

through the efforts of the and civic groups who help are a great many this whom there will be no us unless some one brings ommanier Gilroy asks that everyone do some- help the Legion make sure y child in Highland Park Christmas morning.

### Evanston's Early American Inn for WANCHEON DINNER

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## The Recipe Box

Conducted by PHIL LIBBY

(Editor's Note: You are invited to write your questions about recipes or household information to Phil Libby, in care of this newspaper, enclosing a self-addressed, stamped envelope. He will be glad to answer you promptly. It will be impossible to answer questions received by telephone).



Today we are going to give you recipes that men like. True the men folks come home and eat the meal prepared for them, but—when Dad or husband goes out for a meal he generally looks for something different.

Some night surprise the man of the house by serving any of these dishes and note the satisfaction over the meal.

Just to serve a meal nowadays isn't enough, George Rector, fam-



ous food consultant, says showman- ship is just as necessary in food as in anything else. A few frills and garnishes do wonders to food. Try some every dinner.

#### Sliced Beef Creole

1/4 lb. sliced dried beef  
 2 cups milk  
 1/4 cup chili sauce  
 3 tbs. butter  
 4 tbs. flour  
 English muffins

Saute beef in 1 tablespoon butter. Melt two tablespoons butter, stir in flour. Add milk gradually, stir constantly until thickened. Add dried beef and chili sauce. Serve on split and toasted English muffins. Toast may be substituted if desired.

#### Savory Steak

2 1/2 lbs. round steak, 1 inch thick.  
 Several slices salt pork or bacon  
 1 1/2 cups hot water  
 2 tbs. catsup  
 Flour  
 Salt and pepper  
 1/2 teas. prepared mustard  
 1 small onion

Into steak pound as much flour as possible. In a skillet fry bacon or salt pork until crisp. Remove the bacon and brown steak in the skillet. Season with salt and pepper. To hot water add the mustard and catsup. Pour over the meat, add onion cover tightly and simmer until tender—about 1 1/2 hours, when

it will be tender and savory. Over each serving of steak pour a small amount of the sauce from the pan, and the slices of bacon or pork are placed on top of each serving.

#### Barbecued Lamb

12 thin slices of roast lamb  
 1 tbs. cider vinegar  
 1/4 teas. prepared mustard  
 2 tbs. butter  
 1/4 cup currant jelly  
 Salt

Reheat lamb in sauce made by melting butter and adding vinegar, jelly, mustard and salt to taste.

#### Creole Pork

2 onions  
 1 small can tomato soup  
 1/2 cup grated crumbs  
 1 lb. ground raw pork  
 1 small can cooked spaghetti  
 1 teas. butter  
 1/4 lb. grated cheese

Chop onions fine and cook with pork in pan until brown, in additional fat. Drain off excess fat. Add spaghetti, soup, cheese and salt. Turn into baking dish and cover with crumbs and bake 30 minutes in a moderate oven, 375 degrees F.

#### Ham Steak, Florida

(Serves Six)  
 3 slices raw ham, 1/2 inch thick  
 6 slices pineapple  
 Broil ham steak and when done,



place two slices of pineapple on each slice of ham and return to broiler and slightly brown pineapple. Remove from broiler, and cut slices of ham to make two portions. Serve immediately with glazed or candied sweet potatoes.

#### Pommes de Terre Farcies

Peel and clean some large pota- toes, make a hole in the center with an apple corer, and push a pork

sausage link that has been boiled and cooled into the hole. Put them in a fireproof dish with a little piece of butter and a little soup stock or consommé, cook in a moderate oven 375 degrees F., basting often.

#### East Indian Shrimp

1/2 lb. spaghetti  
 4 tbs. butter  
 4 tbs. flour  
 2 cups milk  
 1/4 teas. salt  
 1 teas. sugar  
 1 teas. curry powder  
 3/5 1/2 oz. cans shrimp  
 1 teas. lemon juice  
 1 tbs. chopped parsley

Parboil spaghetti seven minutes in 4 quarts boiling water to which 1 tablespoon of salt has been added. Make white sauce of butter, flour and milk. Add salt, sugar, curry powder, shrimp, lemon juice and parsley. Make a ring of the spaghetti around the outside of a buttered casserole. Fill center with shrimp mixture. Cover with buttered crumbs. Bake in moderate oven 350 degrees F., 15 minutes or until brown.

#### Russian Casserole

1 1/2 lb. round steak  
 3 tbs. butter

1 onion  
 1 teas. flour  
 1 teas. dry mustard  
 2 cups stock  
 1/2 pt. sour cream  
 4 lg. potatoes  
 Salt and pepper

Cut round steak in long narrow strips and brown in one tablespoon of butter. Melt one tablespoon butter, add flour and mustard. Work into a smooth paste and add stock. Place meat in a deep sauce pan and pour over sauce. Season to taste and let simmer until tender. Add 1/2 cup sour cream, when meat is almost done. Peel potatoes and cut into long strips. Fry in butter and add them to the meat. Just before serving add the remaining 1/2 cup sour cream.

#### Orchestra To Play For Carolers, Dec. 15

Following the next rehearsal of the Civic Orchestra, to be held on Sunday, December 15, promptly at three o'clock, at the Y.W.C.A., the Orchestra will accompany the candle light singing of Christmas carols, sung by those friends of the "Y" who will be present that afternoon at the "Y" "Open House." An informal tea and social hour will conclude the afternoon program.

#### A. Wilmot Passes; Pioneer of Deerfield

Dwight Porter Wilmot passed away Dec. 2, 1935, at his home in Evergreen, Colo. Death was due to heart trouble. He was one of eleven children born to Lyman Wilmot Sr. and his wife, Clarissa Dwight. The latter a daughter of Israel and Sarah Porter Dwight. The Lyman Wilmots came from Brown county, New York, and settled in Deerfield in 1837. Lyman's younger brother had preceded him to Deerfield in 1835 and "took" up 160 acres of "wild land" on Section 32.

Wilmot road and the Wilmot school at the west limits of the village were named for this family.

Dwight Porter Wilmot was born August 16, 1849, in Deerfield and married Lizzie Sholes on June 9, 1881. He was a late representative of the Colorado legislature.

Two years ago D. P. Wilmot visited friends and relatives in this vicinity, with his handsome grandson, Carl Herberman, and enjoyed recalling memories of his youth in Deerfield.

Surviving Mr. Porter Wilmot at his home in Evergreen are his wife, a son and a daughter, Mrs. Herzman. He had long outlived his

brothers and sisters in the past 86 years. He was buried in Colorado. His father and mother are buried in the Deerfield cemetery. The Wilmots were active charter members of the Deerfield Presbyterian church. L. J. Wilmot, a Lake county official of Waukegan, is a member of the same family.

#### Blackhawk Societies Meet Over Week-end

The Senior Group, Blackhawk Society, Children of the American Revolution, met Sunday afternoon at the Kellogg Speed home on Sheridan road with Patricia, Helen and Ann Speed as hostesses.

The Junior Group, C.A.R., met Saturday afternoon at the home of Mrs. Gordon Buchanan of Moraine road. Mrs. Buchanan is one of the sponsors of the C.A.R., a part of the North Shore Chapter D.A.R.

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 cans

Monarch **BARTLETT PEARS** 4 for \$1  
 No. 2 1/2 size can

Maxwell House **COFFEE** 1 lb. **27c**



Unome **TOMATOES** 8 for \$1  
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Libby's **APRICOTS** 4 for \$1  
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**Beef CHUCK ROAST**  
 4-5 lb. 19 1/2c

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