Established 1888 by Edgar R. Bloomer as "A Permanent Journal"

Published Thursday of each week and entered at the Post Office of Farmington, Oakland County, Michigan, as second-class matter under the Act of March 2, 1879

Phones: Farmington 25 - REdford 1138

EDITORIALS

Aftér College
(Exchange)
What kind of wives and mother of college women make? That question has been asked ever significant that the college women make? That question has been asked ever significant that the college women and a partial anawer.

In surveying the families of 60 of its members, scattered thropshout the country, the Association found that home comes first in the interests of members, scattered thropshout the country, the Association with their husbands are denoted that home entertainment was not side with their husbands are denoted that home entertainment was not have less than the first the standard women and the standard was a considered that the standard was a considered to great their own work. Only 20 per bank their own work. Only 20 per bank their own acanning and 32 per cent their own acanning and 33 per cent their own acanning and 34 per cent of them saids at a standard was a considered to great their own acanning and 35 per cent their own were a considered to great their own work. Only 20 per bank and 36 per cent of the standard and acannor the s

tock* Holmes in fact.

The Third Button (Christian Science Montior) The Third Button (Christian Science Montior) The Third Sutton (Christian Science Montior) The Montion Instead of London Master Tailors announced refentive that two buttons instead of three should now be worn on the jajckets of men's louge suits. The Association is an authoritative body, and taken the button from its folk, as well as from its jacket, and felly cred a shrewd thrust at the settlem of all three-button will be stated the London Master of the Christian Science Montior) (Christian Science Montior) taken the button from its folk, as plainty as button in his hair and the Christian Montior of the Christian Montior

ANNUAL BREAK-UP OF ROADS MAY NOT BE SEVERE

KELLY WON'T TELL Farmington W. C. T. U. to EMPLOYES HOW Meet on April 25 TO SPEND PAY'

EMPLOYES HOW

NOT BE SEVERE

Larsing—With any kind of a where "from the weather man furing the remainder of this above the spring was a severe damage usually resulting from the annual spring "break-up."

State High way Commissioner Murray D. Van Wegoner pointed out that the consistent cold weather of the more severe than the consistent cold weather of the more severe than the consistent cold weather of the more went of the more severed than the consistent cold weather of the more went of the more severed and the most severed than the consistent cold weather of the current spring would probably shorten the period of break-up. He added, however, that is prediction of less driving diffriction to the weather for the next few governor to lainfur were overpaid, the ground and the mostizur and the mostizur and the most will leave the ground the ground and the most will be the commissioner said. "Although the commissioner said." Although the commissioner said. "Although the commissio

EASY WAY TO CARVE LEG OF LAMB





1. Place platter so that the leg bone is to the carver's right. In-sert the fork firmly into the large end of the leg and cut two or three length-wise slices from the side nearest the carver.



With the fork still in knife is run parallel bone to free the slices time. The slices sho

Letters to the editor are alway elcome by this newspaper.

FOR THE KITCHENEER by Gail Kittredge

PORK IN PREFERRED WAYS
Pork chops are a stand-by in house to 2 hours, or break to when the control of the contr POIK IN PREFERRED WAYS
Post chops are a stand-by in
most households, land when properly cooked, they certainly justify
their popularity. But too many pork
chops are always served in the
same lway—just as fried pork
chops. It alses long, slow cooking
in a covered pan to bring out the
cooked pork chops will have lot of the
cooked pork chops will have lot of
the cooked pork chops will be so
the cooked pork chops will be so
tender that they may be cut with
a fork.
Perk chops and

tender that they line be cut with a fork.

Pork chops and apples are famous ples are famous length and one thinks at once of fried apple rings or apple sauce. A new twist to this old combinations are pure unaditated apple juice, the kind which you can buy in glass jurs, just as it is pressed from the whole ripe apples.

Not only does the apple juice en-

whole ripe applies.

Not only does the apple juice enlocation of the port chops,
but it keeps them moist and juice
during the long, slow cooking. And
he drippings in the pan will make
delicious gravy to serve with the
hops. If you want to give your
family a taste tirril, the next then
pring list, be autuent that a bottle of
apple juice is also on the list.

