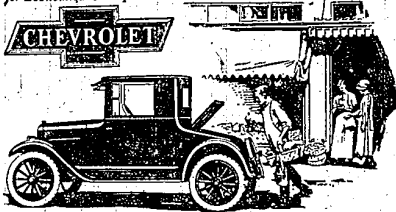


For Economical Transportation



The Economical Quality Car

Chevrolet prices are not the lowest on the market...

A detailed comparison with any other car in the low priced field will convince you that Chevrolet is the best buy...

More than a million Chevrolets are now in use. Twelve huge plants are now building them at the rate of twenty-five hundred per working day...

Thus, our statements have the strongest possible backing, namely, the faith and patronage of the American people who know automobiles and know practical values better than any other people on earth.

Table listing Chevrolet models and prices: Superior Roadster, Superior Touring, Superior Utility Coupe, Superior Sedan, Superior Commercial Chassis, Superior Light Delivery, Utility Express Truck Chassis.

Chevrolet Motor Company Division of General Motors Corporation Detroit, Michigan

Wasted Instructions. A fussy diner called the waiter and said: "Now, waiter, I want a nice mutton chop. Give my compliments to the chef and ask him to do his best for me..."

Thousands Keep in Good Health by taking one or two Brandreth Pills at bed time. They cleanse the system and purify the blood.

The Real Reason. The person was talking to the baby in the kitchen. "Why is it that the grass and trees look greener than usual today?" asked the good man.

"Because mother washed the windows this morning when she heard you were coming, sir," was the child's reply.

Playing Your Part in Your Community

What will your community be ten, fifteen or twenty years from now? Will it be more prosperous, more beautiful — a more desirable place to live and work in than today?

Look around you. Somewhere you have seen the magic of concrete roads—the tonic effect of concrete streets. Have seen business-improved through buildings made fire-safe, sanitary and permanent with concrete.

If you are boosting for similar advantages in your own community—your home town—you are truly playing your part.

Portland Cement Association service helps anyone to play his part well. It is a free service for the owner, the builder—for everyone interested in getting the greatest value from concrete.

The cement industry has made this service possible through the Portland Cement Association. It is a service, offered without any obligation.

Write us for any help you need in using concrete. Ask for a free copy of our booklet "Concrete Around the Home." Address our nearest district office.

Table listing Portland Cement Association branches: Atlanta, Birmingham, Boston, Chicago, Dallas, Denver, Detroit, Kansas City, Louisville, Memphis, Miami, New Orleans, New York, Philadelphia, St. Louis, St. Paul, Washington, D.C., etc.

STATE NEWS IN BRIEF

Marquette—Funeral services for Michael H. Moriarty, former state senator and upper peninsula legislator, were held at Crystal Falls last week.

Grand Rapids—The biggest furniture market in point of number of lines shown, was held here at the Ninety-second Semi-annual Furniture Exhibition.

Charlot—Charlotte taxes are a little higher this winter than they were a year ago, due to a 73 cent increase in road and the school levies.

Alpena—The business of Alpena County in the county treasurer's office for 1923 was more than \$500,000, almost double that of 1913.

Pontiac—Pontiac High school students led all others of the county in the amount of savings deposited in the school bank, according to a report covering 50 cities, made public last week.

Kalamazoo—The minister, who 25 years ago wedded the parents here, presided at the wedding ceremony for Miss Laura Ellen Judd, of Harbor Springs, and Jud Lawrence Morgan, of this city.

Grand Haven—Grand Haven officials are making a determined effort to have repairs made to the harbor here. They will meet with Gilbert Van B. Wilkes, of the United States Coast and Geodetic department, at Grand Rapids, Jan. 25.

Lansing—Walter H. French, 60 years old, professor of agricultural education at the Michigan Agricultural College, former deputy superintendent of public instruction and prominent Mason, suddenly collapsed while addressing a Masonic New Year's eve dinner and party, at the Grand Rapids hotel, on Jan. 25.

Ludington—John W. Anderson, 30 years old, a World War veteran, died at Paulina Searns Hospital as a result of stepping into a vat of scalding water at the Ludington Basket Co. plant.

Holland—Specialists from the extension department of the Michigan Agricultural Department are co-operating with local officials for the dairy drive in Ottawa County, Jan. 21 to 31.

Monroe—Records in the office of William C. Cron, county clerk of Monroe County, show that there were 2,331 marriage licenses issued here during 1923, as compared with 1,562 in 1922.

Fremont—Six hundred farmers at a county dairy and alfalfa meetings staged in Newaygo County recently. Clair Taylor, county agent, says that the meetings produced more results than any ever held in this county.

Sault Ste. Marie—Although freight passing through the Soo locks in 1923 increased 38 per cent over that of 1922, it fell a half million to a short of equalling the record year of the locks, which was in 1916.

