

Here's Miss Front Page for May



Our Miss Front Page for May is Pamela Jill Maneck, a Pontiac High School graduate, who lives at 2468 Middlebelt Road, Pontiac.

Jill, who is 18, graduated from PCH in June 1957, completing a college preparatory course. Her plans have changed a little however, and instead of preparing to enter college she is now preparing for a September wedding.

Since graduation she has been employed by the Household Finance Company. Her father is employed by Craftsmen's Credit Union, in Detroit. While in school Jill was active in the Student Union, and as an accomplished singer was a member of the Selective Glee Club.

Her hobbies include roller and ice skating, and swimming. She is a member of Keloa Club.

More Than Month Late

School Checks Mailed

Williams to Try for 6th Term as Governor

Dem Tells Newsmen GOP 'Tycoons' All Set to Ruin State

LANSING (AP) — Gov. Williams today announced as a candidate for an unprecedented sixth term.

The Democratic chief executive told newsmen that while his mind was made up months ago, "I delayed a formal announcement in order to avoid any possible disturbance to the legislative session."

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"My decision was made when it became apparent that everything that we have built up here in Michigan in the last nine years is in danger of being torn down," he said.

Williams, 47, is widely credited with presidential ambitions in 1960, and Republican critics have freely predicted he would try to use a sixth term as a stepping stone.

In a style long familiar to Michigan voters, Williams devoted his announcement to a scathing attack on the Michigan Republican record of recent years.

He accused Republicans of kicking the economy downhill, turning their backs on the jobless and crippling essential state services by ruthless budgeting.

"Undoubtedly, if they could find any way to disassemble the Mackinac Island, they would," he said. (Continued on Page 2, Col. 3)

Driver May Face Criminal Charge

View Issuing Warrant for Negligent Homicide in Franklin Road Crash

A criminal charge may develop out of a traffic accident yesterday in which a Pontiac father of four was fatally injured. Assistant Prosecutor Paul M. Mandel said a warrant charging negligent homicide is under consideration.

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It would be sought against Edward F. Petsch, 59, of 8662 Beechdale, Detroit, a salesman whose car collided with an auto-wrecker being driven by the victim, Anthony Grassi, 40, of 27 Edna St., a gas station employee.

The accident occurred yesterday morning as Petsch drove north on Franklin road and Grassi headed west on Square Lake road. Petsch told Mandel he had stopped at the intersection and was then proceeding to cross it when Grassi's truck smashed into the right side of his car.

Mandel said the charge would be on grounds Petsch failed to yield right-of-way.

Petsch, treated at Pontiac General Hospital for minor injuries, made a statement yesterday and was released. Grassi was dead on arrival at St. Joseph Mercy Hospital.

Administrative Board of Michigan State University.

The Reverend William H. March will ask the invocation and Father Michael J. O'Reilly the benediction.

The 2:30 ceremonies will be open to the public.

After the formal program, President Hannah, Vice President D. B. Varner and a group of East Lansing officials will go to Rochester where they will take part in a ceremony at the City Hall honoring school pupils who have written essays on Michigan State's entrance into local educational fields.

19 Law Officers Take Stand to Tell of Van Horn's Arrest

By GEORGE T. TRUMBULL JR.

Nineteen police officers trooped to the witness stand in Oakland County Circuit Court yesterday, relating their part in the arrest of Billy Ray Van Horn, accused of killing a Waterford Township housewife Jan. 24.

This parade of prosecution witnesses — 39 in the first two days of the first-degree murder trial — was expected to conclude today, with Prosecutor Frederick C. Ziem resting the people's case.

Key testimony was expected from Drulard Murdock, 55, husband of the victim, Mrs. Hazel Murdock, 39. Murdock found his wife beaten, stabbed and strangled when he returned from a carpentry job in Birmingham.

Her body was found on the kitchen floor of the Murdock bungalow at 127 N. Josephine St. Doctors say she had been criminally attacked.

Several officers told yesterday of finding a pad with "Bill Van Horn" written on it, not too far from the body.

A confession — which the 24-year-old unemployed welder gave 22 hours after his arrest — was to be entered as evidence today.

Court-appointed attorney for Van Horn, Brakie J. Orr, has attempted to show that he was forced into confessing after feeling ill after hours of interrogation.

He was expected to oppose submission of the confession before the jury and Judge Frank L. Doty today.

TELL PART IN ARREST

Officers from the city of Pontiac, Oakland County sheriff's department, State Police and Waterford Township related to the jury of six men and six women how they took part in Van Horn's arrest.

Only one, State Police Det. Charles Leaf, testified that Van Horn admitted killing Mrs. Murdock, after having at first denied any part in the crime.

On cross-examination by Orr, Leaf denied warning Van Horn to confess or the others may not treat you so well.

In a pre-trial move by Orr to suppress the confession, Circuit Judge H. Russell Holland ruled "third-degree tactics" were not employed.

Van Horn denied knowing anything about the murder, some officers testified, while others said they never discussed it with him after he was booked at the Pontiac police station at 12:25 a.m. Jan. 25.

He was taken there shortly after 11 p.m. on the evening of the murder by a friend of his and the Murdock, Leslie W. Lampi of 394 Whittemore St.

SOUGHT VAN HORN

Learning of the murder, Lampi set out to find Van Horn when he learned from Murdock that the note with Van Horn's name on it had been found in the home, Lampi testified yesterday.

"I spotted these two walking south on Oakland avenue. I saw one of them was Billy," Lampi said.

"I stopped the car and rolled down the window and yelled to Van Horn that I wanted to talk to him."

"What the devil have you been doing?" he asked. (Continued on Page 2, Col. 1)

No More Night Buses

KALAMAZOO (AP) — Night bus service will end here Saturday. Sunday bus service was discontinued last month. Kalamazoo City Lines, Inc. said night service had averaged less than one paying passenger per mile.

ON WASHINGTON TRIP — Pontiac businessmen, in Washington this week for the annual meeting of the United States Chamber of Commerce, conferred with Congressman William S. Broomfield. Shown are (left to right) H. Wayne Gabert, John A. Riley, president of the Pontiac Chamber of Commerce; Broomfield; and John W. Hurlinger, secretary of the local chamber.

But Sales Tax Revenues Take New Nosedive

Viewed as Bad Omen for New Fiscal Year Starting July 1

LANSING (AP) — A long delayed allotment of \$28,147,307 in state aid to local school districts was in the mails today but schoolmen got bad news from another quarter.

Louis M. Nims, state revenue commissioner, reported yesterday that state sales tax collections, the main prop of state financial support for schools, took another nosedive in April, falling \$2,762,000 behind the same month of 1957.

It was a bad omen for the fiscal year starting July 1, with the state treasury, already deep in the red, facing in addition a big prospective deficit under the 1958-59 state budget.

Lagging state tax collections forced postponement of the aid distribution now on the way. It was due March 15. More than 150 districts had to borrow more than 17 million dollars to tide them over.

State Treasurer Sanford A. Brown has said the outlook is good for prompt disbursement of another 55 million dollars in payments to grade and high schools coming due later this month.

Receipts from the state corporation profits tax, the business activities tax and the sales tax temporarily are easing the treasury pinch, Brown said.

Nims said combined sales and use tax collections last month came to \$2,710,000 as compared with \$26,472,000 in April, 1957. April collections reflect business activity in March.

Nims said about \$1,200,000 of the comparative decline was attributable to slow automobile sales, and \$1,500,000 to slumping business in other fields.

Although revenue yields from (Continued on Page 2, Col. 4)

Exchange Mayor Can Feel Right at Home in Pontiac

When the mayor of tiny Bellaire visits here May 5 he might feel right at home.

Although the little village of 700 is hardly comparable in size to Pontiac, it boasts of similar things — lakes and factories.

Bellaire, the county seat of Antrim County on Grand Traverse Bay, has three of the latter. Two produce log cabins, the third is a tool and die shop.

Village president Harry L. Reiley will find that Pontiac, too, has factories when he arrives on mayor exchange day during the fifth annual Michigan Week.

As for lakes, Antrim County has some gems it can compare with Oakland County's 423 bodies of water. Besides Lake Michigan and Traverse Bay, which are only a couple miles west of Bellaire, the northern community claims an additional 35,000 acres of connected lakes and streams.

For example, there's Lake Bellaire, on which the town is located, and Torch Lake, which at 700 feet is the deepest inland lake in Michigan. Torch Lake is also known to tourists as one of the prettiest of the finger lakes that stretch east and southward of the bay.

Reiley, who is serving his third term as village president, is manager of the Michigan Certified Seed Potato Growers Assn., Inc., an organization in northern Michigan Bellaire the same day to serve the Upper Peninsula. He is there as honorary village president.

married and has three sons and six grandchildren.

Pontiac's mayor, William W. Donaldson, is scheduled to go to Bellaire the same day to serve as Pontiac's representative.

Harry A. Reiley

Pontiac Businessmen Meet With Congressman

Standing are William Belaney (left), assistant manager of the Pontiac Chamber, and Stuart E. Whitfield, treasurer. The group discussed urban rehabilitation, airline service and Pontiac's new Post Office with the congressman. Pontiac delegation also had luncheon with Postmaster General Arthur E. Summerfield.

'Cruel Medical Hoax' Charged in Detroit

DETROIT (INS) — A 58-year-old Detroit doctor was accused today of selling worthless cancer remedies, cure-all medicine and "anti-radioactive fallout tablets."

Dr. Leo Donnelly was charged by Wayne County Prosecutor Samuel Olsen with perpetrating "a vicious and cruel medical hoax."

The physician and his office assistant, Mrs. Veronica Strach, 36, face seven counts of fraud.

Dr. Donnelly was accused of selling so-called "Koch cancer shots" for \$30 an injection and a cure-all type medicine called "Mucorhinein" for \$10 per two-ounce bottle.

Authorities said the anti-fallout tablets, at eight and a half cents apiece, guaranteed protection from "any injury from radiation and burns of an atomic explosion, and television tube irritability."

Olsen, two assistant prosecutors, 11 policemen, a policeman and two U. S. food and drug inspectors raided Dr. Donnelly's office last night armed with a warrant for his arrest.

Six persons, including Mrs. Strach, were in the office awaiting a scheduled "golden rule health lecture" when the raiders arrived.

Police carted nearly a truckload of medicines, pills and sacks of epsom salts from the office.

Authorities said analysis showed most of the "medicine" was distilled water and vitamin pills with no curative effect.

Olsen said he had received numerous complaints that Dr. Donnelly had been distributing a newspaper called "The Health Advocate" in which he advertised his claims to cure and prevent cancer.

He said an assistant prosecutor and a policeman broke the case by attending Donnelly's lectures and making purchases of his medicine.

Cooler Than Normal Is Outlook for May

Fair and cooler with a low of 36-40 is the forecast for tonight, with Friday partly cloudy and mild in the afternoon and a high near 60.

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The weather bureau's 30-day outlook for May calls for temperatures below seasonal normals over the northern half of the nation. Above normal temperatures are indicated for West Coast, Gulf and Atlantic states.

Precipitation is expected to equal or exceed seasonal normals over most of the nation. Rainfall will total around one-tenth inch over the weekend in the Pontiac area.

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The lowest recording preceding 8 a.m. in downtown Pontiac was 42 degrees. The thermometer registered 69 at 1 p.m.

Ground Breaking Friday to Launch MSU-Oakland

Michigan State University Oakland will officially come into being Friday afternoon when President John A. Hannah turns a spade of sod for the first building.

The ceremony is in the hands of the Advisory Council of MSUO. Mrs. Alfred G. Wilson will speak briefly as will Sen. George Steeh of Macomb County and Sen. L. Harvey Lodge of Oakland County. President John A. Hannah will deliver a short address followed by the ground breaking ceremony.

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The MSUO Advisory Council will hold a business meeting in Meadbrook Hall at 11:30, and then attend a luncheon for the members, their wives and husbands.

Members of the Michigan Legislature from Oakland and Macomb counties will be invited to the luncheon in addition to the

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New Barrier Thrown Up to Rocket Travel

Explorer Satellites Discover Dangerous Radiation in Outer Space

WASHINGTON (INS) — America's earth satellites have discovered an outer space zone of unknown but dangerous radiation that throws up a new barrier to space travel.

