

Suburban Seen

By KAY REED

OUR READERS ASK US: What does a flag-pole sifter's equipment consist of? Does one sit, kneel or a little of both when paddling a canoe? How does one tell if one owns an "inflammable" sweater without putting a match to it? How does one know whether or not to dress formally for an evening wedding without hiring a scout to get there early to check the other guests' attire? If one plans petunias and zinnias come up, then what? And horrors, what recourse has one if your "precious jewel" is abducted at the bus station? What to do about talented dogs and ornery dogs, and ditto with neighboring children in one's lily pond?

We have striven mightily with the above and answered with what we hoped was a ring of authority. But sometimes we worry about results and envision a series of miserable flag-pole sitters, charred sweaters, overturned canoes, frustrated gardeners, unemployed help, wedding guests who have been turned out in the outer darkness, and imprisoned canines. But we banish the blues with the thought that apparently no one is heeding our advice: we haven't heard of or seen any beheaded children.

TRAFFIC WAS a bit heavy on Redding road Sunday afternoon as eighty guests converged on the home of the junior William I. Denmans, B'ham residents for three years. Mr. and Mrs. Denman issued invitations for open house to new neighbors, former neighbors, and host of friends throughout the Southern Oakland and Detroit area.

M-131, the windiest, narrowest and one of the most beautiful roads in the state as it lifts north-westward from Harbor Springs and rims the forested cliffs high above the Lake Michigan beaches, is almost as much a part of the local scene in the summer as is Maple road.

One of the gathering points on the stretch between Harbor and Cross Village is the Old Trail Inn whose guest list currently includes Mr. and Mrs. John W. Sanders of North Woodward, Mr. and Mrs. Otis Thompson of Thirteen Mile road, Mr. and Mrs. E. Williams and children Julie and Bob; Mr. and Mrs. William J. Wiggins of Fairfax road and the Charles Wiggins of Yarmouth road; and the D. F. Moshers and son Neil of Glenhurst drive.

Mr. and Mrs. Frank K. Little returned to B'ham after a week's stay which celebrated the return Lt. Little from naval duty in Korea and Japan, and the occasion of their second wedding anniversary.

Others vacationing at their nearby cottages are Mr. and Mrs. William B. Hulbert of Bates street, Mr. and Mrs. Charles Lewis and their son and family, Mr. and Mrs. Richard Lewis, and Mrs. K. McCracken Brumbaum and daughter Kay; Mrs. John F. Gordon of Rathmore road in the Hills, with John, and houseguest Harriet Hollister of E. Cleveland O.

STRETCHING HIS birthday a week was Rex Beach, son of Mr. and Mrs. Loren E. Beach of Arlington road, who marked his fifth anniversary July 28, and was the guest of honor at a luncheon at his home on August 4. Celebrating with him were Mark Christiansen, Tommy Joldersma, David Anderson and Hugh and Dennis Danville. Also on hand to assist with the candles and cake detail was sister Judy, 8.

ARRIVING TO spend the final two weeks of this summer's camping season at the YWCA Camp Cavell on the shores of Lake Huron was a pair from B'ham: Wendy Laurie, Walsh of Buckingham road, and Jacqueline Bates of Red River road. The season comes to a close August 22.

ANOTHER AUGUST bride-to-be is Joanne Laucomer, daughter of Mr. and Mrs. Franklin George Laucomer of Lake Park drive. Joanne will become the bride of James Waterman Fenn III at eleven o'clock Saturday morning, August 29, at Holy Name Church. The wedding party includes Lorea Thurston, maid of honor, and bridesmaids Dolores Smith, Mrs. John R. Sharp and Mrs. John T. Nelson, both of Sioux Falls, S.D.

The groom, son of Mrs. James Fenn of Sioux Falls and the late Mr. Fenn, has asked Robert Pfeiffer of Sioux Falls to be best man. Ushering will be John R. Sharp, Curtis Foster and Donald Degen.

Festivities for the approaching nuptials includes an afternoon tea given by Mrs. David Underdown of Lake Park drive, and a miscellaneous shower hosted by Mrs. Basil Caryl and Mrs. Denny Converse at the home of Mrs. Caryl. Mrs. Fredrick Gaukler feted the bride-elect at luncheon at Devon Gables, and Dolores Smith and Don Degen are planning a buffet supper for the wedding party and out-of-town guests August 27 at the Smith home on Puritan road. The rehearsal dinner will take place August 28 at Fox and Hounds.

