

FIFTY-SIXTH YEAR A card to the Ledger from Mr. and Mrs. Lee Lampkin, dated March 1, states that they were just leaving Miami for Havana, Cuba, and on to Jamaica, Domini-can Republic, Haiti and St. Thomas in the Virgin Islands and will be

back in Miami by March 16. All join in wishing the Lamp-kins' bon voyage and a safe re-

 $\begin{array}{c} \text{King ber voyage and a same return.} \\ \text{turn.} \\ \text{turn.} \\ \text{turn.} \\ \text{turn.} \\ \text{turn.} \\ \text{Mr. and Mrs. Frank Newell left inst Friday for New York City to attend the 46th annual American Toy, Fair. The Newell Manufacturating on their farm north of granting on their farm north of the tractor, which he was operating on their farm north of Malasburg Park on Biggs Road, during the fair which runs from March 7 to 18. \\ \text{More then 200 Future Farmers of } \\ \ \\ \text{More then 20$

March 1 to 10. $\star \star \star$ a manure spreader attached and More than 300 Future Farmers of Robert Biggs, a neighbor friend, laurels were won by the "Smiling America from 150 Michigan schools was helping him with his tractor Irishman, Michael Fitzgerald of will meet at Michigan State College and loader. Biggs went home to at East Lansing March 22 and 22 replenish the oil in his machine for the organization's twenty-first and on return missed his friend. More than approximation's twenty-first and on return missed his friend. at East Lansing March 22 and 23 replenish the off in this instant the best in Regis high school." paid off a total of \$10,000,00 on its for the organization's twenty-first and on return missed his friend, the best in Regis high school." long term liabilities which are annual state convention. After looking around he found him Michael is 14 years old, having listed on the books at 214 % Reve-Shirley Preston and Kenneth in a gravel pit near where they were Merriman, juniors at Lowell high working. Clair was lying about Junior Military Academy in June school, have been elected by the half way down the bank and the 1948, winning the gold medal for the traction and the found and the found and the school have been elected by the half way down the bank and the school have been elected by the half w F. F. A. chapter of the school to tractor and spreader were several outstanding scholarship. feet below. represent them.

* * * Dr. Michael Ellis of Lowell was Thanks to Mother Nature for the called but on his arrival found the L. H.S. Senior Comedy recent rains which have washed boy dead from a crushed chest

away the hummocks of ice and and a skull fracture. Mr. Weeks, the boy's father, said piles of snow which have impeded traffic on Main street ever since Clair had probably turned around to watch the spreader, when the the beginning of Winter.

It will be greatly appreciated by the public if the proper offi-cials now see to it that the main accident occurred. Surviving are his parents and one brother, Lyle, of Lowell. Funeral services will be held to drag is kept free of snow in the day (Thursday) at two o'clock at the Alton Church with the Rev.

the Alton Church with the Rev. Donations from School District Norman G. Woon officiating. No. 2, Lowell, towards the new 4-H Burial in Alton cemetery. Lodge Camp Vining at Bostwick Sincere sympathy is extended to Lake, amounting to \$103.50 has the bereaved parents and brother been turned over to Ralph Roth, over their great loss. regional chairman.

Must Be Observed

What's become of the old-fash-loned politician who ran for office Maple Syrup Laws mise to cut the costs and lower taxes? Maybe better yet, would be to ask what has become of the old-fashioned voter who

Michigan in the average year has 500,000 maple trees tapped for would yote for that kind of a canlidate rather than the one who mises to give and give and tax sap, and farmers are now ready

and tax. \star \star \star The "Goof" Pill Age. . . From a Chicago daily the Portland Re-view reprinted this interesting and lagrange damping storm.

alarming story: The Woman's Christian Temper-ance Union today launched an all-product, all manufacturers of the out drive for uniform state laws syrup should become familiar with to outlaw the distribution and sale the requirements of the Michigan barbiturates, except on unrefill- laws and the marketing of this Thursday and Friday evening, Expenditures Are Within Receipts feet of floor space, with a service able prescription of a physician. Mrs. Pearl Kendell Hess, chairpopular product.

The Law Must Be Followed man of the organization's bureau All containers of maple syrup

of sarcotic drugs, said the Amer-ican public now uses \$,000,000,000 one-grain sissping pills annually She quoted health authorities as saying that plaarmaceutical manufacturers have produced a large variety of the drugs and that high pressure radio advertising has been used to sell them.

been used to sell them. *** * Jokes, jests, jabs and jibes just by Jeff: Our grandparents raised large families.....Some folks who members of the senior class dur- Water Works \$4,016.13.



SUSAN KRUM

How the Funds Stand The operations show that the following funds had receipts in excess of expenditions

THE LOWBLL JURDGER

LOWELL, MICHIGAN, THURSDAY, MARCH 10, 1949

And they are inviting all their farmer friends following funds had receipts in creases of expenditures as follows: Construction Begins 54.346.26, Water Works \$510.32 and elevator in Lowell since 1917. He in creased is not provide the farmer friends form that they interview in the farmer friends in the standards now prevailing in this field. There will be political inter-following funds had receipts in creases of expenditures as follows: Mr. Runciman has operated a re-elevator in Lowell since 1917. He in creases of each of the standards now prevailing in this field. There will be political inter-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wide. Mr. Runciman has operated a re-following funds had receipts finder form far and wholesale grain and bean following funds had receipts finder form far and wholesale form far and wholesale form far and pasted in-form far and wholesale form far and wholesale form far and pasted in-form far and wholesale form far and wholesale form far a happy form far and pasted in-form far and wholesale for

Implement Building

Band Fund \$587.87, General Fund and whoresare grain and the farm imple-states of disbursements appear-ed in the following funds: Street Funds \$12,641.37 and City Hall a, 4,724.02. The Street Fund showed receipts of \$9,325.06 which consist-ed of Gas and Weight Tay receipts.

ed of Gas and Weight Tax receipts This often brought wrong numbers compile the recipes but it has been men enlisted. Among them Mr. as well as funds for the mainte- and parts unknown to Mr. Runci- well worthwhile as it will enlarge Andrews' oldest son. nance of M-21 in the village were man and the customer many a good cook book and give not sufficient to meet the expendieach one still more variety.

Nixon Joins Runciman tures in this fund due to the un-usual amounts expended for rub-It was then that Ray Nixon came

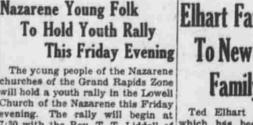
bish hauling, grading and gravel ing, patching of streets and street work. The books show that \$15,660 was contract early in 1948. The books show that \$15,660 was

Siren" took form last Monday when the construction crew began work on the structure of the stage. The presentation of the play by the Senior class in the Lowell High ment. Senior class in the Lowell High department occupies 3300 square stables.

School auditorium will be made Thursday and Friday evening, March 24 and 25. Susan Krum, pictured above will take the lead-ing role of Susie. Expenditures Are Within Receipts feet of from space, with a set field shop and storage in the rear. In addition to the Massey Harris line of implements, they also have the condition of the village is appor-New Idea, Dunhaw, Wiard and

tioned approximately the same Goodyear lines to serve their

Laid to Rest Wednesday



the First Nazarene Church, Ian-sing, as speaker. and Mrs. Ed Pratt of Lake Odessa.

Lowell, March 15 Young people are expected from The former Mrs. Helen Elhart, who ialized medicine. A hugh governten different churches of this area. died about three years ago was the mental organization will be neces-Roger Heasley, of Grand Rapids, is granddaughter of Mr. and Mrs. sary to administer such a scheme. the zone president and will be in Abra Andrews, who came to Mich- The road to socialism everywhere C. H.Runciman Co. to Hold **Opening** of Fine New

give the welcome This rally is open to the public.

The C. H. Runciman Company is anouncing the opening of its new plement building which will ouse their farm implements. Recipe Winners eremonies will begin on Tuesday,

about the problems of medical care, are strongly opposed to this project. In response to a poll on the

subject 61 per cent of them say Mr and Mrs Elhart have bought they will not participate in such a a home in Holland and expect to scheme. Even if all doctors were willing to join there would move there in a few days. be enough doctors to take care of

Another Centennial Family all the demands which would be Clarence and Lloyd Ford of made on an insurance plan of this

time there were no roads. The roll as far back as history reaches

A grandson, Oren Ford, lives on will go. a neighboring farm and helps his "Americans for a century and a

father, Lloyd Ford, with the work half supported their government, kept it well out of their affairs, and so became the earth's richest people. Now more and more we ask the government to support us "Government offers more 'help'

was to demonstrate to the buying

ful expression of American democ

Works

On Great Crusade for agriculture, housing, education, health and other things. Every-body is encouraged to ask for something. Every government aid

The stage setting for "Susle the sales tax and intangible tax." Siren" took form last Monday when

School auditorium will be made

The crew is led by Ralph Town-

Renamed at Caucus

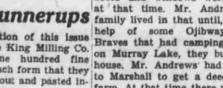
Public eachre party at I. O. O. F

block and cement, with tresties highway commissioner; Melvin ed a short time in Indiana before

The following caucus committee present house was built in 1881 Countries go on down to catastrowas named: W. A. Roth, Theron The original farm consisted of 40 phe as Germany and Italy have acres and has added 70 acres since. gone, as Rome went, and as Russia Richmond and Roland DePew



hall this Friday evening, Mar. 11. Boy Scouts Embark



The present house was

of President Truman, would if **Elhart Farm Passes** adopted, provide for a system of nationwide health insurance which would cover approximately 85 per To New Owners; In cent of the population, including employees, self-employed persons in business for themselves and the Family 100 Years dependents of both. The cost would probably amount to a charge of Church of the Nazarene this Friday evening. The rally will begin at 7:30 with the Rev. T. T. Liddell of which has been in the Andrews about three percent on the average income.

1. Health insurance means soc-

NUMBER 45

charge of the services. Irene Weeks igan from New York State with will be opened if we allow it in is the Lowell president and will three small children in 1843 and what has always been such a settled on the original farm of 80 private and personal field as the acres on section 34, Grattan town- practice of medicine.

LEDGER

ENTRIES

SOCIALIZED MEDICINE

-No-

The proposed health insurance program, which has the support

2. Whatever may be said to the The frame work of the Moseley contrary, the mixing of governlog school house was built but the mental controls with the practice doors and windows were not in of medicine will lead to political at that time. Mr. Andrews and meddling which will lower the high And Runnerups family lived in that until, with the standards now prevailing in this

AMANE WE WANT AND A CONSTRUCT ON THE ADDRESS AND A CONSTRUCT AND A

4-H NEWS The Sweet "chool Busy Bodies held their March meeting at the home of Mr. and Mrs. Chas. Colby

in Alto

The business meeting was called Farm Bureau Formed to order by president Don Dennie. We decided to give \$10.00 for the new lodge to be built at Bostwick Lake.

Village Election

new lodge to be built at Bostwick Lake. Games were played and a dello-ious lunch was served by Mrs. Colby and Mrs. H. Rittenger. The next meeting will be held April 4 at the Sweet school. Everyone try and cofficers. Marie Wieland Marie Wieland Marie Stant, with the following intersteing dected: Lester Stuart, vice chairman of Blue Cross; Ralph McDonald, dis-buch was appointed to visit other bach was appointed to visit other bach was appointed to visit other Strate Stuart, wice chairman of Blue Cross; Ralph McDonald, dis-buch was appointed to visit other Strate Stuart, vice chairman of Blue Cross; Ralph McDonald, dis-buch was appointed to visit other Strate Stuart, vice chairman of Blue Cross; Ralph McDonald, dis-buch was appointed to visit other Strate Stuart, vice chairman of Blue Cross; Ralph McDonald, dis-buch was appointed to visit other Strate Stuart, vice chairman of Strate Stuart, vice chairman of Blue Cross; Ralph McDonald, dis-Buch was appointed to visit other Strate Stuart, vice chairman of Strate Stuart, vice Strate Stuart, vice chairman of Strate Stuart, vice Strate Stuart, vice chairman of Strate Stuart, vice Strate Stua

report back. There were 35 people present and nineteen families enrolled in the

all for one year; and three Trustees assisted by Mrs. Clyde Fairchild, for the 7:30 supper on News in Clean for two-year terms. The polls of sald election will open ant open until 8 o'clock p. m., in and water was main open until 8 o'clock p. m., water softener in hard water was main open until 8 o'clock p. m., is during the use of many of election. The next meeting will be held at the Banner hall on Satt and the high cost of living, but the high cost of taxes?" In motorists taxes the high cost of taxes?" In the meeting will be held at the Banner hall on Satt and the high cost of taxes?" In the meeting will be held at the Banner hall on set in charge of the high cost of taxes?" In the meeting will be held at the Banner hall on set in charge of the high cost of taxes?" In the meeting will be held at the Banner hall on set in charge of the high cost of taxes?" In the meeting will be held at the Banner hall on set in the business taxes the addurt the high cost of taxes?" In the set taxes taxes the addurt the high cost of taxes?" In the set taxes taxes the addurt taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the set taxes taxes the high cost of taxes?" In the tax is take already pay out more money is to be answered by something in the taxes taxes the high cost of taxes?" In the tax is taxes taxes the taxes taxes taxes the taxes t

JOHN ABRAHAM, The next meeting will be held at Keim in charge of the music. An he asked. Clerk of Said Village, bach on Wednesday, April 6.

Try a Lodger want ad.

c45

archery demonstration will be giv-en by Harold Clements of Banner approximately Ti per cent in just taxes, there comes a time when Grange. Read the Ledger ads.

By South Boston Folks The Bouth Boston Bureau, newly organized, was held at the home of organized, was held at the following The following The following The South Communism and Govern-ment, 10c, sales increasing steadily.

Auto Tax Burden Now Reaches

farm bureaus and meetings and Cat Owners Advised

in federal income taxes. They Irish.

Half of the non-motor vehicle

fatal accidents happen at home.

Mrs. F. F. Coons. Mrs. Bruce greater than the American home, progress in the last generation. Walter has charge of a musical pro-from which springs our American We have infinitely more goods to gram. The Alto ladies are the way of living. hostesses.

lecturer.

Read the Ledger ads.

Distribution Costs, soc, seining 4,000 a week. 100 Things You Should Know About Communism and Education, 10c, first printing of 25,000 sold out, incor which registered in Mich-igan in 1948, according to pre-bigan in 1948, according to pre-mate solution in bigas to pre-images that owners of cats should make a special effort this time of year to keep their pets at home. These are starting figures when the pets of learned of the parsonage on Friday, how When you do this, you are attraction in bigas to pre-attraction in the pinch of inflation, suggests that owners of cats should make a special effort this time of year to keep their pets at home. These are starting figures when the personal controlled example. All controlled to pre-the personal controlled example. The personage on Friday, March 11, at 2 clock. The personage on Friday, March 11, at 2 clock. The next South Boston Extension nesting will be held Tuesday, Mar inportant? The personage of the congre-the parsonage on Friday, March 11, at 2 clock. The next South Boston Extension nesting will be held Tuesday, Mar inportant? The personage of the congre-the parsonage on Friday, March 11, at 2 clock. The next South Boston Extension meeting will be held Tuesday, Mar inportant? The personage on Friday, March 11, at 2 clock. The next South Boston Extension meeting will be held Tuesday, Mar inportant? The second of the congre-the parsonage on Friday, March 11, at 2 clock. The next South Boston Extension meeting will be held Tuesday, Mar inportant? The second of the merican ware the personage on Friday, meeting will be held Tuesday, Mar inportant? The second the the second in the pinch of inflation, the will also decline with the the result of on the pinch of inflation. The second the the next few months, Scouting's main business is to dealeres. The second the second pro-ator production and distribu-tion is geared to your needs and perical federal and state levies on there of normaley. And f **Hindge Litching Hindge Litching Notice is hereby given to the Ullage of the Village of th**

discussion work and program by and a dish to pass. The meat, rolls and coffee will be furnished. All old and new members are urged to attend.

The Perry Group of the Congre- deep family traditions, and a tionary and-despite higher prices

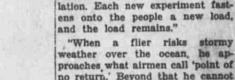
choose from, services have been

Tege far our de soit common sugar, four pounds of water, and two ounces of maple flavor. The adulteration or misbranding for not more than the county junchson or misbranding for not more than the county junchson or misbranding for not more than the county junchson or misbranding for not more than the county junchson or though an experience of self- after a fine of not more than the county junchson or the county junchson

Austin Byrne of Delton, Mich., and Davis have charge of the supper a sister, Mrs. Austin Byrne of Grat-plans. Charles White will give a more than two million strong, have choose at store counters is a force-

You see, there are a number of racy at work. Every size, type

tan, also several nieces and neph- talk on "Practical Home Decora- embarked on a crusade.







Record High of \$74 Per Car



Co-Op Tractor Drawn IANURE SPREADER All Steel Chassis

• High Speed Roller Bearing Beater Drive • More Speed, More Efficiency, Longer Life

Black Hawk Corn Planter America's Most Accurate Planter Fool-proof Mechanical Planting Hand • Counts out the seeds, spaces the hills evenly, never mixes or misses a hill All Machinery Available For Immediate Delivery - Be sure to see US before you buy leinheksel's Feed Service AUTHORIZED FARM BUREAU DEALER **McCords**, Michigan NOW YOU CAN HAN

LITTLE AS \$1132 CHANGEOVER PER MONTH FOR YOUR CAR SAFER CAR-DRIVE A BETTER, SAFER CAR-USE THE FAMOUS Here is What You Get... **New Chevrolet**

FOR AS

Motor Block Assembley

Complete

INCLUDES: NEW MOTOR BLOCK NEW PISTONS - PINS - RINGS NEW CRANKSHAFT and BEARINGS NEW CONNECTING RODS NEW TIMING GEARS **NEW CAM SHAFT and BEARINGS** NEW EXHAUST VALVES NEW EXHAUST VALVE SPRINGS NEW GASKETS NEW OIL \$162.60 **REGULAR PRICE** LABOR-INSTALL MOTOR GRIND VALVES MAKE NECESSARY TRANSFERS TUNE MOTOR ROAD TEST OUR SPECIAL PRICE, Plus State Sales Tax\$182.60 REMEMBER ---511.3 For As Little As - - per mo. **McFALL CHEVROLET** Ins 'W. Main St. Lowell, Mich. Phone 208 "We Guarantee to Satisfy"

McCORDS MATTERS MRS. R. T. WII LIAMS

a series and the series of the

Ed Bigler, who has been ill for Burton Road called some time, passed away, Saturday Mrs. Peter Buys and night in Grand Rapids. He was day evening. a good 1 eighbor and will be great-ly missed by his many friends and neighbors. His wife, Allce, preceded ning guests at the Bro him in death several months ago. Mr. and Mrs. John He will be laid to rest in Whit- family of Grand Rap eyville cemetery, Tuesday. his sister, Mrs. Pete Donald Steele of Detroit was family Saturday after

) a week-end guest at the James Mr. and Mrs. James Evert and son, who is home from college, of CLARJ M. BRANT

Ravenna, visited the James Bail-Ard home Saturday afternoon. Mr. and Mrs. Morris LaClaire and Harry Proctor of Grand Rap-ids visited Mrs. Addie Campbell Sunday, also Mrs. Laura Fountain Sunday. also Mrs. Laura Fountain Sunday. also Mrs. Laura Fountain

called Thursday. Mrs. Chase Bowens and two in a very serious cond laughters of Alto and Mrs. Ed writing. McCaul of Clarksville visited Mr. Will Glasgow and d and Mrs. Mart Postma, Sunday dred were dinner guest

and Mrs. Mart Postma, Sunday night. Mr. and Mrs. Mart Postma visit-ed Mr. and Mrs. Ben Workman in Dutton, Sunday afternoon and Mr. and Mrs. Miller and baby of Grand Rapids called on Mr. and Mrs. Mart Postma, Sunday night. Several ladies met with/ Mrs. John Krum of McCords, Thursday, afternoon to make cancer pads. Mrs. Ben Postma and Mrs. Mart Postma visited Mrs. Fred Fuss in Mich. last week doing bo work.

