

## Accordion Band Presents Concert At Well-Attended OORP Valentine Tea

In a setting of cupids and hearts, Mrs. Ole Slatta, honored royal lady of the Order of the Royal Purple, received more than 100 guests yesterday afternoon when the Order staged a successful Valentine tea in the Civic Centre main lounge.

Attending the tea tables, centered with bouquets of red carnations and yellow cassia, was tea room hostess Mrs. Louis Castaldini assisted by servers Mrs. Michael Colussi, Mrs. Robert Elliott, Mrs. Alfred Cal-

deroni, Mrs. Wilfred Bolani and Mrs. Derry Roos.

Kitchen hostess Mrs. A. S. Hamilton was assisted by Mrs. Edward Clapp,

At the home baking table were Mrs. Robert Menzies and Mrs. James Hyndman while Mrs. Carl Erickson was cashier.

Highlight of the afternoon was provided by Mike Colussi's Junior Accordion band composed of Diane Ballinger, Dorothy Ballinger, Joan Croydon, Wilma Denlick, Gloria Colussi, Judy Thompson, Sharon Thompson and Donna Giske.

Thirty charter and senior members of the Women's Auxiliary to Canadian Legion Branch 27 were feted Tuesday afternoon when the WA executive staged a Valentine's tea in their honor.

The guests, welcomed by President Mrs. Robert Montgomery, in the Canadian Legion Ladies Lounge decorated in a Valentine motif, were presented flowers and Valentines.

Following the tea hour, prizes were awarded to Mrs. William Bussey, who won the door prize; Miss Edith Gaudy, who won the guessing contest; Mrs. Nellie Crum, who won the birthday box, in honor of her recent birthday, Mrs. William Osborne was presented a prize to commemorate her 36th wedding anniversary and Mrs. Albert Dickens sr., won the age-drawing prize.

### readers

• Why wait in line?—Get your show tickets at the Grand Cafe. This week we have Deep Fried Prawns, Beef Chow Mein, Barbecued Duck and Noodles. Open till 2 a.m. Saturday only. Phone orders our specialty, dial 3215. (44)

• Sonja Ladies 25th Anniversary Banquet, S.O.N. Hall, Feb. 25, 8 o'clock sharp. Tickets must be picked up not later than Sunday, Feb. 19 from Mrs. Reg. Webber, Mrs. John Pedersen or Mrs. Oscar Giske. (41)

• Rupert Shoreworkers' U.F.A. W.U. meets 8:00 p.m. Thursday, Feb. 16, Legion Auditorium. Convention delegates to be elected. (39)

• Sons of Norway Whist and Dance at Sons of Norway hall, Friday, 8 o'clock, everybody welcome. (40)

• Canadian Club Meeting, Friday, Feb. 17, Civic Centre Main Lounge, 8 p.m. Speaker: Dr. J. F. Leddy. (41)

### CHICKEN RAGOUT SHOWS FRENCH SKILL



"It takes time to prepare themselves for an apple what would they have done for a truffled owl?" This famous saying can most appropriately be applied to French cuisine.

The French deserve the recognition given their fine food. They have long demanded the best from their restaurants and chefs... and by a process of elimination have made Paris a collection of table delicacies. In fact a Frenchman receives a hot tip on a good restaurant as much as a tip on the stock market.

These people have a knack for developing each food to its full potential. When they cook chicken under their wings they hand-rich raptures wait to prepare it at the same time and aroma of these dishes spread to the four corners.

The deliciousness of these dishes is challenged only by their variety. It's been said that the French found more ways to prepare chicken than tables to serve it on. Here is one of theirs to add to your prized collection.

#### CHICKEN RAGOUT

1 pound chicken parts  
1/4 pound bacon, cut in 1-inch pieces  
1/2 cup flour  
1/2 cup onions, cut in 1-inch lengths  
1 cup chopped celery  
10 small white onions  
12 chestnuts, if desired  
1/2 cup button mushrooms (4 ounce can, drained)  
1/4 cup dry white wine  
1 can (1 1/2 cups) condensed beef broth  
2 cups tomatoes (1-pound can)  
1 tablespoon minced parsley  
2 whole cloves  
1 bay leaf  
1/2 teaspoon dry thyme

**CAPTURE HEARTS WITH APPLE PIE**  
Fete the apple of your eye on Valentine's Day with lascivious little apple pies decorated with cinnamon candy hearts. Choose the ready-made frozen apple pies that come two to a carton. They are 3 ounces in size—just right for one person. Place the pie in a preheated oven and bake at 425°F for 15 minutes. Press red cinnamon candy hearts into border around edge of pie. Bake for 10 minutes more until crust is a nut brown. One bite will convince the love of your life that you've stolen his heart.

