

For a tart accompaniment to meats, add a little vinegar or prepared horseradish to chilled applesauce. You'll love the combination.

RELIGIOUS FILMS  
HEIDELBERG, Germany (Reuters)—Films may be shown at the United States Army's religious services in Europe. A new series of 72 educational films on religion and family life is being provided army chaplains to show in Germany, France and Austria.



**THE COACH**—Emile Allais, coach of Canada's 1948 skiing team and trainer of women skiers for the Olympics, takes a lesson in knitting from Mrs. Rhoda Wurtele of Montreal, who was Canada's big hope in the skiing. Mrs. Gretchen Fraser of Tacoma, Wash., manager of the U.S. women's team, and Andrea Mead Lawrence of Rutland, Vt., are also present. This picture was taken at Norefjell, 130 miles northwest of Oslo, where the women's slalom and downhill events are being held. Thursday Mrs. Lawrence won the giant slalom and gave the United States the first gold medal of the 1952 Winter Games. Mrs. Lawrence was the best showing of four Canadian girls entered, placing ninth in a field of 45. (CP PHOTO)

### Timely RECIPES

#### SALMON CASSEROLE

Salmon Supreme Casserole is a hearty, cold-weather dinner especially good for large families operating on a budget. It serves 6 to 8 persons, for under 20 cents per serving.

It has appetite appeal too, for both its flavor and texture are rich and creamy. It will become a standby among your favorite recipes.

- 1 lb. pink salmon, flaked
- 1/2 cup grated cheese
- 2 eggs
- 2 tbs. melted butter
- 1 cup evaporated milk diluted with 1 cup water
- 3 rolled crackers
- Juice of 1 lemon

Combine salmon flakes and cheese, add beaten eggs and diluted evaporated milk. Pour into greased casserole. Cover with cracker crumbs combined with melted butter. Pour lemon juice over all. Cover, set casserole in a pan of warm water. Bake in a moderate oven (350 to 375 degrees F.) about 30 minutes.

For best results, advertise!



**OLYMPIC SPEEDSTER**—Ralph Clin, 26, of Calgary is a member of Canada's Olympic speed-skating team. Born in Seattle he came to Calgary when he was three and started skating two years later, graduating to speed skates when he was 11. He won three of the four events in the Olympic trials held at Saskatoon last year—1,500, 5,000 and 10,000 metres. (CP Photo)

Mr. and Mrs. Aruthur Murray returned to the city on the Prince George today from a trip to Vancouver.

**PRINCE GEORGE**—South Africa returned on a hill near thousands of motorists,

heedless of the danger of fire, swarmed around with pails, tin cans and basins to scoop up the gasoline flowing in the street.

Mare Gormely, district forester, is sailing tonight on the Prince George for a trip to the Ocean Falls district on official business.

## Get Carnation ... IT WHIPS!



YES, Carnation Milk is heavy enough to whip. Easily, rapidly, inexpensively. Whips firmer and stands up longer. Careful kitchen tests prove that. For whipping, have Carnation icy cold and bowl and beater chilled. For a stand-up topping, add 1 tablespoon lemon juice for each 1/2 cup Carnation used. Then sweeten to taste.



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## NEXT TUESDAY IS

# Pancake Day!

(Shrove Tuesday FEB. 26<sup>th</sup>)



## Treat Your Family to CROWN BRAND and AUNT JEMIMAS!

Get your griddle ready, Mother! Ready to make stacks and stacks of light, fluffy, golden-brown Aunt Jemima Pancakes—topped with delicious Crown Brand Corn Syrup. Young and old alike will relish this traditional Pancake Day feast . . . so easy to make, and so economical, too. Be sure to buy Aunt Jemima and Crown Brand this week.

### CROWN BRAND CORN SYRUP



Your pancakes will taste better if you top them with delicious Crown Brand Corn Syrup. You'll never know how superbly tasty pancakes can be until you do! When you shop, look for the easy-pouring cone-top tin bearing those words of quality—Crown Brand.



### AUNT JEMIMA PANCAKE FLOUR



It's easy as 1-2-3 to make fluffy-light Aunt Jemima Pancakes. Just add water (or milk) to the Aunt Jemima Ready-Mix. Stir, and pop 'em on the griddle! See full directions on the package. Buy Aunt Jemima Ready-Mix this week! The Red box for Pancakes—the Yellow box for Buckwheat Cakes. Reg. Size or 3 1/2 lb. Economy Bag.



**FREE RECIPES**—Aunt Jemima and Jane Ashley will gladly send you their latest pancake and other appetizing recipes. Mail requests to Home Economics Dept., Box 100, Peterborough, Ont.