

Have Your Car Checked at CATLETT'S Hi-Speed

Just leave your car in our hands, we will take care of the many little things that will insure your genuine motor pleasure.

- Oil Change
- Check Headlights
- Chassis Lubrication
- Motors Steam Cleaned
- Battery Check

24 HOUR AAA TOWING SERVICE
For Night Calls Phone 1359

Catlett Hi-Speed Service
Grand River at Grace Phone 9022

Vacation Highlights by The Old AAA Traveler



A portable grill, a few simple foods, a roadside park — and you have an ideal summer luncheon. Keep your dishes simple, serve them daintily and you will develop an appetite you've not known before.

Well, my friends, here we are back in the grill-and-skillet season, with the desire for woodsmoke in our nostrils and our appetites sharpened for hamburgers and grilled steaks, range-style flapjacks and strong black coffee. It's the season for roadside cookery in the country parks, or on our own back-yard grills. It's the time of year when man wants to wander off and glimpse the first of the Springtime flowers and see the robin back from his southern vacationing.

This here now outdoor cookery, the finest hobby a man can have, provides a delightful outlet for the natural desire to holler over a hot and comely grub as they'd say in the South, and more and more business and professional men are finding a supreme thrill in showing the Little Woman that he, too, can cook. Outdoor cookery must not be particularly elaborate, but it must be good. Not only must the completed dishes be delicious, but they must be served in an attractive manner. Throw the food out before your guests and you have lost the following for your culinary art. Give as much thought to your backyard, or roadside cookery as the Little Woman gives to her Sunday dinner in the kitchen, and you'll build up a following that is the envy of your less cooking-minded fellows.

It matters not whether you're cooking on a park stove, a portable grill which you carry in your car, or one of the elaborate so-called "Hollywood" stoves, the cooking technique is the same. But bear these in mind: Collect your own outdoor cooking equipment. Don't use equipment taken from the kitchen. Gather up your own dishes, knives, forks and glasses for the outdoor cooking. You only have to cook one of the wife's favored dishes, chip one of her favorite glasses, and you'll find that you are, as a cook, as popular around the house as a skunk at a lawn party. And here are a few recipes excellent for the beginner or even for the cook who has advanced from the novice class:

Use serving-size pieces of tender steak and one pound of rock salt. Heat rock salt in skillet un-

til it is smoking. Lay on the steak and turn as soon as the lower side is well seared. Cook to desired stage. Lift out on plates, salt and pepper to taste and smear with a bit of butter. The salt seals in the juices and flavor of the steak, and you'll have super-steak. With this should go sliced tomatoes and boiled and buttered carrots. Mexican steak for four persons requires three pounds round steak, two large onions, two green peppers, three medium tomatoes, a teaspoon of butter and salt and pepper. Cut steak into four portions. Salt and pepper well. Sear in butter in large skillet. Cut over steak the onions, peppers and tomatoes, add a teaspoonful of cold water. Cover tightly and simmer until steak is tender, probably as long as 45 minutes, adding a bit of water occasionally. Serve with potatoes boiled in the skins. A

lettuce salad is sufficient with this for luncheon or dinner.

For Eggs Barataria use eight eggs, six slices of bacon, two medium tomatoes, two small onions, one green pepper, a bit of salt or cream and salt and pepper to taste. Cut bacon into very small pieces and fry until brown. Spread browned bits of bacon over bottom of pan and cut over the tomatoes, onions and green pepper. Beat cream or milk into eggs and whip in salt and pepper. Pour over vegetables, cover tightly and cook until eggs are thoroughly firm.

A bit of grated American cheese may be sprinkled over the whole after eggs have been added. With this, potatoes boiled in jackets, and no sauce is required.

Here's a Midday Quickie you'll like. It requires six slices of bacon, one No. 2 can of corn, one No. 2 can of tomatoes, salt and pepper. Cut bacon into small pieces and fry until crisp and brown. Pour oil and drippings over the corn and tomatoes. Salt and pepper to taste and simmer until ready for serving. Crisp crackers, possibly a bit of lettuce, with olive oil and vinegar, strong coffee — and there's your midday quickie when time's at a premium.

To make Corn Pancakes use two cups cornmeal, one cup of flour, two teaspoons of baking powder, one teaspoon of salt, two eggs, one teaspoon of sugar and one No. 2 can of corn. Mix flour, meal, salt, sugar and baking powder well. Add about a cup of cold water, or milk. Break in the eggs and stir until thoroughly mixed. Finally add the corn and additional water or milk, if necessary, to bring about a somewhat thin batter. Fry in skillet lightly buttered. Serve with maple syrup, honey, apple butter or a syrup made from butter, sugar and a little water. A very light sprinkling of powdered ginger will give an unusual and utterly delightful flavor.

And so it goes. We'll give you some more recipes later in the week. Meantime — good luck and good cooking!

Pre-School Mothers Invited To Tea

All Pierson and Livonia Center mothers who have pre-school children who will enter kindergarten in the fall, and who will be five years old before December 1, are invited to a Pre-School Mothers' Tea. The affair will be held at Pierson School on Tuesday, May 27, at 1:30 p.m.

Contented Cows

Cows will consume more food and make more milk if they are comfortable and contented.

West Farmington By MRS. IRVIN KNAPP

About twenty-five ladies attended the W.C.T.U. Tuesday evening at the home of Mrs. Irvin Knapp on Fourteen Mile Road.

Mr. and Mrs. Graham Gleiger and daughters, Doris and Jeanie of Hartland spent Monday with his cousin, Mr. and Mrs. William Knapp and family.

Mrs. Lawrence Gleiger spent Monday night and Tuesday with Mrs. Charles Heliker.

