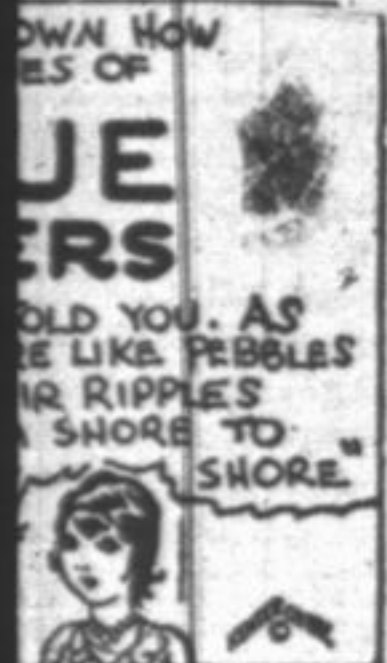


Appleton, Wis. Brainerd... who is a senior at Har-... school, is at home with... vents, Mr. and Mrs. G. B....

and Mrs. M. H. Conrad en-... d fourteen guests at a fam-... er, Christmas day. and Mrs. J. F. Learning en-... d at Christmas dinner yes-... Mrs. Harriet McGuire and... are here from LaGrange. (Continued on page 6)

Kent Terry



the next... work is... of Joan

PS

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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.)



Christmas dinner is over, and the usual problem of what to do with the remaining parts of the bird or that delicious roast fresh ham. Many of our readers will serve it again in its regal state, others want to do something different. Here are a few methods that will prove interesting to you, and will delight the family. Burr gherkins lend an air of refinement as a garnish and your local grocer has them.

Deviled Turkey
Cold turkey
Flour
2 tablespoons chili sauce
1 teaspoon prepared mustard
Salt and pepper
2 tablespoons butter
1 teaspoon Worcestershire sauce
1 cupful turkey broth or meat stock.
Burr gherkins.
Sprinkle cold turkey with salt, pepper and flour. In a skillet place butter, chili sauce, Worcestershire sauce and mustard. Fry the turkey and when it is delicately browned, add hot turkey or meat stock and simmer for five minutes. Sprinkle with chopped parsley and garnish with burr gherkins and serve. Hot baking powder biscuits served on the individual plate with the deviled turkey enhance its attractiveness and goodness.

Creamed Turkey with Olives
4 tablespoons butter
2 cups milk or cream
2 cupfuls cold turkey, chicken or duck
1/4 cup stuffed spanish olives, sliced
4 tablespoons flour
Salt and pepper to taste
1 teaspoon chopped parsley
1 beaten egg yolk
Buttered toast or crackers.
Melt butter in a saucepan and blend well with flour. Add milk or cream, salt and pepper, and cook until thick, stirring constantly. Add cold fowl, cut in dice, parsley and olives. A beaten egg yolk stirred in adds to the richness of the dish. Serve on buttered toast or on crisp crackers.

Turkey and Peas En Casserole
2 tablespoons butter
1 cup turkey broth
Salt and pepper
1 cup cold cooked peas
2 tablespoons flour
1/4 cup tomato catsup
2 cups cold turkey

Bread crumbs or cracker meal.
Melt butter in pan, add flour and mix well. Add turkey broth, catsup and cook until boiling, stirring constantly. Season with salt and pepper. Place cold turkey or other fowl and peas in alternate layers in a baking dish or pan and pour the hot sauce over them. Sprinkle with crumbs or cracker meal and dot with butter. Bake in a moderate oven (350 degrees F) until brown and serve.

Chicken Surprise
4 cups boiled rice
2 cups minced or shredded chicken
Salt and pepper
1/2 cup canned or cooked mushrooms
1/2 cup sliced celery
2 tablespoons butter
Brown mushrooms and celery in butter. Mix thoroughly with the shredded chicken. Season. Line a deep loaf pan with wax paper. Line the pan next with a layer of rice (cooked) by pressing the rice firmly about three-fourths of an inch thick on all sides and bottom of the pan. Fill the center cavity with chicken mixture, pressing it in firmly. Spread a layer of rice over the top, and place pan in moderate oven (375 degrees F) to heat thoroughly. When done, unmold, remove the waxed paper, and slice across mold of rice. Serve with chicken gravy prepared from chicken sauce or with egg sauce.

