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S OKERY Appetizers of Salads (small fee) Issues 5c. to 5 p.m. 10c. to 10 p.m. CHICAGO of Home

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### The RECIPE BOX

conducted by PHIL LIBBY former Restaurateur now Food Consultant Listen to THE VOICE OF COOKERY, featuring Phil Libby, over Station WCFL (97.8 kilocycles) every week day morning, except Saturday, at 10:30 a. m. for interesting food facts, recipes, household hints and cooking advice.

You'll probably think I have my dates mixed, when you start to read this weeks issue. Today's column is about Christmas preparations. But maybe after you have read it, you'll agree with me that you may as well invite Santa Claus to take part in the fall preserving.

I have always advocated doing your Christmas shopping early, and recently some one suggested going that idea one better. And here is the new thought... Doing your Christmas making... even earlier, for some of the nicest gifts must be made earlier or not at all.

While on a recent visit to some farm friends... as I watched her preserving fall fruits in various ways... she came to the spiced peaches... a thought came to me...

Why wouldn't those beautiful jars of spiced peaches be welcome Christmas gifts? As I glanced over the other already finished preserves, pears, watermelon pickles, corn on the cob, tomato preserves, picallilli, crabapples and jams and jellies, those too, I knew would be welcome, especially if some small baskets were made up of say... a jar of spiced peaches, gingered pears, picallilli, and a couple of glasses of jelly, and tied with a gay ribbon, or the basket wrapped in colored cellophane and tied with Christmassy ribbon.

You know what a dent Christmas usually makes in the pocketbook... a dent that you don't fully realize until the January bills come in... This idea of planning for Christmas during the fall preserving season when fruits are plentiful and cheap is one way of easing up on the Christmas expenses and at the same time making most satisfactory gifts.

Take gingered pears for example... and this happens to be a good year for pears. Isn't there some friend that would be delighted on Christmas morning to see a jar of those pears under the Christmas tree among their other gifts?

These gingered pears make a nice garnish for a dinner plate... but pickled pears... or peaches... watermelon or crabapples... for that matter are even nicer to serve with the main course at dinner...

If you should give away a jar of pickled fruit... you might add a card suggesting that these make good company for baked ham.

And these pickled fruits are easy to make, they are simply small firm fruits, preserved whole, except watermelon rind, in a sirup of vinegar, water, sugar and spice.

Speaking of economy in Christmas presents, here's another idea. Some fall fruits, especially apples and grapes, will do double duty by making first jelly and then butter. So how about a twosome gift made from the same batch of fruit.

A package holding a glass of apple or grape jelly along with a little jar of apple or grape butter? Your card might bring greetings for winter breakfasts.

The mention of breakfasts reminds me of another gift idea for bachelor friends. If you have some very small jars, just large enough to hold a couple of servings of marmalade, you might fill these when you are making preserves or marmalade for the family. Then pack an assortment of breakfast spreads... perhaps 4 tiny jars in a gift box. You might have one jar holding green-tomato marmalade, another quince-preserves, a third green-gage plum marmalade or orange marmalade... and so on.

That's just a beginning to all the ideas that might be devoted to Christmas presents... which can be made during the preserving season. No doubt you have special ties of your own that are quite as good as those I have suggested and I just want to remind Santa Claus that none of the making of these gifts are expensive at this time of year, especially for those that have their own fruit, and none of these fruit products are difficult to make either. Finally they are gifts that don't take much time if you put them up along with your regular job of preserving for the family's winter food supply.

(Continued next week.) Baked peaches and pears are delicious. Peel fresh fruit, sprinkle with lemon juice and sugar and bake in moderately slow oven until tender. Fruits prepared this way can be served with meats or as dessert.

When using inexpensive cuts of mutton or lamb for stew, add sliced okra and tomatoes along with the meat and give more flavor to the dish.

### SHOPPER'S GUIDE

By Phil Libby

This week I have been attending the National Restaurant Exposition at the Furniture Mart, in Chicago. ... and believe me... the sampling departments were over worked at edible samples... think I gained at least 5 pounds.

What accomplishments I saw there this week with gelatins... it was positively amazing... the different dishes that were prepared at the Jello and Royal booths. And while I think of it... the Royal folks have a new salad gelatin (aspic) on the market in the regular size package for the consumer trade.

Forty fathom fish... that you find at your dealers... now offer its customers... codfish cakes... and salad fish in cans... the latter is ideal not only in salads but for creamed dishes.

Chase and Sanborn's coffee stand was a popular rendezvous at the show... their coffee was good... I know, because I stopped there several times.

Wilson's tendermade ham... broiled to a turn by an accomplished chef... and few passed that both without samples... and that reminds me... if you haven't tried it yet... better ask your dealer for it.

La Choy chinese foods had a booth... samples of chop suey and chow mein were available for all that passed... made from their chinese food products. Kellogg's cereals... well established on a corner... where you couldn't miss them... showing all the cereals they make and that is some list.

