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SOCIAL BRIEFS

Mrs. M. E. Todd of Minneapolis, Minn., left Monday for Boston, after spending a fortnight as the guest of Mr. and Mrs. J. W. Parry of Oakland avenue.

Mr. and Mrs. H. Earle Corvett of East Lincoln road left Saturday for Ann Arbor to attend summer school at the University of Michigan.

Mr. and Mrs. Fred D. Farrar and their daughter, Virginia, of Brown street left Monday for Camp Osoaka of the Hanes. On their way, they will stop at Cadillac, Mich., for a brief visit with Mr. Farrar's mother, Mrs. Frank L. Farrar.

Mrs. Lewis E. Daniels of Bardonia drove a party of girls swimming at Orchard Lake country club Saturday, in honor of the 12th birthday of her daughter, Patricia. Later the group returned to Mrs. Daniels' home, for an outdoor supper. In the party were Shirley Craig, Marian Clark, Phyllis Brown, Barbara Moore, Jean Beaman and Barbara White.

Mrs. W. S. McLean of Waddington road entertained members of her bridge group at luncheon Tuesday. Having returned recently from a visit in New York, Mr. and Mrs. McLean and their daughter, Betty, plan to spend the Fourth of July holiday in Chicago.

Mr. and Mrs. Norman James and their son, Norman, Jr., of Waddington left Wednesday by motor for Montreal and Quebec, returning by way of the New England states.

Mr. and Mrs. Sidney A. Wells of Mahogany drive will be guests of Mr. and Mrs. Leo Richardson at Northport Point for the first week-end of July week-end. Mr. Wells' mother, Mrs. George L. Wells of Cleveland, who is their guest, will visit friends in Battle Creek for the holiday. Patricia Wells will leave July 8th for Camp Maquia.

Mrs. Fred D. Hendrick and her son, Fred, Jr., of Pilgrim road will leave early in July for Bayfield, Ont., for the summer months.

Mr. and Mrs. Harold J. Thompson of Abbey road have taken the Carl Neumann house at Wing Lake for the summer season.

Mrs. Richard H. Kallbus and her daughters, Nina and Virginia, of Waddington road left Saturday for Troy, N. Y., to meet Mrs. Kallbus' parents, Dr. and Mrs. William Bogart. Together, they will spend the month at Nantucket.

Mrs. Royce L. Beers with her children, Barbara, Bob and Walter, of Arlington road left Friday for Ellicott Lake, where they will spend the remainder of the summer.

Mrs. H. D. Harris and her children, Bob and Marilyn of Glenwood road left Friday for Northport Point for an extended visit. Mr. Harris will join the family later.

Two former Birmingham couples returned over the week-end to be the guests of Mr. and Mrs. Waldo E. Fellows of Riverock road. The guests were Mr. and Mrs. Harold Middleton of Des Moines, Ia., and Mr. and Mrs. Robert E. Clayton of Sarasota, Fla. They were hosts at dinner Saturday evening including besides Mr. and Mrs. Middleton and Mr. and Mrs. Fellows.

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Woodward — Next to Wilson Drug

Clayton, Mr. and Mrs. F. B. Etter, Mr. and Mrs. Sidney A. Wells, Mrs. Elizabeth Haselberger and Dr. J. B. Haselberger. The latter was host at a cocktail party at his home preceding the dinner.

Mr. and Mrs. William Overington and their granddaughter, Claudia Newman of Philadelphia, Pa., are expected Saturday to be the guests of their son-in-law and daughter, Mr. and Mrs. Edward S. Reid, Jr., of Clifton road. Mr. and Mrs. Reid will entertain their guest at Orchard Lake Country Club Saturday, including in their party, Mr. Reid's mother, Mrs. Edward S. Reid, and Mr. and Mrs. J. B. Reid and their son, Jasper, of Detroit.

Mr. and Mrs. Edgar G. Criswell of Brooklyn, N. Y., are expected July 11 for a visit for three weeks with their daughter and son-in-law, Mr. and Mrs. Frank Tyson of Williamsburg road. Mary Jean Tyson is spending the week-end in Glenwood, Ill., as the guest of Barbara Redfield.

Mrs. Robert Hanna of Mankato, Kan., and her mother, Mrs. C. A. Martin of Winfield, Kan., are making a brief visit at the west-end of Mr. and Mrs. J. B. Reid's home of Westwood drive. Mrs. Martin will continue her travels to Toronto, Ont., but Mrs. Hanna will remain for a longer visit. In her honor, Mrs. R. W. Thomas of Safford road will entertain 20 guests Friday at a bridge luncheon at her home. Sunday evening, Mr. and Mrs. Mosby have invited Mr. and Mrs. Frank Bachman of East Lansing to join them and their guests at a Sunday evening supper party.

