

Bring Out Better Points in Dressing

Most women wish their clothing to improve their appearance, cover up defects and bring out good points. It is the consumer's desire, then, attention in shopping should be centered on selecting garments that have lines and material which emphasize the most attractive features while camouflaging one's deviations from the ideal in feminine shape. To look one's best, the lines, the width and the length of a dress all must be in good relation to one's figure.

Along with wishing to look as attractive as possible, one usually desires to feel in fashion and to know that the general lines of the garment conform with the present styles. Simplicity, smoothness of fit, a surprise line or detail all may prove to create a quality of smartness.

Of course, nowadays women are particularly anxious that clothing give economic as well as personal satisfaction. That dresses should wear as long as desired and should retain their shape with a minimum of pressing are two primary demands of many women.

Long, Slow Cooking Tenderizes Wild Game

To often the feast of a wild bird or animal is disappointing because the meat is tough and stringy. As many cooks have learned, the ordinary method used on domestic fowls will not bring out the best from wild game.

Learn, then, that cooking that tenderizes less tender meats is recommended for either wild bird or animal. It's best to cook the game at low temperatures in a covered pan. Wild meat can perhaps be further tenderized by basting it with orange juice, the acid of which seems to cook down the tissues and makes the meat more tender.

The older game should be separated from the young animals and cooked at different times, since they will require longer cooking. The older ones can be tenderized somewhat if they are permitted to age for several days and are then parboiled before cooking.

Clean Undergarments

The potential fire can be under the impression that since black doesn't show dirt, she can cut down on the frequency of lingerie laundering. That is where she is wrong. Black or white or, torso, body, hose and underwear should be washed out. No girl who is truly dainty gives an "extra" wearing to a garment because its color doesn't give away the number of wearings it already has had. Here is a washing tip for dark-hued underwear. Wash it before the first wearing. Often there is excess dye on the surface which seeps into the combined with body secretions and stains other clothing or the skin. Use plenty of lukewarm water for washing, clear lukewarm water for rinsing.

Greasy Drainpipe

Always a source of annoyance to the busy housewife, the grease clogged drainpipe is more likely to give trouble in cold weather than in warm. Grease floating on the dish water in a sink clogged by accumulated grease is not only a nuisance, but indicates that dishes and pans can be more carefully scraped before washing and the fat, so precious in wartime, saved, strained into cans, and turned into the butcher for salvage. Pouring boiling water down the drain every few months helps keep it in good condition by softening and carrying away the grease. Whenever a drain begins to "run slow," boiling water should be used at once, and also, if possible, one of the rubber force cups on a handle known as "plumber's friend."

Swiss Navy

Scratch off the ancient joke about the Swiss navy. There is a Swiss navy—but it consists of merchant ships, most useful ones, too—ten ships all told. The Barcelona International convention of 1921 granted landlocked Switzerland the right to have her own ships on the high seas. War conditions which restricted or stopped her use of the ships of other nations, forced her to take advantage of her privilege. The ten ships operate under the protection of all belligerents, follow a prescribed course and their positions are reported at stated intervals. Each ship prominently displays a big "SWITZERLAND" on the starboard side and a Swiss coat-of-arms on the deck. At night the ships are completely illuminated.

Cleaning Spots

It's the usual thing to use water on all spots. But spots that contain grease, such as those made by mayonnaise and gravy, should first be cleaned with an absorbent which takes up the grease. On most kitchen shelves are good absorbents, such as cornmeal or other coarse grains. Once the grease has been removed, water can be used to dissolve the sugar or carbohydrates in the spots. For such purposes it is a satisfactory solvent. The grease solvent should always be used first, then water. Since most food stains are a combination of fat and carbohydrate, it is best—if you're aware of the content of the stain—to use a grease solvent.

WEST POINT PARK

By L. A. Ault

Mrs. Margaret Martin has returned from a ten day visit with Carl Borland and his family in East Detroit.

Mrs. Robert Borland, of Redford was a caller in West Point Park the first of the week.

Mrs. Edward Stromoski and daughter, Barbara, were calling on relatives in West Point Park Sunday afternoon.

