

HOME TABLE SUGGESTIONS—SOME GOOD RECIPES

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.

First Prize Menu For This Week.

First prize menu this week to
Mrs. C. A. Pugh, 739 King street,
city.
SUNDAY DINNER MENU FOR
JAN. 13.
Grapefruit and Orange Cocktail.
Cream of Tomato Soup.
Prime Rib Roast Beef and
Yorkshire Pudding.
Creamed Potatoes, Mashed Turnips.
Waldorf Salad.
Red Currant Jelly and Celery.
Surprise Pudding, Caramel Sauce.
Coffee.
After-Dinner Mints.
Second, third, fourth and fifth best
menu prizes to:
Mrs. E. S. Chappell, 88½ Adelaide
street.
Miss E. Sedden, 595 Emery street.
Mrs. S. Zavitz, 599 Maitland street.
Miss Campbell, 314 Oxford street.

FOR YOUR AFTERNOON TEA OR SOCIAL.

Order your pastry delicacies
here—Wholesome home bak-
ing.

Miss A. Willits
572 Richmond St. Phone 997J

Practical Recipes

Helps For All Who Appreciate Good
Cooking.

GRIDDLE CAKES.

One cupful condensed milk, 1 cup-
ful water, 2 tablespoons melted but-
ter or butter substitute, 1 egg (well
beaten), 4 cupfuls white flour, 1
teaspoonful salt, 4 teaspoonfuls bak-
ing powder, 2 tablespoonfuls sugar.
Combine the milk and water, add the
shortening, sugar, and the egg, and
beat in the dry ingredients which
have been sifted together. Beat thor-
oughly and fry as usual on a slightly
oiled griddle, or on an uncoiled alumi-
num or soapstone griddle. If very
thin cakes are desired, add two more
tablespoonfuls of evaporated milk and
water.

HALIBUT BAKED IN MILK.

Order two pounds of halibut steak
cut half inch thick. Lay it in a drip-
ping pan, or large shallow baking
dish. Dust it lightly with a little
flour, salt and pepper and a sprink-
ling of minced parsley and barely
cover it with one part of condensed
milk diluted with one and one-half
parts of boiling water.

Bake in a moderate oven until the
fish is tender—about 25 minutes. It
should be somewhat browned on top
and the liquid will be thickened by
the flour and act as a delicious sauce.

CHOCOLATE PIE.

Mix three-quarters of a cup of
sugar with two tablespoonfuls of
sifted flour, and four tablespoonfuls
of grated unsweetened chocolate;
add slowly to this mixture, stir-
ring constantly, one and a third
cups of scalded milk and when it
is well mixed add the whole egg;
add to the mixture one teaspoon
of vanilla, place in a double boiler
and stir over a slow fire until thick
and smooth; pour into a baked pie
shell, cover with a meringue made of
the whites of two eggs, and six
tablespoonfuls of sugar and brown in a
slow oven.

This is another good dressing for
cabbage salads. Mix one table-
spoonful of mustard with one table-
spoonful of sugar, one tablespoonful
of oil, one teaspoonful of salt, and one
quarter of a teaspoonful of paprika.
Beat three eggs until lemon-colored,
add the dry mixture, half a cup of
sifted flour, and two tablespoonfuls
of melted butter; place the mixture
in a double boiler and stir over the
fire until thick and smooth; strain
through a cloth. Cream butter and add
gradually and very carefully the first
mixture. Beat until shiny and fairly
stiff, adding vanilla a drop at a time.
Spread on cakes, passing some
through pastry tube to form tiny
roses or garlands for decoration.

MOCHA CREME.

Four egg yolks, ½ cup sugar, ½
cup milk, ½ cup strong coffee, ½ cup
unsalted butter, ¼ cup vanilla. Beat
together yolks, sugar and coffee.
Place over boiling water and cook
and beat until thick. Let cool and
strain through a very fine strainer or
cheese cloth. Cream butter and add
gradually and very carefully the first
mixture. Beat until shiny and fairly
stiff, adding vanilla a drop at a time.
Spread on cakes, passing some
through pastry tube to form tiny
roses or garlands for decoration.

OXO ONION SAUCE.

One pound Spanish onions, 2 tea-
spoonfuls Oxo, a little flour, a little
dripping. Cut the onions into thin
slices; fry in dripping until a nice
brown; mix the Oxo in ½ pint hot
water; put into a saucepan with the
onions, and add 2 pints water. Sim-
mer for 1½ hours; thicken with
flour; bring to the boil, and serve.

ESSEX CORN MEN SEEKING CHANGE IN THE TEST LAW

County Improvement Associa-
tion Would Place Responsi-
bility With the Grower.

