WHIERCE CHAMBER
WANTS CENTRAL SITE
POR CONVENTION HALL
$\qquad$
$\qquad$
(Hats)


Frantz Premier Distributing Co.

## WATCHES FOR <br> GRADUATES SMITH ${ }_{\text {SINCE }}^{\text {MAREEET }}$ at 18 th

Razor Blades Re-Sharpened

## DREERRS

Lawn Requisites

|  |
| :---: | New springy rubber, with

its bounce and strength
preserved by our method
of curing, toughened and reinfored by our vulcaniz-
ing process and fortified Fmpire ires
 "Fiu' RED, it' an EMPIRE"
EMPIRERUBBER \& TIRE CO. Pultadelphis Branchr
322 North Broad Streot






NOATHWEBT GEOTION'
TRANEIT PLAN INDORSEAKENT




$\mid$ BOY KILLED IN FIGIT


From Our Satisfied Perry

## Customers

## A Viv Ham wonderfully simplifies menu problems

| It's a great convenience at this time of year to have a Viv Ham on hand ready for emergencies. A platter daintily covered with its inviting slices and garnished with parsley or cress-and there is the basis of a meal in a twinkbasis on a mear inge. <br> Mighty fine hams, every one-cured to the point of absolute perfection. If you really want the family ${ }_{\text {to }}$ develop an appetite, just boil and bake a Viv Ham. <br> 20 clb . <br> Delicatessen in wide variety Sliced Boiled Tongue, deliciOor Own Sliced Boiled Ham, <br> Fresh Smoked Sausage, 25ce lb. Lunch Roll or Meat Loaf, very Delicious Cottse <br> Deicicous Cottage Hams, 20 c lb. Extra 1b. ${ }^{\text {antra }}$ Fine Frankfurters, 21 e Sliced Boiled Corn Beef, 40c lb. Ham or Beef Bologna, 21c lb. Blood and Tongue Puding, ${ }^{2 \mathrm{c}} \mathrm{B}$ pound. <br> Cervalat, 48 cl lb . <br> Sliced Dried Beef, 48c lb. Liverwurst, Mettwurst, 22 c c lb lb. lb. <br> Potato salad, of the finest <br> Mayonnaise Relish, ${ }^{15 \mathrm{c}} \mathrm{Ib}^{\text {Ib }}$ <br>  Ramuefort, 50e libs Snappy Cheses, 10 c pkg, 65 varieties of choice che <br> Thos. Martindale \& Co. 10th \& Market <br>  |
| :---: |

 Children in Square of Whic
He Was Superine
P. R. R.

\section*{$\qquad$ <br>  <br> | Exonerated by Coroner's Jury From Charge of "Brutality" at Double Drowning. |
| :---: | <br> |  |
| :---: |

