Kathleen England Chosen "Big Chief" At Girls' Camp

Sixty-Eight Campers and Leaders Are Stowed Away At Port Bruce—Four Tribe Chiefs Elected.

Special to The Advertiser.

Orendaga Camp, Port Bruce, July 19.—The second camp of the season is now well under way. Sixty-eight campers and leaders are stowed away somewhere, all the tents being crowded to capacity, while the spacious dining-room seems just to be able to fit everyone in.

The election of officers resulted as follows:

Ohitekah Tribe (meaning brave)—Little chief, Mary Connelly, Watford; secretary, Hilda Grant; nature study leader, Aileen Hallett; sports leader, Virginia Dyer. The leaders with this tribe are Miss Mina Knowles of Sarnia and Miss Louise Burns of Toronto, the latter being also in charge of the sports for the camp.

Zhonta Tribe (meaning trustworthy)—Little chief, Mary Buchner; secretary, Maxine Rogers, Watford; nature study leader, Lillian Parsons; sports leader, Ruth Westland. Leaders—Miss Golain and Miss Ashplant, the camp nurse.

Tsungani Tribe (excels all others)—Little chief, Margaret Thompson; secretary, Catherine Reason; nature study leader, Helen Armitage; sports leader, Isabel McCrimmon, Toronto. Leaders—Miss d'Avignon and Miss Moore, assistant sports leader.

Kechuwah Tribe (comrades)—Little chief, Ruth Blakepy; secretary, Aileen Anderson; sports leader Beverley Westland; nature study leader, Evelyn Pittaway.

Elect Big Chief.

The big chief of the camp was acclaimed to be Miss Kathleen England, who has already won a place for herself in the hearts of London girls as president of the girls' cabinet. Kathleen was also editor-in-chief of the Orendaga Saga for this camp, and under her capable direction a most excellent paper was brought out on Tuesday evening. Her staff of assistants is as follows: Personals, Norine Tambling; serial story, Aileen Anderson; poetry, Bernice Martin; seen and heard, Margaret Griffith; sports, Beverley Westland; health and beauty, Isabel McCrimmon; nature study column, Margaret Thomson; lost and found, Virginia Dyer; salt and pepper, otherwise known as jokes, Hilda Grant.

The paper included some very clever and beautiful bits, poetry, nature rambles, etc.

Service of Orendaga Lodge.

On Sunday the campers at Orendaga, the St. Paul's boys' camp, and the boys from the St. Thomas Y. M. C. A. camp, called 'Queer Camp," as well as the villagers of Port Bruce, and many summer residents had the privilege of attending service at Orendaga Lodge, where the Rev. Quinton Warner preached a sermon to be long held in remembrance.

Taking the word "camp" as his theme, Mr. Warner made the letter C stand for content, which each camper feels at the close of a well-filled day, A for activities rightly ridected, M for mastery of self and P for peace, which comes when a girl feels herself in harmonious relationship with God, and with those around, and with all her own forces and energies in proper balance. Mr. Harry Dickinson had charge of the organ, and the St. Paul's boys' choir voices led in the singing. An anthem was sung by four of the Orendaga campers, Kathleen England, Gladys Downey, Helen Armitage, and Jean Gollan of Lucknow.

Owing to the added duties to be taken on, on assuming the office of big chief, Kathleen England resigned as editor of the Saga, and Miss Louise Spettigue was elected in her place.

Camp Personals.

