

The Farmington Enterprise

SIXTY-SECOND YEAR — NUMBER 8

FARMINGTON, MICHIGAN, THURSDAY, DECEMBER 1, 1949

FIVE CENTS A COPY

W.C.T.U. Holds Regular Meeting

The regular monthly meeting of the Farmington W. C. T. U. was held at the home of the Williams family on Gyle Road, Plymouth, on Tuesday, November 22. Reverend Woodrow Woolley of Rosedale Gardens Presbyterian Church led devotions based on the 42nd chapter of Psalms.

Members present answered to roll call with a Thanksgiving statement. Seven members planned to attend the 17th district W.C.T.U. convention at Royal Oak Methodist Church on November 23. Coffee, fruit cake, and sandwiches were served by the hostess.

UNIVERSALIST CHURCH

The first service of the Universalist Church since it changed meeting hours from evening to morning will be held on Sunday, December 4, at 10 a.m. Dr. Russell Costello conducted the service, with a sermon on "Mental Health". Next regular meeting of the church will be held on the second Sunday in December, the eleventh.

Mr. and Mrs. Don H. Ward, Jacksonville Street, have returned here after spending a week's vacation in Toronto, Canada. While there, they attended the hockey match between Detroit and Toronto at the Maple Leaf Gardens.

Engagement Announced



CAROLINE EARLY

Mr. and Mrs. Jess A. Early, of Ten Mile Road, have announced the engagement of their daughter, Caroline, to Nicholas B. Schooley, son of Mr. and Mrs. Nicholas B. Schooley, of 14023 Longacre, Detroit. The couple is planning a summer wedding.

It Cost Less To Subscribe Than To Buy Each Week

Udell Wedding Broadcast November 30

When Gerald Leroy Miller, 21, of Farmington, tripped and fell during a Sadie Hawkins Day race, Elizabeth Ann Udell, 19, also of Farmington, fell over him. A year and a half from the date of the "fall", the couple were married on "Bride and Groom", coast to coast radio program, Wednesday, November 30, over station WXYZ and the ABC network, at 2:30 p.m.

Full details of the courtship were revealed when the couple were interviewed by "Bride and Groom" emcee John Nelson, who also presented them with \$2,000 in household gifts, and sent them, as guests of "Bride and Groom", on a five-day, expense-free honeymoon to the Doublet Ranch, Lucerne Valley, California.

Miss Udell is the daughter of Mr. and Mrs. Gerald Udell, 2042 N. Tugo Street, and is a file clerk and typist at the Capco and Steel Company. Miller is a private in the Army at Fort Ord, California, and the son of Mr. and Mrs. Roy Miller, 32321 Shiloh Street.

Following their honeymoon, the couple will establish residence at 20405 Ontago Street.

GROUND MEAT HELPS SOLVE MENU PROBLEM

Whenever that "what to serve today" question arises there is sure to be an appropriate answer found among the wide array of ground meat dishes. These are economical dishes, too, when the homemaker chooses the less demanded cuts of meat for grinding, according to the food expert, Reba Stagg.

Among the thrifty cuts she suggests the beef neck, shank and chuck, pork shoulder, lamb and veal shanks, breast of neck. When ground these less tender cuts of meat produce savory baked loaves, broiled or pan-broiled patties or perfect braised or stewed dishes, as in the case of meat balls and meat sauces.

For variation, there are clever meat tarts. Ground meat or tartlets are lined with seasoned ground meat, topped with creamed potatoes and baked. For a change, ground meat is stuffed in fresh tomato, green pepper or onion cases and baked.

Meat balls on brochette are another unusual serving. Small beef or lamb balls are threaded on skewers alternating with tomato and onion slices. Before broiling, the balls are brushed with melted butter or oleomargarine, then placed on the rack about two inches from the heat and cooked until the meat is done, turning occasionally.

Still another different touch is cooking meat balls in onion sauce. Seasoned ground meat is combined with milk and shaped into balls. The balls are browned in a small amount of hot oil, a can of onion soup added and the combination allowed to cook slowly for about 20 minutes or until the meat balls are thoroughly done.

