

Quality Foods for Those Who Appreciate Economy

DOMINION STORES

Limited

CANADA'S LARGEST RETAIL GROCERS

Save Money on All Your Groceries

"One item" bargains never attract the thrifty housewife. She shops where she can save money on her entire Grocery bill. That's why a million and more shop regularly at DOMINION STORES every week and are able to make a steady saving on all of their groceries. Place your entire order this week at your nearest DOMINION STORE and note the savings you make.

Horseshoe Salmon, 1 lb. tin - - 35c

D. S. L. CORN FLAKES, 3 for - - -	25c	KING'S PLATE SARDINES, 2 tins - -	25c
GRAPE NUTS - - - - -	18c	KIPPER SNACKS 3 tins - - - - -	25c
KELLOGG'S BRAN - - - - -	20c	CHOICE LARGE PRUNES, 2 lbs. - -	29c
WHITE SWAN PANCAKE FLOUR, 2 pkts.	25c	SEEDLESS RAISINS 2 lbs. - - - - -	25c

HEINZ BAKED BEANS (with Pork and Tomato Sauce), small, 2 for - - -	25c	HEINZ BAKED BEANS (with Pork and Tomato Sauce), medium - - - - -	18c
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15-Oz. Pkt. SEEDLESS RAISINS, 2 for - - -	29c	GRANULATED SUGAR, PER BAG - - - - -	\$8.25
MOUNTAIN CREST CORN, 2 tins - - -	27c	SHIRIFF'S JELLY POWDERS, 3 for - -	25c
FRANKFORD PEAS 2 tins - - - - -	27c	4-lb. Tin RASPBERRY or STRAWBERRY JAM -	69c
		1-lb. Jar HARVEST RASPBERRY JAM - -	25c

Kraft Cheese - - - - 35c

AYLMER GOLDEN BANTAM CORN, tin - -	19c	NEW CHEESE lb. - - - - -	23c
CANNED PUMPKIN - - - - -	15c	BAYSIDE LOMBARD and G. G. PLUMS - -	15c
PEANUT BUTTER lb. - - - - -	22c	C. C. SAUCE Bottle - - - - -	23c

SPECIAL BLEND COFFEE, lb. - - - -	45c	RICHMELO COFFEE, 1/2 lb. - - -	33c
RICHMELO COFFEE, 1 lb. - - -	65c	RICHMELO TEA, lb. - - - - -	79c

RITEGOOD (for Beer- making), small - - -	90c	HIRE'S GINGER ALE - - - -	33c
RITEGOOD (for Beer- making), large - - -	\$1.60	HIRE'S ROOT BEER - - - -	33c
RITEGOOD STOUT and PORTER - - - -	\$1.75		

Mayfield Machine Sliced Bacon 25c



WE SELL TO SATISFY

Exceptional Values In Beef and Veal Cuts For This Week-End

VEAL SPECIALS.	BEEF SPECIALS.	Pickled Shoulders, Pork; Per lb. - - -	15c
Veal Shanks; Per lb. - - - - -	Chuck Roasts; Per lb. - - - - -	Shoulder Roasts Pork; while they last; - - - - -	12 1/2c
Stew Veal; Per lb. - - - - -	Rump Roasts; Per lb. - - - - -	Smoked Hams; whole or half; Per lb. - - -	25c
Shoulders Veal; 12 1/2c Per lb. - - - - -	Rolled Ribs; Per lb. - - - - -	Smoked Back Bacon, Sliced; 2 LBS. for - -	45c
Rumps Veal; Per lb. - - - - -	Stew Beef; Per lb. - - - - -	Beef Hearts, Pork Hearts, Calf Hearts or Pork Liver; Per lb. - - -	5c
Loins Veal; Per lb. - - - - -	Beef Cuttings; 3 lbs. at - - - - -	Bulk Lard; 2 LBS. for - - - - -	30c
Fillet Veal; Per lb. - - - - -	Fresh Spareribs, limited amount; Per lb. - - -	Corned Beef; Per lb. - - - - -	12c
Country Sausage, fresh daily 2 LBS. - - - - -	Fresh Pork Hocks; Per lb. - - - - -	Fresh-Made Creamery Butter; Our Brand; Per lb. - -	34c

KINDLY LET US HAVE YOUR ORDERS FRIDAY EVENING IF POSSIBLE

CLIFF ROBINSON

2 PHONES, 7111-7112.

202 DUNDAS STREET.

FIVE CARS.

