

Woman's Realm / Social and Personal / Fashions / Literature

SILVER SEAL PURE CORN STARCH

Another of the 100 SILVER SEAL Pure Food Products

VICTORIA JUNIOR RED CROSS PRESENTS CONCERT

The "Princess Alice" Junior Red Cross Branch of the Senior Red Cross of Victoria, presented an enjoyable variety concert in Victoria Hall on Saturday, April 12th. Proceeds were in aid of the Junior Red Cross Soldiers and Crippled Children fund. The Vice-President, Lyman Wood, a pupil in grade seven, presided in a very capable manner. Following is the program:

Opening Chorus "I am a Canadian"

Recitation, Alan Boswell.
Solo, Lyman Wood (encored).
Monologue, "Jittery Jimes" — Kathleen Macdonald.
Duet, "The King is Still in London" (encored) — Madge Thomas and Annie Keough.
Recitation, Kenneth Miller.
Harmonica Solo, David Boswell (encored).
Duet, "Curing an Invalid" — Solo, Alan Boswell (encored).
Recitation, Marguerite Macdonald.
Sale of Candy for Young People's League.
Exercise, Madge Thomas and Annie Keough.
Vocal Solo, David Boswell.
Exercise, Alan Boswell and Audrey Thomas.
Highlanders Exercise, Madge Thomas and Annie Keough.
Singing Recitation, Audrey Thomas.
Closing Chorus, "Carry on Keith".
Accompanists, Mrs. Keith Boswell and Mrs. Howard Wood.

Lemon Juice Rheumatic Checks Rheumatic Pain Quickly

If you suffer from rheumatic, arthritic, or neuritic pain try this simple inexpensive home recipe. Get a package of Juice Prescription from your drug store. Mix it with a quart of water, add the juice of 4 lemons. It's easy and pleasant.

You need only 2 tablespoonfuls two times a day. Often within 48 hours—sometimes overnight—splendid results are obtained. If the pains are not quickly relieved and if you do not feel better, Juice Prescription will cost you nothing to try. Your money refunded if it does not help you. Juice Prescription is for sale and recommended by Jenkin's Pharmacy and other leading druggists.

There is no one science of agriculture; it is made up of many sciences.

STEP UP YOUR Social Sparkle



—with this new "Perk-Up" Cream!

Have you noticed when you come from the hairdresser with your nails gleaming and your hair beautifully done, that you feel like a new woman... more poised, surer of yourself?

Well, the same thing is true when it comes to your complexion! If your skin looks exquisitely clean... if it has that wonderful feeling of freshness and radiance, it "steps up" your sparkle! You're more animated, more charming, more popular! That's why we say, try Noxzema's new Double-Action Cold Cream! Because it's more than a grand cleansing cream; it not only cleanses your skin thoroughly, but, because it contains Noxzema's stimulating medication—it has a glorious FRESHENING action as well!

Big 1¢ Sale! This new Cold Cream for only 1¢—with regular 35¢ Noxzema. At drug counters.

FILLIE THE TOILER — ROMANCE RATES NO RANKING!



Living & Leisure

The Woman's Realm

HANDS

Generous hands are needed much. Hands that give, with kindly touch, Comfort, beauty, sunshine fair To the needy everywhere.

Hands that every day unclose, Showering sweetness like a rose, Will not long unfilled remain— God will send them gifts again! —Care Ritchie.

PLANKED MEATS

Planking the main dinner course dresses up the simplest meal. Try the savory meat loaf planked next time you serve it. Bake the loaf first place on the plank, surround it with small cooked onions, tomato halves sprinkled with buttered crumbs, and mounds of mashed potatoes, season and place in oven until potatoes are crumbed tomatoes are lightly browned. Garnish with parsley and serve with a crisp, green salad.

