

ONE-STOP SHOPPING

BOSTON BUTT
PORK ROAST
39¢ lb.

MICHIGAN
BUTTER
63¢ lb.

U.S. NO. 1 POTATOES
25 lbs. **69¢**

SWIFTS PREM
49¢

KEYKO OLEO
2 49¢ lbs.

BORDEN'S GLACIER CLUB
ICE CREAM
2 HALF GALLONS **\$1**
VARIETY OF FLAVORS
or reg. price EA.

KLEENMAID
BREAD
3 59¢
LOAVES

GRADE A LARGE
EGGS
2 79¢
DOZEN

GROUND BEEF
3 LBS. **\$1 19**

CAMPBELL'S PORK & BEANS
3 for 44¢

SILVER FLOSS SAUER KRAUT
2 for 39¢

FRANCO AMERICAN SPAGHETTI
3 for 44¢

LEAN & TENDER
PORK STEAK
39¢ lb.

SWEET MISS
PIES
pumpkin mince
39¢

CRANBERRIES **23¢**

SPRY SHORTENING
3 LBS. **69¢**

LIBBY PUMPKIN
2 for **35¢**

A & B GROCERY
MANCHESTER MICHIGAN
VAL-U-WAY
WE RESERVE THE RIGHT TO LIMIT QUANTITIES
SALE DATES: Nov. 8 thru 14th

United in Marriage



Mrs. Jack L. Ekin

John the Baptist Catholic Church in Monroe, Michigan, was the scene of a wedding Saturday, November 4th, of Miss Tanis Wolf and Mr. Jack L. Ekin. The Rev. A. Joseph Immel performed the double ring ceremony and celebrated the solemn high mass at 11:00 a.m. before an altar decorated with white caryatid columns.

Mrs. L. Laboe, organist, accompanied Mrs. Joseph Swiergosz, soloist, as she sang the mass and "Ave Marie", "Panis Angelicus", "On this Day Oh Beautiful Mother" and "Hail Holy Queen".

The parents of the couple are Mr. and Mrs. Victor W. Wolf of 107 N. Monroe St., Monroe, Michigan and Mr. and Mrs. J. Arthur Ekin of 14669 Henzie Rd., Manchester, Michigan.

The bride wore a gown of imported silk peau de poie. It was fashioned on simple princess lines with a cuffed empire bodice, scoop neckline and three-quarter length sleeves. A ponytail floating bash panel, accented by a single cabbage rose forms the empire chapel train. Her matching headpiece was an open crown between Anne of peau de poie with a simple rose at forehead. It held bouffant butterfly three layered French illusion. The bride carried a prayer book adorned with a dainty bouquet of three ymbidium orchids from which soft lines of stephanotis and pearl beads gently floated downward and backed with ivy and other greens.

The maid of honor was Miss Patricia Wolf, sister of the bride. She wore a floor length gown of satin peace in antique gold. The gown was fashioned on princess lines with scoop necklines, three-quarter sleeves and modified bell-shaped skirt. The full gathered bustled back was accented by a self fabric cabbage rose. The matching headpiece was a velvet open crown pillbox topped by a bouffant veil. She carried a miniature fireside basket with an arrangement of white pomps tinted gold and wheat stalks. Miss Beverly Dvovich and Miss Bonnie Vivian were the bridesmaids, and wore gowns of the same color and style as the maid of honor. They also carried flowers same as maid of honor's. Howard Peterson served as best man. Ushering were Herbert Williams and David Little.

Following the ceremony a dinner reception was held at the Moose Lodge in Monroe, Michigan for some 300 guests.

When the newlyweds leave for a two week trip to Miami Beach, Florida, the bride will be wearing a dark gray wool suit with light gray accessories and orchids from her bouquet. They will live at 103 Stanford Drive, Monroe, Michigan, after November 20th. Mrs. Ekin a graduate of St. Mary Academy in Monroe is employed at Beneficial Finance Company. Her husband is a graduate of Manchester and attended Michigan State University and now owns and operates Monroe Credit Management.

Seniors Present "The Family Nobody Wanted"

Everyone should definitely attend Manchester High School's Senior Play, "The Family Nobody Wanted" on November 17 and 18 at the Manchester Civic Auditorium at 8 o'clock.

The Play cast are as follows:
Mr. Doss Glenn Mann
Mrs. Doss Carol Miller
Mr. Doss Terry Ayers
Mrs. Johnson Cheryl Schaffer
Mr. Johnson Leroy Cummings
Mrs. Johnson Judy Braun
Mr. Reilly Jim Settle
Mrs. Thomas Gary Pniowski
Mrs. Parkinson Linda Jacob
Mrs. Allen Lucille Buss
Mrs. Hardy Ann Walton
Diane Carol Alexander
Laura Bonnie Bentschneider
Rita Pattie Burkhardt
Timmy Eldean Weidmayer
Alex Norbert Galinis
Ted Duane Kuebler
Admission 50¢ Adult, Students 35¢.

THE MANCHESTER

ENTERPRISE

PLAN VENTURE BOLDNESS

7¢ A COPY

NOVEMBER 16, 1961

VOLUME 94 NO. 45

Manchester Residents Put United Fund Over the Top

Christmas Club Checks Mailed

Dan J. Boutell, Vice President and Cashier of the Union Savings Bank of Manchester, announced that Christmas Club checks totaling \$44,000 were mailed this week to the 404 members of the 1961 Christmas Club.

The number of accounts were smaller than last year's 467 members, but the average account in the 1961 Club was \$109.00 against last year's \$100.00 per member.

National records would indicate that the money will be spent in the following manner:

Christmas	24.8%
Savings	30.4%
Year-end Bills	5.6%
Insurance premiums	10.3%
Taxes	9.5%
Mortgage payments	6.7%
Education	2.6%
Household Furnishings	6.5%
Miscellaneous	3.6%
	100.0%

The 1962 Christmas Club opens officially November 20th, but Mr. Boutell stated the Bank will be glad to open your account before that date if desired. The same weekly plans will be offered as in the past.

Weekly	Annual Saving
.25	12.50
.50	25.00
1.00	50.00
2.00	100.00
3.00	150.00
5.00	250.00
10.00	500.00

The Union Savings Bank officers and employees extend a welcome to all who wish to participate in this savings program for 1962, along with wishes for a Merry Christmas and a friendly reminder that a merrier Christmas is one that is paid for.

New Books Added To Local Library

Ninety new books have been added to the local library collection, after Exchange Day at Ann Arbor library last week. Each library in the Washtenaw Area Library Association exchanged a third of its books from the collection which has been loaned to the area by the State Library for the 1961-62 project. There are new books for adults as well as all ages in fiction, fact and for reference.

One hundred percent success was attained by Manchester United Community Fund and Red Cross Drive this week with a total of \$8,575. Campaign chairman, Clarence Fielder, points out that every donor and every solicitor in the area is to be commended for the accomplishment. Each division did slightly better than last year and the average individual gift is a fraction higher than before.

However, the most marked success in the campaign is due to Industry. Michigan Gas Storage and Marshall-Schable, Incorporated, initiated pay-roll deduction this year. Their fund representatives, Carl Settle and Tom Marshall, and their cooperating employees are congratulated by the chairman for their progress.

Double A. Products under the guidance of D. A. Roach and Herbert Upton, Jr., expanded the company's efforts on the part of the 1961-62 drive and general employee solicitation was conducted at the plant for the first time. A study of the campaign and the company's support of the area in which it is located have brought about most favorable results and a general feeling of mutual helpfulness.

Increased cooperation on the United campaign at Chrysler Proving Ground and the tremendous assist from the local employees of nearby companies, Ford Motor, Tecumseh Products, Hoover Ball and all of the others, who designated their gifts to the Manchester fund are especially thanked by Chairman Fielder and the committee.

Once more Manchester area is to be congratulated for the spirit of cooperation that is the mark of success of the community.

Tests For Peace Corp To Be Given

Postmaster George Merriman announced today that the entrance test for the Peace Corps will be given on Tuesday and Wednesday, November 28 and 29, 1961.

Within a few days information showing the place and time for the examination in your area will be posted on the bulletin board of the local post office, including stations and branches.

If you are interested in taking the test, be sure and watch for complete information at your local post office.

Postmaster Merriman added that he would inform the press when the information has been received.

Coming Events

Band Boosters Bake Sale, Sat. Nov. 18th, at Laundromat 10 a.m. to 4 p.m.

The Freedom Ideal Homemakers will meet Friday, Nov. 17, at the home of Mrs. Paul Lemon at 1:30 p.m.

The Iron Creek Extension club will meet Nov. 21st at the home of Mrs. William Tirb at 12:30 for a dessert luncheon.

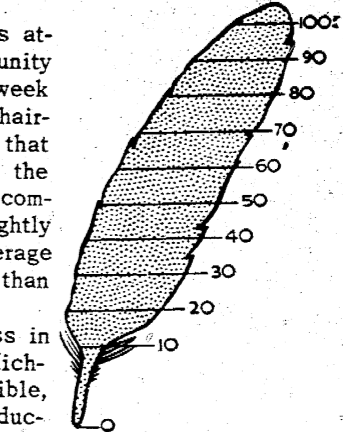
Youth Fellowship of E.U.B. church will meet Sunday, Nov. 19 at 7:30 at the church.

UCC Shift Announced by Tarbox

In an announcement by G. D. Tarbox, superintendent of the Union Carbide Olefins and Carbide Power Co. plants in the Sault, Richard F. McClurg was named to the position of assistant to superintendent-industrial relations, effective Nov. 1. McClurg, who has been with the Union Carbide Metals Co. plant at Alloy, W. Va., replaces Robert F. Schwindt, who transfers to Sheffield, Alabama.

Dick McClurg is a native of New Castle, Pa., where he received his education prior to entering Washington and Jefferson University. Following award of a B.A. degree in 1952, he entered the U.S. Army for a two year tour of duty in Korea and Japan. He left the Army as first lieutenant in 1954 to enter the law school of the University of Michigan, from which he was graduated in 1957. Since June 1957, McClurg has been in the industrial relations department of the Union Carbide Metals Co., at Alloy, W. Va. In his new post he will assume responsibility for industrial relations at the Sault Works.

McClurg and his wife, Joyce, daughter of Mr. and Mrs. Clarence Schlicht, of Manchester, plan to arrive in the Sault on or about Nov. 1. They will be accompanied by their daughter, Diana.



DON'S BEEF BUFFET
Featuring
ROAST ROUND OF BEEF
Saturday Night as **FAMILY NIGHT**
IN TECUMSEH

FOR SALE: 2 Yearling holstein heifers. S. D. Lowery. GA 8-4343.

LIMESTONE
FERTILIZER
DELIVERED
AND
SPREAD
FREE SOIL TESTING
JULE EDER
DEXTER, MICHIGAN
PHONE HA 6-8212

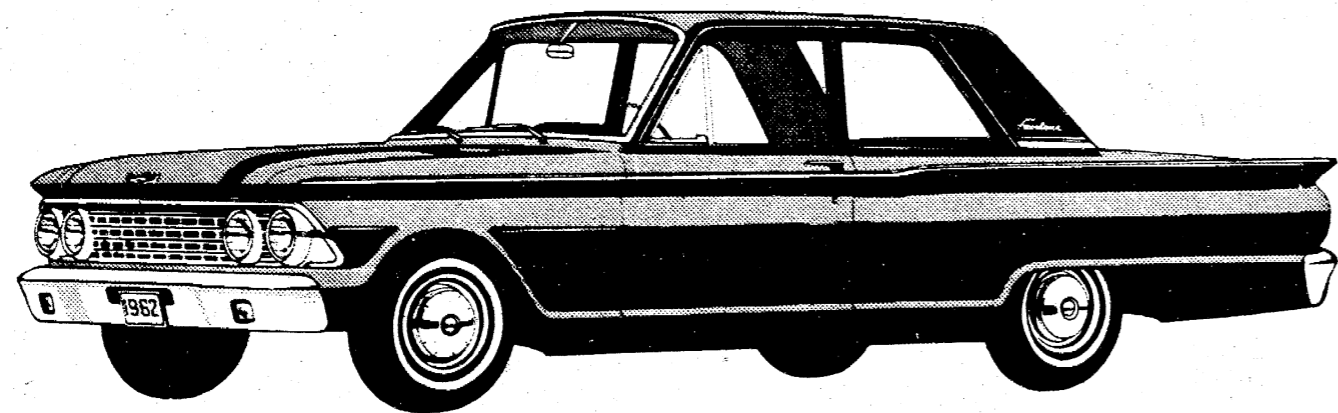
Moms Meet

The Manchester MOMS met at the Methodist Church Hall on Tuesday evening, Nov. 7 with sixteen members and one guest, Mrs. Norcross of Clinton present. We were also honored by the presence of some of our State Board Members, namely State President, Mrs. Jean Kruse of Royal Oak, Past Presi-

Home on Leave

Airman 2C Gerald Randall, son of Mr. and Mrs. Roy Randall of Manchester, arrived home yesterday from Thule Air Force Base, Greenland. He will be here until Sunday.

WIN THIS NEW '62 FORD FAIRLANE!



To be Given Away FREE!

THURSDAY, NOVEMBER 16 THROUGH SATURDAY, NOVEMBER 18, BY SOUTHEASTERN MICHIGAN FORD DEALERS

Register Now! You have an excellent chance to win a new Ford Fairlane in this Southeastern Michigan area contest!

Just follow these easy rules and you may be a winner in this great local contest!

- To be eligible to win the new Ford Fairlane, visit your neighborhood Ford Dealer on Thursday, November 16, Friday, November 17, or Saturday, November 18, and fill in and sign an official entry form.
- Deposit the "Dealer's stub" half of your completed entry form in the box marked "Dealer's box," on the Ford Dealer's showroom floor... and deposit the other half of your completed entry form, the "Judges' stub,"

- in the box marked "Judges' box," also nearby.
- Everyone 18 years old, or older, is eligible to participate except Ford Dealers' employees and their families — Ford Motor Company Sales Department personnel and their families — and members of the Ford Dealers' and Ford Motor Company's advertising agencies and their families. Should eligibility of an entry be questioned, the decision of the judges will be final.

YOU DON'T HAVE TO BE PRESENT TO WIN

Winner will be announced in this newspaper after he or she has been officially determined. If the winner has already bought a new 1962 Ford car, he will be given the 1962 Fairlane indicated on the entry form... or he may elect to receive dealer's cost of model in cash. In case of tie, duplicate prizes will be awarded. Fairlane to be given away will be equipped with radio, heater and whitewall tires. This program subject to all federal, state and local regulations.

MARSHALL - SCHAIBLE, INC.
512 WEST MAIN ST. MANCHESTER, MICHIGAN.

★ ONLY PEOPLE WHO VISIT THE FORD DEALERS IN THESE COUNTIES WILL BE ELIGIBLE TO WIN. IT MAY BE YOU!

★ MACOMB MONROE OAKLAND ST. CLAIR WASHTENAW

★

Who's Who In The Area ... By Pat Villemalre

Cottage-Inn & Brown Jug
POPULAR WITH RESIDENTS OF THIS AREA

For those who want the very best in Italian foods, including the most delicious pizza you have ever tasted, ravioli, spaghetti, and, on their American menu, chicken, steaks, chops, spare ribs, bar-b-cued just the way you want them and seafoods, stop at the Cottage-Inn or The Brown Jug, at 1204 S. University. Under the management of Mr. Pat Paron, who is well known among many of our readers who know him as a most friendly host, the Cottage-Inn is located at 512 E. William in Ann Arbor, phone NO 3-5902. As their slogan states, "Real Italian Food Is Our Speciality," and you will find that they also offer a carry-out service and a free delivery service. Firms such as this, which are serving the people throughout the district are to be complimented for the fine job they are doing. Pat and George Paron invite you to stop in with your friends during the holidays as well as all year round.

