

The Recipe Box



Conducted by
PHIL LIBBY
former Restaurateur,
and Now 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.)

Have you noticed how a good cracker adds zest to your soups and salads. . . . Salerno crackers have that zest. Next time you purchase crackers, be sure its "Salerno" and you'll be satisfied.

Ah, yes—instead of serving jelly on your toasted English Muffins try Crosse & Blackwell's Marmalade. This will truly fascinate your guests. Much has been written and said about desserts—pies, a favorite among many—cakes, a favorite among others—refrigerator desserts another's favorite and then just desserts.

In Boston we find pie being served for breakfast, in Milwaukee, pie for dinner and in Chicago, pie for lunch. Today's issue will cover many desserts from many places:

From Florida comes: Honey Pecan Pie

- 2 tbs. butter
 - 3 eggs
 - 1/4 teas. salt
 - 1 cup pecans, broken
 - 1/2 to 1 cup honey
- Beat eggs slightly. Add honey and butter, warmed and salt. Mix well, put in partly baked pastry shell and bake in a moderate oven (350 degrees F.) for about 35 minutes. Meringue may be placed on top if desired.

From California comes: Walnut Marshmallow Delight

- 1/2 cup walnuts
 - 1/2 lb. marshmallows
 - 1/2 cup maraschino cherries
 - 1 cup heavy cream
 - 1/2 teas. vanilla
 - 2 tbs. powdered sugar
 - Few grains of salt.
- Cut walnut meats, marshmallows and cherries into pieces. Whip cream, add vanilla, sugar and salt. Fold in walnuts, marshmallows and cherries. Chill. Serves 6.

From Hawaii comes: Hala-Kahiki Pie

- 1/2 cup sugar
 - 1/2 cup top milk
 - 1 1/2 tbs. gelatin dissolved in 3 tbs. cold milk
 - 3 tbs. flour
 - 1 1/2 cup crushed pineapple, undrained
 - 1 tbs. lemon juice
 - 1/2 cup butter
 - 3 eggs
 - 1 1/2 teas. grated lemon rind
 - 1/2 teas. salt
 - Topping
 - 1/2 cup whipping cream
 - 1 tbs. sugar
 - 2 tbs. grated pineapple, drained
- Mix sugar and salt together. Separate eggs, add slightly beaten yolks to milk, blend with flour. Add pineapple and lemon rind. Cook over hot water for 25 minutes, stirring constantly until thick and smooth. Remove from stove and blend in butter, gelatin (which has been dissolved in milk) and lemon juice. When cold, fold in stiffly beaten egg whites and pour into a 10 inch baked pastry shell. Let stand in a cool place until set. Before serving, cover with sweetened whipped cream and decorate with well drained crushed or grated pineapple.

From New Orleans come: New Orleans Delight

- 1 cup milk
 - 1/2 cup sugar
 - 1 tsp. vanilla
 - 1 tbs. cornstarch
 - 2 cups cream
 - 1 doz. macaroons
- Mix sugar and cornstarch thor-

oughly. Add to the hot milk in lengthwise, parboiled and roasted in top of a double boiler, and cook for twenty or twenty-five minutes, remove from fire and allow to cool, and fold in the cream which has been beaten stiff. Stir in the macaroons which have been crumbled. Pour into the freezer tray without stirring. Serves 6.

Brazil Nut Macaroon Cookies

- 2 egg whites
 - 1/2 cup sugar
 - 1/4 teas. salt
 - 1 cup ground brazil nuts
- Beat egg whites until foamy but not dry, beat in sugar and salt gradually. Add nuts (ground) and drop by teaspoonfuls on a greased baking sheet. Bake in a moderate oven (350 degrees F) 15 to 20 minutes, until light brown. Remove from pans at once.

