

NO PAPER TUESDAY

The next regular edition of the Tribune, Tuesday, July 5th, will be omitted, as has been the custom in previous years, in order that the office force may have a holiday on Monday with the unusual luxury of the entire day "off." The next issue of the Tribune will be on Friday, July eighth.

News matter and advertising which would regularly appear in Tuesday's paper will be published next Friday, July 9th. Please remember that there will be—

NO PAPER TUESDAY

MRS. LUCIA FENN CHASE.

Mrs. Lucia (Fenn) Chase, widow of the late Homer P. Chase, died Sunday afternoon, June 26, 1921, at her home, 151 Orchard street. She was nearly 84 years of age.

Mrs. Chase was born in Sylvan township, July 15, 1837, her parents being Orla H. and Lois T. Fenn, who were pioneer settlers in Sylvan. She was united in marriage with R. P. Chase, November 27, 1860. Four children were born to this union, three of whom are living, as follows: Mrs. W. E. Canfield of Detroit, Mrs. C. A. Smith and Miss Abbie of Chelsea. A son, Stephen R. Chase, died in 1898. One granddaughter, Mrs. Harry Boillotat and two great grandchildren, Lucia and DuCharm Boillotat, of Detroit, and one brother, Emmor Fenn of Whitmore Lake, survive her, also.

Mrs. Chase had been a member of the Baptist church for 70 years, and

her entire life had been spent within a few miles of her birthplace, on the farm just south of town near the Vermont cemetery, and since the spring of 1909, following the death of Mr. Chase, October 26, 1908, in Chelsea.

The funeral was held from the residence Tuesday afternoon at 2:30 o'clock, Rev. Fenner, assisted by Rev. Dierberger, conducting the service. Interment at Vermont cemetery.

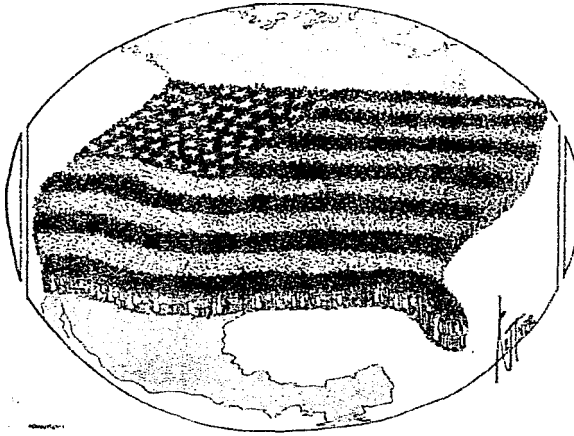
THE CAMP BIRKETT BOYS.

One of the most potent influences in boy-life in Washtenaw county during the past few years is the Y. M. C. A. summer camp for boys at Big Silver lake, Dexter township, conducted each year by the Ann Arbor Y. M. C. A. The camp is an inspiration for good that is sure to be uplifting. Camp Birkett boys are invariably good, clean chaps with a leaning towards athletics and right living. We have yet to hear of any boy who has not been benefited by his Camp Birkett experiences—it's all to the good.

And largely due to the influence of one Chelsea man, each year has seen a good-sized contingent of Chelsea boys in the camp. There is no financial gain in boy's work—it's inspiration is simply a desire to be helpful to boys, and this man of whom we write has year after year given up a week or ten days of his time to act as a "camp leader." We know he does not particularly enjoy the camp life, and he loses his time. But he helps the boys, and in return he has the friendship and good-will of practically every lad in town.

We have heard this boy's-worker severely criticised at times, but to our mind his work with boys is almost invaluable to the community. And in years to come we are sure that some of the boys who have benefited from knowing him will return to thank him for the helpful inspiration received at Camp Birkett—and indirectly from him.

One People, One Flag



OUR NEIGHBORS' DOINGS

What's Happening in Neighboring Towns and Localities.

YPSILANTI—Rain fell in torrents for several hours here Tuesday. Many telephones are out of order. Lightning struck the residence at 15 Bell street giving Mrs. Butler a shock and setting the house on fire.

BRIGHTON—Mrs. Clark Woodworth was instantly killed Thursday evening when the automobile in which she and her husband and little son were riding overturned on Benjamin's corners, just north of town.

HOWELL—This city is raising its maximum tax this year, according to the city charter, which provides not to exceed two per cent on the assessed valuation. This will produce a revenue of \$54,000.

FOWLerville—Fowlerville has been made a proposition by the Detroit Edison Co. to purchase the municipal lighting equipment in this town and furnish light on the same basis as other towns.

ANN ARBOR—The resignation of Prof. Henry Carter Adams, professor of political economy and finance, and since 1887 head of the department of political economy in the University of Michigan, was announced Wednesday morning by President M. L. Burton. Long continued ill health was the cause given by Prof. Adams for his resignation.

ANN ARBOR—Miss Celia Boyarsky of Chicago, a commencement week guest, died Tuesday afternoon at the University hospital from injuries received when she stepped in front of a street car near the Michigan Union on State street, her body being terribly mangled by the front trucks of the car and death resulting ten minutes after the accident without consciousness ever being regained. She was 25 years old.

NORTH LAKE NEWS.

Ralph Deisenroth has purchased a Reo car.

Miss Ruby Watts has accepted a position as stenographer in Jackson. Miss Mildred Isabele of Lansing is a guest of Mr. and Mrs. William McMillen, at their cottage.

Claude Burkhardt, principal of the Crystal Falls high school, is spending his vacation at the home of his mother, Mrs. Ella Burkhardt.

Miss Flora Burkhardt has returned from Detroit.

Miss Jane Hadley is home from Ypsilanti for the summer.

Mr. and Mrs. George Fuller were called to Napoleon, Saturday, on account of the serious illness of their daughter, Mrs. Clara Hague.

Miss Hazel Eisenbeiser is having a cottage constructed in the Eisenbeiser grove.

Mr. and Mrs. Alex Gilbert and family, of Detroit, are camping in their cottage.

Miss Addie Evans of Detroit, who spent the week-end at E. W. McDaniels, left Monday for her home in Howard City.

Misses Gwendolyn Harris and Clarabelle Robards went to Albion, Tuesday, to attend the Epworth League institute this week.

Miss Mildred McDaniels went to River Rouge, Tuesday, where she was maid of honor on Thursday at the marriage of Miss Alice MacFadden and Mr. Nahum Leach of Providence, Rhode Island.

