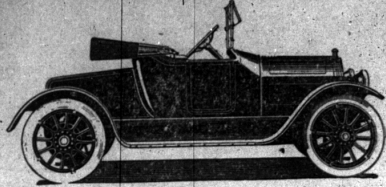


The Comfort Car For Two



KING 1914 ROADSTER, \$1,095

(Equipment, Ward-Leonard Starter and Generator, \$100 net extra.)

Not until you have given the King two-seater car a thorough trial will you know what real "roadster comfort" is.

The even balance, the patented spring suspension, the roominess of the passenger compartment and correctly-designed seats give to this roadster such riding qualities as are seldom found in any car.

You cannot imagine this silent, gliding sensation—the ONLY way you can experience it is to ride in the KING roadster.

Ample power, ease of control, economy in maintenance and all-around good workmanship and material are other features which make this a car worth knowing.

Let us show you how this car performs on rough roads where the pulling is hard.

KING MOTOR SALES CO.

603 Woodward Avenue

Phone Grand 785 R. H. KNELL, Mgr.

KING Cars for sale in Oakland county by

J. E. VALENTINE

Phone 174, Birmingham

HENRY PAULI HENRY W. PAULI JOHN C. PAULI

Mothers=

Bring the Children in TOMORROW

We are making it a special inducement for you to bring in the children, and at the prices we are offering School Shoes now it would be worth your while to keep them home to bring them here. But you don't have to do that—we make everything as easy for you as possible at this store to meet your entire satisfaction.

There are very special offerings and we are giving special attention toward fitting the little ones.

Baby Doll Pumps and 2-strap Oxfords for Children.

HENRY PAULI & SONS

Pontiac

Electric Wiring

Fixtures

Lamps

Motors

Irons

In fact, anything Electrical

Agent for the Eden Washer

Estimates cheerfully furnished on any kind of Electrical work.

Leonard Electrical Co.

FREE! ROCK GLUE and STAR-BROOM HOLDERS! FREE!

ASK ANY MERCHANT for a 3oz Jar ROCK-GLUE and 2 25¢ STAR-BROOM HOLDERS. To advertise these useful articles, our factory arranged to give you both, to have you praise them to friends. If merchants cannot supply you FREE, write us, sending us merchants' names and 10¢ in stamps. Don't forget names (ROCK and STAR). ROCK GLUE mends everything—even broken hearts and pocketbooks. STAR-BROOM HOLDERS make your brooms last twice as long, and do better work. Watch for coupons. Both articles obtainable from any merchant. ALL RETAILERS can be supplied by jobbers or direct.

A BEAUTIFUL BOOK OF NATIONAL VIEWS, worth \$1.00, sent FREE post-paid to anyone returning "TRADE MARKS," ROCK GLUE and STAR-BROOM HOLDERS and 10¢ in stamps. We also want to hire good salesmen and salesladies in every city and county on salary.

We also want you to ask the merchant for Hines' Long Extension Handkerchiefs, with map attachment, for window washing and all high cleaning. Only 30¢; worth 50¢. Ask for Hines' Demon Window Polish.

THE NORMAN F. HINES CO. Main Office and Factory, Lakeland, Md.

Forced to Beg. Love That Banishes Solitude. Little do men perceive what noble a wife? "Bird Tattlers"—"Lady, I'll a crowd is not company, and faces are like a book." How kin you see—but a gallery of pictures, and talk but feet a feller ter git married dat wears a thinking symbol where there is no such clothes ez dese?—Puck. love—Hines.

RECIPES WORTH WHILE

DISHS THAT SHOULD HAVE PLACE IN HOUSEHOLD.

Roman Meat Pudding May Be Recommended as One of the Most Satisfactory Substantial Dainties—Giblet Sauce.