Chocolate Fudge Cake

- 4 tbs. shortening
 - 2 cups sugar
 - 2 eggs
 - 4 squares chocolate (melted)
 - 1 1/2 cups bread flour
 - 3 teas. baking powder
 - 1/2 teas. salt
 - 1 1/2 cups milk
 - 1 tsp. vanilla
 - 1 cup chopped nuts
- Cream shortening, and 1 1/2 cups of sugar gradually, then the well beaten egg yolks and cream all together thoroughly. Blend in the melted chocolate. Sift the flour once before measuring. Sift flour, baking powder and salt together and add to the creamed mixture alternately with the milk. Beat just enough to make the batter smooth (5 seconds). Blend in the vanilla and nuts. Make a meringue by beating in the remaining 1/2 cup of sugar. Fold meringue into the batter. Pour into well greased and floured laced pans or large loaf pan and bake 40 to 45 minutes for layers or 50 to 55 minutes for loaf in a moderate oven, (350 degrees F.). Use 9 inch layer pans or 8 x 12 inch loaf pan. Ice with fudge icing.

PRIZE WINNING RECIPES

Mrs. Fred W. Stryker
710 Orchard Street, Deerfield, Ill.
Flank Steak
In the bottom of roaster or casserole, put a few slices of onion and a little parsley, then put in 1 1/2 pounds of flank steak, beat an egg and pour over this, add the rest of the onion and a little more parsley. Pour a cup of soup stock and 1/2 cup of water over this, add pepper and salt and roast an hour in the oven. Thicken the gravy and pour over meat.

Potatoes may be cut in two, lengthwise, parboiled and roasted in the oven at the same time as the meat.

Mrs. Catherine Allen
651 Glenview Ave., Highland Park
Indian Relish

- 1 pk. green tomatoes (chopped)
 - 3 green peppers
 - 3 red peppers
 - 6 large onions
 - 3 qts. cider vinegar
 - 1 cup salt
 - 8 cups sugar
 - 2 tsp. mustard seed
 - 2 tsp. celery seed
 - 2 oz. stick cinnamon
 - 1 tbs. whole cloves
- Let tomatoes stand overnight. Next morning squeeze out liquid, add tomatoes to other ingredients. Put spices in cloth bag. Boil two hours. Place in cans and seal.

Grade School Ball League Announce Game Schedule

The Grade School Softball league sponsored by Community Service Inc. has started play on a regular schedule that calls for one game a week for each team. Because of the fact that there are this year eight teams entered in the league, the schedule had to be made in two divisions, the south section teams and the north section teams. At the end of the schedule the winners in each division will play as well as all the other place winners in the two divisions. The schedule is as follows:

- Monday, April 27—Ravinia at Deerfield; St. James at Oak Terrace.
 - Wednesday, April 29—Lincoln at Braeside.
 - Friday, May 1—Elm Place at Lake Forest.
 - Monday, May 4—Deerfield at Lincoln; Oak Terrace at Lake Forest.
 - Wednesday, May 6—Braeside at Ravinia.
 - Friday, May 8—St. James at Elm Place.
 - Monday, May 11—Lincoln at Ravinia; Lake Forest at St. James.
 - Wednesday, May 13—Braeside at Deerfield.
 - Friday, May 15—Elm Place at Oak Terrace.
 - Wednesday, May 20—Third Place Winners play at Lincoln Park; Fourth Place Winners play at Lincoln Park.
 - Friday, May 22—Second Place Winners play at Lincoln Park.
 - Monday, May 25—First Place Winners play at Lincoln Park.
- The North division teams are Elm Place, Oak Terrace, St. James, and Lake Forest. The South division is composed of Braeside, Ravinia, Lincoln, and Deerfield. Team standings will be published from time to time as the schedule progresses.



The Friendship club will hold its last dance of this season on Thursday, May 7, at 374 Laurel ave. A five piece orchestra, the Townsmen, will play. Tickets may be secured from any of the club girls, from the Y.W.C.A. and at the door that night. The public is invited. Mr. and Mrs. Clinton Stryker and the club officers will be in charge.

Personal invitations to a Mother-Daughter dinner on Wednesday, May 6, are being given to Highland Park mothers by their daughters belonging to the Y Grade School clubs or taking tap dancing in classes of the corresponding age. This joint dinner was celebrated last year so both mothers and daughters are looking forward to the party at the Y.W.C.A.

The program following the dinner, as announced by Ethel Skidmore Gartley, leader of the grade school clubs, features a one act play by the Deerfield-Shields drama class, a violin solo by Henry Cusher, a Toast to Daughters by a mother and a Toast to Mothers by a daughter, tap numbers, group singing led by Miss Ada Louise Voss. Dinner will be served at 6:15. Reservations must be made before Tuesday morning, May 5, by calling Highland Park 675.