TIPS ON WASHING

Almost everything can be washed if you know the right way. Here are some pointers for you. Satin and crepe evening shoes can be washed by wiping with a damp cloth dipped into soap flakes; wipe the soap off with a clean damp cloth and let the shoes dry in a normal temperature. Soft toys can be actually washed in warm soap flakes, rinsed thoroughly and allowed to dry naturally. They will take several days if they are of the stuffed variety. That slip-on corset of yours can be washed at home, too. Rub dry soap flakes into any very soiled parts and then squeeze the corset through lukewarm soap suds, brushing with a soft nail brush on the soiled parts, rinse in three lots of lukewarm water, roll in a towel to get rid of extra moisture and hang, with weight evenly distributed, to dry. Easy, isn't it, when you know how? Your silk lampshades can be put bodily into soap suds, swished about, then rinse them, pat as dry as possible with a towel and allow to dry. Parchment and wax can be sponged clean from soap suds and then rinsed with a cloth wrung hard out of clear water; wipe them dry.

STAINED GLASS WINDOWS

While German bombs are shattering the priceless stained glass of England's Churches, British craftsmen in that country are patiently creating new examples of their art. These are not for their own churches, which must wait until after the war but for churches overseas, where they will earn valuable exchange, to turn into weapons for use against the destroyers of Britain's own places of worship.

Now on the way to New York is the fifth of a series of six windows, each 40ft. by 12ft., for the Church of the Heavenly Rest, Fifth Avenue. Mr. James Hogan, its designer, worked for his work on Liverpool Cathedral used a multitude of small rich and darkly glowing jewels. In designing windows for churches overseas British stained glass experts have to visit the spot and study the strength of light, which is much greater in the United States, South Africa, Australia, and so on, than in New Zealand. This calls for the use of deeper colours and richer treatment than is required in Britain.

Since the outbreak of war, Mr. Hogan has designed clerestory windows for the fashionable New York church of St. Thomas, as well as windows for the churches of St. Thomas's Menasha (Wis.), Bethesda-by-the-Sea, Palm Beach, Florida, and St. Albans, Washington (D.C.). Others have gone to St. Paul's Church, Huntley in New Zealand and St. Boniface's, Germantown, South Australia.

The total value of the work exported in the first year of the war was about £15,000 — the price of three Spitfires.

IRONWORK REQUIRES PROPER PAINTING

More practical iron work has replaced the iron dog and love-seat of former years.

Today modern homes use metal for porch railings, gates, fences, and lighting fixtures and a decorative trim. The problem of painting, however, remains the same. Iron and metal work, unless otherwise protected, needs paint not only for appearance's sake but to protect it from corrosion.

If the surface to be treated is new, it is necessary to apply a metal-primer coat full body. This should be followed by two coats of good paint in selected color. If the primer coat has been applied at the place of manufacture, only the last two coats are needed.

REPORTER'S SHOW 12,470 EMPLOYERS IN CANADA SHOW 1,328,207 PEOPLE AT WORK ON MARCH 1, 1941, AN INCREASE WITH RETURNS FROM 1,889 EMPLOYERS WHOSE STAFFS AGGREGATED 1,109,443 PERSONS ON MARCH 1, 1940.

Gross revenues of Canadian railways during 1940 reached the highest point since 1930, amounting to \$424,820,629 as compared with \$363,325,824 in 1939.

DON'T BE DULL ABOUT COSTUME

In your perfectly praiseworthy desire not to violate good taste in any way, don't become just plain dull-looking.

It is a mistake that altogether too many women still make, devote the new love for colour and the distinctive pieces of costume and jewellery that are capable of giving an air of originality and sophistication to an otherwise ordinary looking outfit.

Avoid the threat of dullness by dramatizing an outfit with contrasting accessories.

Make your plain, well-fitted black dress unusual by the necklace or clip that you wear with it. Get a heavy piece of jewelry (a bracelet, perhaps) with a "tailored look" and see how much it does for a simple little suit.

Or get your sophistication with your colour and a hat that sets it off. If it's the first of your costume is icy-like, you can get by with, in fact, you will need, a hat that is anything but conservative.

Don't overlook, either, the bright note that is added by a nail polish that is a flashing contrast to the monotone of your fall suit of coal.

Keep this in mind when you are putting an outfit together: You want to look like a lady, yes. But not a dull, unimagined lady.

You want to look like a lady with ideas—and original ones, at that.

