

The Recipe Box



Conducted by
PHIL LIBBY
former Restaurateur,
and Food Consultant

(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.)

And now on the market we find a new speedy and inexpensive already prepared stuffing for fowl, stuffed roast and fish. This stuffing is a dry crumb-like mixture, well seasoned and has only to be mixed with water for use. One small package is sufficient to stuff a 6 pound chicken, while 1/2 package stuffs a fish.

Tomorrow at the Civic Opera House, on Prudence Penny's Home-maker club, I'm to do the deep fat frying—orange tea doughnuts—banana chips and hot hard' oeuvres in that remarkable new shortening Spry, which doesn't smoke at frying temperature, nor absorb food flavors or odors. Better go down, as there are some fine prizes to be awarded those who hold the lucky tickets.

In this issue, a number of fine dishes are presented for your approval, in trying them I know you will please your husbands and other male members of your family.

Master Roquefort Minute Steak
Mash a little roquefort cheese with cream and a few drops of Worcestershire sauce. Spray this preparation over the sirloin minute steak, dip it in flour and fry slowly in clarified butter. Serve with pan gravy, French fried potatoes and watercress.

Roulade of Beef, Farci
2 lbs. flank steak
1 tbs. flour
1 tbs. salt
1/2 teas. pepper
1/2 cup sausage meat
1/2 cup celery
3 cups bread crumbs
1 teas. sage
2 tbs. melted butter
1 can vegetable soup
Rub surface of steak with flour and seasonings. Brown sausage meat and celery in saucapan, then add bread crumbs and sage. Mix well and spread surface of steak with dressing. Roll steak together lengthwise, fastening with string or skewers. Rub surface of steak with melted butter. Sear in hot oven 500 degrees F, until all sides are brown.

Then add one can of vegetable soup with an equal amount of water, reduce temperature to moderate, 350 degrees F, and bake 1 1/2 hours. Serve steak on hot platter with sauce poured over it. Serves six.

Adirondack Sausage Plate
One pound of pork sausage meat; 1 pound of mushrooms; 1/2 pound of cooked wild rice (well seasoned); 2 1/2 cups cooked fresh green peas; pimiento; 6 whole spiced peaches. Pan broil sausage and mushrooms together. Fill center of hot platter with rice, arrange sausage and mushrooms around rice. Circle this with a border of peas. Garnish with pimiento and spiced peaches. Serves six.

Frankfurters with Barbecue Sauce
8-12 frankfurters
1 onion, chopped
1/2 cup water
2 tbs. vinegar
1/4 teas. white pepper
1 teas. celery salt
2 tbs. salad oil
1/2 cup catsup
2 teas. Worcestershire sauce
1 tbs. mustard
Dash of cayenne
4 to 6 strips bacon
Blanch frankfurters, remove skin, place in baking dish. Cook onion in salad oil for 5 minutes, add remain-

ing ingredients and boil 2 minutes. Pour this sauce over frankfurters and bake 30 minutes in moderate oven 350 degrees F. Serve with crisp bacon as garnish.

\$110 for
Playing Membership
in strictly private North Shore golf club... Beautiful clubhouse, watered fairways. Gentiles only.
Address Press, W.

NORTH SHORES MOST BEAUTIFUL THEATRE
DEERPATH
LAKE FOREST

Phone 2502 272 E. Deerpath Ave., Lake Forest Phone 2502

Thursday April 23
"HER MASTER'S VOICE"
with Edward Everett Horton, Peggy Conklin, Elizabeth Patterson
Musical Novelty, "Vitaphone Troopers" - Comedy, "Too Many Surprises" - Comedy, "Gymnastics" - Latest Metrotone News

Friday - Saturday - Saturday Matinee April 24-25
"DESIRE"
with Marlene Dietrich, Gary Cooper, Allan Mowbray, Ernest Cossart, William Frawley
Musical Comedy, "They're Off" - Novelty, "P's and Cues"

