

## Mission Meetings Begin on Monday

First of a series of five evening mission meetings will be launched at the United Presbyterian Church Monday evening by the Rev. S. C. Weir, of Dearborn.

Mr. Weir is one of the younger national leaders in the work among the youth of the United Presbyterian denomination. He came to Dearborn about 11 years ago to take up a new mission work and under his patient and enthusiastic leadership the congregation there has grown and just this year dedicated a large church.

Mr. Weir heads the group of leaders planning for the national young people's convention to be held this year at Estes Park, Colo., in August.

The public is invited to attend these meetings that will continue through May 9.

## Goes to Garden For Hat Design



From flower and vegetable gardens came inspiration for hat worn by Helen Steiman, above. It was fashioned from three red carnations, a bunch of scallions and a mass of navy veiling with pink polka dots.

## Social Briefs

The W. L. Mahons will move about the first of the month from Madison avenue to 146 1/2 Wimpelton drive.

The R. H. Whitlatch, of Lakeview avenue, and their son, Hobie, returned Saturday evening from a three weeks' Western trip. They stopped at Oklahoma City, Pasadena and Los Angeles, among other stops.

Mrs. Theodore F. W. Meyer arrived in Birmingham Sunday evening after spending the winter in the South. She was in Delray Beach, Fla., for two and a half months and motored home with Mr. and Mrs. Robert Cummings, of Detroit, en route to Birmingham, where she stopped at Charleston.

Miss Mary E. Utter is expected here shortly at her home on Third street from a stay in El Paso, Tex.

Mr. and Mrs. Harry R. Bayley returned to their home on East Eighth avenue Friday afternoon from a week's trip through West Virginia and other southeastern states.

Mr. and Mrs. C. O. Ball are back in their home on East Maple avenue from a stay of two weeks in Miami and Key West.

Dining together at Devon Gables before the Friday evening performance of "Susan and God" were Mr. and Mrs. Henry Hart, Mr. and Mrs. W. S. Gilbreath, Jr., Mr. and Mrs. Colin Campbell, Mrs. H. C. Penny, Jr., and L. A. Morgan.

Mr. and Mrs. Bert Morley have returned to their home on Lone Pine court from a two months' stay in Naples, Fla. The Morleys wintered down by way of the north and to Birmingham on their return to the city recreation fund.

Mr. and Mrs. G. Allan MacNamara will move about the first of the month from their home on Bloomfield court to Pine street.

## Club Notes

**Present Day Club**  
Dessert luncheon and a benefit games party was held Tuesday afternoon at the home of Mrs. Arthur J. Kane on Purdy street. Proceeds from this will go toward the city recreation fund.

**Missionary Society**  
Ladies' Missionary society of the Redeemer Lutheran church will hold a rummage sale at Ruffner avenue and Adams road today, Friday and Saturday. The committee is in charge of Mrs. R. K. Lewis, Mrs. R. A. Brown, Mrs. O. A. Mitchell, Mrs. A. A. Shultz and Mrs. A. A. Erickson.

**Embury Ladies Society**  
The Embury Ladies society will meet with Mrs. Bert Smith, 1520 Ruffner avenue this afternoon at 3 o'clock for a potluck luncheon.

## Light Opera Singer On Cox's Program

Michael Edwards, dramatic tenor, who won a recent Alwater Kent radio singer's contest and who will appear with the Sun Company in the fall, will be the second singer, in pleasing large audiences at Cox's Cafe with his rendition of popular and operatic songs as well as doing a good job as master of ceremonies. Martinielli, magician, continues to thrill the audience for his second week at Cox's with a bag of mystifying tricks, some of which he has performed before the King of England. Babe Smith, singer; Frankie Russo, violinist and Roland Reid, international dance team found out an interesting program of entertainment.

Try an Eccentric Classified Ad for quick results

## Luscious Red, White Cherries Add Variety to Your Desserts

Cherries have long been a well-liked fruit both fresh and canned. Everyone likes the flavor of a luscious cherry pie with flaky crust and juicy filling, but for variety try some of the following recipes of red and white cherries.

**Cherry Dumplings**  
Make a biscuit dough, using:  
1 1/2 cups flour,  
1/2 teaspoon salt,  
1 1/2 tablespoons butter,  
3 teaspoons baking powder,  
1/4 teaspoon salt,  
3/4 cup milk.  
Roll out and cut in large circles. Fill each with well-drained canned cherries, then bring in the sides and pinch the top of each dumpling together. Place in a deep baking dish. Cover with 2 cups of sugar, and dot with 2 tablespoons butter. Pour boiling water over all until the dish is half full and bake 1 hour.

**Cherry Muffins**  
2 cups sifted flour,  
2 teaspoons baking powder,  
1 cup milk,  
2/4 cup chopped cherries,  
1/2 teaspoon salt,  
1 egg, beaten,  
1/4 cup shortening.  
Mix milk, egg and cherries. Combine with the sifted dry ingredients, using a few strokes as possible, adding the shortening last. Fill greased muffin tin two-thirds full and bake in an oven 400 degrees for 25 to 30 minutes.

**Cherry Salad**  
2 cups canned sweetened cherries,  
1/2 cup diced banana,  
1/4 cup diced marshmallows,  
1/2 cup mayonnaise,  
1/2 cup whipped cream,  
Lettuce.  
Drain the cherries well and mix with the other ingredients, except the lettuce and nuts. Heap on the lettuce leaves and garnish with the chopped nuts. Be sure to drain the cherries well and to whip the cream stiff. Add the dressing a little at a time, taking care not to use too much.

