

FREE TICKETS TO LOEW'S TO FIRST 5 SHOPPERS

FRANK SMITH

—Cash and Carry Store—

Pure Black Currant, Jam, 4-lb. tin	74c
Pure Raspberry Jam, 4-lb. tin	74c
Pure Strawberry Jam, 4-lb. tin	74c
Apple and Strawberry Jam, 4-lb. tin	48c
Apple and Raspberry Jam, 4-lb. tin	48c
Pure Honey, 5-lb. pail	58c
Corn Syrup, 5-lb. pail	35c
Corn Syrup, White, 5-lb. pail	35c
Kellogg's Corn Flakes, per pkg.	10c
Orange Pekoe Tea, per pound	63c
Special Bulk Tea, per pound	49c
Red Rose Tea, per pound	70c
Salada Tea, per pound	72c
Lipton's Tea, Mixed, per pound	63c
Pure Lard, No. 5	80c
Pure Lard, No. 3	50c
Pure Lard, No. 1	18c

MARKET LANE.

SATURDAY SPECIAL

Nut-Fruit Bread

BRIGHTON'S O.K. BAKERY

479 Emery. Tel. 2160.

Any Time
At Your Grocer's
Any Day

YOU CAN GET

Fairful's Purity Bread

If Your Grocer Can't Supply You

Phone 944

And Our Driver Will Call.

BUY ADVERTISED GOODS

Best, Safest, Cheapest

The Home Chef's
Suggestions for
Tomorrow's Menu

Breakfast. Grapefruit Poached Eggs, Florence Jam Milk Coffee	Jam Coffee
Luncheon. Chicken Salad Hot Rolls Chocolate Marshmallow Milk Tea	Layer Pie Tea
Dinner. Cream of Asparagus Olives Haricots of Lamb, Dover Cabbage Salad Individual Rice Pudding Milk Coffee	

POACHED EGGS, FLORENCE.
Add two-thirds of a cup of chopped parsley, garnish with ripe olives and slices of lemon.

CHICKEN SALAD.

For six portions mix in a bowl that has been rubbed with a clove of garlic, two cups of cooked diced chicken, one cup of diced celery, three tablespoons of diced pimientos, three tablespoons of capers, one cup of chopped hard-boiled egg whites, and a seasoning of salt and pepper; mix well and pour over one cup of French dressing. Drain off the dressing, mound on six lettuce-covered salad plates, cover with mayonnaise dressing, sprinkle with the

5 Pair Tickets To Loew's To First Five Shoppers

One of the merchants listed below on this page will give one pair of tickets to Loew's Theatre to each of the first five shoppers in his store tomorrow morning, who buy goods listed in his advertisement on this page. Mention advertisement in The Advertiser when making your purchase, and inquire if his store is giving the first five shoppers tickets for Loew's, and if you are one of the first five. The merchants listed on this page are taking turns in this novel and friendly plan. Cliff Robinson's Meat Shop gave the free tickets to Loew's last week.

CHOCOLATE MARSHMALLOW PIE.

Place in a double boiler three squares of unsweetened chocolate and three tablespoons of butter, heat until melted, pour in half a cup of boiling water, stirring violently, add one cup of sugar, mix well, add one well-beaten egg and beat in four tablespoons of sour milk. Sift one cup of sifted flour with a quarter of a teaspoon of salt and three-quarters of a teaspoon of soda and beat into the chocolate mixture with one teaspoon of vanilla extract; beat well and bake in three buttered and floured layer cake tins in a moderate oven. Cool on a wire cake rack and when cold spread between the layers marshmallow filling and sprinkle the top with powdered sugar.

MARSHMALLOW FILLING.

Place in a saucepan one cup of sugar and half a cup of water, bring to a boil and boil without stirring until the hot syrup will spin a thread when a little is dropped from the tip of a spoon. Pour gradually onto the stiffly beaten white of one egg, beating constantly until thick and smooth; add two teaspoons of lemon juice and spread on the cake.

HARICOT OF LAMB.

