

The English - American Store

Only the very closest price-cutting could allow us to offer you the big values here advertised. The qualities are excellent, the styles are right, and the colors and materials are right up to the dot. One line of bargain Dresses we offer this week for Ladies can't be equalled elsewhere at less than double the price. You'll spare your purse by shopping here.

Spring Hats.

NO TWO ALIKE.

All the newest colors. Satin, Crepe and Fancy Straws, in large and small shapes. Feather and Flower mounts.

Georgette Camisoles.

A Manufacturer's lot of fine quality Georgette in Flesh only. Ribbon straps. All sizes. A big Bargain.

58c.

Ladies' Costumes

FOR PRESENT WEAR.

A small lot only. Navy, Nigger and Fawn Twills and Serges, nicely cut and well designed. Some "Stouts" of nice lines, in Navy, among them.

Children's Dresses.

Navy Twilled Goods. Trimmed Oriental. For school and play wear. Sizes 4 to 8 years.

78c.

Ladies' Skirts

IN GREAT VARIETY.

Plain and Pleated styles, in Serge. Tweeds.

Brown and Black only, in Baronet Satin.

Henna and Fawn Accordeon Pleated Satin Striped Crepe.

Fawn, Pearl and Mid-Grey Accordeon Pleated, Fcy. Crepe.

Ladies' Waists.

Georgette.

A small shipment in good Georgette. Peach, Blue Saxe, Cream, Rose and Flesh. Some very slightly damaged.

ALL ONE PRICE

58c.

Also a very distinctive showing in Voiles, Silks, Crepes and Cantons. All shades, tailored or dressy styles for all occasions.

Spring Coats.

Season 1924.

A very well selected stock for immediate wear, in Fawns, Browns and Greys. Smartly cut in lightweight Woollens, for early Spring wear. A serviceable line.

From **10.98** up

LADIES' DRESSES Fawns, Browns, Navy and Black, Poiret Twills and Serges; all sizes. From - - **2.98** **CANTONS** A very small selection in new shades and becoming styles.

In Gent's Furnishings we offer **BOYS' and YOUTHS' SUITS** for all-round wear. **MEN'S AMERICAN SUITS** in stylish Tweeds and Serges, from **9.90**

The English - American Store
312 Water Street.

Good Recipes

Jelly Roll.

To three well-beaten eggs add one cup of sugar, one tablespoonful of milk, one cup of pastry flour into which has been sifted one teaspoonful of baking powder and a quarter teaspoon of salt. Then add one teaspoonful of vanilla and one tablespoonful of melted butter. Butter a dripping pan and line the bottom with buttered paper. Turn in the mixture, spread neatly and bake in a moderate oven, ten to twelve minutes. When done take from the oven and turn into a wet sheet pan sprinkled with powdered sugar. Quickly remove paper and cut a thin strip from all edges of cake. Spread with jelly or jam warmed so as to spread evenly and quickly and roll. Roll paper around cake to hold in shape until well set. The secret is to do the work quickly so that the cake will not crack in the rolling.

Prune Pudding.

One-half pound prunes, two cups cold water, three-quarters cup sugar, slice of one lemon, four tablespoonfuls starch, one and one-third cups boiling water, one inch stick cinnamon. Wash prunes through several waters. Put in stew pan, add cold water and let stand one hour. Boil until soft in this water. When cool to handle remove stones. Add enough boiling water, sugar and cinnamon and simmer fifteen minutes. Mix cornstarch with enough cold water to pour easily and stir into prune mixture. Cook five minutes. Remove stick of cinnamon, add lemon juice and pour into a mold. Let stand over-

ice or in a cold place for two hours. Unmold and serve with plain or whipped cream.

Oatmeal Cookies.

Mix well together a cup each of butter and sugar, seven tablespoonfuls of sweet milk, two cups of flour sifted with a teaspoonful of baking soda, two cups of dry oatmeal, a cup each of seeded raisins and chopped pecans or walnuts, or peanuts. This makes a stiff dough and must be kneaded by hand to mix the nuts and raisins well. Do not roll out, but drop by the spoonful on buttered tins and press round and thin. Bake in a rather quick oven, and when cool spread a thin coat of icing over the cookies.

Cottage Pie.

Put in a casserole or covered baking dish one and a half cups of chopped cooked meat, one cup of hot water or gravy and one and a half teaspoonfuls of butter. Season with salt, pepper and celery salt. Mash two cups of hot potatoes with hot milk and butter, spread on top of the meat, and bake in a hot oven until potatoes are brown.

French Fried Potatoes.