Over one hundred girls and their mothers attended the annual spring style show given by the Y Grade School Clubs on Monday, April 27, at the Y.W.C.A. Twenty-five girls modeled their own school clothes showing many practical and attractive outfits. A few party dresses

were included. The singing team of Tillman and Wilman, otherwise Milton and Tom, will give a popular number as part of the floor show at the Caricoa Dance, last of the series and appropriately called "The Highland Fling," on Saturday, May 2, at the Y.W.C.A., 374 Laurel ave. The Deerfield-Shields committee sponsoring the affair also announce a tap number, Elizabeth Clarke and Alden Harris in a dance duo, and an original quartet, "Curbstone Cutie" sung by Curt Boehm, John Seyferth, Bud Loving and Hank Wilder. The variety offered by these four numbers in the floor show with the news that John En-

gels consider his "Men About Town" orchestra so good that he is choosing to dance with the other guests rather than be a musician is creating a real for tickets. Beatrice Gaidzik, Marilyn Cook, Elizabeth Clark, Hank Wilder, Bud Loving and John Engels have tickets for disposal, also Highland Park Pharmacy and Pease's Drug Store. The patrons and patronesses for "The Highland Fling" are Mr. and Mrs. George Gaidzik, Dr. and Mrs. Lee C. Gatewood, Mr. and Mrs. Charles A. Mann, and Mr. and Mrs. Theodore Fischer. Dade Epstein, in charge of publicity, promises some mysterious and humorous decorations.

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Read The Want-Ads

Specials for Thursday, Friday, Saturday—Apr. 30, May 1-2

Pineapples lge. size 2 for 29c ORANGES Extra large Florida, 3 doz. \$1 Juicy Oranges, 2 doz. for .39c

CANNED GOODS

- Clark's DICED CARROTS 25c
- 3 No. 2 cans for
- D.C. CROSBY CORN 27c
- 3 No. 2 cans for
- NOBILITY G. B. CORN 25c
- 2 No. 2 cans for
- TELMO CRAB MEAT 49c
- Large can for
- Medium can for 27c
- TELMO TUNA FISH \$1
- 6 cans for
- AZALEA TUNA FISH \$1
- 3 large cans for
- RIBBER HOMINY 27c
- 3 No. 2 1/2 cans for
- SAUER KRAUT 25c
- 3 No. 2 1/2 cans for
- LIBBY'S PEACHES 39c
- 2 No. 2 1/2 cans for
- AKOLA PEARS 39c
- 2 No. 2 1/2 cans for
- Guard Health TOILET PAPER, 4 rolls for 25c
- Guard Health ROLL TOWELS, 2 rolls for 29c

CEREALS

- POST BRAN FLAKES 23c
- 2 packages for
- POST WHOLE BRAN 23c
- 2 packages for
- WHEATENA 22c
- the package
- RALSTON'S BREAKFAST FOOD, pkg. 24c
- 2 packages for
- WHEATIES 25c
- 2 packages for
- SHREDDED WHEAT 25c
- 2 packages for
- Kellogg's ALL BRAN 27c
- 2 packages for
- PURE LARD 29c
- 2 pounds
- RICE KRISPIES 25c
- 2 packages for
- WHEAT KRISPIES 27c
- 2 packages for
- BISQUICK 29c
- large package
- AUNT JEMIMA PANCAKE FLOUR, pkg. 12
- BUCKWHEAT FLOUR pkg. 14c

SOAPS

- QUAKER OATS 17c
- 2 packages for
- Large package for 19c
- PUFFED WHEAT 19c
- 2 packages for
- PUFFED RICE 25c
- 2 packages for
- FARINA 11c
- the package
- QUAKER CORNMEAL 10c
- yellow or white, pkg.
- Kellogg's W. W. BISCUIT 25c
- 2 packages for
- MALT-O-MEAL 21c
- the package
- CREAM OF WHEAT 24c
- the package
- POST TOASTIES 15c
- 2 packages for
- Large package for 11c
- GRAPE NUTS 35c
- 2 packages for
- CORN FLAKES 17c
- 2 packages for
- Large package 12c

