

EXIT

by Harold Bell Wright

SYNOPSIS: Bruce Carey wants Pierre Donovan to invest in mining. He has the money. His mother, Horriet, has left for his theatrical training. But Tony Latorre urges the workaholic Pierre to continue her work on the stage, abandoned after her husband, Roy Donovan, had deserted her and her child, and Bruce, his stepson. His own stage work-ground inspires Tony to write a play depicting Pierre's life as it might be should he yield to the advice of Bruce and Horriet. Pierre, father of Bruce's wife, Ann, Pierre, who has been living with them, is about to leave for dramatic school when Tony calls to say good-bye. As he reads the play to Ann, Horriet and Bruce appear, their determination to see Pierre to his play.

Chapter 18

BRUCE'S ENTRANCE CUE

AS Bruce turned toward Tony with a look of studied insolence, Ann went to the foot of the stairs and called: "Pierre, oh, Pierre! Supper's about ready."

"Comin'," shouted Pierre, and the next minute he ran joyously into the living room.

"Hello, everybody," he called. "How's the bookkeeping, Pa? Every little old balance balancing?"

Martin, Ann and Old Tony laughed, but Bruce turned away in disgust.

"All but 39 cents, Pierre," said Martin.

"Too bad—naughty little 39 cents," Pierre returned. Then burlesquing a man of big business, he addressed Bruce. "Ahem! And what is your opinion of the Wall Street situation today, Mr. Carey?"

Again the three laughed. But Bruce said in a tone of disgust, "Aw, cut the comedy, will you? You're not so funny."

Pierre bowed, burlesquing a court jester, and in the manner of a grandiloquent Shakespearean actor, replied: "I pray thee pardon thy poor fool, sire, an my antic fall to pieces, I'll trade cap and bells for an interest table, though methinks to make a money juggler of a mountebank were a sorry jest."

Martin, Ann and Tony laughed again. But Bruce cried angrily, "For Pete's sake lay off, will you? Then to Ann, 'Come on, Ann, why don't we eat?' He seated himself at the table.

Ann brought dishes of food for the table while Pierre, going to Old Tony, said, "I'm awfully glad you came over this afternoon, Father Tony. I'm going to miss you like the devil, but I'll be thanking you for all you've been to me. He threw his arm around the old actor's shoulders.

Ann paused to gaze at them sympathetically. Martin, too, watched them with interest.

"Well," barked Bruce impatiently, "are you folks coming to supper or not?"

Ann looked at her husband and father with anger and shame. "Bruce!" she exclaimed in an undertone, "how can you be so rude?" The turned and said heartily, "Come, Father Tony, you'll have supper with us, of course."

Pierre echoed the invitation raptly, but Bruce and Martin were hospitable and he said, "I'm sorry, Ann—'d like to, but I'd better not stay this evening." To Pierre he added passionately: "You are really going in the morning, Pierre?"

Pierre patted him on the back reassuringly. "Sure as the sunrise, Father Tony."

Ann gave him his hat and Pierre went with him into the hall. The old actor turned and with fine dignity said: "Good evening, Ann, good evening, Bruce, Martin."

Bruce and Martin returned gruffly: "Goodby."

Pierre, gaily taking his seat at the table, looked questioningly at the painfully silent Ann to Bruce and Martin. It was very evident that the harmony of his little family was strained. But Pierre's spirits were too high to be subdued and, partially for that reason, partially from sympathy for Ann, he exerted himself to relieve the tension.

"Ah!" he cried melodramatically, "Hot biscuits, as I live! By all the gods I swear, there's no skill like to confure up such cookery. How shall I, in New York, live without my Lady Ann's hot biscuits?"

Bruce groaned, but Ann and Martin laughed.

"Better change your mind about being an actor," said Martin. "Tendin' soda fountain ain't such a high-minded job, but soda jerks eat regular, which is more than most actors do."

"Soda jerk!" cried Pierre. "Spare me, good sir, 'tis a part I do not crave to play." More seriously he continued: "But the role has advantages, friends. My time at the soda fountain has not been wasted. An

actor, you know, must play many parts."

