

**USE SEED BOXES FOR EARLY START**

**Jump On Weather Is Gained By Planting Annuals Indoors**

The earlier the seeds of annuals which are to furnish the main summer display can be started, the earlier they will begin to bloom and the longer will be their season of beauty. Get seed boxes ready by easy stages, picking them up in convenient depths and sizes as they can be found and then when planting time comes along, everything will be ready for the spring seed sowing.

Get in the clods of frozen earth from the garden to thaw and dry out to fill the seed boxes. After the soil has thawed and dried, bake it in a hot oven to kill weed seeds and insects that may be lurking in the soil. Sift it away and mix with a little pulverized sheep manure and have it ready to sift into the seed boxes when the time comes.

These are details usually left until the last minute, but their preparation early in the season will go a long way towards making the raising of plants from seeds a success and will do away with the usual delays. If the soil is prepared and sifted and set away, it is a short job to get the seeds planted.

**REV. W. E. MARVIN TO FILL EMBURY PULPIT**

Rev. W. E. Marvin, retired Detroit minister, will succeed this Sunday's service at the Embury Methodist Church. He assumed the pulpit for the local church the first time last Sunday, filling the vacancy created by the death two weeks ago of Rev. A. F. Williams who died in Detroit.

Rev. Marvin will continue to preach the Sunday services at the church each Sunday and also will supervise other functions of the religious group, it was announced.

**SELF-EXPLANATORY**

Butte, Mont.—The following is the report of an automobile accident, as recorded by patrolmen: "The driver of the car saw a bridge on 'Shell Creek' coming toward him and he pulled out of the highway to let it go by. It went into the river, but did very little to his car and none to the bridge or the river."

**Strawberry Time Offers A Variety Of Ideas For Delicious Spring Desserts**

**Preview Peek at the Summer's Hats**



The summer hat parade will soon be on. And here's a preview of three of this year's leading styles. Upper left is "Sentimental Journey," of navy taffeta and white crepe. Upper right is "Six to Nine," a white top pillbox creation. And below, "Tea for Two," a double-brimmed hat of brown and white two-tone straw, for afternoon. These hats were shown at the preview, sponsored by the Millinery Creators' Guild in New York City.

Strawberry season will soon be at its height and between frozen dishes, shortcakes, whips and other combinations, we need never be at a loss for a different way to serve them. Desirable strawberries should be clean, firm but not hard, free from decay and a good red color. Try one of the recipes the next time you have strawberries.

**Strawberry Shortcake**

3 cups flour.  
2 teaspoons baking powder.  
1 teaspoon salt.  
1-1/3 cups shortening.  
Cold water to mix.  
Sift the flour, baking powder and salt in a bowl, chop in the shortening with a knife until well mixed with the flour. Add water to make a dough, cutting and mixing the paste thoroughly. Flour a board and roll the paste out very thin. Fit into muffin rings, brush with melted butter. Bake in an oven 425 degrees until done. Cool. Fill one shortcake with sweetened strawberries and cream. Cover with inverted shell, cover with whipped cream and garnish with a large strawberry.

**Strawberry Cocktail**

Peel carefully and divide into sections 1 medium sized grapefruit. Drain and cut 4 slices of canned pineapple, add an equal amount of large ripe strawberries, halved, with just enough sugar to sweeten slightly. Arrange in cocktail glasses and pour over the chilled juice of the grapefruit, to which has been added enough orange juice to flavor delicately. Arrange grapefruit sections over the top and place a sprig of mint in the center of each glass. Serve very cold.

**Strawberry Meringue**

2 egg whites.  
Few grains of salt.  
2-3 cup of confectioners sugar.  
Teaspoon vanilla.  
Beat the egg whites and roll. When partially beaten begin adding the sugar in 2 tablespoonful portions, beating after each addition. Just before the final portion, add the vanilla. Cover an oiled baking sheet with ungreased paper. Place mounds of the meringue mixture on the paper to make circles about 2 inches in diameter. Bake in an oven 275 degrees for about 15 minutes or until the shells are dry on the surface. Remove from paper while warm. If they stick moisten the reverse side of paper with a wet cloth. Scoop out the center with a spoon and cool before filling with sweetened strawberries and cream. Garnish with a perfect berry. Serve cold on lace paper doilies.

**Frozen Strawberry Salad**

1 tablespoon butter.  
2 egg yolks.  
2 tablespoons flour.  
1/2 cup sugar.  
1/2 cup lemon juice.  
2-3 cup milk.  
2 cups strawberries.  
1 cup whipped cream.  
Salt.  
Melt the butter in a double boiler. Blend and add well-beaten egg yolks, flour, sugar and salt. Add the milk gradually and cook, stirring constantly until thick. Cool, beat in the lemon juice and prepared fruit. Fold in the whipped cream. Freeze. Serve on lettuce with fruit dressing. Garnish with whole strawberries.

**Fruit Dressing**

Beat the yolks of 2 eggs with 1-3 cup of pineapple juice and 1 1/2 tablespoons of lemon juice. Cook over hot water until thick, adding 1/2 cup sugar gradually. Stir well. Chill, then fold into 1 cup of whipped cream.

**Spring Salad**

On salad plates arrange crisp lettuce leaves in groups of three. Fill one group with sliced strawberries. Fill another group with thinly sliced unpeeled radishes and cucumbers. The last, fill with cottage cheese moistened with cream, seasoned and sprinkled paprika. Top the center with a large ripe olive. Pass the salad dressing.

