

BAPTIST CHURCH NEWS

The Bible School Executive Board met Monday, August 10, at 7:45 p.m. at the Ray Howard's home on Halsted Road. Plans were discussed for the coming Rally and Promotion Day.

On Thursday, August 13, the Local Women's Mission Union, had a luncheon at the church at noon, with Devotional Services at 1:30 p.m. The speaker of the afternoon was from the Friendship House in Detroit.

The regular Wednesday evening Prayer Service was resumed August 12 at 7:30 p.m. Choir practice follows at 8:30. All are welcome.

Registrations are being received from all young people over 12 years of age, for the Young People's

Camp to be held at Lakeside Park at Brighton, Michigan, August 31 to September 5. The charge for the complete camp is \$6.00.

The Pastor and Mrs. Fisher wish to express their sincere thanks to the friends of Farmington for the many acts of sympathy and kindness extended to them in their recent bereavement.

EVANGELICAL CHURCH NOTES

The congregation of the Evangelical Church was very happy to have Rev. Carl Schultz back in the pulpit after his vacation.

The Bible Class and the Sunday School Board met Monday, August 10, at 8:00 p.m. at the church.

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 9:00 p. m.

Paul Revere and the World He Lived In—Ezra Forbes.

The years that preceded the American Revolution were years of mounting hate and fury. Throughout these years, Paul Revere lived at the point of the flame, but, unlike the salamander, he never changed his colors. He was the typical ingenious man of his period, the buoyant and versatile Yankee who could ride express for the Committee of Safety, make most accurate silver of his period, roll copper and engrave copierplate, carve a false tooth, set up a powder mill, command an artillery regiment, cast cannons or bells, and print money.

Through the bitterness, of secret political clubs, marching mobs, an army of occupation, and arraying of class against class, Paul Revere was a rock of strength on the Patriot's side. The story of his life is the story of the making of the Revolution.

This book is infinitely more than a life of Paul Revere. It is a picture of a man who has never been drawn of the little eighteenth-century city of Boston. Paul Revere lived in times of stress and strife, but incomparable to our own. By patient research, by a miracle of vivid writing, Esther Forbes has brought to life both Paul Revere and the world he lived in.

Behind The Urals—John Scott. The story of what a young American saw and experienced in the new industrial base created by the Russians behind the Urals. Only a few years ago this region was inhabited by wandering tribes. Today it is the hope of Russia's future, a fabulous frontier land transformed overnight from a desert to the center of Russia's heavy industry.

In this book of personal experiences, John Scott shows us new Russia that has been created during the last decade, and, in so doing, makes clear the basic reasons for her successful resistance to the Nazi hordes.

He worked and lived as the Russians for almost ten years, marrying a Russian girl and becoming the father of two children. The Russians have been fighting their war against Germany for ten years. All during the nineteenth-thirties the Russian people shed blood, sweat and tears in order to construct an industrial plant out of reach of any foreign aggressor.

"Behind the Urals" pictures this gigantic struggle through the eyes of a young American in a language that anyone can understand.

Spies Like It Gory—John Kobler. John Kobler is a young writer, who since graduating from Williams in '31 has gone through the journalistic wringer from leg work on Manhattan police assignments to foreign correspondence in Paris and London. He has always retained a keen curiosity as to what makes a murderer tick.

In this generous volume John Kobler analyzes the plangent circumstances of some 30-odd actual, little-known crimes. He ranges through four centuries and two continents, from "Love God, the Checker," mass murderer extraordinary, to Captain Ivan Poderjaj, late of Sing-Sing. Here is deadly Cordia Holkin, who captivated an entire prison staff; Willie Golden, supple, rubber in a Turkish bath, who literally distributed all over New York's metropolitan area; Mother Northcott's Hairly Ape Boy; and many others.

Frequently seasoned with verve and humor, "Spies Like It Gory" is required reading for all crime connoisseurs. A Post-Graduate Course in the Art of Murder, with Practical Demonstration by the World's Master Technicians.

Shooting the Russian War—Margaret Bourke-White.

Spurred by a premonition of history about to be made, and armed with six hundred pounds of photographic equipment, one of America's leading photographers, arrived in Moscow in May 1941. When the Germans attacked, 2 months later, the Soviet government issued a proclamation that anyone found with a camera would be shot on sight. After two weeks, Miss Bourke-White was awarded a photographer's "passport," the only one given to a non-Russian, and from then on the shutters of her five cameras clicked unceasingly.

Items of Interest to WOMEN

Let's Have a Picnic!



PICNICS are fun! They also are a form of relaxation good for every member of the family. So why not enjoy any attractive outdoor spots that your particular neighborhood has to offer? There are many little tricks that make it easy to prepare picnic lunches. Just pack your ingredients and let the members of the party make their own sandwiches according to individual taste.

Most of us have varied lunches to prepare for picnics, school and working members of the family. For this purpose you will find a well stocked cupboard of home-made jams and jellies invaluable. This year we must be unusually careful with precious materials. There is no chance of failure when accurate short-bolt recipes are followed with care. Try these today:

RIPE BLACKBERRY JELLY
(Makes about 7 medium glasses)
2 cups juice
1 cup sugar
1 box powdered fruit pectin

To prepare juice, grind or crush thoroughly about 2 quarts fully ripe berries (not black caps). Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.) Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5-6 quart kettle, filling up last cup or fraction of cup with water, if necessary.