Rodger Broquet and family from Detroit visited with his father, R. Broquet, Sunday afternoon.

Miss Lora Anne Ault is spending a week with her sister, Mrs. Johnson Porter, near New London, O.

Mr. and Mrs. George Welch have returned from an extended visit with relatives in West Branch, Ohio. Mr. and Mrs. Welch are spending a week with their relatives in Ohio during the Easter vacation.

The Clyde Buckinghams were with friends in Detroit Saturday. Mr. and Mrs. E. W. Stange and son Edward visited the Griffiths in Detroit the first of the week.

Mrs. Stange's son-in-law, Mr. Griffiths, has been ill.

Mrs. Lewis Graham was in West Branch Sunday visiting her aunt, Mrs. Wayne Slater, who is very ill in a West Branch hospital.

Emerson Ault arrived home on Sunday for a short visit.

Mrs. Tom Harrison of Eight Mile Road has come home from the hospital with a fine new son, Thomas Frederick, born March 15.

Mrs. Albert Owen visited with her daughter-in-law, Mrs. Kenneth Owen on Five Mile Road last Thursday.

Mr. and Mrs. Russell Ault stopped in Northville Saturday.

Freida Ault was a visitor in Highland Park Thursday.

Mr. and Mrs. Clinton Ault stopped in Detroit the first of the week.

Mrs. Marion Bolyard has been on the sick list for a few days.

West Point Park folks are asked to keep in mind the Boy Scouts second collection of waste paper next Saturday.

Boys and girls of all grade schools at West Point Park children had a holiday Friday.

They will have Good Friday also as well as Easter Monday.

Ed Smith, recuperating from a siege of illness in a Detroit hospital, is the guest of his sister, Mrs. Harry Wolfe.

Mr. and Mrs. Ernest Taltman and Mr. and Mrs. George Welch called on Jave Tallman, a patient in Mt. Carmel Hospital, upon a recent evening.

Arthur Smith, second son of Frank Smith, Eight Mile Road, was eighteen last Monday and promptly visited the draft board.

In the evening he was kept busy receiving congratulations and gifts from his friends. He is a junior in Farmington High School and hopes to complete most of his year's work before being called away to camp.

Mrs. M. E. Ault entertained a few friends and neighbors at a little get-together in her home on Mayfield Ave. Thursday evening.

Cards were the diversion enjoyed by all. A hearty laugh was the climax of the evening. Miss Francis Kaurensen entertained a few young cousins and friends, mostly from Detroit, with a weller roast on the grounds near her home on Sunday afternoon.

Mrs. William Sherman, Mayfield Ave., gave a small birthday dinner Sunday in honor of her granddaughter, Jackie Sherman, from Detroit. Jackie was two years old. Her father is still busy with our armed forces somewhere in Europe.

Potted plants and cut flowers made the Neighborhood Church lovely for Palm Sunday. At the close of the Vesper meeting the Birthday Bank used by the Bible School was opened and the contents counted by Rev. Gordon Cameron, assisted by half a dozen of the women and three small girls. A neat little sum was realized, which will be used to defray the expense of medical care for some child in a leper colony in which the Bible School is interested.

Rev. Axel Edwards will deliver an Easter message to the Neighborhood School next Sunday morning at eleven o'clock. Rev. Gordon Cameron will speak. Old and young alike are invited to attend both services.

Another very special service is to be held in the Neighborhood Church on Thursday evening, April 5th, at 7:45 o'clock. Rev. Hiltton, who has already won great favor in the church, may be the speaker.

Mrs. Ed Jones, who, with her small son, resides with her parents, Mr. and Mrs. Al Puorst on Shadydale Ave., received a War Department telegram last Thursday stating that her husband had been found missing in action in Germany, March 25. However, the young man's mother claims to have had a letter from him dated

'Rippled' Icing Decorates Cake



Make your own design in Chocolate Frosting with the lines of a fork. Bottled light syrup produces tender, moist cake.

Light syrup is a fine sweetening agent for cakes, and in the new recipe, it produces a tender, moist loaf, snow-white in contrast to the rich, brown frosting.