Orendaga has attracted a great many visitors during the last few days—including Mr. and Mrs. J. W. Griffiths, and Miss Isabel Griffiths, who had as their guests Miss English and Miss Lippscott, Mr. and Mrs. S. J. Porte, Mr. and Mrs. J. C. Beemer, and Miss Audrey Webster, Mrs. B. Graves and Miss Bessie Graves, Mrs. C. E. Singleton, Mrs. and Mr. W. R. Grant, Mr. and Mrs. J. G. Stephenson, Miss Alison Dickison and Miss Emma Buchner, Mr. and Mrs. D. W. MacGregor, Mr. F. J. Ross, Mr. B. N. Campbell, Mr. and Mrs. W. Sherlock, Mr. and Mrs. James Blanchard, Mrs. A. E. Cooke and Master John and Miss Edna Cooke, Mr. and Mrs. E. Cooke, Mr. and Mrs. Jack Middleton, Mr. A. E. Reason, Mr. Murray, Mrs. James Banks, Mr. and Mrs. Tambling, Mr. and Mrs. Martin, Dr. Hunt, Mr. and Mrs. G. F. Copeland, the Rev. Quinton and Mrs. Warner, all of London, and Mrs. W. V. Hourd of Detroit.

The Misses St. John of Toronto, who are at Orendaga Cottage, had as their guest for the week-end their brother, Mr. Cameron St. John.

Miss Margaret St. John, who is training in the General Hospital, Toronto, has arrived to spend her holidays with her sisters, Miss Helen and Miss Kathleen St. John at Orendaga Cottage.

Miss Marion McCamus, who has been at the cottage for the past two weeks, has returned to her home in London.

Miss E. Morton and Miss E. Fraser, who have been holidaying at Orendaga Cottage, have returned to London.

Port Bruce News.

Mrs. H. J. Hales, Mr. and Mrs. Chester Bell, Mrs. Dubrick and little daughter Nora, and Mrs. Love motored over from Dutton to spend Sunday at Port Bruce.

Mr. Leslie Thompson has arrived from Brantford to spend the holidays with his parents at Port Bruce.

Great interest has been shown in the baseball games being played off between the boys of Queer Camp, the St. Thomas Y. M. C. A. camp, and the fishermen of Port Bruce. On Saturday a game of hard ball resulted in a tie, the score being 8--8. Mr. Jack Downing made a name for himself and for the fishermen's team by his playing on third base. The softball game played on Monday between the same two teams resulted in a victory for Port Bruce, the score being 9--7. Clair Hales pitched for the winners, and Jim Carr for St. Thomas. Mr. David Carr umpired in a most satisfactory way for both games.

HAPPY-GO-LUCKY CLUB PLANS TOURNAMENT

Girls' Teams Will Meet Second Week In August For Big Games.

Special to The Advertiser.

Chatham, July 19.—A baseball tournament of girls' teams for the second week in August was planned by the members of Kent Bridge Happy-Go-Lucky Club this week, when they held their regular meeting at the home of Miss Mary Langford. A committee was appointed to make the necessary arrangements. Miss Mary Shaw presided, and several of the girls volunteered to write Miss Ackert, at Gravenhurst. The condition of Miss Ackert is not so favorable. Miss Bessie Hardey took the chair for the program which was composed of instrumentals by Miss Edna Sherman and Miss Mary Langford; a reading by Miss Ruby Decow; vocal solo by Miss Moorehouse; and a contest on pictures, the prizes for which were won by Mrs. Warren Ellerbeck and Miss Lila Depencier. An interesting feature was the paper by Miss Mary Langford on the club's motto: "Do All the Good We Can." The tea hour was enjoyably spent. Miss Hardey invited the girls to her home for the next meeting.

WEDDINGS

EDE—FAHRNER.

Special to The Advertiser.

Woodstock, July 19.—A charming wedding took place at Morriston on Wednesday afternoon, July 18, when Martha L., second daughter of Mr. and Mrs. John Fahrner, became the bride of Mr. Claire F. Ede of Detroit, son of Mr. A. G. Ede. The Rev. Goil of Kitchener performed the ceremony beneath a pretty arch of orchid and pink.

