

The Farmington Enterprise

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Hot Main Dishes Use "Cold Cuts"

Quick and toothsome hot main dishes are the busy home-maker's delight and many of today's simplest dishes wisely take advantage of the numerous ready-to-serve meats. They are not only grand when served alone, but give special flavor and added spice to other dishes, points out Reba Stagg, well known home economist.

Or they are used to respond to various types of preparation. Half inch slices of veal loaf, liver sausage or any of the other cuts may be dotted with butter or margarine placed in a frying pan and browned on both sides and served immediately. Tomato halves heated along with the meat make an attractive platter accompaniment.

Or slices of ready-to-serve meats may be browned first in a small amount of lard or drippings, a barbecue sauce added and the combination thoroughly heated.

For additional zest, fullness strips of salami or minced ham are added to scalloped potatoes, or the meat may be formed into layers alternating with the potato slices. Baked potatoes are extra tempting when meat stuffed. Split and scoop out the potato. Mash the potato with diced pimiento loaf or liver loaf, season and moisten with cream. Refill the shell and place the potatoes in the broiler to lightly brown.

Bite-sized squares of lightly seasoned cervelat or the heavily smoked thrifter lend increased interest to the grain, green beans or to seasoned noodles. For a different breakfast treat, chipped salami is combined with scrambled eggs.

Hot sandwich preparation is also a simple matter with ready-to-serve meats. For one combination, slices of bread are covered with American or Swiss cheese, topped with liver sausage and breaded with butter or margarine. More cheese covers the meat and the open sandwich is placed on the broiler rack about two inches above the heat to cook until the cheese is melted over the spicy sausage.

Meadowbrook Scene Of Morning Golf

A morning round of golf at Meadowbrook Country Club on Friday, September 23, will be followed by cocktails on the terrace at 12:15 o'clock and then luncheon.

Miss Gladys Wright, party chairman for the ladies' day affair, has asked Mrs. Curt Hall to arrange the golf schedule, with the first foursome teeing off at 9 o'clock. Mrs. Myrlyn E. Sheppard will supervise the arrangements for the luncheon and the later card games.

Mrs. James A. Guest, Mrs. Richard C. Talbot and Mrs. Earl J. Demel will have bouquets of chrysanthemums and asters with colored leaves for the tables; and the menu has been planned by Mrs. Ralph J. Fraser, Mrs. William P. Newberry and Mrs. John Sheeton will make the pairings for bridge and canasta.

Other hostesses will be Mrs. Albert M. Mackey, Mrs. James A. Pheasant, Mrs. George W. Sheldon, Mrs. Chester D. Poplars and Mrs. Ross Qualtrough.

James Gordon, J. Andrew, Mrs. James Fletcher, Mrs. William J. French, Mrs. J. J. Gausbar, Mrs. J. J. Lucal, Mrs. Con L. Metz, Mrs. Hugh H. Rader and Mrs. Rader, Mrs. George H. Whybrew and Mrs. Harry P. Whitford will also serve on committees.

Miss Zanon Wed By Candlelight



Mr. and Mrs. Henry R. Tank cut their wedding cake following their marriage September 10 at St. Paul's Lutheran Church. The bride is the former Helen Zanon.

Miss Helen Zanon, daughter of the Sam Zanons of Orchard Lake Road, became the bride Saturday, September 10, of Henry R. Tank, in a candlelight ceremony at St. Paul's Lutheran Church.

The bride is a graduate of South Western High School, and is employed at the National Bank Building in Detroit. Clarenceville High School is the alma mater of the groom, son of Mr. and Mrs. Rudolph Tank of 26906 Orchard Lake Road. Mr. Tank is a Navy veteran with nearly three years duty in the Pacific theater. He is employed by George Witherspoon, building contractor.

Madeline Avon, cousin of the bride, was maid of honor at the 6 p.m. wedding, with Onalee Hoppe and Margaret Timmons as bridesmaids. Joseph Tank, the groom's brother, served as best man, and others were William Lamb and Donald Ramms.

Miss Zanon entered the flower-bedecked church on the arm of her father, who gave her in marriage. Her white satin gown had a net sweetheart neckline trimmed in a double row of lace, long sleeves ending in points at the wrist, and a long train. Her fingertip veil was held in place by a lace double-heart crown, centered with lilies of the valley. She carried a bouquet of white roses and carnations centered with a white orchid.

