

Top Food Buys

IN TOP QUALITY FOODS FOR YOUR FAMILY!

WHOLE or RIB HALF CUT AND WRAPPED FREE
PORK LOINS **49¢** lb

FRESH LEAN GROUND BEEF **49¢** lb

CENTER CUT RIB **PORK CHOPS** **59¢** lb

FRESH PORK STEAK **49¢** lb

MICHIGAN **BUTTER** **63¢** lb

JIFFY CAKE MIX 10¢
JIFFY FROSTING MIX 10¢

GOLDEN PANCAKE MIX 19¢

TABLE KING **SALAD DRESSING** **49¢** Quart

\$\$\$ BONUS ITEMS \$\$\$
DEMING RED SALMON **79¢**
WITH \$5.00 PURCHASE OR MORE BEER, WINE & CIGARETTES EXCLUDED

SWIFT'NING 3 **59¢** LBS
WITH \$5.00 PURCHASE OR MORE BEER, WINE & CIGARETTES EXCLUDED

SCOTT TOWELS **10¢**
WITH \$5.00 PURCHASE OR MORE BEER, WINE & CIGARETTES EXCLUDED

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

BISQUICK **44¢** 40 oz.
GRADE #1 BULK PORK SAUSAGE 3 lbs. **\$1.00**
39¢ LB.

GOLD MEDAL FLOUR **49¢** 5 lbs

BORDENS GLACIER CLUB **ICE CREAM** **59¢** 1/2 GAL. VARIETY OF FLAVORS

A & B GROCERY

MANCHESTER MICHIGAN
SALE DATES: DEC. 6th thru 12th
VAL-U-WAY



Following is a list of Stores in Manchester that will be OPEN until 9:30 p.m. Sat. Dec. 23rd

- LANNOM'S VARIETY STORE
- MARX & MARX
- WALT SCHAIBLE
- WIDMAYER HARDWARE & FURNITURE
- UPHAUS DRUG
- BROWN T.V. & RADIO
- GAMBLES
- MANCHESTER BAKERY
- BURCH'S DRUG
- L. V. KIRK
- A & B MARKET will be open 'till 10 p.m.

LeRoy A. Marx Honored at Country Club

Employees and Directors of the Union Savings Bank of Manchester with their husbands and wives were entertained at the Tecumseh Country Club on Thursday evening, Dec. 7th, at a party in honor of LeRoy A. Marx.

Mr. Marx will retire from the Union Savings Bank at the year end, under the bank's retirement program, after 33 years of employment.

He started his employment at the Union Savings Bank on February 28, 1929.

The program was under the direction of the bank's president, James C. Hendley, Ed R. Kirk, assistant cashier, gave an amusing and interesting history of the bank and its employees during LeRoy's employment, and mentioned that during these 33 years the bank's assets had grown from \$600,000 to 6 million dollars, and its employees had risen from 5 to 11.

Dan J. Boutell, the bank's vice president and cashier, made a gift presentation to LeRoy and Emma Marx and stated that the public as well as the bank personnel would miss LeRoy's pleasing personality and faithfulness to his duties.

Santa Claus to Visit Kiddies Saturday December 23rd

There's going to be a visit from Santa to the village of Manchester again this year. This is the good word from the Manchester Optimist club who yearly contact the white bearded gent in the red suit, to be sure that he calls on the children of Manchester.

This year his visit is scheduled for Saturday, December 23 at 2 p.m. in front of the E.G. Mann Mill in the heart of Main Street.

There's a special committee working with him on the details. On the committee is Charles Eisenhauer, Don Sutton, Basil McGuire and Herman Kuebler.

All of the children of the community and the surrounding area are invited to see him--tell him what they want for Christmas and also--how good they've been the past year.

Remember the date, he'll be here this coming Saturday with treats for all the small fry. The Optimist club has made it possible again for Santa Claus to come to town.

Annual Holly Hop Dec. 16th

The annual "Holly Hop" will be held at the Manchester High School on Dec. 15, from 9:30 p.m. to 1:00 a.m. The theme for this year is Mistletoe Magic.

The music will be by "The John Harber Band" and the dance is sponsored by the Senior Class of 1962. The Holly Hop King and Queen will be crowned at the dance. They will be elected from the following ten people:

- Marilyn Huber
- Carol Miller
- Ann Walton
- Joann White
- KING Duane Kuebler
- Glen Mann
- Gary Pniewski
- Vic Mann
- Dave Shadley

Tickets for the dance may be purchased from any Senior Class member.

QUEEN Pat Burkhardt

Manchester Library
P.O. Manchester
Complimentary

THE MANCHESTER ENTERPRISE

PLAN VENTURE BOLDNESS

7c A COPY

DECEMBER 14, 1961

VOLUME 94 NO. 49

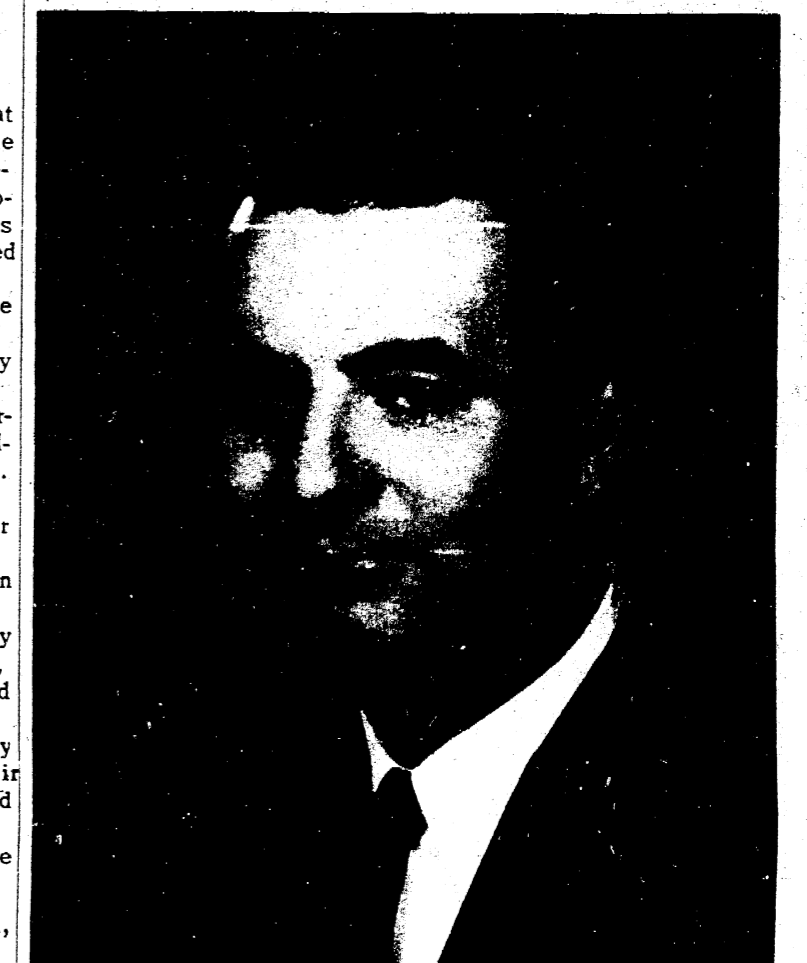
To Present Christmas Program

Sunday morning, Dec. 17th, at 11:00 a.m. the choirs of the Sharon E.U.B. Church will present a Christmas musical program. "Singing the Christmas Story" is the theme. Included will be:

- "Christmas Jubilate" by the Adult choir.
- "There's a Song in the Air" by the Junior choir.
- "O Holy Night" by Mrs. Harold Steinaway, Mrs. Reno Feldkamp, Mrs. Willis Uphaus, Mrs. Clyde Gieske and adult choir.
- "Away in a Manger" by Junior and Adult choirs.
- "Glory and Praise to God on High" by Adult choir.
- "A Legend of Christmas" by Lynn Voegeding, Earl Huehl, Clyde Gieske, Douglas Spike and Adult choir.
- "There Were Shepherds" by Mrs. Alice Maurer & adult choir.
- "Star of the East" by Peter and Karen Spike.
- "The Song of the Magi" by the adult choir.
- "Hallelujah" by adult choir.
- "Come to My Heart, Lord Jesus" by Rev. Price and adult choir.

Mrs. Robert Pratt will be at the organ. Choir directors are Mrs. Lynn Voegeding, adult, and Mrs. Reno Feldkamp, junior choir.

Successfully Completes Course



Mr. Richard A. Noel

Mr. Richard A. Noel is the first Double A Products Co. employee to successfully complete a correspondence course of study designed to help improve employees knowledge of modern shop practices. Approximately sixty Double A employees are enrolled in the course developed by Machine Precision Institute, Detroit, Michigan.

Dick, as he is known by his fellow employees at Double A, completed the course of study in six months, which is quite an accomplishment. The course includes the study of basic mathematics, blue print reading, manufacturing processes, machine operations and set-ups, metallurgy, cutting tools, and oxyacetylene welding.

In addition to completing his course, Dick is also enthusiastically assisting with the Double A sponsored help sessions being held at the Manchester High School. These sessions are designed to assist Double A employees with their M. P. I. studies with current sessions devoted to the application of basic mathematics to shop problems. In addition, the company reimburses its employees the \$60.00 tuition fee upon successful completion of the course within an 18 month period.