SUBSCRIBE for THE ADVERTISER

The Home Chef's Suggestions for Tomorrow's Menu

Breakfast.
Poached Eggs on Toast
Hot Rolls Currant Jelly
Milk Coffee

Luncheon.
Baked Noodles, Mabelle
Cold Asparagus, Tartare
Apricot Pie

Dinner.
Cream of Carrots
Radishes
Fricassee of Veal
Green Peas Mashed Potatoes
Field Salad Coconut Pudding

Milk Coffee

CURRENT JELLY.

Strip the stems from five pounds of firm, not soft, currants and place in a preserving kettle; heat and mash them. Boil twenty-five minutes, pour into a jelly bag and let drip without squeezing, over night. Place the juice in the kettle after measuring, bring to a boil and boil ten minutes; add one cup of sugar for each cup of juice and boil until a light plate of mace; add two tablespoons of about five minutes. Pour into clean jelly glasses, cover and set in the sun for five minutes. Store in a cold, dry place.

BAKED NOODLES.
Cook half a pound of white or whole wheat noodles in boiling salted water until tender, drain and place in a baking dish and mix with them a seasoning of salt and pepper, two tablespoonsful of butter, two-thirds of a cupful of chopped cooked ham, half a cupful of grated cheese and a cupful of milk. Sprinkle the top with buttered bread crumbs and bake in a moderate oven twenty minutes.

APRICOT PIE.
Mix three cupsful of peeled and sliced firm ripe apricots with one cupful of sugar mixed with one tablespoonful of flour, a few grains of salt, and one-quarter of a teaspoonful of mace; add two tablespoonsful of water, place in a pastry-lined pie tin, dot the top with a tablespoonful of butter broken in small bits, cover with pastry and bake in a moderate oven.

CREAM OF CARROTS.
Place in a saucepan two tablespoonsful of butter, three cups of finely-sliced carrots and half a cupful of chopped onion; stir and cook five minutes; add two cupsful of water and cook until the vegetables are soft; rub all through a sieve into a clear saucepan, add two cupsful of milk, bring to a boil and stir in a tablespoonful of flour worked smooth with four tablespoonsful of milk; add a seasoning of salt and pepper and cook ten minutes. If too thick, add more milk. Serve with croutons.

VEAL FRICASSEE.
Cut three pounds of breast of veal in two-inch pieces, place in a saucepan, cover with cold water, bring to a boil, drain and cool. Place the cooled veal in a saucepan, add one carrot, two stalks of celery, one onion stuck with two whole cloves, one bay leaf, two branches of parsley, and one teaspoonful of salt; cover with water, bring to a boil and simmer until the meat is tender; lift out the meat and strain off the stock. Heat in a saucepan six tablespoonsful of butter, add half a cup of flour and work smooth, heat and add four cups of the veal broth, stir and cook ten minutes; beat the yolks of two eggs, half a cup of cream, and pour slowly, stirring constantly, into the hot sauce; season and strain over the cooked veal. Mix well, serve in a deep dish and sprinkle with finely-chopped parsley.

ARTICHOKE FRITTERS.
Remove the tough outside leaves from ten young artichokes, cut off the ends of the remaining leaves, take out the chokes, cut each artichoke in six slices lengthwise, and cover with cold water.

FRANK SMITH

CASH AND CARRY.
MARKET LANE.

Granulated Sugar

100 lbs. - - - - -	\$8.25
Granulated Sugar 20 lbs. - - - - -	\$1.70
Granulated Sugar, 10 lbs. - - - - -	85c
Granulated Sugar, 5 lbs. - - - - -	45c
Maple Leaf Salmon, 1-lb. tin - - - - -	37c
Maple Leaf Salmon, 1/2-lb. tin - - - - -	21c
Alaska Sockeye Salmon, 1-lb. tin - -	32c
Eagle Brand Salmon 1-lb. tin - - - - -	21c
B. C. Salmon, 1-lb. tin - - - - -	15c
Jelly Powders, 3 pkgs. - - - - -	25c
Corn Syrup, Golden and White, 5 lbs. - -	35c
Orange Pekoe Tea, bulk, per lb. - - - -	63c
Special Bulk Tea, per lb. - - - - -	49c
Carnation Milk, large, 2 tins - - - - -	25c
Carnation Milk, small, 4 tins - - - - -	25c

