

**Local and Personal
Deerfield**

Mrs. Clarence Huhn and her sister Miss Dorothy Lidgerwood spent several days of last week at Ephriam, Wis.

Mr. and Mrs. A. L. Renning have returned from a visit with their daughter, Mrs. Leslie Brand at White Lake, Mich.

Mr. and Mrs. Edwin Holzman of Detroit have been guests for several weeks at the home of Mr. and Mrs. E. S. Wortham.

Mr. and Mrs. Harry Norton and daughter Elizabeth Lu are visiting Mr. and Mrs. Max Euler (Bessie Knickerbocker) in Kitchener, Ontario, Canada.

Mr. and Mrs. C. P. Bendt and two sons of Chicago spent Sunday with Mr. and Mrs. George Ott.

A hymn singing festival will be held by the church school of the local Presbyterian Church on Sunday from 9:45 to 10:45 a.m. The music will be led by Dwight Merrell, cornetist, with Miss Frances Biederstadt at the piano.

Mr. and Mrs. E. H. Johnson and two children and Mrs. Johnson's mother, Mrs. George Pettis, are vacationing in northern Wisconsin.

Mrs. John Stryker will be hostess to the Bethlehem Y. P. M. C. on Tuesday evening at her home on Deerfield Avenue.

The George Schwarz family moved Friday from the former Alex Taylor house on Rosemary Terrace to Evanston. The "Schwarz twins" caused quite a furor when they entered Deerfield-Shields High School last year where they were very popular.

Quite a number from here attended the funeral of Mrs. Dan Sullivan in Highwood on Monday morning.

Mrs. C. W. Boyle is spending the week at Eagle River, Wis. Her daughter, Jean, is at a Girl Scout Camp near Madison. Cecil remained at home with her father.

Mrs. L. A. Dondanville (Eva Ender) and her two older children Laurence Jr. and Catherine of Moline, Ill., will arrive today (Thursday) for a several weeks visit with her grandmother, Mrs. J. C. Ender.

Miss Florence Carolan of Chicago is spending several days with her sister Mrs. Molly Pfister.

Mrs. Edwin Beckman is visiting her sister Mrs. Maude Anderson in Riverside, Mich.

Mrs. Kenneth Staley and daughter of Chicago spent the past week with Mr. and Mrs. George Sticklen.

Mr. and Mrs. Gus Grandmason of County Line Road spent the week-

end at the Dells in Wisconsin. Mr. and Mrs. Carl E. Olson had as their guests on Saturday evening Mr. and Mrs. J. P. Peterson of Wilmette.

Mrs. Walter Page and Mrs. Walter Toll attended a luncheon bridge party on Wednesday at the Northwestern Golf Club at Glenview.

Mr. and Mrs. Fred Millikan and son Loren left Sunday to attend the funeral of Mrs. Millikan's sister, Mrs. C. R. Cherry of Colfax, Ill. The Cherry family formerly lived on County Line Road.

Funeral services for Percy R. Skrine were held Friday in Chicago. Interment was in Oakridge. Mr. Skrine (a son of Edward E. and Lola Skrine who are former Deerfield residents) was a member of the first Boy Scout troop organized in Deerfield. He is survived by his wife Lillian Collins Skrine and one son Leonard; his parents; three sisters, Mrs. Charles Barnett, Mrs. Roy McCormick and Mrs. Frederick Kohlmeier, and two brothers, Edward and Harry Skrine. He was a member of the Metropolitan Church of Christ; the Masonic Order, and belonged to the Great Hayden Choral Society.

Miss Martha Whittaker of Tampa, Fla., spent Sunday as the guest of Miss Helenmary Fritsch of Jacksonville, Fla., at the home of Miss Fritsch's grandparents, Mr. and Mrs. A. H. Muhle in Deerfield. Both Miss Whittaker and Miss Fritsch are about to enter their senior year in the Florida State College for Women in Tallahassee.

Mr. and Mrs. Raymond Bonson (Catherine Hoffman) announce the birth of a son on Saturday, August 1 at Waukegan. This is the first grandchild of the Matt Hoffmans.

Parents are reminded that the final toxoid treatment will be administered on Friday, Aug. 17 at the closing day of the Deerfield Community Clinic from 9 a.m. to 4:30 p.m. at the Deerfield Grammar School. The hours are as follows:

9 a.m. to 10:30 a.m.—Dr. W. B. Metcalf.
10:30 a.m. to 12 noon—Dr. C. R. Sugden.
2 p.m. to 3 p.m.—Dr. Dorothy Davis.
3 p.m. to 4:30 p.m.—Dr. C. J. Davis.

This community clinic is sponsored by the Deerfield Unit of the American Legion Auxiliary.

**Deerfield Clinic
To Close August 17**

Read the Want Ads

Things To Cook

Tossing a Summer Salad
A Russian lacquer bowl and "virgin oil of the month of May" from the olive groves of Italy may help salad-mixing, but fortunately we can do without them! Few of us lavish the care and artistry in making a salad that the people of France and the continent do. Yet if we use the choicest ingredients our means will afford, a discriminating hand at the vinegar and oil and a dash of imagination, we can still toss a salad worthy of a French chef. As summer ripens, our salad sense is taxed to the utmost, preparing two and often more salads in a single day, and most homemakers are in search of ideas for varying the salad course when July comes around.

