

The WOMEN'S PAGE

Items of Interest to
Feminine Farmington

Mothers Invited To Visit Northville Play School

The Northville Cooperative Pre-School Play Group has extended an invitation to all mothers to visit their school at the Presbyterian Church basement on North Main Street in Northville Wednesday afternoon, September 1, from 2:00 to 4:00 p.m.

A visit with the school's two teachers and an inspection of the school facilities will be afforded. Children will be welcome.

For further information contact Mrs. Charles Hall at 228 Church Street in Northville or call 776.

West Farmington Mrs. SARAH KNAPP MA. 6-3833

Several from here attended a baby shower in honor of Mrs. Madeline Klunka Friday evening at the Walled Lake Baptist Church. The room was appropriately decorated for the occasion. Ice cream, cake and coffee were served to approximately 50 guests with Ardyne King, Ruth Ginter, Woody McCann and Mabel Rose serving as hostesses. The honored lady received many lovely gifts.

Harold and Ronald wife and Irvin Wik left Friday night for a trip to northern Michigan.

Edith June Green, daughter of Mr. and Mrs. Roland Green, spent part of last week with her grandmother, Mrs. Clara Green, at Elizabeth Lake.

Mr. and Mrs. Richard Holker attended the Walled Lake Class of '42 reunion held at Commerce Hotel Park Sunday afternoon.

Mrs. Edith Surtees returned last week after spending a few days at Grand Rapids on business.

A winter coat and hat party was held by Girl Scouts of D-2, Pack 45, Sunday afternoon. The Scouts met at the home of Mr. and Mrs. Alder Green.

Mr. and Mrs. William Knapp and family spent Sunday with their cousins, Mr. and Mrs. Rydell.

Mrs. William Knapp entertained friends from Pontiac and Farmington at a luncheon Friday afternoon.

John Clappison Safe Insurance

Garden Reception Planned For Newlyweds

A reception following the wedding of Holers Thomas, daughter of Mr. and Mrs. Edward Thomas of Lanesboro, to John Fisher, son of the late Mr. and Mrs. Howard Fisher, Saturday will be given at the home of the bride's grandmother, Mrs. Edna Dohany.

It will be a garden reception at the Dohany home at 25425 Eight Mile Road.

Here's a tip for preventing putty from chipping or crumbling off windows in a short time after it's applied. Give the rubbers a light coat of linseed oil or oil-and-sand paint before putting the wood from drawing the oil out of the putty before it has had time to set.

Old-Time Molasses Cookies Taste Just as Good Today

BY DOROTHY MADDOX

REMEMBER those soft molasses cookies we used to enjoy when we were children? I still love them. So do a lot of other people. Maybe you do, too. So here's a recipe:

Soft Molasses Cookies (Yield: 4 dozen cookies)

One cup shortening, 1½ cups unsulphured molasses, ¼ cup sugar, 4 cups sifted, all-purpose flour; 1½ teaspoons salt, 2 teaspoons soda, 2 teaspoons cinnamon, 1½ teaspoons ginger, ½ teaspoon cloves, 1 egg.

Melt shortening in saucepan large enough for mixing cookies. Stir in molasses and sugar; cool.

Sift together flour, salt, soda, cinnamon, ginger and cloves. Mix in small amount of flour; beat in egg. Add remaining flour, blending until smooth. Chill dough about 2 hours.

Shape into 1½-inch balls. Place on cookie sheets about 2 inches apart to allow cookies to spread during baking. Bake in a moderate oven (350 degrees F.) 15 minutes. While warm, spread half the cookies with confectioner's sugar glaze. Store in closely covered container.

Here's another cookie with a delicate molasses flavor.

Butter-Molasses Thinies (Yield: 18 dozen)

Four cups sifted, all-purpose flour; 1½ cups sugar, 1½ cups butter or margarine, ¾ cup unsulphured molasses, 1 whole egg, plus 1 egg yolk; ¼ cup sugar (optional), 1 teaspoon cinnamon (optional).

Sift together flour and sugar. Cut in butter with pastry blender until mixture resembles coarse meal. Combine molasses and egg; stir into flour-butter mixture. Chill dough overnight.

Roll out on pastry cloth sprinkled with confectioner's sugar to 1/16-inch thickness. Cut with cookie cutters; place on cookie



Molasses cookies taste just as wonderful today as they did back when we were children.

sheets. (If desired, mix sugar and cinnamon; sprinkle lightly over unbaked cookies.)

Bake in a moderately hot oven (400 degrees F.) 5 to 6 minutes, or until edges have lightly browned.

Cool. Store in lightly covered container.

