

BAPTIST
CHURCH NEWS

The twelfth chapter of Romans will be the subject of Wednesday's prayer meeting, which will be in charge of Mr. A. C. McDonald.

"Loving Service" was the theme of the Women's Union meeting Thursday afternoon, and the program for the day was directed by Mrs. A. C. McDonald.

On Monday evening, June 1, a joint meeting of the three boards

of the church—the deacons, deaconesses, and trustees—will be held at the parsonage at 7:45.

The Reverend Mr. Fisher will give the first of a series of prayer meeting lectures on Wednesday, June 3. The talks will be on the theme "I Am."

Mr. Fisher will be in Cleveland from May 27 through June 30 attending sessions of the Northern Baptist Convention.

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HOURS:
Wednesday—11:30 a. m. to
1:30 p. m.—3:00 p. m. to 8:00 p. m.
Saturday—2:00 p. m. to 9:00 p. m.

Captain Paul, by Commander Edward Ellsberg. An historical novel centered around the picturesque figure of America's naval hero, John Paul Jones, and one that does full justice to the adventure, romance, and changing fortunes of his life. Mingled with the authentic events of Jones' career and his thrilling sea battles is the fiction of love, status of young Tom Folger and beautiful Delight Coffin. Great characters of Revolutionary days crowd the book's pages—Jefferson, Washington, Adams—all brought to vivid life by Commander Ellsberg's talent for realistic detail and colorful description.

Two-way Passage, by Louis Adamie. One of the most famous of foreign-born Americans offers, in this book his suggestion for a way to lasting world peace after the war. Whatever you may think of the plan itself, and the events that led him to formulate it, are well worth reading. He sees in his project a cure for Europe's recurrent wars and America's inevitable part in them, interrupting her progress toward a deeper and wider democracy; and an end to the conflicting loyalties of the immigrant American when his adopted country and native land wage war. Calculated to appeal to Americans of all types—native and foreign-born, Jew and Gentile—this original and provocative solution to an immensely serious problem has already brought the author many converts.

Reading I've Liked, by Clifton Fadiman. The well-known master of ceremonies of "Information, Please!" has collected in this one volume the literary material he most enjoys re-reading after nearly twenty years as a book reviewer. Here are all types of composition—short stories, novelettes, autobiographies, essays, epigrams, and widely varying moods—humor, satire, tragedy. The book includes selections by authors as famous as Alexander Woolcott, Ernest Hemingway, Jules Romain, and others by writers who lack the popularity they deserve. Before each selection is a brilliant criticism by Fadiman himself, explaining why he chose this particular work.

Marriage is a Private Affair, by Judith Kelly. Winner of the Harper prize for 1941, this is the story of Theodora and Tom West and their marriage. Seemingly the perfect match of a young, handsome, devoted couple, the moon was in for a most obstinate—Theodora's boredom and resentment at giving up her outside interests to manage the household affairs, Tom's absorption with his work, and handsome Lang Street's obvious devotion to Theodora. Miss Kelly paints a life-like picture during a period of jealousy and misunderstanding, and their eventual discovery of the formula for a successful marriage.

Single varieties of dahlias may be grown from seed, but the double sorts should be grown from cuttings of young stems or from division of the roots. The latter is the method most commonly used.

A native of Mexico, the dahlia loves sunshine, and should be planted where it will get an ample supply. Good drainage is vital, and the best soil for dahlia growth is a sandy loam, provided plant food is added. Clay should be avoided, as dahlias bloom too late for this climate when planted in heavy soil.

Immediately before planting, prepare the ground by working in three inch layers of stable manure. After making firm and fairly firm rake in bone meal, using approximately two ounces to the square yard. This soil preparation will reward you with extra fine plants. The roots, unless small, should be divided before planting, as a single strong root is usually better than a whole clump. Roots of dwarf bedding dahlias should be set eighteen inches apart, those of the pompon type two feet apart, and the giant varieties three feet apart.

If the first bud on each shoot is removed, the side shoots that follow will be covered with bloom, making a symmetrical, colorful plant.

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Items of Interest to
WOMENMICHIGAN DISHES
FOR MICHIGAN DAYS

By JEAN ALLEN
The Kroger Food Foundation

To thousands of tourists who flock to the Wolverine state's playgrounds each summer, Michigan Days may mean fishing or swimming or just being 18-inch pie party. The Michigan Days were celebrating May 28 to June 3, however, pay tribute to the countless workers, in fields and in factories, who have contributed much to the country's welfare in the peaceful days of the past, and even more now that we are concentrating every effort on victory and a new peace.

Industrial Michigan is playing an important part in equipping our armed forces, and from Michigan farms come many of the foods which make our nation strong. Give Michigan products a place of honor at your table.