In discussing the course, Mr. H. H. Upton, Jr., General Manager, had this to say:

"The management of Double A is extremely interested in assisting its employees to become more proficient in their jobs. Encouraging the employee to develop himself to the fullest possible extent is one of the principle jobs of management. Today labor, as well as business, exists in an extremely competitive market. There are a lot of good machinists in industry today, and management is proud of these men and the skills they possess. However, there are also many who do not make the grade--who perish each year in the battle for jobs--with a little more training and just a little more knowledge, a little more self confidence, could have made a success of their careers. Some of the finest words that can be used to describe a man are 'he's a skilled machinist'."

"The M.P.I. course is widely recognized by personnel managers and employers throughout the country. It is proof of ambition, persistence, self discipline and desire on the part of the individual and we intend to recognize the results of this course when filling job opportunities in our organization. Employees who complete this course develop job security for themselves, both at Double A and in industry in general!"

Dick Noel works in the Manufacturing Engineering Department at Double A in the pricing, processing, and tooling of company products. He's a graduate machinist apprentice from Brown & Sharpe who joined Double A on February 2, 1959. Dick has two children, a boy, David, and a girl, Bonnie, and lives in a recently completed new home at 310 Marian Court, Chelsea, Mich.

Betrothed



Mr. and Mrs. Dean Stafford of 2101 Hubbard Rd., Youngstown, Ohio, announce the engagement of their daughter, Donna Jean, to A/2c Gerald H. Randall, son of Mr. and Mrs. Roy H. Randall, of 10331 Grossman Rd., Manchester, Michigan.

Miss Stafford is a graduate of Lewis, Wienburger and Hill Academy of Cosmetology, Youngstown, Ohio. Her fiance is now with the U. S. Air Force and is stationed at Thule Air Force Base, Greenland.

No wedding date has been set.

1961 TOWNSHIP TAXES

Now Due and Payable

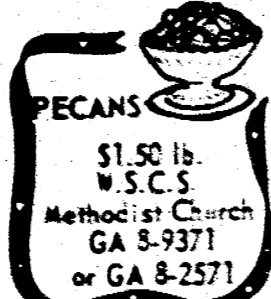
Taxes Will Carry A 4% Penalty if Paid After February 15, 1962

ALL TAXES MAY BE PAID TO TOWNSHIP TREASURER UNTIL MARCH 1, 1962. AFTER THAT DATE TO COUNTY TREASURER, ANN ARBOR.

DOG LICENSES ISSUED BY TOWNSHIP TREASURER UNTIL MARCH 1, 1962.

\$2.00 MALE & \$5.00 FEMALE BRING LAST VACCINATION RECEIPT.

M. Wolfe, Treasurer



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

Dutchmen Suffer 1st Loss

Ann Arbor University High School handed the Dutchmen their 1st loss of the year by defeating them to a score of 69-39, Friday night.

Manchester's biggest problem was trying stop center Pete Koeing from dumping in 29 points, that was 10 points less than the Dutch team scored all night. Pete Koeing foul shooting was off, but he dropped in 14 baskets to give him 28 points of the 39, scored.

Last Friday was the last game until after the Holidays, then the Dutchmen will journey to Chelsea for the Chelsea Tournaments, which will commence Dec. 17th, and run every night until Dec. 30th. This reporter is hoping the boys will be victorious as is the rest of us in Manchester. Lots A Luck

Mr. Dutchman



Ken Brokaw

"As Kenny goes so goes the Dutchman", many people are saying this phrase in respect to Manchester's "Mr. Dutchman" of the football world.

This season many hardwood fans of Manchester will be seeing number 24, Ken Brokaw. However, opponents will not enjoy seeing him as much. This little 155 pound Dutchman, who stands only 5'8, is only of the best guards in the Washtenaw Conference if not in the area.

His smooth style makes many difficult tasks look easy, while his physical ability in shooting, ball handling, and rebounding make him a great asset to the Manchester ball club.

This quick senior has already scored 39 points in leading his team to two victories against one defeat.

Ken has aspirations of furthering his education upon completion of high school. Thus far, during his successful athletic years, Ken has letters 3 years in Football, 3 years in Track and one year in Basketball.

Walters Suffer Loss of Barn in Fire

The Manchester Fire Department was called out Wednesday morning Dec. 13th, to extinguish a barn fire at the home of Homer Walters of Logan Rd., off M-92.

Upon their arrival, the fireman found the fire out of control and the barn could not be saved.

Included in the loss were 12 head of cattle, 30 tons of hay and numerous small tools.

Infant Baptised at St. Mary's

Lynn Marie, infant daughter of Mr. and Mrs. Gary Smith, was baptised Sunday, December 3rd, at St. Mary's Catholic Church in Manchester. Rev. Fr. William R. Schneider officiated.

The sponsors were the baby's aunt, Miss Wanda Braun and her cousin, Mr. Gerald Meyer both of Manchester.

Lynn Marie was born Sunday, November 19th, at Herrick hospital, Tecumseh. She has one brother, Tommy, 1 1/2 years old.

Shower Given

Mrs. Everett Stockwell and Mrs. Erwin Haussler gave a bridal shower for Christie Allen Nov. 26th, at the home of Mrs. Stockwell for 27 relatives and neighbors.

Miss Allen received some very lovely gifts. Refreshments were served by the hostesses.

Mrs. Roy Randall is having the Iron Creek Extension Club meeting at her home for a pot-luck dinner Dec. 19th at 12:30.

CARD OF THANKS: I wish to thank my neighbors and friends and Masonic Lodge Meridan Chapter No. 48 and the Eastern Star No. 101 and The Women's Guild and the Past Matrons and Rev. Epps and Rev. Kuether for the fruits, plants, cards and visits during the confinement and after my return home. It was deeply appreciated and will never be forgotten. Otto Trinkle

BPM meeting Jan. 8th at 7:30 at the home of Mrs. Alice Walz.

Modern Farm Bureau Holds Nov. Meeting

November meeting of Modern November Farm Bureau group was held at the home of Mr. and Mrs. Martin Keasal with about 20 members present.

A Christmas pot-luck dinner was planned to be held at the home of Mr. and Mrs. Erwin Paul on Sat., Dec. 16th, promptly at 7:00 p.m. Ham, coffee, rolls and butter will be furnished. Mrs. Laurence Kemmer is in charge of entertainments. There will be a fifty cent gift exchange.

Mailing Hints From the Postoffice

The Christmas Rush is on at the Postoffice as well as everywhere else. It is too late to mail early but a few things which may be done by the patrons which will help to speed your mailings on their way. Face, Bundle and Tie your greeting cards. Make TWO separations, 1. LOCAL, all for Manchester, and 2 OUT OF TOWN. Boxes are provided in the lobby for the two separations. Cards and letters for Canada and Mexico require 4c postage. Pack merchandise in strong containers and tie with strong string.

Greeting cards containing writing require 4c postage whether they are sealed or not. The Postoffice will be open weekdays thru Dec. 22 until 5:00 p.m.; Sat. Dec. 23 all day from 8:30 a.m. to 5:00 p.m. MERRY CHRISTMAS! Your Postmaster and Staff

THE MANCHESTER ENTERPRISE Established in 1867 George and Lois Koda Editor and Publisher

Published on Thursday at Manchester, Mich. and entered as second class matter at the post office at Manchester, Michigan, under the Act of March 3, 1879.

Subscriptions Rates In Michigan One Year \$3.00 Six Months \$1.75 Single Copies .07 Outside Michigan One Year \$3.50 Six Months \$2.25 Single Copies .07 Service men or Women, anywhere One Year \$3.00

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Come see our wonderful Christmas collection... for the gift of fashion every woman adores!

Ship'n Shore \$2.98 to \$3.98



MARX and MARX

OPEN: Dec. 15 - 23 8:30 a.m. to 9:00 p.m.

DON'S BEEF BUFFET

LET DON'S BEEF BUFFET HANDLE YOUR CHRISTMAS AND HOLIDAY PARTIES—MAKE RESERVATIONS EARLY.

FRIDAY SPECIAL—FISH PLATE 95c Ocean Perch, French Fries Cole Slaw, Roll and Butter

SATURDAY SPECIAL . . .

FAMILY NIGHT ROAST ROUND of BEEF POTATOES, SALAD, ROLL and BUTTER \$1.29

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PLAYING CARDS-Plastic REGULAR PINOCHLE DECKS

KEM-SINGLE DOUBLE & PINOCHLE

Men's Toiletries Revlon's "TOP BRASS" & "THAT MAN" \$1.50 to \$4.50 SETS

Camera Sets EASTMAN KODAK SETS \$9.95 & up

VIEWERS - ARGUS - REALIST \$2.95 & up

JEWELRY BOXES CUFFLINK CASES

BURCH'S DRUG

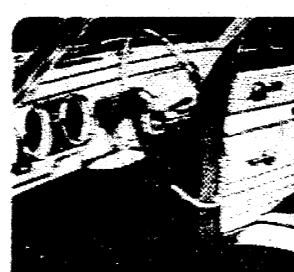
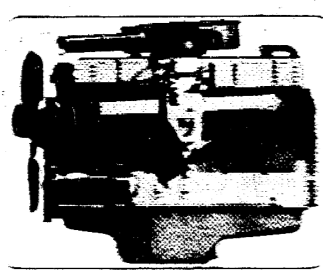
Manchester, Michigan



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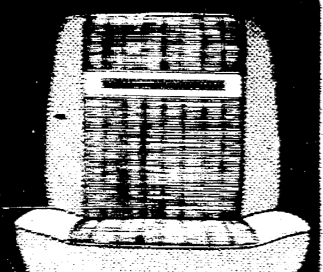
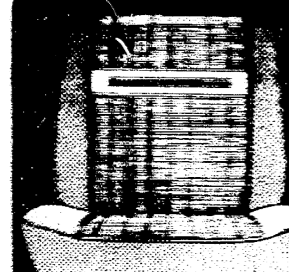
NEW CHEVY II NOVA

A SIX WITH V-6 SCAT. You design a thrifty Six 160 hp. strong with special refinements like seven main bearings. You take your Six and beam it with a car that's hundreds of pounds lighter than the big boys—and partner, you've got it!



