

Home Maker's Column

COTTON IS COOL

You can wear cotton to be cool. There are many kinds of cotton fabrics, each useful for a specific purpose, according to the way in which it is made, says the Bureau of Home Economics United States Department of Agriculture. For example, if you want to feel cool you will dress so as to permit evaporation of moisture from the body, a process which requires a constant circulation of air through the clothing. Cotton as a fiber is a good conductor of heat; that is, heat passes through it readily. For coolness, however, you must choose the thin, open, flat, smooth weaves among the cotton goods—these which inclose no air and permit a maximum of air circulation. Fabrics of this type are voile, batiste, organdy, lawn, and dimity. These materials do not absorb great amounts of perspiration. It is evaporated by the air directly from the skin, giving the sensation of coolness. You will avoid in hot weather the flat, firm, denim, and khaki. These fabrics are so dense that they are impervious to air, and because of their smooth, hard surface the perspiration is not absorbed. This permits the body to be enveloped in a layer of dead, damp air. These impervious fabrics are hot and very undesirable for summer and are never suitable for wear next to the skin. Don't put long denim overalls and twill middies on the children on hot days. You can dress them for play in cool, thin saten or smoothly woven prints, leaving as you can.

For summer underwear choose thin muslins, such as crossbar or nainsook. For winter underwear turn to the knitted cottons. These are so porous that they inclose air and also permit absorption of perspiration.

ings, and brown by heating carefully over a hot flame. Use about as much flour as you have fat. You will get a brown color if the meat drippings are almost entirely fat—that is, if no water has been added in roasting the meat. After the mixture becomes brown, water or milk is added to complete the gravy. Another way to make a rich brown gravy is to brown the flour before it is added to the gravy, in a smooth, polished skillet. Some housekeepers keep flour browned in this way on hand for gravies. Flour loses its thickening power when browned, so some additional white flour must be used in making a thick gravy.

A freshly spilled liquid should never be rubbed from a carpet or rug because this only drives the liquid into the fabric. Instead cover the liquid with corn meal, talcum powder, blotting paper torn to bits, or any other absorbent material which will take it up and prevent its spreading.

To make old-fashioned creamy rice pudding put tablespoon of washed rice in a baking dish with 1 quart of milk, 1-3 cup of sugar, 1-8 teaspoon of nutmeg or cinnamon, and 1-2 teaspoon salt. Cook very slowly in the oven for 2 or 3 hours stirring often. A cup of raisins may be added.

Butterscotch flavor is made by melting together 1 cup of brown sugar and 2 tablespoons of butter until the mixture is waxy. It can then be used to sweeten and flavor many desserts such as ice cream, cornstarch pudding, custards, or gelatin.

Learn how many servings can be expected from each kind of food you buy, and you will go long way toward economical management of the food supply. Buy by weight or number when you can.

Any true mayonnaise, made with egg, oil, acid and seasonings will keep as long as a week in a refrigerator. It is a good idea to make up a sufficient quantity to last a week.

Cranky prejudices about certain foods increase the burden of the mother who must plan the meals. Train the children to like and eat all good wholesome foods.

A slight scorch may frequently be remedied if moistened and hung in the sun to bleach.

CARELESS HANDLING OF EXPLOSIVES CAUSES NUMEROUS INJURIES

Approximately 500 children are crippled each year in the United States by playing with blasting caps which they have picked up in the vicinity of mines, quarries, or in the fields where agricultural blasting had been done. This appalling situation is commented on by the Institute of Makers of Explosives in a campaign now being conducted to reduce the casualties from the use of all forms of useful and necessary explosives.

Because of the exceedingly useful place occupied by various explosives in agricultural work, in removing stumps and rocks and in digging ditches, the United States Department of Agriculture is anxious that every effort be made in properly educating the users of such dangerous materials to prevent needless injury and loss of life. Too often explosives, blasting caps especially, are left where children may find them. This is inexcusable carelessness.

Injuries are not confined to children, however. Many a man has crippled himself for life by using his teeth to fasten the blasting cap on the fuze instead of using a crimper, a tool made for the purpose. Some day the biter will lose something besides teeth. In fact, Lingz, one of the Chicago anarchists, committed suicide by biting a blasting cap between his teeth. Accidently stepping on a cap will often result in a mangled foot. Sparks, flame, heat, blows, friction—all serve to explode the cap to which they are applied.

Explosives are very useful in connection with agricultural work. It is thoroughly safe to use them if a few simple rules are followed; but carelessness and unintelligent handling often result in terrible injury. It would be very unfortunate if these important agricultural aids were to acquire a bad name as a result of such accident, and to avoid this outcome as well as to prevent injury and loss of life it is ex-

Where He Needed Moral Support

By AD SCHUSTER

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"WOULD you lookit him, Aloy? See the way he looks around before he sits down to sober and refined just like he owned the place and was planning to fire the help. He's what I call class and I'm here to spread the word."

Lulu tilted a water glass as she made ready to serve the new customer, and paid scant attention to the reply of her companion.

"You think all that, do you? Well you are new here, but I can tell you, you'll see something worth surprisng you."

The lordly customer turned to the new waitress with an expression of surprise and pleasure for it was easy to smile at Lulu.