Existence of the hitherto unsuspected radiation was disclosed, along with other new information on outer space, by U.S. scientists today in their first report on data obtained by the satellites.

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Information radioed back by Explorers I and III, still orbiting the earth, shows that the radiation is "hundreds of times greater than expected" more than 1,000 miles out in space.

The scientists told a meeting of the National Academy of Sciences that the presence of the radiation

suggests there may be a space zone "only a few hundred or thousand miles deep" where the "potentially dangerous" rays exist.

They warned that this will make it more difficult to build a space ship where man can survive for any length of time without succumbing to deadly radiation.

Dr. James A. Van Allen, 43-year-old University of Iowa physicist, reported radiation within the satellites reached an intensity of 0.06 roentgens per hour — so powerful it knocked out the moon's cosmic ray counters.

About five hours of such exposure is equivalent, he explained, to the maximum weekly dosage recommended for workers in industry.

He added:

"This could mean it would not be safe for a human being to remain more than 1,000 miles out in space for more than five hours, unless he could adequately be shielded with lead or enough mass and density to block such dangerous quantities of penetrating invisible light known as X-radiation."

Dr. Van Allen said the radiation encountered was so intense that it "overwhelmed" cosmic ray counters aboard Explorers I and III. Other scientists, in their technical papers, reported:

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—Density of the atmosphere about 230 miles up is 14 times greater than that which had been predicted in

pre-satellite days "in one of the most careful and reasonable studies ever made in this field, by the U.S. Air Force."

—At heights of 625 miles there is still more atmosphere. —Data radioed back from the Explorers may provide new information about the earth's equatorial bulge and deviations in the earth's gravity.

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—Man's ability to control temperature within a satellite "has been confirmed . . . It is now a very simple problem."

—Explorer I was hit by seven micrometeorites but not (Continued on Page 2, Col. 2)

Deaths in Pontiac and Nearby Areas

AUDYE T. AHMET

Funeral service for Audye T. Ahmet, 60, of 144 S. Parke St., was held at 3 p.m. Saturday at the Hutton Funeral Home, with burial in Oak Hill Cemetery. He died of a coronary condition Tuesday.

MRS. EARL C. MEYER

Mrs. Earl C. Meyer (Margaret M.) Meyer, 74, of 42 Exmoore St., Waterford Township, died today at Pontiac General Hospital after a three-month illness.

Mrs. Meyer is survived by her husband; son, William of Pontiac; daughter, Genevieve at home; and three grandchildren.

The body will be at the Donelson-Johns Funeral Home.

LEOCADIO NAVA

Prayers were offered at 10 this morning in the Pursley Funeral Home for Leocadio Nava, infant son of Jose and Valeria Castro Nava of 38 E. Ypsilanti Ave. Burial was in Mt. Hope Cemetery.

Surviving besides the parents are a sister and two brothers, Suzanne, Aaron and Jose, all at home.

The 11-month-old baby was dead on arrival Tuesday in St. Joseph Mercy Hospital.

HORACE G. WARING

Horace C. Waring, 70, of 51 Summit St., was dead on arrival at Pontiac General Hospital yesterday. He died of a heart attack.

A retired Pontiac Motor Division employee, he was a member of the Baldwin Avenue Evangelical and United Brethren Church, the Masonic Moshannon Lodge No. 391 of Philadelphia, Pa., and the Knights of Malta of Pontiac.

Surviving are his wife Odessa, sons Robert and Frank of Waterford, Lloyd of Philadelphia, Mrs. Marion Narman of Ortonville, Mrs.

Jane Perkins and Joseph and Wilbur, all of Pontiac, Mrs. Audrey Boynton of White Lake, and eight sisters and brothers.

Burial will be in Oakland Hills Cemetery, following 1:30 p.m. Saturday service at Hutton Funeral Home.

CLARENCE W. BAIR

FRANKLIN—Private service for Clarence W. Bair, 75, of 25360 Devon Rd., was held today in Bell Chapel of the William R. Hamilton Co. Burial was in Woodlawn Cemetery, Detroit.

Mr. Bair was owner of the National Varnish Co. of Detroit, which he established in 1912. He had been a resident of Franklin for 25 years.

Surviving are his wife, Phyllis E.; two sons, Clarence M. of New Philadelphia, Ohio, and Robert of Detroit; and six grandchildren.

ROBERT HEACOCK

ALMONT—Service for Robert Heacock, 77, of 206 N. Main St., will be held at 2 p.m. Sunday at the Congregational Church in Almont. Burial will be in MacCaffery Cemetery, near Romeo.

Mr. Heacock died last night in the Lapeer County General Hospital of a heart attack.

The body is at Muir Brothers Funeral Home, Almont.

Surviving are his wife, Viola; one daughter, Mrs. Winifred Brockway of Troy; four sons, Donald of Royal Oak, Willis of Pontiac, Norman and Charles of Imlay City; three sisters, Mrs. Alta Green and Miss Grace of Birmingham, Mrs. Sarah Taggart of Pontiac; two brothers, Luther of Birmingham and Arthur of Detroit; eight grandchildren and seven great-grandchildren.

ROSSA MACCO

AVON TOWNSHIP—Requiem mass will be sung for Rossa Macco, 68, of 3888 Samuel St., at 10 a.m. Saturday at St. Andrew Church, Rochester, with burial at Garnet, Mich.

Mr. Macco, who died yesterday after a long illness, had been a resident of Oakland County for eight years.

He had made his home with Mr. and Mrs. John Garavaglia.

The Rosary will be recited at 8:30 p.m. tomorrow at William R. Potere Funeral Home.

WALTER S. SUTTON

LAPEER—Service for Walter S. Sutton, 61, of 2077 N. Elba Rd., who died unexpectedly yesterday morning at Lapeer County General Hospital, will be held at 10 a.m. Saturday at Elba Methodist Church. Burial will be in Flint Memorial Park Cemetery.

The body will be at Baird Fu-

neral Home until Saturday morning.

Mr. Sutton had been a farmer in the Lapeer area for 23 years.

Surviving are his wife, Mary Ann; three daughters, Mrs. Robert Johnson of Pontiac; Mrs. James Thom of Columbiaville and Mrs. Richard Parkhurst of Lapeer; one sister, Mrs. Louis Zumbach of Flint, and five grandchildren.

MRS. MOSES MCCASLAND

HIGHLAND TOWNSHIP—Service for Mrs. Moses (Georganna) McCasland, 68, of 1785 Lombardy Dr., will be held at 1:30 p.m. tomorrow at Richardson-Bird Funeral Home, Milford. Burial will be in Highland Cemetery.

She died yesterday at Pontiac General Hospital.

A resident of Oakland County for 27 years, Mrs. McCasland leaves her husband and a sister, Mrs. Bessie Powers in Arizona.

ANTHONY GRASSI

Service for Anthony Grassi, 40, of 27 Edna St., will be at 10 a.m. Saturday from the Donelson-Johns Funeral Home.

Burial will be in the Veteran's section at Perry Mt. Park Cemetery.

The Rosary will be recited in the funeral home at 8 p.m. Friday.

He was a service station attendant.

Surviving are his wife, Mary; his mother Mrs. Alex Grassi of Masontown, Pa.; four children, Evelyn, Anthony, Gene and James, all at home; three sisters and three brothers, Mrs. Thelma Temperio, Mrs. Sophia Valeri and James Grassi, all of Masontown; Mrs. Mary DeMazzo of West Berlin, N. J.; Joseph and Carl Grassi, both of Pontiac.

Mr. Grassi died after a two-car collision yesterday morning at Franklin and Square Lake roads, Bloomfield Township.

Nagging Wife Greater Peril Than Hard Job

LONDON (U)—A nagging wife can wear a man down faster than bad working conditions or hours, the senior psychiatrist at London's St. George Hospital said today.

In considering individual breakdowns, Dr. Desmond Curran told a medical congress, problem mothers—in-law also have to be taken into account.

Curran thinks, moreover, that "medical complaints—like hats—have their fashions, some of which are created by medical Diors."

Thus people may think it fashionable to have this or that disease, he said, and they soon talk themselves into all the major symptoms.

A recent study of a New York firm, Curran added, showed that 75 per cent of all absences due to sickness in one year was registered by the same one quarter of the firm's employees. People in this group, he said, were unhappy, hard to get along with, and difficult to supervise. The healthy group, however, were the exact opposite.

"The lesson seems to be," said the doctor, "that you should not employ, if you can help it, anybody with a poor sickness record on the job—no matter what the cause of the illness."

Surviving are his wife, Mary; his mother Mrs. Alex Grassi of Masontown, Pa.; four children, Evelyn, Anthony, Gene and James, all at home; three sisters and three brothers, Mrs. Thelma Temperio, Mrs. Sophia Valeri and James Grassi, all of Masontown; Mrs. Mary DeMazzo of West Berlin, N. J.; Joseph and Carl Grassi, both of Pontiac.

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Police Seeking Fidgety Bandits

Believe Warren Bank Robbers Also Pulled 2 Detroit Holdups

DETROIT (U)—Two fidgety robbers thought by police to have held up two Detroit-area banks in recent months, were sought today as the pair who escaped police bullets with \$6,350 from the suburban Warren Bank yesterday.

Det. Sgt. Ralph Palmer said the description of one tall man and the other short and squat matched that of the bandits who escaped following robberies in October and January.

Those holdups were at the Detroit Bank & Trust Co.'s Farmington Branch and the Manufacturers National Bank of Detroit.

The robbers, wearing sun glasses, took only four minutes to get the money yesterday. Witnesses said they appeared nervous and the pistols trembled in their hands.

Patrolman Charles Parks, 29, answered an alarm touched off by Mrs. Laurette Fraser, a bookkeeper, and emptied his .38-shot revolver at the bandits' flange car. The robbers did not return fire.

Parks lost the bandits following an eight-bolt chase.

Europe-Bound Airliner Forced Back by Fire

NEW YORK (U)—Fire in an engine of a Europe-bound Belgian airliner forced the plane to return to Idlewild Airport last night.

The fire in one of the four engines was extinguished quickly by carbon dioxide released within the engine by the pilot.

The plane landed safely with its 28 passengers and crew of eight. The passengers had remained calm.

Sunday School . . . Yes!

HOLLYWOOD (INS)—Jane Russell, actress and mother of three, advises early church training: "All kids should have it. Of course, they usually reach the age where they say it's all rot, but they always come back . . . people who don't have faith are pretty unhappy. Their whole life is apt to be one big question mark."

SHOPPERS' KNOWLEDGE TEST

by R. L. Roebuck (Himself)

1. Are you in the market to buy but need a price push? ☐
 2. Do you shop at least 3 stores before you buy? ☐
 3. Are you quality and price conscious? ☐
 4. Are you tired of hi-pressure salesmen and their methods? ☐
 5. Would you like to shop at your leisure and price? ☐
- If you're honest and scored on all 5, you qualify to shop us last and have quality and price satisfaction.

In Our Sleep Shop

JUMBO—ALL-FOAM PILLOWS

Reg. \$3.95

DISC. SPECIAL 99¢

NATIONALLY ADV. POSTURE-FIRM-DELUXE MATTRESS or BOX SPRINGS

Reg. \$69.50

- HUNDREDS OF COILS
- SMOOTH-TOP
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NATIONAL ADV. 4-PC. WEDGEWOOD GRAY BEDROOM SUITES

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Trundle & Bunk Beds

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Reg. \$69.95

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STORKLINE 6-YEAR CRIB

Disc. Spec. \$16.50

HURRY!

Nat'l Adv. Can't Wet 6-Yr. Crib Mattress

Reg. \$12.95

Disc. Spec. \$6.95

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In Exclusive Bassar Area — Next to Pontiac State Bank

OPEN DAILY 12 TO 9—SATURDAY 10 TO 9

Call Now — FE 8-9551 — Call Now — FE 8-9551

BUY NOW!

Deaths Elsewhere

NEW YORK (U)—Charles Fuller Stoddard, 81, an inventor who developed an improved player piano and many automatic cooking devices, died Tuesday of a stroke. He was associated with the American Piano Co. for many years.