To covet money for the mere sake of what it can buy is, so wise men and women agree, merely to sell out one's ideals and goals pretty cheap. For the hand that wants to clutch only gold seldom ever grasps the hand of friends in human affection.

Dance-Drama Action Set on an Outdoor Stage

Rehearsals Are Under Summer Sun At Greek Theater

The late summer sun affects us all in different ways. Most of us plod through our daily routine, while some are relaxing at the beach and/or the shore. Out at Cranbrook the "dog days" are filled with leaping forms, graceful figures and gliding shadows as the date of the opening pro-

duction of "Dreamers on a Slack Wire" nears.

This combination of drama and modern dance is the third production organized by Marion Nevill Kirk, head of the dance department at Purdue University, and Austin Jones. Productions of other summers were "Millennium Surlay" and "Trinity in Tears".

THIS YEAR'S opening performance in the Cranbrook Greek Theater is scheduled for Thursday August 20, and will be repeated August 21-22, and again August 27-29.

Writer Jones and choreographer Kirk were joined in their efforts by Bernhard Heiden, composer and professor at Indiana University, who wrote the original score.

Sets and costumes are being designed by Betty Conn, while James Schneider is technical director. Pianists Judith Patterson and Milton Setzer will provide the musical background. Nafey Shille, assistant producer, will also dance in the production.

The posters seen about town as well as the tickets are the work of Elizabeth Kurtz of West Brown street.

THE DANCE-DRAMA, a rarely used art form, will portray the fantasy-comedy story of a family's search for happiness. Among those interpreting the roles are dancers Reva Geer, Jarvis E. Bancroft, Joyce Edgar, Bruce Carlisle, Beverly Zahler, Sarah Reed, and Sandra Bader.



JAMES SCHNEIDER MARION NEVILL KIRK AUSTIN JONES NANCY SHILLE
Production staff confers on Cranbrook steps. (Eccentric Staff Photos)



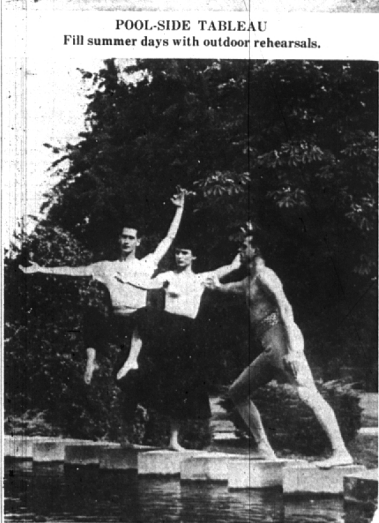
SANDY BADER PAT HOGAN PEGGY BARNETT
Trio strikes pose from dance-drama.



POOL-SIDE TABLEAU
Fill summer days with outdoor rehearsals.



PAT HOGAN LIZ BOYNE MARION NEVILLE KIRK NANCY SHILLE BRUCE CARLISLE
Barefoot dancers confer with choreographer.



JARVIS BANCROFT REVA GEER JAMES SCHNEIDER
Pool catches dancers' motions.



BRUCE CARLISLE BEVERLY ZAHLER REVA GEER RODNEY SMITH JOYCE EDGAR
Strenuous rehearsals to precede August 20 opening performance.

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Apple Harvest Accompanied By Applesauce Tips

There are tricks to making even as simple and familiar a dish as fresh applesauce—if you want to save time and fine flavor. If you are making sauce in quantity, cookery specialists suggest the following method to save time in peeling. Wash, quarter and core apples. Cook until soft in a small

quantity of water in a covered pan. Put apples through a food press that removes skins easily and rapidly and gives a smooth sauce. If red apples are used, sauce made this way has an attractive pinkish tint from the peel. Add a few grains of salt and sweeten to taste while hot.

THE QUANTITY of water used depends on the juiciness of the fruit and also on how thick you like your sauce. If you add too much water and then have to cook the sauce down, the flavor may be changed. By having the pan closely cov-

ered, you can use just a little water and cook only until the apples are soft. Even so, it pays to "watch the pot" and adjust the heat to avoid scorching.

Another way to make applesauce is to pare quartered and cored apples, cook as above, and when apples are tender, crush pieces with a potato masher or stir until smooth. Add salt and sweeten to taste.

EARLY FRESH apples usually have so much flavor of their own that the sauce needs no extra touches. But for variety, brown sugar or honey may be used for sweetening, or the apples may be

cooked with raisins, a few whole cloves or a stick of cinnamon. Remove the cinnamon before serving.

If apples are very mild, cook with a little lemon juice for tartness.

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