

Quality Foods for Those Who Appreciate Economy

MONSTER HOLIDAY MEAT SALE

Store Closed All Day Tuesday, July 1. Open until 9 o'clock Monday Evening and Open All Day Wednesday.

Fresh Spare Ribs..... 10c

BEEF.
Rump Roast Beef (corner cut)..... 24c
Rump Roast Beef (center cut)..... 22c
Rump Roast Beef (first cut)..... 20c
Boneless Pot Roast Beef 15c
Hamburg Steak, 2 lbs., 25c
Beef Cuttings..... 10c

GROCERIES.
London Cornflakes..... 11c
Post Toasties..... 2-25c
Shredded Wheat..... 2-25c
Jelly Powders..... 3-25c
Vanilla Flavoring..... 2-25c
3 Ammonia..... 25c
2 Pearline..... 25c
2 Dutch Cleanser..... 25c
Matches..... 10c

PORK.
Ham Roast Pork..... 22c
Loin Roast Pork..... 25c
Chuck Roast Pork..... 15c
Shoulder Roast Pork 12 1/2c
Fresh Side Bacon..... 15c
Pigs' Feet, dozen..... 15c

LARD SPECIAL.
1 lb. Lard..... 18c
3-lb. pail Lard..... 50c
5-lb. pail Lard..... 85c
5c Refunded for Returning Pails

Special, with your order, 10 lbs. Granulated Sugar..... 85c

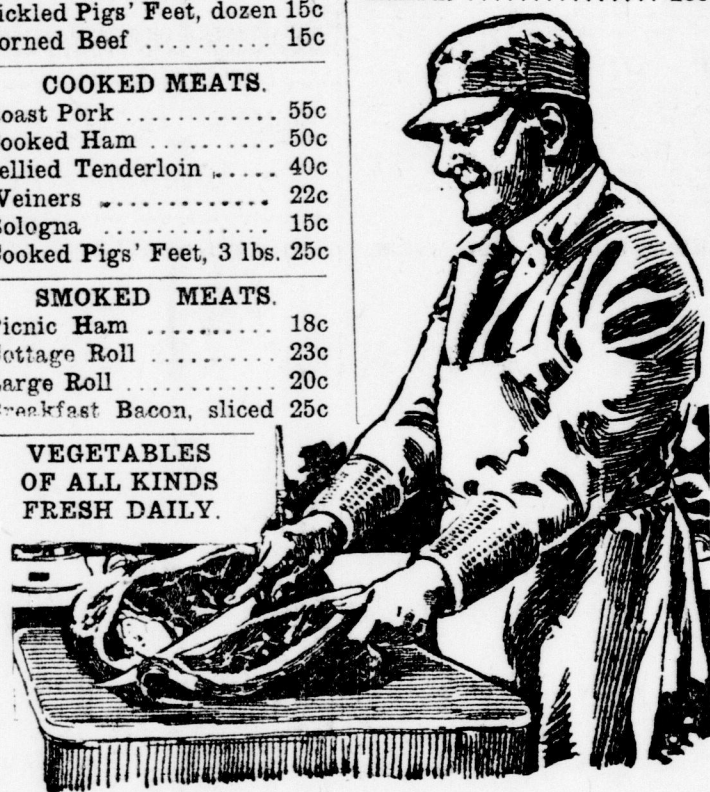
Smoked Ham, whole or half..... 28c

PICKLED MEATS.
Pickled Side Bacon..... 17c
(by the piece)
Pickled Pork Ends..... 12c
Pickled Pigs' Feet, dozen 15c
Corned Beef..... 15c

COOKED MEATS.
Roast Pork..... 55c
Cooked Ham..... 50c
Jellied Tenderloin..... 40c
Weiners..... 22c
Bologna..... 15c
Cooked Pigs' Feet, 3 lbs. 25c

SMOKED MEATS.
Picnic Ham..... 18c
Cottage Roll..... 23c
Large Roll..... 20c
Breakfast Bacon, sliced 25c

VEGETABLES OF ALL KINDS FRESH DAILY.



