

Mr. and Mrs. Harold Turner of Royal Oak and Mr. and Mrs. Verno Turner were Sunday guests of Mrs. Dora Turner.



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SAN REMO STUDIOS

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LOCALS

Mr. Arthur Lamb and daughter, Marietta, were Sunday guests of Mr. and Mrs. George Paige in Birmingham.

Mr. and Mrs. Harrison Johnson were dinner guests of Mr. and Mrs. Joseph MacLaughlin in Detroit on Saturday evening.

Mr. and Mrs. Louis White and family entertained Monday evening honoring the birthday anniversary of Mrs. White's mother, Mrs. Arthur Lamb.

Mr. and Mrs. Henry Troutaud of 19505 Angling Road are in New York City for two weeks vacation. They are visiting Mr. and Mrs. Brian Hawley, parents of Mrs. Troutaud.

Mr. and Mrs. Otis Jensen spent Easter Sunday with Mr. Fonder's family in East Detroit. During the afternoon they visited with Mr. and Mrs. Charles Gross, formerly of Clareville.

Mrs. H. Martin returned Saturday night from Ann Arbor Hospital, where she has been undergoing medical treatment.

Mr. and Mrs. W. Tyler spent Easter with his parents in northern Michigan.



THIS WEEK AT YOUR LIBRARY

HOURS:
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.

In *Bed We Cry*—Ilka Chase. Devoted Elliott was a success by all standards—professionally, socially, and personally. By sheer weight of boundless energy, ambition, and shrewd business tactics, she pushed her beauty business from a struggling start in a Greenwich Village loft into a fabulously profitable enterprise with a place in the cosmetic sun beside Arden and Rubinstein.

Thoroughly feminine but fundamentally practical, Devoted conducted her business and personal life with a rare combination of realism and affection, never able to completely divorce one from the other. Jasper, her lover, was retained as her business manager when their affair ran cold, because he was competent. Tim, her husband, a brilliant scientist, was wooed from serious research to take over the management of her laboratories. Their amusing, famous friends became walking advertisements for Devoted's House.

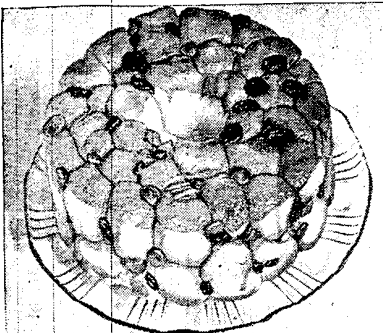
Though Tim never more than tolerated his part in the huge income and success of Devoted's House, their marriage was happy and congenial. Under the impact of war, however, his growing detachment from the business became evident to Devoted, and with a chill she saw it penetrate her personal life. When all her ingenuity failed to divert his driving desire to return to true research, with calculating eye she sought compensation through a new lover and a new project for Devoted's House.

In *Bed We Cry*, treats this problem with liveliness and understanding. Filled with the uncertainties of a world at war, its primary concern is with the truth, which it dispels gaily, warmly and with a slight touch of malice.

George Washington Carver, An American Biography — Rackham Holt. Few men present as magnificent a subject for American Biography as George Washington Carver of Tuskegee. His genius, patient and pure, ranks him with the great men of the country, men

ITEMS OF INTEREST TO THE WOMEN

MARYLAND APPLE COFFEE CAKE



A four-star dish is this apple coffee cake in Maryland. For breakfast, for lunch, or as a dinner dessert it is equally delicious. It has the added wartime virtue of re-heating beautifully, if not entirely consumed at one meal. It should be served warm or hot to be at its luscious best.

1 1/2 cups water
1/2 cup shortening
1/2 cup sugar
1 teaspoon salt
2 eggs, well-beaten
1 yeast cake
1/2 cup lukewarm water
6 to 8 cups sifted flour
Tart Michigan apples
1/2 cup margarine, melted
1/2 cup sugar
1 teaspoon cinnamon
1/2 cup finely chopped nut meats
1/2 cup raisins
4 tablespoons molasses
Boil water and shortening together ten minutes. Cool. Soften yeast in 1/4 cup lukewarm water

and add to shortening mixture. Add sugar, salt and well-beaten eggs. Add flour, beating at first with spoon, then working it in by hand. Mix well. Turn dough into a well greased bowl and let rise until it has doubled its bulk. Cut down, then cut dough into pieces the size of a walnut, flatten out and cover with small pieces of apple, making a ball. Roll each in butter, then in sugar, cinnamon and nut mix. Place one layer of balls in a well-greased deep 9-inch tube pan so that they barely touch. Sprinkle with raisins. Add another layer of the apple balls. Sprinkle with more raisins. Cover and let rise until light (about 60 minutes). Bake 45-50 minutes at 375 degrees F. Loosen in pan with spatula, and invert pan so sugar runs down over it. If you like a nice glaze, place 4 tablespoons of molasses in the bottom of the pan, before placing first row of apple balls. Serve warm, with coffee.

