

HOMEMAKING

A Very Important Profession

Time was when the lady of the house, with humor and affection, was often referred to as "that wry little woman."

It was she who often considered a gun beside her pioneer husband in search of food or in fear of savages.

It was she who gathered harvest, fed a large family and often passing travelers, beat her laundry against the rocks in a stream, and bore many offspring.

These were but a few of the tasks which challenged her ingenuity and developed her versatility. And she was often found far out in field and forest or in the wooded fringes of towns and expanding settlements.

TODAY THERE are hundreds of thousands of trim, attractive matrons located in our suburban fringes with challenges just as broad and demanding as those her forebearers faced. She is today's "homemaker" — wife, mother, interior decorator, cook, family purchasing agent, housekeeper, confidante, chauffeur, often dressmaker, club and church woman, civic leader or worker, and even practical nurse.

At the sound of her husband's "Dear, will you please," or the sudden shout of "Hey, Mom, I need

... she may become almost anything one could name including zoo keeper of the family pet!

MUCH IS said of today's career woman, today's professional woman, today's woman executive, but what of the woman in the home whose career is making a home for the man she loves and the subsequent responsibilities it entails.

She is a vital part of our economy and of our American way of life. We must recognize this suburban woman for the competitive one she is.

It is not competing with her associates and contemporaries just as is her sister in business? It may not be competition for the dollar earned to be sure, but it is competition for the development of her own natural resources and for the value her leadership means for family and to its members' happiness, welfare, and social contribution in the years ahead.

TODAY'S homemaker must be a source of moral and spiritual strength to her family. It is her sense of right and wrong and her faith in the value of life itself that

Ever wondered where we do the word salad? Several people have done some research on this subject and found that salad is derived from the Latin term sal, which means salt! This doesn't seem to make much sense, but let's take a look at their explanation. The modern meaning of salad probably stems from the Roman practice of dunking raw vegetables and greens in salt as a kind of dressing.

LATER SAL was corrupted into salata, which applied to any vegetable dish—raw or cooked—served with a tart dressing.

Salads have a long tradition. Salads of one type or another had been served even before the time when Romans nibbled salad herbs. It was not until the early 1800's, however, that salads became a popular item on menus.

About a century later Americans became aware of the salad and that awareness has grown and expanded until now we probably serve more and a greater variety of salads than any other country.

develops her family's character. If she participates in church and community life her family will fall into similarly stable patterns in the years ahead. The adage that a family that "prays together, stays together" is a worthy defense against the onslaught of broken homes and high divorce rates.

Along with strong moral fiber, what of the homemaker's physical care of herself and her family? What of the matters of health, personal appearance, and general well-being?

TODAY'S homemaker must make her family's home a harmonious, attractive one in which to live. She must train her family in the ways of good health, good nutrition, and proper hygiene. She must set an example of good personal habits if she is to share them with her family.

In return, she must be given the recognition that what she is doing is worthwhile and appreciated by those whom she loves and who love her.

It is in an atmosphere of love, human warmth and affection, and respect that her family will develop values to carry through life. It is here that the wise and gifted homemaker makes her most valuable contribution.

It is these human values early in life that combat insecurity and ultimate delinquency. It is here, in addition to the many material things that demand her time, where today's homemaker can become a woman of distinction in a world where distinction matters so much!

Registration for the classes can be made on Sept. 6 between 8:30 p.m. and 7:30 p.m. at any of the three Health Department offices. In Birmingham the office is at 151 West Martin Street.

Public health nurses teach the classes which are sponsored by the Oakland County Medical Society, the Oakland County Department of Health and various adult education departments.

Each expectant parent series is made up of eight classes which are taught in the evening from 7:30 to 9:30 p.m. There is no charge for the classes.

Birmingham Mother Wins 11 Prizes at State Fair

By EVELINE ORN Arts Editor

A Birmingham housewife has won 11 prizes for her cooking in this year's state fair. Over the preceding five year period she had received 17 prizes.

Mrs. John Bartlett of 487 Madison attributes her success to "just practice."

