

W.C.T.U. MEETS NEXT TUESDAY AT IRISH HOME

The Farmington Women's Christian Temperance Union will meet with Mrs. William Irish, 32911 Grand River Avenue, at 2 p.m. Tuesday, April 27, for their regular monthly meeting.

Mrs. Anna Cok will lead the devotional service and local members furnish the program. Those from Farmington attending the Star Federation Institute, held at the Redford Avenue Presbyterian Church on Monday, April 19, were Mrs. F. M. Warner, Mrs. Allen Bosworth, Mrs. Ralph Noble, Mrs. John Lutz, Mrs. Carroll, Mrs. J. Charles Erwin and Mrs. William McCollough.

WEEKLY THOUGHT

What is to be will be, nor can all the saints in heaven push the wheels of destiny one iota out of their tracks.
—Doner.

THIS AND THAT . . .

Regardless of the weather—the calendar says it's spring.

Doesn't it come as a shock when you realize your children are no longer grown-up babies but miniature adults?

When you're feeling "ouchy" with two or three people, all at the same time—we'd better have a talk with ourselves. It's probably us and not the world that's out of tune.

Isn't it remarkable what the top shelves of closets can uncover? Things forgotten, mislaid and some keepsakes. I found a pair of boots that last fall I spent much time hunting for.

A Happy Easter to each of you and may the dawn of the Reurrection Day find you with the determination to seek happiness in the little things of life.

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THIS WEEK AT YOUR LIBRARY

Wednesday—11:30 a. m. to 1:30 p. m.—3:00 p. m. to 8:00 p. m.
Friday—6:00 p. m. to 9:00 p. m.
Saturday—2:00 p. m. to 9:00 p. m.

Man of Molokai—The Life of Father Damien—Ann Boes, Joseph de Veuster was born into a hard-working Belgian peasant family. His father intended him to be a merchant, but, on a visit to his brother who was studying in a monastery, Joseph suddenly was imbued with the idea of joining the priesthood. There and then he decided to study and devote his life to this high calling. Known as Father Damien, he was sent to Honolulu. While there he heard of the desperate plight of the lepers who were banished to the leper island of Molokai and volunteered to go there. Sicken by the filth and hopelessness of these stricken people he, nevertheless, set to work with all his great strength and will and brought order out of chaos, cleanliness out of squalor, hope and courage out of despair. Literally, he gave his life for these people for he finally died of the dread disease, but not before he had founded a great work and set a high standard of devotion, consecration and zeal for those who followed after him.

Forward the Nation — Donald, Cullross Peattie. This is a story of the Lewis and Clark Expedition, written in novel form and while of historical value, is very easy and good reading. As the author states: "—none of the characters of this book is fictional, and that there is nothing in the least coincidental about any resemblances to actual facts and persons." On the contrary, he affirms, "that the events of this narrative are all true." After long study of original sources, and travels to the scenes of incidents here related, Mr. Peattie found it necessary to invent not one happening, individual, locality, trait, or property. All were provided by the unimpeachable reports of eye-witnesses, and the official records of the United States government.

Nine But The Grave — Rosamond van der Zee Marshall. This is the story of Holland in the time of William of Orange. In 1574, Holland was held by a dictator just as he is today. And then, as now, her people were determined

Items of Interest to THE WOMEN

Old Favorite Finds New Flavor—Coffee



FRENCH Toast—an undisputed breakfast favorite—has found a new reason for holding its popularity among American families! Its taste-appeal has doubled since people discovered the trick of dipping the bread into a mixture flavored with leftover coffee. Save any drops of coffee that are left in the pot after meals, and collect them in a covered glass jar in the refrigerator. Then you have them ready for use in recipes such as this one. Real coffee flavor, just like real coffee, is a taste thrill that cannot be imitated. When this Coffee French Toast is served with full-bodied, energizing 100% coffee, you're set for a breakfast that will be a favorite with everybody who eats it! When you combine two old fa-

vorites like French Toast and Coffee you have a sure breakfast winner! Dip the bread in the mixture flavored with leftover coffee as in the recipe below. Then serve Coffee French Toast with a cup of real coffee and watch the expressions of delight on the faces around the breakfast table! Here's the recipe:

Coffee French Toast
1 egg, slightly beaten
¼ c. cold leftover coffee
¼ c. milk
½ c. sliced stale bread
Mix slightly beaten egg, milk, coffee and salt. Cut bread in halves and dip in egg mixture. Saute in shortening on heavy griddle or in frying pan, keeping pan almost dry during cooking. Brown evenly on both sides. Serve with syrup. Yield: 6 servings.

**THESE PANCAKES
MAKE A HEARTY
SUPPER MEAL**
We've had to have meat substitutes, butter substitutes, sugar substitutes and now we are looking for something that will take the place of potatoes. Of course there is rice, beans, spaghetti and eggs, but eventually you will want a change. Serve these often with sausages. If you have the points to get them, a fruit or vegetable salad, if you can afford it, and coffee, if you have any left.

OATMEAL PANCAKES
(Using leftover oatmeal)
2 cups leftover oatmeal
1 1/3 cup milk
2 eggs, separated
1/3 cup melted shortening
1/3 cup enriched flour
2 1/2 tsp. baking powder
1/2 tsp. salt

Sift flour with baking powder and salt. Beat egg yolks into oatmeal. Add milk and dry ingredients alternately. Add melted shortening, then fold in beaten egg whites. Drop by spoonful on greased griddle which has been heated on high heat, then turned to medium after first baking.

