

MICHIGAN APPLE COBBLER

Substantial, all-American and delicious—this is Michigan apple cobbler, a dish that the whole family will enjoy.

6 or 8 tart Michigan apples
1 cup sugar or 1/2 cup syrup
4 teaspoons butter, or
vintanilized margarine
rich biscuit dough.

Pare and cut into eighths enough apples to fill a baking dish three-fourths full. Add the sugar and butter. Cover with a rich biscuit dough made soft enough to spread without rolling. Make several cuts in the center to allow steam to escape. Bake 450 degrees F. for

twenty minutes, then 350 degrees F. for twenty-five, or until the apples are done.

NOTE: If you use a deep baking dish, put in oven and cook the apples and sugar for fifteen minutes, before covering with the biscuit dough. In this way the crust will not be dried out before the apples are done.

Horse Needs Salt Water

A working horse must sweat profusely in hot weather, to keep cool, but the sweat must be replaced if he is to continue work. Sweat consists principally of water, but contains a significant amount of salt as well as minute and probably unimportant amounts of many other substances. As far as is known, the water and salt are the only ones lost in sufficient quantity to require special consideration. Salt is highly important for maintaining the balance between various constituents and between the fluids and solids of the body. The chief importance of salt is that it helps maintain the water balance in body tissues.

THE GARDEN PATH

Freezing weather is fast coming upon us and it is time to figure out some way to prevent loss of all the vegetables we still have left in the ground and won't be utilized before they are frozen.

There are various methods for storing these vegetables to prevent them from freezing and keeping them in good condition for many weeks. Unless the outside temperatures become too severe for the next month the garage or outside shed will do nicely.

After that, the cold basement or basement room, where the temperature remains at or near 34 to 38 degrees, is the ideal place. The vegetables should be raised off the floor on shelves, racks, slat bins or even solid boxes. If the floor is concrete it should be sprinkled every few days and if earth it should be kept damp. Pumpkins, squash and sweet potatoes should be kept in a heated basement where the temperature is between 55 and 65 degrees. Fruits and vegetables that require a lower temperature and must be kept in a warm basement, should be kept in wet sand.

Where there is no basement and you have room, an outside pit may be used to good advantage. Dig a pit as large as you want and deep enough to stand in. A ladder or stairs may be used to get down into it and shelves or bins built around the walls. A ditch should be dug around the pit to lead away all surface water. Double doors at the entrance will prevent frost from getting in.

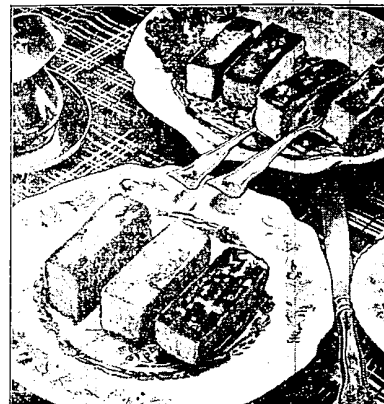
Where the quantity to be stored is a small amount or there isn't the space for a large cellar, there are various methods to keep vegetables through the winter. They may be placed in a box lined and covered with straw and then buried in a small pit and covered with earth. An old barrel also makes a good outside storage bin. Or vegetables may be piled in a cone shape and covered with layers of straw and dirt.

Fruits and vegetables stored for winter use should always be in good condition before storing. Never use them if too old or too young. Watch out for bruised or spotted spots as they will quickly cause rot. Vegetables that have been frozen, even the hardest ones, should never be stored.

BACK THE ATTACK
WITH WAR BONDS!

ITEMS OF INTEREST TO
THE WOMEN

Hot Off the Griddle!



Golden French Toast Bars are one of the interesting new things you can make with vitamin-enriched white bread. Good? Just try them for breakfast, lunch or supper! They're a real ration-stretcher, too.

by Kathrine Wellingsbrook

YOUR family will "eat heartily" when French Toast Bars come to the table, even though the rest of the menu is ration-shim. Chiffon-tender, inside a crispy coat, French Toast Bars are so good everybody will want to eat and eat. . . .