GREENFIELD SCHOOL

Report for March:

Grade X—1. Zita MacKinnon; 2. Reta Sullivan.
Grade VII—1. Eric Hynes; 2. Eric Sullivan; 3. Louis Hynes.
Grade V—1. Louise Naddy; 2. Reta Hynes.
Grade IV—1. Selma Trainor; 2. Velma Halloran.
Grade III—1. Laura MacKenna; 2. Terrance Trainor.
Grade I—1. Sylvia Sullivan; 2. Jean Hynes; 3. Wilbur Naddy.
Perfect attendance—Zita, Evelyn, and Laura MacKenna; Reta and Jean Hynes; Velma Halloran; Frances Dunn—Teacher.

SOFT ENOUGH FOR A FACIAL TISSUE

PUREX is soft-absorbent—Pure white.

Distributor: Macgregor Paper & Bag Co., Ltd., St. John's

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By Westover



IT SAVES DOLLARS IN MY KITCHEN

Barbour's ACADIA BAKING POWDER

Kind to Your Budget, Because you Use Less.

TESTED RECIPES

- EGGS—ECONOMICAL AND SATISFYING**
- An important place on the marketing list should be given to eggs. Fresh eggs are an appetizing, healthful food for children and adults. They are easily and quickly prepared either as the main dish of any meal or in combination with other foods for dessert.
- Eggs are graded according to Government standards of quality and size. In order of quality the grades are: Grade A1, Grade A, Grade B, Grade C.
- The Consumer Service Section, Marketing Service, recommends the following tested recipes:—
- SCALLOPED EGGS**
- 1 cup milk
1 cup sugar
2 tablespoons butter
2 tablespoons flour
1-8 teaspoon salt
4 eggs, hard cooked
4 slices buttered toast
- Melt butter. Add flour. Cook until frothy. Add milk. Slowly stir until thickened. Add chopped egg whites and salt. Pour over toast. Press egg yolks through a coarse sieve. Sprinkle over sauce. Reheat in oven.
- CARAMEL SPANISH CREAM**
- 2 cups milk
1-2 cup sugar
1-2 tablespoons gelatine
1-4 teaspoon salt
1-2 cup boiling water
1-4 cup cold water
3 eggs
1 tablespoon butter
- Soak gelatine in 1-4 cup water. Melt butter. Add 1-4 cup sugar. Stir constantly until golden brown. Add 1-2 cup boiling water. Stir until sugar is dissolved. Add salt, milk and remaining sugar. Bring to boiling. Pour over well beaten egg yolks. Return to stove. Stir until mixture coats the spoon. Add soaked gelatine. Cook 1 minute. Pour over stiffly beaten egg whites. Mix thoroughly. Pour into wet mould. When set, turn out.

And remind me to order Quaker Puffed Wheat and Puffed Rice

They're "SHOT-FROM-GUNS"

RICE-EGG CASSEROLE

1-2 cup rice
1 cup milk
1 tablespoon butter
1 tablespoon minced onion
1 teaspoon minced celery (stalk of leaves)
1 cup grated cheese
1 cup milk
Salt and pepper

Hard cook eggs. Cook rice in boiling salted water until tender (allow 8 cups water). Drain well. Melt butter. Add onion and celery. Cook until clear. Add milk. Bring to boiling. Put 1-2 rice in a greased casserole. Slice eggs and arrange on rice. Add remainder of rice. Pour milk-cheese mixture over. Bake 25 minutes at 350 deg F. Serves 6.

EGGS IN BASKETS

4 slices fresh bread
4 eggs
Salt and pepper

Remove crusts from bread. Butter and press into small muffin pans, buttered side up. Bake until corners are crisp and brown. Break 1 egg into each cup. Season and return to the oven until egg is set.

BREAD EGGS

1 cup stale bread cubes
2 tablespoons butter
3 eggs
2-3 tablespoons milk
Pepper

Cut bread in 1-2 inch slices then in cubes. Brown bread in melted butter. Beat eggs until light. Add milk, salt and pepper. Pour over bread and fry until set and browned. Cold. Serves 4 or 5.

