

# The Farmington Enterprise

SIXTY-FIRST YEAR NUMBER 27

FARMINGTON, MICHIGAN, THURSDAY, APRIL 14, 1949

FIVE CENTS A COPY

## Miss Mulholland Feted At Shower

Mrs. Jean LaPorte of Farmington and Mrs. Victoria Wosniak of Detroit gave a miscellaneous bridal shower for Miss Florence Mulholland of Redford on Sunday, March 27.

Miss Mulholland will become the bride of Mr. Harry Samborsky, son of Mrs. Jean LaPorte of Farmington.

The decorations were composed of crepe paper ribbons and bells over a table trimmed with miniature brides and grooms. Prizes distributed were made by Mrs. V. Wosniak, groom-to-be's grandmother, and Mrs. Bernice Lebeda.

Sixty ladies were present from Farmington, Detroit, Belle Isle, Garden City, Long Acre and Redford.

The David Mynatts, son, David, Jr., and daughter, Joyce, of Plymouth, were Sunday night supper guests of Mr. and Mrs. L. H. Irving on Nine Mile Road.



Mr. Samborsky - Miss Mulholland

Subscribe to the Enterprise - Save!

## RED AND YELLOW HEALTHY PATTERN FOR VEGETABLES

"Red, yellow and green" is the healthy color pattern for your vegetable garden, according to Mrs. Alice Smith, Chief Nutritionist of the Michigan Department of Health.

Writing in the current "Garden" issue of the Michigan Public Health, Mrs. Smith explains that the red is for tomatoes, the most important vegetable in the garden. Yellow is for carrots, rutabagas, turnips, corn, kohlrabi, sweet potatoes, squash and pumpkin. Green is for the leafy things like turnip tops, chard, kale, leaf lettuce, cabbage, Brussels sprouts, beet tops, spinach, endive, as well as for asparagus, broccoli, celery, green beans, lima beans, peppers, parsley and green onions. These are all basic foods providing vitamins and minerals needed for the human body.

Tomatoes are an excellent source of vitamin C, and tomatoes as well as dark green and deep yellow vegetables are excellent sources of vitamin A.

"When you have planted these basic red, yellow and green vegetables, plant a number of other vegetables in the space you have left. Plant all you have space for, or all your family can eat. Remember each member of the family, small or large, thin or fat, requires at least two servings of vegetables each day," Mrs. Smith counseled.

In other articles in the bulletin the new 1949 vegetable varieties, how much to grow, fertilizer recommendations, and fruit gardens, are discussed. The issue also includes a calendar for Michigan gardeners and a vegetable cooking timetable. The bulletin, Michigan Public Health, is sent free of charge to any resident of the state upon request made to the Michigan Department of Health, Lansing 4, Michigan.

## NEW SLANT ON DOUGHNUTS FOR VARIETY

Although doughnuts are always a favorite of adults and children alike, it is well sometimes to vary your favorite doughnut recipe, suggests Reba Staggs, well-known home economist. One example of how to do this and still rate high with all the members of the family is to try cinnamon-orange doughnuts.

**Cinnamon-Orange Doughnuts**  
2 tablespoons lard  
1/2 cup sugar  
2 eggs, beaten  
2 tablespoons grated orange rind  
4 cups flour  
2 teaspoons baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup orange juice

Cream thoroughly the shortening and sugar. Add the well-beaten eggs and orange rind; mix well. Stir all dry ingredients and add to creamed mixture alternately with the orange juice. Chill the dough thoroughly, then roll to near one-half inch thickness and cut with doughnut cutter. Fry in deep hot lard at 350-360 degrees F. until brown. (If you have no thermometer, you'll find the lard is about the right temperature for frying doughnuts when a cube of bread without crust takes one minute to brown). Drain, then dip in mixture of cinnamon and sugar. An orange-cinnamon icing made by moistening powdered sugar with orange juice then adding a little cinnamon is another variation well worth trying. Have the icing of this consistency so it will be a glaze in the doughnuts.

## COMPANY TREAT FOR EASTER SUNDAY



Easter Sunday visitors, and the family too, will praise the mistress of the house when they sit down to this sumptuous Frenched leg of lamb roasted to perfection, and served with an accompaniment of dried carrots in mashed potato nests, this is truly a "company" meal.

## LOCALS

Miss Jean Anderson is spending her Easter vacation from Albion College at the home of her parents, the Ivar Andersons, on Power Road.

Larry Nathan returned to his home on Karl Avenue Friday from Grace Hospital in Detroit.

Miss Frances Bacon, from Ann Arbor, was the week end guest of her parents, Mr. and Mrs. Reynolds Bacon.

John W. Brown, on Thirteen Mile Road, is somewhat improved from his recent illness.

