

# MARKET PRICES

**Breadstuffs** Flour (bakers), 64/6 per sack; retail, 64/6 per sack; wholemeal, 62/- per sack; oatmeal, 5/- per stone; flake oatmeal, 5/6 per stone.

## LIMERICK MARKETS—Saturday.

**Butter**—2/4 per lb.  
**Hen Eggs**—3/- to 3/6 per doz.  
**Duck Eggs**—3/- to 3/6 per doz.  
**Chickens**—9/- to 12/- per pair.  
**Ducks**—6/- to 8/6 per pair.  
**Old Fowl**—7/- to 10/6 per pair.  
**Apples**—5/- to 7/6 per basket.  
**Cooking Apples**—3/- to 4/-  
**Potatoes**—8d. to 1/2 per stone.  
**Rye Hay**—160/- per ton.  
**Upland Hay**—105/- to 130/- per ton.  
**Carcase**—80/- per ton.

**Weekly Cattle Market** — There were 37 calves in market. They sold at from 7/6 to 80/- each.

**Bonham Market**—There were 279 bonhams in market. They sold at prices ranging from 70/- to 105/-.

## DEATH.

**SEXTON**—On Saturday last, 22nd September, at the County Infirmary, Limerick, Patrick Sexton, 8 Rossa Villas, Limerick (and late of J. & G. Boyd, Ltd.). Deeply regretted by his loving wife, family and relatives. R.I.P. Funeral took place yesterday (Sunday) from St. John's Cathedral to Mount St. Lawrence Cemetery.

## IN MEMORIAM.

**Kiely** (Twenty-eighth anniversary)—In loving memory of Michael Kiely, 4 James Street, Limerick, who died on the 24th of September, 1917. R.I.P. On his soul, Sweet Jesus, have mercy. Will those who think of him to-day A little prayer to Jesus say. —Inserted by his loving wife and family. Mass offered

mination of fried fish and ships, but there are many other ways of treating the excellent catches that we are now getting. The dishes below make an appetising change and particularly welcome when the fat store runs low.

## BAKED FISH WITH PIQUANTE SAUCE.

(4 or 5 persons).

1½ cod or similar fish, 1 dessert-spoonful vinegar, salt and pepper. Sauce Fish liquor, 1 pint of milk, water, 1 ounce of margarine, 1 ounce of flour, 1 level table-spoonful chopped parsley, 1 level dessert-spoonful finely chopped mixed pickle.

Wash the fish, sprinkle with the vinegar, salt and pepper and place in a greased baking-dish. Cover with margarine, or fat paper and bake in a moderate oven for about half an hour. Drain off liquor from fish, add the milk and make up to half pint with water. Melt the margarine in a small saucepan and stir in the flour. Cook for a minute or two without browning and add the liquid gradually, stirring all the time to keep smooth. Simmer for a few minutes and stir in the parsley and pickle. Season to taste, add any extra fish liquor that may have drained from the fish and pour over. Serve very hot, with potatoes and peas, beans or other green vegetables.

## CHARLEVILLE FAIR

The September fair was small with an improvement in prices, especially for strong cattle. Three year old bullocks made from £27 to £33; two year olds from £17 to £22; 1½ year old heifers for export, £16 to £19; good fat cows, £18 to £24; old cows for canning purposes commanded a good trade; strong old bulls sold fairly well; fat sheep, £5 to £5 10s.; store pigs, £4 to £6. Eighty wagons of stock were dispatched from the local railway station.