

WEST FARMINGTON

Mrs. Irvin Knapp
Phone 40F4

Mrs. Charles Halsted and son, Lee, spent Thursday in Detroit. Several from here attended the Walled Lake School picnic.

Mr. and Mrs. Starr Graham and family attended the class night exercises for the graduates of the Hartland High School.

Lee Halsted is home from Ann Arbor where he has been attending college.

The auxiliary meeting held at the West Bloomfield Town Hall was well attended.

Edith Giegler, of Hartland is spending the week with relatives here.

William P. Seeley of Northville spent one day last week with Mr. and Mrs. Guy Seeley and family.

James Heliker is moving from this farm to Union Lake.

William Knapp fell from a building last Saturday and suffered several cuts and bruises about the face and mouth.

Several attended the Commencement exercises for the eleven graduates of the Walled Lake Consolidated School Wednesday evening in the school auditorium.

Mr. and Mrs. James Heliker and daughter, Lillian, spent Wednesday forenoon with Mr. and Mrs. Charles Heliker.

Mr. and Mrs. George Heliker spent Wednesday afternoon with Mr. and Mrs. William Graham.

MRS. G. BUFFMYER AND SON OF WALLED LAKE ARE HURT IN ACCIDENT

Mrs. Glen Buffmyer and her son, Bobby, of Walled Lake, were badly shaken up and bruised Friday afternoon when the car which Mrs. Buffmyer was driving on Pontiac street collided with another machine, throwing the occupants of the Buffmyer car to the road. Both are recuperating from shock at their home.

Mrs. Buffmyer was driving west on Pontiac street near her home when a car driven by Al Ramsey, who has a cottage on the east side of the Lake, turned the corner. A large tree stands at that point and view is obstructed. The left front hubs of the cars hooked.

Mrs. Buffmyer escaped with bruises and a shaking-up, but her son, who was in the back seat, was cut about the stomach in addition to bruises. Both cars were badly damaged. It was said that Mrs. Buffmyer, seeing a crash impending, drove her car up on the sidewalk, in an effort to avoid Ramsey's machine.

Ah, well; those who now fear for the young once hid in the barn to smoke and to read Deadwood Dick.

COMMISSIONERS PROCEEDINGS

Regular meeting of the Commissioners of the City of Farmington held June 18, 1928. Called to order by Mayor Butterfield at 7:55 p. m.

Commissioners present, Bickling, Johnson and Hagle. Minutes of the meeting of June 4 read and approved.

Moved by Hagle, seconded by Bickling, that the City Clerk be instructed to write to the Michigan Public Utilities Commission, advising that both the City Commissioners of Farmington are in favor of granting the request of the Security Trust Co., receiver for the Peoples Motor Coach Company, to be allowed to increase the rate from Farmington to Detroit from 35 cents to 40 cents.

Permission was asked by Our Lady of Sorrows Church to place canvas advertising signs at the intersection of certain streets from July 1st to July 4th, inclusive. It was granted.

Water from the City wells has been tested at Lansing and found without impurity.

Motion made by Hagle, seconded by Johnson, that the City join the League of Michigan Municipalities. Carried.

Moved by Hagle, seconded by Bickling, that the sum of \$300 be paid to Police Officer Stokes for the maintenance and upkeep of auto used in the city service. Carried.

The Mayor appointed a committee consisting of Bickling, Johnson, Hagle and the Mayor to take action in regard to the housing of the new fire engine.

Ordinance C-10-28 read and passed.

Supt. Grant was instructed to post the Ordinance relative to the cutting of obnoxious weeds.

Adjourned. City Clerk, N. H. POWER.

CONTRACTS FOR ROAD GRAVELLING ARE LET BY COMMERCE TOWNSHIP

Two gravel contracts were awarded last week by the Commerce Township Board. Carl Algrim was given the contract to gravel the half-mile stretch west of the Milford-Wixom road, past the Price residence. He is to furnish and draw washed gravel at \$1.30 per yard.

Clayton See was given the contract for hauling the gravel for the Oakley Park road at 78c per yard. The township will purchase the gravel at 15c per yard from Mayes. This will be "pit-run" gravel.

Soft drink permits were issued at this meeting to Charles Metzler, George Chapeau and K. L. Long.

When Opinions Differ

By DOROTHY DOUGLAS

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"No," insisted Connie firmly and her generous mouth set in lines that boded ill for Tom Travers, "if you can't find a certain amount of interest in the friends whom I think so much of and you refuse to see any good in me, as you call them, 'temperamental dubs'—then I think we will have to call our engagement off. We would never be happy in the matrimonial office—if our friends are not to be mutual ones."

"Well, you don't exactly rave over my friends and just because they are sensible, well-balanced people, I think you might admit any one that the people whom I associate are at least paying their way in the world—and that's something to respect in anyone."

Connie had not intended to flare up as she did, but her loyalty to her friends and Tom's words with their only slightly veiled contempt roused her.

"My temperamental friends, as you call them, have a little of interest in their brains anyway and we don't sit around for a whole evening at a time and talk of nothing but how Ethel makes her apple pie or Jenny does her special onion and tomato soup or just what soap is best to wash linen with."

