

Bundle Was Tied for Safety

By JANE OSBORN

(By the Michigan Newspaper Syndicate.)

"AND Doris, I want you to stop at the baker's and get some of their chocolate-frosted rollers, a half a dozen will do—and a pound of sweet butter at Sals's—oh, yes, and the yards of white ribbon about five inches wide, not creamy white but blue white—and you might get some special delivery stamps at the post office. I always like to have them on hand."

Mrs. Collins was addressing these instructions to her daughter Doris, who had come down a trifle late for breakfast and had casually remarked to her mother that she was thinking of going downtown. Mrs. Collins was the sort of woman who always could think of little commissions for everyone.

"Doris, I don't believe you've been listening at all," continued Mrs. Collins. "You are so preoccupied lately."

"Doris looked up with a tell-tale blush. 'How perfectly absurd,' she protested. 'What in the world should I be preoccupied about?'

"What is any girl preoccupied about?" returned Mrs. Collins. "If they had one-tenth the things to remember that their mothers have they might be preoccupied. Thinking about boys, I suppose. Well, I do wish you'd go to the cleaner's to—those satin portieres between the drawing room and the music room—they really ought to be cleaned before I put them in the sun. So Doris finished her breakfast, trying meantime to remember all the errands that her mother had given her. A half-hour later she came down from her room for the second time that day. 'You're so absent minded,' her mother greeted her at the foot of the stairs, approaching her with an enormous package, a ball of heavy cord and a pair of scissors. 'You might leave the curtains in the car or where, so dearie, I'm just going to fasten the package to you. I can run the cord up your coat sleeve and then around your waist. No one can possibly see it, and when you get to the cleaner's you can get a knife or scissors to cut it.'

Doris protested mildly but in vain, so she started forth with the large package in her arms, inevitably attached to her waist.

On the subway platform she met Walter Harmon, not at all by accident. She had said the day before that she was going downtown, and Walter had waited for the last half-hour on the platform, hoping that even if she would come. He greeted her, registered his entire approval of her appearance, and put out his arm for the large and awkward package.

"I can carry it," said Doris, blushing. "Really, I'd much rather. And in order not to be too insistent he did not insist. But, of course, he felt like a cad standing there, and later in the subway train, allowing the girl he was escorting to carry a bundle while he went arm free. At their downtown station he again asked for the package, but again Doris objected. He insisted this time, and Doris gave a little cry as he started to take it from her.

"It's fastened on," she said. "Mother was afraid I'd lose it. I'm so absent-minded." Walter looked entirely disgusted, but then he smiled.

"So'm I absent minded—lately. I wonder why it is?" he said.

Then they both looked entirely self-conscious, and Walter had the audacity to press her arm at his side as he had never dared to do before, and Doris giggled a little. So then it was agreed that they should not immediately part, but should take a taxi and drive through the city park.

"But I won't let you hold that confounded package," he said, and at once they seated themselves in the car he whipped out his pocket knife and cut the string at her wrist.

At one that day Doris entered the dining room. "Here are the chocolate rollers and the sweet butter is in the refrigerator," she told her mother, and the white ribbon and the special delivery stamps. I'm sure I didn't forget anything."

Doris had slipped off her suit jacket as she was talking. "Do for mercy's sake take that coat off," Mrs. Collins had approached her daughter, scissors in hand, but Doris, with a little startled cry, rushed from the room toward the telephone.

"Don't get excited," called Mrs. Collins. "Walter telephoned just before you came in. He said that he noticed when he got back to the office that he was carrying the curtains. He must be as far gone as you are."

"I'll just have to tell you," Doris had danced back into the room and over to her mother. "You see, we're engaged. Isn't it wonderful? And Walter said he would come up this afternoon as soon as he could get through at the office to ask you formally."

"I thought something was in the air," and Mrs. Collins shook her finger at Doris, but not with disapproval. "It's all right if you're quite sure Walter's the man you want. And, by the way," added Mrs. Collins with a change of tone. "If Walter's coming up this afternoon, I just think I'll telephone him now and ask him to bring a basket of peaches. I'd send for them, only you can do so much better when you pick them out. Really, it's such nice to feel well enough acquainted with him to ask him to do little things."

The KITCHEN CABINET

(By the Michigan Newspaper Syndicate.)

What is the range that Nature has for her own? With frost for her she stays there, crying for her own. And behind each within its native zone: The pine its love, the palm, shall nowhere do roses bloom from field of ice. Nowhere in valleys blooms the edelweiss.—Edith Thomas.

SEASONABLE DISHES.

Succulent salads, juicy fine flavored fruits and greens of various kinds are the foods that appeal to the appetite during the warm days.