Have the butcher remove the bone from a shoulder of lamb, roll and tie with white string. Season the shoulder with salt and pepper and brown on all sides in hot fat. Place the browned shoulder in a casserole, add two cups of boiled lima beans, two cups of the water the beans were boiled in, two finely chopped onions, one chopped clove of garlic, and one teaspoon of mint leaves. Cover and simmer in the oven one hour and a half.

RICE PUDDING.

Place half a dozen seedless raisins in the bottom of buttered individual molds. Mix the slightly beaten yolks of three eggs with a pinch of salt, half a cup of sugar, a seasoning of nutmeg, and two cups of scalded milk. Lightly fill the molds with cooked rice, pour in the custard mixture to fill and bake in a slow oven until set.

V. R. LONDON, ASKS THAT WE REPEAT THE RECIPE FOR CHOCOLATE BREAD PUDDING WE PUBLISHED A FEW MONTHS AGO.

CHOCOLATE BREAD PUDDING.

Soak two cups of grated bread crumbs in four cups of hot milk for half an hour. Dissolve two squares unsweetened chocolate in a very little hot milk and add the bread mixture with a pinch of salt, one teaspoonful of vanilla and two-thirds of a cup of sugar, blended with two beaten eggs. Mix thoroughly, turn into a buttered baking dish and set in a pan of hot water. Bake in a moderate oven until set in the center.

WINDSOR MAN LOSES HIS WIFE, SMALL SON AND \$553

Special to The Advertiser.

Windsor, March 13.—John Wojak, 1140 Langlois avenue, asked the Windsor police today to search for his wife, Katherine, their 4-month-old son and \$553 he says she took away with her when she left home four days ago. He said he could give no reason for her disappearance.

Fresh With the Morning Sun

The fruit you order here comes to us fresh every morning of the week.

Foreign and home-grown fruits and vegetables in great array, at lowest-in-the-city prices always.

THE GRIGG Fruit Store
RICHMOND ST.
Opposite The Advertiser

Practical Recipes

CHICKEN JERUSALEM.

Cut half a pound of fresh pork into thin strips, cover with boiling water, drain well and fry until well done in melted butter. Join a young cleaned chicken and fry until tender in melted butter; add the cooked pork strips; drain off two-thirds of the butter, add six tablespoons of jelly and six tablespoons of brown sugar, and the chicken and pork on to a hot dish. Add one teaspoon of chopped chives to the gravy and pour over the chicken.

MAPLE SAUCE.

Mix four tablespoons of sugar with two tablespoons of maple syrup and a pinch of salt; when well-mixed place in a saucepan, add one cup of maple syrup and four tablespoons of water; stir and cook slowly for three minutes, stirring all the time; add one teaspoon of vanilla and serve hot or cold over slices of brick ice cream.

FUDGE SAUCE.

Grate two squares of chocolate into a saucepan, add one and a half cups of sifted light brown sugar, one tablespoon of butter, and one cup of milk; bring to a boil and boil until a little dropped in cold water will form a soft ball. Add one teaspoon of vanilla and serve hot over slices of brick ice cream.

CARAMEL SAUCE.

Place in a saucepan half a cup of brown sugar, one cup of sugar, one teaspoon of cornstarch, and a few grains of salt; mix well, add one cup of water and cook four minutes. Remove from the fire and stir in one teaspoon of butter and one teaspoon of vanilla. Serve hot over ice cream.

Home-made jams heated and beat into the stiffly-beaten whites of eggs make delicious dressings for brick ice cream.

MARSHMALLOW SAUCE.

Place one cup of sugar and one cup of water in a saucepan and boil without stirring for four minutes. Add one cup of chopped marshmallows and serve hot over ice cream.

COOKIE DOUGH.

Cookie dough for lining tartlet tins and making shells for open pies is made by mixing one cup of flour with half a teaspoon of baking powder and four tablespoons of sugar; rub into this mixture one tablespoon of butter, and when like coarse meal make to a smooth paste with one egg. Roll out on a floured board one-quarter of an inch in thickness and use as desired.

