

## Things to Cook

### Veal— Italian Style

Break half a package of macaroni into small pieces and cook in boiling salted water for 20 minutes. Drain, cover with cold water and let stand while cutting 1 lb. veal steak into small cubes. Put 1 tablespoon butter, oil or suet into a frying pan, and when hot add the veal cubes. Brown the meat well, then lower the flame, cover and cook slowly for ½ hour. While the meat is cooking, drain the macaroni, add 1 cup stock or stock strained tomatoes and simmer gently until the macaroni is thoroughly cooked and tender. Mix 2 tablespoons cheese with 1 cup bread crumbs, add a dash of red pepper and ¼ teaspoon salt. Add ½ teaspoon salt to the macaroni, and dust ½ teaspoon over the veal cubes. When ready to serve, put the veal in the center of the platter and pour the macaroni around it. Put the crumb mixture in the frying pan in which the veal was cooked, stir over the fire until hot and slightly browned, then place over the top of the meat and macaroni, and serve at once.

### French Fried Sweet Potatoes

Peel four sweet potatoes, cut them into slices lengthwise ¼ inch thick. Have ready a kettle of hot fat, about 300 degrees. Put the slices of potato into a frying basket, lower into the hot fat, cook slowly until tender and perfectly brown. Drain on brown paper, dust with salt, and serve.

### Cheese Pop-Overs

Mix and sift ½ teaspoon salt and 1 cup flour; add ¾ cups milk, gradually, in order to obtain a smooth batter. Add 2 eggs beaten until light, and ½ teaspoon melted butter; with a Dover beater beat the entire mixture for two minutes, turn ½ the batter into the iron pop-over pans, grate cheese over this, then pour the rest of the batter in and grate cheese over the top. (Hissing-hot-battered pans). Bake 30 to 35 minutes in an oven at 450 degrees.

### Steamed Fruit Roll

Sift together 2 cups flour, ½ teaspoon salt and 3 teaspoons baking powder; rub in 1 tablespoon butter and mix with milk or water, about ¾ cup into a stiff dough. Toss onto a floured board, pat into a sheet about ½ inch thick, cover with raspberry jam, strawberry preserves, or any fruit as desired, roll up like a jelly roll, pinching the ends tightly to keep in the fruit. Steam for one hour. Serve with lemon sauce.

### Rhubarb Meringue Pie

2 cups diced rhubarb  
¾ cup sugar  
1 cup milk  
2 eggs  
2 eggs whites  
4 tablespoons sugar  
2 tablespoons flour  
¼ teaspoon salt  
1 teaspoon lemon juice  
Pastry  
¼ teaspoon vanilla

Line a medium sized pie plate with pastry, having a fluted edge. Stew the rhubarb and ¾ cup sugar until soft. Cool, add milk and 2 eggs beaten with ¼ cup sugar, the flour and salt. Add lemon juice. Pour into pastry lined pie plate and bake at 450 degrees for 10 minutes, and at 325 degrees for 25 minutes. Make

a meringue of two beaten egg whites, 4 tablespoons of sugar and vanilla. Heap on pie and brown at 300 degrees for 15 minutes.

## Glencoe Citizens' State Bank to Build

Announcement was made last week by the Citizens State bank of Glencoe, that construction work will start in about three weeks on its new \$160,-

000 building which is to be erected on the west side of Vernon avenue, a short distance north of Hazel avenue.

