

Problem of the Luncheon Box Is Solved By These Varied and Delicious Recipes

Now that school bells are ringing all over the country there comes the problem of the lunch box. It is necessary that the child have the proper lunch especially those who stay until late afternoon. Fresh fruit and a drink should be included in the school lunch. For the young children milk or cocoa, for others, grape, orange or berry juices.

Meat Pie
Plain pastry.
1/2 teaspoon meat extract.
1/2 cup hot water.
1 tablespoon flour.
1 1/2 tablespoons cold water.
1 cup diced cooked pork.
1 cup diced cooked potatoes.
1/2 cup diced cooked carrots.
1/2 cup diced cooked celery.
Salt to taste.
Make a plain pastry. To the hot water, add the meat extract and thicken it with the flour mixed to a paste with the cold water. Mix the gravy with the meat and vegetables, adding salt to taste. Roll pastry 1/8 inch thick, cut in 4-inch circles. Place 1/2 cup of mixture on half of each piece of pastry. Fold other half of dough over filling and press edges firmly together. Make a tiny gash in each pastry. Place on baking sheet and bake in an oven 400 degrees for 5 minutes, reduce heat to 350 degrees and bake 45 minutes.

School Sandwiches
For filling, grind together 1 pound of baked or boiled ham, 1/2 pound peanuts and 6 sweet pickles. Moisten with evaporated milk. Combine chopped hard-boiled eggs with chopped olives or pickles and mayonnaise.
To one part cooked corn, add 2 parts cooked liver and a little chopped onion. Moisten with tomato catsup and spread between slices of bread.

School Salad
Moisten diced tart apples and grated carrots with lemon juice. Add raisin and shredded nuts. Put in a glass jar for school lunch.

Cheese Sandwich
6 slices of cheese.
12 slices raisin bread.

BIRMINGHAM
TODAY - FRI. - SAT.
BASIL RATHBONE
DOUGLAS FAIRBANKS, JR.
'THE SUN NEVER SETS'
PLUS
JOAN MELVYN
BLONDELL DOUGLAS
'GOOD GIRLS GO TO PARIS'
MAT. SAT. 2 TO 5 P. M.
SUN. - MON. - TUE. - WED.
ROBERT DONAT
'GOODBYE, MR. CHIPS'
Sun. at 3:20-6:40-9:55
Mon., Tue., Wed. at 7 & 10
ALSO
LLOYD NOLAN
'UNDERCOVER DOCTOR'

Slice the raisin bread 1/4 inch thick, spread thinly with butter. Place slices of cheese, sprinkled with salt, between the two slices.
Bacon and Prune Sandwiches
1 cup drained, cooked prunes.
8 slices of bacon.
1/2 cup chopped sour pickle.
2 teaspoons prepared mustard.
2 tablespoons mayonnaise.
2 teaspoons lemon juice.
Butter and bread.
Put prunes and cut in pieces. Cut bacon in small pieces, cook until crisp and drain on absorbent paper. Combine bacon with prunes, add pickle, mustard, mayonnaise and lemon juice. Spread between buttered slices of bread. Make 6 full sandwiches.

Gingerbread Sandwiches
Bake your favorite ginger bread in a loaf pan. When cold cut in 1/8 inch slices. Butter the slices and on one-half spread a thin layer of cottage cheese which has been mixed with a small amount of mayonnaise and a few chopped nuts. Put together sandwich fashion. Cut in triangle.

Carrot Sandwiches
Shred nuts and carrots. Moisten carrots with orange juice and combine with nuts. Use between slices of buttered whole wheat bread.

Broiled Ham Sandwich
Broil thinly sliced ham. Place between triangle of bread, spread with mustard butter. To make mustard butter, cream fresh butter with equal amount of dry mustard.

Ham Pattie
1 1/2 cup minced ham.
2 eggs.
1 cup cracker crumbs.
Milk, salt and pepper.
Mix together ham, cracker crumbs, beaten eggs, salt and pepper. Moisten with enough milk to make into patties. Fry in deep fat.

Banberry Tarts.
Roll plain pastry 1/8 inch thickness and cut in 3 inch squares. Mix together 1/2 cup chopped raisins and dates, 1/2 cup chopped nuts, 1 cup light brown sugar, 1 tablespoon flour, 1 egg, juice and grated rind of 1 lemon. Put a little of the mixture on each square and moisten edges with cold water. Fold diagonally and press edges together. Bake in an oven 400 degrees for 20 minutes.

Tea Kisses
1 cup butter.
2 cups flour.
2 teaspoons baking powder.
2 cups milk.
Cream butter, add sugar and eggs. Add flour, baking powder and milk. Dip the dough with a teaspoon and drop onto a greased tin. Sprinkle with sugar. Bake 10 minutes in a moderate oven.

Social Briefs

Mrs. Edgar D. Hoyt and infant daughter, Katherine Durfee, are the guests of Mrs. Hoyt's mother, Mrs. Kirby B. White of Willits street, but will leave at the end of the month to join Mr. Hoyt who has just recently moved to Belmont, Wis. The Hoyt's formerly lived in Ann Arbor.
Miss Nancy Fisher entertained for 16 guests recently at Devon Gables. Guests were Betty Ann Pease, Jean McKinney, Mary Jane Wiley, Virginia Stanley, Jean Shaw, Dorothy Trump, Dorothy Alexander, Bobette Wiley, Joann Sufferin, Virginia Hart, Nancy Fry.

