Great Tolerance Needed For Africa's Problems

A rising tide of nationalism which is anti-British and "anti-black"; the six European powers developing Africa, the dozen of different level of civilization, dialect and different religons, all make Africa a land of controversy, 100 members of the Prince Rupert Canadian Club were told Monday night.

Brian H. Roberts of Victoria, who was born in Johannesburg, told the club that to curb the discontent, the British have now undertaken a social experiment in Ghana, the Central Africa Federation, involving the social equality of the colored people and political representation.

It was the manifestation of discontentment of a million natives, that resulted in the uprising of the Mau Maus, Mr. Roberts said.

The speaker paid tribute to British administration which provided, he said, Africa's only hope for the white nations' understanding the natives' problem.

The economy of Egypt is entirely dependent on the proper control of the Nile which affects Africa as a whole, Mr. Roberts said.

He said one of the reasons the people of Africa are backward is because of their unnavigable rivers and inexcessibility of the country in general. He said that agriculture is carried on against great odds, not only because of the varied African terrain but because of the tropical climate, which made only plateaux habitable.

The speaker said that the greatest wealth of Africa lies in its minerals, which includes half the world supply of gold and diamonds.

Mr. Roberts told members that many of Africa's wild animals are now being used commercially and that contrary to common belief lions are not necessarily man-eating.

In the field of science great strides have been made by using giraffes for research in jet and space travel because of a peculiarity in their blood pressure, the speaker said. Lions are used in medical research because they do not have ulcers.

In his 90-minute address, Mr. Roberts urged his audience to be tolerant of the struggle in Africa.

During the club's business session, president Mrs. H. G. Watts, presented the past-president's pin to Eugene Bartlett.

The meeting voted to support a brief being submitted to the provincial government urging for the establishment of a college of dentistry at the University of British Columbia.

PERSONALS

Victoria visitor Mrs Robinson Van Wart, left this morning by Canadian Pacific Airlines plane for her home following a three week holiday with her son-in-law and daughter, Mr. and Mrs. John G. Kustas, 1039 Second Avenue West.

J. N. Hoag of West Vancouver, left by CPA plane this morning following a short stay in the city. While here he was guest at the Savoy Hotel.

C. E. Webster, relief agent for Canadian Pacific Airlines left this morning following a three-day visit with friends, Mr. and Mrs. Wiliam McChesney Jr., Waldron Apartments.

Bound for Japan are Mr. and Mrs. Kametaro Matsuo of Port Edward who left the city this morning by CPA plane, to spend the winter.

SELF-DEFENCE

LIVERPOOL, England (AP) — Joy Edmonds, girl taxi driver, says she carries a 10-inch spanner to deal with any male passenger who gets too fresh.

AFTER-SKI TOGGERY presented by Rauol-Jean Foure at the fall and winter showing, September 23, in Montreal of the Association of Canadian Couturiers was for outdoor wear. The red and black designs combine a thick, deep-pile fabric at front and back with hand-knitted sleeves and sides of "Orlon" acrylic fibre. Included are a button-patterned jersey blouse and jacket lining of "Orlon" and wool. Matching muffler and black ski pants of stretch nylon and viscose complete the ensemble.

Looking . . . Back

From the Files of The Daily News

10 Years Ago

Ex-mayor H. M. Daggett, who is again in the field for the chief magistrateship, returned to the city on Tuesday from Port Simpson where for several months he has engaged in construction work.

Following their quiet marriage Monday evening in the vestry of the First United Church, Mr. and Mrs. Anton Hovdebo sailed Tuesday afternoon on the Coquitlam for a honeymoon trip to Vancouver after which they will return to Prince Rupert to take up residence.

30 Years Ago

Part of the undertaking in connection with the salvage of the wrecked steamer Catala will be to place the vessel safely on the dry dock at Prince Rupert, it was announced by Harold Brown, general manager of the Union Steamships Ltd., owner of the vessel, who passed through the city on the Camosun last night en route to the scene of the stranding on an inspection trip.

40 Years Ago

Archdeacon Heathcote of Vancouver who is at present at Anyox speaking in the interests of the Victory Loan, upon his return here on Thursday evening will speak between the houses in the Westholme Theatre at 9 p.m.

PERSONALS

R. L. Gardiner, northern representative for the United Fishermen and Allied Workers Union, leaves tomorrow morning by CPA plane for Vancouver where he will attend two-day meetings of halibut fishermen coastal organizations, starting Friday. He plans to return to the city Monday.

Savings Bonds Sales Increased

Special To The Daily News

VANCOUVER— Employees of 322 B.C. firms, factories and civil servant groups purchased $14,284,650 worth of the 12th series, Canada Savings bonds, through the payroll plan, it was learned here.

The total in the B.C. Region report for Nov. 15, final date of the campaign, represented 102.2 per cent of last year's final figures. A total of 165 establishments exceeded last year's figures.

Top organizer for the B.C. team was Beverly Burns whose companies reached a 110.5 per cent. He was followed by Dean Mann who worked with federal civil service, armed forces, the Yukon, and marked 108.3 per cent. His won the highest dollar amount, $5,503,950.

Total number of individual transactions was 47,071.

H. Wanamaker Rites Tomorrow

Funeral services for former city resident Harry W. Wanamaker, 56, who died in Princeton General hospital Tuesday, will be held in Schoening Bros. Funeral Chapel, Kamloops, tomorrow it was learned here today.

