

Shoe Sale Still in Progress

Special Friday
and Saturday Only

FOR MOTHER'S DAY
\$2 Full Fashion Silk and Chiffon Ladies' Hose \$1.29

CHARLES GLASS

Waukegan Avenue

Highwood, Illinois

Phone Highland Park 1216



CULINARY HINTS

Cabbage
The method given here for cooking cabbage makes this a delicious and attractive vegetable, as delicate as cauliflower, and the odor in the kitchen while preparing it is not noticeable.

Select a small cabbage with the ribs in the leaves not too thick. Prepare the cabbage before washing it by cutting out the stalks from below with a sharp knife. Separate the leaves. Have ready the largest kettle available, nearly full of rapidly boiling water. Drop in one cabbage leaf at a time, pressing each one down with a long handled spoon or skimmer. Do this so slowly that the water does not stop boiling. Leave the kettle uncovered, and allow the cabbage to cook from 12 to 15 minutes, depending on the thickness of the leaf stalks. Remove the leaves with a long handled skimmer, putting them into a collander standing on a plate. Immediately pour the hot water down the sink drain and turn on the cold water. While the cabbage is cooking, you have made a pint of white sauce, adding a teaspoonful of salt, and have prepared one half cup of buttered crumbs. Cut the cabbage leaves slightly, place them in a baking dish, pour the white sauce over them, sprinkle the crumbs on the top and brown the crumbs in the oven or under the gas.

If you can, prepare this as a surprise at home, and ask the family to "guess" what it is. If the cabbage is a good one, some of the leaves turn a very pretty green with this method of boiling.

Making Sauces and Gravies
Many sauces and gravies are made from a fat mixed with a starchy substance, the two mingled with a liquid. The fat gives flavor and nutriment; the starch is used for thickening, and the liquid also gives flavor. You are now familiar with the cooking of fat and starch, and can readily understand that the combination of all these ingredients is not an easy matter. The fat will float upon the top of the liquid unless the right amount of starch or flour is used, and the flour will have a tendency to lump. There are several good methods in use. The method given to you here is one of the simplest because it requires only a few utensils, and gives uniformly good results. It requires no more watchfulness than the other methods.

These sauces and gravies are not foods for little children and invalids.

Foundations Recipe for Sauces

- Proportions:
1. Thin sauce (for milk toast). One tablespoonful of fat, 1 of flour, ½ pint liquid.
 2. Medium sauce (for vegetables). Two tablespoonfuls of fat, 2 of flour, ½ pt. liquid.
 3. Thicken sauce, also for fish, meats, vegetables, and macaroni. 3 tablespoonfuls of fat, 3 of flour, ½ pt. liquid. Salt to taste.

Method
Melt the fat in a saucepan. Pour in the flour, all at once, and stir the flour and fat together. Stir steadily with a wooden spoon until the mixture thickens.

A white sauce is made with butter, with milk as the liquid. Stop the cooking just short of the boiling point.

A tomato sauce is made with butter in beef fat, strained tomato juice the liquid. Cook a piece of onion, a sprig of parsley, or a small portion of dried herbs, and a clove with the tomato before straining, if these flavors are desired.

A brown sauce or meat gravy may be made in the same way, using beef fat, and (as the liquid) water that has been poured into the pan in which the meat is cooked.

An easier way to thicken meat gravies is to pour off some of the fat from the meat pan, set the pan upon the stove and stir in the flour; about two tablespoonfuls for the ordinary roasting pan. When the flour is

thoroughly mixed in, add about a pint of water, cold or warm, and stir again. Pour this mixture through a strainer. With practice, you can make an excellent gravy in this way.

ZION TO VOTE MAY 29 ON BOND ISSUE PLAN

City Attorney Joseph L. Bishop of Zion announced last week that the city council of Zion would pass a resolution providing for holding of an election on a 60,000 bond issue proposition on Tuesday, May 29. The purpose of the bond issue is to enable the city to take care of indebtedness.

According to City Attorney Bishop, the City of Zion does not receive sufficient funds to operate because of the fact that the assessed valuations of property are too low. He said that steps are being taken to have assessed valuations increased.



HOUSEWIVES

EVERYWHERE!



—who follow the latest developments in devices that will aid them in the kitchen—know that only with an oven heat regulated gas range can they have uniform results in cooking—at low cost.

The modern gas range is the pride of any housewife's kitchen—and it is so efficient that it gives women hours of leisure they never could have with old style cooking appliances.

YOU can own one of these up-to-date gas ranges—just buy it on our easy budget plan.

We will give you **10% Discount** a

For Your Old Stove
During Sale Only

Gas Refrigeration
Noiseless—No Moving
Parts—No Bother
See one in operation at our office

North Shore Gas Company

Telephone 3300-3301

FOR FUEL—USE OIL

"A CORRECT GRADE FOR EACH BURNER"

Two Bulk Plants — Eight Trucks
operated ON the north shore to assure
PROMPT, EFFICIENT SERVICE

BRAUN BROS. OIL CO.

of Highland Park

Emergency Service Call H. P. 3291

Deerfield Road
Highland Park 3290 — Telephones — Winnetka 3020

Field Day
Highland field day which was held last Saturday gave the scout a chance to demonstrate their ability in Scoutercraft. Program as follows: Inspection of Scouts, fire building, first aid relay, water boiling contest, shoe scramble, fire by friction, fire by flint and steel, game, capture the flag, Taps.

