

The WOMEN'S PAGE

Items of Interest to
Feminine Farmington

Engagement Announced



VIRGINIA LIND

Mr. and Mrs. Alfred Lind, Sr., of 21524 Roosevelt Street have announced the engagement of their daughter, Virginia Joyce, to Robert E. Harris, son of Mr. and Mrs. Johnson Harris of 20105 Rensselaer Street. No wedding date has been set.

John Elliot of Natick, Massachusetts, translated the Bible for the American Indians.

STRICTLY FRESH

FASHION expert says this is the one year for leards. The women will bring along with that idea all right.

A new bride went to a house-furnishings store and asked the clerk for a toilet scanner.

Russia insists its program is for peace—go on probably means she wants to go on grabbing big snail.



countries piecemeal rather than all of them at once.

Pensions in many states take more money than the school systems. There seems to be a growing feeling that it's unnecessary to educate the children, since they'll be taken care of in their old age anyway.

WEST FARMINGTON

By MRS. SARAH KNAPP

Miss Donna Graham, daughter of Mr. and Mrs. Starr Graham, spent her Christmas vacation with her brother, George, and family, at Walled Lake, New Year's Day.

Mr. and Mrs. Roland Green and family spent New Year's Day with the former's mother, Mrs. Clara Green.

Mr. and Mrs. Roland Green entertained New Year's evening the latter's parents, Mr. and Mrs. P. D. Gilbert and son.

Mr. and Mrs. William Knapp and daughters, Nancy and Evelyn, watched the New Year coming in at the home of Mr. and Mrs. Roland Green.

Mr. and Mrs. Irvin Knapp and Mrs. Edith Graham were New Year's dinner guests of Mrs. Mollie Bachelor of Walled Lake.

Mr. and Mrs. Richard Holker and family spent Sunday and Monday with Mr. and Mrs. Danfield at Wyom.

Mr. and Mrs. Ray Raolo and daughter, Ruth, spent Monday afternoon with Mrs. Edith Sarantus and Mrs. Anna Westlake.

Mr. and Mrs. James Holker, Mrs. Sarah Murray, of Pontiac, and Mrs. George Holker took a pot luck dinner to the home of Mr. and Mrs. Charles Holker and had a family gathering Monday noon.

Mr. and Mrs. Ripley Jackson of Ferndale called on Mrs. Charles Holker Sunday.

The West Farmington Extension Group will meet at West Bloomfield Town Hall January 11 at 8 p.m.

Betty Kenner's Wedding Plans Told

Mr. and Mrs. Ross Kenner of Novi Road have announced the engagement of their daughter, Betty, to William Sutton of West Seven Mile Road, Northville. The wedding will take place June 17.

Bill's parents are the Jesse Suttons. He is a graduate of Northville High School and is employed by the Wayne County Training School. Betty is a graduate of Northville school and is employed by the Michigan Bell Telephone Company.

Mr. and Mrs. Edgar S. Matlier, Jr., of 18567 Griswold, Detroit, became the parents December 7 of a 6 pound, 11 ounce baby girl, born at the Detroit Osteopathic Hospital. The girl has been named Peggy Ann.

Local Couple Married On Broadcast



Pictured here in the little chapel located in the Chapman Park Hotel where the "Bride and Groom" radio program originates, are Elizabeth Ann Udell, of Farmington, and Gerald Leroy Miller, of a Fort Ord, California, who were married between appearances on a broadcast. Broadcast host, John Nelson, quizzed the newlyweds on the story of their romance. The couple received \$2,000 worth of wedding gifts and were given a five-day honeymoon at the Double-J Ranch, Lucerne Valley, California, as guests of "Bride and Groom".

Enhance Winter's Stew With Variety Of Seasonings

Hearty chunks of meat and colorful vegetables making up a savory stew temptingly answer the demand of wintry day appetites. And for new and interesting ways to serve the family use a variety of seasonings, suggests Reba Stages, home economist.

Among the seasonings to enhance the flavor of stew there is bay leaf, celery seed, thyme, cloves, pepper, corns, chili powder and curry powder. Each seasoning provides its own distinct flavor to the glory of this winter favorite.

When preparing stew, there is the choice of light stew or brown stew. For the latter, the meat is browned in meat drippings. For a richer color it is first dredged with flour. Either browned or not, the meat is seasoned with water. The stew is then covered with water. The stew is allowed to cook slowly until tender. The slow cooking results in more flavorful and more attractive appearing meat.

Vegetables cooked with the meat are added just long enough before the end of the cooking time so they will be just cooked, and will retain their bright color. Besides the common stew vegetables, carrots, onions, potatoes and peas, other vegetables as parsnips, celery, cauliflower, green pepper, lima beans and Brussels sprouts may be used. They are left whole, cut in halves, sliced, quartered or sliced.

