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The shirts have convertible collars and the slacks are roomy and well tailored. They come in shades of brown and tan and blue. The shirt in one shade and the slacks in a darker shade of the same color.

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Mulholland's Men's & Boys' Department

## Maj. Prescott Little Weds Memphis Girl Saturday, July 28th

In Memphis, Tenn., Saturday evening, Elvin Elizabeth Holder, daughter of Dr. and Mrs. Eugene Michel Holder, of Memphis, became the bride of Major Prescott Manning Little, USAF, son of Mr. and Mrs. Joseph Prescott Little, 1584 Dorchester road, Birmingham.

Southern smiles blanked the altar of Grace St. Luke's Episcopal church where the Rev. William G. Gohri performed the ceremony.

Elizabeth, given in marriage by her father, wore a period gown of crystalline faulle. A transparent Jenny Lind portrait yoke of silk tulle extended over the shoulder, outlined by cord embroidery and seed pearls. The long sleeves buttoned from the elbow to metal points over the wrist. The very full skirt swept out in wide folds to form a long, ethereal train.

Her veil of imported illusion fell from a coronet of rare lace and she carried a bouquet of white orchids, gardenias, and stephanotis.

Her attendants were Myrte Trezevant, maid of honor; Mrs. Richard D. Holder, sister-in-law of the bride, matron; Mrs. William Poston Maury, Jr., Mrs. Hyton Neill, Mrs. Eugene W. May, Mrs. Cecil Wood, Taylor Betty Crawford Jordan, all of Memphis, and Mrs. Ballou Bagby, of Danville, Va., as bridesmaids.

They wore identical gowns of snow-white silk mousseline de sole with long pointed bustles. The full double-tiered skirts were worn over tartan petticoats. The vivid contrast to the white of their dresses they wore red gloves and red shoes and carried French hand bouquets of double red tuberous begonias.

Major Little was attended by his father's best man, Groswensmen included Maj. Tom West, Capt. Leander Banks, Lt. Major J. R. Richard Holder, Lt. Ballou Bagby, Stanley Horn, and Maj. Buford Cagle.

Mrs. Holder, mother of the bride, wore a formal dinner gown of two beige sheer crepe with a train in gold leather. She wore blue gloves and a tiny hat of blue flowers.

Following a reception held at the Hotel Peshawar Hotel and Mrs. Little left for a wedding trip to California. For traveling Mrs. Little wore a navy blue shower suit with navy accessories and a white orchid corsage.

## Club Notes

The Birmingham MOMS club will meet on Thursday evening, August 9th at the Municipal Building, 5 P. M.

The annual MOMS' picnic and boat ride to Bob Lo will be held on Tuesday, August 7th. This outing is sponsored by the State Board and members of all the units in the state are invited. Please call Mrs. Hoodmagie if you wish to attend.

## Some Careful Detective Work On Can Tops, Covers Is Urged To Insure Season's Canned Fruits And Vegetables Keeping Properly

With the fruit and vegetable canning season moving along swiftly in Birmingham the question of the best way to preserve food from spoiling has been discussed at clubs and other meetings of women about the city. Some of the women declare that canning does not always prevent food from spoiling, due to defective equipment or to uncertain methods. Some of the women have suggested a bit of careful detective work on jars, stops and sealing methods if women would insure a good can every time.

Some of the women have received recommendations from Roberta Harber, extension specialist in nutrition at Michigan State College. Here are some of her suggestions for use by Birmingham women:

There are several types of canning jars on the market, and they seal in different ways. The directions of the manufacturer should be followed in sealing the jars, but there are some general instructions that apply to all types. In necking the jars a one-half inch space should be left in pint jars and a one inch space in quart jars. Exceptions to this rule are jars packed with corn or peas which always require a one-inch space, or more. A one-inch space is also recommended for all size jars when sealing with a three-piece lid where the glass lid curves downward.

