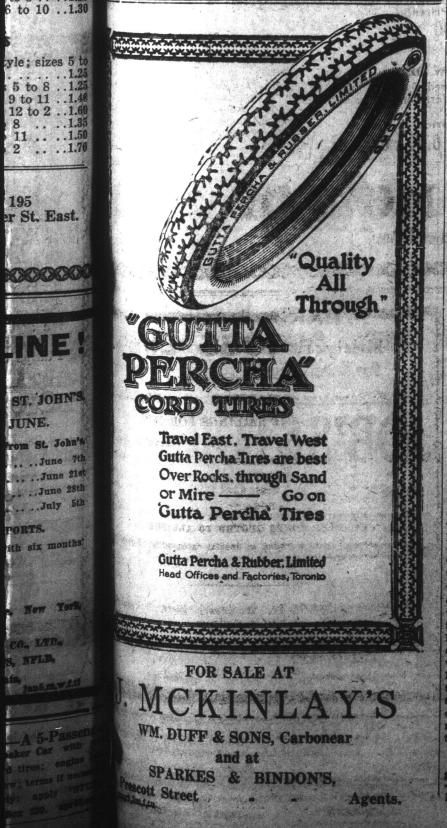


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, because everyone is not made alike. having a fluted edge, and bake in We are not Ford motor cars with all hot oven for twelve minutes. Place the parts the same, but are human be- the cornstarch, salt, cold water, one ings, everyone being different, and ob- cupful of sugar, and the orange juice viously what suits one does not suit in the top of a double-boiler and cook everybody. But I digress, to return twenty minutes. Then add, slowly, to volleying. Having learned the de- stirring constantly, the egg-yoke fensive or low volley, you are then beaten. Cook until thick. Cool and add permitted to try the attacking var- the lemon juice, and one banana iety-that is the ball that is higher sliced thin. Blend well, Pile in a than the net, at the time of vol- previously baked pastry shell, then leying it. The stroke must be hit slice the remaining banana over the down, otherwise it loses its efficiency. top. Cover all with a meringue made Your distance away from the net to from the stiffly beaten egg-whites and get the best result should be about. the six tablespoonfuls of sugar. Place three feet. You therefore move clos-in a moderate oven for fifteen minutes er to the wall and hit the ball from the to set and brown the meringue. Serve level of your hip, and endeavor to hit cold. it (not too hard) so as to get the re-Boffed Salad Dressing. bound off the wall, about the same One and one-half cups milk, two

guage, telling how a low volley should teaspoon salt, six tablespoons sugar,

be played, and if that way does not two tablespoons corn starch. Line a

suit you, then don't persevere with medium-size pie plate with pastry

height. This will enable you to keep the rally going, and at the same time eggs slightly beaten, four tablespoons you are using the same action that sugar, two and one-half teaspoons keeps the ball down. (To be continued)

Election Results

AN ELABORATE PROGRAMME PLEASES LARGE AUDIENCE.

Fully alive to the wishes of patrons the management of the Majostic vinegar, and then carefully reheat Theatre have made arrangements to furnish patrons with the election re-turns as they come in during the state of the performance. Last night a large than a pint of rather mild dressing audience witnessed the excellent feature "Clarence," which is taken from cold place. Booth Tarkingtons masterpiece. The text of this feature is headlined

When a Wife Falls to get her hus- Put one quart green gooseberries

and's attention she then wonders into a stewpan with sugar dissolved who the other girl is." It in an ideal combination of comedy and drama in which three first class stars are seen in the principal parts. The artists and pass through a sieve. Put a pint McShane and Habel have a very of milk in a stewpan with the beater catchy programme of five numbers yolks of two eggs. Stir over the fire which will certainly please patrons. Last night they were encored en-thusiastically as each rendition won the unmistaken approval of all pres-ent. To-night the same bill will be Fudge Frosting.

repeated and a large audience is an-Two cups sugar, one-half cup milk,

four teaspoons butter, chocolate and corn syrup together to the very soft

Navy Test Gasolene, 40c. a allon at Silverlock's_june2,6i ball stage (the ball will just form, it

 gailon at Silverlock's-June2.61
 ban stage (the ban whi just form, it cannot be picked up). Remove from the fire and stir in the garshmallow

 MINARD'S LINIMEN'T FOB HEAD.
 the fire and stir in the garshmallow

 ACHE
 whip. Cool and add vanilla and beat

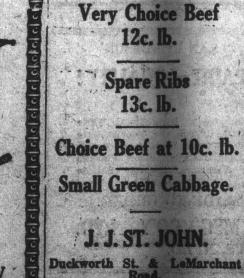
THE BIG SHIPMENT OF BABY CARRIAGES. We bought this lot at a Special Low Price, and we are going to give our customers the benefit. mustard, two teaspoons salt, three tablespoons melted butter, two tablespoons flour, cayenne pepper, one-half cup vinegar. Mix the dry ingredients, and blend with them onefourth cup of the milk. Heat the rest at the Majestic of the milk to boiling, add the butter, thicken with the first mixture and boil for two minutes. Cautiously pour this hot liquid in the slightly beaten eggs, stirring constantly. Cpok over hot water until it begins to thicken; remove, gradually stir in the which will keep for a long time in a POPE'S **Furniture and Mattress Factory** ST. JOHN'S.

june3,31,eod

The First Card til right consistently to spread on the cake. Quick Potato Soup. Cook an onion and potato in just Gentlemen! If it were necessary

enough water to cover. When cooked mash in the water in which they have been cooked. Add milk, salt, pepper, and a lump of butter. Thicken, if deired, with flour mixed with cold vater, Season. ould be had, every man entering th

ooth would surely mark his ballot n favour of CASH'S TOBACCO STORE, Water Stre WINARD'S LINIALENT may5,tf



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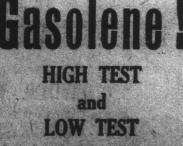
Choicest Cut Rib Pork

Grocery Stores Will take a real interest and make a success of the fine art of cooking if you provide her with the necessary equipment at home. Just because her grand-mother used an old-fashioned **Best Grade Flour** 58c. Stone.

coal stove is no reason why the young generation should be bur-dened down with it. If your kitchen is equipped with a "SMOOTHTOP" VULCAN GAS RANGE, fitted with a Modern Heat Regulator, perfect results are certain.

YOUR GIRL

Try this recipe for NUT BREAD: 4 cups flour, 6 tea-spoons baking powder, 1 tea-spoon salt, 1 cup sugar, 1 cup English walnuts, 1 cup milk, 2 eggs. Mix and sift dry ingredi-ents and add the chopped nuts. Add milk and well beaten eggs. Put in two buttered pans and let stand 20 minutes. Set your oven heat regulator at 375 de-grees and bake for 20 minutes. Estimates and full particu-lars gladly furnished by St. John's Gas Light Co. Phone 81.



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