













**RESCUE.**

Milton Powell of Greenleaf was a guest of Jack Fay Sunday.

Albert Shuman of Saginaw spent Sunday with his family here.

Miss Evelyn Martin of Bay City spent Easter at her home here.

Born to Mr. and Mrs. Earl Nicholas, a son, on Friday, April 7.

Milton Mellendorf of Detroit spent the week-end at his home here.

Mrs. Gordon Sowden returned recently from Pleasant Home Hospital.

Mrs. Earl Hill was operated on at the Pleasant Home Hospital at Cass City Sunday.

Mr. and Mrs. Russell Benson and children of Detroit were week-end guests at the home of Mr. and Mrs. Oscar Webber.

Mr. and Mrs. Arthur Taylor were Easter guests at the home of David Young near Elkton.

Mrs. Herbert Maharg entertained the Bethel Ladies' Aid last Thursday.

Mr. and Mrs. William Grappan and daughter, Jean, of Gagetown were Easter guests at the home of the latter's mother, Mrs. Myrtle Teller.

Mr. and Mrs. Ostrum Summers entertained a number of relatives and friends on Easter Sunday.

Mr. and Mrs. Otto Zabelle entertained their children and their families on Easter.

Miss Mildred Sowden of Cass City spent Easter at the home of

her parents, Mr. and Mrs. Luther Sowden.

Mrs. DeEtte J. Mellendorf and son, Norris, and grandson were callers in Cass City Friday and also called to see her son-in-law, Levi Helwig, who had his tonsils removed at a Cass City hospital Tuesday, April 4, and had been confined to his bed since.

Mr. and Mrs. William Ashmore, Sr., Mr. and Mrs. William Ashmore, Jr., and children, Mr. and Mrs. Samuel Ashmore and children and Mr. and Mrs. Clarence Ashmore and son were Easter guests at the Claud Martin home.

**WILMOT.**

Mr. and Mrs. J. Lee Evans and children and Miss Bernice Evans of Pontiac enjoyed over Easter at the Erwin Evans and Roy Ashcroft homes.

Miss Edith Belhoff of Peck spent last week with her uncle, Rev. and Mrs. Frank Orchard.

Mr. and Mrs. Elmer Clark and daughter, Mary Lou, Mr. and Mrs. Glenn Clark and children, Mr. and Mrs. Harry Clark and daughter, Betty, and Mr. and Mrs. Floyd Clark of Pontiac enjoyed Easter at the Mina Clark home.

The young people of the Free Methodist Church held an exchange service at the Bingham Free Methodist Church Friday evening.

Harry Garbutt of Davison and James LaCroix of Lapeer spent Wednesday at the home of Mrs. Cora Atfield.

Mrs. Arthur Daily and daughter,

Charlene, of Pontiac spent Easter with their parents and grandparents, Mr. and Mrs. William Barons.

Mr. and Mrs. Chester Myrben and daughter, Barbara, and Mr. and Mrs. Mat Moshier and son, Edward, of Pontiac spent Easter at the home of Mr. and Mrs. William Shoemaker.

Mr. and Mrs. William Moulton are moving to their home in town from a farm south of town.

**Jumping Hares**

Jumping hares are related to the jerboas, but are placed in a separate family or sub-family. Their chief distinction is their relatively enormous size, the length of the animal, without the tail, ranging from over one foot to two feet in the various species. It is the largest placental mammal with jumping habits (the kangaroo, of course, holding the record for mammals in general). Like other jumping rodents, it is nocturnal, burrowing and inhabits arid country. There are three species, all from different parts of Africa.

**Duties of the Vice President**

The vice president is president of the senate but has no vote except when there is a tie. He also presides at the joint sessions of congress when electoral votes are counted. He succeeds to the presidency in case of the death of the President, his resignation or removal from office, but there is no provision for the filling of a vacant vice presidency.

**Varied Diet Good Health Insurance**

**Vitamin A Important as Defense Against Colds**

By EDITH M. BARBER

COLDS are no respecters of persons. They sneak up on even the most careful of us. Wet feet and drafts may be avoided, we may even keep away from subway crowds and yet wake up in the morning with the sniffles or a cough. While colds are being studied carefully and many efforts are being made to determine the cause, the only practical fact which has been established is that in the absence of a liberal amount of vitamin A in the diet, both animals and humans are more subject to infection.

