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Farmington

Free Dinner Saturday

To everyone who pays a subscription to The Enterprise on Saturday, Apple Blossom Day, we will give a FREE TICKET to supper Saturday evening at the Ivy Cottage Tea Room, Victory Restaurant, or Methodist Church.

This applies on new or renewal subscriptions. Have a free dinner on us.

The Farmington Enterprise

Established 1888

ITINERARY OF APPLE BLOSSOM TOUR, SATURDAY, MAY 19, 1934

STARTING at Grand River and Farmington Road at 1:00 p. m. Sharp.

Thence north to North Farmington.

Thence west on 14-Mile Road to Walled Lake Village. BAND CONCERT 1:30 p. m.

Thence south 'Novi-Walled Lake Road to 13-Mile Road.

Thence east on 13-Mile Road to Farmington Road.

Thence south to 12-Mile Road.

Thence west to Novi-Walled Lake Road

Thence south to Novi. BAND CONCERT. 2:30 p. m.

Thence west on Grand River to Wixom Road.

Thence south to 10-Mile Road.

Thence east on 10-Mile Road to Farmington. BAND CONCERT. 3:30 p. m.

LENGTH OF TOUR 40 MILES, PASSING SEVERAL HUNDRED ACRES OF ORCHARD.

Thinks Blossom Tour Better Than Parade

"The best idea yet," was the way Farmington's Apple Blossom Tour to be held Saturday was described by one commentator this week, who has visited a number of festivals of various kinds.

"At most of these festivals you see all kinds of parades, with floats and costumes, but you don't get a chance to see the blossoms or flowers that everyone's talking about. The visitor doesn't know where to go to see them. This Farmington idea is much better, when the people who know the country take the lead and guide the others through the country so that they can see the sights talked about so much."

APPLE AND PEACH MERINGUE PIE

Stew the apples or peaches and sweeten to taste. Mash smooth and season with nutmeg. Fill the crusts and bake until just done. Put on no top crust. Take the whites of three eggs for each pie and whip to a stiff froth, and sweeten with three tablespoons of powdered sugar. Flavor with rose-water or vanilla; beat until it will stand alone; then spread it on the pie one-half to one inch thick; set it back into the oven until the meringue is well "set."

APPLE TARTS

Pare, quarter, core and boil in half a cupful of water, until quite soft, ten large, tart apples; beat until very smooth and add the yolks of six eggs, or three whole ones, the juice and grated outside rind of two lemons, half a cup of butter, one and half of sugar (or more, if not sufficiently sweet); beat all thoroughly, line patty-pans with a puff paste and fill; bake five minutes in a hot oven. Meringue—If desired very nice, cover them when removed from the oven with the meringue made of the whites of three eggs remaining, mixed with three table-spoonfuls of sugar; return to the oven and delicately brown.

APPLE CUSTARD

Pare, core and quarter a dozen large juicy pippins. Stew among them the yellow peel of a large lemon grated very fine, and stew them till tender in a very small portion of water. When done, mash them smooth with the back of a spoon (you must have a pint and a half of the stewed apple); mix a half cupful of sugar with them and set them away till cold. Beat six eggs very light and stir them gradually into a quart of rich milk alternately with the stewed apple. Put the mixture into cups, or into a deep dish and bake it about twenty minutes.

APPLE FLOAT

One dozen apples, pared and cored, one pound and a half of sugar. Put the apples on with water enough to cover them and let them stew until they look as if they would break; then take them out and put the sugar in the same water; let the syrup come to a boil, put in the apples and let them stew until done through and clear; then take them out, slice into the syrup one large lemon and add an ounce of gelatine dissolved in a pint of cold water. Let the whole mix well and come to a boil; then pour upon the apples. The syrup will congeal.

Or you may change the dish by making a soft custard with the yolks of four eggs, three table-spoonfuls of powdered sugar and a scant quart of milk. When cold, spread it over the apples. Whip the whites of the egg, flavor with lemon and place on the custard.

DETROIT EDISON DRUM AND BUGLE CORPS IS COMING

One of the outstanding entertainment features of Saturday's Apple Blossom Day Celebration will be music and drilling by the Drum and Bugle Corps of Detroit Edison No. 187, American Legion of Detroit.

This crack music and drilling outfit is made up of Detroit Edison Company employees who served in the World War. None but Edison company men are accepted in membership.

The corps will come out to Farmington about three o'clock and will put on their maneuvers from then until the dinner hour, entertaining those who have been on the Apple Blossom Tour, after the party has returned from visiting the orchards.

The corps will be guests of the Exchange Club at dinner, at the Methodist Church, along with the Farmington Community Band. After the dinner they will entertain again.

The corps will be guests also of Groves-Walker Post, No. 346, American Legion of Farmington, at the Legion home, where open house will be held. It is expected that the corps members will remain through the evening and join in the fun.

Happy Days
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