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EVEN BUCKET SEATS IF YOU LIKE. Comfortable, cushioned for full support, padded with extra deep-foam cushioning, covered in new flame-resistant vinyl. You sit at slight extra cost in the Nova Special Coupe and Nova Sport.



STRIKING NEW STYLING. Any way you look at it, the Chevy II Nova is a real dandy design. The nose is so long and sleek we're tempted to tell you "Bogart" every year sounds stronger, sweeter and, as your dealer will happily show you, Chevy II is anything but!

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CHRISTMAS BAKE SALE SPONSORED BY: GUILD & TABEA SOCIETIES OF THE EMANUEL CHURCH SAT. DEC. 16th Starting at 10 a.m. AT: McGuire Store

ELECTRICAL GIFTS are Practical Gifts!

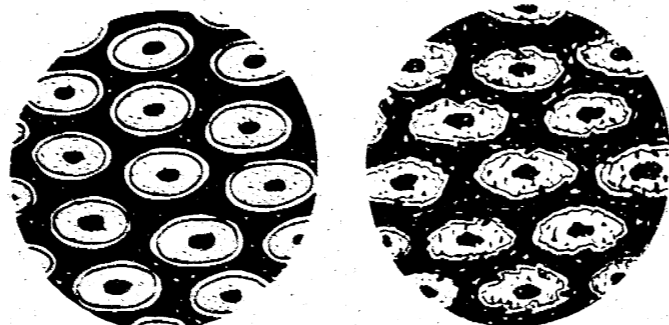
- Clothes Dryer **\$129.95** W.T.
~~\$199.95~~ now only **\$149.95** W.T. Dryer
 - Dishwasher **\$169.95**
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Shakespeare Club Holds Meeting

The Shakespeare Club held their annual Christmas party at the home of Mrs. Charles Carlton, with Mrs. LeRoy Marx and Mrs. Don Mackintosh assisting hostesses. The delightful luncheon was served from tables beautifully decorated in their Christmas decorations. An enjoyable afternoon was had with the games and contests conducted by Mrs. Alfred Kuhl. The next meeting will be Library Day with the meeting to be at the library on Tuesday, Jan. 9th at 1:30. Mrs. Alfred Kuhl and Mrs. Martin Keasal will be in charge of the program.

Kitchen Shower

Mrs. Basil Schwab entertained at a kitchen shower for Miss Allen with 14 friends and relatives present. The bride-elect received some very useful, lovely gifts. Miss Allen is to be married Dec. 23rd.

Christmas Supper Party

Afternoon and evening groups of W.S.W.S. of the Sharon E.U.B. church will have a Christmas Supper Party at the church, Thursday, Dec. 14th, at 7 p.m. There will be an exchange of Secret Pal gifts. Bring your Christmas Stocking for the Michigan missions offering. Mrs. John Price will be devotional leader.

FOR SALE: Drapes, 6 panels, 40" wide & 42" long, 2 panels, 80" wide & 82" long. Aqua, fiberglass, like new. Also all wool hall runner 5 years old, 34" wide, with rubber pad, light sand color. \$20.00. Call GA 8-8586.

FOR SALE: 25 pigs. Marrow and Mackintosh GA 8-3442.

CARD OF THANKS: We wish to express our sincere thanks to our many friends and relatives and Rev. Kuether for their acts of kindnesses, their messages of sympathy and beautiful floral offerings.

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25% TO 50%
OFF

Because of the warm weather we have had this fall, we find ourselves overstocked with mens dress jackets. We have them in vinyl, poplin, hooded, in fact, almost any style is short or long jackets. There are two hundred fifty of them and we are selling them now at one fourth to one half off the regular price. This is a wonderful opportunity to buy a good jacket at a terrific saving.

WALT SCHAIBLE



250 jackets at one fourth to one half off. Don't miss this chance to get a Christmas Gift of quality at a less than cost price.

Coming Events

The Shakespeare Club will meet Tuesday, Jan. 9th at 1:30 at the library.

A special meeting of the Methodist W.S.C.S. will be held Thursday, Dec. 14th, at 8 p.m. at the Fellowship Hall. Students from the University of Michigan will be present to enter into a panel discussion on "World Fellowship".

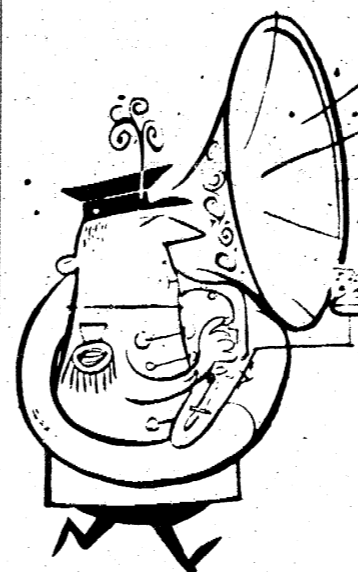
The Guild & Tabernacle of the Emanuel Church of Manchester will have their Christmas Bake Sale on Sat. Dec. 16th at the McGuire store. The doors will be open at 10:00 a.m. the public is invited.

Twentieth Century Club Holds Meeting

The 20th Century Club met at the home of Mrs. Ralph England Tuesday, Dec. 5th. Hostess was Mrs. Margaret Kent. After the business meeting, Mrs. Robert Masten and Mrs. William Hamilton had charge of the program entitled "Christmas Ideas". All of the Christmas items displayed were made by Mrs. Masten and Mrs. Hamilton. One outstanding feature was a complete activity set. Other members brought their ideas along and shared them with the members. Refreshments were served by Mrs. Kent.

Manchester Enterprise
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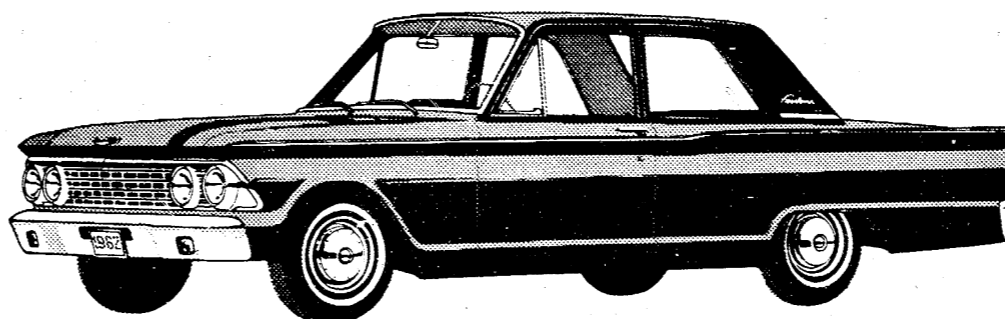


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Christmas Season Open House

Rev. and Mrs. John Price and daughters, Carol and Joan, held Christmas Season Open House for members of the Sharon Evangelical United Brethren Church Congregation on Sunday afternoon. Assisting Carol at the serving table were Miss Janet Larsen, Miss Marlene Uphaus and Mrs. Price's niece, Miss Ruth Ann Perkins of Ann Arbor. The Prices were presented a lovely Christmas centerpiece from the congregation and Mrs. Clyde Gieske baked and decorated a novelty centerpiece of cookies.

Clinton Hotel Host BPW Christmas Party

The Manchester Business and Professional Women's Club of Manchester hosted the Clinton Hotel, Christmas dinner. The tables were tastefully decorated with pine cone Christmas trees. Instead of exchanging gifts, each member brought homemade cookies or goodies and contributed money to pack boxes for forgotten shut-ins.

Coming Events

The Maccabees will hold a Pre-Christmas party at the K of C Hall on Monday, Dec. 18th, at 8 p.m. Adult gift exchange \$1.00. Children 50c.

The Shakespeare Club will meet Tuesday, Jan. 9th at 1:30 at the library.



MANCHESTER

telephone lines

By NICK PRAKKEN, Manager

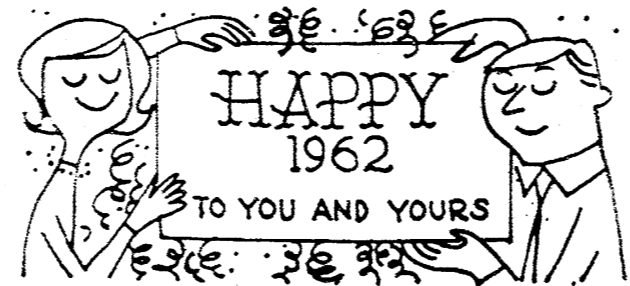


MANY OF YOU have asked why telephone directory listings sometimes are abbreviated. Abbreviation makes it possible to put most listings on one line. If abbreviations weren't used your directory would be much larger and more costly to produce. In addition, the paper in your directory has been carefully chosen for wearability, and the type style for readability. All this is designed to make your directory easy and convenient to use.

