

THE GARDEN PATH

There are a few suggestions on transplanting seedlings to the garden plot.

1. Cool, damp, cloudy days are the best for transplanting. It gives the plants a chance to take hold before the sun can wilt them.

2. Water the soil in boxes, hotbeds or coldframes several hours before transplanting, so the soil

will adhere to the roots of each plant.

3. Take plants up carefully so as to disturb the roots as little as possible.

4. See that the bed into which the plants are set is thoroughly prepared. In making the holes for transplanting, mix a level tablespoon of complete balanced plant food thoroughly with the soil in the bottom of each hole and cover with one inch of soil, before set-

ting the plant in the hole.

5. Set plants slightly deeper than before. Be sure the hole is large enough to accommodate the roots without crowding.

6. Press the soil firmly about the roots, especially at the bottom, to eliminate air-pockets which will cause the plant to die. Unless the soil is very moist, before completely filling the hole with dirt, water the plant well.

7. If the sun is very bright and hot, it is necessary to shade the plants for a few days. Pinch off some of the lower leaves to reduce the danger of wilting.

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"What else can I do to help?"

Of course, you are helping now! Buying War Bonds, working for the Red Cross, giving time to Civilian Defense. But there are other ways you can help—right in your daily homemaking routine. We suggest three that are vitally important:



SAVE FOOD



...It's as important as bullets.

Plant a victory garden and preserve your surplus.
Put up as many fruits and berries as possible. Your Gas range makes canning easy.

Cook only the amount of vegetables needed. Serve leftovers creamed, in casserole dishes, or cold—in salads.



SAVE VITAMINS



...you need 'em to be strong.

Cook vegetables in as small an amount of boiling water as possible. The flexible Gas flame will give you the exact degree of heat you need.
Cover vegetables and bring to boil quickly over full Gas flame then turn flame low, cook gently.



SAVE GAS



Do not use soda in cooking green vegetables. It destroys vitamins. Cook vegetables shortest possible time.

Store fresh vegetables in hydrator of your Gas refrigerator to help preserve perishable vitamins.

SAVE GAS



...It's needed to make tanks and guns.

Plan complete oven and broiler meals to economize on the use of Gas.
Do not light your Gas oven or broiler too far in advance. Remember—Gas is fast.

Avoid using small pans on large or giant burners.
Do not turn the Gas flame any higher than necessary. Keep the burners clean. With just a little care your Gas range will give good, dependable service for many years—there are no fragile parts to wear out.

WE'LL BE GLAD TO HELP YOU

with specific information on how to cook and process food for wartime meals.



GAS is vital to war production... use it wisely!

Items of Interest to
THE WOMEN

THIS WEEK AT YOUR LIBRARY HOURS:

Wednesday—11:30 a. m. to 1:30 p. m.—2:00 p. m. to 6:00 p. m.
Friday—5:00 a. m. to 9:00 p. m.
Saturday—2:00 p. m. to 9:00 p. m.

Rediscovering South America—Harry A. Franck. From Panama to Patagonia and back Harry Franck explores the countries on which our interest is focused today. With the same delightful informality that characterizes all his popular books, the author makes North Americans acquainted with their neighbors to the south, giving those small intimate details by which a people may be recognized.

Thirty years ago the author toured South America on foot. Now he returns to record the astounding changes that have taken place. The contrast between primitive provincial life and the activities of the cities are deftly drawn. Vivid anecdotes alternate with personal reflections. The armchair traveler will relish his vivid descriptions of town and country and means of transportation—steamship, airline, railway, bus and beast of burden.

A must for those who would get to know our "Good Neighbors" through books.

None More Courageous—Stewart H. Holbrook. Although this war is not yet over, it has already produced many heroes. And here is a book about a few of them, first-hand information given to the author by the heroes themselves.

It is a story of those fighting Americans who bore the brunt at the beginning of this war. Their exploits against great odds are as thrilling as they are heart-warming. Here one sees Captain Arthur Wermuth on his legendary one-man war against the Japs on Batavia. One watches while intrepid Commander Dick H. Ross, his little minesweeper under heavy fire and bombing, and the paint on her hull running, rivers from heat, rescues the crew of a submarine trapped at Cavite. One follows the cruiser "Marblehead" through the flaming hell of Marianas Straits, her crew battling with buckets, her rudder gone, enemy bombers overhead. One rides with Lieutenant Bulkeley on his pounding PT boat to torpedo a cruiser, and with the fighting jaws of famous Patwing Tena.

A remarkable book for those on the home-front to remind us what the fighting front and its men are like.

CARROT PUDDING PROVIDES MUCH NOURISHMENT

Folks seem to have the mistaken idea that steamed puddings are only for the holidays—but they are very wrong. In these days of skimpy meals a heavy dessert is not only desirable but nutritious as well. Just take a look at the following ingredients in this carrot pudding and you will see what I mean.

Steamed Carrot Pudding
1 cup ground raw carrots
1 cup ground raw apples
1 cup seedless raisins
½ cup brown sugar
½ cup molasses
1 cup ground suet
¼ tsp. soda
1 tsp. baking powder
1 cup enriched flour
½ cup bread crumbs
¼ tsp. nutmeg
¼ tsp. cloves
½ tsp. cinnamon

Combine all ingredients, pour into greased mold. Steam 2½ hours. Serve hot with hard sauce or cream sauce. Serves ten. This can be warmed over and served with lemon or vanilla sauce.

THIS AND THAT —

My poor tulips gave me a look of disgust this morning—there are three lovely big buds, just waving with impatience, waiting for the sun to come out long enough to unfold them.

I'll be doggone if I'll give in to me and have this cold that's trying to make headway—not after going without one all winter.

Have you heard—some women dress to be admired—come to be loved.

Talk about your color schemes, now's this sound—purple african violets in a light blue pot, setting in a light green bowl. Not good, but not monotonous either.

After friend hubby dug himself out to go to work—I pitched in and finally got the house back in shape again. Vacations are fun for everyone but the house!

There are shades of green in the spring time that will never find their way on an artist's canvas.

What a sight—a well tilled field ready to receive the seed that will mean food and comfort for everyone.

BAPTIST CHURCH NEWS

The annual meeting of the Detroit Baptist Union and Missionary Society, both men's and women's divisions, will be held on Tuesday, May 11, at the Woodward Avenue Baptist Church in Detroit. The meeting will start at one p.m. and last through the evening.

The local Women's Mission Union will meet on Thursday, May 13 in the church. White Cross work will be done in the morning, starting at 10:30. Lunch will be served at noon with the regular meeting starting at 1:30 p.m. The devotion will be led by Mrs. J. Bedson and the theme for the day will be "Faith As We Serve Our Community," with Mrs. C. F. Coder in charge.

There will also be the installation of the new officers at this meeting.

Mrs. Lovejoy and daughter of Standish are visiting her parents, Mr. and Mrs. A. L. Ross while Rev. Lovejoy is attending a Ministerial Training School in Lansing.

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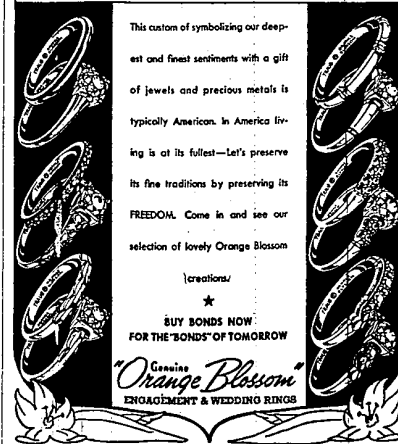
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Monday thru Friday—8:00 to 5:00

Saturday, 9:00 to 1:00

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