Pierre rose and in the manner of a showman announced: "With your kind permission, I will present the master artist of the soft drink fraternity."

Throwing his napkin over his arm with a magnificent gesture he approached Ann. Then bending over and offering an imaginary menu, he murmured: "Does madam desire to order something, please?"

"I'll have a malted milk chocolate, with egg," laughed Ann.

With another bow, the waiter said, "Yes, madam. I thank you, madam," and going to an imaginary soda fountain he proceeded with a flourish to mix the imaginary drink which he then, with an elegant gesture, placed before the lady. Then turning to Bruce and Martin, with a bow, he asked: "And what would the gentlemen like, please? I have sweets for the sweet, and nuts for the nuts."

"Aw, cut it out!" shouted Bruce. "You act like a darned half-wit."

"Yes, sir, thank you, sir," returned the bowing waiter. "And now, if you please, observe the wretched amateur."

By this time Ann and Martin were heartily enjoying the exhibition, and even Bruce was becoming interested. Following the applause, in which Bruce joined in a half-hearted way, Pierre presented various well-known characters as they patronized the soda fountain.

When the various characterizations were finished, the audience of three applauded vigorously and Pierre bowed his thanks.

As they rose from the table, Bruce asked heartily: "I've got to hand it to you, kid, when it comes to acting. Then, as he went into his bedroom, he added: "Don't go away. I want to see you."

Pierre and Ann were alone. Ann stood gazing at the young man with more adoration than she realized. "Oh, Pierre," she said slowly, "must you go away to that school to study acting? Why don't you go on the stage now? I have never seen an actor who could compare with you!"

Pierre laughed boyishly, pleased with the compliment, but remembering that Ann knew nothing of the art of acting.

"I have a long way to go before I can attempt a part in a real play," he returned seriously. "I know I have something, because Father Tony says so, and because mother used to say that some day I would be a real artist—but mothers are that way."

"But, Pierre, surely Father Tony knows—he was an actor himself. And Father Tony says your mother was the most wonderful actress he ever saw."

Pierre continued: "When I played kiddie parts on the stage, mother used to say that the most important thing is the actor's exit. A lot of people hold that an actor's entrance is all important, just as some folks are always bragging about their families and all that. But it's the actor's exit lines—the way he leaves the stage that establishes the character."

"Take Jesus, for example," he continued reverently. "Jesus didn't make much of an entrance—born in a manger, in an old cow shed! But look at his exit. It impressed His divine character upon the whole world for all time and eternity."

With agonized face uplifted and arms extended as on a cross, Pierre acted the crucifixion, while Ann, under the spell of his acting, unconsciously assumed the attitude of a worshiper.

Then Pierre said: "Just before mother died she talked about her 'exit' and made me feel that death was no more than stepping off stage into the wings after playing your bit. And she said that when she had made her exit she would be standing in the wings. That's why I've got to go to school and make myself the kind of actor mother wants me to. That's why I can't give up my school money to Bruce or to any one else—not if I knew it would bring me millions. You do understand, don't you, Ann?"

Ann impulsively moved closer to him and, putting her hands on his shoulders, said: "I do understand, Pierre dear! Of course you must be true to yourself, my Pierre. No matter what Bruce or my father says you must not think of letting Bruce have a penny of your school money for his gold mining scheme. You won't will you, dear?—It would be wicked."

Neither Pierre nor Ann noticed that Bruce was standing in the doorway to his room watching them and listening to her words.

Asked to what she attributed the apparent increase in crime among women, Miss West said: "Two things are to blame. Our educational standards, which teach girls only a smattering of this and that, do not fit her for their particular circle of life."

"They see their neighbors getting an easy living off the dole and imagine they also should have an easy living."

"Then, too, there is the desire of the girls to do things for 'kicks' they get out of it. Really the girl criminals of today are far different from those of a few years back."

"Today they're smarter and better dressed. They make our work harder, for none suspects the reasonably well-educated girl of criminal tendencies."

Mail Tribune ads are read by 20,000 people every day.

