

RAVINIA WOMAN'S CLUB ANNUAL MEET

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officers were elected: 1st vice president, Mrs. Howard Bede; treasurer, Mrs. Frank Venning; recording secretary, Mrs. Mason Armstrong; director, Mrs. Lyle Gourley.

Mrs. Alan Wolff will continue her two-year term as president, Mrs. Claburn Jones as second vice president; Mrs. Frank Gault as corresponding secretary, and Mrs. Arthur Raff as director.

Fine Program

A most enjoyable program of dancing, given by pupils of Mildred Haessler, followed the business meeting. Mrs. Haessler has been program chairman for the year, and this program was one arranged especially for this occasion.

A group of three original dances constructed by Mrs. Haessler and put to music by Miss Berenice Bentley, a member of the club, was particularly interesting.

Sale Follows Program

After the program, the Arts committee through Mrs. John Warmington and Mrs. Raff, offered for sale some of the textiles, hand woven rugs and baskets which had been part of the Industrial Arts Exhibit at the Better Homes House.

GRIFFIN BUILDING DAMAGED BY FIRE

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tween partitions and was hard to get at. The firemen deserve much credit for preventing the flames from covering a greater area.

The building which is the property of Mr. Griffin of Oak Park, is badly damaged, the loss thereon being estimated at somewhere around \$30,000, covered by insurance.

Several Suffer Losses

According to the fire chief the damage done in the Briggs upholstery shop, 366 Central, may reach \$3,000, with \$2,000 of insurance. M. Kessler's shoe repairing shop, 364 Central was practically ruined with an estimated loss of around \$200 and no insurance.

B. K. Martin, 821 Ridgewood drive, who conducted a shop in the rear of 364 Central, suffered a loss to equipment and stock in the neighborhood of \$2,000, it is estimated, and it is understood that he has insurance sufficient to cover the loss, if adjustments are satisfactory, the fire chief reported.

Griffin Building

The workshop of the Alden, in the rear of the first floor, was gutted and the loss on the contents is roughly estimated at more than \$1,000. Many inquiries have been received by Mr. Harris, manager of the Alden, regarding the loss, and he appreciates the interest of the public in the matter.

Vault Proves Effective

Victor Bros., furriers, 368 Central, have an estimated loss of about \$2,000, with \$5,000 insurance. Fortunately most of their stock was in a fire and smoke proof vault. Their

damage to exposed contents is largely from water and smoke.

The loss on the contents of the Marguerite candy shop, operated by S. T. Jacobson of Chicago, was estimated by Chief Hoskin, at about \$500, but he had not learned what insurance was carried, he said.

Dr. and Mrs. E. C. Gordon who occupied one of the four upstairs apartments have an estimated loss of \$500 on contents from water and smoke, the chief reported, and this is covered by insurance. Mrs. Gordon's hemstitching business in the building was covered by insurance. She is moving upstairs in the building formerly occupied by the Community Shop and will be ready for business in a few days. The three other apartments upstairs were vacant.

Damage to Building

The damage to the building includes the destruction of the entire rear porch which was of wood. Several partitions and much of the lower floor were burned through in places and the fire, swirling up the partitions reached the attic and besides the fire damage there is much smoke and water damage to the upper part of the building. The fire was prevented from reaching the front portion of the structure by the efficient work of the firemen.

Adjusters were busy Tuesday endeavoring to estimate definitely the various losses, which may be more or less than these unofficial figures when a complete inspection and settlement is effected.

Things To Cook

When we cook spaghetti, I think most of us like it quite well seasoned and I find that the following recipe for Savory Spaghetti is very well liked. It may be prepared early, if wished, then baked for half an hour before you are ready to serve it.

Savory Spaghetti

- 1 cup spaghetti
- 1/4 cup oil or other fat
- 1/2 pound round steak ground
- 1 green pepper
- 1 onion of medium size
- 1 carrot
- 2 stalks celery
- 1 cup strained tomato pulp
- Salt
- Pepper
- 1/2 teaspoon sugar
- Few drops tabasco sauce or few grains of cayenne

1/4 cup fine bread crumbs
1/4 cup grated Parmesan cheese
Cook the spaghetti in 2 quarts of boiling water, to which has been added 1 1/2 teaspoons salt, drain and run cold water through it to remove surplus starch.

Brown the ground meat in the oil, chop the vegetables fine or put them through a meat grinder, add them to the meat in the pan and, when they begin to brown, add tomato and seasonings.

Place half of the spaghetti in casserole with half the meat sauce over it, then the other half of each. Mix the crumbs and cheese and sprinkle over top. Place in a 450 oven for about one-half hour to brown.

During the strawberry season we usually like a little variety in the way we serve this delicious fruit, and for that reason I am suggesting Straw-

berry Turnovers, to be served with a strawberry sauce.

This is another variation of the baking powder biscuit foundation recipe, which may be varied in so many ways, for desserts as well as quick breads. I have found that red raspberries may also be used for these turnovers and are equally as delicious as strawberries.

Strawberry Turnovers

- 1 1/2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 6 tablespoons butter
- 1/4 cup milk or a little more
- 2 cups fresh strawberries cut in halves or quarters
- 1/4 cup sugar
- 1 egg yolk
- 1 tablespoon milk
- 1 tablespoon sugar

Sift flour, baking powder and salt together, mix in butter and add milk. Divide into six or eight portions and roll each into a round about 1/4 inch thick.

Place part of the cut berries on half of each portion, sprinkle with 1/4 cup of sugar (using part for each), fold over the other half and pinch edges together.

Mix egg yolk, 1 tablespoon milk and one tablespoon sugar together and brush over the top, cut two or three slits in top of each with point of a knife, bake on a shallow pan for about 20 minutes in an oven heated to 425°, or a little slower than you would bake baking powder biscuits. Serve with sauce or cream or with both. Whipped cream may be served with the sauce, if wished.

Strawberry Sauce

- 1/4 cup flour
- 1 cup sugar
- 1 1/2 cups strawberries
- Water
- 1/4 teaspoon salt
- 2 tablespoons butter

Cook berries until soft with a little water, put through a sieve and add enough water to make two cups in all. Heat and add flour, sugar and salt mixed together, cook until thickened, add butter, let cool just a little and serve.

Why not dine tonight at the Howard-Udell Cafeteria? Call up your friends and meet them there.

Adv.

5-Room House at Sacrifice (RAVINIA)

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