Smile Versus Cash

"Be like me and pay your taxes with a smile," advised Mrs. Wise.

"I should love to," said Miss Sharp, "but they insist on cash."

Signs of Prosperity

"So Blank is making lots of money?"

"Must be; he's going to his old home town for a visit."

used and recommended by the

Homakers Institute of Domestic Science

Detroit

LA SALLE WINES

during the Cooking School April 6 - 7 -

See Bess Wright use La Salle Wines in her favorite recipes . . . .

For Sale at Grocery and Drug Stores

Food Chemists Recommend Liver As A Health Food

Food chemists have found liver to be very valuable in the diet; it is especially rich in iron and vitamins. There are many delightful ways of preparing liver; try some of these.

Broiled Liver and Bacon

Trim calves' liver in inch pieces. Broil bacon underdone and cut in 1 1-2-inch pieces. Arrange alternately with liver on skewers. Season, roll in bread crumbs and set skewers across a broad pan. Place under broiler or in a hot oven, turning once and cooking until bacon is crisp. Removing to slices of buttered toast cut diagonally, and place a half slice of broiled pineapple or tomato on each side of the liver and bacon.

Liver with String Beans and Spatzli

Have liver cut very thin, sprinkle with flour and pan-fry. To make the spatzli beat 1 egg slightly. Add 1-2 teaspoon salt, 1 teaspoon baking powder and 1-2 cup flour. Mix thoroughly. Cut small bits into a pan of boiling water. Boil for two minutes, drain and season with butter and salt. Serve liver on a bed of buttered string beans and surround with spatzli.

Liver Loaf with Prunes

Wash calf's liver and chop it, cook in boiling water for 5 minutes, drain. Add 1-2 cup of bread crumbs and 4 slices of fat bacon and chop again. Season with 1-2 teaspoon salt, 1 teaspoon of kitchen bouquet, 1 tablespoon of vinegar, 2 tablespoons of chopped onion, a few gratings of nutmeg, cayenne and a cup of water. Mix well. Put on a well greased broad pan, cover and bake one hour, slowly. Remove the pits from well steamed prunes and stuff them with chopped crisp bacon. Surround the loaf with the prunes.

Liver Dumplings.

Chop 1-2 pound of raw liver and 1-4 pound of raw fat bacon very fine. To 2 well beaten eggs add 1-4 cup of butter, then the meat. Season with salt and pepper, 1 teaspoon each of minced parsley and seasoning herbs. Add 1-2 cup of bread crumbs, more if necessary. The mixture should be stiff enough to make a paste which can be formed in balls. Roll these smoothly in the hands and drop into boiling water and cook about 15 minutes. Serve with plenty of fried onions.

Liver en Casserole

1 pound beef liver
1 tablespoon fat
1-2 cup small onions
1 cup carrots cut in cubes
2 cups potatoes cut in cubes
1 cup tomatoes
1 tablespoon catsup
1 tablespoon flour
1 teaspoon salt—pepper
2 cups stock
1-4 teaspoon grated nutmeg

Wash and pare the vegetables, saute and turn into a casserole with the tomatoes and catsup. Add a sauce made from the flour mixed with cold water and cooked until slightly thickened. Remove the skin and veins from the liver and cut into convenient pieces for serving. Sprinkle with salt, pepper and flour. Saute in the fat and turn into the casserole. Cover and cook in a slow oven for one hour. Season with salt and seasoning. Serve from the casserole.

Calves Liver Creole.

Cut leftover liver in cubes. Chop fine 1 green pepper and 1 onion, cook in fat until delicately browned, add one cup of tomatoes and any left-over gravy. Simmer 10 minutes, then add the liver and cook gently over hot water until well heated.

Beef Liver Sandwiches.

Put 1 pound of liver and 1-2 pound of lean fresh pork into a pan, cover with boiling water. Add 2 finely cropped onions, a bay leaf and 1 teaspoon of salt. Simmer until the meat is tender. Take from the pan, drain and put through the food chopper, season with salt, pepper and 2 teaspoons of tomato catsup. Rub to a paste and to it add some of the water in which it was cooked. Cut thin slices of rye bread, cloth hard, put the meat on it and shape into a compact mass. Allow to stand overnight and in the morning cut off the hog well the sandwiches. Use as sliced for sandwiches or serve cold.

Liver with Sour Cream

1 half inch cut calves liver
1 tablespoon fat
1 1-2 cups sour cream

Bake or fry the liver in fat even with sliced onions until half done. Add 1 teaspoon of salt, pepper, and the sour cream. Bake until done. Serve with sour cream sauce.

Sour Cream Sauce

2 tablespoons butter
2 tablespoons flour
1 cup sour cream
1-2 teaspoon salt
Cayenne

Melt butter, add flour and salt. When well mixed add to the sour cream at once. Boil until thick or creamy.