Science Finds New Angle On Ice Cream

Don't let cold weather dampen your desire for ice cream.

During this taste appealing, nutritious food affects the temperature of your body so slightly that it's high time the myth about its making you cold is knocked into a cocked hat.

For two years Dr. Ancel Keys, director of the Laboratory for Physiological Hygiene at the University of Minnesota, worked on the mental and physiological aspects of ice cream with 16 college men as "guinea pigs". Following the eating of normal portions of ice cream (two-thirds of a cup) at varying temperatures, internal and skin temperatures were recorded, heart action was checked, X-rays of the stomach were taken, and blood samples were analyzed. The differences in the varying temperatures of the mixture did not affect the activity of the stomach nor did the temperature of the body change in a noticeable way as measured at the finger tips.

"Ice cream consumption records, based in the most recent statistics from the Bureau of Agricultural Economics, U. S. D. A., lead one to believe," said Milton Mutt, President of the National Dairy Council, "that customers shy away from eating ice cream when cold weather begins in October. Figures show a drop of 42.2 per cent compared with the consumption of the six warm and hot months. Because ice cream is an established food containing essential vitamins for young and old alike, a cold breeze or zero temperature shouldn't deprive the family household of its favorite food during the colder months of the year."



"GOING TO SCHOOL"—Polo-stricken Ann Louise takes active part in a classroom discussion held at Washington Irving High School in New York, although she sits one and a half miles away on the stage of the Commodore Hotel. The discussion was made possible by the new school-to-home telephone communication displayed by the National Society for Crippled Children and Adults.

Suggests Economical "Homey" Meal Of Salt Pork, Cream Gravy

For an economical meal serve golden salt pork and good cream gravy, suggests Reba Stagg, home economist. There's a "homey" and appetizing touch about salt pork (which resembles bacon) that makes it a popular choice in many homes.

To prepare this combination, the salt pork may be baked or pan-fried. Either way, the pork is cut into 1/4-inch slices, covered with hot water and allowed to stand for five minutes. The slices are then removed from the water, dipped in milk and rolled in corn meal.

For baking in a moderate oven (350° F.) the salt pork slices are placed on a rack in an open roasting pan and cooked for 30 to 35 minutes. The rack holds the strips out of their drippings so that it is unnecessary to turn them during the cooking time.

In pan-frying, the coated slices should be slowly cooked in hot fat or drippings until they are richly browned and completely cooked.

Whether baked or fried, the gravy is made with equal portions of the pork drippings and flour (1/4 cup each). Six flour into the drippings and add two cups of milk gradually, cook, stirring constantly, until thickened, then boil for two to three minutes.

Cooked salt pork also lends flavor to such vegetables as green beans, potatoes, egg plant, acorn squash or whole kernel corn.

American Apple Pie Turns French

American apple pie with the spice of Asia and the craftsmanship of French chefs — that is French apple pie, a dessert delight that you will return to eat and again.

Here's the recipe: 8 to 10 tart Michigan apples (peeled and sliced) 1/2 cup water 1 cup sugar

Cook these for 15 minutes or until tender. Cook 1/2 cup of seedless raisins with enough water to prevent scorching; then drain dry.

Combine Michigan apples and raisins with 1 teaspoon cinnamon, 1 teaspoon nutmeg and 1 tablespoon butter. Put this into an uncooked pie shell.

Blend the following and with it cover the Michigan apples in the shell: 1/2 cup shortening 1/2 teaspoon nutmeg 1/2 cup flour 1/2 teaspoon cinnamon

Bake at 450° F. for 15 minutes; then reduce to 350° F. until done (about 45 minutes). Recipe tested by Dorothy W. Lewis, Home Economist.

Suggests Ideal Christmas Gift

Those lovely green plants that you have been seeing used as decorative objects in the colorful pictures of lovely new homes and rooms in current magazines will make perfect Christmas gifts.

These green plants fill those first gift requirements of being both lovely and useful; something persons might not afford for themselves, yet inexpensive for their budgeted gift list.