Walter Guenther, on Eleven Mile Road, had the misfortune to fall from a scaffold and suffer a compound fracture of his foot. He was returned to his home Saturday.

Mr. and Mrs. Raymond Grewing and family of Walled Lake moved to their new home at Eleven Mile Road last Thursday.

Mrs. Alfred Lint, Sr., is spending a few days with her son, Pfc. Gordon and Mrs. Lint and daughter, Virginia, in Washington, D. C.

Mr. and Mrs. James Lapham on Haggerty Road were Sunday dinner guests of their grandson and granddaughter, Mr. and Mrs. Donald Berg and little three-year-old great-granddaughter, Karen. The dinner was given in honor of Mr. Lapham's birthday.

The G. A. Tarrs and daughter, Anna Mae, spent the week end at their cabin near Lincoln, Michigan. They report every stream along

the way was crowded with small fishermen enjoying a fine catch. Mr. and Mrs. Harry Rutan and daughter, Jane, from Port Arthur, Canada, were guests of their cousins, the Reynolds Bacons on Saturday.

Tom and Ann Bacon called on their parents Monday on their way home to Willow Village. They came from a successful fishing trip in Northern Michigan, with a generous treat for them all.

Miss Jean Phelps of Royal Oak called on her uncle and aunt, Mr. and Mrs. Reynolds Bacon Saturday. Mrs. G. E. Grimme on Lakeway is recovering from her recent illness.

## Rainy Days Mean WET BASEMENTS

Have us WATERSEAL your basement with our external, below-grade injections which give complete wall coverage. This stops the water on the outside before it enters and damages the foundation. No digging up lawns or damaging plants or shrubs. Work reasonably priced and guaranteed by contract. Terms if needed. Call us for a free estimate.

THE WATERSEAL CO., Inc.

703 Ford Bldg., Detroit  
C. 2431  
Days, Evenings and Sundays

## D. Colstock Weds Leonard Larson

Miss Dorothy Colstock, daughter of Mr. Harry Colstock of 15 Mile Road, and Leonard Larson, son of Axel Larson of Gaylord, Michigan, were married at Christian Missionary Alliance Church Friday evening, April 8.

The bride was charming in a white satin and net gown. Her bridal bouquet was composed of white carnations and stephanotis. Maid of Honor was Mae Wilman. Bridesmaids were Virginia Dodson and Gladys Glen, and a sister, Sally Colstock. All were dressed in green.

One of the pupils from Dorothy's schoolroom, Satsuki Shiron, 5, acted as flower girl.

Albert Vielke assisted the bridegroom as best man. Five ushers seated the crowd of 300 guests.

Following the wedding, a reception was held at the Presbyterian Church at Woodward and Forest. The couple left for a short wedding trip.

The bride and groom are both school teachers in Detroit.

## Methodist Mothers Plan Bridal Show

The Methodist Mothers Club will meet Wednesday, April 20, in the home of Mrs. H. J. Gibbs, Jr., at 34125 Oakland Avenue.

A social session and lunch will follow the business meeting. At this time, final plans for the bridal fashion show and reception to be held at the church Saturday evening, June 4, will be made.

Assisting Mrs. Gibbs as hostess will be Mrs. George MacDonald, Mrs. Helen Smith, Mrs. R. E. Bremer and Mrs. R. E. Dunbar. Mrs. Henry Trombley, publicity chairman for the group, made the announcement.

## The WOMEN'S PAGE

Items of Interest to  
Feminine Farmington

## Roast Leg Of Lamb Fitting For Easter Sunday Feast

Nothing could be more appropriate for the family dinner on Easter Sunday than a tender roast leg of lamb, cooked just right.

Easter is one occasion on which every homemaker is anxious to parade her culinary talents before the company. To help her, Reba Staggs, noted food authority, suggests following a few simple, but important, rules for roasting.

In the first place, says Miss Staggs, the fell, or paper-like covering, should not be removed from the leg of lamb. This covering helps to keep the leg in shape, shortens the roasting time and gives a juicier roast.

To prepare the roast, Miss Staggs goes on to say, season with salt and pepper, and place with skin side down on a rack in an open roasting pan.

Insert a meat thermometer so that the bulb reaches the center of the thick part of the leg, being careful that the bulb does not rest in fat or bone.

Do not add water, and do not cover the roast. Roast in a slow oven (300 degrees F.) until the meat thermometer registers 175 degrees F. This will require about 30 minutes per pound.

To serve lamb at its best always

serve it hot or cold. It should never be served lukewarm. When served hot, roast lamb should be served on a warm platter. One easy way to warm the platter is to hold it under warm water for a few minutes. And in carving the leg of lamb, always remember to carve across the grain of the meat.