Results

Fire by friction was won by Scout Bill Fosbender to Troop 31. Fire by flint and steel was won by Scout Randolph Herman of Troop 31. Second place was won by Scout Southern-ton of Troop 37, in flint and steel. The following scouts participated in fire building:

Scout Name	Troop Number
Clifton Franklin	31
R. Herman	31
Warner Turriff	31
Niel Rumbough	31
Bill Fosbender	31
J. J. Kraft	31
Peter White	35
M. Roberts	37
L. Southerton	37
Joe Rittle	37
Geo. Titman	32
David Keller	32
S. Hurbert	32
R. Richards	32
M. Miller	32
W. F. Reichardt	32
Geo. Bingler	33

Troops look forward to a big time at Fun Rally next Saturday. Once each year Boy Scouts of the North-shore Troops, lose their dignity and spend the afternoon purely for fun. May 12 has been set aside as that day at the Cabin-in-the-Woods, west

of Glencoe. The program will be in charge of scoutmasters, assisted by W. Ted Grant, field executive of the Northshore Area Council.

The program will consist of Foolishness Parade by troops, headed by Drum and Bugle Corps—each troop dresses as clowns, Indians, in pajamas, etc.

Shoe scramble, wool hunt, undressing race, troop water boiling contest, inspection, Court of Award for Star, Life, Eagle and Palms, Troop Family Picnics.

Signing Up For Camp

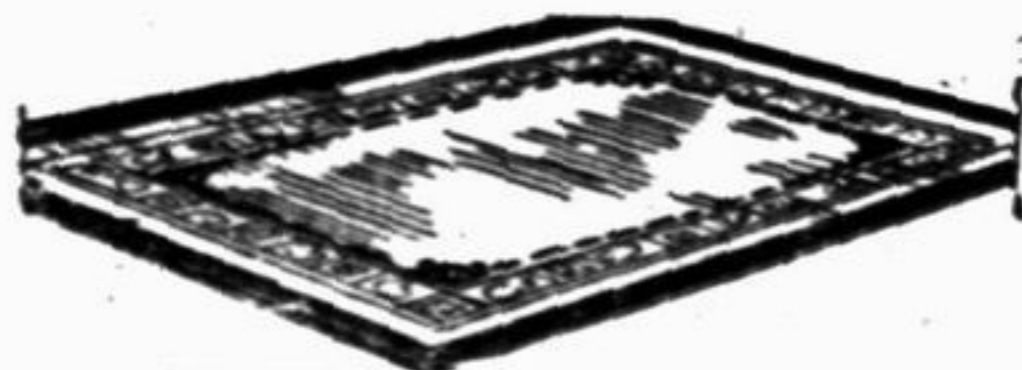
Only a few more weeks left until train-loads of scouts will head for Owasippe Camps on Monday morning, June 25. A large number of scouts from Wilmette, Kenilworth, Winnetka, Glencoe, Highland Park, Highwood, Lake Forest, Glenview, Northbrook, Deerfield, Libertyville and Mundelein will attend. Local scouts already signed up for first period are Warner Turriff, Clifton Franklin, Karl Hansen, William Anspach, Neal Rumbough. All scouts who register this week save a dollar.

Glencoe Court of Award

The Glencoe Court of Honor Committee, Franklin De Beers, chairman, plans to hold its final spring session, on Tuesday, May 15. Scouts who are advancing during the summer will receive their awards at Camp Northshore.

Camp West of Glencoe

Monday, June 11, has been set as the opening day for Camp Northshore at the Forest Preserve, west of Glencoe. W. Ted Grant, Activities director of the Northshore council will be in charge of the program.



Send One Rug as a Test

IF VOGUE CLEANING doesn't delight you it will cost you nothing. Here is an offer from Vogue Cleaners: Send one rug—any rug—in your home—Oriental rugs, Chinese rugs, Turkish or Cowashians, Axminsters or Wilton's to be cleaned by Vogue's super process.

If you are not delighted with the results, just say so and we will refund the price you pay.

You will be astonished how your friends comment on the new beauty and brightness of your rugs. You will be surprised at the way the original colors come back, to give cheer and charm to your home and your purse will be pleased to learn how many rugs you have cleaned for a few dollars.

Phone now—Test Vogue's skill.

Oriental Rugs cleaned 56c per square yard.

Domestic Rugs cleaned 36c per square yard.

Native repairers of Oriental Rugs.

VOGUE, Inc.

Cleaners and Dyers

Oriental Rugs, Carpets, Linoleums on sale now.

552 Central Ave., Highland Park

Press Want Ads Bring Results

Press Want Ads Bring Results