



Wives Agree He Deserves More Doting

"It pays to pamper Pop," delegates to McCall's Fifth Annual Congress on Better Living agree. The ladies are even changing their cooking habits and trying for a more relaxed atmosphere around the meal table to keep him healthy.

The 66 American homemakers, met recently in Chicago to discuss family living. All were concerned with their husbands' health. They have learned from medical authorities that the male breadwinner is the family member most likely to suffer serious illness, especially heart disease.

As a result, the housewives agreed they do more broiling and less frying of foods, and serve fewer desserts, and more fresh vegetables.

ONE VALUABLE aid for the housewife who wants to improve her family's nutrition is a modern electric range. Equipped with accurate, automatic controls, such ranges pamper vitamins.

The expertly engineered controls on new electric ranges can keep the temperature so low, for instance, that vegetables simmer gently without losing vitamins.

With such uniform, low heat, very little water is needed. Nutrients stay in the vegetables instead of seeping into the cooking water.

Spectators

If you haven't done this annual chore yet—taking down storm windows and putting up screens—then it's high time the Saturday TV set was left vacant for a few hours. Floyd Facer, 26070 Carol, Franklin Village, has an interested (and probably smug) gallery as he lifts the last sign of winter's end from his home. Watching, but not helping are, from left, Margaret and Jane Sprague, neighbors of Mr. Facer.

Try This Hot Clam Dip

By Mrs. Colin H. John

From the pages of "Palates, Platters, and Other Such Matters," published by the Junior League of Birmingham.

Ingredients

- | | |
|----------------------------|------------------------------|
| 3 T. butter | 1 lb. Cheddar Cheese, grated |
| 1 small onion, chopped | 4 T. catsup |
| 1/2 green pepper, diced | 1 T. sherry |
| 1 c. minced clams, drained | 1/4 t. cayenne |
| 1 T. Worcestershire sauce | |

Directions

Saute onion and green pepper in butter. When onions are golden, put these ingredients in top of double boiler, add remaining ingredients and blend. When cheese is melted, your guests are ready to enjoy a real treat. Serve with small rounds of toasted rye bread. Serve in chafing dish.



HOMEMAKING

Days of Woodsheds Are Gone In Fact, But Not in Spirit

It may be stretching things a trifle to say that the social order began to grow complicated when coal, oil and electricity took over in place of woodburning stoves. However, most citizens who can remember coal oil lamps and fringed top surreys will agree that life in the 1910 era was less tense and more flavorful.

A part of the stability of those years was the result of home-produced and home-handled fuel. Come May, in spite of the pressure of farm work, solid farmers wanted the wood under cover. It was routine after-school and Saturday work for a 12-year-old to wheel wood to the woodshed from the big pile in the backyard.

THE WHEEL may be one of the world's pivotal inventions, but the actual wheeling in was not exciting. A lad loaded the wheelbarrow as high as he dared and brought it to the woodshed.

It was the stacking of the kind of wood that gave a young citizen a chance to show his skill. The big, knotty chunks for the parlor heater were simply tossed into a pile; the split pieces of oak and maple, ash and birch were stacked in high tiers.

It was interesting to fit the split pieces together; it took a sharp eye to make sure that the higher tiers slanted a bit towards the back. The old woodshed was a pleasant place with its deep

covering of bits of wood, splinters, debris, sawdust and bark.

THERE WAS a distinctive satisfying, heady aroma always present in an old woodshed. Of course, a boy went frequently to the kitchen on a Saturday afternoon to see how Mother was coming along with the baking.

A lad could spend a long time leisurely building the tiers. The trouble was, as boys learned early, the task had to be done and Father expected a fair day's work.

And if one worked well, chances were good that about four o'clock Father would say, "Son, why don't you go down to the meadow brook and catch us a mess of trout for a pleasant place with its deep

Eliminate Lawnmower Injuries

With the drone of power-driven lawn mowers about to start, Dr. John H. Monroe of the Oakland County Department of Health, offered tips today on how to lower the number of injuries these machines inflict on adults and children.

Power and hand-driven mowers are not completely safe, said Dr. Monroe, because they can cut most things they touch besides grass.

The U. S. Department of Agriculture reports that 75,000 power mower accidents occur each year, more than half involving feet and hands. About one-third involve different parts of the body resulting from stones or pieces of metal thrown by the mower blades. These missiles can have the impact of a 22-caliber bullet.

SINCE MOST injuries are

due to carelessness or error on the part of persons using mowers, Doctor Monroe advises these precautions:

- Remove stones, sticks and other objects from the lawn.
- Check all bolts, nuts and screws to see that they are properly tightened.
- Add fuel before starting the engine, never while the engine is running.
- Keep hands and feet away from mower blades when starting and mowing.
- Learn how to stop the mower's engine quickly.
- Children and pets should be at a safe distance from the mower, preferably inside the house.
- Stop engine before pushing mower across gravel driveways, walks or roads.

ADDITIONAL TIPS:

- Be sure of footing when mowing slopes or when grass is wet.
- Never plug in an electric mower when it's raining.
- The mower should always be moving away from the operator.
- Sit-down mowers can turn over on sloping ground.
- Disconnect the spark wire before checking or cleaning mower.
- Mowers with crank-type starters should not be in a charged position until ready for use.
- Keep fuel in marked, closed container in a safe place.
- At all times, stop the engine when the mower is left unattended.
- Scan the path in advance of the mower at all times for objects that might be thrown.

