

Special Friday and Saturday Sale, Sept. 1 and 2

Fresh Dressed Broilers 31½c
Fancy Stewing Chickens 32c

Rapp Brothers

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 Our Special Blended Coffee, the lb. 25c

NOTICE—If you want our regular circular mailed to you, leave name and address at office. We deliver your order free

BEST ELGIN BUTTER 35c	FRESH CALF Sweetbreads 60c	UNEEDA BISCUIT pkg. 3c	Wesson Oil Pints 23¢ Quarts 45¢ ½ Gallon 85¢ Gallon \$1.60	Mazola Oil Pints 23¢ Quarts 45¢ ½ Gallon 85¢ Gallon \$1.60	Snowdrift Shortening 20c	CRISCO 20c	Pure Rendered Lard 2 lb 25c	Mayonnaise Dressing Pints 50c Quarts 40c	Good Luck Butterine 2 lb 39c	Delicia Nut Butterine 2 lbs. 39c	Monarch COFFEE 3 lb. can 91c
Beef	Veal	Pork	Lamb	Fruits and Vegetables							
Very best native rolled roast beef 30c	Leg veal (milk fed) at 24½c	Pork shoulders at 16½c	Hindquarter spring lamb 33½c	Bananas dozen 15c 25c							
Very best native sirloin steak 39c	Shoulder veal roast at 19c	Fresh spare ribs at 10½c	Forequarter spring lamb 17½c	Peaches basket 20c							
Very best native porterhouse 48c	Loin veal chops at 32c	Pickled spare ribs at 5c	Rib lamb chop at 42c	Pears basket 25c							
Fancy pot roast beef 12½ 17c	Rib veal chops at 28c	Pork tenderloin at 59c	Shoulder lamb chop at 25c	Tomatoes basket 15c							
Native round steak at 29½c	Breast veal with pocket at 16c	Pork chops at 19½c 35c	Breast lamb stew at 10c	Cantaloupes at 10c							
Native flank steak at 25c	Veal stew at 15c	Salt pork at 19c	Snider's catsup large 25c	Lemons dozen 37c							
Fresh ground beef at 20c	Boneless Brisket 32c	Fish	Queen olives large bottle 50c								
Plate beef at 5c	Corned Beef 25c	Fresh Lake Superior White Fish lb. 32c	Monarch catsup large bottle 25c								
Plate corned beef at 5c	Boneless sirloin roast at 25c	Fresh Lake Trout the lb. 29c									
Boneless rump corned beef 25c	MILLER AND HART BACON 29½c	Halibut steak at 35c									
ARMOUR STAR and MILLER AND HART HAMS 23½c			CALIFORNIA HAMS 18½c								

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FRUIT CHEAP; CAN PLENTY THIS YEAR
 PRICE OF SUGAR LOW TOO

Peach Peelings Make Delicious Jelly; A Few Helpful and Seasonal Suggestions to Housewives

By F. F. Rockwell, Horticultural Editor of "Farm and Fireside"
 This year should be a "red letter" year for the housekeeper's canning calendar.

There is really no excuse for any housewife who omits the canning of fruit from her fall program. Sugar has not been so cheap for a long time, and when you can buy twenty-five pounds for a dollar you can ask nothing more from the sugar trust!

The fruit crop, moreover, has been more abundant than in many years past, and peaches, apples and pears can be bought for such a low price that canning really pays even if we do not raise the fruit ourselves. And those who do grow their own fruit, in addition to having plenty to sell, have ample left over to can and to make into fruit jellies.

The safest, surest and most scientific way of modern canning, of course, is the cold pack sterilization method, either with clothes boiler raising the filled jars on rack or small sticks, or with some of those splendid sterilization outfits that are now found on the market. How frequently do we find, nevertheless, that good, old-fashioned common sense cook, generally in the country, who proudly boasts of never having "lost a single jar" of fruit. And this wizard of a woman never dreams of sterilizing her jars, but merely trusts to thorough jar washing and new rubber rings and absolutely tightly screwed covers.

Whatever method you may employ, however,—though the novice in the art of canning and preserving will do well to stick to the thorough and sure sterilization method,—be sure to put up all the fruit you possibly can or make into fruit jellies this year.

Consider all the various ways in which you can use the peaches, for instance,—canned peaches, peach butter and peach jelly and peach syrup. Have you tried them all? Almost every housekeeper has canned peaches, but how about those other unusual ways of preserving them that will surprise the family and save every bit of the peach. As you cut the peaches for canning, you, if you are wise in the art of

canning, naturally only pick out those that are absolutely fresh and quite perfect for this purpose. This year save those that you would otherwise discard, and that are not quite "up to the mark" and set them aside and later prepare them for peach butter. All the preparation needed for this, is to cut out the bad spots carefully, remove the "fuzz" of the peach with a damp cloth, but not peeling them, and place them with a very little water in a preserving kettle. Stew them until they are absolutely tender. Put this mixture through a fruit press or colander, sweetening the pulp thus secured with a little sugar to taste, and boiling until it is thick and rich in color. It must be stirred constantly to prevent burning. Then pour into sterilized jars and seal at once.

Never throw away those precious peach peelings left after the peaches have been peeled and sliced for canning, but boil them down with a very little water and then put through the cheesecloth to make peach jelly. Peach jelly is not generally as thick a jelly or as firm as other jelly, but it will be greatly appreciated by the youngsters when they spread it on their bread. If you have cooked your peaches in a syrup before putting them into the jars, always boil down whatever syrup is left over and seal it up in sterilized jars for next winter's griddle cakes.

And when you can the pears this fall, do not forget to do up some "pear chips". There again, you can economize. By using this preserve the pears of second grade, that are not quite perfect enough for canning whole. Cut the pears into quarters, after removing the cores and skins, and slice the quarters thinly into crescent shaped bits. Boil these thoroughly in a heavy syrup flavored with a few finely cut lemon slices, and chopped up, candied ginger, which can be bought at high grade candy shops.

If quinces are to be had, a few will go a long way in making either jelly or canned fruit. Quince jelly is most delicious and is an easy jelly to make.

Grape jelly is equally desirable. And in this age of the Volstead Act there are few families who can afford to be without the refreshing grape juice to help make the summer heat bearable and to brighten up the festivities of winter. Cook the grapes most thoroughly, strain them, and cook the juice, heating it to at least 110 degrees. Pour it into sterilized bottles and dip each corked top into melted sealing wax, so that each bottle top is completely air tight.

It is a very good idea to send to your local county agent to procure the latest bulletin on canning and

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preserving and jelly making, or to Washington. Very often these bulletins contain useful hints that will aid even the most experienced housewife and cook.
 Some of those bob haired flappers differ from Uncle Rueben mostly in that they wear their whiskers on top of their heads.
 And if they don't get the industrial frosts settled before long, our leading statesmen won't be able to present any diplomas to the sweet girl graduates next June.

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