Fresh Ham Croquettes
1 cup white sauce
1 tablespoon Morton's seasoning
teaspoon lemon juice
2 cups chopped cooked fresh ham
1/2 tablespoon chopped parsley
1 egg (for dipping)
Mix ham, seasoning, lemon juice and white sauce, add parsley. Spread on a plate to cool. Shape into croquettes. Roll each croquette in fine crumbs or cracker meal, dip in egg, slightly beaten and again in crumbs. Fry in deep fat. Garnish with burr gherkins and stuffed spanish olives.

Barbecued Fresh Ham
Thin slices of cold fresh ham
2 tablespoons prepared mustard
1/4 cup cider vinegar
1 small bottle of tomato catsup
Bring vinegar, mustard and catsup to boil and pour this sauce over the cold sliced fresh ham. If desired, reheat slices of fresh ham in the sauce for a warm dish.

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Deerfield Church Enjoys Program

On Monday evening, Dec. 23, at 7:30 o'clock, children of the Deerfield Presbyterian Church school presented their Christmas program, in the church auditorium.

The primary department, under the direction of Mrs. C. W. Boyle, conducted a Christmas worship service, and the junior, intermediate and senior departments under the direction of Miss Louise Huhn and Mrs. W. A. Tennerman, presented Marie Ansel's pageant, "The Perfect Gift," with the following characters:

- Prophet—Ralph Willen.
- Mary—Lois Clark.
- Angel Gabriel—Mary Frances Anderson.
- Shepherds—D. L. Merrell, Edmund Bellei, Edward Bellei, Jack Anderson, Jirah Cole.
- Angels—Helen Meeker, Jean Boyle, Doris Cooks, Beatrice Callahan, Betty Bruner, Dorothy Uchtman, Agnes Derby.
- Joseph—Duncan Reeds.
- Wise Men—John Derby, John Willen, Frank Stuppel.
- Reader—Donald Clark.
- Pianist—Mrs. D. L. Merrell.
- Lighting—James G. Russell.

Chicago Rotary Plans Business Exposition

Enthusiastic co-operation of near-by member clubs is expected to make the Rotary club of Chicago's third annual Business Exposition a rousing success. The show will be in the Hotel Sherman on January 21, 22, 23 and 24.

With well over 100 space reservations already in hand the exposition committee, headed by William V. MacGill, is confident last January's total of 150 exhibits will be surpassed.

A new and novel decoration scheme evolved by Melville Chatten, brilliant Chicago architect, and William H. Lemie, noted theatrical scene designer, will provide a striking background for the exposition which will occupy 35,000 square feet of space in the grand ballroom, exhibition hall and on the mezzanine floor of the hotel.

Belief that the nation's commercial ills are at an end prompted the committee to drop "recovery" from the show's previous name, "Business Recovery Exposition." The

exhibit was inaugurated in 1934, as a means of stimulating trade convalescence by letting the general public know of the efforts made by business in general to offset the blight of the depression.

Admission to the exposition will be free, on tickets to be distributed by Rotarians throughout Chicago and other nearby communities.

The show will be open to the public from 10 a.m. to 10 p.m. daily, except on opening day, January 21, which has been set aside as Rotary day when attendance will be limited to Rotarians and their families. Doors will open at 2 p.m. on that date.

OPIUM TRAFFIC IN CHINA!
Unique method now used to punish those who supply dope fiends with drugs. Read about it in The American Weekly, the magazine distributed with NEXT SUNDAY'S CHICAGO HERALD AND EXAMINER.

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No. 2 1/2 Size Cans 4 FOR \$1

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per pound 25c

Fresh Young PARSNIPS 25c
4 pounds for

JUICY ORANGES 4 doz. \$1
Texas 4 for

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Crosse & Blackwell MINCE MEAT 20c
pound can

Crosse & Blackwell Plum or Fig Pudding 59c
large size can

Savo RIPE OLIVES 4 for \$1
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Orange Pekoe large pkg. 29c small pkg. 17c Green Tea large pkg. 25c small pkg. 15c

STUFFED OLIVES 25c
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cans

Crosse & Blackwell Assorted SOUPS 2 for 25c
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