White Loaf Cake
(Makes 1 1/2 x 12 inch cake)

1 cup shortening
1 cup sugar
1/2 cup bottled syrup (light)
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup bottled milk
1 teaspoon vanilla
3 egg whites

Cream shortening. Add sugar gradually, creaming after each addition. Add syrup a little at a time, beating well after each addition. Sift flour. Measure and sift together with baking powder and salt. Add dry ingredients alternately with the milk and

vanilla to the creamed mixture. Blend thoroughly. Fold in stiffly beaten egg whites. Pour batter into a well-greased 8 x 12 x 2 inch pan. Bake in a moderate oven (350 deg. F.) for 40 to 45 minutes. Turn out of pan and cool.

Chocolate Ripple Frost.
1 table-spoon table fat
1 egg yolk
1/2 teaspoon salt
1/2 teaspoon peppermint flavoring
2 squares melted chocolate
1/2 cups sifted confectioner's sugar
2 table-spoons milk (approx.)
Cream table fat. Add beaten egg yolk and salt. Blend well.

Add flavoring (almond or vanilla may be substituted), melted chocolate, confectioner's sugar and sufficient milk to make of spreading consistency. When cake is cooled, frost and draw lines of a fork through icing to make a "rippled" design.

Delicious Meat
Extension nutritionists suggest a delicious meal built around hot meat and onion sandwiches. For such a meal, the large, mild-flavored Spanish onions are excellent. To prepare the sandwich, cook one pint of sliced onion until tender in about three cups of meat broth or water. Thicken slightly with flour mixed with cold water, and cook several minutes longer. Stir in one pint of cut-up left-over or canned meat and heat thoroughly. Season to taste with salt and pepper. Add celery salt, catsup, chili sauce, or parsley if desired. Use as filling for sandwiches with bread or hot biscuits and pour hot gravy over the top.

BUY U.S. WAR BONDS AND KEEP 'EM

Bonds Over America

Chicken Dinner
Chicken can be canned, boiled or browned. For either, cut white meat from breastbone and shoulders into large pieces, but leave most of other pieces on bones. Since the giblets impart an undesirable flavor, it's best not to can them with the other parts of the chicken. Use the very bony pieces to prepare broth.

For boiled chicken, the pieces may be cooked in a small amount of water until thoroughly heated, then packed in containers with one-half teaspoon of salt in each pint. Either the boiling broth or the boiling liquid in which the pieces were cooked can be used to fill up the jars.

The chicken should be processed at 15 pounds pressure, for pint jars or No. 2 cans, 90 minutes; and No. 3 cans or quart jars, 75 minutes.

If you prefer browned chicken, that process is equally simple. Brown the chicken in a small amount of fat in either the frying pan or oven. The chicken, however, should not be floured before browning. Pack the pieces while still hot into the jars and add drippings and one-half teaspoon of salt to each pint. Processing time at 15 pounds is 65 minutes for No. 2 cans or pint jars and 75 minutes for No. 3 cans or quart jars.

LOUISIANA'S CAPITOL

The tallest building in the South, Louisiana's capitol at Baton Rouge—34 stories, 450 feet in height—stands on the campus of the old State University. It supersedes the modest structure completed in 1909 and equipped with furnishings from Europe that had been dispatched to Emperor Maximilian of Mexico but arrived after his death. The present capitol proclaims Louisiana's faith in its opportunities for future generations in industry and agriculture. Thousands of Louisianians' sons are fighting to preserve those opportunities, and War Bonds supply them munitions. U. S. Treasury Department

ENTER THIS DETROIT NEWS QUIZ GAME

Everyone in the family from the Junior to Grandpa will enjoy this brain teaser. See if you know these personalities who've been mentioned in Detroit News columns recently.

1. Who is Gen. Kenny?

2. Who is John Foster Dulles?

3. Who is Frank Lloyd Wright?

4. Who is Peter Freuchen?

5. Who is Phil Terranova?

Check your news knowledge by filling in the blanks. See how many you can answer correctly. If you miss only one, you're pretty well informed, but if you miss more, you should make a practice of reading The Detroit News daily and Sunday, and you'll soon make a perfect score.

