

THE EVENING TIMES AND STAR, ST. JOHN, N. B., FRIDAY, DECEMBER 8, 1922



Saturday Specials



Shop Early



Do Your Christmas Shopping
—AT—

McCullum & Reicker

Cor. Leinster and
Carmarthen Sts.

For Staple and Fancy Groceries.
Western Beef, Pork, Lamb,
Fowl, Chicken

PHONE 1322

PROMPT DELIVERY

WHEN YOU WISH
**Hams, Bacon
Sausages**

Always Ask For

G. B. TAYLOR'S

OUR NAME YOUR GUARANTEE

**Kelly's 20th
Century Bread**

Buy a Loaf and be convinced that it is
Better than the Best.

**Kelly's 20th
Century Bread**

THE NEW STORE

UNION STREET GROCERY STORE, 205 Union St.

PHONE 4323

Formerly BAN MARCHE.

25c SPECIAL

1 lb New Buckwheat	25c	1 lb Flour	\$1.10
2 lbs Seedless Raisins	25c	24 lb Robin Hood	\$2.10
2 pk Quaker Oatmeal	25c	49 lb Robin Hood	\$4.00
2 cans Corn	25c	24 lb Cream of West	\$1.10
2 cans Tomatoes	25c	49 lb Cream of West	\$2.10
2 boxes Matches	25c	98 lb Cream of West	\$4.00
1 lb Red Rose Tea	25c	12 lb Lantic Sugar	\$1.00
2 cans Sardines	25c	1 lb Black's Lard	20c
2 rolls Toilet Paper	25c	3 lb palls	50c
2 pkgs Cornstarch	25c	8 lb palls	90c

ALL OTHER GOODS EQUALLY CHEAP

BRAVE GIRL GUIDE.



LOCAL NEWS

In the Circuit Court yesterday one automobile case was ended and another begun. The case of Kinghorn vs. Barnaby, which has occupied the court almost all week, finished with a unanimous verdict for the defendant. Messrs. Kelley & Ross appeared for the plaintiff and Messrs. Harrison and Baxter for the defendant.

The Golden Chain Club of the Victoria street Baptist church last night gave a much enjoyed entertainment entitled "Our Busy Ladies Aid." The party was admirably taken and a large audience was delighted with the entertainment. The proceeds were for the building fund of the church and amounted to a substantial sum. Miss Ethel Hudson is the president of the club.

The Opportunity Circle of the King's Daughters gave a sumptuous dinner at the residence of the leader, Mrs. R. D. Jones, in Bridal street, last night for the pleasure of the matron, Miss J. Flower, and the residents of The King's Daughters' Guild. The enter-

tainment was greatly enjoyed. Mrs. W. H. Nio, the secretary of the St. John branch, was a special guest.

Former Conservative M. P. Dead.

Acton, Ont., Dec. 8.—David Henderson, a pioneer of this town, died here yesterday. Deceased represented Halton County in the Conservative Interests in the Federal House for some twenty-five years, prior to his resignation in 1917.



They Must
Make Good
or We Will

OSHKOSH B'GOSH
BROTHERHOOD
WATER OVERALLS
MADE IN CANADA

CHAS. MAGNUSON
and SON
"Union Made Goods"
Dock St. Open Evenings

The following recipes are put in with the hope that they will prove of service and make this page one to be looked forward to each Friday.

DATE LOAF.
Three-quarters cup Roman Meal.
Three-quarters cup flour.
Half cup sugar.
One level teaspoon salt.
One egg.
Half cup dates.
Half cup sour milk.
Half teaspoon baking soda.
For sweet milk use baking powder instead of soda.
Chop up dates and mix with Roman Meal, flour and salt. Mix sugar, shortening and well beaten eggs and stir in to milk. Add Roman Meal flour and soda (or baking powder) and mix well. Bake in moderate oven.

CHOCOLATE RAISIN CAKE
Four tablespoons butter or shortening.
One cup sugar.
Two squares unsweetened chocolate.
One and a half cups flour.
Two teaspoons baking powder.
One-eighth teaspoon salt.
Half teaspoon vanilla.

CRANBERRY STRUDEL.
Plain pastry.
One cup brown sugar.
Half cup chopped Seeded Sun Maid Raisins.
Two cups chopped cranberries.
Powdered sugar.
Roll the pastry into oblong sheet about one-quarter inch thickness. Mix cranberries and brown sugar. Spread on pastry. Roll like jelly roll; fasten ends securely; lay in greased pan and bake in slow oven forty-five minutes.

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Let cool; remove from pan. Cut in two inch slices; dust well with powdered sugar and serve with glass of cranberry-sauce.

ROMAN MEAL-CHOCOL-O.
Stir one rounded tablespoon cocoa or chocolate in four cups boiling salted water; stir in one rounded cup of Roman Meal. Boil slowly ten minutes in single boiler. Remove from fire, stir well and serve hot or cold with milk or cream and sugar, honey, preserved or fresh fruits.

