

# Variety Counts More Than Quantity In Planning Picnic

## LOCAL MAN WEDES IN TRAVERSE CITY

**Mr. Brooks And Miss Moffat United At Lovely Fall Nuptials**

A lovely late summer wedding united in marriage Miss Catherine Moffat, daughter of Mr. and Mrs. O. C. Moffat of Traverse City, and Russell Cameron Brooks, son of Mrs. William Brooks, of Beaver road, Wednesday 5 p.m. at the home of the bride's parents. The Rev. Howard Towne, pastor of the First Congregational church of Travis City, performed the ceremony, in the presence of about forty relatives and close friends of the bride's people.

Miss Moffat, who was given in marriage by her father, chose a white lace gown over satin, fashioned along classical princess lines. She carried an arm bouquet of white roses and Lilliput tinias, tied with white satin ribbon, and her shoulder-length net veil was fashioned to a matching halo, edged with orange blossoms.

Miss Florence Renton, of Belleville, attended Miss Moffat as

maid of honor, wearing a pale blue organza gown. Her flowers were a tuberosa and California poppies. Stanley Brooks, also of Birmingham, assisted his brother as best man.

The nuptials were read before the fireplace, banked with evergreen and flanked with tall stands of white gladioli. White tapers, provided of the only illumination. Displays of pink and white gladioli were placed about the rooms. A reception, also at the home of the bride's parents, followed the ceremony. The bride's table, which was laid with a lace cloth, was centered by the wedding cake, flanked by burning white tapers in tri-branched silver holders and arrangements of white snapdragons and pom-pom dahlias.

Mr. and Mrs. Brooks left Traverse City for a wedding trip in Southern Canada, and will be at home after September sixth in Detroit. For her traveling ensemble, Mrs. Brooks selected a two piece suit of navy wool, with navy accessories.

Erwin F. Coveney of Westwood drive and his son Earl, will return this week-end from a ten days' journey into Northern Michigan and Canada. Mrs. Coveney, was a guest at Pine Lake since.

## OAKLAND HILLS TO GIVE STYLE SHOWS

**Fashions for Women And Children Featured At First Event**

With the change in seasons, one may expect an outburst of fashion shows. Oakland Hills Country Club will stage two such exhibitions showing fall styles. The first of these will follow a buffet supper at the club, Thursday, Sept. 9, when a cordial invitation will be extended to both men and children. For the latter, there will be special tables laid in the sunroom. At this show, models will display fashions for women and children.

Among those from Birmingham planning to attend will be Mr. and Mrs. James A. Grier, Mr. and Mrs. E. B. Rogers, Mr. and Mrs. M. R. Mead, Mr. and Mrs. J. L. Dostal, Mr. and Mrs. D. W. Bay, Mr. and Mrs. D. J. Buel, Mr. and Mrs. A. M. Wheel and Mr. and Mrs. Euclid T. Smith.

The second show will be a feature of the Fall Opening Party, which will include also a bridge breakfast. It will be held at the club Wednesday, Sept. 15. At this event, women will learn from the models what the smartly dressed woman may choose to wear this autumn.

Birmingham members of the committee in charge are Mrs. Clyde A. Haefner, Mrs. Joseph L. Dostal, Mrs. Mead, Mrs. B. M. Phelan, and Mrs. Buel.

There are not many of us who do not rejoice in an occasional chance to escape from walls, however slight, and to the open air. Parties may be, to go picnicking. Long ago people took too much food on picnics; now they vary in their choice of picnic fare.

**Savory Chicken Stew**  
Cut a chicken of about 4 pounds weight in pieces and stew until tender. Remove the meat from the bones, breaking this meat up in pieces of uniform size. Now saute 2 sliced onions and 1 seeded green pepper in 3 tablespoons of fat in your kettle. When they are well saute add a medium sized can of tomatoes and 3 cloves of garlic minced fine. Season to taste with salt, sugar, a pinch of powdered cloves and a bay leaf and add an 8-oz. can of mushrooms, liquor and all, and half of a No. 2 can of corn. Whole kernels are better. Next put in your piece of chicken. Heat thoroughly, add more seasoning if necessary. Then off to the picnic with your kettle. It reheats perfectly.

**Sardine Sandwiches**  
Place on a slice of white wheat bread a lettuce leaf, rocky with layers of sardines, thin slices of tomatoes and a little mayonnaise.

**Cucumber Circles**  
Lightly butter rounds of white bread, place a slice of crisp, cold cucumber on each and sprinkle with a border of mayonnaise. Sprinkle with paprika.

**Egg Salad**  
Cook eggs hard, cool and remove the shells. Chop fine, add green pepper, pimiento or pickle relish and enough mayonnaise or cooled salad dressing to moisten well.

**Baked Beef Sandwich**  
Mash canned baked beans, season with chili sauce or tomato catsup and enough mayonnaise to make a good spreading consistency. Place between slices of Boston brown bread.

