

The Highland Park Press

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THURSDAY, DECEMBER 27, 1928

NUMBER 44

Deerfield

Mr. Florian Savage is spending the holidays with friends in Dubuque, Ia. Mr. and Mrs. M. Osterman and two daughters, Evon and Orrie of Northbrook, were guests of Mrs. E. H. Willman, Wednesday.

Mrs. Chas. Mau is seriously ill at her home on Waukegan road.

Mr. and Mrs. Henry Peterson, Mrs. Otto Trute, Mr. and Mrs. Elmer Clavey, Mr. and Mrs. Roy Clavey were guests of Mr. and Mrs. W. Scheskie of Des Plaines, Saturday evening.

Mr. and Mrs. Guy Miller and daughter, Janet, spent Christmas with Mr. and Mrs. Reed of Milwaukee.

Mr. and Mrs. Ernest Diebert of Chicago were guests of Mr. and Mrs. John Klemp, Sr., Christmas.

Miss Miriam Stryker of St. Lukes hospital spent the holidays with her parents, Mr. and Mrs. John Stryker.

Mrs. G. M. Koch of Hazel avenue is entertaining her parents from Minneapolis, Minn., during the holidays.

Mr. and Mrs. Christ Bendt had as their guests Sunday, Mr. and Mrs. E. J. Bingham and daughter, Sally, and Mrs. Amelia Pyle of Chicago.

Announcement is made of the approaching marriage of Eugene Becker of Deerfield and Miss Eleanor Dempster of Foley, Ala., which will take place at the home of the bride's parents early in January.

Mr. and Mrs. B. H. Kress departed Sunday evening for Fargo, N. D., where they will celebrate the holidays with relatives.

Mr. Jesse Strong left Saturday for New Rochelle, N. Y. where he will spend the holidays with Mrs. Strong and relatives.

Mr. James Daugherty of Chicago was a guest at the F. J. Labahn home on Sunday.

Mr. and Mrs. S. P. Hutchison, Mr. and Mrs. R. D. Reeds and family spent Christmas at the home of Mr. and Mrs. E. V. Hutchison of Irving Park.

Mr. Chas. Steiner was given a most pleasant surprise party by thirty-five fellow employees and their wives from the First National bank, Chicago, at his home on Springfield avenue Saturday evening. The occasion was in celebration of Mr. Steiner's twenty-fifth year as employe of the bank, and as a memento of the day he was presented with a beautiful bouquet of flowers and floor lamp. The guests enjoyed a sumptuous dinner served by Mrs. Steiner.

Mr. and Mrs. F. J. Labahn spent Christmas with Mr. Labahn's parents in Evanston.

Mrs. Harry Thorne of Forest Glenn is visiting Mrs. F. H. Meyer.

Rev. Taylor of Highland Park had charge of the services in the Presbyterian church Sunday, Rev. Andrew, pastor, is in quarantine, his daughter is ill with scarlet fever and Mrs. Andrew has the flu.

Miss Eleanor Meyer of Harvey, Ill., is spending the holiday season with her parents, Mr. and Mrs. F. H. Meyer.

Mrs. George Ott of Second street entertained at a family dinner on Christmas day. Included among the guests were Mr. and Mrs. Chris Bendt and family, Mr. and Mrs. A. G. Klemp and son of Highland Park, Mr. and Mrs. Fred Horenberger and son Ralph.

The Missionary Society of the Presbyterian church held its regular meeting at the home of Mrs. F. H. Meyer last Thursday afternoon.

Among the guests at the C. Ender home Christmas day were Dr. and Mrs. L. A. Dondonville and son of Moline, Ill., Mr. and Mrs. E. J. Bingham and daughter, and Mrs. A. Pyle of Irving Park.

Mr. Hartle spent Christmas at the home of his brother in Chicago.

The Ladies' Aid Society of St. Paul's Evangelical church will meet at the home of Mrs. Leo Seiler on Thursday, Jan. 3.

Mrs. R. B. Patterson, is quite ill at her home on Hazel avenue.

We'll Say He's Fast!

Talk of Modern Youth! A speeding motorist doing 35 miles an hour was chasing up a Toledo road. When police caught him, the speed demon proved to be a 12-year-old boy.
PRESS-28

BANG UP HIGH SPOTS

Human beings are so fortunately constructed that every man has a different idea as to what constitutes a genuine bangup high spot.—Farm and Fireside.