Phone 1643-1644,
Friday Evening,
2064W.

ANDERSON'S

THE BIG STORE
MARKET HOUSE
Deliveries:
8, 9 and 11 a.m.;
2, 4 and 8 p.m.

ONN'S MARKET

QUALITY AND SERVICE

143 King Street FREE DELIVERY Phones, 1296-7720

10 LBS. REDPATH GRANULATED 10 LBS.
87c SUGAR 87c

CHOICE CREAMERY BUTTER, Per lb. 35c

New Potatoes Black Ceylon Tea Matches
Per Peck 59c Per pound 55c for 3 Boxes 29c

LAUNDRY SOAPS; All Makes; 16 BARS FOR \$1.00

SCHNEIDER'S SLICED MAPLE LEAF SALMON
BACON, Per lb. 25c for 1-lb. tin 39c

DOMESTIC SHORTENING; 3-lb. pails 48c

PASTRY FLOUR, 24-lb. bag..... 85c
Cornflakes, 3 packages..... 29c
Gingersnaps, 2 lbs. for..... 25c
TOILET PAPERS, doz. rolls..... 49c
Canned Peas-Corn, 2 tins..... 29c
Good Quality Rice, 4 lbs..... 25c
Sardines, 3 tins for..... 25c
Red Salmon, 1 lb. tin..... 25c
Shredded Wheat, 2 packages..... 25c
Snowflake Ammonia, 3 for..... 25c

FISH! FISH!!

Take advantage of these special prices for Friday, Saturday.
Choice Halibut Steak, lb., 28c Fresh Herring, lb. 15c
Flounders, lb. 15c Whitefish, lb. 20c
Also Mackerel, Sea Salmon, Codfish.

OUR LEADERS FOR THE WEEK-END AND THE HOLIDAY

COOKED MEATS A SPECIALTY

PICKLED HOCK—A tasty dinner. 4 LBS. FOR..... 25c
FRESH SPARERIBS—While they last. Per lb. 10c

BREAKFAST BACON by the piece, very mild. Per lb. 21c
CREAMERY BUTTER 35c LB. You know the quality.
PEAMEALED BACK BACON 34c LB.

BEEF CUTTINGS 10c LB.
BREAKFAST SAUSAGES 2 LBS. FOR 25c

We have a full supply of Baby Beef, Veal, Lamb and Pork. The highest of quality at the lowest possible prices. Cabbage, New Potatoes, Cantaloupes, Tomatoes and all fancy fruits at reasonable prices.

Phone orders in before 9 o'clock delivered same morning.

STERLING STORES

Cash and Delivery — Phone 7018-J.
394 RICHMOND ST.

STRAWBERRIES, BRIDGE.

Fill champagne glasses with equal parts of sliced strawberries and halved marshmallows, sprinkle with sugar and top with sweetened whipped cream. Place a whole strawberry on top and sprinkle over all finely-chopped pecan nut meats.

SATURDAY SPECIAL

Nut-Fruit Bread

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

MARTIN'S

The Store of Quality.

REAL MONEY SAVERS FOR FRIDAY AND SATURDAY

Beef Shoulder Roasts..... 10
Wiltshire Picnic Hams 12 1/2

Boneless Rolled Pot Roast 10
Peamealed Cottage Rolls..... 20

Choice Family Roasts..... 16
Wiltshire Bacon, sliced..... 25

Boneless Rolled Corned Beef..... 12 1/2
Fresh Pork Tenderloin, lb. 40

Veal Leg Roasts..... 22
Spring Lamb Legs..... 48

Veal Rack Roasts..... 14
Spring Lamb Shoulders 40

RIPE TOMATOES, 2 LBS. FOR..... 25

The Home Chef's Suggestions for Tomorrow's Menu

Breakfast.
Raspberries and Cream
Jelly Omelet
Pop-Overs Four Fruit Jam
Milk Coffee

Luncheon.
Baked Smelts, Tartare
Lettuce and Cucumber Salad
Toasted Muffins
Blackberry Pie Tea

Dinner.
Oyster Cocktail
Celery Sticks
Braised Salmon, Soubise
Fried Parsnips
Hashed Brown Potatoes
Chicory and Orange Salad
Strawberries, Bridge
Milk Coffee.

