

re-play of the Limerick championship tie, played at the Grounds, yesterday. The stages clashes were Ahane had taken the on to score 4 goals to 1 goal and 2 points at the interval. The saw Ahane pile up giving the scores read the final whistle.

brothers, O'Grady,rien and Herbert had s, while T. Murphny, M. Lyons had Eire

are fixed to meet the county semi-final, but as Ahane are to play Faughs (Dub- castle, County Antrim, xt, it is more than y will fulfil the latter

yesterday, St. Pat- d Knockane on the s 11 points to 1 goal e county senior foot- ship semi-final. At e city team led by a points. The winner's 9th Desmond Batt.

## Fluorous Hairs

ever without pain or guarantee) by Dia- hairs per hour. Dublin 15 Lr. O'Connell St. Studios. Office No. 7-day. Mrs. Martin Grafton Street. Miss visit the following:— ay, September 7th, Hotel.

Tuesday, September Cruise's Hotel.

Wednesday, September Imperial Hotel.

Thursday, September Royal Hotel.

Friday, September 11th, Hotel.

Saturday, September 5th, Hotel.

Sunday, September 8th, Hotel.

10 a.m. to 6 p.m.

**M. R. M. BERLIN AND FAMILY**  
ST DUBLIN STEPHENS GREEN, DUBLIN  
PLACE BELFAST

mises in County Limerick, as many will know it was formerly owned by the late Patrick O'Shea. Mr. Murray hails from Ballinasloe, the home of footballers and athletes.

## OBITUARY

—oo—

### MR. C. O'FLYNN.

It is with the deepest regret that we announce the death of Mr. Christopher O'Flynn, who died at his residence, 11 Prospect Villas, Limerick, on Thursday last, after a brief illness. The deceased was a respected member of the Typographical Association, and was employed by the firm of Mersss. C. Davis at the time of his demise. Of a very gentle and retiring disposition, his passing at middle age will be sincerely regretted by a large circle of friends and acquaintances, while deepest sympathy is extended to his widow and family. The funeral, which took place on Friday last from St. Michael's Church to Mount St. Lawrence Cemetery, testified to the esteem in which the deceased and his family are held.

The clergy in attendance were:— Rev. Dr. Cowper, Adm., St. Michael's, and Rev. J. White, C.C., St. Michael's.

The chief mourners were:—Mrs. Annie O'Flynn (widow); Messrs. Dennis, Robert, Daniel and Albert (sons); Misses Florence, Nancy, Peggy and Birdie (daughters); Mr. Gerald O'Flynn (brother); Mrs. J. Sims (sister); Mrs. G. O'Flynn and Mrs. R. Ryan (sisters-in-law); Mr. J. Sims and Mr. R. Anderson (brothers-in-law); Mrs. Denis O'Flynn, Waterford (daughter-in-law); Misses Delia and Clare O'Flynn, Tereasa and Gertie Sims, Mrs. Brown (neices); Miss N. O'Donovan, Mr. P. and J. O'Donovan (cousins).

### NATIONAL HEALTH SOCIETY

At the meeting of the Committee of Management of the National Health Insurance Society held on Wednesday, 29th August, Mr. Sean Clarke, Naomh Brigid, Stillorgan Road, Donnybrook, Dublin, a Trustee of the Society, was elected as Vice-Chairman of the Committee of Management for the ensuing year.

PRINTING.—When about to order Printing of any kind, ask at the LIMERICK LEADER Office for Quotations. 'Twill pay you to do so.

for cleaning between the the forks. The skewer so sufficiently soft to work ev will not scratch the surfac

### PICKLED PEARS

Pears make an excell pickle and the hard cook should be used for the Small fruit can be pee pickled whole and the la peeled, cored, and cut into eight whole sections.

2 lb. pears, 1 lb. suga 3 pint vinegar, 1 rounded ful each of whole cloves spice, small piece of root gi stick cinnamon.

Tie spices loosely in mu place in pan with the su vinegar. Heat without bo sugar is dissolved. Add f simmer in covered pan ti Drain off fruit and pack Remove spices and simme till slightly thick. Pour sy fruit and cover.

### ELDERBERRY CHUTNEY

2 lb. elderberries, 1 medi onion, 1 large apple, 1 tea peppercorns, 1 teaspoonfu allspice, 1 small bay leaf, 1 pint vinegar, 4 ozs. suga den syrup, 1 teaspoonfu small chillies.

Tie spices loosely in musl and stalk elderberries, and and chop onion and appi elderberries, onion, apple a in pan and simmer for 20 longer or till chutney is fai Pot and tie down when co

### A "SNACK" IN A HOUR

Called upon to produce snack for unexpected gu housewife may be up agai of a problem in these day an idea to keep some ho biscuits in an air-tight tin home-made "cut and com cake. Here is a useful re the cake: Mix together tw of self-raising flour, half teaspoonful of salt, half spoonful of ground cinnar a quarter-teaspoonful of nutmeg. Add six ounces ped figs, dates or other dr and four ounces of sugar. three ounces of slightly dripping, two eggs, an three-quarters of a teac milk. Continue to beat minutes, put the mixture greased and floured tin a in a moderate oven for a hour.

### HOME-MADE ROLLS

I always keep a supply home-made rolls in a tin 'arder, for I find them amongst friends who "d