MAPLE CUSTARDS.

Slightly beat three eggs with a pinch of salt and three tablespoons of fine maple sugar; stir into them three cups of hot milk, mix well, pour into wet custard cups, set in a pan of hot water and bake in a very slow oven until set.

MOCK DUCK.

Buy a flank steak and have the butcher score it with a sharp knife. Place four tablespoons of butter in a frying pan with two tablespoons of chopped onion and cook until the onion is clear and soft; add two-thirds of a cup of soft stale bread crumbs, one-quarter of a teaspoon of poultry spice, and a seasoning of salt and pepper; spread the mixture over the flank steak, mix well, tie in shape with white string. Melt three tablespoons of butter in a frying pan, add the rolled steak and turn and cook until a nice brown on all sides. Place the steak in a casserole. Stir three tablespoons of flour into the fat in the pan and stir until brown; add a cup of strained tomatoes and one cup of boiling water seasoned with salt and pepper and pour over steak, cover the casserole. Place in the oven and cook slowly until the steak is tender. Serve in the casserole.

Wash and break into shreds one head of lettuce and place in a bowl. Chop two slices of bacon very fine and fry until well done, pour into the bacon, just before serving, half a cup of vinegar and half a level spoon of black pepper; mix well and pour over the lettuce mix and serve.

FILET OF CHICKEN.

Remove the breasts from young roasting chickens, season with salt and pepper, and cook a nice yellow color in hot butter; add, for four chicken breasts, to the pan one cup of cream and finish cooking. Place the breasts on slices of buttered toast on a serving dish; beat two cups of thick cream in a double boiler, season with salt and cayenne and stir in the beaten yolks of two eggs; add one tablespoon of grated cheese; stir, and cook two minutes and add to the gravy in the pan;

Anderson's Slashing Meat and Provision Sale for Friday and Saturday

Special with your order, 10 lbs. Granulated Sugar, \$1.05

Smoked Side Bacon, by the piece	20c	Finest Block Cream- ery Butter	45c	Fresh Side Bacon, by the piece	15c
BEEF.		PORK.		GROCERIES.	
Boneless Pot Roast Beef	15c	Tom Roast Pork	20c	3 pkgs. Lux	25c
Sirloin Pot Roast Beef	25c	Loin Roast Pork	23c	3 pkgs. Ammonia	25c
Beef Cuttings	10c	Chuck Roast Pork	15c	4 pkgs. Classic Cleanser	25c
Oven Roast Beef	15c	Shoulder Pork (no shank)	12½c	3 pkgs. Pearlina	25c
Brisket Point Beef	8c	Cambridge Sausage	18c	3 pkgs. Rinso	25c
SMOKED MEATS.		LAMB.		2 pkgs. Dutch Cleanser	25c
Ham, whole or half	25c	Leg Lamb	35c	3 pkgs. Jelly Powders	25c
Cottage Roll	22c	Loin Lamb	33c	3 pkgs. Washing Soda	25c
Picnic Ham	18c	Shoulder Lamb	28c	2 bottles Extract	25c
Large Roll	20c	Breast Lamb	18c	FISH.	
COOKED MEATS.		VEAL.			
Cooked Roast Pork	55c	Shoulder Roast Veal	20c	Whitefish	20c
Cooked Ham	50c	Loin Roast Veal	28c	Herring, 2 lbs.	25c
Jellied Beef Tongue	50c	Breast Veal	12½c	Salmon, by the fish	15c
Jellied Tenderloin	40c	Stewing Veal	10c	Haddie	15c

CABBAGE LETTUCE CELERY RHUBARB AT LOWEST PRICES

Phones—1643 1644
Friday Eve—2064w.
MARKET HOUSE
ANDERSON'S
“The Big Store”
DELIVERIES—9 and 11 a.m. 2, 4 and 8 p.m.