As the mother of seven children (Stephen, 11; Mark, 10; Linn, 9; Polly, 6; Jeff, 5; Brad, 2, and John, 1), she feels she is called upon to do a more than usual amount of cooking.

"I bake nearly every day," she said. "We all have a sweet tooth."

SHE WON two first, four second, two third and three fourth prizes in this year's competition.

The first was for her devil's food cake and her English tea muffins.

She received the second prizes for her French crackers and her red peppers and for her canned plums and red raspberries.

Brussels sprouts, her meringue cookies and cherry jello. She won fourth place for her chicken cake, sweet pickles and grape jelly.

In all, she had entered 17 items. "I KEEP trying for the blue ribbon and once I get it, I try for it with something else," said Mrs. Bartlett.

The devil's food cake, for instance brought her a third in 1959, and she had won second prize on the English muffins in both 1959 and 1960.

Ordinarily, Mrs. Bartlett doesn't know what prizes she has won until she visits the fair herself. This year, however, they called her, she said.

Applications had to be in about mid-July, she said. The goods were baked at home and then taken to the fair grounds.

"Canned goods had to be in about a week before the fair began," she said.

"Baked goods had to be in on Thursday, they were judged on Friday."

MRS. BARTLETT said that she would rather be in the kitchen than anywhere else in the house although she wasn't much interested in cooking before she was married.

"The kids are happy when I bake," she said, "and you can tell by my husband's size that he enjoys it."

Bartlett is an architect for Linn Smith Associates, 804 S. Adams, Birmingham. He has designed and is in the process of remodeling the interior of their home.

Bartletts have lived in Birmingham for about four years, although Bartlett has worked here for about 10 years. They moved to Birmingham from Livonia.

SHE HARDLY EVER uses prepared mixes, Mrs. Bartlett said.

"It's so much more expensive than making it yourself."

What are her sources for recipes? Two cook books and what she clips from newspapers and magazines and acquires from her friends and neighbors.

MRS. BARTLETT asked her son Jeff "who is the best cook?"

"You are," he replied quickly. "Who's next best?" she asked.

"Grandma," he answered. "Grandma" is Catherine Bartlett of Detroit.

"What does she cook best?" "Rauon and eggs," he said.

Following is the recipe for devil's food cake with which she won one of this year's blue ribbons.

Marketing Costs On the Way Up

Food marketing costs have gone up at a rapid pace since the late 1940's as reported by the Marketing Agent, Mrs. Josephine Lawlor.

These marketing costs are the charges for services to get food products from the farm to the table and include costs of labor, transportation, containers, and supplies as well as the taxes and profits of marketing firms.

Several reasons account for the fact that in 1961 food marketing costs were 73 per cent higher than in 1950. One is the larger volume of food products needed to supply the growing population and the continuing shift of the population from farm to city.

THE COSTS involved in marketing food have increased. In 1961 labor costs accounted for 46 per cent of the total marketing bill, rail and truck transportation charges for 10 per cent, corporate profits before income taxes for 5 per cent, and other costs and non-corporate profits for 39 per cent.

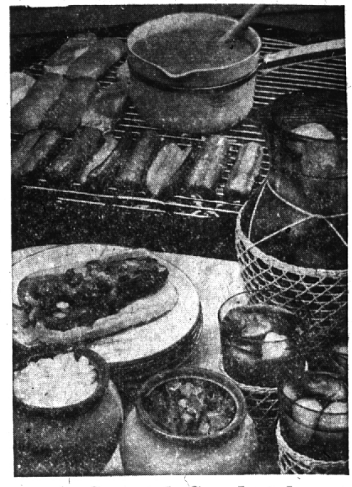
Another reason for a larger food marketing bill is that the system continues to provide more costly services such as packaging, processing, and other conveniences which consumers want.

Shoppers may expect a further upward push on marketing costs in the future, but these will be tempered by new technology and better marketing methods as the result of both public and private research.

SOME OF the bright spots in a seemingly dark picture of rising marketing costs include the fact that higher wages may add to costs, but output per man hour will continue to increase.

