# The Birmingham Eccentric

BIRMINGHAM, MICHIGAN

Thursday, January 21, 1960

SECTION В

## Like Mother . . . Like Skiing



y Beth Janke, bundled up and ready to go (left) on pes-of Walloon Hills (near Boyne Falls and Walloon follows the example of her mother, Mrs. Kenneth The Jankes live at 568 Oakland, Birmingham.



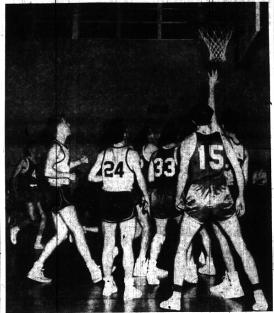
From Us to You, for Others

James Smolinski (from left), assistant business executive of the Farmington Nursery unit for mentally retarded children. Mrs. Walter Kramer, president of the Michigan League for crippled children, and Manley Bailey, Director of Camp Oakland are presented a check from the Birminghan Junior chamber of commerce by Jim Willoughby, Jaycee vice president. Funds were raised through a fashion show presented by the Jaycee wives and the annual Jaycee pumpkin show.



Well Dressed, Well Voiced

Some 70 Students from across the nation are members of the 100-year-old Men's Glee club at The University of Michigan which last summer became the first American group to win the international male chorus competition at Langollen, Wales. The club will make a spring tour of the midwest. Local students are (left to right), Gordon P. Clark, 5455 Franklin road, and Arthur N. Plaxton, 920 Southdown road, both of Bloomfield township.



Well?

The ball teeters precariously, on the rim his hand raised, looks as if he just put the of the basket in the game that saw Detroit ball up there, while Sam Kountoupas (24), who did, rests, awaiting the outcome of his its first game of the season to Madisonsham. The ball, by the way, went through Lamphere, 44-35 Day's Bill Bartlow, with

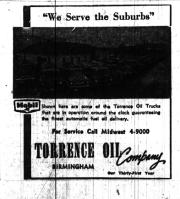


Hot Topic for Congregationalists

Getting ready to burn the mortgage on the Pilgrim House, purchased 18 months go by the Congregational Church of Birningham, are lifet to right) John Gréan enrolled in the Sunday school, A nominating committee will present the 1960 algh, chairman of the board of trustees; lee Rev. Raymond Fenner, and James Keleck, moderator. The church holds its the Pilgrim House, purchased 18 months the Pigrim Hodge, purchased 18 months ago by the Congregational Church of Birmingham, are (left to right) John Greenhalgh, chairman of the board of trustees; the Rev. Raymond Fenner, and James K. Fleck, moderator. The church holds its seventh annual meeting at 8 p.m. today.



Let the mailman play Cupid for you! Send a Valentine card, thoughtful thing to do . . . always sure to be appreciated. Choose from our varied collection to go straight





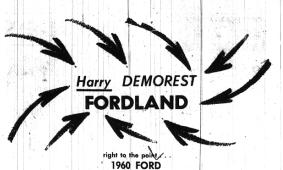
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#### BIRMINGHAM **CAMERA SHOP**

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HARRY DEMOREST

**FORDLAND** WOODWARD-JUST NORTH OF 8-MILE

The Meat of



As the meat course is the foundation of a good meal, Olsen's, since its beginning in 1924, has built its service and reputation on the clean top of its half-ton, solid maple chopping block. Here the butcher is the boss, the architect of masterpieces such as the crown roast of lamb, the well-stuffed pork chop, the skewered roast of prime-beef, and other such delightful tokens of gracious living. Naturally, Olsen's uses only the choicest of meats, just as a conscientious sculptor would employ marble rather than clay. As a by-product of this active and constant dedication to the finest butcher-shop traditions, Olsen's has long been known for five meat specialties of exotic taste:

#### HOME-MADE SAUSAGE OF CHARACTER

Even older than Olsen's is its recipe for home-made pork sausage. In the early 1880's, here in Birmingham, a sausage made by Alex Parks, a local butcher, became a famous staple. Through an unbroken line of successful butchers this recipe was adopted by William Olsen when he opened his shop on Woodward near Maple on June 30th, 1924. Ever since, this farm-type sausage has been made here, according to the original formula.

#### MEET OUR STUFFED PORK CHOPS

Olsen's stuffed pork chops, on the other hand, are a relatively new dinner dish. Our skilled butchers take an extra large pork chop, trim away the excess fat and with a sutgeon's skill create a generous pocket. Into this is stuffed our secret, herb-seasoned dressing. Baked, these pork chops absorb the flavor of the sage and other herbs, providing a delightful main dish.

#### LUSCIOUS BREADED PORK CHOPS

In contrast, Olsen's breaded pork chops come to you unseasoned, so that you may choose your own favorite seasoning. Here is the secret of their success: our butchers select choice, lean chops, bone them, cube them and coat them with bread crumbs. When cooked, they are tender and luscious.

### **DELICIOUS HAM LOAF**

Our ham loaf offers an outstanding contrast to the bland meats, poultry and fish. We take choice ham and fresh pork and grind them to a fine consistency, then add fresh eggs, whole milk and bread crumbs. The mixture is further distinguished by our formula of spices, and blended, all ready for your oven. Baked at 325° for two hours, Olsen's ham loaf is an exotic taste treat.

#### HAM SALAD

Olsen's ham salad is a fine-cut blend of ham, pineapple and spices, ready to use as a sandwich spread. Freshly prepared, this incomparable relish is also ideal for luncheon sandwiches and hors douevres.

#### OUR AIM

In keeping with its policy of carrying only quality meats, Olsen's handles only the best in fresh fruits, vegetables and groceries. No trading stamps. No big-corporation regimentation. Just a homeowned market, dedicated to selling you the best in foods, with prompt, courteous service.

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407 Brown at CHESTER

Established

Olsen's Market