Postma visited Mrs. Fred Fuss in work. Lowell, Saturday. Mr. and Mrs. Fred Keigle and daughter Elizabeth of Cook's Bridge were Sunday dinner guests

of Mr. and Mrs. John Krum in and Mrs. Ralph Hyatt AcCords. Mr. and Mrs. Matt Metternick Toledo last Saturday isited the former's sister, Mrs. was formerly Louise

hendorf of Ionia, Sunday. Mrs. she and her sister hendorf, who has been ill for were born in Bowne some time, was some better. Mrs. Georgia Cook of Cook's Bowne and Charles E Bridge visited her daughter and and son of Freeport we usband, Mr. and Mrs. John Krum John Mishler and -wif om Thursday until Monday.

WHITNEYVILLE MRS. LOUIS M. DOUGLASS

Mrs. William Bates of Newaygo Marilyn Martino spent several days last week visit-ing Mrs. Levi Cooper. Miss Eileen Wellington of Grand Mrs. Lena Hunsbe

Rapids was a Sunday dinner guest Mrs. Fanny Heintzelr of Mr. and Mrs. Frank Warner Mary's hospital Monds and family. Mrs. Beverly Sarver and son of She was able to enjoy and family McCords was a caller at the Lyle for the first time sin

Patterson home Thursday after- ation. noon. Lloyd Whitney and Mr. and Mrs. Don Rhodes and moved to Muskegon, wh riends, Mr. and Mrs. McDonald employed by the Consu f Grand Rapids, called on Mr. and Co. His mother, Mrs

daughter Thelma of Grand sing were guests of M Rapids visited their son and broth- Lloyd Wilkins, Sr., and er, Melvin Crosby and family Sun-day. Other callers were Alva Lips-comb, Mrs. Mae VanHouten and daughter Eleanor of Grand Rapids. Smypathy is extended to the sons and other relatives of C. E. Bigler, an other melatives of C. E. Bigler, an old pionee., who passed away in Grand Rapids Saturday evening. Mr. and Mrs. L. M. Douglass SO. KEENE - NO called on George Gillett at the Kelley House in Hastings Sunday

Vern Loring of Caledonia called day afternoon with on his daughter, Mrs. Walter Flynn Baird in Lowell, with 1

overnight guest of Miss Mary Agnes Huizenga in Caledonia Sat- Mrs. Celia Boss, Apr. urday. Mrs. Doris Linton and son Jackie Mrs. Geo. Franks

Hrs. Jerrold Raab and family. Wednesday callers of Mrs. Levi Cooper were Mrs. Charles Sauers, Mrs. L. J. McCaul and Garry, Mrs. Laura Fountain, and Mr. and Mrs. Mr. and Mrs. Gien. Reed Cooper and children of Cam-girls spent Sunday aft pau Lake.

pau Lake. Mr. and Mrs. Lewis McDiarmid sons in Berlin towns and great granddaughter, Linda Mr. and Mrs. K. S. I Kay of West Bowne were Thurs- Sunday guests of Mr ay evening callers at the Lyle Victor Clemenz and Cor

ter from her parents last week | Rickert, Gladys and C saying they expect to be starting enz. for Michigan and home in a few The Cutler 4-H Sewi days. Mr. and Mrs. Joe Pyard, and school, with potuck su

family visited his sister and broth-er-in-law, Mr. and Mrs. Earl Lewitt urday morning, Mari er-in-law, Mr. and Mrs. Earl Lewitt of Dean Lake Thursday evening. Mr. and Mrs. Frank Gilchrist, Mr. and Mrs. Frank Gilchrist, Mr. and Mrs. E. L. Vorce all of Grand Rapids were Sunday guests at the Rockefellow-DeBruyn home. Mr. and Mrs. Oscar Shriver and Grandpa Draper were Sunday din-ner guests of Mr. and Mrs. Walter Spridgeon and Virginia of Campau Lake. Raymond Patterson was a week-end guest of Grandpa and Grand-ma McDiarmid of West Bowne. Mr. and Mrs. Lyle Patterson, Raymond, Warren, and Byron Patterson drove to Grand Haven Sunday to see the ice piled up in

Grand Rapids were dinner guests and family of Ionia w. of Mr. and Mrs. Andrew Zoet Sun-day. Elmer Hale and family day. Mrs. Richard Rawlings and Billy, Mrs. Daine O'Breg and Mary Jane Bates of Grand Rapids were Thurs-day dinner guests of Mrs. Levi Cooper and Mrs. Wm Bates return-ed Grand Rapids with them. Mrs. Joe Pyard will entertain the teachers and officers of the Mrs. Mrs. Joe Pyard will entertain the teachers and officers of the Mrs. Joe Pyard will entertain the teachers and officers of the Mrs. Joe Pyard will entertain Mrs. Joe Pyard Will entertain

the teachers and officers of the Sunday afternoon wit Baptist Sunday school of Alaska Mrs. Homer Thornton

Dosterhouse of Spaulding Avenue Saranac were callers &

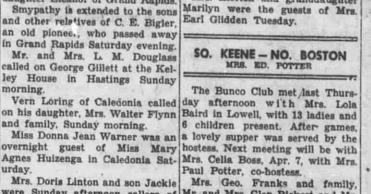
Wednesday evening. Whitneyville PTA at the school house Friday evening, March 18. Leon McVoy will show slides and talk on Alaska territory. Everyone welcome. Lot's have a full house. of 840,000 pilot hours.

THE LOWELL LEDGER, LO Whitneyville

> This will be a very program. Mr. and Mrs. Char



a ser to			
WELL, MICH	GAN, THURSDAY, MARCH 10, 194	B	
Locals ry interesting	MOSELEY-MURRAY LAKE		· · · · · · · · · · · · · · · · · · ·
les Mulder of on Mr. and	Ted Elhart has purchased a	Look inside-outside-all	around the car-
family Thurs- Adrianse and	home in Holland and will soon move there. Mr. and Mrs. Ed. Pratt of Lake Odessa are moving on the	ANTINO	AT TRAT
a Sunday eve- roersma home. n Sytsma and	Elhart farm which they purchased. Ace Vandenbroeck sold his farm	GHEVK	ULBI
pids called of ter Buys and ernoon.	last week to parties from the Peach Ridge vicinity, Mrs. George Kellogg and son	is the most Beautiful	BULY of all
nd Rapids	Asel spent Sunday with Mr. and Gus Shroeder of Morley. Mr. and Mrs. Clifford Klump, Jr.,	n and mita Dianigut	
TEBURA	and baby of Munising are spending two weeks with relatives at Lowell and Moseley.		
ing and Mrs. led to see Mrs. at St. Mary's	Clayton Engle and two children and Mrs. Eva Engle spent Sunday evening with Mr. and Mrs. George		
week. Mrs. ed to a very Friday and is	Kellogg. Mr. and Mrs. Larry Rich of Beld- ing spent Sunday at the Frank	Q	
dition at this daughter Mil-	Reugseger home. Mrs. Blanch Francisco spent Sunday p. m. with her uncle and	AMALI	
ats of Mr. and d Sunday and alled on their	aunt, Mr. and Mrs. Charles Krum, of Plainfield Road.		
dwards, near	SOUTH LOWELL BUSY CORNERS		THE STYLELINE DE LUXE 4-DOOR SEDAN White sidewall tires optional at extra cost.
in honor of thday. In the John Mishler	MRS. GEORGE WIBLAND	for full value for a full view a	
tin family in birthday. ' in St. Louis,	Mr. and Mrs. John Allen and Mrs. Annie Achenon of Lansing were Monday callers of Mr. and	The most Beautiful BUY for Perfor Every test you make at the traffi	c light, on the hills,
bowling alley ty received a	Mrs. George Wieland and Mrs. Elizabeth Wieland. Mrs. Leona Wieland and family	BUY for Styling on the straightaway—and of gase at journey's end—will confirm yo conviction that Chevrolet is the	our own deep-seated BUT for Comfort
	and Walter were callers of Mr. and Mrs. Eimer King at Ionia Sunday afternoon.	all for performance with economy Moreover, your new Chevrolet	! will keep on giving
Mrs. Emery	Rudy Wittenbach, Mahlon Estes, Harold Rittenger, Alvin Wells, Ehic Strand, Walter and George	The most Beautiful BUY for Driving and Riding Ease priced car with a world's cham	nion Value in Head BUY for All-Round
Eleanor both	Wieland were among the group of Farm Bureau members who spent the day in Lansing Wednes-	Riding Ease priced car with a world's cham Engine, holding all records for n satisfied, and years tested and pro	ailes served, owners
rife of South Blough, wife vere guests of	day, going through the Farm Bur- eau services' building, also attend- ed the legislature session at the	New "Dubl-Life" Rivetless Brake Linings	-Last up to TWICE as Long
fe last Tues- y, wife and	capitol which was very interesting. Maple syrup making is in full swing and steam is coming from	Linings are secured to brake shoes by a condi	tions. Because there are no rivets it lining wear or score brake drums,
ogan Sunday	all the little shantles around. It looks as though it might be a good	by Chevrolet and General Motors' Research lining and thoroughly tested and proved by is the	first full-sized car to bring you this
e they were d Kalamazo	The Souh Lowell W. S. C. S. will meet at the home of Mrs. Carolyn Sterzick on Wednesday	millions of units under all kinds of driving impor	tant braking advancement!
erger visited	afternoon, Mar. 23. Mrs. Bertha Rittenger will assist her. Nelson Yeiter and friend, Eliza-	FIRST FOR QUALITY AT LOWEST COST	AMERICA'S CHOICE FOR 18 YEARS
much better.	beth Fargo, called on his sister, Mr. and Mrs. Alvin Wells, Sunday. Miss Ruleen Prys spent the week-	M. PALL OIL	
ice her oper-	end with her parents. Keith Baker also spent the week-end with Jerry Wells.	McFALL CH	EVROLET
there Lloyd is umers Power	Mr. and Mrs. Wm. Kilgus called on heir uncle, Mr. and Mrs. Chris Gehrer on Tuesday.	508 West Main Lowell, Mic	higan Phone 298
ber daughter,	Mrs. Ruth Wells attended the	Charles Rittenger on Wednesday, crowd, Mr. and Mrs. Ray Rittenger at- Mr. and Mrs. Wm. Kil	Mr. and Mrs. Earl Strouse and family are moving to a farm west
	Mr and Mrs Linuald Clampan	tended the Farmer's Day at Sar-Wednesday supper guest anac and reported a good time and and Mrs. Kenneth Price a	gus were of Freeport. We will miss them
be about the	Market Strategy (Market)	A start and a start of the start of the start	and the second
ests of Mrs. y.	· AR C	OMPARE A.	P's Price
BOSTON	AP	FOR	
t last Thurs-		OHALITY P	0000
13 ladies and After games, served by the		QUALITY I	OODS
will be with 7, with Mrs. ss.		New Crop Valencia	Hot Cross
and family, ekert and Mr. er from this	FLC	ORIDA ORANGES	Buns
use warming Don Goodell		8 1b. bog 55c	# 27c
Rickert and Iternoon with Benedict and	APPLES 4	- 49c CELERY - 19c	LOAF CAKE 250
ship. Rickert were Ir. and Mrs.	Mich. Yollow U.S. No. 1 ONIONS 10 Ib. 1	Freih Tender	DONUTS of a 250
onnie in Low- ng the cele- hdays, K. S.	HEAD LETTUCE	od 17c PRUNES 2 15. oks. 39c	POTATO BREAD
Connie Clem-	TOMATOES 14 at. 1	290 PEGANS 1 In alle 390	CARMEL PECAN ROLLS Met of 350 SANDWICH BREAD 20 mm host 170
at the Cutler upper, games	Order Your Seed Potat	and a support of the second	PLAIN DINNER ROLLS Me of 9 100
project. Sat- yn and Shir- haith, Elaine nd Barbara	A STATUTE	Ann Page CADANI or CDACUETTI	SPANISH BAR CAKE **** 350 MARVEL BREAD ************************************
4-H judging	Die ma	CARONI or SPAGNETTI	POTATO CHIPS 12-at. collo bes 490
ac were Sun- of Mr. and	Record - 3 States	J the 410 Done of second errs	American Cheese
d family. sius Hoover and George	ECG NOODLES	* 27c FRUIT COCKTAIL	CHED-0-BIT
s a week-end apent the rith relatives.	PEA BEANS 5 -b. p	** 53c RED CHERRIES No. 2 cm 27c	2 th 73c
born to Mr. bbs at Hast- n named Col-	HOMINY 9 He 2% of	* 53c RED CHERRIES *** 270 *** 23c RICE KRISPIES *** 15c	Choose I
bs and baby day evening. lay afternoon	MUSHROOM SOUP	- 180 ROLLED DATS '5 390	FRANKENMUTH 521-
ome were Mr. an, Mr. and Mr. and Mrs.	TOMATO SOUP 2 10%	- 23c CORN MEAL 5 35c	LONGHORN 500
ay Gibbs. man Kimball were Sunday	RED SALMON	- 71c MANOR HOUSE - 57c	LIMBURGER 610 BLEU CHEESE 280
r. and Mrs. lly. 11 White of	LIGHT MEAT TUNA 7-4.	YOU UMANATIUM MILA Z ZOC	Philadelphia
Friday dinner Geneva Bark- smoon guests	SARDINES 3%-en. KETCHUP 2 14-er. ben	Bilitta Desserts	CREAM CHEESE 344 HA 180 BLUE BONNET * 360
Glen Barkley s Baird spent	KETCHUP 2 ****. **** MUSTARD ***.	Barry or	KEYKO * 310
on in Grand on has been	Lung's Sweet	~ 29c GRAPE JAM 2 ** 27c	SURE COOD * 250
nes Dean of were Friday	Bislah	# 45c PEANUT BUTTER 2 ** 59c	PURE LARD 2 **** 350
Mr. and Mrs. ily. Wheaton of	SHORTENING	EVAPORATED MILK PETER PAN	
Sunday after- Boss and Ed	dexo	WHITEHOUSE Peanut Bu	tter MARVELS
and Marine	3 1 87c	Tell 12c 12 35c	Contr. \$1.51
L.	Territoria Care de la		
and the second se	CARL STREET, ST	the second se	The second se



were Sunday afternoon callers of Mr. and Mrs. Glen Rich

Patterson home. Mrs. Thelma Raab received a let-pration of three birth

Sunday to see the ice piled up in raturned home Saturd the lake. Congratulations. Sunds

at her home Tuesday evening. Mrs. Clarence Broersma attend-ed a party at the home of Mrs. Agnes VanOstenburg in Grand Rapids Saturday evening. Mr. and Mrs. Peter Buys and family called on Mr. and Mrs. Jake Mr. and Mrs. Ralph V Costerhouse of Snaulding Avenue Saturday evening. Mr. and Mrs. Ralph V Mr. and Mrs. Ralph V Mr. and Mrs. State Mr. State Mr.

Mrs. Charles Sauers Thursday eve-ning. Mr. and Mrs. Chancey Crosby Ray Parkenson and w





serious operation last

day evening. Warren Brandebur son Ronnie visited at

Spenor Johnson in Lo and while there enjoye the sugar bush when

<section-header><section-header></section-header></section-header>		
<complex-block></complex-block>		Richard Fonger of Lowe chosen as a member of th mittee in charge of an in
<section-header></section-header>	RED SALMON can 71c PINK SALMON can 65c PINK SALMON can 65c MACKEREL can 25c SHRIMP can 45c TUNA FISH can 45c ASPARAGUS no. 2 can 29c SALAD DRESSING qt. 49c PEAS no. 2 can 12c TOMATO SOUP 4 for 25c PEA SOUP no. 2 ¹ / ₂ can 18c Chef Bey-Ar-Bee Spaghetti Binner 39c MACARONI 2 lb. box 30c CREAM CHEESE lb. 49c SAUER KRAUT no. 2 ¹ / ₂ can 15c COTTAGE CHEESE 12-oz. box 19e KEYKO GLEO lb. 29e SWIFT'S GLEANSER 3 for 24e VACUUM PACK lb. 45e	ning, Mar. 4, in the balled Walwood Hall by members o Chi Delta fraternity of W Michigan College, one of the fraternities on the campus. Mrs. Adah West has re- from a vacation in Austin, 7 Mrs and Mrs. Gus Wingel son of Hastings were in Sunday calling on their r- and friends. Mrs. Fred Blaser and Mrs Roth were in Hastings Si- afternoon. Mrs. Audrey Topp is atter conference for Dental asi at the regional office of the erans' Administration in this week. Mr. and Mrs. D. H. T and Mrs. E. C. Foreman a a dinner meeting of the Rapids Men's City Club held Grand Rapids Women's Cit Tuesday evening Dr. I. Pfn Northwestern University, fi teoture on "Three Months the Iron Curtain". Mrs. James Gee attend Kent County PTA coun Wyoming Park school in Rapids, Tuesday. The subje der discussion were child and better moving picture Mrs. Hall is planning on re to _Lowell with Miss Audi around the first of May. Mrs. Emily Murray was on Friday by Mr. and Mrs. Alexander of Ada and on V day by her daughter, Mrs. Watson, of Grand Rapids. Fred Wood and Mr. an Vern Wood and daughter E Lansing called Sunday on J L. Kinyon. Mrs. E. L. Kinyon was Friday by Mrs. Anna Fairo Alto and on Sunday by Mrs. Deming of Grand Rapids. Mr. and Mrs. Albert Marti Sunday callers of Mrs. Ida
<image/> <text><text><text><text></text></text></text></text>	COMPLETE SERVICE Our service belongs to the community NOTH & SONS COMPANY Phone 55 FUNEBAL BEBVICE Lowell	Mrs. Harold Bargwell in Rapids. They also visited M Mrs. P. J. Martin and Mr. ar Carl Hopkins. /Melvin Kunkle of Grand was in Lowell the latter p last week. Mr. and Mrs. Lawrence 1 of Vickeryville were callers at the home of their cousin, Martin. Mr. and Mrs. Ray Avery at the annual meetings of the gan Retail Jewelers' Asso In Grand Rapids Sunday, M and Tuesday. Mr. and Mrs. Miles O'Har Cariton called Sunday on Maude VanDusen, Mrs. Add
Phone 9	<image/> <text><text><text><text><text><text><text><text><text></text></text></text></text></text></text></text></text></text>	Mr. and Mrs. John Lin Alto and Mr. and Mrs. Y Petchourer of East Paris Visitors Friday evening of M Mrs. Will Cosgriff. WOU CANT, BUY A BETTER A BETTER NOUSENOUD ENAM NOUSENOUD ENAM Surfaces Notemper Eneme economiced to use brushes of smoothly evenly end reteins its luster for yeers. Notemper Economiced to use brushes of smoothly evenly end reteins its luster for yeers. NOESDE- Interior or exterior floors. SUN-PROF- House Pana. NAILHIDE- Cas cont Flot. SUN-PROF- House Pana. NAILHIDE- Cas cont Flot.