NEW YORK (U)—Matthew 'Matty' W. Satoek, 51, race handicapper and selector for The Associated Press for several years, died yesterday of coronary thrombosis. He joined The AP in 1928 as a telegraph operator and later became a traffic department supervisor in the AP's New York office. He was born in New York.

WALTER S. SUTTON
LAPEER—Service for Walter S. Sutton, 61, of 2077 N. Elba Rd., who died unexpectedly yesterday morning at Lapeer County General Hospital, will be held at 10 a.m. Saturday at Elba Methodist Church. Burial will be in Flint Memorial Park Cemetery. The body will be at Baird Fu-

Waite's
is tops

BIG MOWER SALE!

From Waite's Mower Headquarters . . . Downstairs! No Money Down—Pay 1/3 Monthly!

Heavy Duty 2 H.P. 4-Cycle ROTARY

Compare at \$69.95

\$48

- Heavy Duty 4-Cycle, 2-h.p. Engine
- Steel Cutting Blade
- Adjustable Height Wheels
- Chrome Handles
- All Cast Housing
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NO PUSHING! JUST WALK ALONG!

Deluxe SELF-PROPELLED ROTARY MOWER

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- 19" Cut
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\$68

- Briggs and Stratton 4-Cycle Engine
- Self-Sharpening
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SALE! Save \$20.00

On This New 8-Play Heavy-Duty SAFETY ENGINEERED

PLAY GYM

Use only \$49.95

\$29.95

NO DOWN PAYMENT!

Pay 1/3 Monthly!

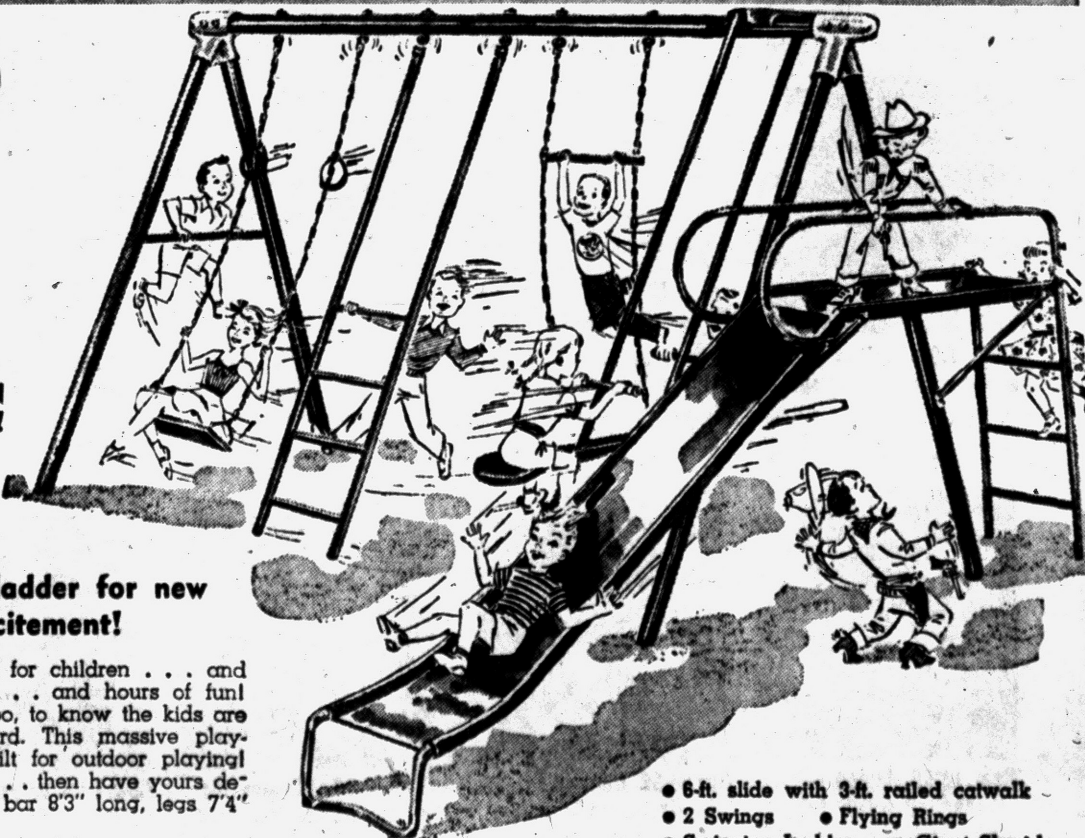
NEW! Swinging ladder for new fun and excitement!

Here's the happiest surprise for children . . . and every feature spells safety . . . and hours of fun! Worry-free hours for Mom, too, to know the kids are safe in their own back yard. This massive playground is the best ever built for outdoor playing! Compare all of the features . . . then have yours delivered tomorrow! Size: Top bar 8'3" long, legs 7'4" long.

Get Them at Waite's . . . Downstairs



NEW! Jumbo-size 3-ft. catwalk with safety rails . . . plus big 6-ft. slide!



- 6-ft. slide with 3-ft. railed catwalk
- 2 Swings
- Flying Rings
- Swinging Ladder
- Giant Skyride
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Corkstone Asphalt

TILE \$5.60

3 Shades BOX OF 80

Spatter Asphalt

TILE 4¢ Ea.

Genuine, First Quality

9"x9" Inlaid Linoleum

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Vinyl Plastic Floor TILE

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take their
shapes

from Paris

to make you
look like
a million!

8⁹⁵ to 12⁹⁵

The most exciting fashion word from Paris in many a Summer is chemise! It takes many graceful shapes, smart fabrics and details to make you look like a million. Summer fashion bonus: the incredible comfort of these dresses in warm weather! Come see these and many more at Penney's Summer Dress Carnival now. You'll find slim, flattering chemises that drop from the shoulder, break-front chemises, bloused chemises, every imaginable chemise designed by leading manufacturers. And, you'll be amazed at the savings. Penney's fashion experts have discovered for you.

- a) Galey and Lord nubby woven cotton. Sizes 5 to 15. \$10.50
- b) cotton and cupioni rayon. Sizes 10 to 16. \$10.95
- c) cotton and cupioni rayon. Sizes 7 to 15. \$8.95
- d) printed cotton broadcloth. Sizes 8 to 16. \$12.95

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SUMMER DRESS CARNIVAL

SHOP PENNEY'S . . . you'll live better, you'll save!

DOWNTOWN STORE HOURS

Open Monday and Friday 9:30 A.M. to 9 P.M.
All Other Days 9:30 A.M. to 5:30 P.M.

MIRACLE MILE STORE HOURS

Now! Open Every Week Day
10 A.M. to 9 P.M.

WHAT'S MY LINE?

INSTRUCTIONS: Each word is related to my work. Unscramble as few as possible to guess my line. Answer appears under arrow, reading downward.



- 1 CHULN
- 2 RYTA
- 3 FEEOC
- 4 NINRED
- 5 TOOPAT
- 6 PREPUS
- 7 REDSETS
- 8 DRINK
- 9 TEMA

Yesterday's answers: cloSe, Teach, sUdy, graDe, subJEct, leaRN, Test.

Quiet Lady Barbers Keep Russian Beards Trimmied

MOSCOW (U)—Beards and Communists—often in conjunction—currently are highly popular in the Soviet Union.

The reason for the popularity of Communists is that they own the joint. Much of the popularity of beards, however, is because of the barbering.

CUT BY WOMEN

Most Moscow beards and practically all heads are taken to barber shops for trimming. Lady barbers do much of the work. They charge 20 cents per beard, 20 cents per head and they use meticulous care.

Moscow's plushiest tonsorial establishment is an 11-seater on Gorky Street. You sit facing the mirror, not with your back towards it, and on most occasions the emporium is still and quiet.

The lady barbers seldom talk about politics, the weather, why Dynamo is in the second division.



of the Soviet Soccer League on how many goals Alexei Alexandrovich Abakumov has kicked for Spartak.

SIT IN PEACE

Instead they let you sit in peace while they shape up the head and weed out the beard and they send you away not much poorer and smelling wonderfully of old-fashioned lilac water.

Moscow barberesses get a range of hair to work on which is unmatched in the United States and possibly the world.

Hundreds of goatees come in for trimming.

There are still devotees of the Stalin mustache droop, proving just how deep went the roots of the "Cult of the Personality."

DEAD FOR YEARS

Lenin has been dead for 33 years but you still see dozens of little shovel shaped tufts of hair on the chin and the blob on the upper lip which he favored.

One of the Soviet Union's top nuclear scientists has let his chin

whiskers run for years. All he ever seems to do is brush them into two long strips—one flowing down near his right hip and the other near his left hip.

An imminent chemical scientist favors letting his chin be covered completely with a growth shaped like the blade of a bulldozer. This type of thing makes for a forceful appearance and in some cases has been known to camouflage a receding chin.

Many members of the government and Communist party favor some sort of face hair, either a bit on the lip or the full works.

To curb unwanted growth barberesses have various size special scissors with curved cutting blades. They nip smoothly around the edges of the beard on the Uzbekistan collective farmer and on the mustache of the Turkman steppe rider.

Like many other things in Russia, barber shops look like their counterparts of 25 years ago in the United States.

About 25 years also have passed since you could get a decent haircut in the United States for 25 cents.

Stupid Tourists Need Teaching, Says Official

KRUGER PARK, S. A. — What Kruger National Park needs is more rangers and stricter enforcement of penalties for breach of the regulations, says Harold J. Latte, an official of South Africa's big wild game reserve.

He cites these examples of thoughtless and stupid tourists: Children leaning out of cars to feed baboons; a man who, to amuse his female companions, reversed his engine in low gear to frighten giraffes about to drink; people in cars feeding hyenas; burning cigarettes thrown into dried grass; a car stationary within 10 yards of a bull elephant; another car closely pursuing an elephant down the road.

One warden came across a tourist standing by his car focusing his camera on a lioness with four cubs, 12 feet away. Yanked out of danger the tourist said: "You mean to say these lions aren't tame?"

Silkworms En Route to Dearborn Museum

TOKYO (U)—Sixty thousand silkworm eggs left Japan by plane today to rejuvenate an exhibit in the Henry Ford Museum at Dearborn, Mich.

The museum had notified the U. S. Embassy in Tokyo that the worms in its 25-year-old silk mill were "degenerating" and asked for replacements.

50% Off on All Diamond Rings
Your Money Buys More at Park Jewelers
Discounts on All Merchandise



Diamond Bridal Rings with Cross Designs

Regular Price

\$250

SET OF 3

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PRICE

\$125

SET OF 3

CONVENIENT

CREDIT TERMS

Come in and see our large selection of diamond rings today.

PARK JEWELERS

House of Discounts

1 NORTH SAGINAW STREET

Noncommittal Pedestrian Refuses to Assist Cars

BALTIMORE (AP)—He may have been a frustrated hitchhiker, fed up with "no rider" signs.

When a motorist stopped his car on West North Ave. to ask directions, the man he asked refused to oblige.

"I'm a pedestrian," he said. "I don't help cars."

Attention: LAID-OFF WORKERS

We make cash loans to laid-off workers. No principal payment until you are back to work for 30 days.

OUR REQUIREMENTS ARE:

1. That you own furniture or a car.
2. That you are a permanent resident.
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If you owe bills and are being pressed for payment, come to see us at once and be relieved of worry. We have confidence in you and in our community.

LOANS TO \$500. MADE QUICKLY.

You will always receive pleasant, courteous, considerate and friendly treatment at any one of our offices. (See phone directory for addresses.)

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Drayton Plains
Walled Lake

Science, Technology Books Available

Pontiac City Library has an and technological books are available for circulation at the main library:

Although, Modern Refrigeration & Air Conditioning; Buitenkant, How to Select & Use Your Tape Recorder; Canby, Home Music Systems-How to Build & Enjoy Them; Coblenz, Transistors-Theory & Applications; Crouch, Guide to Technical Writing; Crowther, Discoveries & Inventions of the 20th Century; Graham, Audels Machineists & Tool Makers Handy Book; Kissinger, Nuclear Weapons & Foreign Policy.