## To Hold Easter Dance For Orphans' Benefit

The Ladies of Charity of St. Vincent de Paul are giving an Easter Dance at the Book Cadillac Hotel on Friday evening, April 22. Purpose of the dance is to raise funds for furnishing the new building at St. Vincent's Orphanage.

The new orphanage building is under construction at Twelve Mile and Inkster Roads. The Sisters of Charity were forced to abandon their old building on McDougal Avenue last year because it was considered unsafe for children.

Music for the dance will be provided by Babe Malone and his band. Entertainment during the intermission will be given by the Firemen's Fandomin Trio. Dancing will go on from 9:30 until 12. The affair will be informal.

**WE HAVE A FEW COATS for the YOUNGER CROWD**

at only **\$9.95**



A JOYOUS EASTER TO ALL

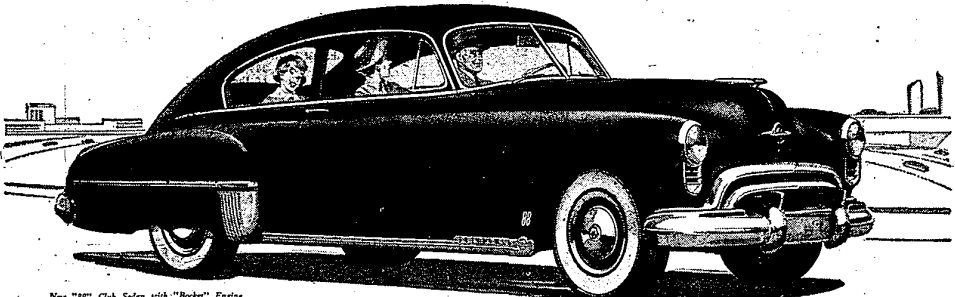
**LIL'S INFANTS WEAR**

30779 GRAND RIVER OPPOSITE 9 MILE ROAD

Phone Farm. 9074

Open Friday and Saturday Evenings Until 9

## IT'S FUTURAMIC! IT'S THE NEW OLDSMOBILE "88"... LOWEST-PRICED CAR WITH HIGH-COMPRESSION "ROCKET" ENGINE!



New "88" Club Sedan with "Rocket" Engine. \*Hydra-Matic Drive standard equipment on Series "88" and "88" models, optional at extra cost on "76." \*White sidewall tires optional at extra cost.

Oldsmobile brings you Futuramic styling! Oldsmobile brings you "Rocket" Engine power! Oldsmobile combines them in the thrilling "88"... the lowest-priced "Rocket" Engine car! It's the New Thrill! But you've got to drive it to believe it. You float through traffic in this car. You wing down the highway with a sensation of quiet smoothness that you've never known before. More power...proved power, that makes every mile pure pleasure. Yet Oldsmobile's 135 horsepower high-compression "Rocket" Engine actually saves on fuel! What's more, this sparkling "88" almost drives itself, thanks to the magic of Hydra-Matic Drive. No old-fashioned shifting or clutch-pushing... all you do is step on the gas and go! Go Futuramic. Pick the "88" for style, for maneuverability, for the solid comfort of a brand new Body by Fisher... and for the New Thrill of "Rocket" Engine performance! See the "88"... and the "Rocket" Engine Oldsmobile "88" at your Oldsmobile dealer's.

**FUTURAMIC  
OLDSMOBILE**  
"The New Thrill"

SEE YOUR NEAREST OLDSMOBILE DEALER

33205 Grand River Avenue

**EARL VIVIER**

Phone 0950

**TRADE-IN YOUR OLD RANGE**



**ON A SPARKLING NEW ROPER**

**AUTOMATIC Gas Range**

It cooks better. It costs less to operate. Its many new automatic features will thrill you. Yes, if it is easier, better, faster cooking you want, then this smart Roper Gas Range is the buy for you.



**It's ROPER for Easier, Faster, Better Cooking**

**GET THE FACTS SEE IT TODAY!**

**Saves FOOD**

**Saves TIME**

**Saves GAS**

FULLY AUTOMATIC Model shown \$312.24

SEE THE NEW ROPERS

CALL OR MAIL FOR TRADE-IN ESTIMATE

**ROPER RANGES PRICED FROM \$146.75**

**WITH AS LITTLE AS \$22.57 DOWN**

**21 MONTHS TO PAY**

Consumers Power Company, City

Without cost or obligation to me, please give me an estimate of the TRADE-IN VALUE on my old range...

NAME: \_\_\_\_\_ ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_ CITY: \_\_\_\_\_

**CONSUMERS POWER COMPANY**



PHOTOGRAPHS

That will please you

EXPERT, CAREFUL WORKMANSHIP

**SAN REMO STUDIOS**

17190 Lahser Road

Redford

KE. 7-7798