

The RECIPE BOX

conducted by PHIL LIBBY former Restaurateur now Food Consultant

Listen to THE VOICE OF COOKERY, featuring Phil Libby, over Station WCFL (970 kilocycles) every week day morning, except Saturday, at 10:15 a.m., for interesting food facts, recipes, household hints and cookery advice.



These warm days and evenings call for cool, refreshing drinks...

While a few practical suggestions might be in order, before I give you the recipes...

I would suggest that you save all juices and syrups, from fresh, canned or stewed fruits to add to your drinks...

Combine the grape juice and sugar, and stir until dissolved. Add lemon juice and chill. Just before serving, add one quart of gingerale...

First an orange syrup must be made by boiling together for five minutes the juice and rind of one orange, one cup of sugar and...

one cup water. Cool. When making the drink itself, to one-fourth cup of the orange syrup, add one-fourth cup of currant juice, and one-fourth cup of lime juice. Shake well. Place 1/2 cup of cracked ice in the bottom of iced tea glasses, pour in sufficient of the lime mixture to cover the ice, and fill up balance of glass with gingerale.

Frosted Gingerers Pour very, very cold gingerale into tall glasses, then add spoonful of orange ice to each. That's all.

Frosted Grapefruit Juicer 1 pint orange ice 6 lumps sugar 2 pints grapefruit juice 6 mint sprigs Chill the grapefruit juice, press a mint leaf against each lump of sugar, and drop into glasses. Put a spoonful of orange ice in each glass. Pour over it the chilled grapefruit juice. Garnish with sprigs of mint. More sugar can be added if desired.

Russian Coffee 1 pint vanilla ice cream 6 cups strong coffee 1/2 teaspoon vanilla 3 tablespoons sugar 1/2 cup whipping cream Chilled ice. Fill the tall glasses half full of ice. Add large spoonful of ice cream to each. To the coffee add, 2 tablespoons of sugar, and pour into the glasses over the ice cream. Whip the cream, adding remaining sugar and the vanilla. Top coffee with the whipped cream.

These recipes were those given by me on my radio program, the Voice of Cookery, over radio station WCFL, (970 kilocycles) yesterday, and are repeated for your convenience.

Household Hints

Add nuts to fudge only after it has begun to harden.

Strips of bacon placed over fish, broiling or baking, give a delicious flavor, and supply the fat that the fish lack.

Cool all cooked food before placing in the refrigerator.

When beating eggs for meringue, add a pinch of baking powder and...

the meringue will not fall or be soggy after baking.

A tablespoon of lemon juice added to the cold water in which celery is soaked will make it crisp.

Seven drops of lemon juice added to a pint of cream before whipping it will cause it to beat up in less than half the time it would without the juice.

Never serve food in a dish that is too large for the amount of food served. It detracts from the appearance of your table.

WORTH SHORES MOST BEAUTIFUL THEATRE DEERPETH LAKE FOREST

Wednesday, Thursday, Friday August 5-6-7 "GOLDEN ARROW" with the academy award winner, Bette Davis, George Brent, Eugene Paulette, Dick Foran, Carol Hughes, Catherine Doucet, Craig Reynolds... Saturday—Matinee and Evening August 8 "FATAL LADY" with Mary Ellis, Walter Pidgeon, John Halliday, Ruth Donnelly... Sunday—Monday—Tuesday—Sunday continuous from 2 to 11 Aug. 9-10-11 "THE PRINCESS COMES ACROSS" with Fred MacMurray, Carole Lombard, Douglass Dumbrille... Wednesday and Thursday August 12-13 "SONS O' GUNS" with Joe E. Brown, Joan Blondell, Beverly Roberts, Eric Blore... Friday-Saturday—Saturday Matinee and Evening August 14-15 "THE KING STEPS OUT" with Grace Moore, Franchot Tone, Walter Connolly, Raymond Walburn, Victor Jory, Elisabeth Risdon...

SHOPPER'S GUIDE

by Phil Libby

Yea, verily, home-makers and shoppers, I know your reactions as well as mine over the high prices of foods, and especially vegetables. My correspondent in Washington gives me many facts that are the cause of it, interesting reading no doubt, but it still doesn't help the pocket book.

Cabbage is \$100 per ton... that means 5 cents a pound in the field. Add the handling and middleman's charges, plus local grocer's profit... causes the high price today. Potatoes... there will be a shortage, not because of the drought, but due to the fact that potatoes brought such a low price for two years running that the potato growers didn't plant as many the next year. Hence prices of today. The potato facts came from government experts at Washington.