Products From Hirth Brothers Dairy
KNOWN FOR QUALITY

The products from Hirth Bros. Dairy have always conformed to the highest standards. Fred, George, Eugene and Leon Hirth need no introduction to the majority of residents over this area. They have continuously followed a policy of giving better products and better service. Milk is about the most perfect food. It is healthful in every respect. Milk and dairy products from the Hirth Bros. Dairy at 404 W. Washington in Ann Arbor, phone NO 8-7991, more than meet all the necessary requirements. It is this firm's policy, and has been since 1927, to constantly improve its service. This assures you that you are always getting clean, pure, and safe milk. Also featured here is Goat Milk, which has become so popular with many residents. Try it, as well as their other products, and be assured of good health.

Tot & Teen Shop
And Stork Shop

SERVE YOUNG SET'S CLOTHING NEEDS

Mothers and mother-to-be have cause for rejoicing when they see the multitudinous items on display at the Stork Shop at 33 N. Washington in Ypsilanti. This store has everything from blankets to bottle-warmers-beautiful treasures for your most precious bundle, your baby. Every imaginable article for infants is carried in a wide selection. Whether a complete layette or individual item is needed, daintiness and practicality have both been considered by their buyers. This store fits through size 4. Also owned and operated by Mrs. Walker is the Tot & Teen Shop at 105 W. Michigan. Featuring the most fashionable fall and winter wear for children up to age 16, they also have a complete floor of baby furniture of every description. The management of these shops has been careful to include the best in the clothing line. Every detail has received their very special attention, particularly price markings. They are well within the family budget.

Al's Muffler House
FEATURE FAST INSTALLATION SERVICE

Al's Muffler House at 102 N. Huron, (1 block North of Michigan Ave.) in Ypsilanti, specialize in Mufflers and pipes. They carry one of the largest selections of Mufflers in this part of the state and they have the right size and fit for most any car on the road. They have all of the equipment to take off your old muffler and install a new one in the shortest possible time, making this firm a favorite with thousands of car owners. Al Shelly, the owner, welcomes the trade from this area. They repair shocks, springs and brakes and they have added a department for a complete glass service. Auto Glass and storm sash replacement is a speciality here. They have built up their business on the policy of rendering efficient and prompt service and it is a satisfaction to observe the fast operation of their service. When you get your mufflers at this reliable firm you are getting the finest products on the market and together with their courteous service adds up to the finest in this specialized work. Their phone in Ypsilanti is HU 3-0644.

- 9th Grade Attitude Honor Roll
- | | | |
|--------------------|--------------------|--------------------|
| Martha Ayers | Eugene Huber | Joseph Roberts |
| Virginia Armstrong | Marchia Hudkins | James Samonek |
| Barbara Below | Ruth Hughes | Karen Schuman |
| Linda Blanchard | Judy Jump | Joyce Smith |
| Lora Bivins | Janice Kaupp | Mara Smith |
| Bonnie Burkhardt | Jane Kemner | Raymond Tyskiewicz |
| Robert Clouse | Pat Kirk | Susan VanSickle |
| Janis Dettling | Mary Kruse | Sharon Walkowe |
| Karen Dorff | Suzette Luckhardt | James Walter |
| Dewey Gilbert | James Mann | Betty Weidmayer |
| Paul Guenther | Cleodious Marshall | Vickie Widmayer |
| Bill Grothe | Pat Miller | Dean Woodard |
| | James Randall | |

Ideal T.V. & Radio
RENDERS PROMPT SERVICE

A beautiful display of the latest Television Sets including Color T.V. and Radios are here at this fine Dealer at 1521 Miller Rd. in Ann Arbor. When you buy your set here, they back it up and you will be assured dependable service attention if required.

Walter Schallhorn who operates this business has spent a lifetime in the trade and merits the highest commendation for the reliable service he has extended over the years. He and all of his staff are well qualified as experts and proof of their ability lies with the fact that hundreds and hundreds of families will have no other firm but Ideal T.V. & Radio. Many people from the surrounding area remove the chassis of their set and drop it in and they have voiced approval at the prompt response in efficient repair. Because they are out of the high-rent business district, it is sensible to understand that their costs are reduced, and that they can pass on these savings to their customers. Regardless if it is a radio or Television set that requires service, we suggest you try Ideal and it will be an ideal belief that you will become a steady customer of this fine firm. Their phone is NO 2-3660 in Ann Arbor.

Bentley Sanitation Service

OFFERS SALES & SERVICE

No service is more important to the progress and growth of the country than that which supplies means of sanitation. In this day and age every precaution must be taken to safeguard human life, and, in furnishing means for sanitary conditions a great work is done by the Bentley Sanitation Service located at 3366 Cummings in Dixboro, phone NO 3-8053, Mr. Robert P. Bentley, the owner, is well known throughout this section. This firm is licensed and bonded and offers a 24 hour service. They are experts in septic tanks, sales and service, cisterns, cesspools, drain fields, trenching, sump pumps, flooded basements, sanitary vaults, etc. They thoroughly understand sanitation requirements and are able to cope with every situation. When you require anything in this line of service, you will be sure of satisfaction when you call Bentley Sanitation Service.

Attitude Honor Roll
10th Grade

- | | |
|-----------------|----------------|
| Roger Kappler | Carl Miller |
| Ethel Kensler | Carol Pedersen |
| Maureen Kirk | Shirley Pfauts |
| Kathleen Kirk | Doug Spike |
| Carol Kruse | Nina Strang |
| Marlene Uphaus | |
| Thomas Uphaus | |
| Linda Valencich | |
| Thomas Walchak | |
| Susan Walker | |

Herman E. Atkinson
DEPENDABLE BUILDING CONTRACTOR

The contracting work of Herman E. Atkinson at 801 N. Prospect in Ypsilanti, phone HU 2-6200, needs no introduction to the people in this part of a home. Michigan. This progressive firm specializes in the custom building of homes and commercial buildings, and they will work either on your plans or can supply one for you. Also to be noted is their modernization and alteration work. The homes they build are the pride of their owners as well as the community as a whole. Being conversant with the new styles of architecture they are able to meet the distinctiveness of personality which makes the house available through the architects. Mr. Atkinson's building service is always at your disposal and if you have any plans in mind, he will gladly go over them with you. He has consistently maintained a reputation of quality materials and thorough workmanship.

Products Of Lunsford's Bakery
KNOWN FOR QUALITY

The Lunsford Bakers at 603 W. Liberty in Ann Arbor, phone NO 2-1520, is known throughout this section for the quality and wholesome baked goods. The management has spent a lifetime in the baking trade and they have continued down through the years of baking in the old fashioned method. With their many years of experience and with everything baked under the highest standards of sanitary care it is but a few of the reasons their products are so delicious and appetizing. You can be sure of the best in cakes, pastries and baked goods for the Thanksgiving and Christmas Season when you stop into Lunsford's Bakery. Only the best wholesome ingredients are used in all of their baking and their many satisfied customers is evidence of the quality and manner under which everything is baked.

Colonial Manor Nursing Home

EXTENDS FINE CARE OF ITS PATIENTS

The last quarter century has brought about one of the greatest changes in the demands that have been made upon the facilities of hospitals and homes to care for the aged, the ill, and the invalid. The actual figures on the number of people who are being cared for in convalescent homes and hospitals today would have staggered the imagination of even most members of the medical profession a few years ago. But, most of us have realized that, with the life expectancy increasing well beyond the retirement age, and with the short-

Kappler Packing Co.

PRODUCTS ARE POPULAR WITH THE PUBLIC 38 YEARS

The name of this reliable firm at 3356 Pontiac Rd. in Ann Arbor, phone NO. 8-6006, is well-known to the people of this area for nearly 40 years. This firm provides fresh and superior products to the retail trade and merits the liberal support and patronage of all in this section, who wish the best and have local interest at heart. Specializing in Fresh and Smoked Sausages, Hickory Smoked Ham and Bacon, the products of this firm are well-known and are the favorite with many people in this section. A wholesale meat concern such as Kappler Packing Co. is essential to the progress and growth of any community. It provides a necessary service in custom butchering and curing and in this review of the leading businesses in the district, we compliment this progressive firm and recommend their products to all our readers.

Attitude Honor Roll
11th Grade

- | | | |
|-----------------|-------------------|------------------|
| My Beth Burch | Carol Meyer | Sue Schiel |
| Karen Burkhardt | Bruce Oates | Jacque Swank |
| Kenneth Buss | Robert Paul | Betty Tase |
| Linda Gilbert | Carol Price | Susan Walter |
| Mary Hassett | Carolyn Rice | Joann White |
| Carol Honer | Marianna Raymond | Darlene Steele |
| Sandra Koerneke | Shirley Samonek | David Petsch |
| Judy Kuebler | Doug Schaffer | Louise Pippenger |
| Janet Larson | Mary Kay Schaible | |
| Joan Lowery | Rebecca Schebor | |

Stork Arrives
Born, Friday, November 10, to Mr. and Mrs. William Minor of Manchester, a daughter at Herick Memorial Hospital.

Kills Deer
Mr. Hollie Ayers, of Manchester struck and killed a deer on M-92 north of Bowen Road about 6:10 p.m. Saturday.

Shakespeare Club Meets

The Shakespeare Club met at the home of Mrs. Herman Kuebler.
Mrs. William Reno, presided at the business meeting.
Roll Call was responded to by the giving of a Bible Verse.
This was a religious program with Mrs. Clayton Parr having for her topic "Dr. Thomas Dooley", the great doctor who instituted Medical help to the people of Laos.
Then Mrs. Melvin Haselschwerdt had the topic "Hope Ship" and noted the many wonderful services performed by the willing doctors and nurses for the people of Southeast Asia.
Mrs. Don Mackintosh then told of William Lorimer Mellon, of the famous Mellon family, dedicating his life to the service of the people of Haiti. This was a most interesting and well-received program.
Mrs. Edward Bauer invited the club to her home for the Nov. 28th meeting.

County Library Gets Board Of Supervisors' Approval

A county library system was approved yesterday by the Board of Supervisors. It is scheduled to begin operation next year.
The new system will include a bookmobile to provide circulation of books in areas of the county not now served by library service, and will provide additional books for existing libraries.
It also will provide an augmented reference service to all existing local libraries, as well as films, records, graphic materials found in modern library service programs.
County library personnel will be available for assistance and consultation on local library problems.
The vote by the board was 28 to 7.
Mrs. Viola Blackenburg, chairman of the board's educational committee, said the budget for the new system would be approximately \$56,549 next year.
Funds for the first year of operation will come from the county and state.
The Ann Arbor Board of Education will be asked for permission to quarter county library facilities in the Ann Arbor Public Library, which is operated by the schools.
Mrs. Blackenburg said the county system will have its own staff and identity and that no existing library would lose its identity in the new system.
Her committee recommended planning for separate quarters for the county library, because in a few years the Ann Arbor Public Library will need more space for its service.
As outlined by the committee, the tentative budget for the county library system includes funds for a staff consisting of two librarians, two clerk typists, a part-time page and bookmobile operator.
There would be capital outlay for furniture and equipment, the bookmobile and books, magazines, films and records.
City and township libraries which are eligible to receive penal fine monies will continue to receive them and village libraries, which are not now eligible, will become eligible to receive them.
The amount of penal fines distributed this year was \$56,000, the committee said. Ypsilanti city and Manchester township will receive a share of it this year for the first time.
Services of the county library will be set up with the aim of providing additional services rather than duplicating or replacing those now provided by local libraries.
Washtenaw county becomes the 27th county in the state to have either a county library or provide library services by contract.
The state of Michigan will provide a grant of \$15,000 to establish the county library here. It will be applied for by next Wednesday so the request can be included in the State Library's budget for the next fiscal year.
Washtenaw county's superintendent of schools will serve on a board of trustees by virtue of the office he holds. The Board of Supervisors will appoint four other members to the five-member board. A three-member committee will be added to the Board of Supervisors.

CLINTON THEATRE
FRI. - SAT. - SUN. NOVEMBER 17-18-19

DOUBLE FEATURE

Gidget GOES HAWAIIAN

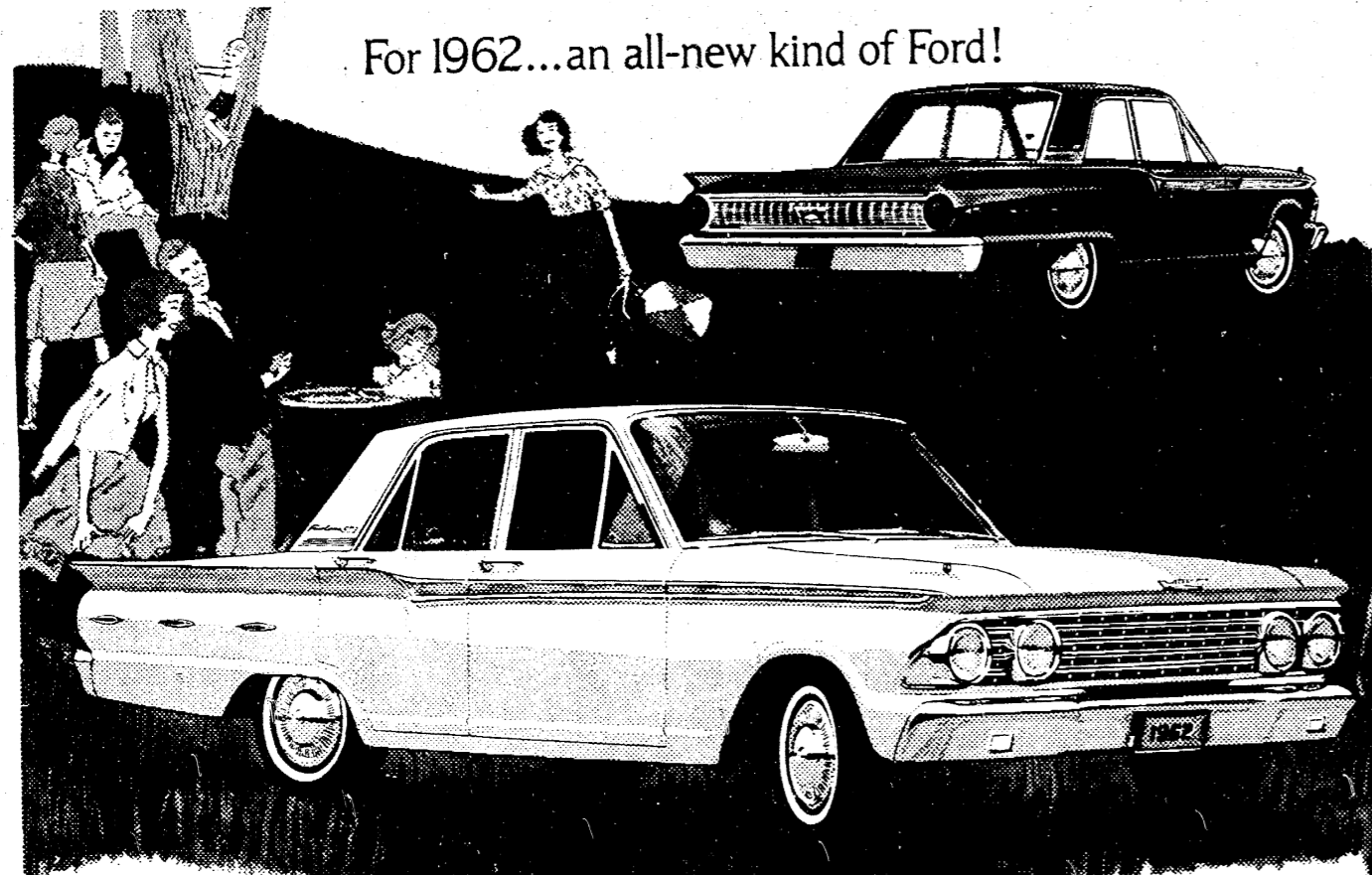
starring JAMES DARREN
MICHAEL CALLAN - DEBORAH WALLEY
CARL REINER - PEGGY CASS
EDDIE FLOYD - JEFF DONNELL

METRO-GOLDWYN-MAYER presents

BILL TRAVERS

THE GREEN HELMET

Also Starring
ED BEGLEY - Sidney JAMES - Ursula JEANS - Nancy WALTERS - Megs JENKINS



For 1962...an all-new kind of Ford!

the car that's just right for just about everybody
right size... right price...

