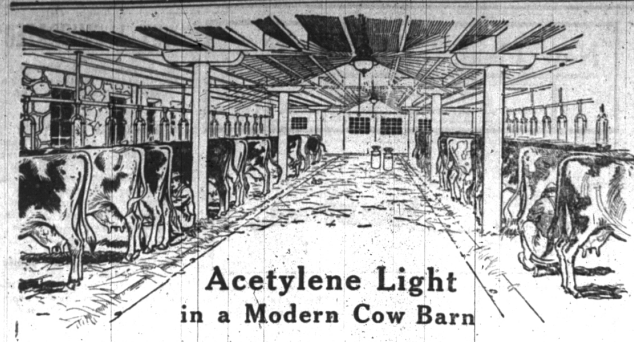

Acetylene Light in a Modern Cow Barn

WE sell a great many Pilot Acetylene lighting plants to dairy farmers. Because dairy farmers can get even more out of an Acetylene installation than anybody else.

Our dairy farmer patrons make these Acetylene plants do double work. They run an extra line of pipe to each barn—and sometimes to other outbuildings. In these buildings they fasten the great balls of Acetylene light to timbers and rafters.

They also equip these lights with ignition devices—to make them light with the pull of a chain without matches.

Two of these Acetylene barn lights will make a big dairy barn as light as day. They will give more light than a dozen lanterns—and unlike lanterns, they cannot be tipped over.

The same is true of Acetylene house lights. They burn in handsome stationary bronze or brass fixtures securely fastened to ceilings or walls.

You can tell one of these Acetylene lighted dairy barns from the road—a quarter of a mile away. The light is extremely brilliant. It is also soft and white in color—so nearly like sunlight that scientists have used it with success to grow plants on an extensive scale.

These qualities make it a cheerful light. Unquestionably it helps to keep the whole household happy and contented. Weak, dingy, yellow lights, on the other hand, just as surely tend to make people dull spirited and gloomy.

That is why we say Acetylene light is a mighty big help towards keeping the country boys and girls from drifting to the city.

Acetylene is too a boon to the women folks in another way. In addition to the beauty of the light it brings to the country home a great convenience in the gas cooking stove.

For acetylene can be and is used in gas cooking ranges in thousands of country homes, just as its cousin, city gas, is used in millions of city homes.

In every one of these homes the gas range has shortened cooking hours and has done entirely away with the drudgery of handling coal, wood and ashes.

You will be intensely interested in the simple mechanism of the Pilot which makes it different from all others in principle.

Its patent safety features have made it quite "trouble proof." They have given such perfect satisfaction that we have been able to sell no less than sixty thousand Pilot plants in fifteen years.

With these sixty thousand plants working incessantly in country homes, undergoing all kinds of misuse and abuse, we have only heard of two accidents. During the same period there has been over one hundred thousand accidents charged to other illuminants.

For this reason the Engineers of the National Board of Insurance underwriters called Acetylene safer than any illuminant it commonly displaces.

We would very much like to give you a free demonstration of the working of "the Pilot plant." For this purpose we have a portable plant which we can bring to your home. Or if you wish we will be pleased to mail you our advertising books containing the whole story of Acetylene. Just drop a card to—

PILOT LIGHTING PLANTS
HOME MADE ACETYLENE
For LIGHTING & COOKING

R. B. WRIGHT
156 Regular Street, DETROIT, MICH.
Salesman
OXWELD ACETYLENE CO.
CHICAGO

ALL OVER

A dancing party at Patersons last Friday night.

Robbie and Bessie Hawthorne of Troy have the chicken-pox.

Mr. Southern of North Dakota is visting his employer John Nixon.

Mrs. Wm Flowers of Clawson has a sister from Linden, Mich., visiting her.

W. H. Codnor has the Epizootic or a cold in the head, very disagreeable and troublesome.

Coon and skunk pelts are down in price since Nov. 22. Bad conditions have reduced the fur market.

The Christmas dinner that was to be given at Orson Hunt's in Clawson is called off on account of sickness.

Delbert James and wife of Detroit called at the home of Wm. Flowers in Clawson last Sunday in their auto.

Sons and daughters who are disobedient to their mother are generally unruly in marriage life.

Ethel Phillips, teaching in the Erlty's district gives her scholars a fine Xmas tree social on the evening of the 23rd.

On the Mooney subdivision at Clawson there has recently been fixed up a nice little waiting room for those stopping to see the lots.