Answers on Page 2, Sunday's News; Also on Magazine Page, Monday.

The Detroit News
THE HOME NEWSPAPER

Dealer Address and Phone

Patience Needed in Washing of Corduroy

Laundrying of corduroy requires patience and skill. It will be wise to test a sample from an inside seam or from the back of a pocket before washing to make sure the fabric is color fast and will not shrink. Because corduroy is bulky, plenty of mild suds and lukewarm water are necessary to remove dirt and grime worn into the garments in hard play.

A good tip to remember is that the garment should always be handled carefully to avoid crushing the nap. Twisting and rubbing are too "dirty" to be scrupulously considered. The suds should be gently squeezed through the fabric and allowed by two or three rinsings in lukewarm water.

Instead of wringing the garment, fold it in a bath towel to remove excess water, and then hang it on a wooden hanger to dry in shade, letting the water run down the nap. Rapid drying out of doors in a stiff breeze is best to fluff up the nap and give it a new, clean look.

Love Charm
Nutmeg is used as a gypsy love charm. The Romyan girl cuts the nutmeg into four equal parts. One she throws into the water, another she buries, another she keeps and the fourth is boiled. Then she drinks the water in which the last piece of nutmeg was boiled and puts the piece under her pillow. This, she says, guarantees a lover's fidelity.

Scorch Stains
Scorch stains are stubborn. Try brushing with fine sandpaper. On white wool, try bleaching. Lay on the stain a white cloth dampened with hydrogen peroxide. Cover with a dry cloth and press with a warm iron. Repeat if necessary, keeping a dry cloth between the iron and damp cloth or you will have a rust stain to fight. Sponge with clear water.

Patching Garments
Cut a patch on the straight of the goods. Fit it to the lengthwise and crosswise yarns of the garment. When you patch faded fabrics try to find a matching faded piece.

Dark Storage
Keeping potatoes in darkness prevents greening and the formation of a poisonous alkaloid.

Auction Sale
I will sell at public auction on this farm, located 1/2 mile West of the center of Howell, and then north 1 1/2 miles at 2411 Byron Road,
WEDNESDAY, APRIL 4
1:30 o'clock — Fast Time
CATTLE: — 3 Holstein steers, 1 1/2 years old; 1 Holstein heifer, 1 1/2 years old; 2 Hereford heifers, pasture bred; 1 Hereford steer, Holstein and Hereford steer, Holstein and Hereford heifer, 1 Holstein bull.
FARM TOOLS: — W.C. Allen Chalmers tractor on rubber; Allen Chalmers tractor; 1934 John Deere combine with motor; 1 ft. Oliver mowing machine; Oliver corn picker with motor; 1 ft. Oliver mowing machine; 1 ft. John Deere tractor; 1 ft. John Deere tractor with fertilizer; 1 ft. McCormick grain binder; 3 section spring tooth drag; John Deere 14 in. 2 bottom plow; International hay loader; wood wheel wagon; this mowing spreader; 30 Oliver walking plow; set double work harness; 200 ft. 8x16 hard oak railway; hog cage, 8x16.

GEORGE HEEG, Proprietor
Terms: CASH

HAROLD GATES, Auctioneer
Phone Howell 1013-R

LYNN HENDRE, Clerk

ZIEGLER KNOWS GOOD ROADS

RE-ELECT

CHARLES M. ZIEGLER

STATE HIGHWAY COMMISSIONER

17 YEARS' EXPERIENCE IN THE STATE HIGHWAY DEPARTMENT

GRADUATE ENGINEER — U. of M.

PAST PRESIDENT OF MICHIGAN ENGINEERING SOCIETY

WHAT ZIEGLER HAS DONE:

• put Michigan trunklines in condition to handle wartime traffic.

• reduced Highway Department operating expenses \$1,500,000 a year.

• launched \$138,000,000 postwar program—thereby assuring employment for thousands released from the armed services and war plants.

KEEP ZIEGLER ON THE JOB

VOTE REPUBLICAN

MONDAY, APRIL 2ND

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