



TEEN AGE RED CROSS volunteer workers at St. Mary's Hospital were awarded pins and certificates last week for completing 50 hours or more of service. The volunteer of the Summer, Kathy Cox of 15715 Southampton, Livonia, with 128 hours was not present to receive her pin. Other top volunteers are, from left, Phyllis Nuler of 13289 Dixie, Redford Township, 143 hours; Susan Fritz, 11447 Mar-

cedes, Redford Township, 134 hours; Faith McCormick, 15411 Williams, Livonia, 133 hours; Kathy Laidlow, 11395 Fenton, Redford Township, 129 hours; and Nancy Netherlton, 3886 Salem, Redford Township, 109 hours. A total of 30 high school students volunteered their services on the floor, in the lab, the x-ray department, dietary lab, and business office during the summer.

QUEEN OF HEARTS

Mousse Is Accented

By FAITH GILLESPIE
Before I close my Paris notebook for the time being, I have two things to do: I wish to dispel a myth, and I want to give you the recipe for my absolutely irresistible all-time favorite French dessert, Chocolate Mousse.

Let us first deal with the myth, which I call the Two-pronged Foreign Language Myth. The first prong of the problem comes from helpful people who may (or may not) have ever set foot on any foreign shores. They smile encouragingly and say, "Luckily you don't have to worry about the language, because everyone in Europe speaks English now."

Well, they did not. In the very expensive restaurants, yes. In the elegant little shops where the rich travelers always, in the great hotels on the tourist row, certainly. But not where I went most of the time.

When you are out on your own, you will be hard-pressed to get directions, or the time of day, or any other necessary aid from the man on the street, or from the people in the neighborhood markets and cafes. No cab driver ever understood a word I said.

So you find yourself hoist on the second prong of the myth, which goes thus: "People in other countries just love it when you try to speak their language." Maybe some people do. But in Paris, I discovered that the people feel that theirs is a lovely language to listen to. Indeed, it is. They simply do not appreciate hearing it spoken badly, and they are very sensitive to accent.

Innocent abroad, I was determined to be as pleasant and considerate as possible, so no one would mistake me for an Ugly American. I really tried to use my French. It didn't work, ever. I finally realized how impossible my accent was when I sat down at a sidewalk cafe to order a bottle of plain tonic.

"Schveppes," I said, and he brought me a Coke. I gave up. After that, everything was easier. I didn't annoy anyone by murdering the native tongue, and everyone seemed to enjoy my charades.

Oh, I continued to say please and thank you and good morning in French, to save my own ego, and I still could use my favorite word, because it is accent-proof. That word is "mousse." Everyone knew what I meant.

MOUSSE au CHOCOLAT
Break into small pieces: 8 ounces semi-sweet baking chocolate. Place in bowl and cover with boiling water. Cover bowl with a plate. After 5 minutes, carefully pour off the water and stir the chocolate with a fork till it is smooth. Beat it warm. Gradually add: 6 tablespoons powdered sugar, 3 tablespoons soft butter. Beat slightly and add 4 egg yolks. Beat till very high and stiff: 6 eggs (use your whisk).

Quickly fold the egg whites into the chocolate mixture, half at a time. Be sure to blend thoroughly. Pour into serving dish and refrigerate for several hours, or overnight. Serve with whipped cream.

You may line your dish with split lady fingers, for extra elegance, or pass lady fingers as an accompaniment. Ground almonds sprinkled over the top add another dimension in flavor. This recipe makes six good servings, and could be chilled in individual portions also, in sherbet glasses or parfaitis. I would rather eat chocolate than anything, I guess, and this is the way I like it best.

There now, I have dispensed the mousse, but I fear I can never demolish the myth, for it has, like most rumors, some basis in fact. When we were in Paris, White and McDevitt, the Gemini crockets, flew into town accompanied by enthusiastic acclaim and Hubert Humphrey. The press reported with delight that McDevitt said, "Don't you see, everyone? Everyone was tickled; his accent must have been impeccable."

But until the day that I come down to France in a space capsule, I will stick to my charades and my Mousse au Chocolat.



AAUW PRESIDENT Mrs. John Moehle explains the budget of the Plymouth Branch to her fellow officers, from left, Mrs. Elmer Smith, assistant treasurer; Dr. Marion Weber, treasurer; Mrs. Wendell Smith, first vice president; and Mrs. James Knowles, second vice president.

AAUW To Open Year With Potluck

The Farmington Branch of the American Association of University Women will open its new year with a meeting Wednesday Sept. 15, 6:30 p.m. at the First Farmington Savings & Loan Building, 2225 Orchard Lake Road. Prospective members are being invited to this social evening beginning with a potluck dinner.

The program is planned to include, in addition to the social evening, a series of lectures and a book sale.