Improved and inexpensive packaging materials help offset marketing costs, and total costs may be lowered through such improvements over time while improved processing, transportation, wholesaling, and retailing practices will continue to bring better food for the consumer.

Better communications among consumers, marketing firms and producers will also tend to upgrade food quality.



A Special Sandwich

After swimming, hiking or any exercise, sandwiches rate high on the list of food favorites for youngsters and older adults alike.

At this time of year particularly, the sandwich done on the outdoor grill hits the spot at picnics in your own back yard or at the nearby park.

One that has a great appeal is the Chessey Island Special. A top luscious grilled frankfurter nestled in a toasted roll, spoon a zesty mixture of canned condensed chili beef and cheddar cheese soups.

(Just heat 3 in a saucpan on the grill while the frankers are cooking and the rolls are toasting.) Simple, easy and so good!

Garnish each sandwich with chopped onion and pickle relish for a real taste-tempting treat.

Add tall glasses of iced tea or coffee, or your favorite carbonated beverage.

Chessey Island Special 1 can (11 ounces) cheddar cheese soup

1 can (11 ounces) condensed chili beef soup

One-fourth cup water

1 pound (eight to 10) frankfurters, all lengths

Frankfurter buns, split

Chopped onion

Chopped sweet pickle

Outdoor Method:

In heavy saucpan, stir cheese soup until smooth. Gradually blend in chili beef soup and water.

Cook on grill until hot (about 30 minutes), stirring now and then. Meanwhile, brown frankers and heat rolls on grill.

Place frankers in buns; top with sauce. Garnish with onion and pickle. Makes eight to 10 sandwiches.

Buttun Down Cuff

The buttons on men's suit-coat sleeves are strictly for show nowadays, but once they kept a man's long, flowing cuffs out of the way while he worked or fought.

Answer To Puzzle No. 722

A grid of numbers for a crossword puzzle.

Egg Prices To Increase

Prices of Grade A large eggs are expected to increase during September. You will find that medium size eggs will be about 10 cents a dozen less than large eggs while small eggs will be likely to average 15 cents a dozen less than the large.

On a cost per pound basis the smaller size eggs are a better value, and in most instances the medium size will also be.

If you want to compare costs, remember that large size eggs weigh a minimum of 24 ounces; medium size, a minimum of 21, and small, a minimum of 18.

Make New Shoe Out of Old One With 'Cosmetics'

The shoe business is really jumping with innovations. Among them is a brand new color-up for anything from leather shoes to straw creations. Also on the market is a revolutionary type of patent leather.

Bernetta Kahabka, Michigan State University clothing specialist, suggests applying the new "make-up" to old shoes that are "unsalvageable because of color or appearance." But because of the time involved in putting on and taking off the make-up, she has reservations about its being used to "change shoe shades each time you change clothes."

The "make-up" leaves your shoes with a bright shine when lightly buffed. It usually wears quite satisfactorily, but will chip slightly if struck against a hard surface.

MAD IN a wide range of colors, this cosmetic does not damage the shoe surface. It can be removed from leathers but not from fabrics, and can be used for shoes, bags and belts of leather, suede, patent leather, nylon mesh, straw, silk, satin or linen. It should not be used on plastic or on items that have been dyed or tinted.

Another addition to the shoe market is a patent leather made from polyethylene. It has a beautiful, lustrous appearance and comes in red and white as well as black finishes.

The patent is causing excitement mainly because it does not have the tendency to chip, crack, or peel in cold weather that regular patent leather has. Miss Kahabka says the new patent may be worn safely during the wet and cold winter months as well as in the summer.

MORE NEWS in the shoe world: Spandex fiber yarn used in shoes now being test marketed.

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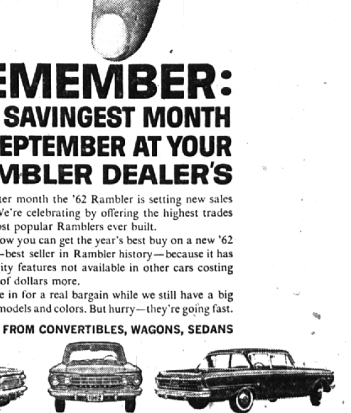
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