



The RECIPE BOX

Conducted by PHIL LIBBY former Restaurateur—Now Food Consultant

(Editor's Note: You are invited to ask questions about recipes or household information of Phil Libby, care of this newspaper, enclosing self-addressed, stamped envelope. He will answer promptly. No questions received by telephone.)

I've had a number of requests for my favorite recipes and dishes, and in view of this I thought that all my readers might be interested, so this issue will be devoted entirely to them.

Broiled Chicken, Supreme
Clean chicken, split down the back, remove internal organs and rinse thoroughly in cold water. Take one tablespoon of A-1 sauce, 1 teaspoon New England onion juice, 1 teaspoon each Durkee's pepper and paprika, 1 teaspoon Domino sugar, 1 teaspoon Morton's salt. Mix these ingredients thoroughly and rub well over chicken and allow to stand for 15 minutes. Pre-heat your broiler oven. Now with a brush, go well over chicken with melted butter and then sprinkle with salt. Place chicken on the broiler rack skin side down (when broiler is ready) and brown nicely. Remove from broiler rack and brush again with melted butter and sprinkle with salt, return to rack, placing it skin side up, sear and then lower flame and finish cooking, which usually requires from 10 to 20 minutes, depending upon the size of the chicken. I use a springer.

Phil's Club House Pie
1/2 cup Bowman's milk
1 1/2 cups Domino sugar
1 cup Garden of the Setting Sun crushed dates
2 egg yolks
1/2 cup Diamond walnuts
1 cup Bowman's cream
1 teaspoon Seely's vanilla
Scald the milk in double broiler. In a bowl add the sugar gradually to well beaten egg yolks, then add cream. Pour scalded milk over the egg mixture, and return to double broiler and cook for 15 minutes. Add dates and nut meats and continue cooking for 10 minutes. Add vanilla, cool. Put in an unbaked crust and bake at 450 degrees F for 10 minutes, then reduce the oven to 350 degrees F. and finish baking. Egg whites left over may be made into a meringue and put on pie when cool and return to oven to brown

Crust
1 1/2 cups Town Crier flour
3/4 cup Spry
1/4 teaspoon Morton's salt
1/4 cup water to which has been added 1 tablespoon vinegar
Cut Spry into flour and salt and when well blended add sufficient liquid to make a dough suitable to roll. Proceed in usual manner.

Pineapple Meat Loaf
1 lb. round steak
3/4 cup Libby's crushed pineapple
1 egg, slightly beaten
1/4 teaspoon Durkee's black pepper
3/4 lb. Berkshire pork sausage meat
1 cup soft bread crumbs
1 teaspoon Morton's salt
1 Sunshine pimiento, chopped fine.
Blend completely and thoroughly. Line the bottom of a bread pan well with strips of Berkshire bacon, overlapping each other. Pack meat loaf in pan and place strips of bacon on top. Bake 60 minutes in moderate oven 350 degrees F.

Banana Shortcake
Mix and sift 1 1/2 cups Town Crier flour, 2 teaspoon Royal baking powder, 1/2 teaspoon Morton's salt. Cut in 3 tablespoons Spry (shortening) and add enough liquid to moisten the dry mixture. Pat out on a floured board. Cut into large biscuits and bake in hot oven 450 degrees F. until golden brown. Take from oven and split into shortcakes. Butter, and cover between layers and on top with a filling of 3 cups sliced bananas, which have been allowed to stand for 15 minutes or more in 1 cup Sunkist orange juice and 1/2 cup Domino sugar. No other sauce is needed for this shortcake. Serves 6.

Read The Want-Ads

MEN GIVE THEIR EPICUREAN FAVORITES

The men folks of Highland Park are indeed true epicureans. Starting this week and continuing weekly, the Press will publish at least one man's favorite recipe or menu in its columns.

One of the most interesting things about these epicureans is that many of them prepare their own favorite dishes. The hobby of cooking among men is fast growing in this country and while many men can and do prepare a full meal, many of them have specialties such as spaghetti, ravioli, fried chicken, steaks and the like.

So that our readers may have a chance to try out some of these favorites, we will publish the method of preparing these dishes where recipes are given by the individual. All men readers are cordially invited to submit their favorite recipes for publication in future issues.

