

Library Notes

Recent additions to the public library announced this week are:

General work: O'Connell, Kingdom of Books; N.E.A., graded list of books for children; Flexner, circulation work in public schools.

Philosophy: Adler, Practice and Theory of industrial psychology; King, High School Age; Pierce, Our Unconscious Mind; Pierce, Understanding our children; Patri, problems of childhood.

Religion: Hume, World's living religion; Keller, My Religion; Sober, Religions of mankind.

Social Sciences: Platt, Book of Opportunities; Snyder, Fundamentals in real estate; Irwin, How Red Is America?; Vogue's book of etiquette; Bruere, Does Prohibition Work?

Education: Osborn, Creative Education; Hart, Adult Education; Pratt, Before Books; Fisher, Why Stop Learning?

Pure Science: Pupin, New Reformation; Ward, Exploring the Universe.

Useful Arts: Dahl, Restaurant Management; Fishbein, Your Weight and how to control it.

Fine Arts: Blashfield, Mural painting in America; Charnley, Secrets of Baseball; Bardy, Linene; Guild, Geography of American antiques; Hager, Art epochs and their leaders; Stagg, Touchdowns; Gutick, Philosophy of Play.

Literature: Colum, Creatives; Masters, Lee, a play; Mirsky, History of Russian literature; Russell, Collected poems; Behrman, Second man; Schaffler, Armistice Day; Neihart, Collected plays; Hamilton, Piekwick, a play; Gerould, Contemporary short stories; Nesbit, After-dinner speeches; Gardner, Story of Italian literature; Andrade, What is the atom?; Anderson, Saturday's children.

Travel: Chancellor, How to be happy in Paris; Cooper, My lady of the Chinese Courtyard; Franck, All about going abroad; Amundsen, My life as an explorer.

History: Van Loon, America; Botford, Hellenic history; Bury, History of Greece; Sullivan, Our Times, volume 2.

Biography: Dodd, Talleyrand; Ludwig, Bismarck; Browne, That Man Heine; Burry, Journal of Katherine Mansfield; Broun, Anthony Comstock; Arliss, Up the years from Bloomsbury; Morrow, Father of Little Women; Lee, King Edward VII; Hamilton, Henry Ford; Hale, New England boyhood; Lovelett, Edith Wharton; Paleologue, Ambassador's memoirs; Boyd, H. L. Mencken; Finger, David Livingston; Busbey, Uncle Joe Cannon; Bradford, D. L. Moody; Thomas Count Luckner.

Fiction: Andrews, His soul goes

marching on; Montgomery, tall men; Spearman, Flambeau Jim; Dehan, Sower of the wind; Montague, Right off the map; Fletcher, Hardican's Hollows; Young, Moor fires; Sachs, Red damask; Farnol, Quest of youth; Franklin, In the path of the storm; Brown, Josselin takes a hand; Comfort, Samadhi; Terhune, Luck of the Laird; Haines, Fighting Blood; Garstin, Owl's house; Marshall, Dead fall; Grey, Forlorn river; Yezierska, Arrogant beggar; Farnham, Rebellion; Tully, Circus parade; Williams, Splendor; King, Spreading dawn; Kennedy, Red sky at morning; Phillipotts, Jury; Elliott, Hugh Layall; Train, When Tutt meets Tutt; Devigne, Gay dreamers; Sabatini, Nuptials of Corbal; DeFord, Singing river; Snaith, Hoop; Rogers, There's not a bathing suit in Russia; James, Cow Country.

Culinary Hints

Occasionally there come times when we like to make something for a dessert that will be a little different from our usual routine. I thought, perhaps, a suggestion for individual butterscotch pies might give you a helpful idea.

This recipe may be used for one large pie any time you prefer to make it that way; but if you get a few of the little plain pie pans (not the scalloped tart pans) and make these little pies someday, I am sure you will enjoy making them fully as much as your family will enjoy looking at them and eating them.

Individual Butterscotch Pies
 2 cups milk
 1 cup brown sugar
 4 tab corn starch
 3 egg yolks
 1/4 teas salt
 3 tab butter
 1/2 teas vanilla

Scald milk in double boiler, add sugar and corn starch, mixed together and cook 15 minutes. Add beaten yolks and cook 3 minutes longer. Remove from fire, add salt, butter and vanilla. Cool, then place in the baked crusts and cover with Meringue.

