

## WEST POINT PARK

Mr. and Mrs. Charles Gilbert, son Charles and the former's father, L. B. Gilbert of Detroit were guests for Sunday dinner and supper of Mr. and Mrs. Lucian Gilbert.

Mr. and Mrs. Emerson Ault were week end guests of Mr. and Mrs.

D. Phillips of Howard City. Albert Heichman and Gerold Ziegler were guests Friday of relatives of Mr. Heichman at Chesaning and Ithaca.

Miss Shirley Zwahlen was the Sunday dinner guest of Mr. and Mrs. Clarence Ferris of Farmington.

Mr. and Mrs. Albert Nacker, son

Russell, Mrs. Viola Nacker and Edward Trapp were Sunday guests of Mr. and Mrs. J. W. Hess of Pontiac.

Born to Mr. and Mrs. Byron Lapham, a son, Richard Eugene, last Tuesday evening in Pontiac Hospital. Both mother and son are doing nicely.

Mrs. Alfred Smith of Farmington and Mrs. Viola Grace were Detroit visitors Tuesday, remaining for dinner and attending the Fox Theater to see "The Country Doctor."

Mrs. Lucian Gilbert and son Howard were guests Thursday of Mr. and Mrs. Charles Pankow of Detroit.

Miss Gloria Heichman was the supper guest Friday of Miss Doris Gilbert.

Mrs. Arthur Sharrow spent Tuesday with her sister-in-law Mrs. William J. Thompson in Detroit, Mr. Sharrow coming for dinner.

Mr. and Mrs. Robert C. Sell and Mrs. Minnie Shanks of Detroit were Sunday callers at the home of Mr. and Mrs. Arthur Sharrow.

Mr. and Mrs. Arthur Jones visited her father, William Gordon, in Detroit, Saturday evening.

Mr. and Mrs. Bert Thayer, daughter Ethel of Detroit and Mrs. Myra Taylor of Los Angeles, California, were dinner guests Tuesday evening of Mr. and Mrs. James Eastman.

Mr. and Mrs. Elmer Heichman, daughter Marjorie, and Mrs. Albert Heichman attended a party Saturday evening at the home of Mr. and Mrs. August Burger of Detroit.

Mr. and Mrs. Clara Judd of Highland Park were Sunday afternoon guests of Mr. and Mrs. Lucian Gilbert.

Mrs. William H. Zwahlen is ill with a bad case of flu.

Mr. and Mrs. Arthur Sharrow attended their bride club in Detroit Friday evening at the home of Mr. and Mrs. Lincoln A. Schmidt.

Miss Olive Grimwade of Farmington and Miss Shirley Zwahlen were guests Wednesday evening of Mrs. Charles Decker of Detroit.

## CHURCHES

All notices for this column must be in the Enterprise office not later than Tuesday at noon.

Our Lady of Sorrows Church  
Rev. John J. Larkin, Pastor

Sunday masses at 7:00 a. m., 8:30 a. m., 10:30 a. m., and 12:00 noon.

Benediction after 10:30 mass.  
Daily masses at 7:30 a. m., and 8:00 a. m.

Salem Evangelical Church  
W. Breitenbach, Pastor

Sunday, March 26 — Fifth in Lent, "Judica," services 10:30 a. m. Subject of sermon, "Christ the Sinner, We the Sinners." 11:30, German preaching service.

Sunday school, 11:30. Wm. Maas, superintendent.

Wednesday, April 1, 2:30 p. m., Ladies' Aid meeting. 7:30, 45th Lutheran service. Subject, "The Roman Judge." After the service, Brotherhood.

CLARENCEVILLE M. E. CHURCH  
Rev. Wm. Frick, Pastor

Sunday School, 10:00 a. m.  
Church service, 11:15 a. m.  
Epworth League, 6:50 p. m.