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THE LOWELL LEDGER, LOWELL, MICHIGAN, THURSDAY, MARCH 16, 1949

Lowell Locals John Watts of Bowne called Saturday on Mr. and Mrs. Will Cos-

griff. ell was Mr. and Mrs. Charles Revnolds he com- and Miss Marion Bushnell were nformal week-end guests of Mr. and Mrs. ay eve- Herbert Reynolds in Columbiavil room of Dr. and Mrs. A. Gulde of Chelsea of Theta are visiting their daughter, Mrs. Western Wm. S. Doyle.

leading Guests Sunday of Mr. and Mrs. Warner Spencer were Mr. and Mrs. turned Claude Jackson of Grand Rapids, also Mr. and Mrs. Orval Spence eler and and family of Belding. Lowell Mrs. R. G. Jefferies left last Fri elatives day by plane for El Paso, Texas, to

spend a couple of weeks visiting W. A. relatives.

Kiel, and Mr. and Mrs. S. D. Win-Stephens.

international dependence of the second depende day for were callers. Florida. Mrs. Ralph Story returned home Mr. and Mrs. John Fahrni were

eturning from Blodgett hospital Thursday in Ionia Sunday at the home of the Post While there Mrs. Story was treated her mother, Mrs. Amy Lind to help Mr. and Mrs. Fred Stone were callers Wednesday afternoon of isited slowly.

and Mrs. Nazarene church of Kalamazoo. Ethel of n Mrs. E. as visited airchild of fa. Blanch as visited artin were
constant of the stanes of the stane

Mrs. te Dan- visited friends in Coyington, Ky., inton of last week. William Mr. and Mrs. Loyal Rickner

William spent Sunday at Carson City with is were Mr. and Mrs. Charlis, Huyck and Mfr. and Mfry Ellen.

valescing after a two weeks filness. Mr. and Mrs. Carl Munroe and family were guests on Sunday of Mrs. Munroe's sister, Mrs. Henry Sugarbaker, and her parents, Mr. and Mrs. Ralph Rull, in Muskegon Master Stephen Fineis of Iom spent Monday with his grand-

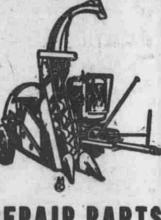
Pontiac over the week-end. Robert Flynn and family of Dearborn also were in Pontiac where his brother and aunt helped him celebrate his

mazoo Monday and Tuesday. Mr. and Mrs. F. F. Rosewarne re-

Pos Boyne City called on Mr. Curtiss' isister, Mrs. Rosella Yeiter, Satur-day. They had been in Grand Rap ids attending a dairy convention turn trip to Boyne City.

Mr. and Mrs. Ray Alexander en-tertained Mr. and Mrs. Lloyd Shultis and family of Muskegon and Mr. and Mrs. Paul Gardner and

mily and Mrs. Art Walker of



SI.18 FOR MOST MAKES OF FARM MACHINERY IF YOU CAN'T FIND REPAIRS FOR YOUR OLD FARM TOOLS ... SEE US

PROMPT SERVICE GUARANTEED! DE LAVAL SALES AND SERVICE

Louis Kingsley Phone 324 216 E. Main, Lowell

Lowell Locals Mr. and Mrs. Jim Stephens of Clarksville; Mr. and Mrs. John Saturday Mr. and Mrs. Herbert Elzinga, Ed. his parents, Mr. and Mrs. Frank L. grandchildren. Grand Rapids called Saturday on Daniels of Milford and seven

Kiel, and Mr. and Mrs. S. D. Win-assistants
Kiel, and Mr. and Mrs. S. D. Win-geier attended the basketball tour-naments at Greenville Friday eve-ning
Treleven in Detroit
Treleven funcaral of his cousin, Miss Betty the Grand
Chancey Boyce of Lowell return-City Club.
Mer and Mrs. Mick Kloosterman for the week-extensive training course in proce-hs Behind
Iain enameling at the Ferro En-lain enameling at the Ferro En-in Grand
Mr. and Mrs. Vern Rathbun of bigets un-digets un-dige

Irving Rev. Paul Z. Hoornstra was the ville Sunday to attend the funeral East Caledonia.

rednes- afternoon speaker in the Kalama- of his cousin, Oscar Merriman. Philip Hodges and family were Agnes zoo Missionary Rally last Thursday Other relatives who attended the callers on Mr. and Mrs. Fred Stone held in the First Church of the funeral from this locality were Mr. Wednesday evening. Nazarene church of Kalamazoo. and Mrs. Ernest Roth, Mr. and Mrs. Catherine Geldersma of Harris

Wm. Collins on Friday. Mr. and Mrs. Sylvester Bibbler niture Co.

Mrs. Clarence Speaker is con-

mother, Mrs. Hulda Fineis. VanArsdale Flynn visited his unt, Miss Maude VanArsdale, in Mrs. T. R. Willwerth was in Kala-

turned home Saturday, accompanied by their daughter, Mrs. Robert Middleton of Ludington, who re-mained here until Thursday. Mr. and Mrs. Dale Curtiss of

and stopped in Lowell on their re-

Mr. and Mrs. Emerson Stauffer of Alto on Sunday.

Fenwick were callers Saturday on his mother, Mrs. Orva Gardner.



REPAIR PARTS

E

- Oliver Farm Supply





1.68

PLUMBING & HEATING Sheet Metal Work Ray H. Covert & Son The Plumbers

ish in Grand Rapids.

Lowell Locals Douglas Wingeler was in Lowell ver the week-end from Taylo ersity, Upland, Ind. Douglass

reached the Sunday morning ser mon at the Lowell Methodist church Mrs. Norma Frost spent Monday with Mr. and Mrs. Roye Ford in orgennes. Leonard Bozung, who recently returned home from the hospital,

had a family gathering at his home Sunday, Mar. 6. Those present were Mr. and Mrs. Sheldon Bozung of Detroit, Mr. and Mrs. Clayton Bozung of Keego Harbor, Mr. and Mrs. Glenn Bozung, Portland; Mr. and Mrs. Harold Bozung, Lowell; Mr. and Mrs. Royal Willette,

SOUTH BOWNE MRS. JENNIE PARPEE

Carl Freyermuth was in Decker- her neice, Mrs. Lorraine Hodges in

1000000

leg-saver, this _ good-looking 쪢 COSCO stool. A comfortable, handy seat for ironing, sewing and doing kitchen tasks. A sturdy ladder, too, with rubber-treaded "swingaway" steps that fit neatly beneath the seat. Restful, formfit back doubles as a handhold when you're reaching high. Finished in durable baked-on enamel. Your choice of modern colors. Tested to support over 1,000 pounds. AS ILLUSTRATED \$9.95

and Definit Certification of a sin scholastic artin were kasses in scholastic marks.
artin were kasses in scholastic and her mother, Mis.
and Ledge fram and Mis. Bud and scholastic for having being her sister and husband, in Grand Mis.
and Ledge fram and Mis. Bud and Mis. O. R. Buess. Rev and Mis. John Mishler in Grand Rapids.
and Ledge fram and Mis. John Bergin made a business trip on Saturday to their sister of and Mis. John Staturday to their sister of the week-end with there parents, Mis. And Mis. Mark. John Staturday to the scheme of Mir. and Mis. Bud Mis. Norman Gaunt and Mis. Mark. John Staturday to the week-end with there parents, Mis. And Mis. Mark. John Staturday to the scheme of Mir. and Mis. Bud Mis. Norman Gaunt and Mis. Miss. Norman Gaunt and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Mark. John Staturday to the week-end with there parents, Mir. and Mis. Staturday callers at the home of Mir. and Mis. Staturday there week were dinner guests of here parents, Mir. and Mis. Staturday dinner guests of here parents, Mir. and Mis. Staturday dinner guests of here parents, Mir. and Mirs. John Staturday dinner guests of here parents, Mir. and Mirs. John Staturday dinner guests of here parents, Mir. and Mirs. Staturday dinner guests of here parents, Mir. and Mirs. Staturday dinner guests of here parents, Mir. and Mirs. Staturday dinner guests of here parents, Mir. and Mirs.

ROTH & S

Zion Hill were callers at Paul folks, Mr. and Mrs. John Anderson, Appeal,



5. Time-saving ease of handling with short turning diameter (only 44 feet to right or left) and widetread front axles (631/2 inches).

There are many more reasons why this outstanding 2-ton truck will save you money. Come in . . . get all the facts about this great truck value. No obligation

For the good of your b

GOULD'S GARAGE - 319 E. Main St. Lowell PETER SPEERSTRA

333



The Lowell Ledger and ALTO SOLO Published every Thursday morning at the Zast Main Street, Lowell, Michigan, as Second Class Matter. The Lowell Ledger, established June, 1865 The Alko Solo, established June, 1865 The Alko S

PUBLIC NOTICES

A. D. 1949. at: HON. RICHARD W. BRYANT, of Probate. e Matter of the Estate of Agnes , Decessed. is Jarstfer having filed in said ti final administration account and ti final administration account and ti table to transfer Francis Jaratter having filed in said Clerk be authorized to transfer court his final administration account, and his petition praying for the allowance thereof and for the assignment and dis-tribution of the residue of said estate. It is Ordered, That the 29th day of March, A. D. 1949, at ten o'clock in the foremoon, at said probate office, be and is hereby appointed for examining and allowing said account and hearing said account and hearing said that bills in the following amounts be naid:

The Lowell Ledger, a newspaper printed and circulated in said county. RICHARD W. BYANT, Distance of Printed State Savings Bank

Register of Probate. ORDER APPOINTING TIME FOR HEAR-ING CLAIMS

Register of Probate.

Available immediately.

All new-not a "rebuilt,"

but straight

from the factory

production line.

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two working days

Fits any Buick from 1937 on.

1883; The Alto Bolo, established January, 1904 Consolidated with the Ledger June 1917, The Lowell Journal established 1864.
Consolidated with the Ledger December 16, 1956.
R. G. Jefferies, Editor and Publisher Member Michigan Press Association SUBSCRIPTION RATES
To all points in Lower Michigan: One Year \$2.00. Six months \$1.25 Three months 70c. Single Copies 5c. To all points in continental United
The Meeting was called to order by President Pro Tem Rutherford at 8:15 o'clock. Trustees present: Hahn, Elzings, Trustee absent: Foreman. Trustee Rutherford acting as

To all points in continental United president pro tem. States outside Lower Michigan: The minutes of the meeting held One Year \$2.50. Six Months \$1.40, February 7, 1949 were read and One Year \$2.00. Six Months \$1.40. Three Months 75c. All subscriptions payable in advance Morse & Comanpy was read, and it was moved by Trustee Roth, sup-

ported by Trustee Elzinga, that the council accept the offer of \$3,550.86 made by Fairbanks, Morse & Com-FINAL ADMINISTRATION ACCOUNT suate of Michigan, The Probate Court the County of Kent. At a session of said court, held at the bate office, in the City of Grand Rap-in said County, on the 3rd day of the A. D. 1949. Ministration of the court the settlement of the \$8,053.38. Roll call: Hahn, yes; Ell-zinga, yes; Roth, yes; Christiansen, yes, Yeas 4, Nays 0. Carried. Ed Kiel reported on a settlement the settlement of the charges against the village totaling \$8,053.38. Roll call: Hahn, yes; Ell-singate Court, and the settlement of the state of the settlement of

Judge c. Probate. State Savings Bank_ Lowell Library Fund----c45-47 Paul Kellogg_____ Earl Thomas_____

aid deceased. a Further Ordered, That public thereof be given by publication copy of this order for three suc-weeks previous to said day of Payroll ______\$2,026.10 C

and circulated in said York's Friendly Service _____ 30.79 c45-47 Roosevelt Oil Co.___

The snorkel breathing device now L. R. Klose Electric.

Mrs. Henry Frederick Davenport, who was before her marriage June Ann Lindley, daughter of Mr. and Mrs. C. F. Lindley of Paducah, Ky. The wedding took place at Paducah on Saturday, Feb. 26. Mr. Daven-work. Some contractors have asked 3.00 port is the son of Mr. and Mrs. Phil p Davenport of Lowell. 12.53 50.00 70.48

50.84 Roth yes, Christiansen yes. Yeas 4, March 12, 1949, 25.00 Nays 0. Carried. 25.00 Nays 0. Carried. 105.00 Viallage Attorney Roger Mc-37.11 Mahon reported on the progress in the progress several township offices to be voted Again a reminder that the tree 105.00 Viallage Attorney

50.44 Stass Cascade Township



THE LOWELL LEDGER, LOWELL, MICHIGAN, THURSDAY, MARCH 10.

Generous Gifts For

Camp Vining Lodge

see how willingly many of the do-

from one of our fine citizens who is in Florida, but who had heard

and Richard Machiele. As soon as ather permits, the Lodge will be egister for an opportunity to help as their

Advice from the soils department of Michigan State College is that fertilizers will again be in short Republican Caucus To the Electors of the Repub-

Roll call: Hahn yes, Elzinga yes, n said township, on Saturday, to lengthen their life and the second

10.28 being made in the Tanner case, and for at the Biennial Township Elec-75.60 it was moved by Trustee Christian-tion Monday, April 4, 1949, namely: Conservation will be ended

 13.65
 Cop, to ramshakle flivver driver:
 Such other business as may prop-such other business as may prop-erly come before the meeting. Job thing?"
 The 4-H Club Agent had a very pleasant time at the Mamrelund Lutheran Father-Son Banquet last week. The meal was excellent, greatly enjoyed. The men, both old and young, were an attentive audi-ence output to the transaction of the 4-H Club Agent had a very pleasant time at the Mamrelund Lutheran Father-Son Banquet last week. The meal was excellent, greatly enjoyed. The men, both old and young, were an attentive audi-ence output to the transaction of the 4-H Club Agent had a very pleasant time at the Mamrelund Lutheran Father-Son Banquet last week. The meal was excellent, greatly enjoyed. The men, both old and young, were an attentive audi-ence as the 4-H program was output

 - ence as the 4-H program was out lined and slides of Kent Coun-club work were shown. About 1 attended this annual affair.

> The 4-H Hot Lunch club of Long core school, Tyronne Township banquet for the Mothers of the district on March 3. Mrs. Florence Hall, Kent County helping teacher, and the 4-H club agent were guests. The Hot Lunch club has done an outstanding job for two years. Using the new kitchen which was added to the school last summer, the girls and boys of the school, aided by a part-time cook, prepare and serve a full meal to all of the students every noon. Robert Merlington, the club leader and teacher s enthusiastic about the program reporting that close to 3,500 meals ave been served already. Plans are underway for a Dairy ub in the Longcore communit

The Spring Barrow Show at East Lansing will have at least three Kent County pens entered. Jo Carlson, Stephen Carlson and Da Johnson, all of Alto, have made entries. The judging will be on Friday, March 11, with the sale scheduled for Saturday. It would be of interest, to many swine club members and others to attend a least part of this event.

"Give a man a horse he can ride" may be just song words to some folks, but to a lot of our 4-H'ers they mean a lot more. The saddle horse project is growing in import-ance in Kent County. On Friday, March 25, Harry Moxley, Michigan State College, will be in the county to meet all 4-H Saddle Horse mem-bers to help them get off to a good start. Watch for further announcenent as the date gets closer.

Women's Extension groups Kent County have been very active in supporting the drive for the 4-H lodge fund. Not only have individual women taken on the campaig responsibilities but groups making generous contribution They are raising money in many different socials, baked goods sales and the Alaska group reports they are giving a "Galloping breakfast". Bet I could give them a few tips

Vergennes Extension Class Mrs. Florence Bailey entertained eleven ladies of the West Vergennes Extension Class on Thursday, Mar. 3. Most of the business meeting was centered on ways and means t project of building a lodge at Camp Vining. Mrs. George Johnson and Mrs. Carl Roth were put in charge of a food sale to be held at t Vanity Shoppe, 115 W. Main St., on day, March 12, starting at 1:00 sion on cleaning agen d cleaning equipment sent

Lowell Township

Office by Richard Machiele Office by Richard Machiele ship election on Monday, April 4, The 4-H leaders in the county 1949. This notice applies to all persons

Bowne Township

ther gifts of \$25 to \$200 and more order to vote in the coming townhave encouraged the solicitors. To everyone, the 4-H'ers of Kent Coun-ty express a hearfelt "Thank You!" Building plans are being com-who are not already registered in

he money is available and the Any voter not registered, mus







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Regular Price of Motor - - \$400.00 2.40 Labor---Replace Motor, Make Necessary Transfers Only Our Special Price - - - \$403.40

McFall Chevrolet

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508 W. Main St.

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new car to drive" in 48 hours! A.

Costs no more than a major overhaul with time poyments. GET IT IN 2 DAYS TAKE 12 MONTHS

TO PAY

-a few dollars a month

McFall Chevrolet 508 W. Main Lowell, Mich.

Music -- Dancing

THE LOWELL LEDGER, LOWELL, MICHIGAN, THURSDAY, MARCH 16, 194

Here They Are -- Recipe Winners and Runnerups! of KING MILLING COMPANY'S Recent

Due to the many requests received by us to print several of the better recipes submitted finally compiled the following recipes for reprint in such a form as to be cut out and so. Thank you for your fine cooperation. -- KING MILLING CO., Lowell, Mich.

FIRST PRIZE WINNER QUICK NUT LOAF

3 c PURE GOLD FLOUR, 4 t baking powder, salt, 2/3 c sugar, 1% c milk, % c nuts, 1 egg, 2 T melted shortening. Sift flour before measuring an sift again with baking powder, salt and sugar. Add nuts to flour. Beat egg with milk and stir in dry in-gredients. Add melted shortening (slightly cooled). Pour batter in greased loaf pan. Let stand 20 min. before baking. Bake at 350° F. – MRS. MARY DENNIE, R. 3, Lowell.

SECOND PRIZE WINNER

FRUIT CAKE 2 c brown sugar, 1 c seeded raisins, 1 c seedless raising, 1 t cloves, 1 t cinnamon, 2 c boiling water, 1 t soda, 3 c PURE GOLD FLOUR, 1/4 c nutments, 2 T Boll sugar, raisins, shortening, cloves and cinnamon with 2 c of boiling water. When perfectly cold add 1 t soda, PURE GOLD FLOUR and Citron may be added (also orange peel), if desired. Bake in a moderate oven one hour or un-til done. - MRS. CLARE FORD, R. 1, Lowell.

