

Rotarians Hear of Need Of Funds For University

Some 50 couples attended the Rotary Christmas party held in the Commodore cafe on Boxing Day afternoon when Donald Martinusen, a student of the University of British Columbia, addressed the group on the need of money for the expansion of UBC facilities.

Mr. Martinusen, the winner of

CCC Stages Yule Dinner For Employees

The first annual Christmas dinner for all the employees of Columbia Cellulose Company Ltd., Watson Island, saw more than 700 cold plate turkey dinners served from last Friday noon through to the last shift on Sunday.

The personnel department convened the successful event while chef Randolph C. Yerxa was in charge of dishing up the gigantic meal.

Serving the dishes were the cafeteria staff and top executives and supervisors.

Last Friday evening some 200 CCC executives, their wives and guests, attended a Christmas cocktail party in Club 27.

the Rotary "Adventure in Citizenship" award last year, told the gathering that in view of the present 7,500 students attending UBC and the potential increase during the next few years, particularly in these relations to student enrollment from northern, interior and central British Columbia, money is needed for the enlargement of UBC class room facilities, equipment and other accommodations.

UBC student Miss Georgina Mitchell, 1953 winner of a Rotary "Adventure in Citizenship" replied to the "Toast to the Ladies" given by T. M. Christie.

The banquet affair was convened by W. H. Dumont and his committee.

Rotary president A. Donald Ritchie as master of ceremonies proposed a toast to C. H. Elkins, a long time and valuable Rotarian who is now in hospital and hoping for an early recovery from his illness. Mr. Elkins' birthday was on Christmas Day.

THIS FORMAL PORTRAIT of Queen Elizabeth was taken by Cecil Beaton, court photographer, in the tapestry room of Buckingham Palace. The Queen is wearing an embroidered satin dress with diamond and pearl thara and diamond earrings.

(CP from AP).

Sea Cadet Snowball Frolic Proves Successful Affair

The teenagers dance sponsored by the Royal Canadian Sea Cadets Captain Cook Corps last night in the Navy Drill hall proved to be a most successful first "Junior Snowball Frolic" despite the fact that it was only attended by 100 city high school students.

Melvin E. Thompson was master of ceremonies while G. P. Woodside introduced the artists who presented a "surprise floor show."

Taking part were Stephen Bartlett, Joe Kraupner and Gladys Grimaltson in a comedy pantomime; Brian Roberts, who presented a Christmas selection "Silver Bells" on the piano; Gladys and Gallya Grimaltson in a novelty tap-dance of Jingle Bells and Mr. Thompson who gave a pantomime on singers Danny Kaye and Elvis Presley.

Patrons, Sea Cadet officers and their wives supervised the refreshments, cloak-room and the

Star Boarder

ST. LOUIS Sask. C - A young deer rescued from an ice pan on the South Saskatchewan River is spending its first winter as a boarder of Conservation Officer Don Horneastle. The deer had been about two weeks without food while stranded on the slippery ice pan.

READERS

Happy and Prosperous New Year for everyone is the wish of the Grand Cafe. This week the Grand Cafe offers you Barbecue Duck, Deep Fried Prawns, Long Spicy Ribs and Chips and the best Roast Turkey, Red Baked Tomato Steaks and Fried Half Chicken. Phone orders a specialty. Dial 3255. Open 11 a.m. Saturday.

Sons of Norway Children's Children's Tree, Friday, Dec. 28, 2 o'clock. (302)