Mrs. J. Z. Lander of Glenbury will entertain 10 young girls at luncheon at Oakland Hills Country Club today, in honor of the 16th birthday of her niece, Patricia Keller. The guests will be Patricia, Hattie, Barbara Forster, Ann Collins, Mary Eleanor Clark, Barbara Underwood, Mary Jean Tyson, Elizabeth Renfrew, Claudia Reed, Marjorie Pheasant, and Betty Jo Lander. Patricia and Betty Jo will leave Friday for Chicago, where the former will visit with her mother, Mr. and Mrs. Herbert Packer. Betty Jo will spend a week with her parents, Mr. and Mrs. Richard M. Lander of Oak Park, Ill.

Mrs. C. E. Ustick and her daughter, Marguerite, will leave Monday to join Ustick's parents at their summer home, near Okechville on Cape Cod. Mrs. Ustick invited 12 guests to an informal dinner Wednesday evening, in honor of Mr. Ustick's birthday anniversary.

Serve Corn While The Season Lasts

One of the best vegetables of the summer is corn. Its season is so long we wish to serve it often and in many different ways. Most of us enjoy eating corn plain, that is, steaming hot on the cob, dripping with butter, salt and pepper. There are many ways of introducing fresh corn into the summer meals. These same dishes may be served as one can buy canned corn of excellent flavor.

Corn Souffle
2 cups cooked corn.
2 tablespoons fat.
2 tablespoons flour.
1 cup milk.
1 1/2 teaspoons salt.
Few grains pepper.
3 EGGS.

Heat fat, add flour and mix until smooth. Add milk gradually and cook 8 to 10 minutes, stirring constantly. Add corn salt, pepper and well-beaten egg yolks. Fold in stiffly beaten egg whites. Turn into a greased baking dish and bake in moderate oven about 45 minutes. Serve immediately with slices of crisp bacon garnishing the top.

Corn Waffles
2 cups flour.
2 teaspoons baking powder.
2 teaspoons shortening.
2 teaspoons salt.
1 1/2 cups evaporated milk.
3/4 cup corn.
6 strips minced crisp bacon.
Beat egg yolks, add corn and milk and sifted dry ingredients. Fold in bacon and stiffly beaten egg whites. Bake in a waffle iron.

Corn Puffs
2 eggs.
1 cup milk.
1 teaspoon salt.
2 cups corn.
Paprika.
6 tablespoons grated cheese.
Cayenne.

Beat eggs until light, add milk, cream, salt, paprika and cayenne. Grease 6 custard cups and fill full of mixture. Add 1 teaspoon of grated cheese to each cup. Place in hot water and bake in a moderate oven until firm.

Peppers Stuffed With Corn
6 medium green peppers.
2 1/2 cups cooked corn.
3 eggs.
1 can tomato soup.
1 1/2 cup water.
1 teaspoon salt.
Pepper.
1 1/2 cup grated cheese.
1 1/2 cup bread crumbs.

Cut off the stem ends of the peppers and remove the seeds and membrane. Beat the eggs slightly

and add the corn, bread crumbs, salt and pepper. Stuff the peppers with the corn mixture and place upright in a baking dish. Top with grated cheese. Pour the tomato soup, thinned with water, around the peppers. Bake in at oven 350 degrees for 30 minutes.

Corn Fritters
To 2 cans of corn add salt, pepper and a tablespoon of melted butter, 1 egg and 4 tablespoons flour. Drop by spoonfuls in hot fat.

Stewed Corn
Cut the corn from the cob after it has been husked and silked. Place in a saucepan. Add milk cup of cracker crumbs. Sprinkle about 20 minutes, turning to nearly cover the corn, together

with salt and pepper to taste. Simmer about 10 minutes or until it thickens, stirring constantly. Then add butter, one tablespoon for every 2 cups of corn.
Serve plain or arrange in a shallow serving dish which has been lined with buttered toast strips and garnish with curled strips of cracker breakfast bacon.

Scalloped Corn and Ham
Place 1 cup of cooked corn in a buttered baking dish, spread over it 1 1/4 cup cracker crumbs and 1 1/2 cup ground, heated ham. Dot with teaspoon of butter and sprinkle with salt. Add another cup of corn and spread with 1 1/4 cup of cracker crumbs. Sprinkle with salt and pepper. Bake over brown on both sides.

1 cup of milk and bake 30 minutes in an oven 325 degrees.

Corn Balls
2 1/2 cups corn.
1 egg.
1 tablespoon minced onion.
1 teaspoon baking powder.
1 1/2 cups cracker crumbs.
1 1/2 cups salt.
1 tablespoon fat.
Pepper.

Mix the corn with the onion and the well beaten egg. Stir in the mixed dry ingredients. Mold into cakes in the palm of the hand. Arrange these in a baking pan in which fat has been melted. Bake in oven 425 degrees for 15 minutes, turning to

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25c Ex-Lax (Chocolate) - 15c
\$1.00 Ironized Yeast - 59c
60c Jad Salts (Condensed) 36c
85c Kruschen Salts - 43c
\$1.00 Marmola Tablets - 63c
85c Mellin's Food - 59c
50c Pluto Water - 34c
60c Syrup of Figs - 36c
60c Syrup of Pepsin - 36c
50c Unguentine - 31c
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