

### Things To Cook

One of the desserts that will be found dainty as well as substantial is a Pineapple Cocoanut Pie, and it is practical for any season of the year. In making this pie the pineapple should be thoroughly drained. Either the crushed or sliced pineapple may be used, as preferred, cutting the slices in very small pieces.

#### Pineapple Cocoanut Pie

- 2 cups milk
- 1/2 cup sugar
- 4 tablespoons corn starch
- 3 egg yolks
- 1/4 teaspoon salt
- 1 cup moist cocoanut
- 1/2 cup pineapple in small pieces
- 1 teaspoon vanilla
- 3 egg whites
- 6 tablespoons granulated sugar

Cocoanut for top.

Scald milk in double boiler, add sugar and corn starch mixed together and cook 15 minutes, stirring constantly until thickened and occasionally after that. It is a good idea to reserve a very little of the cold milk to mix with the sugar and corn starch.

Add beaten yolks and cook two or three minutes, stirring constantly. Remove from fire and add cocoanut, pineapple and vanilla. Place in a cold baked pie shell and cover with meringue made by gradually adding the six tablespoons of sugar to the stiffly beaten whites. Sprinkle with a little cocoanut and brown in a 300 degree oven for 15 to 20 minutes.

A very good way to use left-over meat (veal, tongue, lamb or chicken) is to make a molded ring salad and fill it with a vegetable salad. A garnish of tomato aspic is delicious for this salad.

#### Molded Meat Salad

- 2 1/2 cups cooked meat cut in small pieces
- 1 cup chopped celery
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon lemon juice—to taste
- 1 tablespoon green pepper cut fine
- 1/2 cup mayonnaise
- 1 tablespoon gelatine
- 1/4 cup cold water or broth
- 1/2 cup boiling water or broth

Soak gelatine five minutes in the cold water and dissolve in boiling water or broth, cool. Mix other ingredients and add, pour into a wet ring mold (or individual molds if preferred) and chill until firm. Turn out on large serving dish bordered with lettuce and fill with any preferred vegetable salad. The following is excellent and makes enough to fill the ring.

- 1 cups celery cut fine
- 2 cups cucumber cut fine
- 1/2 cup onion cut fine
- 1/4 cup green pepper cut fine
- 2 tablespoons pimento cut fine

Mix cucumber with a little salt and let stand, then rinse and drain. Mix with other ingredients and add French dressing to moisten. Garnish around the outside of rim with cubes of tomato aspic and slices of stuffed olives. If molded in individual molds or other

large mold, the vegetable salad may be arranged around the mold.

As this is the time of the year when we begin to think of our Christmas fruit cake and as I am having quite a number of requests for a fruit cake recipe, I am repeating the one I have been giving each year.

#### English Fruit Cake

- 1 cup butter
- 1 cup brown sugar
- 6 eggs
- 1/4 cup molasses
- 1/4 cup strong coffee
- 1/4 cup grape juice
- 2 tablespoons melted chocolate
- 1 teaspoon vanilla
- 3 cups flour
- 2 teaspoons baking powder
- 1 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/8 teaspoon cloves
- 1 teaspoon soda
- 3 cups raisins
- 2 cups currants
- 1 package dates
- 1/2 cup figs or more
- 1/2 cup orange and lemon peel
- 1 cup candied cherries
- 1 cup candied pineapple
- 1 cup citron
- 3 cups nutmeats.

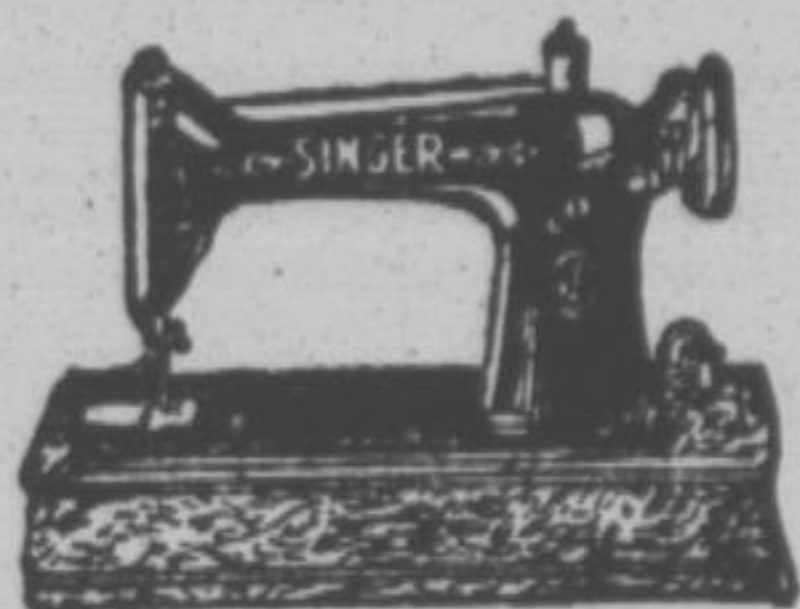
Wash currants thoroughly and dry them, wash raisins and let stand a few minutes in hot water to soften them, then dry and cut with scissors, unless you prefer them whole. Cut dates crosswise, grind orange and lemon peel, steam figs and cut in small pieces, cut citron in small strips. Cut cherries in half and pineapple in small pieces.

