TAG DAY PLANNED

Retarded Children's Group Names Teacher

The Retarded Children's association executive last night decided on a teacher for the school it is planning for September. The move was made at a meeting at Skeena Health Unit.

She is Mrs. Hendrica Prockter, wife of Canon Basil S. Prockter, rector of St. Andrew's cathedral here.

As well as the frequent contact she has had with children through assisting her husband in his parish work, Mrs. Prockter holds a Bachelor of Arts degree from the University of Saskatchewan, at which she gained honors in English and philosophy. She has supervised playgrounds, has been interested for many years in the Girl Guide movement, and while in Regina organized "story hours" in the library for young children.

Prior to taking up her duties in the fall, Mrs. Prockter will visit Woodlands school in New Westminster late in August to observe techniques in handling retarded children there. Woodlands, which is run by the provincial medical health service, has an enrolment of 1180 children.

Canon and Mrs. Prockter have lived here for ten years.

Faced with the problem of financing the school here, the meeting also decided to ask City Council for permission to hold a tag day next month. Organiser will be Mrs. Joe Ridsdale.

Former City Resident Married in Vancouver

Many out-of-town guests attended the marriage of Alma Kathleen Knutson, formerly of this city and Kirk Allen Clements, solemnized in Knox United church, Vancouver, June 30.

Rev. S. G. Woolfrey officiated for the daughter of Mrs. Anna Knutson and the late K. Knutson, who left the city two years ago to make their home in Vancouver, after living in Prince Rupert for more than 30 years and the son of Mr. and Mrs. W. A. Clements of Sacramento, California.

The bride, who was born here and graduated from Booth Memorial High School, chose for her wedding, a floor-length gown of white Chantilly lace and nylon net over slipper satin. Deep inserts of lace accented the fully-pleated skirt. A pearl and brilliant-trimmed headpiece held a chapel-length illusion veil and she carried pink roses sprinkled with white stephanotis.

Matron-of-honor, Mrs. J. H. Cleg of Kelowna, a former school mate of the bride, wore a waltz-length gown of pink net over lace trimmed taffeta. She carried white carnations and pink roses.

Percy J. Knutson gave his sister in marriage and best man was James Patterson of Palo Alto, Calif. Alvin L. Knutson, brother of the bride was usher.

At the reception held at the Kerry Dale in Vancouver, J. T. Langridge, formerly of this city proposed the toast to the bride.

Following the reception newlyweds left for points in United States before making their home in Sacramento, Calif.

Out-of-town guests attending were the groom's parents; Miss Olive Clements, sister of the groom, of Kansas, Missouri; Mrs. R. Gillespie and son David of Livingstone, Montana; Mr. and Mrs. M. McCallum of Sacramento; Mr. and Mrs. J. T. Langridge of Penticton, B. C.; Miss Cecile Yelle, Powell River, B. C.; Miss P. Blake, Victoria, B. C. and R. Peterson, Livingstone, Montana.

Park, Pool Timetable

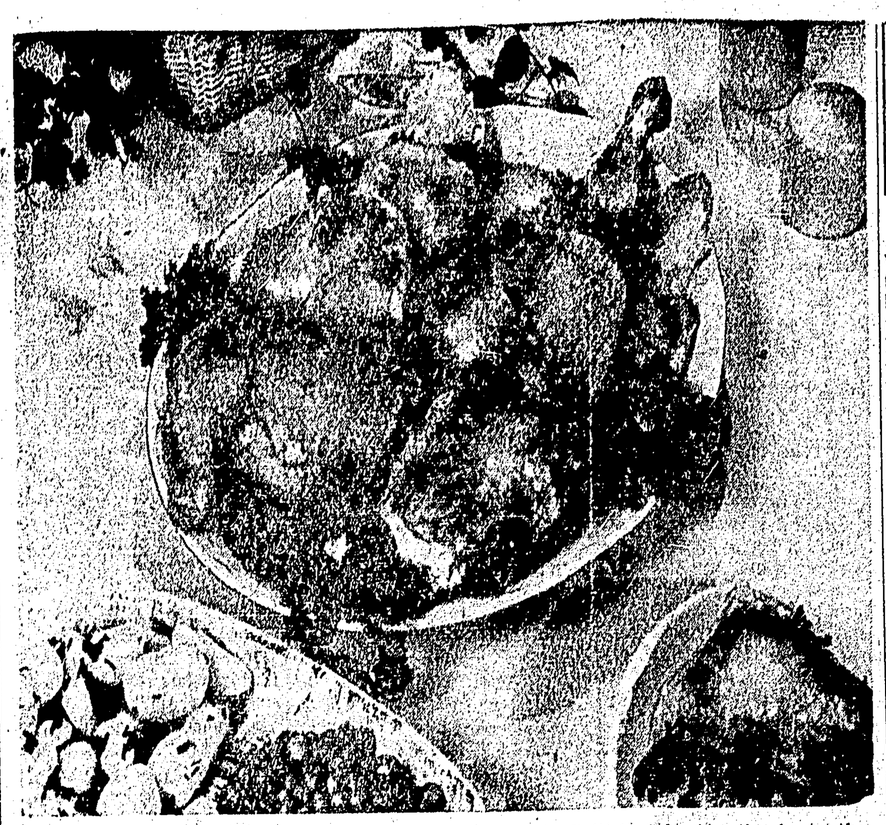
2 p.m.—Swimming lessons.
3:30 p.m.—Junior Lifesaving.
4 p.m.—Crafts
7 p.m.—Adult Learn-to-Swim Class.
7:30 p.m.—Games and Trail Clearing.

