

H. P. PRESS QUINTET TO PLAY L. F. CLUB

(Continued from page 5)

Chicago fame, now director of physical education at Ravinia, is scintillating at forward for the Press. His speed and enthusiasm are building a great fighting machine. Copp's running mate will be diminutive Bill Mayer. Bill hails most recently from Lewis Institute. Eddie Cole, former New Trier star, will alternate at forward.

The center berth has been taken by the scrapping Ray Best. Ray will be remembered as having done his bit for Deerfield on the swimming team. At present, his accuracy, fight, and co-operative ability make him a strong pivot man for the team.

Art Olson will be among those present when the firing begins in earnest. Just now his business interests occupy his time, but it is hoped that the local fans will have an opportunity to see some of the skill that carried him to all-suburban fame and to a scoring mark which still stands in the suburban league. Bob Sellery is utility man, working in equally well at running guard and forward. Bob also claims Lewis Institute as his alma mater.

Back Guard

Harvey Olson, 1928 Purdue football captain, holds the back guard position. While at Deerfield he was Abe Carr's running mate and was awarded the trophy as most valuable player to his team in the suburban league for 1925. Harvey is proving a bulwark on defense. The Nordic Trio of Olsons will be rounded out by Bob, who is fast earning himself the title of all-American water boy.

Home games are being played in the Ravinia school gymnasium. The Lake Forest Young Men's club will make their appearance in the local gym make their appearance in the local gym this Tuesday night. A keen battle is anticipated.

The Highland Park Press takes this opportunity to challenge any regularly established team on the North Shore to a game, or series of games. Call either H. P. 2612 or 911 for further information.

Things to Cook

by Nina T. Brewer
Home Service Department
North Shore Gas Company

One of the good old-fashioned breakfast or luncheon dishes, made by our mothers and grand-mothers and just as worthy of our consideration as theirs, is scrapple. This is something which will add a little variety and has the added advantage of keeping for several days, if kept in a cold place.

This is particularly good on a cold morning, so why not try it for your breakfast some morning soon. You will find that none will be wasted for, after serving it to your family once, they will be asking for more.

Scrapple

1½ to 2 cups cooked beef
3½ cups beef broth
1 cup yellow corn meal
Salt

Bacon or other fat for frying

Select a soup bone or other piece of beef with enough meat to make 1½ to 2 cups when cooked and chopped. Cook slowly in enough water to cover, salting to taste when partly done. Cook until the meat will fall from the bone, then remove from broth and chop fine.

Strain the broth and, if there is more than the amount called for, cook it down to that amount. Place over fire, adding the meat and bring to a boil. Slowly sprinkle in the cornmeal, stirring constantly, and stir over the fire until it begins to thicken. Then place over hot water and cook about one hour, stirring often.

You may find it easier to add the cornmeal, if a little of the broth is added to it before stirring into the hot broth. When done, press into a bread pan or other mold, greasing the mold or lining it with waxed paper, place in cold place to thicken.

When ready to use it, cut in thick slices and brown in bacon or other fat. May be served plain or with slices of crisp bacon. Veal or any other preferred meat may be substituted for the beef, if wished.

The following recipe for Butterscotch Bars makes a delicious and

quickly-made little cookie and will be a tasty addition to your cookie jar or cake box.

You will note that the recipe calls for cake flour, but the ordinary flour may be substituted, the only difference being that only one and three-fourths cups will be necessary, instead of the two cups of cake flour. Sift the cake flour several times.

Butterscotch Bars

½ cup butter
½ cup granulated sugar
½ cup brown sugar
2 eggs
¼ teaspoon salt
2 cups cake flour
3 teaspoons baking powder
½ teaspoon vanilla
½ cup nut meats cut up, if wished.

Melt butter in a sauce pan over a low fire, add sugar and, when well blended, remove from fire and cool until lukewarm. Add unbeaten egg and beat well. Sift flour, baking powder and salt together and add, also vanilla and nuts. Nuts may be omitted, if preferred.

Spread in a well-greased, shallow pan and bake about 25 minutes in a 375 degree oven. The time may vary a little, depending on the pan used, so it is better to time your own the first time it is baked.

Remove from fire and, when cool, cut in half crosswise and cut each half in bars. May be rolled in powdered sugar, if wished, but this is not necessary.

Entertainment Jan. 7 For Hon. Lily Montague

A joint meeting of the Chicago section of the National Council of Jewish Women and Temple Sisterhoods took place yesterday at 2 p.m. at Sinai temple, South Parkway and 46th street, in honor of the Honorable Lily Montague of London, who addressed the meeting. There was music followed by a reception to Miss Montagu.

Vigilantes killed a real cattle rustler out in South Dakota, but it took several hours to convince the town skeptic that it wasn't just another movie stunt.—Cincinnati Enquirer.

