

BAPTIST
CHURCH NEWS

Communion services will be held next Sunday evening.

On Wednesday Mrs. Cecil Pool and Mrs. Nicholas Hautamaki, as official delegates from The Farmington Baptist Church, and the Reverend Mr. Fisher were present at the Examining Council which met in the Woodward Avenue Baptist Church. The three young men looking forward to ordination who were interviewed by the Council were Rufus Jones, David Ewart and Orville Williams.

On Wednesday evening the Board of Deacons gave an enjoyable reception for the new pastor and his wife, the Reverend and Mrs. Fred Fisher, in the church hall. Among the guests were three other Farmington pastors, the Reverend Howard Busch of the Methodist Church, Reverend Carl Schultz of the Salem Evangelical Church, and the Reverend Orville Windell of the Farmington Gospel Assembly, each of whom spoke a few words of welcome. Seminary friends of Mr. Fisher who attended were the Reverend Mr. Heaton of the Barnes Avenue Church in Detroit, Reverend Mr. Miller, assistant

pastor of the Dexter Boulevard Church, and Reverend Mr. David Rieder, assistant pastor of the Gratiot Avenue Church. Mr. and Mrs. E. P. Bates of Detroit were also guests. Mr. Bates is a life deacon of the Farmington church. Mr. Stanley Smith acted as master of ceremonies for the evening, and Mr. Fred Wilkinson gave the response for the congregation. Vocal selections by Mrs. Edna Seeger and community singing to the piano accompaniment of Mrs. Edgar Howard were other features of the entertainment.

EVANGELICAL
CHURCH NOTES

Mr. Hammond and Mr. Sylvester of Detroit took part in last Sunday's morning service, singing a duet.

Mrs. James Warner will play two hard selections next Sunday during the morning service.

Mrs. Jack Yull and Mrs. Elliot Tyler, both members of the Ladies' Aid, have earned the right to wear Red Cross pins, having saved as volunteer workers for the required number of hours.

Buy in Farmington!!

THIS WEEK
AT YOUR LIBRARY

HOURS:
Wednesday—11:30 a. m. to 1:30 p. m.—3:00 p. m. to 8:00 p. m.
Saturday—2:00 p. m. to 8:00 p. m.

They Knew Lincoln, by John E. Washington. A member of the Negro race, Dr. Washington has set down in this book all the anecdotes and stories of Lincoln he has collected from colored people who knew the President and had information never before printed. His witnesses include William Slade, confidential messenger of Lincoln in the White House; Elizabeth Keckley, seamstress and biographer of Mrs. Lincoln; William Ferguson, the only witness to all phases of Lincoln's assassination; and a host of others whose stories shed a new light on the Great Emancipator.

Mr. Skeffington, by "Elizabeth." A great English beauty finds herself on the threshold of middle age, her beauty rapidly slipping away. In an effort to retain youth she looks up different suitors whose hands she refused in former years; and, considering the genre book, Edward Mountbatten, flashy and fond of a good time; Niles Hup, earnest clergyman; and through her encounters with these old beaux walks the ghost of Mr. Skeffington, her divorced husband. The novel is written in "Elizabeth's" unique, humorous style, and has unusual ending. Diplomatically Speaking, by Lloyd C. Griscom. The memoirs of an American diplomat, describing a long career during which he was stationed in some of the most important posts in Europe and Asia. Mr. Griscom concentrates more on the lighter side of his adventures, telling witty and interesting anecdotes of his life in London during the '90s, in Constantinople, Persia, Japan, Brazil, Italy, and finally back to London again; during the last war, as liaison officer between General Pershing and the British War Office.

Pied Piper, by Nevil Shute. A symmetrical novel of the future, and at the same time, a gripping adventure story, full of suspense and action. It is the tale of old Mr. Howard's efforts to get back to his native England from France after the Germans have begun their conquering sweep, and how he finds himself the reluctant leader of a small group of children or disaffected nationalists, all seeking escape from the war. There are stone and Specia, the English children; little Pierre, a war orphan, and house, representatives of France; Dutch Willem; Marjan, a Polish Jew; and finally the party is joined by a German child, Anna. The train of war, however, in getting the group through the German lines and across the Channel are rearsuall and excitingly told.

Maccabees' Picnic
Was Well Attended

Approximately thirty-five guests enjoyed the potluck picnic sponsored by the Farmington Maccabees on Saturday evening at the athletic field, one of a series to raise funds for a new hall. Prize winners at the games played following supper were Mrs. Bertha Speller, Mrs. Burt Callan, Mrs. Martin, Senior, and Mrs. Hoganson.

The door prize was won by Mrs. Ada Oakland, while Mrs. Arla MacDonald won the hand made chair set which was raffled during the evening.

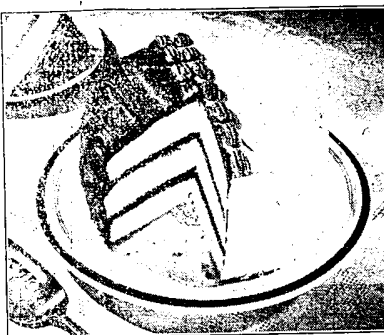
Den No. 1 Added
To Local Cub Pack 45

On Thursday evening Den No. 1 was welcomed back into Pack No. 45 at a ceremony in City Park. Mrs. Elliott Tyler is the Den Mother and the new cubs are Frank Coon, Richard Schreiber, Lee Tyler, James Yull and Richard Louys, with Bob Miller the Den Chief. Parents of the boys attended the ceremonies, which were conducted by Mr. Ryan, cub master, Mr. Newhall, and Mr. Beals, scout master.

