

# Royal Oak

## Latest From Our Sister Village

Miss Harriet Whyte spent Sunday in Pontiac.

Mrs. Esther Hagelstein spent the week end at Flint.

C. R. Hoodless left last week Wednesday for his new position at Harbor Beach.

Joseph Moore left Sunday evening for Pittsburg, Pa., to be absent two weeks.

The Ladies' Aid of the Baptist church met at the home of Mrs. James Allan Tuesday.

Royal Oak Baptist church morning service at 10 o'clock Sunday school at 11:30.

Mr. and Mrs. Will Wartell, of Detroit, spent Sunday at the home of Mr. H. Whyte.

Mr. and Mrs. Mark Halsey spent Sunday at the home of Earl Halsey in Rochester.

Miss Laura Wachter, of Redford, is spending a few days with her aunt, Mrs. John Landau.

Mr. D. A. Roy. How much attention do you pay to the treatment given to your horses by your teamsters?

Word comes to us that Thomas Hartwick has been quite ill ever since Thanksgiving. He is suffering from rheumatism.

H. B. Wattles, of Troy, sold a Jersey cow one day last week which brought him \$200. Who says it don't pay to raise fancy stock.

Mr. S. L. Robbins, of Big Beaver, gave a dinner last Thursday evening to Misses Lynda Rivard, Amelia Antones and Helen Shell.

Mrs. George W. Penney entertained her mother Mrs. F. L. Knowles and Miss Elizabeth LaForge, of Detroit, to dinner last week Wednesday.

Henry Wheeler and family attended the funeral of Mr. John Brown in Detroit Monday. Mr. Brown was an old soldier and brother-in-law of Henry Wheeler.

The body of Miss Vivio of Brace 29, who died in Harper hospital was brought here last Thursday morning. Miss Brace was the daughter of Frederick and Harriet Brace. The funeral services were held Saturday afternoon with burial in Crooks cemetery.

Orville C. Riddle, manager of the American Press Association, entertained Mr. and Mrs. R. H. Rose and family to a 6 o'clock dinner at his home in Detroit Saturday. After dinner the entire party attended the theatre and a most enjoyable evening was passed.

Swift & Co., have commented suit & George Robinson, a store keeper of Clawson, in Judge Wheeler's court for balance due on account, alleging damages to the amount of \$300. Attorney George A. Dondero represents Swift & Co. Jan. 18 is the date set for hearing.

Suit has been commenced in Judge Wheeler's court by Kenneth Anderson Manufacturing Co., of Detroit—a corporation—vs Wm. Folland to recover balance due on account. Attorney George A. Dondero appears for the corporation. The date of hearing is Jan. 14. Two prominent residents have been named as garnishee defendants.

We have heard of a new drink One evening last week a young man dropped in among friends and on a table was a bottle labeled "Household Ammonia." It really was grape juice however. Last summer the grape juice was placed in the bottle before it was found the label could not be removed. Now this is our notion of a Perfect Frosted Repeat.

The Ladies' Union of the Congregational church met last week Wednesday at the home of Mrs. J. W. Anderson and elected the following officers: President, Mrs. Mary Truesdale; vice president, Mrs. W. I. St. John; treasurer, Mrs. Charles Algar; secretary, Mrs. Frank Leach. The next meeting of the union will be held at the home of Mrs. Charles Allen, Jan. 21.

Did your expansion tank freeze? So did ours. Ainttell.

Mr. Farmer. Do you blanket your horse when you leave him standing in the blasts of January? We hope so.

One young man 14 years of age offers the only real excuse for non attendance at school we have ever heard. He says, "it makes him sick to go."

The third grade of 52 pupils has been divided and Mrs. W. H. Smith of Lexington, has charge of 22 pupils formerly under the care of Miss Lynda Rivard.

Mrs. Rose Lapland Lord, daughter of Mrs. Matilda Lapland and sister of Mrs. A. L. Bernard died in Dover, New Hampshire, Jan. 3. Mrs. Lord was a former resident here.