Let's watch the chef a moment, while he assembles and Frenchily dresses a salad of the simplest greens. Under his treatment, the mixture actually becomes a cornerstone of the salad-mixing art. He tucks the inside of a large wooden bowl with a clove of garlic, breaks a head of lettuce into it in crisp, irregular sections, adds diced celery, thinly sliced radishes, slivers of cucumber, watercress, all crisp but free from moisture, and two chopped, hard-cooked eggs. Pouring in a dressing made of pure olive oil, fragrant vinegar and seasoning, he mixes the dressing by tossing the vegetables lightly with a wooden spoon and fork. He might add a few tablespoons of meat gravy or better still, chicken gravy, for extra savor. On a hot day he's apt to anoint the vegetables with the separate ingredients of the dressing, one by one, being careful to use vinegar first, for its refreshing piquancy. And if he must be scant with the oil, he patiently paints each leaf with it to obtain a perfect blend.

Epicures claim that a salad cries for the taste and fragrance of vinegar. The French custom of eating a "sour" or vinegar-dressed salad once every day might well be adopted, for it is a most healthful one. A tart dressing has a good effect on digestion, tending to neutralize fats and offset rich foods by stimulating the pancreatic juice.

The fruits and vegetables in full blush and flavor during July are a challenge to salad-mixers. Use vegetable salads with French dressing as a substitute for hot vegetables, fruit salads with mayonnaise in place of desserts, and a combination salad like the recipe given below, for a luncheon main dish. And remember an artistic garnish, for it's the little extra touches, parsley and pimento, curly endive and radish

roses, pepper rings and celery curls, sliced egg-yolks and parika, that lift your salad to distinction.

Summer Salad
2 cups lima beans
1 cup celery
Salt
Dressing
2 quartered tomatoes
Combine beans, celery, tomatoes and salt. Marinate with French dressing, chill and garnish with paprika and parsley.

Shrimp Grape-Fruit Salad
1 cup grapefruit (sections freed from white membrane)
1 cup shrimps
1/2 cup cucumber (diced)
3/4 cup celery (finely chopped)
1/2 cup French dressing
Toss ingredients together lightly. Chill. Serve on crisp lettuce or water cress. Serves 6. This salad may be varied by substituting 1 cup flaked crab meat for shrimps.

Combination Salad
1 cup peas
1 cup shredded raw carrots
1 cup celery (cut in slivers)
1 cup cucumbers (sliced thin)
1/2 cup mayonnaise
2 cups of cold boiled ham
1/2 cup radishes (sliced fine)
Salt and pepper
Make up as individual salads on lettuce nest. Do not combine ingredients other than placing a layer of cucumbers, then carrots, ham, celery, etc. Serve mayonnaise to one side. This makes a delicious luncheon dish when served with toasted English muffins. Make sure that vegetables are crisp and thoroughly chilled before making salad.

French Dressing
4 thin slices onion
2 1/2 teaspoons salt
1 cup oil
Cayenne
5 tablespoons vinegar
1/2 teaspoon paprika
2 tablespoons sugar
Few drops tabasco sauce
Combine ingredients which have been thoroughly chilled in Kelvinator and shake well for total emulsion. This dressing may be stored for a

period of time if kept cold. It must be well shaken before using.
(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.)

Demagogues and agitators are very unpleasant, and leagues, and registers may be very unpleasant, but they are incidents to a free and constitutional country, and you must put up with these inconveniences or do without many important advantages.—Disraeli.

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Special No. 2 1 peck Potatoes 1 doz. Large Oranges 1 large basket Peaches 1 basket of California Pears \$1	Special No. 7 Seald-Sweet GRAPEFRUIT JUICE 7 No. 2 cans \$1	Special No. 19 1 doz. Oranges; 3 lbs. Best Cooking Apples; 2 lb. basket Grapes; 3 lbs. Blufield Bananas, and 2 lbs. Italian Plums \$1	Special No. 10 1 lb. Genuine Calves Liver 2 lbs. No. 1 Bacon \$1
Special No. 3 1 quart Best Italian Olive Oil 1 can Antipasto II Sole brand 1 can of Anchovies \$1	Special No. 8 Monarch or Richelieu TOMATO JUICE 10 cans or 10 bottles \$1	Special No. 20 12 bars P. & G. Soap and 10 bars Fels Naptha Soap \$1	Special No. 11 1 Whole Brick Cheese, 5-5 1/2 lb. av. 1 Philadelphia Cream Cheese \$1
Special No. 4 1 can Corned Beef Hash; 1 can Corned Beef; 2 large bottles, Goodkind Catsup; 1 quart jar Sweet Pickles; 1 jar Mustard \$1	Special No. 16 Salerno Biscuits, Graham, Saltine and Butter Cookies assorted; 7 lbs for \$1	Special No. 21 DOG FOOD A.B.C., Rival or White Cross 11 cans for \$1	Special No. 12 2 lbs. Fresh Ground Beef; 2 lbs. No. 1 Bacon, and 1 lb. Braunschweiger \$1
Special No. 5 Highland Brand SUGAR CORN 12 cans \$1	Special No. 17 Drewey's Ginger Ale or Sparkling Water 10 for \$1	Special No. 22 1 Clean Quick Chips 6 Camay Soap 6 Palm Olivé Soap 3 Lighthouse Cleanser \$1	Special No. 13 5 lb. Loin Roast of Milk Fed VEAL \$1
			Special No. 14 5 lb. Loin Roast of BABY PORK \$1
			Special No. 15 2 lbs. Round Steak; 2 lbs. No. 1 Bacon, and 1/2 lb. American Cheese \$1

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