Dr. Henry Sherman, professor of chemistry at Columbia university, says that the influence of vitamin A is unquestionably important as the first line of defense against infection. The amount of vitamin A in the diet influences the frequency; the severity or duration of an infectious disease. As colds are infectious, we will do well to make sure that we have our bodies protected by means of a liberal intake of foods which supply vitamin A.

What foods are high in this particular vitamin? They are, first of all, cod liver oil, butter, cream, whole milk, eggs, liver, most of the leafy vegetables and the other vegetables which are yellow, green or red. Many fruits contain worthwhile amounts. This is also the case with meat, nuts and most cereals. Among the fish we find oysters ranking first.

Again I have reason to state that a well-rounded, varied diet is to some degree a health insurance.

**Creamed Eggs on Deviled Ham Toast.**

3 cups white sauce  
6 hard-boiled eggs, sliced  
6 slices toast  
Deviled ham  
Chopped parsley  
Combine white sauce with eggs, reheat and serve on toast which has been spread thinly with deviled ham. Garnish with chopped parsley.

**Cottage Cheese Salad.**

½ pound cottage cheese  
1 tablespoon minced onion or chives  
1 teaspoon paprika  
1 pimiento  
Lettuce or romaine  
Mix the cheese, onion or chives and paprika well and pack in a small bowl to set in the refrigerator to chill. Cut the pimiento into slices. When ready to serve place the mold of cheese in the center of a platter or chop plate. Arrange the lettuce or romaine around the edge in six bundles and hold together lightly with strips of pimiento. Pass spicy dressing with this salad.

**Lamb Stew With Sour Cream.**

2 tablespoons fat  
2 small onions  
3 pounds shoulder of lamb  
Salt  
Paprika  
2 cups tomato pulp  
2 tablespoons minced parsley  
1 cup thick sour cream  
Heat the fat, add the onions, cut fine, and the meat rubbed with salt and paprika. Brown the meat and the onions, then add the tomato pulp and parsley. Cook the meat slowly for two hours, adding water, only if necessary. Just before serving add the sour cream and blend it well with the sauce.

**Quince Compote.**

Pare quinces, cut in eighths and discard cores. Cover peelings with water, add a sliced orange and sliced lemon for each quart and cook slowly until tender. Strain off juice, reserving lemon and orange slices. In the juice cook the quince sections almost tender, then add one pound of sugar for each pound of quinces and continue cooking until transparent. Lift out the fruit and place in jars. Boil the sirup down almost to the jellying stage, put in the orange and lemon slices and pour over the quinces. Seal the jars.

**Sand Tarts.**

½ cup butter  
1 cup sugar  
1 egg  
1¾ cups bread flour or 2 cups cake flour  
2 teaspoons baking powder  
1 egg white  
Sliced nuts  
Candied cherries  
Cream the butter, add the sugar gradually and the egg well beaten. Add the flour mixed and sifted with the baking powder. Chill and roll very thin. Shape with fancy cutters. Brush with unbeaten egg white. Decorate with sliced nuts and candied cherries. Bake on a cookie sheet eight minutes in a hot oven, 425 degrees Fahrenheit.

**Poppy and Seed Biscuits.**

2 cups flour  
3 teaspoons baking powder  
½ teaspoon salt  
¼ tablespoons shortening  
¾ cup milk  
Sugar  
Poppy seeds  
Sift dry ingredients together. Cut in shortening with steel knife. Stir in milk. Work lightly into a smooth dough. Pat out half-inch thick on a floured board. Cut into rounds, put on baking sheet. Sprinkle with sugar and poppy seeds. Bake in a hot oven (450 degrees Fahrenheit) 10 to 12 minutes.

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**PRICED FOR BUYERS OF LOW-PRICED CARS**

**OLDS ONLY \$777 AND UP**

Hold up on any purchase of a low-priced car until you see Olds. With its money-saving Econo-Master engine, wide-vision Body by Fisher and revolutionary Rhythmic Ride, you'll find it the low-priced "buy" of the year!

\* Delivered price at Lansing, Mich., subject to change without notice. Price includes safety glass, bumpers, bumper guards, spare tire and tube. Transportation, State and local taxes, if any, optional equipment and accessories—extra. General Motors Installment Plan.