PHONELAND is a wonderful place—a storybook land of Christmas surprises for all the family! In Phoneland, new Home Interphone service lets you talk from room to room, or answer the door, or check on a sleeping baby—all by telephone. In Phoneland you can enjoy the security and protection of extension phones that save steps. You can choose wall or table models, or the lovely little Princess with the light-up dial, in a choice of cheerful colors. To order a Phoneland surprise for your family this Christmas, just call our business office. We'll arrange everything.



AND A MERRY CHRISTMAS to all of you from all of us at Michigan Bell. It's been a pleasure to serve you this year. We're looking forward to serving you in the New Year with, as ever, the finest in telephone service.



GAL NOTICES

NOTICE OF FORECLOSURE MORTGAGE BY ADVERTISEMENT

Default having been made in the payment of a certain mortgage made on the 29th day of July, 1957, by Edward Cummings and Iris I. Cummings, as mortgagors, to The Citizens Bank of Michigan, as mortgagee, and recorded July 31, 1957 in the Office of the Register of Deeds for Washtenaw County, Michigan, in Liber 792 or Mortgage on page 196; on which mortgage is claimed to be due and unpaid the date of this notice \$6074.96 dollars principal and \$221.34 dollars interest, no suit or proceeding at law or equity having been instituted to recover the debt, or any part of the debt, secured by said mortgage, and the mortgagors in said mortgage contracted having become operative by reason of such default. It is hereby given that on March 26, 1961 at 10 o'clock in the forenoon, the South front door of the Court be in the City of Ann Arbor, County of Washtenaw, that being the place for the filing of a bid to purchase the premises described, there will be offered for sale and sold to the highest bidder public auction, on the premises, the premises described, together with the legal costs and charges of including an attorney fee of five dollars, provided by law in said mortgage, the lands and uses in said mortgage mentioned described, as follows, to wit: Beginning at an iron pipe monument on the west line of Section 16, T35S, R16E, 497.0 feet north of the southwest corner of said section, and running south to the center of the section 499.16 feet to the center line of ditch; thence easterly deflecting 30° 30' to the right 1315.6 feet to the center line of said ditch to the center of South State Street; thence easterly deflecting 89° 31' to the center line of said ditch; thence southerly 482.46 feet along the center line of South State Street; thence westerly 15.80 feet to the place of beginning; a part of the southwest quarter section 16, Pittsfield Township, Washtenaw County, Michigan, and an area of 14.82 acres of land more or less, excepting, however, the rights heretofore conveyed by Flora E. Osborn to the City of Ann Arbor, Michigan. Deeded subject to any and all restrictions. Said property being sometimes described as follows: BEGINNING at the northeast corner of a piece of land conveyed by Flora Osborn to Clement W. Gill by deed dated April 5, 1921 recorded in the Office of the Register of Deeds of Washtenaw County, Michigan, in Liber of Deeds, on page 185, and running north along the quarter section to the center of middle of the ditch drain running east and west across the southwest quarter of the southwest quarter of section 16, in Pittsfield Township; thence west along the center line of said ditch to the west line of said southwest quarter of the southwest quarter of Section 16, thence south along section line to the northwest corner of land deeded by Flora E. Osborn to Clement W. Gill by deed above described; thence east along the north line of said land deeded to Gill by Flora E. Osborn as above described; the place of beginning, being a part of the southwest quarter of the southwest quarter of Section 16, T35S, R16E, excepting however the rights heretofore conveyed by Flora E. Osborn to the City of Ann Arbor, Michigan. DATED November 20, 1961. Citizens Bank of Saline, Michigan Corporation. By Harry A. Holmes, Resch and Delhey, Attorneys for Mortgagee Saline, Michigan 3c-7-14-21

LEGAL NOTICES

ORDER APPOINTING TIME FOR HEARING CLAIMS AND DETERMINING HEIRS

No. 46866 STATE OF MICHIGAN. The Probate Court for the County of Washtenaw. In the Matter of the Estate of Alma E. Wood, Deceased. At a session of said Court, held on the 1st day of December A.D. 1961. Present, Honorable JOHN W. CONLIN, Judge of Probate. It appearing to the Court that the time for presentation of claims against said estate should be limited, and that a time and place be appointed to receive, examine and adjust all claims and demands against said deceased by and before said Court, and that the legal heir of said deceased entitled to inherit the estate of which said deceased died seized should be adjudicated and determined. That all of the creditors of said deceased are required to present their claims in writing and under oath as provided by statute, to said Court at said Probate Office, and to serve a copy thereof either by registered or certified mail or by personal service upon George E. Wood, the fiduciary of said estate whose address is Saline, Michigan on or before the 14th day of February A.D. 1962, at 9:30 o'clock in the forenoon, said time and place being hereby appointed for the examination and adjustment of all claims and demands against said deceased, and for the determination of the heir at law of said deceased at the time of her death entitled to inherit the estate of which the deceased died seized. It is Further Ordered, That public notice thereof be given by publication of a copy of this order each week for three successive weeks previous to said day of hearing, in the Manchester Enterprise a newspaper printed and circulated in said County.

JOHN W. CONLIN Judge of Probate

A true copy: Anna Douvittas Register of Probate

Resch & Delhey, Attorneys Saline, Michigan 3c-7-14-21

ORDER APPOINTING TIME FOR HEARING CLAIMS

No. 46684 STATE OF MICHIGAN. The Probate Court for the County of Washtenaw. In the Matter of the Estate of Adeline Ahrens, Deceased. At a session of said Court, held on November 30, 1961. Present, HONORABLE John W. Conlin, Judge of Probate. Notice is hereby given, That all creditors of said deceased are required to present their claims in writing and under oath, to said Court, and to serve a copy thereof upon Albert C. Ahrens of U.S. 112, Clinton, Michigan, fiduciary of said estate, and that such claims will be heard by said Court at the Probate Office on February 7, 1962, at 9:30 A.M. It is Ordered, That notice 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 fiduciary cause 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 Douvittas Register of Probate

James C. Hendley, Attorney Manchester, Michigan 3c-7-14-21

NOTICE

TO WHOM IT MAY CONCERN

Please to Take Notice that on Wednesday the 3rd day of January, 1962, at 9:30 o'clock in the forenoon, at the office of the Judge of Probate at the Court House in the City of Ann Arbor, County of Washtenaw, Michigan, The Honorable Judge of Probate in and for said County, will hear my petition that my name be changed from Sandra Lee Howell to Sandra Lee Dady. Signed Sandra Lee Howell Ypsilanti, Michigan November 30, 1961 3c-7-14-21

Want Ads

We buy and sell good used furniture and antiques. SEE US FIRST. Open everyday. Leone Crockett, 3 miles south of U.S. 124, on Matthews Highway, Phone HA 3-2201. WANTED TO BUY: All kinds of Consolidated Mills, Bliss, Call 34. 5t-16-23-30-7-14

THE MANCHESTER ENTERPRISE



MANCHESTER TOWN CLUB

Table with columns: Team, W, L. Rows include Russ's Gulf, Union Savings Bank, Uphaus Drug, Country Market, Sportsman Club, Ready Mix, Grossman-Huber, Paul's Dairy Bar, Haller's Laundromat, Jan & Jim's Grill, and IND. HIGH GAME.

MANCHESTER WOMEN'S

Table with columns: Team, W, L. Rows include Schaffer's, Grossman-Huber, Sutton's, Manchester Bakery, Lannom's, Gill's, Manchester Drug, Drevry's, and IND. HIGH GAME.

CHelsea THEATRE

CHelsea, MICHIGAN. FRI-SAT- DEC. 15-16. GARY COOPER, DOROTHY McGUIRE, ANTHONY PERKINS, MARJORIE MAIN. FRIENDLY PERSUASION. Shows: 7:00 & 9:15 p.m.

SUN-MON- DEC. 17-18



THE REVOLT OF THE AGES! EASTMAN COLON LOTUS SCORP. Cont. Sunday from 5:00 p.m.

MAJESTIC Suits and Separates. Fashionable - Colorful Solids - Patterns. Open Sundays 12 to 4 @ Dec. 10-17

Cal's Tog Shop Downtown Tecumseh. JACKETS - \$12.98. SKIRTS - \$9.88 up. SWEATERS - \$7.98 up.



Novelty Candles, White Pine Cedar Roping, Wreathes, Poinsettias, Cyclamens, Chrysanthemums, Cut Flowers. RED - PINK - WHITE

Early Phone Orders

WURSTER'S GREENHOUSE

Phone: GA 8-5651

MANCHESTER, MICHIGAN.

WANTED:

Universal Dairy Equipment Dealer

This is an excellent opportunity for either an established concern or an individual who is interested in a career in this fascinating business of serving the dairyman. Beginning 45 years ago, Universal established a reputation for quality and leadership in this field, and in so doing grew to be one of the largest in the nation. Universal Dealers enjoy an enviable position in the industry with these distinct advantages: 1. Constant assistance by a competent Universal Territory Manager, who lives in the area. 2. Factory training school for dealers. 3. Factory-trained personnel to supervise pipeline installations. 4. Floor Plan for Bulk Milk Coolers. 5. Retail Credit Plan. 6. The most complete line of dairy equipment in the industry, including milking parlors, automatic ceeders, gas and electric water heaters, wash vats, detergents, pipeline and conventional milking units and a complete line of rubber replacement parts for popular brands of milking equipment. If you are aggressive and interested in a profitable dealership, write and our area manager will contact you. Universal Milking Machine Division

Norris Hotchkin 3106 Sheffer Ave. Lansing, Michigan

Pre Holiday SAVINGS

Stock Up NOW



HILLS BROS.
COFFEE
REG. or DRIP

59¢
LB

10X SUGAR **9¢**
1 lb Box
WITH \$5.00 PURCHASE OR MORE
BEER, WINE & CIGARETTES EXCLUDED

BORDENS GLACIER CLUB
ICE CREAM **39¢**
HALF GALLON
WITH \$5.00 PURCHASE OR MORE
BEER, WINE & CIGARETTES EXCLUDED

SWIFT'S PREMIUM
Sirloin
or
T-Bone
STEAK
99¢

SWIFT'S PREMIUM
HOT DOGS
49¢

SILVER FLOSS **2/39¢**
SAUER KRAUT
TABLE KING **2/49¢**
TOMATO JUICE
SUTTON BAY **2/49¢**
PURPLE PLUMS
SWIFT'S PREM **2/89¢**

COUPON
FRESH LEAN EST. 1922
GROUND BEEF
3 \$1.00

TABLE KING **7 \$1.00**
Whole Kernel Corn
Tomatoes
Peas
Cream Style Corn
ROBINHOOD **5 29¢**
FLOUR LBS. WITH COUPON
CHEF BOY-R-DEE **4 49¢**
PIZZA MIX
ADMIRAL **4 79¢**
OLEO LBS.