Take beans for instance. Prepare enough for an army, but don't be surprised if they make just a one-meal stand with your hungry family.

BRISKET OF BEEF WITH BEANS

1 pound beef brisket
1 pound dried navy beans
2 tablespoons brown sugar
1 teaspoon salt
1 medium onion, sliced
Pick over beans and wash. Soak overnight in 2 quarts water. Next day put into heavy kettle or large casserole. Add brown sugar, salt, dash of pepper and sliced onion. Place brisket on top. Cover with water. Cover kettle or casserole and cook in moderate (350°F.) oven until meat is tender and beans are done—about 3 hours. Add more water while cooking, if needed. Yield: 10 to 12 servings.

Peas with carrots or new potatoes are familiar "go-togethers," yet we rarely experiment with other combinations of vegetables. Equally compatible are these two natives of Michigan:

BEETS WITH CELERY

Drain and dice No. 2 can of beets. Boil 1½ cups diced celery in salted water until tender, then drain. Mix 2½ tablespoons of butter, adding an equal amount of flour, ¼ teaspoon of salt and 1 cup liquid from the beets. Cook until thickened. Add beets,

transfer to serving dish and top with celery. Yield: 8 servings.

MICHIGAN CHERRIES

Michigan cherries provide a happy ending for any meal in this masterpiece.

OUR FAVORITE CHERRY PIE

1 No. 2 can red sour pitted cherries, drained
1¼ tablespoons quick cooking tapioca
1¼ tablespoons cherry juice drained from fruit
Few grains salt
Few drops red coloring
1 tablespoon butter
Pastry for 2 crust 8-inch pie
Combine tapioca with about 1 tablespoon of the sugar, the 1¼ tablespoons of double boiler. Cook, stirring constantly, until tapioca is transparent. Remove from heat, stir in drained cherries and sugar and pour into pastry-lined 8-inch pie pan. Dot with butter and cover with top crust or crisscross strips of pastry. Bake in moderately hot oven (425°F.) for about 30 minutes. Yield: One 8-inch pie.

THE GARDEN PATH

With the development of the cactus and semi-cactus types (or loose-flowered forms) the dahlia has regained the popularity it lost when stiff, formal flowers went out of fashion. Today it is a prime favorite with professional and amateur gardeners alike, and the beautiful dahlia colors of bronze, crimson, and rich yellow make the miniature and pompon types perfect flowers for home decoration. Be sure to have some in your garden for the summer flowering.

It is the proper planting time, and they're not at all hard to grow.

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Daughters of Isabella
Attend Madonna Circle

Our Lady of Sorrows Circle, Daughters of Isabella, attended the newly instituted Madonna Circle on Sunday, May 24. The program took place at St. Paul's Knights of Columbus Hall on Vernor Highway.

Over 100 candidates were initiated and installation of officers followed. A banquet was served at six o'clock. Principal speakers on the program included Mrs. Agnes Zeller, past National director and organizer, Rev. P. T. Barret, C. S. R. of Holy Redeemer and Mrs. Starr Long, State regent.

Many members from neighboring circles attended the meeting.

CHEESE SOUFFLE
IS IDEAL
LUNCHEON DISH

There are interesting cheese dishes for every part of the menu, from appetizer to dessert, and they're not only good to eat but rich in food value as well. Try this souffle in place of a meat recipe, for either lunch or dinner.

Macaroni, Egg, Cheese Souffle, with Sauce

1½ pkgs macaroni
1 cup milk, scalded
¼ cup butter, melted
¼ green pepper, chopped
¼ small onion, chopped
1 cup grated American cheese
¼ cup melted butter
3 eggs, beaten separately
Cook macaroni in boiling salted water and drain. Boil green pepper and onion 5 minutes, add to macaroni. Add egg yolks, milk, bread crumbs, melted butter and grated cheese, then fold in stiffly beaten egg whites. Bake in moderate oven 45 minutes, and serve with following sauce:

¼ cup milk
¼ cup butter
1½ tbsp flour
1 small can mushrooms
¼ can tuna fish
¼ pimiento, chopped
Salt and pepper
Make cream sauce of milk, butter and flour. Saute mushrooms in butter and add to cream sauce. Add flaked tuna fish and pimiento. Season to taste.

Garden Club To Have
Canning Demonstration

The Farmington branch of the Woman's National Farm and Garden Association will meet on Tuesday, June 2, in the High School domestic science room at one o'clock. Miss Mary E. J. Woodward of the Michigan State College Extension Group will give a canning demonstration and lecture on the proper method of home canning. This meeting is the last of the season for the Farmington group.