FOUR FRUIT JAM.
Place in a preserving kettle two cups of cleaned currants, two cups of cleaned gooseberries, one cup of raspberries, four cups of stoned cherries and five and a half cups of sugar, mix well, bring slowly to a boil and boil until thick. Pack in hot glass jars and seal tight.

FOUR FRUIT JELLY.
Crush in a fruit press one quart of stoned cherries, one quart of picked strawberries, one quart of raspberries, strain off the juice, measure and place in a preserving kettle. Bring to a boil and boil 20 minutes, add three-quarters of a cup of sugar for each cup of juice and boil five minutes or until a little will jelly when dropped on a cold plate. Place in clean glasses and seal.

BAKED SHELTS.
Clean and wash two pounds of smelts, leave the heads on, dry, dip in salted milk and cover with finely sifted bread crumbs; lay in an oven row in an oiled baking pan, sprinkle with olive oil, and bake in a hot oven ten minutes. Lay in a row on a hot platter and serve with Tartare sauce.

TARTARE SAUCE.
Beat into one cupful of mayonnaise dressing one tablespoonful of finely-chopped parsley, one tablespoonful of finely-chopped onion, one teaspoonful of tarragon vinegar, one tablespoonful of finely-chopped dill pickle, one tablespoonful of chopped capers, and a seasoning of salt paprika.

BRAISED SALMON.
Remove the skin from a four-pound center-cut of salmon, rub it with a clove of crushed garlic, season with salt and pepper, and dust with sifted flour. Heat four tablespoonfuls of oil in a saucepan, lay in the salmon and brown on all sides; remove the salmon to a pot, pour over the oil from the pan; rinse out the pan with two cups of boiling water, and pour over the fish; cover the pot tight and simmer slowly 45 minutes or until the salmon is cooked. Place four tablespoonfuls of butter in a saucepan, heat, add two cups of finely-chopped onions and stir and cook without browning for five minutes, cover the pan and cook until soft. When the salmon is cooked lift out and place on a hot platter. Sprinkle four tablespoonfuls of sifted flour over the onions, strain over the juice from the pot, add one cupful of cream and stir and cook until it boils, pour over the fish and serve a garnish of lemon slices and branches of parsley.

GREEN TURTLE SOUP.
For a private family secure a ten

FRANK SMITH
CASH AND CARRY STORE,
MARKET LANE.

Gold, P. & G., Apple and Surprise, Sun- peach, apple light, Comfort, apple and 15 bars.. \$1

Borden's Silver Cow Condensed; 2 for..... 17
Maple Leaf 1 lb. tin..... 37

Borden's Eagle Brand Condensed; 1-lb. tin..... 19
Alaska Sock-eye Salmon; 1-lb. tin..... 32