From there the couple will sail to Hawaii for a sightseeing tour of the island.

The ladies plan to return to Farmington around the middle of October.

Ladies Will Travel To California, Hawaii

Mrs. Alfred Wehbel and Mrs. Edna Dohany will leave Tuesday, August 31, by plane to visit the former's brother in California.

From there the couple will sail to Hawaii for a sightseeing tour of the island.

The ladies plan to return to Farmington around the middle of October.

SALAD DRESSING VARIETIES EASY TO PREPARE

There is no need to just wish for a "different" salad dressing. It is easy to improvise a "tailor-made" dressing from the basic ingredients already available.

Mayonnaise is especially versatile. Frieda Bennett, home demonstration agent, points out that you can add a little chili sauce and perhaps a bit of chopped sweet pickle to mayonnaise — and you've made a Russian dressing that's extra good to serve with lettuce hearts.

For vegetable salads, pep up mayonnaise by adding a few drops of lemon juice, a bit of parsley and some grated onion.

To please the youngsters, add a bit of peanut butter to the mayonnaise. Use on apple salad.

Simple variations of French dressing may be made by mixing it with a little chili sauce, horseradish, mustard or blue cheese. Cooked salad dressing mixed with whipped cream makes an excellent topping for fruit salads. Or for a tossed salad, mix the hot cooked dressing with grated cucumber and a little grated onion.

Try mixing a sweet French dressing prepared from fruit juices with cream cheese or mashed banana. This is a good dressing to serve with fruit salads.

NOVI NEWS

By Mrs. GEORGE WAITE
Phone Northville 1206-W2

Mrs. Myra Ward, Mrs. Hazel Mandlik, Mrs. Ethel Smith and Mrs. Laney Rix attended a meeting of the Blue Star Mothers in Jackson on Saturday and remained there in the evening to see the Cascades.

Mrs. Ralph Putney of Delaware, Ohio, arrived at the Durfee home Saturday and accompanied Mr. and Mrs. Donald Durfee of Farmington, Mr. and Mrs. Frank Clark and Miss Genevieve Durfee of Novi to the funeral of an aunt in Lorain.

Mr. and Mrs. Robert Spier and two children, Kay and Alan, treated Mrs. Spier's parents, the William Bercherts of Ten Mile Road to dinner at the Mayflower Hotel in Plymouth on Wednesday of last week. A wedding cake adorned the table to commemorate the Bercherts' 50th wedding year.

Miss Genevieve Durfee and a fellow teacher from Pontiac left for Alpena last Monday for a short vacation.

Mr. and Mrs. Charles Trickey, Jr., and two children are spending a week at Glenwood Lodge at Onkamo, Michigan. On Saturday, Mr. Trickey will fly to Florida to attend the National Convention of Amvets.

A busy day was spent by the Charles Trickeys, Sr., last Saturday. During the day they attended the wedding of Mrs. Trickey's cousin, Dr. Walter Bertschinger, to Barbara Edwards at St. Claire Shores. In the evening they celebrated Mrs. Trickey's aunt and uncle's 45th wedding anniversary and her cousin at Utica a 15th wedding anniversary.

COMPLETELY NEW STYLING IN HATS TREND FOR FALL

"Real hats" make the news. Long months of excitement over "more hats" have crystallized into hats with completely new silhouettes, new dimensions, a whole new feeling. They are easy, elegant, no-chin, no-buffing, no-stuffing the overall 1954 look.

Top excitement for the casual look is the dramatic, soft-brimmed, wide-brimmed, or the crown-tipped or sawtooth brims; fluffy bouffants, soft velours or plush tweed and even satin give swaggers current signature.

Newly-developed acetate is the draped "cappy" hat with a molded-to-the-head look, drawn smoothly from brow line to back of head. Exposed, crushed crowns, ruffled or sawtooth brims; fluffy bouffants, soft velours or plush tweed and even satin give swaggers current signature.

Clothes run the gamut from sleekly cutted types that hug the body to great shaggy beaver peach baskets. Bulk is important in flattering middle-of-the-road clothes with toque-like shaping, built in or draped of velvet, velveteen or felt, heavily jeweled or pailotted or embroidered bands.

Local Teacher Completes School Health Workshop

Dorothy W. Kerr, kindergarten teacher in the German School in Farmington, recently completed a Workshop in School Health sponsored by the Tuberculosis and Health Society at Wayne University.

The Workshop is the second annual session made possible through gifts of the Women's Committee of the TB and Health Society. It is a six-week course with graduate and under-graduate credit. It is designed to help school teachers and nurses recognize health problems in children and to show new ways in which good health habits can be taught to students.

