

Wedding Reflects Old Times

Rain Mars Open Carriage Rides For Bridal Party

Carrying an accordion pleated umbrella, patterned after the one given to Mary Queen of England, when she visited Detroit, Mrs. Leo James Rengers and her husband left St. Anthony Shrine Saturday, following their marriage, riding in the family's victorian carriage. The ushers and bridal attendants followed in the surrey with the fringe on top.



SATURDAY NEWLYWEDS, Mr. and Mrs. Leo James Rengers, travel from the scene of their wedding at St. Anthony Shrine to the home of her parents for the garden reception riding in a victorian carriage.

In the three-seater was her sister, Jeanne, maid of honor, and bridesmaids, Alicia Caminsky, Patricia Shan, Marcella Dapuis, Carol Steah and Jacquelyn Jones. Seated with them were James Philip Rengers, best man, Thomas A. Rengers, Richard McCarthy, Ego Guerrini, Clifford Rath and George A. Geisler, ushers.

The wedding party left the church as romantically as planned. No difficulty was experienced until it began to rain shortly before their arrival at the Geisler home. The bride, the former Dolores Constance Geisler, descended the aisle of St. Anthony Shrine, Duns Scotus college, she was crowned in chivalry lace. The illusion neckline was trimmed in iridescent sequins and the lace bodice came to a point at the waistline. Lace panels were applied on the tulle skirt which fell into a sweeping train. A small Swedish crown of pearls and sequins held in place her illusion fingertip veil. She carried a cascade of stephanotis centered with orchids.

Double-ring rites were exchanged at 9:30 a.m. Saturday, before 350 wedding guests, the Rev. Father Norbert, O.F.M., officiated.

Suburban Scene Horse, Surrey Event Of Three Years Ago Recalled at Wedding

By FRANK MAHER

The marriage of Dolores Constance Geisler on Saturday brought back the thought of three years ago when her sister, Jane, was married. Jane became the bride of George Rogers in April 1952 and left Holy Name church in the same manner as her sister, riding in the family's victorian carriage.

The events following have well been remembered. As they were getting on their way one of the reins broke and the horses began to run away. In an effort to stop them, the bride's brother, James, pulled for the other rein, the carriage was brought to a sharp turn at the corner of Maple and Cranbrook, and a wheel broke. The wedding party had to jump to safety, unharmed, but long remembered.

A Flying Trip
Leaving for New York Sunday wife Mr. and Mrs. Russell H. Koppin who live at 18225 Coral Gables in Lathrup. They are meeting daughter, Diane, scheduled to arrive on the Queen Mary from Europe on Tuesday.

Alaskan Vacation
Vacationing in Alaska for the past month were Mr. and Mrs. Robert O. Varum and children, Joanne and James, of Westwood drive. They drove to the Pacific Northwest and sailed from Vancouver, B. C., on "Prince George" through the inside passage to Alaska.

Mountain Trip
Mrs. Robert A. Windler, 955 Hazel, and son, Douglas, 9, left Monday by car for a trip to Signal Mountain, Tenn., where they will visit Mrs. Wilson Montague. After about a week there they will go on to Savannah, Ga. Mrs. Windler's former home is at 1000 W. 12th with Mrs. Fred Davis and visit with friends and relatives.

Travelers
Traveling to the Canadian Rockies and as far south as Hot Springs, Va., are three Birmingham families. Registered at Jasper Park lodge in Alberta are Mr. and Mrs. H. B. Sanderson and daughter, Wendy, of Thurber road, and Mr. and Mrs. P. H. Pretz of Williamson road.

Home from 'Land of Lakes'
Mr. and Mrs. Donald Murray of Tilbury road spent last week at Lake Minnetonka, Minn., with their daughter and family, Mr. and Mrs. E. R. Greer, Jr., and Mag and Amy,

Forex Lake Sets Prexy's Day Soon

President's Day at the Forest Lake country club is set for Aug. 20, when golf, lunch, dinner, and high-society rivalry are on the agenda, with Harold Inhoff a chairman.

Nurme Home Is Pictured On Magazine

Those of the E. H. Nurme family, 4200 Forex, long are on the cover of Better Homes and Gardens, and this month, pictured cooking on their cozy, decorated terrace.

MRS. COUGHLIN is the July hostess of the magazine and the cover photo, which is explained briefly on the editorial page.

SHE'D LIKE to have a pet monkey, but Anne Marie must, for the time being, be satisfied with just her dog, Pretzel. (Eccentric Photo)

Many men and women who glimpse the uselessness of depending upon "the help" for their pleasure and enjoyment, seek to liberate them, the only way to liberate the flesh is to hunger for spiritual food.



STRANDS of spaghetti don't stick if cooked in water, salt and olive oil. SAUCE is half mixed with spaghetti, half as topping. (Eccentric Photos)

Italian Lobster Is Easy Series Begins With 'Tails' Cooked in Spaghetti Sauce

(Because Birmingham's area has many women who have done much research on how to prepare their favorite foods, and because the area has many young marrieds just learning to cook, and others who though longtime housekeepers are still seeking ideas, the Birmingham Eccentric is beginning a new series. Photos and articles will tell of these cooks and their recipes in future editions.)

