

THIS WEEK'S SPECIAL BRICK

FRENCH VANILLA BETWEEN TWO LAYERS OF NESSELRODE PUDDING

Full Quart Brick There is a Hydrox Agency Near Your Home

HYDROX

Patronize the Press Advertisers

EDWIN CARBWE PRESENTS



DOLORES DEL RIO

AS **"EVANGELINE"**

HENRY WADSWORTH LONGFELLOW'S IMMORTAL LOVE EPIC.

Screen Play by BINIS FOX

UNITED ARTISTS PICTURE

Benefit Northwestern Settlement

ALCYON THEATRE

Tuesday, December 3, 1929

Continuous 3:00 to 11:00 p. m.

Adults \$1.00 Children 25 Cents

Things to Cook



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

This is the season of the year when we begin to think about Christmas Fruit Cakes and it is a good idea to make them in November, so that they may mellow and ripen for Christmas.

The following cake will keep for a long time and should be well wrapped and stored in a tin box or other container with a tight cover.

English Fruit Cake

- 1 cup butter
- 1 cup brown sugar
- 6 eggs
- ¼ cup molasses
- ¼ cup strong coffee
- ¼ cup grape juice
- 2 tbs melted chocolate
- 1 teaspoon vanilla
- 3 cups flour
- 2 teaspoons baking powder
- 1½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon cloves
- 1 teaspoon soda
- 3 cups raisins
- 2 cups currants
- 1 package dates
- ½ cup figs
- ½ cup orange and lemon peel
- 1 cup candied cherries
- 1 cup candied pineapple
- 1 cup citron
- 3 cups nutmeats

Wash currants thoroughly and dry them, wash raisins and let stand in hot water a few minutes to soften, then dry and cut with scissors, unless you prefer them whole. Scald dates after removing stones, then cut in thin slices crosswise. Grind orange and lemon peel fine, steam figs and cut in small pieces, cut citron in small strips. Cut cherries in half and pineapple in small pieces. Mix the fruit together and let stand over night.

Cream butter, add sugar gradually and cream thoroughly together. Add eggs, one at a time and beat well. Add other ingredients, reserving enough of the flour to mix with fruit, then add fruit and flour mixture.

Grease pan or pans well, then line recipe will make one large cake or two of medium size, or several smaller cakes may be made. Bake at 250 for three to four hours. Let cool before putting away.

Employees Given Air Rides in New Plane

An eight passenger Sigorsky amphibian plane chartered by the Public Service Company has been carrying employes and friends of the company on sight-seeing tours above the north shore on recent week-ends. The flights were made from Sky Harbor, west of Glencoe, and from the Curtis Flying field near Glenview, and afforded a spectacular view of the beautifully laid out estates along the shore.

Adolph Bolm School of the Dance
624 South Michigan Blvd., Chicago
Winnetka Community House
Ballet, Character Dancing
Classes Thursday from 4 to 6
Advance Class 6-7
Chicago School—Harrison 2029

CHRISTIAN SCIENCE READING ROOM
361 Central Ave., Highland Park
Maintained by
First Church of Christ, Scientist of Highland Park
381 Hazel Avenue
CHURCH SERVICES
Sunday School 9:30 a.m.
Between Ages 4-20
Morning Service 10:45 a.m.
Wednesday Evening Service 8:00
You are cordially invited to visit the Reading Room
HOURS: Week days, 9 a.m. to 6 p.m.
Wednesday until 7:30 p.m. Sundays: 2:30 to 5:30 p.m. for reading only.

IREDALE FIREPROOF WAREHOUSES
MOVING PACKING SHIPPING
of HOUSEHOLD GOODS
PHONE H. P. 181-182
STORAGE

IF it is modern, your home will be comfortable on Thanksgiving Day
"It Pays to Modernize"
This Bureau (not for profit) will gladly help you.

North Shore Modernizing Bureau
Affiliated with the Home Modernizing Bureau of the Nat'l Building Industries, Inc.
708 Church Street Room 250
EVANSTON, ILLINOIS
University 0991