The bride, who was given away by her father, wore a lovely gown of orchid flat crepe with hat to match trimmed with ostrich. Her bouquet was of orchids and Ophelia roses. The attendants were Miss Greta Sinclair and Mr. Alex. Rieger of Woodstock. Miss Sinclair wore mocha canton crepe with trimmings of honey dew shade, with hat to match, and she carried a bouquet of Sweetheart roses. The wedding music was played by the groom's father, Mr. A. G. Ede of Woodstock, who also sang during the signing of the register, "Until."

A dainty buffet luncheon was served by six friends of the bride, and later Mr. and Mrs. Ede left on a wedding trip, prior to going to their new home in Detroit. The bride traveled in brown canton crepe dress with cape and hat to match.

PEARSE—SNELL.

Special to The Advertiser.

St. Thomas, July 19.—The marriage of Miss Carlah B. Snell, youngest daughter of Dr. and Mrs. F. H. Snell, to Stanley Pearse of St. Thomas, occurred Thursday evening at the parsonage of Hope Avenue M. E. Church, Saginaw, Mich. The ceremony was performed by Rev. F. E. George at 7:15 o'clock. Miss Beulah Snell, sister of the bride, and Harry E. Rouse were the only attendants. The young people left immediately for a wedding trip in the eastern states. They will be at home at their new residences on Marion street, after August 1.

POUGET—CURRIE.

Special to The Advertiser.

St. Thomas, July 19.—A quiet wedding was solemnized at the home of Mrs. Mary Currie, Shedden, on July 17, when her daughter Annie became the wife of Nelson Pouget of Detroit. The Rev. M. P. Lockhart performed the ceremony in the presence of the immediate relatives of the contracting parties. Mendelssohn's wedding march was played by Miss Mary Ann Munro, of Shedden. The bride, who was gowned in crepe de chine and carried pink roses, was given in marriage by her brother-in-law, Mackholm McCormick. Little Madeline McCormick acted as ring-bearer. After hearty congratulations had been extended, the happy couple left for points east. Mr. and Mrs Pouget will make their home in Detroit.

RATZ—FASSOLD.

A quiet wedding took place at the Methodist Parsonage, Exeter, on Wednesday, July 18th, when Ada Elizabeth, eldest daughter of Mr. and Mrs. Philip Fassold, of Dashwood, was united in marriage to Milton E. Ratz, son of Mr. and Mrs. John Ratz. Rev. Donelly officiated.

The bride wore a pretty gown of ivory georgette with silver trimmings, and large white picture hat to match. She carried a shower of Ophelia roses and lily of the valley.

Miss Verda Fassold, who was her sister's bridesmaid, wore a gown of jade green canton with overdress of radium lace, and black picture hat. She carried a shower of sweet peas. Roy Ratz, brother of the groom, was the best man

Mr. and Mrs. Ratz left by motor on a honeymoon which will be spent at Pike Bay and other northern points. For going away Mrs. Ratz donned a smart frock of black taffeta with black hat and wrap of delpn blue.

JEFFORDS—GILLIES.

A pretty wedding took place at the home of Mr. and Mrs. J. G. Gillies, Muirkirk, Wednesday, July 11, when their second daughter, Mary Belle, was married to Clarence C. Jeffords of Muirkirk. The ceremony was performed by Rev. L. E. Gosling in the presence of 60 guests.

Summer flowers were effectively arranged throughout the rooms, and the ceremony took place under a bower of roses and maple leaves arranged on the porch. The wedding march was played by Miss Jean McDonald. The bride, who was given in marriage by her father, wore an embroidered gown of white silk crepe de chine, with a bridal veil, and she also wore the groom's gift, a rope of pearls, and carried a shower bouquet of Ophelia roses and lilies. Miss Margaret Robina Gillies was her sister's bridesmaid, and wore a sand shade crepe gown, and carried a bouquet of roses. Little Miss Carrie Krause, a niece of the groom, made a charming flower girl, and wore a frilly frock of white organdy, and carried a basket of mauve and white sweet peas. Mr. Bruce H. Krause acted as best man. During the signing of the register, Mr. William Taplin sang "Indeed."