The times seem yet to be booming just before Christmas for a lively trade is going on among the merchants in spite of an open winter so far.

What can any moral mother think of having help and proper respects from a son or a daughter when the bringing up was not to be helpful at home.

Recently Mrs. Ida Reader of Southfield had a birthday shower of ol postal ards coming from Owosso, Pontiac, Birmingham, Detroit, Franklin and Southfield.

R. D. NO. 1

Miss Grace Hauck is home from Ypsilanti for the Holidays.

Mr. and Mrs. Wm. Spicer was a caller at George Stolls last Friday.

Mr. and Mrs. Charles Peole will entertain friends from Detroit for the holidays.

John Hawkins and family spent Xmas with Mr. and Mrs. Andrew Johnston of Southfield.

Geo. Henning is home for the holidays and believes the work on the old farm is just a hustling

Good road and boulevard. Last week John Lee Halsey scraped one mile east and west and it is a dandy road now.

Mrs. E. A. Smith and little girl will spend Xmas at Ypsilanti where the Doctor is now resting up after his operation.

The Dairy Association met at Mr. and Mrs. Joseph McClelland's last Thursday. A good program and a good dinner.

Mr. M. Levinson of the Department store of Birmingham presented the the R. F. D. boys with a nice necktie for Christmas. Now the boys want to thank Mr. Levinson for his kindness

FOLEYS HONEY AND TAR
stops the cough and heals lungs

Comb With Removable Teeth.

A comb having teeth that can be removed and replaced in case of breakage is a novelty on the market. It consist of a back and filler strip. 44 teeth, any or all of which may be taken out and replaced through the back when the filler strip is removed. This is done by laying the comb on a hot plate for a few minutes, when the expansion of the rubber loosens the strip.

Mummy Eyes.

Mummy eyes, as they are called, are taken from the bodies of Bolivian mummies, but bear no resemblance to the human eye. They look like glass shells with gilt inside and in spite of their being solid, they are delicate and very easily broken. When exposed to damp, as the gilt appearance is lost and they resemble a piece of yellow crystal.

Stairways for Firemen Only.

Spiral stairways, built entirely of concrete, have been installed in fireproof shafts in a recently completed theaters in Paris. These stairways are intended to give firemen access to all parts of the building without interference with the public entrances and exits.

Had Proved It.

"Daughter," called the father from his position at the top of the stairs, at the well-known hour of 11:55 p. m., "doesn't that young man know how to say good-night?" "Does he?" echoed the young lady in the darkened hall; "well, I should say he does."

Record Carelessness

The most careless will on record is probably the distinction to be claimed for that of a man name John McClellan of Armagh, Ireland, who left estate valued at £16,974 10s. 10d., made a will in which he appointed executors, but omitted to dispose of his property.

Control.

I would have nobody to control me; I would be absolute; and who but I? Now he that is absolute can do what he likes; he that can do what he likes can take his pleasure; he that can take his pleasure can be content; and he that can be content has no more to desire. So the matter's over; and come what will come, I am satisfied. —Cervantes.

Fell Away in Old Age.

A reversal of the rule that it is never too late to mend is found in the case of a centenarian of Hartford, Conn., who, according to the Watchman, lived up to the age of one hundred and since attaining that extragrand climacteric has been arrested six times for violating the excise law.

Farm Diplomat.

"Do you want a job as a farmhand?" "No," replied Plodding Pete. "You have been kind to me in the past, and I think too much of you to make you an object of jealous hatred among all your neighbors."

Brilliant Composer.

There are so many musical luminaries of the name of Strauss—living, dead, and moribund—that it is small wonder that the Frohman announcement of a new Strauss operetta created confused inferences. The operetta bought by Mr. Frohman is by Oscar Strauss—the Austrian composer of "The Waltz Dream," and "The Chocolate Soldier"—who, now in his forty-third year, is composing as brilliantly and as copiously as ever.

Faults of Preachers.

Mr. Cowan points out that preachers have a remarkable lack of common sense when choosing their texts. He has heard of an Edinburgh minister who preached a sermon on a miserly brother cleric from the words, "And the beggar died." Another cleric, in preaching to a society of physicians, announced as his text, "A certain woman had suffered many things of many physicians and had spent all that she had, and was nothing better, but rather grew worse."

Singer's Marvelous Memory.