Don't fail to hear the good music and entertainment given by the Masonic lodge Jan. 25. The West Grand Boulevard M. E. church concert orchestra will furnish the music.

The J. E. P. club gave a sleigh ride party last Friday evening to the home of Mr. and Mrs. Lott Cavanaugh in Southfield. Dancing and card playing was the enjoyment for the evening.

The Home and Foreign Missionary societies will hold an all day session on Friday of this week at the home of Mrs. Sinclair. Lunch will be served at noon. A large attendance is desired.

On Thursday evening, Jan. 25 the Masonic lodge will give a grand concert and entertainment under the auspices of the West Grand Boulevard M. E. church orchestra of Detroit. Do not forget the date and be sure to attend.

The funeral of Mrs. George H. Milton, aged 72, was held here to me last Thursday. Mrs. Hamilton lived on the Mill road south of here. Rev. H. H. Hough of the Methodist church, had charge of the funeral services and interment was in Royal Oak cemetery.

At a school board meeting held last Thursday evening a valuable suggestion was presented to the board by Supt. E. J. Lederle. That in every grade both in public and high school, a course of ethics be taught was the idea suggested by the superintendent. Attorney George A. Dondero, president of the board, urged that a course of Michigan history be made compulsory in the high school.

There will be a game of basketball between the Whites and the Blues in the M. E. gym. Tuesday evening, Jan. 23. In the game about two weeks ago the Whites won 46 to 23. The Blues are out for revenge and a good game is promised. The line up: Whites: Lawson, r. l.; Campbell, f.; Wright, c.; Prouse, r. g.; H. Chamberlain, l. g. Blues: Watch, r. f.; Montgomery, l. f.; Dondero, c.; C. Chamberlain, f. g.; Harvey, l. g.

The funeral of Mrs. Hiram Bowers, aged 73 years, was held Sunday afternoon from the residence of her son-in-law, Joseph Burgess, of Center street. Mrs. Bowers had lived here for 20 years but had spent with her daughter, Deborah, in Rockwood. The good woman had been in feeble health for some time but gangrene of the foot was the immediate cause of death. Burial was in Royal Oak cemetery.

A surprise party was given on Saturday evening in honor of Charles Silman's birthday. A party of friends arrived about 3 o'clock, including St. George's band. A most enjoyable evening was spent and a fish and chicken supper was served, this being prepared by Mr. Whitley. After supper the band played selections from Faust, Il Trovatore, Poet and Peasant, etc., under the direction of Mrs. T. Pratt. The party left at 12 o'clock all wishing Mr. Silman many happy returns of the day.

### TAKE CARE OF THE GREASE WITH A CUP OF TEA

Housekeeper Will Find It Great Advantage to Keep Various Kinds Separate.

Every housekeeper has a pot into which drippings are poured, but it would be far better if each kind of grease were separated, for the dishes needing such an ingredient are greatly benefited by some one flavor. Thus, potatoes are wonderfully enhanced by being fried in pork fat, only, and are even better if pure ham grease can be used. Beef drippings are best for browning lima beans and cabbage; and for frying French toast, there is nothing quite the same as the fat from pork chops.

All the greasy gravies, such as those of roast pork and lamb, are flour, thickened with a little corn meal, allowed to simmer for half an hour, and used as a dressing for potatoes that are to be warmed over.

There should be a crock for every different kind of dripping, for bacon grease, ham fat, "fried out" suet, pork and lamb chop grease, roast greases, and a final choice, a little fat for chicken and grease grog, for these are the ultra aristocrats of the fat family, and they can be used in a number of odd and appetizing ways. Spaghetti, boiled exactly twenty minutes may be drained and dipped into a skillet of oil, tossed about for a few minutes, and served with tomato sauce spread over it. Tomatoes and green peppers, sliced and fried in a deep pot of oil, make a wonderful addition to cold meats. Artichokes, cauliflower and asparagus, the aristocrats of the garden, take kindly to this superior oil, and are especially good when warmed over in it.

