

**ALL WOOL ONE PRICE**  
**2-PANT SUITS**  
**\$2250**  
 EXTRA PANTS FREE!  
 ALL ONE PRICE!  
 Suits, Overcoats, Tuxedos, well tailored; latest styles, newest patterns, serges, chevots, worsteds. Equal to \$40.00 value elsewhere. Sizes 31 to 50. Come in and see for yourself.  
**CLOTHES SHOP**  
**SID'S**  
 26 S. Saginaw St., PONTIAC  
 Open Evenings

**Home Makers' Column**  
 (By Betty Barclay)

**PUMPKIN PIE**  
 1 cup steamed strained pumpkin  
 1/2 teaspoon salt  
 1/2 teaspoon ginger  
 1/2 teaspoon cloves  
 2 teaspoons cinnamon  
 3 eggs  
 1 cup canned sweetened condensed milk  
 1 cup water  
 Unbaked pie crust  
 Mix ingredients in the order given; pour into pan lined with unbaked pie crust. Bake in a hot oven (450° F.) for about ten minutes, then reduce the temperature to moderate (350° F.) and bake for about 35 additional minutes, or until the filling has set.

**CREOLE CAKE**  
 1 1/2 cups of prepared cake flour, sifted  
 3 teaspoons of baking powder  
 3/4 teaspoon of salt  
 3/4 teaspoon of cinnamon  
 2 eggs well beaten  
 1 cup of sugar  
 3 tablespoons of shortening, melted  
 2 ounces of chocolate, melted  
 3/4 cup of milk  
 Gradually beat the sugar into the eggs; add the melted shortening and chocolate, and alternate the milk and flour, sifted, measured, and sifted again with the baking powder, salt and cinnamon. Bake in a pan 7 x 11 inches about 45 or 50 minutes, in an oven at 350° Fahrenheit.  
 When the cake is cool cover it with this frosting:  
 1 1/4 cup of confectioner's sugar which has been sifted.  
 3 tablespoons of cocoa  
 1/4 cup of milk  
 A scant half teaspoon of vanilla  
 Mix the sugar and cocoa together, then stir in the two liquids, mixing it all thoroughly.  
**TUNA NEWBURG**  
 1 tablespoon butter  
 1 tablespoon flour  
 1 1/2 cups thin cream  
 1 1/2 tablespoons chopped green pepper  
 1 tablespoon grated onion  
 2 cups tuna fish  
 1 egg  
 1 1/2 tablespoons chopped pimento  
 Melt butter, add flour and cream gradually. Bring to boiling point. Add peppers, pimento, onion and tuna. Add egg slightly beaten and cook 3 minutes. Serve in party cases or on toast. Serves six.



CHARLES R. TALBOT

Farmington; with 60 miles or more on his speedometer every night.  
 Mr. Talbot is forced to do this because of his tendency to acquire distinction in many activities.  
 Following his selection as head of the Peoples State Bank of Pontiac, Mr. Talbot was a short time ago chosen a director of Albion College.  
 His most recent recognition occurred recently, when he assumed the presidency of the Standard Trust Company of Detroit, which specializes in loans on the smaller home investments.  
 Mr. Talbot, although contemplating expansion of the trust company's business, continues as president of the Peoples State Bank of Pontiac. He lives on Shawasee street in Farmington

**THE FINEST GIFT OF ALL**  
**Your Photograph**  
**COME IN EARLY While You Have Time For Your Sittng**  
**Art Craft Photo Studio**  
 17542 Lahser Ave., Redford

**HOME RETURN CHRISTMAS ROUTE**  
**Get Your LUGGAGE NOW**

**Santa suggests LUGGAGE**

LEATHER ARTICLES ARE DURABLE, USEFUL, AND GOOD-LOOKING — MOST DESIRABLE OF GIFTS

GRIP SACKS	\$5.00 up
KIT BAGS	\$5.00 to \$65
GLADSTONES	\$10 to \$50
HAT BOXES	\$4 to \$25
TOILET SETS	\$5 to \$65
SUITCASES	\$5 to \$50