Others are: Kiver, Transistors in Radio & TV; Knorr, Prospecting for Atomic Minerals; Korol, Soviet Education for Science & Technology; Lewellen, Helicopters—How They Work; Mayer, Hi-Fi; Parson, Guided Missiles in War & Peace; Rolfe, Airplanes of the World; Ross, Young People's Bk. of Jet Propulsion; Van Sickle, Modern Airmanship; Vinal, Storage Batteries.

\$2,350 Jewelry Theft Reported by Store

Ladies' jewelry valued at \$2,350 was stolen from the Thomas Jewelry Co., 29 E. Lawrence St., Saturday morning, it was reported to police yesterday.

Gilbert Owen, manager of the store, told police he had gone to the sack room in the back of the store for several minutes to get some merchandise for a customer. When he returned about 10 a.m., the male customer and the jewelry had disappeared.

Reported missing was a wrist watch, \$280; and three rings, \$1,240, \$685 and \$145.



BARNYARD BUDDIES — "Mares eat oats, and does eat oats . . ." and so, it seems, do rabbits. Chilli, a horse belonging to Mrs. Charles T. Quinn, of Old Westbury, N. Y., has a couple of long-eared pals he shares his meals with. Chilli has become so attached to Captain Midnight, left, and Captain Hook, he won't eat unless they eat with him.

Heading Municipal Employees Group

Samuel A. Baker, an employee of the Pontiac Department of Public Works, has been elected president of the American Federation of State, County and Municipal Employees Local 100 (AFL-CIO). Helen Nabarette was elected

vice president; Dorothy Dunavin, financial secretary; Bernice Carpenter, recording secretary; Cashious Roberts, trustee; Cecil Clemence, sergeant-at-arms, and Willie Dinkins, guide. The local represents several groups of Pontiac city workers, including non-professional help at Pontiac General Hospital.

In the animal world only the mammals have hair.

5 IN 1 SALE!

LUXURIOUS GOLD TONED UPHOLSTERED GOSSIP BENCH DESK AND 3-WAY LAMP

UPHOLSTERED IN OYSTER WHITE WITH GOLD SWIRL!
• WASHABLE VIRGIN PLASTIC!
• GOLD & BLACK TRIM!



SENSATIONAL LOW PRICE!
\$19.95
WHILE THEY LAST!
50¢ DOWN A WEEK!

FORMICA TABLE TOP
• STAIN-PROOF • MAR-PROOF
• 18 x 9" TABLE SURFACE

STORAGE COMPARTMENT
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ADDS BEAUTY AND UTILITY TO ANY ROOM!
MODERN DECORATOR HARD WOOD LEGS

- 5 USES IN 1!**
1. PHONE
 2. READ
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 4. STORAGE
 5. LAMP

HURRY!

Quantity Limited! Get Yours NOW and SAVE DURING SALE! A Terrific Bargain!



45 N. Saginaw Directly Across from Weisner's
DIAMOND, WATCHES, and JEWELRY ACCOUNTS AVAILABLE

3 WAYS TO BUY!
\$1 HOLDS 'TIL MOTHER'S DAY
OPEN MON. and FRI. 'TIL 9 P. M.

PHONE! COME IN! or MAIL THIS COUPON!

FE 2-2400

Send me the Gold Toned Gossip Bench as advertised. I am enclosing \$1 and will pay balance \$1 a week.

Name..... Wife's name.....
Address..... City.....
Employed by.....
☐ New Account ☐ Old Account No.....

PHONE YOUR ORDER TODAY WHILE LIMITED QUANTITY LASTS!

It's Amazing! For Mother's Day!
So Much Beauty . . . So Much Utility

SALE

Johnston RAINBOW HOUSE PAINT

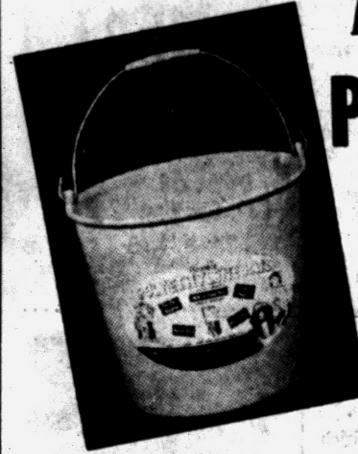
NOW \$4.89 GAL.

Compare with Paints Selling for \$7.50 Gal.

JOHNSTON RAINBOW is your best buy today in quality house-paint! See for yourself an actual Laboratory comparison test . . . See the whiteness of Rainbow . . . See its smooth gloss surface compared to the gritty surface of other paints! And you'll choose Rainbow for its wonderful hiding power . . . **SAVE UP TO \$2.50 PER GALLON** when you buy RAINBOW now!

FREE! 4" NYLON BRUSH with Every Order of 10 Gallons or More

SPECIAL BIG 12 QT. SIZE PLASTIC BUCKET



Reg. 1.98 Value

Will not dent, chip, or rust. Can't mar sink, tub, floor or furniture. Use for water, scrubbing, car washing, milking or feeding, etc. Big 12-Qt. size. Poly cushion hand grip. Colors: Red, yellow, turquoise.

88¢

Plastic Cottage Sets

Reg. \$1

Easy to Clean, Textured Like Fabric. Easy to Drape.

2 for \$1.29

69¢



Bamboo Roll-Up Shades

All 6 Foot Lengths, 2 1/2 Ft. to 8 Ft. Width

2 1/2 ft.

88¢

Plastic Slip Covers

CHAIR \$100
COUCH \$199



RUBBER BASE Flat Wall Paint \$2.98 Gal.
5 Gal. for \$5.49

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ROSENBERGER'S WALLPAPER CO.
34 S. Saginaw FE 2-7001

Top Toast With Shrimp Molded in Aspic

Developed especially for gala affairs in any season is a tempting recipe, Shrimp Aspic Canapes. New in form and flavor, the canapes are a dream for any hostess. Behold shrimp, molded in flavorful gelatine, so that each particular shrimp reclines handsomely in its own transparentroud.

Make these canapes hours ahead, store in refrigerator, unmold on toast at serving time.

Shrimp Aspic Canapes
1 envelope unflavored gelatine
1 1/2 cups chicken broth or consommé
1 cup Rhine wine
Dash Tabasco
1/4 teaspoon Worcestershire
1/2 teaspoon salt
30 small shrimp, cooked or canned
30 Malibu toast rounds
Mayonnaise

Soften gelatine in 1/4 cup cold chicken broth. Heat remaining broth; add to gelatine, stir until

dissolved. Cool; add wine, Tabasco, Worcestershire and salt.

Ham Has Less Waste Than Smoked Picnic

Smoked picnic and smoked ham are two cuts of meat that are often confused. They are similar in both shape and flavor, but picnic comes from the front leg while ham comes from the hind leg of a hog.

The price for a picnic is lower than for a ham, states the Marketing Information Agent. There is no more waste in bone and fat in a picnic. The picnic will yield two servings from each pound. A whole ham will yield three servings per pound.

Oil 30 small muffin cups (1 1/4 inches bottom diameter). Place 1 shrimp in each. Add just enough gelatine mixture to barely cover shrimp. Chill until firm. Unmold. Spread toast rounds with mayonnaise; top with shrimp in aspic. Makes 30 canapes.

Two Fruit Shortcake

Banana-Raspberry Shortcake brings the meal to a sweet close. One-inch slices of pound cake are covered with banana slices, and topped with crushed red raspberries to be half hidden under a frost of sweetened whipped cream.

Serve broiled tomatoes with cheese sauce and strips of bacon for a fine luncheon dish.

3 Favorites Join Forces in Casserole

Lovers of frankfurter and baked bean dishes will like this version of their favorite with its crunchy corn bread topping. Slices of tender, juicy franks are cooked with well seasoned baked beans to make this a quick and easy main course.

Frank and Bean Bake

1 pound frankfurters
2 1/2-pound cans baked beans
1/2 cup tomato juice
1 small onion, diced
1 package corn bread mix or 1 standard recipe for corn bread

Cut frankfurters in 1/4 inch pieces and mix with beans, juice, and onion. Place in rectangular baking dish.

Prepare corn bread batter according to recipe instructions, and drop by large spoonfuls over frank and bean mixture.

Bake in a 425 degree F. oven 25 minutes or until corn bread is browned. 6 servings.

Cabbage Slaw Good in Tongue Sandwich

Different sandwich filling and good!

Smoked Tongue and Cabbage Sandwiches

1 cup finely shredded green cabbage (firmly packed)
4 teaspoons cider vinegar
4 teaspoons chili sauce
1/4 cup mayonnaise-type salad dressing
Salt, pepper
Thinly-sliced cooked smoked tongue
Sliced bread
Butter or margarine

Mix the cabbage, vinegar, chili sauce and salad dressing together, adding salt and pepper to taste. Use as filling, with sliced tongue, for sandwiches of buttered bread. Makes 4 hearty sandwiches.

Potato Candy Calls for Long Chilling

An excellent sweet, with good food value, is potato candy. Mix equal parts of soft mashed potatoes and powdered sugar. Add vanilla flavoring and almonds extract — two teaspoons of vanilla and one-half of the extract. Make a stiff paste. Add more sugar if necessary.

Add raisins, shredded cocoanut, nut meats (butternut meats are very good), peanuts, candied fruits. Spread the mixture in a buttered pan and chill for 24 hours. Cut as fudge.

Good with boiled beef: Whipped cream mixed lightly with grated raw (peeled) apple and bottled drained horseradish. Add salt to taste.

Eating Fun from A to Z!

Fruit Layers Frosty Filled

For that very special party you've been planning, why not prepare a very special dessert? Double Deck Fruit Torte is so delicious and pretty that it's well worth a few extra minutes in the kitchen. The combination of canned fruit cocktail and nuts in the torte layers with ice cream as the filling makes a dessert long remembered.

Double Deck Fruit Torte

2 eggs
1/2 cup sugar
1 1/2 cups sifted cake flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 can (11 1/2 oz.) fruit cocktail
1 teaspoon vanilla

1 cup coarsely broken walnuts
1/2 cup brown sugar (firmly packed)
1 quart vanilla ice cream

Beat eggs until light and fluffy, and add sugar gradually, beating between additions. Sift together flour, soda and salt; add to egg mixture. Drain fruit cocktail and set aside 1/2 cup for garnish. Stir in remaining fruit cocktail, vanilla and 1/2 cup of the walnuts. Pour into two wax paper lined 9-inch layer cake pans.

Mix remaining walnuts with brown sugar and sprinkle over batter. Bake in a moderate oven (350 degrees) about 40 minutes, until done. Let stand 5 minutes, invert and remove wax paper; cool right side up.

Put one layer on serving plate and cover with scoops of ice cream. Sprinkle with reserved 1/2 cup fruit cocktail and cover with other layer. Twelve servings.

Meat Prices Vary Little, Vegetables Are Cheaper

Knowing what changes to expect in supply, quality and price can help you be a wiser food shopper. A brief look into food trends for the month, changes since last week and current food supplies is presented by the Marketing Information Agent.

FOR THE MERRY MONTH OF MAY—May's market basket will hold more fresh vegetables than it did in April, reports Mrs. Josephine Lawyer.

Prospects are for more of the banana sales that occurred during April. Pineapples will be at their peak supply. You will find more strawberries than last month.

Pork prices are expected to be about the same as in April. Markets will display heavier supplies of high grade beef cuts. May broiler supplies are expected to be about 5 1/2 per cent larger than April supplies.

Egg prices will probably average one or two cents per dozen less than April egg prices.

CHANGES SINCE LAST WEEK—Rain damage is still news in fresh vegetables. Double check lettuce you buy this week, as rains have damaged quality.

Both green and dry onions wear lower price tags due to increasing supplies. Green beans are reasonable in price, 19 to 20 cents a pound. Quality is good. Supply is heavy.

"Potatoes are cheaper." Five to ten per cent less this week than last. This is due to an increase in volume of new potatoes from Florida and California.

Three or four warm days in a row are your cue to look for Michigan asparagus. Small amounts are now being harvested. Because the California asparagus is about finished and the harvest just getting under way in other places you may find asparagus slightly higher than last week. The long awaited drop in cucumber prices occurred this week as larger supplies start to market.