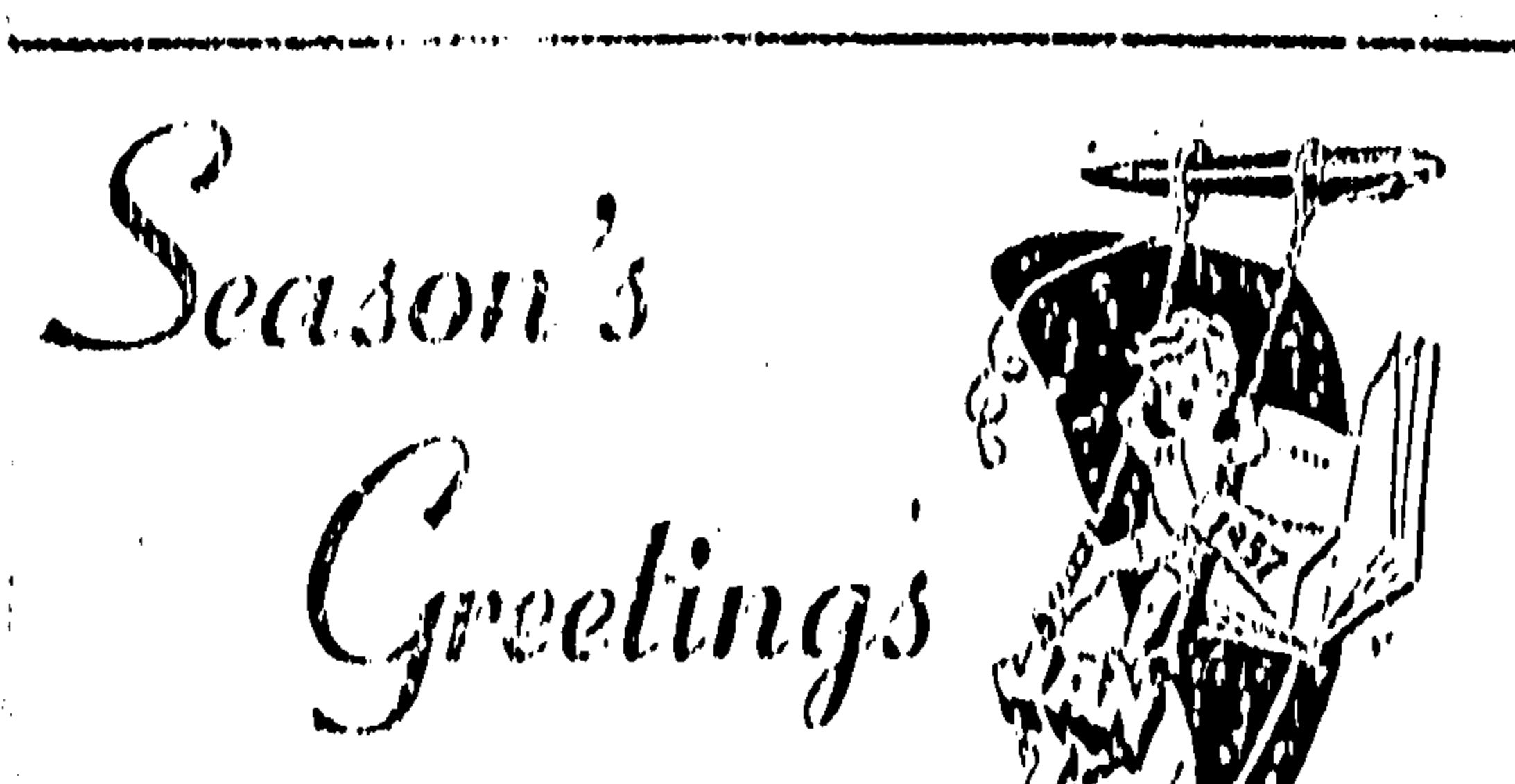
Sons of Norway Christmas Dinner, Friday Dec. 28, 10 o'clock. Everybody welcome. (302)

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and save time later.

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A HAPPY NEW YEAR

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New 1957 Fashion View In Grabois Couture Pattern



PATTERN M289

& Grabois Original

PROMINENT DESIGNER

Back view in the news—and it's the deeply V'd decolletage, the myriad of soft back folds from waist to hemline that mark this dress as newly 1957. Thanks to Grabois for this couture pattern—and the many compliments a woman will receive for sewing it. This late-day dress is the nicest flattery your figure could have—bosom raised, rounded and softly sheathed; silhouette smooth and slender. The designer Original, a fiery crimson silk, would fit beautifully under furs right now; solo, under southern skies. Or shantung, fine cotton, linen—lovely, lifting fabrics for spring and summer evenings. Pattern M289 is available in Misses' Sizes 10, 12, 14, 16, and 18. Size 16 requires 3 1/2 yards, 39-inch fabric. Send Fifty Cents (in coins) for Pattern M289 to Prince Rupert Daily News, Pattern Department, 60 Front Street West, Toronto, Ontario. Please print plainly Your Name, Address with Zone, Style, Number and Size.

WORLD BANK

TOWERING WATERFALL

Fifty-eight nations now are members of the World Bank, set up by the United Nations with Yosemite, Calif., drops 1,800 feet.

Ever Since Eve

THE GENTLE ART of cake ENTS AND UTENSILS BEFORE baking is really quite easy and, instead of being a difficult chore, it can become one of your greatest pleasures. To master it, all you have to do is follow very simple and specific rules. Here are a few of them:

TO BAKE A GOOD CAKE, you must have a sound recipe and a baking pattern.

YOUR RECIPE SHOULD come from a reliable source (such as home service departments of flour mills, home economists or a national Canadian publication).

FOLLOW YOUR RECIPE exactly, without making any changes or substitutions.

MAKE SURE YOUR PANS are the proper size. This is a most important feature. Never pour batter into a loaf tin if your recipe tells you to bake it in two eight-inch layers; cake pans. You'll be sorry if you do.

HAVE STANDARD MEASURING EQUIPMENT and use it scrupulously. Never guess measure.

FOR YOUR BAKING, PAPER:

DEAL WITH PRELIMINARY ISSUES such as chopping nuts, dates, peel, etc., before you start mixing your cake.

BE SURE YOUR OVEN IS PRE-HEATED to the specified temperature. This usually takes about five to ten minutes. But it won't matter if your oven is on longer while you are mixing your cake. Better this than to put your cake into a cold oven and have it come out not baked to perfection.

ALWAYS SIFT FLOUR JUST BEFORE measuring it.

There is nothing but Fresh Frozen Eviscerated Turkeys... Ducks

Geese and Chickens at your Locker

Plant Your Guarantee of fine poultry.

BASKETBALL TONIGHT

The Prince Rupert's Preliminary—7:00 p.m.

The Challengers Main Game—8:30

HEY BOSS!



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