

Deerfield Local and Personal

The Deerfield Royal Neighbors will meet Thursday evening (tonight) at the Town Hall for their annual Christmas party. Gifts (not to exceed ten cents) will be exchanged in this Christmas stocking program.

Mr. and Mrs. Harry Norton and daughter of Harvey, Ill., spent Sunday and Monday at the F. H. Meyer home.

Mrs. May Entorf of Montana is a guest at the home of Mr. and Mrs. George Stanger. Christmas Day guests at their home were the Lester Stangers of Highland Park, Mrs. Lorana Plagge and Mr. and Mrs. Vinton Thompson and two children of Chicago and the Floyd Stangers.

Edwin Wood, son of Mr. and Mrs. E. A. Wood of Rosemary Terrace, left Thursday for Norfolk, Va., where he has entered the Navy.

Mrs. Delbert Meyer is ill with the flu. Among the others who are suffering from the same malady are the Sturtevant family, R. E. Pettis and son Bobby, Mrs. Charles Selig, Doris Ott, Mrs. Mary Fritsch, the Fred Strykers, and many others.

Mr. George Rockenbach and his two daughters, Misses Viola and Irene, were Christmas Day guests at the home of Mr. and Mrs. Lester Taylor (Ruth Rockenbach) in Crystal Lake.

Miss Hazel Rapp is home from her teaching duties at Belvidere, to spend the holiday weeks with her parents, Mr. and Mrs. Isaac Rapp.

Mutual Club members were delegated to remember the many shut-ins with flowers and gifts during the Yuletide. Comforters were sent to Dorcas Home and Bensenville Home by this good-will club.

Mr. and Mrs. Albert Heybeck of Lake Zurich and Miss Alice Rockenbach of Evanston were guests on Saturday at the George Rockenbach home.

Eugene Dean, who now lives in Glenview, is quarantined at his home for chickenpox.

Rev. E. J. Brus's Sunday School class will have a Christmas party on Friday evening. Each member is inviting a guest.

Mr. and Mrs. E. H. Johnson and children and Mrs. George Pettis visited the Stanley Johnsons and Mrs. Edla Johnson on Half Day Road on Sunday.

From the Kelvin Kitchen By Joan Adams A Christmas Gum-Drop Tree

A gay and comical "gum-drop tree" for the Christmas table will provoke smiles, and it won't shed! It makes use of the vogue of cutting ordinary tin food-cans with scissors into long, pliable strips and twisting them into modernistic plant frames for artificial flowers. Cut each strip almost around the can. The length-wise section of the that remains, to which the strips are attached, forms the base of the "tree." The strips are twisted artistically and to each swirling silver "branch" is speared a colored gum-drop. Christmas tree "icicles" will turn this centerpiece into a silver phantasy, accented charmingly with the many-colored candies. By Christmas Eve, there should be a goodly store of glittering, colorful candies molded in the shapes

of Christmastime, to parade down the branches of the big tree. And there should be an abundance of chewy, fruity confections, stuffed dates, glazed fruits and bonbons, when the last gift-basket has been packed. In other words, "translucent syrups tinct with cinnamon" should be bubbling on our stove right now.

Two simple foundation recipes which can be made now will just about complete the Christmas candy needs in any home. First is barley sugar, for making lollipops and molded candies and for glacing fruits and nuts. These can be stored in a cool place for two weeks or more, until needed. The second is fondant, for making Christmas bonbons, for filling prunes, dates and figs, and for dipping fresh popcorn. After fondant has been worked until it is smooth and creamy, it will keep for a long time in a covered glass jar in the refrigerator.

The simple combination of sugar, water and cream of tartar called "barley sugar" is the foundation of the variously colored and flavored hard candies at Christmas time, the lollipops and sugar toys. One reason is that it is safe for children to eat. It is cooked until it turns brittle when dripped into cold water, then poured into well-greased molds. For pull candy, it need only reach the soft-ball stage.

Simple molds can be bought for little. Lollipops can be made without molds, by shaping the mixture when it is partly set, on the end of each stick. Fondant, tinted red and green with vegetable coloring, can be molded with the fingers into Christmas bells and other forms.

Creamy Candy Base 3 cups sugar 1/2 tablespoon vinegar 1 tablespoon butter 1/2 tablespoon salt 1 cup boiling water 1 tablespoon cream

Combine sugar, butter, cream, vinegar, salt, and then add the boiling water. Mix thoroughly. Cook to 238° F, or until the syrup forms a soft ball when dropped into cold water. (Stir occasionally until dissolved). During cooking wipe the sides of the saucepan with a piece of wet muslin, wrapped around a fork, to remove the sugar crystals.

Take from fire and pour on an un-buttered plate. When cool, beat until mixture can be gathered into a soft ball. Knead until smooth and creamy. If mixture begins to harden before it is smooth, add a little cream and continue kneading. This candy base can be used immediately, or put in a covered dish and kept in refrigerator for several days. If the mixture is too hard after it has stood, add a little cream

and knead thoroughly; if it is a little sticky add confectioners sugar and knead.

Fruit and Nut Roll Flavor a portion of candy base with almond extract. Knead into it a mixture of chopped candied or dried fruits. Shape into a roll and cover the surface with chopped nut meats. Place in refrigerator and allow roll to become firm. Cut into thick slices. Such fruits as candied cherries, pineapple, and citron make a light colored roll, while dried prunes, dates, currants, and raisins make a dark one.