"Yes, but you and your crowd don't mind how much money you spend in vocal lessons and paints. Your voice is lovely as it is Connie—I love your voice just—"

Connie almost relented when she heard the break in Tom's angry voice, but remembering the many evenings spent at his side listening to petty neighborhood gossip, interspersed with nice patting and the latest slick cleaners, she hardened her heart.

"I know I spend money on my voice," she said quietly, "but it is because I want to make the very best of the talent I have in order to give pleasure to others. I love to know that when I am among my friends I have some slight contribution with which to charm them. Some people are content in their selfishness to sit round like a piece of blotting paper and absorb all the beauty others have to give and give nothing in return—I'm not."

"You're beautiful—beautiful as any picture or song," said Tom stubbornly. "If you don't need anything else."

"We don't remain beautiful to look at for a very long span unless we are beautiful inwardly, and if I don't get my voice properly trained—it too would come to please after a few years of ignorant usage. No, Tom—I want something more lasting than mere food for the body."

So Tom said good-by and they went their separate ways over a period of two full years.

Tom entered business with a more serious outlook and his face seemed a bit more set, his heart more empty than he would have expected.

Connie went deep into the heart of music and art and loved the ambitious young souls who were struggling to put something of beauty into the world. Sometimes they had not a dime in their pockets, but that was of no moment if they had a tube of paint or sheet of music or a plot for a story and the paper to write it on. Full to overflowing with good fellowship and always ready to share what they had with a needy comrade.

Connie loved them. Sometimes she had a deep longing for Tom's strong arms about her and his well-organized thoughts mingling with her plans. But she could not be happy if rooted in the purely domestic garden among the cabbages and turnips.

Tom meantime was having a surfeit of domestic conversation and with all his heart and soul he longed for the vividly interesting evenings he used to have with Connie. He knew now that mere domestic virtue could never satisfy all sides of a man's nature. Connie with her wildly lovable strain of the Bohemian combined with her domestic nature was the ideal mate. Tom could never know with Connie the frightful boredom he had been feeling of late. Connie and her interestingly temperamental friends would see to that.

Tom picked up the telephone determinedly one day.

"Is that you—Connie?" Tom's voice shook a bit.

So did Connie's when she heard who it was.

"Are you engaged—engaged to anyone—now—"

"Why—no—no Tom—are you?"

"Not by a jugful," shouted Tom. "I'm coming up right now!"

"Oh, I'm so glad, Tom. I've just made some heavenly apricot—"

"Connie, if you tell me what's in it I'll go potty. I've known every ingredient in everything I've eaten for the past two years. Spare me. But if you can manage, just get all the old gang together for a good old party—even that long-haired dub who used to make music on a saw." Then very stammeringly Tom added, "I say, Connie—you're going to marry me—aren't you?"

"Of course," said Connie softly, "I am."

The KITCHEN CABINET

(60, 3224, Western Newspaper Union.)

It takes courage to live—courage and strength and hope and humor. And courage and strength and hope and humor have to be bought and paid for with pain and work and prayers and tears—Anon.

VEGETABLE DINNERS

In most of the city cafeterias it is possible to find good substantial vegetable dinners. Now in the springtime mothers feed the family on spinach, watercress, green onions, radishes and cabbage; instead of giving them scallops and mollusks they serve them a dish of dandelion greens.

We know that we need these elements in our blood and we have learned that we get them in the best manner from fresh, green and succulent vegetables—fresh from our gardens.

The following are but suggestive of many combinations which will make a good meal. The serving may be cooked and served on a platter or from a large platter, whichever is desirable. Spinach Timbales.—There are prepared by pressing cooked seasoned spinach into small custard cups or timbale molds and inverting them on the platter, alternating with the onions, beet or as a border to the platter or platter serve well-buttered lima beans; this adds the protein to the meal which it would otherwise lack. Cooked rice or macaroni, too, will be appropriate with the meal if the beans are lacking.

When fresh mushrooms are plentiful broil a few good-sized caps and season well with butter, serve with half of a ripe tomato broiled at the same time the mushrooms are cooked, dot with buttered crumbs and brown. Add a border of corn sautéed—fresh of course if possible, but drained canned corn will do. Cook in a few table-spoons of butter, stirring until well browned, or enough browned to give that delightful, scorched corn flavor. Then cook potatoes, even-sized ones, cut into eighths, drain and shake over the heat, and over them toss a few table-spoons of butter, stirring until well browned, or enough browned to give that delightful, scorched corn flavor.

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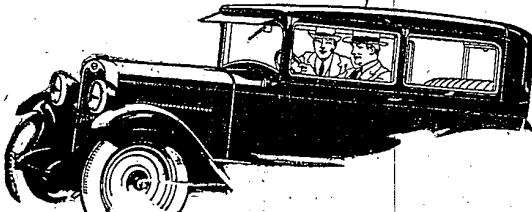
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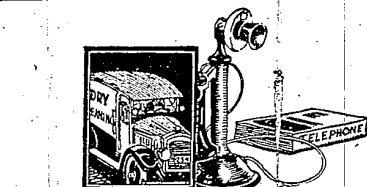
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