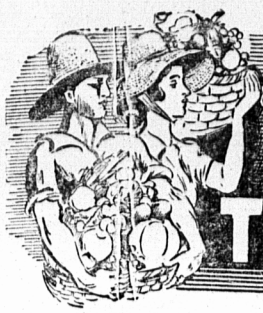


Plan Your Thanksgiving Feast with these VALUES



Let Us Help You Prepare for the Long THANKSGIVING WEEK END

- SHIRIFFS CRANBERRY JELLY 12 Oz. Jar --- 25c
- HEINZ TOMATO KETCHUP 14 Oz. Bottle --- 19c
- DOMESTIC SHORTENING 1 Lb. Pkg. --- 13c
- SURPRISE SOAP Each 5c. 10 for --- 45c
- CROWN BRAND CORN SYRUP 2 Lb. Tin --- 21c 5 Lb. Tin --- 47c

- Bordens Evaporated MILK 16 Oz. Tin 9c. 3 For --- 25c
- EATONS BULK COCOA, Lb. --- 15c
- Eatons Sunglo COFFEE, Fresh Ground, Lb. --- 35c
- TOMAHAWK PEAS 16 Oz. Tin Each 9c. 3 For --- 25c
- Australian PEACHES 15 Oz. Tin 13c. 2 For --- 25c
- Lynn Valley Golden Bantam CORN 16 Oz. Tin 9c. 3 For --- 25c
- EATONS BULK TEA, Lb. --- 55c
- Mephisto WAX BEANS No. 2 Tin Each 9c. 3 For --- 25c
- McCreadys Sweet Mixed PICKLES 28 Oz. Bot. --- 29c Or Mustard
- Campbells TOMATO SOUP, Tin 10c. 2 For --- 19c
- Island Brand CHICKEN Boneless 7 Oz. Tin --- 23c

- McCREADY'S Chow-Chow 28 Oz. Bot. --- 25c
- QUAKER PUFFED WHEAT Pkg. 9c. 3 For --- 25c
- LYNN VALLEY WHOLE BEE TS 16 Oz. Tin 13c. 2 For --- 25c
- SHREDDED WHEAT Pkg. 12c. 2 For --- 23c
- ROWNTREES COOKING CHOCOLATE 1/2 Lb. Cake --- 17c

- QUALITY MEATS and POULTRY**
- RUMP ROAST BEEF, Lb. --- 18c
 - RIB ROAST BEEF, Lb. --- 21c
 - ROLLED SHOULDER ROAST, Lb. --- 23c
 - COOKED HAM, Lb. --- 49c
 - BREAKFAST BACON SLICED, Lb. --- 29c
 - FRESH PLATE RIBS, Lb. --- 15c
 - CORNED PLATE RIBS, Lb. 12c. 2 Lbs --- 25c
 - BOLOGNA SLICED, Lb. 18c. 2 Lbs --- 35c
- ALSO CHICKEN AND FOWL

- FRUITS and VEGETABLES**
- HEAD LETTUCE, Each --- 18c
 - ISLAND CELERY, Head --- 10c
 - CRANBERRIES, Lb. 13c. 2 Lbs. --- 25c
 - SWEET POTATOES, Lb. 12c. 2 Lbs. --- 23c
 - CHOICE TOKAY GRAPES, Lb. --- 16c
 - LEMONS, Dozen --- 39c
 - SUNKIST ORANGES, Med. Size Doz. --- 33c
 - RIPE TOMATOES Lb. 7c. 4 Lbs. --- 25c
 - NO. 1 ONIONS Lb. 4c. 5 Lbs. --- 19c

- CANADIAN CHEESE Lb. --- 19c
- FIRST GRADE CREAMERY BUTTER Lb. --- 29c
- ISLAND LOBSTER 6 Oz. Tin --- 27c
- LONDON CORN STARCH Pkg. --- 10c
- GILCHRIST JELLIED FRUIT CAKE 26 Oz. Cake --- 25c

THE CANADIAN STORES LTD

Thanksgiving Dinners

For Thanksgiving more than ever—it's the meat that makes the feast a success. Be sure you're getting the finest quality poultry for this year's feast—get it here, where you're sure of the best at less cost.

Choice Meats in Tenderloin, Sirloin and Rolled Ribbed Roasts at lowest prices.

Milk-fed Chickens whose tender meat will fall apart at a touch of a fork. Our customers say so.

You know your dinner will be a real success the moment you select one of our fancy, high quality ducks.

J. M's MEATS
MARKET BLDG.
PHONE 81

Dressings For Thanksgiving Poultry

CHICKEN OR TURKEY DRESSING
Dried bread soaked in cold water, 1 large onion chopped, three beaten eggs, salt, pepper. Mix and place around or on top of browned fowl. Dot with butter. Chopped celery or powdered sage may also be used.

SAUSAGE DRESSING
Make a bread dressing, adding onions which have been fried a golden brown in butter, then 1-2 pound sausage and one beaten egg and salt.

STUFFINGS FOR GOOSE OR DUCK
1 quart stale bread chopped
1-4 cup onion, chopped fine.
1-2 cup celery, chopped
1-3 cup butter.
1-8 tsp. pepper.
Moisten bread slightly with cold water, and mix all with melted butter. Do not stuff too tight.

SWEET POTATOES ON PINEAPPLE
Boil and mash 6 sweet potatoes. Add 1 teaspoon salt, 1 tablespoon sugar, 1-2 teaspoon paprika, 1-2 teaspoon nutmeg, 1-4 cup melted butter, 1-4 cup cream, and 1-4 cup sherry. Beat until fluffy. Fill onto 8 pineapple discs. Top with 16 marshmallows. Brown in oven.