Clever Housewife Looks To Other Lands for Hint On Dishes New to Palate

By the Bureau of Home Economics U. S. Department of Agriculture.

Hot weather isn't particularly conducive to inspiration or invention, particularly in cooking which always has to be done where there is a fire—a process of literally carrying coals to Newcastle, and hot ones in the bargain. There comes a time in every cook's life when she has tried all the dishes ever thought of and when there seems to be nothing new under the sun. At such a time the bureau of home economics, U. S. department of agriculture, suggests an excursion into the cookery lore of other countries. The Orient, the Scandinavian countries, Europe and Asia—all have interesting national dishes that are delightfully new to the average American palate.

At first glance—or taste—the ingredients may seem as foreign as the name by which the dish is known, but a closer inspection usually reveals familiar meat and vegetable standbys. If strange ones are included, there are usually similar products on the home markets. The clever cook knows when to substitute. Most of the differences in the dishes of other lands result from seasonings and tricks of cookery. Native dishes are inexpensive, as a rule, and easy to make. The recipe of the Armenians and Turks are especially good examples. Their casserole of lamb with eggplant and leeks could be duplicated any place in this country without difficulty. Yet its taste is distinctive.

When the onion has no place in one of these national family dishes, there is usually a hint of garlic, a dash of cayenne pepper, or pinch of unexpected sugar which accounts for the subtle and foreign flavor. Naturally, this does not refer to the costly and delicious concoctions achieved by chefs in world-renowned restaurants. Great chefs devise dishes complicated in preparation and content. Such cooking demands trained and experienced hands and heads.

The Danish people frequently boil several vegetables together in the same pot, but they—like the cooks of other nations—caution against overcooking. They suggest boiling until "just tender," so the vegetables will be firm as when they grow in the garden. The Orientals, too, are gentle reminders, and they also caution against covering the green vegetables while they are cooking, to prevent the color from changing.

As one goes southward the cooking seems to get richer. Southern Europe usually prefers more sweets and spices than do the northern countries. The Spanish, for instance, prefer their meats cooked with spices and sweets. Consequently, our southern hams and those served south of the Pyrenees are similar.

Sour cream can not usually be included on a discussion of low cost foods, but frequently it is a home produced food for persons in the country. In that case it could be added to dishes after the manner of the Russians, French and Basques, who use it with soups and with fruits, and as a spread for hot cakes.

Many native dishes of foreign lands, however, call for the use of the oven. So, for a hot weather suggestion, we have gone to the Orient for a dish which is not, in fact, native to China, though most of its ingredients are found in true Chinese dishes. It has one decided hot weather advantage—it can be cooked entirely on top of the stove. And even with the Occidental substitutions it has the tang of Oriental cookery, and is prepared according to the method invented by the Empress Dowager Hoay Se, about the year 1800 B. C.

Confucius is perhaps best known for his philosophical teachings, but he left the Chinese another heritage in scientific principles of diet which they follow to this day. Confucius said that there should be about one-third as much meat as

meat gravy, with creamed meats, curries or chop suey. A softer, more moist product may be obtained by cooking rice in a double boiler, fireless cooker, or waterless cooker, using about two volumes of water to one of rice. Rice so prepared is desirable for croquettes, patties, rice ring and any dishes in which the rice grains are to be held together. One cup of uncooked rice yields about 3 1/2 cups boiled rice.

Special Recipes

AMERICAN CHOP SUEY

By Julia Lee Wright

Should you be seized with the desire to give a Chinese luncheon or dinner, you need not fear it cannot be put over successfully. To serve a meal strictly "in character" no bread, salt, beef, coffee or dairy products will be used. For bread, the Chinese use rice, the salt is supplied by the Soy Bean Sauce, and as the row was held sacred in ancient times, dairy products were just omitted. However, Chop Suey, as we know it today, is too elaborate to be really Chinese in origin, and we now use beef and pork as well as chicken in making it. The characteristic appearance of the dish may be maintained by taking care to cut the meat and other ingredients into narrow strips. By this way, Soy Sauce and even bean sprouts in cans are now available from almost any grocer.