'Share Your Plants' Project

A "Share-Your-Plants" project is being sponsored by The Birmingham Eccentric and the County Agent on May 19.

A local committee of gardeners will also participate in the program which will supply plants for the re-development area near Eight Mile and Meyers Road, according to Mrs. Alice Wessels Bur-

lingame, Birmingham Eccentric writer. Plants may be left in the west parking lot at The Eccentric from 10 a.m. to 4 p.m. on that day.

'Sesame Chicken' Wins 1st Prize

"Sesame Fried Chicken," a recipe submitted by Sally Orr of Birmingham in the 1962 National Chicken Cooking Contest, won a first prize over 194 other contestants.

Original Michigan-contest entries were turned in to Floyd Hickman, extension poultryman at Michigan State University. He released all 195 recipes to Dr. Theodore Imler of the MSU foods and nutrition department, who picked the winning state winners with the help of his experimental cooking class.

Final step in the judging was done by a consumer taste panel consisting of six men and three women. They judged the recipes for taste, using a format suggested by contest sponsors.

The chicken cooking contest was sponsored by the Poultry and Egg National Board and the Delmarva Poultry Industry.

Summer Suits Feature Cool, But Chic Style

Colors are mostly bright, flower tones or frosted shades. Stripes and plaids are popular but few other types of prints.

JACKET LENGTHS are on the short side. Paris' St. Laurent even allows two inches of a white over-blouse to show below the jacket hem of tulle, brown, silk, shantung suit. This is a fashion that will take a bit of looking to become accustomed to.

Favorite silhouettes are the slim skirt or the gently curved jacket hitting about midriff over a slim skirt. Norman Norell's "little girl" look—holero over a full skirt—is somewhat limited to junior-sized figures or just plain juniors.

A subscription to The Eccentric brings you the community's top news events 52 times a year.

SPRAYING!

Shade Trees, Shrubs, Evergreens Fruit Trees & Orchards, Elms Also mosquito control & Lawns for weed and feed.

JASSO TREE SERVICE

Since 1958 MU 9-2700 40 Biltmore, Troy



How soon can I move into HICKORY HEIGHTS

IMMEDIATELY—Two story colonial, four bedrooms, first floor family room and laundry room, 2300 square feet plus a full basement, decorated by J. L. Hudson's. \$35,400

APRIL 24—Two story colonial, five bedrooms, first floor family room and laundry room, 2550 square feet, plus full basement. \$38,300

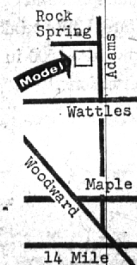
MAY 14—Tri-level, four bedrooms, family and laundry room, grade level basement, 3150 square feet, hillside site. SOLD \$39,000

MAY 22—Colonial tri-level, four bedrooms, family room, laundry room, grade-level basement, 2700 square feet all above ground. \$36,500

MAY 30—Tri-level, three bedrooms, family and laundry room, 2450 square feet, grade level basement, 145 x 150 hillside site. \$33,900

ALL HICKORY HEIGHTS HOMES have the following luxury features.

All bedrooms are upstairs, two-car attached garage, separate dining room, large eating area in kitchen, built-in oven and range, garbage disposer, automatic dishwasher, two baths and powder room, storms and screens, sewer, water, and gas heat. Homes in Hickory Heights are in the Bloomfield and St. Hugo School Districts.



Model Phone: MI 4-9763



ROBERTSON BROTHERS

4330 N. WOODWARD, ROYAL OAK LI. 9-3500

Visit the BLAIR HOUSE in Greenwich Green FEATURED IN McCALLS MAGAZINE

(April 1962)

- Acclaimed by Readers from Coast to Coast
- Selected by McCall's as being the most "Good" Home for the Money
- Described by McCall's as having Old Time Charm with Modern Conveniences



2550 SQ. FT. - 2 CAR FINISHED GARAGE



4 Bedrooms
2 1/2 Baths



featuring: work saving traffic pattern paneled family room—sliding patio doors mar proof kitchen cabinets formal dining room in bath spacious master bedroom suites wardrobe closets in bedrooms separate dining room slate entrance foyers fireplace bay window in living room full basement black topped drives pine quality features throughout

10 front elevations to choose from in Greenwich Green the COLONIAL community of Distinction

100-160 FOOT—ESTATE SIZE LOTS UNDERGROUND WIRING—ALL POLES AND WIRES UNDERGROUND GAS LITE ENTRANCE WAYS SPLIT RAIL PERIMETER FENCING DETROIT WATER—STORMS & SANITARY SEWERS TREES ON ALL LOTS GAS HEAT AND BUILT-IN APPLIANCES BIRMINGHAM SCHOOLS WALKING DISTANCE TO BR. RICE & MARIAN 5 MINUTES TO BIRMINGHAM SHOPPING 10 MINUTES TO NORTHLAND CENTER CONCRETE RDS. & CURBS

Surrounded by Parks, Country Clubs & Schools

Wm. J. PULTE Inc. a McCall certified Builder MI 6-0105 11 Mile & Evergreen

PULTE - BUILT means BETTER - BUILT OPEN DAILY