Let 'em! French Toast is a good supplier of proteins, the body's "building blocks." Two ordinary slices (or three bars, as shown in the picture) supply as much protein as half a pork chop.

That's why French Toast, in bars or slices, makes an excellent main dish. Serve it with fresh green and yellow vegetables—and for an extra dash of flavor, add a bit of bacon, sausage, or fried salt pork cubes.

Vitamins, Too
French Toast is usually made from white bread, and now all white bread is enriched with important vitamins and minerals.

This means that French Toast for breakfast, lunch or supper, will help step up your daily intake of vitamin B₁, other B-vitamins, and the food-mineral iron, needed for good red blood.

Enriched white bread is such a good source of vitamin B₁ that two slices at every meal gives you 85% of your daily requirement.

How To Make It

Whether you're making French Toast Bars or serving it in the form of slices, dip the bread in the following mixture then fry it to a golden brown in hot fat:

1 or 2 eggs, beaten slightly
1/2 cup milk
1/2 teaspoon salt

To make Bars cut a loaf of enriched white bread into inch-thick slices, allowing one slice for each serving. Remove crust and cut each slice into thirds. Soak in egg-and-milk mixture. Deep-fry in hot fat; or pan-fry, turning each bar so that it browns beautifully on all four sides.

For Dessert . . . or for breakfast . . . serve the hot toast with honey, maple or corn syrup, molasses, sorghum, preserves, or fruit jelly. Spices may be added to the egg-and-milk mixture: 1/4 teaspoon cinnamon or 1/4 teaspoon allspice, nutmeg or mace.

THIS AND THAT . . .

They can say all they want about Spring fever, but I think Fall fever is just as bad.

Oh Boy!—canning is almost done.

It was shades of green I was turning, now it goes from red to purple as I do tomatoes then grapes.

Wonder if this could be our Indian Summer?

The shortage of soap gives us a good excuse not to do dishes more than once a day.

CHRISTMAS
PHOTOS

Should Be Ordered
NOW

to insure prompt and
careful workmanship

SAN REMO
STUDIOS

17190 Lahser Road
Redford

RE-7798

THIS VARIATION
OF RICE PUDDING
IS EXCELLENT

Rice Pudding is a fine dessert to fill out a skimpy meal or excellent for the children for the nutritious value it affords. Serve it often this winter.

Butterscotch Rice Pudding
1/3 cup rice
2 cups milk
1/4 tsp. salt
1/2 tsp. butter
1/2 cup brown sugar
1 tbs. lemon juice
1/2 tsp. vanilla
1/2 cup chopped dates

Wash rice and add salt and rice to the milk. Bring to a boil then simmer 25 minutes. Meanwhile, melt the butter, add the brown sugar and cook over medium heat until very dark brown but not burned. Add the caramel mixture to the rice and milk and stir until dissolved. Remove from heat and add lemon juice, vanilla and dates. Pour into a wet bowl and when cold it can be unmolded. Serve plain or with cream. Serves 6.

Tapeworm Affects Poultry

Young poultry is more seriously affected by tapeworms than are adults. The birds become thin, rough-feathered, and show general unthriftness and the losses may be large. Tapeworms may also be the cause for poor egg production and the persistence of "colds" in a flock.

ANNOUNCING . . .
THE
Opening of the Fall Season

CORSAGES — BOUQUETS
FUNERAL ARRANGEMENTS

Eula Jean Flower Shop

New Location—33515 State Street (Rear)
Telephone 1032-J

Quality Dairy Products
Delivered to Your Door

MILK

CREAM

BUTTER

COTTAGE CHEESE

FARMINGTON DAIRY

Phone 135



"Hi, Mom
it's Joe!"

The call home means a lot to a man in the service. Most of the time he's too busy to get near a telephone, but between 7 and 10 in the evening he sometimes has a chance to make a call.

You can imagine what a disappointment it is for him if he finds all the long distance lines are busy.

By avoiding the use of long distance during those hours—7 to 10 P. M.—you're giving soldiers and sailors a break they surely deserve. And if you have a man of your own in the service, remember it's better to let him do the calling. If you place the call, it may be difficult to locate him.