The maid of honor at the candlelight ceremony was gown in pale blue satin, with sweetheart neckline and matching headdress. The bridesmaids were dressed in light dusty rose satin, with matching headpieces. Both carried arm bouquets of gladioli.

The mother of the bride, Mrs. Sam Zanon, chose a cocoa brown

Group "Sweats Out" October 1 Bake Sale

The Women's Guild of the Salem Evangelical and Reformed Church, collective fingers crossed. It's waiting to see what happens October 1.

Two things are likely to take place that day — their Bake Sale at the Edison Company, and completion of a long campaign to equip the church kitchen with a new gas range and some badly needed utensils.

The present venerable range, installed in 1924, has cooked meals for just about every group in town at some time or another. But at long last, the stove finally became impractical for further use. That's when the Guild decided to do something about raising the \$400 for a new one.

Through bake sales, such as the one October 1, the lawn party, and donations from Guild and church members, the group has raised \$350. A good sale is quite likely to put them over the hump.

Mary Lenz, chairman of the sale, and Hilda Foster, president of the Guild, are both waiting to see just how well the baked goods come in (and go out) Saturday, October 1. They're hoping to have the new stove installed for the fall bazaar, to take the place of the annual Salem dinner.

Palette And Brush Club Plans Fall Program

Members of the board of the Palette and Brush Club met at the home of Mrs. Orville Hughes on Warwick, Rosedale Park, to complete plans for the fall and winter club program last week.

The club's next meeting is to be held Tuesday, September 27 at 1 p.m. in the Romanesque Hall at the Institute of Arts.

Mr. Franklin Page, of the educational department of the Institute of Arts, will tell about the design for modern living. Mr. Page teaches sculpture at Wayne, has worked in industrial design at Fisher Body, and does water colors which, he claims, are "mildly modernistic".

After hearing the speaker, the group will retire to the Founders room for tea, and then view the exhibition of "the Design for Modern Living".

The club members, including those who live in Farmington, are busy preparing now for their exhibition to be held at the Redford Library October 5.

BRIDGE CLUB STARTS

The Wednesday afternoon bridge club held their first meeting on September 14 at the home of Mrs. Carl Matz, Nine Mile Road. Members present were Mrs. V. L. LaFrazo, Mrs. E. Hart, Mrs. H. Arshambeau, Mrs. D. L. McLean, Mrs. W. Mayer, Mrs. H. Musselman and Mrs. D. Simon, who substituted for Mrs. C. Snyder.

Bungalow houses originated in India.

Labels Needed For Wool Goods

New developments in the manufacture of woolsens are adding to their services, but as customers we need to know what they are if they are to be useful to us.

Questions about shrinkage, washing, color fastness, and moth proofing we can answer only by reading the labels. Florence Rasmussen, specialist in clothing at Michigan State College, believes that we need definite statements on woolsens as we have on cotton labels.

Labels should tell whether the fabric is permanently shrunken, whether it will not shrink more than one or two per cent, or whether it will begin to shrink after six or eight washings.

According to recent news, we are assured that these questions will be answered by at least one company. The same company has developed the sanitizing process for cottons has now announced a similar shrinkage control process for wool called "sanifactor". This company states that wool garments bearing the trademark "sanitorian" will not shrink out of fit.

This process is being used on sweaters, blouses, sport shirts, robes, slacks, skirts, pajamas, linens, and children's wear and yard goods. Soon you will see it on many other wool items also.

Other characteristics you would like described on the label are whether the fabric is moth-resistant and for how long and whether it is color fast to light, perspiration and cracking.

SPARERIBS SYNONYMOUS WITH FALL

Spareribs answer the call for satisfying food on days when shades of fall begin to appear. The right flavored meat may be either roasted, braised or served in a variety of tempting ways.

To start the season right, roast spareribs with a onion, roast sage stuffing suggests Reba Stagg, home economist. The stuffing is spread on one section of ribs, then topped with another mixture in an open roasting pan and cooked at a moderate temperature (350°F.R.) for 1 1/2 hours or until tender. For serving, the sections are cut into individual ribbons, corn bread mixture or a fruit combination of pineapple slices, browned sugar sprinkled with brown sugar present flavored stuffing changes. Reba Stagg served ribs equally fit the fall menu. "The ribs are browned in a small amount of hot lard as in the usual braising process, a tangy barbecue sauce is added, the pan lightly covered and the ribs allowed to cook slowly for about 1 1/2 hours. Fruit juice may be substituted for the barbecue sauce.