Ancient Letters

PENDEEN, Eng. (—Rev. E. Marsden, vicar of this Cornish community, has found letters written by his great-great-grandfather, who held the first Christian service in New Zealand.

readers

● Buy your Show Tickets at the Grand Cafe and avoid line-ups. This week we have Barbecued Duck, Chicken Wuntun, Deep Fried Prawns, Chicken Giblet Chop Suey, Red Brand T-Bone Steaks and Fried Half Chicken. Open till 2 a.m. Saturday. Phone 3215. (167)



CRISPY, DEEP FRIED CHICKEN is a year-round treat in British Columbia, thanks to the modern growing policies of the B. C. chicken farmer. No longer are fryers available only in the springtime, you can buy these young, tender fryers any time of the year. They are particularly good during the hot summer months with a vegetable salad.

Young, Tender Fryers Now Available Year Round For Variety of Dishes

VANCOUVER—British Columbia poultrymen are raising birds so you can have fried chicken all year round—so why not take advantage of it this summer?

Fried chicken makes perfect picnic or patio fare. Pan-fry, oven-fry or deep fat fry, fresh, tender B.C. fryers to golden perfection: serve with flaky biscuits, cold or hot potato salad and a crisp, green tossed salad to appease outdoor appetites. Keep cold foods cold by packing them in containers surrounded by ice cubes. Keep hot foods piping hot by preparing them at the last minute, then wrapping tightly in heavy weight aluminum foil or encasing them with layers and layers of newspaper.

Pan-Fried Chicken

Coat frying chicken pieces with flour mixed with salt, pepper and paprika. (This coating prevents drying, gives crispness and a golden brown color). Brown pieces in about ½-inch hot fat in frying pan: turn to brown evenly. Reduce heat. Cover tightly. Fry slowly 30 to 40 minutes. Uncover pan the last 5 minutes of cooking to recrisp the skin.

Oven-Fried Chicken

Coat frying chicken pieces with flour mixed with salt, pepper and paprika. Brown in shallow baking pan containing ½-inch hot fat. Turn to brown evenly. (Browning can be done on top of stove or in preheated 425 deg. F. oven). When browned place chicken skin-side down in pan. Bake in hot oven, 425 deg. F., for 45 to 60 minutes.

Batter-Dipped Fried Chicken

2 pounds frying chicken
1 cup sifted all purpose flour
1½ teaspoons baking powder
1 teaspoon salt
1 egg, slightly beaten
2/3 cup milk
1 tablespoon salad oil or melted shortening
1 teaspoon vinegar
Fat for deep frying

Wipe cut-up frying chicken perfectly dry. Sift dry ingredients together. Add egg and milk. Beat well. Add shortening and vinegar beat until smooth and light. Dip pieces of chicken into batter. Let drain 5 to 10 minutes on rack. (This "rest" prevents batter from slipping off during cooking). Place pieces in wire basket, just to cover bottom of basket, leaving space between pieces. Lower into heated deep fat, 350 deg. F. Cook 12 to 15 minutes. Drain pieces on absorbent paper. Makes 4 servings.

B.C. Fruit—Cherries

B.C. sweet cherries are ripe. The season is so short you'll want to make the most of these luscious, juicy cherries. Wash them, chill them and eat them out-of-the-hand for the most delightful simple dessert. Or make a cherry pie, topped with cream or ice cream. Don't let the season slip by without preserving jars or freezing containers filled with sunripened vitamin-rich cherries for winter use.

B.C. Cherry Pie

Pastry for double crust 9-inch pie
3 cups pitted cherries (use sterilized hairpin for pitting)
1 to 1¼ cups granulated sugar
3 tablespoons flour
1 tablespoon butter

Combine sugar and flour. Sprinkle a little over bottom crust. Mix rest with cherries. Add to pie crust. Dot with butter. Place top crust in position. Make steam slits. Bake in hot oven, 425 deg. F. for 15 minutes; then 350 deg. F., until done, about 35 to 45 minutes longer.

Note: to help prevent "fruit boil overs" in oven, after putting on top crust, press edges together tightly. Trim top crust until ½-inch larger than lower. Lift the edge of lower crust and fold the extra ½-inch upper crust under it. Press edges together with fork or flute with fingers.

No Come-on

VANCOUVER (— Permission for a carbaret to place a neon-illuminated sign of a woman over its premises was granted by council which agreed "the sign is reasonable enough and cannot be regarded as a 'come-on.'"