Next to them were the Banana

people... sampling "banana scallops" and soon in the "Recipe Box" I'll tell you how to make them. Many of the displays of course wouldn't interest the housewife... and therefore I'm only giving you those I think would interest you. Swifts... had a revolving display... showing their products... and over in another room the "Swift's corral"... where I had some most delicious barbecued beef... in the shape of a sandwich... along with a cup of that well known Stewart's coffee.

Armour's too had a fine display... a couple of refrigerator cases just chock full of beef... sausages... cold cuts, etc. The Sunkist orange booth... was alive with interest over the delightful salads being prepared by a smiling young lady. I regretfully left the exposition, however, well filled with samples.

When making bread and butter pudding, sprinkle each slice of bread and butter with coconut instead of currants and sprinkle some on the top. This will make a change from the ordinary pudding and will be very tasty. Ready cooked cereal frequently needs freshening by heating for a few minutes in a moderate oven. If children seem to tire of their cereal, try to improve the flavor by heating.

Steaming is a good way to cook vegetables, as it reduces the loss of minerals and vitamins. It is also economical, because you can cook several different vegetables at a time. A little pink coloring added to peach sherbet or ice cream mixtures improves the color greatly. Color has much to do with making food appetizing. But do not overcook it. Custard pies should first be started to bake in a hot oven to set the crust, then the heat of the oven should be quickly reduced so that

the custard may cook slowly. Place a glass pie plate over the top of the kettle when making a stew. The stew may then be watched while cooking without lifting the cover or allowing steam to escape. For appetizing hot canapes, devil small oysters and serve on buttered rounds of hot toast, stuff tiny tomatoes with rice and brown in a moderate oven and serve on squares of toast or mix sardines with pickle relish and spread on bars of hot buttered toast. These hot canapes require forks.

There are many attractive ways to cut cake besides the conventional ways. Rectangles and diamond shapes are intriguing ways to cut shallow loaf cakes and are not wasteful of edge pieces if cut correctly.

### Miss Jessie Pocock Returns to Y.W.C.A.

In answer to the many inquiries coming to the YWCA concerning social dancing for young people of school age, Mrs. Lee Frank, educational chairman of the Y W C A, makes this announcement: "For the fourth season Miss Jessie Pocock is directing the assembly for the seventh and eighth grade pupils and the Fortnightly Dancing club for high school young people. Miss Charlene Rose and Mr. Doubleday, whose excellent work is well known here, will be in direct charge of the groups. This year the instructors are featuring the new swing waltz.

"Both groups will hold their opening dances on Friday evening, Nov. 6th, the seventh and eighth grades from 7:30 to 9, and the high school group from 9 to 11. "In previous years these groups have been so popular that it has been found necessary to limit the membership to thirty boys and thirty girls in each class."

### Mrs. Raymond Knotts To Address Ravinia Garden Club Oct. 9

Mrs. Raymond Knotts of Berwyn will address the Ravinia Garden club on Friday, Oct. 9, at the home of Mrs. Oliver Turner. She will tell of the work done by the garden clubs of Illinois in the new 8,000-acre park at Springfield, Ill., which is a memorial to Abraham Lincoln. A 50 acre garden has been planned by the famous landscape architect, Jens Jensen, to be planted with beautiful native trees, shrubs and flowers by garden club groups, as a loving tribute to the great man who called Springfield his home.

Mrs. Knotts is editor of "Garden Glories," the official magazine of the Garden Club of Illinois. Mrs. Edelbert Leonard of Ravinia is advertising manager of the magazine this year.

Assisting Mrs. Turner as co-hostesses are Mrs. Howard Bede and Mrs. Robert Bryant.

### Glencoe Man Dies As Result of Freak Accident Thursday

Charles F. Henning, 55, of 909 Sheridan road, Glencoe, vice-president of the United States Gypsum company, died early Saturday at the Highland Park hospital from injuries he suffered when he was pinned under his own car Thursday night on Telegraph road, near route 22.

Mrs. Jean Henning, the widow, was driving the Henning car when it ran out of gas and stopped on the road. Peter Lannar of Deerfield, driver of another car, crashed into the rear of the Henning car.

Henning had run out in front of his car to signal to other motorists. Lannar, who was driving south, apparently failed to see the stalled car, and hit the rear of the Henning car, causing it to move forward and run over Henning, pinning him under the crankcase.

### SPECIALS FOR THURS., FRI. and SAT., October 8, 9 & 10

STRONG HEART DOG FOOD; 5 cans for	25c	Highland Peanut Butter 2-lb. jar	27c	CIDER VINEGAR quart bottle	10c
LINCO WASH quart bottle	19c	AMMONIA quart bottle	10c	PRUNES 3 lbs. for	25c