The groom's gifts to the bridesmaid and pianist were gold barpins, and to the flower girl a gold brooch, and to the best man a gold tiepin.

Following a dainty supper Mr. and Mrs. Jeffords left on a motor trip and upon their return they will reside in Muirkirk.

LEMIRE—GIROUX.

Special to The Advertiser.

Tilbury, July 19.—A quiet ceremony was performed in St. Francis Church on Monday morning, when Eugene Joseph, son of the late J. B. Lemire and Mrs. A. Taggart of town was united in marriage to Victoria Eva, daughter of Mr. and Mrs. Solomon Giroux, Monsignor Parent officiating. The sponsors were Mr. Andrew Taggart and Mr. Solomon Giroux.

After a dainty breakfast at the home of the bride's parents, the happy couple left to spend their honeymoon in Detroit and Mount Clemens. On their return they will be at home to their friends in their new home on Yonge street.

WHERE TO MARKET

Shrewd housewives, buyers of provisions, will find the stores below equipped to render superior service. Those whose aim is economy, can do no better than to study the various commodities listed below, for these advertisers, retailers or makers, are backing up their products with persistent publicity, are proving to Londoners that quantity output makes possible lower prices. Fill your market basket tomorrow from the offerings of these merchants.

Aids Digestion
So Doctors Recommend
Brighton's O. K. Whole Wheat Bread
Appetizing; Nourishing; Delicious!
That's Brighton's O.K.
Sun Maid Raisin Bread
Ask for these specialties at your grocers, or have them delivered by wagon.
BRIGHTON'S O.K. BAKERY
479 Emery. Phone 2160

How a Lesson In Vitamins Was Given Fedwell Twins

Fatty and Grubby, With the Help of Evelyn, Clean Up Confusion Regarding Food Values.

"Jimmy! Sometimes I wish Mums would feed us grass and let it go at that. I'm sick of hearing about milk 'n' spinach 'n' fruit 'n' everything!"

Fatty was waxing emphatic and Grubby was grinning a loyal assent, as he did to pretty much everything his beloved twin uttered.

Evelyn chanced to hear the tirade and stopped to chime in.

"Now, boys, you know very well you never lose an opportunity of cracking up Mother's good meals. Only yesterday I heard you telling Walter Hyde that he might hope to get on the team some day if only their mother would pay as much attention to his eats as ours does."

"Oh, yes, I s'pose so. Only the kids are beginning to call us 'Vitamin Eatums,' and if I just knew where a feller gets these ol' vitamins, I wouldn't mind so much, 'cause then I could get back at 'em and tell 'em they'd have rickets and things if they didn't eat 'em."

Fatty's careful disguise of his genuine interest in learning about foods was not lost on Evelyn, for she could read the twins like a two-volume book that was spread open for her perusal. She, in turn, however, dissembled and responded in kind.

"Good enough, Twins! Just listen and I'll give you some dope.

"In the first place, you know there are four known vitamins and a probable fifth. To get the good of these necessary elements we must eat milk and egg yolk and spinach and butter and apples and whole grains and foods like that if we are to capture the growth-making vitamin.

"To avoid loss of weight and stomach irritations, as well as intestinal troubles, the B vitamin is needed, and this we shall find in yeast, milk again, spinach, whole wheat, eggs, calves' brains, sweetbreads and liver.

"To keep our diet well balanced the C vitamin is absolutely required, and tomatoes, lemons, oranges, raw cabbage, apples and potatoes will give us a goodly supply.

"As to the D vitamin, the fourth, we do not yet know for a certainty just what it will do, so you boys need not bother your heads about it."

"Well," said Fatty, "I guess we can make Tom Blake and that gang feel like thirty cents now!"

"I'll say we can," came Grubby's loyal echo.

Evelyn smiled to herself, for she knew she had helped her mother "get over" another diet lesson.