Lettuce With Columbia Dressing.—Prepare lettuce by washing and chilling in cold water, then drain and shake dry in a cloth. Arrange the lettuce in the salad bowl in its original shape and pour over a dressing made as follows: Mix one teaspoonful of salt, one of mustard, one-half teaspoonful of onion juice, one tablespoonful of Worcestershire sauce, two tablespoonfuls of lemon juice and six tablespoonfuls of olive oil, in a small glass jar. Set in a cold place and shake thoroughly before using.

Cheese Sandwiches.—Cut stale bread in one-fourth-inch slices, remove the crusts and cut in rectangular pieces. Cut mild cheddar cheese in slices the size of the bread and sprinkle with salt and cayenne. Put a slice of cheese between each two slices of bread and fry in a small amount of butter until well browned on both sides.

Pear and Tomato Salad.—Peel and cut into quarters one or two each of pears and tomatoes. Arrange them in alternate quarters on a bed of lettuce and serve with a snappy French dressing.

Cream of Cauliflower Soup.—Soak one cauliflower one hour head down in cold water, then cook in boiling water, until tender. Sift when nearly cooked. Reserve one-half of the florets and rub the rest through a strainer. Cook one slice of onion, one stalk of celery, a bit of bay leaf in one-fourth cupful of butter for five minutes. Remove the bay leaf, add one-fourth cupful of flour, and stir in a quart of chicken stock, add the cauliflower and two cupfuls of milk. Season well, when hot add the florets and serve.

THE COMMON POTATO

When cooking potatoes for salad, cook them with the skins on, and peel them out just as usual. Remember that a good potato salad must stand several hours in the dressing with the seasoning to be palatable.

French Fried Potatoes.—Wash and peel small potatoes and cut in eighths lengthwise, cover with cold water for an hour. Drain and parboil in boiling salted water for two minutes, drain again, plunge into cold water, dry between towels and fry in deep fat until delicately browned, a few at a time. Heat the fat to a higher temperature, turn all the potatoes into a frying basket and fry until crisp and brown, keeping the basket in motion. Drain on paper and sprinkle with salt.

Scalloped Potatoes With Ham.—Slice very thin enough potatoes for the number to serve. Arrange in layers in a well-buttered baking dish, add a layer of finely minced onion, then a layer of any cold cooked ham either sliced or minced, another layer of potatoes and, when the dish is full, cover with milk. Cover well after plenty of seasoning of butter and salt and bake until tender.

Spanish Potatoes.—Boil or steam the amount of potatoes to serve. Place in the vegetable dish in which they are to be served, two to four tablespoonfuls of butter and a tablespoonful of minced onion for each two of butter, the amount depends upon the amount of potato, add salt and a little cayenne and turn with the butter and onion. Serve hot.

Baked Pork Chops With Potatoes.—Arrange as many potatoes, thinly sliced, as needed in a shallow baking pan, over them arrange pork chops, seasoning both the chops and the potatoes. Pour in enough milk to keep the potatoes well moistened, and bake until the meat is well browned, turning once.

Stuffed Flg.—Mash cream cheese with heavy cream adding a bit of salt and cayenne. Make into balls three-fourths of an inch in diameter. Cut well washed and dried figs on the side and stuff with the cheese. Arrange on a plate in piles.

Kierie Maxwell.

PARENT-TEACHERS UNFAVORABLE TO SERVING LUNCHEES

Hon. George McArthur, Probate Judge, May Speak At Next Meeting

Noon lunches will not be served at the Farmington Public Schools. It was definitely decided by the Parent-Teachers Association at a special meeting held in the school building Tuesday afternoon.

The meeting was held open for discussion for some time before a vote was taken on the question. Mrs. Rosetti Barbour, school nurse, said in her opinion the majority of the children attending school were not undernourished and that from this angle there was no need of the Parent-Teacher Association taking it upon itself to provide a noon meal.

Several mothers, when called on for opinions, stated that they believed that in the past when a noon lunch had been served, many families had abused the privilege. Cases were pointed out where children had taken lunch at the school who had no necessity to, either financially or on account of the distance from their homes.

Lack Facilities

It was reported that the majority of the students who did carry their lunches had plenty of nourishing foods in their lunch boxes. Many of those present felt that there was a legitimate need for hot foods at noon but with the facilities available at the school at the present time it was deemed inadvisable for the Parent-Teachers to assume the undertaking.

May Furnish Milk

Furnishing milk to the undernourished at a cost price was looked upon favorably by some. Officers of the organization stated that it was impossible to undertake this now but the matter was referred to the Association's committee on Ways and Means and action may develop later.

