

# IT'S



AT NO OTHER TIME OF THE YEAR IS THE PRODUCE DEPARTMENT AT YOUR LUCKY DOLLAR FOOD STORE FILLED WITH SUCH A TEMPTING VARIETY OF FRESH FRUITS! SELECT FROM THE FINEST—CHILL—AND TREAT YOUR FAMILY TO REFRESHING SUMMER FRUITS.

# FRESH FRUIT

# TIME



YORK CHOICE DESSERT

**PEARS** 2 20 OZ. TINS **45<sup>c</sup>**

**CHEEZE WHIZ** BOTTLE **35<sup>c</sup>**

**PEANUT BUTTER** 4c OFF REG. PRICE **43<sup>c</sup>**

**LOAF** 12 oz. tin **45<sup>c</sup>** **TEA** lb. **69<sup>c</sup>**

**PUFFS** lb. **39<sup>c</sup>** **CHOCOLATES** 1/2 lb. **29<sup>c</sup>**

**CREAM PIE** pkg. **39<sup>c</sup>** **CHOW** 24 oz. btl. **43<sup>c</sup>**

**PORK ROAST** LB. **49<sup>c</sup>**

**COTTAGE ROLL** LB. **59<sup>c</sup>**  
Average Weight 2 to 3 lbs.

**BACON** lb. **53<sup>c</sup>**

**PORK CHOPS** lb. **55<sup>c</sup>**  
**BEEF** lb. **43<sup>c</sup>**

**BACON** lb. **69<sup>c</sup>**

**ORANGES** SUNKIST 5 LB. CELLO **79<sup>c</sup>**

**ECONOMY ONIONS** PICKLING 5 lbs. **29<sup>c</sup>**

**GRAPES** 2 LBS. **39<sup>c</sup>**

**FRESHNESS TOMATOES** PLUMP, RED 2 lbs. **33<sup>c</sup>**

**BANANAS** 2 LBS. FOR **39<sup>c</sup>**

**VARIETY** ONTARIO BASKET FRUIT, PEACHES, RED PLUMS, BLUE PLUMS, GREEN GAGE PLUMS, GOLDEN PLUMS, SILVER SKIN ONIONS, GREEN SWEET PEPPERS, RED SWEET PEPPERS, RED HOT PEPPERS, ISLAND CUKES AND CAULIFLOWER.

**HEINZ TOMATO JUICE** 48 oz. tin **39<sup>c</sup>**

**HEINZ TOMATO KETCHUP** 15 oz. bottle **31<sup>c</sup>**

**HEINZ VEGETABLE SOUP** 2 10 oz. tins **29<sup>c</sup>**

**KELLOGG'S RICE**

**KRISPIES** 9 1/2 OZ. PKG. **29<sup>c</sup>**

**SOAP** 4 CAKES **33<sup>c</sup>**

**ISLAND HONEY** NEW PACK pound tub **29<sup>c</sup>**

**MILL RIVER CLAMS** LITTLE NECK ISLAND PACKED tin **53<sup>c</sup>**

**BULK BEANS** YELLOW EYED 2 lbs. **29<sup>c</sup>**

**BET & CABBAGE RELISH** (Uncooked)  
1 qt. raw cabbage  
1 qt. cooked beets  
2 cups sugar  
1 tsp. salt  
1/2 tsp. pepper  
1/2 cup grated horse radish  
1 1/2 cups vinegar  
Chop the cabbage and beets (not too small); add all the other ingredients and stir. Ready to use in a few days.

