

Recipes, New and Old, for the Christmas Cake

This time of the year every housekeeper is busy getting her cake ready for the Christmas feast. Fruit cake is much improved by time—standing allows the various kinds of fruit and spices to blend together to make a delicious cake. This cake may be baked or steamed according to preference. Bake your pound cake a day or two before you wish to use it.

Birmingham before today

By Minnie Hunt Saltzer

The first home east of the Harbor Allen house was the home of Mr. and Mrs. Edwin Baldwin and their daughter Martha. Mr. Baldwin was one of our earliest settlers. He was the village dayman in the 60's when his daughter Martha died. The Baldwin family had a school where the members of the Senior class, down to the children in the kindergarten, march ed to her home, on the day of the funeral, each carrying a bouquet with which to decorate her grave. The pastor of the Woodward Ave. Unitarian Church preached the sermon and, by Miss Baldwin's request, I sang—"Beautiful Isle of Somewhere." Each spring Miss Baldwin would bring flower seeds to the town's school and distribute them among the pupils in an effort to help beautify the town. It seems to me that a Miss Sophia Patrick either lived at the Baldwin home or was a frequent visitor there during the latter part of Mrs. Baldwin's life. Miss Fanny Pardee (Mrs. Fanny Shan Root, mother of Charles J. Shan) made her home there with the Baldwins for many years.

Jack, Edwin and Stephan Baldwin were brothers. The house east of the Baldwin home was owned by Mrs. B. Campbell and was the home of Mrs. Campbell and her daughter, Miss. Mrs. Campbell was a widow. She was married to a Baptist minister, sometime in the 80's. After the death of her mother, Miss became the wife of her step father, I believe. The next owner of the Baldwin property was Mr. Frank Chatfield. He in turn sold it to his brother Mr. Hiram Chatfield, father of Mrs. Emma Chatfield Robinson and Miss Carrie Chatfield. Mrs. Robinson's children are Mrs. Winifred Lovess, Mrs. Flossy Hesse and Mr. Glenn Robinson. The Scott Heseys are the parents of one son and two daughters. The Hiram Chatfield family formerly lived on North Woodward near the present city limits. The frame house which formerly stood at the north west corner of Chester and Maple was the old Amarek C. Wallace home.



Mrs. Saltzer

Wallace pulled him out. For several years after the death of Mr. Wallace the old home became a tenement house. Among the residents were Mr. and Mrs. McAllister Hannal and family and Mr. and Mrs. William B. Ewing and family. The next owners of the Wallace property were Mr. and Mrs. J. Bert Peabody. They built the brick house that stands on the site of the old frame house. The frame house moved down on Ann.

The present owners of the Wallace property are Mr. and Mrs. Harry Rainey. Harry is the son of the late Mr. and Mrs. David Rainey and a brother of Fred Rainey. Mrs. Harry Rainey was the former Miss Alice Grosbeck. The Raineys have a son and four daughters. The son is employed in Detroit. Ellnor Rainey is the wife of Mr. Milton Malleodic, son of Mr. and Mrs. Fred Mallerand. Margaret Rainey is the wife of Dr. Weir Burkman. Esther Rainey was the Sec'y. to the late Supt. Crandall and Edith Rainey is employed in the Michigan Bell Telephone Co.

The next house on the east was the Jas. R. Corson Sr. home. This has been referred to in a previous article. I am told that Mr. Corson always had a fine garden each summer and that he was very fond of flowers. Each spring when he planted his garden he sowed flower seeds in every other row and in that way had plenty of vegetables and an abundance of flowers. The Corsons had a daughter, Carrie, (Mrs. C. E. C. Winchell) whose home was at Evanston, Ill. The late Anna Belle Corson was

the daughter of Mr. and Mrs. James R. Corson Jr. Mrs. Helen Hawley Corson is a graduate of the University of Michigan. He is employed by the city and has an office in the Municipal Building. His wife is quite interested in civic affairs. They are the parents of several children.

1937 Phone Almanac Ready For Release

Among the first almanacs for 1937 to make their appearance is the tenth issue of the Telephone Almanac, which is ready for distribution at the local offices of the Michigan Bell Telephone Company, according to W. B. Farnsworth, manager for the company, in this area.

Made up, illustrated and printed in the style of the old time almanacs, the Telephone Almanac shows the usual monthly calendars found in all almanacs, twelve astronomical monthly calendars for the coming year, including calculations for sunrise and sunset, moonrise and moonset, and the phases of the moon. Predictions as to the use of the astronomical calculations also are given. Tables of normal temperatures and rainfall data for representative cities in the several states are shown, as are the signs of the zodiac, information as to eclipses during 1937, a statement as to the chronological, and other valuable information.

Globe Trotter Is Scheduled on Arts Institute Program

Exciting motion picture tips through the South Seas and to Bali, famed "Last Paradise," will furnish the afternoon and evening illustrated program at the Detroit Institute of Arts on Sunday, December 6. Deane H. Dickason, radio commentator of the world's 17 largest and greatest radio speakers will feature with motion picture, at 4:30 p. m. on "Magic Trails Through the South Seas" and at 7:30 p. m. on "Virgins of Bali."