Nutrition Nuggets

To dry lettuce, try crumpling paper toweling and patting the delicate leaves carefully. The toweling absorbs water easily, and does not break the leaves.

• • •

Left-over boiled potatoes should be spread out on the platter before setting away in the ice box. Piled up on the dish, they are apt to sour.

• • •

Save the stalks of cauliflower. Cut in inch pieces, and cooked in bunches and served with white sauce, they make a very palatable vegetable.

• • •

Never wrap your bread in cloths. These absorb moisture, and odors, and render the bread soggy.

• • •

For over-salt soup, try cooking a few slices of raw potatoes in the pot for a few minutes. The process may be repeated several times, until all excess of salt is removed.

• • •

Very large potatoes may be cut in halves before baking. This gives an appetizing brownness to the cut ends.

SANDWICHES ARE THE HAPPY SOLUTIONS TO SUMMER SUPPER PROBLEM.

During the hot days when cookery processes are reduced to a minimum it is worth while to study the best methods of making the foods served as nutritious as possible. For Sunday night supper or weekday lunch nothing is more satisfactory than a savory sandwich. Here are some tested recipes:

Cheese and Nut Sandwiches.

Chop pecans, hickory nuts or English walnuts, mix with an equal quantity of cream or neufchatel cheese. Butter thin slices of bread and spread with the cheese and nuts. Between the slices lay a heartleaf of lettuce dipped in mayonnaise dressing, made with mustard.

Salmagundi Sandwiches.

To half a cup of thick mayonnaise, made with mustard, add two tablespoonfuls whipped cream, a dessert-spoonful grated horseradish and two of finely chopped cucumbers. Spread the bread with this mixture, and then with a layer of finely chopped rare beef and cover with more salad dressing, and the top slice of bread.

Club Sandwiches.

Cut the crusts from delicately browned toast, butter and keep warm. Place on bottom piece a single lettuce leaf, and on it a thin slice of tomato, a slice of freshly browned bacon and if desired a piece of cold white chicken meat. Sprinkle mayonnaise dressing, made with mustard, over them and replace top piece of toast. Cut diagonally and serve. A thin slice of baked ham, cold or crisply broiled, is an appetizing addition.

Ham and Egg Sandwiches.

Chop one-half cup cold boiled or baked ham, with one hard boiled egg and a sweet spiced pickle. Add enough mayonnaise to moisten thoroughly, and a little mustard. Spread between well-buttered slices of white or whole wheat bread.

Toasted Cheese Sandwiches.

Mix cream cheese with mayonnaise dressing, made with mustard, until thick and creamy. Spread between thick buttered slices of graham bread, cut into halves and toast in oven until a delicate brown. Serve very hot. White bread may be used also.

Brown Bread and Cheese Sandwiches

Cut round Boston brown bread into very thin slices and butter. Spread with mixture of pimento cheese, chopped pecans and mayonnaise, made with mustard, and press top slice tight. Cut in half before serving, or if desired a single slice may be served as an open sandwich.

WHAT YOU SHOULD KNOW ABOUT RELISHES.

So-called relishes and other food accessories form an important addition to the dietary. Served as appetizers, these food adjuncts may exert a beneficial effect. Children and invalids are better off without such additions to the diet, since they may affect the appetite for more nourishing food, as well as disturbing the digestion.

Healthy adults will enjoy any of the following:

Cucumber Relish.

Cut twelve large cucumbers in half-inch strips, remove seeds, sprinkle with two tablespoons of salt, let stand for half an hour and drain. Slice four medium-sized onions, add to the cucumbers, pour on two cups of vinegar, and a cup of sugar, then add four tablespoons of mixed spices that have been boiled together for five minutes. Let stand for an hour. The relish is then ready for use.

Mustard Pickles.

