

EVANGELICAL CHURCH NEWS

During the absence of Reverend Schultz on Sunday, October 11, who was preaching at the Taylor Center Church, Harry Smith of Redford, liturgist and speaker, most ably filled the pulpit. The subject of his sermon was "The Holy Temple," and it was thoroughly enjoyed by the congregation.

The Young Fellowship Group met on Saturday, October 11. The next meeting will be in two weeks.

On October 13 the Brotherhood met at the home of Mr. and Mrs. Harley Kahri, 19420 Lenora St., Redford.

The choir wishes Fred Lenz to know how very sorry they are that he has been ill and he is greatly missed. Best wishes for a speedy and complete recovery.

The Sunday School is sending Christmas boxes to the following men in service from the church. Private First Class Antonio Him-melbach, Sergeant Lealle Gerds, Sergeant George Esch, Private Herman Gerds, Jr., Private Harold Rossow, Corporal William Burrows and Private Albert H. Bramer.



Horses Coming Back Charles Heck, Monroe, Mich., who has about 300,000 horses in the last 50 years, announced recently that the blacksmithing business is improving this year. Farmers are again using horses instead of tractors, he said.

Items of Interest to WOMEN

THIS WEEK AT YOUR LIBRARY

HOURS: Wednesday—11:30 a. m. to 1:30 p. m.—3:00 p. m. to 6:00 p. m. Saturday—2:00 p. m. to 5:00 p. m.

The Hickory Limb—Margaret Ann Hubbard. A new book dedicated "to the boys and girls of America, who defend a new frontier of freedom."

The story takes place in the Indian centers around the territory of the Great Smoky Mountains, now the state of Tennessee. It describes the life and adventures of the families and homesteaders of the Revolutionary period—their struggle for freedom and understanding with the Indians.

The part Nancy Ward, half white-half Indian, Beloved Woman of the Cherokees and friend of the settlers, played in their lives and her bravery, makes a most interesting book for all boys and girls. The importance of Living—Lin Yutang. "This book 'distills for the Western world the Chinese philosophy of three thousand years, in the hope that it may bring help to men and women who have not yet learned, as the Chinese have, that the meaning of life lies just in living itself.'"

Dr. Lin's book is gaily serious, profoundly naive, cynically kind, interspersed with a sense of comedy and backed by science, as well as by the thoughts of the Chinese sages of many centuries, it brings forth the salt and flavor and tang of life.

It points out that life doesn't consist of achievements or making a fortune—life is enjoyment of ourselves, home, one another, nature. One of the most interesting non-fiction books I have ever read. A book that puts into words many thoughts we have and don't express.

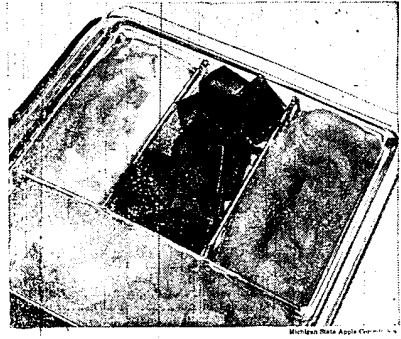
Crusader in Crinoline—The life of Harriet Beecher Stowe—Forest Wilson. Mr. Wilson has written this vivid life story of one of America's greatest writers and while true facts, with much new material uncovered, it reads like a novel.

The story opens in Hitchfield with the Beecher family and Dr. Lyman Beecher's eventual journey to the West, from Boston, to save the sinners.

Harriet was one of eleven children, all of whom were famous. Her greatest book being "Uncle Tom's Cabin." Having spent many years in both the north and south and being caught in the midst of the turmoil of the Civil War, gave Mrs. Stowe good first hand material.

Forrest Wilson has brought Harriet and her times back to life with great success. A new book in the library.

MICHIGAN APPLE CONDIMENTS



At this time of year every housewife is looking for something to "pep up" the meals. Here are a few plate teasers to serve with either hot or cold meats, especially ham and pork.

APPLE BUTTER JELLY 1 package of lemon flavored gelatin 1 cup hot water 1 cup apple butter

Dissolve gelatin in hot water and when cold add the apple butter. Cut in cubes, or mold in small individual molds. Apple sauce and horse-radish make a grand combination: 2 cups of apple sauce and 2 tablespoons of horse-radish served either hot or cold.

To cups of apple sauce, add 2 tablespoons of chili sauce and a few drops of onion juice. If you like Worcestershire sauce, add 2 tablespoonsful to 2 cups of apple sauce.