There are also several ways to turn back one-quarter of a turn. With the newer three-piece lid, the small sized rubber should be taken out of hot water and fitted on the ledge of the glass top. Both pieces should be placed carefully on the edge of the jar and the metal ring turned down gradually. When it is tight, turn back one-quarter of a turn. After processing, this type of lid should be tightened gradually to avoid displacing the rubber. After 8 or 24 hours, the metal ring should be removed, since it has a tendency to rust.

When using a vacuum seal, the metal lids should stand in boiling water for a minute or two just before they are placed on the jar. The ring should then be turned down firmly, but gradually, so that the rubber compound is not cut. Jars sealed by this process should not be tightened after processing.

Both of these methods require a perfectly level jar top if the jar is to seal properly. If there is the slightest nick or bump in the only effective seal is the old-fashioned shoulder rubber with the screw top. These lids should be tightened and then turned back one-fourth inch before processing and then completely after processing.

The guests will include Mr. and Mrs. Thomas E. Bullion, of Royal Oak, parents of the bride; Mrs. Margaret Gardner, chair of honor; Miss Mary Gardner and her husband, Mr. Fred Gardner, of Arbor, bridesmaids; William Armstrong of Lansing, best man, and Dr. Frederick Adams of Ann Arbor, John F. Cole, Jr., Winthrop R. Conrad of Franklin, and Mrs. Frederick M. Adams.

Other guests will include Mrs. John F. Cole, Jr., Mrs. Winthrop R. Conrad, and Mrs. A. W. Noling of Indianapolis.

Married On Saturday, In Memphis, Tenn.

## Luncheon Is Held By Vassar Alumnae

The Vassar club of Birmingham held a box luncheon and book exchange last week at the home of Mrs. William D. Crim, of Beverley road for the purpose of raising money for the scholarship fund by selling each other donated books.

Those who attended were Elaine Appell, newest alumna of the club who graduated from Vassar in July, her mother, Mrs. Walter D. Appell, and her sister, Maxine; Mrs. Mark Cunningham, Mrs. Guy Pennington, Dr. Katherine Green and daughter, Mrs. Guy Lynch; Mrs. Wm. Estery, Mrs. Henry Hart, Mrs. Calvin Vary, Mrs. Gustavus Pope, Mrs. John Williams, Mrs. Landon Crane, Mrs. Wm. Jackson and daughter, Mrs. Wm. Riva, Mrs. Lloyd Way and Miss Mildred Miller, of New York city, sister of Mrs. Crim.

## BIRTHS

Mr. and Mrs. Bradley H. Patterson, of Cranbrook, announces the birth of daughter, Dawn Marie, born July 25, Mrs. Patterson is the former Shirley Dobos of Chicago. Mr. and Mrs. John E. Schell, of Lincoln court, announce the birth of a daughter, Amy Jo, on July 19, Mrs. Schell is the former Amy H. Schneidde.

COMMANDER'S BIG AIRPORT—Mr. Stanley T. Poag has received home to spend a day for a long with his parents, Mr. and Mrs. Emerson Poag and is now with the family at their summer place, Playhaven, near Saginaw, and Australia and is enroute to the Pacific for further duty. He is also to be the guest of Mr. and Mrs. Carl Neumann, of Hanley drive.

Major and Mrs. Prescott Manning Little are pictured on the eve of their wedding last Saturday evening in Memphis, Tennessee. Major Little is the son of Mr. and Mrs. Joseph Prescott Little of Birmingham, and his bride, the daughter of Dr. and Mrs. Eugene M. Holder, is a popular member of social circles of her home city.

## Norma Giess Says Salads Make Meat Dish More Tempting, Especially In Summer Time

In the summer-time meals should be cool, colorful and refreshing. To meet these requirements, to lure the eye and whet a waning appetite, Norma M. Giess, supervisor of the Union cafeteria at Michigan State College, where many Birmingham young people enjoy their meals, puts the emphasis on salads.