Things to Cook

Vanilla Fondant

2 cups granulated sugar
1 1/4 cups water
2 tablespoons light corn syrup
1 teaspoon vanilla

Put the sugar, water and corn syrup into a saucepan and cook slowly, stirring constantly, until dissolved. Remove the spoon and do not stir the syrup again during the cooking. When the fondant begins to boil, cover the saucepan and cook for three minutes. The steam formed washes down any sugar crystals which may be thrown on the sides of the saucepan. Remove the cover and continue cooking until when tested in cold water a soft ball is formed. Remove from the fire and pour on to a cold wet platter. Cool to lukewarm and then beat with a paddle until the fondant becomes white and creamy. Then add the vanilla and knead until the mass is smooth and not the least lump remains. Put this lump of fondant away in a cool place and allow it to ripen. It must be kept at least over night, and two or three days, while not necessary, is a preferred length of time to wait before using the fondant.

Chocolate Creams

Form into tiny round balls some of the fondant that has been set aside for a day or two. Melt either unsweetened or the usual variety of milk chocolate in a double boiler, without allowing the water to boil. Drop the balls of fondant, one at a time, into the chocolate and stir them around until they are thoroughly covered. Take them out with a fork without piercing the center at all. Place on a wax paper to harden, and in getting clear of the candy with a fork, bring it up and over the top of

the candy, so that a tail of chocolate will be curled up on the top of the completed cream. This marks your effort as a hand-dipped article and tends to give it a professional look. If at first you don't succeed in this business of dipping, do the usual thing—try again and again and eat the failures! They are not hard to dip nor are they very easy, but they take a bit of practice.

Boston Creams

3 cups granulated sugar
1 cup white syrup
1 cup sweet cream
1 teaspoon vanilla or almond extract
3 squares unsweetened chocolate
1 cup chopped pecan meats.
Boil sugar, syrup and cream to soft ball. Take from fire, beat long and hard until white and smooth. Beat in nuts and flavoring, put in deep buttered tin and when cold turn melted chocolate over it. Let stand for several days, then cut in slices.

Mason and Dixon Cookies

1 cup brown sugar
1/2 cup melted shortening
1 egg
3/4 cup sweet milk
1/4 teaspoon soda sifted
1 1/2 cup chopped raisins
1/2 cup chopped nuts
1/2 teaspoon salt
3 squares melted chocolate with flour
Mix in the order given and bake in moderate oven.

5 MILLION INCREASE IN POSTAL SAVINGS

Postmaster General Harry New Reports Satisfactory Progress During 1928

According to a special report filed by Postmaster General Harry S. New with the Speaker of the national House of Representatives, deposits in postal savings banks increased during the fiscal year 1927-28 in the sum of nearly five million dollars. The total on deposit at the end of the fiscal year in these banks was \$152,143,349, bringing the total of the funds deposited in the system since its inception Jan. 1, 1911, to more than a billion and a half dollars.

The Postmaster General sets out in his report that the real mission of the postal savings system is to encourage thrift and economy and to bring into useful work the idle dollars of the hoarders. The report pointed out that there was a general lessening of department and the banks of the nation. The report also corrects the general erroneous conception that the postal saving banks are used principally by citizens of foreign birth. Nearly sixty per cent of the depositors, it is pointed out, are native born.

The principal significance in the report from the standpoint of the average layman is the fact that the postal savings deposits are on the increase, just as are the deposits in other savings banks, and similar institutions. Here is the best proof that the prosperity of the United States is not one-sided—that the rich are not getting all the money. The plutocrats do not patronize the postal savings banks or other savings banks. These institutions are used principally by those who have modest salaries and wages. The fact that the deposits are increasing indicates that the prosperity of the country is increasing and that it is being passed around so that everyone who has the will and ability to work, is getting a reasonable share, and a share which is growing greater each year.

Increase of our savings deposits in the banks and similar institutions of the country is one of the best antidotes to socialism and communism, which grow in a soil of poverty and discontent.

FUEL EXPERTS ATTACK DENSE LONDON FOGS

The traditional London fog will begin to fade when modern automatic oil heating replaces the coal grate in city homes and flats, according to authorities who attended the recent world fule conference in that city.

The average Londoner's antiquated practice of lighting a coal grate fire to remove the morning chill from his room, it was pointed out, adds greatly to the heavy fogs by creating quantities of smoke.

"The pouring of raw coal in a crude state into furnaces and grates must now be recognized as a tragedy from which we must find a way to escape," was the comment of Sir Robert Horne. One speaker suggested legislation prohibiting the installation of open domestic grates in new buildings and providing for the replacement of existing grates as a step towards smoke abatement.