The next regular meeting of the Association will be held November 19 when it is planned to have Hon. George McArthur of Pontiac, Judge of Probate, present. A musical program will also be given.

Men Well-Known In This Vicinity Form Company

Harry and William Beck, residents of Ten Mile road, well known in this vicinity, this week established a new business in Farmington. They have formed the Telephone Message Co., which will give unique service to Detroiters, a 24-hour message service. The company will handle messages for subscribers at any hour of the day or night the subscriber may designate, for a nominal fee. For many users it will effect a great saving in office maintenance cost. The organization reports a large number of Detroit offices have already subscribed to the service, which has headquarters in the Robert Oakman Bldg., on Grand River Avenue.

JUDSON CRANSON, FORMER RESIDENT, DIES AT SEATTLE

Deceased Was Well-Known Mason In Farmington—Died October 3

Judson A. Cranson, former Farmington resident, died at his home at Seattle, Washington, October 3. Mr. Cranson was 74 years old. He was well-known Mason, having been a member of Farmington lodge, F. & M. No. 151, and later was affiliated with the lodge at Seattle. Mr. Cranson was born in Redford township July 1, 1857, the son of Marcus and Orna Cranson. He was married to Mrs. Marie McHenry of Riev, Colorado, July 30, 1903, who preceded him in death on April 1, 1931. He was survived by a sister, Mrs. Helen Gray of Northville and two brothers, Jewett Cranson of Northville and Ulysses Cranson of Alhambra, California.

MAJORITY ACCREDITED

Ann Arbor, Oct. 26—That the quality of high school instruction in Michigan is of a high average is shown by the fact that a majority of the schools, 601 in number, are on the accredited list of the University, according to the annual report of Dr. George E. Carrothers, director of the division of University inspection of high schools. Students of accredited schools, recommended by their principals, may enter the University without taking examinations.

FEW FARMINGTON DRIVERS LACKING OPERATOR PERMITS

Farmington Shows Much Better Record Than State As A Whole

Few Farmington automobile drivers will be without proper licenses Sunday when the new automobile drivers license act, passed by the 1931 legislature, becomes effective, in the opinion of Lee Doyle, chief of police. Doyle made a hasty checkup this week and found that practically all licenses that expire had been renewed in Farmington.

This is a far better record than has been established in the State as a whole. It is estimated, by Frank D. Fitzgerald, secretary of state, that 200,000 drivers who secured their original licenses prior to January 1, 1925, will not have reregistered in accordance with the new law.

Drivers who secured their present licenses between January 1, 1925 and January 1, 1928 have until May 1 of next year to secure renewals. All who hold licenses dated after January 1, 1928 have until September of next year to procure a new license.

Applications for new licenses can be made to chiefs of police or sheriffs. The officer then issues a temporary license which is good for 20 days. Before the expiration of that period, the application is checked by the Department of State and the Department of Public Safety, and the new license issued, if no hindrances are discovered. The new licenses are good only for three years.

Plan Three-Day Festival For Farmington Area

(Continued from page one) the banquet residents outside the town. Anyone not a host or guest may attend the banquet by purchase of a ticket, at 50 cents a plate. An interesting program will be provided following the dinner. It is expected that two hundred will attend. Harrison Johnson is in charge of the exhibit and banquet.

The idea of the three-day festival was approved by the Farmington Exchange Club, at its meeting Wednesday. The club will sponsor the celebration, and each member of the Club and his wife are to be hosts to another couple from outside the town at the banquet, as well as participating in the sending out of the invitations for the dance on Monday evening.

Complete details of the three-day program are to be ready for announcement in next week's issue of the Enterprise.

Yellow Fever Conquered

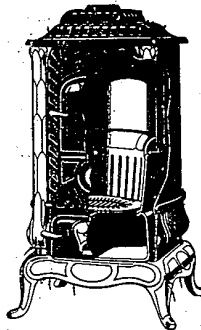
Before the Civil war there were almost annual epidemics of yellow fever, but since 1890 health conditions have gradually improved and the last yellow fever epidemic appeared in 1905.

GIVES MAXIMUM FINE

Lansing, Oct. 26—The maximum fine in justice court was assessed against Hugo Scholz, Onaway, when he was convicted of having a deer in his possession during the closed season. Scholz paid a fine of \$100 and court costs of \$8.50 before Justice Claud Blanner of Atlanta.

CHOOSE EDITORIAL AIDS

Ann Arbor, Oct. 26—Nomination to the board of the Michigan Law Review, publication of the University of Michigan Law School, has been extended to 22 students, according to Professor Burke Shartel of the Law School. These positions as editorial assistants are awarded only to students with high standing in the school.



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