St. Charles Evap. Milk; 1-lb. tin..... 25
Eagle Brand Salmon; 1-lb. tin..... 21

Small; 4 for..... 25
Barrington Hall Coffee; Per tin..... 43

Corn Syrup, white or golden; 5 lbs. 35
Bulk Coffee; Per lb. 45

Special Bulk Tea, Per lb. 49
Orange Pekoe Tea, bulk, Per lb. 63

GOOD MORNING
Always when you serve

CHASE & SANBORN'S SUPERIOR BLACK TEA

IN 1/2 AND 1 LB. CARTONS

CHASE & SANBORN'S SUPERIOR BLACK TEA

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or fifteen-pound turtle and the day before making the soup cut off the head and hang it up by the tail to bleed. In the morning separate the upper shell from the lower shell with a sharp knife, being careful not to cut the gill bladder. Cut the meat from the breast in thick slices; remove the gill bladder and entrails and throw away. Detach the fins and remove the green fat and set aside with the meat from the breast. Place the shell in a soup pot with three quarts of water, cover and simmer slowly until the bones can be easily removed. Strain the water off of the shells into a clean soup pot, add the head, fins, liver, heart, all other meat, half a pound of chopped lean ham, a kitchen bouquet, a bay leaf, one onion stuck with four whole cloves, one tablespoon of chopped tarragon and one tablespoon of chopped parsley. Simmer slowly until the meat is tender; strain off the stock into a clean pot, dice the meat and stir until smooth. Just before serving stir into the soup two finely chopped hard-boiled eggs, the strained juice of two lemons and one cup of good green turtle soup can be made with the canned green turtle by following the directions on the can.

CHASE DENIES CHARGE IMPROPER STOCK SALE

Case of Former Manager of L. R. Steel Company With Jury Today.

Associated Press Despatch.
Buffalo, June 26.—Evidence was closed today at the trial of Paul L. Chase, former manager of the L. R. Steel stock-selling company, on a charge of improper sale of stock. Justice Larkin will give the case to the jury at noon tomorrow. Chase was a witness in his own behalf. He denied that he had told John F. Burke, complainant, that he had invested \$20,000 in Steel stock. The indictment charges that this alleged statement prompted Burke to invest \$1,000 more than he had intended.

Another defence witness was Walter M. Wilkins, former general counsel for the steel enterprises, and the president of the Steel Consolidated, Inc., the organization formed by the stockholders' protective trust to take over the stock of two Steel corporations.

Wilkins is under indictment for illegally charging commission for the sale of stock of the Steel corporation, of which he was an officer.

TWO ARE NOMINATED FOR TORONTO VACANCY

Canadian Press Despatch.
Toronto, June 26.—W. H. Edwards, Conservative, and John A. Young, Labor, were nominated today as candidates for seat A, Northwest Toronto, the riding vacated by Hon. Thomas Cravford, who resigned recently to become Toronto registrar.

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 all ways.

THE GRIGG Fruit Store

RICHMOND ST. Opposite The Advertiser

M'LAREN CHOSEN ENGINEERS' CHIEF

Toronto Man New President of Organization At St. Thomas.

Special to The Advertiser.
St. Thomas, June 26.—The 35th annual convention of the Canadian Association of Stationary Engineers came to a close Thursday afternoon with the installation of officers and

closing addresses by Past Grand President George Moll of London, George A. Soucy, executive secretary, and the new Grand President R. McLaren. The retiring president, Mr. Sullivan was named by Dr. Bennett as honorary president of the St. Thomas Horticultural society as an indication of the esteem in which the association is held.

Officers elected are: Robert McLaren of Toronto Lodge No. 1, president; F. A. Pflug of Kitchener, vice-president; George J. Soucy of Toronto and H. E. J. Groom of Kingston were unanimously returned as executive secretary and treasurer.

J. B. Mulligan of Ottawa, grand conductor by acclamation; G. W. Norbury of Windsor, inner guard; past grand president, George Moll; past Grand President G. F. Galloway of London, and Robert Arnupp of Wood-

stock, trustees.
Windsor has been chosen as the convention city for 1925.

About 150 convention members with their friends assembled in Port Stanley on Wednesday afternoon and evening for a picnic. A ball game was the main attraction. Delegates and their families lunched at the L. & P. S. Cafeteria, after which speeches were given by Mr. Ball, Mr. Sullivan, Mr. Bradshaw, editor of "Power House," Toronto; Past President Galloway of London, and Mr. Rungate, advertising manager of "Power House."

GREEK SAILORS RESTLESS.
Athens, June 26.—Disaffection is reported to be rife among officers of the Greek navy. The government organ, Demotika, says a certain arrest has been ordered.