This Week's Patterns



NO EXPERIENCE NECESSARY to make a thin-waisted, wide-shouldered dress. Start with Pattern 8412, simple yet flattering. If you are a new member of the sewing circle. Sizes: 14, 16, 18, 20, 40, 42.
DAYTIME DRESS, cut on basic shirtwaist lines, is Pattern 8521. Plain and comfortable enough for busy days at home, it is also sufficiently neat and tailored for street wear. Sizes: 34, 36, 38, 40, 42, 44, 46, 48, 50.
CHARMING PROCK for young misses is Pattern 8505. Suitable for gingham, linen or pique, it is made thin-waisted, with flaring skirt. Plans for pleated petticoat are included. Sizes: 11, 13, 15, 17.
AWKWARD AGE is skipped by the school-girl who wears well-designed little dress in Pattern 8474. Flared skirt, puffed sleeves and high neckline minimize any tendency to thinness in fast growing young ladies. Sizes: 4, 6, 8, 10, 12 and 14 years.
PLAY SUIT, overall style, and button-front pinafore are Pattern 8531's contribution to the little girl's wardrobe. The one may be worn without the other. Sizes: 2, 4, 6, and 8 years.
To obtain a PATTERN and STEP-BY-STEP SEWING INSTRUCTIONS of any of the above, send 15 cents in COIN, your NAME, ADDRESS, STYLE NUMBER and SIZE. Be sure to MENTION THE NAME OF THIS NEWSPAPER.
Address your envelope to The Birmingham Eccentric Pattern Service, 106 Seventh Ave., New York, N. Y.

Day, Betty Dick, Betty Jane Crawford, Shirley Busby and Evelyn Wragby.
Guests of Mrs. Kirby B. White of Willits Street over the coming week-end will be her son and daughter-in-law, Mr. and Mrs. Ralph K. White, who are on their way to Ithaca, N. Y., where Mr. White will be an instructor at Cornell University. Also to be a guest of Mrs. White is Miss Ellen White who is on her way to Western Reserve College at Springfield, O. Mrs. White's daughter, Hester, will leave shortly for New York where she will spend the winter.
Miss Peggy Fry has as her guest at the Fry home on Vaughan road, Mrs. Eleanor Elliott of Washington, D. C.
Mrs. C. J. Whirl and her daughter, Mrs. Janet Whirl Kelsey, are

in Chicago this week to attend the wedding of Mr. Whirl's niece, Margery Shurman of Winnetka. Miss Shurman will become the bride of John O'Dell, also of Winnetka, on Saturday.
The Clinton E. Sears and their daughter, Barbara, of Ridgedale avenue, entertained at Sunday night supper Mr. and Mrs. Rufus Ames and Logan Jones, William Parsons, who stopped in Birmingham on his way to Amherst College, Miss Noel Dweley and Mrs. Samuel Logan, Mrs. Jones' mother, of Oxford, O.

Guests of Miss Betty Spinning at her home on Knox avenue over the past week-end were Harry Goodman, Sam Moore and Arnold Ross of Akron, O.
Miss Dorothy Trump was hostess to 14 school friends Thursday afternoon at her home in Franklin. Guests at the bridge luncheon included Evelyn Wragby, Nancy Fisher, Marya Jean Gracey, Jean Thompson, Mary Jane Wiley, Jean Wakefield, Jean Billings, Jean Carol Howling, Ann Louise Baldwin, Virginia Stanley, Betty Dick, Shirley Busby, Rhoda Medbury and Catherine Haefner. Tally cards made by the hostess to be used during bridge, contained the picture of each guest.
Mr. and Mrs. Harvey Cornwell of Linden road and their son, Harvey and Bill Escorey, Jr., returned Friday after spending three weeks at Canandaigua Lake at Canandaigua, N. Y. The Cornwells were guests of Mr. and Mrs. M. E. Cooley of Ann Arbor at the Cooley summer home.

The C. Howard Donnellys, who formerly resided on Hamilton road, have just recently moved to Harmon avenue.
Miss Francille Martin, daughter of Dr. and Mrs. E. Martin of Oakland avenue, returned last week-end from a stay at the Martin cottage near Ludington. Miss Martin returned just recently from attending the World Congress of Christian Youth held at Amsterdam. Also a guest at the Martin cottage was William Tittle of Evanston. Returning from Ludington with Miss Martin last week-end were Mrs. Charles M. Thom and her granddaughter, Helen Ingersoll, of Rochester, N. Y.

Several Birmingham persons were included among the group which Mr. Arthur Fillion entertained at dinner Friday evening at the Tilton home on Normandy avenue. Those from Birmingham included Mr. and Mrs. Angus McLay, Mr. and Mrs. Draper Allen, Mr. and Mrs. Latta W. Porter, Mr. and Mrs. Maxwell Case and Mr. and Mrs. W. Whiting Raymond.

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To insure good growth of clover or alfalfa following grain, plenty of potash must still be available in the soil. A 2-ton yield of clover hay requires 3 times as much potash as is needed to produce 25 bushels of wheat; 4 tons of alfalfa need more than 7 times as much.
Use 200-400 lbs. of 3-12-12, 0-12-12, 0-20-20, or similar ratios per acre for fall seedings. Often this increased hay yields more than pay for the fertilizers used, leaving greater profit from the increased grain yields.
Consult your county agent or experiment station about the plant-food needs of your soil. See your fertilizer dealer. You will be surprised how little extra it costs to apply enough potash to insure good yields and high quality.
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