These are sure to please the men folks. Recipe listed by Dorothy W. Lewis, home economist, Michigan State Apple Commission.

THESE COOKIES WILL IMPROVE WITH STANDING

Continuing with cookies this week, with so many lunch boxes and soldier's boxes to be filled, here is a recipe that improves with age.

Chocolate Drop Cookies 1 cup brown sugar 1/2 cup shortening 1 egg 1 1/2 cups flour 2 lbs. cocoa 1/2 tsp. soda 1/2 cup milk 1 tsp. vanilla 1 cup chopped dates Cream shortening, add sugar and egg, beating well. Add sifted dry ingredients alternately with the milk. Add vanilla and dates. Drop from spoon onto greased pan and bake about ten minutes in a 375 degree oven. Makes about 5 dozen cookies.

A WORD TO THE WIVES

Hello there—last week we talked about the place of women in industry and outside activities that are expected of them during this war time period. There is another aspect to it that we didn't even touch upon.

Physically we are very busy—sometimes pushing almost to the breaking point. Mentally we are pushing too and the breaking point is much lower. That is the job we each have to do for ourselves, watch that that breaking point is never reached. We can carry on for a long time physically by giving our tired bodies better food and resting them whenever we can. But if we don't control our minds and finally let it reach that stage of collapse, we are no good to anyone, least of all ourselves.

Women can be divided into two groups—married and unmarried. Let's take the first group and sort out the problems that are facing them now. To begin with there are the women old enough to have sons in the service. To some it is an honor to put her son on the ground, to the best of her ability, while serving his country. It takes a brave woman to do that. But let us not condemn the poor mother who is grief stricken because after struggling so many years to raise her son, to the best of her ability, she has to turn him over to the government. The first mother deserves our admiration and we don't have to worry about her—she will be busy herself with maintaining the home and family she has left and outside activities. The second woman needs our sympathy and all the help we can give her, otherwise her grief will destroy her family and lead to unhappiness for all the who live her.

For the younger woman who has a husband in service, she has really three choices—though some are made for her. If there is a small baby or child, she would naturally wish to maintain a home for the soldier and family she has left and already settled, with no children, she may wish to keep that home as something concrete to hang on to. Other young wives follow their husbands from camp to camp until he is sent out of the country. These young women, with or without children, have one problem in common, that of finding themselves alone after having the love and companionship of their husbands, even if only for a short time. The "devil" finds work for its hands and again the best solution is to keep busy. Numerous psychologists warn against a woman making a martyr of herself and not even speaking to another man. It

isn't human and tends to make her bitter against the whole world in general.

There is another group, those women that come in between. They are still young with young husbands, who are apt not to be called because their homes and families are well established. But that husband is still young enough to be filled with the adventurer spirit and want to join this vast army, feeling he is the one man they need to get it over with in a hurry. But there is big family to consider. He is torn between two loves—and pity the poor woman. She wants to keep her home and family together and at the same time hates to feel that she is keeping her husband from the one big thing in his life. This is a problem, that seems to have no answer and I know many women are facing that very thing.

The unmarried women—those in their early twenties, who decided to stay in the business world for a few years before they settled down, either through necessity or choice. Are they going to be the "lost generation"? I don't think so. To them this war is and must be a passing interlude. A void that will be bridged when peace once more rules in this world. The men will have to take up where they left off and the women must be there to help them. The family idea is too firmly implanted in the minds of both men and women in our country to ever be banished by a few years lapse. Bye now.

PTA ASSOCIATION WILL MEET NEXT TUESDAY

The Farmington Parent-Teacher Association will hold its next meeting on Tuesday, October 20, at 8 p.m. in the School Auditorium. This is Membership Month and anyone interested in the future welfare of our children is most cordially invited to become an active member in our association.

Following the business meeting there will be two group discussions with Miss Marion Dutton leading the discussion in the group for High School Parents and Miss Vera Craig guiding the discussion in the Grade School parent group. Refreshments will follow. All are welcome.

A WEEKLY THOUGHT

Did the thing I dreamed most (Ereuse me while I cheer). Now, here stand, a stronger soul—And all I've lost is fear. —Rebecca McCann.

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MACCABEES NOTES

On Thursday, October 15, a pot-luck luncheon was held at the home of Mrs. Edwin Goodfellow at 20777 Rancho, with Mrs. Esther Thomas as co-hostess.

The next regular meeting will be held on Thursday, October 22, at 8 p.m. in the School Cafeteria.