CHOP SUEY CHANGE

Chop suey welcomes a different accompaniment. It's shredded vegetable in melted butter or margarine and served hot, topped with the tempting meat combination.

White carnations were the flowers worn by the mother of the groom also. She, too, chose black accessories, but with a black flowered dinner dress.

Music for the doubling ceremony was provided by Mrs. Graf at the organ, playing "Dearest Jesus We Are Here", "Fairest Lord Jesus" and "The Lord is My Shepherd". "Perfect Love" and the 23rd Psalm were sung by the Children's Choir.

Crape paper decorated the I.O.O.F. hall, Inkster Road, for the reception following the wedding. Mrs. C. C. House, Beatrice Gibbons, Mrs. H. Hoppe, Mrs. E. Avon, Mrs. E. Pawlaczek and Mrs. R. Marshall served at the buffet luncheon.

Out of town guests at the wedding included the bride's mole and aunt, Mr. and Mrs. Sam Rensel, of Phoenix, Arizona, and Mr. and Mrs. Chas Chamberlin of Pontiac.

For her trip to Niagara Falls and New York City, the bride chose a blue gabardine suit. The couple is now at home at 26840 Orchard Lake Road.

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The WOMEN'S PAGE

Items of Interest to Feminine Farmington

Shirley Johnson Graduates September 23

Miss Shirley Johnson, daughter of Mr. and Mrs. Emory Johnson, 29166 Haked Road, will graduate on September 23 from the Butterworth Hospital School of Nursing in Grand Rapids.

Charles G. Watkins, vice-president of the Butterworth Board of Trustees, will preside and present diplomas at the ceremonies.

The graduation ceremonies will be preceded by three days of class activities: a tea at the Women's City Club, class breakfast and an alumnae reception at the Nurses' Lodge.

Rosalie Kemp To Be Married

Mr. and Mrs. Kenneth Kemp, 21400 Powers, have announced the engagement of their daughter, Rosalie Kemp, to Gerald Norman Ball, of St. Francis Street, the son of Mr. and Mrs. Norman Ball.

Miss Kemp is a 1948 graduate of Farmington High School. She is employed by the S. Kresge Company in Redford. Mr. Ball, a 1946 graduate of the Clarenceville High School, is employed at the Kaiser-Fraser plant at Willow Run.

No date has been determined for the wedding.

PANCAKE TIMES

Breakfast or Sunday night pancakes become more delicious with bacon. Slowly panbroil bacon slices in a frying-pan, then pour pancake batter over them and bake as usual.

Miriam Ashley, daughter of the Woodrow Ashleys of Randall Road, is up and around this week after cutting her foot on a broken bottle at the family home. Seven stitches were taken by the family doctor.

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A dog can get this disease at any time of the year.

Please don't be misled by others in believing when a quarantine is over you can let your dog loose to run at will.

You who own dogs; help the community by obeying the dog laws. When your dog is at home, where he is supposed to be, you need not fear your dog is going to cause you embarrassment.

Any questions you have pertaining to dog laws I will answer; please call me.

In some sections of the township, there have been tracks of dogs running loose because of persons who own female dogs. These dogs are being picked up as rapidly as possible, and impounded in the county Humane Shelter in Pontiac.

If your dog is lost, or you want a dog picked up, or perhaps would like a dog, call me.

I want to thank everyone for their cooperation in the past. I am on call at all times.

Your local dog warden and humane officer,

James D. Ehrler,
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Longacre 6-2558

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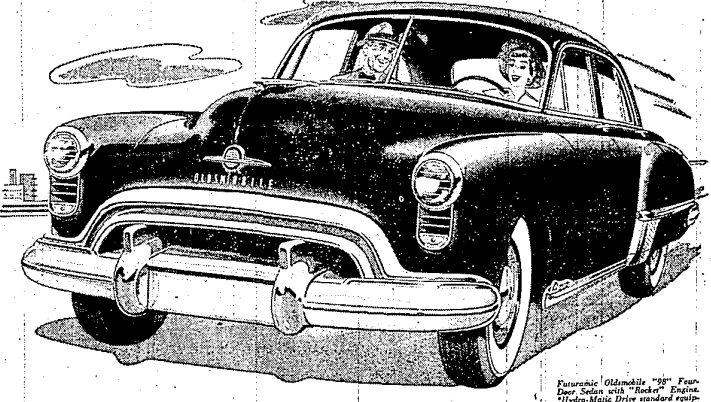
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