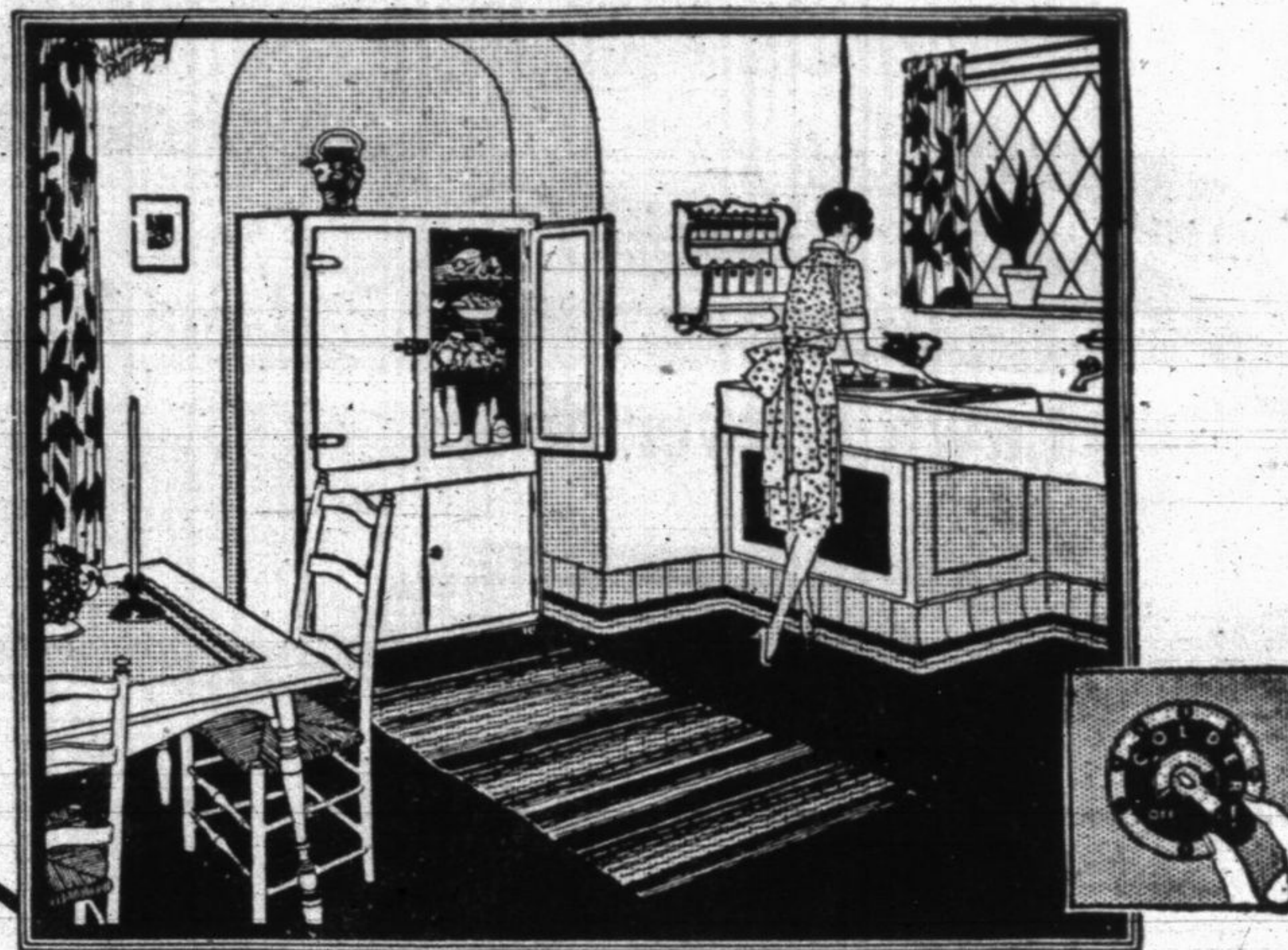
Plans are to go out next week for bids, it is announced. The building will front approximately 100 feet on Vernon and will be three stories in height, except that portion which is to house the bank, proper, which will be two stories high.

The structure will cover practically all of the lot area, will be of fire proof construction, and it is estimated six months will be consumed in its erection.

In addition to the bank, the building will also comprise four shops, four offices, and 26 apartments, which are to be completely furnished. There will be apartments of one, two, three, four and five room dimension.

## Frigidaire

comes in several sizes and styles, and is the most popular of all electric refrigerators—more Frigidaires are sold than any other make.



# The ELECTRIC Refrigerator with the COLD CONTROL

THE Cold Control is a new 1929 feature, found only on the Frigidaire, which gives an accurate control over freezing speed. You may set the dial to freeze ice cubes extra fast, or to freeze a dessert at the most suitable speed and have it ready at the hour you want it. At the same time, the proper temperature for refrigerating foods is automatically maintained.

## Cold Control Demonstrations— Entire Week of April 9th to April 16th

You are cordially invited to call at our store and see the interesting demonstrations of the new Cold Control.

## PUBLIC SERVICE COMPANY OF NORTHERN ILLINOIS

Highland Park, Illinois  
51 South St. Johns Avenue