

COLLETTE SOEURS DRESSMAKING

GOWNS
WRAPS
SUITS
COATS
BLOUSES

Individually designed or copied from French models, or fashion designs of your choice.

For appointment phone
WINNETKA 1011

Plan Modern Building on Site of Structure Burned in Waukegan

Erection of a modern and attractive building will be started on the site of the fire ruins of the Central hotel at Water and Genesee streets, Waukegan, within several weeks, Morris Blumberg, secretary of the J. Blumberg Trust company stated last week.

Plans for the building have not been definitely outlined however, according to Mr. Blumberg, but the structure will be worthy of the valuable tract of land which it will occupy and will conform with other attractive structures which has been erected by the Blumberg's in the business section of the city recent years.

For Rent for Parties and Gatherings

FOLDING CHAIRS CHAIR COVERS
FOLDING CARD TABLES AND COVERS
BANQUET TABLES CHILDREN'S TABLES AND CHAIRS

Delivered and called for Rates very reasonable

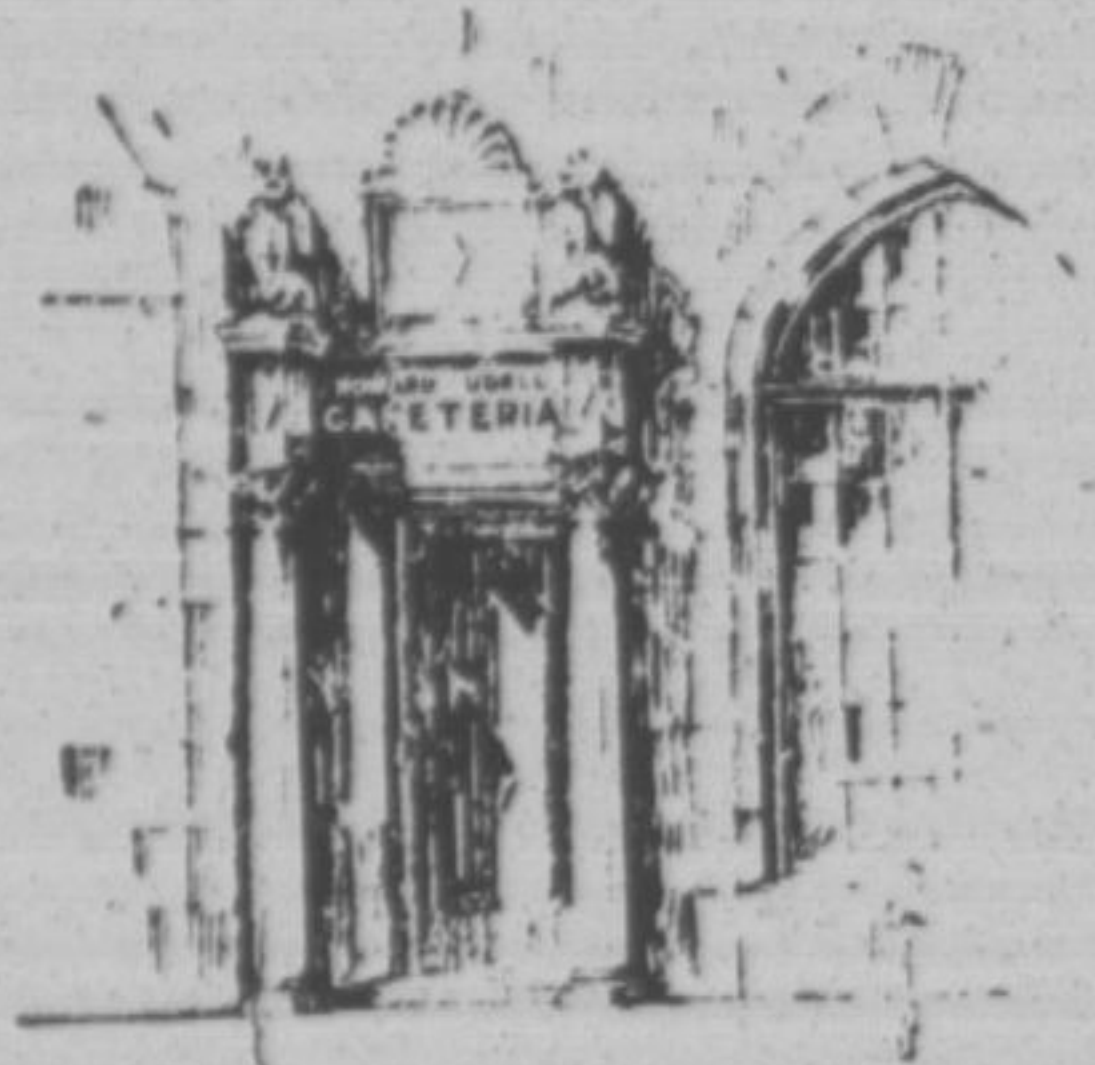
H. F. KELLEY

Successor to H. M. PRIOR CO.