With the meat and vegetables cooked, the next step is preparing the gravy. The thickening is drained from the stew and thickened with two tablespoons of flour for each cup of liquid.

The methods of serving allow more variety with stews. Meat cubes and vegetables may be attractively arranged on the platter with gravy served in a boat. Or the vegetables may be arranged around the outer edge of the platter with the meat cubes inside. Or the meat and vegetables may be arranged as individual servings on a large platter or chop plate.

Meat pie is closely related to stew. The meat, vegetables and gravy are placed in a casserole with hot biscuits, cereal or mash topped with shortcake crust, pie crust, or created with mashed potatoes or rice. The casserole is then placed in the oven just long enough to thoroughly heat the stew and to bake or brown the crust.

Home-canned meat on your storage shelves will help spread your meat supply throughout the year and will be a wonderful time-saver on busy days.

Directions given by Michigan State College home economists for canning meat safely and holding food value and flavor will help you to can successfully.

Beef, veal, mutton, lamb, pork and rabbit may be canned at home and so can poultry. Meat mixtures are not recommended for home canning. These include chili, corn, steaks or soups made with cereals and vegetables.

For safe canning, meat must be heated through hand through in a steam pressure canner. A boil-water bath, an oven, a water-bath without pressure, or an open kettle will not heat the meat hot enough to kill bacteria and the meat may spoil or cause serious food poisoning. If you don't have, or can't afford, a steam-pressure canner, preserve meat by freezing or curing.

After the animal to be canned has been butchered, it should be chilled at once and kept chilled until canning time. Chilled meat is easier to handle and calls for refrigeration or for weather that can be counted on to keep the meat at 40 degrees or lower. Meat held at temperature near freezing may be canned at any convenient time within a few days after killing.

Avoid freezing meat, if possible. If it does freeze, keep it frozen until canning time. Thawed meat is very perishable. Meat may be packed by either the hot pack method, or the cold pack method. It's best not to try meat before canning. Salt does not help preserve meat in canning but may be added.

The center of a standard baseball is a piece of cork the size of a marble which has been aged for fifteen years.

Clarenceville News

MRS. HENRY TROUTEAUD
TELEPHONE FARMINGTON 1038

The 36th annual meeting of the Clarenceville Cemetery Association will be held at the residence of Mr. and Mrs. George Nacker on Tuesday, January 10, at 2 p.m. The meeting will be held, and annual reports of all officers and committees will be given. All lot owners have been requested to attend by Edna Donahy, secretary.

Regular Clarenceville correspondence will not be available for the next two weeks because of the illness of Mrs. Henry Troutaud, correspondent for the Clarenceville area.

LOCALS

Mr. and Mrs. Sam Kosmensky have announced the birth of their first grandchild, a girl born December 31 to their eldest son, Donald, and his wife, the former Guss Kent of Walnut Lake. The baby was born at 6:13 p.m. and weighed 6 pounds, 15 ounces.

The regular meeting of the American Legion Auxiliary will be held Monday, January 9, at the Legion Home on Grand River. The Auxiliary will have a card party and dessert luncheon at 1 p.m. Thursday, January 12, at the Legion Home.

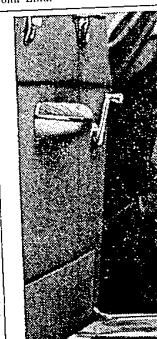
Mr. and Mrs. George Otis and Mr. and Mrs. Ernest Hickman entertained the James Warners, Edward Smiths, Robert Henderichs and the Carl Hunsat at the New Year's Eve party at the Otis residence, 32413 Shawwassee.

"Skipper" Kuback received a Christmas card and a picnic basket from Governor G. Mennen Williams recently. "Skipper," muscular son of Mr. and Mrs. Frank Kuback of 11 Mile Road, now has 63 banks in his collection.

The Blue Star Mothers of Farmington will hold their January luncheon and card party at the home of Mrs. George Kacy, 32315 Eight Mile Road, Wednesday, January 11 at 1 p.m.

ANNOUNCE ENGAGEMENT

Mr. and Mrs. William E. Barnum, of 21721 Jefferson, announced the engagement of New Year's Eve of their daughter, Anita Jane, to Edgar J. Lind, son of Mr. and Mrs. John Lind.



Former Farmington Girl Wed At Birmingham

Mrs. Mildred Wilson of Pontiac, daughter of Mr. and Mrs. Isaac Bond of Farmington, became Mrs. James E. Allen Friday night, December 30, in a ceremony performed at the Birmingham Methodist Church by Rev. R. A. Lawrance.

