

The Farmington Enterprise

FORTY-SECOND YEAR—No. 17.

THE FARMINGTON ENTERPRISE, FARMINGTON, MICHIGAN, THURSDAY, FEBRUARY 27, 1930

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Southfield Community Redford 0699-11

At the annual business meeting of the Sunday School held Monday evening in the Community house the following officers were elected: Francis Wallace, superintendent; Duncan Carmichael, assistant superintendent; Mrs. Walter Durham, treasurer; Miss Edna Ridley, recording secretary; Miss Gladys Tenney, enrollment secretary; Mrs. L. J. Hamill, music chairman; Mrs. James MacDonald, literature chairman; Mrs. William Eckler, chairman; Duncan Carmichael, song leader, and Mrs. Eckler and Mrs. Charles Perry, flower committee.

John Haps went to East St. Louis, Monday to attend the funeral of his brother, Joseph Haps who was killed in a railroad accident.

Mr. and Mrs. Allison Jones and Mrs. Milan Joy and Mrs. Elizabeth Kopick of Detroit visited in the Guy Joy home Sunday.

Mr. and Mrs. Gus Werner spent Sunday with Mr. and Mrs. Michael Mantey in Detroit.

Raymond Yackley, Seminole avenue, is quarantined in his home with scarlet fever.

Miss Gertrude Macoit entertained over the week end Mr. and Mrs. William Lyons of Ecorse, Sunday visitors in the Macoit home were Mrs. Elbe Collins and daughter Bernadette of Detroit and Mrs. Dan Ostrander of Dun-

Whether to establish a Boy Scout unit in this community will be discussed next Thursday evening at the S. C. A. monthly business meeting to be held in the Community building, F. J. Heavener, field scout executive of the south Oakland area division, will present the details of organizing and maintaining a unit. All members are urged to attend.

Mr. and Mrs. Herman Tesch, Pontiac avenue, were guests of Mr. and Mrs. Charles Rumbold in Oak Park Sunday. On Thursday Mrs. Tesch attended a bridge luncheon and shower for Mrs. Fred Glassford in the home of her daughter, Mrs. Lyle Newton in Detroit.

Mr. and Mrs. Albert Schwab, Fourth Gate road, had as guests Sunday, Mr. and Mrs. Thomas Cairns and Miss Daisy Cairns of Farmington, Mr. and Mrs. Jack Amster, Mr. and Mrs. Charles Wenk, Mrs. Need Liebaw and Paul Wringer of Detroit.

Mr. and Mrs. Walter Nevill and children spent the week end in Toledo with Mr. and Mrs. W. G. Yenser.

Mrs. E. G. Kallman, Emmett avenue, was hostess to the Bridgettes Club Friday afternoon. On Thursday Mrs. Kallman entertained the Sew-and-So Club.

Mrs. Fred Wieg of Yale was the guest of Mr. and Mrs. William Nimmoth the past week.

Honoring her sister, Mrs. Arthur Cabbie of Redford, at a shower and bridge luncheon, Friday, Mrs. William Eckler entertained a group of Redford friends.

Mr. and Mrs. Walter Hagen, Indian avenue had as guests Sunday Mr. and Mrs. Hansen of Detroit.

Mr. and Mrs. Hugo Berns, Lincoln avenue, had the former's sister, Miss Milly Berns of Detroit with them for the week end Saturday; they all motored to Bay City and visited friends.

Monday and Tuesday Evelyn and Grace Moody of Redford visited their uncle, Harry Johnson and family, Indian avenue.

Mr. and Mrs. William Rodde of Detroit, were guests in the P. C. Lansing home, Fourth Gate road, Sunday.

Miss Marcella Meink was the guest of her sister, Mrs. Charles Furnkes in Redford over the week end.

Mrs. Charles Colebank, Mrs. William Eckler, Mrs. H. B. Kennedy and Mrs. Charles Perry attended the Kings Daughters benefit bridge in Redford Thursday.

Next Wednesday afternoon at 2 o'clock the S. C. A. Auxiliary will hold a card party in the Community building. Both bridge and pedro will be played and prizes awarded for both games. Everyone is invited to attend.

The Campfire Girls spent Saturday afternoon going through the Detroit Institute of Arts. They were accompanied by their campfire guardian, Mrs. William Thornton.

Mr. and Mrs. H. B. Kennedy entertained the latter's brother and wife, Mr. and Mrs. Arthur Rautenberg of Detroit Sunday.

Mr. and Mrs. Harry Eckman spent Sunday with their son-in-law and daughter, Mr. and Mrs. Harold Lincoln and family in Detroit.

The birds you feed now will live to make up the breeding stock for the birds you kill next fall.

GRAPEFRUIT FARMS IN TEX.—WHAT ABOUT THEM?

