

Obituary

MRS. HATTIE SCHLACK Mrs. Hattie White Schlack, 338 East Maple avenue, died at 4:30 a. m. Monday in St. Joseph Mercy Hospital, Pontiac, where she had been since Oct. 5.

Evart, and Mrs. Loyd Reid, of East Lansing. A brother, George White, of Flushing, and three grandchildren survive also. Mrs. Schlack belonged to the Methodist Church, the Ladies' Aid society, Birmingham Woman's club and was a charter member of Chapter 220 of the O. E. S.

Funeral service was held at 2 p. m. Wednesday at the S. O. Wylie Bell Funeral Home. Rev. John E. Martin officiating. Burial was in the Roseland Park cemetery.

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MRS. POLLY PARKS BRAY

Mrs. Polly Parks Bray, 64 years old, 788 Pierce street, died at 11 a. m. in the Detroit Osteopathic Hospital Monday, where she had been since Oct. 5. She was born in Troy Township and moved to Birmingham 33 years ago. Mrs. Bray was a graduate of Full Street and was a member of the Methodist Church and a past chief of the Pythian Order of the Sistrars.

She was the mother of N. Stanley Bray, Warren E. Bray, and Mrs. Thomas Gray, all of Birmingham, and the sister of Austin Parks, and Edgar A. Parks, also of this city.

Funeral service was held at 3:30 p. m. Wednesday in the S. O. Wylie Bell funeral home. Rev. R. D. Hopkins assisted by Rev. John Martin, officiating. Burial was in the Rosewood cemetery.

MRS. WILLIAM J. BAIRD

Mrs. William J. Baird, 65 years old, died Friday at 5:50 p. m. in her residence, 251 Wainwright street. Mrs. Baird was born in Ontario, and moved to Detroit in 1909 and to Birmingham in 1921. She was the wife of William J. Baird the mother of Jean H. sister of Alfred, of Portland, Me., and Miss Belle Carter and Mrs. Agnes Moffett, both of Galt. She was a member of the Methodist Church in Birmingham.

The funeral service was held at 2 p. m. Monday in the S. O. Wylie Bell funeral home. Rev. R. D. Hopkins and Dr. Allen of the Detroit Metropolitan Methodist Church officiated. Burial was in Woodlawn cemetery.

C. EARLE SMITH

A long illness resulted in the death of his home Thursday of C. Earle Smith, of 287 Furrill Road, owner of the General Cold Storage Co., Detroit.

Mr. Smith was born in Detroit Sept. 6, 1887, and had lived in and near Detroit all his life. He graduated in 1908 from Central High School and the University of Michigan. He formerly had been an officer and general sales manager of the National Treadmill & Machine Co., and at the time of his death was an officer of the National Machine Poolers' Co. He was a member of the Psi Chi fraternity, the Detroit Athletic Club, Bloomfield Hills Country Club and the Players Club of Birmingham.

His wife, Marie Mann Smith, died in 1925. Surviving are a daughter, Marjorie Earle Smith, and his parents, Mr. and Mrs. G. W. Smith of Detroit.

ROBERT G. McLAUGHLIN

Robert G. McLaughlin died at St. Joseph's Hospital, Pontiac, Wednesday, October 21, after a protracted illness of several months. He has been a resident of this state for more than fifty years, living in Flint, Yale and America, and handled sales for Welt & Sons of Detroit for more than forty years. He is survived by his widow three children, a son, Roy of Sunland, California, two daughters, Mrs. Dale Sigdon of Kokomo, Indiana and Mrs. Leslie Hyatt Ely of Birmingham, Michigan.

"If the People Win, Who Can Lose?"

By RAYMOND McLEARN National Editor, The Republic

"Nothing will run this country if the people themselves will undertake its safety, and nothing can save it if they leave that safety in any hands but their own."—Theodore Roosevelt.

As this is written, citizens throughout the nation are preparing to exercise that individual responsibility for the safety of their country which election day entails. It is an immense responsibility in national affairs alone it involves the selection not only of a Chief Executive but of Senators from many states and Representatives from all.

How will America meet its pre-election forecasts promise the heaviest vote in our history. That is encouraging, because the decisions then recorded affect not only the safety and security of our Republic but our personal lives as well.

It means something to Fern America—whatever his years, his job, or his daily activities. It extends to every citizen of voting age the opportunity to express what he or she may think.

Does youth, for example, desire the free opportunity for productive toil and its rewards that older generations enjoyed?

Do the farmer, the wage-earner and the business man desire personal independence and the right to manage their own affairs and enjoy the fruits of their labor?

Do the housewives of America want government, whether Federal, State or local, to hold down living costs by the exercise of a reasonable economy?

Do Americans, as a nation, want to strengthen and safeguard their constitutional form of government, with its effective guarantee of a voice in government and freedom of religion and speech and action?

The ballot gives them all opportunity to say so.