The question has been asked why more Americans do not own hipopotamuses. A lot of them do. If you don't believe it, just look at some of the Model 1920 autos you see zipping down the road.

A Chicago woman, suing for a divorce, claimed that the more noise she made the sounder her husband slept. Looks to us like this was an ideal married couple.

Of course it's none of our business, but we would respectfully suggest to those South American statesmen that if they will only listen to Mr. Hoover they may learn something.

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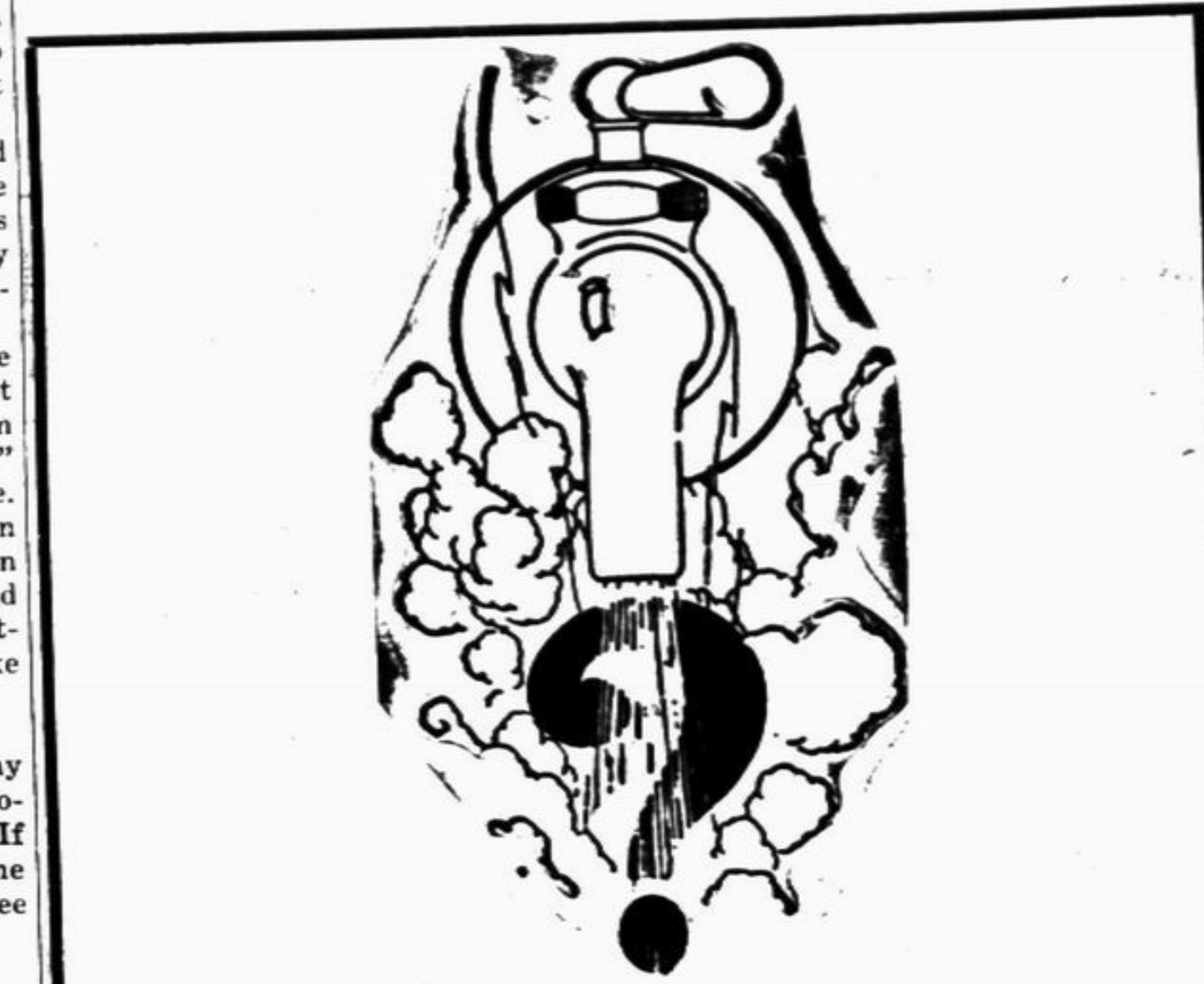
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NOTICE

We will have a large supply of the finest turkeys, geese, ducks, and chickens on hand for your New Year's dinner. All of these fowls are fresh-dressed, and are of the best quality obtainable.

Press Want Ads Bring Results