For the afternoon lecture Deane Dickason will leave the conventional path of travel and visit Avana, Nankaijola, Avana, Paroete, Sava, Nankaijola, Port Moresby, Apia, Pago Pago. In the evening he will tell of the "Virgins of Bali" which he himself directed and photographed. Four years ago it swept the nation. Since then his motion picture camera has brought up to date the lives of his little beauties. Page and Gie H. H. motion picture tell of a day in their lives, how they work and play, eat and sleep, worship and make love. A third picture, "Last Paradise."

ber 13, Mr. Mears will discuss "Jesus As Prophet," concluding the series December 20, speaking on "Jesus As King."

MEARS TO SPEAK ON "JESUS AS PROPHET"

Preaching the first of a series of three sermons, on the life and teachings of Jesus, W. B. Mears, Minister of the First United Presbyterian Church, will speak Sunday at the morning service on "Jesus As Prophet," at 10:30 a. m.

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- Dark Fruit Cake**
1 dozen eggs.
1 lb. sugar.
1 cup brandy.
1 teaspoon allspice.
1 lb. currant.
1 lb. dates.
1 teaspoon cloves.
1 teaspoon soda.
1 lb. butter.
2 lbs. shelled nuts.
2 teaspoons cinnamon.
2 lbs. raisins.
1 lb. citron.
1 cup molasses.
2 teaspoons nutmeg.
1 1/2 lb. flour.
- Four should be slightly browned in the oven before commencing the cake. Cream sugar and butter, add eggs, beaten separately, and 1 lb. of the flour. Use the rest of the flour to dredge the fruit before adding to cake batter. Add soda dissolved in 1 tablespoon of water. Add wine. Make into 2 cakes. Bake in loaf. Bake at 275 degrees for 2 hours.
- White Fruit Cake**
1 lb. butter.
6 eggs.
1 lb. flour.
1/2 lb. shelled almonds.
1/2 lb. shelled pecans.
1 teaspoon baking powder.
1/2 lb. sugar.
2 cups grated cocoanut.
1/2 lb. citron.
- Strain thin and dredge with extra flour. Cream the sugar and butter, add well beaten eggs. Add the flour, sifted with the baking powder. Add floured fruit. Mix well. Bake in oven 275 degrees for 1 hour. This makes 1 loaf.
- Poor Man's Cake**
1-3 cup butter.
1-2 cup milk.
1 cup watermelon rind preserved.
2 teaspoons baking powder.
1-2 teaspoon salt.
1 cup sugar.
2 eggs.
1-2 teaspoons cloves.
1-2 teaspoon cinnamon.
1 cup nuts.
2 cups flour.
1-2 teaspoon mace.
1-2 cup raisins.
1 tablespoon cocoa.
- Mix as other fruit cakes. Bake in a loaf, 1 hour in an oven 375 degrees.
- Pound Cake**
1 lb. butter.
1 lb. sugar.
1 lb. flour.
12 eggs.
2 teaspoons cream of tartar.
1 teaspoon soda.
1 tablespoon brandy.
- Cream butter and sugar well, add well beaten yolks. Sift flour, soda and cream of tartar three times, add alternately with beaten egg whites. Add brandy. Bake in oven 350 degrees for one hour and a quarter.
- Layer Fruit Cake**
8 egg whites.
1 cup butter.
1 cup milk.
2 cups sugar.
3/4 cup flour.
2 teaspoons baking powder.
Vanilla.
- Cream butter and sugar. Add flour with the baking powder and milk alternately. Add vanilla. Fold in stiffly beaten egg whites. Bake in layers.
- Filling**
8 egg yolks.
1 cup sugar.
1-2 cup butter.
1 cup raisins.
1 cup grated cocoanut.
1 cup chopped nuts.
- Mix the egg yolks, sugar and butter and cook until thick. Add the fruit and put between layers and on top of cake.
- This is an old recipe that has been handed down from generations.
- Christmas Coffee Cake**
1 1/2 cup milk.
2 yeast cakes.
3 eggs.
1-3 cup sugar.
1-2 cup nuts.
1-2 cup raisins.
1-2 cup candied cherries.
1/2 cups flour.
- Heat milk until lukewarm. Put into mixing bowl and add compressed yeast cakes. Add eggs and sugar. Beat with a rotary beater until smooth. Add chopped nuts, raisins and candied cherries. Add flour, measuring it partially mixed with the liquid and melted shortening. Mix until smooth, turn onto a floured board and knead about 5 minutes. Put in a greased bowl, bulk about 2 hours. Butter an angel cake pan very generously, sprinkle with brown sugar. Mold the dough in the pan and let rise until double in bulk. Bake in oven 400 degrees for 15 minutes, then reduce heat to 375 degrees and continue baking for 1 hour.

- On the Other Hand**
Gardner—You'll have to keep your chickens out of my garden next season. They scratched up all of my last season's vegetables. Fowler—But think of the weeds they scratched up for you at the same time.

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