**Cherry Cookies**  
Cream 1 cup of butter with 3/4 cup of brown sugar, gradually fold in the yolk of 1 egg and 2 cups of sifted flour. Stir and knead thoroughly until the mass is soft and pliable. Roll in small balls, place on a greased pan and flatten with a fork. Press a candied or halved maraschino cherry in each cake. Bake in a moderate oven.

**Cherry Fruit Cup**  
1 cup canned cherries,  
1/2 cup diced banana,  
1/4 cup diced marshmallows,  
1/2 cup mayonnaise,  
1/2 cup whipped cream,  
Lettuce.

**Sugared Cherries**  
Wash and pit a pint of ripe pie cherries, cover thickly with granulated sugar and place in the refrigerator for several hours, stirring occasionally. Serve very cold in small glass sherberts.

**Cherry Pie**  
1 quart cherries stoned,  
1 cup sugar,  
4 tablespoons flour,  
2 tablespoons butter.  
Line a pie pan with pastry. Blend sugar and flour, mix thoroughly with the cherries. Fill pie pan. Dot with butter. Press edges together and flute edge. Bake 10 minutes in oven 450 degrees, then reduce heat to 400 degrees and cook for 30 or 35 minutes.

**Cherry Lemonade**  
2 cups sweetened cherry juice,  
1 cup lemon juice,  
1 cup sugar.  
Make a syrup of the sugar by adding 1/2 cup of water and boiling 3 minutes. Combine all the ingredients and pour over cracked ice.

**Cherry Surprise**  
1 package cherry flavored gelatin,  
2 cups liquid,  
1 cup cherries,  
2 bananas sliced,  
1/2 cup nuts.  
Add enough water to the juice of the can of cherries to make a pint. Heat to the boiling point and dissolve the gelatin in a. Chill. When slightly thickened add cherries and bananas. Pour into molds. Chill. When ready to serve unmold and serve with whipped cream.

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GOLDEN RIPE BANANAS Lb. 5c  
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SPINACH . . . lb. 5c  
AVOCADOS . . . ea. 10c  
NEW CABBAGE . . . lb. 4c  
WINESAP APPLES . . . 5 lbs. 25c  
APPLES—Northern Spy . . . 5 lbs. 23c  
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VEAL SHOULDER CHOPS . . . lb. 15c  
BOSTON BUTTS—Whole . . . lb. 15c  
STEWING CHICKENS . . . lb. 20c  
FRYING CHICKENS . . . lb. 25c  
FANCY TURKEYS . . . lb. 25c  
Beef Liver . . . lb. 25c  
Pork Liver—Piece . . . lb. 8c  
Boiling Beef . . . lb. 9c  
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IONA TOMATOES No. 2 . . . 4 cans 23c  
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A & P TOMATOES Fancy No. 2 can 10c  
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LIZZIE BLEACH . . . 2 bchs. 15c  
SUNBRIGHT CLEANSER . . . 6 cans 23c  
OLEOMARGARINE . . . 2 lge. 29c  
FURNITURE POLISH Sultana . . . bot. 10c  
NORTHERN TISSUE one with 4 rolls 19c  
CLEANSWEEP BROOMS . . . each 27c

**Tomato Juice** 4 NO. 2 CANS 25c  
FRESH ROLL BUTTER . . . 2 lbs. 57c  
PURE LARD Carton . . . 4 lb. 27c  
OLEOMARGARINE . . . 3 lb. 25c  
WISCONSIN CHEESE . . . lb. 37c  
GOLD-N-RICH CHEESE . . . lb. 37c  
SWISS CHEESE . . . lb. 29c

**Loaf Cheese** AMERICAN OR BRICK 2 lbs. 39c  
WHEATIES Aeroplane with 2 pkg. 10c  
WHEAT FLAKES Sunnyfield 2 pkgs 17c  
CORN FLAKES Kellogg 2 lge. 19c  
CORN FLAKES Kaffog . . . 2 lge. 17c  
SHREDDED WHEAT N.B.C. 2 pkgs. 17c  
MILLO WHEAT . . . 28 oz. 15c

**SILVER DUST** Lge. 21c Gold Dust 2 lge. 29c  
**CAMAY SOAP** 3 cakes 16c  
**DEL MAIZ NIBLETS** 2 12 Oz. Cans 19c

**SMOKED HAMS** Lb. 16c SHANK HALF  
**SLICED BACON** Lb. 15c BULK  
PORK ROAST—Picnic Cut . . . lb. 10c  
Boneless Rolled VEAL ROAST . . . lb. 19c  
SKINLESS FRANKFURTERS . . . lb. 15c  
FRESH HAMS—Shank Half . . . lb. 15c  
FRESH GROUND BEEF . . . lb. 12c  
SLAB BACON—End Half . . . lb. 11c  
FRESH SPARE RIBS . . . lb. 11c  
WHITEFISH—Winter Caught . . . lb. 13c  
YELLOW PICKEREL . . . 2 lbs. 25c  
Ring Bologna . . . lb. 11c  
Summer Sausage . . . lb. 19c  
Beer Salami . . . lb. 17c  
Shrimp . . . lb. 19c

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