MENU FOR ONE DAY

- Breakfast: Cooked cereal, Milk, Coffee (adults), Milk (children)
- Dinner: Pork Chop Suey with Rice, Tea, Cookies.
- Supper: Raw fried or cottage fried potatoes, Buttered yellow squash, Milk for all.

RECIPES

- Pork Chop Suey.** 1 1/2 to 2 cups shredded cooked lean pork, 2 tablespoons fat, 1 green pepper, shredded, 2 cups shredded onion, 2 cups shredded celery, Salt to taste, 2 cups meat broth or thin gravy, 1 teaspoon cornstarch, 1 tablespoon cold water, 2 cups sliced raw Jerusalem artichokes or radishes, 4 tablespoons soy sauce. Brown the meat lightly in half the fat and remove from the skillet. Cook the pepper and onion in the rest of the fat a few minutes. Add the celery, meat, salt, broth or gravy, cover, and simmer for five minutes. Mix the cornstarch and water until smooth, stir into the mixture, and cook for a few minutes longer. Add the artichokes or radishes, or substitute for 1 cup of sliced peanuts. Add soy sauce in sufficient quantities to give the desired flavor and then salt to taste. Serve with hot thick rice. (This recipe serves 5 persons.)
- Boiled Rice.** 1 cup rice, 2 quarts boiling water, 2 teaspoonful salt. Cook the rice over to remove any foreign materials, wash in hot water and drain. Add to the rapidly boiling, salted water, gradually. When all has been added reduce the heat to maintain gentle boiling, and cook with the utensil uncovered until the rice grains are tender (until no hard center is felt when a grain is pressed between the thumb and finger). Drain at once, and rinse by pouring hot water through the rice on a colander or sieve to remove loose starch and separate the grains. Drain. The rice should be well cooked with the grains whole and free from stickiness. Brown rice is cooked in the same manner as white rice except that after boiling gently about 30 minutes, it is covered and allowed to simmer until the rice is cooked through and the water is absorbed. Reheat rice for serving by steaming it in a colander or sieve over boiling water, steaming only long enough to heat through. Rice for two days' servings can be boiled at one time, and reheated easily when needed. Left-over rice combined with other food materials makes a variety of appetizing dishes. Serve boiled rice instead of a starchy vegetable with butter or

Paris Styles

By Mary Knight

United Press Staff Correspondent PARIS, July 11.—(UP)—A poet once said, "Fashion is just dress, and a source of much distress as to what to wear, and where to go and the proper way to comb one's hair..." and it is to the last word of the little rhyme that we shall turn our attention for the moment.

Antoine, Defosse, Emile and Calou—the world's greatest coiffeurs—say that a woman's hair should be arranged to match the type of dress she is wearing, which means that it can seldom be done the same way. Emile makes the dress, by framing the face in some curve. This type is good with a hat or without, because the curls are low on the neck at the back and come out sufficiently on the cheek to be visible at all times. Calou proves that modern tresses can be as classical as in the days of the early Greeks. He achieves his effect with an irregular line around the face, flat in front, but fluffing at the sides and with soft indentations around the head, terminating in turned-back points.

Antoine makes new transformations harmonizing with dress styles—old-fashioned, sleek, soft, distinction, youthful or mature arrangements for the evening. And he stresses the mature because, "Nothing is more ridiculous than for a middle-aged woman to affect a 16-year-old girl's hair dress. She is far more attractive if she looks and acts her age," is his comment.

Defosse favors a youthful line obtained by two indentations in front, short "quiches" showing the ears, and two or three rows of curls right at the nape of the neck.

Classified advertising gets results.

FLAVOR OF UNUSUAL COFFEE DELIGHTS THE MOST CRITICAL

Rare Goodness Results from Hills Bros' Patented Controlled Roasting Process

Some of the world's most critical people have tasted Hills Bros. Coffee, and declared it the finest. Not only that—they continue to drink Hills Bros. Coffee. For its flavor never changes!

