

Kelvin Kitchen

Glorified Shortcakes

Shortcakes to most of us mean those delectable strawberry shortcakes that grandmother used to serve. . . rich mounds of biscuit dough, rosy with crushed strawberries and topped with whipped thick yellow cream. There's really nothing else quite like them.

However we've been experimenting with ideas and have found that all sorts of delicious shortcakes can be made along this same basic idea. Luncheon shortcakes, hot biscuits split and buttered and then smothered in creamed chicken or tuna fish. . . Supper shortcakes, popovers filled with shrimp a la Newburg. (Men can't get enough of these shortcakes.) And dozens and dozens of fruit shortcakes that make this succulent dessert a year-around instead of a seasonal dish.

Just in case your grandmother never served you a strawberry shortcake made with berries plucked when still sprinkled with dew, or if she did, kept her recipe a deep dark secret, we've included our favored recipe here. And here's a banana shortcake that the children will adore. The Hawaiian shortcake can be served any time of year and is a boon to home-managers when guests drop in unexpectedly and stay on and on with that lean and hungry look that means they really could be persuaded to stay to dinner if invited.

With these recipes as a start you'll be able to concoct all sorts of tempting desserts for your family and guests.

Strawberry Shortcake

- 2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 4 tablespoons sugar

Mix and sift dry ingredients and cut in shortening. Add liquid enough to make a soft dough. Divide the dough in half and roll or pat each half into the same size and shape. Place one layer on a greased pan, butter top slightly and top with layer. Bake in a hot (450°) oven for 15-20 minutes. Split and cover

with crushed, sweetened strawberries. Place other layer on top and cover with more crushed strawberries. Top with whipped cream and garnish with whole berries.

BANANA SHORTCAKE

Gingerbread

- 1/2 cup sugar
- 1 cup molasses
- 1/2 cup shortening
- 1 teaspoon ginger
- 1/4 teaspoon cloves
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- 2 eggs
- 1 teaspoon soda
- 2 1/4 cups flour
- 1/4 cup hot water

Place molasses, sugar, shortening and spices in a mixing bowl and set in a warm place until shortening is soft. Beat thoroughly. Add hot water in which soda has been dissolved and add the beaten egg yolks. Sift in the flour and fold in the stiffly beaten egg whites. Bake in a greased pan in a moderate (350°) oven 30-40 minutes.

Cut gingerbread into 2-inch squares. Split squares and spread with crushed banana to which a small amount of whipped cream has been added. Top with crushed bananas and whipped cream.

HAWAIIAN SHORTCAKE

Crisp Waffles

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 cup milk
- 2 tablespoons sugar
- 4 tablespoons melted butter
- 3 eggs
- 1/2 teaspoon salt

Sift measured flour, add baking powder, sugar and salt. Combine egg yolks, milk and butter. Add to dry ingredients, blending lightly until smooth. Fold in stiffly beaten egg whites, and bake in a hot waffle iron.

Place a generous layer of crushed pineapple between two hot crisp waffles and top with whipped cream.

FRUIT SHORTCAKES

Sponge Cake

- 1/2 cup sifted flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 4 eggs

Combine baking powder, salt and eggs in bowl. Place over smaller bowl of hot water and heat, adding sugar gradually until mixture becomes thick and lemon-colored. Remove bowl from hot water. Fold in flour and vanilla. Line baking sheet with greased, waxed paper, pour in mixture and bake in a hot (400°) oven 12 minutes. Cool and cut in 3-inch squares.

Mix equal amounts of sliced bananas and orange pulp together and chill. Put fruit mixture between two layers of sponge cake and on top of cake. Top whole with whipped cream.

(Editor's Note: If you have a question on home management, send it with a stamped, self-addressed envelope to Joan Adams in care of this newspaper. Miss Adams will answer your question personally).

Boy Scout News

CHEF ON THE DOTTED LINE

Donald W. Ross: To many scouts that would be just a name, but when you say Chef Ross—well, that's something else again. Chef Ross who has done all the cooking and baking at Camp Ma-Ka-Ja-Wan for two years, is to be back again this year to fill his official capacity as the "power plant." And what a power plant! Just mention Chef Ross to any scout who has been to camp and his salivary glands begin to work extra hard, because he is thinking about Scot Kurr's sweet rolls, pie, doughnuts and what not. Everything that scouts like, in fact, the Chef can make. Yes, he'll be back for a bigger and better summer of real good food. "If ye dinna come 'n get it, I'll throw it out."

DATE OF MA-KA-JA-RAL NEARING

The Ma-Ka-Ja-Ral, the Patrol Camping Rally of the North Shore Area council, is to be held on Saturday afternoon, May 26, and Sunday morning, May 27 till 8:30 a.m. at the Broadside Forest Preserve. Patrols all over the council are busy preparing themselves for this big event that puts all patrols on their mettle. There will be some 350 scouts busy making camps, cooking their own food, making fire by friction, identifying trees, and shrubs and flowers and birds, making messages clear with the use of flags, demonstrating their ability to render first aid doing many other things which will be interesting to the visitor to the Ma-Ka-Ja-Wan crowds. Many kinds of packs, as many kinds of tents and a great variety of cooking equipment will be in evidence and all of it being put to its peculiar advantage. It will be a big affair and visitors are most welcome, especially on Saturday afternoon and evening. A big campfire is planned for the evening session on Saturday.

