

Bowring's Grocery Dept.

"PHONE FOR FOOD"
IT'S THE BETTER WAY.
RING 1870.



SPECIAL OFFER
for this week:
PEACHES
and CREAM
1 tin extra Fancy
Sliced Peaches, 2 1/2 lbs.
1 tin Danish Cream
thick and rich.
Both for 90c.

ANOTHER SPECIAL OFFER— 4 TINS CHOICE FRUIT.

1 Tin Pears, 2 1/2 lbs.
1 Tin Pineapple Cubes, 1 1/2 lbs.
1 Tin Apricots
1 Tin Peaches

for
\$1.20

MAYONOLA FILLING
for Sandwiches.
3-oz. Glass 25c.
6-oz. Glass 45c.

MARSHMALLOW CREAM
1 Pint Glasses 45c.

MAPLE BUTTER
30c. Glass.

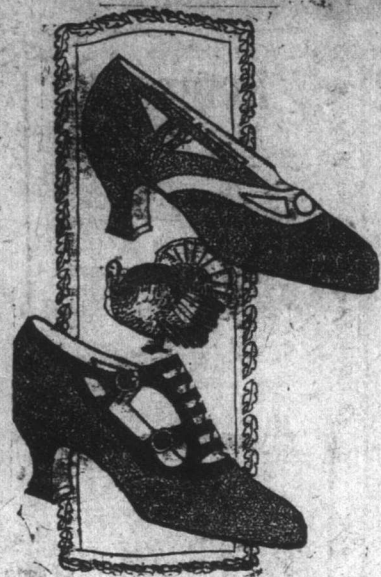
PEANUT BUTTER
1-lb. Toy Buckets 55c.
5-lb. Pails \$2.40

DON'T FORGET

We are Distributors for Newfoundland, of
"LISTER'S" Diabetic Products. A descriptive
Booklet will be given anyone who applies to our
Grocery Department.

Bowring's Shoe Department

Special Offerings in Footwear



Ladies' Tan Calf Oxfords—
Tongueless; Ribbon Tie \$6.00 pair.

Ladies' Patent Leather Front Oxfords—
With Light Tan Calf quarter and
low rubber heels \$4.50 pair

Ladies' Black Patent Leather Shoes—
With cross strap, medium heel and
top, comfortable E-fitting shape \$4.50 pair

Men's Tan Calf English Oxfords

Fine quality, very easy and com-
fortable fitting.

\$8.50
Pair.

Men's Black English Oxfords

Pair.
\$8.00



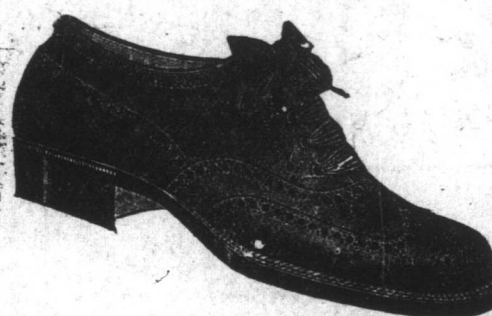
MEN'S ENGLISH BROGUE SHOES

The most serviceable Shoe you can buy.

Black \$ 9.50 pair
Tan \$10.00 pair

MEN'S GENUINE PATENT LEATHER COURT SHOES

\$6.00 Pair.



BOYS' CREAM FLETTE CRICKET SHIRTS

with collar and
breast pocket.
Sizes 12, 12 1/2, 13,
13 1/2
\$1.35 \$1.40
\$1.60 \$1.65 each.

BOYS' STRIPED SPORT BLOUSES

with open collar.
Sizes 12 to 13 1/2
\$1.00 each.

CHILDREN'S BAREFOOT SANDALS

6 to 8 \$1.70
8 1/2 to 11 \$1.85
11 1/2 to 2 \$2.05

MEN'S WHITE TENNIS SHOES

Creme Soles
\$4.00 pair.

Bowring's Hardware Dept.

GET READY FOR HAYMAKING.

There's no better place in town to get your supplies
than here.

SCYTHES

GRIFFIN'S "RIVET BACK"

30 inch \$1.70 each
34 inch \$1.80 each

GRIFFIN'S "BEST CROWN"

30 inch \$2.20 each
34 inch \$2.30 each

SCYTHE SNATHS

Common 75c. each
Patent \$1.10 each

HAY RAKES—65c. each.

HAY FORKS

5 ft. Handle 55c. each
6 ft. Handle 70c. each
7 ft. Handle 80c. each

SCYTHE STONES

12c. 20c. 25c. each.

GRASS HOOKS

45c. 50c. 55c. 60c. 70c. each.

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Rénaud's have devoted their unequalled artistry to the
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of Europe and their courts.

Today these same odors and many others made and sealed in France
by the Rénauds themselves are available to you.

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or the distinctive fragrance of a Rénaud bouquet, you'll experience a new
comprehension of lasting loveliness with your first use of Rénaud's.



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Dr. F. Stafford & Son,

Sole Agents and Distributors for
Newfoundland.