Fresh pineapple continues to be a reasonable fruit buy. The large No. 8 size can be found for as little as three for a dollar. A few fresh strawberries go a long way when you combine them with fresh pineapple and bananas.

MEAT ON THE MENU—Although there have been some slight declines and fluctuations in the wholesale meat market during the past week, few changes are found in retail prices. It will pay to study available price information before making a list of meat for your next week's meals. It will pay to make comparisons at the store.

If you are trying to cut meat costs, you might consider Michigan smelt, some varieties of frozen fish, ground beef, liver and other variety meats.

Have you noticed that some stores are offering meat features on Mondays and Tuesdays? If you buy meat twice a week, this may be of some help. Remember that fish and poultry are the most perishable fresh meats. Fresh pork should be used more quickly than beef, veal or lamb. Meat that is ground or cut in small pieces is best if used the day it is bought.

EGGS IN THE DIET—Two large size eggs will cost between 8 to 10 cents in most stores this week. For the same protein in most meat servings you would pay much more. Eggs are one of the easiest foods to use. By themselves or combined in other foods, eggs have a place in the diet.

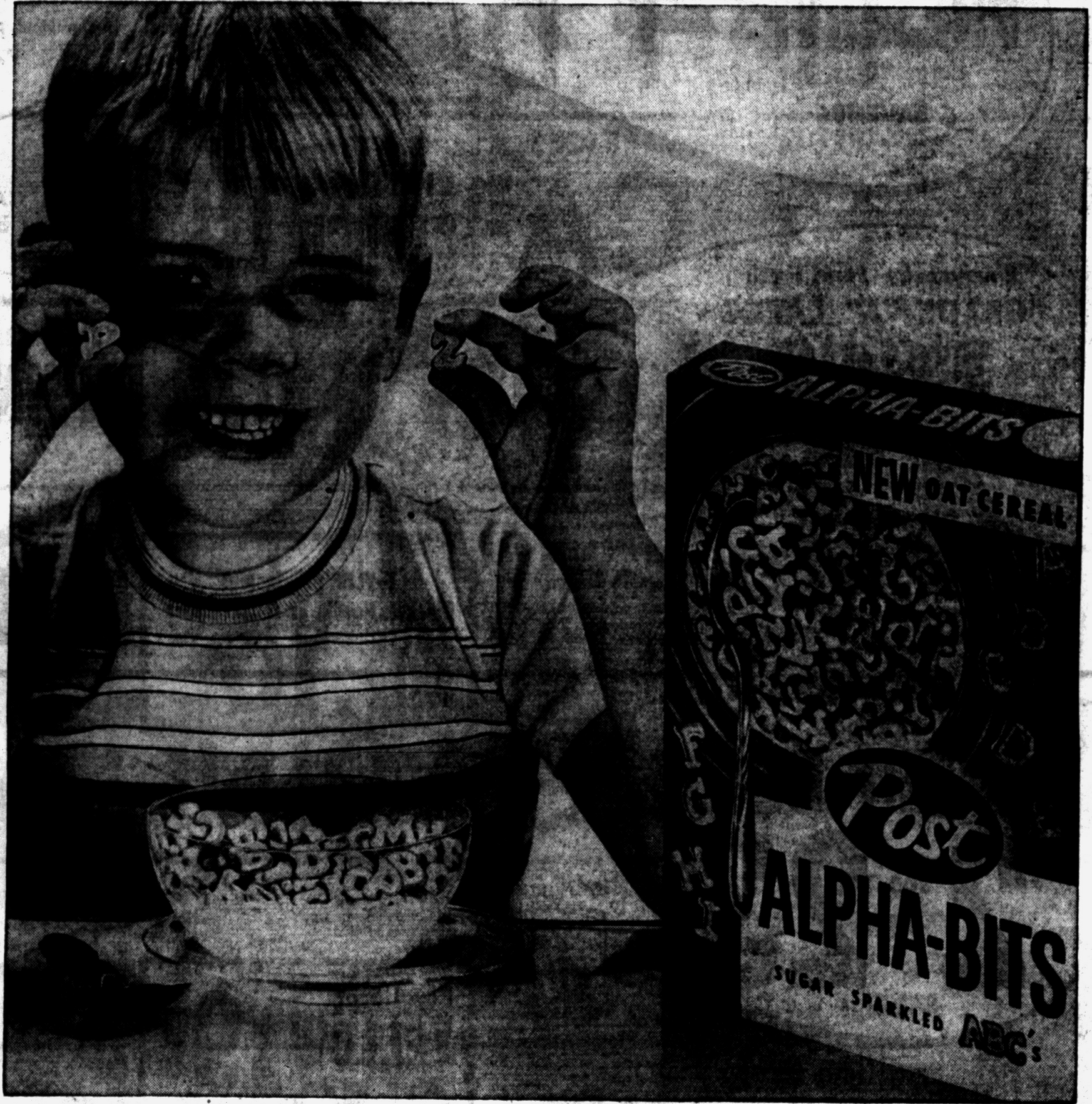
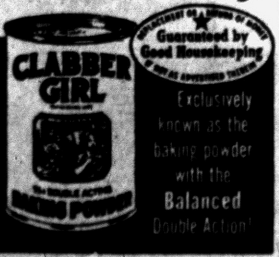


The Recipe
Sift together 1 1/2 cups sifted all-purpose flour, 2 teaspoons Clabber Girl Baking Powder, and 1/4 teaspoon salt. Cream together 1/2 cup butter, 1/4 cup firmly packed brown sugar, 1 1/4 teaspoons vanilla extract, and 1/4 teaspoon almond extract. Add 2 tablespoons water and 1 egg yolk; beat well. Add dry ingredients; stir until well blended. Pack dough into empty 1-pound butter carton, 5 x 2 1/4 x 2 1/4 inches. Chill in refrigerator several hours. Remove dough from carton; slice about 1/4 inch thick with a sharp, thin-bladed knife. Place cookies on baking sheet. Cut each cookie in half to form rectangles; separate cookies 1 inch apart. Beat 1 tablespoon water and 1 egg white together until just combined; brush over cookies; sprinkle with nutmeg. Bake in a 375° F. (moderate) oven about 12 minutes. Cool. Yield: 5 dozen cookies.

YOU SHOULD KNOW THIS ABOUT BAKING

It's the balance of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.

Balanced Double Action means Better Baking!

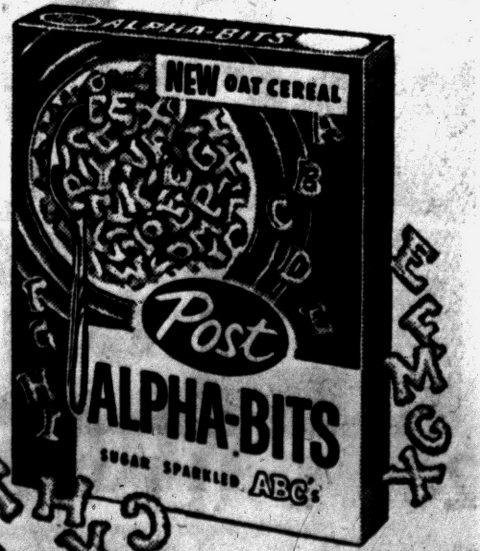


It's Post Alpha-Bits, the new alphabet cereal! Made from oats into nourishing, crispy letters your family will love to eat!

Here's a cereal with fun and goodness from A to Z! It's made of healthful oats, one of the best sources of high-quality cereal protein. And Post Alpha-Bits are sugar-sparkled—help give children the quick and lasting energy they need.

So, for real eating fun—fill the family bowls with this delicious, crispy new cereal in alphabet form.

New Post Alpha-Bits...they're A.B.C. Dee-licious!



"Post" and "Alpha-Bits" are trademarks of General Foods Corp.

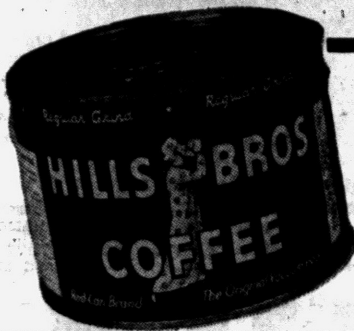
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ABOUT OUR

MAKE OVER PAGE

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SALE DATES — Thurs., Fri., Sat. and Sun. . . . May 1, 2, 3, and 4!



HILLS BROS. or BEECH NUT

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REGULAR
DRIP

YOUR
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•
ONE
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PETER'S Grade No. 1

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SPECIAL LOW PRICE!



• COCA-COLA

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CASE of
24 BOTTLES
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PINE-ORA

• Pineapple-Orange Drink

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GIANT
46-oz.
CAN

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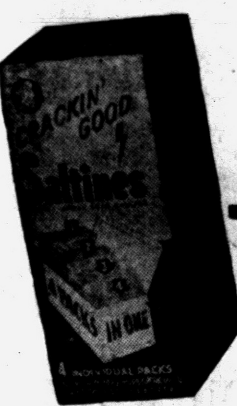
BLUE RIBBON

• MARGARINE

•
ONE
POUND
CARTON

15^c

TOWNSQUARE FROZEN



• Apple or Cherry Pies

•
LARGE
FAMILY
SIZE

29^c

CRACKIN' GOOD

• SALTINE CRACKERS

•
ONE
POUND
CARTON

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Chili Powder Adds Zest to Vegetable Meat Pie

Chili powder is the spice that gives the true Texas chili, or "cowboy's stew," its brawn, muscle and flavor. It's also the flavor heart of many subtly elegant versions of this spiced meat stew (with or without beans) that are now served on the swanky restaurant circuit—at gold-plated-chilli bowl prices.

However, the most important factor in America's love affair with chili—now forever an American word and an American institution—is what home makers throughout the land have done with chili powder in homemade chili dishes.

Chili powder is not a single spice but a blend of chili pepper, oregano, cumin, garlic and salt. Some blends also add cloves, allspice and black pepper.

The legend is that back in the early 19th century a San Antonio settler of English descent ran out of curry powder. A resourceful chap, he improvised an American equivalent from flavorful plants such as peppers, oregano and gar-

lic that grew wild in the state and in nearby Mexico.

Chili Hamburger Pie With Vegetable Sauce

1 1/2 cups chopped green pepper
1/2 cup chopped celery
1 tablespoon bacon fat
1 pound ground lean beef
3 tablespoons instant minced onion
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 teaspoons chili powder
8-ounce can Spanish style tomato sauce
Pastry for a 2 crust 9-inch pie

Saute green pepper and celery in bacon fat. Add ground beef and brown, stirring frequently. Add instant minced onion, salt, ground black pepper, chili powder and tomato sauce. Simmer 12 to 15 minutes or until mixture has thickened. Cool.

Turn into a pastry lined 9-inch pie plate. Cover with top crust or pastry wedges. Trim, turn under and flute edge. If top is completely covered with pastry, cut a gash in crust to allow for the escape of steam.

Bake in a preheated hot oven (400 degrees F.) 10 minutes. Reduce heat to moderate (350 degrees F.) and continue baking 40 minutes longer or until crust is brown. Cut in wedges and serve with Savory Vegetable Sauce. Yield: 4 to 5 servings.

Savory Vegetable Sauce
3 tablespoons butter or margarine
3 tablespoons flour
1 1/2 cups beef stock or chicken broth

1/2 cup cooked peas
1/2 cup cooked sliced carrots
2 teaspoons dried parsley flakes
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
1/2 teaspoon salt

Melt butter or margarine in a saucepan. Blend in flour. Stir in beef stock or chicken broth. Cook until medium thickness, stirring constantly. Add remaining ingredients and heat. Serve over Chili Hamburger Pie. Yield: Approximately 2 1/2 cups.

If you like homemade tomato soup of the cream - sauce variety and do not want it to curdle, heat both the tomato puree and the cream sauce and then slowly stir the puree into the sauce.

The fresh tart flavor of fresh orange segments tastes good with a pineapple and cottage-cheese salad. Serve for lunch with crisp greens and salad dressing.

Candied Dills Add New Note to Salad

Ham Salad takes on a new note when prepared with candied-dill strips.

