



**DON'T DELAY . . . . ENTER TODAY!**

**\* FREE GIVEAWAY CONTEST \***

EASY TO ENTER - NOTHING TO BUY!

**GRAND PRIZE LIVE FREE FOR A WHOLE MONTH!**  
**WEEKLY PRIZES FREE GROCERY CERTIFICATES**

OBTAIN FULL PARTICULARS AT YOUR NEIGHBOR'S LUCKY DOLLAR STORE



48 OZ. TIN **37c**

ICING

**SUGAR**

EXTRA SPECIAL VALUE  
TAKE HOME SEVERAL PACKAGES  
AT THIS LOW PRICE.

**2 PKGS. 19c**

HEINZ

**TOMATO SOUP 4 TINS 47c**

OGILVIE QUICK

**ROLLED OATS 5 LB. PKG. 57c**

FAVORITE PANCAKE  
TOPPER  
OLD TYME  
MAPLE

**SYRUP**

16 oz. Bottle **29c**



12 OZ. BOTTLE **39c**

BARBOUR'S

PEANUT BUTTER

ATTRACTIVE

45 OZ. COOKIE JAR **\$1.15**

GANONG'S

TWO IN THREE MIX CANDY

Chocolate Creams Gums LB. **45c**



11 OZ. 2 bottles **49c**

BOSTON CORNED BEEF

LOAF

12 OZ. TIN **39c**

MEN'S ELASTIC WRIST WORK

GLOVES

pair **35c**

DR. BALLARD'S REGULAR DOG OR CAT

FOOD

4 TINS **49c**

WOMEN'S AND CHILDREN'S ELASTIC WRIST WORK

GLOVES

pair **29c**

BAKER'S

COCOANUT

2 8 OZ. PKG. **47c**

THE PERFECT BLEACH

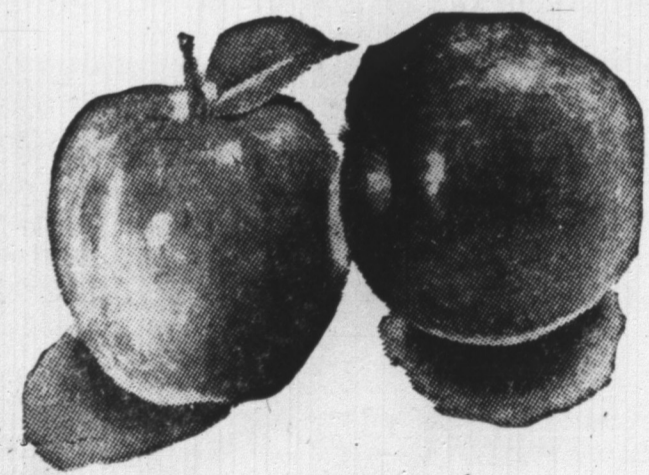
JAVEX

32 OZ. BOTTLE **29c**

**FROZEN FOODS**

PERFECTION ICE CREAM HALF GALLON **89c**  
 ZERO PAC PEAS POLY BAG 2 LBS. **55c**  
 FRESH FROZEN ORANGE JUICE TIN **29c**

**FRUITS VEGETABLES**



CRIMSON GREVENSTEIN

APPLES

5 LB. CELLO BAG

**45c**

SWEET JUICY SUNKIST

ORANGES

5 LB. CELLO BAG

**69c**

NO. 1 COOKING

ONIONS

2 LB. CELLO BAG

**17c**

CAPE COD

CRANBERRIES

1 LB. PKG.

**33c**

SUNKIST

LEMONS

6 FOR

**25c**

**STEWED CHICKEN**

Yield: 6 Servings

One 4 to 6 pound stewing chicken 1/2 teaspoon powdered garlic  
 1 quart water 1 tablespoon lemon juice  
 1 tablespoon salt 1/4 teaspoon powdered Thyme  
 1 teaspoon dry mustard 1 teaspoon shredded lemon peel

Flour

Mix water, salt, dry mustard, powdered garlic, lemon juice, powdered thyme and lemon peel in a deep kettle. Place chicken and all giblets, except liver in water. Cover. Simmer 2 1/2 hours or until chicken is nearly fork-tender. Add chicken liver and simmer 20 minutes more. Remove giblets. Cover tightly and continue simmering 25 minutes. Don't peek. Chop or grind giblets and save to add to gravy.

Remove cooked chicken to a warm platter. Thicken liquid remaining in pan with flour. Stir in giblets. Serve gravy with chicken.



**CHICKEN**

GRADE "B" CHICKEN

IDEAL FOR ROASTING OR TO USE IN OUR STEWED CHICKEN RECIPE. TRY ONE OF THESE DELICIOUS CHICKENS THIS WEEKEND AT THIS LOW PRICE.

**39c** lb.

**CHICKEN WINGS**

LB. **35c**

SWEET PICKLED (NECK)

SPARE RIBS

2 LBS. **29c**

SWEET PICKLED

COTTAGE ROLL

LB. **59c**

FRESH ISLAND

**LAMB**

LEG

**69c** lb.

FRONT

**39c** lb.

STEW

**23c** lb.



*Your Friendly Community Food Center*