PROBLEMS FACING SERVICE COMMITTEE

(Continued from page 3)

will be repaired and called for by the Social Service committee and distributed to those who are in need of them.

Memorial Fund

A friend of the late Mrs. Peter Wolcott sent a check to the committee to be used in relief work and the money is being used to supply a family with milk for three months in memory of Mrs. Wolcott.

Another individual gave a check for twenty-five dollars in memory of her mother, the money to be used to relieve need.

Report to January 3

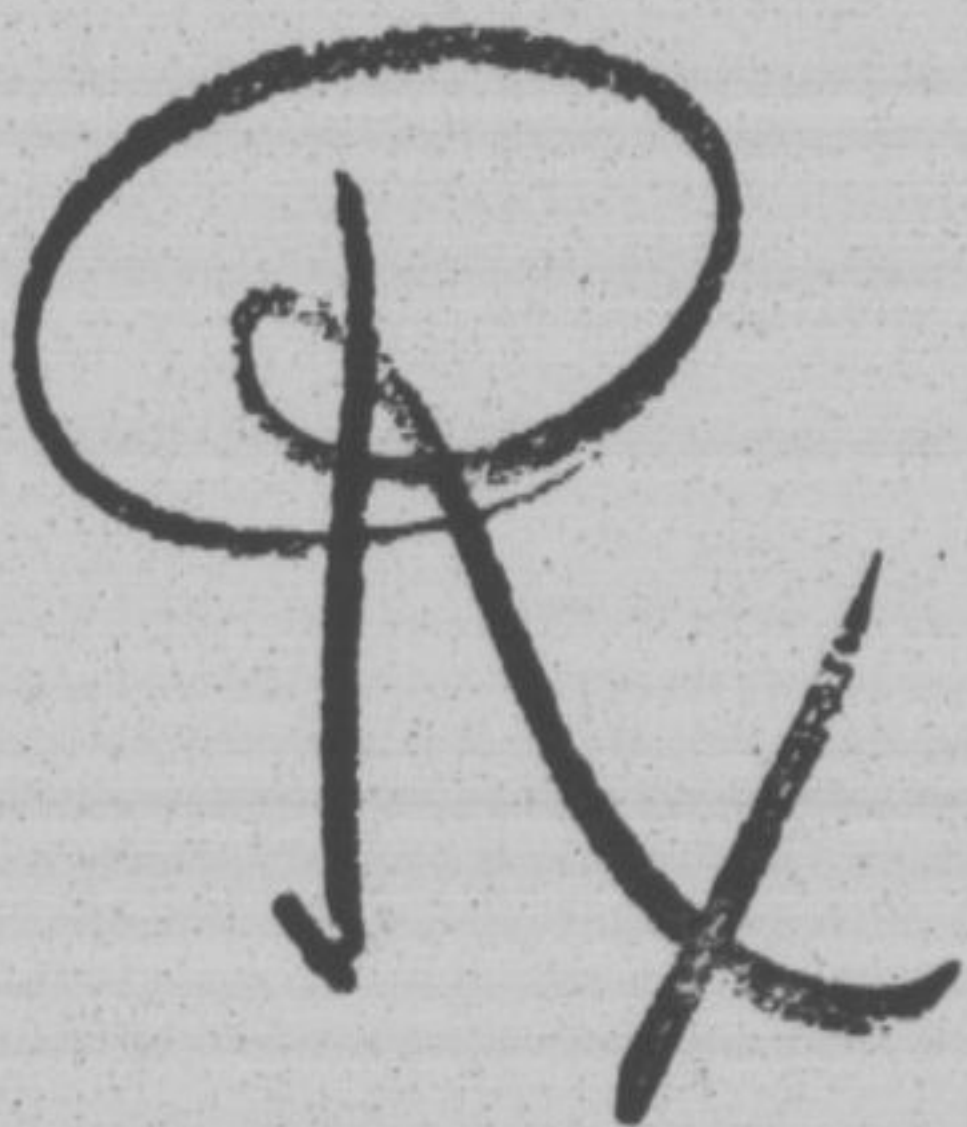
Report to and including January 3, 1931:

Registrations to date	230
Given part time employment last week	31
Given permanent positions last week, 2; total	16
Money earned through this office last week	\$191.65
Investigations of families, total	95
Relief given in food and fuel	85
Relief given in clothes	277
Milk being sent to twenty-four families daily.	
Roasts given to twenty-nine needy families this week.	

Exalted Ruler of District Here Jan. 9

Friday evening, January 9 at eight o'clock, the District Deputy Grand Exalted Ruler will visit Highland Park lodge No. 1362, B. P. O. E. The officers are working hard to make this one of the finest meetings ever held and it is hoped that there will be a large turnout of the local members. Many visitors are expected from visiting lodges in this district.

There will be initiation, special refreshments and other features that will make the meeting well worth attending.



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