By DOROTHY JEAN ZACK
A great many peeks into Italy's kitchen have given Mrs. Matthew Cammareri ideas for easy or complicated meals, one of the easier of which is lobster on a flavorful spaghetti.

"There are 250 ways of cooking a spaghetti," says Mrs. Cammareri, "but this is the quickest Italian dish we use," she named several other recipes, paste de peche, or fish and spaghetti, spaghetti with an uncooked tomato and garlic sauce, before she demonstrated how to make the lobster dish in her Adams street home.

It was under an hour before the plate was ready for the table, with the spaghetti covered by a sauce she puts one-fourth cup olive oil, and the lobster tails curling and a large onion sliced very thin around it. The recipe is for four, if she may substitute four large cloves of garlic, cut very fine for the onion.

"NEXT SHE ADDED a half can of Italian style tomatoes (sponsored) and keeps mashing them while they cook. She adds a cup and a half of water. The tomatoes will become quite firm during the ten minutes cooking. The frozen lobster tails are added next, after they are rinsed and the tails slit down the underside so that the sauce will penetrate. Cook 15 minutes.

Adding the minced clams and a heaping tablespoonful of oregano, stir briefly and remove from heat at once. While the oregano penetrates the sauce in covered pan, proceed with cooking spaghetti.

"WHEN YOU COOK spaghetti, you use lots of water," she stresses, "for the first four periods, she used a quarter pound package, but explains that "for the Italian family, allow a half pound per person if spaghetti is all you are going to have."

Into the water goes at least four tablespoons salt, when she cooks it, "or to taste." Cooking is for nine minutes after the spaghetti slipped into the boiling water, with no overcooking stressed.

"The secret," she says, "of not having spaghetti stick together is adding about two tablespoons of olive oil while it's cooking."

The spaghetti has cold water added when it is done, and is drained in a colander. It is shaken until dry.



MRS. LEO JAMES RENGERS



LOBSTERS curl around flavorful spaghetti for an easy-to-do meal for a small group. Mrs. Cammareri usually serves also a tossed salad, rolls.

Entertains Auxiliary at Tea

Mrs. William C. Newberg of Fairfax entertained past presidents and district officers of the American Legion women's auxiliary at a tea Aug. 4 in the English room of the Hotel Staller.

Her husband, William C. Newberg, is president of the League of Women Voters, and was the Chrysler corporation vice president, chairman of the Michigan convention of the American Legion, meeting last weekend in Detroit.

A color scheme of red, white and blue was carried throughout, with wide satin ribbons decorating the white banquet cloth. A floral centerpiece of red gladioli and white mums touched with blue flowers Stark.

Family Reunion
Home from a trip west to the Rocky Mountains are Mr. and Mrs. Eugene Hesz of Maryland boulevard, which might well be considered a reunion of former Birmingham residents.

In Boulder, Colo., they visited their son-in-law and daughter, Mr. and Mrs. Robert E. Berges, who is doing graduate work at the University of Colorado.

Travels continued on to Salt Lake City for an extensive visit with son and family, Mr. and Mrs. Walter Hesz, the former Marjorie Henshaw.

Knowledge of Swahili Is Key to First Prize

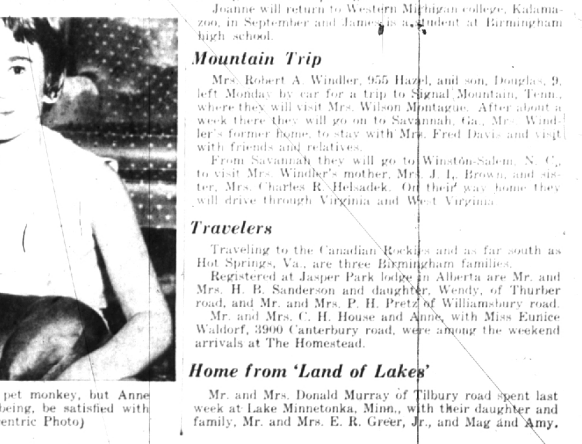
By ALICE E. MORGAN

Her own nickname, "Mesou" is now the name of the baby girl gorilla recently acquired by the Detroit Zoo.

Anne Marie D'Hyeyre, daughter of Mr. and Mrs. Andre D'Hyeyre, 5411 Wimpleton, entered the contest sponsored by a Detroit paper to select names for the two baby gorillas and won out over more than 10,000 entries for the girl baby.

"Mesou," she explains, is a Swahili word meaning "dark-eyed baby girl," and was her father's nickname for her when she was a baby and he was traveling through equatorial Africa for the sport division of Chrysler motors.

D'Hyeyre traveled more than 32,000 miles through Africa, the Belgian Congo and other equatorial countries. He found it necessary to acquire a "working knowledge" of the dialects, of which there are many, in order to go from place to place and conduct his company's business.



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