Ham drippings added to bean soups have an excellent effect, and will be found a great saving, if used instead of meat stock.

It may seem a great deal of trouble to thus divide and subdivide these products, but once the thing is begun, it is just as easy as pouring all the drippings into one large crock, and the result is so much better that some extra effort will seem well worth while.

A small amount of bacon or ham grease, dropped into frying beans or soups, or meat tops gives a splendid flavor, and if it is once eaten, will never again be omitted—Armour's Farm Almanac.

### SERVING TRAY IS NOVELTY

Contrivance Invented by Detroit Woman is Heated by Electricity and is Most Convenient.

An electrically heated serving tray of interesting design has been invented by a Detroit woman. Extending across the flat bottom of the tray is the under side of a sheet of asbestos, and the heat unit being attached to the under side of the asbestos. The flat bottom casing entirely surrounding the heat unit is vent apertures in its upper portion, whereby heat generated by the unit is allowed to escape from the casing so as to preserve it in a cool condition. The casing is asbestos lined—Popular Mechanics.

Meat Economies.

In the preparation of soup cuts of meat brown the meat first in a hot spider or kettle for flavor, and sear the surface so that the juices may be retained in the meat. Some scraps of fat may be browned and onions sliced and fried in the fat, an equal mixture of flour added, and when it is mixed smooth stir in the fat water. It is put in to make a thick gravy. The meat is then put in and left covered on the back of the stove, and later vegetables and other things are added, or they may be put in with the meat, seasoned, covered and boiled five minutes and put at once into the fireless cooker and left several hours or all day. Long, slow cooking is the only rule for good results.

Purée of Potatoes.

Peel, wash and cut into slices an equal quantity of potatoes with a suitable sauce pan, add a large onion in slices, a two-cent bunch of soap herbs, a crushed nutmeg, three bay leaves, a level teaspoonful of salt, a few grains of pepper and two quarts of water. Boil steadily until the potatoes are reduced to pulp. Then rub through the fine sieve and return to the saucepan. Put the saucepan on the stove, add two cupfuls of boiling milk and stir with a wooden butter. Stir until the butter is absorbed and the puree is very hot. Then it is ready to serve, pour it into the hot tureen and scatter the table with a plate of this dry toast cut into small cubes.

Spinach Salad.

Wash, boil, drain and chop the spinach. Prepare a French dressing with four tablespoonfuls of olive oil, a half teaspoonful of salt, a dash of pepper and one teaspoonful of vinegar. Mix with the spinach, moisten with your fingers in any individual molds and set in ice for an hour or two, then turn out and serve with a sauce of cream, with mayonnaise or a French dressing.

Meat Toast.

Chop cold steak, veal, fowl or tongue very fine, add a little gravy or water, add cream, thicken with flour, butter, salt and pepper, and pour it over slices of toast. Prepare boiled ham in the same way, adding the yolk of an egg.

MANY DELICIOUS TIDBITS UNKNOWN TO AVERAGE HOSTESSES.

Possible to Meet the Variations of Individual Tastes Without Turning Affairs into Formal Reception—Some Dishes Worth Trying.

There are many tidbits delicious for serving with the social 5 o'clock cup which are unknown to the average hostess.

Unless one keeps well abreast of the times accompaniments are apt to be limited to shopworn wafers of a conventional order, or cakes frequently over-awakened.

Without robbing the occasion of its traditional charm by making formal reception of it and serving an elaborate repast, it is possible to discover new things and to meet the various individual tastes of the guests.

For instance, the dainty finger rolls may be split lengthwise and the soft crumb in one half removed. The hollow thus formed is to be filled with cream cheese softened with a little whipped cream. Put the two halves together and tie with beehive ribbon or tinsel cord.

Or some finely chopped walnuts may be stirred into the cheese, which is to serve as filling, and without the addition of minced olives.

Again, the following mixture, which is just a trifle elaborate, will appeal to many palates.