One-half peck tomatoes, about four large heads celery, one quart onions, one large head cabbage, six red peppers, six green peppers—remove the seeds—chop very fine, mix and pack in layers, sprinkling each layer with salt. Allow this to remain over night. In the morning drain well, put in a kettle, cover with vinegar, and add one pound brown sugar, one-quarter pound mustard, one-quarter pound mustard seed, one ounce celery seed. Mix all well together, and boil one hour, or until it looks transparent. Seal in airtight jars and keep cool.

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MISS HAPE, 455 Dundas St. (near Maitland).
JAMES LEEDER, Richmond and Horton Sts.
MRS. CARTER, Wilson and Surrey Sts.
Ask For Lamon's Pastries

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Cash Bargain Grocery

GRANULATED SUGAR, 9 lbs.	$1.00
HOLBROOK'S PICKLES, Mixed and Gherkins, bottle	23c
SHIPMAN'S PASTE. Per bottle	20c
LIBBY'S PICKLES. Sweet Mixed, large jar	37c
CROWN FRUIT JARS. Wine pints, dozen	$1.20
Wine quarts, dozen	$1.35
PARAWAX, Per pound	13c
CERTO, bottle	35c
ZINC JAR RINGS, dozen	20c
FRESH GINGER SNAPS, 2 pounds	25c
MARSHMALLOW TOPPING. Regular 40c jar	25c
HEINZ' PORK & BEANS, 20c size 2 for	30c
RED CAP FLAVORS, Per tube 15c and	30c
AUTUMN LEAF SALMON, Red, tin	25c
CANNED MILK SPECIAL. Libby's Baby Milk, 6 tins	25c
Keep Sweet Cream, large tin	15c
Keep Sweet Cream, Small tin	9c
Silver Cow, tin	19c
Eagle Brand, tin	20c
St. Charles, Family tin	10c

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VEAL		SPRING LAMB	
Shoulder Roasts	16	Choice Legs	45
Leg Roasts	22	Whole	35
Loin Chops	30	Shoulders	35
Shoulder Chops	25	Loin Roasts	40
		Choice Chop	45
YEARLING LAMB		**BEEF**	
Choice Legs	30	Shoulder Roasts	15
Shoulders (whole)	22	Rolled Pot Roasts	15
Chops lb.	30	Rib Stew	10
		Family Roast	17
BACON		**COOKED MEATS**	
Smoked Back	42	Cooked Ham	55
Choice Breakfast	35	Corned Beef	30

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Get your share of these specials delivered free to your door.

RED SALMON	GRAN. SUGAR	TEAS
1 lb. tins 25c Saturday only.	10 lbs. $1.13 Saturday -- Monday	Salada, Red Rose, Lipton's, Per lb. 65c

Creamery Butter, No. 1 quality, pound	35c
Our Special Tea, per pound	55c
Canned Corn, 2 tins	25c
Canned Peas, 2 tins	25c
Pure Lard, 3-lb. pails	57c
Pastry Flour, 24-lb. bags	89c
Sugar-Crisp Cornflakes, 3 packages	29c
Bee Jelly Powders, 3 packages	20c
Grapenuts, per package	17c
Shredded Wheat, 2 packages	25c
Laundry Starch, 2½ lbs. for	25c
Corn Starch, 3 packages for	29c
Brunswick Sardines, 4 tins	25c
Icing Sugar, 2 pounds for	25c
Crown Sealers, medium size, dozen	$1.33
Good Quality Rice, 4 pounds for	25c
Pearl Tapioca, 2 pounds for	25c
Castile Soap, 6 bars for	25c
Laundry Soaps, all makes, 14 bars	$1.00
Carnation Milk, large tins	15c
Apple and Raspberry Jam, 4-lb. pails	49c
Sherriff's Marmalade, 2-lb. jar	45c
Prunes, 2 pounds for	25c
Yellow Peaches, per tin	28c
Libby's Catsup, bottle	19c
Holbrook's Malt Vinegar, bottle	33c
Bulk Cocoa, 2 pounds for	25c
Oatmeal, 6 pounds for	25c

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Kindly come, or phone early, for our first delivery, and avoid the rush.