THIRD PRIZE WINNER

APPLE COOKIES

2 c sugar, 1/2 c shortening, 1 beaten egg, 31/2 c of PURE GOLD FLOUR, 1% t cinnamon, 1% t cloves, 1% t soda. % c sour milk, 2 c chopped apples, 1 c raisins and ½ c walnut meats. Cream sugar and shortening, add beaten egg, sift together the spices, soda and flour and add alternately with the mill Add apple, raisins and nutmeats. Drop by beaspoonul on greased baking sheet and bake about 10 min. at 375° F. -- MRS. WM. AREHART, 804 Riverside Drive, Lowell,

FOURTH PRIZE WINNER RAISIN PIE DELUXE

1 c seeded raisins firmly packed, 1 c sugar, 11/2 boiling water, ½ t salt, 2 T PURE GOLD FLOUR, 1 T butter and the grated rind and juice of one small lemon. Wash raisins, add water, sugar, salt and Cook until raisins are tender. Cream 1 F butter and 2 T FURE GOLD FLOUR and add to cooked raisins stirring until it thickens. Add lemon juice. Cool slightly and bake in a double crust pie in a hot oven 450° for 20 min. Very good served with vanilla ice cream. PIE CRUST-2 c sifted PURE GOLD or SINCERITY FLOUR, 2/3 c cold shortening, 5 to 7 T of ice water. Sift together salt and cut in shortening, add enough water until soft dough can be lifted out of bowl in one mass. Take 2/3 of the dough and roll thin and cover the pottom of the pie tin. Butter this crust as you would a slice of bread, with the back of spoon. Add filling

and cover with a perforated upper crust. Brush to of pie with milk and/bake at once. -- MRS EMMA QUIGGLE, 3651 Quiggle Ave., S. E., Box 159, Ada.

FIFTH PRIZE WINNER

DANISH COFFEE CAKE

1 c sugar, ¼ c butter or shortening, cream together and add 2 egg yolks. Mix well, Sift together 1% c PURE GOLD FLOUR, % t salt, 2 t of baking owder. Measure ½ c milk, alternate dry ingredients and milk as you add them to first mixture. Fold in 2 beaten egg whites. Pour in 8 in. square pan. Sprinkle top generously with cinnamon and sugar. Bake ½ hour at 375° F. Note: KING'S SHLF-RISING FLOUR gives excellent results too-Then omit salt Gee Road, Lowell.

SIXTH PRIZE WINNER

BREAD RECIPE

12 c SPECIAL BREAD FLOUR, 3 T shortening, c of milk, scalded, 2 pkgs, yeast, 4 T sugar, 1% salt, 2 c lukewarm water. Combine milk, sugar, salt and shortening. Mix well. Cool to lukewarm. Soften yeast in a small amount of the water. Add yeast and remaining water to cooled mixture. Sift your flour once, measure, add to yeast mixture, blending thoroughly. Knead dough on a floured board until smooth and elastic (about 10 min.). Place dough in a greased bowl, cover and allow to rise in a warm place (80° to 85°) about 1% hours or ant? dough will retain the impression of a finger. Punch gas from dough, fold over, turn upside down. Cover an allow to rise in a warm place about 1/2 hour. Divide a ball. Allow to stand closely covered for 15 min. Shape into a loaf. Place in a greased bread pan and cover. Allow to stand in a warm place until dough fills pan. Bake in a hot oven 400° for 40 min. -- MRS. MARGARET HARTLEY, 186 Pleasant, Lowell.

BAKING POWDER BISCUITS

2 c PUEE GOLD FLOUR, 3 t baking powder, 1 salt, ¼ c shortening, ¼ c milk. Sift the dry ingredi-ents together. Melt the shortening and combine it with the milk. Add this to the dry ingredients, mixing well. Turn out on a floured board and knead about 10 times. Roll out to about 1/2 in. thickness and cut with a biscuit cutter. Bake in a preheated oven at 450° for 10 to 12 min. - MIRS. HAROLD BUT-TRICK, R. 1, Ada.

EGG TEA BISCUITS

2% c PURE GOLD FLOUR, 4% t baking powder, 1 t selt, 1 T sugar, 4 T shortening, 1 c sweet milk, 1 egg. Sift flour, baking powder, salt and sugar together into mixing bowl. Cut in shortening. Beat egg light and add milk. Then pour into dry ingredi-ents. Kneed lightly and shape into biscuits. Bake in a 500° oven for 12 to 15 min. -- MRS. JOHN H HUSAR, R. 1, Lowell.

BOSTON BAKED BREAD

1% c KENG'S PURE GOLD FLOUR, 2% t soda, 1% t salt, 14 c sugar, 2 c KING'S GRAHAM FLOUR, 1/8 c shortening, 1 c raisins, 1 egg well beaten, 2 c sour milk, % c molasses. Sift four, soda, salt an sugar. Add whole wheat flour, mix well. Cut in shortening until mixture resembles coarse meal. Add raisins, mix well. Add combined egg, milk and molasses to dry ingredients, mix only until all flour is dampened. Pour into greased loaf pans and bake in a moderate oven. -- MRS. LEWIS JONES, Grand

KING'S GOLDEN BROWN PANCAKE FLOUR

APPLESAUCE NUT BREAD

2 c KING'S PURE GOLD FLOUR, % c sugar, 3 t baking powder, ½ t soda, 1 t sait, ½ t cinnamon, 1 c nuts, 1 egg beaten, 1 cup applesauce, 2 Add nuts. Beat egg in mixing bowl, add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan. Bake in a moderate oven (350°) one hour. - MRS. GLEN KIME, R. 1, Seranac.

QUICK BANANA BREAD

1 c sugar, ½ c shortening, 1 egg well beaten mashed bananas, nutmeats optional, 1 t soda in t T sour milk, pinch of sait, 2 c sifted PURE GOLD FLOUR. Cream sugar and shortening, add egg, then add mashed bananas. Sift flour with salt and add to other ingredients alternately with liquid. Bake in a 350° oven for 45 min. - MRS. JOHN E. GERHART, R. 1. Lowell.

BREAD RECIPE

1 pkg. dry yeast, 1 c warm water, 2 T sugar, 2 t salt, 1 c milk, 2 rounded T lard, 1 c warm water, 8 c PURE GOLD FLOUR. Dissolve yeast in one cup of warm water. Place sugar, salt and milk in bowl. Then add lard and water. Add dissolved yeast to bowl with ingredients. Add 4 c flour, beat until eltstic. Then add 2 c flour, mix in well. Then add 2 c of flour gradually. Knead thoroughly. Let rise to edge of pan or until bubbles appear. Divide in two parts. Knead into loaves. Let rise so it is rounded bove tins. Bake at 450° for 50 min. --MRS, LILA PLETCHER, 418 Riverside Drive, Lowell.

BROWN BREAD

2% c sour milk, 1 cup molasses, 2 t soda, 4 c KING'S GRAHAM FLOUR, 1 c KING'S PURE GOLD FLOUR, % c walput meats. Combine in-gredients and bake for one hour at 350°. -- MRS. MAYNARD BARTON, Box 103, Lowell.

DATE AND NUT BREAD

1½ c boiling water, 1 c chopped pitted dates, % c sugar, 1 egg beaten, 2% c PURE GOLD FLOUR, % baking powder, 1/4 t salt, 2 t baking soda, 1 hopped walnuts, 1 T melted shortening, 1 t vanilla Four boiling water over the dates and let stand 10 min. Meanwhile, add the sugar gradually to the egg, while beating with a spoon. Sift together the , baking powder, salt, soda and stir walnuts in Add date mixture alternately with dry ingredients. Add nuts to sugar and egg, stir in shortening and vanilla. Combine. Bake 1 hour at \$50°-MRS. ALBERT HERMANS, 216 N. Jackson St., Lowell.

GRAHAM BREAD

1 c brown sugar, 3 c sour milk, 3 t soda, 2 eggs, 3 T melted lard, 4 c KING'S GRAHAM FLOUR, 1% c PURE GOLD FLOUR, 1 c raisins, pinch of salt. Combine ingredients. The dough should not be very stiff. Yeilds 2 loaves. Bake for one hour in a moderate oven. -- MRS. LILLIE LIND, Alto,

ORANGE DATE BREAD

1 c sugar, 2 T butter, 1 egg, 1 c finely chopped dates, % c orange juice, 1-fine chopped orange ring 1 t soda, ½ c hot water, 2 c FURE GOLD FLOUR, t salt, 1 t baking powder, ½ c nutmeats. Cream sugar and butter. Sur in egg and beat hard. Mix together in a bowl the dates, orange juice, rind, sodaand hot water. When cool, add to above. Sift flour, salt, baking powder and add to above mixture. Stir FLOUR gives excellent results too-Then omit salt and baking powder. --MRS. GENEVIEVE GHE, a 350° oven for one hour. --MRS. JEDWIN ROTH, R.

HOMEMADE RAISIN BREAD

1 cake or pkg, of yeast, 1 c scalded milk, 4 ' sugar, 1 t salt, 4 c KING'S PURE GOLD FLOUR, 4 T fat, 1% c raisins, boll about 3 potatoes. Scald milk and cool, dissolve yeast in potato water (about % c). Add sugar. Mash potatoes, add fat and cooled milk, then yeast mixture, then flour and raisins. until smooth and elastic, place in greased bowl and let rise until double in bulk. Then shape into two loaves and let rise again. Bake in a 375° oven for 50 min. - MRS. HERM HEEMSTRA, Ada.

WALNUT BREAD

3 c sifted PURE GOLD FLOUR, 1 c sugar, 1% t salt, 4 t baking powder, 1 egg beaten, 1 c mfik, 1 c walnuts (coarsely chopped). Sift dry ingredients indough into 4 parts and use as directed. Shape into to mixing bowl, add egg mixed with milk and beat well. Stir in walnuts. Four into well greased pan and let stand 20 min. Then bake in a moderate oven (350°) from 65 to 70 min. Turn out to cool - MRS. LEW MORSE, 118 N. Hudson, Loweh.

> OLD FASHIONED JOHNNY CAKE (Corn Brend) 1% c KING'S PURE GOLD FLOUR, 1 c KING'S COREN MEDAL, 5 t baking powder, 4 T sugar, 1 egg, 1% c milk or water, 3 T shoqtening. Mix and sift dry ingredients. Add unbesten egg, milk or water and melted shortening. Mix thoroughly and quickly keeping spoon on bottom of bowl. Pour into well greased shallow pan and bake in a moderate oven (275°) 35 to 40 min. - MIRS. LEINA M. SULLIVAN, Box 125, Lowell.

1 - 2 - 8 DUMPLINGS

1 c milk, 2 c PURE GOLD FLOUR, 3 t baking powder, pinch of salt. Sift dry ingredients and add milk, stir lightly. Cook 15 min. with cover off and 5 min. with cover on. - MRS. HAZEL MOORE, 318 E.

FROSTED CINNAMON ROLLS

2 c milk, ¼ c shortening, ¼ c sugar, 1 t salt, 2 eggs, 1 yeast cake, dissolved in a little warm milk. Scald the milk and let cool to lukewarm, then add the following: shortening, sugar, salt, eggs and the yeast. Mix well. Add enough PURE GOLD FLOUR to make a soft dough that can be handled with your hands. Set in a warm place to rise to double its size. Roll out to % inch thickness. Spread with a little melted butter, cinnamon and raisins. Roll as for a jelly roll, cut 1 inch thick, place on a pan and let rise for 30 min. Bake. While still warm apread with frosting. FROSTING-1 c confectioners sugar, 1 t vanilla and a little milk. Put a t full on each cin-namon roll. - MRS. R. E. BARRETT, R. 5, Char-

KING'S SPECIAL BREAD FLOUR

EGG DUMPLINGS

2 c PURE GOLD FLOUR, 2 t baking powder, 1/4 t salt, 1 lightly beaten egg, ½ c water. Sift flour, baking powder and salt. Beat one egg, and ½ c of water and mix with flour. Drop dumplings in boiling broth with flour. Drop dumplings in gently for 20 min. without lifting the cover. -- MRS. CHARLES W. STERZICK, R. 2, Lowell.

APPLE ROLL

2 c PURE GOLD FLOUR, 1/2 t sait, 4 t baking powder, 2 T sugar, 3 T shortening, 1 egg, ½ c milk. Sift dry ingredients, cut in shortening, add beaten egg and milk and mix to a soft dough. Peel and chop fine 4 medium eized apples. Boll 1½ c sugar into 1% c of water in baking pan for 4 min. Roll out dough 1/4 inch thick. Spread with apples. Roll in tong roll, cut in pieces 1% to 2 inches long. Place cut side down in hot syrup. Dot with butter and sprinkle with cinnamon and sugar. Bake in 400° oven until done. -- MRS. FRED FUSS, R. 2, Lowell.

REFRIGERATOR ROLLS

1 o mashed pointces, 2/3 c shortening, 14 c sugar, 1 lukewarm water, 1 c isoalded milk, 2 eggs, 1 yeast cake, 1 t sait, 6-8 c PURE GOLD FLOUR. Mash potatoes, add shortening, sugar, sait and eggs. Cream well. Dissolve yeast in lukewarm water, add to potato mixture. Add sifted flour to make a stiff dough. Knead well on floured board. Put in large bowl. Let Knead well on hourse pound. Fut in large bow, Let double in bulk. Knead slightly, rub over top with melted butter. Cover tightly and place in refriger-ator until ready to use. Prepare rolls in desired chape one hour before baking. Bake in a 400° oven from 15 to 20 min. -- MRS, RECHARD WATTERS,

PARKER HOUSE ROLLS

1 c boiling water, 1 c scalded milk, 2/3 c sugar, 1 t salt, 3 T lard, 8 cups PURE GOLD FLOUR, 2 eggs, 1 yeast bake, % c lukewarm water. Soak yeast cake in lukewarm water with 1 t sugar. Let rise. They add water and misk after it is cooled. Add the other ingredients. Knead in large ball, put in pan and let until double its bulk. Put in warm place to rise. Shape dough into biscuits, put butter on one half side of each biscuit and fold over and press together. Cover and let rise until nice and light. Then bake in hot oven 400° from 12 to 15 min. -- MRS. KNAPP LAMPHEAR, R. 2, Ada.

QUICK YEAST ROLLS

3½ c PURE GOLD FLOUR, 2 T sugar, 1½ t sait, 2 yeast cakes, 2 c scalded milk, 2 T melted butter, ½ c warm water, I egg. Add sugar, butter, salt and crumbled yeast to warm water and lukewarm milk. Add beaten egg, then flour. Mix smooth with spoon, then place dough on floured board and knesd until well shaped, cover and let rise until double in size (takes about 1 hour). Roll out and form into rolls of desired shape. Let rise about ½ hour. Bake in hot oven 425° for 15 min. - MRS. HAROLD RITTENoven 425° for 15 m GER, R. 2, Lowell.

BLUEBERRY MUFFINS

1/3 c butter, 1/3 c sugar, ¼ t salt, 1 egg well beaten, 4 t baking powder, 2 c PURE GOLD FLOUR, 1 c blueberries (reserve small amount of flour for the berries), 1 c milk. Oream butter, add sugar, salt and egg. Sift flour and baking powder and add alter-nately with milk. Then add berries. Bake in a well greased muffin tin about 25 min. Blackberries or other berries of this type may be used equally well. - MRS. A. T. LEWIS, R. 1, Ada.

MOCK ANGEL FOOD CAKE

1% c PURE GOLD FLOUR, 1% c sugar, 5 t baking powder, 1% cups boiling hot milk, 4 egg whites stiffly beaten, 1 t flavoring. Sift flour, sugar and baking powder together four times. Add milk, eggs and flavoring. Bake in ungreased tube pan in moderate oven for 1% hours in a preheated oven -- MRS CARROLL BOKMAN, Oberley Drive, R. 3, Lowell.

APPLESAUCE CAKE

1/3 c butter or shortening, 1 c sugar, 1% c thick weetened applesauce, 2 c PURE GOLD FLOUR, 1 t soda, 1 pinch salt, spices to taste, 1 c raisins. Cre butter or shortening and sugar together, then add sauce. Mix and sift flour, soda and spices then add raisins. Mix well, Bake in a well greased loaf pan at 380° F for about 45 min. Raisins may be omitted. - MRS. EMERSON STAUFFER, Alto.

BANANA CAKE

% c butter, 1% c sugar, 2 beaten eggs, 2 c FURE GOLD FLOUR, % t baking powder, % t soda, % t salt, % c sour milk, 1 c banana pulp, 1 t vanilia. Cream butter and sugar togother, Add beaten eggs and beat until fluffy. Sift flour, measure and add baking powder, soda and salt. Sift together, add part of the flour mixture, then add sour milk, add the mat of the flour mixture, then add sour milk, add the rest of the flour mixture, then add banana pulp. Add flavoring and mix well -- MISS MADELYN COLE. R. 2, Lowell.

BUSY DAY CAKE

3 c FURE GOLD FLOUR, 4 t baking powder, ½ t salt, 1 2/3 c sugar, ½ cup butter or shortening, 3 well besten eggs, 1½ cups milk, 1 t vanilla. Sift flour once, measure, add baking powder, salt and suga and sift together three times. Add shortening. Com oine ogga, milk and vanilla. Add to flour mixture stirring until all flour is dampened. Then beat vig-orously one minute. Bake in two greased 3-inch layer pans in a moderate oven for 55 min. -- MRS. layer pans in a moderate or LEE PITSCH, R. 3, Lowell.

CHRISTMAS FRUIT CAKE

2% c PURE GOLD FLOUR, % t salt, 1 t baking soda, 1 t cinnamon, ½ t nutmeg, ½ t allspice, ½ t cloves, ½ c butter, 1 c brown sugar, 3 eggs, ½ c strong collee, ½ c molasses, 8 oz. dates, 4 oz. ralsins, 8 oz. citron, 8 oz. orange peel, 4 oz. lemon peel, 8 oz. pineapple, 8 oz. red cherriss, 4 oz. currants, 1 lb. nuts (weighed in shells), 8 or. green cherries. Out fruit and nuts; place in bowl and sift dry ingredients over fruit and mix by hand. Cream butter and sugar and add beaten eggs. Add fruit and flour alternately with coffee and molasses to sugar misture. Combine mixtures and mix well by hand. Place batter in large wax paper lined pan and bake in a slow oven at 300° F for 3 or 4 hours. Makes 6 ibs. of Christmas cake .-- MRS. KENNETH HOFFMAN, 726 Lafayette

KING'S PURE GOLD FLOUR

CHOCOLATE CAKE 1 c sugar, 1/2 c shortening, 1 egg, 2 squares unplate, % c sweet milk, 2 t baking nowder, 2 c PURE GOLD FLOUR, 1 t vanilla. Sife flour and baking powder and salt. Cream shortening and sugar until light and fluffy. Add egg, melted chocolate and beat. Add flour, milk, vanilla and bake in a moderate oven until done. -- MRS. HARRY CURTIS, R. 2, Saranac.

