

**WHILE BLOOMS
DECK CHURCH AT
LOVELY SERVICE**

White flowers—gladioli, larkspur and peonies, banked against cybotium ferns and illuminated by white tapers, decorated the chancel and altar of Christ Church on Saturday, when Miss Janet Bragaw spoke her vows with Ernst Frederick Kern. The Rev. W. Hamilton Aulenbach, former rector of the church and now in Germantown, Pa., officiated at the ceremony, which was held at four in the afternoon. The bride is the daughter of Mr. and Mrs. Richard Bragaw of Lone Pine Court and the bridegroom is the son of Mr. and Mrs. Otto Kern.

Her mother's wedding gown of ivory satin, decked with seed pearls and rose point lace, formed a lovely gown for the bride. The frock was fashioned with a close-fitting bodice and square neckline. Lace and pearls outlined the elbow-length sleeves, and the full skirt, which ended in a long train, bore insets of pleated chiffon. Her long illusion veil was held in place by a cap of pearls. She carried a cascade bouquet of white orchids and valley lilies. Mr. Bragaw gave his daughter in marriage.

Attendants Choose Brown
Mrs. Fitch served as honor maid, in a cream de coca organza gown, with a square neck, short puffed sleeves and a long full skirt. She wore a crownless leghorn hat, whose brown velvet streamers fell to the hem. Mrs. Kern wore a crownless leghorn hat, whose brown velvet streamers fell to the hem. Mrs. Kern wore a crownless leghorn hat, whose brown velvet streamers fell to the hem. Mrs. Kern wore a crownless leghorn hat, whose brown velvet streamers fell to the hem.

James B. Bragaw, brother of the bride, attended Mr. Kern as best man. Seating the guests were Richard Kern, Francis Hall, William B. Watling, Edward Curtis Matthews, Thomas E. Wilk, Joseph Hilsaw and Bert R. Shirley.

An all-white decoration scheme was used on the bride's table at the Bloomfield Hills Country Club. A flower reception was held after the wedding. The lace cloth was centered with white orchids in a low silver bowl. Matching candelabra held the white tapers which flanked the flowers. The ball room of the Club was bedecked with spring flowers and huckleberry greens.

Mrs. Bragaw was attired in a Chantilly lace gown of brown, with which she wore a peach-colored straw hat and an orchid corsage. For her son's wedding Mrs. Kern chose a beige crepe gown with a matching carotene hat and white orchids.

The young couple are sojourning in Bermuda at present, whence they departed following the reception. They will reside in Birmingham on their return. Mrs. Kern was clad in a luggage tan traveling dress, accented in white, which was used for the short linen jacket and her accessories.

**Teachers To Travel
In Europe For
Vacations**

European travel will make a fascinating summer vacation for a trio of members of the faculty of Kingswood School. They will combine studies with travel, visits to various parts of the continent.

Mrs. Lilian Holm, head of the west department, embarked for Sweden on Thursday, June 9. She will visit her home while there. Miss Frances Reese and Mme. Marthe Lepupe, both of the Kingswood French department, will sail together on the Ile de France on Tuesday, June 22. Miss Reese will include a course at the Sorbonne in Paris, among her vacation plans.

**College
Knowledge**

By SOPHIE MORE

The season for coltiches and rest pertaining to them is rapidly drawing to a close. Sophie feels right gloomy thinking of the poor seniors, even though most of 'em are simply thru-rilled to think of carrying up a career. And in the meantime, everyone and his brother are doing stuff right 'n' left, making this year one long to be remembered.

Class Conquerors
Becham is certainly rating high at Michigan State Normal college, out Ypsi way. The local gent is doing so many things that they practically RUN the school. Bill Crookshank, as we know, is graduating on Monday. Just to make it more IMPRESSIVE, he's also proxy of the senior class. And are you AWARE that he's a brand new winner of a \$3,000 scholarship to the University of Chicago? He's off next fall to gettin' of a Masters' degree and such.

Red Miller, known to some of you as Charles, is another graduate, and we hear he's an athlete of no mean ability. Bill Andrews, although a freshman, is also one of these athletic lads, and already has numerals for track, being on the fresh varsity team now.

Vesta Martin, flash de la flash from 'WAY back is another graduate this month. Among other things, she's a member in perfectly SWELL standing of the super Michigan State Normal. Chock known all over the state. The lads 'lassies came down here last year, remember? And begun, she already has a career planned, teaching school in Pontiac. Her summer plans are less ambitious, on account she'll be in charge of music and dramatics at Camp Sherwood next August, keeping up her record of attendance ever since the camp opened.

