

"Cheer up! things might be worse than they are" is in part an optimist's outlook. To be sure, with most of us a quiet and calm review of our condition in life no doubt argues that we have more to be thankful than we have to be critical about. Perhaps the above quote would read better if it said: "Cheer up! That's the best way to make things better than they are."

# The Birmingham Eccentric

BIRMINGHAM, MICHIGAN

Wednesday, November 25, 1959

SECTION C

## Christmas Shoppers At Holly Berry Fair



A Shopping We Will Go

Cheerful committee members taking a few minutes off to do some shopping at the fair are (from left) Mrs. Ray Eichler of Farmington, co-chairman of the event; Mrs. George Goodwin of E. Pointe lane, Bloomfield Hills, decorations committee; and Mrs. Henry Van Vurst of Ardmore drive, Bloomfield Hills, chairman.



### Needlework Magic

A piece of embroidered satin, a tiny pelt of fur and a string of pearls were transformed into an elegant gown for a platinum doll. Admiring the needlework is Mrs. Bob Otto of Brookside drive, Bloomfield Hills. The women of Kirk in the Hills worked for several months on this fair preparing gifts of fine hand sewing, knitted pieces and Christmas decoys which were on display in the undercroft of the Kirk.

### 'Such a Dear Man'

Little Iris Conner, daughter of the Albert E. Conners of Derry road, Bloomfield Hills, thought that Santa was the sweetest person at the Holly Berry Fair last week. After giving Santa a big hug, she whispered in his ear what she wanted for Christmas. While mothers were shopping, the little Birmingham tots stood by Santa in complete fascination.

## European Gourmet Recipes For the Hungry Guests

With the holiday season just around the corner, many Birmingham families will entertain out-of-town guests. The question often heard in many homes is "What can I serve that's different?"

While dining at a well-known Detroit restaurant last week, your society editor sampled a European gourmet special. Diamond Phillips, Detroit restaurateur, just returned from a two-month tour of famous eating places in Europe, brought back some dishes to tempt the appetites of patrons.

Phillips carried the tasty formula from Europe to Detroit, my aunt for the same was Detroit to Birmingham. Regardless of miles involved, the European delight remains.

Compile these ingredients for a holiday treat: Serves 4.

**ESCARGOTS—Monte Carlo**  
16 small (canned)  
16 fresh shrimp  
1/2 c. butter  
12 shallots, finely chopped (or 6 med. onions)  
2 small garlic cloves, finely chopped  
1 tsp. fine herbs  
salt  
pepper  
2 tsp. flour  
2 oz. vodka  
Keep snails warm in saucepan in juice from can.

Boil shrimp until just under done. Melt butter in skillet, and saute shallots and garlic gloves.

Blend in flour. Add herbs and salt and pepper to taste. Drain snails and shrimp and add to butter mixture. Mix well and heat quickly over high heat.

Transfer to well-warmed chafin dish. Float vodka over snails and shrimp. Tilt to ignite flame and serve.

**HUELA GRATINÁ, St. Moritz Plaza Hotel**  
4 oz. basic pea soup  
6 oz. green turtie meat, coarsely cut  
4 TB Madeira wine  
8 TB whipping cream  
Drain turtie meat and add to soup, bringing to just below boiling. Do not boil. Blend in wine. Whip cream. Float by tablespoons on top of soup. Run under broiler until cream blends with soup but does not brown. Serve

from heated tureen or individual bowls with meiba toast.

**FONDUE OF BEEF TENDERLOIN, Bellevue Palace, Bern**  
4 lb. piece, 9 oz. can beef tenderloin (steer beef)  
4 artichoke bottoms (canned)  
4 TB apple jelly  
1 c. white bread croutons  
3 TB butter  
cinnamon  
Core and quarter apples. Leave about one-half the peel on each quarter. Melt 1/4 c. butter in skillet. Add sugar and heat just until blended. Add apples and cook over medium heat until tender. Do not overcook. Spread jelly—do not blend in—over apples and broil until jelly melts. Saute croutons in 3 TB butter and sprinkle lightly with cinnamon. Cover apples with croutons and serve warm.