About fifteen attended services at Unadilla church, Sunday evening. A large crowd was present at the home of George Reade, Friday evening, where the B. T. C.'s held an ice cream social. The receipts were \$27.

Sunday, July 3, Sunday school will be held at 10:30. Rev. Harris will preach at 7:30 p. m. The church was filled Sunday morning. In attendance were seventeen boys scouts and their scout master from Bloomdale, Ohio, who have been camping in Frazier's Grove.

WILLIAM M. ZICK.

William M. Zick, grandson of Mrs. Mary Schenk of Sylvan township and a former resident of Chelsea, died Sunday morning, June 26, 1921, at a hospital in Jackson. He was 43 years of age.

Mrs. Zick and two sons, Francis and Reoman, daughter Ella Beller, father, George Zick; sister, Miss Cora Zick; all of Grass Lake; and grandmother, Mrs. Mary Schenk of Sylvan, are left to mourn their loss.

The funeral was held Tuesday afternoon at 2:30 o'clock from the home in Grass Lake. Those from Chelsea who attended were: Mr. and Mrs. W. P. Schenk, Mr. and Mrs. J. W. Schenk, Mrs. H. J. Dancer, Mrs. H. D. Litteral and Mrs. Paul P. Belser.

CALCIUM CARBIDE FIREWORKS.

Calcium carbide fireworks are popular noisemakers among Chelsea youngsters these days.

A tin can with a friction top, a bit of calcium carbide and a few drops of water is all that is needed.

Place the carbide in the can, add a drop or two of water, press in the cover, then set the can in the sun and await developments. In a few seconds the gas pressure in the can, generated by the carbide and water, will blow out the cover with a loud detonation. If you want to hurry the process a bit, apply a lighted match to the bottom of the can.

WINS EAGLE SCOUT BADGE.

Scout William Stoneman, Troop 3, Ann Arbor Boy Scouts, was awarded the Eagle Scout badge, which is a big achievement in Scouting, by Mayor George E. Lewis at exercises held in Pattenhall auditorium, Ann Arbor, Tuesday night. Scout Stoneman is the first Ann Arbor Scout to win this rank which he did by qualifying for 21 merit badges.

IN THE CHURCHES

METHODIST

Rev. H. R. Beatty, Pastor.
The pastor's theme for Sunday morning will be "The Purpose of the Scripture." Bible school at 11:15. Evening service at 7:30. Topic for the sermon, "How Dead Are You?" This service will last just sixty minutes. Official board meeting Thursday evening, July 7th at eight o'clock.

CONGREGATIONAL

Service Sunday morning at ten o'clock, Rev. Wallick will preach. Sunday school at 11:15. No evening service.

ST. PAUL'S

Rev. G. W. Krause, Pastor.
Morning service, English preaching, at 10 o'clock. Sunday school at 11:15 a. m.

ST. MARY CHURCH

Rev. Henry VanDyke, Rector.
Low Mass at 8 a. m., High Mass at 10 a. m., Baptism at 11 a. m., Mass on week days at 8 a. m.

SALEM GERMAN M. E. CHURCH

Rev. Carl Ertel, Pastor.
Sabbath school, 9:30 a. m. Preaching at 10:30 a. m. Epworth league at 7:30 p. m.

ROGERS CORNERS ITEMS.

Mr. and Mrs. August Tirt of Clinton spent Sunday with Mrs. Bernard Tirt and family.

Mr. and Mrs. Ray Baker and daughter visited at the home of Mr. and Mrs. Henry Feldkamp, Sunday.

Mr. and Mrs. Webster Schill visited relatives near Manchester, Sunday.

Henry Grau of Ann Arbor spent Sunday with his parents here.

Mr. and Mrs. John Klose spent Sunday with Mr. and Mrs. Henry Ortbring.

George Haist and family spent Sun-

day with Mr. and Mrs. John Grau.

Olga Tirt visited at her home here Sunday.

Harold Fitzmaier was an Ann Arbor visitor Sunday evening.

WHAT TO PLANT IN JULY.

(M. A. C. Horticultural Dept.)

Plants of late celery, cabbage, and cauliflower are commonly set during the first two weeks in July.

A good distance for planting the late growing varieties of cabbage and cauliflower is 2½ by 3½ feet.

The soil should be moist and well prepared for planting, otherwise transplanting from the seed bed into the garden or field may not be successful unless the plants are carefully "watered in."

White or light colored stalks of celery are secured by blanching, which consists of growing the plants in darkness so that the coloring matter of the stem is destroyed. Blanching also makes the stalks more crisp and tender and improves the quality.

Early celery is most easily blanched by setting up boards about 12 inches wide against the plants each side of the row. On a small scale in the home garden each individual plant may be carefully wrapped by hand with good heavy paper. The blanching operation usually requires about two or three weeks. When blanching in this manner a distance of 2½ feet is sufficient.

Late celery is best when blanched by banking with soil. Commonly the plants are set six inches apart in rows not less than 3½ or 4 feet apart, but you will find that 5 or 6 feet is better especially for the large growing varieties.

Chinese cabbage or "celery cabbage" is best grown as a fall crop. Seed should be sown during the latter part of July so that the crop will mature during the cool fall months.

WANT AND FOR SALE ADS

Five cents per line first time, 2½ cents per line each consecutive time.

Minimum charge 15 cents.

TRY A "LINER" AD

when you have a want, or something for sale, to rent, lost, found, etc. The cost is trifling.

WANTED—Rye and wheat harvesting by the acre. John Long. 8412

WANTED—Second hand 3 burner oil stove. Tribune office. 8411

WANTED—Housekeeper; two in the family. W. H. Dancer, 334 Washington St. 8312

FOR SALE—Quantity 2x4 and 2x6 scantlings, also some lumber. A. Sawyer, 436 McKinley St. 8311

JUST RECEIVED at C. Steinbach's, an invoice of music stands, mouth organs, Jewsharps, violin and other strings, rosin, and steel E string adjusters. 8312

WANTED—Plain dressmaking and sewing. Mrs. Miller, 507 South Main street. 8312

FOR SALE—New white clover honey. J. W. Graham. 8113

FARMERS, KEEP YOUR HORSES working in the fields and let Griswold do your hauling. Grain, baled hay, stock, etc.; anything, any where, any time. G. H. Griswold, VanTyne farm, Chelsea. 7718

WELDING OF ALL KINDS; oxy-acetylene process; if it can be welded we can weld it. Shop in alley back of Chelsea Hdw. Co. store. Try us. Chelsea Welding Company, phone 297. 7811

JACKSON NEWS for sale at the Tribune office. Paul Axtell, Chelsea agent. 2311.