**COME IN! SEE AND DRIVE THE NEW OLDS "SIXTY"**

**CASS MOTOR SALES** Cass City, Michigan

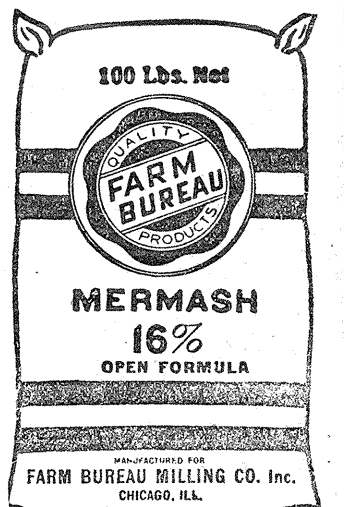
**Marine Foods in Mermash**

**Mermash, 16%**

dry protein mash, supplies chicks, pullets, hens with iodine and other minerals in food form. They are lacking in Michigan soils and crops.

Mermash supplies such minerals from Pacific Ocean kelp (a plant) and fish meal. Farmers note that chicks raised on Mermash are strong, grow fast and feather soon. Pullets cost low and lay early.

Mermash contains the best: Ground yellow corn, pure wheat bran, flour midds, meat and bone scraps, alfalfa leaf meal, kelp, fish meal. Its low price pleases.



**The Farm Produce Co.**

Telephone Number 54

**Farm Auction Sale**

Having decided to quit farming, the undersigned will sell the following personal property at auction on the Mrs. George Kolb farm, 3 miles east and 1½ miles north of Cass City, on

**Tuesday, April 18**

at one o'clock

**HORSES**

Bay gelding, 12 years old, weight 1,500  
Black gelding, 12 years old, weight 1,500

**CATTLE**

Guernsey cow, 6 years old, milking  
Red Durham cow, 6 years old, milking  
Red Durham cow, 7 years old, due in May  
Holstein cow, 5 years old, due in June  
Brown Swiss heifer, 1½ years old, bred in January  
Guernsey heifer calf, 5 months old

**CHICKENS**

20 White Leghorn hens

**FARM IMPLEMENTS**

Wide tire farm wagon and rack  
Narrow tire light wagon  
Champion mower, 5 foot cut  
Steel dump rake  
Little Willie riding cultivator  
Walking cultivator  
Disc harrow  
Syracuse No. 32 plow  
Spring tooth harrows  
Set heavy work harness and two collars  
Two oil drums  
Large ice box  
Heating stove

**TERMS**—All sums of \$10.00 and under, cash; over that amount, 7 months' time on good bankable notes bearing 7% interest.

**Clifford W. Demo, Owner**

Worthy Tait, Auctioneer

Cass City State Bank, Clerk

**Now YOU CAN OWN A GENUINE STEWART-WARNER REFRIGERATOR At This New Low Price!**

**New 1939 Challenger Model With Quality-Construction Advantages That Make It The Miracle Value of The Year!**

- ★ Hi-Power, Hermetically-Sealed Mechanism—Quiet, No Oiling Required, Lowest Current Cost!
- ★ All Steel Cabinet—Built Like a Battleship!
- ★ Stainless Porcelain Interior—Easy to Clean as a China Dish!
- ★ 12-Point Cold Control—Accurate, Fingertip, Temperature Regulation!
- ★ Automatic Interior Light—Find What You Want Instantly!
- ★ 3-inch Insulation at Every Point—Constant Cold at Lowest Cost!
- ★ Big Ice-Making Capacity—Freezes 86 Cubes (8 pounds) or 4 Quarts of Frozen Desserts!

See the New Models on the Floor

**LARGE FAMILY SIZE**

Here's the New Range That Performs Cooking Miracles!

Ask for a demonstration on the amazing new Stewart-Warner Electric Range. Learn how the remarkable new SUN-SPOT Cooking Unit brings the comfort, convenience and cleanliness of electric cookery within reach of everyone. See how you can prepare exciting new menus in less time—with less effort and at low cost. Come in today.

**Cass City Oil and Gas Co.**  
STANLEY ASHER, Manager Telephone 25