"I think," he said after a moment of apparent concentration, "I will take some scrambled eggs and coffee."

"Scramble 'em?" Lulu's attention focused through the smoke of the kitchen while May grinned.

"Now you watch him. See how he acts. Maybe, you won't think so much of him after . . . well, anyway, watch him."

When Lulu returned with the order she lingered for the revelation and surprise. The man smiled at her, she thought, a little guiltily, then reached for the sugar. As a gentle fall of snow he spread the confection over the surface of the scrambled egg.

"Sugar on scrambled eggs?" Lulu gasped, but she was ready to return a reassuring look.

"I always do it," he said, apologetically, "I can't help it. Have done it since I was a boy."

As she did not answer he continued in a desperate effort to seek support.

"You, you think it is all right, don't you?"

Lulu looked at him thoughtfully. She liked the way his curly black hair fell on his forehead. She liked his neat appearance and the beseeching look which had taken the place of proud expression which was his when he came in.

"Sugar on scrambled eggs," she replied softly, "is just grand! I always eat mine that way."

The man made an effort to rise, remembered where he was, and sat down again. He was beaming like a boy.

"If you do it," he said, "it's all right. Just let them try to tease me now."

That is the way it started. Thereafter Lulu served him scrambled eggs without so much as waiting for the order and it was she who moved the sugar bowl close to his elbow and encouraged him in his ways. He called her Lulu after the first week and she called him Fred. They talked vaguely of any number of things and looked forward to the breakfast meeting as the big moment in two small lives.

And then they were married with May as bridesmaid and a floral horseshoe to the corner, the gift of the restaurant force. They saw Niagara falls and ate scrambled eggs in hotels of seven cities and, finally, returned to the bungalow that was home. Came the first breakfast as prepared by the bride and fearfully she brought it in.

"Scrambled eggs!" cried Fred. "It is wonderful of you to know I would want them," and he reached for the sugar bowl, helped himself generously, and said it again to Lulu.

She took the spoon and held it over the eggs. There was a moment of painful indecision.

"I did it in all the hotels, Fred, in places where you needed support, but please, when you are alone can't I eat my eggs without sugar?"

Goliath

The Bible story of Goliath, the giant, does not look so improbable, now that archeological research has established that the original inhabitants of Palestine and Phoenicia were men of colossal stature, or else they could not have wielded the immense weapons which are now being found. At the same time there are now abundant indications that the Israelites waged some terrific battles in the conquest of the Holy Land at a time when Europe was slowly emerging from the ice that had covered it. Human life became possible a good deal later in Asia. Goliath, who was slain by a use of the later post-king of the Hebrews, is thought to have been one of the last of the race of giants, who are already mentioned in the fourth chapter of Genesis, where the text reads: "There were giants on the earth in those days."—Pierre Van Passen, in the Atlanta Constitution.

Dead Sea's Evaporation

The Dead sea is 47 miles long. Its maximum breadth is 9 1/2 miles. Its area is about 340 square miles. In the northern section the maximum depth is 1278 feet. In the southern section it is nowhere more than 12 feet deep and in some places only 3 feet. The quantity of water daily poured into the sea is not less than 6,000,000 tons, all of which has to be carried off by evaporation. The level varies with the season. During the last 40 years it seems to have been rising, especially in the north. There is evidence that the water once stood as much as 1,130 feet above the present level; subsequently it was only 378 feet higher than now.



CHARLES HUTTON, WELL KNOWN IN THIS SECTION, RISING RADIO SINGER

Unusual honor in the radio world is claimed by Walled Lake. Although not a city of thousands the community boasts a radio star that the large city stations are eager to secure for their programs.

He is Charles Hutton, who recently closed his second successful season as baritone soloist at Station WGHF, Detroit.

Mr. Hutton is well known throughout this section.

Mr. Hutton sang recently at a recital of advanced pupils of the Edgar Kennedy studio, at the Federation of Women's Clubs in Detroit. The program consisted of solos and songs by mixed quartets of advanced pupils.

Under ordinary use a floor needs re-waxing only two or three times a year. Applying too much wax is a common mistake. Oil should never be used on a waxed floor as it softens the wax.

Buffed tie-back curtains of cream-colored voile or marquisette over a glazed chintz shade are charming for a girl's bedroom.

There are 12 important parasites of chickens in this country. There are 40 or 50 parasites of cattle. And there are 50 to 60 found in horses.

POPULATION MORE THAN DOUBLED IN LAST FIVE YEARS

Walled Lake Census Shows Phenomenal Growth of Village; Business Increase

The interesting aspect of the growth of Walled Lake in the past five years is a report by the Exchange Club to R. L. Polk Co. for their use in compiling their directory and gazetteer of Michigan businesses. Five years ago the population was 200, with a total of 12 business firms listed.

The report this year shows a population of more than 500. This is the population estimated from the census taken last year by Sup't. Alfred H. Upton and the secretary of the Exchange Club, of residents within a radius of one half mile of the center of the town.

The total number of thriving business enterprises, which does not include transient business, but permanent concerns were fifty-four. This includes every business organization whose address is Walled Lake.

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