Place over hottest fire. Add powdered fruit pectin, mix well, and stir or crush thoroughly. Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5-6 quart kettle, filling up last cup or fraction of cup with water, if necessary.

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of work entailed. It is better to have a small well kept planting than a large, weedy looking underbrush for a landscape.

First the little home. If the front yard is small, don't clutter it with a variety of flower beds. Depth and spaciousness can be obtained only by having in expanse of unbroken lawn. For a narrow space between window and door, use the Pyramidal Arborvitae. It grows tall and narrow. If you have a wider space, the American Arborvitae can be utilized. Both of these evergreens can be trimmed to shape if necessary, but if used in the proper places, it isn't often done. Two low growing evergreens are Endora Junipers and Pfitzer Juniper. The Pfitzers grow to about 2 feet off the ground and spread out, and the Endora type Juniper hugs the ground closely. Both are good to use under windows and around terraces.

To put a bit of color in the front yard, nothing can do it better than tulips for early spring and gladioli planted intermittently through the spring, to give a succession of flowers through the summer. (They bloom 30 days after planting, you know.)

With a large home and an abundance of lawn, you can pretty much splurge in shrubs, trees and flower beds to your heart's content. But keep the plantings near the house large. By that I mean, purchase nursery stock that will develop into a large stately setting, in keeping with the appearance of the house. By getting young stock, you have the pleasure of watching it grow from year to year, babying it along until its roots have firmly and permanently taken hold.

In planning the grounds of your home, it's also to have a garden space just for annual flowers for cutting. If grown in rows they are much easier to cultivate and care for. If possible, a vegetable garden, just for the table, near the house is a convenience and can be attractive too, if well kept.

You can never say your work is done when you own a home, but the joy of sitting and enjoying its beauty, in one of those rare times when things are pretty well caught up. Last of all, remember that the beauty of simplicity can never be duplicated.

DID YOU EVER...

Struggle sleepily to shut off the alarm, then realize it had been set for an hour too soon? Oh happy day!

Get nicely settled to listen to your favorite program and have casual acquaintances drop in for just a short visit?

Try adding one teaspoon of vinegar to a few shakes of salt to either lime or lemon gelatin when making salad? It adds a lot more zest and flavor to it.

Wonder why it has to rain so much? Nothing you can do about it though.

Admit it when you were wrong? Don't be afraid to, for people will respect you for it.

Take time out in these busy

HERE'S A CAKE ALL THE FAMILY WILL ENJOY

Ever wish you could go against convention and serve sort of a fruit cake in the middle of summer? Here's one that will fill the bill and will keep for days and days. It is good with or without frosting.

TOMATO SOUP CAKE

- 1/2 cup shortening
- 1 cup sugar
- 1 can tomato soup in which 1 tsp. soda has been dissolved
- 2 cups flour
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1 tsp. nutmeg
- 1 cup raisins
- 1 cup chopped dates
- 1/4 cup chopped nuts
- 1/4 cup chopped marshmallows (optional but good).

Blend shortening with the sugar. Add tomato soup and soda. Sift dry ingredients and add to the first mixture. Stir in nuts and fruit. Pour into a greased and papered small tube pan and bake in a moderate oven (350 degrees) for 50 to 60 minutes.

CREAM CHEESE FROSTING

- 1 3-oz. package cream cheese
- 1/2 cups confectioner's sugar
- 1 tsp. vanilla

Cream together and spread on cake when it is cool. It is better if the frosted cake can stand one day before serving.

Master U. S. Clock

Standard American time signals are transmitted from the U. S. Naval Observatory through an Annapolis station, and over wires to various points using this service.

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THIS TIME FOR KEEPS

Remember Pearl Harbor

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How to win a man! How to hold him! It's all love-fun!

Ann Rutherford • Eric Starvo • Guy Kibbee • Irene Rich • Virginia Walker • Henry O'Hall • Screen Play by Marjorie Hollis • Story by John M. Lee • Directed by Charles Brannan • Produced by Samuel Marx

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A WORD TO THE WIVES

Hello there—have you noticed the new gadget, a fully tight looking after all the two-way stretches we have been used to. Maybe we would be a lot better off if we would lose a few pounds. Not many, though. Completely changing our shape is neither recommended unless it would better our health and that isn't very often the case. What friends we have, have learned to like us as we are, and what friends we would gain by changing our dress size are friends who would be far better off without.

THE GARDEN PATH

If people would plan the outside dress of their homes as carefully as they plan the clothes they wear, this would be a much more beautiful country to live in. Very small, unpretentious houses have been made into lovely homes by carefully planting the grounds into an expansive frame for the house, while much more spacious homes have had the picture completely spoiled by bad taste in landscaping.

THE GARDEN PATH

With all of the new homes being built now, it's wise to study the phase of building as well as the blue-prints of the house. The setting for our homes isn't something that changes from year to year. More often than not it remains there as long as the house does.

THE GARDEN PATH

Let us consider general ideas first. A good rule is to follow the general contour of the house. It should be most awkward to place a nice little pine tree under a window and when it has become full grown, have to remove it because the view has been obliterated. Another thing to keep in mind, is to be sure and not hide the house away so that you want to beautify, not cover it up. Also consider the amount

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