BIG VALUES FOR THIS WEEK-END

Boneless Smoked Cottage Rolls; very mild; piece only, Per lb. 20c	Oven Roasts; Per lb. 12 1/2c	5-lb. pails Shortening; each 85c
Smoked Hams; whole or half; per lb. 25c	Rump Roasts; any cut; per lb. 22c	Fresh-Made Creamery Butter; Our Brand; Per lb. 35c
Breakfast Bacon; sliced; 2 lbs. for 45c	Breasts Veal; Per lb. 10c	New Cheese; Per lb. 20c
PORK SPECIALS.	Shoulders Veal; Per lb. 12 1/2c	Old Cheese; Per lb. 30c
Shoulders Pork; Per lb. 15c	Breasts Lamb; Per lb. 12 1/2c	PICKLED MEATS.
Spareribs; Per lb. 12 1/2c	Shoulders Lamb; Per lb. 25c	Pickled Shoulders; Per lb. 15c
Fresh Hocks; Per lb. 6c	3-lb. pails Lard; Each 50c	Corned Beef; Per lb. 10c
BEEF SPECIALS	3-lb. pails Shortening; each 50c	Pickled Side Pork; Per lb. 15c
Pot Roasts; Per lb. 10c	5-lb. pails Lard; Each 85c	Pickled Hocks; Per lb. 5c

KINDLY LET US HAVE YOUR ORDERS EARLY.
CLIFF ROBINSON 202 DUNDAS STREET. 2 PHONES, 7111-7112. Five Cars.

DOMINION STORES Limited, CANADAS LARGEST RETAIL GROCERS

Buy Regularly—Save Regularly

Every week finds a new list of thrifty housewives added to the steady shoppers at DOMINION STORES. They are finding out, as countless others have found, that "Specials" and "cut prices" doesn't mean a thing to their pocketbook. Regular day-in-and-day-out savings are what count, and the best way to obtain them is to shop regularly at their nearest DOMINION STORE.

FRANKFORD or MOUNTAIN CREST PEAS, 2 for 29c	CLARK'S PORK & BEANS No. 2 - 14c
AYLMER ROSEBUD BEETS - 25c	CLARK'S VEAL LOAF - 19c
MOUNTAIN CREST CORN - 14c	CLARK'S BOILED DINNER - 23c
CLARK'S PORK & BEANS No. 3 - 23c	

Maple Leaf or Dominion Matches - 3 for 25c

GOLD BAR CRUSHED HAWAIIAN PINEAPPLE 27c	BAYSIDE GREENGAGE PLUMS (in Heavy Syrup) - 15c
BAYSIDE LOMBARD PLUMS (in Heavy Syrup) - 15c	BAYSIDE BARTLETT PEARS - 23c

Sunflower or Cascade Salmon (pink) 1-lb. tin - 17c
Sunflower or Cascade Salmon (pink) 1/2-lb. tin 2 for 21c

15-oz. SEEDLED or SEEDLESS RAISINS, 2 for 29c	SELECT BLEND COFFEE, lb. - 59c
DAINTY LUNCH MAYONNAISE DRESSING (8-oz.) 29c	LEMON CRISP BISCUITS, lb. - 19c
No. 5 Bottle LUNCH QUEEN OLIVES, 2 for 25c	GINGER CRISP BISCUITS, 2 lbs. - 25c
No. 5 Bottle STUFFED OLIVES - 19c	ROMAN MEAL - 31c

Richmello Tea is Delicious - 79c

PUFFED WHEAT 2 for - 29c	MAYFIELD MACHINE-SLICED BACON, lb. - 25c
PUFFED RICE 2 for - 35c	CANADIAN PEAMEAL BACK BACON (sliced), lb. 38c
NEW VERDELLI LEMONS, dozen - 23c	CANADIAN PEAMEAL BACK BACON (piece), lb. 36c
INTERLAKE TOILET PAPER, 3 for - 25c	

Hansens Junket (in powder or tablet) 2 for 25c

HANSENS ORANGEADE and LEMONADE, 2 for - 25c	SWEET MIXED or SWEET MUSTARD PICKLES (large, round Bottle), 35-oz. 49c
SOUR MIXED or CHOW PICKLES (large, round Bottle), 35-oz. 39c	SEEDLESS RAISINS 2 lbs. - 25c

Steady Savings **DOMINION STORES** Quality Products
WE SELL TO SATISFY