Parse potatoes with as little water as possible. Cut them lengthwise into eight or ten uniform pieces. Lay these pieces on a towel in order to absorb moisture. Fry in deep fat. Drain on unglazed paper, and sprinkle with salt. Serve immediately.

One Egg Cake.

This little one egg cake is a very great help for economical housekeepers and if mixed right will make a

WET FEET

lead to colds. Avoid chills by rubbing with Minard's Liniment. The great preventative.



light and delicate cake. Take one cupful of sugar, a piece of butter the size of a walnut and cream together until you are "almost ready to drop"; then in a separate bowl beat one egg very lightly. Mix these together, then add one cupful of sweet milk and two heaping cupfuls of flour sifted with two scant teaspoonfuls of baking powder. The flour should be sifted two or three times. Always beat a cake batter very little after the flour has been added. Add any desired flavor.

Vegetable Soup.

One-half cup chopped carrot, one-half cup chopped turnips, three-quarters cup chopped celery, two cups cut potatoes, one-half cup chopped onion, three pints boiling water, one-half cup butter or substitute, two tablespoonfuls finely chopped parsley, salt and pepper to taste. Wash and peel vegetables, and chop coarsely or cut in small pieces; the latter is the better method for potatoes and celery. Measure vegetables after cutting. Mix carrot, turnip, celery, and onion, and cook in butter ten minutes or until butter is absorbed and vegetables are turning yellow. Add potatoes and water and cook in hour or more; the vegetables should be quite soft. Add salt, pepper, and parsley. Serve boiling hot.

Winter Salad.

One cup cabbage, one cup boiled rice, one-half cup sardines, one boiled egg, one tablespoon chopped onion, two tablespoon green pepper, one-half teaspoon salt, few grains cayenne. Chop the cabbage and combine with the boiled rice. Bone, chop, and measure the sardines and add to the first mixture. Add the chopped egg, green pepper and onion. Moisten with French dressing and serve on lettuce. Garnish with the yolk of hard boiled egg put through a ricer.

Liver Smothered in Onions.

One pound liver, eight medium-sized onions, bacon fat, salt and pepper, flour. Slice liver not more than

Murphy's Good Things.

Just look at these extra specials. A magnetic value that it is impossible to resist.

Men's Dress Shirts.

Of percale and Madras, in a bewitching array of patterns. Here is a rare opportunity to supply your shirt needs at a low price.

Each \$1.19

Soft Felt Hats.

All of our men's \$4.00 Soft Felt Hats for

\$2.98

Ball Fringe.

In assorted shades of Green, V. Hove, Blue, White and Cream.

Per Yard 11c.

Children's Pure Wool Hockey Caps.

With large Pom-Pom at top. Reg. 98c.

Now 29c.

Men's Khaki Work Shirts.

Triple stitched, excellent for the out-door man. Reg. \$1.49.

Now 98c.

Ladies' Brushed Wool Gauntlets.

Light and Dark shades. Reg. \$1.98.

Now 99c. Pair

Bed Tick.

Medium width, good quality.

Per Yard 39c.

Pillow Cases.

34 x 22, good quality.

Each 39c.

Babies' Soft Sole Button Shoes.

In Black and Tan, fancy top.

Per Pair 75c. to 79c.

Watches.

Open face, nickel case, stem wind and set, good timekeepers.

Each \$1.98

Melton Cloth.

Regular 90c. yard Melton Cloth, good quality English goods, 40 inches wide.

For 69c.

Scrim.

In plain white and border finish.

Per Yard 19c.

Table Napkins.

Standard quality Damask, hemmed.

Each 15c., to \$1.94

PHIL MURPHY,

317 Water Street.

Store open every night & holidays.

one-quarter inch thick. Pour over boiling water and let stand ten minutes. Drain and dip in flour. Peel and slice onions. Melt bacon fat in a frying pan, add onions and fry to a light brown. Add liver, season with salt and pepper and cook until tender and brown on both sides. The onions will

continue to cook while the liver is cooking. Serve the liver surrounded by the onions on a hot platter.

Before dipping sliced bananas into batter, soak them in lemon juice and sugar to taste. Serve the fritters with melted currant jelly.

AXE HANDLES!

SPOT STOCK:

500 doz. Axe Handles.
200 doz. Pick Handles.

Selling at Special Low Price.

Job's Stores, Ltd.

Finest Yellow

CORNMEAL

600 sacks of very finest quality just received by the "Silvia"

HARVEY & CO., Limited

ADVERTISE IN "THE EVENING TELEGRAM"

MADE IN CANADA



Royal Yeast Cakes reach the user in sealed air-tight waxed paper wrappers, each cake being wrapped by machinery—not by hand so that even after package has been opened, the cakes are protected from dust and other harmful contamination.

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RICH IN VITAMINES