You've never seen anything like it, because there's never been anything like it... until today. On the outside the new Ford Fairlane 500 measures a quick 197 inches from stem to stern. A good foot shorter than the cars from which it borrowed its name. It calls the snuggest parking places home. At the same time, on the inside the new Fairlane 500 is every inch as big as some of the biggest Fords ever built.

The new Fairlane 500 is priced way under previous Fairlanes, well under many compacts. But Fairlane economy doesn't stop with a pretty price tag. It runs to amazing gas savings—with the world's first economy V-8 or the nickel-nursing Fairlane Six. Routine service is reduced to a minimum—30,000 miles on many items, only twice a year or 6,000 miles on the rest. And it adjusts its own brakes.

right between Galaxie and Falcon

RIGHT! Big-car room ride, performance.
RIGHT! Compact-car price, economy, handling.
RIGHT! Only car anywhere near its price with the twice-a-year maintenance schedule first introduced by Galaxie.
RIGHT! Unique economy choice: the world's first economy V-8 or the delightfully thrifty Fairlane Six.

RIGHT! Fine-car upholstery, appointments, luxuries.
RIGHT! The built-in value that pays off in pleasure now—and in profit when it comes time to trade.
RIGHT! Quality and precision craftsmanship you've never before enjoyed in any car anywhere near its low price.

'62 FORD
FAIRLANE 500
Some cars have new names—this name has a new car

MARSHALL - SCHAIBLE, INC
512 WEST MAIN ST. MANCHESTER, MICHIGAN

Jolly Farmerettes Meet

The Jolly Farmerettes held the 4-H business meeting at the Sharon townhall. For roll call a country we would like to visit was asked for. In our new business, we received our reports, certificates, pins and programs for the year. We decided to have every third Saturday of the month from 2 until 4 p.m. as our work meetings.
At Fall Achievement, a couple of weeks ago, Carol Niehaus received a flag for the club.
After the meeting we had some games and songs. Refreshments were served.
Carol Niehaus, Reporter

Manchester Community Fair Financial Report

Balance December 1, 1960	\$ 1501.86
Received Rides	2755.65
Concessions	100.00
1/2 Bicycle Carpenter Bros.	16.00
Gate Receipts	1003.00
Fair Book Ads	941.00
Merchant Tent Rent	295.00
Auto Tent Rent	75.00
Senior Class for Food Tent Rent	90.00
Total Balance Plus Receipts	6777.51
Total 1961 Fair Expense	5455.73
Balance Cash November 10, 1961	1321.78
Total Accounts Receivable	206.00
Total Accounts Receivable and Cash Balance	1527.78

EXPENDITURES 1961	
Enterprise Printing 1960 Financial Statement	\$ 14.85
Manchester Band Boosters Donation	100.00
Mich. Corp. & Security Comm. Filing Fee	2.00
K of C Kickoff Dinner	107.56
Gate Tickets	29.22
Norman Carpenter Rides	2204.52
Brown's Television Repairs & Audio Work	20.98
Wurster Greenhouse, Flowers for Queen	36.40
Fox Tent & Awning, Tent Rent	715.00
Marx & Marx, Door Prize	10.00
L. V. Kirk, Door Prize	10.00
Uphaus Drug, Door Prize	9.50
Gambles Bicycle	31.88
Ed Green Parachute Drops	120.00
Advertising, Chelsea Standard & W.P.A.G.	82.40
Jesse Walker, Telephone, Etc.	7.60
A & B Market, Door Prize	10.00
Enterprise, Print Fair Book, Tickets & Postage, etc.	636.37
American Fireworks Co.	365.00
Manchester High Band Concert	50.00
Junior Class Concession Booth	100.00
Lehman Wahl, Queen Tiara	10.00
Willis Uphaus, Miscellaneous	13.00
Herb Jacob, Postage	1.25
Michigan Bell Telephone, Phone at Fair	15.14
Tom White, Disc Jockey	45.00
Night Watchmen	105.00
L. V. Kirk Electric, Labor & Wire	100.29
Schaffer Lumber Co., Lumber for Fireworks	30.47
R. B. Powers Co., Ribbons	66.61
Irene Kemmer, Telephone Calls	2.00
Premiums	390.24
Total Expenditures	5455.73

LEGAL NOTICES

ORDER FOR PUBLICATION
Final Account
No. 46538

STATE OF MICHIGAN

The Probate Court for the County of Washtenaw.

In the Matter of the Estate of Ida Tibb, Deceased.

At a session of said Court, held on November 10, 1961.

Present, Honorable JOHN W. CONLIN, Judge of Probate.

Notice is hereby given, That the petition of Mildred L. Jordan, the Administrator of said estate, praying that her final account be allowed and the residue of said estate assigned to the persons entitled thereto, will be heard at the Probate Court on December 6, 1961, at 9:30 A.M.

It is Ordered, that notice thereof be given by publication of a copy hereof for three weeks consecutively previous to said day of hearing, in the Manchester Enterprise, and that the petitioner cause a copy of this notice to be served upon each known party in interest at his last known address by registered, certified, or ordinary mail (with proof of mailing), or by personal service, at least fourteen (14) days prior to such hearing.

JOHN W. CONLIN
Judge of Probate

A true copy
Anna Douvitas
Register of Probate

Roesch & Delney, Attorneys
Manchester, Michigan 3-16-23-30

Classified

FOR SALE: Westinghouse Console 21" T.V. Completely Reconditioned and Guaranteed, \$75.00. Also used radios. 502 S. Macomb GA 8-9371. 9-16

FOUND: Girls white boots and green corduroy slacks, in vicinity of K & W Farm Supply. Owner may have same by paying for this ad at Enterprise office.

We buy and sell good used furniture and antiques. SEE US FIRST. Open everyday. Leone Crockett, 3 miles south of U.S. 112, on Matthews Highway, Phone HA 3-2201.

CARD OF THANKS: I wish to express my appreciation to all of my relatives, neighbors and friends for the beautiful cards, gifts and visits during my illness at Mercy Hospital and during my convalescence.
Mrs. Arthur Strahle

YOU'LL FIND IT IN THE WANT ADS!
Manchester Enterprise Phone GA 8-8488

FOR SALE: Ford V-8 1/2 ton pickup, good running order. Well maintained condition. \$150.00. GA 8-3761.

FOR SALE: White Rock Roosters. George Grossman, Sr., Call GA 8-2164. 2-16-23

FOR SALE: Year old hens, 50¢ each. Willard Manor, GA 8-2838.

WANTED TO BUY: All kinds of hay. Consolidated Mills, 3155-14, field, Call 34. 5-16-23-37-7-14

FOR RENT: 6 room house and bath, oil heat in Manchester. Phone Greenwood 9-2079, Chelsea, Michigan.

FOR SALE: Small flock of ewes to let on shares. Write Box 336 Manchester, Michigan

For News-Call-GA 8-8388.

FOR SALE: Fresh turkeys, Hens 45¢ per lb., Tom 39¢ per lb., Manchester Food Locker, 319 Morgan St., GA 8-5031.

READ THE WANT ADS FOR RESULTS

DOLLAR and SENSE FARMING.

DON'T NEGLECT PROTEIN IN HOG RATIONS. Regardless of the relative prices between corn and protein supplement, it will never pay to skimp on protein—it may cost you more in the long run. One pound of protein fed in the proper proportion to hogs will save you 4 to 7 pounds of corn while producing comparable gains. Normally, a 30-pound hog requires 14% crude protein up to 125 pounds—12% from there on out to market weight.

SILAGE RATIONS WON'T ALWAYS PREVENT VITAMIN A DEFICIENCY in beef cattle, even though silage usually contains several times more carotene than normal daily requirements. There's suspicion that heavy nitrogen fertilization of silage crops may be associated with the problem. The thought is that nitrate may hinder the conversion of carotene to vitamin A. Until more is known, it may be wise to include 12,000 to 15,000 units of vitamin A per head in all drylot rations.

USE CAUTION IN APPLYING FERTILIZER this fall. Expect on sandy soils, phosphorus and potash can be applied just about any time. But nitrogen application should be limited to insubstantial forms such as ammonia and urea or heavier type soil. Delay application until after the soil temperature drops to 40 degrees. At lower soil temperature soil bacteria become relatively inactive and won't convert these fertilizers to more soluble forms.

SIGN UP FOR THE WHEAT PROGRAM! You won't be eligible for support and diversion payments unless you do—even though you meet the other requirements pertaining to allotment and diverted acreage. So make sure you sign with your local ASCS office before the deadline, which is November 30 in most areas.

Hayden Flour Mills, Inc.
TECUMSEH, MICHIGAN

Special material based on information believed to be accurate but not guaranteed.
BY DOANE AGRICULTURAL SERVICE, INC., ST. LOUIS.

The MODERN Thanksgiving for the MODERN FAMILY-

Be modern this Thanksgiving...enjoy all the delights of an old-fashioned holiday feast without the fuss and work that usually goes with preparing a Thanksgiving dinner. Start out with a frozen turkey...it comes to you all cleaned, ready to be stuffed and placed in the oven.

Then build your whole meal around other frozen foods...begin with a shrimp cocktail, lobster or frozen grape juice...a salad with frozen peaches...for vegetables use frozen peas, broccoli, or green beans...top off your meal with a strawberry shortcake. We're headquarters for frozen foods...see us for your needs today!

Foods Worth Freezing
Are Worth Freezing Well

MANCHESTER FOOD LOCKER
GA 8-5031 319 MORGAN

ATTENTION MR. HOMEOWNER . . .

INSULATE
for winter comfort

DO YOU NEED STORM DOORS AND SASHES?
They'll save you money by cutting winter heat losses.
CALL US!

Bridgewater Lumber Co.
Phone GA 8-3039 or Saline HA 9-7062 Bridgewater, Michigan

EVERYTHING for A Perfect Thanksgiving

SWIFT'S PREMIUM
BUTTERBALL
TURKEYS
20 LB & UP **33**¢
LB

ALL SIZES AVAILABLE
ORDER EARLY
AND DON'T BE DISAPPOINTED
also DUCKS GEESE CHICKENS CAPONS etc.

BORDENS GLACIER CLUB
ICE CREAM
2 HALF GALLONS VARIETY OF FLAVORS **98**¢

LITCHFIELD
ALL JERSEY
MILK
3 HALF GALLONS **\$1**

FRESH **CRANBERRIES** LB... **19**¢
KLEENMAID **BREAD** 3 1/4 LB LOAVES **59**¢
MICHIGAN **BUTTER** LB... **63**¢
Firm Ripe **BANANAS** LB... **10**¢

TENDER, JUICY
ROUND STEAK
69¢
lb.

MAXWELL HOUSE
INSTANT
COFFEE 6 OZ **79**¢

BONELESS BOSTON BUTT
PORK ROAST
39¢
LB

LIBBY **PUMPKIN** 2 cans **29**¢
PILLSBURY PIE CRUST MIX.....2/39¢
YAMS.....2 lbs 19¢
GRAPES.....19¢
INDIAN TRAIL CRANBERRIES.....33¢

DINING CAR MINCE MEAT.....49¢
ocean spray
CRANBERRY SAUCE.....19¢

THANKSGIVING EVE CLOSED 6 pm
CLOSED ALL DAY THANKSGIVING

A&B GROCERY
MANCHESTER MICHIGAN
WE RESERVE THE RIGHT TO LIMIT QUANTITIES
SALE ENDS: Tues. Nov 22

Manchester Gives
Thanks to its

THE MANCHESTER
ENTERPRISE

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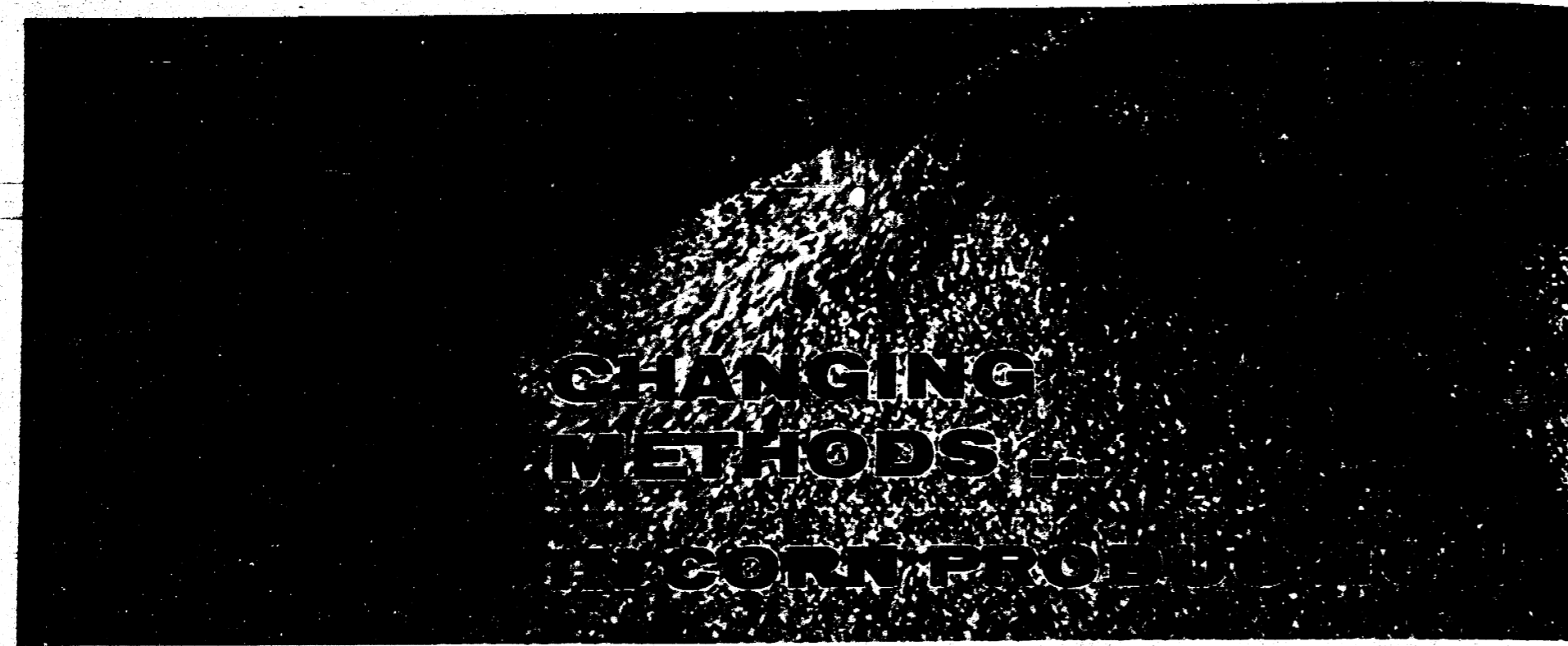
IN THIS
ISSUE

MANCHESTER OFFERS TO BRING YOU
THANKSGIVING WITH EMPHASIS ON
MAKING THE CHRISTMAS PARTY

EVERYTHING

for A

Thanksgiving



HOW TO TURN MORE REPLACEMENTS INTO PROFITABLE EGG PRODUCERS

Do this: coordinate proper feeding with protective medication through every stage—from baby chicks to laying hens.