Teen Talk

By SHANNON PALLANT

We did have our Teen "Mass" was everybody? Well, we had the meeting with the few members who turned up and decided to have a picnic last Sunday. We had our picnic at Grassy Bay with about 25 teens turning out. We sure had fun and those who weren't there sure missed a good time. Don't say you didn't know because it was printed as big as life right in this paper.

We left the bus terminal at about 11:45 a.m. and proceeded to travel up to **Judy Armstrong's** house to get her (she had not yet arrived at the terminal and she was to bring the record player). After picking her up we returned to the station to get **Moe, Marion,** and the **Strachans.** They weren't there, we picked them up by the garbage dump ! ! ! I shall take the opportunity to thank our bus driver for driving us about (above and beyond the call of duty).

We sure were glad to have **Rusty Thain** and **Doug Kerr** along as our "chaperones." Rusty brought her midget accordian and Doug brought his harmonica to which we accompanied with a rousing sing-song. Who accompanied who? ? ? We was digging clams! ! ! ! **Mary Ellen** was our clam digging sweetheart, she was the only one to get a clam. But we got lots of crabs didn't we, Doug! Meanwhile, back at the bonfire we prepared our chow. Next a hike and then a swim, with **Diana Davidson** still holding the **Miss Polar Bear** title. We ended our day by "strolling" in and refreshed ourselves with a drip—oops, dip in Gyro pool.

The Sea Cadets should be coming home tonight. Their absence must have been the account for our poor attendance at our mass meeting! Let's hope that's the reason. If you haven't anything planned for tonight, Wednesday, evening you should take a run down and welcome our sailor boys home.

Did you hear "Teen Time" this week? What did you think of the discussion? It wasn't done as well as we had hoped, someone was supposed to come down and argue but they didn't turn up so we gave our views. (Excuses, excuses). Well listen in again this Friday. We're trying to improve so let us know how you think we are coming along.

So long for now!

PERSONALS

Mr. and Mrs. Fred Jones and their daughter Georgie, of Elizabeth apartments, left today by car for Vancouver where they will spend a month's holiday as guests of Mr. Jones' brother and sister-in-law, Mr. and Mrs. John Jones.

John Mostad, 128 Ninth Avenue West, left last night by train for Outlook, Saskatchewan for a month's holiday.

Attending the funeral of the late Mrs. Carl Sunderland in Ketchikan, Monday afternoon, was her mother, Mrs. Jean Stromdahl; her aunt, Mrs. Rose Gay, her brother Neil Stromdahl and brother and sister-in-law, Mr. and Mrs. Gus Stromdahl. The family group returned to the city yesterday afternoon by Ellis Air Lines.

Mrs. Knut Reite and children Valerie, Carol and Donna, Angus Court are leaving the city Friday on the Union Steamship Coquitlam for Vancouver where they will make their home. Mr. Reite will join his family in the near future.

Captain Joseph Campbell and Mrs. Campbell, 1176 Ambrose Avenue, were hosts to Mr. Campbell's brother, Dr. Arthur Campbell of William's Lake who spent a week's holiday in the city. Dr. Campbell left yesterday morning by car for his home.

Mrs. John McLeod and children, Clive, Gregor and Carol, 833 Borden Street, are leaving Friday on the "Prince George" for Vancouver en route to Nanaimo where they will spend a six-week holiday as guests of Mrs. McLeod's mother, Mrs. Caroline Garner.

Miss Marie Hiltz, daughter of Mrs. Emily Hiltz, 1250 Park Avenue is leaving the city Saturday by car en route to Toronto, where she will take up residence.

Mrs. Ross Mansell of Vancouver arrived in the city Monday on the "Prince George" for a three-week stay. While her until August 7, Mrs. Mansell is guest of her son-in-law and daughter, Mr. and Mrs. A. E. Dickens, Jr., 433 Fifth Avenue West.

Drive For Neatness

EXTER, Devonshire, England (—Motorists may soon be able to get "trash bags" from garages. The national parks committee is asking gasoline companies to issue the bags as part of a "Keep Britain Tidy" campaign.

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BABY'S OWN TABLETS

TYEE LODGE No. 66
An emergent communication of Tyee Lodge No. 66 will be held in the Masonic Temple at 2 p.m. on Thursday, July 19, for the purpose of conducting funeral services for the late Bro. Norman MacLeod, Members of Tsimpsean Lodge and sojourning brethren are invited.
By order of the Worshipful Master,
Albert E. Woods
Secretary.

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Being a woman, I'm naturally attracted to color and style . . . and this new Pontiac of ours—as well as all the others we see on the roads—is teaching me lots of new tricks with color and design. Pontiac's trim good looks make it easy to "dress up" to. That's important and very pleasant!
Isn't it divine . . . I mean *really!* Absolutely everybody is proud of our new car—and not just because it's another Pontiac. It's because . . . well, it's a little hard to explain, but I guess it's because Pontiac this year is the *most*—a real cool car. I mean . . . *really!*
Gee whiz! I'm the most popular guy on the street—all the kids want rides in our new car. And no wonder, because—honest—it's a real honey! Dad's new Pontiac is even better than the last one . . . and he's been getting Pontiacs for a long, long time. When I'm old enough to own a car, it'll be a Pontiac, too!
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