Eyle Gourly ICE BOX CAKE

Melt 1/2 pound (2 bars) sweet chocolate in double boiler, add three tablespoons confectioners sugar and two tablespoons water. Blend thoroughly. Cool, add yolks of four eggs. Beat until smooth. Fold in the stiffly beaten whites of four eggs. Line loaf mold with wax paper. Arrange a layer of lady fingers—pour in half of the above mixture. Add another layer of lady fingers (one dozen required) and pour in remaining chocolate mixture. Let stand in refrigerator 12 to 24 hours. Unmold. Serve with whipped cream, flavored with confectioners sugar and vanilla.

W. O. Eubanks FRIED CHICKEN, SOUTHERN STYLE

Divide chicken into 8 parts. Let stand overnight in salt water (one tbs. salt to 1 pint of water). Rinse in clear water. Salt and pepper each piece separately. Roll in a mixture of flour and white corn meal 50-50. Brown quickly in deep

fat, drain off most of the fat—add milk, cover—and simmer until tender. Serve with southern biscuits—hot.

"Three Wise Fools" Nears End of Run

The brilliant revival of the famous comedy, "Three Wise Fools" given by the Federal theatre at the Blackstone by the American Repertoire company under the direction of Harry Miltorn, announces the last week of its engagement, final performances to be given on Saturday, June 13.

This will comprise an eight week run at capacity business, more than 40,000 people having witnessed the play during its first six weeks. By the end of the run more than 60,000 people will have passed the Blackstone ticket wickets, these attendance figures far surpassing those of the original run years ago.

With such sensational success to its credit, a new play will shortly be announced to follow "Three Wise Fools," and this branch of the Federal theatre projects looks forward to an unusually busy summer theatrical season.



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Comedy, "Calling All Tars" - Cartoon in Color, "I'm a Big Shot Now" - Latest Metrotone News

Friday and Saturday—Saturday Matinee and Eve.
S. S. VanDine's Newest Philo Vance thriller!
"THE GARDEN MURDER CASE"
with Edmund Lowe, Virginia Bruce, Nat Pendleton, Behna Hume, Jessie Ralph, Grant Mitchell, Henry B. Walthall, H. B. Warner, Charles Trowbridge
Comedy, "Lucky Corner" - Latest Pathe News
NEWEST MARCH OF TIME

Sunday and Monday—Sunday continuous from 2 to 11
"WIFE versus SECRETARY"
with Clark Gable, Myrna Loy, Jean Harlow, May Robson, George Barbier, Hobart Cavanaugh
Travelogue, "Modern Tokio" - Cartoon, "Blow Out" - Latest Paramount News - Major Bowes Amateurs

Tuesday-Wednesday-Thursday
"BIG BROWN EYES"
with Joan Bennett, Cary Grant, Walter Pidgeon, Lloyd Nolan, Alan Baxter
Crime Does Not Pay, "Hit and Run Driver" - Marine Novelty in Technicolor, "Neptune Nonsense" - Latest Metrotone News

Friday-Saturday, June 19-20—"The Witness Chair" with Ann Harding
Sun.-Mon.-Tues., June 21-22-23—"Mr. Deeds Goes To Town," Gary Cooper
SOON—"Farmer in the Dell" - "Exclusive Story" - "Singing Kid" - "A Message To Garcia" - "Give Us This Night"