Sunday-Monday-Tuesday-Sunday continuous from 2-11 April 26-27-28
"AH, WILDERNESS"
with Wallace Beery, Lionel Barrymore, Aline MacMahon, Cecilia Parker, Eric Linden
Musical Comedy, "King of the Islands" - Travelogue, "The Sacred City of the Mayan Indians" - Latest Paramount News

Wednesday-Thursday April 29-30
"DON'T GET PERSONAL"
with Sally Eilers, "Pinky" Tomlin, James Dunn, Doris Lloyd, George Cleveland
"Major Bowes" - Musical Comedy, "Radio Rhapsody" - Novelty, "Winged Pageantry" - Latest Metrotone News

Friday and Saturday Matinee May 1-2
Friday Evening Starting at 8:15 - Saturday Matinee Starting at 2:00
Exclusively presented at The Deerpath Theatre, Lake Forest
TWO PERFORMANCES - ALL SEATS RESERVED
ADMISSION
FRIDAY EVENING 75c and \$1.00 plus tax
SATURDAY MATINEE 50c and 75c plus tax
Max Reinhardt's

"A MIDSUMMER NIGHT'S DREAM"
with James Cagney, Dick Powell, Joe E. Brown, Anita Louise, Jean Muir, Guy Kibbee, Olivia DeHaviland, Mickey Rooney, Frank McHughes, Hugh Herbert, Verree Teasdale, Victor Jory, Ian Hunter

Next Week: "Tale of Two Cities" - "Widow From Monte Carlo"
Soon: "Milky Way" - "Petrified Forest" - "Trail of the Lonesome Pine"

Deviled Round Steak
1 1/2 to 2 lbs. round steak, cut 1 1/2 inches thick
1/2 lb. large mushrooms
1 tsp. mustard, prepared
4 tbs. chili sauce
4 tbs. lemon juice
3 tbs. melted butter
1 tbs. grated onion
1 tsp. Worcestershire sauce
1 tsp. salt
1/4 teas. pepper
1/4 teas. paprika

Score the steak on both sides and brush with the prepared mustard. Make a sauce of the chili sauce, butter, Worcestershire sauce, salt, pepper, paprika, onion and lemon juice and marinate the steak in it for two hours turning occasionally. Break the stems from the mushrooms and stuff the caps with a well-seasoned bread filling, chop the stems. Remove the steak from the sauce and brown it on both sides in a hot skillet and brown the mushrooms at the same time. Mix the sauce with one cup of hot water, pour it over the steak and add the mushroom stems. Cover and cook slowly 45 minutes to 1 hour, or until steak is very tender. Remove cover and let sauce cook down to required thickness, season as required and serve on hot platter, grouping the mushrooms around the steak, garnish with watercress. Here's an ideal menu for the Deviled Steak:

Stuffed baked potatoes
Creamed spinach in ramekins
Deviled round steak
Head lettuce, thousand island dressing
Toasted crackers
Orange custard
Tea or coffee

PRIZE WINNING RECIPES
Escalloped Macaroni With Asparagus
Mrs. Frank Keller
1881 Burton avenue, Highland Park

1 pkg. macaroni
1 bunch asparagus
1 cup liquid
1 cup top milk
4 tbs. butter
2 tbs. flour
1 teas. salt

Few grains pepper
1/2 cup bread crumbs
1/2 cup grated cheese
6 slices bacon

Cook macaroni in boiling salted water until tender. Wash and trim asparagus and cook in boiling water until tender and drain, reserving one cup of the liquid. Make a white sauce of the liquid, milk, flour and butter. Season. Cut macaroni and asparagus in small pieces and place in alternate layers in greased casserole, pouring white sauce over each layer, cover with crumbs and cheese, which have been melted together. Bake in moderate oven 350 degrees F, for 30 minutes. Garnish with curls of crisp bacon.

Chocolate Cream Cake
Mrs. M. E. Ledlie
312 Midlothian Ave., Highland Park
1 1/2 cups flour
1 tsp. baking powder
1/4 teas. salt
1 egg
1 cup milk
1 tsp. baking soda
1 cup sugar
2 tbs. butter
2 squares baking chocolate
1 tsp. vanilla

Mix butter with dry ingredients which have been well sifted. Melt the chocolate and add to milk. Mix milk and chocolate mixture into butter and dry ingredient mixture, add egg and vanilla and beat well. Bake 30 minutes in moderate oven.

