

## AT GREAT LAKES FRIDAY & SATURDAY



Slim Summerville and ZaSu Pitts in "Her First Mate."

### FARMINGTON ACRES

Mr. and Mrs. H.A. McIntyre attended the house party given by Dr. and Mrs. Curtis in Detroit, Friday evening.

Charles Willard visited his grandmother, Mrs. Charles Damon several days last week.

Mr. and Mrs. A. H. Koss attended the opening of the Ford Motor Company's Exposition of Progress at Convention Hall, Friday evening.

Mr. and Mrs. Jerry Fifoot and son, John, Mr. and Mrs. H. A. McIntyre, daughter, Gertrude and son Donald attended the Ford Motor Company's Exposition of Progress at Convention Hall, Saturday evening.

Mr. and Mrs. Lewis Campbell of Northville were Sunday guests of Mr. and Mrs. I. F. Hofmann. Mr. Hofmann and Mr. Campbell attended the Holy Name Society Rally at Rosedale Garden Sunday.

Mrs. A. H. Koss and sister, Mrs. Wilmer Johnson of Detroit visited their niece, Mrs. Charles Bird in Port Huron, Tuesday.

Mrs. Alfred DuCharme, Mrs. H. A. McIntyre and daughter, Gertrude were Northville callers, Tuesday.

Mrs. Charles Damon attended the group meeting of the M. E. church Missionary Society in Wayne, Wednesday.

### CLARENCEVILLE

Mrs. Edward Harper returned from the hospital Tuesday and is getting along nicely.

Mrs. Otis Jensen and Miss Anna Zeigler visited Mrs. Helen Gray and Mr. and Mrs. W. Dingman at Northville Sunday. They found Mrs. Gray in very poor health.

Miss Mildred Kercher spent the week end in Flint.

Miss Helen Monroe of Jackson and two girl friends spent the week end with Miss Ruby Monroe.

## Storing Vegetables Is Good Practice

Can Save the Home Garden  
Crops Quicker and Cheaper  
Than Canning.

By A. E. Huston, Vegetable specialist,  
Sterilization Division, University Farm,  
St. Paul, Minn.

Many home-grown vegetable crops can be stored successfully for a considerable length of time. This is especially true if the home garden has been so planned as to provide the right products at the right time. Storage pays in money saved, in satisfaction, and in convenience. Where applicable, storage is a quicker, easier, and cheaper process than canning or drying, and is the only method of keeping certain vegetables. To insure reasonable success, however, storage must be properly done.

Proper storage conditions for the various crops is important and persons expecting to store vegetables should begin well in advance to prepare a place that will furnish the right conditions. In general, vegetables may be divided into four classes on the basis of their temperature, humidity, and air circulation requirements:

1. Those requiring low temperatures, moist conditions, with ample air circulation: celery, rhubarb, kohlrabi, leek, brussels sprouts, parsley, endive.
2. Those requiring low temperatures, moist conditions, with little air circulation: potatoes, beets, carrots, horseradish, parsnips, winter radish, rutabagas, turnips, cauliflower, and cabbage.
3. Those requiring low temperatures, dry conditions, and ample air circulation: onions and garlic. These should be stored in shallow trays or slatted crates.
4. Those requiring warmer temperatures, dry conditions, and ample air circulation: sweet potatoes, squashes, and pumpkins.

"I think it's a disgusting state of affairs when one reads of comedians earning more than cabinet ministers!" "Oh, I duno. On the whole they're funnier!"—Humorist.

Read the advertisements in your home town paper.

## The World Shuddered Here But How About Auto Deaths?



1. Titanic Disaster - 1517 Deaths
2. Palm Beach Hurricane - 372 Deaths
3. Knickerbocker Theatre Collapse - 98 Deaths
4. San Francisco Earthquake - 500 Deaths
5. Explosion of Battleship Maine - 260 Deaths
6. Wreck of the Shenandoah - 14 Deaths
7. Ohio State Penitentiary fire - 317 Deaths

Year's Auto Death Record

# 29,000

A novelist and his publisher were conversing. "By the way," asked the publisher, "Where did you get the plot for your second novel?"

"From the film version of my first."—Liverpool Evening Express.

Now the charge is being made that it was one of the idle rich who gave Huey Long that black eye. The fellow may have been rich, but he was anything but idle when he handed out that kind of a powerhouse wallop.

## Is Your Child

### One of the 20%?

You'll agree that defective vision uncared for is a serious thing, and yet tests have shown that over 20% of all school children have defective vision.