FOUR GROUPS OF SPECIALS IN A WEEK-END SALE

GROUP 1.		GROUP 2.	
Fresh Pork Hocks	8c	Stew Beef	8c
Per lb.	12 1/2c	Per lb.	12 1/2c
Fresh Pork	12 1/2c	Chuck Roasts	12 1/2c
Sparricks, lb.	12 1/2c	Per lb.	18c
Shoulders Pork	12 1/2c	Steak Roasts	18c
Per lb.	20c	Rump Roasts	18c
Ham Roasts Pork	20c	Per lb.	12 1/2c
Loin Roasts Pork	23c	Per lb.	12 1/2c

CREAMERY BUTTER — OUR BRAND 45c LB.

GROUP 3.		GROUP 4.	
Legs Lamb	25c	Stew Veal	10c
Per lb.	25c	Per lb.	15c
Loins Lamb	25c	Shoulders Veal	15c
Per lb.	12 1/2c	Rump Veal	25c
Stew Lamb	12 1/2c	Per lb.	25c

YEAR-OLD FOWL — 100 ONLY 25c PER LB.

5-CENT SPECIALS:		Smoked Bacon, sliced		25c
Beef Hearts, Pork Hearts,		Per lb.		25c
Pork Liver, Sweetbones.		Smoked Hams, whole or half		25c
3-lb. pails Shortening	50c	Choice Pickled Hocks, mild cured		8c
Each		Per lb.		12c
5-lb. pails Shortening	85c	Sweet Pickled Shoulders		12c
Each		Per lb.		25c
3-lb. pails Lard	50c	Pickled Ox Tongues		25c
Each		Per lb.		45c
5-lb. pails Lard	85c	Raspberry or Strawberry with Apple Jam		45c
Each		Each		45c
Quart Bottles Maple Syrup		Fresh Pork Tenderloin		45c
Limited amount	50c	Per lb.		
Each				

KINDLY LET US HAVE YOUR ORDERS FRIDAY EVENING, IF POSSIBLE.

CLIFF ROBINSON
5 CARS — 202 DUNDAS ST. — 2 PHONES, 7111, 7112.

READ THE ADVERTISEMENTS
Keep Up With Progress

IT IS EASY TO SAVE AT DOMINION STORES
SAVE without sacrificing. Save to-morrow as well as to-day. Make consistent saving—day in and day out—your hobby—as do the million and more customers a week at the 300 DOMINION STORES.

ALMONDS lb. 39c	RAISINS SEEDLED OR SEEDLESS, 11-oz. packet 10c	H.P. SAUCE 29c
RICHMELLO 1 lb. 65c	COFFEE 1 lb. 21c	LEMONS Dozen 21c
RICHMELLO 1/2 lb. 33c	NEW CHEESE lb. 23c	
(Save the Coupons)		
OLD CITY CURRANTS, 10-oz. packet 17c	SPECIAL BLEND TEA, 59c	HEINZ SPA- GHETTI, med. 25c
D.S.L. BAKING POWDER, 1-lb. tin 19c	PERFECTION BREAD FLOUR, 98 lbs. \$3.49	SHELLED WALNUTS (Pieces), lb. 29c
ROLLED OATS, 10 lbs. 39c	HEINZ SPA- GHETTI, small 18c	CLARK'S PORK AND BEANS, No. 2 14c
All Prices at Dominion Stores Are Bargain Prices		
HORSESHOE, CLOVER LEAF or MAPLE LEAF SALMON, 1/2-lb. tin 22c	EAGLE or TIGER SALMON 1-lb. tin 19c	
1-lb. tin 40c	1/2-lb. tin, 2 for 25c	
BRUNSWICK SARDINES, 3 tins for 21c	CROSSED FISH SAR- DINES (in olive oil or tomato sauce), tin 20c	
PURE LARD No. 3 pail 49c	CALIFORNIA NAVEL ORANGES 33c and 45c	
BLUE ROSE RICE, 3 lbs. for 27c		

GET THE SAVINGS
HABIT AT

DOMINION STORES
Limited,
CANADA'S LARGEST RETAIL GROCERS