D.A.R. BETTER FILMS COMMITTEE REVIEW

"The Ghost Goes West." Cast: Robert Donat, Jean Parker, Eugene Palette, Thursday, April 23. Robert E. Sherwood has fashioned and ingenious comedy about a delightful Scotch youth doomed by his father.

to haunt his ancestral castle until the stigma of his cowardice is removed. A brilliantly satirical film, directed by the outstanding artist, Rene Clair. It is exceptionally well acted, with sureness and finesse, by Robert Donat and excellent supporting cast. Adults and young adults.

"Tough Guy." Cast: Jackie Cooper, Rin Tin Tin Jr., Harvey Stephens, Joseph Calleia, Friday, Saturday, April 24, 25. A desperate gangster hiding out in the mountains succumbs to the charm of a runaway boy and his dog. An offer of a large reward for the return of the boy tempts other members of the gang, and they "high-jack" the boy, but the gangster rescues him. While the picture is absorbing on account of the natural acting of talented Jackie Cooper, dramatic characterization of Joseph Calleia, and the amazing performance of Rin Tin Tin Jr. It is regrettable that it seems to sentimentalize the gangster. Adults.

"Ah Wilderness." Cast: Wallace Beery, Lionel Barrymore, Aline MacMahon, Cecilia Parker, Sunday, Monday, Tuesday, April 26, 27, 28. Eugene O'Neill's play comes to the screen with a wealth of atmospheric detail which recreates a New England village of 1906. Good direction transfers the mood of a bygone era to the screen with consummate skill. Realistic characterization by each member of an outstanding cast. While the humor of the picture will be enjoyed by the whole family, the underlying psychology will have more appeal to adults. Family.

"After Office Hours." Cast: Constance Bennett, Clark Gable, Eugene Burke, Wednesday, Thursday, April 29, 30. An editor falls in love with a society girl who wants to be a reporter and he uses her to gain the entrance to her set so that he can expose a scandal and solve a murder. Comedy touches. Adults.

6. Carl Trees neglected raising exciting they con they are the part of I's shrubber they're y erily. I ample i mine. H tive old

Did M T's Hoo

Read The Recipe Box

Grand Opening
CASH EASTON'S TAVERN
803 Deerfield Avenue - Deerfield, Ill.
Tel. Deerfield 151
Saturday, May 2nd, 1936
RHEINGOLD BEER
ON TAP
1/4 Block West of Waukegan Road

Specials for Thursday, Friday, Saturday - Apr. 23, 24, 25

PEAS FRESH TENDER FULL PODS 2 lbs. 19c
ORANGES Extra large Florida, 3 doz. \$1 Juicy Oranges, 2 doz. for . . . 39c

CANNED GOODS		CEREALS		SOAPS	
Clark's DICED CARROTS 25c	3 No. 2 cans for	POST BRAN FLAKES 23c	2 packages for	AM. FAMILY SOAP 49c	10 bars for
D. C. CROSBY CORN 27c	2 No. 2 cans for	POST WHOLE BRAN 23c	2 packages for	AM. FAMILY FLAKES 39c	2 packages for
NOBILITY G. B. CORN 25c	2 No. 2 cans for	WHEATENA 22c	2 packages for	P-G SOAP 17c	5 bars for
TELMO CRAB MEAT 49c	large can for	RALSTON'S BREAKFAST FOOD, pkg. 24c	2 packages for	CHIPSO 39c	2 large packages for
TELMO TUNA FISH \$1	6 cans for	WHEATIES 25c	2 packages for	CASINO PEACHES 83c	3 No. 2 1/2 cans for
AZALEA TUNA FISH \$1	3 large cans for	SHREDDED WHEAT 25c	2 packages for	GOLD DUST 17c	large package
REBER HOMINY 27c	3 No. 2 1/2 cans for	Kellogg's ALL BRAN 27c	2 packages for	KITCHEN KLENSER 19c	4 cans for
SAUER KRAUT 25c	3 No. 2 1/2 cans for	PURE LARD 29c	2 packages for	IVORY SOAP 89c	10 large bars for
LIBBY'S PEACHES 39c	2 No. 2 1/2 cans for	RICE KRISPIES 25c	2 packages for	IVORY FLAKES 39c	2 packages for
ALOLA PEARS 39c	2 No. 2 1/2 cans for	WHEAT KRISPIES 27c	2 packages for	LUX SOAP 19c	3 bars for
Guard Health TOILET PAPER, 4 rolls for 25c		BISQUICK 29c	large package	LIFEBUOY SOAP 19c	3 bars for
Guard Health ROLL TOWELS, 2 rolls for 29c		AUNT JEMIMA PANCAKE FLOUR, pkg. 12			
		BUCKWHEAT FLOUR pkg. 14c			

