



MR. AND MRS. RICHARD W. HOMBERG

Wherley-Homberg Wed in Candlelight Ceremony

Carol Ann Wherley became the bride of Richard William Homberg in a candlelight ceremony in Grace Lutheran Church in Detroit. Pastor Victor F. Halboth performed the ceremony.

The bride is the daughter of Mr. and Mrs. Moreland Wherley, 9445 Kinsley, Detroit. She is the son of Mr. and Mrs. Roy Homberg, 15157 Nola, Livonia.

The bride's gown was of tiered lace with long sleeves and a scalloped neckline. The veil was held by a crown of seed pearls and white roses centered by white orchids, and how all this is necessary to the overall well-being of the nation.

I suppose it must be, though I confess there are some subtleties in the argument that escape me totally. Whatever happened to our old friends, Supply and Demand?

I find the problem particularly incompressible when I am at the meat counter and the bacon costs more for a pound than a porterhouse steak does. I have a vision of the next All-American Status Symbol being a rare gourmet dish called "Bacon and Eggs."

In the meantime, we will all eat chicken. It seems to be the only reasonably priced commodity in the meat department. Even then, you have to be careful. The chicken farmer has his impatient days too, it seems, and he sends off to market some little, scrawny chickens that are scarcely old enough to leave their mothers. You can find yourself paying for skinny birds whose meat hasn't grown up to their bones yet.

You may have to search a bit, but any chicken fit to eat should weigh more than 3 pounds, ready to cook, or you aren't getting your money's worth.

If you would rather buy chicken parts, make sure they are nice and meaty. I usually buy the whole bird, and I mean soup with rice or noodles out of what my mother always called "Napoleon's Chicken, the Boney-parts."

This recipe calls for chicken legs and breasts, but a whole chicken cut into serving pieces will serve as well.

GOLDEN CHICKEN

Shake 3 chicken parts in a bag containing a mixture of 1/2 cup flour, 1 teaspoon salt, 1/2 teaspoon pepper, and 1/2 teaspoon paprika.

Melt in a large skillet 3 table-

Our Queen of Hearts Cooks 'Golden Chicken'

Several knowledgeable people have patiently explained to me the facts about the pork farmer, and the economics of the farm subsidy program, and how all this is necessary to the overall well-being of the nation.

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spoons butter. Brown chicken pieces quickly, add a little more butter, if necessary. Remove chicken from pan.

Add to the fat in the pan: 1 medium onion, chopped. Stir and saute lightly. Add 1 cup raw rice; stir until golden. Add 1/2 cup raisins, 2 tablespoons chopped fresh parsley (or 2 teaspoons dried parsley), 1 teaspoon salt, 1/2 teaspoon sugar, 1 cup orange juice, and 1 cup of water.

Stir all this together and then place chicken pieces on top. Bake, covered, at 350 degrees, for 1 hour.

This dish is tasty and inexpensive for the family, and it also makes a pretty company meal, especially if you make it with golden raisins and serve it in an attractive skillet.

The Pork Farmer had better watch out. The housewife may just get to be so happy with a chicken that she may stop buying pork products altogether. The next thing the farmer knows, he will be out of the pork business and forgotten, and almost no one will even care!

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MRS. NORMA JUNE HAWKER

Mrs. Norma June Hawker of 38318 Warren Rd., Plymouth Township has completed her training in the Ann Arbor Practical Nurses Education Center. The graduation ceremonies took place at Ann Arbor High School.

SOMETHING you don't need? Swap it for something you want with a Want Ads... dial GA 3-0900 or 453-0038 now.

Plymouth Women Plan Card Party Feb. 28 at Elks

"Fashions for Travel" by Emily K. Murphy will be the program along with a luncheon and card party sponsored by the Plymouth Women's Club new members on Feb. 28 at 12:30 p.m. in the Elks Club on Ann Arbor Rd.

Mrs. A. D. Johanson is acting as club advisor to the committee of new members. Their chairman is Mrs. Dale Deander. Mrs. James Jabara and Mrs. Edward Sawuch are in charge of tickets.

Helping plan the event are Mrs. Robert Gotschall, Mrs. Max Nicol, Mrs. Gene Overholt, Mrs. Edna Burmeister, Mrs. Edna MacDougall, Mrs. Gordon Hartford, Mrs. Russell Ash and Mrs. Charles Derr.

All money earned will go to charity.



Carol Ann Sanders

Mrs. Audene Sanders, of 32214 Oscoda Court, Wayne announces the engagement of her daughter, Carol Ann to Jerry Adams, son of Mr. and Mrs. Joseph T. Schupp, Jr., 29933 Baltimore, Garden City. Both Carol and Jerry are graduates from Wayne-Memorial High in 1965. Carol is now attending Eastern University. Jerry is employed at Hydro-matic Transmission Division of General Motors in Ypsilanti. No date has been set for the wedding.