FOR SALE—Old newspapers for wrapping, shelves, etc. Large bundle only five cents at the Tribune office.

WANTED—People in this vicinity who have any legal printing required in the settlement of estates, etc., to have it sent to the Chelsea Tribune. The rates are universal in such matters, and to have your notices appear in this paper it is only necessary to ask the probate judge to send them to the Chelsea Tribune.

FARMERS' DANCE

AT WASHBURNE'S HALL

Monday Eve. July 4

(There will be no dance on

Friday night of this week

—July 1st)



Next Monday is the day we celebrate our Independence, but you are not independent unless you are free from debt.

Begin to day to bank some of the money you are now letting slip through your fingers—your balance in the bank will soon grow and every day will be "Independence Day" for you.

If you save the money you work for, you and your family get the benefit of it.

The Kempf Commercial & Savings Bank
Member Federal Reserve Bank. Chelsea, Michigan.

Special Prices Good Until July 4th On Used Cars

1915 Maxwell, running order, \$ 55.00

1920 Ford Roadster, starter, 350.00

1918 Ford Touring - - 230.00

1917 Ford Touring Extra fine cond. 220.00

1917 Ford Roadster - - 170.00

1920 Ford Ton Truck - - 295.00

1919 Ford Tonring - - 245.00

Ford Ton Truck, chain drive, 90.00

-Palmer's Garage-

Chelsea, Michigan

Tire Bargains

We have nearly all the time Tire Bargains in stock, when you can buy—

Fisk 30x3 plain tread for.....\$12.00

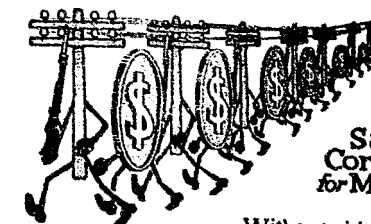
Fisk 30x3 1-2 non-skid for..... 15.00
(Guaranteed 5,000 miles)

Miller 30x3 1-2 non-skid, guaranteed 13.75

Also Bargains in 32x3 1-2 and larger.

We carry sizes up to and including 35x5. Call at the Overland Garage for Tire Bargains.

ADAM FAIST



Without risk or worry you may send sums of any size any distance by
WESTERN UNION
The cost is as little as the time it takes is short. The protection, perfect.

For the accommodation of its patrons and the public generally **WESTERN UNION MONEY TRANSFERS** are handled by the

Kempf Com'l & Savings Bank

Chelsea, Michigan

The Cuckoo Clock From Mother

By DORA MOLLAN

(By McClure Newspaper Syndicate.)

Young Mr. Pepper stood in his own dining room, hands in pockets, pipe between his teeth, surveying the whole with an air of perfect contentment. His bachelor dreams were realized. He was married at last to Mabel—this was the first day in their own home and they had been arranging their wedding gifts, with delightful interruptions to explain how wonderful that they two had met and loved—and everything.

"There is only one fly in the ointment," remarked Harry Pepper. "And that is—"

Pratt Mabel hung on his words expectantly. "What is it, dearest?" she asked.

"The—cuckoo clock, honey."

"The cuckoo clock?" she stammered. "Why mother gave me that—I asked her to—I love it, Harry! Tears brimmed her lovely eyes. Harry kissed her and assured her that he, too, had admired those important reminders of the flight of time, but at ways at a distance. "I never expected to have one in my own home," he ended.

"But you know—you know, Harry, that I love them—they are cunning."

"I know it," he admitted, "but I thought after you married me you would not care for such an absurdity. You see, darling, I'm tired at night after a nerve-racking day at the office, and then to have a silly little bird pop out of ambush and remind me it's time to go to bed—but never mind, I'll get used to it after a while."

"You're an old dear," cried Mabel, but while Harry Pepper smiled patiently his was no warty spirit.

Came one morning when the neighborhood was rife with tales of burglaries and the Smith's home had escaped ransacking. Came another morning a week later when a frightened maid rushed upstairs and announced that the silver spoons had disappeared from the sideboard and that the cuckoo clock was missing from its accustomed place.

"I cannot feel sorry, darling," said innocent Mr. Pepper to his distracted wife. "But I will call up the police station right away," and he did. He went to the city that morning with a curious feeling of satisfaction. "Some disorganizing burglar," he muttered. "I'd like to give him a tip about the blue glass vases that Aunt Lucretia donated—well, perhaps Nora will break them some day when she's dusting! I love my home—but some of the wedding presents!"

In the meantime Mabel Pepper had called up her sympathetic mother and related the story of the burglary. "I really miss his cheerful little call," she added.

"Never mind, dear," comforted her mother—"there are just as good fish in the sea as ever were caught, and there are just as charming birds as ever sang in a cuckoo clock!"

So her mother told Mabel's sad experience to great-nephew Lucinda and to Harry's Uncle Fred, who called on her that day. In the meantime the police searched diligently for the midnight burglar.

Mr. Harry Pepper lost his cheery bearing. A troubled look came into his eyes, and he made several grievous mistakes in his work. "Hang the cuckoo clock!" he muttered savagely one night after Mabel had confided to him that it was wretchedly home-some all day there without him—and that the empty house seemed more cheerful when she could hear the cunning little chirp of the clock.

"Hang the cuckoo clock!" he cried. "I never heard such a fuss made over anything in my life!"

Of course Mabel was a sensible, patient woman, and thought of many other things, and had plenty of amusement to distract her mind, but for the moment her new home was paramount in her thoughts.

One Sunday morning, a couple of weeks after the burglary Mabel came down to breakfast and found the table gay with roses, while her chair was topped with packages.

"Happy birthday, darling," said her husband, as he slipped a pearl ring on her finger. "I must kiss you how many times, sweet!"

Mabel told him and then began to open her packages. "Such large ones, dear," she exclaimed; "you must help me."

"A cuckoo clock—don't mother. Just like the other one. Isn't it dear? Do you like it in the old place, Harry—there?"