It is said that Herr Stehmann learned the entire part of the "Wanderer" in "Siegfried" in six hours; and on one occasion when Herr Strauss, who was to have taken the leading role in Xaver Scharwenka's "Mataswinka," was suddenly taken ill, Stehmann, who had never before seen the part, mastered it so completely between the afternoon rehearsal and the evening performance, that in both words and music he was absolutely perfect.

Wild Rice a Valuable Food.

Wild rice, according to a consular report, is "the most nutritious cereal in America." The plant has a long black grain, and hence is sometimes called black rice. It has been used from time immemorial by certain Indian tribes as their principal food. In recent years it has come into the white man's markets, selling for considerably more than ordinary white rice.

Selenium.

Little as selenium is known outside the scientific world it is not a rare element. Rather it is widely distributed. It is a permanent ingredient of sulphur, and as such was known to the alchemists of ancient times, although they did not observe its character as an element. From the chemical standpoint it is classed as a metaloid.—Harper's Weekly.

Algebra.

The science of algebra is said to have been the invention of Mohammed of Buxiana about 850 A. D. The science was introduced into Spain by the Moors. The first treatise on the subject in any European language is believed to have been that by Luca Pacoli in 1494. The first English algebra was written by Robert Accorde, teacher of mathematics at Cambridge, about 1557. He was the first to use the sign of equality.—London Standard.

Strange Human Foods

The Chinese get a very palatable food from the chrysalis of the silk worm. The poor remove the envelope, broil the chrysalis and eat it with salt and pepper. In the homes of wealth, however, the chrysalis is fried in lard, butter or oil, and mixed with the yolk of an egg. But the strangest of all food is the larvae of a certain fly, common in California and known as the Ephydra. The flies are washed on the shore in windrows and can be collected in bushel baskets. The Indians gather them, dry them and grow fat on them.

Where the Akhund Rules.

Swat is the name of a valley and petty state northeast of Afghanistan. It takes its name from the River Swat, the Soastes of the ancient Greek geographers—an indirect tributary of the River Kubul. Its people belong to a race called Yusufzai. Akhund is the title of their rulers. The old line of princes, which till a comparatively late time ruled in Swat, claimed descent from Alexander the Great.

The KITCHEN CABINET

[illegible] is one thing that is almost as sacred as the marriage relation—that is an appointment. A man who fails to meet his appointment unless he has a good reason, is practically a liar, and the world treats him as such.

TOOTHSOME CHRISTMAS DISHES.

For the young people many of the rich foods that are served at this time are entirely inappropriate, and a few simple desserts and puddings will be used for them. Here is one that is warranted to be reliable:

Grape Juice Souffle.—Mix together a pint of grape juice, a third of a cup of sugar and two tablespoonfuls of granulated gelatine. Stir until dissolved; set the pan into hot water and the process will be hastened. When the mixture begins to thicken, stir in the whites of four eggs beaten stiff. Half fill small molds, then add a cup of heavy cream beaten stiff to the remainder, and fill the molds. Chill and serve without a sauce.

Drop Cookies.—Cream one cupful of butter and add gradually one and a half cups of sugar, then add three eggs well beaten. Dissolve a teaspoonful of soda in one and a half tablespoonfuls of hot water, add to the first mixture, with two cupfuls of flour mixed with a teaspoonful of cinnamon and half a teaspoonful of salt; then add one cupful of chopped walnut meats, one cup of raisins, and one and a fourth cupfuls of flour. Drop by spoonfuls two inches apart on a buttered sheet and bake in a moderate oven

Almond Cookies.—Cream a half cup of butter and add a half cup of sugar creaming well together, then add one egg well beaten, one-third of a cup of blanched almonds finely chopped, the grated rind of half a lemon, two tablespoonfuls of orange juice and one of vanilla, two cupfuls of flour sifted with two teaspoonfuls of baking powder, a half teaspoonful each of cinnamon, cloves, and nutmeg. Roll and cut with a round cutter. Bake in a moderate oven until delicately brown.

Another Frozen Pudding.—Dissolve two tablespoonfuls of granulated gelatine in a half cupful of boiling water. Cook together a cupful each of sugar and water until it forms a thread. Add this sirup to the beaten yolks of three eggs, beat until cool, then add the gelatine, fold in two cupfuls of whipped cream, then add a half cupful of sultana raisins, a cup of mixed nutmeats, freeze, and when partly frozen add a half pound of candied fruits chopped, and soaked in vanilla.

Do not hurry,
Do not worry,
As this world you travel through,
No regretting,
Fuming, fretting,
Ever can advantage you.
Be content with what you've done;
What on earth you leave undone,
There are plenty left to do.
—P. M. Wyline.