Good Recipes For Rainproof Whitewash

For the finishing spring touch there is nothing more effective or inexpensive than whitewash on cement and boundaries, fences, borders, garages, and other outbuildings in the line of vision. Persons are often deterred from using whitewash on buildings out of doors through fear of spoilage by rain, and there are many who do not care to use whitewash on cement and boundaries, fences, borders, garages, and other outbuildings in the line of vision. Persons are often deterred from using whitewash on buildings out of doors through fear of spoilage by rain, and there are many who do not care to use whitewash on cement and boundaries, fences, borders, garages, and other outbuildings in the line of vision.

For several years, the Dominion Experimental Farms have recommended two recipes for a rainproof whitewash both originated by the Experimental Station at Scott, S.S.K. The water of whitewash for outdoor buildings is made up in the following proportions: 100 lbs. of hot water, and add two pounds of salt and one pound of sulphate of zinc dissolved in two gallons of water. To this add two gallons of skim-milk. An ounce of alum improves this wash but it is not essential. If the whitewash is required for metal surfaces subject to rust the salt should be omitted.

The recipe recommended for the disinfectant whitewash is as follows—dissolve 50 pounds of lime in eight gallons of boiling water. To this add six gallons of hot water in which two pounds of salt and one pound of alum have been dissolved. A can of lye is added to every 25 gallons of the mixture. A pound of cement to every three gallons is gradually added and stirred thoroughly. The alum prevents the lime from rubbing off, the cement makes a creamy mixture easy to apply, and the lye is added as a disinfectant. A quart of cresol disinfectant to every eight gallons would serve the same purpose as the lye but if a pure white wash is desired the lye is preferable.

If a real snowy whiteness to whitewash is desired it can be obtained by adding a very small quantity of washing blue.

Amateur Glamour Girl

(By JOSEPH CHADWICK)

CHAPTER XXIX

Michael, Tonia and Halloran, after a two-hour search for Charlie Porter, finally gave up.

"It's no use," said Michael. "We have looked everywhere. The only thing left to do is to go back to the hotel and see whether he has returned there while we've been looking for him."

When they reached the hotel, however, and called Charlie's room, there was no answer. Then they had him paged, but without result.

"Well, there's a little restaurant," said Michael. "I'll be back and take you to dinner. All right?"

"All right," said Tonia.

When she went upstairs to her suite, she found a note saying that Sally had gone to dinner with Jim Kirby. She smiled, hoping that Jim was following her advice in regard to Sally.

She changed her clothes and had just finished, when the phone rang. It was Michael. "Sally, I'm delayed here at the plant. Could you drive out and pick me up? By the time you get here, I ought to be through. There's a little restaurant near by where we can eat."

"That suits me, Michael."

"Okay. Call for me at the administration building."

Tonia drove out to the plant in Sally's little coupe. She found Michael waiting for her on the steps of the administration building.

He climbed in beside her. "I've got Gordon, the FBI man, looking for Charlie Porter," he said. "If he can't find him, nobody can."

"He hasn't found Donovan," Tonia reminded.

"That's true, but Donovan is taking pains to keep hidden. Your friend Charlie isn't—or shouldn't be—Michael gave her a questioning glance. "Incidentally, just who and what is Charlie Porter?"

"Oh, he's just an old friend. He's in the insurance business."

"I don't suppose there's any chance that he knows Donovan and might make a deal with him over those plans?"

"Heavens, no! Charlie's very small town. He doesn't know anybody like Donovan."

As Tonia drove through the factory grounds to the gate, she noticed that all the buildings were aglow with lights. Michael told her that the plant was on strike and that he had to fill orders for military planes.

The near-by restaurant to which he took her was a modest place patronized chiefly by employees of the factory.

As they sat down at a corner table, they saw Lieutenant Craigie across the room. He smiled and their order, he rose and came to their table, bringing his coffee with him.

"Mind if I join you for a minute?" he asked. "It's been a long time, you know, for a stranger in a strange land."

"Sit down, Lieutenant. Glad to have you," said Michael. "I suppose you do get lonely."

"Father!"

"Have you made any friends in this country?" asked Tonia.

"Only the chap I've met at the plant," The Englishman sighed. "I'd much rather be back in London. Hate being here in a soft spot where my friends are in the thick of things."

He looked over his coffee while Michael and Tonia ate. Tonia noticed that he kept slanting his eyes at her. She didn't like his eyes. They were too coldly blue, too penetrating.

