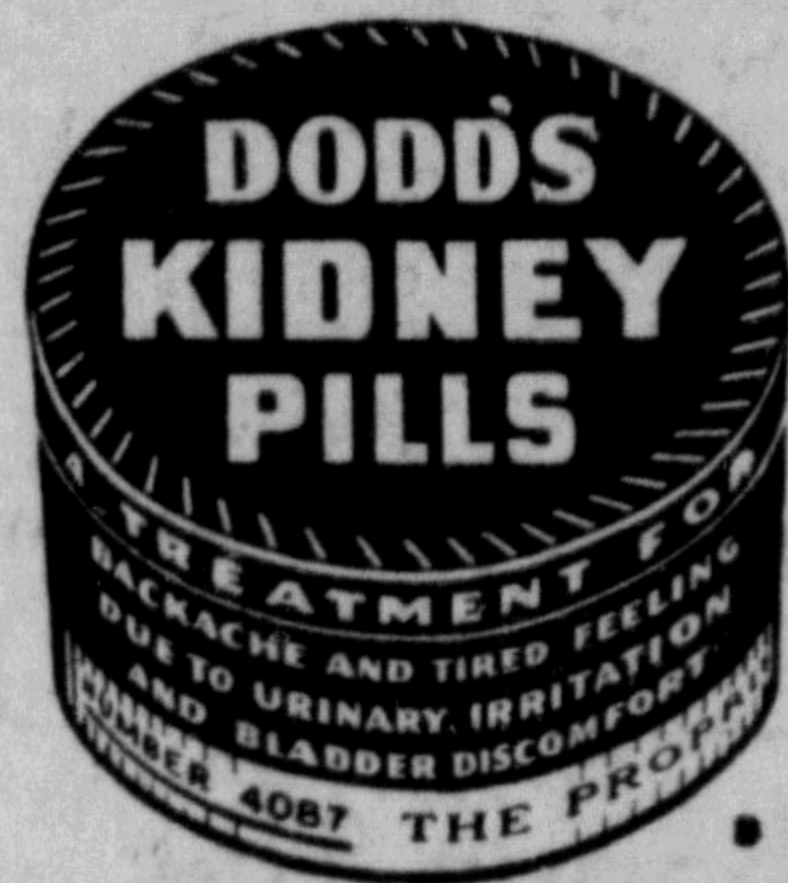
Work by well-known Charles H. Dudoward of Port Simpson and the private collection of Mrs. Vera A. Mair of Prince Rupert will be included in the show to be held in the Vancouver Art Gallery July 15 to August 15.

The Coqualeetza Group is hoping for more exhibits and has asked persons interested to contact the committee, through president Mrs. H. Ferguson, 1896 First Avenue West, Vancouver 9, B.C. Deadline for entries is June 30.

Among other exhibits already promised for the show are Bill Reid's Haida silver work; work by Mr. and Mrs. Ambrose Graville, Flagstone, B.C.; Mr. and Mrs. Mungo Martin, Victoria;

Mrs. Nellie Jacobson, Ahousat, B.C.; Arthur Moody of Skidegate Mission, slat work; Nainimo Indian Hospital; Coqualeetza Sanitarium, Sardis; paintings by Judith Morgan and Clutesi, "the favored one" who inherited Emily Carr's brushes and Ellen Neel's totems.

The group also hopes for exhibits from Miller Bay Hospital and a special display from Finlay Forks in the Yukon.



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<b>LARD</b> MAPLE LEAF, Pound	<b>25c</b>
<b>Shortening</b> SNOWFLAKE, Pound	<b>25c</b>
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<b>VEAL ROLLS</b> , Swift's	<b>pound 63c</b>
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**FISH 'N' CHIPS** (Makes 4-6 servings)

1 1/2 lb. fish fillets  
1 tablespoon melted CRISCO  
1 egg  
1/2 cup milk  
1/2 teaspoon baking powder

1/2 teaspoon salt  
3/4 cup sifted flour  
4-6 potatoes  
CRISCO for deep frying

All Measurements Level: Cut fish into finger length strips. Mix Crisco, egg and milk. Combine dry ingredients and add to liquid mixture. Dip fish into batter and fry in deep Crisco heated to 365°F (an inch cube of bread will brown in 60 seconds) about 3 minutes or until brown. Serve with French Fried Potatoes.

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