She opened again when she found that Aunt Lucretia had remembered her birthday with a cuckoo clock and once more when Harry's Uncle Fred's gift was unwrapped and disclosed another cuckoo clock.

"Three!" exclaimed Mabel hysterically. "Harry, what shall we do with them?"

"The more the merrier," said Harry placidly. "Then, to the horning mald, dearest, 'What is it, Nora?'"

"Please Mr. Pepper, I found this on the back doorstep this morning." She gave him a large package wrapped in newspaper.

"What can it be, Harry?" asked his wife anxiously.

"The dearest, dearest, yes, another cuckoo clock. He told me up and unlatched the door. In one of them was fastened a padded envelope."

"It's the one that was stolen—why don't you bring it back?" wondered Ma-

bel. He must be an honest burglar!" Harry opened the letter and read the pencilled lines:

"Dear Mr. Pepper—Here your clock, my wife would have it in the house, she entered cuckoo clocks. It's the wife's house and let her have what she wants, respectively—nobody you no."

The Peppers laughed until they cried, and the laughter and the tears seemed to wash away all the soreness and the bitter feeling caused by the clock. "We shall keep them all," declared Mr. Pepper generously, "to remind me of my selfishness."

"We shall keep only one and ask permission to change the others for something else," declared Mrs. Pepper, "and this being the wife's house you must let me have what I want!"

"It is yours," grinned Mr. Pepper. "Then—my way is that it is our home—and we must both have what we want—and the best way to do that is to make up our minds to each like what the other likes—and the rest was buried in the shoulders of her admiring husband."

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BEST RECIPES FOR PREPARING DRIED FRUITS AND VEGETABLES



Dried Corn Keeps in Good Condition for a Long Time, if Good at the Beginning.

(Prepared by the United States Department of Agriculture.)

Even though they do not spoil, many dried vegetables which were delicious and attractive in every way during the first few weeks or months of storage, do not keep their color, flavor and cooking qualities indefinitely, but deteriorate gradually after a long period of storage. Even vegetables which are blanched before drying will deteriorate in much the same way, though more slowly, and blanching in salted water (1½ per cent solution) before drying constitutes a slight improvement over the common custom of drying without such treatment.

Household stocks of dried vegetables should not be held over from one year to the next for the reason they lose in quality. Indeed, it is the part of wisdom to use them early in the winter season, reserving canned goods for the late winter or early spring. The experimental kitchen in the United States Department of Agriculture has carried on a number of experiments with dried vegetables, and the work is being continued. A progress report is in order and some of the results arrived at to date follow:

Dried corn is one of the vegetables which keeps in good condition for a long time, if good at the beginning. The peculiar flavor developed in dried green string beans is popular in many parts of the country. Dried soup mixtures deserve wide use, for the combination of such strong-flavored vegetables as onions, carrots, cabbage and turnips will retain considerable flavor for a long time, even though the individual vegetables which compose it may have deteriorated somewhat in flavor when compared with the freshly dried vegetable.

Preparing Dried Vegetable. Dried vegetables may be soaked from one to three hours in warm or cold water, and then cooked from 10 to 30 minutes (or longer, if necessary). Or they may be put at once, without any soaking, into boiling water, and then cooked slowly over the simmering flame for 20 to 40 minutes, or longer, if necessary. The length of time for which they must be cooked depends largely upon the condition of the fresh vegetable before it was dried. Large carrots, or white cabbage, even though cut into small pieces before drying, must be cooked longer than small carrots or green cabbage.

The water added for soaking or cooking should be little more than what the vegetables will take up. To soak them in a large amount of water which is thrown away, then cook them in a fresh supply of water which also is thrown away, is to take the most thorough method which could be devised for extracting and discarding most of their nutritive constituents as well as most of their flavor.

Three cups of water to one cup of vegetable is as good a general rule as can be given, but spinach and greens take half of that, being light for their volume. Long cooking demands a larger amount of water, because it holds away; but vegetables should not be cooked longer than is absolutely necessary, except in the making of soups.

Particularly when the dried vegetables are put into boiling water without soaking, it is best to salt them toward the end of the cooking process rather than at the beginning.

One cupful (measured dry) of most kinds of dried vegetables will serve two persons heartily, or three persons with moderate portions.

Dried vegetables may be used in the same way as fresh ones, while they are still in prime condition. When they begin to fall off in flavor they should be judiciously combined with other materials and have flavoring materials added to them. Dried sweet potatoes or carrots which have become rather flat when served with butter and salt only are more appetizing when glazed. To do this, bake them (after cooking tender by boiling) with a sauce of sugar or molasses or syrup, and fat. Dried spinach which has become a little flat will be used if it is served with an egg and vinegar dressing, or in a cream sauce flavored with onion or celery.

Dried vegetables (after being boiled) may be served in the gravy with the pot roast or meat or vegetable casserole or in the sauce for the baked or boiled fish. They may be combined with each other or with other fresh vegetables, in "baked dinner" or in chowders or casserole dishes of any kind. They may be used with rice, macaroni or bread crumbs, in stuffing baked peppers or tomatoes or meat or fish; they may be combined in a mock mince-meat.

Cooking the Dried Fruits. Dried fruits are usually given a long, slow cooking in water below the boiling point. They may be soaked for a few hours, or they may be simply mashed and put directly into the warm water for cooking. The important point to be observed is not to soak or cook in too much water. The dried product can not be expected to have as much flavor as does the fresh; so all pains must be taken to dilute that flavor as little as possible. Most recipes for cooking dried fruits and apricots direct that two cupfuls of water be used to one cupful of fruit; but a better-flavored product will result, if equal measures of water and fruit be used, when the cooking is done slowly in a tightly covered vessel, so that little of the steam escapes.

Dried fruits may be sweetened lightly (since they usually contain a good deal of sugar themselves) with sugar, or with any sort of syrup, according to taste. They are to be used as sauces, in puddings, fruit cakes and cookies, compotes, whips, souffles and even salads, much as fresh fruits are used.

(Prepared by the United States Department of Agriculture.)

Even though they do not spoil, many dried vegetables which were delicious and attractive in every way during the first few weeks or months of storage, do not keep their color, flavor and cooking qualities indefinitely, but deteriorate gradually after a long period of storage. Even vegetables which are blanched before drying will deteriorate in much the same way, though more slowly, and blanching in salted water (1½ per cent solution) before drying constitutes a slight improvement over the common custom of drying without such treatment.