DIXIE BACON 2 pounds SLICED for M. & L. BACON, 3 lbs. 89c 39c
EGGS KITCHEN, doz. 19 1/2c
SELECTED, doz. 29c
TABLE, doz. 35c

BAKER'S CHOCOLATE 14 1/2c	1/2-pound cake for	CLUB HOUSE Dry Mince 25c	Meat; 2 pkg.	AMMONIA 10c	quart bottle	Libby's CORNED BEEF 35c	2 cans for
HERSHEY'S CHOCOLATE 9c	1/2-pound cake for	LITTLE BOY BLUE 9c	the bottle	Dromedary PITCHED DATES, (2) 8-oz. pkg. for 25c		Broadcast C. B. HASH 35c	2 cans for
BAKER'S COCOA 19c	1-pound can for	CRESTO Salad Dressing 29c	quart	PET or CARNATION MILK, 3 tall cans for 20c		PRUNES-Bulk 25c	3 pounds for
HERSEHEY'S COCOA 13c	1-pound can for	HEINZ'S SOUPS 25c	All kinds except Consomme and Clam Chowder, 2 cans	NUT MEATS 39c	PECANS, the pound	VIRGINIA SWEET PANCAKE FLOUR, 2 pkg. 21c	
CRISCO 21c	1-pound can for	HEINZ SPAGHETTI 19c	12-ounce can, 2 for 29c	NUT MEATS-Almonds or English Walnuts; lb. 49c		BUCKWHEAT FLOUR 27c	2 packages for
KNOX GELATINE 20c	the package	JAP ROSE SOAP 9c	the bar	CIDER VINEGAR 10c	quart bottle; each	WESSON OIL 39c	quarts, each
Hiland PEANUT BUTTER 19c	1-pound jar for	LINCOWASH 19c	quart bottle	C. H. CHILI CON CARNI 23c	2 cans for	PINTS, each 50c	
MUSTARD 19c	2-pound jar for	LEE & PERRIN'S SAUCE 30c	the bottle	OVALTINE 63c	\$1.00 size for 35c	KOSTO 9c	2 packages for
		DOG FOOD-Strongheart 25c	5 cans for	LIPTON'S TEA 39c	1/2-pound can for	DILL PICKLES 19c	quart jar

Countryside PUMPKIN 19c	2 No. 2 1/2 cans for	NUCOA or GOOD LUCK 39c	MARGARINE; 2 lbs. for	CRAX 19c	1 pound package
RAISINS-Seedless 25c	3 15-oz. pkg. for	Armour's PORK & BEANS 19c	2 28-oz cans for	CANE SUGAR 49c	10 lb. limit; 10 lbs. for
Royal DESERTS or JELLO 17c	3 packages for	CRACKERS 19c	GRAHAM or SODA; 2-lb. pkg.	JONES SAUSAGE 31c	LINKS, lb. 34c; MEAT, lb.
TOMATO JUICE 25c	Libby's; 4 cans for	RED CROSS 9c	MACARONI or SPAGHETTI; 2 pkg.	TOMATO SOUP 19c	Campbell's; 3 cans for

Phones Highland Park 1676-7-8-9

RAPP BROS.

24 N. First St. Highland Park Illinois