PILLSBURY FLOUR **\$1.79**
BANANAS **10¢ lb**

A & B GROCERY

MANCHESTER MICHIGAN
SALE ENDS: Tues. DEC. 19th

The Manchester Enterprise

THURSDAY, DECEMBER 14, 1961



Holiday Greetings



Festive Foods

Yuletide Specialties

UNBAKED FRUIT CAKE

- | | |
|-----------------------------|---|
| 1 cup light or dark raisins | 1 teaspoon cinnamon |
| 1 cup cooked prunes | 1/2 cup undiluted evaporated milk |
| 1/2 cup walnuts | 1 teaspoon vanilla |
| 1/2 cup candied cherries | 1 1/4 cups chopped candied peel (orange, lemon, citron, etc.) |
| 1/2 cup soft butter | 5 cups finely crushed vanilla cookie or graham cracker crumbs |
| 1/4 cup honey | |
| 1 teaspoon salt | |
| 1/2 teaspoon allspice | |
| 1/2 teaspoon mace | |
| 1/4 teaspoon cloves | |

Rinse and drain raisins; pit and chop prunes. Chop walnuts and cut cherries in quarters. Cream butter, honey, salt and spices until creamy. Blend in evaporated milk and vanilla. Combine all ingredients, except crumbs, mixing well. Let stand about 3 hours to blend flavors. Add crumbs and mix thoroughly. Press firmly into lightly buttered or oiled mold or molds. Let stand in refrigerator at least 24 hours before serving. Garnish with holly and whole candied fruits, if desired. Makes 1 large or 2 small fruit cakes.

Christmas tradition begins in the kitchen with homemade fruit cake, steamed pudding, homemade coffee cakes, cookies and sweets. For centuries European countries have celebrated Christmas and the Holy days with rich and delectable foods.

Many of our delicious holiday foods are made from cherished recipes that have been in the family for centuries. Out of this has come an array of fabulous foods — in many instances foods that have become the Yuletide specialty of each particular family. Recipes for such foods are carefully guarded secrets handed down from generation to generation — so precious they have become a part of our heritage.



CHARLOTTE PEACH-A-RUSSE

- | | |
|---|------------------------------------|
| 1 (No. 2 1/2) can cling peach slices | 1 teaspoon lemon rind |
| 2 envelopes (2 tablespoons) plain gelatin | 2 tablespoons lemon juice |
| 1/2 cup cold water | 1 1/2 cups whipping cream |
| 1 cup sifted powdered sugar | 1 jelly roll (about 6 inches long) |

Drain peaches, saving syrup — should be 1 1/2 cups; add water if necessary. Soften gelatin in cold water; dissolve in hot peach syrup. Chill until partially set. Reserving 1/2 cup of peach slices for garnish, chop remainder and combine with sugar, lemon rind and juice. Whip cream until stiff. Beat gelatin mixture until frothy and fold in whipped cream and chopped peaches. Slice jelly roll in 1/4-inch slices and line bottom and sides of 1-quart mixing bowl, tucking peach slices in between. Spoon in gelatin mixture and chill until set — about 3 hours. Unmold and cut in wedges to serve. Makes 10 to 12 servings.



HOLIDAY FRUIT CAKE

- | | |
|---|------------------------------|
| 1 1/2 cups prunes | 3 eggs |
| 1/2 cup sliced citron | 1 1/2 cups all-purpose flour |
| 1/2 cup sliced candied orange peel | 1 teaspoon salt |
| 1/2 cup halved candied cherries | 3/4 teaspoon baking powder |
| 1/2 cup thinly sliced candied pineapple | 1 teaspoon cinnamon |
| 1 1/2 cups California walnuts | 1/2 teaspoon nutmeg |
| 3/4 cup shortening | 1/2 teaspoon allspice |
| 1/4 cup honey | 1/2 teaspoon cloves |

Cover prunes with boiling water and let stand 10 minutes. Drain and cool. Remove pits from prunes and chop. Combine with citron, orange peel, cherries and pineapple. Chop walnuts coarsely, and add to fruits. Cream shortening and honey together thoroughly. Add eggs one at a time, beating well after each addition. Mix together thoroughly flour, salt, baking powder and spices. Blend into creamed mixture. Pour batter over fruits and nuts, and mix lightly. Turn into loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches) which has been lined with 2 thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (275°F.) about 3 hours. Remove cake with paper to wire rack to cool. Makes about 3 pounds cake.



Because You Can Whip Low-Calorie Carnation Instant!

New Peppermint Frost Smooth and Light!

Only 6¢ a serving! Now it's easy — and smooth — right in your refrigerator tray! Satiny whipped Carnation Instant smooths all the peppermint sparkle into this frost that's luscious — but light. So light you'll feel you can enjoy it often this summer!

Whipped Carnation Instant makes delicious topping, too — ideal for summertime fruit salads and desserts. 7/8 less calories than whipped cream — and costs less than 1¢ a serving. (Whipping directions are on the package.)

Only Carnation is the "Magic Crystals" Instant. Whips beautifully. Perfect for cooking. Delicious for drinking. It's today's low-calorie way to all the natural protein, calcium and B-vitamins of the freshest whole milk. Costs as little as 9¢ a quart.

Peppermint Frost

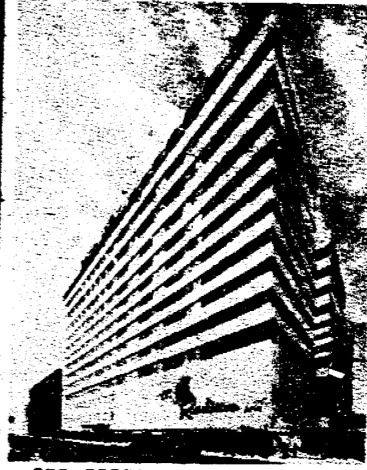
- | | |
|--|---|
| 1/4 cup crushed peppermint stick candy | 1/2 cup hot water |
| 3/4 cup marshmallow topping | 2 1/2 cups whipped CARNATION INSTANT "Magic Crystals" |

Combine peppermint candy, marshmallow topping and hot water. Stir until blended. Cool. Fold into whipped Carnation Instant "Magic Crystals." Place in ice cube tray. Freeze until firm (about 3 hours).

To whip Carnation Instant "Magic Crystals": (Makes about 2 1/2 cups) 1. Mix 1/2 cup Carnation Instant "Magic Crystals" with 1/2 cup ice water in bowl. 2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice. 3. Continue whipping until stiff peaks form (3-4 minutes longer).



If it weren't for brand names
You'd have to be an engineer
to know which TV set to buy



IN MINNEAPOLIS

See the Minnesota Twins play major league baseball... watch the Vikings pro football this fall... and stay at the Radisson. Finest rooms and suites, completely air-conditioned, three famous restaurants, outstanding entertainment. Arcade connections to Parking Ramp, Shops and Dayton's Store.

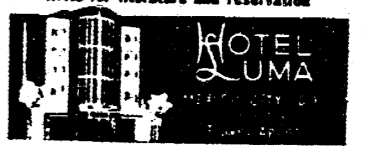


VISIT MEXICO CITY AND THE HOTEL LUMA

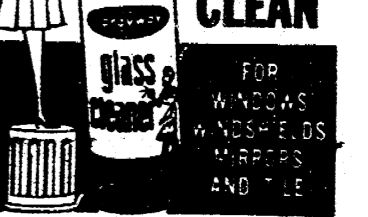
Enjoy an exciting vacation in gay and friendly Mexico where the sun always shines and the climate is pleasantly air-conditioned by nature all year around.

Centrally located in modern Mexico City, The Luma offers 150 comfortable rooms with bath from \$6.00. U.S. Currency. Excellent American and international cuisine. Parking for guests.

Write for literature and reservation



Easy to Use Just SPRAY and Wipe CLEAN



IT'S GOT THAT
HAPPY-GO-HEALTHY FLAVOR



**SPAM-ETTE
CASSEROLE**



Gold Ribbon Winner at the Wisconsin State Fair suggests you try her

**DOUBLE FEATURE
DINNER ROLLS**

"I've won twice with this recipe," says Mrs. La Vern Betthausen of Mauston, Wisconsin. "But, of course, I took my really big prize last year when I won the Gold Ribbon for the best yeast baking at Wisconsin's State Fair. I hope you'll bake up my rolls often. But be sure to make them with Fleischmann's Active Dry Yeast every time. Fleischmann's is so dependable, always rises fast. You just know your baking will turn out right with Fleischmann's Yeast."