**Shoptake Sandwiches**  
Baking powder biscuit dough rolled thin and cut with large round cutter. Two rounds are baked together with a little butter between them. Serve the biscuits and fill with creamed ham or with asparagus tips and cheese sauce.

**Toasted and Broiled Sandwiches**  
Slice and remove crusts from day old bread, spread with butter and prepared mustard. Put a slice of pressed cornbeef between 2 slices of bread and toast on both sides.

Slice bread 1-4 inch thick and remove crusts. Spread with softened butter. Cover with a slice of cooked ham and sprinkle with a little brown sugar and spices. Place a layer of sliced tomatoes on top. Put on the broiler or cook in a long enough to heat thoroughly.

**Brigand Chop Suet**  
2 onions, chopped fine.  
2 green peppers, chopped fine.  
1-4 cup drippings.  
1 small can mushrooms.  
1 lb. chopped beef.  
1 No. 2 can spaghetti in tomato sauce.  
1 cup hot water.  
Cook onions and peppers in 1-4 cup drippings, add mushrooms and chopped beef. Cook a few minutes, then add spaghetti and hot water. Cover and cook 45 minutes. Serve with rolls.

**Lemon Tarts**  
3 eggs.  
1 cup sugar.  
1 tablespoon melted butter.  
Rind and juice of 1 lemon.  
Beat yolks, add sugar, lemon juice and rind, then melted butter. Fold in beaten whites. Pour into individual uncooked pastry shells. Bake in an oven 350 degrees until firm.

**Potato Salad**  
8 medium Irish potatoes.  
2 hard boiled eggs, chopped.  
1-2 cup chopped celery.  
1 small onion, minced.  
Salt—Pepper—Paprika.  
Mix well with boiled dressing. Cut potatoes in cubes, add chopped eggs, chopped celery and minced onions. Season with salt, pepper and paprika.

**Boiled Dressing**  
2 eggs.  
1 cup milk.  
1-2 cup vinegar.  
1 teaspoon mustard.  
1 tablespoon butter.  
Salt, pepper and 1 teaspoon of sugar.  
Beat eggs, add dry ingredients; then vinegar and then milk, cook in double boiler until thick.

**Tomato and Bacon Sandwiches**  
Mayonnaise.  
Sliced ripe tomatoes.  
Broiled bacon.  
Flat round rolls.  
Butter.  
Split rolls, butter them. Then spread first with mustard, then with mayonnaise; next, slices of tomatoes. Then crisp hot bacon and top with remaining portion of roll. Serve immediately.

## SOCIAL BRIEFS

Mr. and Mrs. C. R. Paton of Drury Lane and their daughter on a Cruise to the Thousand Islands and Alexandria Bay, where they will be guests for several days.

Mary Alice O'Connor returned Wednesday from Troutdale-in-the-Pines, where her mother, Mrs. J. O'Connor and brother, Don, will remain for several weeks.

Mr. and Mrs. E. W. Het of Henley drive have had as their guests, Mr. and Mrs. W. C. Teter of Bridgeport, W. Va., who returned after a week's visit.

Ann Caldwell, daughter of Mr. and Mrs. E. B. Caldwell of Bryn Mawr, will leave Monday for Monticello College, to begin her senior year in the "prep" school.

A Birmingham group returning Monday from a month's sojourn in California included Miss Mary Quinn Jaffe, whose marriage with Mr. and Mrs. W. W. Johnson, all of West Maple avenue.

Mr. and Mrs. Orren L. Andrews of Hawthorne road have had as their guests Mr. and Mrs. George Snow Moffat, Jr., whose marriage was an event of Aug. 21, in Evanston, Ill. Mrs. Moffat came to Birmingham to visit Mr. Moffat's gardener, Mrs. James L. Andrews, who makes her home with her son, Mr. Charles Andrews Moffat of Baltimore, sister of Mr. Andrews, was also in Birmingham to visit Mrs. Andrews' mother, Mrs. George Howard Fox and Mr. and Mrs. L. M. Baker, they were hosts at a similar informal affair, Wednesday.

Mr. and Mrs. J. W. Bay of Winton drive have as their house guests, Mr. and Mrs. Hilton Nixon of London, England, who will remain for a fortnight, Tuesday evening Mr. and Mrs. Bay entertained informally at dinner, including Mr. and Mrs. George Howard Fox and Mr. and Mrs. L. M. Baker, they were hosts at a similar informal affair, Wednesday.

Mr. and Mrs. J. H. Blyskal, of Quaker road.

75. GIVES \$75,000 AWAY  
Lockport, N. Y. Wallace I. Keep, banker, celebrated his 75th birthday by giving away \$75,000 to local institutions, among the beneficiaries being the Y.M.C.A., the Locust Haven for Aged Women, the Y.W.C.A., the Wyandham Lawn Home for Children and the Grace Episcopal Church.