Sweet Crisps Spread 1 cup California walnut kernels in buttered pan. Bring 2 cups strained honey to a boil; boil gently 5 minutes. Pour over nuts. Set in cool place. When hard, crack in small pieces.

Walnut Mints 1/4 cup sweetened condensed milk 1 1/4 cup sifted confectioners' sugar 1/2 teaspoon peppermint extract 1/2 cup halves of walnut meats (36)

Slowly add the condensed milk to the confectioners' sugar while blending thoroughly. Add the peppermint extract, and continue mixing until smooth and creamy. Form the fondant into balls 1 inch in diameter. Then press half a walnut meat on each side of each ball. Delicious served as an after-dinner mint. Makes 18 walnut mints. By substituting an equal amount of vanilla extract for the peppermint extract, this fondant makes a delicious stuffing for dried fruits, etc.

stance Bennett, Herbert Marshall, Mrs. Patrick Campell, High Williams and Elizabeth Allan. On Sunday, the show is continuous from 2 to 11. On Monday (New Year's Eve) the box office will be open until 11 p.m. and the show will be continuous until after midnight.

Tuesday, January 1, "Wake Up and Dream" with Russ Colombo, Roger Prior and June Knight. The show will be continuous from 2 to 11.

Wednesday, Thursday and Friday, January 2, 3 and 4, "Mrs. Wiggs of the Cabbage Patch" with Pauline Loard, W. C. Fields, Zasu Pitts, Evelyn Venable and Kent Taylor.

Although Alice Hegan Rice wrote her immortal American classic "Mrs. Wiggs of the Cabbage Patch," more than thirty years ago, the people and the circumstances which it depicts are still as universally true today as they were then, or will be two hundred years hence.

It was while engaged in philanthropic work in Louisville that Mrs. Rice, then Alice Caldwell Hegan, discovered the "Cabbage Patch." She became absorbed in the life of its denizens, and took part in their little festivities. The real-life, amiable and ineffectual "Mrs. Wiggs" was a deserted wife, who cherished hope, and her crew of happy-go-lucky urchins. The "Cabbage Patchers" leading an easy-going life, a short of primitive Americanism, were all of Anglo-Saxon descent, mainly of good stock.

Local Men To Attend Academy Luncheon

Scores of alumni and patrons of Lake Forest Academy living in Highland Park and other north shore towns are planning to attend the school's annual holiday alumni luncheon Friday noon, Dec. 28, at the Union League Club in Chicago.

A committee consisting of Cornelius M. Trowbridge '85, Malcolm D. Vail '08, Logan T. McMenemy '14, Donald Bateman '21, and John H. Oliver

Program of Deerpath Theatre Is Announced

Thursday (Tonight) "Hide-Out" with Robert Montgomery and Maurine O'Sullivan.

Friday and Saturday, December 28 and 29, "Gift of Gag" with Edmund Lowe, Paul Lukas, Gloria Stuart, Phil Baker, Ruth Etting, and Alice White. This feature will also be shown at the Saturday matinee. Sunday and Monday, December 30 and 31, "Outcast Lady" with Con-

31 have perfected arrangements for the affair.

Ernest Palmer '03, director of the Department of Insurance of the State of Illinois and father of Bradley Palmer, a member of the senior class of the Academy this year, will be toastmaster.

Among the local graduates and undergraduates or the Lake Forest preparatory school who are planning to attend the holiday luncheon are: Howard H. Butz, Carl R. Buhl, C. C. Buell, Grant Herman, R. T. R. Hastings Jr., W. G. Strong, Randolph Herman, John R. Holmes, Christoph Keller Jr., Robert A. Morris, Hamilton Herman, William S. Nunn, Hugo Sonnenschein Jr., Carleton M.

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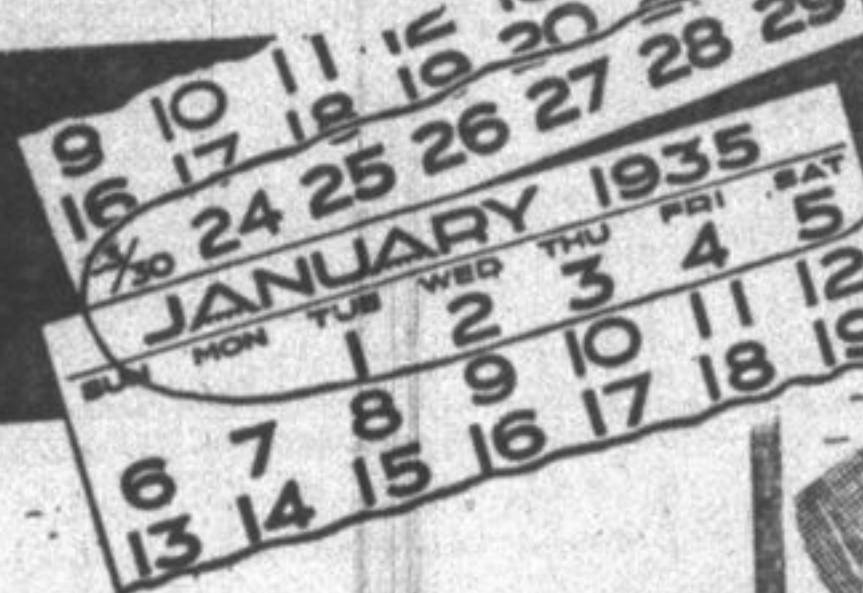
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