Mr. and Mrs. J. V. Martin of Beavolite, her parents and sisters Beulah and Helen will be present at the graduation of course. And did you hear that she's been president of Theta Sigma Upsilon sorority for the past TWO years? She sent out to the national convention at Colorado Springs last summer, sort of as a reward of merit or something.

Another leaver-of-Ypsi is **Jack Andrews**, but that lad isn't QUITE through yet. Now that he's cleaned up a terrific pre-med course, he's champing at the bit to enter Wayne next fall and keep the good work. All of which pretty well washes us up with THAT gang for a while, and



rest assured you'll be hearing about MORE achievements soon. We're 'bout to learn all about BIG doings at Fishburne Military Academy, and one of our lads who really COUNTS and will rate even more with this scalp to hang at his belt, Cadet William J. Lambert Jr., if you please, was one of the luckies to win a medal at the recognition and graduation exercises Tuesday. It was for being "the new cadet showing the greatest improvement during the season." And if THAT isn't stepping, for the first year at a school, Sophie will eat your grandmother's Leghorn hat without batting an eye.

Another Dickerson
While we're on the track of schools, mightn't it be a good idea to whip down to Missouri, to Principia? That's where Nell Wasev roots 'n' roots, and where she does pa-LENTY in the way of achievements, too. She was recently awarded a school letter for sports in the upper school, where she's a junior. THEN, they gave her a gold pin PLUS a blue star award for chalking no less than a THOUSAND points for participation in athletics, membership on varsity teams, ability and achievement. Don't it fill you with AWE though?

And More Graduates
All these graduations are enough to keep you in a whirl, just remembering who comes from where and stuff. Stan Platt, whose parents are Mr. and Mrs. George W. Platt of Oakland avenue, is all through at Oberlin now, having heard the commencement exercises on Tuesday, along with 265 classmates. He'll be sorely missed among the members of the drama classes, on account he was so professional while the "Twelfth Night," the commencement play, gave him his last fling, along with all college concerts, the Senior PROM and such elegant time-fillers.

Along such lines, you mustn't forget our local representatives among Denison's 165, who got out Monday. Jim O'Rourke, a big wrestler and big man of campus and Dike Dweley, Phi Delt, editor and ditto are the two. Both of 'em entertained their families and were in turn entertained by all the last party flings. Jim's staying in town in Ohio for about a week, enjoying a spot of well-earned rest. But we'll be seeing 'em both around, near and

**Popular Housekeepers Know The Value
Of Home-Baked Rolls And Bread**

To some housekeepers the baking of rolls is beyond their kitchen program, yet rolls are one of the most popular breads. They are acceptable at breakfast, dinner or supper. Make up a batch of dough, cook it lightly and store it in the refrigerator—sometimes for as long as a week. Then it is only a matter of minutes before it is shaped and set to rise.

Ice Box Rolls
1 cup mixed potatoes
1/2 cup sugar
1/2 cup milk
1/2 cup shortening
2 eggs
2 teaspoons salt
yeast cake
Dissolve yeast cake in 1 tablespoon warm water. Add potatoes, shortening, sugar, eggs and lukewarm milk to yeast cake. Add salt and enough flour (6 to 8 cups) to make a stiff dough. Let stand well covered in refrigerator for 24 hours. Let rise 2 hours before baking.

Butterscotch Pecan Rolls
Make dough for ice box rolls. Roll 1/4 inch thick. Cream 1/2 cup butter with 1/2 cup brown sugar. Spread part on dough before rolling. Roll remainder on bottom of 9-inch pan, sprinkled with 1/2 cup pecan nut meats. Roll up like a jelly roll. Cut in 1/2 inch pieces. Brush sides with melted butter. Place close together on sugar, butter and pecan mixture in pan, cut side up. Let rise until doubled in bulk. Bake 25 minutes in oven 375 degrees. Serve butterscotch side up.

Cheese Rolls
1 cup hot water
1/2 cup granulated sugar
1 teaspoon salt
1 yeast cake
2 tablespoons lukewarm water
1 teaspoon sugar
1 egg, well beaten
2 1/2 cups grated cheese
3/4 to 4 cups flour
Combine hot water with 1/2 cup sugar and the salt. Cool until lukewarm. Meanwhile soften the yeast cake in the lukewarm water; add 1 teaspoon of sugar, then stir into the first mixture. Next add the well beaten egg and grated cheese and as much flour as can be stirred into the dough without breaking; about 3/4 to 4 cups. Knead dough lightly on a floured board, knead until easily handled. Then form pieces of dough into balls 1/4 inch in diameter. Fold into the edges of each ball until the top is smooth. Place 3 balls in each section of a well-greased muffin tin, cover, let rise in a warm place until double its bulk. Bake in an oven 425 degrees for 12 to 15 minutes. Remove from

oven and brush with melted fat. This makes 2 dozen cloverleaf rolls or 1 large loaf of bread. If preferred, this dough may be brushed with melted fat and stored in the refrigerator.