**BIRMINGHAM**  
TODAY - FRI. - SAT  
SHIRLEY TEMPLE  
VICTOR McLAGLEN  
'We Willie Winkie'

ALSO  
ROSCOE KARNs  
'A Night of Mystery'

SUN. MON. TUE. WED.  
LABOR DAY  
Continues from 1:30 on

DICK POWELL  
'The Singing Marine'

Shows  
Start at 1:05-4:10-10  
PLUS  
ROBERT WILCOX BARRETT  
in  
'ARMORED CAR'

Attend Early Shows Always

day, when their guests included Mr. and Mrs. Charles T. Beals, Mr. and Mrs. Don Buell and Mr. and Mrs. Arnold Shooch.

Mrs. James A. Grier of Wellesly drive was hostess Wednesday at Oakland Hills at a luncheon for 16 guests. They include Mrs. Gardner Cobb, Mrs. Warren Pease, Jr., Mrs. James E. Bullock, Mrs. Erwin F. Coveney, Mrs. H. M. Kinne, Mrs. Charles D. McCall, Mrs. Harry S. Nichols, Mrs. John Z. Lander, Mrs. E. O. Mead, Mrs. Verne Murray, Mrs. Sidney Hugh Hales, Mrs. V. L. Christ, Mrs. Carl J. Whirl, Mrs. H. B. Stubbs and Mrs. Robert Green.

Miss Ingegne Warner of the Munroe Colony at Columbia City, Ind., is the guest of her sister, Mrs. W. A. Shaver of Warren Cogan. Helen Shaver will leave early in October to Antioch College.

Mr. and Mrs. Matthew Cammarero of South Adams road were among the guests at a dinner given Wednesday evening at the Grosse Pointe Yacht Club in honor of Gus Thies, president of the Monteleone, contender for the international cup.

Bob Wise and Dick Denyes will have Jane Kuykendall and Irene Cook as their guests Saturday evening at the dinner dance at Pine Lake Country Club.

Tony Freeman and Kenneth McBride are guests at Elk Rapids in Northern Michigan.

## SEPTEMBER 7th

is opening date. New classes in BOOKKEEPING, ACCOUNTING, SHORTHAND, TYPEWRITING, SECRETARIAL TRAINING, etc.

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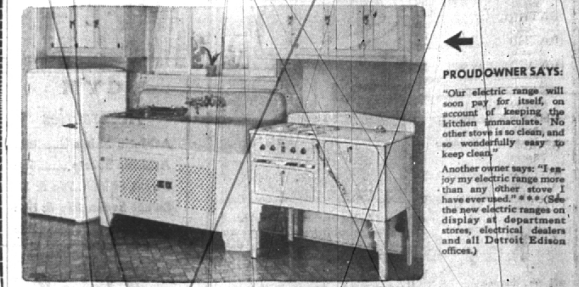
## THE FINEST TRANSPORTATION BLUE GOOSE LINES OVER MICHIGAN'S SCENIC HIGHWAYS

"We LOVE the delicious roasts prepared in the oven!"



**PRAISE FOR THE COOK**  
One woman says: "Electric cooking has certainly made a hit with our family. We love the delicious roasts prepared in the oven. Meats and vegetables have an entirely different flavor."  
Another writes: "You could have our piano, furniture or anything in the house before I would part with my electric range. I wouldn't exchange it for any other stove in America!"

**NEW FLAVOR**  
A range user says: "I have discovered—much to my delight—that cooking with very little water gives meats and vegetables a delicious flavor... something I was never able to do until I cooked electrically."  
And another writes: "Delighted with my range! It is excellent in every cooking operation. The flavor of foods is superb."



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BACK TO SCHOOL DRESSES \$1.95 to \$3.95  
Range of sizes to 16½  
Chubb-Ette Frocks in half sizes.  
**Little Folks Shop**  
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Custom Tailored SUITS  
For Discriminating Men  
Fine wools, expert tailoring, correct styling—and the fact that these suits are made to your own actual measurements makes them outstanding in wearing quality and appearance. A large selection of fabrics and colors... and you may combine the style features you prefer.  
Priced from \$28 up  
See Our New, Fall Woolens

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**MATTHEWS**  
Exclusive LADIES & GENTS Tailoring  
FURRIERS  
CLEANING - PRESSING - REPAIRING

Smart Tweed for Early Autumn  
Smart coats, like the one worn above by Marsha Hunt, designed to slightly resemble dresses will be one of the fashion features for early fall. Made of gray tweed, the coat is interestingly decorated with square patch pockets and has a chic, beltless line. A black felt beret, black suede shoes, and black gloves and bag are ideal accessories.

YOU... ARE INVITED TO ATTEND  
**THE OPENING of Our New Store**  
NOW LOCATED AT  
164 W. MAPLE AVE.  
**Saturday, September 4th.**  
**Bessie Maxwell Shop**  
LADIES WEARING APPAREL  
CASH AND CARRY  
Men's 3 Pc. Suits \$1.09  
Ladies' Plain  
CLEANED AND PRESSED  
**PECK'S**  
Woodward—Maple