DELICIOUS CHOCOLATE CAKE 2 c PURE GOLD FLOUR, 1 c sugar, ½ c cocca, 1½ t soda, pinch of sait, ½ c mayonnaise, 1 c cold water, 1 t vanilla. SiP flour, sugar, cocca, soda and sait. Combine the mayonnaise, water and vanilla. Add sifted ingredients gradually and mix well. Bake in a loaf pan 30 to 35 min. si 350°. - MR², ORLO GWATTERN Sci Amite St. January GWATKIN, 606 Amity St., Lowell,

RED DEVILS FOOD CAKE

1/2 c butter or shortening, 11/2 c sugar, 2 ergs, 4 T cocoa (1/4 c), 2 T hot coffre, 1 t red vegetalize color-ing, 1 7/8 c PURE GOLD FLOUR (2 c less 2 T), 1 t sait, 1.-t soda, 1 c buttermilk, 1 t vanilla. Cream shortening and sugar, blend in eggs. Mix cocca, red coloring and coffee together to form a paste. Blend into creamed mixture at once. Add more coffee if needed. Sift flour once. Measure, sift three times with salt and soda. Add to creamed mixture alter-natly with the buttermilk. Biend in vanilla. Bake in an 8x12 tin at 350" for one hour. -- MRS. VAUGHN ARDIS, Lowell.

ONE-BOWL CREAM CAKE

1 egg, 1 c sour cream, 1 c brown sugar, 1 t vanilla, 1% c PURE GOLD FLOUR, % t soda, % t baking powder, ¼ t salt. Blend egg. sour cream, sugar and vanilla in mixing bowi. Add sifted dry ingredients. Beat until smooth. Bake 30 min. in a moderate oven. — MRS. GLISNN ARNOLD, Saranac.

FUDGE CAKE

2% c PURE GOLD FLOUR, 1 t soda, 1 t baking powder, ½ t salt, ½ c shortening, 1½ c sugar, 1 t vanilla, 2 eggs, 1 c sour milk, ½ c cocca, 1/3 c hot water. Sift flour once then measure and mix with soda, baking powder and salt. Sift again. Cream shortening, add sugar gradually beating thoroughly after each addition. Add vanilla, then well beaten eggs, beat until fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a smooth paste. Beat into batter. Pour into layer cake pans. Bake in a moderate oven (350°) from 30 to 35 min. - MRS. RALPH KENYON, R. 1.

DARK CAKE

1 c sugar, % c butter, 1 egg, % c cocca (wet with warm water), 1% c PURE GOLD FLOUR, 1 t baking powder, 1 t vanilla, % c sour milk, 1 t soda, % c colling water. Mix in order given. Make certain that water is boiling. This gives the cake a red cast. Bake tins until done. - MRS WILCOX, R. 2, Box 16, Ada.

FIG LOAF CAKE

1 c shortening, 2 c brown sugar, 4 eggs, 3 c PURE GOLD FLOUR, St baking powder, ½ t salt, 1 t cin-namon, ¼ t cloves, 1 t nutmeg, 1 c water, ½ lb. fine-ly out figs, 2 c raisins. Cream shortening and sugar. Add eggs well beaten. Mix and sift the dry ingredi-ents with the water. Add figs and raising dredged with a little flour. Bake in a greased loaf pan in a slow oven (320°) for about 2 hours -- MRS. FRANK FAIRCHILD, Alto.

GINGERBREAD

1 c sour milk, 1 t salt, 1 c molasses, 2 t ginger, 2 T melbed butter, 2% c PURE GOLD FLOUR, 1% t soda. Mix soda with sour milk, add molasses. dry ingredients together and add butter. Bake in a greased pan in a moderate oven (\$50°) for 25 min.-MRS. RALPH WHEATON, R. 1, Saranac.

HOLIDAY CAKE

2 c brown sugar, 2 eggs, 2 c oatmeal, 1 c sour milk, 1 t baking powder, % c butter or shortening, 2 c PURE GOLD FLOUR, 1 lb. chopped dates, 1 c chopped black walnuts, 1 t baking soda, 1 t nutmeg. Cream sugar and shortening, and beaton eggs, milk with soda, flour, baking powder, nutmeg, dates and walnuts last, alternately with the milk and sode. Add ostmeal. Bake in a 350° oven for 45 mln. This dough is rather thick. -- MRS, ROY E. JONES, R. 1, Alto.

PUDDING CAKE

% c shortening, 1 t vanilia, 1 c dark corn syrop, 1 well beaten egg, 1 pkg. pudding mix (any flavor), 2 cups PURE GOLD FLOUR, 1 c milk, % t salt, 3 c aking powder. Cream shortening, vanilia and corn syrup, add weil beaten egg and beat thoroughly. Add pudding mix and beat thoroughly. Sift flour, sait and baking powder and add to mixture alternately with mik. Pour into 2 8-inch pans and bake about 20 min. in a 350° oven. — MRS. MARGELYN BOVEE, R. 3,

OLD BLACK JOE CAKE

1 t soda, % c boiling water, 2 heaping T lard, 1% c sugar, 2 eggs, % c cooba, 1 c bailing, water, 1 t baking powder, 2 c FURE GOLD FLOUR, 1 t vanilia. Dissolve soda in ½ c boiling water. Disastive cocca in 1 c boiling water. Stir lard with sugar in bowl, add upga beaten well. Then add soda water. Sift baking powder with flour and add to mixture. Add coose ture and the vanilla, -- MRS. EDNA RASH, R. 1.

PINEAPPLE UPSIDE DOWN CAKE

1 T shortening, % c brown sugar, 6 canned pineapple alices, 8 maraschino cherries, % cup shortening, % c granulated sugar, 1 egg besten, 1% c PURE GOLD FLOUR, 1% t baking powder, % t sait, % c milk, 1 t vanilla. Melt 1 T of shortening in cake pan. Sprinkle brown sugar over the shortening. Arrange pineapple slices, Cut in halves or wedges and arrange with the slices and maraschino cherries in a pattern on top of the brown sugar. Cream shortening with spoon until fluffy, add sugar, egg and best well. Add dry ingredients alternately with the milk and vanifla, beating with a spoon till smooth after each addition. Pour over fruit and apread. Bake in a moderate oven (355") for 40 min. - MRS. ROSE SCHWAB, Lowell.

KING'S SINCERITY FLOUR

THE LOWERL LEDGER, LOWELL, MICHIGAN, THURSDAY, MARCH 10, 1949

ORANGE CAKE

% c shortening, 1 c sugar, 2 eggs, 1 orange rind grated, 1 c sour milk, 1 t soda, 2 c PURE GOLD FLOUR, 1 t baking powder. Oream shortening, add sugar. Beat in eggs and add orange rind, add sour milk alternately with the flour and soda. Bake in a

moderate oven. When out of the oven sprinkle with

% c sugar and juice of one orange. This cake needs no froming. - MRS. LESTER DAWSON, R. 3, Lowell.

MOLASSES LAYER CAKE

¹/₂ c molasses, ¹/₂ c sugar, 2/3 c cold water, 2 T but-ter (approx.), 1 egg, 1 t soda, 1½ c FURE GOLD FLOUR. Combine ingredients in the order given. Bake in layers. FILLING-1 c sweet milk, 1 c raisins,

1 c sugar. Cook till the mixture threads and spread between layers. - MRS. LENA LUZ, 1106 E. Main St.

PUMPKIN CAKE

% c shortening, 1% c sugar, 2 eggs, % c milk, 2 c PURE GOLD FLOUR, % t cinnamon, 3 t baking pow-

der, ½ 1 soda, ½ t nutmag, ½ t ginger, ½ t salt, 1 c cooked pumpkin, ½ c muth, ½ c raisina. Sift flour,

cooked pumpain, is c huis, is c raising. Sift field, measure, add salt, baking powder, soda and spices, sift again. Cream shortening, add sugar gradually. Add unbeaten eggs, cream together until light, stir in pumpkin, add dry ingredients alternately with milk. Bake in oven 360° for 30 min.- MRS.

SILVER CAKE

ARIE THOMAS, 527 Lafayette St., Lowell.

3 c PURME GOLD FLOUR, 3 t baking powder, ½ t salt, 2/3 c shortening, 2 c sugar, 1 t vanilla, 1 c milk, 5 egg whites. Sift dry ingredients together, cream shortening with sugar and vanilla, add sifted dry ingredients and milk alternately in small amounts, betting well after prob addition beating well after each addition. Beat egg whites un-til stiff but not dry, and fold into batter. Pour into greased layer cake pans and bake in moderate oven (350°) for 50 min.- MRS, CLARE BERNDT, R. 2,

TOASTED SPICE CAKE

% c shortening, 2 c brown sugar, 2 eggs (separ-ated), 1 t soda, 1% c sour milk, 2 1/3 c PURE GOLD FLOUR, 1 t baking powder, 1 t cloves, 1 t cinnamon, 3/4 t salt, 1 t vanilla. Blend shortening with sugar and add egg yolks. Dissolve soda in sour milk Add milk alternately with all sifted dry ingredients. Add vanilla. Mix until smooth - MRS. ESTHER BAIE,

NEVER FAIL SPONGE CAKE

5 egg whites, 5 egg yolks, 1 c sugar, 1 T lemon juice, grated rind of one lemon, 1 c PURE GOLD FLOUR (sifted 4 times), ½ t salt. Beat egg whites until stiff but not dry. Beat in half the sugar, add lemon rind and juice to yolks and beat until thick and lemon colored. Beat in remaining sugar. Com-bine mixtures. Cut and fold in flour sifted with Pour into ungreased pan C several times to break large air bubbles. Bake one hour or more in moderately slow oven (325°) in an angel cake pan. - MISS RHETA SMITH, R. 3, Lowell.

NEVER FAIL CHOCOLATE CUPCAKES

egg. % c cocca, % c abortening, 1% c PURE GOLD FLOUR, 1% o sour milk, % t salt, 1 t sods, 1 t vanilla, 1 o sugar, 1/4 o hot water. Put in bowl in order given all the ingredients, then best well. Bake 20 min. in a 350° oven. Makes from 16-18 cupcakes — MRS. THELMA ROTH, R. 2, Lowell.

CRUMB COFFEE CAKE

Put 2 c sifted FURE GOLD FLOUR, 2 t baking powder and % t salt in sifter and sift into bowl. Add 1 1/3 cups light brown sugar and 1/5 cup butter or margarine, blend like ple crunt. Save out 1 c of this mixture, adding % t cinnamon, for topping. To re-mainder in bowl add 1 egg, 6 T canned milk or cream and % c water. Stir, put in baking dish, add topping and bake 30 min. in a moderate oven. - MRS. LEE LAMPKIN, Lowell.

ALMOND WAFERS

1 c brown sugar, 1 c white sugar, 1 c shortening, eggs, 1 t almond extract, 3 c PURE GOLD FLOUR, salt, 3 t baking powder. Mix and divide dough in three parts. Make into rolls about the size of a silver dollar. Put in the refrigerator over night. Out in thin slices and bake in a 350° oven for 12 min -- MRS. SAM RYDER, R. 1, Lowell,

APPLE FILLED COOKIES

3/4 c butter, 1 c white sugar, 1 c brown sugar, 3 eggs, 3/4 c sour milk, 1% t vanilla, 1 t soda, 4 t baking powder, ½ t salt, 6% (approx) c FURE GOLD FLOUR. FILLING-1 c applesance, % c seedless raisins % c dates, % c brown sugar, % c water, 1% t vanilla, 2 t butter. Cream butter, add water, 1% t vanime, a t butter, creme butter, and sugar and eggs. Beat well. Mix and sift dry ingre-dients with 2 c flour, add alternately with the milk. Add flour to make a dough stiff enough to roll. Combine all the ingredients for the filling and bring to the boiling point, cool. Out cookie dough into desired sings. Put I t of filling on each cookie, cover with second piece of dough. Press edges to-gether and bake on an offed cookie sheet at 400° F. -MRS. FRANK RUEGSEGUR, R. I. Lowell.

CHOCOLATE CHIP DROP COOKIE!

1 c sugar, ½ c shortening, 1 egg, 1 t soda, 1/3 c sweet mills, 1/3 t salt, 1/3 t nutmag or vanilla, 2 t baking powder, 3½ c FURE GOLD FLOUR, 3 T chocolate chips. Cream sugar and shortening. Add egg. Dissolve soda in milk and combine rema ingredients. Drop on greased pan. Press top with fork dipped in milk. Makes about 2½ doz.-MRS. CHRIS KROPF, R. 1, Lowell.

COCOANUT-DATMEAL COOKIES

1 c shortening, 1 c white sugar, 1 c brown sugar, 2 eggs, 1 t vaniila, 2 c FURE GOLD FIXUR, % t soda, % t salt, 1 t baking powder, % c cocosanut, 2 c oatmend (dry, uncooked). Cream shortening and sugara, add leggs and vanilla. Sift dry ingredients and combine. Drop on cookie sheet. Bake at 356° for 15 min.-MRS. ADELBERT ODELL, R 1,

PURE GOLD SELF-RISING FLOUR

Recipe Contest

in the recent "Recipe of The Year" Contest, we have pasted into recipe books by all of you desiring to do

BUTTERSCOTCH REFRIGERATOR ROLL COOKIES

4% (approx) c PURE GOLD FLOUR, 3% t baking powder, ½ t ground nutmeg, ½ t ground all-spice, 1 t salt, 1 c shortening, 1 c brown sugar, 1 c granulated sugar, 1 c nutmeats, 3 eggs. Cream shortening and add sugars, blending well. Add nutmeats then well beaten eggs. Add the sifted dry ingredients and mix well. Form dough into 4 rolls, each about 2 in. diameter. Wrap in waxed paper and chill thoroughly. Slice thin and bake in a preheated oven at 375° for eight to ten minutes. - MRS. FRED C. BOWEN, R 1, Belding.

CRY BABIES

1 c sugar, 1 c molasses, 1 c shortening, 1 c raisins, 1 c nutmeats, 2 eggs, 2 t cinnamon, 2 t ginger, 1 t salt, 5 c PURE GOLD FLOUR, 2 t soda in 1 c hot coffee. Cream shortening and sugar, add unbeaten eggs and beat. Then add molasses and mix. Add raisins, nuts, flour and salt. Last the hot coffee and soda. Drop by spoonfuls on buttered baking sheet allowing room to spread and bake in moderate oven until done. -- MRS. IRENE SCHWACHA, R 2, Lowell.

DUTCH DROP COOKIES

2% c sugar, 1% c lard, 3 eggs, 1 c buttermilk, molasses, 5 c PURE GOLD FLOUR, 3 T soda, 3 T baking powder, 1 T cinnamon, 1 t salt, 4 c oatmeal, 1/4 lb. raisins, 1/4 lb. peanuts or cocoanut. Cream sugar and lard, add eggs and beat. Then put buttermilk and molasses. Sift flour, soch baking powder, cinnamon and salt. Then stir in the raising and peanuts. Add to first mixture. Mix well. Drop by teaspoonsful on cookie sheet and bake in moderate oven. - JUNE BIRKEY, 315 King St., Lowell.

OATMEAL COOKIES

1 c shortening, 1 c brown sugar, 1% T grated lemon rind, 2 eggs well beaten, 1 t vanilla, 2 c PURE GOLD FLOUR, ½ t soda, 2½ c rolled oats, 2 t baking powder, 3/4 c milk. Cream shortening until soft. Add sugar, cream well. Stir in eggs, lemon rind and vanilla. Beat well after each addition. Sift and measure flour, resift with baking powder and soda. Add to creamed mixture alternately with milk then add rolled oats mining well, Drop from spoon on a greased cookie sheet. Bake in a moderate oven (375°) for 10 to 12 min. 3/4 c dark corn syrup may be used in place of ½ c of the brown sugar. Reduce milk to ½ c. - MRS. CLYDE THOMAS, R. 2. Lowell.

FROSTED CHOCOLATE DROP COOKIES

2 c PURE GOLD FLOUR, 1/4 t moda, 1/4 t salt, % c shortening, 1 c brown sugar, 1 egg well beaten, 3 squares melted chocolate, 14 c sweet milk, 1 t vanilla, 1/2 c nutmeats. Sift flour, soda and salt, cream shortening and sugar, add beaten egg, melted colate and vanilla, beating well after add of each ingredient, Add broken nutmeats, Alternat addition of milk and flour mixture. Mix well. Drop from teaspoon on greased cookie sheet and bak at 350". When cool frost with your favorite frosting -MRS. ANGELINE MULDER, 932 Vergennes

ICE BOX COOKIES

1 c white sugar, 1 c brown sugar, 3 eggs, 1½ c melted shortening, ½ t salt, 1½ t soda, 4½ c KING'S PURE GOLD FLOUR, 1 t cinnamon, nutmeats Cream sugar and shortening. Add beaten eggs. Add dry ingredients which have been sifted together. Then add nutmeats, Divide and pack in 2 empty but-ter cartons and place in refrigerator over night. Slice bake in moderate oven. -- MRS. LEO BLOOM-ER, R. 1, Ada.

LEBKUEMAN XMAS COOKIES

4 c molasses or honey, 4 c sugar, 4 eggs beaten light, 1/2 lb. citron, 1/2 lb. peanuts, 1 lb. almonds, 9 T vinegar, 2 T ginger, 1 T cloves, 1 T annis seed, 1 T fennel seed, 1 t salt, 3 t climatnon, 3 T soda, 1 c warm water, 12 c PURE GOLD FLOUR, Dissolve soda in 1 c of water. Mix ingredients and beat thoroughly. To frost: beat 4 egg whites until light. Then add enough powdered sugar to make a thin icing. -- WILMA DAVENPORT, 416 North Street, Lowell.

FRUIT DROP COOKIES

c white sugar, 1 c brown sugar, 1 c shortening, eggs, 4 c PURE GOLD FLOUR, 1 t baking powder 1 t cinnamon, ½ t nutmeg, 1 c seedless raisins, 1% c hot water(boil raisins in water 15 min. and cool), I t soda, 1 t salt, 1 c nutmeats, 1 c dates (cut up) Sift dry ingredients into bowl, add eggs and raisin mixture. Then dates and nutmeats. Mix well, Drop by spoonsful on greased baking sheet. Bake in hot oven (400") for 15 min. Makes about 5 dos. cookies. MRS. VALDA CHATERDON, Lowell.

HERMIT BARS

1% c PURE GOLD FLOUR, 3 t baking powder, 1% t salt, 1% t cinaamon, % t cloves, % t nutmag, 1% c KING'S GRAHAM FLOUR, % c shortening, 1% c sugar, 2 eggs (unbesten), % c raisins, % c chopped nut moats, 2 T milk. (If desired decrease sugar to 2/3 o and add 1/4 c honey.) Sift flour once asure, add baking bowder, salt and spice ogether twice. Add whole 1% c Graham flour and mix well. Cream shortening, add sugar gradually ating until light, Add eggs and beat well. Shape dough on greased baking sheets into ficur strips (15x2x%). Bake in moderate oven until done. Cut into small bars. Do not stack up or store unti cold. - MRS. ELIZABETH BERGIN, R. 1, Lowell.