Now the retail meat dealer's of Chicago, tell us that the high cost of meat is due to the high taxes imposed on it. They have posted placards in their markets showing the actual cost plus taxes, contending that meat is low—taxes are high. Still we have to buy it.

Droste's imported cocoa, one of the finest of cocoas, may be found at the Community store. Here too, may be found the only original Consomme Madrilene, the White Rose brand.

The Centralla stores offer a number of interesting food items, among them are Town Crier Flour, 400 Club beverages, Old Monk Mayonnaise, Duff's Ginger Bread Mix, and Chef Milani's cottage dinner.

At Rapp's, I notice that Crax are specially priced all the time. These are ideal for appetizer trays, snacks and with soups and salads. Then

too, there are Casino Peaches in 2 1/2 cans, Azalea tuna fish in large cans, oh, so many other good things to eat.

Melchior, Connoisseur of Excellent Food

Lauritz Melchior, leading Wagnerian tenor of the Metropolitan Opera, who comes here to sing this fall in the Winnetka Music Club artist recital series, and then as guest artist with the Chicago City Opera Company, rates high among singer-cooks.

Melchior was motherless at three months, and was reared by Froken Kristine Jensen, whose cook-books are the standard of the Scandinavian countries. Like most Danes, young Melchior acquired the love of good foods, and today is considered a connoisseur. Often, he swaps recipes with his friend, Jascha Heifetz, Russian violinist. Here is a favored Melchior recipe:

Brandy Oxtail Soup 3 lbs. lean beef 2 oxtails 6 qts. water 1 tblsp iodized salt 1 large onion, diced 1/2 cup celery root, diced 1 tblsp. parsley root, diced 2 tblsp. beef fat 1 tblsp. sifted flour 3 carrots.

Have oxtails split and cut into small pieces. Fry lightly in fat.

Place meat and oxtails in a soup kettle. Pour over the water, salt.

Then let come to a boil. Cook slowly but steadily for 4 hours. Add the vegetables, boil for 1 more hour; then reduce stock by 1/2. Strain, heat 1 tblsp. fat in a spider; add flour, brown. Gradually pour on a cup of soup stock. Stir this into the remaining stock and return the carrots out in small dice.

Add brandy to taste. Any light fruit cordial may be substituted.

We are not giving anything away, nor charging exorbitant prices. Our prices are right at the Moraine Grocery.

PRIZE WINNING RECIPES Anna Thompson 333 Cary avenue - Highland Park CHOCOLATE DROP COOKIES 1 cup dark brown sugar 1/2 cup butter 1/2 cup Crisco 1/2 teaspoon salt 1 egg 1/2 cup milk 1/2 teaspoon soda 1 1/2 cups flour 2 tablespoons melted chocolate 1/2 cup raisins 1/2 cup English walnuts

1 1/2 teaspoons vanilla. Method: Cream butter, crisco, sugar, add beaten egg. Sift soda, salt and flour at least twice. Add melted chocolate, raisins, walnuts and vanilla to creamed mixture. Add flour alternately with milk. Make sample test and if it spreads add more flour. Drop by spoonful onto a well-greased baking sheet. Bake in a moderate oven (360 degrees), from 10 to 15 minutes.

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SPECIALS FOR THURS., FRI. and SAT., August 6, 7 & 8

DUCKLINGS Fresh lb. 23 1/2c Dressed Rib Roast BABY BEEF the lb. 19 1/2c & 29 1/2c

Table with 4 columns: CANNED GOODS, CEREALS, SOAPS, and other food items with prices.

DIXIE BACON 2 pounds SLICED for M. & H. BACON, 3 lbs. 89c 39c KITCHEN, doz. 29c EGGS SELECTED, doz. 35c TABLE, doz. 45c ORANGES juicy 2 doz. for 39c DRY ONIONS 4 lbs. 10c

Table with 4 columns: BAKER'S CHOCOLATE, CLUB HOUSE Dry Mince, AMMONIA, Libby's CORNED BEEF, etc.

Table with 4 columns: PURE LARD 27c, RAISINS—Seedless 25c, Royal DESERTS or JELLO 17c, TOMATO JUICE 25c, NUCOA or GOOD LUCK 39c, ARMOUR'S PORK & BEANS 19c, CRACKERS GRAHAM or SODA; 2-lb. pkg. 19c, RED CROSS 9c, CRAX 19c, CANE SUGAR 49c, BISQUICK 29c, TOMATO SOUP 19c

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