Ham Salad

2 cups cubed, cooked ham
1/2 cup chopped candied dill strips
1/2 cup chopped celery
1/2 cup mayonnaise or salad dressing
2 teaspoons prepared mustard
1/2 teaspoon prepared horseradish
2 bananas

Combine ham, pickle and celery. Blend mayonnaise, mustard and horseradish. Mix lightly with ham mixture; chill. Spoon into lettuce cup.

Cut bananas in half lengthwise, then in half crosswise. Arrange 2 banana quarters around ham salad. Makes 4 servings.

APPLE CANDY CRISP — For an extra bonus of good eating, serve Apple Candy Crisp to your family. They'll like the crunchiness and flavor of the cinnamon-peanut brittle topping. Little time is spent in the preparation of this dessert for it's made with canned ready-to-use apples.

Peanut Brittle Tops Pudding

Rated as one of America's favorite foods, apples have a place in an endless number of recipes. And they're easy to prepare with canned ready-to-use apple products. Canned apple slices take the lead in Apple Candy Crisp. It's a dessert with personality — top the apples with a crunchy mixture of cinnamon, butter and peanut brittle, and you have a taste treat your family won't forget.

Apple Candy Crisp

1 can (1 lb. 4 oz.) sliced apples
Water
1 tablespoon lemon juice
1/2 cup sugar
1/2 teaspoon salt
1/2 cup sifted flour
1 teaspoon cinnamon
1/2 cup butter, or margarine
1/2 pound peanut brittle
Light cream, or top milk
Drain syrup from apples and

add water to make 1/3 cup; add lemon juice. Put apples and liquid in baking dish. Sprinkle with sugar and salt. Mix flour and cinnamon; cut in butter until mixture is crumbly. Stir in finely crushed peanut brittle (about 3/4 cup).

Sprinkle crumb mixture over apples and press down firmly. Bake in a hot oven (400 degrees) about 30 minutes. Serve plain or with light cream. Six servings.

Stew Becomes Meat Pie

A good stew is no hardship to prepare. To dress up this practical and economical dish, simply change it to a meat pie. How? Just top the stew with a biscuit or pastry dough. For another variation, top the stew with a thin layer of corn bread batter.

Good vegetable combination: Green peppers, cut in wide strips, cooked in butter with sliced mushrooms. Nice with veal.



Brioche — There's a hint of foreign intrigue in these yeast rolls. An Americanized version of an old French recipe, this recipe contains some corn meal. The golden crown on top of each roll is what makes it a Brioche.

Crown on Roll Top Means It's Brioche

What an air of elegance a basket of Brioche lends to a dinner meal! Just for a moment, close your eyes and imagine a basket of these fragrant, golden brown rolls on your table. "Impossible," you say. Not so! Start now to the kitchen with this recipe in hand.

There's magic in the way you can work with yeast dough. All of us are familiar with cloverleaf, crescent, fan tan and Parker House rolls, but Brioche is a bread that dares to be just a little different. Usually thought of as a fancy French bread, rich in butter and eggs, we introduce this slightly Americanized version made with enriched corn meal. The crunchy corn meal gives a delightful texture to these buttery good rolls.

Besides being easy to make, these Brioche take honors in the beauty department, too. The golden crown atop each roll makes them mighty easy on the eyes. Your baking experience simply isn't complete until you have added this recipe for Brioche to your list of "how to do's."

Punch down; cover and let rest 10 minutes. Divide dough into four parts. Using 1 part, form into 24 little balls. Using the other 3 parts, form into 24 larger balls. Place large balls in greased muffin cups. Cut slit in top of each large ball with scissors; place small ball in slit. Brush beaten egg white over top of rolls. Cover; let rise until rolls are double in size, about 45 minutes. Bake in hot oven (400 degrees F.) 15 to 20 minutes. Remove from pan.



"JUNKET" RENNET-CUSTARD
7 DELICIOUS FLAVORS

Brioche
1 package or 1 cake compressed or dry yeast
1/2 cup lukewarm water
1 cup scalded milk
1/2 cup melted shortening
1/2 cup sugar
1 1/2 teaspoons salt
3 to 3 1/2 cups sifted enriched flour
1 egg, beaten
1/2 cup enriched corn meal
Glaze
1 egg white, slightly beaten
Softened yeast in lukewarm water. (Use warm water for dry yeast.) Pour scalded milk and melted shortening over sugar and salt. Cool to lukewarm. Stir in 1 cup flour and egg; add softened yeast and corn meal. Stir in enough more flour to make a soft dough. Turn out on lightly floured board or canvas; knead until satiny, about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover and let rise in warm place until double in size, about 1 hour.

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MAKE OVER PAGES

Child Health Begins With Food



PICTURES OF HEALTH — Tiny Paul Richard Breninger Jr. is big enough to sit in his highchair and gnaw on a cookie. His big sister, Pamela Ann, who's two and a half, is really self-sufficient. The children of the senior Paul R.

Breningers of East Beverly are good examples of what good care and the right food will produce. To them and to all other children Child Health Day is dedicated.

Oatmeal in Croquettes Adds Extra Vitamin B

Sour cream at long last is achieving a place of honor in the cookery of America. Long has this member of the dairy foods family held an important place in continental kitchens, though no one knows where or how this delightful basic food was discovered.

Sour cream has a distinctive flavor which can best be described as sweet-sour or tart. Unhappily this fundamentally good product's name is a misnomer. Actually, fresh sweet cream is used to make sour cream.

A starter similar to that used in the making of cultured butter-milk is added. This does not affect its food value. There is a belief that sour cream is more readily digested than sweet cream because of the breaking down of the fat globules during homogenization and due to the increase in acidity.

Sour cream does delectable things to meats. The tangy cream seems to blend naturally with meat flavors, giving dishes entirely new

personalities. Ham seems to benefit especially from the properties of this product. Here is a recipe for ham loaf with an accompanying sauce. It was developed in the test kitchens of the Borden Company.

Piquant Ham Loaf

1 1/2 pounds ground, cooked ham
1 egg
1 cup soft bread crumbs
1/2 cup sour cream
2 tablespoons chopped gherkin pickles
1/2 cup dark brown sugar, firmly packed
1 teaspoon prepared horseradish
Combine ham, egg, bread crumbs, sour cream and pickles. Mix brown sugar and horseradish. Arrange evenly in bottom of (9"x5"x3") loaf pan. Pack ham mixture firmly into pan. Place pan on baking sheet to catch drippings. Bake in a moderate oven (350 degrees F.) 55 to 60 minutes or until lightly browned on top. Turn onto serving platter. Serve with Tangy Cream Sauce. Serves 4-6.

Tangy Cream Sauce

1 cup sour cream
2 to 3 teaspoons prepared horseradish
1 teaspoon cider vinegar
Dash of paprika

Dash of cayenne
Combine ingredients; blend well.
Serve chilled with Ham Loaf.
Makes 1 cup.

Hint to menu-makers: Do not include to repeat flavors when you plan a meal. If your main course is to be spaghetti with meat balls and do not start off with a fruit cup.



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BEST Bleach for Automatic Washers—See directions on the label.

By JANET ODELL
Pontiac Press Home Editor

Today is Child Health Day. It may be May Day in Moscow where a display of armed force takes place in Red Square. We prefer to concentrate on our country's greatest asset—its children.

Good food is the first requisite for good health. If we want healthy children we must provide them with proper nourishment. Each generation is but one link in the chain. If today's children grow up ill-fed, their children, in turn, will suffer.

We cannot emphasize this too strongly. We deplore the eating habits of many children. We wonder how they can ever have sturdy children when it is their turn to be parents.

Let's try to start good eating habits in early childhood. It's possible, as we know from experience with the Nine-Year-Old, to have the child suddenly take on a number of likes and dislikes after babyhood. But we still hope the pendulum will swing the other way again. In the meantime we just try to get the right foods into him.

We know many mothers may be worried about short-changing their children now when their food budgets are cut to the bone (we're not being funny). Here are a few suggestions to help you over the hump.

ESSENTIAL FOODS

Remember that an adequate diet includes milk, protein foods, fruit,

cereal foods, vegetables and fats. Sweets are not so essential, for all their pleasantness.

Take advantage of the nonfat dry milk. This is an old refrain we insist on playing. But you can give the children good milk by using whole milk with equal amounts of liquefied skim milk.

Whip equal amounts of the dry milk and water and use it like whipped cream in this rice dessert.

Glorified Rice

2 cups cooked rice
1/2 cup dry milk
1/2 cup cold water
1 cup crushed pineapple
1 cup miniature marshmallows
Whip dry milk and water until consistency of whipped cream. Fold into other ingredients which have been mixed together. Let chill until serving time, about two hours. Serves 6-8.

Eggs are cheaper than a comparable serving of meat. Variety meats are usually cheaper. Peanut butter is an excellent source of protein. Fish is good.

Canned fruits and vegetables are now cheaper than fresh and just as nutritious. Large cans of orange or grapefruit juice will provide the family with their vitamin C. This is not stored in the body and must be replaced daily.

Cooked cereal not only is cheaper than prepared kinds, but gives excellent amounts of vitamin B and minerals. Use oatmeal in your baking — in breads, muffins and cookies.

Short change the family on food, if you have to, but let it be

on such items as soft drinks, sweet bakery products, candy bars and fancy prepared foods. The children may mutter, but they won't suffer.

Wine Will Dress Scallop Dish

The availability of frozen scallops makes Sea Scallops Supreme an ideal dish for the Sunday buffet. As the beverage, serve the same companionable wine used as the sauce ingredient. Clip this recipe also for the busy holidays.

Sea Scallops Supreme

2 pounds sea scallops, fresh or frozen
1/2 cup Rhine wine
2 teaspoons lemon juice
1/2 teaspoon instant minced onion
1/2 cup finely diced green pepper
1/2 teaspoon rosemary
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup light cream
2 tablespoons butter
Defrost scallops if frozen; place scallops in single layer in shallow baking dish. Combine wine, lemon juice, instant minced onion, green pepper, rosemary, salt and pepper; pour over scallops. Pour cream evenly over all.

Sprinkle with bread crumbs, dot with butter. Bake in hot oven, 450 degrees; 15 to 20 minutes. If desired, place briefly under broiler for further browning. Makes 6 servings.

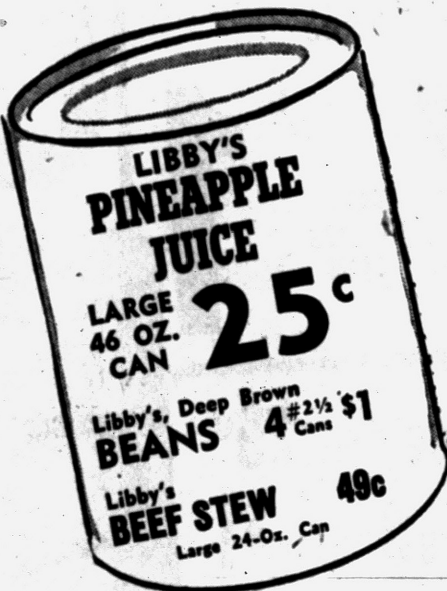
Lightly mix finely diced cucumber and scallions into chilled consommé maitre d'hôtel.

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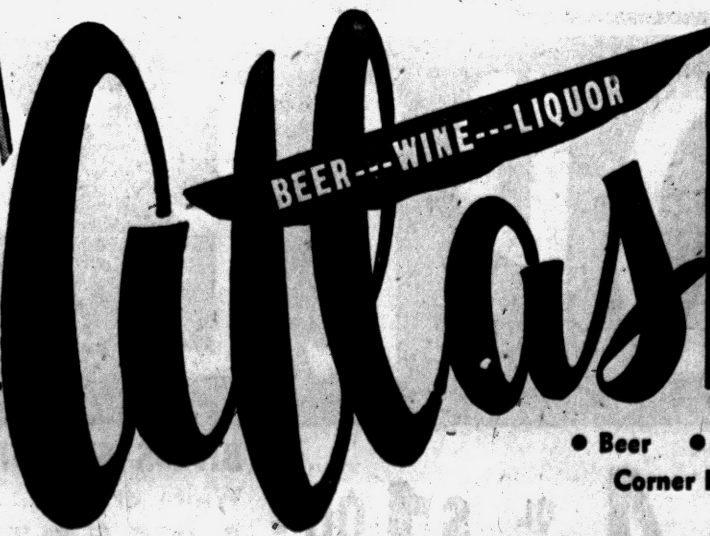
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Fresh Green Beans in Good Quantity

More spring weather is bringing more fresh vegetables to market. Have you noticed that fresh green beans, which were very scarce just a few weeks ago, have arrived in quantity? Quality is improving and price is lowering reports the Marketing Information Agent.