Library Assistant Will Conduct Story Telling At Pierce

In an attempt to reach children that are unable to get to Baldwin Library on Saturday mornings for the story-telling hour, Miss Ruth Poucher, general assistant in charge of children's work will introduce the first of a series of story hours at the Pierce school next week.

Miss Poucher explained that the story hours would be for the children of the school one week and in the alternate week, take suitable for the younger tots would be related. The series are to continue for six weeks.

Miss Poucher, who joined the staff of the library last fall, has been in library work for the type of work in which she has had five years experience in the Flint library. Previous to this she spent four years at the Carnegie library, Pittsburgh, where she worked in the official library training.

In addition to this phase of the work Miss Poucher is in charge of all exhibits in the juvenile section of the library.

Negro Male Quartet To Sing Spirituals

The fifth Sunday evening program will be given by the Negro male quartet of the Bethel African Methodist Episcopal church will be featured in a presentation of Negro spirituals, Southern religious melodies and selections by the Mississippi Four.

The Negro male quartet has been touring the states of the East and Middle West and Canada and Canada and are noted as among America's most popular colored groups.

Beginning at seven-thirty o'clock Sunday evening with a vesper service the program will include thirty minutes of vocal and instrumental music. The concert will last one hour and will be made and reach nineteen.

The Mississippi Four is composed of Richard Williams, first tenor and manager; Joseph Williams, second tenor; Shelby Clarkston and Wilmer Milligan, bass. A piano number by the Elizabeth Conservatory Music at Cincinnati, Ohio, and at the Kansas City Conservatory of Music and Studio of Music in Philadelphia, Pennsylvania.

PRICING: Tickets will be sold in advance at the office of the Bethel A.M.E. church, Pierce street, for 35c and 50c. The 35c tickets will be sold at the door for 50c. Advance sale tickets will be sold at the door for 50c.

YPCE Groups Host To Epworth League

Members of the Epworth League of the Methodist church will be the guests of the Senior and Young People's Christian Endeavor groups of the First Presbyterian church, Sunday evening, at the 6 o'clock meeting.

In a court scene designed to represent the interests of China, Russia, Japan and the United States, and their interests in the Pacific, those present will be called upon to act as a jury in settling the dispute in the Far East.

Following the discussion period games of the Far East will be played and refreshments served.

The Epworth League will meet at 6 o'clock. Wear a Dime Hat. Bring no hat. Bring no excuse. Come to the leadership of Mr. and Mrs. Charles Wright.

Blind Artist Gives Piano Recital Apr. 4

[illegible]

PARADISE SODA CRACKERS

—and

MALTED GRAHAM CRACKERS

from Paul Schulze Biscuit Co.

of course!

says Bess Wright

used exclusively by the Homakers Institute of Domestic Science, Detroit

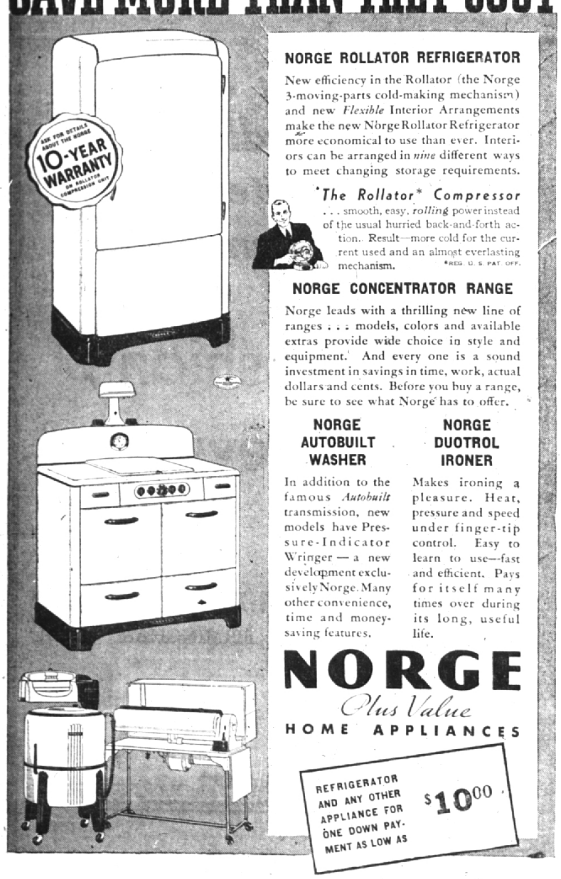
See Them At The Cooking School

—FOR SALE AT YOUR GROCER

AGAIN NORGE LEADS!