Attending the couple at the 7:30 p.m. service were Mrs. Harlan Morris, sister of the bride, and Harold Allen, groom's brother. A reception was held at Rotunda Inn after the ceremony. Relatives and close friends attended the service. The couple will live in Detroit.

Enter the WALTER WINCHELL \$200,000 NAME-THE-CAR CONTEST!!!

Contest Closes January 15th, 1950

A Contest to find a name for the new low-priced car in the low-price field that will be added to the Kaiser-Frazer line. First prize, \$10,000.00 cash. Over 1000 other cash prizes. Every prize matched, dollar-for-dollar, by a cash donation to the Denson Rayson Memorial Cancer Fund, in honor of each individual prize winner!

Double Prize Money Have your Kaiser-Frazer dealer or salesman enter an appropriate appraisal of your present car on your Official Entry Blank and you automatically double any prize money you might win, and double any donation to the Cancer Fund in your letter!

Your Kaiser-Frazer dealer has your Official Entry Blank. Contains all rules. Costs nothing to enter.

Plan Summer Wedding



WANDA BARNES

Mrs. Wanda B. Barnes has announced the engagement of her daughter, Wanda Margaret, to James Eldon Lee, son of Mr. and Mrs. William R. Lee of Detroit. The couple plan to be married early in the summer. Miss Barnes will graduate in June from Clarenceville High School. James is a graduate of Redford Union High School and is now attending Michigan Normal College at Ypsilanti.

W. C. T. U. Holds Monthly Session

The Farmington W.C.T.U. met Tuesday, December 27, with Mrs. Gertrude Curriston, Wakenden Avenue. Devotional, given by Mrs. Curriston, were based on the Christmas story. Mrs. Katherine Shaw led the group in singing Christmas carols.

At the meeting, money was voted to assist in sending the delegates to Washington to attend hearings on the Bryson Bill. A report of the state convention held in Lansing in October was given by Mrs. W. H. McCullough.

In accordance with a W.C.T.U. resolution to distribute temperance leaflets, literature was given each person present. The hostess, assisted by Mrs. Walter Aldrich, served refreshments. Next W.C.T.U. meeting will be held Tuesday, January 24.

Broiler Provides Simple Method For Cooking Tender Steaks, Chops

Evenly cooked and well browned steaks, lamb chops and slices of ham are the result of proper broiling methods. This simple, direct heat cooking method is also ideal for broiling ground beef and lamb patties.

For broiling, Reba Stages, food authority, advises beef steaks cut at least one inch thick, lamb chops 1 to 1 1/2 inch thick and ham 1/2 inch thick. Corresponding pork and veal cuts are cooked by broiling. This is because fresh pork needs more thorough cooking to bring out its full flavor and if broiled may become dry by the time it is cooked well done. Veal is the young animal and not covered with sufficient fat for broiling.

The broiler rack is adjusted according to the thickness of the meat. One inch cuts are placed about two inches from the heat.

two inch cuts three inches from the heat. This low broiling temperature insures less meat shrinkage, therefore, more meat for the home-maker to serve.

With the oven regulator set at "broil" the meat is cooked until the top side is browned, then season. (Steaks and chops brown better if seasoned after broiling.) The meat is then turned and broiled on the other side, seasoned and served at once on a heated platter. For the home-maker without a broiler, a heavy frying-pan may be successfully used. This method of cooking meat is called panbroiling. The meat is cooked slowly without water in an uncovered pan. Fat is poured off as it accumulates and the meat turned occasionally to insure even doneness.

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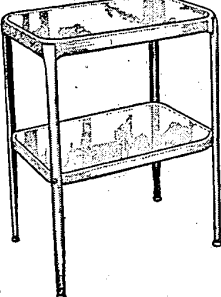
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more than ever more for your money!

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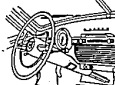
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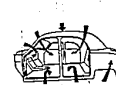
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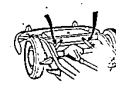
Now! Even more headroom in the spacious rear seat! Improved headlining, new tailoring method gives extra-loud interior "custom" look!



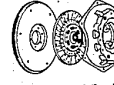
Now! Famous Tree-line steering, made even simpler, smoother, safer. To make bad weather driving easier, windshield wiper blades have been re-designed!



Now! Noise and dust virtually sealed out by new insulation! You talk in conversational tones at any speed; arrive fresh, relaxed and clean!



Now! Shock absorbers redesigned to almost eliminate "road shock"; give an even smoother, sway-free, pitch-free ride on the roughest roads.



Now! New type of silent "Valve-in-head" clutch, plus redesigned gear-shift ball crank, gives the smoothest gear-shifting known!

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