ELECT NEW OFFICERS

Special to The Advertiser.
Essex, Jan. 10.—Officers of the
Essex Corn Improvement Association
elected this afternoon are: Hon.
president, Edward Teller, M.P.P., of
St. Joachim; president, Ed J. Mullins
of Woodlee; first vice, Ira Graham,
Windsor; second vice, Walter C.
Anderson, Amherstburg; third vice,
Russell Rogers, Kingsville; secretary-
treasurer, Justus Miller, Essex.
The directors for the 14 townships
will be appointed by the above execu-
tive, and the directors will meet and
appoint the five county directors.

Amend Seed Act.

At this meeting, committee of Ed-
ward Teller, E. J. Mullins and Justus
Miller was appointed to draft the
proposed amendments to the federal
seed act. Mr. Miller will draft out a
scheme of certification of seed corn
which will be inaugurated this year
in co-operation with the Ontario De-
partment of Agriculture.
The amendments to the federal
seed act to be urged are:
Cancellation of the germination
certificate attached to each bag, as
this is not deemed feasible owing to
the delay of ten days waiting for
certification from the department la-
boratories; to establish definite
grades and have shippers responsible
for the grades; to have place of
origin printed on the tag to accom-
pany the bag so the buyer will know
whether the corn is from Ontario or
from the United States.
The county growers are greatly
in favor of the germination tests, but
strongly believe that responsibility
should rest with the individual, thus
avoiding the delay of the govern-
ment sanction before shipping.

Children's Day.

Today was Children's Day at the
Essex County corn show, and about
5,000 men, women and children were
present, which broke all attendance
records.
During the course of the afternoon
a special children's program was ar-
ranged. Ira L. Graham of Windsor
was chairman.
Among the speakers were Lewis
Wigle of Leamington, Rev. H. Miller
of Essex and Miss Florence Reek of
Ridgeway.
Children Like Corn.
Rev. Miller compared the growing
corn to the child, showing that the
growing child needs care, supervision
and training as well as the corn needs
its attention.
Miss Florence Reek, assistant prin-
cipal of the girls' department of the

5 New \$1.00 Bills To First Five Shoppers

One of the merchants listed below on this page will pay
\$1.00 to each of the first five shoppers in his store tomorrow
morning who buy goods listed in his advertisement on this
page. Mention his advertisement in The Advertiser when mak-
ing your purchase, and inquire if his store is paying the first
five shoppers and if you are one of the first five. The merchants
listed on this page are taking turns in this novel and friendly
plan.

soda, one teaspoon baking powder.
Sift dry ingredients together. Mix
as for cake. Bake in pan where the
dough will be about one inch thick.
It will take from 25 to 30 minutes
in a moderate oven. While slightly
warm cover with sliced bananas and
then pile with whipped cream.

APPLES EPICURE.

D. L. E. Pasadena, has a friend in
Boston who wrote her about cooking
little sausages in apples and asks the
we tell exactly how it is done. Select
large red apples and carefully re-
move the core with a large column
cutter, place the apples in an en-
casing baking dish, and in the hole
left by the core place a pork break-
fast sausage, leaving one-half of the
sausage project from the apples.
Bake until the skins are black, basting
often with the fat from the saus-
ages. Serve in the baking dish. Nice
with fried hominy.

GINGER CREAM.

One box gelatin, ¼ cup water, 1
cup milk, yolks of two eggs, ¼ cup
sugar, one pint whipped cream, few
grains salt, one teaspoon lemon juice,
three teaspoonfuls ginger syrup, one-
quarter cup preserved ginger cut
in pieces. Soak gelatin and add to
custard prepared in double boiler
with egg, milk, sugar and salt. Strain
the mixture, chill and add flavoring.
When it begins to thicken, fold in
whipped cream.

PORK CAKE.

One cup fat chopped salt pork, 1
cup boiling water, 1 cup molasses, 1
cup dried apple, 1 teaspoon each of
cinnamon and soda, ½ teaspoon
cloves and nutmeg, ½ cup raisins, 2
cups sugar, 3 eggs, 2 teaspoonfuls
cream of tartar, flour to make soft batter.
Directions—Add boiling water to
pork; cook together for three hours
a cup of molasses and a cup of dried
apples which has been soaked over
night, add other ingredients. Bake
slowly for at least 4 hours.

RICH WHITE COOKIES.

One cup of sugar creamed and
1 cup of butter creamed thoroughly,
3 eggs, 2 tablespoonfuls sweet milk, 2
level teaspoonfuls baking powder and
four enough to handle quickly. Roll
out very thin, cut and bake in a
moderate oven. These are nice if
properly made.

PFEFFER NUESSE.

