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Budget Supper For Homemakers



Delicious macaroni casseroles can be prepared in a jiffy by adding leftover meats or stuffed green pepper halves. Your favorite raw vegetable salad with plenty of zesty dressing and hot crusty rolls is a meal with plenty of appetite appeal. A budget-building hearty main dish, macaroni casseroles are a prime favorite with everyone.

Macaroni-Staffed Peppers
 (Makes 4 to 6 servings)

8 ounces elbow macaroni
 2 or 3 medium green peppers
 2 tablespoons butter or margarine
 1 large onion, chopped
 1/2 pound ground beef
 1 10 1/2 ounce can condensed cream of mushroom soup
 1 cup milk
 1 1/4 cups grated Cheddar cheese
 Salt and pepper to taste
 Cook macaroni according to package directions. Cut peppers crosswise into halves; remove seeds. Cook uncovered in rapidly boiling salted water until tender (15 to 18 minutes). Drain. Melt butter in skillet over low heat. Add onion and beef; saute until tender. Add soup, milk, one cup cheese, cooked macaroni and seasonings. Fill pepper halves with mixture, placing remaining portion in individual casseroles. Center each casserole with filled pepper half. Top with remaining cheese. Cover and bake in moderate oven, 375°, 20 minutes.

Host of Linen Bargains Found At Annual January White Sales

The traditional January white sales will be a good time to stock up on bed linens.

Getting the right size sheets should be a first consideration. Remember that the dimensions given on sheet labels generally are the torn sizes without hems and shrinkage. Average shrinkage is five percent which would amount to about five inches in the length of a sheet.

An average length for double-bed sheets is 108 inches and width is 90 to 96 inches. Determine your sheet size by taking into account mattress thickness and needed tuck-in length. The top sheet should overlap blankets about half a yard.

Single bed sheets require less width and range from 63 inches to 72 inches wide. Length is usually the same. Again, figure mattress thickness and tuck-in necessary for the single or twin bed before deciding on the size sheets you buy.

PILLOW CASES 38 1/2 x 45 inches are a good size because they are ample enough to allow mending at the seams where wear shows up first.

Sheeting comes in two kinds of fabric, generally—Muslin and percale. Though more expensive, percale is smoother, lighter weight and easier to launder than muslin. Muslin will outlast percale, though. Percale can be expected to wear about six years with ordinary use while muslin of 140 count will last seven years.

Corn Beef Dinner



When buying the corned beef brisket, ask for more than the amount required for dinner. It's delicious hot or cold and you'll want to have some left for sandwiches and corned beef hash.

For the first meal, cut the juicy brisket into thick slices and serve it with boiled potatoes, kraut, mustard and horseradish as shown in the illustration.

"Boiled" Corned Beef Dinner
 (Makes 6-8 Servings)
 4 pounds corned beef brisket
 6-8 small potatoes

In a large kettle, place corned beef. Cover with cold water. Allow 45-50 minutes a pound, simmer slowly 3 hours, or until beef is tender. Do not boil. About 30 minutes before meat is done, add washed unpeeled potatoes. Continue to cook over low heat until potatoes are tender. Serve with an excellent dessert by folding into it stiffly beaten whipped cream, adding sweetened fresh fruit.

Tricks with Rice

Garnish a bowl of fluffy rice with tiny squares of canned pimiento and fresh green peppers; serve with any meat or fowl and gravy.

Rice cooked in tomato juice instead of water has an excellent flavor.

Add cooked rice to omelet for a tasty dish. Add the rice to the omelet mixture before folding into the beaten whites.

Left-over rice may be made into an excellent dessert by folding in to it stiffly beaten whipped cream, adding sweetened fresh fruit.

Perfect Pickup

Corn and Potato Chowder
 1/4 lb. diced salt pork
 1/2 cup finely chopped onions
 1 cup diced raw potatoes
 1 cup boiling water
 2 1/2 cups (1 No. 2 Can) whole kernel corn
 2 cups milk
 1 tablespoon flour
 2 teaspoons salt
 1/2 teaspoon pepper
 2 tablespoons minced parsley
 1 cup rice crispies

Cook salt pork in frying pan until brown and crisp. Lift from fat and drain. Cook onions in salt pork fat until tender and slightly browned. Drain onions, reserving fat, and put into soup kettle; add potatoes and water; cover and cook ten minutes. Add corn and milk. Make smooth paste of one tablespoon of the salt pork fat and flour, stir into soup. Continue cooking about ten minutes. Stir in seasonings and parsley; serve in warmed bowls.

Brown some crisp rice cereal in one tablespoon of the salt pork fat. Drain well, combine with crisp salt pork cubes. Serve in separate bowl with chowder. Yield: 6 servings.



Q. What is the name of this cut of meat?
A. Pork tenderloin.

Q. Where does it come from and how is it identified?
A. It comes from the pork loin. It is a long, tapering round muscle weighing from 1/2 to 3/4 pound. It may be purchased whole or cut into steaks. In this manner it is called French cut.