**Senkoff's**  
 32 N. SAGINAW ST. PONTIAC  
 "The Newest in Everything"

**FARMINGTON MAN NOW HAS 2 JOBS TO WORK AT DAILY**  
 Charles R. Talbot Honored By Business Associates With Presidency of Firm  
 Two different jobs to work at and two different cities in which to work at them, is the daily problem that confronts Charles R. Talbot of Farmington, candidate for the "busiest business man" club.  
 Mr. Talbot leaves his Farmington home early each morning, for Pontiac, where he guides the affairs of the Peoples State Bank as its president. At noon he leaves the bank and motors in to Detroit, where he takes up his newly acquired duties as president of the Security Trust Company. When the business day is over he motors back home to

**LEMON MINCEMEAT**  
 4 lemons  
 2 apples  
 1 pound currants  
 1/2 cup raisins  
 1/2 cup chopped nuts  
 1/2 cup melted butter  
 2 cups sugar  
 1 teaspoon salt  
 1 teaspoon ground cinnamon  
 1 teaspoon ground nutmeg  
 1 teaspoon ground cloves  
 1 teaspoon ground ginger  
 1 teaspoon ground allspice  
 Squeeze juice from lemons and cook peel until soft. Put through meat-chopper and then rub through sieve. Add chopped apples and remaining ingredients mix well and store in jars. Use as a filling for turn-overs and pies.  
 Always take the pieces of bacon out of the skillet as soon as they are delicately brown and crisp. Drain them on clean, unglazed paper. If you leave them in the fat they will be greasy. Cook bacon in a heavy, broad iron skillet over a slow fire, and watch it constantly to prevent scorching.

**Used Car Sale!**

CHRYSLER "70" Sedan	\$600
CHRYSLER "70" Coach	\$550
CHRYSLER "60" Coach	\$550
FORD TOURING, 1926	\$125
FORD TOURING, 1925	\$ 35
PONTIAC LANDAU, 1927	\$495
FORD COUPE, 1926	\$200
FORD TUDOR, 1926	\$225
FORD STAKE TRUCK	\$125
HUDSON COACH, 1926	\$295

**J. L. TAYLOR**  
 PARK GARAGE  
 Farmington Phone 111

**Thirteen Shopping Days Before Christmas**  
**Gifts for Everybody to be Found Here**

**OPENING TOYS**

**PLENTY OF TOYS AND GAMES FOR THE KIDDIES**  
 YOU CAN GET PLENTY OF FINE TOYS FROM 10c to 25c—50c and \$1.00  
 BOOKS — GAMES — IRON TOYS — PUZZLES

**TOOL KITS**  
 with plenty of tools for the young mechanics put up in good sturdy wood chests  
 What most boys want  
 \$1.50 to \$5.00

**BICYCLES, \$15.00**  
**SCOOTERS, \$1.50 up**  
**PEDAL CARS, \$5.90**  
**KIDDIE KARS, \$3.00 to \$4.50**  
**DOLL CARRIAGES, \$2.5 to \$14**  
**LITTLE WAGONS, 25c to \$1.50**  
**BIG WAGONS, \$4.35 to \$6.00**

**SAVE YOUR TICKETS UNTIL CHRISTMAS**  
 NUMBERS THAT GET A FREE SCOOTER  
 325539A—Chas. Oldenburg  
 327407A—Agnes Garchow  
 328681A—Lois Bell  
 458356A—Catherine Reding  
 These Numbers Not Yet Called For 458908A 235213 167112 145973

**The Big Automobile FREE**  
 TO ONE OF OUR BOY FRIENDS  
**ALSO A BIG AEROPLANE**  
 You May Have the Right Number

**Christmas Club checks are now being mailed to hundreds of people of this community who had the foresight to join our Christmas Club last year.**

**He's On His Way**

Be ready for Santa Claus next Christmas Join our 1928 Christmas Club, now forming. Put in a little sum each week and when next Christmas arrives you'll be all prepared, financially, instead of having to "catch up" after Christmas.

You can easily accumulate \$12.50, \$25.00, \$50.00, \$100.00, or any larger sum by membership in the

**1928 CHRISTMAS CLUB**

There is no membership fee nor other expense. All your deposits come back to you in full. Send in your name and the amount you wish to save. Or drop in and ask for more information, if needed.

**Farmington State Savings Bank**

**FARMINGTON HARDWARE CO.**  
 E. O. HATTON D. L. DICKERSON  
 TELEPHONE 3 FARMINGTON, MICH