Household stocks of dried vegetables should not be held over from one year to the next for the reason they lose in quality. Indeed, it is the part of wisdom to use them early in the winter season, reserving canned goods for the late winter or early spring. The experimental kitchen in the United States Department of Agriculture has carried on a number of experiments with dried vegetables, and the work is being continued. A progress report is in order and some of the results arrived at to date follow:

Dried corn is one of the vegetables which keeps in good condition for a long time, if good at the beginning. The peculiar flavor developed in dried green string beans is popular in many parts of the country. Dried soup mixtures deserve wide use, for the combination of such strong-flavored vegetables as onions, carrots, cabbage and turnips will retain considerable flavor for a long time, even though the individual vegetables which compose it may have deteriorated somewhat in flavor when compared with the freshly dried vegetable.

Preparing Dried Vegetable. Dried vegetables may be soaked from one to three hours in warm or cold water, and then cooked from 10 to 30 minutes (or longer, if necessary). Or they may be put at once, without any soaking, into boiling water, and then cooked slowly over the simmering flame for 20 to 40 minutes, or longer, if necessary. The length of time for which they must be cooked depends largely upon the condition of the fresh vegetable before it was dried. Large carrots, or white cabbage, even though cut into small pieces before drying, must be cooked longer than small carrots or green cabbage.

The water added for soaking or cooking should be little more than what the vegetables will take up. To soak them in a large amount of water which is thrown away, then cook them in a fresh supply of water which also is thrown away, is to take the most thorough method which could be devised for extracting and discarding most of their nutritive constituents as well as most of their flavor.

Three cups of water to one cup of vegetable is as good a general rule as can be given, but spinach and greens take half of that, being light for their volume. Long cooking demands a larger amount of water, because it holds away; but vegetables should not be cooked longer than is absolutely necessary, except in the making of soups.

Particularly when the dried vegetables are put into boiling water without soaking, it is best to salt them toward the end of the cooking process rather than at the beginning.

One cupful (measured dry) of most kinds of dried vegetables will serve two persons heartily, or three persons with moderate portions.

Dried vegetables may be used in the same way as fresh ones, while they are still in prime condition. When they begin to fall off in flavor they should be judiciously combined with other materials and have flavoring materials added to them. Dried sweet potatoes or carrots which have become rather flat when served with butter and salt only are more appetizing when glazed. To do this, bake them (after cooking tender by boiling) with a sauce of sugar or molasses or syrup, and fat. Dried spinach which has become a little flat will be used if it is served with an egg and vinegar dressing, or in a cream sauce flavored with onion or celery.

Dried vegetables (after being boiled) may be served in the gravy with the pot roast or meat or vegetable casserole or in the sauce for the baked or boiled fish. They may be combined with each other or with other fresh vegetables, in "baked dinner" or in chowders or casserole dishes of any kind. They may be used with rice, macaroni or bread crumbs, in stuffing baked peppers or tomatoes or meat or fish; they may be combined in a mock mince-meat.

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FINE ART OF COOKING RICE

Cereal Can Be Cooked So That It Is Flaky and Each Grain Is Separate, Say Specialists.

Rice can be cooked so that it is flaky and so each grain remains separate, say food specialists in the United States Department of Agriculture. To obtain that result wash the rice thoroughly, boil it in a large proportion of water, and do not overcook.

To one cup of dry rice, use four or five quarts of water and one teaspoonful of salt. Wash the rice through several waters until all the loose starch is removed, and drain it. Have the boiling water ready in a deep saucepan, add the salt, slowly drop in the rice, and allow it to boil rapidly for about 15 or 20 minutes, or until a grain when pressed between the thumb and finger is entirely soft.

In order to prevent the rice from sticking to the pan, lift it if necessary from time to time with a fork, but do not stir it, for stirring is likely to break the grains. When sufficiently cooked, turn the rice into a colander or a sieve, and after the water has drained off cover with a cloth and set over a pan of hot water on the back of the stove or in the oven; or turn the rice into a shallow pan, cover with a lid and place it in a warm oven for a short time. Treated in this way the grains swell and are apt to keep separate.

A sedentary worker requires less food than a person engaged in heavy manual labor.

Jelly or jam tarts are nice garnished with a spoonful of whipped cream or meringue.

Always leave paint brushes soaking in kerosene oil and they will be soft and clean when needed.

Spinach balls are delicious served on buttered toast, with cream sauce poured over the whole.

All Around the House

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An Important New Arrival



WE HAVE knitted caps, scarfs, sweaters, coats and capes and how we are wondering why it did not occur to some one long ago to furnish knitted suits for the outdoor woman. Her needs have grown more important with each succeeding season, and now enters the knitted suit in the blouse and skirt, or coat and skirt, to furnish her with an ideal outfit for all sorts of outdoor pastimes.

The cape, the scarf and the separate skirts are usually knitted in stripes, employing a color with white, or two or more colors, as brown and white, black and white, orange and white, rose and gray, green and orchid and so on. These separate knitted skirts, finished at the bottom with fringe, are worn with plain tailored blouses and plain coats in one of the colors of the skirt, a wide, knitted scarf to match the skirt, finished at the ends with fringe and a plain, soft sport hat finish a sport costume of fine distinction.

The suit pictured looks well in any of the usual colors, light brown, gray, blue, dark green and other practical shades. The skirt is accordion-plaited at the front and back and the blouse is a slipover model with long girdle and sash to match. There is a collar in a darker shade than the blouse which may be made of duvetyne or of satin, and the same material provides a piping for the round neck. Such a dress sets neatly to the figure, gives perfect freedom to the muscles for any kind of sport or pastime, will not get mussed. It is worn with a sport hat of quilted satin which matches it in adaptability and durability.

Importance of Accessories



EVERY once or twice in a while the student of styles and fashions is constrained to think of the importance of accessories of dress. The success of the aspirant in the gentle art of dressing faultlessly seems to depend upon her judgment in the choice and use of finishing touches, at least as much as upon her choice of gowns. It is by means of these needles of the toilette that women vary their daily dress and make it interesting.