Mix the prepared fruit together and let stand over night. In the morning cream butter, add sugar gradually and cream well together. Add eggs unbeaten, 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.

Line greased pans with two thicknesses of heavy paper and grease paper well before putting in the cake. This recipe will make several small or medium cakes. Bake in a 250 degree oven for about three hours, or until well done. Regulator wheel may be turned back to 225 during the last of the baking, if wished.

Let cool before putting away, then wrap and store in a tin box or other container with a tight cover. This cake should be baked early, in order to mellow and ripen, and it will keep for a long time.

When we read some of the criticisms of our new tariff made by so-called economic experts we are of the opinion that maybe Andy isn't so far off after all in regarding himself as a "big business man."



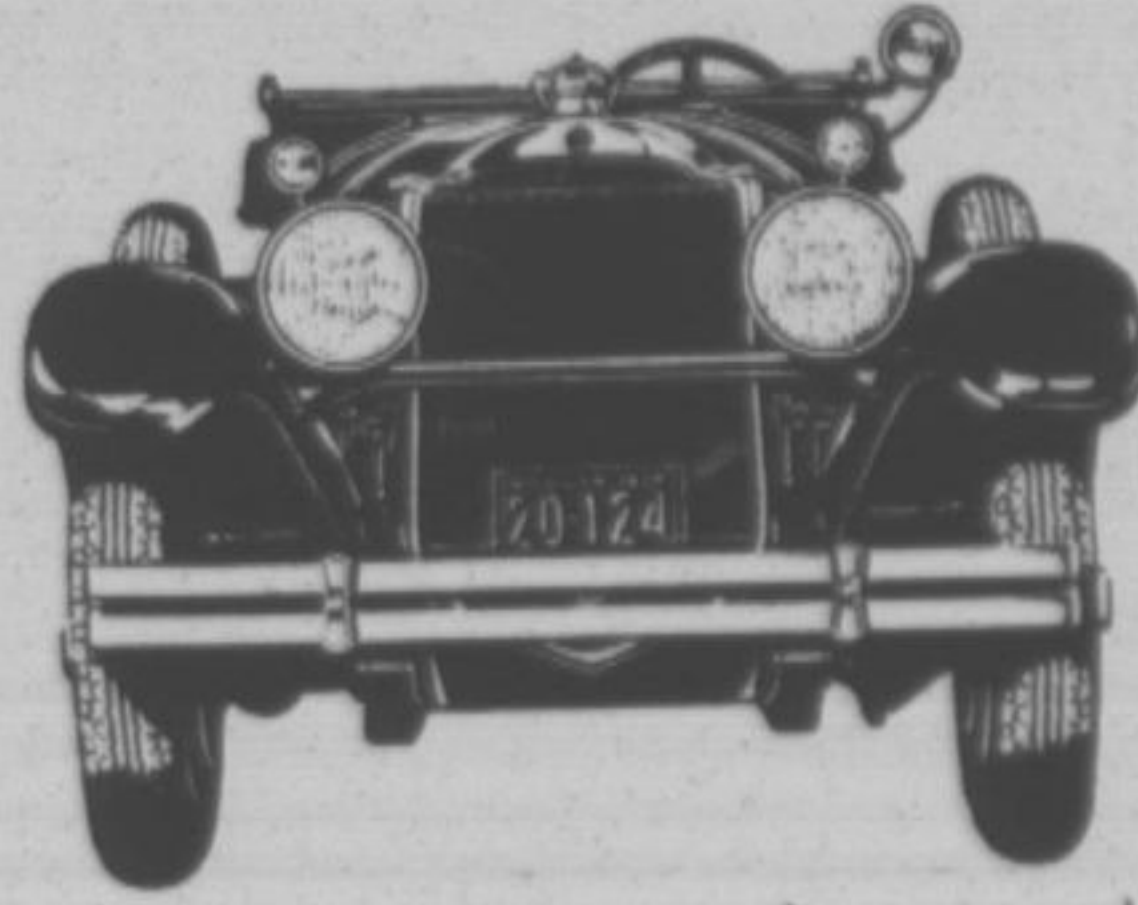
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#### THIS WEEK'S BARGAINS:

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Packard 8, 343, 7-Pass. Touring	650
Packard 6, 433, 4-Pass. Coupe	700
Wills Ste. Claire Six, 7-Pass. Sedan	275
Packard 6, 526, 5-Pass. Sedan, guaranteed	1150
Packard 6, 533, Club Sedan	1250
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