PINEAPPLE DROP COOKIES

1 c brown sugar, 1 c white sugar, 1 c shorte 2 eggs, 1 No. 2 can crushed pineapple, 4 c PURE GOLD FLOUR, 1 t soda, ½ t sait, 1 t vanilla, 1 c nut meats, Cream sugar and shortening, add 2 eggs and beat. Sift together spices, soda, salt, flour and add alternately with pineapple. Add flavoring and nutments. Drop by spoonsful on greased baking sheet and bake 15 minutes at 375°. Makes 6 doz. MRS. CLINTON CHRISTOFF, 624 Riverside Drive,

KING'S 100% WHOLE WHEAT GRAHAM FLOUR

ETHEL'S KRINKLE COOKIES

3/4 c shortening, 1 c sugar, 1 egg, 4 T molasses, 2 t soda, 2 c PURE GOLD FLOUR, 1 t cinnamon, 1 t cloves, 1 t ginger, 1/2 t salt. Mix well, let cool in refrigerator. Make into balls size of a walnut, Dip into granulated sugar. Place on baking sheet at least 2" apart with sugar side up. Bake at 400°. They will be all cracked and krinkley. Makes approx mately 3 doz. - ETHEL CARROLL, R. 1, Lowell.

MINCE MEAT COOKIES

1 c shortening, 1% c sugar, 3 eggs well beaten, (9 oz.) pkg. mince meat, 3¼ c PURE GOLD FLOUR, 1/4 t salt, 1 t soda. Cream shortening, add sugar gradually until fluffy. Add eggs, beat until smooth. treak mince meat into small pieces and add to shortening mixture. Sift flour, salt and soda. Add radually to the mince meat mixture. Blend well Form in small balls and place on greased baking sheet. Flatten each ball with a fork which has bee dipped in cold water. Bake in a moderately hot over (400°) for about 12 min. - MRS. CLARE BURTLE, R. 2, Saranac.

PEANUT BUTTER COOKIES

3/4 c butter, ¼ c lard, 1 c peanut butter, 2 eggs, c white sugar, 2 c PURE GOLD FLOUR, 2 level soda, 1 c brown sugar. Cream shortening and sugar Add eggs, peanut butter and dry ingredients Drop by teaspoonsful on slightly greased cookle sheet. -- MRS. THOMAS FORWARD, R. 1, Alto.

REFRIGERATOR DATE PINWHEELS

2% c chopped dates, 1 c granulated sugar, 1 c chopped nutmeats, 1 c shortening, 1% t baking soda 2 c brown sagar, 3 eggs well beaten, 4 c PURE GOLD FLOUR, ½ t salt. Combine the dates, granulated sugar and water and cook until thick. Add nutmeats, cool. Cream the shortening and add brown sugar while creaming. Add beaten eggs and beat well. Add remaining ingredients and mix well. Chill thoroughly. Divide mixture into two parts and roll each out into a rectangle about 1/4 in. thick. Spread each with some of the filling and roll up as for a jelly roll. Chill over night. Cut in slices about 1/4 in thick. Bake in moderate oven, Makes about 5 doz. -- MRS. V. L. WATTS, Alto.

RAISIN DROP COOKIES

3/4 c seedless raisins, 1/2 c water, 1/2 t baking soda, 1 c sugar, 1/2 c butter, 1/2 t vanilla, 2 small eggs 1 t baking powder, 2 c PURE GOLD FLOUR, 1/4 t innamon. 1/8 t nutmeg, 1/2 c chopped nutm Boil water and raisins briskly for 5 min. Cool and stir in soda, Cream shortening and sugar until fluffy. Add vanilla, beaten eggs and raisins with liquid. Sift flour, spices, salt, baking powder. Nuts added last. Drop in teaspoonaful on a greased sheet. Bake 12 to 15 min. in a 350° oven. - INA ALGER, Lowell, R. 1.

RICE KRISPIE COOKIES

1 c shortening, 1 c brown sugar, 1 c white sugar, egg, 1 t vanilla, 1 t soda, 3/4 t baking powder, pinch salt 2 c PURE GOLD FLOUR, 2 c rolled oats. 14 c nut meats, 2 c rice krispies. Combine ingredier in order given. Mixture is very thick. Drop and flatten spoonsful on baking sheet and bake until nicely browned in a 350° oven. This makes a crunchy cookie and has a delicious flavor. -- MRS. EUGENE CARR, 616 Washington St., Lowell.

SOUR CREAM COOKIES

2 c brown sugar, ½ c shortening, 2 cggs beaten, 1 c sour cream, 1 t salt, ½ t cinnamon, ½ t nutmeg, 3 c PURE GOLD FLOUR, 1 t baking powder, ½ t soda, % c chopped nuts, 1 c chopped raisins, 1 vanilla. Mix ingredients in order named. Drop b spoon on well greased cookie sheet, and bake at 425° about 10 min. (Yields approx. 4 doz. small cookies. - MRS. VICTOR CLEMENZ, 530 W. Main

GRANDMA'S SUGAR COOKIES

1½ c sugar, 1½ c lard, 2 eggs, 1 c sour milk, 2 t vanilla, ½ t sait, 4 c PURE GOLD FLOUR, 1 t soda, 14 t baking powder. Cream sugar and lard, add eggs, vanilla and salt. Sift flour, soda and baking pow and add to other mixture. Take a small amount of dough and roll very thin, Cut and bake in a hot oven. -- MRS. L. R. KRANZ, 604 N. Hudson, Lowell.

SUNSET COOKIES

1 c shortening, 3/4 c sugar, 1 egg, 1 t almond ex-tract, 2% c PURE GOLD FLOUR. Nuts may be added if desired. Cream the shortening and sugar together. Add the unbeaten gg and almond extrac and mix well. Blend in the flour. It will be necessary to work the last of the flour in on the bread. board. Form in a roll 1% in. in diameter roll in chopped nuts; wrap in wax paper and place in the refrigerator overnight. Cut in thin alloes, place on baking sheets and bake in moderately hot oven (400°) for 10 min. Refnove immediately from sheets. - ALBERTA HEFFRON, Belding.

SUGARED DOUGHNUTS

1 cake yeast, 1 c milk, 3% c PURE GOLD FLOUR, ³/₂ c sugar, 1 t salt, 1 egg, 2 T shortening. Dissolve yeast in lukewarm milk. Add ³/₂ c of flour and beat until smooth. Cover and let rise until double in bulk Combine shortening, sugar, salt and egg. Stir into the yeast sponge. Add remaining flour and beat well. Roll ½ inch thick. Out with doughnut cutter and let rise 45 min. Make glazing of 1 c of powdered sugar and thin with cold milk. Dip doughnuts while they are still warm.-MRS. FORREST RICHARDSON, R. 2, Alto.

CREAM PUFFS

% c butter, 1 cup water, 1 c PURE GOLD FLOUR, eggs, 1 t salt. Boil water and butter, remove from stove, Add flour and mix well. Add eggs one at a time and beat vigorously after each addition. Add salt. Put balier into greased mulfin tins and bake in 400° oven until done. Turn off oven and let cool. Fill with whipped cream or any desired custard. fakes 12 - MRS. T. R. WILLWERTH, 517 W. Elm

KING'S YELLOW CORN MEAL

MASHED POTATO FRIED CAKES

2 c sugar, 3 eggs, 2 c mashed potatoes, % c sour milk, % t soda, 3 T melted butter, 4 c PURE GOLD FLOUR, 4 t baking powder, ½ t nutmeg, 1 t salt. Beat eggs, beat in sugar and add butter, potatoes, sour milk and soda. - MRS. GEORGE WIELAND, R. 3, Lowell.

HUNGARIAN GOULASH

1 lb. cubed beef, 1/2 c KING'S PURE GOLD FLOUR, 3 T butter, 1 can of tomato sauce, 1 c water, 4 large potatoes. Roll meat in flour and saute in butter or margarine till browned on all sides. Add tomato sauce and water. Cover and simmer until almost tender. This takes about 1% hours. Add peeled potatoes and simmer about 30 min. Serves 4. -- MRS. LAWRENCE MORGAN, R. 1, Lowell.

FRIED PEACH PIES

2 c PURE GOLD FDOUR, 1 t salt, 1/3 c shortening 4½ T water, ½ c sugar, 2 T flour, ½ t nutmeg, ½ t salt, 4 c sliced peaches. For pastry, add salt to flour, cut in shortening with two knives until the consistency of peas, add water. Handle lightly and roll out very thin on slightly floured board. Cut with very large cookle cutter or cut in large squares and fold over to form a rectangle. FOR FILLING-Combine sugar, flour, nutmeg, salt and peaches and cook in sauce pan until the mixture thickens. Oool, place 1½ T of peach mixture in center of pastry round. Fold over to make semi-circle or rectangle. Moisten edges of pies with water and press together firmly with fork. Fry in deep fat until a golden brown. * Drain on absorbent paper. These are delicious, hot or cold. -- MRS. CHARLES P. SMITH, Murray Lake,

HOT WATER PIE CRUST

1 c boiling water, 1/2 lb. lard. Pour boiling wate over lard and make it creamy, 3 c PURE GOLD FLOUR, 1 t salt. Add flour to lard and mix together. Let cool in ice box for 2 hours. Roll on pastro sheet with very little flour. -- MRS. FRANCIS C. CAMPAU, Box 138, Ada,

NEVER FAIL PIE CRUST

% c lard, % c boiling water, 1% c KING'S PASTRY FLOUR, ½ t salt, ½ t baking powder. Pour boiling water over lard and beat until cool and creamy. Add Chill Roll out. Makes two i crusts. - MRS. GERALD E. ROLLINS, 911 N. Hudson, Lowell,

PEANUT BUTTER PIE CRUST

1% c sifted PURE GOLD FLOUR, 1 t salt, 1/3 c margerine, 1/3 c peanut butter, 3 T cold water. Mixture will be crumbly. Turn out on floured cloth. Press into mound, Roll with floured rolling pin Turn crumbs from edges on to center. Roll again. Place in pie plate, Bake, Cool, Fill with fayorite filling - MRS. JOHN SMITH, R. 2, Saranac.

READY MIX PIE CRUST

Take 4 c PURE GOLD FLOUR, add 1 heaping baking powder, 1 t salt. Sift thoroughly, cut in 3/4 c lard or substitute. When thoroughly blended add 3 c more shortening and cut it till there are lumps the size of a pea, Put this mixture in a dish and keep in cupboard. When you want to make a pie add the right amount of water. The mix comes in handy when you have unexpected company and will keep indefinitely. -- MRS. MARY POTTER, R 3,

CHERRY PUDDING

1 c sugar, 3 T butter, 1 c milk, 2 c PURE GOLD FLOUR (sifted), 2 t baking powder. Cream butter, add sugar gradually, beat thoroughly. Sift flour and baking powder together twice, add alternately wi milk to creamed mixture. Pour batter into pan 9' round and about 4" deep. Smooth over like cake batter, FUDDING SAUCE-1 gt, canned cherries, 2 c boiling water, 1 c sugar, 1 T butter. Dissolve sugar and butter in boiling water. Add to cherries, pour fruit over batter. Place in oven. The batter will seek its own level to the top of the pudding. When done the crust will be well browned. Serve pain of with whipped cream. -- MRS. CHARLES WRIGHT, 128 Vosper St., Saranac.

CRANBERRY PUDDING

2 c cranberries, 1 1/3 c PURE GOLD FLOUR, 1/3 c boiling water, 1/2 t salt, 2 t soda, 1/4 c molasses. Wash and drain berries. Sift flour and salt over berries and dredge well. Dissolve soda in water. Add molasses to this and add all to flour and berries. Do no cut up the berries. Serve with:PUDDING SAUCEc sugar, ½ c butter or substitute, ½ c cream, 1 t vanilla. Mix and cook sugar, cream and butter in a double boiler until thick, stirring until thickened. Add vanilla and serve hot on cranberry pudding .-MRS. GEORGE JOHNSON, R. 1, Lowell.

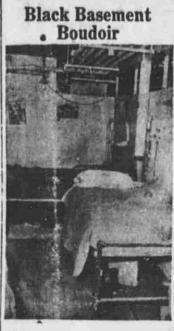
DAMSON PLUM PUDDING

% c shortening, 1 c sugar, 3 eggs beaten, 1 c plum pulp, 1 c PURE GOLD FLOUR (sifted), % t cinna-mon, 1 t baking soda, % t nutmeg, 3 t sour milk. Cream shortening and sugar until fluffy. Add eggs and plum pulp. Mix well. Sift dry ingredients together and add alternately with milk. Pour i greased shallow pan. Bake in 350° oven for 20 to 30 min. Out into squares and serve hot with: SAUCE-1 c plum juice, H c water, 2 t cornstarch, 1 c sugar, 1 T butter. Heat plum juice and water. Mix counstarch with sugar, pour a little hot liquid over it and stir. Pour back into hot juice and cook until thickened, stirting constantly, Add butter. Serves 6 to 8.-MRS. FRED FULLER, 906 E. Main St., Lowell.

DELICIOUS PEACH PUDDING

1 c sugar, ½ c butter or substitute, 1 beaten egg. 1% c mashed cooked peaches and juice, 2 c PURE GOLD FLOUR, 3 t baking powder, % t salt, % t vanilla. Cream the sugar and shortening tog add beaten egg and mix then add peach pulp. Add dry ingredients sifted together and mix until smooth. Add vanilla and pour into a shallow loaf pan which has been greased and floured. Bake in moderate over at 350° for 30 to 45 min. When slightly cooled cut in squares and serve either warm or cold with your favorite sauce. -- MRS. GLENN YETTER, R. 2,

> KING'S GOLDEN BROWN PANCAKE FLOUR



the basement, next to the institu- sweetbreads, creamed or with tion's kitchen. After inspecting the scrambled eggs. crowded wards, cubicle private rooms and narrow corridors of the

stel housing the sick". The 1949 and as old pulls out, new elastic legislature has been asked to ap- sips in. of a new 100-bed TB sanatorium, laundry tubs and before putting indicated necessary by surveys of garments into the wash, turn pockthe Michigan Department of ets inside out and brush well. The Health and Michigan Tuberculosis brush is handy for cleaning extra association.

and the second s

Baked Ham Rounds: % pound ing the material. smoked boneless shoulder, 3 T brown sugar, ¾ t dry mustard, ¼ c evaporated milk, ¾ c water. Cut slices of smoked shoulder into four serving size pieces. Pan broil until golden brown on both sides. Spread each billog with brown encount of the state of t each slice with brown sugar and plotures. This helps prevent the mustard. Arrange in baking pan, tack from cracking the plaster. Add evaporated milk and water. Bake in moderate oven for 1 hour | Best men oft are moulded out of until tender.

Cooking Helps

Cooking Helps Cooking Helps For the first time, in the light of the photographer's flashbulb, em-ployees at the copper County San-atorium, TB hospital serving this area, were able to see their base-ment boudoir. With one small win-dow for ventilation, the employeer rooms are chucked in a corner of the basement, next to the institu-swetbreads, creamed or with **Cooking Helps Ni-Resist, a nickel-containing** aloy, should be borne in mind for all applications where iron castings with improved corrosion-resistance, coupled with toughness and attength are required. **Ni-Resist, a nickel-containing** aloy, should be borne in mind for all applications where iron castings with improved corrosion-resistance, coupled with toughness and attength are required. The removal of one large fish not only satisfies the individual fisher-man lucky enough to catch it, but and texture. Use as you would sweetbreads, creamed or with

It Is Simple

ed that the building is a "disaster garment, pin the end of new to old ports.

SEVEN

opriate funds for construction Keep a stiff brush handy to soiled collars and cuffs, with the soap suds.

Ship the finger of an old glove Week's Best Recipe

Inspirational

faults.-Shakespeare.

The nation's critical winter weather in western states has rooms and narrow corridors of the wooden structure, officials declar-When putting in new elastic in a U. S. Fish and Wildlife Service re-

RCA-Victor Records SPECIAL SELLING OF LATE HIT RECORDS **REGULAR 79c** Until March 19 ONLY Here's a New List of Late Hit Numbers by Famous Artists

FREDDY MARTIN

You're the Cause of it All & I Love An Old Dedication & Traumerel - Je Vous Aime & The Fashioned Song — Once Upon A Moon & You Are Everything to Me — There's No Holding Me & Save Me a Dream — The Funny Thing Called Love & Rainbow's End — Moon-Faced, Starry-Eyed & What Good Would the Moon Be — I Can't Get Up the Nerve to Kiss You & Piano Portrait — Santa Catalina & Say So — Beside You & Your Wish is My Command — Serenade to Love & When Am I Gonna Command - Serenade to Love & When Am I Gonna Ciss You Good Morning-I Won't Be Home Anymore When You Call & Things Are No Different Now-Come To the Mardi Gras & Lolita Lopez-Love - Don't You Love Me Anymore & When I the Leaves So They Won't Come Down & I've Live It Have to Rain On Sunday,

Dangerous, Cherie & No Longer - Feathery Feelin' & Don't Bring Your Blues to Me. & Blue Hawalian Rose -- Jungle Rhumba & The New Look - On the Little Village Green & A Little Street Where Old Friends Meet-It Began In If I Were You & Caramba It's the Samba-The Soprano Boogie & I Wanna-Chinese Lullaby & New Moon & Shangri-La - My Destiny & Solitaire Come Back to Sorrento - I Wish I Knew the Name - In the Market Place of Old Monterey & Love Me & You Turned the Tables On Me- You Twisted Not - So Dear to My Heart & It's Whatcha Do My Heart Around Your Little Finger & We'd Be With Whatcha Got-Arizona Sundown & Marcella the Same-John John & In a Persian Market. -You Was & Once In Love with Amy-The Humphrey Bogart Rhumba & So Tired.

TOMMY DORSEY

The Night We Called It a Day & Another One , of Them Things - There is No Breeze & This Time - Trouble & Grouchy Gaucho - Cigars, Cigarettes, Gotta Get Me Somebody-to Love & That's My Home -At Sundown & To Me-Snootie Little Cutie & Tom Foolery - How Are Things in Glocca Morra & When I'm Not Near the Girl I Love - A Thousand and One Nights & My Love For You - Spring Isn't Everything & Bingo, Bango, Boffo-Time After Chi. Time & It's the Same Old Dream - But I Do Mind If Ya Don't & That's Life, I Guess-Kate & I'll Be There-The Old Piano Tuner & Just An Old Love of Mine-Trombonology & Deep Valley-L-L-L-A & The Old Chaperon.

Let's Pick Up Where We Left Off & Like Leaf in the Wind-Sentimental Rapsody & You Can't Make Money Dreamin'-Starlight Ren & My Gal Is Mine Once More - The Miracle of the Bells & Evelyn - Mississippi Mud & On the Painted Desert -- Judaline & Baby, Baby All the Time --Let Me Call You Sweetheart & Walk It Off-Until & After Hour Stuff - You Can Never Shake Love & You Know What the Trouble Is Baby - How Many Tears Must Fall & Down By the Station -- While the Angelus Was Ringing & So In Love - Someone Like You & Where Is the One?