Roman Meat Pudding.—Boil half a cup of broken vermicelli in salted water for ten minutes. Drain. Mince five any cold cooked meats such as chicken, veal, mutton or beef and add a cup of cold soup, gravy or soup stock. Season properly, add one beaten egg, three tablespoonsful of tomato sauce or thick tomato pulp and the vermicelli. Season with a tablespoonful each of minced onion and parsley and more salt and pepper if necessary. Have ready some macaroni, boiled tender in salted water. It should be broken in threeminch lengths and about a pint of it prepared. Grease a plain mold or bread tin and line with the macaroni. Put in the prepared mixture, cover closely with lid or tin in flour, cloth and steam half an hour. Serve hot, with an ordinary white or cream sauce.

Giblet Sauce.—When the chicken is placed in oven to roast, prepare the giblets—heart, liver, gizzard, neck, tips of wings. The French creole or giblet sauce is made of the heart and feet, carefully cleaned and skinned, for they have a great deal of "goodness" in them and give body to the broth and sauce in accordance with the grain they contain. Break the bones of feet, head and wings and take only the four tender filets from the gizzard, and do not cut the gizzard into small bits, but avoid the contact of the meaty part and contents of the gizzard, unless, perchance, you are one of those who have learned from some old mummy of Tante Zou to preserve the lining of chicken gizzards for use in making your jam.

Be careful to remove the salt, without breaking from the liver. Cover the giblets with cold water and cook them gently while the chicken is cooking. When done, chop and return to the broth, in which they are cooked. Stir this into the brown gravy made in the pan after the chicken is dished up. Add a quarter of a teaspoon of the gravy, chop six button mushrooms and six parabolled oysters and add to the gravy a few minutes before serving. Snow Pudding.—This is a little troublesome, but is a very delicate and refreshing dessert, and especially suited for serving with a rich or heavy dinner. Soak a quarter of a box of gelatin in a quarter of a cup of cold water until soft. Then dissolve in a pint of boiling water, with a cup of sugar, adding the juice of one large or two small lemons. When sugar and gelatin dissolve, strain into a basin and chill as quickly as possible, stirring frequently until it is cold enough to begin to congeal; then whip to a stiff froth with egg whip or beater and fold in the whites of three eggs whipped to a stiff white foam. Pour into a pyramid-shaped mold or into custard cups, and set in a cold place until next day. This quantity will serve two meals for a small family. Turn out and pour a custard around it.

Lima Beans With Salt Pork. Soak the beans over night in cold water and in morning pour off the water. Boil the pork half an hour, then pour off the water. Cover with water and add the beans and simmer until they are soft enough to be pierced with a needle. Now take up the meat and score the rind into as many pieces as you like. Lay in an earthenware dish, pour on the beans with enough liquid to keep moist, add the tomatoes and a few shakings of pepper and salt if needed. Bake about one hour, provided beans are tender, otherwise longer baking will be necessary. This is an excellent dish with fresh carriage or lettuce salad with French dressing.

Planked Lamb Chopps. Select five rib chops and trim the meat from the bone, French fashion. Pound four slices of bacon, cooked crisp to a powder; brush chops lightly with melted bacon fat, then roll in powdered bacon and then in soft bread crumbs. Broil the chops in a well-oiled broiler, leaving them a little underdone. Have ready the meat, well hot and buttered, and the mashed potatoes. Make a mound of potatoes on hot chop plank, set chops against this and put the rest of potatoes around. Set in oven to brown potatoes and make all hot. To serve set plank on a plate, put frills on end of bones and peas between chops and potatoes.

Chicken and Potato Croquettes. Mix two cupsful of mashed potatoes with two beaten egg yolks, season with salt and pepper and cook until mixture will leave the side of the pan, then set aside to cool. Mince a cupful of sliced chicken with half a cupful of blanched almonds, add seasoning and enough rich milk to hold ingredients together. Spread the potato mixture in flat cakes, fill the centers with the chicken mixture and roll into balls. Fry in deep fat after crumbing in the usual manner.

Maccaroni With Sauce. Cook until just about done in plenty of salted water one-half package macaroni; drain and mix layers in a buttered baking dish, adding gradually some good beef gravy, four tablespoonful tomato puree and some thin slices of sausage. Sprinkle generously with grated cheese and bake about 20 minutes.