Redford Gospel Tabernacle  
18000 Lasher Road

Sunday School, 10:00 a. m.  
Pentecostal prayer and praise service, 11:00 a. m.

Evangelistic service, 7:45 p. m.  
All are welcome regardless of circumstances.

100% Pentecost.

Methodist Episcopal Church  
Rev. Fred A. Lendrum, Minister

Worship 10:30 a. m. and 7:30 p. m. "The Appeal of Bravery" will be the theme for the morning sermon, and "The Revolt Against Make-Believe" for the evening, with anthem and offertory by the choir.

Church school 11:45 a. m. We study "Requirements for Citizenship," and learn how to take out "first papers." S. D. Harger, superintendent.

Wednesday, April 1, 7:45 p. m., our mid-week service for prayer.

Thursday afternoon the Sunshine-Harmony circle of the Ladies Aid society will meet with Mrs. Halstead, North Farmington at Oakland.

HELPFUL RULES FOR BECOMING THE LIFE OF THE PARTY:

1. Arrive late and walk directly into the middle of the party without waiting to park your hat. Shout greetings to your friends and shake the hands of strangers warmly. Then step out and put your hat away.

2. On your return, barge into the liveliest spot and interrupt the conversation with an account of what happened to you at lunch.

3. Repeat this with other groups. Several people who also are shifting around will have to listen to your story three or four times, but what of it?

4. Tell to the host that the liquor is running short. Take charge of the mixing yourself.

5. Raise your voice and make a remark that will embarrass some friend who is at the other end of the room.

6. Everybody likes to be kidded so keep up a steady stream of wisecracks. What if they are stale? Who cares?

7. Dance furiously, even though you bump into other people and cause your partner to sweat.

8. Introduce a subject on which you are the only person who has any information. Then make the guests listen to you.

9. People like profanity and sex, so season your speech with plenty of vulgarity.

10. Try to break up the party by shaking hands all around before you leave.

## THAT'S DIFFERENT

Mistress: "Haven't you always treated me like one of the family?"

Maid: "Yes, and I'm not going to stand for it any longer."

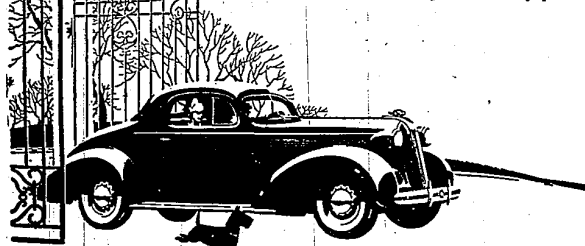
Life begins at forty and so do fallen arches, lumbago, bad eyesight, and the tendency to tell a story to the same person three or four times.

VERY LOW  
NIT: "How old were you when you got married?"

WIT: "Twenty-six physically and six months mentally."

Sault Ste. Marie has decided to hold all arrested speeders in jail until arraignment instead of merely notifying them to appear in-court at a certain time.

Only \$615  
... and it asks no odds  
of any car at any price



If all America realized Pontiac's goodness  
this car would lead the world in sales

SATISFY YOURSELF WITH  
SOMETHING BETTER—BUY A

Pontiac  
OFFICIAL PRICE CLASS  
ECONOMY CHAMPION

\*List prices at Pontiac, Mich., begin at \$615 for the "6" and \$730 for the "8" (subject to change without notice). Safety plate class standard on DeLuxe "6" and "8". Standard grade of accessories extra. Offered on G.M.A.C.'s new 5% Time Payment Plan.

## Checketts Motor Sales

GEORGE K. CHECKETTS

Phone 328. Grand River, across from M. E. Church, Farmington

ALL HONOR  
TO THE PAINTING OF  
**REMBRANDT**  
...but Cooking too is a Fine Art!

At the Autumn Salon of 1927 of l'Institut du France, the art of cooking was officially recognized along with painting, literature and sculpture as one of the Fine Arts.

