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## British Atlantic Fleet Gets Orders

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## CHOUSTRITVIV SHONMEN RETURN

Former Employes on Sevora
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Make it with Pen-Je!! Even if the grapes are fully ripe, with
en-Jel it will "jell" just the same. Now you can do away with all the usual worry and uncertainty in making up your
No matter what kind of jelly you plan to put up-pineapple, rhubarb, pear, plum, peach, orange, or mint-be sure to use
Pen-Jel. It will only take, you 6 minutes to turn the juice
into bright sparkling jelly, delicate yet firm and upstanding.

## You Can't Fail With Pen-Jel

 It's Nature's own jelly maker, the very element in somefruits which causes their juice to jell. Pen-Jel is juat the fruits which causes their juice to jell. Pen-Jel is juat the
right combination of this purm fruit peotin-in dry powder form-the finest cane sugar, and tartness.
Makes delicious conserves and jams in 30 minutes, and it'e
wonderful for meringues and icingal Try it today with any wonderful for meringues and icingal Try It today with any
kind of fruit you happen to have on hand. Keeps indefinitely even after the package is opened. The most economical and
satisfactory way to make jelly of every kind. PENNSYLVANIA SUGAR CO.