The course is a part of the educational program of the TB and Health Society to promote better health among citizens and to avoid tuberculosis and other diseases. Health education authorities from the Society's staff as well as nationally known health education experts taught the classes.

NEW FALL FASHION TREND TOWARD STRAIGHT, CASUAL

The new fall fashions are more genuinely 20th Century than the clothes we have had for a long time. "Casual" is the name applied, wherever clothes done on straight lines are shown, and straight lines cover a major area of daytime fashions this season.

Reviews of new lines show that more easy lines, less sophisticated of the silhouette, and softer fabrics in clothes designed for the young women line today, especially in contrast to clothes of the recent past bound to raise the word "casual".

But because with all this there is a refinement of cut and detail, and almost more importantly, an unprecedented variety of handsome fabrics, the general effect is hardly casual. This year, it's an enriched 20th Century look. Just the century itself, in fact.

One factor common to all silhouettes, that is new-making is the de-emphasis of any one particular body contour.

Wed Saturday



MARGARET M. SCHEALL

Acting as best man at the wedding of Margaret M. Scheall to William J. Abbott at the Trumbull Presbyterian Church last Saturday was Thomas K. Harris, son of Mr. and Mrs. Eugene Chase of Farmington.

A double ring ceremony was performed followed by a dinner at the Pilgrim House and a reception in the evening at Gramer's Hall on Inkster Road.

The bride, daughter of Mr. and Mrs. Leon Scheall of Standish, wore a ballerina length white nylon tulle over satin gown with orange blossoms trimming the skirt. Her fingers were held in place by a jeweled cap with her bridal bouquet consisting of white carnations centered with a white orchid.

Julia Abbott, sister of the groom, was maid of honor. She was gowned in blue nylon tulle and carried white carnations with yellow mums. Acting as bridesmaids were Richard LaPlam and Leon Scheall, Jr.

Following the wedding reception the newlyweds left on a honeymoon to northern Michigan.

MANY USES FOR BONY, LEFT-OVER PIECES OF CHICKEN

Everyone enjoys a good fried chicken dinner — except, perhaps, the budget-minded housewife who wonders how she is going to use up all those bony chicken pieces.

Plan in advance to use them in main dishes for some other meal. And when you clean the chicken for frying, drain the backs, wings and necks and wrap them in moisture-proof paper to hold in the freezing compartment of the refrigerator or freezer until you are ready for them.

The next time you want to serve a chicken dish, stew these bony pieces in just enough water to keep them covered until the meat can be removed from the bones easily. Discard the excess skin and use the meat to create a spicy chicken dish.

Newly delicately flavored moist chicken salad, Miss Kelley suggests that you cook the chicken pieces with one or two bay leaves. When the meat has been removed from the bones, pour the cooking liquid and chicken pieces into a flat pan or mold and allow them to cool.

Place the mold in the refrigerator for several hours. There should be enough jelling substance from the bones and cartilage of the young chicken to jell the salad without additional gelatin.

Garden Club Card Party Plans Set

Details are now being completed for the annual benefit card party of the Farmington Garden Club, to be held on Saturday, September 25, at the Farmington High School gymnasium.

Mrs. Byron Campbell has been appointed general chairman of the card party with Mrs. Arthur Schaefer and Mrs. George N. Schaefer as co-chairmen in charge of prizes. Others appointed were: Mrs. Richard Lancaster, tickets; Mrs. David Krings, refreshments; Mrs. Fred Harrison, hostess; Mrs. George Nahstoll, Jr., seating; Mrs. Paul Calkins, tables; Mrs. Roger Walker, cards; Mrs. Raymond Hrent, commercial prizes; and Mrs. Earl Marks, bulb sales.

Mrs. Howard L. Richards, president of the garden club, will work with the group.

Proceeds from the party will be used for projects of civic improvement.

Hugh McIntyres Return From Visit To Florida

The Hugh McIntyres returned to Farmington Saturday after a visit with friends in Florida. While in Florida they were guests of the B. G. McIntyres in Venice.

Mr. and Mrs. McIntyre also visited friends on the Anne Maria Keys at Bradenton and at Englewood and Fort Meyers.



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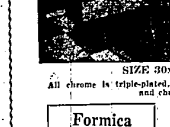
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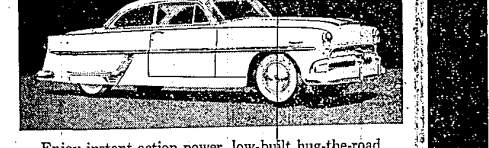
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