NORMANDIE PORK CHOPS

5 pork chops
1 tablespoons flou
1 tablespoon fat
5 orange slices
1½ teaspoons sali

Roll chops in 2 tablespoons of flour, saute in fat until golden brown. Place in carserole, top each thop with silce of orange. Blend remaining flour, salt, pepper, and apple juice and pour around chops. Cover and bake in a modarate

30 minutes of Dase.

Does it tax your ingenuity to prepare the remainder of last night's roast. Here is a recipe for left-over roast pork which will demand an encore when it makes its first appearance. In fact, it is so good that you may want to buy a larger roast just so you will have enough left to make Carolina Pork Casserole.

CAROLINA PORK CASSEROLE CAROLINA FORK CASSERVE 1½ to 2 cups dieed cold pork 1 cup thinly sliced onions 2 tablespons bacon fat or butter 1 tablespoon flour 1 taspoon salt ½ teaspoon sepper ½ cup chill sauce 2 tablespoons drained horseradish 1½ teaspoons Worcestershire sauce

1½ cups boiling water
2 cups cooked hominy
Saute' the pork and onloas in fat
until lightly frowmed. Site in flour.
Combine all peoperate thire sauce,
and water. Gradually add to meat
mixture and cook 10 minutes until
lickened, stirring constantly. Add
hominy. Turn into casserpic and
bake in moderate own (379°Z).
45 minutes. Serves

Gradually add to meat
mixture and cook 10 minutes until
lickened, stirring constantly. Add
hominy. Turn into casserpic and
bake in moderate own (379°Z).
45 minutes. Serves

Gradually add to meat
mean of the constant of the constant of the
constant of the constant of the
mean of the
mean

WEST FARMINGTON

Mrs. Harry McCracken enter-tained the West Farmington ex-tension group at her home on 12 Mile Road Thursday.

Mile Road Thursday.

Mrs. Edith Graham attended the funeral of Mrs. Arthur Davis Friday at the Milford Bagdist church.

Mrs. Davis passed away Tuesday after a libegering illness, She was 60 years old. She is survived by her husband, and four children, Thomas, Ernest, Mrs. Mary Beeket, and Mrs. Mettle Franks. The Davises were former residents of Parmington.

Edna Tamm, daughter of Mr. and Mrs. E. K. Tamm, apent Wednesday with her grandmother, Mrs. John Tamm.

Mrs. and Mrs. Charles Hellker visited in Fontiac Monday.

Margaret Russell is spending after days with Mrs. Johnson while she finishes her school year at Walled Lake School.

Merchants Wise. Advertise!

Latters to the Editor MUST BE SIONED. Mrs. Edith Graham attended the

Merchants Wise, Advertise! Send in your news items

2*****************************

Ample notice of change of ad-dress should be given when mer-ing. Notice shoud be given before changing if possible.

Letters to the Editor MUST BE

SEE THE HOME OF THE WEEK



\$5,200 on Your Lot Charming Design Throughout 50 Other Models to select From

Many Choice Locations Available FHA Approved

DO NOT BUILD UNTIL YOU SEE THESE VALUES. Phone for Your Appointment.

Ernest F. Light Sr.

22634 Brookdale, Farmington
Phone 308 HOgarth 6850

"YUM!" Electric cooking has better flavor

If your family has never tasted electric cooking, surprise them with a complete dinner prepared in a Dutch Susan electric cooker. You will receive enthusiastic compliments on the deliciously different flavor in meats and vege-

deliciously different jacoru in meas ann vege-tables, steam-cooked in their own juices. Users say: "Foods retain juices and need no super-vision while cooking." * "Even inexpensive cuts of meat cook thoroughly." * "Tasy meals and no bother watching." * * "Meals stay Bot after the cooker is shut off. The man who comes home late for dinner doesn't have to eat a cold meal." Electric cookers are available in several styles and sizes, priced \$9.50 up. On sale at electrical and hardware dealers, department stores, and all Detroit Edison offices.

65,000 of your neighbors now use ELECTRIC COOKERS