Panel To Discuss Interfaith Marriage

Mrs. Richard Kahl, program chairman of the Sisterhood of the Livonia Jewish Congregation, announces that plans have been made for a Panel Discussion on "Interfaith Marriage" on Monday evening Feb. 7 at 8:30 p.m. at the Synagogue, 29475 W. Six Mile Rd., Livonia.

Serving as participants on the panel will be Rabbi Seymour M. Panitz, Spiritual Leader of Congregation Ahavas Achim of Detroit; Rev. John Grenfell, Jr., pastor of St. Matthews Church in Livonia, and Dr. Gerald Briskin, a practicing psychologist in Garden City, and the Social Services of the Michigan, Garden City Hospital and Wyandotte Hospital. Friends, guests, and husbands are invited to attend.



NEITHER SNOW, NOR WIND, nor ice kept these women from attending the Oakland County Federation of Republican Women's Club annual luncheon at Devon Gables. Left to right: Farmingtonites Phyllis Anselmi, Helen Moore, Catherine Gaul, Ann Yoss, Grace Richardson, Charlotte Bruce and Betty Hueb.

It's Half-Way Mark Duke-Pilon Wed in California

It will soon be the half-way mark in the yearly program for Hill and Dale Garden Club and the three chairmen, Mrs. Earl Johnson, Mrs. William Wichman, and Mrs. Gerald Wroblewski are reviewing their efforts of the past month.

They feel that their goal of bringing the children in the Special Education Department and some educational and constructive fun and pleasure, has been well received by the teachers and children.

Valentine gifts for mothers will be the Feb. 2 project. They will have a pot of cherry red nasturtiums to decorate with construction paper. Red paper hearts will be cut out by children, and glued onto sticks which will be inserted into the soil as a suitable decoration.

The chairmen wish to thank all the many people who have helped so much with their projects.

Gold Star Mothers To Be Honored at Luncheon Feb. 9

Blue Star Mothers of America, Chapter 49 will honor the Gold Star Mothers on Feb. 9, at 12:30 p.m. at the home of June Koehler on 2320 Mayfield, Farmington. There will be a luncheon and card playing and surprises. New members are welcome. For reservations call Mary Jo Brown, GR 4-5623, Catherine Byrne, GR 4-2604, Marjorie Stevenson, GR 4-3254.

Tomorrow is the day that the thing you didn't put off today will begin to sprout.

Inspector Newsted To Give Safety Talk To Whyne Alumni

"How Safe Is Your House?" is the question to be put before members of the Farmington-Livonia Women of Whyne Alumni Club at their mid-winter meeting, Tuesday, Feb. 2.

The meeting will be held at 8 p.m. at the home of club president, Mrs. R. Dwyer Hanson, 31621 Bolrich, Livonia.

The speaker will be Inspector Newsted of the Livonia Fire Department. He will point out common and often-overlooked fire and accident hazards in homes and suggest safety rules and devices.

All area women who have graduated from Wayne State University or attended classes there are invited to attend the meeting.

A fund raising theater party is planned Friday, Feb. 25 at the Farmington Players Bar, Twelve Mile and Orchard Lake Rd., when the Farmington Players present the comedy, "George Washington Sleep Here."

Proceeds will go toward the WSU revolving scholarship fund and to finance the club's local service project, assisting needy families in the Farmington area.

Tickets may be obtained from Mrs. Betty Zahn, 31718 Summers, Livonia, GA 2-9141.



Lores Presnell

Mr. and Mrs. M. J. Presnell, 31964 Cherry Hill Road, Garden City, announce the engagement of their daughter, Lores Presnell, to the Rev. R. Dean Goodwin, son of the Rev. C. M. Goodwin, 251 W. De Kalb Pike, King of Prussia, Pa. and the late Mrs. Goodwin. The bride-elect is a graduate of Eastern Michigan University and is presently employed as kindergarten teacher in the Dearborn Public Schools. The bridegroom elect is a graduate of University of Nebraska and Andover Newton Theological School. He is presently employed as executive director of the Division of Communication American Baptist Convention, Valley Forge, Pa. The wedding will be June 18, at the Cherry Hill Baptist Church, Dearborn Heights.

Sings in Glee Club

David Young, a member of the Wheaton College Men's Glee Club, is currently on tour with the group. A sophomore, he is the son of Mr. and Mrs. Carlton Young, 22542 Orangelawn, Livonia.

RE-ELECT

RUDY

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COUNCILMAN

PAID POLITICAL AD.

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12x18, Turquoise	350 169
12x18, Beige Heavy	84 29
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