"For a family luncheon or for guests, salads can make the meal. The four main factors that can make or break that meal, however, are appearance, eating quality due to texture and temperature, garnishes and appropriate dressings. Attractiveness in salads is

largely a matter of arrangement. Miss Giess' arrangement pointers begin with the plate, the rim of which should be considered a frame for a picture. Lettuce should be placed so that the outer edges are just within the rim, never hanging over the edge. To make a continuous edge, the outer ends of a leaf of lettuce should be covered with a small leaf.

To preserve the crisp, fresh appearance of garden vegetables in salads, have them thoroughly chilled. Miss Giess advises preparing foods for salads the day before serving and keeping them in the refrigerator over-night. For texture contrast, just remember to combine something crisp with anything soft. Examples: Use celery in fish, egg and vegetable salads; use shredded cabbage or lettuce in shrimp, vegetables or fruit salads.

When adding garnishes to salads, consider the color harmony and suitability. Tomato slices or wedges, parsley, watercress, sliced cucumber, lemon, grapes, pickles or ring or green olives are excellent on fish salads. Fruit salads become more colorful with halves of strawberries, cherries, fresh mint cubes or red jelly, grapes or nuts. Pop up vegetable salads with aspic, cheese or a sprig of parsley.

The final factor, dressing, is ticklish right now. Mayonnaise, when it's available, is best with fish, egg, meat and vegetable salads. On lighter salads like tossed vegetable salads, vinegar or lemon juice adds sparkle to the flavor. For the delicate flavor ideal with fruit salads, Miss Giess suggests orange, lemon, grapefruit or pineapple juice.

## Cycle Suit



Part suit for pedal pushers is this two-piece cycle suit modeled by Ann Rutherford of Hollywood. Designed by Louella Ballerino, it's fashioned of red and white seersucker.

## WITH THE COLLEGIANS

HAMILTON, N. Y.—William Roberto Franklin, has completed his work in Colgate University's Navy Academic Refresher Unit (V-7) and has reported to navigation school for former aviation cadets at Glifton, Ohio. All men in the unit were selected after service with the fleet and two or more years of college work. Roberto, son of Mr. and Mrs. J. J. Roberto, is one of four men in a class of 45 assigned to navigation school. He was graduated from Baldwin High School in 1941 and attended the University of Michigan before joining the Navy in December, 1942.

STANLEY POAG IS HOME—Mr. Stanley T. Poag has received home to spend a day for a long with his parents, Mr. and Mrs. Emerson Poag and is now with the family at their summer place, Playhaven, near Saginaw, and Australia and is enroute to the Pacific for further duty. He is also to be the guest of Mr. and Mrs. Carl Neumann, of Hanley drive.

B'HAM ECCEHTIC—Part 1—2  
Thursday, August 2, 1946

## Nancy Anne Court Celebrates Birthday

Nancy Anne Court, daughter of Mr. and Mrs. Leonard Court, of Evans' land, celebrated Saturday evening at a dinner given at the Galesburg Hills Country Club in celebration of her sixteenth birthday. Nancy was with Hal Walek, and other couples were Pauline Hesse and Bill LaFaire, Nancy Nelson and Steve Linscott, Nancy McGinnis and Don Deegan; Sally Obery and Ed Larson; John Dan and Mrs. Dan; and Bob and Mary Guehn and Bob Bittcher. Mr. and Mrs. Court were the emcees for the evening.

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SERVING DINNERS  
Sundays  
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FINE LIQUORS GOOD FOOD  
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A 5 lb. BLANKET 100% Pure Virgin Wool—72 x 84 \$14.95 ORR SPUN \$14.95 72 x 84	Beautyread Throw Rugs Sizes up to 48 x 72 \$4.95 to \$18.50
Lady Christina Scatter Rugs Oblong 27 x 48 \$10.33 Oval 27 x 48 \$9.91	Heavy Woven Rag Rugs 24 x 48 \$3.95 Other Rag Rugs \$1.00 and \$2.47

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