

# OIL BURNER

HEATING  
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We Service All Makes

## Service

DAY AND NIGHT

Telephone 4000  
Winnetka

## WILSON'S Weekly MEMO

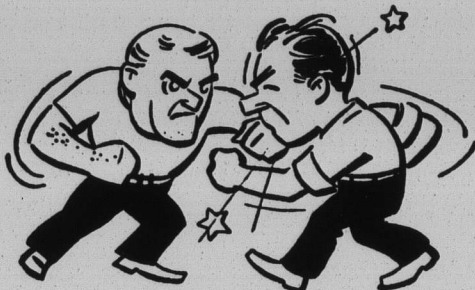


by  
**GEORGE  
RECTOR**

Some of my readers have commented on the simplicity of the recipes and menus given here, as contrasted with those we used to feature at Rector's. So I will let you in on a secret: Most—but not all—of our dishes were simple. We gave them fancy names, put on attractive garnishes and usually an incomparable sauce and voila! there was a dish to satisfy both epicure or glutton. For the sake of ease, I am using the plain names of these dishes, but the taste is every whit as good, I assure you!

*George Rector*

Food Consultant  
Wilson & Co.



### THE FIGHT IS ON!

The coming of the berry season renews the age-old argument—which is the one, true genuine shortcake—the kind that is more cake than short or the one that is more short than cake? There is no way of settling the matter for once and for all, since this will always remain a matter of personal preference. But to my mind a strawberry shortcake of unsullied ancestry consists of a hot, fluffy, melt-in-your-mouth biscuit, split open, lightly buttered, and filled and covered with crushed berries. Then come generous gobs of thick whipped cream, with a whole berry precariously perched on top. That's a dish they used to come to Rector's for! Only there is no need to now, for here is how you can make it at home:

#### Old-Fashioned Strawberry Shortcake

2 cups flour 1 teaspoon salt  
1 tablespoon sugar about 1/2 cup milk  
4 teaspoons baking powder  
3 tablespoons Wilson's new Certified Pure Lard  
3 tablespoons Wilson's Clear Brook Butter

Mix and sift dry ingredients. Work in the Lard and Butter in the same manner as in making pie dough. Add enough milk to make a soft dough. Turn out on floured board, roll thin and cut with round cutter. Spread half of the rounds with melted Clear Brook Butter and top with remaining rounds. Bake in hot oven (425°) for about 12 minutes.

The dry ingredients may be combined and kept in the refrigerator until needed.

### A SIMPLE PROBLEM IN ADDITION

There is really nothing to it—take a thick ham steak cut from one of Wilson's Tender Extra Mild Certified Smoked Hams, add to it 3 or 4 small onions and a can of tomatoes and the sum total is Ham a l'Italienne, as well as the solution to your tonight's dinner problem.

#### Ham a l'Italienne

Place 1-inch slice of Certified Smoked Ham in a skillet, cover with onions, diced, tomatoes and a dash of pepper. Cook covered in a hot oven (400° F.) for 1 1/2 hours. Remove ham to platter. Blend 3 tablespoons cornstarch in 1/2 cup water, add to vegetable mixture. Stir well and cook until clear. Pour over ham and serve piping hot. Serves 4 to 5.

### Menu

PINEAPPLE JUICE  
WILSON'S SMOKED HAM  
A L'ITALIENNE  
NEW POTATOES  
CARROTS VICHY  
CELERY RADISHES  
STRAWBERRY SHORTCAKE

The potatoes, well scrubbed, may be left in their jackets, which are tasty and healthful. Scrape carrots, cook till tender, slice very thin and brown in a skillet with melted Clear Brook butter. Sprinkle with grated parsley.



The Browns are not going to have muffins for breakfast this morning. Mrs. Brown is lining muffin tins with strips of Wilson's Certified Bacon, lightly cooked. In a minute she'll drop a Clear Brook egg into each well (greased with a little bacon fat) and then pop the pan in a slow oven (325° F.) until the whites are set. Serve them on rounds of buttered toast. This makes an interesting and unusual variation on the good old American bacon-and-eggs theme.



## Gift of Parishioners



This onstentorium or monstrance, used for the exposition of the blessed sacrament, was the gift of the people of the parish of St. Francis-Xavier to their church.

It was made of gold, silver, and precious stones, contributed by the people of the church. Many of the gifts were family heirlooms. It is of Gothic design, to correspond with the architecture of the church. Two feet high, the "sun-rays" are a foot in diameter. It was explained that this is one of the finest monstrances in the country and that it is unusual for a parish of the size of St. Francis-Xavier's to possess one of this type.

It was consecrated at a special ceremony attended by a large number of parishioners Easter Sunday afternoon. The work was done by the Gorham company at Providence, R. I.

### MOVE TO KENILWORTH

Mr. and Mrs. James L. Surpluss have sold their house at 1041 Ashland avenue, and, with James B. and Lorin, moved Wednesday to the house at 205 Abingdon avenue, Kenilworth, which they purchased from Mrs. F. M. Hamilton. Mrs. Hamilton is now living in Evanston. The new owners of the Ashland avenue house, Mr. and Mrs. Maurice Casad of Deerfield, will move here May 1.

### EASTER VISITORS

Mr. and Mrs. Robert Joslin of St. Louis, spent the Easter week-end with Mr. and Mrs. Alex S. Joslin, 240 Essex road, Kenilworth. The latter's daughter, Miss Betty Joslin, was home from Madison for the Easter vacation.

## Christian Science Churches

"Are Sin, Disease, and Death Real?" was the subject of the lesson-sermon in all Churches of Christ, Scientist, on Sunday, April 9.

The golden text was, "I am the Lord that healeth thee" (Exodus 15:26).

Among the citations which comprised the lesson-sermon was the following from the Bible: "Blessed is the man that trusteth in the Lord and whose hope the Lord is. Heal me, O Lord, and I shall be healed; save me, and I shall be saved: for thou art my praise" (Jeremiah 17:7, 14).

The lesson-sermon also included the following passages from the Christian Science textbook "Science and Health with Key to the Scriptures," by Mary Baker Eddy: "All reality is in God and His creation, harmonious and eternal. That which He creates is good, and He makes all that is made. Therefore the only reality of sin, sickness, or death is the awful fact that unrealities seem real to human, erring belief, until God strips off their disguise. They are not true, because they are not of God" (p. 472).

*The Wilson label protects your table*