Q. How is it prepared?
A. A whole tenderloin is roasted. It is placed on a rack in an open broiling pan. No water is added and the pan is left uncovered. The tenderloin is allowed to cook in a 350° F. oven for one hour. Two tenderloins may be flattened out and placed one on top of the other with a dressing in-between. Frenched tenderloin is cooked by broiling. The meat is browned on both sides in a small amount of oil. Two or three tablespoons of water is added. The pan covered, and the meat allowed to cook slowly for 35 to 40 minutes or until well done.

Have You Met . . .
 Former Detroiters, Mr. and Mrs. George W. Beard and their two children, Susan, 5; and George, 2, years-old? They have made their home at 2755 Buckingham since November.

LEGAL NOTICES
 Forbes S. Hascall, Atty., Briggs Bldg., Birmingham. 60364

STATE OF MICHIGAN—The Probate Court for the County of Oakland.
 At a session of said Court, held at the Probate Office in the City of Pontiac in said County, on the 18th day of December, A. D. 1952.

Present: Honorable Arthur E. Moore, Judge of Probate.

In the Matter of the Estate of Robert M. Hall, Deceased.

Dorothy H. Hall having filed a petition praying that the instrument filed in said Court be admitted to Probate as the last will and testament of said deceased, and that administration of said estate be granted to said petitioner or to some other suitable person.

It is Ordered, That on the 24th day of January, A. D. 1953 at 9 o'clock, in the forenoon, at said Probate Office, it be and he be appointed for hearing said petition.

It is Further Ordered, That a public notice thereof be given by publication of a copy hereof, once each week, for three consecutive weeks, previous to said day of hearing, in the Birmingham Eccentric, a newspaper printed and circulated in said County, and that proponent cause a copy of this notice to be served personally or by registered mail, return receipt demanded, to each of the known heirs at law, legatees and devisees at their last known place of address at least ten days prior to said day of hearing.

ARTHUR E. MOORE,
 Judge of Probate.

CITY OF BIRMINGHAM
NOTICE OF SPECIAL ASSESSMENT
CHELLESHAM-DUNSTABLE
SHEFFIELD PAYMENT

Notice is hereby given that Special Assessment Roll No. _____ made by the assessor for the purpose of defraying the cost of construction of a concrete slab-interior curb pavement on Sheffield from the easterly line of Melton to Cheltenham, Cheltenham from Sheffield to Dunstable, Dunstable from Cheltenham to the easterly line of Melton.

is now on file in my office for public inspection.

Notice is also hereby given that the Commission of the City of Birmingham will meet in the Commission Room in the Municipal Building in said City on Monday, January 13, 1953, at 8 P.M., to review said assessment, at which time and place opportunity will be given to all persons interested to be heard.

IRENE E. HANLEY,
 City Clerk.

December 24, 1952. (42-43)

Statement of Condition
 at the Close of Business
December 31, 1952



Directors

MERRILL C. ADAMS
 GEORGE R. AVERILL
 ROBERT A. EMMETT
 HERBERT H. GARDNER
 CHARLES E. LEWIS
 JOHN E. MARTIN
 ERNEST W. SEAHOLM
 J. ROBERT F. SWANSON
 A. C. WERMUTH
 RALPH A. WILSON

RESOURCES	
Cash on hand and in Banks	\$ 4,474,147.09
United States Government Obligations	9,447,464.87
Securities of Federal Agencies	1,145,084.76
State, County and Municipal Bonds	2,322,215.13
Other Bonds and Securities	212,450.55
Federal Reserve Bank Stock	30,000.00
Loans and Discounts	2,484,228.69
Real Estate Mortgages	4,379,275.89
Banking House (Less Reserve)	271,326.40
Furniture and Fixtures (Less Reserve)	81,216.02
Prepaid Expense	3,064.15
Accrued Interest on Bonds Purchased	1,977.48
Total Resources	\$24,857,451.03
LIABILITIES	
Capital—Common Capital Stock	\$ 500,000.00
Surplus Fund	500,000.00
Undivided Profits	145,000.00
Reserves for Contingencies	99,725.06
Reserve for Taxes and Dividends	107,767.55
Interest Collected But Not Earned	61,015.57
Other Liabilities	None
Deposits:	
Public Fund Deposits	\$ 1,610,956.00
U. S. Government Deposits	405,602.13
State of Michigan	25,000.00
Other Deposits	21,402,384.72
Total Deposits	23,443,942.85
Total Liabilities	\$24,857,451.03

*United States Government Securities of a Par Value of \$1,010,000.00, Carried in the Forgoing Statement are Pledged to Secure Deposits Where Required by Law

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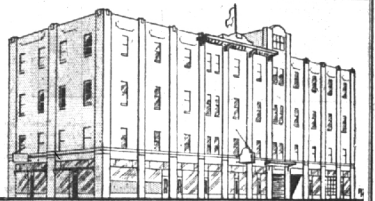
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