You've selected your replacement chicks for bred-in characteristics that should bring you more eggs over a longer period at less cost.

How can you be more certain that these chicks will live up to their potential and make your egg-producing operation an economic success?

By following good management and sanitation practices. By taking every precaution to see that disease is kept out of your flocks all the way through... from chick to laying hen.

Disease, visible or invisible, is the biggest handicap to making more egg money. The Cyanamid Feed-

Health Program—described step-by-step here—shows you what to do to lick disease, when to do it and how to do it. It's a proved program—practical, sound, easy to follow.

Talk to your feed man. Ask him for your free folder which describes, in detail, the Cyanamid Feed-Health Program for layers and breeders. If he cannot supply you, write direct to: American Cyanamid Company, Agricultural Division, Princeton, N. J. **AUREOMYCIN** is American Cyanamid Company's trademark for chlortetracycline.



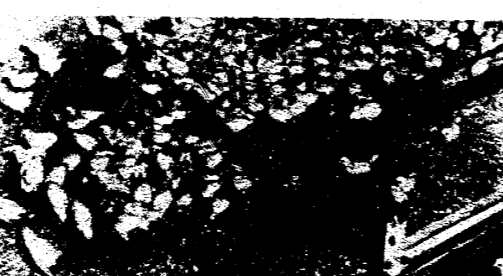
1. Give them health in the drinking water. First immediate step for replacement chicks is **AUREOMYCIN**®. Soluble in the drinking water for first 48 hours. This assures adequate early intake of **AUREOMYCIN** to guard against CD, synovitis and blue comb.



2. Feed potentiated starter feed with **Aureomycin**. A PF starter containing 200 grams of **AUREOMYCIN** per ton, fed for 3 to 4 weeks, protects against CD, synovitis, blue comb and coccidiosis—guards against vaccination reactions.



3. Dust away Newcastle disease and bronchitis. Control Newcastle disease and infectious bronchitis simultaneously. Use Cyanamid Dust **BIOLATOR**® or **AQUAVAC**® in the drinking water, at 1 to 7 days of age. Repeat at 8 to 4 weeks and 12 to 16 weeks of age.



4. Keep growing chicks healthy. At 4 weeks of age, change to grower feed with 0.02% Nitrophenide. Feed up to 12 weeks to control coccidiosis. If an outbreak occurs after 12 weeks, treat with **SULMER**® drinking water solution.



5. Don't risk disease setbacks later. Use a potentiated treatment feed containing 200 grams of **AUREOMYCIN** per ton at any time trouble shows up, including coccidiosis outbreaks. **AUREOMYCIN** effectively controls CD, synovitis, blue comb as well as coccidiosis.



6. House more top-performing hens. When you follow this program, you put more healthy pullets in the laying house. At the first sign of trouble—drop in feed consumption or slump in egg production—use a feed containing **AUREOMYCIN**.

The label instructions on Cyanamid products, and on products containing Cyanamid ingredients, are the result of years of research and have been accepted by Federal and/or State Governments. Always read the labels and carefully follow directions for use.



CYANAMID SERVES THE MAN WHO MAKES A BUSINESS OF AGRICULTURE

Manchester Gives Thanks to its

THE MANCHESTER

TERRAMYCIN

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Corn harvesting, storage and utilization is taking on a new look. How corn is utilized on the farm usually determines the way corn is harvested. Although most of the corn is still harvested as mature ears, there is a decided increase in the harvest of high moisture shelled corn. Here's how one such advocate of this practice handles his corn: He is Robert Whitney, Magnolia, Illinois. Whitney farms 535 acres of highly productive crop land of which 370 to 390 acres is normally planted to corn. This year he cut back to 225 acres in compliance with the feed grain program. Corn and soybeans are Whitney's crops.

"On the side" Whitney feeds 100 to 120 head of steers. He has no hogs. Cattle consume around 8,000 bushels of the normal 35,000 bushel corn crop. Whitney stores grain for his cattle in a glass-lined silo as high moisture shelled corn. This he feeds without grinding. Pelleted alfalfa and protein supplement are stored beside the silo in steel hopper bins. A system of augers mixes supplement with shelled corn and distributes the mixed feed along a bunk in the feeding yard. "When you are set up for high moisture grain storage, you are committed to feeding," Whitney points out. Otherwise, he might not put in any cattle when feeders are high or the market outlook is dim.

There is crib space on this farm for about 14,000 bushels plus bin space for 10,000 bushels of shelled corn or soybeans. One 3,500 bushel crib is equipped for forced air drying with natural air. It permits starting corn harvest as soon as the grain moisture falls to 30 percent. As the season advances and moisture drops to 22 or 24 percent, Whitney can safely store corn in cribs not equipped for forced air drying. Drying with natural forced air in cribs costs only about one-third as much as batch drying shelled corn with heat, according to Whitney's figures. This calculation is based on the cost

of fuel and power to operate the dryers.

With his cut-back in corn this year, storage is no pressing problem for Whitney. But in the future if he needs additional storage, he will erect one or more bin dryers in all probability. From what he has seen of this newest method of drying field shelled corn in storage, he considers it the coming way to handle corn.

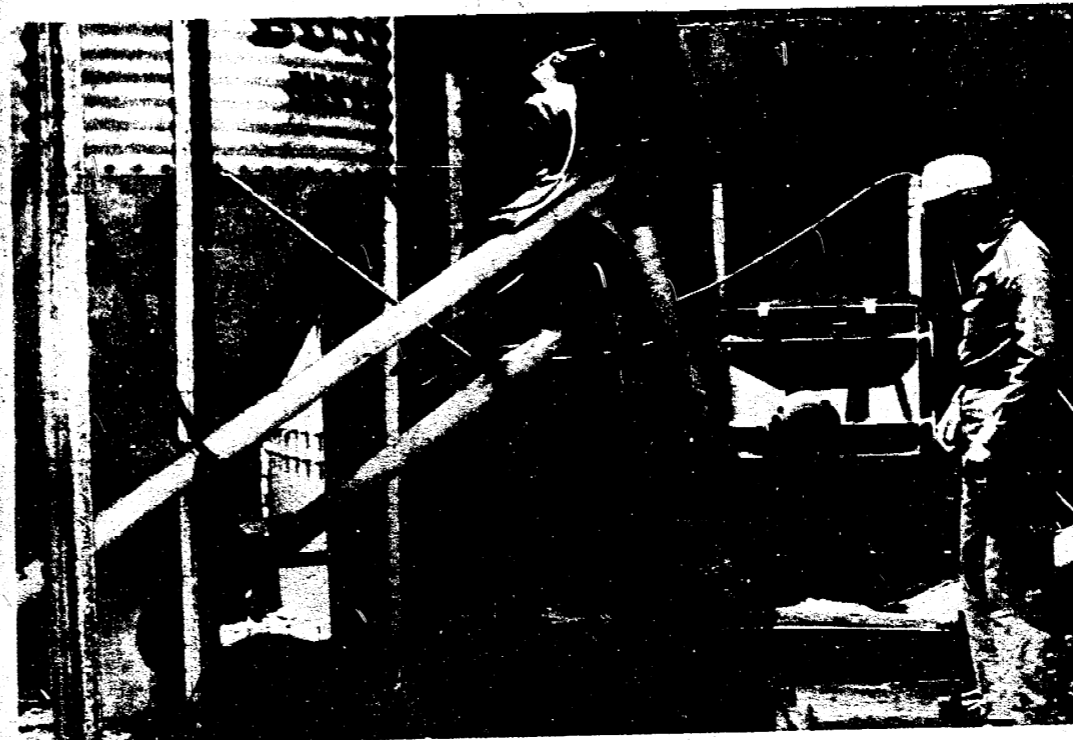
For the long pull, he expects to see field shelling with the grain combine gradually replace the ear corn picker. All pickers waste some corn by shelling at the snapping rolls in Whitney's observation. The combine takes in the ears without loss. But there may be some loss from combine harvesting if shelling is not completed before cob pieces get onto the straw racks.

Whitney tests soils and fertilizes accordingly. For most of his land a regular procedure is to broadcast 0-0-60 once every four or five years according to recommendations of the soil test laboratory. Then he applies 150 lbs. of 11-48-0 through his modern corn planter which puts fertilizer to one side and below the seed. After corn is up he side-dresses corn which follows a corn crop with 80 to 100 lbs. of actual nitrogen in the form of anhydrous ammonia. Bean ground picks up some nitrogen from the leguminous crop, so corn following beans gets 70 lbs. of actual nitrogen as a side-dress. This year for the first time Whitney applied anhydrous ammonia on some fields ahead of planting rather than after the crop was up. He budgets \$15 an acre for fertilizer applied to corn.

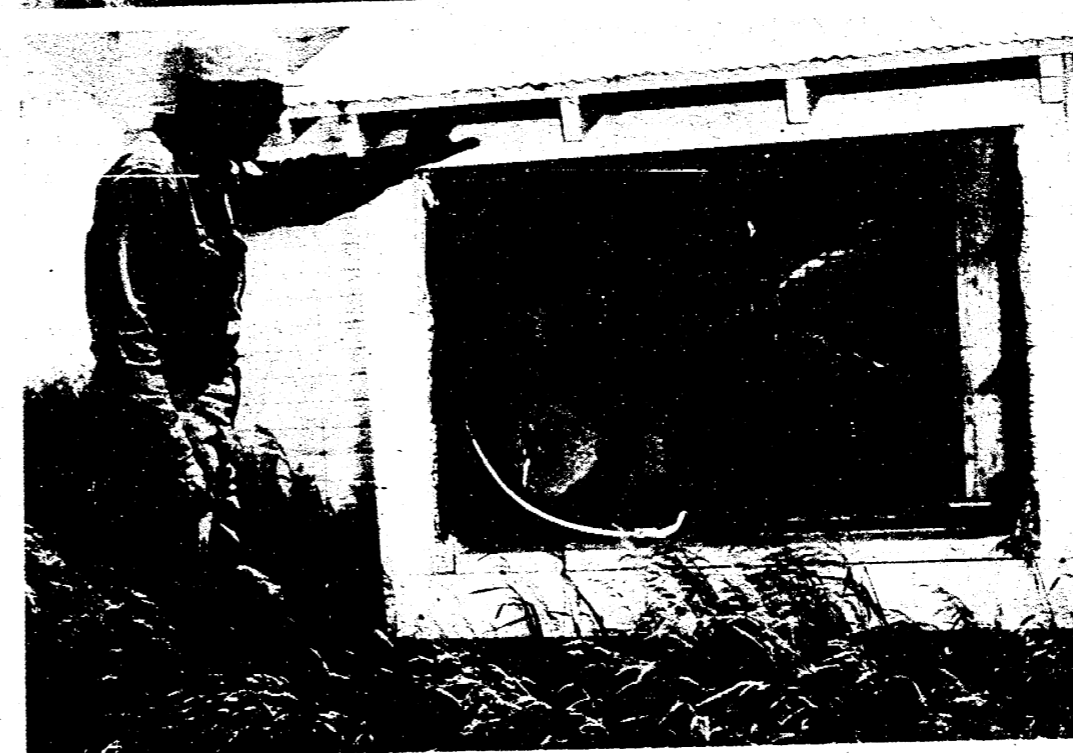
Whitney hill drops corn at the rate of 18,000 to 20,000 kernels to the acre, figuring to come up to harvest time with at least 16,000 ear-bearing stalks to the acre. To spread out the harvest season, he starts off the plantings with some early maturing hybrids, then follows with two different maturities of later corn.



Whitney custom hires the harvesting of his crops. Otherwise he would have to hire highly skilled labor to operate the machines. His time and attention is consumed in looking after the storage operations.



Robert Whitney makes easy work of feeding 100 steers with his glass lined silo filled with soft shelled corn and hopper bins for supplements. The auger system mixes supplements with the corn and distributes the mixed feed along a bunk in the feeding yard.



Natural air drying fan in 3,500 bushel crib lets Whitney start picking as soon as corn is down to 30 percent moisture. Corn with 22-24 percent moisture is stored in cribs not equipped for forced air drying.



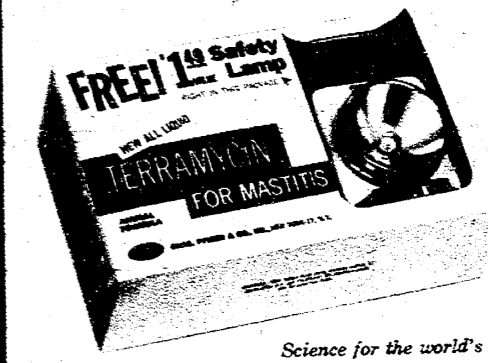
FREE FLASHER SAFETY LAMP

with the purchase of this special 12-tube carton

You'll like this 2-way safety lamp. Its large searchlight beam and red blinker flasher make it a handy companion for evening chores, repair jobs or car trips. And, right now you can get it FREE with the purchase of this special 12-tube carton of Terramycin for Mastitis... the largest selling brand by far. For good reason, too.

Terramycin helps take the worry out of fighting mastitis. There are no antibiotic residues in the milk when used as directed. And, it contains no penicillin. It's the only commercially available preparation in an all-liquid form. This means Terramycin goes to work fast, blends completely with the milk throughout the udder to hit even deep-seated infections, then milks out clean and completely. See your animal health supplier soon.

Warning: Milk taken from dairy animals within 72 hours after the last treatment for mastitis must not be used for food.



Chas. Pfizer & Co., Inc.
New York 17, N. Y.

Science for the world's well-being

"I'm always satisfied most with a Brand that's made a Name for itself!"

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BRAND NAMES FOUNDATION, Inc.
277 Fifth Avenue, New York 16, N. Y.

EVERYTHING for A Thanksgiving



Thanksgiving
... with
emphasis on the side dishes

Thanksgiving is first and foremost a time for giving thanks but it is also an American festival celebrating the end of the harvest season. Therefore it's appropriate to include in this festive meal an abundance of good things to eat, just as our ancestors did.

Naturally turkey becomes a specialty around the holidays, but it is elevated to an epicurean level when BUTTER BAKED and you can do this by rubbing it well with softened butter after it is all prepared for baking; then cover with cheesecloth which has been dipped in melted butter and bake, basting occasionally with melted butter.

Stuffings vary from year to year and region to region as do the various side dishes which constitute the "trimmings" for our turkey. For a new taste sensation, stuff Tom Turkey with unique carrot-caraway dressing, or an olive corn stuffing is different. Again you might like a sausage and apple stuffing or cornbread stuffing.