DOUBLE FEATURE DINNER ROLLS
(Makes 4 dozen)

1/2 cup sugar
2 teaspoons salt
1/2 cup Fleischmann's Margarine
2 cups milk, scalded
1/2 cup very warm water
1 package or cake Fleischmann's Yeast, active dry or compressed
9 1/2 cups sifted flour, about
3 eggs, beaten
Measure sugar, salt, and Fleischmann's Margarine into a bowl. Add scalded milk and stir until margarine has melted. Cool to lukewarm. Measure very warm water into a large bowl. Sprinkle or crumble in Fleischmann's Yeast. Stir until dissolved. Add lukewarm milk mixture. Add 3 1/2 cups of flour and beat until smooth. Cover. Let rise in a warm place, free from draft,

for 1 hour. Add eggs and beat until smooth. Add and stir in remaining flour to make a stiff dough. Knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour 15 minutes. Punch dough down. Turn out onto lightly floured board. Shape into rolls. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven (400°F.) 15 to 20 minutes. After removing from oven, brush tops with melted margarine.



ANOTHER FINE PRODUCT OF STANBARD BEARDS INCORPORATED



*Holiday
Breads*

Christmas is a time of tradition. For the most part these traditions have come to us from lands across the sea where every country has its own favorite foods for Christmas baking. This is particularly true of yeast-raised bread. In Holland it's an easy-to-make no-knead loaf baked in 9-inch pans. Raisins, citron peel, lemon peel and chopped almonds give it a delicious aroma and flavor.

In Italy many loaves of panettone,

a sweet-raised yeast bread filled with fruit, are baked in every household to be served at the festive Christmas Eve supper and to be used as gifts.

Sweden, Norway, Denmark, Germany and England rate among their favorite festive foods Kaffekaka, kuchen or coffee cakes. These aromatic and gaily decorated yeast breads are brought forth for many Yuletide occasions—breakfast, dinner, in-between eating and to treat guests who drop in.



DANISH TWIST

1/2 cup milk
1/4 cup sugar
1 teaspoon salt
2 tablespoons shortening
1/2 cup warm, not hot water, (lukewarm for compressed yeast)
1 package or cake yeast, active dry or compressed
1 egg, beaten
2 3/4 cups enriched flour
1 cup raisins
1 egg, beaten
Confectioners' sugar

Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure water into large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast.) Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add one beaten egg and about half the flour. Beat until smooth. Add raisins. Stir in remaining flour. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with shortening. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour. Punch down and turn out on lightly floured board. Roll up to make a long slender roll. Twist roll by pushing ends in opposite directions. Lift to lightly greased baking sheet and shape into a large pretzel. Tuck ends of roll under edge of "pretzel" to keep dough from untwisting. Brush with one egg, beaten, and sprinkle with confectioners' sugar. Cover and let rise until doubled (about 1 hour). Bake in moderate oven (350°F.) 25 to 30 minutes. Remove from baking sheet to cooling rack.

ITALY PANETTONE
1 package yeast, compressed
1/2 cup warm, not hot water, (lukewarm for compressed yeast)
1 cup milk
1/2 cup sugar
1 teaspoon salt
2 cups enriched flour
1 egg, beaten
1/2 cup raisins
1 egg, beaten
Confectioners' sugar

SCANDINAVIAN
1/2 cup milk
1/4 cup sugar
1 teaspoon salt
2 cups enriched flour
1 egg, beaten
1/2 cup raisins
1 egg, beaten
Confectioners' sugar

DUTCH CHRISTMAS
1/2 cup milk
1/4 cup sugar
1 teaspoon salt
2 cups enriched flour
1 egg, beaten
1/2 cup raisins
1 egg, beaten
Confectioners' sugar

You're a Sweetheart,
because...

**YOU MAKE
THE BEST
CHOCOLATE
CAKE
IN TOWN**

It's real chocolate flavor... through and through, rich, satisfying. What does it? Nestlé's® Semi-Sweet Chocolate Morsels—the true, deep-flavored chocolate. Who does it? You. Easily. And then just sit back and let the praise roll in.



Nestlé's Makes The Very Best Chocolate

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Gala Cake

GALA® CHOCOLATE CAKE
Preheat oven to 375° F.
1 1/2-oz. pkg. (1/2 c.) Nestlé's Semi-Sweet Chocolate Morsels
1/4 c. water
2 1/4 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
Blend over low heat semi-sweet and water. Sift together flour, baking soda, salt—set aside. Blend sugar, butter, vanilla. Beat in eggs separately. Blend in semi-sweet. Stir in alternately

1 1/2 c. sugar
1/4 c. soft butter or margarine
1 tsp. vanilla
3 eggs
1 c. buttermilk

flour mixture and buttermilk. Pour into 3 greased and floured 8" or 9" layer pans. Bake at 375° F. 25 to 30 min. Cool.

CHOCOLATE CREAM FROSTING
1/2 c. pkg. (1/2 c.) Nestlé's Semi-Sweet Chocolate Morsels
2 tsp. honey
1 tsp. water
1 1/2 c. heavy cream
1/2 tsp. salt
Combine over low heat semi-sweet, honey and water. Cool. Beat heavy cream, salt till thick. Fold in semi-sweet mixture till well blended. Chill approx. 20 min. Fill and frost cooled layers. Chill before serving.



STRESS

Moving calves to feedlot puts them under stress that calls for Terramycin.*

The stress comes in many ways: The move itself, the new rations, the new surroundings. It weakens calves and cattle and makes them more vulnerable to disease.

Such conditions can range from low-level infections whose symptoms you can't readily see . . . to attacks of major diseases such as shipping fever.

That's where Terramycin comes in.

Use Terramycin Animal Formula Soluble Powder or Terramycin Liquid Concentrate in the drinking water. Use it before . . . during . . . and after stress occurs.

You'll help prevent stress-triggered disease** . . . and help your animals get on full feed at heavier weights.

There's a package size for your operation . . . including 1-lb. and 5-lb. sizes of Terramycin Animal Formula Soluble Powder and 1 gallon of Terramycin Liquid Concentrate.

*Brand of chlortetracycline HCl—Reg. U. S. Pat. Off.
**Value to Terramycin susceptible operations.

Terramycin
Liquid
Concentrate



Terramycin
Animal Formula
Soluble Powder



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!"



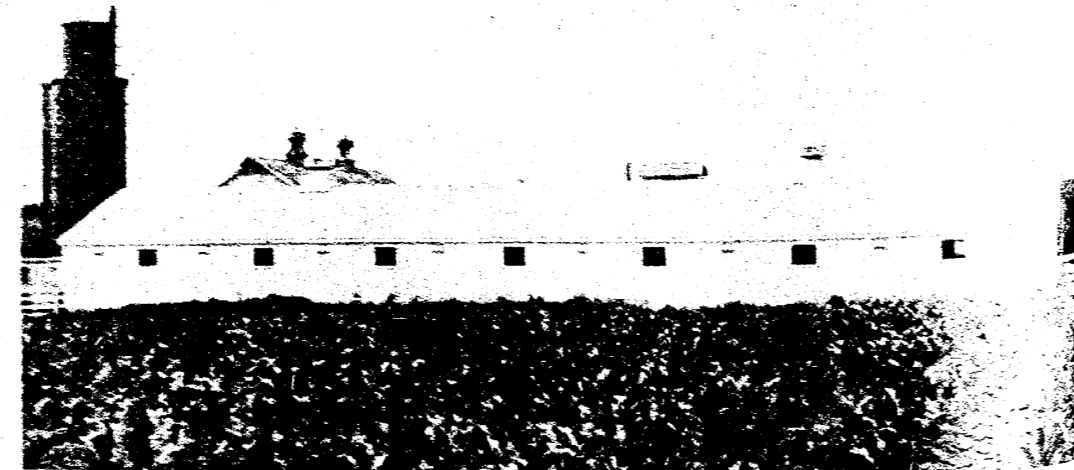
UNION BRANDS FOUNDATION, INC.
427 Fifth Avenue, New York 18, N. Y.

CONFIDENCE
**BRAND
NAMES**
SATISFACTION

ALL THE COMFORTS OF HOME in this Assembly Line Pork Factory



There are 20 farrowing stalls in the front half of the building, 10 on a side. The rear section of the building is occupied by 10 weaning stalls. A radiant heating system in the floor insures that the pigs are comfortable on the coldest days.



Swine production headquarters on the P. L. Greiner farm at Lisbon, Cedar County, Iowa, is this 28 by 106-foot building that doubles as a farrowing house and weaning unit. The frame building is lined inside with corrugated steel and the walls and ceiling are insulated with fiberglass. A 28 by 192-foot finishing house will be built soon to accommodate the 1,500 hogs raised each year.

A pork factory is an apt description of the P. L. Greiner farm. And the manner in which hogs are turned out is as efficient as an assembly line in a manufacturing plant.

The heart of the operation is a 28 by 106-foot farrowing house set slightly apart from the other buildings on Greiner's 600-acre farm in Cedar County, Iowa.

Twenty sows farrow here every month under the supervision of his son, Peter, and son-in-law, Raymond Wendler, who operate the farm and livestock enterprises in partnership with the elder Greiner. The unit has been in operation less than a year. However, it is evident that their goal of 1,500 hogs marketed per year will be met.

"To get the job done efficiently and with the least labor, we had to have this type building," the elder Greiner explained. "Even when the house is filled to capacity one man can do the cleaning and other chores in an hour."

