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Meals Served Daily to 12:00 Midnight
STEAKS — CHOPS — DAILY SPECIALS

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— KEEP ON BUYING WAR BONDS —

Keep
VARIETY
on Your
Summer Menu!

Lots of fresh fruits and vegetables accompanied by frosty beverages and dainty sandwiches or light meats make cool summer meals.

FRUITS and VEGETABLES
Fresh from Local Farms

Bring in Your Waste Fat Regularly—
The Need Is Greater Than Ever Now!

Hamlin's Market

— NEW STORE HOURS —
Close at 6:00 p.m. Monday thru Thursday and at 9:00 p.m. Friday and Saturday

Free Delivery Phones 5 or 305

THIS WEEK AT YOUR LIBRARY

HOURS:
Wednesday—11:30 a.m. to 1:30 p.m.—3:00 p.m. to 4:00 p.m.
Friday—5:00 p.m. to 9:00 p.m.
Saturday—2:00 p.m. to 9:00 p.m.

Latching Out — Skulda V. Bahrer. You could always be sure of finding good company at Gustaf's store in Iron Valley, or a cup of coffee and freshly baked splits at Anna Greta's.

The relationship between Gustaf, the full-breaded Swede, and Stumpastina, his daughter, is the core of this story about an upper Michigan mining town at the turn of the century. Stumpastina could be any child going on seven or eight, independent and, a little spoiled, but stout-hearted and fiercely loyal. Her father treasured the memories of his vagabond life and the traditions of his native land, and together, he and she kept them alive. Nostalgia runs through their story, but there is humor, too, and the writing is strangely haunting.

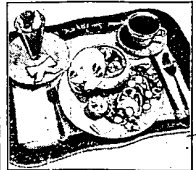
The Goebels Experiment — Derrick Stington and Arthur Weldenfeld. What kind of broadcasts are the Nazis sending to Russia? How do the Party propagandists meet the problem of mounting casualty figures? What has been happening to the German stage, moving pictures, newspapers, and books?

The account of what Goebels has done to effect the minds of Germans and of the outside world begins back in 1917, and when it will end is as yet uncertain. But here is the story, based on firsthand information as well as on analyses of the written and broadcast materials, of how his propaganda machine operates inside and outside Germany; of the dummy corporations, the exchange students, the confidential instructions, the renegade Englishmen and Americans, the thousands of new devices for producing action when and where it is wanted. In this matter-of-fact, unemotional book the authors have succeeded in bringing into focus the most colossal organization for creating and distorting opinion that the world has ever seen. Soberly told, the truth in this case is almost as fantastic as the propaganda.

What Became of Anna Bolten — Louis Bromfield. Anna Scanlon was born the daughter of a drunkard and a scrub-woman; on the wrong side of the tracks in Lewisburg, Ohio. Handsome, redheaded and bitter, Anna had one ambition—to get away, to make something of herself, as she phrased it, "to show Lewisburg." Her brief marriage to Tom Harrigan was the one idyllic interlude in a painful youth and, with its tragic finale, Anna Scanlon disappeared as far as her friends were concerned.

Years later Anna was known as

Nancy Holmes
SUGGESTS



It's almost summertime for most of us — the time for straw hats, sandals and sunbats. It's already time, however, for summertime food because most people have grown tired of hot, heavy, rich, and wretched, salads and cooling beverages are preferred, but nutrition experts say something hot should be included on the menu, too.

Nancy Holmes, of the Best Foods kitchen, suggests Soup à la Salad suppers or luncheons and she suggests you serve tray meals to save time.

Charleston Shrimp Chowder
Vegetable Salad
Cornmeal Fluff
Vitaminized Margarine
Strawberry-Vanilla Parfait
Bose Knobs Beverage

Charleston Shrimp Chowder
4 cup vitaminized Dash evensome margarine
2 chicken bouillon cubes
1 cup boiling water
1 cup sliced celery
1 tablespoon salt
1 pound whole cooked, or 2 tablespoons sliced
3 green pepper.
1 sliced

Dissolve bouillon cubes in water. Add celery and cook 5 minutes. Add fat, seasonings, potatoes and milk. Cook in top of double boiler over rapidly boiling water 15 minutes. Stir occasionally. Add margarine, shrimp, green pepper and beat thoroughly. Yield: 6 servings.