Not everybody with a dollar to spare can shoot a gun straight—but everybody can shoot straight to the bank and buy War Bonds. Buy your 15¢ every day.

Items of Interest to
WOMEN

Double-Duty Butter Cake



This delectable double-duty cake can be the answer to your problem of avoiding dessert monotony. With a slight variation of the basic frosting recipe you can serve one kind of cake today, and tomorrow the other half of the same cake with an entirely different frosting.

The trick of making one cake appear as two different cakes, is an economical one for small families—try it soon.

DOUBLE-DUTY BUTTER CAKE
4 cups cake flour
4 teaspoons baking powder
1 teaspoon salt
1 cup butter
1½ teaspoons vanilla
2 cups sugar
4 eggs
1-1/3 cups milk

Sift flour, measure; sift three times with baking powder and salt. Cream butter thoroughly; add sugar gradually, beating until fluffy. Add one egg at a time, beating thoroughly after each addition. Add flour alternately with the milk, beginning and ending with flour and beating well after each addition. Add vanilla. Bake in two

buttered, 9-inch cake pans. Bake in a moderate oven, 350° F., for about 25 minutes, or until cake tester inserted in the center comes out clean. Cool on cake racks; frost with your favorite frosting.

BUTTER FROSTING
4 cups sifted confectioners' sugar
About 1/3 cup cream
1/4 teaspoon vanilla extract
3 squares bitter chocolate, melted
Pecans

Cream butter and gradually add sugar, thinning with cream when mixture becomes too thick to beat. Add enough cream to make a good spreading consistency. Remove about 1/4 of frosting and to that add the vanilla. To the remaining frosting add the melted chocolate. Put layers of butter cake together with chocolate frosting; frost the other half with vanilla. Separate the two frostings with a double row of whole pecans. Serve chocolate frosted cake one day and vanilla frosted cake the next. Makes 16 servings.

FRUIT SYRUP
MAKES IDEAL BASE
FOR COOL DRINKS

Hot summer days call for cool summer drinks. Here is one you can make in quantity and keep in the refrigerator ready for use. Since only one and a half tablespoons of this mixture are used in each glass of water, it lasts a long time, and retains its flavor.

Orange and Lemon Syrup
6 orange skins
3 lemons
3 1/4 lbs. sugar or substitute
2 ounces citric acid

Put lemon and orange peels through grinder, cover with 4 1/2 glasses of water and let stand overnight. In the morning, strain, and add lemon juice, citric acid and sugar. Blend thoroughly. Store in bottle, and keep mixture chilled in refrigerator, ready for use.

Maccabees Will Hold
Card Party On Thursday

Members and friends of Tent HIVE 1027 of the Maccabees are cordially invited to attend a card party at the home of Mrs. Burt Callan, 20306 Hubbard, on Thursday, July 2, at 8:00 p. m.

CIVIC THEATRE
ANNOUNCES
WEEK'S PROGRAM

Coming to the Civic Theatre on Friday and Saturday, July 3 and 4, is another movie in the popular Blondie series. This time it's "Blondie's Blessed Event." The second picture on the billing shows the East Side Kids in "Let's Get Tough." The East Side Kids have their hands full with a murder, an abduction and a ring of Japanese agents, but manage to come

Unbeatable Team—Soldier, Bond Buyer



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AT LEAST 10% OF YOUR PAY EVERY PAYDAY

Four new color posters soon will be seen all over the United States, emphasizing new themes in the War Bond sales campaign. The poster reproduced above stresses the double-purpose utility of War Bond purchases.

U. S. Treasury Dept.
16-28810-1
7-28811-1

THE GARDEN PATH

June and July are months of many duties in the garden. If doing a little gardening regularly each day instead of neglecting it until everything has to be done at once, you can save yourself a lot of trouble. Here are some of the chores falling due in this week's gardening calendar.

In the flower garden the mid-summer plants are beginning to blossom. Be sure to pick these first flowers as soon as the buds open, removing them improves the shape of the plant, making it bushy instead of tall and stringy.

"Keep cultivating" is a cardinal precept of good gardeners. By breaking up the hard crust of earth you let air circulate around the plant roots, and air is as necessary to growing things as water. Surfaces that have just finished blooming, like huc, syringa, and aspidra, should be pruned now. Careful pruning is essential for a symmetrical, well-formed bush.

When watering your garden, be sure to soak the ground thoroughly. Sprinkling is worse than no water at all, it brings the plant roots up near the surface for moisture, and prevents sturdy root growth.

In the vegetable garden, thin out the rows of carrots, beets, parsnips, and sautis for strong plants.

Ho the earth up around sweet corn and beans. This keeps the moisture in longer and the plants are not so apt to blow over in strong wind or rain. Beans, however, should never be lifted when the leaves are at all damp, since this will cause rust marks on the pods.

Spray tomatoes with bordeaux mixture every week or ten days to keep them free of insects and leaf-spot. Spraying the under side of the leaves. For choice fruit and early ripening, tomato plants should be staked up. Pick off all side shoots, so that all the strength will go to the main stalk.

Keep cucumbers, squash, and melons sprayed with a mixture of bordeaux and arsenate of lead to destroy the striped beetle which attacks these three plants. Use 1 cup of bordeaux mixture and one egg cup of arsenate of lead to one gallon of water.

Pupils of Mrs. Rahnke
Receive Certificates

Several Farmington pupils of Mrs. Rahnke and their mothers attended a party for the music class given at the home of Mrs. Armstrong last Friday afternoon. Mrs. Rahnke presented the students with their certificates, and gave each one a story book as a reward for the year's work.

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A LOT

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And Laughs!