Wedding Rolls
Scald 1 1/2 cups of milk with 2 tablespoons of butter. Add 1/2 cup sugar and 1 1/2 teaspoons of salt. Cool to lukewarm, then add 1 yeast cake dissolved in 1/2 cup of lukewarm water. Whip in 2 1/2 cups of sifted flour, beat well and set aside until very light, then fold in 2 well-beaten eggs and 2 tablespoons of melted butter, beat gradually adding flour until stiff enough to knead—about 2 1/2 cups. Knead thoroughly, make into a loaf, brush with melted butter and let rise in a shallow pan. When ready to mold, knead lightly and roll out on a sheet 1/4 inch thick, but cut into a square. Spread with melted butter and fold in pocket-book style. Place on a buttered tin and bake in an oven 425 degrees for 25 minutes. Brush with egg and milk, slightly sweetened and return to oven to dry. These rolls need no butter when served.

Cornbread Rolls
1 1/2 cups flour
1 teaspoon salt
2 heaping tablespoons shortening
1 teaspoon soda
1 tablespoon sugar
3/4 cup cornmeal
3 tablespoons of butter, 1 tablespoon of sugar, 1/2 teaspoon of salt, 1 yeast cake, mixed in 1/2 cup of lukewarm water and beaten. Between 3 to 4 cups of sifted flour. Mix all together thoroughly and knead to a smooth dough. The dough should be soft as can be handled. Let stand to double its bulk. Shape into oval rolls with again light brush over with milk and bake in a hot oven.

For as little as 25 cents you may insert CLASSIFIED AD in the Birmingham Eccentric. Try one when you want to buy or sell, locate a house or sell one or for hiring a maid. Telephone 11 before Tuesday noon each week. —(Adv.)

**SPECIAL PRICES FOR THE WEEK-END
... SAVE ON OUR QUALITY FOODS!**

PRIME STANDING
RIB ROAST BEEF 29¢ LB.

GENUINE SPRING
ROLLED ROAST LAMB 32¢ LB.

FRESH DRESSED — YOUNG HEN
MICHIGAN TURKEYS 38¢ LB.

JONES DAIRY FARM
SMOKED HAM 31¢ LB.
WHOLE OR SHANK HALF

FISH DEPT.
FRESH WHITE FISH, LAKE TROUT, HALL-BUT, PERCH FILLETT AND SHRIMP

SHOULDER ROAST
VEAL, with pocket for dressing lb. 25c
FRESH DRESSED — MICHIGAN
ROASTING CHICKENS lb. 39c
SWIFT'S PREMIUM
SMOKED TONGUES lb. 35c
PHILADELPHIA
CREAM CHEESE 3 pkgs. 25c
MEDIUM
CHEDDR CHEESE lb. 32c
FULL CREAM
COTTAGE CHEESE 2 pkgs. 27c

IVORY FLAKES
IVORY SNOW and DREFT
2 PKGS. 43c

CRISCO 3 LB. CAN 49c
SCOT TISSUE 5 ROLLS 35c

HOME GROWN — LARGE BUNCH
Beets AND Turnips 5c
CLEAN — CRISP
SPINACH LB. 5c

SWEET — JUICY
FLORIDA SEEDLESS Grapefruit 4 Large Size 25c

FIRESIDE
MARSHMALLOWS
2 LB. PKGS. 25c

FRESH FROZEN
BROCCOLI LB. 31¢
BRUSSELS
SPROUTS 1/2 LB. 22¢
1 lb. — 43c

WEIDEMAN ALASKA
RED SALMON
TALL CAN 27c

RIVAL
DOG FOOD DOZ. CANS 95¢
OLD TRUSTY
DOG FOOD 5 LB. BAG 49¢

OLD MONK
QUEEN OLIVES 24 oz. Jar 49c
BEST VALUE — SOLID PACK
TOMATOES 2 No. 2 1/2 Cans 25c
LIBBY'S
TOMATO JUICE No. 10 Can 35c
MANNONES — ITALIAN
SPAGHETTI 2 Jars 23c
SYLMAR
KADOTA FIGS No. 2 1/2 Can 29c
ABBAY — WHITE MEAT
TUNA FLAKES Lg. Can 29c
PREMIER — CONCORD
GRAPE JUICE Qt. Bot. 25c
Doz. Bottles - \$2.99

MAXWELL HOUSE
COFFEE LB. 25¢

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