The meeting is Mrs. Theodore Lapinski and Mrs. Robert Benya, Co-Chairmen; Mrs. T. A. Coffey, Mrs. Walter Frontczak, Mrs. Douglas Hammill and Miss Doris Lachman.

The annual "Used Book Sale" of the Farmington Branch has been set for Sept. 23, 24 and 25 at the old National Bank of Detroit Building, corner of Grand River and Farmington Road.

mental principles: 1. To enable college women to continue their own intellectual growth. 2. To further the advancement of women.

3. To discharge the special responsibility to society of those who have enjoyed the advantages of higher education.

Fields of study for the coming year will be explained and women will be able to sign up for the group of their choice. Topics to be studied this year are: "Education: An Antidote to Poverty," "The Law and the Citizen," "Science: A Creative Discipline," and "Revolution in Modern China."

Women graduates in the area who would like to become associated with AAUW in the many opportunities it offers should telephone Mrs. Richard Frankel (626-3446), Membership Chairman.

Serving on the committee for the meeting are Mrs. Theodore Lapinski and Mrs. Robert Benya, Co-Chairmen; Mrs. T. A. Coffey, Mrs. Walter Frontczak, Mrs. Douglas Hammill and Miss Doris Lachman.

Want ads get quick results!

King-Samonek Ceremony at St. Hugo of the Hills

Jonanne Carol King of Birmingham married Michael Dennis Samonek of Dearborn Heights Sept. 4 at St. Hugo of the Hills Roman Catholic Church. The Rev. Fr. Leo King performed the ceremony and said the nuptial mass.

Mr. and Mrs. C. J. King are the parents of the bride, while Mr. and Mrs. Joseph Samonek are the bridegroom's parents. The Samoneks formerly resided in Livonia.

For her marriage, the bride chose an ivory peau de sole gown with an A-line skirt. She wore a floor-length veil.

Julie Ann Aho was the maid of honor, while Carla Farron, Carol Lawrence and Karen Simms were the bridesmaids. They wore empire sheath floor-length gowns of antique gold and carried spider mums.

Paul Knapp was the best man. Seating the guests were Paul Lederer, Chuck King and Greg Napes.

Following a reception for 200 at the Forrest Lake Country Club in Bloomfield Hills, the newlyweds left for a wedding trip to Nassau.

BALANCE
Set a goal in this life—don't try to get more out than you are putting into it.



LINDA D. MCCOY

Mr. and Mrs. Willard R. McCoy of Wayne announce the engagement of their daughter, Linda D., to Robert D. Klingensmith. He is the son of Mr. and Mrs. R. Dale Klingensmith of Livonia. The bride-elect is a graduate of Wayne Memorial High School and Eastern Michigan University. She is currently teacher in the Cherry Hill Schools. Her fiancé, a graduate of Bentley High School, will graduate from EMU in January, 1966. An August wedding is planned.

It's A Boy!

Mr. and Mrs. Edward Makila of 11033 Karen, Livonia, announce the birth of a son, Gregory Edwin, on Aug. 9 at Oakwood Hospital in Dearborn. Gregory weighed in at 7 pounds, 1 1/2 ounces.



MRS. MICHAEL D. SAMONEK

Troth Told

Mr. and Mrs. Walter H. Mines of Farmington announce the engagement of their daughter, Margaret Evelyn, to William Norman Gausden. He is the son of Mr. and Mrs. Arthur Gausden of Detroit. A Nov. 6 wedding is planned. The bride-elect, a 1961 graduate of Thurston High School, has attended Central Michigan University.

Ronald Is Here!

Mr. and Mrs. George Lariviere of 41948 Brentwood, Plymouth, announce the birth of a son, Ronald George, Aug. 3 at St. Mary's Hospital. Ronald, who weighed in at 7 pounds, 13 ounces, has a big brother, Steven. The proud grandparents are Mrs. Rose Lariviere of Venice, Fla., and Mrs. Margaret Bonkowski of Plymouth.

None are so blind that they can't see the faults of others.

Sick of Those Old Hats? Here's Solution

UNIVERSITY PARK, Pa. — In the line with the do-it-yourself trend, you might try hat-making. It can save money or make money for you.

Once you develop skill in making your own hats, you may wish to use your talents for designing and making hats for other women. A home study course on hatmaking will be an excellent guide for your venture.

Available from The Pennsylvania State University, the course gives complete directions for fashioning hats from straw, fabric, flowers, ribbon, and felt. Supplies you'll need for your project and where to buy them are listed.

Illustrations show hat contours for faces of various shapes. It's important to know the contour that will bring out the best in a woman's appearance.

One section of the course gives directions for renovating hats of all kinds. Directions are included for curing pheasant skins, preparing feathers, and designing feather hats.

To get the complete course, send your name and address with \$1.75 to HATMAKING, Box 5,000, University Park, Pa., 16802. Make your check or money order payable to The Pennsylvania State University. There are no other fees and the material will be mailed promptly.

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