The Nicholson Maccabee Unit of Oakland County were guests of Farmington Tent-Five Thursday afternoon and evening, October 8, at the Salem Evangelical Church.

As this was the annual meeting, election of officers was the chief business of the day. Officers elected were as follows: President, Mrs. Mae Worth of Pontiac; Senior Vice-President, Mrs. Maggie Callan of Farmington; Junior Vice-President, Mrs. Mae Cochran of Pontiac; Liaison Commander, Mrs. Iva Charlton of Ferndale; Chaplain, Mrs. Inez Gladstone of Rochester; Treasurer, Mrs. Gladys Warren of Royal Oak; Secretary, Mrs. Ethel Kinne of Farmington; Trustees: Mrs. Anna Harter of the largest delegation; Sergeant, Mrs. Alice Bedard of Pontiac; Judas Maccabees, Mrs. Irene Stauch of Farmington; Deborah, Mrs. Anna Runions of Detroit; Platoon No. 1, Mrs. Eulalia Hooper of Pontiac; Platoon No. 2, Mrs. Iva Charlton of Farmington; Chairman Board of Directors, Mrs. Ulah Bruner of Pontiac; Chairman of Auditors, Mrs. Goldie Creley of Pontiac.

A lovely program was presented in the evening, which included exhibition drills by the large Emergency Guard Team of Plymouth, Michigan, Patricia Young and a trio of young ladies rendered several numbers, also Miss Morlet, a character singer. The Tent-five of Farmington gave a character skit.



VISIT HIM ON CHRISTMAS

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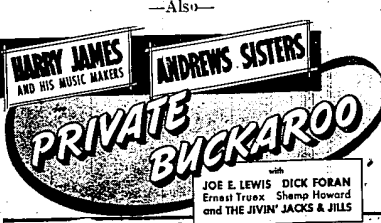
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Adventure Roaring Round The World



THIS AND THAT

It isn't the coffee and sugar I'm missing most, these lovely days, it's the nice long ride we always took through the country at this time of the year, when nature had on her prettiest dress.

Have you been discouraged with the way your cakes have been turning out? Just let them age with honey? Just let them age a little and they will become more moist, a better flavor and the texture will be better.

I have the feeling that out of this war is going to come some good. For one thing, there seems to be a better feeling of cooperation and fellowship among neighbors and fellowmen.

Are you keeping up your good resolution not to repeat rumors? With so many former "necessities" banned for the duration, and among them vacuum cleaners, it would be well to have a pick-up before starting to run it. Pins, hairpins, long threads and strings, small stones—none of them do the vacuum any good.

Another good thing to come from this war, is learning not to be so wasteful and to really appreciate what we do have.

The sugar hoarders have it over the coffee hoarders—their woe's got stale. Might be sour grapes on my part, but I wish it would.

Isn't it grand to see old friends that you haven't seen for a long time?

THE GARDEN PATH

Freezing weather is fast coming upon us and it is time to figure out some way to prevent the loss of all the vegetables we still have left in the-ground and won't be utilized before they are frozen.

There are various methods for storing these vegetables to prevent them from freezing and keeping them in good condition for many weeks. Unless the outside temperatures become too severe for the next month the garage or outside shed will do nicely.

After that cold basement or basement room, where the temperature remains as near 31 to 33 degrees, is the ideal place. The vegetable should be raised off the floor on shelves, racks, slat bins or even solid boxes. If the floor is concrete, it should be sprinkled every few days and if earth, it should be kept damp. Pumpkins, squash and sweet potatoes should be kept in a heated basement where the temperature is between 55 and 65 degrees. Fruits and vegetables that require a lower temperature and must be kept in a warm-basement, should be kept packed in wet sand.

Where there is no basement and you have room, an outside pit may be used to good advantage. Dig a pit as large as you want and deep enough to stand it. A ladder or stairs may be used to get down into it and shelves or bins built around the walls. A ditch should be dug around the pit to lead away all surface water. Cover the pit with heavy boards and bank with a mound of earth. Double doors at the entrance will prevent frost from getting in.

Where the quantity to be stored is a small amount or there isn't the space for a large cellar, there are various methods to keep vegetables through the winter. They may be placed in a box lined and covered with straw and then buried in a small pit and covered with earth. An old barrel also makes a good outside storage bin. Or vegetables may be piled in a cone shape and covered with layers of straw and dirt. Fruits and vegetables stored for winter use should always be in good condition before storing. Never use them if too old or too young. Watch out for bruised or spotted spots as they will quickly cause rot. Vegetables that have been frozen, even the hardiest ones, should never be stored.

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