A remarkable roasting process is responsible for this. It is called Controlled Roasting—invented and patented by Hills Bros. As the accuracy of the hour-glass depends upon an even, continuous flow... a little at a time... so the wonderful, uniform flavor of Hills Bros. Coffee is produced by this patented process that roasts evenly, continuously... a little at a time.

The advantage is simply this: Every berry is roasted to perfection—something bulk-roasting can't guarantee. Furthermore, the flavor never varies—something else bulk-roasting can't guarantee. But Hills Bros. Coffee is produced by this patented process that roasts evenly, continuously... a little at a time.

In order to preserve this deliciousness, Hills Bros. pack their coffee in vacuum cans. Air, which destroys the flavor of coffee, is removed and kept out of these cans. Ordinary, "air-tight" cans won't keep coffee fresh. But Hills Bros. Coffee can't go stale. Order some today. Ask for it by name, and look for the Arab-trade-mark on the can.

Hills Bros. Coffee, Inc., San Francisco, California. © 1931

Style Chats

Sleeves may fling a mean ball bottom from the looks of the early fall clothes. There's a whiff of the old times in the new dress sleeve silhouette with a suggestion of the bell in the oversleeve and a softly wrinkled under-cuff that about the wrist done in another fabric. The under-sleeve very often may match the collar or scarf in fabric. A regular leg of mutton sleeve is somehow getting a little mossy now anyway, and this new double sleeve idea smartly replaces it.

In wraps, the sleeve stylings are set in versions achieving bulk below the elbow, while for coats the contour is simpler, with stress laid on fabric manipulation as frequently as upon the mode of fur trimming. Elbow cuffs or deep cuffs terminating at the elbow are marked trends.

Next time you ENTERTAIN

serve this new, dainty, flavorful appetizer. So easy to prepare! White Star Tuna is inexpensive and always fresh. For 18 years the preferred brand because only the best is packed.

WHITE STAR TUNA CUP
1 can White Star Tuna... 25¢
12 stalks green asparagus
1 cup Thousand Island dressing

Break Tuna slightly with a fork. Mix it with the dressing. Line wider of cocktail glasses with bits of asparagus and sections of tomatoes. Place Tuna in center of glasses.

Be sure when ordering the famous Pineapple Potato donuts to specify BECK'S, otherwise you might buy an imitation as they have been imitated in color and wrapper.

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WHY SHOULD ANY MAN OR WOMAN HAVE GRAY HAIR

Nature Will Keep Your Hair Youthful Shade and Free of Gray

LIFELESS GRAY HAIR REGAINS OLD BEAUTY

Everybody knows if color glands and hair roots are healthy and active, the hair will continue indefinitely a rich, natural color entirely free of gray or streaked locks.

A doctor several years ago asked himself this question: If I can stimulate digestion, liver, heart, etc., with a tonic, why not rub a stimulating lotion into the scalp that will revive those inactive glands so nature in her own natural way will resume putting plenty of pigment into the hair tubes—surely the hair will then resume its original beautiful shades of youth regardless of user's age or previous condition of their hair.

REMARKABLE DISCOVERY The doctor's search led to endless experiments. He didn't want a dye or tint, and it, of course, must be harmless even if a person used it many years. Under the name of Lea's Hair Tonic anyone may now purchase the tonic he finally perfected. For several years hairdressers, scattered over the country, have been using it. Results are so nice and gradual men used it too. It doesn't stain the scalp, and at a test one need only apply it to some small spot a few days to watch results. Shampoo as often as desired.

Most people are first induced to try Lea's for gray hair but it primarily was intended as a tonic to put the scalp, hair roots, pigment glands and hair in a healthy, vigorous condition. Of course with a healthy scalp comes a change in appearance of hair and a restoration of the natural shade of brown, red, black, auburn, or blonde. There are some three thousand shades of color in human hair—no dye expert can paint one's hair as quickly as nature. Lea's merely stimulates nature to renewed activity, puts nature back on the job, you might say, and the tint she imparts to your hair, once the scalp, roots and glands become healthy is natural. What is more beautiful or becoming than nature's own choice of shades to match your eyes, complexion and build?

