

THIS WEEK SECOND ANNUAL THIS WEEK
1914 FOOD EXPOSITION 1914
 READING TERMINAL MARKET - - DECEMBER 2-12

WE STRIVE CONSTANTLY FOR BETTERMENT
 A HIGHER STANDARD OF QUALITY
 A GREATER EFFICIENCY OF SERVICE
 A MORE ATTRACTIVE APPEARANCE

WILLIAM B. MARGERUM
General Victualer

Dealer in Finest Quality
 Beef, Mutton, Lamb, Veal, Hams, Bacon, Lard,
 Tongues and Provisions in General

Special Exposition Sale of Kingan's English-cured Bacon and
 Reliable Hams

Exposition days only { Sliced Bacon..... 24c
 Reliable Hams..... 19c
 Bacon by piece..... 23c

The Standard House for the Choicest the Market Produces

Stands 1000 to 1020 Tenth Ave., 913 to 921 Ninth Ave.

OFFICE, 28 to 35 Avenue A

Bell, 2702-2708 Filbert

Telephone Connection

Keystone, 258 Race



Children easily remember the name FRANKLIN and your Grocer can supply you with a Franklin Carton Sugar for every purpose—Granulated, Pulverized and Lump—packed in convenient 1-lb., 2-lb. and 5-lb. cartons.

The Franklin Sugar Refining Co., Philadelphia.

Tell the Children to ask for
**FRANKLIN
 CARTON
 SUGAR**

They will easily recognize the sealed dust-proof Carton with the head of Franklin on it and you'll be sure to get Clean, Pure Sugar—made from Sugar Cane.

See our exhibit at the Pure Food Exposition, in the Reading Terminal Market, December 6th to 12th. You will be interested in Raw Sugars, Sugar Liquors, Syrup and Refined Sugars.



Domestic and Imported
FRUITS AND VEGETABLES

Philadelphia's largest, most up-to-date and best equipped market. All kinds of rare fruits in and out of season.

We supply the Ritz-Carlton, Bellevue-Stratford, Adelphia, St. James, Walton, Racquet Club, P. R. R. Restaurant, Union League and other well-known institutions.

Our prices are reasonable, deliveries prompt, quality unsurpassed. Immediate attention to 'phone and mail orders.

DAVID H. SIMON
 READING TERMINAL MARKET

Bell—Filbert 4890-4891

Keystone—Race 2178-2363

**The Officers, Directors and Members
 of the Reading Terminal Market
 Business Men's Association**

take this occasion to thank those men of business and affairs outside of the market who have given their time, influence and efforts to make this, the Second Annual Food Exposition, a success. Also, the public that have filled our aisles, purchased our goods and been generous in praise of our efforts to instruct and please them, which after all is our final aim.

We shall hope to merit your patronage for many days, months and years to come, and to that end are striving to make the Reading Terminal Market, already the largest and most sanitary in the world, better, more attractive and more convenient for all.

The new, white, sanitary tile stands and our free Delivery Service are the most recent developments in this direction. We shall continue to improve—we shall never rest—and you will find that our future development will be far greater than our past.

**Hot House
 Specialties**

Selected, domestic and imported fruits and vegetables. You'll find us well stocked with every obtainable product in and out of season. Olive oil a specialty.

Prompt attention to phone and mail orders, and quick delivery anywhere. Rare fruits for banquets and dinner parties.

A. M. Repetto

Reading Terminal Market

STANDS 501 TO 511, 12TH ST.

(Second Door Above Filbert St.)

Phone—Bell, Filbert, 3372-3373

Is Your
 Country Sausage
 and Scrapple
 Government
 Inspected
 ?

Why Take a Chance?

Every pound of STRODE'S country sausage and scrapple is inspected by representatives of the United States Government.

A. Darlington Strode

Stalls, 423-431 4th Ave.

Reading Terminal Market

PHILADELPHIA, PA.

Residence, West Chester, Pa.

When It's Lunch Time—Think of Springer's

One trial and you'll be a Springer regular—you'll join the noon-hour lunchers on their way to good cooking. We cook according to home methods, do all our own baking and buy only Government-inspected meats. For over sixty years we have been making dinners and lunches taste good. If you want tasty dishes at reasonable prices, the place to go is

**Springer's
 Terminal Market Restaurant**
 12th and Filbert Streets



We Thank You

for your presence at this greatest of Food Expositions, and hope we may all be benefited by it. The display of Pure Sea Food is here every day, and you're always welcome. We guarantee quality, service and price, and we are aiming to this end. To hold a customer by quality and service, making you an asset to our business, not by the slender thread of low price. Our prices are consistent with our quality. When looking for quality and service,

Try Clifton's

Arch Street Wall

STALLS 1235 to 1253 Phone Connections

Reading Terminal Market

FISHDAY EVERYDAY



The quality of Steaks and Roast Beef depends on the selection of corn-fed, heavyweight cattle.

Fow—picks a dozen from 100 offered.

The shortest cut to peace in the home is to get the Fow habit.

Established Over 100 Years.

Oscar A. Fow & Son

CLARENCE B. FOW

Stalls 1234 to 49, Arch Street Side

Reading Terminal Market

Filbert's Philadelphia, Pa. Race 789

FREE DELIVERY SERVICE

You Do the Buying

Patrons of the Reading Terminal Market who live in West Philadelphia, on the Main Line of the P. R. R. as far out as Villanova, or on the Media Branch as far as Media, and the P., B. and W. Branch as far as Ridley Park, can now have their purchases delivered direct to their homes via the **Terminal Market Delivery Company, FREE.**

This Company has a fleet of new "White" Automobile Delivery Cars with uniformed men, making two deliveries daily in the above territories.



We Do the Delivering

Hampers will be returned and stored free. Order purchases sent to the receiving station of the "T. M. D." in the northeast section of the market. The Company will pack and deliver promptly.

When shopping elsewhere, bring your packages to the "T. M. D.," and they will be carried to your home.

TERMINAL MARKET DELIVERY CO.

READING TERMINAL MARKET, PHILADELPHIA

EXPOSITION OPEN UNTIL 5 P. M. SATURDAY