Corunna—Clark D. Smith, one of the pioneers of Shiawassee County, died at his home here, following a stroke of paralysis. Mr. Smith had been a power in county politics and was a former sheriff, one of the few Democrats elected in a strong Republican county. He was instrumental in the building of the county court house at Corunna.

Grand Rapids—A career of 36 years of service as a teacher in Catholic schools was ended with the death recently of Sister Mary Louise, formerly Agnes Perron, at the mother house of the Dominican Sisters at Mary Wood, near Grand Rapids.

Butter Cakes—Cream one pound of butter, add one cup of sugar, five eggs, well beaten, one-half cup of milk, two and one-half cups of flour sifted with four teaspoons of baking powder, two squares of melted chocolate, one-half teaspoonful of vanilla and the whites of the eggs beaten stiff folded in at the last. Bake forty-five minutes in an angel pan cover with boiled frosting or the white mountain cream.

White Mountain Cream—Boil together one cupful sugar and one-third cupful of boiling water, without stirring, until threads are formed when a fork is dipped into the sirup. Pour the boiling sirup over the well-beaten white of an egg, beat until thick, flavor with a tablespoonful of lemon juice.

Devil's Food Cake—Cream one-half cup of butter, add gradually one cupful of sugar. Beat the yolks of four eggs until thick and add another cupful of sugar to them. Combine mixtures and add alternately one cupful of milk and two and one-half cups of flour sifted with four teaspoons of baking powder, three squares of melted chocolate, one-half teaspoonful of vanilla and the whites of the eggs beaten stiff folded in at the last. Bake forty-five minutes in an angel pan cover with boiled frosting or the white mountain cream.

Butter Cookies—Cream one pound of butter, add one cupful of sugar, five beaten eggs, rind and juice of half a lemon, six cups of flour, one cupful of chopped almonds and three teaspoons of baking powder. Mix all together and roll into balls. Flatten with the palm of the hand, cut into rounds with a biscuit cutter. Bake on greased tin with white of egg, sprinkle with sugar and chopped almonds on each cookie.

The KITCHEN CABINET

"The expectation of a new world after the war was one of the illusions which had to be dispelled. Human nature and human nature both remain unchanged and they are our masters."

SOME SIMPLER CAKES

During cold weather when such cakes may be made and kept, the following will be enjoyed.

Port Cakes—Simmer together for two to three hours one cupful of molasses, two cupfuls of chopped dried apple, one teaspoonful of cinnamon and one-half teaspoonful each of cloves and nutmeg.

To one cupful of salt pork, add one cupful of chopped very fine, and one cupful of boiling water. Add to the molasses mixture with one cupful of sugar, one-half cupful of raisins, three well-beaten eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar and just four enough to make of the desired consistency. Bake in a moderate oven.

Lighting Cake—Break the whites of two eggs in a half-pint measuring cup, add softened butter to make half cupful, then fill the cup with milk and water. Add to a bowl with favoring and beat with Dover egg beater for seven minutes, after adding one and one-half cupfuls of flour, one cupful of sugar, and two teaspoonfuls of baking powder sifted three times. Bake in a sheet or layer tin.

Quick Cake—Put one-third of a cupful of softened butter into a bowl and add one and one-third cupfuls of brown sugar, two eggs, one-half cupful of milk, one and three-fourths cupfuls of flour, three teaspoonfuls of baking powder, one-half teaspoonful each of nutmeg and cinnamon; beat all together with a wooden spoon for three minutes, add one-half pound of dates stoned and cut into bits. Bake thirty-five minutes in a baking sheet. Ice with plain frosting and serve cut into squares.

Orange Cake—Cream one-fourth of a cup of butter, add one cupful of sugar, rind and juice of one and one-half cupful of milk. Add one and two-thirds cupfuls of flour sifted with two and one-half teaspoonfuls of baking powder. Flavor with orange and bake in a sheet. Cut in halves and put together with orange filling and cover with orange frosting.

Such is Fame. The house in Portland, Me., where Longfellow was born, had become a number of years ago, a tenement in the poorer part of the city, mostly inhabited by Irish. A teacher in Portland was giving a lesson on the life of the poet. At the end of the hour, she began to question her class: "Where was Longfellow born?" she asked. A small boy waved his hand vigorously. When the teacher called on him, his answer did not seem to astonish the rest of the class, but it was a cold shock to her, "In Patsy Magee's bedroom," he said.