Meringue
 3 egg whites
 6 tab granulated sugar
 1/4 teas vanilla

Beat egg whites very stiff, gradually add sugar and vanilla. Spread over the little pies, set in oven heated to 300 until delicately browned, which will be about 20 minutes. If you prefer to use a hotter oven for your meringue or even to brown it under the broiler, do so, but I find that my meringue is much more delicate and retains its shape better if I bake it in a slow oven for a longer time.

Crust for these pies
 1 1/2 cups flour
 1/2 teas salt
 1/2 teas baking powder
 1/2 cup shortening

About 5 tab cold water.
 When you have your crust made, divide it into as many parts as you expect to make pies. Roll to the right size and place them over the outside of the pans, cutting them just a little larger than your pans so that you may turn the edges in a very little to make it more substantial. Prick each crust in a number of places to prevent blistering, place upside down in an oven heated to 450 and bake 12 or 15 minutes. This recipe makes eight pies in the pans I use.

BUSINESS MEN REALIZE TRADE POSSIBILITIES

Illinois Merchants See Increase in Opportunity in South American Lands

Business men of Illinois are beginning to realize the potential trade possibilities of the Pan-American countries and great interest is being evidenced in the second Caribbean sea cruise being sponsored by the Illinois Chamber of Commerce. John H. Camlin, Chicago, is president of the organization.

According to government figures this immediate foreign territory now absorbs more than 13 per cent of the exports of the United States. The coming good will trade tour of the state chamber has as its purpose the development of foreign trade for Illinois manufacturers. The party will leave Chicago January 26 on the Panama Limited of the Illinois Central and will sail January 28 on the United Fruit steamer "Cartago" for the sea voyage of 21 days.

VIRGINIA HAS FULL VOCATION SCHOOLS

Full-time schools in Virginia conducting work in vocational agricultural have steadily increased in number from 18 in 1917-18 to 106 in 1925-26. During the same period enrollment increased from 229 pupils to 3,702. Total profits derived from students' work expanded from \$19,676 in 1918-19 to \$203,894 in 1925-26. During the latter year profits from students' supervised farm projects exceeded by \$74,519 salaries paid teachers from state and local funds, according to announcement of the Virginia state board of education.

The Swiss government has raised its duties on American made motor cars which will furnish a further cause for rejoicing on the part of America's internationalist free traders.

Captain Ronald Amundsen the explorer laments that there is nothing more for him to do. If time hangs heavy on his hands he might go to Indiana and help untangle the political situation.

Useful Christmas Gifts

Make this Christmas a happy one for your wife or mother by giving her the best of modern household labor saving equipment.

Among the most important of these you will find the plumbing fixtures—particularly those which come into use in the kitchen. An antiquated kitchen sink will make a great deal of extra work every day, leaving the housewife tired out at the end of a day's work.

The Kohler Electric Sink

eliminates all the drudgery, including the washing and drying of dishes, and has many other attractive features, which we shall be glad to explain to you.

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**After January First
 this Store will operate
 on a Cash and Carry Basis**

In order to meet present day competition, and give our patrons the benefit of the lowest possible prices, we are changing to a cash and carry basis. By removing the cost of delivery, and the cost of carrying accounts on our books, we are able to save considerable, and we are giving you the benefit of this saving, by reducing prices to the minimum.

FRIDAY AND SATURDAY SPECIALS

Best Pork Loin Roast, lb	25c	Fresh Roasting Chickens, lb	33c
Native Prime Beef Rib Roast, lb	33c	Sea Fresh Frosted Fillets, lb	39c
Select Fresh Oysters, quart	73c	Extra Fine Blend Bulk Coffee (Our Best Brand), pound, 45c; 3 pounds	\$1.30
Sugar Cured Boneless Smoked Butts, lb	35c	Mixed Nuts, lb	33c
Spring Lamb Shoulder Roast, lb	24c	Swedish Lingon Berries, quart, 25c; gallon	90c
Fresh Pork Shoulder Roast, lb	18c	Navel California Oranges, dozen	33c
Sugar Cured Smoked Ham, whole or half, lb	25c	Fancy Idaho Potatoes, peck	39c
Sliced Bacon, lb	39c	Beets, 3 bunches for	10c

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