2½ lbs. flour, 1½ lbs. syrup, ½ lb.
sugar, ¼ lb. lard, ¼ lb. butter melt-
ed together, 2 eggs, 1 teaspoon soda
dissolved in a little warm water, ½
teaspoon cloves, ½ teaspoon carda-
mom. Put syrup to boil, take off
from the stove, let cool, then pour
over all the rest, work well, cover the
bowl and set aside for 2 weeks or
more in a moderately warm room.
When ready to bake roll out on bake
board with your hands until you have
a long roll about 1 inch thick,
cut off inch length, put in dripping
pan not too close and bake. Have a
bowl half full of powdered sugar
ready, and as soon as they are done
roll them in it.

GINGERBREAD BANANA SHORTCAKE.

Three tablespoonfuls shortening, half
cup sugar, one egg, half cup molasses
(sour), one and three-quarter cups
flour, one teaspoon ginger, half tea-
spoon cinnamon, salt, half teaspoon



ADAM BROWN.

former postmaster at Hamilton, Ontario, at the age of 38, motivated from that city to Toronto to attend the annual meeting of an insurance company. It was the 70th which he has attended.

Farmers' Day.

Tomorrow is farmers of Essex County day, and will mark the closing of the show.
The Essex County hall and entire party that will be held in the town hall in the evening will be the climax to the show.

WINDSOR YOUTH WHO LEFT HOME PICKED UP BY POLICE

Giving his name as George Lundy a juvenile from Windsor arrived in this city last night by blind baggage and later was taken in by the police, who had him removed to the Children's Shelter. Asked his reason for leaving, he stated that he and his father did not get along any too well, so he decided to leave home. His parents will be notified and he will be held pending word from them.

MANAGER MOVES.

Wallaceburg, Jan. 10.—Mr. Boyd, who has been managing the Dominion Stores branch for some time past, has moved to Sarnia, where he has purchased a grocery business, which will take effect on the 1st of February. Mr. Harrigan of Chatham is now managing the Dominion Store.

Always Fresh- Sealed Under Vacuum.



**SATURDAY
SPECIAL**
**Nut-
Fruit
Bread**
**BRIGHTON'S
O.K. BAKERY**
479 Emery. Tel. 2160.

PROFESSOR GIVES PROPER METHOD TO PRUNE TREES

Speaks To Fruit Growers' As-
sociation On Farm of Pur-
dom Love Yesterday.

HINTS ARE VALUABLE

Some valuable hints on the proper
methods of pruning fruit trees, cur-
rant bushes and grape vines were
given the members of the London
and Middlesex Fruit Growers As-
sociation yesterday afternoon by Prof.
J. A. Neilson of the Vineland Horti-
cultural Experimental Station at the
fruit farm of Purdom F. Love, Springbank.
Professor Neilson pruned a number
of trees for the interested fruit

growers, giving his reasons for
cutting out certain shoots and limbs.
He recommended the improved
Kniffen system for training grape
vines and pruned several vines for
the assembled crowd.

Answering an inquiry, Professor
Neilson recommended McIntosh Red,
Tolman Sweet, Snow, Northern Spy
and Wealthy apples for a commercial
orchard of 25 acres.

In pruning currants, twelve shoots
to a bush were recommended, four
shoots of one, two and three-year-
old wood being all that was deemed
necessary. Varieties of black cur-

rants recommended for planting were
Kerry, Eagle, Saunders, Eclipse and
Chinax.

Heavy pruning was not recom-
mended for cherry trees, while pear
trees should be cut back to laterals
and not allowed to grow too high.
Cultivation around pear trees should
be held to a minimum, the demon-
strator stated.

A prominent speaker on fruit-
growing topics will be secured for
the next gathering of the association
to be held two weeks hence.

The white clover is rank poison to
the hippopotamus.

**RED ROSE
TEA** "is good tea"
and extra good is the
ORANGE PEKOE QUALITY

Bargain Days at Anderson's. Groceries and Meats at Cut Rate Prices

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

Smoked Ham (whole 25c or half) 25c Cooking Butter (while it lasts), lb. ... 30c Smoked Breakfast Bacon (by the piece) 25c

Meat Special Groceries Fish

Shoulder Roast Beef ... 15c Stewing Beef ... 10c Boneless Pot Roast Beef 15c Shoulder Roast Pork ... 14c Loin Roast Pork ... 25c Fresh Side Bacon ... 18c Shoulder Roast Veal ... 20c Stewing Veal ... 10c Breast Lamb ... 18c Shoulder Lamb ... 28c Leg Lamb ... 35c Corned Beef ... 12½c

Robb's Apple Butter, 60c 4-lb. pail ... 60c Betty's Apple and Strawberry Jam ... 50c

Front Quarter Pork ... 14c Hind Quarter Pork, ... 16c

Creamery Butter, lb. ... 45c Cooked Pigs Feet, 3 lbs. ... 25c

Phones 1643-1644 Friday evening, 2064w **ANDERSONS** THE BIG STORE—MARKET HOUSE Deliveries 9 and 11 a.m.; 2, 4 and 8 p.m.