One roll of cream cheese, a teaspoonful of pimentos, chopped fine, and a full tablespoonful of mayonnaise. The olives should be chopped by hand. Mix and use as above.

Another good form of sandwich, made this time of conventional slices of bread, requires four heaping tablespoonfuls of minced chicken and three of mayonnaise. A cream dressing can be substituted for the one of oil. Spread the mixture on three squares of whole wheat bread and cover with smaller pieces.

Now chop fine some blanched almonds, toasted but not salted, grind them in the meat chopper or crush in a mortar and spread between delicate squares of buttered toast.

For a single sandwich, that is, having but one slice of bread in its composition, this combination of ingredients is considered best. Over a dozen large plump olives pour boiling water, allowing them to stand a few minutes, then drain and put on the fire. Now chop fine enough pimentos to form a teaspoonful of the mince. Chop the olives, add the pimentos with one tablespoonful of the cracker crumbs. Crush all the mayonnaise and spread on shapes cut from thin, rather stale bread.

Again in many cases tea, neatly served, always means a hot biscuit of some sort and unaltered butter. For all such, small hot "soda biscuits" treated with plain marmalade, and even better, duty-free of the nature of popovers are welcome.

The truly English crummet is obtainable of late years in all our large cities. Toasted, and served very hot with quantities of good butter, it becomes so delectable that we sympathize with the man in "Pumpkin Papers" who preferred dissolution to cutting down his crummet supply.

Scenes, hot and buttered, are another favorite accompaniment. These other favorite accompaniments. These little crummet, can be easily made at home. To prepare them nicely, take a quart of flour, a teaspoonful of salt, and two teaspoonfuls of baking powder mixed together. Sift well, chop into the flour and knead well with a heaping tablespoonful of milk. Now add enough cold milk to make a soft dough. Turn out on a pastry board, handling as little as possible, and cut with a small cutter. Put them upon a hot griddle, and when one side has browned, turn. Split with fingers or fork—never cut them—and butter well.

Stuffed Prunes.

In cold water, soak overnight. In hot water, steam until tender, slit down on one side and remove the stone from each. Grate clean or other berries, add a little fine-chopped red pepper or a dash of paprika and enough mayonnaise dressing to mix the cheese to a soft and smooth consistency. Fill the prunes with the center of the prunes with the cheese mixture. Serve with toasted crackers and lettuce salad over which French dressing has been poured. Neufchatel cheese may be used, also French dressing in place of mayonnaise. You can stuff the prunes with half a walnut instead of cheese, and after pressing together roll in granulated sugar.

Chicken Creamed With Peas.

Four level tablespoonfuls butter, one-half level chopped green pepper, few drops onion juice, three level tablespoons flour, one-half level teaspoon salt, one cup chicken stock, one cup cream, one cup chicken cakes, three-fourths cup peas.

Melt the butter, add the pepper and onion juice and cook for five minutes. Add the flour and salt when well mixed add gradually the stock and cream. Stir until thick and smooth. Add the peas and cook for ten minutes.

Keeping a Dinner.

When it is necessary to keep the dinner warm for the belated diner, the cook will find a good substitute for the brain-marie used in all fashionable restaurants for keeping food warm by taking a deep baking pan, fill it half full of hot water and set into it covered bowls containing the various articles of food that are to be kept hot. Buy the New York World Magazine. Set the pan in a moderately hot oven and the belated diner will be pleased with the fresh taste of his dinner.

Directions for Icing Fruit.

Beat the white of an egg, not to a foam, but enough to make it stiff. Dip into it bunches of grapes, cherries or currants and roll them over until they are covered with the egg. Then roll them in pulverized sugar. Lay them on a fat sieve to dry.

**A. B. MILLSPAUGH**  
LAWYER  
Ford Building  
Cor. Woodward and Maple Aves.  
Phone 285  
Birmingham Michigan

**HARRY ALLEN**  
Attorney-at-Law  
46 Home Bank Bldg.  
DETROIT MICHIGAN  
Main 560

**DR. J. W. BENNIE**  
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