SEE WHAT USERS SAY ON THE RIGHT

If a reader desires to try Lea's Hair Tonic on guarantee of complete satisfaction they should get a bottle at drug store or pin dollar mail to this advertisement and send to Lea's Tonic Co., Brentwood, Md., for generous size bottle, full directions.

Experts cannot detect the use of Lea's Hair Tonic.

"Two years or more I have used Lea's Hair Tonic. It is wonderful. Results are by and by. My hair was naturally a natural youthful color. Just an application now keeps my hair and scalp condition," writes Joseph Ber, 2114 Virginia Ave., Washington.

Read article on left above—then obtain \$1.00 drug store. Simple time use at home. No bother. Few drops on finger tip into scalp at night works magic. If drugist has send dollar to Lea Hair Tonic Co., Brentwood, Md.

Los Angeles User Says That Tonic Does All That Is Claimed and More

"I suffered with dandruff, itchy scalp and my hair was premature-

ly gray—a detestable gray—writes Miss M. A. 1502 1/2 W. Adams St., California.

Then about two years ago I learned of this Lea's Hair Tonic and used it. My hair began changing away to the lovely color which was my original color and my hair is in perfect condition. It all and more than that. Thousands of men and women use Lea's Hair Tonic and close friends and relatives use it. Simple with each bottle for use. Read what another user says.

HER HAIR WAS DRY FELL OUT IN HANDS

Dandruff, Itchy Scalp, Gray Hair Worries This Lady

NEW TONIC FIXES HER HAIR

My hair was streaked, lifeless. Dandruff also and natural curl was when I began using Lea's Tonic. Now after using Lea's Tonic is gone, hair is growing thicker and it is luxuriant and has come out," writes Mrs. P. B. 28, Clippert, Washington.

"I'm tired of my hair and condition of my hair. It's so simple to use. It should be without Lea's Tonic."

Read the article on the left above—then obtain \$1.00 bottle of your drug store. Simple time use at home. No bother. Few drops on finger tip into scalp at night works magic. If drugist has send dollar to Lea Hair Tonic Co., Brentwood, Md.

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Delight in "Kick" Lures Uneducated Girls Into Crime

LONDON (AP)—British educational standards and the lure of the modern misadventures with a "kick" in them were blamed by Maude West, Scotland Yard woman detective, for the increase in feminine criminals.

Miss West testified in the trial of three well-dressed girls convicted of petty larceny.

"For some time the detective said, 'We've suspected this sort of thing of a ring of girl burglars in the outer sections of London because many of the robberies netted only women's finery and gaudy.'"

Asked to what she attributed the apparent increase in crime among women, Miss West said: "Two things are to blame. Our educational standards, which teach girls only a smattering of this and that, do not fit her for their particular circle of life."

"They see their neighbors getting an easy living off the dole and imagine they also should have an easy living."

"Then, too, there is the desire of the girls to do things for 'kicks' they get out of it. Really the girl criminals of today are far different from those of a few years back."

"Today they're smarter and better dressed. They make our work harder, for none suspects the reasonably well-educated girl of criminal tendencies."

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Fresh as vegetables from the garden

WHAT A satisfying thing to know that when you open your package of Snow Flake Soda Wafers anywhere, at any time, that they will be flaky—delicious—all ready to serve and oven-fresh.

PACIFIC COAST BAKERIES NATIONAL BISCUIT COMPANY "Uneda Bakers"

Don't ask for crackers, say **SNOW FLAKES** ... IN THE FAMILIAR RED PACKAGE

Next time you ENTERTAIN

serve this new, dainty, flavorful appetizer. So easy to prepare! White Star Tuna is inexpensive and always fresh. For 18 years the preferred brand because only the best is packed.

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1 cup Thousand Island dressing

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SPECIAL for SATURDAY

Beck's Fresh PINEAPPLE DONUTS

Regular 25c **20c** SPECIAL

At your favorite grocer or Beck's Bakery

Sliced for Convenience

BECK'S Malted Milk SLICED BREAD is more convenient for sandwiches and toast and safer for the children.

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