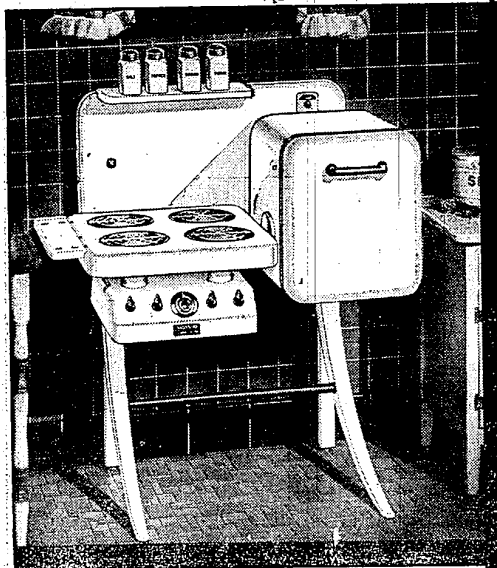
### IS YOUR CHILD AMONG THAT GROUP?

Neither you nor the child can tell whether his eyes are normal without a thorough eye examination. Don't take chances with anything so precious. Have your child's eyes examined now.

## W. B. Murray, O. D.

Optometrist 22009 Grand River  
Redford

# a Psychic Bid!



WE ARE bidding for your interest in "Modern" — that is Electric Cooking — with a new, efficient and well designed electric range.

We are willing to make a demonstration without cost to you. To this end and for a limited period we will install for you an electric range without initial charge, and let you use it for six months, removing it without charge if you do not like it. This is an opportunity for you to TRY electric cooking in your own home before making an investment.

During the trial period, you pay for the service as registered by your meter, plus a monthly charge of \$1 for the Waldorf electric range or \$1.25 for the Electrochef. If you decide to keep the range, your monthly payments will be applied toward the purchase price. If you decide that you do not want it, the range will be removed at our expense.

Electric cooking is not expensive. WE WANT YOU TO SEE JUST HOW MUCH IT REALLY COSTS. We want you to try the range for yourself, to enjoy its advantages in your own kitchen. And once you have known the delicious flavor it imparts to foods, its cleanliness, its coolness and its convenience, we believe that you will never again go back to any other method of cooking.

We will take care of applications for these trial installations in the order they are received. Send in your request early to avoid disappointment. Call any Detroit Edison office.

(Single residences and multiple family dwellings up to and including four families are eligible for this offer.)

## Enjoy These Advantages of Electric Cooking!

**CLEAN.** Electric heat is as clean as sunlight. Imagine a stove that supplies only PURE heat from a glowing wire! There is no smoke or soot to blacken utensils or soil kitchen walls and curtains.

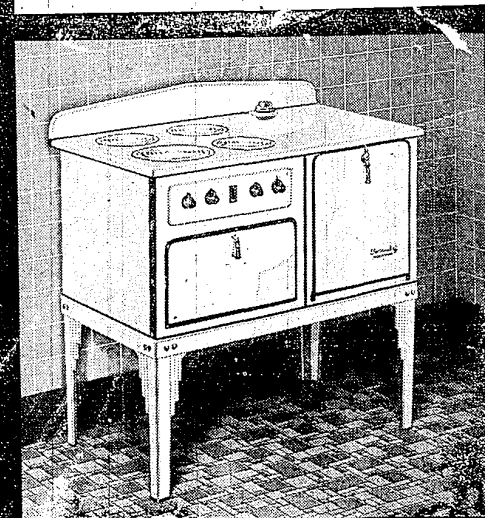
**WATERLESS COOKING.** With your electric range you use no water for roasts and only half a cup for vegetables.

**MODERN.** Unusually attractive in design, these modern electric ranges do much to brighten and add a feeling of newness to your entire kitchen. They are finished in smooth, lustrous porcelain and sparkling metal — features of special importance to the woman who likes to keep things clean.

**HEALTHFUL.** Electric cooking seals in nourishing juices and natural elements in meats and vegetables. Important minerals are retained, instead of being lost in steam. Half-a-cup of water is ample to cook vegetables, and there is no flavor-laden residue of water to be poured down the sink when the cooking is finished.

**FULL FLAVORED.** Electric cooking has a deliciously different flavor — a natural flavor in foods. Meats and vegetables cook to melting tenderness in their own juices — and cakes are light and fine-grained, with a uniform, even texture. You must TASTE the golden, fluffy biscuits and flaky pastries that one can bake in an electric oven!

ELECTRIC COOKING COSTS LESS THAN  
ONE CENT PER MEAL PER PERSON



# THE DETROIT EDISON CO