CREOLE GLAZED ONIONS
Melt 2 tablespoons butter, add 1 pound small white pared onions, sprinkle with 1 tablespoon sugar, add 1 cup water and salt. Simmer 1 hour. Sprinkle with 1 tablespoon flour, cover, and bake 20 minutes.

CRANBERRY SALAD
Put 2 cups cranberries, 1 orange and 1-2 cup celery through food chopper. Boil together 1 cup sugar and 1-4 cup water for 2 minutes. Add 1 package lemon gelatin dissolved in 1 3-8 cups water. Combine and add 1-2 cup chopped blanched almonds.

ALLIGATOR PEAR WITH ORANGE SALAD
Peel and slice 4 oranges in thin circles. Arrange on salad plates with overlapping edges. Peel alligator pear, cut into balls with vegetable cutter. Place in center of salad, top with cherry. Serve following dressing on the side: Wash bite of pear left from the balls, add 1 cup mayonnaise, 1-2 cup whipped cream, 1 tablespoon lemon juice, 2 tablespoons marshmallow juice from cherries, blend. Add 1 cherry cut into bits.

Turkeys & 'Fixins'

Old traditions hereditary ways grow increasingly precious, and this is particularly true in the observance of Thanksgiving Day. So let's plan a fine feast—rejoice of early days—savory, delicious, bountiful! First of all, a recipe from an old cook book for roasting the bird.

TO ROAST A TURKEY
After drawing, washing, drying and singeing a turkey, stuff it with dressing, tie down the legs and turn under the wings, put into a roasting pan with a cup of water, put it in the oven and roast, basting often till done, which will require from 2 to 3 hours, according to the size. A 14-pound turkey will require 3 hours; a 10-pound one will use 2 hours. Boil the giblets until tender, mince them fine and add to the gravy, which is made in the pan after the turkey is taken out, by stirring in a tablespoon of flour previously wet with a little cold water.

TURKEY STUFFING
Half a loaf of bread crumbs without the crust, half a cup of butter (or some take finely chopped suet), 1 tablespoonful of powdered sage or thyme, half a teaspoonful of pepper, 1 teaspoonful of salt, and 1 or 2 eggs well beaten, a pint of onion juice, and a little liquor an dall particles of grit and shell removed, are nice added to the dressing.

ROAST DOMESTIC GOOSE
Stuff goose with desired dressing. Season outside with salt, pepper, and 1-2 teaspoon ginger. Rub over with soft butter and sprinkle with flour. Place in a roasting pan in hot oven with 2 tablespoonfuls fat dripping in the pan. If fowl is young and fat, have no water in pan; if old, add a little water while basting. Cover pan and brown fowl on one side, turn and brown on the other. Keep turning and basting every 15 minutes until fowl is tender, keeping pan closely covered all the time. Prick the fat skin with a fork from time to time to let out the fat. Roast from 1 to 4 hours or until the meat on breast and legs is tender to the touch. Skim most of the fat from pan, add 2 tablespoonfuls liquor and all particles of grit and a gravy. If goose is very fat, stuff with apple stuffing.

Quick Desserts

This is the time of year when entertaining. Planning is prompt. It is the rule. So be prepared with recipes for desserts that are easy to make.

ANGEL DESSERT
Scoop out center of good sized angel food cake. Fill with ice cream, cover with meringue made of 6 beaten egg whites and 6 table-spoons sugar. Place in oven until light brown, serve at once.

QUICK DESSERT
For each portion place a half peach, round side up, on a slice of pound cake. Spread whipped cream around the peach.

HEAVENLY HASH
1 cup whipping cream
1 3-4 cups pineapple diced
3 bananas, diced
1-2 lb. marshmallows
1 3-4 cups white cherries
1-4 cup sugar.
Drain diced pineapple and seed-

Thanksgiving Dinner BEGINS HERE!

RIX'S

- Choice Young TURKEYS, Lb. --- 28c
- Choice Spring GEESE --- 20c
- Milk Fed CHICKENS --- 25c
- Grade B CHICKENS --- 23c
- Island CRANBERRIES --- 2 Lbs. 23c
- Island CELERY, large, head --- 10c
- Island SQUASH or PUMPKINS, Lb. --- 2c

ENTER THE "MELODIES FOR YOU" PURITY FLOUR CONTEST

PURITY FLOUR
BEST FOR ALL YOUR BAKING

- 98 lb. Bag --- 3.23
- 24 lb. Bag --- 89c

LONGWORTH AVE. RIX'S GROCERY QUEEN STREET
Phone 1021 - 1022 Phone 1601 - 1602

Attention THRIFTY Shoppers

- PEACHES Last Shipment BUY NOW 79c
- TOILET TISSUE --- 3c
- ONIONS 5 Lbs. --- 12c
- LARD --- 10c
- BACON Sliced --- 28c
- CHIPSO With Sugar and Cream Set All For 30c
- IVORY 1 Large Cake Only 1c When You Buy 2 Large Cakes All For 21c
- CORN FLAKES Pkg. --- 7c
- SODAS 1 Lb. Pkg. --- 15c
- CELERY Large --- 12c

CUDMORE BROS.

EVERYTHING THAT'S GOOD TO EAT

Thanksgiving BAKERY Specials

FOR a truly delicious Thanksgiving Feast you have to have a truly delicious dessert. And because you'll be so busy cooking the rest of the dinner you'll be wise to get Thanksgiving dessert here. We've a marvelous selection of all baked goods.

Fruit Cake
Deliciously rich cake chock full of fruits and nuts. It's aged.

Mixed Cookies — Fresh Rolls — Doughnuts
Raisin Bread — Banana Cakes — Coffee Cakes

Tasty Pies
steaming mince and hot apple pies and fluffy lemon. Special.

FREE DELIVERY

Stewart's Bakery

161 Kent St. Phone 211
ORDER EARLY