Actually there are two units in the building. In the front section 10 farrowing stalls line each wall. They are separated by a 10-foot service alley and a 22-inch space between the front of the stalls and the walls provides ample working space in this area. Ten weaning pens occupy the rear half of the structure.

The amount of planning that went into the building is evident when you step through the door.

Each stall is equipped with an automatic waterer and feeder for the sow and there is a smaller feeder for the pigs in the creep area. However, the Greiners and Wendler say that the pigs eat only a small amount of feed because their sows produce a heavy milk flow.

In the winter months the comfort of the baby pigs is assured by a hot water radiant heat system set in the floor. The main lines that circle the service alley are 1 1/2 inches and the copper connecting lines to the creep areas are three-quarters of an inch.

A 250,000 BTU gas furnace, in a small room along the wall in the center of the building, insures a floor temperature of 70 to 95 degrees in the farrowing area and 80 to 85 degrees in the weaning pens.

The heating system is composed of 4 sections and they can be operated as a unit or individually. A thermostat in each section allows a wide range of floor temperature settings, the men pointed out. Anti-freeze was put in the lines so the freezing problem is eliminated if a section is shut off during the winter.

Air temperature and ventilation are handled by another system of thermostats. Last winter the temperature held evenly at 60 degrees. In the summer it is about 10 degrees below that outside.

The house is set on fill sand which was covered with plastic to serve as a moisture barrier. A 4 inch layer of concrete was poured over this and the heat pipes are about 2 inches under the surface.

The interior of the frame structure is lined with corrugated steel and the walls and ceiling are insulated with fiber glass.

In order to turn out 1,500 pigs a year a strict schedule has been set up and is adhered to closely. Sows are rebred in the second heat period after the pigs are weaned.

"We like to have them in good flesh and gaining when they are bred," the elder Greiner said. "We self-feed them a ration of ground alfalfa, oats, corn and protein. In the summer they run on the grass and in cornstalks in the winter. We cut down on the corn though when they are in the stalks."

About a week before farrowing the sows are brought into the house, which has been steam cleaned, and are tubbed. They spend the next several days in a holding pen and then go to the farrowing stalls 2 days before farrowing that they will be acclimated to their surroundings when the pigs arrive.

When the pigs are a week old they receive an iron shot and are castrated. At 4 weeks the pigs are weaned and go to the pens at the other end of the building and the sows are returned to the herd. During the 4 weeks the pigs are in the weaning pens, they are self-fed a complete pelleted ration. These pens also are equipped with automatic waterers.

At 8 weeks the pigs are moved to a 66-foot finishing house and feeding where they are penned according to age. In this unit they are self-fed and corn, oats and protein until they weigh 80 pounds. At this weight the oats are eliminated.

After being in the finishing area for 2 1/2 months they are ready for market, weighing between 200 and 220 pounds.

The present finishing unit isn't large enough to handle the volume and a new 192-foot building is being planned and will be in operation soon. It will be divided into 8 sections and should accommodate hogs from the farrowing unit.



One man can clean, care for the sows and the pigs in the building in one hour. Wendler is shown filling one of the feeders in a weaning pen. Two litters are weaned in each pen and they are kept for 4 weeks on a pelleted ration.



Pigs in the growing and finishing lot get a ration of ground corn, oats and protein until they weigh 80 pounds and then the oats are removed. Pigs are farrowed every month and after going through the feeding cycle are ready for market in 4 1/2 to 5 months.

HOW TO MOBILIZE AGAINST YOUR BIGGEST RISK TO HOG INCOME

That risk is disease. This Coordinated Feed-Health Program prevents diseases from establishing "beachheads" on your farm. It's a practical program! Follow it step by step and you'll see.

Half-way measures are just not enough! Pork producers need to go all-out . . . to mobilize every resource to guarantee a profitable hog operation.

This means selecting top-quality, blood-tested breeding stock. It means using good formula feeds, good management, housing and sanitation.

It means being alert to sense the presence of disease even when you can't see it. Disease, visible or invisible, is by far the biggest risk to profitable hog raising. It can smash you at any time.

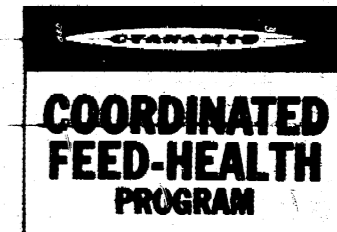
Why gamble? You can lick most diseases before they start by following a coordinated, step-by-step plan.

This feed-health program is practical, easy-to-do and money making. It gives you this powerful double-punch:

(1) Good formula feeds, and (2) the proper vaccines and medications. It shows you how to make them work together smoothly so that disease never gets a foothold in your herd.

Ask your feed man for a free folder on this swine feed-health program. If he doesn't have one, write direct to: American Cyanamid Company, Agricultural Division, Princeton, New Jersey. **AUREOMYCIN** is American Cyanamid Company's trademark for chlortetracycline.

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.



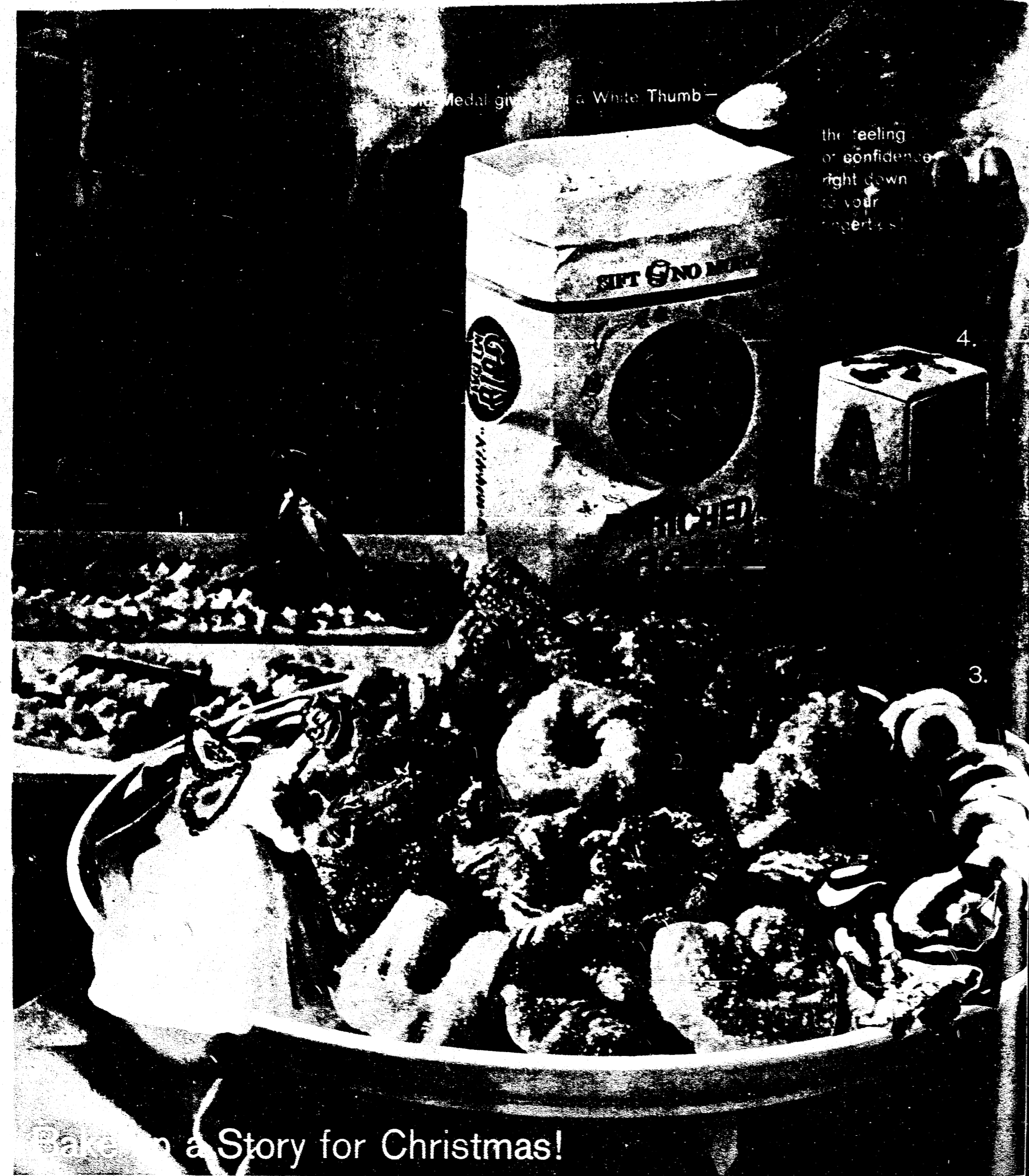
CYANAMID SERVES THE MAN WHO MAKES A BUSINESS OF AGRICULTURE



- 1. Start fighting disease early.** Blood-test for brucellosis and leptospirosis. One month before breeding, vaccinate for hog cholera with ROVAC® Hog Cholera Vaccine—for erysipelas with DUOVAX® Erysipelas Bacterin and for leptospirosis with LEBAC® Leptospira Pomona Bacterin.
- 2. Strengthen farrowing sows when they need it most.** Always feed a good formula feed containing 200 grams of AUREOMYCIN® 7 to 10 days before farrowing and 7 days after farrowing. You will have healthier sows that farrow more easily and produce more live, sturdy pigs.
- 3. Preventing baby pig anemia is easy.** You prevent anemia and obtain faster weight gains when you inject pigs with PIGDEX® Injectable Iron at 2 days of age. At the same time, give your pigs one dose of AUREOMYCIN PIGDOSER to help prevent scouring and keep baby pigs thriving.
- 4. Keep sows milking well.** During lactation, your sows need plenty of energy, proteins, minerals, vitamins and AUREOMYCIN to maintain the strength of themselves and their pigs. Feed AUREOMYCIN in a well-fortified ration at 50 grams per ton of total feed to keep sows healthy.