Finally, he said casually, "I understand those stolen plans have not yet been recovered. Nuisance, what?"

"More and more, Tonia disliked him. It seemed to her there was something phony about him.

He glanced at her again, then said to Michael, "If Miss Martin knows what she did with the plans, why should there be any difficulty in recovering them?"

"Oh, we know where they are," said Michael, "but the party who has them doesn't realize their importance, and we're having some trouble locating him."

"I see," the lieutenant paused, then said, with a laugh, "Perhaps Miss Martin here is a spy and is pulling the wool over your eyes, Shane!"

Michael gave him a cold stare. "Just a joke," said Craigie, laughing again. "My humor is no cleverer than yours, what?"

Tonia said lily, "Oh, but you are clever, Lieutenant. You've guessed my secret—I am a spy. I've sold the plans. I was paid thousands for them."

Craigie smiled weakly. "Really?"

"Now if you had offered me more for them, I'm not in the market," Craigie continued to smile, but his eyes didn't. He rose. "Well, I must be leaving alone. Good night, Michael stared after him.

"I'm beginning to think the lieutenant is a bit dense between the ears," he said.

"Not on your life, Michael!" said Tonia. "He's only pretending to be dumb. Take it from me, Lieutenant Craigie is smart. I don't like him, and don't trust him!"

(To be continued)

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LIGHTER CAKES are Better Cakes!

The Extra-Fine Texture of Swans Down Cake Flour Gives Added Lightness To Every Cake

For lighter, more tempting cakes, use Swans Down. Made only from soft Canadian winter wheat, ground by the Swans Down controlled milling process and then sifted and re-sifted through silk till it becomes 27 times as fine as ordinary flour. Swans Down is an ideal flour for cake-baking. Because of its uniformly fine texture, softness and consistent high quality, Swans Down gives every cake added touches of perfection—the marks of better baking.

Recipes for the 9 Most Popular Cakes are on the Package

Needlecraft—For The Home

It is just as important to be well dressed about the house as it is when you go out. This button-front frock will keep you looking pretty and neat all day long while going about your daily tasks. The raised waistline is slimming and there is ample waist fullness to be comfortable no matter what you are doing. A soft cotton print is the ideal fabric and a bit of ruffling at the neckline and on the pockets adds a feminine note to a utilitarian frock. Buttons down the front are an additional feature that you will like because it makes the dress easier to launder.

Style No. 2766 is designed for sizes 16, 36, 28, 40, 42, 44, 46 and 48. Size 36 requires 3 1-4 yards of 39-inch fabric with 2 yards of ruffling.

TO THE WANDERING ISLANDER

Do you miss your native home, And the fields you loved to roam In an ecstasy of childhood hopes, And fears?

Don't you long to hear the breeze, Sighing thru the maple trees, As your memory reviews those vanished years?

Don't you long to leave the cold, Empty-hearted foreign fold, And reclaim that cherished homestead near the sea? Where the red clay gently clings, And the crickets gaily sing, Vying with the merry droning of the bee?

And when winter's piercing sting Thru your scanty garments fling, Don't you long for comfy, homespun soft and warm?

And how friendly neighbors told Of adventures, wild and bold, As around your cozy fireside they swam.

There's enough of clean amusement here, For your declining years. You can live without great wealth or pomp, or style.

Don't you see the Union Jack, Waving to you to come back To your childhood home on fair Prince Edward Isle?

—Mary Catherine Christy.

Send Twenty (20c) coin is preferred for Pattern. Write plain your Name, Address and the style number. Be sure to state the size you wish.

Style No. 2766 Size

Name

Street Address

City

Province

NEW LOWER PRICES!

PERFECTION COCOA

1 lb. now 27¢

1/2 lb. now 15¢

Quality Unchanged!

THIS COUPON WORTH FIVE CENTS on the purchase of a 1 lb. tin of Perfection Cocoa at your grocer's advertised price, if presented by June 30, 1941. Clip, fill in and cash at your grocer's today.

Signature

DEALERS: The Rowntree Company will allow you 5¢ for this coupon, if presented on or before July 15, 1941. Sign below to certify that you have allowed customer five cents on this coupon in accordance with terms of offer.

Dealer's Signature