

### Boy Scout News

(Continued from Preceding Page)

and the patrol's to stand by your scoutmaster all along the line to follow his leadership, give him one hundred per cent loyalty, devotion, obedience, service. In this, as in other respects, your fellows will get their cue from you. It is upon your attitude toward him that theirs will largely depend. You can, and must, if you are to be true to your trust of leadership, get them to see the thing precisely as you do. The scoutmaster is a mighty fine fellow. He is giving up a whole lot of his time, spending a lot of thought, putting a lot of effort into trying to make your particular troop a success. The least you can do is to meet him more than half way. Make it a point of pride, individually and as a group, to let him know he can count on you all the time for the best you have to give.

This is the idea you want your fellows to get. This is the way you want them to act. How is it to be done? Well, primarily, as we have said, by your having the idea yourself and having it good and strong. Second, by telling them how you feel about it right out loud when the right moment comes. And third, by the way you conduct yourself. 'What you do speaks so loud, I cannot hear what you say.'

It would be much good for you to make impressive speeches about what the patrol owed to your scoutmaster unless you showed you meant it by the way you acted yourself at troop meeting and elsewhere.

One of our cynical friends has renamed his year-old daughter Bolsheviki because he says she has turned the world topsy turvy and destroyed family life.

**DR. B. A. HAMILTON**  
**DR. A. J. WURTH**  
DENTISTS

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### Before Der Smashup Arrive Du Et

Yust sum soon ve got freezing kold veather, snow, rain, an so fort. Ay notice dat et bane purty dangerous tu run oatmobile.

East vinter lot fallar got kar smashed up not tu say nothing bout broken nose, yambed up knee on account dey got en rut an kant got out. Ve pay lot of klaim for dat kind of disaster. Now before yu got en mishap ve suggest yu got yurself all kind oatmobile enurance against damages. Ve vill fix yu up. "OLE"

### Central Insurance Service

A. E. SMITH, J. P.  
In the State Bank Building  
Phone Highland Park 574

### Things to Cook



By  
**NINA BREWER**  
of Home Service  
Department of  
North Shore Gas  
Company

There is one thing that I am very particular about in making most cakes—that is, cakes made with butter or shortening—and that is to pre-heat my oven well before placing my cake in the oven.

There is one exception to this rule, however, and that is Angel food or Sponge cakes of any kind. I find that I have the best results by placing them in a cold oven before I light my fire. Then I light my fire and, if I am using a regulated oven, I turn the blaze on full and set the regulator at 300 for an angel food or at 325 for a sunshine or sponge cake.

In making an angel food cake I always beat my eggs with a wire egg whip, as more air may be beaten into them than with a whirl egg beater. I also beat the eggs until they stand up in peaks when lifted with the beater, but not until they will remain in the bowl if inverted. I stop beating just before that point is reached, and the beaten whites will slide out of the bowl if inverted. This will make a more moist cake and will retain its moisture longer than if beaten too stiff.

I also use this same wire whip for folding in the sugar and flour and never beat after the eggs are beaten. Both sugar and flour should be folded in very carefully, sifting in a very little at a time. I sift my sugar twice for this cake—also sift my cake flour three times before measuring accurately, then three or four times afterwards.

#### Angel Food Cake

- 1 1/4 cup egg whites
- 1/4 teaspoon salt
- 1 1/4 teaspoon cream tartar
- 1 1/2 cups fine granulated sugar
- 1 cup cake flour
- 1 teaspoon vanilla
- 1/2 teaspoon almond

Beat eggs with salt until foamy, then sift in cream tartar and beat until it will stand up in peaks but not stiff enough to remain in bowl if inverted.

Sift in sugar very carefully a little at a time, folding it in, then add the flour the same way and the flavoring.

Bake as above, placing the mixture in an ungreased pan. I prefer a tube pan and I always keep one for cakes on the sponge order and never grease it. When done, invert the pan, leaving the cake in it until cool.

Next week my recipe will be for a Gold-cake, in which the egg yolks left over when making an Angel Food cake are used.

One of the popular songs of the day is entitled "I'll Get By" and the trouble is that too many people these days are satisfied with just that.

Among those who are trying to solve the marketing problem, are the mothers who have a number of marriageable daughters.

# Private Showing

## A Most Unusual Opportunity For Lovers of Distinctive Furniture

Private Party being obliged to return to their home in Europe is disposing of their entire furnishings. Every piece of furniture as well as Tapestries, Linens, Oriental rugs, etc., were actually purchased by the owner in Europe and brought to this country for his own use.

This offering must not be misconstrued as a used furniture sale—but rather—an opportunity for that particular class who desire the unusual in furniture that can be handed down to future generations. To this class the prices are exceedingly attractive.

### H. WEINER

5708 Kenmore Avenue, Chicago

Phone Longbeach 9528

on Sunday and evenings and

week days Sup. 6460

## Remember --

*you only get one pair of  
Eyes in this life.*

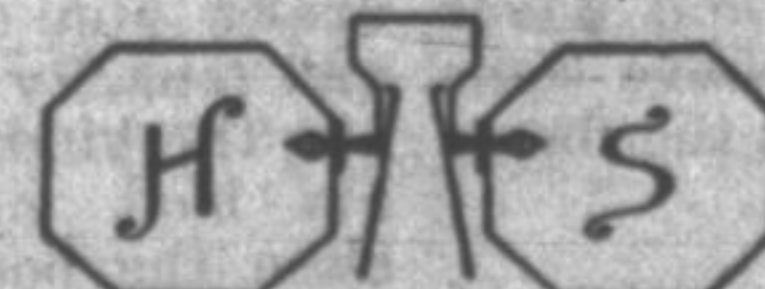
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