MARKET LANE

to which has been added two table-
spoons of lemon juice. In the morning,
at least three hours before the arti-
chokes are to be cooked, make a batter
by mixing the yolk of one egg with one
tablespoon of olive oil, two table-
spoons of sifted flour and two table-
spoons of sifted flour and two table-
spoons of milk; mix well. Drain the arti-
chokes, add the stiffly beaten whites of two
eggs to the batter with a seasoning of
salt and pepper; dip in the pieces of
artichoke and fry a nice brown in hot
olive oil; drain, place on a folded nap-
kin and garnish with lemon slices and
branches of parsley.

SAND TORTE.
Melt one cup of butter, skim care-
fully, and let stand in cold place until
solid; place the butter in a bowl and
beat to a cream, and gradually beat in
three-quarters of a cup of sifted sugar
and beat hard until light; add the yolks
of two eggs and beat five minutes; add
two tablespoons of blanched and ground
almonds, the grated rind and juice of
one lemon, and five-sixths of a cup of
cornstarch sifted with two table-
spoons of flour; rub in three table-
spoons of butter and beat until
smooth; beat in half a cup of well-
sifted flour, beat well, add another
egg, and beat smooth; add half a cup
of well-sifted flour and one teaspoon
each of lemon and vanilla extract; beat
smooth and drop from a teaspoon on a
buttered baking sheet three inches
apart.

JUMBLES.
Beat four level tablespoons of butter
to a cream and beat into it gradually
half a cup of sugar, beat thoroughly,
and one unbeaten egg and beat until
smooth; heat in half a cup of well-
sifted flour, beat well, add another
egg, and beat smooth; add half a cup
of well-sifted flour and one teaspoon
each of lemon and vanilla extract; beat
smooth and drop from a teaspoon on a
buttered baking sheet three inches
apart.

APRICOT DUMPLINGS.
Sift two cups of sifted flour with
one teaspoon of sugar, a pinch of
salt and two level teaspoons of
baking powder; rub in three table-
spoons of butter and when like
coarse meal work to a smooth dough
with a little cold milk. Roll out thin
and cut in four-inch squares. Drain
the syrup from a No. 2 1/2 can of
apricots and place two pieces of the
apricots in the center of each square,
bring the corners of the dough over
the apricots and pinch the edges to-
gether; turn upside down in a but-
tered baking dish, sprinkle the tops
with granulated sugar, dot with bits
of butter, heat the apricot juice with
enough hot water to make one cup
and pour over; bake in a quick oven
and serve with an orange custard
sauce.

MARTHA WASHINGTON PIE.
To make the Martha Washington
pie place half a cup of water and
one cup of sugar in a saucepan and
boil until it will spin a thread when
a little is dropped from the tip of a
spoon. Beat the yolks of five eggs
until light and lemon colored and
beat in gradually the hot syrup, the
grated rind and juice of one lemon,
and when the mixture is cold add
gradually one cup and two table-
spoons of sifted flour; fold in the
stiffly beaten whites of five eggs and
bake in two layers in a moderate
oven. Cool and spread between the
layers a filling made by beating three
eggs with half a cup of sugar mixed
with two table-spoons of corn starch
and, when well mixed, beat into them
gradually two cups of hot milk; mix
well with a wire whip, pour into a
double boiler and stir and cook until
thick and smooth, do not boil; re-
move from the fire, stir in one tea-
spoon of vanilla extract and, when
cold, use. Cover the top of the pie
with a chocolate butter frosting
made by beating one cup of unsalted
butter to a cream; when the butter
is light and creamy beat into it one
well-beaten egg, two and half cups
of sifted confectioners' XXXX sugar,
one teaspoon of vanilla extract and
one square of chocolate that has been
melted over hot water.

