

Pictorial News Review



STORK, NOT SANTA, STUFFED THESE SOCKS—Old Saint Nick will have 12 less socks this year, as the storks who swooped down from the mountains of Middleborough, England, to present Lady Ruth with a dozen English Springer Spaniel puppies. Lady Ruth makes no bones about the fact that she's just too doggone tired to try to have the socks emptied and hung by the chimney before Santa's sleigh soars across the skies.

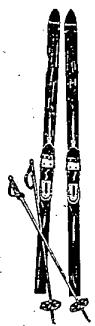


HIS MERCANDISE MOVES NICELY—Business went on as usual in Howard Benson's market in Lancaster, N. Y., as workmen moved the entire building to make way for an underpass. Benson can be seen on the doorstep of his store, handing down parcels to a faithful woman shopper.



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Pierson Brownie Troop Expanded

Pierson School's Brownie Troop 19, Livonia Girl Scouts, has burst its seams. So many new Scouts have joined the organization that the troop has had to be divided. Now there are two Brownie Troops, Troop 19 and Troop 20.

Mrs. Lucy Willis and Mrs. Lucille Schmitz are co-leaders of Troop 19, which is sponsored by the Livonia Methodist Church and holds its meetings in the church basement. The new Troop 19 is made up of three patrols. Mrs. Gladys Markham is leader of the Tuft Patrol, and Mrs. Mary Jenkins is leader of the Yellow Patrol. They meet at Pierson School. The Blue Patrol, under the leadership of Mrs. Vivian McVicar, meets at her home. All three patrols are under the sponsorship of the Pierson School, P. T. A.

A new Brownie Girl Scout Committee has also been organized at Pierson to help the leaders in their work. Chairperson is Mrs. Edna May Hopper, resident Mrs. John Hatchless; transportation, Mrs. Besie Muir; programming and publicity, Mrs. Margaret Buckingham. A window display of Brownies' work throughout last year has been assembled at Samara's Department Store on Seven Mile Road. The girls are making gifts for their fathers and mothers as their Christmas project.

Use Garnish On Meats For That Festive Look

Needless to say, cranberries are a popular garnish for meat. To decorate meat, veal, lamb or pork or ham, make Christmas tree ethier by using a cookie cutter to make a tree from cranberry jelly or by moulding a cranberry gelatin mixture. For trees made with cranberry mixture, pour the mixture into paper cups and when set, unmold on a meat platter. Use cream cheese in a decorating tube to form a design around the trees, then complete the picture with watercress or parsley.

Babies and young children are sensitive to the feelings of those closest to them. If there is a baby or young child in your family, nothing can bring the warmth of a happy family holiday and give him some of the secure sameness of any other day. Don't overwhelm him with too many visitors, too many toys or too much excitement, if you expect him to have a happy holiday. It is better to spread the holiday pleasures over several days.

Laying hens need plenty of water during the winter — but not ice, say Michigan State College extension poultrymen. Farmers should check poultry house water systems so that egg production and profits will continue during cold weather.

CHOSE CHRISTMAS TOYS WITH EYE TO SAFETY

When you select a toy for a child at Christmas time, choose it with an eye to his safety, is the advice of Dr. Joseph G. Molner, commissioner of health, gives Christmas shoppers this week. Consider the age and the living condition of the child who will receive the gift. A toy given to a boy who has no desire to sleigh-ride will not tempt him to take unnecessary risks but will give him a feeling of frustration because he cannot use it.

Toys are more than something to amuse a child. They are the tools of play and play is necessary for wholesome normal physical development and development of his personality. Toys should be colorful, interesting and should stimulate the owner to some activity, either physical or mental. Dolls, blocks, balls and wagons are among the toys which do this, and they are universal favorites with children for they may be used with pleasure at different ages.

Too many toys given at one time confuse the young child. A baby, if he is given a variety of toys which are small or have parts small enough to be swallowed if they are pulled off. Don't buy toys which can splinter or break, or those which have sharp points.

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Bowling News

Our Lady of Sorrows League

Team	Won	Lost
Suburban Mfg.	38	14
Wines Real Estate	37	15
Rockwood	35	17
Detrol Furniture	32	20
Queen Jewelry	31	21
Lakeview Drive-In	30	22
Allen's Market	27	25
Nap's Heating	25	27
Janisla Builders	25	27
DeNets Insurance	24	28
Smith-Tupper Lbr.	23	29
Gorman Poultry	20	32
Duffy's	19	33
Grand River	18	33
Hallman Bldr. Clinic	17	35
	14	34

With the Christmas season here again, many plans have been made by the various fellowship groups of Grace Lutheran Church, 25600 Grand River.

Thursday, December 14, at 7:30 p.m., the Grace Lutheran Ladies Guild will hold its annual Christmas party at the church. The party will also include their regular meeting, at which time the officers for 1951 will be elected. Mrs. Clifford, Mrs. E. Teachka, and Mrs. Warmann will be the party hosts.

On Sunday, December 17, the Sunday School class will present its Christmas pageant at 5:00 p.m.

The children will be assisted by the Junior Choir. This program is directed by Mrs. Bishop, with James Estes at the organ.

On Sunday, December 24, the old regular Sunday services on December

24, with a special Midnight service at 11:30 p.m. Christmas Eve. On Christmas Day there will be one service only, at 9:00 a.m. The Christmas Eve services have been very well attended in other years.

Today there are 23 professional forestry schools in the United States, functioning as branches of colleges or universities of recognized standing.

On the newest weapon in the war on tuberculosis is the training automotive X-ray laboratory.

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