

SAFEGUARD YOUR HEALTH

Michigan traffic officers are attempting to cut down the death rate in this state from automobile accidents by sponsoring an accident-prevention campaign. The Michigan Tuberculosis Association is endeavoring to cut down the ravages of tuberculosis in Michigan by urging that all citizens undergo an immediate health

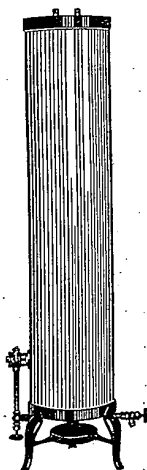
checkup and see if there are any symptoms of the dread disease lurking around. You can help in this work by having yourself and members of your family examined by a competent physician. Tuberculosis, if discovered in time, is curable. Don't take any chances—see your physician today. Let him decide.—M. P. B.

Set it through a want ad.



An Acre of Dirty Dishes Washed in Your Home Every Year

Only sizzling hot water can help you with this task. Hot water that quickly dissolves the cold greasy film and leaves your dishes sparkling and clean. Our special heater is always ready to help you with the dishes and other household duties—and when day is done gives you a warm, refreshing bath.



Consumers Special Gas Water Heater

We will buy your wasteful furnace coil. Get rid of this money-ender. We will give you a liberal allowance for your old coil or heater to apply on the purchase of this new low-cost Gas Water Heater. FREE TRIAL—Put one in on free trial. See why thousands are pleased. If not satisfied, we'll remove it without charge. Let us explain how easy it is to have this wonderful heater installed on easy payments.

\$5.00 Down

COME IN OR PHONE

CONSUMERS POWER COMPANY

CURRENT JELLY IS EASILY MADE

None Better Liked When Served With Meat.

(Prepared by the United States Department of Agriculture.)
Of the many good tart jellies which may be served with meat, there is none better liked than currant jelly. This jelly is especially easy to make because currants as a rule have so much pectin that a very brief cooking will give the jelly test—that is, the juice will sheet from the spoon, and one seldom has a failure. These directions for making currant jelly are furnished by the bureau of home economics:

Select firm fruit, wash it thoroughly, and remove the leaves but not the stems. Crush the fruit to start the juice and then heat it quickly. Cook, stirring constantly, from five to eight minutes, until the skins of the fruit are white. Strain through a thick cloth or three or four thicknesses of cheesecloth. Do not squeeze the bag, but press lightly to start the flow of juice as it cools. To each cup of currant juice add one and one-fourth cups of sugar. Stir until the sugar is dissolved, then bring quickly to the boiling point in a pan large enough to allow the quantity of juice used to boil rapidly. As a rule just boiling up once will give the jelly test, that is, the juice will sheet from the spoon. Remove the juice from the fire as soon as the jelly test is reached. Have ready hot sterilized jelly glasses and after removing the scum pour the jelly carefully into the glasses, taking care that the jelly does not drop on the inside of the glass near the top. Cover the glasses with cheesecloth. When the jelly has set cover with paraffin, rotating the glass so that a rim of the paraffin reaches the top of the glass. When this layer has hardened pour over it another layer of paraffin. Cover with the jelly glass tops or with paper. Label and store in a cool dry place.

Reliable Recipe Given for a Plain Spice Cake

Every housekeeper likes to have at least one reliable recipe on hand for a plain spice cake, which always seems popular at luncheon, for school lunch boxes, or to serve the afternoon visitor with a cup of tea. Here is a recipe vouched for by the bureau of home economics:

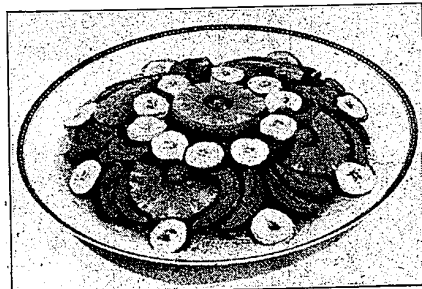
1 to 1½ cups sugar 1 tsp. salt
¾ cup butter 1 to 1½ tsp. cin-
3 eggs namon
1 cup flour ½ tsp. nutmeg
½ cup coffee ½ tsp. cloves
3 tsp. baking powder 1 tsp. vanilla.

Cream the butter and sugar, add the eggs, one at a time, and beat well. Mix and sift the dry ingredients. Add them to the liquid mixture. Add the vanilla. Bake either in a loaf or in layers. Ice with vanilla frosting.

Appropriate Dessert

A shortcake of any description is so hearty a dessert that a somewhat lighter meal than usual should precede it. When there is a scrub portion of potato or rice, some precooked meat to use up, or a meatless meal to consider, strawberry shortcake is an appropriate dessert. It should never be planned as the end of a long, heavy dinner, when the appetite has been fully satisfied before the sweet course is reached.

FRUIT GELATIN DESSERT FOR SUMMER



Dessert for the Summer Evening Meal Should Be Cool.

