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THE WEATHER MAN
KEEPS GARDENERS
STALLING AROUND

The antics of the weather man during early May are still keeping the gardener stalling around waiting for warm sunshine. The early crops which can "take" the cold weather are at a standstill. Peas which germinated three weeks ago are about as tall as they were then. None of these early crops which have been planted will be damaged by the weather except where drainage is very poor and a water-logged condition has resulted from the heavy rains. In that case, seeds may rot or be washed away and replanting will probably be necessary.

Sand and sandy loam soils which dry out quickly can be worked this week, if the weather is favorable and there are not rains. Clay and low-lying ground will have to wait plenty of sun and drying winds to bring it to a workable condition. The time-honored test of proper condition for working is to take up a handful of soil, and squeeze it in the hand; if the soil retains the shape into which it has been pressed, stay off of it; if it crumbles in the hand, go ahead with fitting or cultivating. Anyone who has struggled with a clay soil worked while too wet, will not soon forget the large

lumps which persisted all season long. Waiting a few days for such soil to become mellow will be a good investment even though the season is late.

Gardeners who were not able to get on their ground early can follow their original planting plan, with the possible exception of peas and spinach. Yield of peas ripening in the hot weather of July or August will be low compared with those ripening in June. Because of the delicious flavor of home grown peas, however, many gardeners will still plant them even with the prospect of lowered yield. Spinach, on the other hand, "bolts" to seed with the first hot weather. It can not be planted with hopes of success until late August or September.

Estimating Straw in Stack
 Straw in a stack may be estimated in tons by the following method: Multiply length by width at the base by one-fourth the distance over the stack, all dimensions expressed in feet. The overstack measurement is found by throwing a rope over the stack. Divide the result of multiplication by 600 if the stack is well settled, or by 660 to 700 if the stack is new or not well settled.

Opussum Eyes Grow
 Eyes of the opussum are not fully developed at birth, but continue to grow during the first month of life.

WEST FARMINGTON
By Mrs. Sarah Knapp

Mr. and Mrs. Ed Cotton of Warren called on Mr. and Mrs. Charles Holker Tuesday evening.

Several groups from this part of the county, of the W.C.T.U. will have an Institute at South Lyon on Thursday, May 24. All members are invited. It will be an all day meeting, with pot luck dinner served at noon.

Mrs. Elizabeth Holker and Mr. and Mrs. Richard Holker and children visited Mrs. Mary Holker and Mrs. Sarah Murray at Pontiac Sunday.

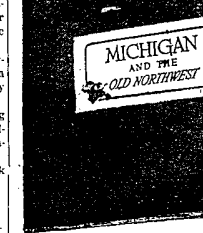
Mrs. Mettie Bachelor, Mrs. Florence Lindsay and baby called on Mrs. Edith L. Graham Monday evening.

Mrs. Marie Walters is visiting her brothers, Mr. and Mrs. Edward Grimmer and Herman Grimmer for a short stay.

Little David Bush is on the sick list again.

India's Population
 India has one-fifth of the world's population. A complete census has never been taken.

Chemical New Jersey
 New Jersey has 15 per cent of all chemical manufacturing establishments in the United States.

All Michigan is Talking about This
NEW MICHIGAN HISTORY
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SUGGESTIONS
MADE FOR
EXTENDING MEAT

A quick glance at the meat counter usually gives the housewife two alternatives—no meat at all or a little meat that will have to go a long way.

No one is prepared at the moment to solve the no-meat problem, but Miss Faye Kinder, instructor in foods and nutrition at Michigan State college, is prepared to stretch the meager rations with staples from the pantry shelf. Depending largely on cereals to extend meat dishes, she also finds it an excellent way to add thiamin, iron, protein, and calories to the diet.

Armed with a box of rolled oats, Miss Kinder extends half a pound of ground lean pork, lamb, veal, beef, or a mixture of the meats to make four servings of a wartime meat pie. After mixing the meat, 1 1/2 cup finely cut onion, 1 tablespoon chopped parsley, 1/2 cup top milk, 1/2 cup uncooked rolled oats, 3/4 teaspoon salt and a few grains of pepper, shape the mixture with wet hands into eight small patties. Brown slowly on all sides in a frying pan containing 3 tablespoons fat. Remove patties, add 1/2 cup finely cut onion to the fat remaining in the pan and cook slowly for 5 minutes. Then sprinkle 3 tablespoons flour, 1/8 teaspoon pepper, 1/2 teaspoon salt over the onion, stir well, and add 1 can of tomato soup plus an equivalent amount of water. Boil, stirring constantly until mixture thickens, add meat patties and cook slowly for 35 minutes. Serve

heaped with portions of mashed potatoes.