President's Day To Be
Gay Nineties Party

President's Day of the Farmington Woman's Club will be celebrated on Wednesday, June 3, at the Bostford Inn, with a costume party of the Gay Nineties. A program reminiscent of that period has been arranged by Mrs. Mabel Leonard, Mrs. Lucille Dickerson, and Mrs. Martha Warner. Reservations for the luncheon should be made with Mrs. Dickerson or Mrs. Warner before Monday, June 1.

Maccabees Invited
To New Hudson Hive

An invitation has been extended to Tent Hive 1027 of the Maccabees to take part in the fiftieth anniversary celebration of the New Hudson Maccabees on Thursday, June 4. The entertainment will take place in the Maccabee Temple in New Hudson, and will start at 5:30.

Red Cross Workroom
Closed Until August

Present work at the Red Cross sewing rooms in the Legion Home has been completed. It is announced by Mrs. Harry L. Brough, and unless some emergency arises the rooms will remain closed through June and July.

Maccabee Ladies
Plan Lawn Party

Members of the Farmington Maccabees have received a cordial invitation from Mrs. Nicholson to attend a lawn party at her home on Tulane Road on Thursday, June 4, starting at twelve noon.

CHRISTIAN SCIENCE
WAR RELIEF
QUOTAS LISTED

During the past year the Christian Science War Relief Committee of Farmington has made 170 baby nightgowns, 247 kimonoes, 50 bonnets, 14 jackets, 67 bibs, 7 slips and 11 quilts.

Since January 15 of this year, those who knit have made six men's sweaters, three snugglies, ten baby sweaters and four shouderettes.

The soap committee has made 11½ pounds of soap.

The Farmington Committee is working through the Detroit General Headquarters, maintained in the Book Building. The committee now works in the Veteran's Hall, 2525 West Seven Mile Road near Grand River. They are glad to welcome visitors to the workroom and are happy to have the assistance of those who are not Christian Scientists.

Mrs. Wanda Barnes, 21019 Ontario, is chairman of this Committee. She may be contacted by calling Farmington 1030 for any further information regarding this work.

LOCALS

Mr. Edgar West is ill at his home with scarlet fever.

Mr. and Mrs. Howard Westphal were guests of Mr. and Mrs. William Richards at their cottage at Sear Lake for the weekend.

Mrs. Gertrude Zebornick of Washington, D. C. is visiting her parents Mr. and Mrs. F. C. Zebornick.

Murray Moore has accepted a position in the office of Judge Doty in Piquette.

Mr. and Mrs. Amos Otis and Mr. and Mrs. Ray VanValkenburg were visitors in Howell Sunday.

Miss Ernestine Pierce will spend the weekend at Mullett Lake.

Mr. and Mrs. Ernest Schwinn called on Mr. and Mrs. Paul Spaller in Detroit Sunday.

Mrs. H. W. Smith visited her daughter Mrs. Charles Mueher and family in Ottawa Beach and attended the Tulp festival.

Mr. and Mrs. McDermid of Detroit were Sunday guests of Mr. and Mrs. Ben Storms.

Mrs. Robert Smith entertained at tea on May twentieth, honoring her mother Mrs. Frederick G. H. Elliott of San Diego, California. Mrs. Smith will accompany her mother part of the way on her return trip. They will leave June first.

Mrs. Fred A. Green and children of Indianapolis, Ind. are guests of Mr. and Mrs. Harley Walters.

Mrs. Fred Lenz and Mrs. Louise Munroe were luncheon guests Thursday of Mrs. Fred Becker.

Mr. and Mrs. Guy Durgan entertained at a birthday dinner Sunday. Their guests were Mr. and Mrs. George Newlin, Mr. and Mrs. Richard Taylor, Mr. and Mrs. Glenn Lehart, Dr. and Mrs. E. R. Olla and Mr. and Mrs. Robert Lundberg.

A potluck luncheon was held at the home of Mrs. Burt Callan for members of the Maccabees.

Mrs. Jane Dean of Buffalo, N. Y. was a weekend guest of Mr. and Mrs. Lyman Sprague.

Mr. and Mrs. Ralph J. Lorens of Plymouth, Mich. and Mrs. Esther Tiffen of Modesto, California were Sunday evening dinner guests of Mrs. Frances Halsted and family.

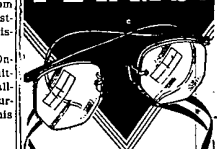
Mr. and Mrs. Carl Hunt entertained Mr. and Mrs. O. S. Forslund of Fond du Lac, Wis.

Mr. and Mrs. Ernest Schwinn called Sunday on Mrs. A. T. Sharp who is confined to the hospital in Highland Park.

Miss Reland Spaller has returned home after spending the past week with friends in Calumet, Michigan.

Mrs. Horace Nelson and baby Sally of Northville were guests of Mr. and Mrs. Sam Turner.

Mr. and Mrs. William Pauline are visiting their daughter and family in Salem, Ohio.

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