Small grapefruit farm acreage, offered as an "investment" in connection with low-priced trips to the Rio Grande Valley of Texas, is now available at prices ranging from \$400 to \$2500 per acre, says the Better Business Bureau. The price in the majority of instances includes three years' care and attention by the selling organization.

Answers to the following questions are important to the small investor:

1. Have apple orchards, almond orchards, fig farms, orange groves, etc., where absentee-own-

ership was involved, been successful to the small investor?

2. Do these companies provide a trust agreement or bond with the reputable surety company, to assure the purchaser that the care and attention provided in the contract, and collected for in advance, will actually be given?

3. Against what hazards do these contracts protect the purchaser during the three year period? Are acts of God, such as frosts, floods, storms, etc. included?

4. Is the basic interest of these companies in selling land, or in providing for its care after its purchase?

The Better Business Bureau.

after an exhaustive investigation in Texas, is preparing a bulletin on these land promotions. While the Rio Grande Valley, in some places, is suitable for the growing of citrus, and while up to now there has been a steady consumer demand for its grapefruit, it will pay investors to obtain the facts first.

Before You Invest—Investigate—Better Business Bureau.

Discarded telephone poles were used in 1929 to build several large houses in Kansas City, Kas. The buildings were constructed like the old log cabins on the ground floor while the top story was shingled.

IMPROVE GRASS CROP

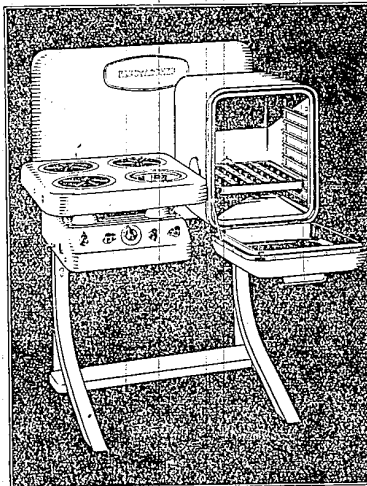
ON RUN DOWN FIELDS

Methods of increasing the amount of pasture produced by run down fields have been successfully tested in various parts of the State by the soils department at Michigan State College.

The means used to improve the pastures were plowing and reseeded, the use of lime, and the application of several kinds of commercial fertilizer.

Plowing and reseeded successfully renewed the pasture where it was tried; but the expense and loss of time needed for this operation sometimes prevent its use. Hilly pastures are also apt to wash when they are plowed.

Announcing A NEW COOKING LUXURY to fit your income



OUTSTANDING ELECTROCHEF FEATURES

1. Full Size
2. All Porcelain Finish
3. Easily Cleaned
4. Accurate Heat Control
5. Convenience
6. Cooking Economy
7. Speed

\$105 Installed—
Ready to Cook
Delivered for \$12—balance \$6 per month



"Hello, Mother,
how are you?"

Young folks are apt to forget that Mother grows lonely when they move away. It would please her to get a Long Distance telephone call from "the children" occasionally. Why not call home today? Long Distance rates are surprisingly low.

For **\$1.75** or less.

you can call the following points and talk for THREE MINUTES.
Day Station-to-Station

Farmington to:	
Escanaba, Mich.	\$1.55
Muskegon, Mich.	1.70
Sault Ste. Marie, Mich.	1.50
Syracuse, N. Y.	1.75
Muscatine, Ia.	1.75

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

The fastest service is given when you furnish the desired telephone number. If you do not know the number, call or dial "Information."

MICHIGAN BELL TELEPHONE CO.

FOR years many of the large family income. Electrochef makes hotels, restaurants, cafeterias, use of radiant reflected heat to and chefs famed for fine cooking, achieve speed, cooking efficiency, have chosen electric cooking. And once you have enjoyed electric cooking, you will never again agree to cook with fuels. The rich, natural flavor of meats and vegetables—the melting tenderness of even the cheaper cuts of meat—and the delicious cake and pastry secured through accurate oven controls, are, all distinguishing features of this modern way of preparing food.

Now a new achievement in electric cooking—Electrochef—brings electric cooking within the average

family income. Electrochef makes use of radiant reflected heat to achieve speed, cooking efficiency, and low cost of operation never before equalled in any other electric range. Advanced engineering design and mass production methods make it possible to give you so remarkable a range at so low a cost.

Electrochef has seven distinct features of superiority. It is full size—has four burners on the cooking

table and an oven which will roast a twenty-pound turkey. It is completely finished in glistening porcelain enamel, with all metal parts in bright Chromeplate. It is easily cleaned—its smooth surfaces need only be wiped with a damp cloth. Accurate heat control insures any desired oven temperature. It is clean and convenient—the heating element screws into place like a light bulb. Radiant-reflected heat means economy of operation. It is fast—the oven comes up to 400 degrees in less than five minutes, and the burners on the cooking table furnish an instant flood of heat at the snap of the switch.



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COMPANY