Two great contributions to the world's Fine Arts are credited to Holland: the works of the immortal Rembrandt in the field of painting, and the Dutch Oven in the field of cooking. Rembrandt is dead, but the principle of the Dutch Oven lives on... in the finest cooking equipment available today; the electric stove.

\* \* \* And countless women who are artists in their own right, whose genius is that of the born cook, give grateful thanks. For without this principle of the Dutch Oven, the principle of *sautee* flavor that lends an added deliciousness to cooked foods, meals would be far less enjoyable and the world of cooking would suffer a real loss. \* \* \* And the touch of magic that transforms plain, homely ingredients into fascinating, delectable dishes... the skill and talent that thousands of housewives wield in the kitchen to make daily meals a pleasure... these have been aided instinctively by the modern electric stove. It is an invention that reduces difficulties and multiplies achievements. It is a help that no woman who prides herself on her fine cooking would willingly be without. And its price today is well within reach of even the modest home.

THE MOST POPULAR MEAT  
DISH IN EUROPE

There is one nice thing about Hungarian Goulash. You can use the cheaper cuts of meat, when you make it—and the finished result is just as delicious and beautiful as those prepared by the most famous chefs in Europe.

HUNGARIAN GOULASH

2 lbs. beef from brisket  
1 can tomatoes  
1 medium sized potato, cubed  
1 medium sized onion, sliced  
1 green pepper, thinly sliced  
1 cup sliced carrots

1 cup dried celery  
1 tsp. salt  
1 tsp. sugar  
1/2 tsp. pepper  
1 cup boiling water  
Flour to thicken

Cut meat in small cubes and arrange about one third in bottom of kettle. Season with some of the salt. Add a layer of potatoes cut in cubes, then a layer of sliced onion and thinly sliced green pepper. Add meat. Pour one cup boiling water over each layer, and season for two hours or until meat is perfectly tender. When ready to serve, thicken gravy. If baked in an oven add thirty minutes to the cooking period. Bake at 350 degrees. Serve six to eight.

"THE SHAKESPEARE OF HOLLAND"

\* REMBRANDT VAN RUYN, the famous Dutch painter, was born in Leiden in 1606. A poet as well as a painter, an idealist and also a realist, an artist whose intense humanity revealed in his profound sympathy with his subjects, he has often been called "because of his dramatic action and mastery of expression." The Shakespeare of Holland, his subtle color, and the boldness of his system of light and shade, are characteristic of his work. In the early years of his life, he devoted himself to painting and etching the people around him, the beggars and cripples, every picturesque life and form he could find. During his lifetime, he painted some fifty portraits of himself, and the number of pictures known to have come from his own hand total about 700.

The Detroit Edison Company

WEST POINT PARK

Mr. and Mrs. Charles Gilbert, son Charles and the former's father, L. B. Gilbert of Detroit were guests for Sunday dinner and supper of Mr. and Mrs. Lucian Gilbert.

Mr. and Mrs. Emerson Ault were week end guests of Mr. and Mrs.

D. Phillips of Howard City. Albert Heichman and Gerold Ziegler were guests Friday of relatives of Mr. Heichman at Chesaning and Ithaca.

Miss Shirley Zwahlen was the Sunday dinner guest of Mr. and Mrs. Clarence Ferris of Farmington.

Mr. and Mrs. Albert Nacker, son

Russell, Mrs. Viola Nacker and Edward Trapp were Sunday guests of Mr. and Mrs. J. W. Hess of Pontiac.

Born to Mr. and Mrs. Byron Lapham, a son, Richard Eugene, last Tuesday evening in Pontiac Hospital. Both mother and son are doing nicely.

Mrs. Alfred Smith of Farmington and Mrs. Viola Grace were Detroit visitors Tuesday, remaining for dinner and attending the Fox Theater to see "The Country Doctor."

Mrs. Lucian Gilbert and son Howard were guests Thursday of Mr. and Mrs. Charles Pankow of Detroit.