Anna Bolten in every capital of Europe. Anna Bolten who knew everybody, who had fabulous wealth, who gave magnificent parties; the exquisite, the untouchable, who rejected suitors and had never taken a lover; who was as beautiful and as hard as tempered steel.

This story of an amazing woman and her companion, Miss Godwin, is laid against the fantastic background of a rich, decadent pre-war Europe. Anna's life for all its glitter was empty and without meaning until one night on a refugee-crowded road south of Paris, Captain Jean Pierre Lambert stepped out of the darkness with his dead wife in his arms and pushed his way into Anna's car. Here in the panic and darkness Anna turned back to a life of privation and hard work given meaning by the refugees for whom she cared and Lambert's tiny son who was left in her charge. Lewisburg was forgotten at last. Anna Scanlon was only a memory, and those who had known her in London were asking, "What became of Anna Bolten?"

With all his ability to tell a good story, Louis Bromfield has recreated a fabulous life, which attained final, unexpected fulfillment, and a character not to be forgotten.

Fig Iron
In 1941, 2,525 pounds of coal was needed to make 1 ton of pig iron.

CANNING TIPS PROVIDED BY MSC EXPERTS

The U.S. Department of Agriculture has recently been issuing warnings about oven canning. This method of canning is quite uncertain even when the oven has a heat regulator because the rate of heat transfer is slower in dry heat than in the boiling water bath. Experiments have shown also that jars in different positions in the oven heat at varying rates of speed. Above all, the liquid in the jars boils so rapidly that all parts of the country, in view of these facts it is much wiser to use the boiling water bath method for fruits and tomatoes and the pressure cooker method for vegetables.

Vegetables are more difficult to can than are the acid products like fruits and tomatoes. A higher temperature than boiling is necessary if all dangerous germs are surely to be destroyed. The temperature inside a properly operated pressure cooker when the gauge registers 10 lbs. is 240 degrees, considerably above the 212 degree boiling temperature. Unfortunately it takes at least six hours of boiling water bath processing to destroy the germ that causes botulinus poisoning.

It is far wiser to beg or borrow a pressure cooker in which to process your victory garden vegetables. This year aluminum pressure cookers equipped with dial gauges are on the market and no priority is needed to purchase them.

All vegetables should be pre-cooked and packed hot. Probably peas or snap beans soon will be ready for home canning. Both of these vegetables should be simmered for five minutes in water to cover before being packed in jars, and covered with the cooking liquid to which 1 teaspoon salt per quart has been added. Remember that peas need more head space than snap beans do. After the jars are partially sealed, process pint jars of green beans for 30 minutes in the pressure

cooker at 10 pounds pressure; pint jars of peas for 45 minutes at 10 pounds and quart jars of snap beans for 35 minutes. It is better not to try to can peas in quart jars since they become overcooked and mushy.

Be sure to open the petcock of the cooker as soon as the gauge registers zero, but not before. Your gauge will be less likely to get out of order if this rule is followed.

Above all don't try to substitute canning powders or tablets for proper processing. Most of them are ineffective and some are actually harmful to health.

For detailed canning directions on a card which can be hung in a kitchen, send to Michigan State College Bulletin Office for a "War-time Canning" chart and the extra leaflet on "Using War-time Canning Equipment."

Fry Eggs
When frying eggs, add a little boiling water to the skillet, cover tightly and in no time at all the eggs are done, coated with white and with no trace of greasiness.

Major Hoople
By
NEA Syndicate

EGAD! WHO CAN REFUSE TO BACK THE INVASION WITH A SURE-FIRE INVESTMENT?



Alligator Oil
Rendered from the liver, intestines, and fatty tissue under the hides of alligators, or their South American cousins, caymans, is the newest major miracle of Brazil. Mixed with other motor fuel, "alligator gallium" pinch hit for straight gasoline to keep taxis, buses, and private cars purring along highways. As a lubricant the oil is used in precision machinery. Electric power plants also dip into the new source for their oil needs.

Good Borage
With good borage, considerably more than one-half of the nutrients required for milk production can be furnished with hay and silage in winter and with pasture in summer.

Makes Copra
Jamaica, producer of coconuts, has expanded manufacture of copra products, such as soap, cooking oils and margarine, for home needs and for British empire markets.



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