(Prepared by the United States Department of Agriculture.)
Cool looking foods for the summer evening are more tempting, as a rule, than those which come steaming to the dining-room and suggest the hot day. It may be necessary for practical reasons to have hot meat and vegetables, although the hearty course may easily be converted into a salad. Dessert, however, should be as cool and simple as possible, and prepared early in the day. Not only is time to chill it thoroughly and in that way make it more acceptable as a hot weather dish.

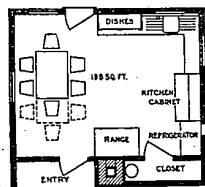
Nothing could be more tempting than a fruit gelatin for dessert. It must be made several hours before it is wanted to give the gelatin time to stiffen. The bureau of home economics gives the following combination of ingredients, but other fruits may be used in season. Allow one tablespoonful or ounce of gelatin for each three cups of material to be stiffened, during warm weather. In winter time, more liquid and fruit, up to one quart,

MAKING BEST OF LARGE KITCHEN

Made Convenient Without Structural Changes.

(Prepared by the United States Department of Agriculture.)
Space saving is the aim of the modern architect, who has produced various types of compact and convenient small houses. In some of these an idea is borrowed from the old-fashioned large, rambling farmhouse, where it was customary to eat all but formal meals in the kitchen. The convenience of serving meals close to the place where they are prepared is recognized in the popularity of the "dining alcove" or "breakfast nook," as it may happen to be called.

The large kitchen, however, may be made equally convenient without structural changes, if some of the equipment is rearranged. The dining table can be placed by itself on one side of the room, and all the work centers brought together in proper relation to each other on the other side. Farmers' Bulletin 1513, "Convenient Kitchens," by the bureau of home economics, shows several ways in which such changes in arrangement



Kitchen and Dining Room Combined—This arrangement is as Compact as Possible in a Large Kitchen.

can be made, and the floor-plan given herewith suggests one such grouping of work centers. Each part of this kitchen is well lighted by two windows, and almost all of those sitting at the dining table may look at a pleasant view through a window, rather than face the sink and work table. A folding screen might be used to cut off the strictly utilitarian part of the room.

In such a kitchen the work of the housewife will be appreciably reduced. All advantages of the extra alcove are obtained, and there is room for seating several additional persons when the farm work necessitates extra hands, as at threshing or harvesting season.

Gooseberry Jam for Use in Tarts or for Eating

When gooseberries are in season, it is a good idea to make a few jars of jam for use in tarts or for eating with crackers and cream cheese. The bureau of home economics gives the following directions for making it:

4 pounds goose- 4 pounds sugar berries.

Remove the stems or the "top and tails" from the gooseberries. Wash them well, then crush and cook until fairly tender. Add the sugar and continue cooking until thick. If the berries are ripe and not so acid three-fourths as much sugar as fruit can be used. Pour into hot sterile glasses or jars and seal, label and store in a cool place.

MICHIGAN BELL TELEPHONE CO.

Long Distance Rates Are Surprisingly Low
For Instance:

for \$2.20

or less, between 4:30 a. m. and 7:00 p. m.,

You can call the following points and talk for THREE MINUTES for the rates shown. Rates to other points are proportionately lower.

FROM FARMINGTON TO:	Day Station-to-Station Rate
BALTIMORE, MD.	\$2.00
CEAR RAPIDS, IA.	\$2.00
CHICAGO, ILL.	\$1.00
KNOXVILLE, TENN.	\$2.50
MADISON, WIS.	\$1.50
MARQUETTE, MICH.	\$1.50
NEWARK, N. J.	\$2.50
PHILADELPHIA, PA.	\$2.50
ST. LOUIS, MO.	\$2.50
WASHINGTON, D. C.	\$2.00
EVANSVILLE, IND.	\$1.50

The rates quoted above are Station-to-Station Day rates, effective from 4:30 a. m. to 7:00 p. m.

Evening Station-to-Station rates are effective from 7:00 p. m. to 8:30 p. m. and Night Station-to-Station rates, 8:30 p. m. to 4:30 a. m.

A Station-to-Station call is one that is made to a certain telephone number at some person in particular.

If you do not know the number of the distant telephone, give the operator the name and address and specify that you will talk with "anyone" who answers at the called telephone.

A Person-to-Person call, because more work is involved, costs more than a Station-to-Station call. The rate on a Person-to-Person call is the same at all hours.

Additional rate information can be secured by calling the Long Distance operator



FOR

SINCLAIR SERVICE

Call Phone 91

Farmington

Michigan

Insurance Suggestions!

When leaving your car in a garage for storage or repairs be sure that you are patronizing responsible people and secure a ticket.

Slow down when meeting a car with blinding lights and be able to stop within the ray of your lights. If you do that, you will not run into unlighted trucks or pedestrians. Several pedestrians were killed in Michigan last year in this way.

Drive carefully when little children are in the highway ahead of you or when passing a school.

Do not let anyone without a Michigan operator's license drive your car. Better plan is not to lend the car.

Do your part to make 1928 a better and safer year.

Every spare tire should be equipped with a proper lock and chain as theft losses are on the increase.

AND

Keep your car insured with The Citizens Mutual

Insurance Co., of Howell, through

OLIN RUSSELL

Agent

FORD SALES AND SERVICE

Phone 151

Farmington