**Strawberry Whip**

1 pint strawberries.  
1 cup sugar.  
1 tablespoon gelatin.  
1/2 cup cold water.  
Salt.  
2 tablespoons lemon juice.  
2 pint cream.  
2 egg whites.  
Wash and stem berries. Add sugar. Crush. Cook for a few minutes, add gelatin, which has been soaked in the cold water. Mix well and strain. Cool. Place in refrigerator to set. Add salt and lemon juice whip until light. Fold in whipped cream and stiffly beaten egg whites. Pour into tray and chill.

**PREACHES SUNDAY**



Dr. S. S. Marquis

In observance of Mother's Day, Dr. S. S. Marquis, of Christ Church Cranbrook will speak at the eleven o'clock service, Sunday morning.

Under the direction of F. A. Protheroe the choir of the Boulevard Methodist Episcopal Church

**National Drive Is Launched by WCTU**

Mrs. Earl Cunningham, president of the Birmingham unit of the Women's Christian Temperance Union, announces that the national organization is conducting a one million dollar national temperance fund campaign, to be launched through the avenues of newspaper advertising, leaflets, and other printed material, motion pictures, radio broadcasts, schools of alcohol education, field survey for alcohol education, exhibits, research library, and other miscellaneous ways.

The local W. C. T. U. chapter has formulated plans to carry on the campaign in Birmingham, according to Mrs. Cunningham. The drive will continue until June 1, she stated.

**WILL ON PRESCRIPTION BLANK**

Buffalo.—The will of Andrew Ramulski, written on a physician's prescription blank just before he died, was admitted to probate. He left all of his property to his wife and children in Poland.

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**WEEK-END SPECIALS**  
THURSDAY - FRIDAY - SATURDAY

**Spring Leg O Lamb** lb. **31c**  
**PRIME STANDING Rib Roast of Beef** 6th and 7th Ribs lb. **25c**  
**SHOULDER ROAST Veal** lb. **24c**  
With Pocket for Dressing  
**ROLLED ROAST Lamb** lb. **35c**

**FANCY YOUNG HEN TURKEYS**  
**FANCY ROASTING CHICKENS**  
Fresh Dressed  
**MICHIGAN BROILERS**  
Philadelphia **CREAM CHEESE** . . . . . 3 pkgs. 27c  
Full Cream **COTTAGE CHEESE** . . . . . 2 lbs. 29c  
Medium **CHEDDAR CHEESE** . . . . . lb. 33c

**In Our Fish Dept.**  
Fresh Caught Trout and Perch  
Pickeral Fillets - Halibut Steaks  
Salmon Steaks - Fresh Shrimp  
Garden Fresh **Spinach** lb. **5c**  
Large Ripe **Pineapple** Each **19c**  
Dozen — \$2.05

**BEECHNUT Coffee** lb. **30c**  
**PEANUT BUTTER** . . . . . lb. jar 23c  
Libby's **TOMATO JUICE** . . doz. small cans 89c  
Norwegian **SMALL SARDINES** . . . . . 3 cans 29c  
Baby Stuart **FANCY ASSORTED CANDY** . pkg. 25c  
Lipton's Yellow Label **ORANGE PEKOE TEA** . . . . . lb. 79c

Ferndell—Raggedy Ann **Peaches and Pineapple** . . No. 2 1/2 can 29c  
**Rival Dogfood** . . . . . dozen cans 89c  
Best Value **Solid Pack Tomatoes** . . 2 No. 2 1/2 cans 33c  
3 No. 2 cans—29c

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<b>DUAL SPEED SHIMMER BURNERS</b> The A-B Aristocrat has two speeds of flame for each burner. This means you can simmer or boil at the exact temperature you desire. No more over-boiling or under-boiling. No more burning of food. No more waste of gas.		YES
<b>OVEN HEAT CONTROL</b> The A-B Aristocrat has a heat control that automatically adjusts the oven temperature to the exact temperature you desire. No more over-baking or under-baking. No more burning of food. No more waste of gas.		YES
<b>TABLE SERVICE BROILER</b> The A-B Aristocrat has a broiler that is built into the table. This means you can broil your food at the table. No more carrying of broilers. No more burning of food. No more waste of gas.		YES
<b>MODERN DESIGN</b> The A-B Aristocrat has a modern design that is both beautiful and practical. It has a clean, simple look that is in keeping with the latest trends in kitchen design.		YES
<b>SUPER-INSULATED OVEN</b> The A-B Aristocrat has a super-insulated oven that keeps your food warm for a long time. This means you can keep your food warm for a long time. No more burning of food. No more waste of gas.		YES
<b>THE PERFECT FUEL</b> The A-B Aristocrat has a perfect fuel that is both economical and efficient. It uses less gas than any other range. This means you can save money on your gas bill.		YES
<b>WORK TOP</b> The A-B Aristocrat has a work top that is both practical and beautiful. It has a smooth, easy-to-clean surface that is in keeping with the latest trends in kitchen design.		YES
<b>SERVICE DRAWER</b> The A-B Aristocrat has a service drawer that is both practical and beautiful. It has a smooth, easy-to-clean surface that is in keeping with the latest trends in kitchen design.		YES
<b>CHROME RACKS AND RUNNERS</b> The A-B Aristocrat has chrome racks and runners that are both practical and beautiful. They are made of heavy-duty chrome-plated steel and are easy to clean.		100%

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