SPEND EVENING PLAYING GAMES

Instead of the customary meeting Troop 37 played games at its meeting on May 4. First we played ball. When it began to get dark we played "Run Sheep Run." Assistant Scoutmaster Hopkins spoke to us about signing up for camp. All patrol leaders were urged to decide if their patrols will go to the Ma-Ka-Ja-Ral. Only those patrols which consists of eight boys can go. Next Friday night the meeting will start a quarter of an hour earlier, that is, at 7:15 p.m.—write Raymond Reetzewald, Troop 37, Ravinia School.

TROOP 37 NEWS

At the weekly meeting of Troop 37 the scouts came a little earlier so the troop divided up into two sides and played a game of ball. At 8 o'clock it got dark so we stopped playing ball and went inside for our meeting. There was a discussion

about the Ma-Ka-Ja-Ral in which Troop 37 is going to have two patrols. The meeting closed with the scoutmasters benediction.—Troop Scribe, Robert Hansen, Troop 37, Highland.

CAMP BULLETIN DISTRIBUTED

A neat and attractive folder with pictures and descriptions of Camp Ma-Ka-Ja-Wan is ready and has been distributed to all scout troops in the council. The folder tells of the various activities and attractions at the camp and also tells about some of the camp staff who will direct the activities.

RALPH HUBBARD

TO MEET SCOUTS

Ralph Hubbard, nationally known authority on Indian lore and Indian dancing, is to be at the Chicago Boy Scout trading post on Saturday, May 12, from 10 a.m. till 4 p.m. to meet with scouts and to answer their questions concerning Indian customs and dances. Mr. Hubbard is the son of Elbert Hubbard, famous author and philosopher and has devoted his life to Indian study and pagantry. Those who attended the Chicago Boy Scout Circus last week saw him in action with a group of about 200 Chicago scouts doing the plain war dance and the ghost dance. The invitation is sent out by the Trading Post and reads, "Come in and see his plays and talk to him." That is

a good invitation and one every scout interested in Indian lore should accept.

WILDERNESS CAMP TO ATTRACT OLDER SCOUTS

A wilderness camp, entirely separated by water and hills and woods from the rest of the camp, is to be available for scouts above 15 years of age and of first class rank. In the wilderness camp the scouts will have a chance to build their shelters, cook some of their own meals, take trips, and generally do things that are new and different. The capacity is limited and the interest is high, so any of you older scouts that are reading this announcement had better register soon.



Modern Kitchens

HAVE A Telephone!

Out of the kitchens of the past has evolved the modern kitchen with all its conveniences and aids, not the least of which is—the kitchen telephone. This view of the H. J. Heinz Company modern kitchen at A Century of Progress Exposition shows the extension telephone being used to order supplies. In any kitchen a telephone prevents interruptions—making or answering calls in another room—and the work of planning and preparing meals goes on without interference. Truly an extension telephone is a great kitchen aid, yet its cost is so small that almost any home can afford to have this additional outlet connected to its present line. To order one, merely call our Business Office.

ILLINOIS BELL TELEPHONE CO.

SPECIAL RATES TO ALL CITIES

NEW RECLINING CHAIR BUSES		FREQUENT SERVICE	
New York	\$15.00	Grand Rapids	3.00
Detroit	3.50	Muskegon	3.00
Buffalo	9.00	St. Joe	1.50
Los Angeles	25.00	Flint	4.50
Denver	13.50	Toledo	3.50
Omaha	6.00	Cleveland	7.00
Miami	20.20	New Orleans	13.00
St. Louis	3.00	Kansas City	3.00
Peoria	2.50	Wichita	9.70

BUS TERMINALS COMPANY
35 W. VanBuren St. Tel. Wabash 4740-37

OVERSHADOWING ALL OTHERS



THE New Firestone

Balanced AIR BALLOONS

Here is the new 1934 Firestone Air Balloon Tire, designed and developed by Firestone for your automobile. It will add to the style and increase safety and comfort.

Tires, tubes and wheels are balanced at the factory to eliminate shimmy—scientific tread design gives longer mileage, easier steering and maximum non-skid safety—low air pressure for extra low-out protection.

QUICK FACTS!

- New in Design
- Easier Riding
- Longer Mileage
- Greater Safety
- Greater Beauty
- Perfect Balance
- Low Price
- Free Trial
- Firestone Guaranteed

FREE 2-DAY TRIAL

Let us equip your car with a set today. Try them for two days. If not satisfied, we will take them off—replace your old equipment and there will be absolutely no charge to you.

SEE US TODAY

Haak's Auto Supply Co.
25 S. Second Street Phone Highland Park 391

TELEPHONE 410 J. SMITH Dealer in JUNK

60 N. First St. Highland Park

PAY YOUR TAXES HERE

FOR THE CONVENIENCE OF THE TAX PAYERS OF THIS SECTION OF LAKE COUNTY, WE HAVE ARRANGED WITH THE COUNTY TREASURER, TO MAKE TAX COLLECTIONS.

BANKING HOURS ARE FROM 8 O'CLOCK TO 2:15 ON WEEK DAYS, AND SATURDAYS FROM 8 O'CLOCK TO 12:45.

HIGHLAND PARK STATE BANK

The Old Reliable Bank