Mrs. Edith Graham is staying with Mrs. Charles Heliker this week.

Mr. and Mrs. Clyde Button of California flew here to attend the funeral of their brother, L. Clair Button, which was held Monday.

Nancy Ann Knapp, little daughter of Mr. and Mrs. William Knapp is staying this week with her aunt and uncle, Mr. and Mrs. Sarantis in Detroit.

Harvey Bush is building on his property on Thirteen Mile Road.

LOCALS

Mrs. David Prindle is in Pontiac General Hospital, recovering from an operation performed last Friday.

Mr. and Mrs. E. Beach of Ft. Lauderdale, Florida, spent Sunday at the home of Mr. and Mrs. Ralph Noble.

Mr. Fred Tamm and Mrs. and Mrs. William Tamm have received word from St. Petersburg, Florida, of the approaching marriage of their niece, Miss Edna Mae Tamm, daughter of Mr. and Mrs. Edwin Tamm, formerly of Farmington, to George Cooper, a young business man in St. Petersburg. The very pretty church wedding will be June 1.

ATTENTION!

HORSE SHOW and RODEO

RIDING EVENTS - CONTESTS
Fun and Amusement for All

Frosty's Ranch
31655 W. EIGHT MILE RD.

Sunday, May 18, 1 p.m.



BONDED-COLD STORAGE

Don't leave your furs to dampen at home. Let us repel and process them — keep them in our cold storage vaults during the hot summer months.

GRIMES CLEANERS
33342 Grand River Phone 0077

Only The Finest

ingredients go into our baked goods. Wholesome, rich, satisfying bakery treats add variety and color to your meals. Try your favorite bakery treat today!



33250 GRAND RIVER PHONE 0075
FARMINGTON Bakery



From where I sit... by Joe Marsh

Industry Looks at Our Town

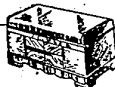
Maybe you read how a group of industrial experts have decided that the small town is the place for industry — not big cities. Reasons they give are better housing, pleasant living, and more opportunity for wholesome recreation.

As Doc Walters says, that sort of life just naturally sets you up for work the next day... whether it's in office, mill, or field. And Doc should know. He works fourteen hours, but never misses his morning "constitutional" or his evening glass of beer with friends.

From where I sit, any industry could profit from being in a town where wholesome living, temperance, and friendship are the rule.

Joe Marsh

Copyright, 1947, United States Brewers Foundation



CEDAR CHESTS

that you will want to own

Genuine

Red Cedar Lined in

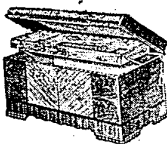
- Light Blond Prima-Wood
- Genuine Walnut Finish

Now is the time to store your wool blankets and other winter perishables.

Don't Miss These Bargains

\$39.50

ONE WEEK ONLY
formerly \$69.50



Close Tuesday and Thursday at 6 p.m.

Open Monday, Wednesday, Friday and Saturday until 6 p.m.

DE VOLL
FURNITURE & CARPET

33307 West 7 Mile Rd. (near Farmington Rd.)

House Paint

BEAUTIFUL!
DISTINCTIVE!
DURABLE!

When It Comes To Paint

C & H Paint Store offers you the largest — most complete stock of quality paints in this territory.

Stop in Today!

BUY QUALITY
BOYDELL BROS.
GLIDDEN COMPANY
NU-ENAMEL

All Colors

SEMI - GLOSS PAINTS
FLAT PAINTS
VARNISH
ENAMELS
GLOSS PAINTS
BRUSHES

C. & H. PAINT STORE

33302 7 Mile Road at S. Farmington Road
PHONE FARMINGTON 1224



Look Your Prettiest For the Commencement Festivities

Hair Styles That Give a Natural, Youthful Charm

LAREE'S
BEAUTY SALON
(Formerly with the Twins)
43339 Grand River, Novi
Phone NORTHVILLE 429-J



PHONE 2270

24 HOUR SERVICE

Calls Taken in Advance

John Q. Young

FARMINGTON CITY CAB COMPANY

S. FARMINGTON RD. and GRAND RIVER
Across from the Farmington State Bank



Come and Get It!

YOU CAN NOW HAVE
PICNICS RIGHT IN YOUR BACK YARD

See the New
PENTWATER

PICNI-KOOK

FOR OUT-OF-DOOR COOKING

\$35.00

Can Be Used...

As Purchased with Flue Liner... or enclosed in an attractive stone or brick installation.

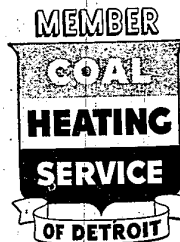
Farmington Lumber & Coal Co.

"EVERYTHING FOR THE BUILDER"

32800 Grand River

Phone 0020

Look for this Emblem



FOR BETTER HOME HEATING

This red, white and blue shield identifies a progressive retail coal merchant whose membership in Coal Heating Service of Detroit, a non-profit corporation for Better Home Heating, signifies his wholehearted support of the following principles:

- Constant effort to help the consumer obtain maximum satisfaction from his use of coal.
- Rigid standards of delivery, weight and correctness of type to suit consumers' requirements.
- The "Three C" policy of coal delivery... Care, Courtesy and Cleanliness.
- Expert counsel on the operation and maintenance of furnace or stoker.
- 24-hour service for furnaces and stokers.
- Unbiased analysis and recommendation of correct coal-burning equipment and controls.

When choosing a coal retailer you will do well to look for this emblem on his premises or trucks. For the name of the member most convenient to you, for advice on your heating problems or for 24-hour repair service, call CHerry 4331.

COAL HEATING SERVICE OF DETROIT
600 GRISWOLD STREET • DETROIT 26, MICHIGAN