CHRISTMAS PUDDINGS AND A CAKE.

The following is a famous English pudding which it will be worth while to keep in the family:

Christmas Pudding.—One and a fourth pounds of suet, one and a half pounds of currants, one and a half pounds of raisins, one half pound of lemon and orange peel mixed, three-fourths of a pound of breadcrumbs, one-fourth of a pound of flour, one half pound of sugar, four eggs, a quarter of a cup of orange or grape juice, a cup of chopped almonds and a chopped apple. Stir well, put into a well gressed basin or mold, tie a cloth tightly over and boil 12 hours. The pudding may be partly cooked and finish cooking another day. Serve with a creamed butter with whipped cream added, flavor with vanilla. This pudding may be resteamed as long as it lasts.

Christmas Pound Cake.—Cream a half pound of butter and add gradually a half pound of fine granulated sugar, then add the yolks of five eggs beaten until thick, the grated rind of one-half a leman, two teaspoonfuls of lemon juice, a half pound of flour, mixed and sifted with one-fourth of a teaspoon of soda. Beat three minutes and add a half pound of raisins cut fine with the scissors and dredged with one and a half tablespoonfuls of flour, add a half cup of walnut meats, broken in pieces. Add the beaten white. Turn into a buttered and floured angel cake pan and bake 55 minutes. Remove from the pan, cover with boiled frosting and place on a plate on a tray garnished with holly berries and leaves.

Christmas Frozen Pudding.—Beat the yolks of six eggs slightly. Add a half cup of sugar, a fourth of a teaspoonful of salt, and pour on gradually two cupfuls of milk, stirring constantly, cook in a double boiler until the mixture thickens. Put a half cup of sugar in a saucepan and stir constantly until the sugar is melted when brown out not burned, add to the custard and let stand until all dissolved.

There is no preservative and antiseptic nothing that keeps one's heart young like sympathy, like giving one's self with enthusiasm to some worthy thing or cause.
—John Burroughs.

SOME NICE SEASONABLE DISHES.

Holiday Sandwiches.—Chop fine one small sour pickle and six olives, add a tablespoonful of capers and mix with three tablespoonfuls of stiff mayonnaise. Spread thin slices of bread with butter, and put the above mixture on half of them and the remainder spread with cream cheese; sprinkle paprika over each slice and press together. Cut in fancy shapes and garnish with parsley.

Fruit Cake.—Mix one pound of seedless raisins, one pound of currants, and one pound of shredded citron, flour then with half a cupful of flour. Beat ten eggs without separating the yolks from the whites; cream one pound of butter, add one pound of sugar, and when well mixed add the eggs and a pound of flour. Beat well and add one teaspoonful each of cinnamon and allspice, a half teaspoonful of cloves, one nutmeg grated, and the rind and juice of an orange and a lemon. Beat well, then stir in the floured fruit. Turn into tin molds lined with waxed paper and steam three hours; then bake one hour in a slow oven.

Queen's Plum Pudding.—Mix together a pound of raisins, a pound of currants and half a pound of orange peel, dust with a quarter of a pound of flour. Chop a pound of beef suet, sift three-quarters of a pound of dry bread crumbs, chop half a pond of blanched almonds, mix with the fruit, add the grated rind of a lemon, half a pound of brown sugar and half a grated nutmeg. Beat five eggs, add half a pint grape juice, mix and pack into molds. Steam ten hours. Steam one hour before serving.

Let us never be betrayed into saying we have finished our education, because that would mean we had stopped growing. There is always the upward dimension possible for us.
—John Burroughs.

CHRISTMAS CAKES.

The cakes and puddings which contain fruits and spices are best made some time before needed as the flavor is much better if they are allowed to season, well wrapped to keep from drying. The following one, however, is best made to be used within a day or two:

Queen Cake.—Cream two-thirds of a cup of butter, add one and three-fourths cupfuls of flour, one-fourth of a teaspoonful of soda, a half teaspoonful of cream of tartar, then add one and one-half teaspoonfuls of lemon juice. Beat the whites of six eggs, add one and a fourth cupfuls of powdered sugar and combine the mixtures. Bake in a shallow pan 50 minutes. Cover with caramel icing.