Cranberries are almost as much a part of the Thanksgiving meal as the turkey itself but because of their versatility we can use them in exciting ways from start to finish. Some folks start their feast with cranberry mint cocktail. Many serve jellied cranberry slices, cut into fancy shapes with a cookie cutter, as a garnish for their bird. Everyone loves cranberry bread . . . and there's nothing more effective than a salad utilizing the tart berries. Still others crown their banquet board with a cranberry dessert which may take the form of cranberry ice cream pie or again it might prove to be a delicious steamed pudding.

Squash is another favorite—why not try acorn squash with spiced Brazil nut filling? As long as sweet potatoes are traditional it would be fun to make sweet potato balls or have fancy fruit "fixings" using oranges and honey for the sweet potatoes. And pumpkin pie is a must, so why not make it a pumpkin chiffon pie and plan a steamed pudding as well so that you can offer a choice of desserts?

Take the old favorites, give them a new twist and please your family on this very special day of Thanksgiving!

Gold Ribbon Winner at Illinois State Fair gives you her recipe for

Roanoke Rolls

"This recipe has been a favorite of mine for years," says Miss Olivia Kempf of Roanoke, Illinois. "And I've made changes in it over the years, too . . . all for the better I think, because my latest version won me the Gold Ribbon for the best yeast baking at Illinois' State Fair. I hope you'll try my recipe soon. And be sure to use Fleischmann's Active Dry Yeast. It's such a dependable yeast—always fast rising. I know you'll have good luck with Fleischmann's too."



Roanoke Rolls *Makes about 5 dozen rolls*

1 cup milk
½ cup sugar
1 tablespoon salt
6 tablespoons Fleischmann's Margarine
1 cup very warm water
2 packages or cakes Fleischmann's Yeast, active dry or compressed
3 eggs, beaten
9 cups sifted flour (about)

Scald milk; stir in sugar, salt, and Fleischmann's Margarine. Cool to lukewarm. Measure very warm water into large bowl. Sprinkle or crumble in Fleischmann's Yeast; stir until dissolved. Add lukewarm milk mixture, beaten eggs, and half the flour; stir until blended. Beat until smooth. Add remaining flour until dough cleans sides of bowl.

Turn out onto lightly floured board. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease all sides. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour 15 minutes.

Divide dough in half. Roll out each half about ¼-inch thick. Cut into rounds with 2½-inch biscuit cutter. Crease heavily through center with dull edge of knife; brush lightly with melted margarine. Fold over so edges just meet; seal. Place close together with rolls touching in-greased shallow pans.

Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (350°F.) about 20 to 25 minutes until golden brown. Remove from oven. Brush tops with melted margarine immediately.

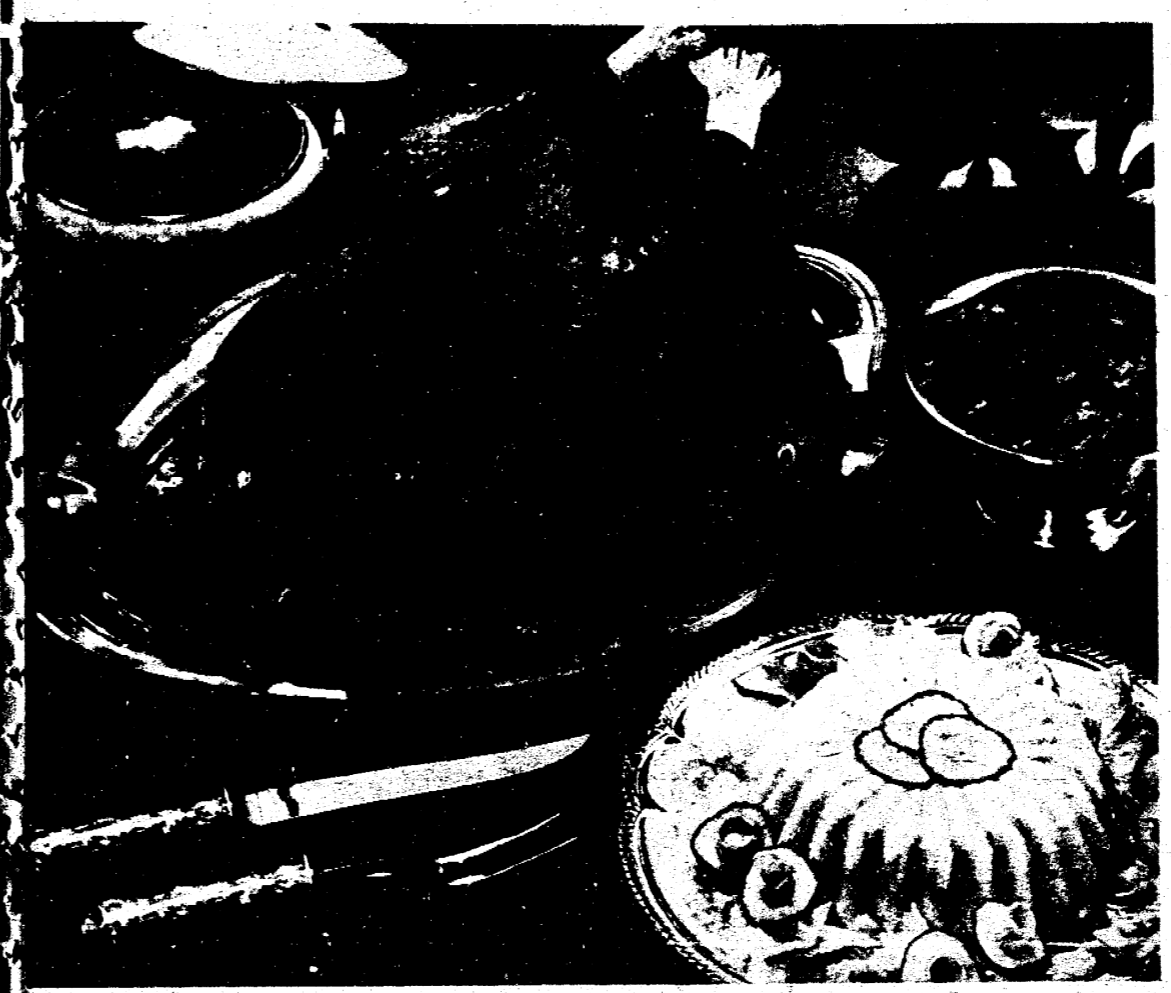
Turn out onto lightly floured board. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease all sides. Cover. Let rise in warm place, free



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CARROT-CARAWAY DRESSING

¼ cup chopped onions	1½ cups ground carrots (1 bunch)
¼ cup butter	1 lb. ground sausage, browned
1 teaspoon salt	1 cup sour cream
¼-½ teaspoon pepper	1 egg
1½ teaspoons caraway seeds	
1 qt. toasted bread cubes	

Saute onions in butter until golden brown. Add salt, pepper and caraway seeds. Add toasted bread cubes and toss thoroughly in butter. Add carrots and sausage. Blend in sour cream, followed by egg. File lightly into cavity of bird and bake.

CUCUMBER MOUSSE

1 cucumber, diced	1 teaspoon onion, grated
¼ cup crumbled Blue cheese	¼ teaspoon salt
½ cup boiling water	¾ cup evaporated milk, chilled icy cold
1 pkg. lime gelatin	

Beat cucumber to a pulp. Add Blue cheese. Set aside. Chill a bowl and beaters. Dissolve gelatin in boiling water. Add onion, salt and cucumber mixture. Chill until slightly jelled, whip evaporated milk in chilled bowl until stiff. Fold into gelatin mixture. Pour into 1-quart salad mold. Chill until firm.

ACORN SQUASH WITH SPICED BRAZIL NUT FILLING

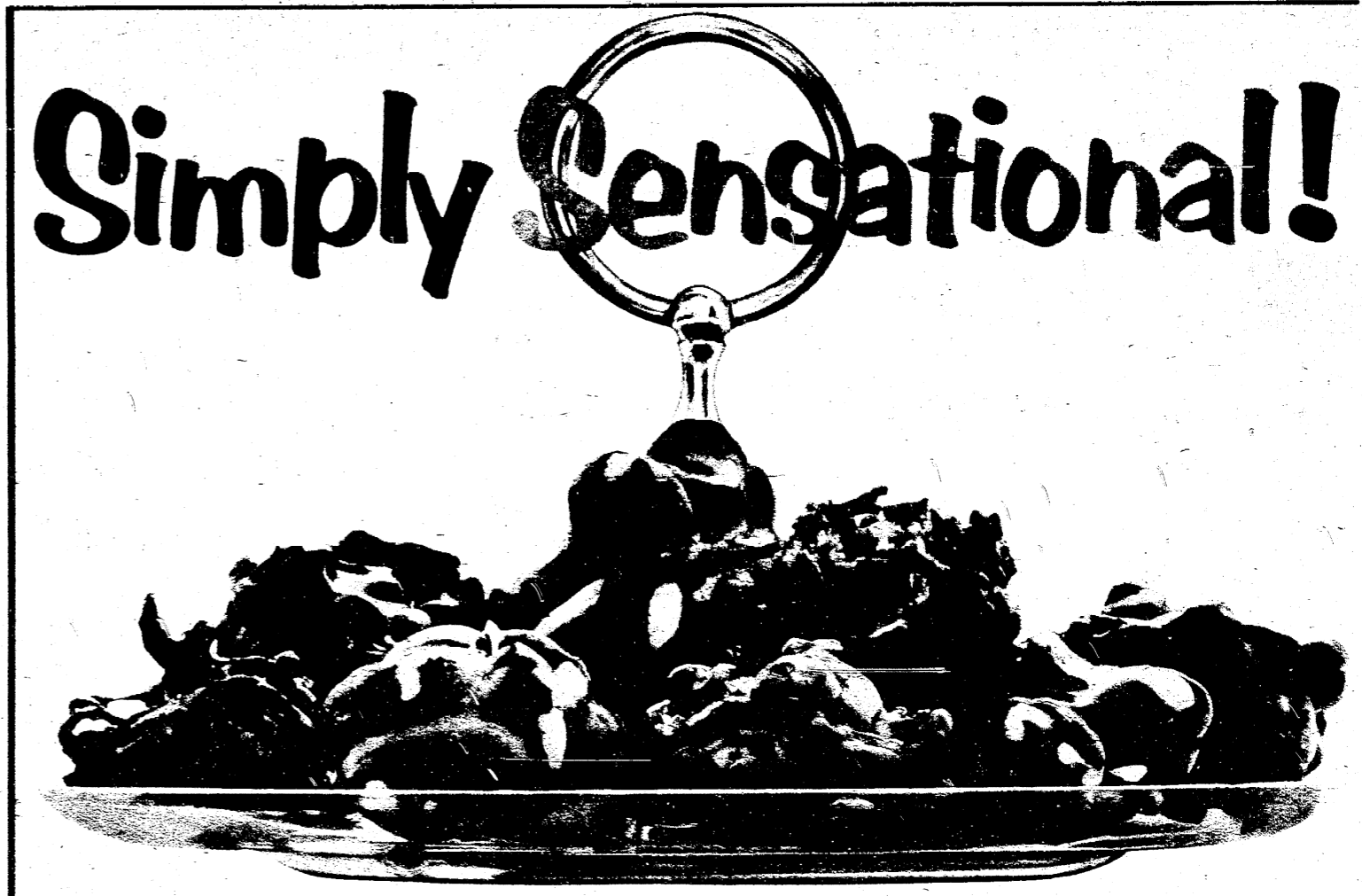
3 acorn squash
3 tablespoons butter
¼ cup sugar
2 tablespoons flour
¼ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
¾ cup chopped Brazil nuts
1 tablespoon grated orange rind

Cut acorn squash in half lengthwise, then scrape out seeds and stringy portions. Put remaining ingredients in mixing bowl. Cut in butter with two knives or pastry blender until mixture resembles coarse meal. Place squash in baking pan. Divide the crumb mixture between the 6 squash halves. Cover the bottom of the baking pan with hot water; cover and bake in a moderately hot oven (400°F.) 30 minutes; uncover and bake 30 minutes longer. YIELD: 6 servings.

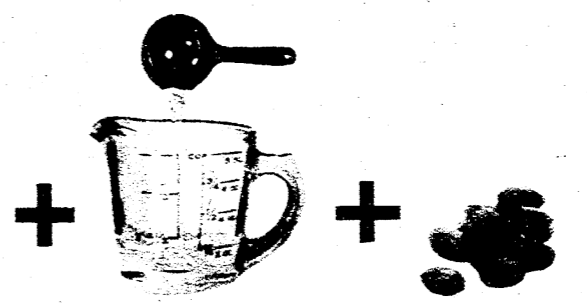
CRANBERRY-ORANGE RELISH

1 quart fresh cranberries
1½ cups sugar
Grated peel of one lemon
2 tablespoons fresh lemon juice
½ cup chopped celery
2 California navel oranges, peeled and cut into chunks

Grind cranberries in food grinder, using medium blade. Add sugar, lemon juice, grated lemon peel, celery, and orange chunks. Mix well and let chill for at least one hour before serving. Makes 5-6 servings.



EASY AS 1-2-3! NESTLÉ'S CHOCOLATE QUICKIE CLUSTERS!



Combine and melt over hot (not boiling) water one 6 oz. pkg. or ½ 12 oz. Jumbo pkg. (1 c.) NESTLÉ'S SEMI-SWEET CHOCOLATE MORSELS; 3 tbs. light corn syrup; 1 tbs. water. Remove from heat. Add 1 c. of any one of the following: mixed preserved fruit, diced; flaked coconut; raisins; dates; cut up whole peanuts; chopped cashews, or salted nuts. Drop by half teaspoonfuls on waxed paper. Chill till firm. Yield: approx. 2 to 2½ dozen.

Be sure you use Nestlé's Semi-Sweet Chocolate Morsels for luscious flavor—for satiny texture. And—for the full 6 ounces you need for every recipe cupful!