If you buy a pound of green

beans, you can expect four or five servings.

Keep green beans crisp by keeping them in the refrigerator in a covered container or plastic bag. Wash them just before using advises Mrs. Josephine Lawyer.

When you are baking popovers, choose a recipe that includes some butter or margarine; this inclusion yields a slightly richer hot bread than the fatless formula.

'Swiss' Honey Is Super

To make honey even more impressive, convert it to "Swiss honey" by combining equal parts liquid honey, butter and whipped cream, and mixing thoroughly. This light, fluffy sweetening makes a delicious spread for toast or topping for desserts, such as baked apple.

Diced or sliced rutabaga will need from 20 to 40 minutes cooking in boiling salted water.

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STUFFED EGG AND ASPARAGUS SANDWICH — A smooth cheese sauce made with evaporated milk is the final touch for these tempting hot sandwiches. They definitely have the look of spring with the bright green spears of fresh asparagus and sunny yellow and white deviled egg halves on toast. A couple of juicy tomato wedges add another note of bright color to the plates.

Stuffed Eggs Flank Asparagus on Toast

A hot sandwich of fresh asparagus and deviled eggs on toast is a wonderful idea for a spring lunch. A rich cheese sauce spiked with Worcestershire sauce poured over the sandwich blends the flavors together in a most appetizing manner.

The fresh asparagus that's coming on the market now is a real treat, but you can also use frozen asparagus spears with equal success in these hot sandwiches. Either one has the bright green look

of spring that makes this sandwich look so appealing. For the sauce evaporated milk is used with grated process cheese. It's as simple as melting the cheese in the evaporated milk and stirring in the seasoning, but results are marvelous.

Stuffed Egg, Asparagus Sandwich
4 hard cooked eggs
1 pound fresh asparagus, cooked
3 cups shredded process cheese (1 1/2 pounds)
1 cup evaporated milk
1 tablespoon Worcestershire sauce
4 slices hot toast, buttered
Halve the eggs lengthwise. Remove yolks. Mash the yolks in a small bowl and season to taste with salt, pepper and mustard then moisten with vinegar and evaporated milk. Stuff the egg whites with the yolk mixture.

Melt cheese in the evaporated milk over hot water. Stir in Worcestershire sauce. Arrange hot asparagus spears on toast and place two egg halves on each sandwich. Top with the cheese sauce. Serve at once. Makes 4 servings.

Note: A 10-ounce package of frozen asparagus spears may be substituted for fresh asparagus, if desired.

Eggs Over the Mountain

Beat three eggs with three tablespoons cream and salt to taste. Saute two finely diced mushrooms and one finely diced artichoke in one tablespoon butter. Add two strips of bacon, diced, one tablespoon minced chives, and eggs. Scramble and serve, garnished with watercress.

Spaghetti Dish Protein Rich

Celery and Canadian-style bacon join forces for an intriguing dish named Spaghetti Supper Broil. The goodness of the sauce can be traced to Cheddar cheese and chopped walnuts.

Spaghetti Supper Broil
6 ounces long spaghetti
1/2 cup butter or margarine
2 cups sliced celery
3 tablespoons enriched flour
1/2 teaspoon salt
Dash cayenne pepper
2 1/2 cups milk
1/2 cup coarsely chopped walnuts
1 cup shredded Cheddar cheese (4 ounces)
12 slices Canadian-style bacon, cut 1/2 to 3/4 inch thick (about 1/2 pound)

Add 1 tablespoon salt and spaghetti to 4 1/2 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes.

Meanwhile, melt butter or margarine in large saucepan. Add celery and cook over low heat about 5 minutes, stirring occasionally. Stir in flour, salt and pepper. Add milk gradually, stirring constantly, and cook until thickened. Add nuts and cheese, stirring until cheese is completely melted.

Rinse spaghetti with warm water and drain well. Stir into sauce, then turn spaghetti mixture into greased 8-inch square baking dish. Arrange slices of bacon over top in rows, overlapping slices slightly. Place under broiler and broil until meat slices are browned lightly around edges. Turn slices and broil on other side for few minutes longer. Serve at once. Makes 4 servings.

Canned Tomatoes Good Anytime

With fresh tomatoes "out of season" save those fresh ones for eating raw in salads or for garnish. Turn to canned tomatoes for a cooked vegetable.

You can improve the flavor of canned tomatoes by adding a few seasonings, suggests the Marketing Information Agent. Try adding thin slices of onion and a little salt. Cook until the onions are tender. Add a tablespoon of butter just before serving.

Some folks like bread cubes with stewed tomatoes. Use dry bread cut into cubes, advises Mrs. Josephine Lawyer. Add to the tomato mixture and heat.

Fresh tomatoes may be "out of season" but canned tomatoes are always ready to use.

Molasses, Spices Blend in Easy Barbecue Sauce

A barbecue sauce that is unexcelled for flavor and keeping quality can be remembered for its 5-ingredient easiness. Combine equal parts (1/4 cup each) of unsulphured molasses, prepared mustard and vinegar and then season with Worcestershire sauce (2 tablespoons) and 1 teaspoon of the famous liquid Tabasco.

Tomato sauce can be added if one likes the zest of tomatoes and a reddish brown cast to the barbecue color. Or add herbs such as oregano and thyme to the basic sauce. This barbecue glaze is highly recommended for chicken and spareribs, and as a topping for frankfurters or hamburgers.

Brazil Nut Dunk

Here's a flavorful combination for a sandwich spread... or for a cracker dip... 1/2 cup cottage cheese, 1 3-ounce package of cream cheese, 1/2 cup ground Brazil nuts, and such seasonings as 1/2 teaspoon salt, 1/2 teaspoon onion juice, and 1 tablespoon cut chives.

Stuff Peppers for Quick Meal

Parboiled green pepper shells hold a filling of tangy canned macaroni with cheese sauce, which has been "touched up" with canned tuna and a bit of pimiento. The top hat is a sprinkling of bread crumbs. Star this convenient and meatless Shamrock Macaroni with a vegetable salad, hot buttermilk biscuits (the canned refrigerator kind), ice cream tarts and lots of hot beverage.

Here's how to make the center of attraction:

Shamrock Macaroni
4 large green peppers
1 can (15 1/2 ounces) macaroni with cheese sauce
1 can (7 ounces) tuna, drained and flaked
1/2 cup minced onion
3 tablespoons chopped pimiento
Dash Worcestershire sauce
3 tablespoons buttered bread crumbs
Cut off tops and remove seeds from peppers. Cook in lightly salted water for 10 minutes; drain and arrange in a 1 1/2-quart casserole. Combine macaroni, tuna, onion, pimiento and Worcestershire sauce; spoon into pepper shells. Sprinkle crumbs on top. Bake in a hot oven (400 degrees F.) about 20 minutes. Makes 4 servings.

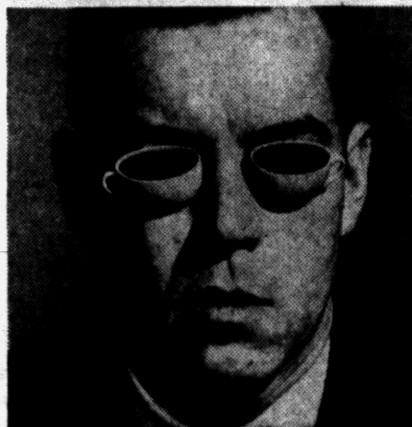
Creamy Orange Sherbet Freezes Minus Beating

To make a tangy, creamy orange sherbet which requires no additional beating during the freezing process, try this: Chill 1 cup evaporated milk in freezer tray of refrigerator until ice crystals form around edges. Whip until stiff.

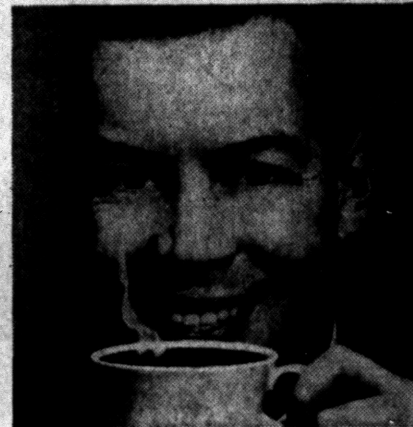
Combine 1 can (6 ounces) frozen orange juice concentrate, 1/2 cup sugar and 1/2 teaspoon salt and add 1 tablespoon at a time, whipping until very stiff. Turn into freezer tray and freeze until firm.

Don't cut a custard pie until it is cool and you are ready to serve it.

Stop Looking at Life Through "COFFEE CUP EYES"



THE CAFFEIN HABIT can cause tension, indigestion, sleeplessness—so you look at life through "coffee cup eyes"—and things look real gloomy!



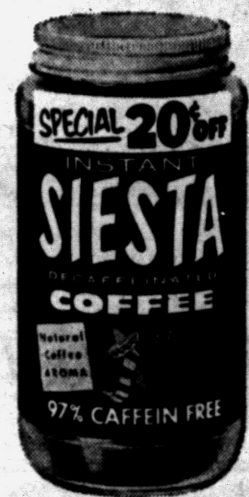
CHANGE TO NEW INSTANT SIESTA—it breaks the caffeine habit for you! Life looks much brighter when you say good-bye to "coffee cup eyes."

BREAK THE CAFFEIN HABIT

With New
SIESTA

The only instant that gives you real coffee aroma and flavor... yet can't cause tension or sleeplessness

At last! A coffee so delicious... it breaks the caffeine habit for you. Siesta is the only caffeine-free coffee to capture the "flavor dew" that gives fresh-ground coffee its rich flavor and aroma. That's why Siesta has a new and different texture... more flavor and aroma in every cup. So experiment to find the coffee strength you like best. Get new Instant Siesta on sale now—6¢ off on the 2-oz. jar and 20¢ off on the 6-oz. jar!



ALL THE Aroma AND Flavor OF FRESHLY BREWED COFFEE



It keeps your breath close up clean

Comes out striped—pink and white!

New toothpaste with magic pink stripes

STRIPE with **HEXACHLOROPHENE** kills bad breath and decay germs...

better than any leading toothpaste...

better than any leading mouthwash...

even better than using both!

Yes, new **STRIPE** actually comes out in pink and white stripes! Those stripes tell you **STRIPE** is double magic! **1st**, it's the only toothpaste to bring you Hexachlorophene, the famous germ-

killer so widely accepted by the medical profession.

2nd, it has the finest cleanser known to dental science. Tests prove **STRIPE** destroys millions more bad breath and decay germs than any leading toothpaste plus a mouthwash!

A single brushing with **STRIPE** will protect you against the cause of decay and mouth odors hours longer than any other toothpaste you can buy.

STRIPE's Hexachlorophene seeks out and destroys germs even in the tiny crevices where no toothbrush can reach. **STRIPE** is safe for everyone, even children under six. 100% sugar-free. Tastes wonderful! Get **STRIPE** soon.

Guarantee: The performance and quality of **STRIPE** toothpaste is unconditionally guaranteed by Lever Brothers Company. Purchase price refunded if not satisfied.

PERSONAL DIVISION, LEVER BROTHERS CO., New York, N. Y.

Stripe with **HEXACHLOROPHENE**

The word Stripe and the stripe on the toothpaste tube are trademarks of Lever Brothers Company.

SAVE 10¢



In a choice of all your favorite varieties

when you buy your next jar!

(use coupon below)

The true flavor of fresh-picked fruit is captured in New Kraft Jellies and Preserves

They're cool-cooked! Kraft makes Jellies and Preserves in a new flavor-saving way. They're cool-cooked at temperatures way below boiling to keep the taste and color of the fresh-picked fruit. Choose your favorite kind today and save 10¢ with the coupon. Take this coupon to your grocer's.

