

Ocult Power of Gema
Many were the ocult and magic powers attributed to gema in ancient and medieval times, and many were the fantastic legends concerning them. These were not merely superstitions of the more ignorant populace, for they were recorded in good faith by the most eminent authors of their day such as Theophrastus, Pliny and Boetius.

Spray With Molasses
Greasess and alfalfa do not contain enough sugar to ferment properly and it is customary to spray the chopped material with a weak solution of cane molasses, as it is being blown into the silo. Good ensilage can also be made by mixing finely ground cereals with the chopped greens, if molasses is not obtainable.

BONDS OVER AMERICA

In San Antonio, Texas, stands a mission fort of which is written: "Thermopylae had her messenger of defeat, the Alamo had none." 182 men gave their lives here in 1836.

Alamo Chapel



Be Ever Alert Buy War Bonds

How many relics, dear to the hearts of millions of Europeans, Hitler has wantonly destroyed? Thousands of shrines linking the present with the past glory have been smashed to rubble.

EXPERT GIVES "DO'S" AND "DON'TS" FOR CANNING MEAT

In his new book, "Home Food Preservation," Dr. Frederick Fabian, Michigan State College professor of bacteriology, lists five "do's" and five "don'ts", for housewives who are planning to cure meat for next winter's use.

Among the "do's" Professor Fabian lists the following:

1. Bleed the animal completely when dressing it.
2. Clean and scald all containers before packing meat in them.
3. Use sufficient amounts of salt and other curatives.
4. Protect the meat from flies—before, during and after curing.
5. Change the brine at the first sign of spoilage. Clean both the container and the meat in boiling water, and repack in fresh brine.

The bacteriologist's "don'ts" are:

1. Don't allow the carcass to freeze before all the animal heat has disappeared.
2. Don't allow meats to become tainted before curing.
3. Don't use cracked crocks.
4. Don't use impure salt or other curatives.

5. Don't allow meat which is to be salted to freeze. Frozen meat will not absorb the curing agents. In "Home Food Preservation," Dr. Fabian discusses in detail the four main methods by which the American housewife will preserve the produce from 1943 Victory gardens and home meat programs—salting, canning, drying and freezing.

W.C.T.U. Federation Will Hold Picnic

The annual meeting and picnic of the Star Federation Women's Christian Temperance Union will be held at Cass Benton Park on Tuesday, August 24, with a co-operative luncheon at 12:30 p.m. The Farmington Unit is acting as hostess. Each individual is to bring her own sandwich, table service and a dish for passing. Devotional Service, led by Mrs. Mary Kenworthy of Redford Union, election of officers and a program will follow the luncheon.

Guard Against Smut
Even a trace of smut was found in the field of oats or barley, it will pay to treat the seed in the spring for smut control.

Items of Interest to THE WOMEN

For That Afternoon Snack



THOSE of you who love coffee... and who doesn't... will be delighted with these little coffee-flavored sponge cakes. Served with leaved coffee they are perfect when you are a bit hungry in the late afternoon or evening and feel the need of a bit of nourishment. Be sure to get the most out of your coffee by making it fresh each time you serve it. It's wise to make the coffee a bit stronger than usual to allow for melting ice.

Out of the ordinary are these little Coffee-Flavored Sponge Cakes. A small amount of leftover coffee will do the trick and the result is delicious. They are very quick to make, requiring only 20 minutes in the oven. Also they need no shortening, which is a most important item these days. Serve them with leaved coffee for that afternoon or evening snack. Here's the way to make Coffee-Flavored Sponge Cakes:

Coffee-Flavored Sponge Cake

1 cup sifted cake flour
1 teaspoon baking powder
1/2 cup sugar
1/2 cup hot leftover coffee
Mix and sift flour with baking powder and salt. Break eggs in bowl, add sugar, and beat until very light and fluffy. Add coffee and beat again. Fold in flour gradually. Bake in small greased muffin pans about 20 minutes in moderate oven (375° F.) Yield: 2 1/2 dozen small cup cakes.

THIS WEEK AT YOUR LIBRARY

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

Brothers Under The Skin—Carey McWilliams. In his usual carefully documented but hardhitting prose, Mr. McWilliams traces the past history of our discrimination against the Negro, Indian, Mexican, Japanese, Chinese, Hawaiian, Puerto Rican and Philippine—and relates this situation to the war effort and the peacetime world.

Dealings, with one of the most vital questions in American life—the problem of our treatment of and the status of certain minorities in the United States and its territories—this book is of first importance to the war effort and the peace that will follow. This book is a guide to action that will answer the criticism that Goebbels at his apogee level at in an attempt to discredit us in the eyes of the many people of the world with whom we are trying to ally ourselves with against the Axis.

Mountains Are Free—Julia Davis Adams. Instead of dwelling upon the familiar details of the story, this treatment of the legend of William Tell endeavors to place it in its historical setting, and show

the difference in ideals and manners between the Swiss and the people against whom they were struggling. That is to say, between the feudal system and the first faint stirrings of democracy.

