## Woman Realtors Mark Birthday

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By Miss Sharon Edgar

Wig Stylist from Helene Curtis at Our Studio 10 a.m. to 9 p.m. — FRIDAY, JUNE 19

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Here's How To Get Fresh Strawberries And Impress Grocer

You can check the quality of Too can enex the quarty of the strawberries on your gro-cer's shelf by checking the kind of basket they are in and asking the grocer how the ber-ries were cooled before ship-

ment
Your grocen may give you a
blank stare when you ask, but
you can impress him with
your knowledge of recent
USDA study The study of con-tainers and precooling methods
seed for strawberry shipments
between California and New York will help producers put higher quality strawberries on

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your family's table. Here's what they've learned.

what they ve learned.

TWO MAIN FACTORS affect strawberry quality-the kind of container and the method of cooling.

Plastic mesh baskets permit the most rapid and thorough cooling. But paper-pulp baskets provide more protection from cuts and bruises. The plastic basket's sharper edges are the damage culprits.

Prompt, thorough cooling is essential to prevent decay after harvest.

Paper-pulp baskets are best if the berries are cooled by forced air precoolers. The forced air cools fruit equally well in either kind of container, so choose the paper-pulp basket since the cases less damage.

basket since it would damage.

But plastic containers may be best if ordinary room precoders are used. Cooling is 20 to 100 percent faster than in pulp containers.

AT THIS POINT you have impressed the grocer. You also know what kind of container the berries are in. But you don't know how they were precooled unless if on a label somewhere. So ignore the container and look them over carefully for signs of damage or decay before you buy.

## Bridge Games Are Scheduled

The Mayfair Clob will re-sume its regular Friday eve-ining brifige games in the commonlity room of the Fel-Twelve Mall. Southfield. June 3. at 8 p.m. An open pairs tournament will be held June 26. The ciub also operates a daytime game on Wednesdays at 11 a.m. in he maill. and Thuraday evenings in the Birmingham YMCA.



IOYCE BLANCHARD

Mr. and Mrs. Alfred Blon-Mr. and Ms. Altred Blochard of Grandon Avenue, Livonia announce the engagement of their daughter, Joyce, io Micheel Debaction of Mr. and Ms. Lindy Debac ot Henry Ruff Road, Westland. The bride-elect is a 1970 graduote of Franklin, High School and is employed by the City of Livonia. Her france, a 1969 graduate of Franklin, is employed by Stark-Hickey West. No wedding date har been set.







## New Sweetener May Be Coming

A recent discovery by C.S. Aericulture Department Research Service may eventually provide a safe replacement for evelamate. Lawrence ORelly, University of Illinois Extension health education specialist, reports that JRS has discovered dihydrochalcomestrain which were substanced from circus wasto. None of the dihydrochalcomes are not being produced or marketed commercially, although they are being tested for use in food produced for use has not been approved to and Drog Administration.

the Food and Drug Administration.

THE "DIRYS" are reported to have no objectionable flavors. The onset i of sweetness is relatively slow but it basts longer than that of sugar by saccharin. Of Reilly points out that secharin, the oldest of the only one left on the retail market since he FDA removed cyclamate asso tochard. The FDA banned cyclamate is of the point of the retail market since he FDA removed cyclamate is of the point of the retail market since the ADM and beverages when a laboratory report indicated that large doses of (cyclamate ted to trats over a long

period produjed cancer in their bladders. Cyclamate phoduction began in the 1969's, so the sweetener is relatively new compared with saccharim-in use since early in the 2019 Chentury. But before the 1969's, saccharin consumption appears to have been confined largely to persons who for reasons of health could not use sugar: for example, diabetter. Only dering sarcharin's use become more widespread.

THE INTRODUCTION of mixtures of saccharin and cyplamate about 1950 caised sales of these two sweetners to soar. The most rapid growth occurred in shit drinks and beverage bases, which accounted for nearly 70% of total cyclamate use.

cyclamate use. Manutacturers of low-calorie soft drinks continue their search for a cyclamate replacement. Several non-nutic tive substaines other than-secharin and revelamate are known to take is sweet. But most of there, fare considered toxic and nond has been approved for use in food products in the United States.



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