The President's Cake.—Most people will feel that this is too expensive a cake for ordinary occasions; but for the holiday time or the event of a wedding will warrant a little extravagance. The ingredients are a pound each of butter, sugar browned flour sifted, 12 eggs, five pounds of seeded raisins, one and a half pounds of citrons shredded, one glass of grape jelly, two teaspoonfuls of melted chocolate, one pound of candied cherries, one pound of candied pineapple, one pound of blanched almonds cut fine, one pound of pecans cut fine, one tablespoonful of cinnamon, one of nutmeg, half a tablespoonful of allspice, a teaspoonful of cloves, one glass of grape juice and two teaspoonfuls of rosewater.

Soak the almonds over night in the rosewater and the fruit in the grape juice for the same length of time. Cream the butter, add the sugar, then the well-beaten yolks of the eggs, then the spices, jelly and chocolate. Next add the beaten whites and part of the flour. Roll the fruit in the rest of the flour, adding it in small quantities and mixing it well. Add the fruit last. Bake or steam for four to six hours in small or large molds. If steamed dry off in the oven slowly for an hour.

Nellie Maxwell.

Recipes for a Contented Heart.

The blind Madame de Deffand rejoiced that her affliction was not rheumatism; Spurgeon's receipt for a contented heart was never to chew pills, but to swallow the disagreeable and have done with it; Darwin's comfort was that he had never consciously done anything to gain applause; and Jefferson never ceased affirming his belief in the satisfying power of common daylight, common pleasures, and all the common relations of life. Esipoff, when commiserated on the smallness of her hands, insisted that longer ones would be cumbersome. Robert Shauffler's specific for a blue Monday is to whistle all the Brahms tunes he can remember. Doctor Cuyler, when very ill, replied to a relative's suggestion of the glorious company waiting him above, "I've got all eternity to visit with those old fellows; I am in no hurry to go;" and old Aunt Mandy, when asked why she was so constantly cheerful, replied, "Lor', chile, I jes' wear this world like a loose garment."
—Lucy E. Keeler, in Atlantic.

Had to Do It.

"What do you mean by suing me for breach of promise?" he demanded. "I never proposed to you in my life." "Why of course you didn't," she answered, in a conciliatory tone. "And I wouldn't have accepted you if you had. But you know I am going on the stage, and I must have some preparations."—Judge.

It Can't Be Done.

"What we want," said the patriotic citizen, "is a government that will give every man an absolute equal show." "It can't be arranged," replied Three-Finger Sam; "anyway, not here in Crimson Gulch. There's no sense in expecting everybody to have four aces when a jack pot is opened."—Washington Star.

Recognized.

"How dare you lift your hat to me, sir?" she cried. "I never saw you before in my life." "I know, but this is my brother's hat, and he's a friend of yours."

Various Weapons.

The pike, the strike and the hike have all made history.

Good Plan.

It is good to lengthen to the last a sunny word.—Lowell.

Learn the language of money

MONEY TALKS—you have heard its voice many times when in need.

It speaks in pennies, dimes and dollars and, though its form may change, its voice is heard in every land and clime.

Money is needed for the necessities as well as the luxuries of life.

Study carefully its language and let your first lesson be a SAVINGS ACCOUNT.

Royal Oak Savings Bank
Royal Oak, Michigan

The Moral Effect of A Savings Account Is Far Reaching

It eliminates financial worry. That means better health—better work—better pay.

While you are adding to your savings account, you are also adding to the strength of your character. Think it over.

A dollar starts you at this bank, where 4 per cent interest is paid.

FREE—A Pocket Coin Container. Don't Have to open an account to receive one.

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OPEN SATURDAY EVENINGS

A Bank For Everybody

Courteous treatment to all.
Fully equipped to serve you.
We do Conveyancing, write Fire Insurance, and will attend to your Notary Work.
We desire your acquaintance, and invite you to investigate our methods.

First State Savings Bank
Birmingham Michigan
FRANK FORD, Pres. FRANK HAGERMAN, Vice-Pres.
THOMAS H. COBB, Cashier.

Order Your Milk and Cream for Christmas
From the
Garland Dairy

We have on hand at all times a quality of Milk and Whipping Cream that we take great pleasure in serving the public. We also solicit your orders for Church Suppers, Lodges and Banquets, being able to serve you with anything in the Creamery line in any quantity, and guarantee the very best at all times. We also recommend our goods for the sick room and infants, and assure you all our Milk and Cream is handled in a strictly sanitary manner, and our Milk House is open to inspection at all times.

We wish to thank the people of Birmingham for their liberal patronage in the past, and we aim to hold their confidence by continuing the best of service in the future.

GEO. W. WOOD, Proprietor