SHOP-EASY

SPECIALS GOOD
THURSDAY,
FRIDAY and
SATURDAY
OCTOBER
15, 16, 17

ENTER THE ROOSTER COFFEE
FRENCH MILLIONAIRE CONTEST

WIN A MILLION FRANCS
TO SPEND AND
Tickets for 2 to Paris
(PLUS A RENAULT "Dauphine" FOR YOUR ENTIRE VACATION IN BEAUTIFUL PARIS!)

Be a Rooster Booster

FOR FULL DETAILS SEE YOUR 'ROOSTER COFFEE' DISPLAY

ENTER TODAY

FLY FIRST CLASS VIA AIR FRANCE THE WORLD'S LARGEST AIRLINE — BOEING 707 IN SERVICE 1960

A WHALE OF A SALE!

★ **EGGS** GRADE A SMALL ..... 3 DOZ 95c

★ **CHEESE** KRAFT, CANADIAN MILD BULK ..... 55c lb

★ **SHORTENING** SNOWFLAKE, 3 lb. canister ..... ea. 89c

★ **MARGARINE** SOLO ..... 2 LBS 55c

..IN OUR PRODUCE DEPARTMENT

PRUNE-PLUMS ..... Case $1.99

TURNIPS ..... 2 LBS 11c

CARROTS 2 lb. cello bag ..... each 19c

BANANAS Golden Ripe ..... 2 LBS 45c

CUCUMBERS Field, Size Medium ..... 2 LBS 25c

ORANGE DRINK HAPPY HENRI, 48 oz. ..... 3 TINS 99c

SOUP TOMATO RICE, CREAM OF VEGETABLE NEW CAMPBELLS ..... 10 oz. 4 TINS 49c

TUNA FISH SLICED, BAY VIEW, 7¼ oz. ..... 2 TINS 49c

STRAWBERRY JAM 2 lb. Tins, Malkin's ..... each 59c

FRUIT COCKTAIL Aylmer, 15 oz. ..... 2 TINS 49c

PERFEX BLEACH 64 oz. ..... each 59c

TOILET TISSUE Westminster, Rolls ..... 4 FOR 45c

A WHALE OF A SALE — TERRIFIC VALUES ON THESE PROCTER AND GAMBLE PRODUCTS

CAMAY ALL COLOURS	SPECIAL SALE	3 BATH 4 REG.	39c 39c
COMET BLEACHES OUT STAINS	SPECIAL SALE	REG.	2 FOR 39c
SPIC & SPAN ONCE OVER - WORK'S OVER	SPECIAL SALE	GIANT	79c
CHEER WASHES WHITEST	SPECIAL SALE	GIANT	79c

GET CONTEST DETAILS IN OUR STORE

BIG PRIZES BIG PRIZES

LOOK FOR OUR DISPLAY OF THESE BRANDS

WITH THE WHALE (A WHALE OF A SALE) ON THE PACKAGE

A REAL SUNDAY DINNER!

ROAST BEEF AND YORKSHIRE PUDDING

Here is the Beef:

GRADE 'A'

RUMP ROAST LB. 75c

CROSS RIB

PRIME RIB

YORKSHIRE PUDDING

7/8 cup Five Roses Flour — 2 eggs
1/4 teaspoon salt — 1 cup milk
1 tablespoon melted butter

Sift salt and flour into mixing bowl. In a separate bowl beat eggs until they are thick, combine with milk. Make a hollow in centre of flour, and gradually stir in the milk and egg mixture. Add the melted butter. Beat hard for one minute, using a rotary egg beater. Pour some of the roast dripping into a shallow pan, heat in oven, then pour in batter to 1/2 inch depth. Place in a hot oven (450 deg. F.) and bake for 20 minutes gradually lowering the temperature as the baking proceeds.