To make six meat servings with the help of cornmeal, Miss Kinder suggests the tank of Mexican cookery found in tamale pie. Pour 2/3 cup cornmeal slowly into 2 cups boiling, salted water until mixture thickens, cover and cool. While waiting, cook 6 tablespoons finely cut onion in 2 tablespoons melted shortening for five minutes. Add 3/4 cup canned tomatoes, 3/4 teaspoon salt and 1/8 teaspoon pepper and cook until mixture is well blended. Line bottom and sides of a well greased casserole with one-half of the cool cereal mixture. Cover the meat mixture and top with the remaining cereal. Bake 45 minutes, or until lightly browned on top, in a moderate oven (375 degrees F.).

No Winking Fish
 Owners of fish aquariums frequently have been amazed and delighted to find that the tiny South American armored catfishes, so popular as scavengers, turned out to be "winking" fish. But the winking is only an illusion, says the Better Vision Institute. Fish do not have eyelids and therefore cannot wink. The aquarium scavenger catfish looks as though he is winking because the eyeball rolls downward, thereby concealing the pupil. The exposed gray part of the eye appears, through the glass, like a moving upper eyelid.

Save Wear on Vacuum
 To save some of the expense of repairs to vacuum cleaners, pick strings, pins, hair pins, tacks and other stray bits of metal or cloth from rugs and floors before running the vacuum.

The face is your neighbor's...
THE VOICE IS UNCLE SAM'S!

Sometime during the next few days you'll open your door . . . or look up from work in the field . . . and see a face you probably know well.

It will be the face of one neighbor. But in reality your caller will be your 138,000,000 neighbors throughout America. Neighbors inviting you to join them in putting the mighty 7th War Loan over . . . in a mighty big way!

"Will you buy a War Bond?"
 The request may be that simple. But you'll know the earnest hope behind it . . . "Do your part, neighbor! . . . I'm doing mine, and giving freely of my time to make the mighty 7th War Loan a success!"

Now, the need is greater than ever . . . for weapons, for planes, for tanks, for food . . . and for War Bonds to keep them moving to our front lines.

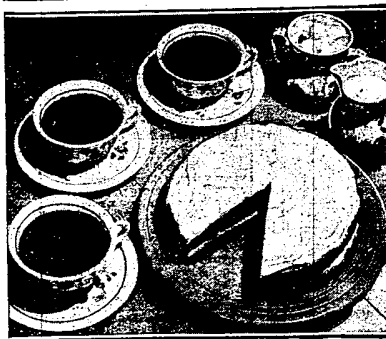
Dig down deeper! Every day in the news headlines you see and hear reasons for investing as much in bonds as you possibly can. Join the 7th War Bond Drive with every idle dollar when your neighbor calls . . . let's get the war over with!

TRADE YOUR FOLDING MONEY FOR FIGHTING MONEY

WAR BONDS PAY OFF
IN THESE 7 WAYS...

- 1 The same Government security backs your War Bonds as backs the actual dollars you put into them.
- 2 You get \$100 at maturity for every \$75 loaned now.
- 3 You can get your money back, 60 days after issue date, any time you need it . . . in the meantime you get safety and steady growth.
- 4 You have a backing to renew farm buildings and equipment after the war.
- 5 Bonds will insure your children's schooling, or provide for your own security, travel, retirement.
- 6 Bonds go into a national nest egg that will help to assure post-war prosperity.
- 7 Bonds transform your love of home and country into active service in the biggest, most urgent War Loan of all—the Seventh!

Spice and Everything Nice



YES, spice and everything nice—that's what this cake is made of. Included in that "everything nice" is a generous amount of coffee to give it a very special flavor. You'll like this Spice Coffee Layer . . . it makes a grand dessert when served with plenty of good, freshly-made coffee.

This Spice Coffee Layer gives the vice versa to that old platitude about "Variety is the spice of life." This variety will spice up your menu! It's hard to have on hand, too, when folks drop in on Sunday afternoon or evening. Your refreshments are practically ready . . . all you need is plenty of good, hot coffee to go along with the cake, and your party is all set. Here is the recipe for Spice Coffee Layer. It's tested, of course.

Spice Coffee Layer
 8 cups sifted cake flour
 1/2 cup sugar
 1/2 cup baking powder
 1/2 cup baking soda
 1/2 cup molasses
 1/2 cup coffee
 1/2 cup oil
 1/2 cup salt
 Measure sifted flour, baking powder, salt, spices and sugar into sifter. Measure shortening into bowl and stir until very soft. Sift dry ingredients over this. Add molasses and half the coffee and break eggs on top of the ingredients. Stir until well blended and then beat one minute. Add remaining coffee and beat two minutes. Line a greased 8-inch layer pan with wax paper and grease again. Divide batter between the two pans and bake in moderate oven (350° F.) about 30 minutes. When cool frost as desired.

The Farmington Enterprise