Manchester Library
P.O., Manchester
Complimentary

EVERYTHING for A Thanksgiving

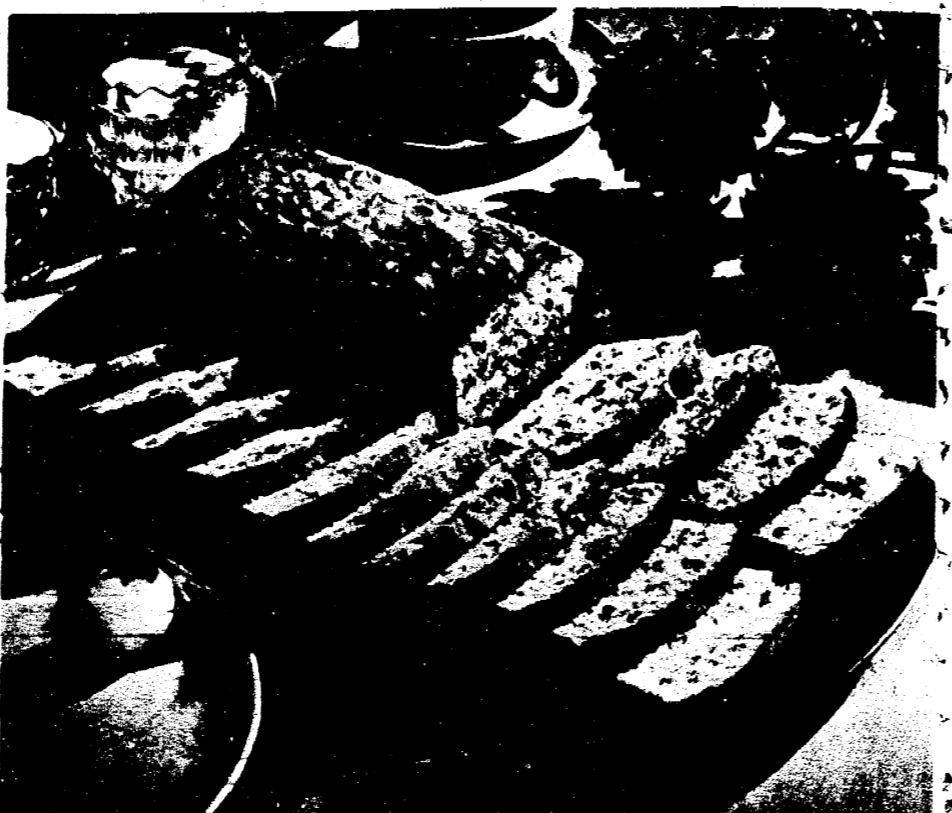


PUMPKIN ICE CREAM DESSERT

- 1 cup pumpkin, cooked or canned
- 1/4 teaspoon nutmeg
- 1/2 cup firmly packed brown sugar
- 1/4 teaspoon cloves
- 1 teaspoon cinnamon
- 1 quart soft vanilla ice cream
- 1/4 teaspoon salt

Combine in saucepan pumpkin, brown sugar, cinnamon, salt, nutmeg and cloves. Bring to a boil. Cook, stirring constantly, 1 minute. Cool.

Beat cooled pumpkin mixture into ice cream. Turn into baked crust. Top with a cookie crumb mixture. Freeze. Serves 6 to 8.



CRANBERRY SPICE BREAD

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup chopped walnuts
- 1 egg
- 1 cup whole cranberry sauce, drained
- 2 tablespoons melted shortening

Heat oven to 350 degrees F. Thoroughly mix together the flour, sugar, baking powder, salt, soda and cinnamon. Add walnuts. In mixing bowl, beat egg; add cranberry sauce and shortening. Add dry ingredients; stir until just blended. Pour into greased 9" x 5" x 3" loaf pan. Bake in 350 degree oven for 45 minutes or until done. Cool on rack.

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THE MANCHESTER



"FROST-ON-THE-PUMPKIN" PIE

Festive Cream Filling

- 1 cup whipping cream
 - 1/2 teaspoon cinnamon
 - 1 1/4 cups powdered sugar
 - 1/2 teaspoon vanilla
- Whip cream just until it stands in peaks. (Don't over-beat.) Add powdered sugar, cinnamon, and vanilla, and stir or mix gently until mixture is stiff. Let stand in refrigerator until needed.

Pumpkin Chiffon

- 1 envelope plain gelatin
- 1/4 cup cold water
- 3 eggs, separated
- 1/4 cup granulated sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/2 teaspoon allspice
- 1/2 teaspoon salt
- 1-1/4 cups canned pumpkin
- 1/2 cup milk
- 1/4 cup powdered sugar

Add gelatin to cold water; set aside. Beat egg yolks; beat in sugar mixed with spices and salt. Add pumpkin and milk. Cook over moderate heat, stirring, until it reaches boiling point, then boil, stirring, 2 minutes. Remove from heat, add softened gelatin, and stir until dissolved. Cool until partially thickened.

Beat egg whites almost stiff; gradually beat in powdered sugar, making a stiff meringue. Without washing beater, beat cooled pumpkin mixture until smooth and fluffy, then gradually fold into meringue. Working quickly, spread about half this mixture in pie shell. Next spread about half the Festive Cream Filling over the pumpkin, making a layer about 1/4 inch thick. Spoon rest of pumpkin mixture over the cream filling. Chill for 2 hours or longer. Before serving, top with the rest of the Festive Cream Filling.



Only golden, light Mazola® Corn Oil pops corn so perfectly!

MAZOLA just naturally does something special to popcorn... makes it wonderfully light and fluffy. And it stays that way!

Perfect way to pop corn... Pour 1/4 cup MAZOLA Corn Oil in heavy skillet or kettle. Heat about 3 minutes. Then add 1/2 cup popcorn. Cover; leave small air space at edge. Shake frequently until popping stops. Salt to taste. Makes 2 quarts delicious, ready-to-eat popcorn. No butter or margarine needed!

New Ideas for Holiday Treats with traditional Popcorn



Fun to shape and extra delicious—made and flavored with KARO® Syrup!

KARO Syrup has exactly the right sweetness for making these cute Popcorn Novelties taste as special as the Holiday Season itself. And KARO has the texture it takes to turn them out perfectly, every time!

Easy way to candy popcorn... Mix together 3/4 cup KARO Syrup (Red or Blue Label), 1/2 cup sugar and

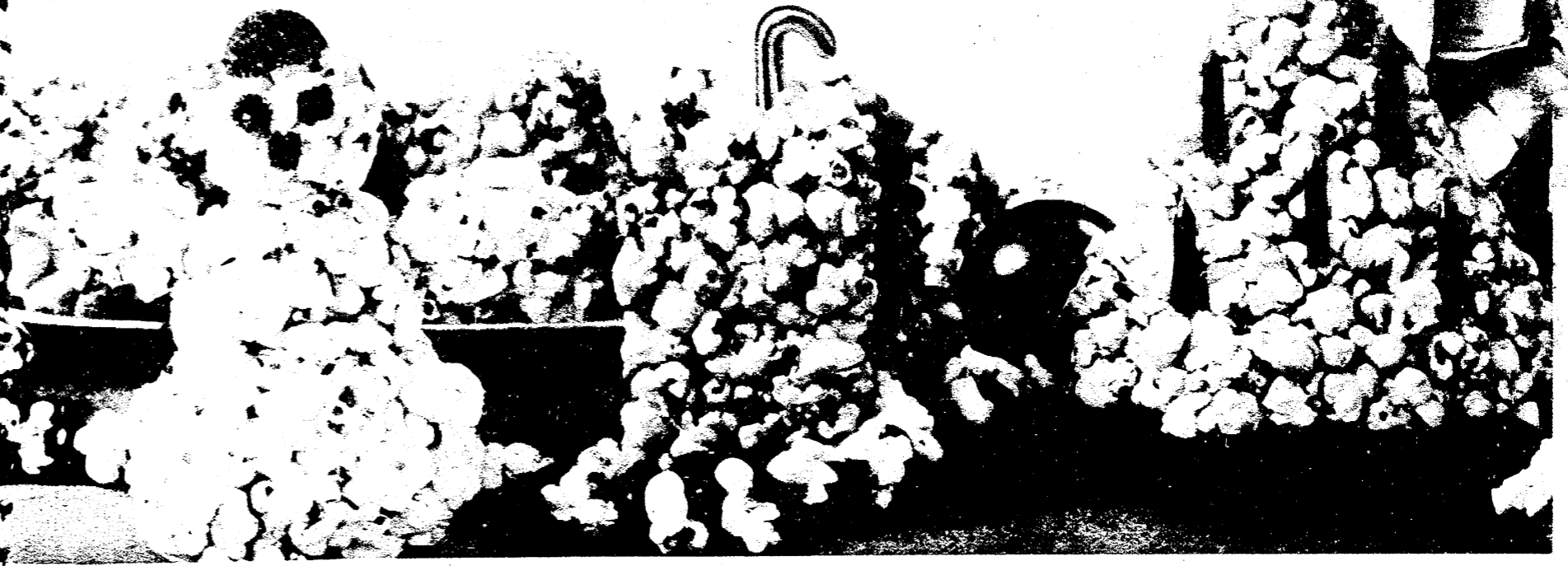
1/2 teaspoon salt in heavy saucepan. Cook over moderate heat for 2 minutes or until sugar is dissolved, stirring constantly. (Do not double recipe.) Pour over 2 quarts of popped corn in deep kettle and stir over medium heat 3 to 5 minutes or until corn is evenly and completely coated with mixture. Remove from heat. Use to prepare any of the following:

Snowman... Use KARO Syrup, Red Label. Form 3 popcorn balls—one large for base, one medium for body, one small for head. Press together to form snowman. Press two small balls into place for arms. Use a large gumdrop for hat, cinnamon candies for eyes and nose.

Candle... Use KARO Syrup, Blue Label. Press popcorn mixture into lightly greased empty cream carton. Unmold. Insert small candy cane in top for wick. **Garland...** On heavy thread, string white popcorn and whole raw cranberries or gumdrops.

Popcorn Balls... Use KARO Syrup, Blue Label, for Caramel balls. For pastel colors, use KARO Syrup, Red Label, and tint syrup mixture with red or green food coloring. Add wintergreen flavor to pink mixture, peppermint flavor to green mixture. Shape cooled popcorn into balls.

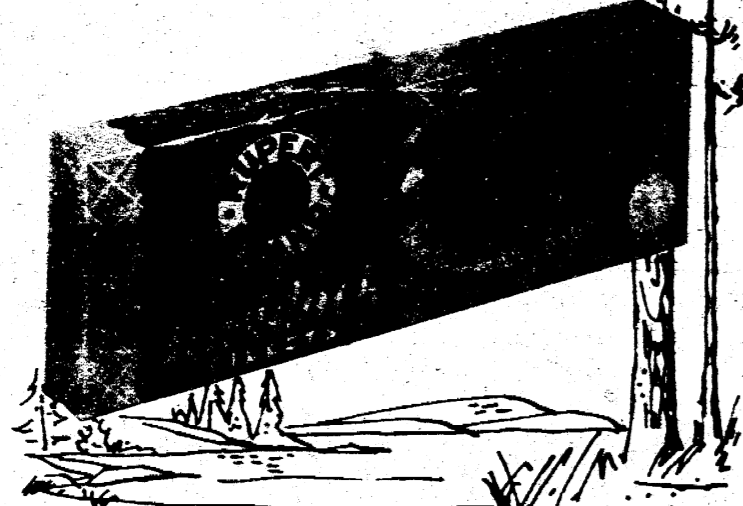
Christmas Tree... Use KARO Syrup, Red Label; tint syrup mixture with green food color and flavor it with peppermint. Press the candied popcorn into a lightly oiled funnel to give it the Christmas Tree shape. Unmold; stand upright on a large gumdrop for a base. Add candles.



EVERYTHING for A Thanksgiving

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Make Way For The Christmas Parade



STOLLEN

- 1 package yeast, compressed or active dry
- 1/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1/2 cup milk
- 1/4 cup sugar
- 1 teaspoon salt
- 2 tablespoons shortening
- 3 cups flour (about)
- 1 egg
- 1/2 teaspoon grated lemon rind (if desired)
- 1/2 cup raisins
- 1/4 cup chopped candied cherries
- 1/4 cup chopped candied ginger
- 2 tablespoons melted butter
- confectioner's sugar icing
- 1/2 cup chopped nuts

Sprinkle or crumble yeast in water. Stir until dissolved. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl, cover and let rise in warm place until doubled (about 1 1/2 hours). When light, add raisins, cherries, and ginger and knead them in. Divide dough into 2 equal portions and shape into 2 balls. Cover and let rest 10 minutes. Flatten each ball of dough into an oval sheet, about 1/4 inch thick. Brush one half of each sheet with melted butter. Fold unbuttered half over buttered half, like large Parkerhouse roll. Place on ungreased baking sheets. Let rise until doubled. Bake in moderate oven (375°F.) 25 to 30 minutes. Brush with confectioner's sugar icing and sprinkle with chopped nuts. Makes 2 Stollen. May be kept in freezer until the holidays.



CHRISTMAS PUDDING

- 1/4 cup butter
- 1/2 cup sugar
- 3 eggs, separated
- 1/4 pound ground suet
- 1/2 cup milk
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups pitted plumped* prunes
- 1 pound seedless raisins
- 1 8-ounce jar candied fruit and peels
- 1/4 cup prune juice

Cream together butter and sugar. Add egg yolks; beat well. Add suet and milk. Sift together flour, cinnamon, cloves, nutmeg, baking powder and salt; add. Mix well. Chop prunes; add with raisins and candied fruits. Add prune juice; mix well. Beat egg whites stiff; fold in. Pour into well greased pudding mold. Cover; place in water-filled pan; cover that and steam 3 hours. Serve hot with hard sauce. Garnish platter with whole prunes filled with hard sauce topped by pieces of green citron. Makes 12-15 servings.

plumped prunes are dried prunes that have been soaked overnight in cold water.

Manchester Gives Thanks to its

THE MANCHESTER

ENTERTAINMENT

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Parade

Who can remember a Christmas without a house full of tempting holiday foods—Stollen, fruit cake, plum puddings, with cookies and candies galore? But in order to have all these we have to begin our efforts well in advance or we'd never get all the goods baked that we want and we'd never have enough goodies to last. Then too many of the items in our Christmas baking must be made well ahead of time and stored away to "ripen". This is true of fruit cake, puddings, Short Bread. Even Stollen can be stowed away in the freezer as can many fancy holiday pies and desserts.

We can take a basic recipe for coffee cake or for cookies and vary it so that we have a number of entirely different appearing foods to serve—for instance we can take a basic recipe for Sweet Dough and make it make both Butter-Nut Bread and a Kuchen path. Or we can take the recipe for Linzer Cookies and make four wonderful kinds of cookies from it—we can make filled cookies for one thing and make cut-outs by using a variety of fancy cookie cutters and decorating to suit our fancy. Again we can use part of the same dough, coloring some of it green and leaving part uncolored. From the colored dough we can make Cherry Balls and from the uncolored we can make both Date Balls and Almond Crescents. And this is just the beginning, for from other recipes we can do any number of equally interesting things.

Bridge clubs have come up with a novel idea—each member makes a double or triple sized batch of her favorite Christmas cookies and takes them to club on a night before the holidays. Then the girls all pool their resources and each one goes home with some six or more kinds of cookies to add variety to her own Christmas cooky supply.



GALA FRUIT CAKE

- 1 1/2 cups light or dark raisins
- 1 cup seeded raisins
- 1/2 cup syrup from canned pineapple
- 2 tablespoons Sherry wine or fruit juice
- 1 cup dried apricots
- 1 1/2 cups prunes
- 2 cups sugar for fruit
- 1 cup water
- 1 cup butter
- 1 cup sugar
- 5 eggs
- 2 cups sifted cake flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups roasted blanched almonds
- 1/2 cup finely cut candied pineapple
- 1 pound candied cherries
- 1 cup broken walnuts

Rinse and drain raisins. Combine with pineapple syrup and Sherry, cover closely and let stand overnight to plump fruit. Rinse apricots and prunes, cover with boiling water and cook 15 minutes. Drain. Heat 2 cups sugar with 1 cup water to boiling. Add apricots and cook slowly 20 minutes. Remove apricots to wire rack to drain, reserving syrup. Remove pits from prunes, and cook in same syrup for 10 minutes. Drain on wire rack. Cream shortening and remaining 1 cup sugar together thoroughly. Beat in eggs one at a time. Reserve 1/2 cup flour for fruits. Sift remaining flour with baking powder and salt. Blend into creamed mixture. Stir in plumped raisins. Chop almonds, apricots and prunes; combine with pineapple, halved cherries and walnuts. Mix reserved flour with fruit - nut mixture, pour batter over it and blend well. Turn into 8-inch tube pan and small loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches) which have been lined with 2 thicknesses of greased brown paper. Bake in slow oven (300 degrees F.) with shallow pan of hot water on floor of oven for 3 1/2 to 4 hours. Remove cakes to wire rack to cool, but do not remove paper. Remove baking paper before wrapping in wine soaked cloth and then in waxed paper or foil. Weighs about 6 pounds.