PHIL HARRIS

Pappa, Don't Preach to Me & Necessity-If ou're Ever Down In Texas, Look 'Me Up & Pray for the Lights to Go Out - I'm So Right Tonight & Geo. Washington, A. Lincoln, Ulysses S., R. E. Lee-Fun and Fancy Free & Say It With a Slap-Time Religion & One More Time - Deck of Cards Somebody Else Not Me.

BETTY HUTTON Walking Away With My Heart & What

You Put In That Kiss. ERSKINE HAWKINS

Don't Say You're Sorry Again & I've Got Right to Cry.

DUKE ELLINGTON I'm Just a Lucky So-and-So & The Wonder WAYNE KING

ashioned Song-Once Upon A Moon & You Are Church in the Valley-Love Will Keep Us Young &

ELTON BRITT

Blue Eyes Crying In the Rain & I'd Trade All The Lady From 29 Palms & Cumana - Last Night of My Tomorrows - Candlelight and Roses & I In a Dream & Something For Nothing-When the Wish You the Best of Everything-Castle in the White Roses Bloom in Red River Valley & All My Apple Tree & After We Say Goodbye -- I'm Tying Write My Song-Beginner's Boogie & Why Does A Lifetime for You-Roses Have Thorns, & Peace of Mind-Will the Angels Let Me Play & I Neve Sierra Madre & Don't Call It Love-The Knew What It Meant To Be Lonesome-My Dickey-Bird Song & If Winter Comes - You'te Too Mother's Picture & Anyone - Roses of Yesterday

HERBIE FIELDS

Misirlou & Baby Made a Change In Me-

ZEKE MANNERS

You'll Get Used to It & I'm A-Goin', Sue I'm A-Goin'-Met a Texan & You Are So Different-The Old Piano Polka & The Strangest Family-Easy Payment Blues & I'm a Tired Cowboy - Twin Souvenirs & Blow the Whistle.

ROBERT MERRILL

Whiffenpoof Song & The Sweetheart of Sigma

LEONARD WARREN

The Drunken Sailor & Blow the Man Down.

THE ARISTO-KATS The Spider and the Fly & Like I Need a Hole. in the Head.

HARMONEER QUARTET

. Where Could I Go & Crown Him King.

GOLDEN BELL QUINTET Low Down Charlot & Who's That Hammerin'

LONNIE JOHNSON My Love Is Down & Somebody's Got to Go.

LOUIS ARMSTRONG

Mahogany Hall Stomp & Where the Blues Were Born in New Orleans.

RUSS CASS

Saturday Night in Central Park & I Fell in Love With You-Time and Again & Cryinng for Joy-Rhode Island Is Famous for You & Inside U. S. A.-The Night Is Young and You're So Beautiful & You Started Something - Tonight You Belong to Me & Look for the Silver Lining - A String of Pearls & Tuxedo Junction - Twelfih Street Rag & Suey -Foolie-Oolie & Every Little Movement -You'll See & Hold Me Closer (Spanish)

POLKAS

Helena Polka & Hi Toots Polka - Juke Box Polka & Carousel Waltz-Hot Clarinet Polka & f Jolly Coppersmith Polka - Barbara & Helen-Fire Polka & Polka NaFerze.



ANNUAL FI	NANCIAL STATEM	and the second s	INERAL FUND	Receipts and Dist
E marina Mil	of the	Delinquent Taxes	Disbursements Receip	Panalitan Channed to
Villageof	Lowell, Michig	Fines Received. 1948 Taxes Received, General	573. 1	00 Total Receipts
	r Ended January 31, 194	Fees from Fire Equipment Se	ervice 150.	62 Maint. Miscellaneous 1 Maint. Destribution M
	ent of the Village of Lowell, Michigan,	Sales Tax	11,838.	60 Maint, of Hydrants 96 Maint, of Buildings a 04 Maint, of Waterwork
mitted by the Clerk, at t	he close of business, January 31, 1949.	Total Receipts		Maint, of New Reser 7 Total Inventory January 31
Council held Monday, Ma	l published at the regular meeting of th arch 7, 1949.	Cierk Fire Chief Firemen	1,787.50 195.00 1.608.00	Superintendence
APPROVED BY THE FINANCE HERBERT ELZINGA, WILLIAM CHRISTIANSEN,		e President, Garbara Collection	462.06	Operating Labor Operating Supplies an Miscellaneous Dist. Su Insurance
LAWRENCE W. RUTHERFOR	TAL BALANCE SHEET, JANUARY 31, 1949	Ltg. Expense, Fire Dept., Bd. Election Expense	Room 413.81 126.27 1.663.79	Interest Electric Pumping Pov Lubricants
CURRENT ASSETS:	ASSETS L & P. Water Works Village	Nightwatchman Special Police Misc. Supplies and Expense Printing	1,755.00	Total Profit Before Depreci
Cash on Hand Cash in Bank. General Fund	\$ 25.00 	\$ 25.00 Street Lighting 5.463.28 Electric Current for Gateway 8.13 Office Expense	\$0.11	Depreciation Provision Net Profit
Road Fund Lee Memorial Income	5,429.61	1 5,429.61 Auditing 13,773.33 Recreation Park 5 11.781.85 Softball, Parnell Supper, Easte	425.00 300.00 ar Cross	Receipts and Disbu
Accounts Receivable	2,225.28 200.80 5,138.78 738.53 239.98	2,426.08 6,117.29 Treasurer's Salary Treasurer's Office Expense	450.00	Rentals
Total Current Assets INVESTMENTS: Bonds, United States Gov't Les Endowment-Ind. Stock	\$ 33,000.00	8 33.000.00 Rent of Garbage Disposal Lot Bonds, Treasurer, Clerk & Sh Library	t 55.00 eriff 108.54 500.00	Lights Fuel Repairs Supplies
Total Investments OTHER ASSETS: Taxes Receivable	\$ 94,762.40	\$ 94,762.40 \$ 215.80 Maintenance Municipal Garag American Legion Building Showboat 4-H Club Fair and Cub Scouts	36 5.00 729.33 565.60 6 549.18	Jail Insurance Miscellaneous
Less: Res. for Depreciation	\$907,455,73 398,367.64 \$223,398.54 \$214,784.38 70,635.92	\$1,345,638.65 555,208.49 Total Disbursements before D	ations 1,724.27	Total Disbursements be Depreciation Provision
DEFERRED CHARGES:	\$509,088.09 \$137,193.61 \$144,148.46 \$1,344.94 \$ 21.90 \$ 270.85	S 1 637 69 Total Disbursements	\$ 33,552.6	- AACess Dispursements.
	\$517,830.22 \$151,928.17 \$274,637.59	\$944,395.98 Excess Receipts	a rd	6 PUBLIC NOT
CURRENT LIABILITIES; Employees' Inc. Tax Withheld	L&P. Water Works Village 433.00	Total \$ 483.00 Receipts and Disbursemen	REET FUND	Lawrence E. Wells, 2003 Division Ave. S. Gr
Michigan Sales Tax. Accounts Payable. Rev. Certificates Maturing Within	one year 10,000.00 \$ 1,053.75	10,000.00 Calcium Chloride Sold	20.00	State of Michigan-The Circ the County of Reat-In O At a session of said Cour
Total Current Liabilities LONG TERM LIABILITIES: 2%% Rev. Certificates, Light and	Power Plant\$220,000.00	\$ 11,718.84 \$ 11,718.84 Blacktop and Sewer Permits. Rec. from State for Care of M Interest on Road Bonds	6-21156.00 11490.70	ary A. D. 1949. Present, Hon. William B. 1
1%% Gen. Obligation Bonds, Mat. on Oct. 1, 1949 to Oct. 1, 1972 Total Long Tarm Liabilities	\$2,000.00 Annually \$48,000.00 \$220,000.00 \$48,000.00	\$ 48,000.00 Total Receipts \$268,000.00 Inventory January 31, 1948	\$ 9,825.00	- Charles White,
OTHER LIABILITIES: Consumers' Service Deposits	\$ 3,045.60	\$ 3,045.60 Supplies Purchased	1,064.48	In this cause, it appearing vit on file, that the defendant White, is not resident of in
RESERVES: Delinquent Taxes Rec SURPLUS:	\$233,710.69 \$ 48,000.00 \$ 1,053.75 eivable \$ 215.80 \$284,119.53 \$103,928.17 \$211,605.64	\$ 215.80 Supplies Used	\$ 1,061.48	that it cannot be ascertai State or Country the defen on motion of Lawrence E. W.
Lee Endowment Fund	ND SURPLUS	61,762.40 Painting Street	231.54	of said non-resident defenda herein within three months i of this order, and in case o ance that she cause her answ
	ANALYSIS OF SURPLUS	Repairs	27.75	of completint to be filed, thereof to be served on it Attorney within fifteen days on her of a copy of said b of this order; and in default
Balance, January 31, 1948 ADD: Highway Payable Charged Off Band Fund-Excess Receipts	\$281,442.98 \$102,493.45 \$213,358.01 2,637.51	\$597,294.44 Truck Expense, Repairs and Maint. Miscellaneous Expense 2,637.51 Sanding	Mainténance 1,039 20 349,63 8,00	Bill will e taken as confo non-resident defendant. And ordered, that the Plaintiff c of this order to be published
General Fund—Excess Receipts Water Works—Net Income Light and Power—Net Income	4,346.26	4.346.26 Sidewalk Rebates. 510.32 Snow Removal and Ice Contro 11 642 32 Sewer Repairs.	112.73 1.107.12	Ledger, a newspaper printed, circulating in said County, a publication be commenced with from the date of this order a publication be continued the
DEDUCT: Street Fund-Excess Disbursement	\$293,085.31 \$103,003.77 \$220,929.65	\$617,018.73 Brush Removal. Miscellancous Expense. Patching	605.36 109.76 1.937.70	each week for six weeks in that he cause a copy of this personally served on said defendant at least twanty da
City Hall-Excess Disbursements	\$ 12,011.37 4,724.02 \$ 17,365.39	4,724.02 Street Work Roadside Development		time above prescribed for he WILLIA Examined, countersigned and entered by me.
TotalAdjustments	\$293.085.31 \$103.003.77 \$203.564.26	Total Dishursements	A STREET AND AND A STREET AND A	R. S. KILPATRICK, Deputy Clerk.
Balance, January 31, 1949	I hereby certify that I have made an audit of th	\$599,653.34 LIGHT AT	ND POWER FUND	January 20, 1949 Lewis J. Donovan, County R. S. RILPATRICK, Deputy Lawrence E. Wells Attorney for Plaintiff
vay profits. First, it saves labor 3.	ecords of the Village of Lowell, Michigan, for the year en 1, 1949, and in my opinion, the above Balance Shee rom said audit, fairly presents, in accordance with acc iples of accounting, the financial position of the Village	et, prepared Receipts and Disbursement	ts for Year Ended January 31, 1949	One state is consider tion to make "reckless s
ften means that higher prices can the secured for the ages	lichigan, as of January 31, 1949. I further certify, that in the attached statements fairly presents the divisional op the year ended on that date.	n my opinion, perations for Penalties Charged to Consumers	\$131,071.57 694.47	hotel rooms a misde cases where such o causes fires that endang
The first Naval Air Reserve was ormed in 1923.	ADRIAN P. KU Certified Public	Accountant. Merchandise Sales	3,009.01 494.33 28.50	
	TAXES RECEIVABLE JANUARY 31, 1949 elinquent Tax for year 1946	Miscellaneous Operating Reve Water Electric Power	852.69 2,103.00	RICHMO
A CANVenient	elinquent Tax for year 1947 elinquent Tax for year 1948 otal Delinquent Taxes	111.60 Inventory January 31, 1948	\$ 6,771.81 370.24	REAL ESTA
WAY ICLAND	ROAD FUND	Lamps Purchased Free Service and Motor Rep Fuel Oil Purchased Fixtures	airs1,571.06	Farms—Business— Phone 144
New Schedule Effective	Balance in Bank January 31, 1948 Received from State Received from Interest on Bonds	6.839.98	\$ 50,087.87	Theren Richmond, p
January 11, 1948	otal Funds Available	\$ 14,770.23 2,444.87 Superintendence and Labor D	\$ 44,948.89 5,319.36	Frank Freeman, ph
2:55 p. m. 8:55 p. m. 8:55 p. m.	alance in Bank, January 31, 1949		xp 6,525.21 xp 51.39 17.39	Bill Witten
To Ionis, Lansing, Jackson,	EDEIPTS: Balance in Bank January 31, 1948	\$ 17,082.40 2 349.45 Maint. Hyrdo-Electric Equipment Maint. Power Plant Equipment	ways12.00 nent1322.24 t101.82	Agent For STATE FARM M
8:00 a. m. 2:30 p. m. 12:01 a. m. 6:30 p. m. *10:20 p. m.	Transfer from General Fund	7,500.00 250.00 Gas Generator Superintendence Gas Generator Misc. Sup. Exp Lubricants	and Labor 7,469.37 8.50 1,949.35	INSURANCE
* Goes as far as Lansing only and operates on Sundays only	Total Funds Available BBURSEMENTS: Transferred to General Fund	15,400.00 Maint. of Engine	6,811,39 t 1,108.42 4,218.87	20% Discount on A bile Insurance to 1
To St. Johns, Flint via Ionia 8:35 a. m. 8:45 p. m. 11:05 a. m. 7:20 p. m.	Baiance in Bank January 31, 1949		2,764.27 ors	Phone 227,
Eastern Standard Time	ECELPTS: Balance in Bank January 31, 1948	Alant. Street Lighting Equipm 2,854,851 Miscellaneous Expense	nent	CLAP
For Connections to Points	Total Funds Available	5,429.61 Office Expense	359.72 	CLAR Plumbing and Her
	Balance in Bank January 31, 1949 BAND FUND	Truck Expense Gas and Oll. Truck Expense Repairs and Ma	2,361,90 1,011.05 aint535.83	Sheet Metal We
A STORE STORE	Receipts and Disbursements for Year Ended January	Receipta Total	\$102,601.99	Call 78
AT A REAL PROPERTY AND A R		\$ 783.15 Profit Before Depreciation	\$ 40,469,98	Wall III



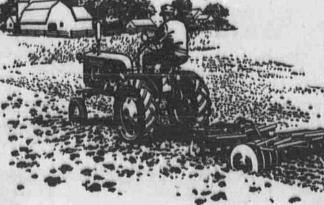
Tyler near Portland last Wednes-day where a Pomona Grange offi-Leece and L. E. Lott called on John Lott at

nd Mrs. Bertha Hopper Biodgett hospital Friday afternoon. Inday with Mr. and Mrs. Rev. and Mrs. Edmund Lux called family in on John in the evening.

te home of Mr. and Mrs. Veryl

Mr. and Mrs. Wesley Keim and notified that there can

NEW SPRING DRESSES by Georgiana Are lively, lovely lower-fresh ine fabrics, and Georgiana's inspired day-in, day-ou alway and for all budgers, at just \$7.98 - \$16.95 Panje WEEKEN



YOU ARE INVITED TO "Cub" Night at Wittenbach's

· .

Monday night, March 14th, is Farmall "Cub" night at Wittenbach Sales & Service. No farm is too large, no farm is too small for the Farmall "Cub." Come and see for yourself.

Cub tractors and tools will be displayed for your inspection. There will be movies of the cub. In addition "Super A" and "C" tractors will be on display

If you own a cub - come.

If you want to see what it is good for - come. If you enjoy seeing farm equipment — come and bring your wife for an enjoyable show of the Farmall "Cub."

Wittenbach Sales & Service Phone 227 W. Main S

ADA NEWS Mrs. Hattie R. Fitch

Library Notes

Mrs. Grace Whaley has

alewood, when she selected new Friday evening with 31 present. Aftoks for the first book exchange. er the bountiful supper, Rev. and sit Your Library. Mrs. Glotfelty held a Bible quiz and Your Library.

Ada Locals

since the first robin or may be Friday evening.

Mr. and Mrs. Kenneth Anderson spent Sunday in Lowell as guests of Mr. and Mrs. John Potter. Mr. and Mrs. Henry Fase and Darrell and Bruce motored to Duton on Sunday to spend the day with Mr. and Mrs. Edward Mc-

Mrs. Fannetta Fase spent this past week with her daughter, Mrs. Ienry Fase, Jr., returning home Saturday.

Mrs. Olive Ritter remains about he same, although she is able to be up and about for brief times every day. On Sunday she was very happy to have her step-son, Elmer Ritter of Delton spend the oon visiting with her. Bob Westra, son of Mrs. Harry Westra, is reported to be getting along nicely after undergoing an dectomy at Butterworth hosital, Grand Rapids on Saturday. Bernard Zoodsma, son of Mr. and Mrs. John Zoodsma underwent a serious eye operation in a De-troit hospital this past week. The operation was made necessary after an industrial accident which occurred in the factory where he is employed in Grand Rapids. Mark Brouwer, a member of the

staff on the Lansing State Journal and Mrs. Brouwer were Monday dinner guests of his parents, Rev. and Mrs. J. G. Brouwer. The Fire Truck and Auxiliary

truck at Ada were called out on Friday for a fire caused by an il stove in the Honey Creek Dog fennels, owned by Louis Wegesen, with a small amout of and the truck was out again on Sunday for a fire caused by a brooder stove at the Bentley Farm on Quiggle Ave. Those fires caused little damage but the trucks were able to save thousands of dollars in property values.