If you would like to serve these for breakfast, this batter may be mixed in the evening, leaving only the egg whites to be beaten and folded into the batter the next morning.

MACCABEE NEWS

There will be a regular meeting of the Liberty Tent-Hive of Farmington on Thursday, April 22, in the School Cafeteria at 8 p.m. The Plymouth Guards will entertain the guard team of Farmington on Wednesday, May 5.

The Maccabee Junior Court met on Saturday, April 10, in the School Cafeteria and the following were elected to office for the ensuing year: Ward Mitchell, Sergeant; Betty Rousseaux, 1st Guard; Bob McFarland, 2nd Guard; Lois Timmons, Chaplain; Douglas Timmons, Platoon 1; Elmer Rousseaux, Platoon 2; Charles Rousseaux, National Flag Bearer; Irene Romanuk, Maccabee Flag Bearer; Marjorie Timmons, Lt. Commander; Marie Thomas, Golden Deeds Recorder; Allan McFarland, Past Commander.

The next meeting will be on Saturday, May 8.

Stops Blistering
Tendency of exterior house paints to blister is decreased by the application of toxic water-repellent to the siding. This is in retarding the migration of water vapor through wood.

A WORD TO THE WIVES

Hello there—now I'm not going to try and solve that age old riddle "which came first, the egg or the chicken?" But I would like to give you a few tips, conned through the hard school of experience, about raising them.

It was ten years ago this spring that we moved to Farmington to become—ahem, farmers. Fresh from the city, good youthful ideas, we had the ambition, but were terribly short on knowledge. Oh yes, we knew what a cow looked like—but that's about all. During the first week we got the house settled and then decided it was time we got our chickens. We knew it was still too cold to put them out in the coop (I don't know why we knew though) so we built a box 3 feet wide, 6 feet long and a foot high, put a wire floor in about two inches over the wood bottom and set the whole thing on legs three feet off the floor. We put in filled feed troughs and watering jars—then went out and bought two hundred Barred Rock day old baby chicks. There should be a law against selling baby chicks to uninformed people—they should have to pass an examination first.

Well—it was a cold spring and our wood fire would go out each night, leaving the house chilled to the rafters each morning. Those poor chicks would all huddle in one corner, crying for all they were worth. Remember, we had no hover in their box—didn't even know what one was. By the end of five days the poor things were dying off like flies, so we went back to where we had bought the chicks. Then and there we began our education on the raising of chicks.

But by then it was too late to rectify the mistakes we had made. Most all of those babies had colds—or worse. We had another box that we used as a hospital. As soon as one would start gasping, I'd grease its nose with Vicks and put it in the hospital. By the time those chickens had reached the age of three months out of 200 we had between 50 and 90 left.

It was a costly and heartbreaking experience—but we learned. Raising chickens isn't hard, really. Have a good grade of chicks to start with, keep them clean,

warm and use an antiseptic in the water (which may be purchased from your feed store). We purchased a kerosene brooder stove and hover—but only used it a couple seasons. Finally discarding it for a light bulb inside a tin can, under the hover. Use a 100 watt bulb for the first 3 or 4 weeks, then changing to a 75 or 60 watt bulb, depending on the weather. If they are cold they will all be under the hover and if warm they will circle around the outside. A ten percent loss while raising them is considered normal—we have never exceeded that—most of the time less—since our first experience.

The choice of breed you get is a matter of personal opinion. We have tried Barred Rocks, Leghorns and White Rocks. We have found the White Rocks to be the best for our purpose. The Leghorns may lay a few more eggs, but the White Rocks are a heavier breed and dress so much better when they are killed for eating.

About eggs—don't wash them after they have been gathered unless they are very dirty—then keep them to one side for immediate use. Washing them takes away a protective coating which helps to keep them fresh longer. Under refrigeration, eggs will stay "strictly fresh" between 2 and 3 weeks. That's as long as I have tested them.

Mrs. Otis Larson expects to leave soon for Fort McClellan, Ala. to visit her son, Charles, who is stationed there.

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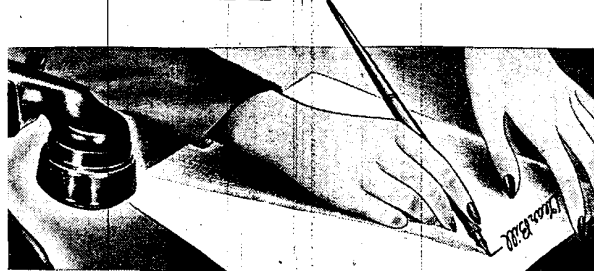
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WAR



...and your call to Cousin Bill

Cousin Bill lives in another state. You don't see him often, and it would be a pleasant thing to call him up on his birthday and wish him many happy returns . . . if we weren't fighting a war!

In ordinary times, Michigan Bell would gladly help you send that message, but today long distance lines are crowded with a vastly increased load of war-created traffic. And new lines and equipment can't be added, because the necessary materials have gone to the fighting front.

So send your greetings to Cousin Bill by mail—and to aid in winning the war, please—

Do not make any long distance call unless it is extremely urgent.

Especially avoid calls to people outside of Michigan.

Keep all calls—local or long distance—as brief as you can.

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