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Summer Sweets

The preparation of sweets suitable
for hot weather was discussed in last
week's issue. As the subject is pecu-
liarly appropriate for this season, a
further selection of receipts should
prove of general interest. It is al-
ways a good thing to take advantage of
the various fruits as they come into
season. For this reason full use ought
to be made of gooseberries, which are
growing plentiful in hot weather. Di-
rections are accordingly given for a
couple of delightful gooseberry
sweets. Being out of the ordinary
run these are well worth making.

Strawberries, which are now find-
ing their way into the shops, will
soon be quite reasonable in price.
The recipe given below deals with a
strawberry custard. This sweet will
be in the nature of a novelty to many
and it is easily prepared. Italian
cream also provides a very pleasing
change. Ground rice and rhubarb are
the constituents of a sweet which,
when served with whipped cream,
makes a most attractive treat. It
has the additional recommendation of
being readily cooked.

GOOSEBERRY CREAM.

Put a little melted jelly into a
mould and leave it to set, put aside
some more of the jelly for decoration.
Take 1/2 oz. of sheet gelatine and melt
it in a small saucepan with two
tablespoonsful of water. Have a
breakfastcupful of gooseberry puree
prepared by first stewing the goose-
berries, and then by rubbing them
through a sieve. When the puree is
still warm add the dissolved gelatine
to it, also sufficient sugar to sweeten,
and a few drops of lemon juice. Whip
half a pint of double cream and mix
it carefully with the other ingredi-
ents. Add a few drops of carmine or
cochineal, just sufficient to make a
pretty pink colour. Stir the cream
until it is just beginning to set, then
pour into mould on top of the pre-
pared jelly. Leave in a cool place to
set. Turn out, and form a border of
chopped jelly around the sweet.

GOOSEBERRY TRIFLE.

Top and half 1 lb. of gooseberries
and stew them with sufficient sugar
to sweeten and a very little water.
When ready rub the gooseberries
through a sieve. Slice two or three
sponge cakes and put them into a
crystal, put gooseberry pulp over
them, and allow to get quite cold.
Make half a pint of custard with two
eggs, a breakfastcupful of milk, a

dessertspoonful of sugar, and a drop
or two of flavouring. When the pulp
is cold, pour the custard over, and
again leave for a time. Whip a jar
of cream, sweeten and flavour it, and
pile neatly on the sweet. Sprinkle
all over with blanched and shredded
almonds.

STRAWBERRY CUSTARD.

Husk and cut in halves 1/2 lb. of
strawberries. Beat two eggs, pour
over them a breakfastcupful of boil-
ing milk, add sufficient sugar to
sweeten, and a drop or two of vanil-
la. Pour on top of strawberries in
a fireproof dish. Bake in a slow oven
until the custard is firm. Sprinkle
with castor sugar. Serve with cream.

ITALIAN CREAM.

Soak 1/2 oz. of gelatine in two table-
spoonsful of milk. Put on breakfast-
cupful of milk on to boil with the
rind of half a lemon. Beat the yolks
of two eggs with 3 oz. of sugar and
strain the boiling milk over these,
stirring all the time. Return to the
saucepan with the soaked gelatine
and stir until the custard cooks, but
it must not boil. Now set aside to
cool. Chop 1/2 oz. of preserved ginger
and 1 oz. of glace cherries. Whip up
half a pint of cream gently and gradu-
ally add to it the cooled custard, the
chopped fruit and the juice of half a
lemon. When just beginning to thicken,
pour into a wetted mould. Turn
out when required.

RED GRAIN.

Wash and cut up 1 lb. of good red
rhubarb. Put the rhubarb on with a
pint of water (two breakfastcupfuls)
and allow it to cook until quite soft,
then rub it all through a sieve. Re-
turn all to the pan with 3 oz. of
ground rice previously soaked in a
little water. Stir all over the fire
until the rice cooks and is thicken-
ed. Now add sufficient sugar to

sweeten, and the juice of a small half
lemon. Put into a wetted shape, turn
out when cold. Serve with whipped
cream.

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Dux-Bak needs no coating until it has been 12 months on your roof

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Prepare for Solar Eclipse Next Year

U.S. NAVY DETACHMENT TO TAKE
OBSERVATIONS IN SUMATRA
IN JANUARY.

WASHINGTON, July 6.—The Navy
Department is making elaborate pre-
parations for the observation of the
solar eclipse of January 14 next, which
will be visible in Sumatra.
It will send an expedition from the
United States naval observatory at
Washington, headed by Captain F. B.
Littell. The scientific party will in-
clude George H. Peters and George M.
Raynsford, astronomers from the na-
val observatory, and Professor J. A.
Anderson, of the Mount Wilson obser-

vatory. In addition there will be
corps of enlisted men, including
medical attendants and seamen.
The expedition will sail from San
Francisco on September 1 on the
naval transport Chaumont to make
preparations for the observatory and
tests. Three tons of equipment have
already been shipped to Norfolk for
shipment to the west coast on the
S.S. Nitro, and the time before the
eclipse will be used in setting up the
paraphernalia. In connection with
the observations there will be making
pictures made of the eclipse, pictures
of the activities of the party and a
vessel will be sent to Sumatra to
conduct radio experiments during the
period of eclipse.
MINARD'S LINIMENT FOR SORE
FEET.

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RUBEROID ROOFINGS!
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