PASADENA ROLLS.
Place in a double boiler four table-
spoons of butter, two tablespoons of
sugar and one cup of milk, heat, but
do not boil, until the butter is melted
and the sugar is dissolved; stir
enough sifted flour to make a stiff,
smooth paste; place the paste in a
bowl and beat three eggs, one at a
time, and beat for two minutes after
the addition of each egg. Form in
balls the size of small apple, place
on a baking sheet three inches apart
and bake in a slow oven. Cool, split
and fill with a layer of tart jelly and
whipped cream.

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 al-
ways.

THE GRIGG
Fruit Store
RICHMOND ST.
Opposite The Advertiser

ANDERSON'S BIG MEAT BARGAIN

Don't miss our Saturday Night Sale from 7 to 10 o'clock. We will sell every slice of meat on our counters below cost.

5-lb. Pickled Hocks, 25c while they last

FRESH-KILLED MUTTON.	
Leg Mutton - - - - -	30c
Loins Mutton - - - - -	25c
Shoulder Mutton - - - -	20c
Breast Mutton - - - - -	12 1/2c

VEAL OF THE BETTER KIND.

Loins Veal - - - - -	25c
Shoulder Veal - - - - -	18c
Stew Veal - - - - -	10c
Veal Shank - - - - -	7c

BABY BEEF.

Rump Roast, corner cut	24c
Rump Roast, center cut	22c
Boneless Pot Roast Beef	15c
Stewing Beef - - - - -	12 1/2c
Brisket Beef Point - - -	8c
Flank Beef - - - - -	10c
Beef Liver - - - - -	8c

PORK.

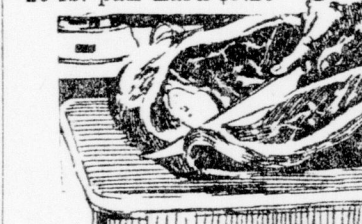
Shoulder Roast Pork - -	12 1/2c
Fresh Side Bacon - - -	15c
Ham Roast Pork - - -	22c
Pigs' Feet, dozen - - -	15c
Cambridge Sausage - -	18c
Pork Sausage - - - - -	20c
Orchard Farm Sausage, 2 lbs. - - - - -	25c

Phones—
1643 1644
Friday Eve—2064w.
MARKET HOUSE

10-lb. pail Clover Honey \$1.10

SUNDRIES	
3 pkgs. Pearl Line - - -	25c
50c bottle Olives - - -	45c
60c bottle Liquid Veneer	50c
30c bottle Liquid Veneer	25c
Custard Powders, 3 for	25c
4-lb. pail Apple Butter -	60c
3 Jelly Powders - - - -	25c
1-lb. Black Tea, bulk - -	60c
4-lb. pail Pure Jam, Straw- berry, Raspberry and Black Currant - - - - -	85c

LARD.	
3-lb. pail Lard - - - -	50c
5-lb. pail Lard - - - -	80c
20-lb. pail Lard - - - -	\$3.20



SPRING LAMB.	
Leg Lamb - - - - -	60c
Loins Lamb - - - - -	55c
Breast Lamb - - - - -	30c
Shoulder Lamb - - - -	45c

DAIRY BUTTER, prints - - - - -	30c
COOKED MEATS.	
Jellied Tenderloin - - -	40c
Roast Pork - - - - -	55c
Cooked Ham - - - - -	50c

ANDERSON'S "The Big Store"

DELIVERIES—
8, 9 and 11 a.m.
2, 4 and 8 p.m.

THE QUALITY MEAT STORE

Our System—Quality, Service, Cash.

\$50--GIVEN AWAY--\$50

Owing to the great success of our business, on Saturday we will place 50 one dollar bills in our cash register to be given out in change during the day, the serial numbers of which will be in Saturday night's Free Press. Anyone redeeming these bills during next week will receive two dollars worth of goods for one dollar.

SOME OF OUR LEADERS.

Breakfast Bacon, 20c by the piece - - - - -	Creamery Butter, 34c per pound - - - - -
Peameal Back Bacon, pound - - - -	Fresh Shoulders 12 1/2c Pork, per pound - - -
Boneless Pot Roasts, 15c pound - - - - -	Boston Butts Pork, 18c pound - - - - -

COOKED MEATS A SPECIALTY.

Watch our windows for Saturday night's specials; everything on our counters will be sold. Phone your orders early to avoid disappointment.