SAVE 10¢

when you buy a jar of Kraft Jellies or Preserves

To the grocer: You are authorized to act as our agent in redeeming this coupon. A Kraft salesman will reimburse you 10¢ plus 2¢ for handling.

Name _____
Address _____
City _____ Zone _____ State _____
This coupon void unless signed by the customer. Limit—one coupon to a family. Offer expires June 30, 1958.

for each coupon, provided you and the customer have complied with the terms of this offer. Proof of purchase of sufficient stocks of Kraft Jellies and Preserves to cover coupons presented must be furnished upon request. We will not honor redemption through outside agencies, brokers, etc. The customer must pay any sales tax on the Kraft Jelly or Preserves received. Coupon void if use is prohibited, restricted or taxed. Cash redemption value of coupon 1/20¢. Kraft Foods, Div. N. D. P. Corp., 3325 Magnolia St., Detroit, Mich.

Gal in the Tent-Like Trapeze Gets Indian Sign From Men

(Editor's Note — We listened for a long time to the rumblings from the city room whenever photographs of latest feminine fashions — the chemise and trapeze — came to the Women's Department. So,

we asked the most disheartened (by these fashions) reporter, George Trumbull, to let you in on his ideas — they follow.)
By GEORGE T. TRUMBULL JR.
Can you recall the days when

women fought the "battle of the bulge" with calorie-killing pills and all sorts of slender-down-your-figure contraptions?

Now the battle is over. It's out of control.

They don't have to fight it any more. THEY JUST HIDE IT.

Look for yourself. Take for instance the latest fad in women designers' endless struggle to create something different each year — the trapeze.

A woman has enough room under one of these formless contraptions to bulge in all directions. And masculine eyes won't detect a hint of chubbiness.

THROW OUT GIRDLE

In addition, gals, they say you can do away with those tormenting girdles. Still no bulge is evident from the outside.

Even Texas designer Jeanne Legon lauds what the 20th Century womenfolk can do

without when they pour, or funnel, themselves into a trapeze.

"Because the trapeze is loose from the bustline," she says, "women can do away with girdles. Think how wonderful it will be in the summertime not to have to wear a girdle to look smart."

What is a trapeze, you ask? A triangular batch of material that looks like the wearer stuck her head through the top of a tepee and walked off with the wigwag draped around her.

I ask you men, whatever became of those smart outfits that outlined the shapely contours — styles that never failed to flatter the anatomy? Nor did they fail to bring a whistle or two.

WHAT'S IN THE BAG?

Looking at a woman nowadays in one of these weird creations is like buying a box of Crackerjacks — you don't know what's inside.

That eye-catching hourglass figure that men loved so much is gone.

The forerunners of the funnel-shaped trapeze — the sack and the chemise — aid the gals also in being "mistresses

of deceit" (with apologies to J. Edgar Hoover).

Hidden in these styles are the women's throat, bust, feminine waistline, and that body beautiful in general.

Why, from the neckline to the hemline, there's nothing but one hunk of woman. No lines of that besieging feminine figure.

Could it be girls you have something to hide under those loose-fitting attires?

BIG COVER-UP

The hemlines have gone down and the necklines up. Somebody's covering up.

Look close, boys, the couturiers are taking us back year by year to the Gay Nineties. Why, I ask?

It will be a cold day in July when women don't desire fashions that show off the lines which men undoubtedly want to see. But the sack, chemise and trapeze has certainly swung the eyes of the opposite sex in the other direction.

Three cheers, I say, to Paris designer Pierre Balmain who has dodged the latest trend by excluding the sack, chemise and trapeze from his 1958 collections.



This is the look Reporter George Trumbull dislikes — it's the "chemise a la trapeze." This is the newest shaping, swung low to the hips with the neckline straight across.



"This is more like it" says reporter Trumbull. The slender skirt is belted at the natural waistline. It is the answer to the reporter's question on what's happened to the dress that outlines the figure. It's still here!

Citizenship Dinner Held by Janice Antona's Class

Janice Antona's Citizenship Class held its annual citizenship dinner Wednesday evening at Pontiac High School. The dinner was in honor of the most recent class members who became naturalized citizens, Tuesday.

Music was provided by Mr. and Mrs. Victor Lindquist, who sang "Make Believe," "If I Loved You," "Will You Remember" and "Tea for Two." They were accompanied by Mrs. Addison K. Oakley.

Special guests attending were Sen. L. Harvey Lodge, Mrs. Mary Todd, Mrs. Joseph Phillips, Mrs. Lee Hill, Mayor William W. Donaldson, Judge George B. Hartwick, Judge H. Russell Holland, Sidney Freed, Mrs. Lloyd Porter and Anna Marie Predmore.

Following dinner Miss Antona showed colored slides of her recent trip to Europe beginning with the plane flight from Detroit to Shannon, Ireland, which was made in 10 hours.

The visitor traveled high up into the Alps in Switzerland and visited tiny Swiss villages. Of particular interest was an old castle on Lake Geneva where the traveler was shown old dungeons.

Traveling on to Italy, the visitor was impressed by the cathedrals of Milan, and the Ussizi Gallery of Florence with its magnificent art collection. In Paris they were impressed by the Eiffel Tower and the Cathedral of Notre Dame.

Miss Antona visited her cousins Dr. Giuseppe Manchi who is president of the province of Novara and Dr. Luigi Bianchini of Novara. She was made official guest of the city for a day by Mayor Pro-Tem of Venice Armondo Gavagnini.

Wedding Plans Spur Area Parties

By RUTH SAUNDERS

BLOOMFIELD HILLS — Marynell Anderson, daughter of Mr. and Mrs. Edwin J. Anderson of Orchard Ridge road, will be honored at a dinner Saturday evening given by Mr. and Mrs. Arthur P. Nauman of Grosse Pointe and Mrs. E. A. Schirmer in the Schirmer home on Lone Pine court.

June 7 in Christ Church Cranbrook to Richard G. Williams of Detroit.

Mrs. Harold J. Stenglein Jr. of Saginaw will be her sister's matron of honor, and bridesmaids will include Mrs. Robert S. Griffith of Atlanta, Ga., Patricia Eden, Julie Otter and Mrs. Ronald Ballantyne of Bloomfield Hills, Mrs. Jerrain VanTuyt and Mrs. Richard Weir of Birmingham.

Joseph L. Hardig Jr. will be best man.

On Sunday Mrs. Robert L. Graham will give a cocktail party for Mernie and Richard and many others have been planned.

ARLENE RICE TO WED

Graduations and wedding preparations will take care of every minute for Arlene Rice and Homer S. Harrison Jr. until their wedding in Christ Church Cranbrook on June 14. Arlene, daughter of Dr. and Mrs. Carl H. Rice, is a senior at Eastern Michigan College where she is majoring in education. Her fiancé, son of Mr. and Mrs. Homer S. Harrison, will be graduated in June from the University of Michigan.

Arlene will come home nearly every weekend to attend parties in her honor, and this Sunday her grandmother, Mrs. William O. Merrill, will give a party shower in her home, "Will-O-Way," on West Long Lake road.

Arlene has asked her sister, Nancy, to be her maid of honor. Bridesmaids will be Mrs. Justin Smalley, sister of the bridegroom, Treasa Sikorski, cousin of the bride-elect, Mrs. Gerald Albright and Rhea Renshaw.

On May 9 Mrs. Earl Steffregen, Mrs. J. D. Rogers and Mrs. Vernon Ostrander will give a linen shower.

Mrs. Homer Harrison entertained her future daughter-in-law and her family at luncheon at the Woman's City Club.

Special SPRING Save!!! CLEARANCE!

Women's New Spring DRESS SHOES
Reg. \$6.00 Values **3⁸⁸**
Reds — Blues
Patents — Leathers

ONE LOT Women's PLAY SHOE
Reg. \$2.00 Value **\$1⁰⁰** Per Bu.
WOMEN'S NYLON HOSE
First Quality **2⁸⁸** Prs. **\$1⁰⁰**

MISSES' and CHILDREN'S PATENT STRAPS — LEATHER STRAPS SADDLE OXFORDS — SHU-LOCKS
Reg. \$4.00 & \$5.00 Values **2⁸⁸**
SIZES 8½ to 3

LITTLE BOYS' OXFORDS
BLACK — BROWN — WINE
Reg. \$4.00 Values **2⁸⁸**
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Open Monday and Friday Nights 'til 9 P.M.
R&H SHOES
for THE ENTIRE FAMILY
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Neumode
Mother's Day — May 11
Nylons... A perfect gift!

"VANITIES"... dress sheer with seams... \$1.15
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Free Gift-wrapping

Neumode Hosiery Shop
82 N. Saginaw



Here's what happens, when things get out of control—the lady actually vanishes. This is one of the latest Paris creations—and our unhappy reporter hopes it remains there.

Miss Rowe Announces Attendants

Marilyn Rowe, whose marriage to Richard A. Rosner will be an event of June 7, announced attendants at a Wednesday evening linen shower. Hostesses for the event were Mrs. Allen Rososky, Mrs. Leonard Oesch and Mrs. Charles Oesch.

Mrs. Gene A. Hawkins will serve as her sister's matron of honor while Carol Kinchla, Janet Simpson and Janice Lane will be bridesmaids.

The prospective bridegroom has asked Robert Pearson to be his best man, Ronald Trumbull, Gene A. Hawkins and William Gilbow will seat the guests at the ceremony in Silvercrest Baptist Church.

Setting for the Wednesday affair was the Shawnee Lane home of Mrs. Rososky. Refreshments were served from a table centered with pink candles and a floral arrangement of pink carnations and umbrellas.

On the guest list were Mrs. L. Merline Rowe, Mrs. Henry Rosner, Mrs. Hawkins, Mrs. LaVerne Huston, Mrs. E. A. Pearson, Mrs. Robert Pearson, Mrs. Harold Lafgren, Mrs. Al-

Four pages today in Women's Section

Ilen Schmidt, Mrs. Harold Gilbow, Mrs. James Evans, Mrs. Merrill Ashley, Mrs. Harry Nicholson, Mrs. Willis Bugg, Mrs. Wayne Santala, Mrs. Max Mumford and Mrs. Robert Snyder.

Out of town guests included Mrs. Elsie Piddington of Birmingham, Mrs. Marquis Peabody of Linden, Mrs. Dale V. Rowe of Fort Myers, Fla., Mrs. Arthur Frantzen of Birmingham, Mrs. June Milne of Birmingham, Mrs. Bert Coon of Hershey and Mrs. Jack Ackerman of Kalamazoo.

Dinner-Dance Set Saturday by Hoedowners

Annual dinner dance for members and guests of Hoedowners Square Dance Club will be held Saturday in Waterford CBI Building.

During the evening new officers George Beauchamp, president; Mrs. Howard Hatfield, vice president; Duane Brown, secretary; Mrs. Brown, treasurer, and Mrs. Fred Froede and Charles Vandenberg, board of governors, will be installed.

This is to be the last dance of the season. Table settings will be provided by Mrs. Hatfield. In charge of the entertainment is Mr. Froede and Mr. Beauchamp is planning the dance program. Leonard Buzz is taking care of reservations.

Jesse Morrisons Feted

Mr. and Mrs. Jesse Morrison of Irwin street were surprised on their 50th wedding anniversary Wednesday with a party at the home of their son-in-law and daughter, Mr. and Mrs. Russell Garner of Highland road.

Among the guests were Mr. and Mrs. Alfred Miller and family, Mr. and Mrs. Devere Morrisson and family, Mr. and Mrs. Leo W. Morrison and family, Mr. and Mrs. Alfred Mil-

ler Jr., Mr. and Mrs. Russell Garner Jr. and family, Lewis Garner, and Mr. and Mrs. Earl Preston.

Mrs. Alfred Miller is a daughter of the Morrisons and Devere and Leo Morrison are sons.

All Saints Guild 10 to Hold Breakfast

Mrs. Guy Shotwell has been named general chairman for the 35th annual May Breakfast of Guild Ten, All Saints Episcopal Church.

Jessie Brewer will serve as dining room chairman for the Saturday affair which will be held in Stevens Hall from 6:30 to 9:30 a.m. The public has been invited.

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