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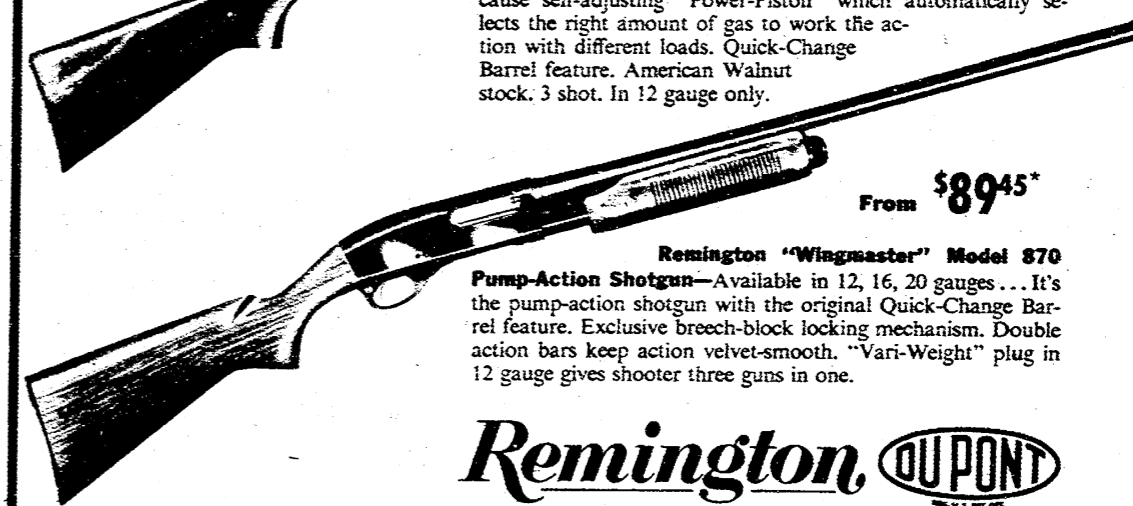
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New Remington Model 878 "Automaster" Autoloading Shotgun—Exclusive "Power-Matic" action lessens recoil effect; yet gives full knockdown power because self-adjusting "Power-Piston" which automatically selects the right amount of gas to work the action with different loads. Quick-Change Barrel feature. American Walnut stock. 3 shot. In 12 gauge only.



From \$8945*

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Remington DU PONT

* Prices subject to change without notice. "Wingmaster", "Power-Matic" and "Automaster" are Reg. U. S. Pat. Off. and "Automaster" is a trademark of Remington Arms Company, Inc., Bridgeport 2, Conn. In Canada: Remington Arms of Canada Limited, 36, Queen Elizabeth Blvd., Toronto, Ontario.

EVERYTHING

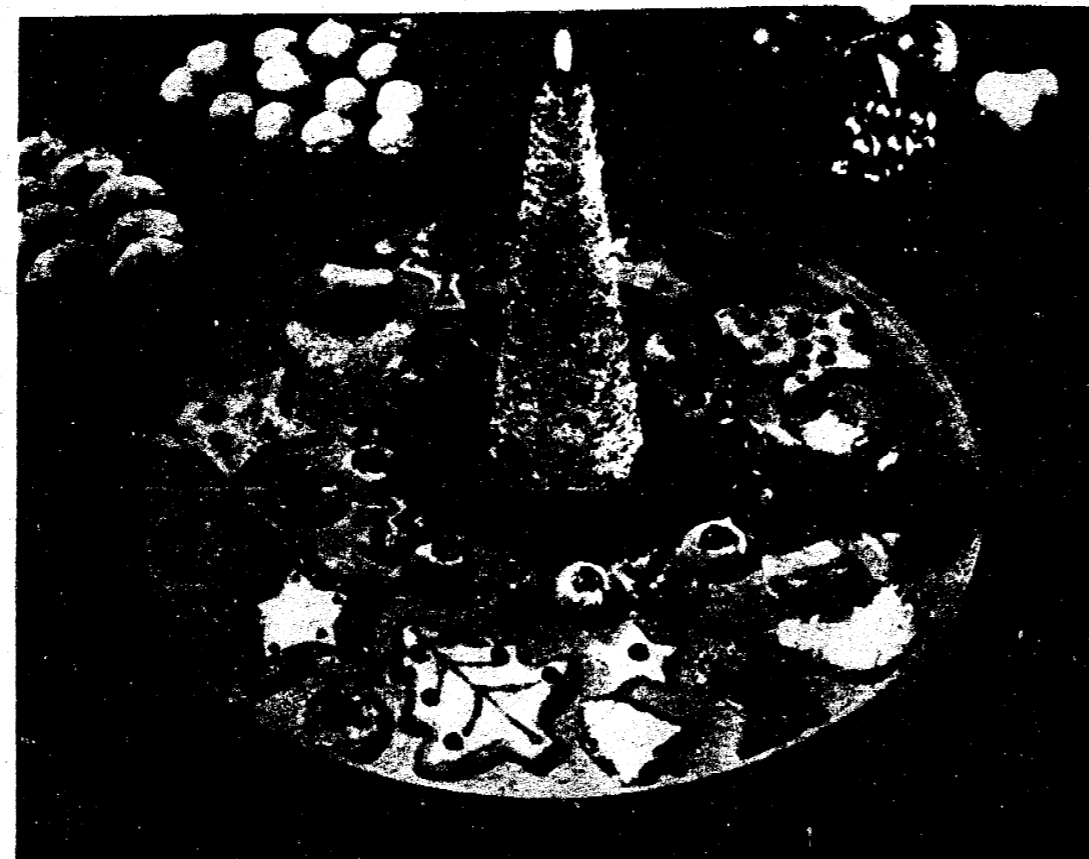
for A

Thanksgiving

1 Wonderful Recipe 4 Wonderful Kinds of Cookies

Here they are—all the cookie varieties you can get from one basic recipe—Linzer Variety Cookie shown at the right. How festive they look! All these cookies make a mighty impressive appearance and no one will guess that they come from one kind of dough. Festive Filled Cookies, Christmas Cut-Outs, Cherry Balls, Date Balls, and Almond Crescents.

The Christmas Cut-Outs can be decorated before baking or later with icing, if you prefer. Decorate before baking with silver shot and decoettes, etc., and with miniature cookies cut from colored dough as well. Note the one-inch strips of paper straws piercing the top of the cookies on the baking sheet. Leave them there during the baking and remove immediately when done. Later thread bright ribbon through the holes after decorating and presto! You have gay ornaments for your tree. (These cookies must be baked on a lightly greased cookie sheet in a 400° oven for 8-10 minutes.) Decorate the cookies with icing as illustrated.



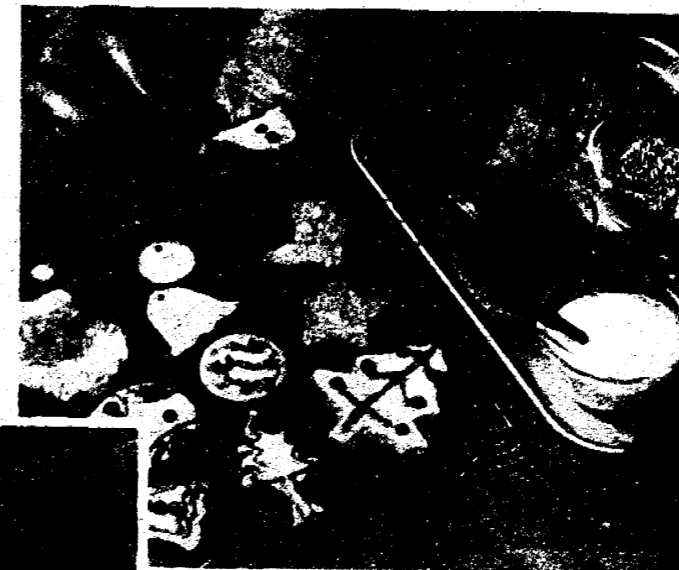
Manchester Gives Thanks to its

THE MANCHESTER

ENTREPRENEUR

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Make an icing of confectioners' sugar, a pinch of salt, 1 teaspoon vanilla and thin with milk to suit. Leave about half the icing white and color the remainder green and red. A little melted chocolate may be added to some if desired. Apply this icing to the cookies in any designs you wish—Jolly Santas, festive Christmas trees and gay ornaments. Use a knife, spatula, toothpick or whatever you find helpful. Cinnamon candies, multi-colored decoettes, chocolate morsels, etc., can be used in the designs.



CHERRY BALLS, DATE BALLS, AND ALMOND CRESCENTS

Before chilling divide dough in half and color one half green.

Cherry Balls: Use green dough and roll into 3/8 inch balls. Place on lightly greased cookie sheet. Top each ball with 1/2 candied cherry which has been dipped in the white of egg. Bake in a preheated 375° oven for 15-18 minutes. Sprinkle with powdered sugar.

Date Balls: Use one half the uncolored dough. Roll up a 3/8 inch piece of date in a portion of dough to form 3/8 inch balls. Place on a lightly greased cookie sheet. Bake in a preheated 375° oven for 12-15 minutes. While warm roll in powdered sugar.

Almond Crescents: Use one half the uncolored dough. Shape a small portion of dough around a whole blanched almond, keeping the shape of the almond for the cookie. Place on lightly greased cookie sheet. Bake in a preheated 375° oven for 12-15 minutes. While warm roll in powdered sugar.

LINZER VARIETY COOKIE

1 cup butter
1 cup sugar
2 egg yolks
1 teaspoon grated lemon rind
3/4 cups flour
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1 cup finely chopped blanched almonds

Cream butter and sugar until light and fluffy. Beat in egg yolk and lemon rind. Add dry ingredients, gradually mixing well after each addition. Stir in almonds. Chill dough for several hours. Use chilled dough for any of the following baked cookies.

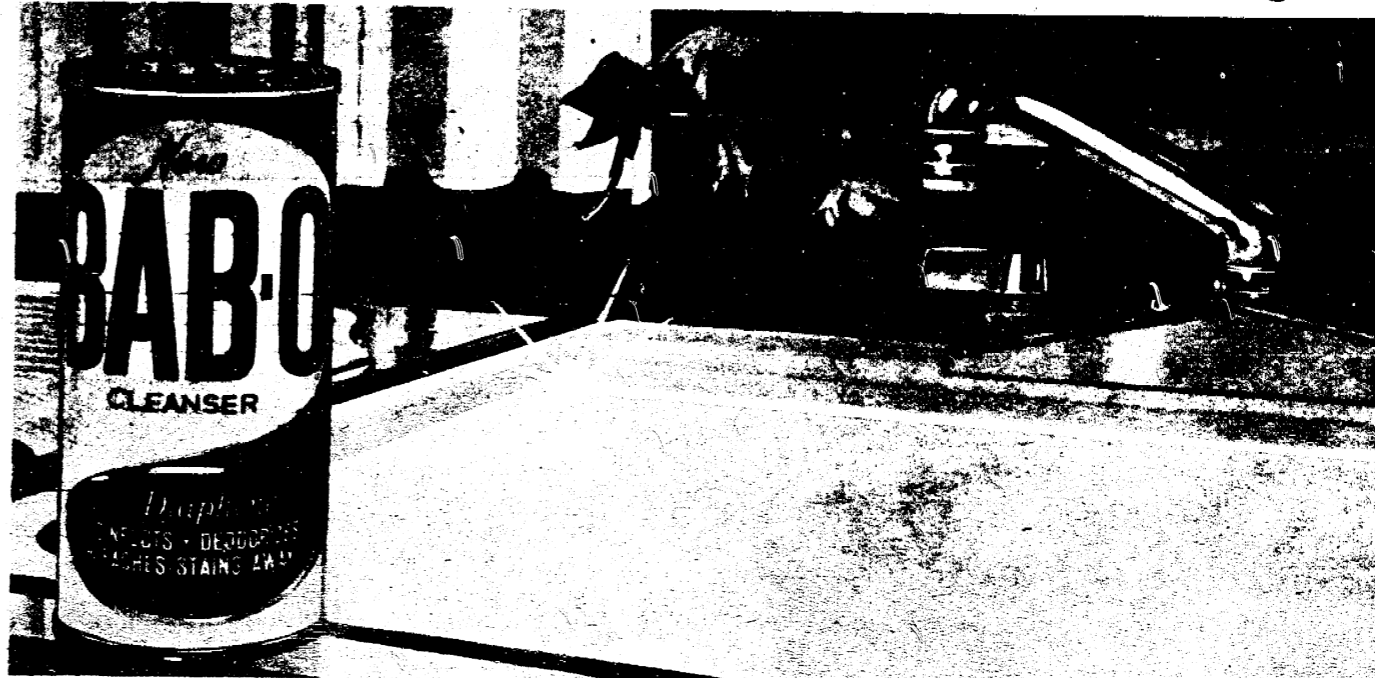
FILLED COOKIES

Roll dough out on a lightly floured board to 3/8 inch thickness. Cut half of dough with 1 1/2" round star or bell cookie cutters. Place on lightly greased cookie sheets. Spread about 1/2 teaspoon of strawberry preserves in the center of each cookie. Cut the remaining half of the dough with the same cutters. Use similarly shaped 3/8 inch cutters to remove center of each cookie. Place on top of filled cookie so that preserves show through the center. Bake in a preheated 400° oven for 10-12 minutes. 3 Dozen cookies.

CUT-OUT COOKIES

Roll dough out on lightly floured board to 3/8 inch thickness. Cut with a variety of cookie cutters. Make icing of confectioners' sugar thinned with milk to suit. Leave about half the icing white and color other with green or red. A little melted chocolate may be added to some. Decorate with confectioners' sugar icing; green and red sugar; silver shot and red hot candies. Bake in a preheated 400° oven for 8-10 minutes.

