

BOY SCOUTS

ber 1924; Troop 71, Libertyville — first registration December 1924. Congratulations "Old Timers" keep up your fine records.

Lake Forest News

George Alexander McKinlock, Jr. Post No. 264 of the American Legion, Lake Forest at its regular meeting December 9 unanimously voted to pay for all the metal badges of the Boy Scouts in Lake Forest. These include tenderfoot, second class, first class, star, life and eagle badges. The boys in Lake Forest will receive an added inspiration in their scout work because they realize the American Legion and its members are back of them.

Troop 45

Troop 45 held a Court of Honor and parents night Friday, Dec. 13. A board of review was held at seven at which time the boys were rechecked on their tests individually. In the meantime the parents were entertained by stunts put on by various troop members. Cake and ice cream made a pleasant recess between the stunts and the court of honor. The cakes were provided by the mothers. Mr. Masslich, the assistant scout executive, gave a short talk on the principles involved in a board of review and court of honor. The following boys received awards.

Tenderfoot—Wesley Griffis, Charles Requa, Joe Secombe, Jack Whalen. Second class — Edward Bax, James Tibbetts. First class—David Tibbetts. Life—Ian McPherson. Merit badges—Lawrence Freeman, leathercraft; Allan Hokenson, woodworking, basketry; Ian McPherson, public health, athletics, basketry, woodworking. Scoutmaster's certificate to Mr. Merle C. Tibbetts.

Black Bears in Front

The Black Bear patrol again led in the patrol rating contest. The boys piled up an average of 12 1/2 points. A patrol meeting was held Monday, Dec. 9. All the members of the patrol were present. The Junior Leaders conference was discussed, after which several tests were reviewed.—Joe Andrews, Deerfield Press club.

Troop 52 Deerfield

Troop 52 Deerfield opened Thursday at 7:30. The announcements were read and talked about getting together and make the Deerfield skating rink for Deerfield. We had test passing, following patrol corners. Then patrol reports. Then we had rope tying contest and boxing the compass. 25 boys present and three officers. Scout Merner closed the meeting by scout benediction. — Harold Huhn, patrol leader, Deerfield Press club.

Press Club Meets

The Deerfield Press club met on Wednesday afternoon at 4:30 o'clock. There were four present, they were J. Andrews, H. Huhn, K. Vetter and Milton Merner. We wrote reports had election of officers. The following were elected: K. Vetter, president; H. Huhn, vice president and Mr. Merner, secretary. We drew up a constitution.—Milton Merner.

A Chicago authority says that the gang factions in New York City are afflicted with senility. Perhaps the same thing could be said for New York City politics.

Things to Cook



By
NINA BREWER
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Department of
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Company

As an accompaniment to the following recipe for Individual Stuffed Steaks, I am suggesting Scalloped Potatoes, as they are greatly improved by the longer time, slow baking.

Individual Stuffed Steaks

- 1 1/2 pounds round steak cut thin
- 3 cups bread crumbs put through a sieve.
- 2 tablespoons onion cut fine
- 1 teaspoon sage
- 1 tablespoon chopped parsley
- 1/4 cup fat, consisting of the crisped pieces of salt pork (below) and enough melted butter to make the 1/2 cup.
- 2 slices fat salt pork
- 1 cup water

Cut pork in dice and fry slowly until delicately browned, using the browned pieces in the stuffing as above. Mix crumbs with seasonings and fat with a fork.

Cut steak in pieces about three or four inches, spread each with stuffing, roll and fasten with toothpicks, dredge with flour and brown in the fat, turning the brown nicely all over.

Place in casserole or baking pan, sprinkle with pepper and a little salt. Pour water slowly into the pan in which meat has been browned and pour all over the meat in casserole. Cover and bake at 300 until tender, about two and one-half hours. Remove toothpicks before serving.

If preferred, all butter may be used for the stuffing and the meat browned in any other fat, but the salt pork gives it a different flavor.

Scalloped Potatoes

Pare four to sixty potatoes of medium size and slice them thin. Place in layers in a greased baking dish, sprinkling each layer with salt, pepper, a little flour and bits of butter. Use a little onion juice and chopped parsley also, if wished. Pour over all just enough hot milk to cover and bake with the meat given above or any other meat you are baking at a low temperature. May be baked at a higher temperature and for a shorter time, if preferred, but I like to plan for them when using a slow oven.

Modernizing Permits

Increase During Year

Permits for modernizing old buildings on the north shore show considerable increase for eleven months in 1929, to Nov. 31. The number of permits increased from 557 in 1928 to 585 in 1929, and the average size of the job from \$2,893 to \$2,955. In Highland Park to total for modernizing in 1928 was \$179,371, and in 1929 it was increased to \$200,901. In Glencoe an unusual record was made in this line, as about 20 per cent of all building permits was for additions and alterations made in property improvements.

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