**CHEAMED SPINACH, Weisbaden Casino**  
10 oz. fresh spinach  
6 strips bacon, diced  
1 med. onion, diced  
1/4 c. butter (4 pats)  
3 TB flour  
1/2 c. milk  
nutmeg  
salt  
Blanch spinach to wilt, not cook. Drain, chop and set aside.

Cook bacon and onion in skillet until onion is transparent. Drain bacon fat and add butter. Blend flour into melted butter and onion. Blend in hot milk, previously scalded. Add spinach, a dash of freshly grated nutmeg and a pinch of salt. Blend together. Serve hot from a chafin dish.

**ENDIVE SALAD, Hotel Excelsior, Rome**  
8 stalks French endive  
1 avocado  
Split endive into halves, arranging 4 halves on each salad plate. Place a wedge of avocado between half of endive.

**SAUCE VIEG**  
1 c. sour cream  
1 med. shallot, minced  
2 TB tarragon vinegar  
juice of 1 lime  
2 TB whipped cream  
1 pea-sized piece of English mustard  
Blend in order and pour over

salad. Garnish with thin strips of smoked Scotch salmon.

**FRIED APPLES**  
4 hard apples (e.g. McIntosh)  
1/4 c. butter  
1 TB granulated sugar  
1 TB apple jelly  
1 c. white bread croutons  
3 TB butter  
cinnamon

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**Benefit Tea Dance Friday Evening**

Tau Beta and Sigma Gamma are holding their first joint benefit tea dance Friday at the Grosse Pointe club. Dancing will be from 5 to 9 to the music of Jack Roseover and his orchestra.

Mrs. Dan Kent Loveland of Tau Beta and Mrs. Post Fordon of Sigma Gamma are chairmen of the party, assisted by Mrs. Frank Ware and Mrs. Phillips Van Dusen.

Following the tea dance, Mrs. Gordon Wood will entertain at an open house supper for the juniors at her home.

**Yule Luncheon Set**

The annual Christmas luncheon of the Birmingham woman's club will be Dec. 1 at the YMCA at 1 p.m. Program will be "A Christmas Message" by Mrs. David Thornberry. Christmas tales will be told by Mrs. John Mitchell and Mrs. John Slater. Mrs. E. J. Kempf is chairman of the day.

**Part of the Past Leaves B'ham**

Sixty-nine years ago, Grace Houghton (now Mrs. Jas W. Cobb of Oakland street, Birmingham) and her parents, the Rev. and Mrs. L. L. Houghton moved to Birmingham. Grace entered Birmingham high school, where she met Jas, who is a native of here.

Through high school and college, Grace and Jas were Birmingham "sweethearts." Mr. Cobb graduated from the University of Michigan, department of pharmacy; and Mrs. Cobb graduated from Ypsilanti Teachers college. In 1900, the young couple exchanged marriage vows.

AFTER 17 YEARS in the same house (163 Oakland), the Cobbs decided to move to 1037 Irving street, Royal Oak. The big move was Saturday. Mrs. Cobb commented "Can you imagine after 17 years in one house, packing and moving in her attic which she had completely forgotten about. With a chuckle, she said, "I even found my parent's wedding certificate."

Mr. Cobb was owner of Cobb's Drug and then sold out to Wilson's Drug. Mrs. Cobb mentioned that it was a head-quarters for high school students or better known as the "information bureau."

"MR. COBB was Birmingham's first fire chief. He was volunteer chief from 1913-15 and postmaster from 1923 to 1930. The couple was very active in civic organizations and church groups. Mrs. Cobb is still very active in parliamentary law. She has been attending classes in Detroit for 19 years.

The Cobb's family includes a daughter, Mrs. Elsie Ketcham of Royal Oak; a son, Stuart Cobb of Birmingham; four grandchildren and nine great-grandchildren.

THE HOUSE on Oakland now stands vacant and the Cobbs are in Royal Oak, but they will always have a home here in the hearts of many Birmingham people.

### Suburban Scene

By Shirley Adams  
Society Editor

### Dining before the Show

Mr. and Mrs. William E. Kegel of Willets street, Birmingham, are entertaining the membership committee and spouses of the Village Players for dinner Saturday evening before going to the playhouse to see the closed show of "Separate Tables."