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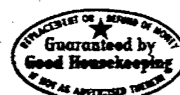
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- New BLEACHING SYSTEM for convenience and protecting clothes.
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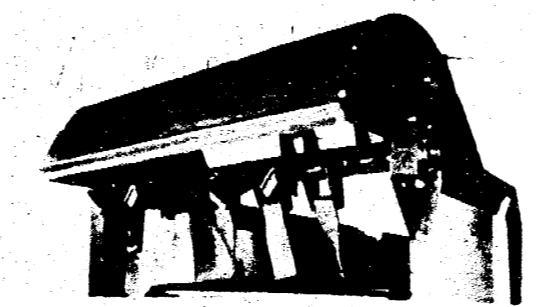
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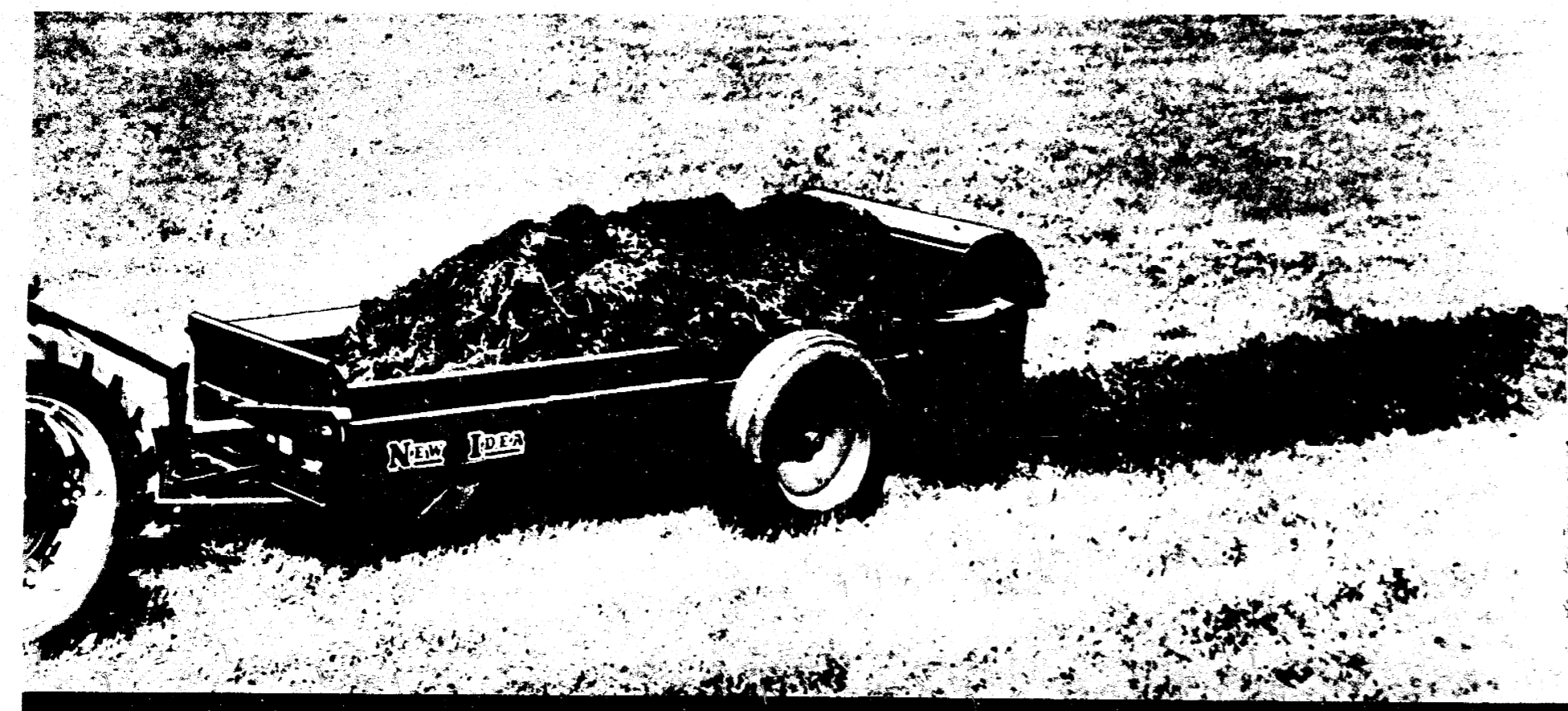
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FIRST FLAIL SPREADER
A year ago, NEW IDEA introduced the first flail spreader. Capacity: 130 bushels. Today, farmers everywhere are talking about this new kind of spreader.



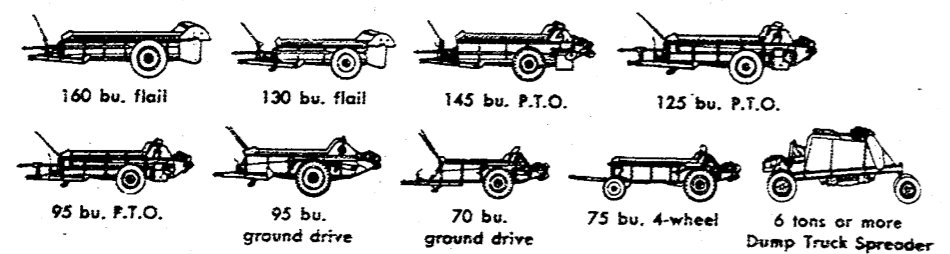
NEW IDEA NOW OFFERS A FLAIL SPREADER — 160 BUSHELS BIG!

Only NEW IDEA offers a choice of flail or paddle spreader — so only NEW IDEA can give you the type you want in the size you need.

It didn't take farmers long to make up their minds about the flail spreader, even though it is a dramatic new concept in spreading. Now the new 160-bushel model offers the ideal spreader to owners of large livestock operations and big dairy herds. Both sizes let you spread in any weather.

Size is important, too. Picking the right spreader is as important as getting the right tractor. Buy a spreader that's too big, and you're over-invested. Too small, and you spend extra hours getting the job done. To help you make the right choice, NEW IDEA offers the world's most complete line of spreaders.

NEW IDEA gives you a choice of 9 models and 2 types—the famous NEW IDEA paddle type or new flail type. So, only your NEW IDEA dealer can give you the type you want in the size you need. Visit him today. Look over his fine selection of the world's most complete line of spreaders—each backed by a full year written guarantee.



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NAME _____ STUDENT
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Manchester Gives Thanks to its Fund Raisers

Thanksgiving season finds Manchester a community thankful for its many blessings, its fine citizens and its community spirit. In spite of the title "The town that time forgot," that is sometimes used with the intent of belittling the community, Manchester does not forget time or people.

Ours is the first community in the Washtenaw area to go over the top in this year's drive. It also succeeded in doing so before the mass exodus of local citizens for the deer hunting season—usually this sport has interrupted the drive a week or more.

Here is the honor roll of solicitors—the hard working members of the team who put the drive over—WE CONGRATULATE AND THANK:

In the INDUSTRIAL DIVISION, the campaign chairman and industrial chairman, Clarence Fielder and Eugene Bentschneider, both from the Manchester Tool and Die Company.

At Double A Products, D. A. Roach, Herbert Upton, Jr., Irvin Gill, Donald Ross, George Johnston, Richard Kuntz, Mrs. James Baker, Mrs. Charles Steele, Mrs. Robert Schneider and Mrs. Victor Wurster.

At Michigan Gas Storage, Carl Settle, John Navrock and William Minor.

And at Chrysler Proving Ground, E. P. Anderson and Al Simmons.

In the BUSINESSMEN'S DIVISION, Mrs. Eugene Bentschneider, chairman, Mrs. Ted Stautz and Mrs. Rolland Grossman.

At the Union Savings Bank, Dan Boutell and Miss Ethel Fahey. At Marshall-Schaible, Inc., Tom Marshall and Mrs. Lawrence Miller.

At Schaffer Lumber, Union Construction and Ready-Mix, Joe Fitzgerald, William Schaffer and Allen Schaffer.

In the PUBLIC SCHOOL DIVISION, Ted Tapping, chairman, Chester Koceski, Mrs. Jean Wheeler and Mrs. Robert Berry.

In the HOUSE-TO-HOUSE DIVISION the Village Teams under the chairmanship of Mrs. James Baker:

TEAM A - Mrs. Charles Steele - Captain

- | | |
|---------------------|-------------------------|
| Mrs. Lorenzo Steele | Mrs. Charles Hough |
| Mrs. Joseph Schwab | Miss Margaret Schneider |
| Mrs. Claude Day | Mrs. Frederick Schiller |
| Mrs. Duffield Ball | Mrs. Robert Ahrens |

TEAM B - Mrs. Lyle Widmayer - Captain

- | | |
|-----------------------|-------------------------|
| Mrs. Lawrence Scheid | Mrs. Erwin Huber |
| Mrs. Harold Alexander | Mrs. LeRoy Heimerdinger |
| Mrs. William Schaffer | Mrs. Joyce Westfall |

TEAM C - Mrs. Robert Trent - Captain

- | | |
|--------------------|--------------------|
| Mrs. Ted Roberts | Mrs. Nelson Jose |
| Mrs. Robert Novess | Mrs. Robert Popkey |
| Mrs. Ralph England | |

TEAM D - Mrs. DeJ Ludwick - Captain

- | | |
|-------------------------|-----------------|
| Mrs. William Schwab | Mrs. John Price |
| Miss Linda Knopp | Mrs. Ray Gonyer |
| Mrs. Edward Steele, Jr. | Mrs. Daisy Walz |

And the RURAL TEAMS with Mrs. Jesse Walker, chairman, are:

Mrs. Raymond Jacob, Jr. Sharon Township Captain

- | | |
|--------------------|--------------------------|
| Mrs. Floyd Proctor | Mrs. Theodore Blumenauer |
| Mrs. Gerald Jacob | Mrs. Paul Widmayer |
| Mrs. Fred Spies | Mrs. Glen Feldkamp |
| Mrs. Allen Alber | Mrs. Douglas Kennedy |

Mrs. Willbur Frey Manchester township Captain

- | | |
|----------------------|------------------------|
| Mrs. Laurence Kemner | Mrs. William Frey, Jr. |
| Mrs. Joseph Kastl | Mrs. Robert Kirk |
| Mrs. Ambrose Lentz | Mrs. Ernest Church |
| Mrs. Loren Trolz | |

Mrs. Floyd Parr Bridgewater Township Captain

- | | |
|------------------|---------------------|
| Mrs. Earl Mann | Mrs. Wallace Hughes |
| Mrs. Harold Fisk | Mrs. Floyd Parr |

Mrs. Arthur Blanchard Freedom Township Captain

- | | |
|-------------------------|------------------------|
| Mrs. Clarence Schneider | Mrs. Robert Kothe |
| Mrs. Gilbert Luckhardt | Mrs. Kenneth Kothe |
| Mrs. Leon Heimerdinger | Mrs. Walter Blumenauer |
| Mrs. Walter Egler | Mrs. Lester Priebs |
| Mrs. Arthur Blanchard | Mrs. Andrew Luckhardt |
| Mrs. Louis Vogel | Mrs. Paul Boehler |

Including the Clinton Area Red Cross solicitors for the rural division: Mrs. Jacob Bauer, Leon Schwartz, Mrs. Bernard Allen, Mrs. Floyd Jacobs, Mrs. Floyd Johnson, Mrs. Robert Martin, Mrs. Lewis Blaisdell, Mrs. Agnes Geiger and Mrs. Charles Curtis.

Cont'd. on Page 3

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THE MANCHESTER ENTERPRISE

PLAN VENTURE BOLDNESS

7c a COPY NOVEMBER 22, 1961 VOLUME 94 NO. 46

O.E.S. Installs Mrs. Finn Olsen as Worthy Matron

Baskets of white and blue Mums, Candelabras and Potted Palms decorated the Emanuel Church Hall Friday, Nov. 17, for the installation of officers. The Worthy Matron was presented with a Basket of Mums from her parents, Mr. and Mrs. H. M. Wright, also a beautiful bouquet of white roses by George Olsen, the Worthy Matron's Son.

The meeting was opened by Retiring Matron and Patron, Mr. and Mrs. Stephan Kracyir.

Installing officers for the evening were: Mrs. Rolland Grossman, Installing Officer; Welton Mayett, Past Patron of Bell Chapter No. 164, Assisting Installing Officer; Mrs. Walter Samonek, Installing Marshall; Mrs. Dan Boutell, Installing Organist and John Neuderfer, Installing Soloist. The new officers installed were: Worthy Matron, Mrs. Luragay Olsen, Worthy Patron, Walter Samonek, Associate Matron, Mrs. Ethel Weir, Associate Patron, Richard Weir, Secretary, Mrs. Dealoris Richardson, Treasurer, Mrs. Naomi Eisele, Conductress, Mrs. Hazel Leddy, Associate Conductress, Mrs. Jane Pedersen, Chaplain, Mrs. Grace Brisbin, Marshall, Mrs. Nancy Althouse, Organist, Mrs. Hazel Davidter, Adah, Mrs. Florence Day, Ruth, Mrs. Shirley Bower, Esther, Mrs. Myrtle Roberts, Martha, Mrs. Marilyn Sparks, Electa, Mrs. Nancy Trolz, Warder, Evan Leddy, Sentinel, Carl Pedersen, Christian Flag Bearer, Mrs. Helen Craig, and O.E.S. Flag Bearer, Mrs. Helen Kenner. Retiring Matron, Deslyn Kracyir was welcomed into the Past Matron's Club and presented with her Past Matron's Pin by Mrs. Ora Lowery and given a bouquet of yellow roses by President, Mrs. Virginia Kroske.

The closing prayer was given by Rev. Ralph Kueher. Mrs. Robert Masten was in charge of the guest book. Reception hostesses were Mrs. Willard Mann and Mrs. John Neuderfer. Refreshments were served by Mrs. Claude Gage and Committee. Guests were present from Clinton, Pinckney, Cement City, Chelsea, Milan, Bell Chapter, Ann Arbor, Saline, Indiana, Dexter and Reading.

Methodist Church Scene of Ceremony



The Methodist Church in Manchester was the scene of a lovely wedding Saturday, November 18th, of Miss Mary Margaret Schiel of Manchester and Mr. Robert James Richmond of Brighton. The Rev. Ralph Kueher performed the double ring ceremony at 8:00 p.m., before an altar decorated with candelabras and an arrangement of Fuji mums, Pom Pom mums and red and white carnations. Mrs. R. C. Davidter, organist, accompanied Mr. Ralph Kueher as he sang "Wedding Prayer," and "The Lord's Prayer".

The parents of the couple are Mr. and Mrs. Floyd Schiel of Manchester and Mrs. Florence Richmond of Brighton and the late Fred Richmond.

The bride, given in marriage by her father, wore a floor length gown of white chantille lace over tafteta, with long pointed sleeves, fitted bodice and a chapel train. Her fingertip veil was of silk illusion. She carried a white Bible with a white orchid on top.

The maid of honor was Miss Donna Kuhl of Manchester and her gown was a scarlet sheath with matching overskirt. Her nose-tip veil was attached by a halo ring. She carried a cascade of white carnations with red roses.

The bridesmaids were Miss Ruth Schiel, sister of the bride, and Miss Sallie Schiel, cousin of the bride, both of Manchester. Their gowns were of the same color and style as the maid of honor. They carried cascades of red and white carnations. The gowns of the bridal party were all made by Mrs. Floyd Schiel, mother of the bride.

The best man was James Herrman of Brighton, friend of the groom and ushering was Charles Schiel, brother of the bride, of Manchester and Robert Schaffer of Brighton, friend of the groom.

The reception for the 250 guests was held immediately following the ceremony at the E & R Church Hall. Mrs. Peter Martini, sister of the groom, of Detroit, cut the cake, assisted by Mrs. Donald Schiel of Brooklyn. Pouring the punch was Mrs. Kenneth Lighthall of Adrian and pouring the coffee was Mrs. William McCully of Manchester. Miss Patricia McCormick of Manchester had charge of the guest book.

The bride is a graduate of Manchester and Ann Arbor Practical Nurses Center. She is employed as a Dental Assistant in Ann Arbor for Dr. L. C. Schultz. Mr. Richmond is a graduate of Brighton and is employed as a Carpenter Apprentice in Brighton.

A rehearsal dinner was given for the wedding party by Mrs. Florence Richmond and Mrs. Floyd Schiel at the home of the bride's parents, Mr. and Mrs. Floyd Schiel following the wedding rehearsal Friday evening.

Thanksgiving Services at Iron Creek

A Thanksgiving Service will be held at the Iron Creek Church Wednesday November 22nd, at 8:00 p.m. Special numbers will be sung by the Adult and Junior choirs, with a short message from Rev. Solden, followed by a social hour and refreshments.