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## PERSONALS

Mrs. W. J. Sheppard, (nee Jean De Carlo) left this morning by Canadian Pacific Airlines plane for Vancouver en route to New Westminster where she will join Mr. Sheppard and take up permanent residence.

Mrs. P. F. P. Bird and daughter Miss Judith Bird, 519 Second Avenue West, left by plane this morning for a week's stay in Prince Rupert.

ABERDEEN, Scotland (UPI)—As a new year's treat for customers, a grocer here sold goods at wholesale prices. His name:

Charles Pearce, manager of the Credit Bureau here, left by James Kindness.

## Mrs. G. P. Woodside Elected President of Jaycee-Ettes

Mrs. G. P. Woodside was elected president of the Prince Rupert Jaycee-Ettes Monday night when the group held its election of officers meeting at the home of Mrs. J. H. Jefferies.

Other members elected to office were Mrs. Jefferies, vice-president; Mrs. Robert Hill, secretary and Mrs. Gordon Poffenroth, treasurer.

In other business, Mrs. Poffenroth, convener of the "progressive party" staged February 3, reported the affair was most successful. Members and their escorts first met at the home of Mr. and Mrs. Poffenroth, progressed to the home of Mr. and Mrs. Vernon Ciccone, then to the home of Mr. and Mrs. Hill. The party attended the Civic Centre Candlelight Cabaret to conclude the evening.

A cake depicting the "pioneer year" (the first year of the formation of the club here) made by Mrs. Hill was included in the refreshments served following the business session.

## Civic Centre Timetable

FRIDAY

Pre-School (3-6 years)	Teen
Rhythm Band and Story Hour	Boxing 7 p.m.
Junior (6-12) — Story Hour	Swing Session 8:30 p.m.
Hobbies	Adults 10 p.m.
4-5 p.m.	Pottery
Teen	Billiard and Ping-Pong
3:30-10 p.m.	Room 1-10 p.m.
8 p.m.	Canadian Club
Meetings	Little Theatre



Bath Soap Woodbury's, Real Value, deal ..... 3 bars **25c** Peaches Ensign, 15 oz. tin 18c

Dog Food Zip, 16 oz. tin ..... 3 tins **25c** Orange Cake Mix Pillsbury

Bing Cherries Choice, 22c tin ..... 5 for **\$1.00** Angel Food Cake Mix Pillsbury

Clam Chowder Snow's, It's real good, 20 oz. ..... 35c Tea Bags Nabob Deluxe, 60's

Quick Chocolate Drink Nestle's, 1 lb. tin ..... 59c Eggs Grade A Large, guaranteed, doz.

Stewed Tomatoes Hunt's, 15 oz. 21c tin ..... 5 for \$1.00 Spork Burns, 35c tin

Green Beans Luncheon, 15 oz. ..... 2 tins **25c** Lard Burns, 2 lbs.

Kernel Corn Country Kist, 14 oz. ..... 2 tins **31c** Cheez Whiz Kraft, 16 oz. ..... 59c Kraft, 8 oz. 35c

Pork and Beans Nabob, 15 oz. tin ..... 11c Ice Cream 1/2 gal. ..... 89c Quart

Raspberry Pie Filler Smith's, 20 oz. tin ..... 39c Baby Foods Heinz, strained & Junior

Milk Fresh, per carton, quart ..... 25c Tomato Soup Heinz

Instant Lemon Pudding Jello ..... 2 pkts. **25c** Tomato Juice Heinz, 48 oz. ..... 3 tins **\$1.00**

Blended Perfex, deal, pk ..... 37c Kleenex Colored, 400 sheets to pkt. 33c

## PRODUCE —

## MEATS

Partridges Washed ..... 2 lbs. **25c** ★ Hamburger Fresh ground ..... Ib. **35c**

Oranges Medium size ..... 2 doz. **79c** (Friday & Saturday only)

Bananas Golden Yellow ..... 2 lbs. **45c** ★ Pork Ribs ..... Ib. **23c**

Grapefruit Pink and White ..... 6 for **49c** ★ Pork Butt Roasts ..... Ib. **49c**

Lettuce Firm, green heads ..... 19c ★ SMOKED End cuts ..... Ib. **49c**

Tomatoes Red, ripe and firm, tubo ..... 31c BLACK COD Contro Cuts ..... Ib. **53c**

Cabbage California green ..... 10c ★ Hockless Picnics ..... Ib. **43c**

★ Bacon Empire, cello sliced, 1 lb. pkt. ..... 55c