Shoulder Roast Beef	15c	Peamealed Back Bacon, by the piece 35c
Cooking Butter	23c	

PORK SPECIALS.		COOKED MEATS.		BEEF SPECIALS.		LAMB SPECIALS.	
Ham Roast Pork	28c	Cooked Roast Pork	65c	Brisket Beef	8c	Leg Lamb	40c
Shoulder Roast Pork	18c	Cooked Ham	60c	Boiling Beef	10c	Loin Lamb	40c
Chuck Roast Pork	22c	Jellied Tenderloin	45c	Stewing Beef	10c	Shoulder Lamb	35c
Fresh Side Bacon	20c	Weiners	22c	Pot Roast Beef	12c	Breast Lamb	23c
Fresh Hocks	10c	Bologna	20c	Flank Beef	10c	**VEAL SPECIALS.**	
Pigs' Feet, dozen	15c	**LARD.**		Beef Suet	15c	Breast Veal	12½c
Leaf Lard	18c	1 pound Lard	18c	Beef Kidneys	18c	Neck Veal	10c
Pigs' Heads, lb	8c	3 lbs Lard	50c	Rump Roast Beef (Corner cut).	24c	Shoulder Roast Veal	18c
Pork Liver	5c	5 lbs Lard	80c	Rump Roast Beef (Centre cut).	22c	Loin Roast Veal	25c
Pure Pork Sausages	25c	20 lbs Lard	$3.30	Boneless Pot Roast	15c	Veal Shank	10c
Cambridge Sausages	20c	5c will be refunded for our Lard Pails when empty.		Beef Cuttings, two lbs for	25c	**SMOKED MEATS.**	
Orchard Farm Sausages, 2 lbs for	25c					Smoked Ham, whole or half	32c
						Breakfast Bacon By the Piece.	30c
						Sliced	33c
						Back Bacon, by the piece.	40c

Medway Block Creamery Butter	35c	Cooked Pigs' Feet 3 pounds	25c	11 Lbs. Hunt's or Dexter's Flour $1.00

HEINZ' SWEET, OR MUSTARD, OR DILL PICKLES, AND VINEGAR

Whitefish	18c	Salmon Trout	18c	Herrings, two pounds	25c

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Fresh Pork Spareribs. Big value 10c lb.	Fresh Pork Shoulders; no shank 17c lb.	Pork Hearts 8c lb.
	Pork Kidneys 10c lb.	Pork Liver 5c lb.

EXTRA QUALITY VEAL.

Stew Veal 8c lb.	Breasts Veal, to dress, 10c lb.	Loins 30c lb.
Veal Shanks 8c lb.	Shoulders, to dress 15c lb.	Fillets 35c lb.
	Rump Roasts 25c lb.	

FRESH-KILLED SPRING LAMB—CHOICEST QUALITY THIS YEAR.

Stew Beef 10c lb.	Fresh Beef Hearts 5c lb.	Pickled Beef Tongues 30c lb.
Pot Roasts Beef 12½c lb.	Fresh Pork Tenderl'n 45c lb.	Corned Beef 15c lb.
Oven Roasts 15c lb.	Pickled Shoulders, while they last 15c lb.	Pickled Hocks, limited amount 5c lb.
Rump Roasts Beef 25c lb.		

FRESH CREAMERY BUTTER—OUR BRAND 35c lb.

3-lb. Pail Lard 55c each	4-lb tins Marmalade 65c ea.	Bulk Peanut Butter 25c lb.
5-lb. Pail Lard 85c each	Kippered Snacks 3 for 25c	Sterling Catsup, Regular 35c each, Saturday 25c each
Crawford Peaches, per tin 20c each	Assorted Jelly Powders 3 for 25c	Quart Bottles 25c each

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