Spotted Table Linen. Egg-stained table linen should be soaked in cold water until almost all traces of the stain are removed. If placed directly in the boiler the stain will set and it will be almost impossible to remove it.

To Make Glassware Shine. To give pressed glassware a beautiful luster peel a raw potato, cut it in two and rub the dishes with it. Then wash and dry in the usual way.

Birmingham Lners

Choice reclaimed Sensation Seed oats for sale yield good, 75¢ per bushel. J. A. Starr, Royal Oak, Mich. 3704-17. For sale—handsome thorough shetland pony, (yearling) 7 years old, tricolor. Also 8 months old shetland pony colt, pair of thorough bred white orpingtons, eight hens and one rooster. Mrs. Grace Gordon, Southfield Avenue, Phone 108. For Sale—New milch heifers, Holsteins, Guernseys and Jerseys. Phone Lester Farm 40 L. S. 2c. Range for sale cheap. Burns coal or wood. Phone 46. Cabinet, waterproof straw hat 49¢ any color, 35¢ at Shain's. 2c. For Sale Cheap—Latest model (Fennell) range, \$45 stove used about 8 months. Call 123 Daines Street. 2p.

ORDER FOR PUBLICATION—General. State of Michigan, the Probate Court for the County of Oakland. At a session of said Court, held at the Probate office, in the City of Pontiac, in said county, on the 20th day of March, A. D. 1914. Present, Hon. KLEBER P. ROCKWELL, Judge of Probate. In the matter of the Estate of WILLIAM ROBINSON, Deceased. Judge of Probate.

Eugene Brooks, administrator de bonis non, will annexed of said estate, having died in said County a petition praying for the examination and allowance of his final account as said administrator, determining the estate of said decedent, distributing the assets of said estate in the premises entitled thereto and discharging said administrator. It is ordered that the 24th day of April, A. D. 1914, at 9 o'clock in the forenoon, at said Probate office, be and is hereby appointed for hearing said petition. It is further ordered that public notice thereof be given by publication of a copy of this order, for three successive weeks previous to said day of hearing, in the Birmingham Economic, a newspaper printed and circulated in said county. KLEBER P. ROCKWELL, Judge of Probate. JUDSON A. FREDERICKSON, Probate Clerk. (A true copy.)

ORDER FOR PUBLICATION—General. State of Michigan, the Probate Court for the County of Oakland. At a session of said Court, held at the Probate office, in the City of Pontiac, in said county, on the 4th day of April, A. D. 1914. Present, Hon. KLEBER P. ROCKWELL, Judge of Probate. In the matter of the Estate of ALBERT S. ADAMS, Deceased.

Seymour D. Adams, administrator of said estate, having filed in said Court a petition praying for the examination and allowance of his final account as said administrator, determining the estate of said decedent, distributing the assets of said estate and discharging said administrator. It is ordered that the 24th day of May, A. D. 1914, at 9 o'clock in the forenoon, at said Probate office, be and is hereby appointed for hearing said petition. It is further ordered that public notice thereof be given by publication of a copy of this order, for three successive weeks previous to said day of hearing, in the Birmingham Economic, a newspaper printed and circulated in said county. KLEBER P. ROCKWELL, Judge of Probate. JUDSON A. FREDERICKSON, Probate Clerk. (A true copy.)

PIANO TUNING

Orders left with H. P. Seltzer, or Phone 7 L, will be promptly attended to. Satisfaction guaranteed. A. S. HENDRICK.

Building Stone

For Sale

20 cords finest field building stone of all sizes. \$4 per cord. Write E. L. BENEDICT, 63 Winder Street, Detroit, or call Hemlock 165.

ORDER FOR PUBLICATION—A special session of the Probate Court for the County of Oakland. At a session of said Court, held at the Probate office, in the City of Pontiac, in said county, on the 23rd day of April, A. D. 1914. Present, Hon. KLEBER P. ROCKWELL, Judge of Probate. In the matter of the Estate of GEORGE WELBY, Deceased.