- AM. FAMILY SOAP 49c
- 10 bars for
- AM. FAMILY FLAKES 39c
- 2 packages for
- P-G SOAP 17c
- 5 bars for
- CHIPSO 39c
- 2 large packages for
- CASINO PEACHES 83c
- 3 No. 2 1/2 cans for
- GOLD DUST 17c
- large package
- KITCHEN KLENSER 19c
- 4 cans for
- IVORY SOAP 89c
- 10 large bars for
- IVORY FLAKES 39c
- 2 packages for
- LUX SOAP 19c
- 3 bars for
- LIFEBUOY SOAP 19c
- 3 bars for

DIXIE BACON 2 pounds SLICED for 39c

- M. & L. BACON, 3 lbs. 89c
- KITCHEN, doz. 23c
- SELECTED, doz. 29c
- TABLE, doz. 35c

EGGS

- BAKER'S CHOCOLATE 14 1/2c
- 1/2-pound cake for
- HERSHEY'S CHOCOLATE 9c
- 1/2-pound cake for
- BAKER'S COCOA 19c
- 1-pound can for
- 1/2-pound can for 11c
- HERSHEY'S COCOA 13c
- 1-pound can for
- 1/2-pound can for 10c
- CRESCO 21c
- 1-pound can for
- 1 1/2-pound can for 30c
- 3-pound can for 57c
- KNIX GELATINE 20c
- the package
- HIP and PEANUT BUTTER 19c
- 1-pound jar for
- 2-pound jar for 35c
- MUSTARD 19c
- quart jar

CLUB HOUSE Dry Mince 25c

- Meat; 2 pkgs.
- LITTLE BOY BLUE 9c
- the bottle
- CRESTO Salad Dressing 29c
- quart
- HEINZ'S SOUPS 25c
- All kinds except Consomme and Clam Chowder, 2 cans
- HEINZ SPAGHETTI 19c
- 12-ounce can, 2 for 29c
- 17-ounce can, 2 for 29c
- JAP ROSE SOAP 9c
- the bar
- LINCOWASH 19c
- quart bottle
- LEE & PERRIN'S SAUCE 30c
- the bottle
- DOG FOOD—Strongheart 25c
- 5 cans for

AMMONIA 10c

- quart bottle
- Dromedary PITTED DATES, (2) 8-oz. pkgs. for 25c
- PET or CARNATION MILK, 3 tall cans for 20c
- NUT MEATS 39c
- PECANS, the pound
- NUT MEATS—Almonds or English Walnuts; lb. 49c
- CIDER VINEGAR 10c
- quart bottle; each
- C. H. CHILI CON CARNI 23c
- 2 cans for
- OVALTINE 63c
- \$1.00 size for 35c
- 50-cent size for 35c
- LIPTON'S TEA 39c
- 1/2-pound can for

ASPARAGUS LARGE BUNCH 29c

CARROTS or BEETS the bunch 5c

- Libby's CORNED BEEF 35c
- 2 cans for
- Broadcast C. B. HASH 35c
- 2 cans for
- PRUNES—Bulk 25c
- 3 pounds for
- VIRGINIA SWEET PANCAKE FLOUR, 2 pkgs. 21c
- BUCKWHEAT FLOUR 27c
- 2 packages for
- WESSON OIL 39c
- quarts, each
- Pints, each 20c
- KOSTO 9c
- 2 packages for
- DILL PICKLES 19c
- quart jar
- LOG CABIN SYRUP 19c
- Small can for
- Medium can for 37c
- Large can 73c

Countryside PUMPKIN 19c

- 2 No. 2 1/2 cans for
- RAISINS—Seedless 25c
- 3 7-oz. pkgs. for
- Royal DESERTS or JELLO 17c
- 3 packages for
- TOMATO JUICE 25c
- Libby's; 4 cans for

NUCOA or GOOD LUCK 35c

- MARGARINE; 2 lbs. for
- Armour's PORK & BEANS 19c
- 2 28-oz cans for
- CRACKERS 19c
- GRAHAM or SODA; 2-lb. pkg.
- RED CROSS 9c
- MACARONI or SPAGHETTI; 2 pkgs.

CRAX 19c

- 1 pound package
- CANE SUGAR 49c
- 10 lb. limit; 10 lbs. for
- JONES SAUSAGE 31c
- LINKS, lb. 34c; MEAT, lb.
- TOMATO SOUP 19c
- Campbell's; 3 cans for

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