Congratulations are being extended to Mr. and Mrs. Lewis Tichelaar on the birth of a 7-lb. 5-oz. daughter, at St. Mary's hospital, Grand Rapids on Monday, Feb. 28. The baby girl has been given the name, Janice Ann Tiche-

Miss Barbara Wilson of Grand spent the week-end in da with her aunt, Miss Mildred Averill, and on Sunday her parnts, Mr. and Mrs. Arthur Wilson Tommie came out for Sunday dinner and she returned home with

Mr. and Mrs. Arthur Wilson and Tommie of Grand Rapids were Monday evening visitors of Mr. and Mrs. Webb Ward. Mrs. Webb Ward spent from Friday until Sunday evening with her daughter, Mrs. Hubert DeVries and family in Vergennes. Mr. and Mrs. Orvies Kellogg and Mr. and Mrs. John Krum of Mc-Cords went to Caledonia on Monlay evening to visit the Caledonia home and extend sympathy to the relatives of Charles dwin Bigler, who passed away n Saturday evening. Elgin Miller and Mrs. Andrew Miller called on Mr. and Mrs. John

Boorsma in Grand Rapids, on Saturday evening and on Sunday evenig they went to Grand Raipds to visit Mrs. Esther Harris. Mrs. Leo Jasperse entertaine with a dinner on Sunday and her guests were Mr. and Mrs. Adrian Vereeke and Mr. and Mrs. Jerry

Jasperse and Sarah Beth of Low-ell, the dinner marking Mrs. Ver-eeke's birthday anniversary. Five hundred dollars net was cleared by the Ada Athletic Association, at the pancake supper given at the Lena Lou restaurant at Ada last Tuesday evening, was reported by Jack Boyer chairman. association plans to raise a \$5,000 fund to purchase flood lights for the athletic field in South Ada. Many attended the dinner from the various surrounding communi-

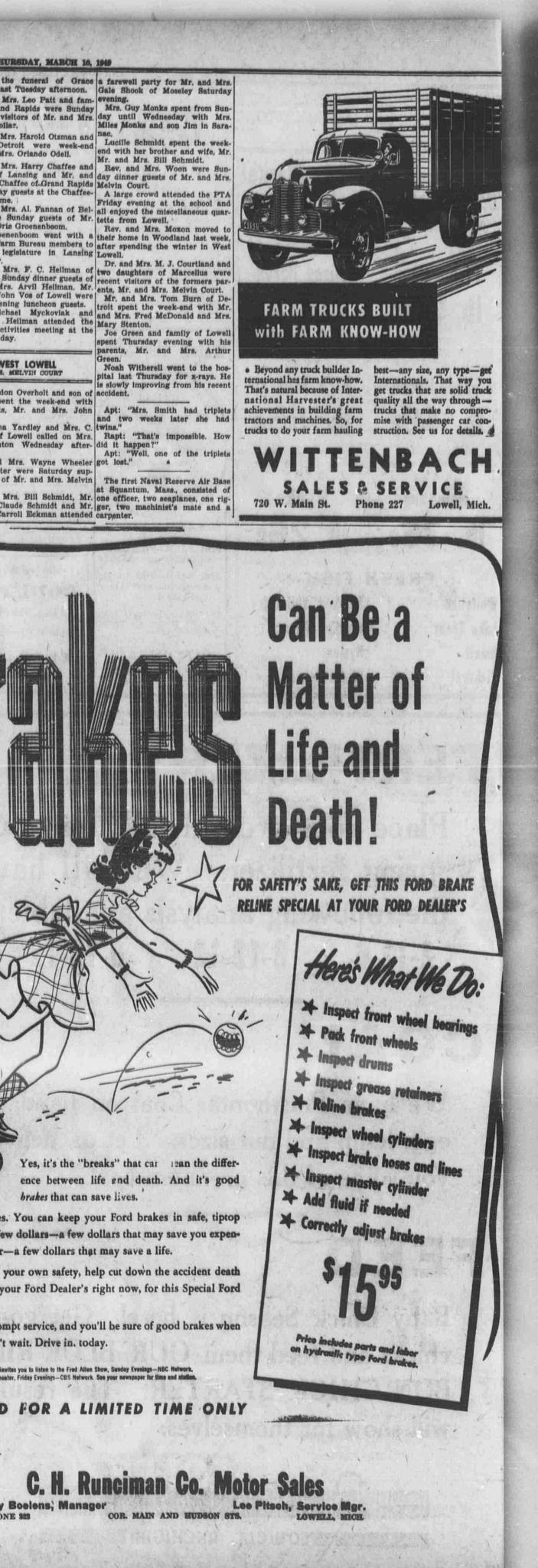
Mrs. Smythe-Smythe gave her usband a neat little kiss on the back of his bald head. Shocked out f his newspaper, he said irritably: "That's the second time you've kissed me, dear, in four months." "Well", crooned Mrs. Smythemythe, "you want me to show a ittle interest in our marriage, don't ou, dear?

A want ad will bring results. Try

is slowly improving from his re

at Squantum, Mass., consisted of





SNOW COMMUNITY MRS. S. P. REYNOLDS

Mrs. Vera Antonides, Mrs. Bea- Mrs. Fred Pattison. trice Hesche and Mrs. Evelyn Mr. and Mrs. John Kool and Mr. Baker attended a meeting of the and Mrs. Howard Chrest and Mar-Farm Bureau Women in Grand jorie had Sunday dinner at the

Friday afternoon when Clifford on cleaning agents and equipment. grove, White House Diary by afternoon. pleted an eight weeks course in Richards-Baker home were Mr. and any other new adult and juve-agriculture. They also attended a Mrs. Jack DeVogel and Mr. and Mr. and Infection books are now avail-banquet given in honor of the Mrs. William Grondman of Grand attended attended attended at the Mrs. William Grondman of Grand attended att banquet given in honor of the Mrs. William Grondman of Grand short course students. The boys are now at home and looking for-were Mr. and Mrs. Jake Bush and 2511. The Red Cross drive is proceed-ing nicely in Bowne. Mesdames E. Smith, Florence Richardson, N. Timpson and A. Haggei are convas. M. and Mrs. Earl Eberts at Fourt ward to putting their newly gained daughter, Mary Jane of Fruitport

day, A business session was held on the campus. Doris is enrolled lowed in the forenoon, Potluck dinner as a Freshman in the Home Eco-

Alto Locala Mrs. Hulda Fienis of Lowell was a Friday luncheon guest of Mrs. Elmer Dintaman and called on

inday evening of their cousins, called on Mr. and Mrs. Earl Sin- will be sponsored by Alto Grange of Frank's 73 birthday were Mr. Grand Rapids, Mrs. Ira Johnson at Blodgett hospital. Mr. and Mrs. Robert Albers and clair in Alto, Thursday afternoon. Thursday evening, spent Saturday night with Mrs. About fifty people attended the their hall eley's mother, Mrs. Mildred Snow school P. T. A. and enjoyed

ved at noon and in the nomics course at Graceland Col lege, Lamoni, Iowa,

TALK ABOUT

"GET AWAY"

ement exercises at M. S. C. sented a very interesting lesson thing's Got to Give by Marion Har. his sister, Arlie Draper Tuesday Ledge called at the Peter F. Kline Perry Damouth, Mrs. Nye

Alto Grange Meeting

oted down. The rest of the eve- caught another pike about the Sue, called on Mrs. Lawrence with Mr. and Mrs. Frank Mac-evening. ning was spent playing cards with same size. Mrs. Lawrence Headworth and Walter Bowman winning first prizes. Refreshments were served and all had a very pleasant eve-

Cub Scout News

individual handieraft.

W. S. C. S. Meeting

Bolitho for devotionals, Re-

Weiland, vice presiden

and treasurer Ethelyn

in our aid. Meeting ad-

Alto Baptist Church News

tered for religious freedom

-Dick Wester, Reporter

His Daughters

.CARD OF THANKS

Mrs. Elmer Dintaman

COLBY

CHARLES I. COLBY

Clarksville Phone 381 Residence Alte Phone 3421

Residence 315

In Memorian

today

Alto School Notes

These are new short loan books om the Kent County collection: These are new short loan books om the Kent County collection: Will be in Alto Saturday morning, Mr. and Mrs. John Linton were tertained with a Sundar de contraction of the second second

afternoon. Mr. Mrs. Walter Reuhs of Scheidt expects to come to Alto Sunday afternoon Mr. and

Smith, Florence Richardson, N. family spent the week-end with Mr. and Mrs. Harold Brewer and Timpson and A. Haggai are canvas- M and Mrs. Earl Eberts at Fowl-

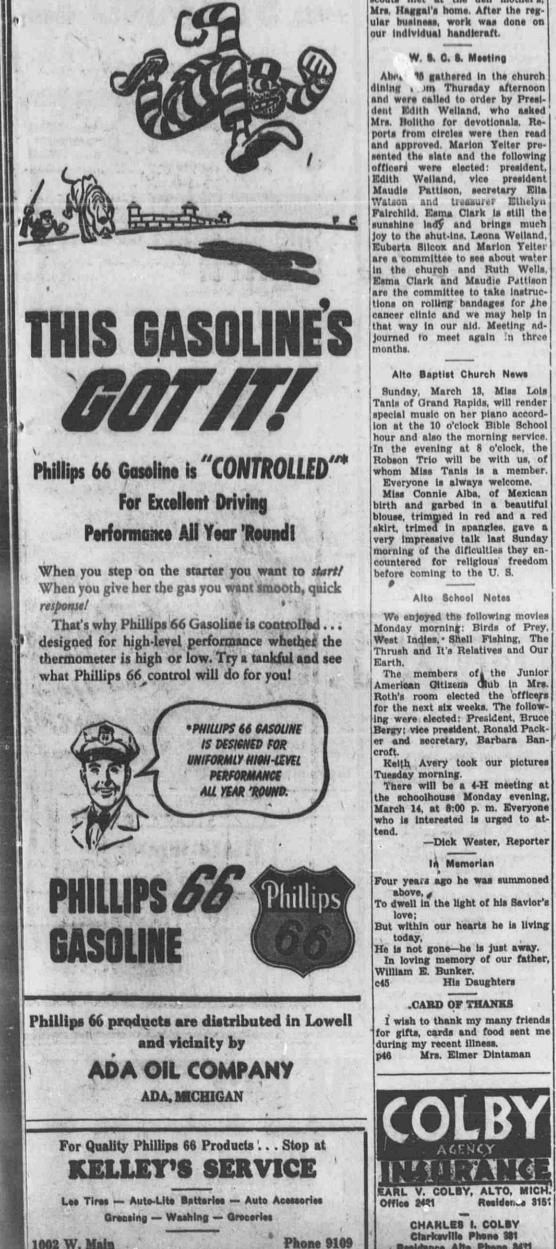
March 17. at and Mrs. Harrison Hughson and of Campau Lake and Mr. and Mrs. Mr. and Mrs. Dale Curtiss





NOW ON DISPLAY at Chrysler dealers all' across Americal'The finest and the most beautiful Chrysler of all time! The superb new Silver Anniversary Chrysler! The greatest value in our history!

Completely new in its well-bred beauty! Advanced in its inspired engineering! Designed with common sense and imagination! With more than 50 of the advances you've come to count on first from Chrysler! Come see the amazing new protection for drivers and passengers pioneered by Chrysler! The easiest,



ALTO NEWS

Mrs. Fred Pattison

THE LOWELL LEDGER, LOWELL, MICHIGAN, THURSDAY, MARCH 10, 194

Alto Locals

nia Haskins and Joe Coon at Cam- of Grand Rapids spent Gather up your old clothes and ner guests of Mr. and Mrs. Arthur Loveland.

Richardson Saturday afternoon, Naughton,

Alto Locats Mrs. Emma Moffit and Mrs. Mr. and Mrs. Richard Dempsey Fred Pattison called on Mrs. Myr- and mother, Mrs. Gladys Yeiter,

Farm Bureau Women in Grand
Rapida, Friday afternoon.Iorie had Sunday dinner at the
Hagga's
Mr. Elimer Dintaman spent Fri-
day party Sunday given in honor
day party Sunday given in honor
of their mother and grandmother,
Wry III. He is much better at this
in Grand Rapida. Mrs. Dennis was
accompanied by Mrs. Gretta Pro-
the Kline home Sunday afternoon.from the Kent County collection:
Transfer Point by Katherine Forb,
Crusade in Europe by Dwight D.
Barry Vlanor, Doily Madison (her
life and times) by Katherine An-
hony. Big Jim Turner by James
gevens old. Tweny-siz of her
the Kline home Sunday afternoon.Mr. and Mrs. Harrison Hughson
atterion Mrs. Gretta Pro-
son, High Tower by Thomas B.
no, High Tower by Thomas B.
son, High Tower by Thomas B.
mencement exercises at M. S. C.
sented a very interesting lessonform the Kent County collection:
Transfer Point by Katherine An-
tors all of frides on Dr. H. D. Smithys party
barry Vlanor, Doily Madison (her
tife and times) by Katherine An-
tors all of frand Rapida: Mrs. Dennis was
accompanied by Mrs. Gretta Pro-
the Kline home Sunday afternoon.Mr. and Mrs. Harrison Hughson
atterson Mrs. Kerlil Champion
cost all of Grand Rapids
and Mrs. Seymour Daistra and Mrs. Seymour Daistr

knowledge to practical use. Mr. and Mrs. Louie Seeley and children were dinner guests Sat-Mr. and Mrs. Sherman Reynolds Mr. Another enjoyable all games party Mr. Another en sing Alto. Sunday afternoon callers of Mr. Carl Freyermuth of Lowell, Mr. sister, Mrs. Howard Lite and he

p45 Mr. and Mrs. Don Krueger and Charles Colby attended funeral Boyne City, Mrs. Fred McDonald children. Mrs. Kline and Mrs. services for Oscar Merriman, aged of Lowell, the Misses Barbara Krueger each presented him with a 69, at Deckerville Sunday after-Bancroft, Donna Wingeier, Helen

Cream Puffs Special! 3 for 25c THIS WEEK ONLY Butter Wafers $\frac{1}{2}$ lb. 30c TO YOU-Hot Cross Buns Wednesday, Friday, Saturday Joe Novitsky James Jelus Closed Thursday Afternoon Open Saturday Evenings till 9 Seeley's mother, Mrs. Mildred Gladstone. Raymond Hesche Jr. attended a luncheon Monday noon given by the Kiwanis Club at the Pantlind Hotal. the Extension Class meeting, Tues the Extension Class meeting, Tues Alto Locals Sunday guests of Mr. and M

Wellington Stephens in St. Johns Surpreme court again has held



lowed by lecturers hour. Austin Bowman, Roland Depew and Harry Yeiter told about attending a meet-Urr of the legislature in Lansing. Wm. Geldersma, Orio Hostettler Murray Lake Saturday and the Mrs. Jeanette Bowman and Mrs. Jay Schenck, son to 24 guests. Mrs. Matt Matternick King in Lyons Sunday afternoon. Mrs. Jeanette Bowman and ing of the legislature in Lansing former caught a 38 inch, 14% lb. daughter, Mrs. Myron Sherrington Robert, wife and son, of Grapd won the door prize. Refreshments Dick and William Fairchild and pike. About three weeks ago he and her little daughter, Sandra Rapids spent Sunday afternoon were served and it was a pleasant wives also called on Mr. and Mrs. Mr. and Mrs. V. L. Watts were and later called at the King home. Chrysler's Great

> **PRESTOMATIC FLUID DRIVE*** TRANSMISSION The Beautiful Chrysler Anniversary

sweetest car to handle ever built by Chrysler! The most comfortable car in Chrysler history! And the most powerful, with still more horsepower from the leader in high compression, the great high com-pression Chrysler Spitfire Engine.

Come see the most exciting car to drive Chrysler ever created! Tailored to taste! With that revelation in driving—Prestomatic Fluid Drive Transmission... with softer, safer, smoother Safety-Level-Ride . . . with amazing Safety-Rim wheels that make it almost impossible to throw a tire . . . another Chrysler first

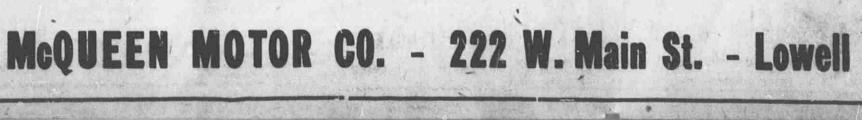
for your protection. A more spacious, more restful car with plenty of headroom, shoulder room and leg-room . . . designed with common sense from its wider chair-height seats, wider doors and broader windows to its new radiator and grille and its flashing new pick-up and go.

Now-come see it today-the car you'll want to live with for years and years to comc! The greatest car value we've ever offered! AGAIN YOU GET THE GOOD THINGS FIRST

FROM CHRYSLER



We Aim to Take Care of Our Own-With Chrysler-Plymouth Service That Matches Chrysler-Plymouth Engineering



WELVE

Occasiona. Kiel's Greenhouses AND GIFT SHOP Block North of City Hall WE DELIVER

CARD OF THANKS

concerned about the possibility of I wish to thank my relatives, the state highway department tak-I wish to thank my relatives, the state highway department tak-neighbors, friends, South Lowell ing over control of state highway been petitioned by the Michigan Hotpoints Circle, White Circle of Alto and the maintenance if Charles M. Ziegler, Community Club for the cards, present highway commissioner at flowers and gifts I received while in the hospital and at home. c45 Marie Sterzick. Incortage of Detroit, Democratic nominee. the hospital and at home. c45

kill undesirable bills.

legislature are expected until the April ballots are counted.

and other industrial centers.

County highway departments are

are relying heavily on another CIO If the state gas tax were raised to 2198. demonstration in Wayne county 5 cents, the tax would be 33 per

cent on the bill paid.

Repeal of the law legalizing pari-

recently adopted a bill forbidding American Legion 27

horse racing at the state fair- King Milling No. 1...24 grounds, Detroit, starting January King Milling No. 2...20





Pts 20 18 of these are before committees for Good Roads Federation. These in-17 study, revision or pigeon-holing. clude a 1.3 cent gasoline tax in-Considerable work is done by legis-lators in committee, and often their hauling of state and local highway Alto 16 Pabst Blue Ribbon, ... 19 15 best contributions are decisions to administration, and a change in the 843. Abraham's 840. High team, single gameformula for highway taxes among

High team, three games-Bill's lynn and Roselynn Collins, 2343, Abraham's 2343. No major developments in the local governmental units.

Mainstreet League

Thursday-7:00 p. m.

Standings

.32

23

19

21

No major developments in the local governments in the local governmental difference of the go

SOCIAL EVENTS

Social Brevities

The Bridge Experts' Club met on Tuesday evening at the home Mrs. C. El Martin.

Mr. and Mrs. Theron Richmond,

Mr. and Mrs. Bruce McQueen and Mr. and Mrs. Paul Kellogg were entertained Thursday evening by Mr. and Mrs. W. A. Roth at a dinner

Mrs. Robert McCormick of Ada

L party in honor of Mrs. Paul Kel-

18 gave a stork shower for her sister-19 in-law, Mrs. Rex Collins, on Friday

2) evening. Guests from Lowell were 21 Mrs. Ruth Gaunt, Mrs. Wm. Collins,

Koewers, Mrs. Bert Hansen, Mary-

-Bill's Mrs. Don White, Mrs. Henry

logg's birthday.

18

Vergennes Cooperative Club has asked his constituents the fol-The Vergennes Cooperative club lowing questions. Rogers is from met with Mrs. Annabelle Witten-Florida, but it strikes me folks bach on Thursday, March 3, with in western Michigan would have twenty-five members and two some ideas on these subjects. Why 13 guests present. not check the answers off as you 17 It was voted to buy a scrap book read them? Send them to your ces Porritt and Edwinna Wingeler. Rapids will be the speaker. for the use of the club historian. The club gave five collar contri-buttions to both the Red Cross and 1. Do you favor increasing the 25

YOUR

WASHINGTON

REVIEW



Bowne Center W. S. C. S. fund will grow rapidly.

A film about the conditions in Hostesses for the delicious roast Europe will be shown in the near seef dinner served March 2 at the future. Watch for the date. Also Aid hall were Mesdames Edna a family community night is plan-Johnson, Lydia, Bertha and Fran- ned for April. Dr. Dorrell of Grand Dinner collection was \$23.

Dinner collection was \$23. Roll call was answered by con-structive suggestions for better-ment of the W. S. C. S. Mrs. Boll-Next meeting will be held Elec-