PREPARATION AND PLANTING IS IMPORTANT

The third in a series of articles, planned for the benefit of Victory Gardeners, concerns soil preparation and seed planting. This series is prepared by Mrs. Ora Joy, Victory Garden chairman for the City and Township of Farmington.

If your garden contains 5000 sq. ft. or less it is recommended that it be spaded by hand, for the following reasons: (1) A much better job can be done on a small area because the corners can never be plowed, there is always a high spot down the center and a dead furrow around the side. (2) Spading can be done when the soil is too wet to plow. (3) Spading insures getting the job done on time. (4) Irregular areas can be filled in while spading, keeping the soil level. (5) Barnyard manure and other organic matter such as leaves, garbage and other garden debris can be spaded under over a much longer period.

Spading by hand need not be so difficult because all of the garden need not be spaded at one time. Start spading at one end of the garden for the very early vegetables and spade the rest of it as it comes time to plant the later varieties. This method is not only easier, but better results can be obtained by planting in freshly turned soil.

The soil is ready to be spaded or plowed when it is mellow (not too wet or too dry). If it mounds in the hand, yet crumbles easily with a tap it is ready. It is recommended that the soil be turned over, but it is unwise to turn up the subsoil. After the soil is broken, it must be worked into a fine seed bed, using a steel toothed rake. This job is comparatively simple if the soil is just right when turned over. The important thing is to have a lump free seed bed.

The mechanics of planting seed are (1) sow thinly, for thin sowing saves thinning after plants have come up, saves seed for another planting. (2) Sow properly. Seeds cannot be distributed along a drill row directly from seed package, practice planting on a newspaper by rotating small seeds between thumb and forefinger until you can get the correct number of seeds per inch as recommended on package. (3) Sow in straight rows, using a strong planting string and mark the drill or trench

furrows are then wet down and covered.

Transplanting should be very carefully done. The roots of the young plants should not be allowed to dry out before planting. It is best to transplant in the evening or on a cloudy day. Commercial fertilizer may be used in the hill before planting if it is thoroughly mixed with the soil below the roots of the new plant at a rate of a tablespoon to a hill. It is well to allow a depression of about one inch around the plant and fill immediately with water to help settle the soil around the plant's roots.

If you use plant food on the garden after plants are up, always be careful to keep it off the stems and foliage. Rinse off any that gets on plants accidentally.

Next week we will discuss weeds and garden insects.

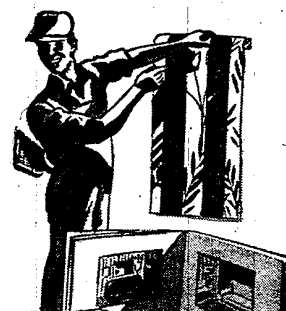
Mr. and Mrs. Richard Gaul and daughter visited Mr. Gaul's parents, Mr. and Mrs. Richard Gaul, Sr., in Detroit Friday evening and were Sunday guests of Mrs. Gaul's mother, Mrs. Nellie Bush in Michigan.

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"The GOOD-NEIGHBOR policy" applies to party line service, too!

Lots of us have found out lately that it's no hardship to share with others. Pulling together in friendly co-operation is one of the valuable lessons of the times.

Today, as a war necessity, more and more people are being asked to share party line telephone service. By treating others on the line as they themselves would like to be treated, good party line neighbors help to improve everybody's service.

MICHIGAN BELL TELEPHONE COMPANY

A GOOD-NEIGHBOR CREED

A good party line neighbor thinks of it this way: "Somebody else on my line may be waiting to make a call, so I won't talk any longer than I have to. When the line is in use and I'm waiting my turn, I won't interrupt. When I finish a call, I'll make sure I've hung up properly, because if one instrument is left 'off the hook' it puts all the telephones on the line out of service."

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