MICHIGAN BELL
TELEPHONE COMPANY

Back the Attack with War Bonds!

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.
Friday—6:00 p.m. to 9:00 p.m.
Saturday—2:00 p.m. to 9:00 p.m.

The Song of Bernadette—Franz Werfel. In his escape from Europe, Franz Werfel spent several weeks in the old French city of Lourdes. It was there he learned of Bernadette Soubirous and vowed to write a novel of her life—if he made his journey safely, as an offering of thanks.

Bernadette was to have beheld a vision in her youth and the story pertains to the cruel attempts to discredit her. Franz Werfel does not ask the readers of his story to believe in this miracle—just to believe in Bernadette.

Many characters come to life in this story, from outcasts of society to kings. A beautiful strong story that springs from the human soul; a most tender and touching novel, in these times.

How War Came—Forrest Davis and Ernest Lindley.

This book deals more with the policy of the United States and the part it has played in diplomatic relations to date.

Mr. Davis and Mr. Lindley are newspaper correspondents of many years standing and their facts have been obtained not only from personal contacts with statesmen and diplomats, but from day to day records in the press.

"How War Came" presents an entirely different light on the policy of the United States, as most of us have seen it, pointing out and giving details as to how desperately we tried NOT to become involved in this world conflict. "An American White Paper" from the Fall of France to Pearl Harbor.

Road To Folly—Leslie Ford. The colorful background of this mystery novel, in which Leslie Ford again reveals her sheer mastery of atmosphere, warm, living characterization and constant suspense, is laid in the Charleston.

LOCALS

Mr. and Mrs. Charles Grabman of Detroit were Sunday guests of Mr. and Mrs. Robert Bowerman.

Mr. and Mrs. William Burnett and son, Daniel, were guests of their aunt in Ann Arbor Sunday.

Mr. and Mrs. Harrison Johnson will attend a party in Moraville Sunday in honor of the Golden Wedding of Mr. and Mrs. Charles Bloom.

Mrs. Henrietta Habermehl is entertaining her sister, Mrs. Meobus of Cincinnati, Ohio.

Mrs. J. Dunbar of Groesbe Pointe spent last week with her sister, Mrs. Robert Bowerman.

Mrs. Harrison Johnson entertained at a family dinner Sunday.

S.C. of shaded palm trees and old plantations.

A constant series of exciting and suspicious incidents, with three deaths before the murderer is apprehended makes this book a super-duper of a mystery thriller, filled with action, suspense, romance and mystery.

Time Runs Out—Henry J. Taylor. In this book are thrills, excitement and danger. A true account of Europe as it was the last two months before Germany declared war on the United States. Written into this book are situations few of us have ever dreamed of.

Mr. Taylor was the last American permitted in and out of Germany and his accounts came from the lips of actual people and things he actually saw. He visited England and all of the continent and listened to Hitler's declaration of war of December 11.

"Time Runs Out" presents the eminent danger in which our way of living and the civilization of the world and gives the only possible solution. Though a disquieting book, it should be on the list of every thoughtful American.

Infant Death Rate

In Puerto Rico the infant death rate is 110.7 per 1,000 live births as compared to 45.3 in the United States.

PREPARE for the HUNTING SEASON!

HUNTING COATS and BREECHES
Several Styles and Prices

WOOL SHIRTS	\$5.00
WOOL HOSE	35c — \$1.00
CAPS	79c — \$1.50
SPORT JACKETS	\$2.50 — \$5.00
SWEATERS	\$1.50 — \$5.50

Fred L. Cook & Co. Fred L. Cook
Phone 10 Adolph Naabur
Farmington



Introducing . . .

THE NEW

HELENE CURTIS
COLD WAVE PERMANENT

Victoria — Empress — Duchess
Including the New Victory Hair-Cut
and Hair Styling. Complete from \$15.00
Absolutely Guaranteed for All Types of Hair

Consultation Free

Mary Louise Beauty Shop

Telegraph at 12 Mile Phone Southfield 3587