NEW 1937 NORGE PLUS-VALUE HOME APPLIANCES

SAVE MORE THAN THEY COST



NORGE ROLLATOR REFRIGERATOR

New efficiency in the Rollator (the Norge 3-moving-parts cold-making mechanism) and new *Flexible* Interior Arrangements make the new Norge Rollator Refrigerator more economical to use than ever. Interiors can be arranged in *nine* different ways to meet changing storage requirements.

The Rollator Compressor* . . . smooth, easy, *rolling* power instead of the usual hurried back-and-forth action. Result—more cold for the current used and an almost everlasting mechanism. *REG. U. S. PAT. OFF.

NORGE CONCENTRATOR RANGE

Norge leads with a thrilling new line of ranges . . . models, colors and available extras provide wide choice in style and equipment. And every one is a sound investment in savings in time, work, actual dollars and cents. Before you buy a range, be sure to see what Norge has to offer.

NORGE AUTOBUILT WASHER

In addition to the famous *Autobuilt* transmission, new models have Pressure-Indicator Wringer — a new development exclusively Norge. Many other convenience, time and money-saving features.

NORGE DUOTROL IRONER

Makes ironing a pleasure. Heat, pressure and speed under finger-tip control. Easy to learn to use—fast and efficient. Pays for itself many times over during its long, useful life.

NORGE *Plus Value* HOME APPLIANCES

REFRIGERATOR AND ANY OTHER APPLIANCE FOR ONE DOWN PAYMENT AS LOW AS $10.00

We'll See You At The Cooking School

HAWTHORNE ELECTRIC CO.

142 W. MAPLE PHONE 299W

Bess Wright uses and endorses

Seely's Strawberry
Seely's Vanilla
Seely's Wintergreen
Seely's Blue Color
Seely's Egg Color
Seely's Green Color
Seely's Orange Color
Seely's Pink Color
Seely's Red Color
Seely's Violet Color
Seely's Yellow Color
Seely's Nectar
Seely's Liquid Nutmeg
Seely's Onion, Concentrated
Seely's Orange
Seely's Peppermint
Seely's Pineapple
Seely's Pistachio (Concentrated)
Seely's Raspberry
Seely's Rose
Seely's Rum
Seely's Almond
Seely's Anise
Seely's Banana
Seely's Black Walnut (Concentrated)
Seely's Celery
Seely's Cherry
Seely's Liquid Cinnamon
Seely's Liquid Clove
Seely's Coconut (Concentrated)
Seely's Lemon
Seely's Maple
Seely's Mint

Used Exclusively at the

Cooking School

Don't Worry about Desserts!

Everyone likes pies and puddings. Make them with lemon, chocolate or vanilla flavors. Really delicious.

GOOD LUCK DESSERTS

Easy to Make • Good to Eat

Use LIZZIE for all my cleaning in my own home, and I sincerely recommend it to the women of Birmingham and vicinity. It is indispensable, and I urge you to try it soon.

says Bess Wright

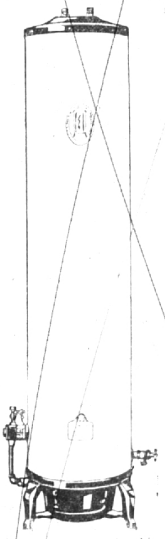
FOLKS I'm LIZZIE The Perfect Maid

At the Cooking School Miss Wright will tell you of the many uses to which you can put LIZZIE.

see LIZZIE at the Cooking School

FOR SALE AT YOUR GROCER

THE FREE TRIAL PLAN IS MARVELLOUS!



The economy of this heater is a delightful surprise — its patented principle of heating water with a tiny gas flame and storing it like a thermos bottle is the secret of its popularity in thousands of homes.

That's the delighted comment of users who are taking advantage of this special trial offer to prove in their own homes how helpful and how cheap to enjoy ever-ready hot water service with the famous

Consumers Special gas WATER HEATER

TRY IT YOURSELF

Without any expense to you—no "strings", no rental costs or other expense of that sort, we will install a Consumers Special Automatic Gas Water Heater. "Try before you buy"—after a liberal trial, if you decide to keep the new heater, you can buy it on the new Economy Purchase Plan.

Economy Purchase Plan

For less than 10¢ a day

Payable Monthly

TRADE IN YOUR FURNACE COIL AND OLD HEATER

What to do with your old heater or furnace coil? Easy! — we take them both as part payment. Get rid of that wasteful furnace coil — that eats up a ton of fuel out of every five you use for house-heating. Get rid of the bother and expense of older ways. This better way is yours to enjoy —use this Special offer to do it!

Come in—or phone—see the new heaters—let us show you how easily the FREE TRIAL plan works.

CONSUMERS POWER CO.

348 E. MAPLE Phone 1174