- 5. Getting pigs off to a good start.** Your starter feed protects your pigs at the most critical stress periods of weaning and vaccination. Be sure your starter feed contains AUREOMYCIN at 100 grams per ton of feed to prevent scours and save pigs, to keep them gaining fast.
- 6. Don't risk hog cholera and erysipelas.** Make vaccination a "must"! Vaccinate (at 6 to 7 weeks) for hog cholera with ROVAC and—at the same time—for erysipelas with DUOVAX. ROVAC is a safe vaccine that provides long-lasting immunity. DUOVAX gives solid immunity to erysipelas.
- 7. How to insure low-cost gains in growing pigs.** During the 35 to 75-pound period, pigs can be retarded by enteritis and atrophic rhinitis. With AUREOMYCIN at 50 grams per ton of total feed, your pigs use feed, not to fight disease, but to put on low-cost gains.
- 8. Final step: market more top-quality hogs earlier.** To avoid set-backs during this final period, provide a supplement that will supply 50 grams of AUREOMYCIN per ton of total feed whenever trouble shows up. This protects against diseases—keeps your hogs healthy.



Bake up a Story for Christmas!

Betty Crocker's Storyland Recipe Booklet...yours free—
in the Holiday Gold Medal Sack!

Right in the spirit of things! Betty Crocker's gone back to those wonderful childhood days to find you a dream world of bakings you can truly believe! Fun, fanciful cookies, made practical and so easy, because with Gold Medal Flour, you sift no more. In fact, it's the flour that promises beautiful bakings

when you use it, cup for cup, unsifted, no matter what recipe you bake with!

Right now, get 32 Betty Crocker Storyland recipes for cookies, cake, pie and bread, as well... right in the Holiday Sack of Gold Medal Flour. But hurry, not many baking days left 'til Christmas!

Cookies shown: 1. Magic Carpets, 2. Sugar Plum Dreams, 3. Cockleshells, 4. Picture Blocks



this Christmastime... but rather it was given all through the year. This gift is your friendship and patronage. We treasure it most because we know it is your way of showing us that our service has been welcomed by you, and that you value this service. So for another year we say "Merry Christmas to All!"

THE MANCHESTER ENTERPRISE

THE MANCHESTER ENTERPRISE

PLAN VENTURE BOLDNESS

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DECEMBER 21, 1961

VOLUME 94 NO. 50

The Little Shepherd

(A Story)

The littlest shepherd was always left behind. It was not particularly that he was so young, for he was almost to the age of manhood. Instead, it was because he was small, frail, and afflicted. One foot was considerably smaller than the other and it possessed no strength. Consequently, the lad could never run and play like other children. It was only through the aid of a crutch that he walked at all, and this with great difficulty.

Since early childhood, the little shepherd had tried to ignore his affliction and to convince others that it did not hinder his usefulness. But his elders still considered him a cripple and would assign him only the most menial of tasks. He was not even allowed to take a regular watch over the sheep.

"What would you do if wild animals appeared?" they asked of him.



"What any other would do," he replied. "I would sound the alarm to arouse those who slept. I would keep loose stones to throw at the animals and drive them away."

"And, what if some of the sheep strayed from the fold?" they inquired.

"I would fetch them back again," he replied.

"You, a cripple?" They laughed. "You would fall and break your neck on the hills. How would you catch the sheep if they decided to run? You cannot run."

"The sheep would not run from me. I would call them by name and they would return to the flock."



The elders knew there was much truth in the little shepherd's words. He knew each sheep in the flock by a special name and when he spoke to them each would raise his head and listen attentively. Yet the elders still did not think him capable of standing a night watch over the entire flock. This was a man's job, they argued. On this particular night, however, they said to him:

"We must go to Bethlehem, as instructed, and we are told to have no fear for the safety of our sheep. The trail is much too difficult for you. Stay here with the flock and we shall return with the sun."

So the littlest shepherd was left alone, and frightened. He knew full well he would face stern discipline from his elders if anything should happen to the flock.

For hours, he spoke to the sheep as if they were little children and then he sang to them. But the night wore long and, in the course of time, the little shepherd closed his eyes for a minute of restless sleep.

When he opened his eyes, he knew something was wrong. He called to the sheep and, one by one, they raised their heads, except the last-born... the lamb so new to the flock that he had not yet given it a name. The littlest lamb of all was missing from the flock.

The little shepherd was much afraid and did not know what to do. He called out to the little lamb, but



there was no answer. He listened, as carefully as he could, but there was nothing other than the usual sounds of the night. The little shepherd knelt on the hard ground and prayed for guidance.

Somewhere, deep within him, a voice seemed to repeat, "Find the sheep that is lost," so he took up his crutch and went searching into the night.

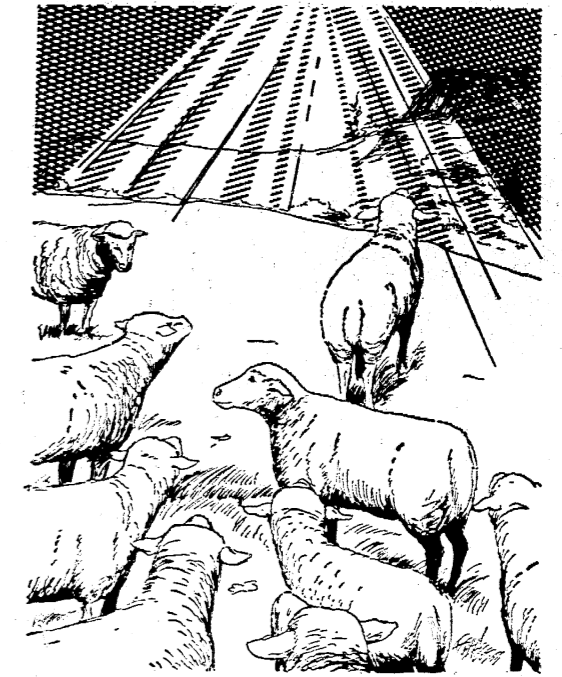
The trail was rough and steep and the little shepherd had not gone far before the crutch slipped from his grasp and fell away, clattering against the rocks as it disappeared into the night.

The little shepherd was desperate. He wanted to call for help, but he knew none would hear. Slowly, painfully, he continued to search, the uneven hillsides forcing him to put unaccustomed weight on his weaker foot.

On and on he struggled, ignoring the soreness of his foot, oblivious to the branches and thorns which tore at his clothing and then his flesh. He knew that he must find the lamb and return it to the flock. He no longer feared discipline from his elders; they could inflict nothing worse than the torture he was now enduring. His heart went out to the little lamb, lost and alone, easy prey for wild animals, or else sore to die of starvation.

But, it was hopeless. Exhausted, the little shepherd sat down against a tree to rest. He knew that he was very, very tired and also very, very lost. Remembering that prayer had sent him searching into the night, he knelt again on the rocky ground.

"If I am lost, forever, Oh Lord, it is Thy Will. But, if it pleases you, send down light to guide the lost lamb back to the fold."



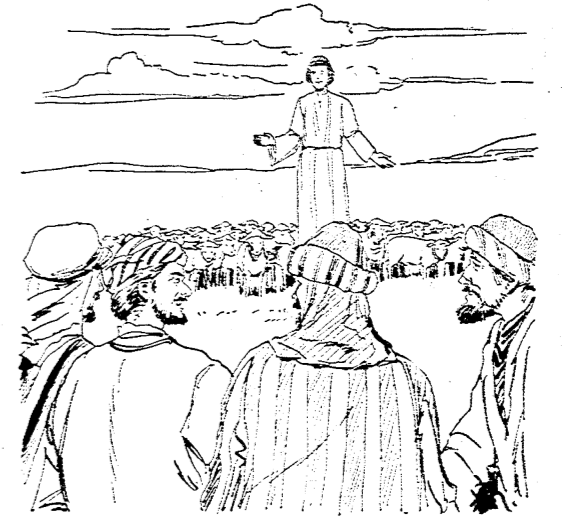
And, there was light! A bright and glorious star in the sky. It shined not upon the little shepherd, but illuminated the far hillside where the flock rested comfortably in sleep.

With joy in his heart, the little shepherd made his way down the hillside, knowing that all was well; which it was. The sheep were all accounted for, even the littlest lamb of all, which rested contentedly at his mother's side.

The little shepherd was so happy that he sang to his flock until the dawn. With the morning, the elders came into sight and he ran down the trail to tell them that the flock was safe and all was right with the world.

The elders were so excited about their visit to Bethlehem they failed to notice the little shepherd was without his crutch until they gathered about the campfire.

"Come," they said, "let us find it or make another." But the little shepherd said to them, "Do not search, nor make another. I have no further need."



And, this was true. With use, the weak foot became stronger and eventually the little shepherd grew into a strong, wise, and holy man. In later years, it is said, he became a loyal and tireless worker for Christianity.

It is said that among those who knew him, few could call him by his given name. He was known simply as "the one of great faith." This we do not know, but we are certain that his descendants roam the earth and speak in many tongues.