There is a long list of these aids to beauty, to be worn from head to foot and with admirable effect, as every woman knows, when some one touches "angles" her dress. They include cuff-tops, ornaments, jewels, trinkets, fans, gloves, scarfs and other neckwear, sashes and other garnishments for the gown, as corage ornaments, buckles and other decorations for footwear. They cannot all be dealt with at one time, and only those for the street or other outdoor wear appear in the picture above.

Appraising the carefully and attractively dressed lady at the right of the group, we find she wears an embroidered vest, a small one-skin scarf of braid, a short necklace of pearls, a short necklace of pearls, and white mousseline gloves made of kid. These are all of good quality and she has seen to it that none of them is too conspicuous for the afternoon promenade.

At the top of the picture one of the new fiber silk scarfs is shown, knitted in two colors. These are among the new "outdoor" things of which sport clothes were the forerunners. Many scarfs are made to match short knitted jackets or coats of fiber silk, and sometimes hats and parasols to match in the vivid tones worn with white for midsummer. The scarf at the left is knitted of silk and shows large colored disks on a plain ground.

Julia Bottomley

Copyright © 1918 by JULIA BOTTOMLEY

THIS MAN DREADED TO SEE NIGHT COME

Was So Restless He Couldn't Sleep and Daylight Was Always Welcome.

"With the exception of a little milk toast, which comprised my diet for more than eight weeks, I could not eat anything," said Capt. Geo. W. Womble, residing at 105 Jennings St., Knoxville, Tenn., a highly respected citizen of that city.

"I am now able," continued Captain Womble, "after taking two bottles of Tanlac, to eat practically anything. I had a bad form of stomach and intestinal trouble for a long time and for months my condition had been such that I suffered agony. I got so I could not eat the simplest food. I tried doctor after doctor and all kinds of medicine, but nothing that was prescribed for me seemed to do me any good. I had a terrible pain in my breast just over my heart and for weeks and weeks I got no relief."

"I finally got so nervous that I actually dreaded to see night come, as I could not sleep, and was always so restless that I would rejoice to see daylight come. I was also constipated all of the time. In fact, life seemed a burden and I was so miserable that I was almost on the verge of despair. Several of my neighbors told me about Tanlac and advised me to try it."

"I am personally acquainted with Mr. Dan M. Chambliss, of the firm of Kuhlman & Chambliss and when I told him of my condition and how I suffered he advised me to begin taking Tanlac without delay and that it had relieved hundreds of the best people in Knoxville. I have now taken two bottles of Tanlac and am giving you this testimonial in the hope that it may induce others to take it. Since taking this medicine I actually feel like I had been made all over again with the youth, energy and ambition of a sixteen-year-old boy."

Tanlac is sold by leading druggists everywhere.—Advertisement.

Polite. "He means well."

"I understand. That's a polite way of calling him a 'book'."

AN OPEN LETTER TO WOMEN

Mrs. Little Tells How She Suffered and How Finally Cured

Philadelphia, Pa.—"I was not able to do my housework and had to lie down most of the time and felt bad in my left side. My monthly periods were irregular, sometimes five or seven months apart and when they did appear would last for two weeks and were very painful. I was sick for about a year and a half and doctored but without any improvement."

A neighbor recommended Lydia E. Pinkham's Vegetable Compound to me, and the second day after I started taking it I began to feel better and I kept on taking it for seven months. Now I keep house and perform all my household duties. You can use these facts as you please and I will recommend Vegetable Compound to everyone who suffers as I did."—Mrs. J. S. Little, 3455 Livingston St., Philadelphia, Pa.

How much harder the daily tasks of a woman become when she suffers from such distressing symptoms and weakness as did Mrs. Little. No woman should allow herself to get into such a condition because such troubles may be specially overcome by Lydia E. Pinkham's Vegetable Compound, which for more than forty years has been restoring American women to health.

The Wifely Training. "So you've graduated from college?"

"Yes, sir."

"Studied abroad, too?"

THE CHELSEA TRIBUNE

Ford Axtell, Editor and Prop.

Entered at the Postoffice at Chelsea, Michigan, as second-class matter.

Published Every TUESDAY AND FRIDAY

Office, 102 Jackson street

Address all communications to the Tribune, Chelsea, Michigan.

The Chelsea Tribune is mailed to any address in the United States at \$2.00 the year, \$1.00 for six months and 60 cents for three months.

PLEASANT BIRTHDAY PARTY.

Mr. and Mrs. Samuel Boyce entertained their children and families at their home in Lyndon, Sunday, the event being in celebration of Mrs. Boyce's birthday. Twenty were present.



SUFFERING?

Most of the pain we suffer is unnecessary. Why continue to endure it—to sacrifice your youth, beauty, and enjoyment to it?

The combination of simple harmless medicines found in Dr. Miles' Anti-Pain Pills is especially effective in relieving pain without bad after-effects.

For more than thirty-five years sufferers from headache, neuralgia, backache, toothache, sciatica and pains from other causes have found relief by taking these pills. Why don't you try them?

ASK YOUR DRUGGIST

LOCAL BREVITIES

Our Phone No. 190-W

W. R. McDaniels was in Detroit yesterday.

A shower on earth is worth two in the clouds.

L. B. Lawrence was in Saline yesterday on business.

Herbert Schenk and Paul Nicholas spent Sunday in Detroit.

E. A. Gorman of Detroit visited his brother, Peter Gorman, Sunday.

James Baldwin of Ames, Iowa, is visiting his uncle, A. D. Baldwin.

Mr. and Mrs. Delbert Denton visited relatives in Belleville, Sunday.

J. W. Turner of Sturgis is visiting his brother, A. C. Turner and family.

George W. Axtell was in Detroit, Wednesday, on business.

H. W. Douglas of Ann Arbor is having a new cottage built at Cavanaugh lake.

Miss Bertha Spaulding is home from Grand Rapids, where she teaches, for the summer.

Miss Doris Whitaker returned Monday from a week's visit in Saline with Miss Audrey Jordan.

Mrs. Bert Kellogg of Ypsilanti was a guest at the home of Mr. and Mrs. John Fletcher, Sunday.

Mrs. U. H. Townsend returned Saturday from a three weeks' visit with relatives in Milwaukee.

Miss Norma Turnbull is home from Flint for the summer. She will teach in Flint again next year.

Miss Maurine Wood left Wednesday for Whiting, Vermont, to spend several weeks with relatives.

