



For Your Family's Health Sake

Pure Products from Corn

Use Karo, Mazola, Argo



Honest - to - Goodness Merchandise Featured By Honest - to - Goodness Home Merchants



Recipes for A Group of Fruit Cocktails

- 1—Combine one cup seeded and halved Tokay grapes, one cup shredded pineapple, one-half cup diced banana, the juice of one-half a lemon, one-half cup Karo, Red Label, and one-third cup water. Chill well.
- 2—Combine one cup cooked, stoned prunes, one cup orange sections, one cup diced apple with one-half cup Karo, Red Label, and one-third cup water. Chill.
- 3—Combine one cup pitted white cherries, one cup diced peaches, one-half cup shredded apple, one-third cup Karo, Red Label, two tablespoons water. Chill.

A Choice Recipe for Chinese Onion Omelet

- | | |
|---------------------------------|--|
| 3 cups chopped, raw onion | 3 tablespoons Argo or Kingsford's Cornstarch |
| 1/2 tablespoon Karo, Blue Label | 3-4 teaspoon salt |
| 1/4 cup Mazola | 4 eggs |
| 1-8 teaspoon pepper | |

Put the Mazola in a medium-sized frying pan, add the Karo and onion and cook until the onion is yellowed and tender, stirring often. Add the salt, pepper and cornstarch. Beat the eggs light, pour in the hot onion mixture and drop by generous tablespoonfuls into a good-sized frying pan containing enough heated Mazola to barely cover the bottom. Fry first on one side, then the other, like pancakes, and serve.



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PRICES

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1000 Sheet Tissue Toilet Paper	7 rolls	49c	Nut Margarine	3 lbs.	65c	California Navy Beans	3 lbs.	19c
Blue Ribbon Malt. The big No. 3 can	Special	79c	Market Day Raisins	4 lb. bag	35c	Sweet Pickles	Pint	20c
Matches — Carton of six boxes (Saturday Only)		15c	Gunpowder Tea in bulk, per lb.		45c	Bulk Peanut Butter	2 lbs.	35c
Queen Anne Flour—Guaranteed hard wheat. 49 lb. sack		\$1.99	Argo Corn Starch	3 Packages	29c	Hill's Bros. Blue Can Coffee, 1 lb. pkg.		39c
Salt—8 lb bag		15c	Mazola Oil	Pints	25c	Fancy Lemons, large per dozen		25c
Best Creamery Butter. Special per lb.		44c	Best Blue Rose Rice	3 lbs.	19c	Full Cream Cheese	2 lbs.	49c
2 lbs.		87c				Pure Cane Sugar	10 lbs.	59c

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Apricots, Loganberries, Red Currants, Black Caps, Raspberries, Domesticated Wild Blackberries, Etterberg Strawberries. Get our prices by the crate.

Cane Sugar, per sack, \$6.25 and \$6.45
25 lb. Sacks Fruit Sugar \$1.85

Our Meat Department

Order your meat along with the groceries and have it come on the same delivery and on one account. An especially fine lot of hens and fryers for this week-end.

Medium Hens	35c lb.
Heavy Hens	38c lb.
Plump Fryers	45c lb.

All Dressed and Drawn

Saturday Features

Van Camp Baked Beans, medium 6 for	63c
2 for	32c
erto, 3 bottles for	85c
Hollywood Ginger Ale per dozen	\$2.15
Cliquot Club per dozen	\$2.45
per case	\$4.75
H. H. Canned Grape Fruit 3 for	85c
Lipton's Coffee pound	49c
Lipton's Coffee 3 lbs.	\$1.45
Fairy Soap 6 for	25c
Libby's Salmon tins	95c
3 Kellogg Corn Flakes or Post Toasties	25c

Bakery Department

The best possible materials, women with years of experience in home-baking, a modern electric oven, all go to make the most delicious cakes and pastry.

Angel, Sunshine, Prune, Lady Baltimore, Nut, Mocha, Chocolate, Coconut, Loganberry, Apple, Rhubarb Pies

Delicatessen

Ready to serve meats of many varieties

Salads, Cottage Cheese, Sweet and Dill Pickles, Ripe and Green Olives, Relishes, a great variety of cheese, sandwich spreads, Pickled Pigs Feet, Boned Chicken

3 Argo Corn Starch
25c



YOUR LUNCHEON and YOUR SUCCESS

What you provide for Luncheon determines the afternoon's success—

Your husband's—the children's—your own.
If the meal is "too heavy"—you will feel drowsy.
If it is "too light"—nervous, irritable, tired.
If well-planned—it will carry you through.

For the mother-at-home, with children up to ten years, a simple luncheon is enough—a cream soup, with buttered toast or biscuits and butter, fruit, and a simple sweet like Southern Gingerbread, Scotch Cup Cakes, etc.

If the man is employed indoors and comes home at noon—serve a substantial dessert like Fruit Fritters, Doughnuts with Karo, or Pie.

If he is very active—working outdoors—add a cheese, meat or fish dish.

Company luncheons can be easily prepared by supplementing the regular luncheon with one or two other foods. You may be planning to serve Quick Celery Soup with Croutons, bread and butter, Grilled Apples and Drop Spice Cookies. Serve "Quick Rolls" instead of bread, add an egg and Anchovy Salad, with Savory Mayonnaise, top the apples with Fluffy Fruit Sauce—serve daintily—and it will delight every guest.

Salad dressings of all sorts will keep for weeks if made with Mazola. Salad ingredients can be on hand. Karo is always ready—to serve plain with Waffles or Hot Biscuits—or to be made into Quick Sauces. "Company" should mean Joy—not Work.

Box Luncheons for outdoor workers should contain food equivalent to that of a substantial home meal. Provide hot soup, coffee or cocoa in a hot-cold bottle. If for indoor workers, who are not hungry, make the foods as dainty as possible.



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174 N. COMMERCIAL

AT DIRECTOR'S

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Real good Bacon Backs, per pound	25c
Real good Beef Pot Roast, per pound	15c
Real good Pure Lard, 3 pounds	35c

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