CREAM SPONGE CAKE.
Yolks four eggs.
1 cup sugar.
3 tablespoons cold water.
1 1/4 tablespoons cornstarch.
1 scant cup of flour.
1 1/4 teaspoons baking powder.
1 teaspoon lemon extract.
Whites four eggs.
Beat yolks until thick; add sugar gradually and beat two minutes. Then add water. Mix and sift cornstarch,

flour, baking powder and salt, and add to first mixture. Fold in stiffly-beaten whites and flavoring. Bake about twenty minutes in a moderate oven. This cake may be made with two eggs, and using two additional teaspoons of baking powder and two additional tablespoons water.

PLUM PUDDING WITHOUT EGGS
1 quart cooked mashed carrots.
1/2 pound finely-chopped suet.
1/2 cup sugar.
Sift together—
2 cups flour or bread crumbs.
1 1/2 teaspoons salt.
1 teaspoon cinnamon.
1/4 teaspoon cloves.
2 1/2 grated nutmegs.
Dredge with flour—
8-4 pound currants.
8-4 pound raisins.
1-2 pound citron.
Mix ingredients in order given. Steam 3 1/2 hours in a buttered mold. May be steamed in individual molds. Carrots should be forced through a fine strainer.

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Week-End Goodies at the C-ke Shop

DOUGHNUTS of a big-ness and lightness that spread the fame of the Salvation Army. Lasts in France are not 50c, as sold in other cities, but 30c the dozen at Robinson's.

TWO JAM TARTS
Red Currant and Crab-apple Jelly strive to beguile you best in Tarts that are gone too soon when you taste them. 30c. dozen.

LUSCIOUS LAYER CAKE
Pineapple Layer Cake spread deep and heavily topped in Marshmallow, 35c. lb.

CHERRY CAKE AGAIN
Another successful effort to cram in the red cherries so they're all over the place. 40c. lb.

LIBBY MINCE PIE
Broad and deep with Libby's preserved fillings, crisp and flaky with Robinson's crunchy crust. 30c. for big ones.

SUN-MAID RAISIN BREAD
Three cents less for twin loaves at 15c. and loaded with seeded raisins from California.

Robinson's Cake Shops
173 Union—109 Main—415 Main.

If You Want the Very Best
**Sausage, Bacon
Hams**
Lard Bologna
You Will Have To Get
Slipp & Flewelling's

Hats Off To Bread

Because it's the best of all foods known to man—the one food wholesome, delicious and satisfying for all ages. Our loaf is in all respects like the home baked loaf. We use the same good flour, milk and shortening. The result is a loaf digestible through and through; thoroughly fermented and with a tenderly melting sweetness of flavor.

ASK YOUR GROCER FOR
PAN-DANDY GOOD BREAD

York Bakery
M. 1457 290 Prince Edward Street

The East End Grocery
SANITARY STORE; GOOD GOODS; LOW PRICES.

86 Prince Edward St. Main 2666
Cor. King and Ludlow St. West 166

Brown's Grocery
FLOUR
98 lb bag Cream of West, Robin Hood \$4.00
98 lb bag Royal Household or Regal \$4.00
49 lb bag \$2.15
24 lb bag \$1.10
12 lb Finest Gran. Sugar \$1.00
2 lb Pulv. Sugar 23c
2 lbs Prunes 25c
Special O. Pekoe Tea, lb. 45c
2 cans Corn 25c
2 cans Tomatoes 25c
2 quarts Beans, white 23c
Bean Pork, per lb. 20c

Our Meat Dept.
We carry a full line of Choice Western Meats, Pork, Lamb, Ham, Bacon. Vegetables of all kinds, at lowest prices. Give us a call—it will please you.

Phone Main 2918, 173 Prince Edw. Str.
Phone West 166, cor. King and Ludlow streets, West.

A full line of Chickens and Fowl at lowest prices.

M. A. MALONE
516 Main Street Phone M. 2913

Use the Want Ad. Way

The Best Of Everything
And Everything of the Best
Christmas Fruits
As well as Staple Lines, at Special Prices

Special Prices

2 1/2 lb. pkgs Seedless Raisins	25c
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2 1/2 lb. pkgs Seeded Raisins	25c
2 1/2 lb. pkgs Seeded Raisins	35c
16 oz pkg Best Cleaned Currants	25c
Dried-dates	22c
Royal Excelsior Dates	15c
Best Layer Figs	30c
1 lb each	25c
2 lbs Cooking Figs	25c
New Mixed Peel	50c
Fancy Spanish Table Raisins	40c
Almond Meal in bulk	90c
Almond Paste, 7 oz pkgs	40c
Glazed Cherries	25c
Glazed Assorted Fruits	15c
Red or Green Cherries in Maraschino—	
Small size	20c
Large size	40c
Shelled Walnuts	50c
Shelled Almonds	50c
Pure Extracts—	
2 1/2 oz Lemon	25c
2 1/2 oz Vanilla	25c
1 oz Almond	15c
1 oz Pistachio	15c
Fancy Colored Coconut, all colors	20c
Shredded Coconut in bulk	25c
12 pkgs Lantic Pulverized Sugar for 25c	
12 lbs Lantic Fine Granulated Sugar	\$1.00
100 lb bag Bantle Fine Granulated Sugar	\$8.15
98 lb bag Robin Hood, Regal, Cream of West or Fire Roses	\$3.95
Flour	
98 lb bag Western Grey Buckwheat	\$4.25
24 lb pail Pure Lard	