Cash Bargain Grocery

Special Week-End Bargains

Pure Clover Honey, 5-lb. pail, ... 60c Choice Comb Honey, sections, ... 25c Seedless Raisins, 15-oz. pkg., 2 for ... 25c Seedless Raisins, 2 lbs. for ... 25c Choice Currants, 2 lb. ... 25c No-Big Powder, 3 pkgs., ... 25c Pastry Flour, 24-lb. bag, ... 85c Pure Lard, C.P.C., 3-lb. pail, ... 55c F. C. Baking Powder, qt. sealers, ... 35c Icing Sugar, 2 lbs. for ... 25c Redpath Granulated Sugar, 10 lbs., ... \$1.05 Black Tea, extra value, lb. ... 60c

133 King Street. Phone 968. Free Delivery.

Our Counters will be filled with Tempting Bargains For This Week-end Sale. KINDLY LET US HAVE YOUR ORDERS EARLY.

Fresh pork spareribs; 15c Per lb. ... 15c Shoulder Rsts. Pork; 15c Per lb. ... 23c Ham Rsts. Pork; 23c Per lb. ... 12½c Fresh Hocks; 12½c Per lb. ... 8c Stew Veal; 8c Per lb. ... 15c Shoulders Veal; 15c Per lb. ... 12½c Breasts Veal; 12½c Per lb. ... 20c Rump Rsts. Veal; 20c Per lb. ... 25c Veal Chops; 25c Per lb. ... 12½c Fresh Pickled Shoulders; limited amount; 12½c Per lb. ... 12½c Mild cured Corned Beef; lb. ... 12½c Pickled Beef Tongue; 25c Per lb. ... 60c 3 lb. Pails Lard; 60c Each ... 90c 5 lb. Pails Pure Lard; 90c Each ... 45c Fresh-made Creamery Butter Saturday only; 45c Per lb. ... 25c Medium Cheese; Big Value; Per lb. ... 25c Choice Milk-Fed Chickens; no charge for cleaning. Aylmer Soups; 3 for 25c Pork and Beans with Tomato Sauce; 5 tins 50c Schneiders' Catsup; Friday and Saturday only; 25c Each ... 5c Sweetbones; 5c Per lb. ... 5c Pork Liver; 5c Per lb. ... 20c 1 lb. Tins Peanut Butter; each ... 20c Smoked Picnic Hams, limited amount; 18c Per lb. ... 30c Peamealed Back Bacon, piece only; 30c Per lb. ... 28c Sliced Breakfast Bacon; lb. ... 12½c Pot Rsts Beef; 12½c Per lb. ... 15c Oven Roasts; 15c Per lb. ... 20c Rump Roasts Beef; 20c Per lb. ... 20c Round Steak Rsts.; 20c Per lb. ... 48c Raspberry, Strawberry, and peach with apple jam Each ... 20c 1 lb. Tins Peanut Butter; each ... 20c

CLIFF ROBINSON
FOUR CARS. 202 DUNDAS STREET. TWO PHONES—7111, 7112.

BUY ADVERTISED GOODS
Be Protected In Your Shopping

Over a Million People trade with us each week

MOST of them are women—thrifty housewives who "set a good table" but buy where they get the most for their money.

They trade at Dominion Stores.

Here in these stores, each a part of the greatest retail grocery organization in Canada, they shop—and save. Many are wives of poor men. Others are well-to-do. Yet, one and all, they are guided by a sturdy sense of thrift.

If you, too, would save on your grocery bill, shop at a Dominion Store, as these women do. The same high standard quality, the same goods, the same nationally known brands as elsewhere, but the price tag tells the story of Dominion Stores' economies and savings.

Three Hundred Stores! "There's One Near You!"

And whichever one you shop at—you'll save money.

FOR EXAMPLE, FRIDAY and SATURDAY:—

Thompson's Seedless Raisins 2 lbs. 25c
4 lb Glass Jar St. Law. Valley Raspberry or Strawberry Jam 75c
Oranges, Choice California, Large doz. 55c & 41c
Navel (Seedless) Medium doz. 29c
Prunes (Choice) Large lb. 15c
Medium 2 lbs. 25c
Richmello Coffee 1-lb. tin 65c
" ½-lb. tin 33c
Tea lb. 79c
Clark's Tomato Ketchup 12-oz. bottle 24c
Pure Clover Honey Pint Sealer 29c
Apex Brand Dried Apricots lb. 20c
Lyle's Golden Syrup—"Children Love It" 2-lb. tin 25c
CLARK'S SOUPS—Tomato 10c
"Vegetable 12c
"Chicken 19c
Bacon—Mayfield lb. 29c

Dominion Stores, Limited
CANADA'S LARGEST RETAIL GROCERS