Funeral Director

27 North Sheridan Road

Telephone H. P. 4260



This Matter of EATING—

TO THOSE who do not appreciate the delights of wholesome food, appetizingly prepared—the matter of the selection of a place to eat means little. BUT the reason folks like to come here is because they know we have a wide variety of delicious foods to please the palate of the most discerning.

The
Howard-Udell Cafeteria
IN THE UDELL BUILDING

Things to Cook

As I have many requests for a cake recipe which is dependable and not too rich, I am giving one which I call Foundation Cake and which may be used with any number of different fillings and icings.

The filling is one which I consider especially delicious, and you will find this a good dessert. The filling is Orange Cream.

Foundation Cake

½ cup butter or other shortening
1½ cup sugar
1 teaspoon vanilla
1 cup milk
3 cups cake flour
½ teaspoon salt
4 teaspoons baking powder
3 eggs separated

Cream butter, gradually add sugar and cream well together. Add un-beaten yolks and beat, add milk alternately with flour sifted with baking powder and salt. Flour should be sifted several times, as this will make the cake more delicate. Fold in stiffly beaten whites last.

Bake in well-greased layer pans in a 375 degree oven. This recipe will make three medium layers or two large ones. This is a very easy recipe to divide and, if you wish to make only two medium layers, take two-thirds of all ingredients, using ¾ cup butter, 1 cup sugar, 2 eggs etc.

Orange Cream Filling

½ cup strained orange juice
½ cup granulated sugar
2 egg yolks beaten
½ pint whipping cream

Heat orange juice in double boiler and add sugar. Pour slowly onto beaten yolks and beat well together. Return to double boiler and cook until thickened, only about two minutes. Cool, then fold in the cream beaten thick. Set in refrigerator to chill, then spread between layers and over top and sides of cake. Cake should be cold before putting together with the filling. Place in refrigerator until ready to serve.

Now that the cold days are approaching, there is nothing more satisfying than a good dish of soup or chowder of some kind. There are several delicious chowders which may be made, among them fish chowder, corn chowder and clam chowder, and the recipe which follows is for clam chowder.

For this fresh clams may be used, when you can get them, but the canned clams are very satisfactory and make a delicious chowder. This recipe calls for the canned clams.

Clam Chowder

¼ cup salt pork cut in dice
½ cup onion cut fine
4 cups raw potatoes, diced
Boiling water
2 cans clams
3 cups rich milk
½ teaspoon pepper
1½ teaspoon paprika
Salt to taste

Brown the cubes of salt pork in frying pan, remove pieces of pork, reserving them to be added later. Brown the onion in pork fat.

Cover the diced potatoes with boiling water to cover, drain clams and add the liquid, also the browned pork and onion with fat in pan.

Cook until potatoes are tender, chop the clams and add, add pepper and paprika and a little salt if necessary. Let cook a few minutes, then

scald the milk and add, adding a little more salt, if needed.

Serve hot with crisp crackers.

An attractive salad may be made by using a combination of molded cream cheese and a tart vegetable salad. The cheese mixture may be molded in individual ring molds, then turned out and filled with the vegetable salad, or it may be molded in a shallow pan with square corners, cut in cubes when ready to serve, and placed on the salad plate with the vegetable salad.

Cheese Ring for Salad

1 cup whipping cream
½ cup grated soft American cheese
1 tablespoon gelatine
¼ cup milk
¼ teaspoon dry mustard
1 teaspoon salt
¼ teaspoon tabasco sauce
¼ teaspoon paprika.

Soak the gelatine five minutes in the cold milk and dissolve over hot water. Mix mustard, salt, tabasco sauce and paprika, add a little of the gelatine mixture to moisten and gradually add all of the gelatine mixture.

Add the cheese and mix well, then the whipped cream. Place in wet molds and place in refrigerator to chill and thicken. This will fill four individual molds, but they may be filled half or two-thirds full and this will be found sufficient for one serving.

Any combination of vegetables desired may be used, but the following suggestion may be helpful:

Vegetable Salad

1 cup cubed beets
1 cup finely chopped cabbage
1 cup pineapple cubes
¼ cup green pepper cubed.

Mix beets and pineapple together, cover with pineapple juice, adding two tablespoons of the beet juice, one tablespoon vinegar or lemon juice and ½ teaspoon salt. Let stand two or three hours, then drain well. This will color the pineapple. In the meantime marinate the green pepper and cabbage with French dressing, drain well and mix all the vegetables together. Fill the rings, or arrange as above. Garnish with mayonnaise seasoned with lemon juice to make it a little more tart.

This makes an attractive Christmas salad.

BUY OR SELL?

WATCH
THE
REAL ESTATE
MARKET TODAY
IN THE
WANT ADS