Specials for Thursday, Friday, Saturday—June 11-12-13

CALI HAMS lb. 19 1/2c Rib Roast BABY BEEF the lb. 17 1/2c & 23 1/2c

CANNED GOODS		CEREALS		SOAPS	
Clark's DICED CARROTS 25c	3 No. 2 cans for	POST BRAN FLAKES 23c	2 packages for	QUAKER OATS 17c	2 packages for
D. C. CROSSBY CORN 27c	3 No. 2 cans for	POST WHOLE BRAN 23c	2 packages for	Large package for 19c	PUFFED WHEAT 19c
NOBILITY G. B. CORN 25c	2 No. 2 cans for	WHEATENA 22c	the package	PUFFED RICE 25c	2 packages for
TELMO CRAB MEAT 49c	large can for	RALSTON'S BREAKFAST FOOD, pkg. 24c	2 packages for	FARINA 11c	the package
TELMO TUNA FISH \$1	Medium can for	WHEATIES 25c	2 packages for	QUAKER CORNMEAL 10c	yellow or white, pkg.
AZALEA TUNA FISH \$1	3 large cans for	SHREDDED WHEAT 25c	2 packages for	Kellogg's W. W. BISCUIT 25c	2 packages for
REBER HOMINY 27c	3 No. 2 1/2 cans for	Kellogg's ALL BRAN 27c	2 packages for	MALT-O-MEAL 21c	the package
SAUER KRAUT 25c	3 No. 2 1/2 cans for	Large package for 22c	2 packages for	CREAM OF WHEAT 24c	the package
LIBBY'S PEACHES 39c	2 No. 2 1/2 cans for	GRAPENUT FLAKES 19c	2 packages for	POST TOASTIES 15c	2 packages for
ALOLA PEARS 39c	2 No. 2 1/2 cans for	RICE KRISPIES 25c	2 packages for	Large package for 11c	GRAPE NUTS 35c
Guard Health TOILET PAPER, 4 rolls for 25c		WHEAT CRISPIES 27c	2 packages for	HEINZ RICE FLAKES 23c	2 packages for
Guard Health ROLL TOWELS, 2 rolls for 29c		HEINZ RICE FLAKES 23c	2 packages for	AUNT JEMIMA PANCAKE FLOUR, pkg. 12c	2 packages for
		BUCKWHEAT FLOUR pkg. 14c		CORN FLAKES 17c	Large package 12c

DIXIE BACON 2 pounds SLICED for 39c
M. & H. BACON, 3 lbs. 89c
EGGS KITCHEN, doz. 25c
SELECTED, doz. 29c
TABLE, doz. 35c

ASPARAGUS THE BUNCH 19c
RADISHES 3 bunches for 10c

BAKER'S CHOCOLATE 14 1/2c	1/2-pound cake for	CLUB HOUSE Dry Mince 25c	Meat; 2 pkgs.	AMMONIA 10c	quart bottle
HERSHEY'S CHOCOLATE 9	1/2-pound cake for	LITTLE BOY BLUE 9c	the bottle	Libby's CORNED BEEF 35c	2 cans for
BAKER'S COCOA 19c	1-pound can for	CRESTO Salad Dressing 29c	quart	Broadcast C. B. HASH 35c	2 cans for
HERSEHEY'S COCOA 13c	1-pound can for	HEINZ'S SOUPS 25c	All kinds except Consomme and Clam Chowder, 2 cans	PRUNES—Bulk 25c	3 pounds for
CRISCO 21c	1-pound can for	HEINZ SPAGHETTI 19c	12-ounce can, 2 for	VIRGINIA SWEET PANCAKE FLOUR, 2 pkgs. 21c	
1 1/4-pound can for 30c		JAP ROSE SOAP 9c	the bar	BUCKWHEAT FLOUR 27c	2 packages for
8-pound can for 57c		LINCOWASH 19c	quart bottle	WESSON OIL 39c	quarts, each
KNOX GELATINE 20c	the package	LEE & FERRIN'S SAUCE 30c	the bottle	PINTS, each 30c	
Hiland PEANUT BUTTER 19c	1-pound jar for	DOG FOOD—Hero 25c	5 cans for	KOSTO 9c	2 packages for
2-pound jar for 35c				DILL PICKLES 19c	quart jar
MUSTARD 19c	quart jar			LOG CABIN SYRUP 19c	Small can for
				Medium can for 27c	
				Large can 75c	

PURE LARD 27c	2 lbs. for	GOOD LUCK MARGARINE; 2 lbs. for 31c		CRAX 19c	1 pound package
RAISINS—Seedless 25c	3 15-oz. pkgs. 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 SOYA; 2-lb. pkg.	BISQUICK 29c	large package
TOMATO JUICE 25c	Libby's; 4 cans for	RED CROSS MACARONI or SPAGHETTI; 2 pkgs. 9c		TOMATO SOUP 19c	Campbell's; 3 cans for

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