Rich Cakes. At this time of the year a nice, rich tasty cake is better enjoyed than at any other season. The following are a few from which to choose: Dark Fruit Cake—Cream one-half cupful of butter, add three-fourths of a cupful of brown sugar, three-fourths cupful of raisins, one and one-half cups of currants, one-half cupful of citron thinly sliced and cut into strips; one-half cupful of molasses, two beaten eggs, one-half cupful of milk, two cupfuls of flour, one-half teaspoonful of soda, one teaspoonful of cinnamon, one-half teaspoonful each of allspice, mace and lemon extract and one-fourth teaspoonful of clove. Bake in deep pans one and one-quarter hours.

Golden Spice Cakes—Cream one-half cupful of butter, add one-half cupful of brown sugar, grate, half one beaten egg and the yolks of four eggs well beaten, one-half cupful of molasses, one-half cupful of milk, two and one-half cups of flour, one-half teaspoonful of soda, one teaspoonful of cinnamon, one-half teaspoonful each of allspice, mace and lemon extract and one-fourth teaspoonful of clove. Bake in deep pans one and one-quarter hours.

White Mountain Cream—Boil together one cupful sugar and one-third cupful of boiling water, without stirring, until threads are formed when a fork is dipped into the sirup. Pour the boiling sirup over the well-beaten white of an egg, beat until thick, flavor with a tablespoonful of lemon juice.

Devil's Food Cake—Cream one-half cup of butter, add gradually one cupful of sugar. Beat the yolks of four eggs until thick and add another cupful of sugar to them. Combine mixtures and add alternately one cupful of milk and two and one-half cups of flour sifted with four teaspoons of baking powder, three squares of melted chocolate, one-half teaspoonful of vanilla and the whites of the eggs beaten stiff folded in at the last. Bake forty-five minutes in an angel pan cover with boiled frosting or the white mountain cream.

Butter Cookies—Cream one pound of butter, add one cupful of sugar, five beaten eggs, rind and juice of half a lemon, six cups of flour, one cupful of chopped almonds and three teaspoons of baking powder. Mix all together and roll into balls. Flatten with the palm of the hand, cut into rounds with a biscuit cutter. Bake on greased tin with white of egg, sprinkle with sugar and chopped almonds on each cookie.

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Bayer Aspirin advertisement with logo and text: Demand BAYER ASPIRIN SAY "BAYER" when you buy Genuine. Proved safe by millions and prescribed by physicians for Colds, Headache, Neuralgia, Lumbago, Pain, Toothache, Neuritis, Rheumatism.

Unsinkable Lifeboat. One of the most extraordinary cases of what may be called an accidental invention is that of the lifeboat. A man named Wouthave was out walking one day when he was asked by an old woman to help her lift a can of water, which she had filled by means of a broken wooden bowl.

Relief for coughs. Use WISCONSIN—this prescription quickly relieves children and adults. Pleasant syrup. No opiate. 35c and 60c sizes sold everywhere.

Relief Map of Real Earth. One of the European industrial exhibitions has shown a relief map that is made of real earth, stone and similar natural products. It is a representation of the West Indies, and is set in a sea of real water. France once made a map of precious gems, which was a yard square, had a sea of marble and rivers of platinum, and each of the 100 towns and cities were indicated by a gem set in gold.

Paper Made From Bananas. Good paper can be made from banana refuse. The trash of refuse, consisting of the stems of banana trees from which the fruit has been cut, is run through crushing rolls, which produce a mash in which the moisture has been reduced from 90 to 55.75 per cent. A pulping machine reduces the mixture to pulp and the pulp and juice are boiled and beaten. The removal of the fibrous matter from the heater completes the process, in which, no chemical is used.

A Generous Boss. "I would like a small increase in my salary, sir." "I don't see my way clear to that, but I can do the same thing in another way." You know that time is money? "Yes, sir."

Well, hereafter you can work until six instead of quitting at five.—Boston Transcript.

Lays it on Thicker. "Agnes is looking as young as ever." "Yes, but she says it costs her more every year."

Restless Cooking Utensils. A process has been discovered in England whereby a rustless steel heretofore used solely for knife blades can be made into cooking utensils.

A Test for Rest—

AFTER the sleepless night, and you wonder about the cause, has it ever occurred to you that it may be caffeine, the drug in coffee, that keeps you awake?

Suppose you try Postum as your mealtime beverage, for at least ten days—

Put it to the test! At your first sip of Postum, you will understand why, by many, it is preferred equally for its delicious flavor and for its wholesomeness.

Postum is absolutely free from the coffee drug, caffeine, or anything that can cause restless nights or uncomfortable days.

Postum for Health

"There's a Reason" Your grocer sells Postum in two forms: Instant Postum (in tin) prepared instantaneously, the cup by the addition of boiling water. Postum Cereal (in box) prepared for those who prefer the flavor brewed out by boiling fully 20 minutes. The case of either form is made of cardboard, not a cup. Sold by grocers everywhere!