If you don't know the names of these plants, this information from Nickola Boyle, home economist at Michigan State College, may help you. Most of the plants are available at local nurseries and if not can be ordered for you if you get your request in early.

Dienbachia has handsome big leaves and comes in pale yellow green with dark veins for contrast. It would be striking against dark walls. Select the dark variety with white streaks if the walls are lighter.

Ficus is an effective plant with large leather-like leaves, and ranges from about 20 inches to four or five feet tall. Consider one of these for your professional friend's office.

Philodendron has endless varieties and comes in different heights. Look at the point or spade leaf type in dark green or variegated hue. The cut leaf and oak leaf philodendron are effective in their design pattern and add interest to any room. Sometimes small philodendron vines grow on bark or may be combined with the English ivy.

Don't overlook the handsome rubber plant. It is sturdy and the leaves have a texture which is as pleasing as that of beautiful leather.

A bouquet of rhododendron branches is inexpensive and if kept trimmed and in fresh water will last for almost three months. A single branch can be used to fill in many a spot.

Pathfinder Party Stated For Saturday

The Clarencville Pathfinders are giving a benefit card party December 3 to raise funds for gym equipment. The party will start at 8 p.m. in the Clarencville gym.

The party given last January collected \$81, which the Pathfinders are trying to build into a larger amount. There will be at least 20 prizes besides the table prizes at the party, plus refreshments.

SANDWICH MAKER

For lunch box joy try this sandwich filling. Cut dried beef with your kitchen scissors and blend it with Philadelphia cream cheese.

Add a bit of Worcestershire sauce to complete the combination.

England's seapower came into being with the defeat of the Spanish Armada.

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The WOMEN'S PAGE

Items of Interest to Feminine Farmington

Marian Zurich Married November 19

Two receptions in one were held November 19 when Marian Zurich became Mrs. Harold R. Buckner, and Mr. and Mrs. Nick Zurich celebrated their 25th wedding anniversary. Two cakes were served at the reception, one a bride's cake, the other a silver wedding cake.

The bride is the daughter of Mr. and Mrs. Nick Zurich, of 10751 Middlebelt Road. She is a graduate of Redford Union High School and has been employed at Sanders Corporation. The groom is the son of Mr. and Mrs. Luther Buckner, who live at 16701 Chatman. A former Marine, he is a graduate of Freshing High School, and is employed by the Ford Motor Company.

Maid of honor Donna Herr and bridesmaid Joan Brandenburg wore identical dresses of autumn brown, with white collars and cuffs. Yellow mums and net headresses completed their costumes.

The bride chose white satin for her wedding gown, with a long train and empire neckline. A crown of pearls held her long veil in place. She carried a fancy bouquet of tiny star flowers centered with a white orchid.

The bride's mother wore wine silk with black accessories at the wedding. Mary McDonald, a cousin of the bride, sang "Until," "Because," and "The Lord's Prayer."

The church was decorated with white mums and carnations for the wedding. Mary McDonald, a cousin of the bride, sang "Until," "Because," and "The Lord's Prayer."

PORK-CORN TEAM FOR FAVORITE SEASONAL DISHES

Some food combinations are "natural", and high on the list is pork and corn. It is a pair that can be the satisfying center of meal interest in numerous ways.

For example, a whole kernel corn dressing for pork cuts is suggested by Reba Stagg, home economist. Corn is combined with cracker or dry bread crumbs and minced green pepper, then moistened with the liquid from the corn. It's an especially tempting stuffing for a boned shoulder roast or for rib pork chops. Or the dressing can be shaped into balls and cooked alongside a roast of pork for about 30 minutes. Sausage-corn fritters are another tempting combination. Bulk pork sausage is browned until crumbly and then combined with whole kernel corn in a fritter batter. The batter is then dropped by spoonfuls into hot fat and cooked until brown.

Ground cooked ham, corn and minced onion combined in a fritter batter and fried in this same manner is also grand eating.

Corn bread has its special place with pork, too. Corn meal fried in deep fat produces wonderful puffs. There are corn sticks or for a new touch, deep cooked bacon is sprinkled over corn bread just before it goes in the oven.

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