Mr. Wanamaker, yard master for the Canadian National Railways at Kamloops, and here up until 1947, died as a result of injuries received in a car accident Sunday.

Born in Massachusetts, Mr. Wanamaker was a resident of British Columbia for 42 years. He is survived by three sons, Donald and Lorne of Prince Rupert, Clifford of Chilliwack; one sister Claire Wanamaker of Kamloops, a brother Thornton Wanamaker of Winnipeg, and 10 grandchildren.

Interment will be at Kamloops cemetery.

READERS

● U.F.A.W.U. Shoreworkers Local meets 8:00 p.m. Thursday Nov. 21st, Civic Centre. (272)

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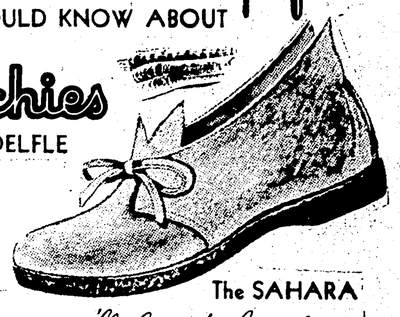
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BINGO
THURSDAY — 8 p.m.
Annunciation Hall — Fulton Street
20 GAMES $1.00
Everyone Welcome

Beauty Parlors Open Mondays

Beauty parlors in the city will go back to closing Wednesdays and staying open Mondays.

The decision was made Friday night when the Hairdressers association of Prince Rupert held its regular meeting in the Modern Beauty Shoppe, chaired by Mrs. A A. Burrell and represented by all the beauty businesses in the city.

Mrs. Burrell said however, that due her appointments which are all filled for Wednesdays until after Christmas, she will be unable to adhere to the move until after the Christmas season.

For the past two months, the city beauty businesses have been closed Mondays and open Wednesdays.

Centre Offers Card-Making Class

The Monday afternoon craft classes at the Civic Centre has introduced a new activity, "Make Your Own Christmas Card", it was announced today.

The classes, open to both men and women, is under the supervision of the Centre's craft director Fred Owen, and gives people with spare time an excellent opportunity to enjoy themselves and display their artistic abilities.

Craft classes now engage in ceramics, jewellery, advanced and beginners art for adults, junior painting and fabric decoration.

Mr. Owen said that he would welcome any inquiries from persons who would be willing to act as a volunteer instructor for either a large or small group.

Nov. 21, 22, 23 SPECIALS Nov. 21, 22, 23
Blouses, Peddle Pushers and Sets, Dresses, Jumpers
Cardigans, Pullovers, Jeans, Boys Shirts, Odds 'n' Ends
214 - 6th Street The Stork Shoppe Phone 3821

Rice Consumer Service

Old English Steamed Pudding

Mr. "John Bull" must be given credit for creating the greatest of all puddings — the plum pudding. In the early days, it was made of fresh plums, butter, rice and barley. Whole grains were used to inspire a good harvest the coming year.

INGREDIENTS:
- 2 cups water
- 1½ teaspoons salt
- 1 cup uncooked white rice
- 4 tablespoons cornstarch
- ¼ cup beet or cane sugar
- 1 cup water
- ½ cup real New Orleans molasses
- 2 eggs, beaten
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon grated lemon rind
- 2 tablespoons melted butter or margarine
- ¾ cup coarsely chopped pecans (about ¼ lb.)
- 1/3 cup dried currants
- ½ cup finely cut pitted dates

METHOD: Put the 2 cups water, salt and rice in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on about 20 minutes.

Mix together the cornstarch and sugar. Sprinkle through the warm rice. Stir in the 1 cup water, molasses, eggs, cinnamon, cloves, lemon rind, melted butter or margarine, pecans, currants and dates. Mix well.

Thoroughly grease, then sprinkle with flour, a 6 cup pudding mold or heat resistant mixing bowl. Pour in the pudding mixture. Cover tightly with a lid; several layers of aluminum foil or about five layers of waxed paper tied securely around the sides of the mold.

Place on a trivet or rack in a deep kettle. Pour in boiling water to half the depth of the mold. Cover the kettle. Steam 2 hours. Keep the water boiling. Add boiling water during the steaming if necessary.

Remove from the kettle. Allow to stand several minutes. Unmold and serve hot. If made ahead unmold. Cool. Wrap and refrigerate. To serve, replace in greased mold and steam about 1 hour. Unmold and serve warm with hard sauce, lemon sauce, whipped cream or vanilla ice cream. Garnish the steamed pudding with sugar-frosted grapes.

This recipe makes 10 to 12 servings.

LOCAL 708
GENERAL MEETING
POSTPONED
★
Pending
Arrival of International Representative
Probably Later In Week

CHEVRON GASOLINES GIVE THE TESTED ANSWER!

Goodbye, frayed driving nerves—good riddance to cold-weather stalling! Our cold damp British Columbia winters used to mean stalled hold-ups at traffic lights and intersections—until Chevron Detergent-Action Gasolines introduced DMF! Last winter tens of thousands of B.C. drivers *tested* Chevron Gasolines with DMF—proved that they guard against the tiny ice crystals that form around the throttle valve when ordinary gasoline vaporizes. So fill up today with Chevron Supreme or Chevron Regular—(both with DMF)—*and discover the tested answer to winter stalling!*

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