Mr. and Mrs. Frank Snellbecker of Toledo are the guests of Mr. and Mrs. John Henschwerdt this week.

Mrs. Ed. Bouter and children spent the first of the week with Mr. and Mrs. Amos Curtis of Fishville.

Miss Izora Foster, daughter of Mr. and Mrs. S. P. Foster, graduated from the literary department of the University of Michigan yesterday.

Mr. and Mrs. Ed. Hamilton, formerly of Chelsea, are visiting friends here, en route to Missouri, where they expect to engage in farming.

Howard Gilbert, who was injured at the Dancer gravel pit at Lima Center some time ago, is now able to get up town once more with the aid of a cane.

Miss Loretta Boyce, daughter of Mr. and Mrs. George Boyce of Lyndon, and Mr. Clarence Bott were united in marriage Wednesday, June 29, 1921.

Miss Lottie Gentner was painfully injured Saturday while operating a power sewing machine at the plant of the Goebel Garment Co., a needle going through the first finger of her right hand.

As announced in a front page box, the next regular issue of the Tribune, on Tuesday, July 5th, will be omitted in order that the editor and associates may enjoy a holiday on Monday.

Mr. and Mrs. C. E. Clayton and Mr. and Mrs. A. K. Collins will leave tomorrow for a few days' outing north of Grand Rapids. Mr. Collins has a ten days' vacation from his duties at the M. C. depot.

Roy Harris caught a "big one" at Cavanaugh lake, and is the first one reported this year to catch a real, honest-to-goodness 20-pounder all in one chunk—a snapping turtle which he hooked while casting one evening recently.

Chelsea business places, generally, will be closed Monday, July 4th. The meat markets will open in the morning, closing at ten o'clock. Rural mail carriers will not cover their routes on that day and the postoffice will close at 9:30 a. m.

Miss Margaret Vogel and two young women friends from Detroit, all three teachers in the Highland Park schools, left the first of the week on an automobile tour of the east, through Massachusetts to Boston and back through Vermont mountain resorts.

Mr. and Mrs. O. F. Zininger, who have been visiting Mr. and Mrs. A. K. Collins for the past three weeks, will leave for their home in Canton, Ohio, Saturday morning. Mr. and Mrs. Zininger are both lovers of nature and enthusiastic disciples of Isaac Walton and have many splendid catches to their credit during their stay in Chelsea. "Zin" says: "Health permitting, we will see your beautiful little village, lakes and scenery again another year."

Tuesday of last week a tornado did considerable damage to standing timber in the vicinity of Clear lake. On the farm of James Palmer the orchard near his residence was ruined and some of the timber in his woodlot damaged. On the Bartig farm similar damage was done to both the orchard and timber. Timber along the shores of Clear lake was uprooted and the Waterloo-Francisco road was blocked with fallen trees, several hours being required by residents along that highway to clear away the debris.

DETROIT UNITED LINES

Between Jackson, Chelsea, Ann Arbor Ypsilanti and Detroit Eastern Standard Time—Effective April 18, 1921.

Limited Cars
For Detroit 8:45 a. m. and every two hours to 8:45 p. m.
For Jackson 9:13 a. m. and every two hours to 9:13 p. m.

Express Cars
Eastbound—7:30 a. m. and every two hours to 7:30 p. m.
Westbound—10:25 a. m. and every two hours to 10:25 p. m. Express cars make local stops west of Ann Arbor.

Local Cars
Eastbound—10:25 p. m. For Ypsilanti only, 11:52 p. m.
Westbound—8:25 a. m., 12:39 p. m. Cars connect at Ypsilanti for Saline and at Wayne for Plymouth and Northville.

Mr. and Mrs. William Birch are the parents of a son, born Thursday, June 30, 1921.

Mrs. G. P. Staffan and daughter Catherine and Mrs. H. L. Wood are in Detroit today.

J. G. Nemethy and family of Detroit will spend the week-end with B. B. Turnbull and family.

C. G. Hoover of Akron, Ohio, is visiting his parents, Mr. and Mrs. O. T. Hoover, for a few days.

Emma E. Boyer, a former Sharon township girl, was elected president of the Michigan Woman's Press association at Port Huron, Friday.

Saxe Stinson of Milwaukee, Wisconsin, formerly in the drug business here, is visiting old friends. He had not been in Chelsea for about thirteen years.

Oscar Schettler and family of Detroit are visiting his mother, Mrs. C. Schettler of this place, and his wife's parents, Mr. and Mrs. Eschbach of Grass Lake township.

Mr. and Mrs. Louis Burg, who have been visiting his parents, Mr. and Mrs. J. L. Burg and other Chelsea relatives, returned to their home in Detroit, this morning.

At a meeting of the Sylvan township board last evening the farm of W. E. Boone was transferred from school district No. 4 Sylvan to district No. 3, Sylvan and Lima.

Lafayette grange will hold a picnic in Riemschneider's grove, Cavanaugh lake, Monday, July 4th. A fine program, including several contests for the children, has been arranged.

Rev. and Mrs. P. W. Dierberger and family left yesterday for their new home in South Haven. They have been very popular in Chelsea and vicinity.

Catarrh

Catarrh is a local disease greatly influenced by constitutional conditions. HALL'S CATARRH MEDICINE is a Tonic and Blood Purifier. By cleansing the blood and building up the system, HALL'S CATARRH MEDICINE restores normal conditions and allows Nature to do its work. All Druggists. Circulars free. E. J. Cheney & Co., Toledo, Ohio.

Special For Saturday

July 2d

Hershey's Cocoa, 1-2 pound can	: 18c
White Laundry Soap per bar	: 4c
Old Tavern brand Macaroni per pkg.	: 7c
K. C. Baking Powder, 25c size for	: 20c
Gold Dust Washing Powder, large size	: 28c
Peanut Butter, finest quality per lb.	: 14c
Salted Peanuts per pound	: 13c

KEUSCH & FAHRNER

Home of Old Tavern Coffee

SPECIAL!

Men's Tan Lotus Calf Outing Oxfords, ventilated or plain—to close \$2.95

Men's Mahogany Calf—wing tip, sport Oxford, Wingfoot Rubber Heel. Late Coming In. Special at \$5.28

Also a number of odds and ends at a song—sing it yourself.

The Most For The Price, No Matter What The Price May Be, at

LYONS' SHOE MARKET

Wool Wanted

Highest Market Price Paid.