Ada Wiley having filed in said Court a petition praying that the administration of said estate be granted to Fred Malleson, or to some other suitable person. It is ordered that the 24th day of May, A. D. 1914, at 9 o'clock in the forenoon, at said Probate office, be and is hereby appointed for hearing said petition. It is further ordered that public notice thereof be given by publication of a copy of this order, for three successive weeks previous to said day of hearing, in the Birmingham Economic, a newspaper printed and circulated in said county. KLEBER P. ROCKWELL, Judge of Probate. JUDSON A. FREDERICKSON, Probate Clerk. (A true copy.)



WE SET THE PACE

For cleaning and repairing automobiles. Others are compelled to follow. No matter what's wrong with your car we'll give it our attention—skillful, experienced attention—and we'll not drive you into bankruptcy with our charges. Given an opportunity, we will prove this assertion.

OAKLAND GARAGE

Birmingham, Mich.

Erwin & Smith

Fresh and Salt Meats

Dealers in Poultry, Etc.

ALL VEGETABLES IN SEASON

Great care is exercised buying only the choicest animals and meats and our customers can feel that they are always getting the best in the market. Our deliveries are prompt. We solicit a share of your patronage.

ERWIN & SMITH

There's a Strong Contrast



CHAS. PECK

TAILOR. Ford Block Phone 161. Opposite Postoffice.

SEALED BIDS WANTED.

The Village Clerk wishes to announce to the public that the Birmingham Village Board is now ready to receive sealed bids for the hauling of two thousand yards or less gravel from the village gravel pit. Also for hauling culd from the car to the water works. The Board reserves the right to reject any or all bids. Address all bids to the Village Clerk, E. A. MUDGE, Village Clerk. T. B. SMITH, President.

JUMP ON A TRAIN—COME TO DETROIT!!!

HERE IS A CHANCE OF A LIFETIME TO ATTEND, WITHOUT DOUBT,

THE GREATEST PIANO SALE ON RECORD

You have the same advantage as Detroiters! We'll make it easy for you to come because

We'll Pay Your Round Trip Fare!!

We have the best reason in the world for smashing Piano prices! We are compelled to move from our old store May 1st. Our new store won't be ready until September 15th—building is just being erected. Although we are comforted in the knowledge of having a fine home after Sept. 15th, we are "Up against it" in the meantime. You know it is some time from May 1st to Sept. 15th. We will have to rent a temporary show-room, no doubt much too small for our large stock, until our building is completed. Rather than store any Pianos we prefer to give our customers the benefit of our disadvantage. We are not going to take a chance putting our Pianos "out in the street."

HIGHEST GRADE PIANOS—PRICES SMASHED!!

No excuse not to have a Piano at these prices! We're practically giving them away! Intelligent people understand our predicament and understand why we shoulder our loss instead of storing our stock.

Every One of the Pianos Listed Formerly Sold from \$225 to \$550. Look at 'Em Now!

LYON & HEA...	\$60	HUMBOLDT	\$141	LUDWIG	\$89
LIGHTE	\$120	KREUTZER	\$187	WEBBER	\$47
STEINHAUER	\$148	SWICK	\$89	WAGNER	\$84
GERHARD	\$150	TEMPLETON	\$172	MERRIAM	\$177
HAMPTON	\$148	H. P. NELSON	\$185	EVERETT	\$79
BEAUDOIR	\$111	SCHROEDER	\$166	COLUMBUS	\$111

REMEMBER—Round-Trip Paid from Any Point in the State to Buyers for the Next 10 Days. Freight Fully Paid on Any Piano Selected. If You Can't Come at Once—Wire Reservations!

Guarantee! The Mammoth Story & Clark Organization is Back of Every Piano Sold. Our Guarantee is as Good in Years to Come as It is Today. Get Ready! Come!

Story & Clark Piano Co.

31-33-35 Grand River Ave. Detroit, Mich