For voting in America—as contrasted to elections in many nations abroad—is not merely an expression of loyalty to individual men. It is instead, an effective method of recording public opinion. It is the greatest opportunity ever offered for registering the collective judgment of the people.

And so long as the people exercise that judgment with sincerity, independence and intelligence, America is safe.

New Ways To Serve Apple-A-Day-Diet

Apples are grown practically everywhere and are one of the least expensive fruits available. They are considered a valuable health asset long before anyone thought of a diet. They are easy to eat and flavor to the diet, served raw, cooked as an individual dish or as a garnish for other plates. The recipes will assist you in serving apples often and in keeping the family appetite satisfied.

Breakfast Apples

Wash well 4 tart apples, remove the cores and slice in quarter inch slices without removing the skins. Melt 2 tablespoons of butter in a frying pan; when hot, turn in the apples and cover immediately. Cook lightly for a few minutes, when delicately browned, turn over and brown on opposite side. Sprinkle with lemon and sugar. Serve hot with ham and eggs or sausage and griddle cakes.

Apple Glace

6 or 8 apples. 1/2 cup sugar. 3/4 cup water. 1/2 ounce and grated rind of 1/2 lemon. Cinnamon drops.

Baked pie shell. Pare core and quarter apples. Cook slowly in syrup (made of sugar, water and lemon) until tender, but not mushy. Remove from syrup until it will drop from spoon like jelly. For cinnamon flavor and red color add 1 tablespoon cinnamon drops. Remove from heat and cool slightly. Arrange cooked apple quarters in layered shell or in individual tart shells. Pour enough syrup over it to glaze it entirely. Place under flame for about 5 minutes or in a hot oven for 10 minutes. Serve cold. If desired, top with vanilla ice cream.

Apple Crunch

Fill a sauce dish with peeled sliced apples. Sprinkle with tablespoon of cinnamon and the grated rind of 1 lemon. Add 2-3 cup of water and cover with the following mixture: 1 cup of flour and 1 cup of sugar blended with 1/2 cup of butter to a crumbly consistency. Bake uncovered. Serve with a hard sauce made by blending until light, 1/4 cup butter, 1 cup confectioners sugar and 1 tablespoon of brandy.

Apple Betty

Put in a buttered casserole a layer of sliced apples, then a layer of crumbs made from toast bread, stale cake, cook or Graham crackers. Repeat with apple sauce and crumbs. Top with a generous sprinkling of brown sugar, bits of butter and cinnamon. Bake until hot through. This may be turned into a refrigerator dish by using whipped cream instead of butter. Let stand over night.

Apple Duff Pudding

2 cups flour. 1 egg. 1/2 cup milk. 3 cups sliced apples. 2 teaspoons baking powder. 2 tablespoons melted shortening, salt.

Mix into a batter and add the sliced apples. Put into a greased pudding mold and steam 2 hours. Serve hot with hard sauce.

Apple Pudding

Stew and sweeten 8 large apples. Flavor with cinnamon and nutmeg. Make a boiled custard, using 2 cups of milk, 2 egg yolks and 1/2 cup of sugar.

Four over stewed apples. Beat 2 egg whites stiff, add 3 tablespoons of sugar. Put on top of custard. Bake in a slow oven 15 minutes. Serve hot or cold.

Apple-Ring and Carrot Salad

Cut large, rosy apples into inch slices. Core but do not pare. Place on lettuce. Fill the centers

with grated raw carrots. Top with a green pepper, salt. Serve with French dressing.

Jellied Apple Sauce

2 cups strained apple sauce. 1/4 cup sugar. 2 tablespoons red cinnamon candy. 1/4 teaspoon nutmeg. 1 teaspoon gelatin. 2 tablespoons water. 1 teaspoon lemon juice.

Heat the apple sauce to the boiling point and add the sugar, cinnamon candy, nutmeg and gelatin which has been softened in cold water. Stir until gelatin and mayonnaise

the cinnamon candies have been dissolved. Cool and add the lemon juice. Turn into molds and chill until firm. This is very good served with cold meats.

Apple Salad

1 cup chopped apples. 1/2 cup nuts, chopped. 1 cup shredded cabbage. 1/2 cup chopped olives. 1 package lime gelatin.

Dissolve gelatin in a pint of boiling water. Stir until dissolved. Cool. Add apples, cabbage, nuts and olives. Serve on lettuce with cold water. Stir until gelatin and mayonnaise

WE HEARD IT SAID BY—

Mrs. J. N. Hadjisky, 744 Bates street. "It was quite a shock to me to find Albert E. Cobo willing to vote for the Administration County Amendment, a measure designed expressly to circumvent the effort of all non-partisan groups to get real county reform on the basis of its being at least hamless. Do we want reform or do we want hamless legislation?"

I must employ at once a man living in small town or on farm. Permanent work. Must be satisfied with earning \$75 a month at first. Address Box 503, c/o Eccentric.



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