Miss Gloria Heichman was the supper guest Friday of Miss Doris Gilbert.

Mrs. Arthur Sharrow spent Tuesday with her sister-in-law Mrs. William J. Thompson in Detroit, Mr. Sharrow coming for dinner.

Mr. and Mrs. Robert C. Sell and Mrs. Minnie Shanks of Detroit were Sunday callers at the home of Mr. and Mrs. Arthur Sharrow.

Mr. and Mrs. Arthur Jones visited her father, William Gordon, in Detroit, Saturday evening.

Mr. and Mrs. Bert Thayer, daughter Ethel of Detroit and Mrs. Myra Taylor of Los Angeles, California, were dinner guests Tuesday evening of Mr. and Mrs. James Eastman.

Mr. and Mrs. Elmer Heichman, daughter Marjorie, and Mrs. Albert Heichman attended a party Saturday evening at the home of Mr. and Mrs. August Burger of Detroit.

Mr. and Mrs. Clara Judd of Highland Park were Sunday afternoon guests of Mr. and Mrs. Lucian Gilbert.

Mrs. William H. Zwahlen is ill with a bad case of flu.

Mr. and Mrs. Arthur Sharrow attended their bride club in Detroit Friday evening at the home of Mr. and Mrs. Lincoln A. Schmidt.

Miss Olive Grimwade of Farmington and Miss Shirley Zwahlen were guests Wednesday evening of Mrs. Charles Decker of Detroit.

Mr. and Mrs. Arthur Jones visited her father, William Gordon, in Detroit, Saturday evening.

Professionals

Z. R. ASCHENBRENNER, M. D.  
Physician and Surgeon  
Office Hours: 9:00 to 4:00 p. m.  
Evenings, except Sun. and Wed., 7:30 to 8:00  
Office Phone: 120-J  
Residence Phone: 144-M  
Cook Bldg. Farmington

E. DEANE ELSEA  
A. P. WARTHMAN  
Osteopathic Physicians and Surgeons  
Grand River at Eight Mile Road  
Clarenceville  
Phone: Redford 2026  
Farmington 333F3  
If no answer call CHERRY 2234

QUALITY PRINTING  
at  
LOW COST  
— THE —  
FARMINGTON ENTERPRISE  
Phone 25-J or Redford 1193

kitchen

CLOSED

TO GUESTS?

Today, the kitchen is as important as any other room in the home. Perhaps no other room has so much to do with creating a favorable impression of the house.

And guests have a way, these days, of making themselves at home in the kitchen. No kitchen is safe from sudden social invasions at any hour of day or night.

Are you proud of your kitchen? Is it a room that you thrill to show to guests? If not, start today to modernize it. There never was a better time! It has never been so easy.

One thing at a time is the sensible way to make these changes. And the natural beginning is to replace the old stove with a modern gas range. No other home improvement will give you so much pleasure.

Modern gas ranges have all the advanced features that simplify cooking and baking tasks. You'll be astonished at the way this one change will cheer up the whole room. Many sizes, styles, prices to choose from.

TO MODERNIZE YOUR KITCHEN • START WITH THE GAS RANGE

free trial

Without any obligation whatsoever, no rental cost or similar expense, we will install your choice of a new model 116 or 117 A-B or No. 6590 Detroit Jewel for a free TRIAL in your home.

We want you to try this range and see for yourself the many economies it will bring. Better oven design means real food saving in baking, roasting, broiling—certain results without waste, goodness cooked in instead of out—every advantage a real saving. And so easy for YOU to have now.

IN YOUR OWN HOME

LESS THAN 10¢ A DAY

The economy purchase plan enables you to pay for your stove for as little as 10c a day.

Trade In Your Old Stove

Let us buy your old stove and credit it as part payment. Come in this week before the sale ends, or phone

Consumers Power Co.

23612 Farmington Road Phone 304