In 1295, thirteen days before the events herein related, Rudolf of Hapsburg had been elected Emperor of the Holy Roman Empire. The Emperor was their hereditary lord, but the Hapsburgs, proud nobles threatening from Hawaii's Nest on the River Arar, were hereditary enemies, Rudolf reassured them. He left the three cantons, Uri, Schwyz and Unterwalden, unmolested in their ancient liberties. That their fears were well grounded, his son was elected to succeed him. The Swiss were fearful again, for Albert was a harsh, violent man, more interested in extending Hapsburg territory than maintaining imperial peace. That their fears were well grounded, this story will show.

A Good Home For Nice People—Josephine Lawrence. A couple of generations ago there was no servant problem as we know it now. The girl who helped in the kitchen was usually a neighbor and was trusted as a member of the family. As girls started working in businesses, housework fell into disrepute and the gap widened between maid-of-all-work and employer until what frequently exists is exactly the situation pictured by Miss Lawrence—one where the maid must be as interested as a member of the family and must work as hard as a slave.

"A Good Home With Nice People" contains two women who, for quite different reasons, can't seem to keep a maid. The girl who tries working for both of them at different times learns the hopelessness of trying to work for a woman in her own house. The girl who is apart from it all, looking on, discovers what is wrong with the entire setup—see the unfairness of expecting a girl to be grateful for "a good home with nice people." This novel may tell you why some women you know have such a hard time getting along with their maids, for the people in it are like people you know.

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PICKLE SEASON IS HERE AGAIN

The lowly cucumber seems to be trying to make up in some respect for the lack of poor quality of other fruits and garden products. So consequently most of us are swamped with them. The following are two of the most delicious and easiest recipes I have ever made or eaten.

Olive Cucumber Pickles

16 cucumbers—sliced thin
6 small onions (green onions will do if you can't get dry ones)
1 cup olive oil (or any good cooking oil)
1 qt. vinegar
1 tbs. celery seed
1 cup mustard seed

Arrange layers of cucumbers and onions and cover with about a cup of plain salt (not iodized) and let stand three hours. Drain off the water that has formed but do not rinse. Pour over the cucumbers and onions the rest of the ingredients and mix well by hand. Pack into jars and fill to within half inch of the top with the liquid. Use rubber rings and mason tops as they work and spill over. If there isn't enough liquid make more by using 1/4 cup of oil to one cup of vinegar.

Dill Pickles

Select fresh, evenly colored cucumbers. Wash and pack in a sterilized jar. Place several sprays of dill on top of cucumbers. Heat 1 quart water, 1 cup vinegar and 1/4 cup salt (not iodized) to boiling. Cool. Pour over cucumbers, filling jars to within 1/2 inch of top. Seal. This liquid will become cloudy in a few days, but will soon clear. The pickles will be firm, crisp and evenly colored. These pickles will also work, so I would not put them away until they are through.

A LITTLE FELLOW FOLLOWS ME

A careful man I want to be. A little fellow follows me. I do not dare to go astray, For fear he'll go the selfsame way.

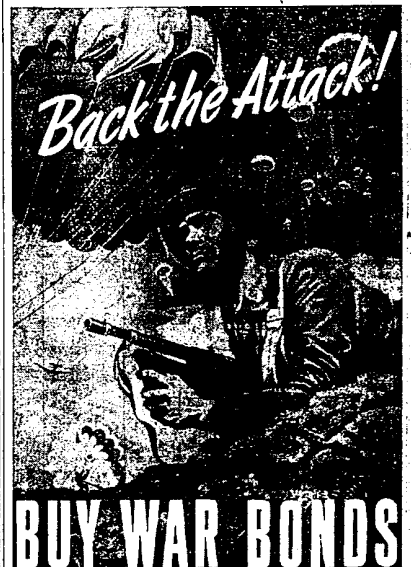
I cannot once escape his eyes, Whate'er he sees me do he tries. Like me he says he's going to be. The little chap who follows me.

He thinks that I am good and fine, Believes in every word of mine, The base in me he must not see, That little chap that follows me.

I must remember as I go, Through summer's sun and winter's snow, I am building for the years to be That little chap who follows me. —Leo Fisher.



This Soldier May Be Your Boy



I've got a home, too, Mister! Every extra bond you buy through the Payroll Savings Plan will help me get back to it. "Figure it out yourself."



"Once my ship was a luxury liner!"

"She used to carry fifteen hundred passengers in luxurious comfort—mostly tourists bound for a holiday abroad. Now she's a transport. How many thousands of husky Yanks we pack aboard is a military secret. But we make the most of all the deck space there is—and we get 'em there!"

"I know it's the same way with lots of long distance telephone lines. In peacetime, they handled comfortably a lot of social traffic. Now they're crowded with calls, and a lot of them are war messages that must go through pronto."

Not only must vital war calls be handled promptly, but urgent civilian calls should not be delayed. You alone can judge whether your call is important enough to justify placing it on telephone wires to war-busy centers.

When lines are overloaded, the operator will ask you to limit your call to 5 minutes. Your co-operation will help others who are waiting.

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