Mr. Kegel is chairman of the committee which consists of Mrs. J. K. Kleene, Mrs. Robert Wyatt, Mrs. Ralph M. Fox, Eliot Higgins, Morris Purdy and Theodore Etter. Also invited are Charles Blunt (player's president) and Mrs. Blunt and secretary Stanley Gillen and Mrs. Gillen.

MR. AND MRS. Thomas H. Adams of Puritan have invited friends for cocktails, after which they will attend the show and special party honoring the new members.

Joining the Adams' will be Mr. and Mrs. Paul N. Averill, Mr. and Mrs. Arthur L. Genung, Mr. and Mrs. Edward S. Reid, Jr., Mr. and Mrs. Warren Pease, Jr., Mr. and Mrs. Charles McCall and Dr. John B. Hassberger.

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## Annual World Festival

A Holiday fair will usher in the Christmas season at Northern branch YWCA in Highland Park, when the branch holds its annual Christmas world festival Dec. 4 and 5 from 5 to 10 p.m. each day. Sponsored for support of the World Fellowship program which provides assistance to needy YWCA's in countries around the world, the fair will feature a bazaar, foods, songs and dances of many nations.

Chairman of the fair is Betty Cleland of Somerset drive, Lathrup Village and Mrs. A. G. White of Smallwood drive, Birmingham, is serving on a committee.

AN INTERNATIONAL cabaret will dispense entries of Italian, Swedish, German, Polish, Hungarian and even "coney island" origin.

At the bazaar, various booths will have for sale Dutch, Indian and Japanese imports, Christmas greens with pine cones for colorful fireplace burning, pastries, and mystery packages, will be found at other booths.

Throughout the evening, national groups in festive costume will depict in song and dance the Christmas holiday celebrations in many parts of the world.

THE SHOW will take place Dec. 2 from 2:30 to 9 p.m.; Dec. 3, the opening hour will be 10 a.m. to 9 p.m.

Mrs. Herbert Carr is the general chairman and she said that the theme was selected by the committee to encourage a religious emphasis for the Holiday season.

SHE IS BEING assisted by Mesdames Hobart Andrae, Matthew and Matthew Cammareri.

MANY LOCAL hostesses are planning luncheons to entertain guests from miles around for this festive occasion. The Christmas show has already become a family tradition for many residents of Birmingham.

## Hills WNFGA's Yule Dinner

In the long standing tradition of the Bloomfield Hills branch of the Women's National Farm and Garden association, the annual Christmas pot luck dinner will be Dec. 7 at 6:30 p.m. in the Bloomfield Hills high school.

The beautiful decorations which will grace the foyer and dining hall will be created by Mrs. Charles L. Chubbuck and Mrs. George I. Goodwin. Mrs. Henry C. Johnson and her committee will cheerfully greet members and their husbands with a warming glass of punch served from the festive punch bowl.

The "Hills" in their finest voices will present their repertoire of Christmas music. For the evening program, Dr. Robert Bruce Ploetz, minister of the Metropolitan Methodist church of Detroit, has been invited. He will give a dramatic reading plus a talk on "The Other Wise Man."

Active on the planning committee have been Mesdames: John Tobben, Carl Larson, Dean Draper, Irving MacKenzie, Charles Chubbuck, George Goodwin, William Ferguson, L. A. Wineman and John Hammond.

Three Birmingham Hills members of the WNFGA going over plans for their Christmas pot luck dinner scheduled for Dec. 7 are (from left) Mrs. L. A. Wineman of Greentree lane, Mrs. John B. Hammond of Hillwood drive, and Mrs. Carl Larson of Ardmore drive.

RECEIVING PHOTO



### An Evening in Las Vegas

Four Birmingham area residents relaxing at dinner in the Desert Inn, Las Vegas, after an afternoon of golf are (from left) Mrs. Edwin Olsen of Wooddale road, Bloomfield village; Mrs. William R. Shaw of Mar-

blehead drive, Bloomfield Hills; Mr. Olsen and Mr. Shaw. Both Mr. Olsen and Mr. Shaw are CPAs and were returning from the national convention in San Francisco.