FIRST DELIVERY 9 O'CLOCK.

STERLING STORES

394 RICHMOND STREET.

FISH-FISH-FISH

All kinds of variety but only one quality THE BEST. When you want the best in FISH, just use the phone, our delivery covers all parts of the city. No cost for delivery.

WHITEFISH, LAKE TROUT, HERRING, PICKEREL, HALL-
BUT, CODFISH, RESTIGOUCHE SEA SALMON, HADDIES,
KIPPERS, FILLETS, SALT COD.

Fresh Caught Mackerel, lb. 20c. Choice Salmon Steak, lb. 20c.
POULTRY—Chickens, Fowl, Turkeys. We truss them FREE.
Fresh Green Goods—All kinds; Bulk Pickles and Olives.

GROCERY BARGAINS

The very best quality at the lowest possible price.

FLOUR	PALMOLIVE SOAP	SHORTENING
Best Patry, 25-lb. bag - - -	4 bars for a 50c purchase - -	3-lb. pails - - - - -
85c	25c	48c
Redpath Sugar—with your order—10 lbs. 85c.		
BUTTER	TOILET PAPER	Ceylon Black TEA
Glencoe Cream, 33c ery, lb. - - - - -	Twelve rolls - - - - -	per lb. - - - - -
33c	49c	55c
Choice Sliced Bacon, lb. -	25c	Cooking Onions, 5 lbs. - -
Canned Plums, 2 tins, for -	25c	Laundry Soaps, 14 bars for -
Canned Apples, 2 tins - - -	25c	\$1.00
Maple Leaf Salmon, lb. tins -	25c	Canned Corn or Peas, 2 tins for
Matches, 3 pkgs for - - - -	25c	25c
Potatoes, per peck - - - - -	25c	Maple Leaf Salmon, lb. tins -
Cornstarch, 3 pkgs for - - -	25c	35c
Bulk Cocoa, 2 lbs. for - - -	25c	Jelly Powder, 3 pkgs. for -
Bulk Dates, Prunes, Figs, 2 lbs. -	25c	25c
Oatmeal, 6 lbs for - - - - -	25c	Icing Sugar, 2 lbs. for - - -
Grape-Nuts, per pkg. - - - -	25c	25c
Corn Flakes, 3 pkgs for - - -	25c	Walnut Meats, per lb. - - -
		25c
		Pure Jams, 4-lb. pails - - -
		72c
		Honey, 5-lb. pails - - - -
		59c
		Brooms, 4-string, each - - -
		47c
		Good Quality Rice, 4 lbs. - -
		25c

ONN'S UP-TO-DATE MARKET

Phones, 1296-7720. 143 KING STREET. Free Delivery.
ORDER TAKEN TILL 9 P.M. FRIDAY EVENING.

SATURDAY SPECIAL

Nut- Fruit Bread

BRIGHTON'S
O.K. BAKERY
479 Emery. Tel. 2160.

MARTIN'S

The Store of Quality!

It will be necessary for you to call personally to see the many specials we have for this week-end sale, as our space is limited to the following items:

BEEF.	VEAL.
Prime Ribs, rolled per lb. - - - - -	Leg Roast, per lb. - - - - -
20	22
Choice Family Roasts, per lb. - - -	Shoulder Roast, per lb. - - -
16	14
Boneless Rolled Corned Beef, per lb. - - - -	Breasts, to dress, per lb. - -
12 1/2	10

SPRING LAMB.	
Choice Legs, per lb. - - - - -	50c
Shoulders, any weight, per lb. - - - - -	40c
Loins and Chops, per lb. - - - - -	50c

COOKED MEATS.	
Veal Loaf, lb. - - - -	35c
Leg, lb. - - - - -	60c
Pressed Beef, lb. - -	45c
Luncheon Roll, lb. - -	30c
Beef Ham, lb. - - - -	50c
Jellied Veal, lb. - - - -	40c
Jellied Hook, lb. - -	35c
Jellied Tongue, lb. 50c	W e i n e r s
	20c-25c
Sliced Head Large Bo- logna, lb. 17c	22c
Cooked Ham, Pickled Figs, lb. - - - - -	62c
	Feet, each 10c

177 DUNDAS STREET.
PHONE 48.