Wm. Bacon - Holmes Co.

Assets Over Four Million Dollars

Dollars Are Only Cents Grown Up

It is an old saying that "if you take care of the cents, the dollars will take care of themselves." Now this is a particularly good time to start a Savings Account with us and then add something to it every payday. You will be surprised how easily money grows in this way. We pay

FIVE OR SIX PER CENT

and your money back ON DEMAND with interest or earnings for every day we have had the money. Your security rests on over NINE MILLION DOLLARS' worth of the best real estate in Michigan. Why gamble?

CAPITOL SAVINGS & LOAN ASSOCIATION
115 West Allegan St., Second Floor
Bauch Building Lansing, Michigan
Local Agents: W. D. Arnold, Chelsea, Mich

Over 30 Years' Successful Business

How MICHELIN

has overcome the commonest causes of tire trouble

PINCHED TUBES--

Michelin Perfect-Fitting Tubes minimize pinching.

Every motorist is familiar with the danger of pinching inner tubes between the bead and the rim when fitting straight tubes in round casings. You really can't fit a square peg in a round hole. Michelin Tubes, however, are circular or ring-shaped like the casing itself, so they fit easily and naturally and there is little danger of pinching. Yet Michelin Tubes cost no more than ordinary Tubes.

Oakland - Dort Sales and Service

E. A. TISCH, Chelsea

For neat, attractive, up-to-the-minute job printing try The Tribune—call us up.

PREMIER

Warm Air Heater

DIRECT DRAFT DAMPER
Eliminates smoke trouble when firing.

FEED SECTION
Deeper and heavier. Provision made for water heater on either side.

FIRE DOORS
Two doors—fitted and drilled to stay tight. No bent hinge pins.

HUMIDIFIER
Five gallons capacity. Evaporates 9 to 12 gallons of water every 24 hours.

LEVER FOR SHAKING GRATES
See front view. A child can operate it. No ash dust in your face.

ASH PIT
Larger ash capacity. Holds water. Eliminates dust and aids combustion. Has square corners at the back.

RADIATOR
Larger in diameter, and greater in capacity, and swings to any angle.

CASINGS
The largest built, 75% greater air circulation.

COMBUSTION CHAMBER
Fifty per cent greater capacity. Higher and straighter, heavier and more durable.

JOINTS
Double flanged, permanently sealed. Gas tight. For this feature alone, you should decide on the PREMIER.

FIRE POT
Deep and straight, and of greater fuel capacity. Much heavier and built to last.

GRATE
Rolls on five wheels, removes ashes without losing coal. Shake with lever. Duplex center to cut out clinkers.

It's Built Right

-Earl Updike-

The Furnace Man

ago. Our sympathy goes out to the stricken family.

Mr. and Mrs. Floyd Rowe and baby, Glad Rowe, and Mr. and Mrs. George Beeman motored to Dr. Howlett's, in Albion, Sunday.

Rev. Rhoades returned home last week after being in the Battle Creek sanatorium for several weeks. He underwent an operation for the removal of his tonsils while there.

The annual Rowe picnic was held at Clear Lake, Saturday of last week; the Goudy-Locke reunion at Portage lake this Wednesday; and the Runiman reunion at Clear lake this Thursday.

What To Do When Bileous.

Eat no meats and lightly of other foods. Take three of Chamberlain's Tablets to cleanse out your stomach and tone up your liver. Do this and within a day or two you should be feeling fine.

Adv.

WATERLOO NEWS.

Mr. and Mrs. Alva Beeman entertained on Sunday; Mr. and Mrs. Rupert Harkness and two daughters, of Munith, and Mr. and Mrs. Angus Hubbard.

Mr. and Mrs. Walter Vicary have been visiting in Detroit.

Miss Charlotte Kaiser spent the week-end in Stockbridge with Mrs. Minnie Ellsworth.

Mrs. Ruth Ott of Detroit is spending the week with her grandparents, Mr. and Mrs. O. Beeman.

Will Zink of Grass Lake died Sunday morning in a Jackson hospital. Funeral services were held Tuesday afternoon from the late home, Mrs. Zink was formerly Belle Beeman of this place.

Herman Rothman was operated on for the removal of his tonsils in Jackson, Friday of last week.

Mr. and Mrs. Orson Beeman entertained on Sunday; Mr. and Mrs. Jay Asquith and son of Stockbridge and Mrs. Maada Vicary of Leslie.

The whole community was saddened and shocked to hear of the death of dear little Reva Barber, Tuesday evening, from typhoid fever. A brother died suddenly a little over a year ago.

Mrs. Linda Harrod Endorses Chamberlain's Tablets.

"Suffered for years with stomach trouble and tried everything I heard of but the only relief I got was temporary until last spring I saw Chamberlain's Tablets advertised and procured a bottle of them from our druggist. I got immediate relief from that dreadful heaviness and pain in the stomach after eating. Since taking two bottles I can eat anything I want without distress" writes Mrs. Linda Harrod, Ft. Wayne, Ind. Adv.

S. A. MAPES
Funeral Director
Calls answered promptly day or night
Telephone No. 6.

CHELSEA CAMP No. 7338 M. W. A.
Meets 2d and 4th Friday evenings of each month. Insurance best by test.
Herman J. Dancer, Clerk.

F. STAFFAN & SON

UNDERTAKERS

Established over fifty years
Phone 201 CHELSEA, Mich

Don't Forget to Renew That Subscription

Alber Brothers

are in the market for

Good Delaine Wools

See them before you sell.

Call phone 163-W, or 162-F14

Chelsea, - - Michigan

Pennsylvania Vacuum Cup Cord and Fabric Tires

Reduced 20%

Including A Free Tube With Each Casing, Making a Saving of 35 per cent Over Regular Prices

	Casing	Tube	Both
30x3 Fabric.....	\$17.95	\$2.70	\$14.40
30x3½ Fabric.....	21.85	3.20	17.50
30x3½ Cord.....	37.05	3.85	29.65

(War Tax Not Included)

Fabric Tires carry a Guarantee of 6,000; Cords carry a Guarantee of 9,000 miles.

The Chelsea Storage Battery and Vulcanizing Shop

A. A. RIEDEL, - - Proprietor

The Twice-a-Week Chelsea Tribune and Michigan Farmer, both one year for \$2.50. A real bargain