Baking Needs		Cereals		Baking Needs	
BAKER'S CHOCOLATE 1/2 lb. cake; each	15c	POST'S TOASTIES 2 pkgs. for	17c	KARO SYRUP 1 1/2 lb. Blue Label	11c
HERSHEY'S CHOCOLATE 1/2 lb. cake; each	9c	Large package for	12c	5 lb. Blue Label	29c
BAKER'S COCOA 1-lb. can for	15c	GRAPENUTS 2 packages for	35c	1 1/2 lb. Red Label	13c
HERSHEY'S COCOA 1-lb. can for	15c	GRAPENUT FLAKES 2 packages for	19c	5 lb. Red Label	31c
CRISCO 1 lb. can for	21c	HUSKIES 2 packages for	23c	LOG CABIN SYRUP small can	23c
3 lb. can for	30c	WHOLE BRAND SHREDS 2 packages for	29c	Medium can	45c
6 lb. can for	\$1.09	BRAN FLAKES 2 packages for	23c	Large can	89c
SPRY 1 lb. can for	25c	Large package for	17c	Brer RABBIT MOLASSES Green Label, can	15c
3 lb. can for	65c	WHEATIES 2 packages for	21c	Gold Label, can	18c
SNOWDRIFT 1 lb. can for	21c	HEINZ RICE FLAKES 2 packages for	23c	BAKING POWDER CALUMET, 1 lb.	24c
3 lb. can for	57c	SHREDDED WHEAT 2 packages for	25c	PRICE'S, 12 oz. can	19c
PRIDO 1 lb. can for	23c	WHEATENA the package	24c	RUMFORD'S, 12 oz. can	24c
		RALSTON'S CEREAL the package	24c	ROYAL, 12 oz. can	39c
				WESSON OIL quart can	45c
				Pint can	23c
				MAZOLA OIL quart can	49c
				Pint can	27c
				KOSTO 2 packages	9c

KNOX JELL 4 packages for	25c	KNOX GELATINE the package	19c	CRAX 1 pound package	19c
PURE LARD 2 lbs. for	27c	BISQUICK large package	29c	CANE SUGAR 10 lb. limit; 10 lbs. for	49c

Canned Goods		Soaps & Flakes		Canned Goods	
APPLE SAUCE 3 cans for	25c	AM. FAMILY SOAP 10 bars for	49c	APPLE SAUCE 2 cans for	25c
GREEN BEANS 3 No. 2 cans for	25c	IVORY SOAP 10 bars for	89c	GREEN BEANS 2 cans for	25c
RED BEANS 3 cans for	25c	P. G. WHITE NAPHTHA 10 bars for	99	WAX BEANS 2 cans for	25c
DICED CARROTS 3 cans for	25c	CAMAY SOAP 4 bars for	19c	LIMA BEANS 2 cans for	25c
TOMATOES 3 cans for	25c	LUX SOAP 4 bars for	25c	KIDNEY BEANS 2 cans for	25c
BEECHNUT PORK AND BEANS, 3 cans	25c	LIFE BUOY SOAP 4 bars for	25c	BEETS 2 cans for	25c
MAPLE CITY PUMPKIN 4 No. 2 cans for	29c	PALMOLIVE SOAP 4 bars for	19c	SUCCOTASH 2 cans for	25c
SUNKIST PEARS 2 No. 2 1/2 cans for	39c	OLIVIO SOAP 4 bars for	19c	GRAPEFRUIT 2 cans for	25c
Bonnie Face PEACHES 2 No. 2 1/2 cans for	35c	WOODBURY'S SOAP 3 bars for	25c	GRAPEFRUIT JUICE 2 cans for	25c
WEL-PAC PINEAPPLE Sliced; 6 No. 2 cans for	\$1	SNOWFLAKE SOAP 10 bars for	49c	AUNT JEMIMA PAN-CAKE FLOUR, pkg.	12c
CAMPBELL'S TOMATO JUICE, 3 cans	19c	FELS-NAPHTHA SOAP 10 bars for	49c	AUNT JEMINA BUCKWHEAT, package for	14c
CAMPBELL'S TOMATO SOUP, 3 cans	19c	JAP ROSE SOAP 3 bars for	25c	VIRGINIA SWEET PAN-CAKE FLOUR, 2 pkgs.	21c
CAMPBELL'S PORK AND BEANS, 3 cans	19c			VIRGINIA SWEET BUCKWHEAT, 2 packages	27c

Royal Desserts or Jello 3 packages for	13c	CRACKERS GRAHAM or SODA; 2-lb. package	19c	NUCOA or GOOD LUCK MARGARINE; 2 lbs. for	39c
TOMATO JUICE Libby's; 4 cans for	25c	Macaroni or Spaghetti RED CROSS; 2 packages	9c	PECAN MEATS, lb.	39c
				English Walnuts or Almonds, lb.	49c

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## DEERPATH

LAKE FOREST

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

Thursday—One Day Only October 8  
**"THE VOICE OF BUGLE ANN"**  
 Return engagement by popular request with LIONEL BARRYMORE, MAUREEN O'SULLIVAN, ERIC LINDEN, DUDLEY DIGGS  
 Traveltalk, Victoria and Vancouver - Comedy, "Novelty" Latest Metrotone News

Friday—One Day Only October 9  
 Motion picture and Fashion Show to benefit Emilia Lehman Peacock Camp for Crippled Children  
 On the stage  
**FASHION SHOW STAGED BY MARSHALL FIELD & CO.**  
 On the screen  
**"THE RETURN OF SOPHIE LANG"**  
 with GERTRUDE MICHAEL and SIR GUY STANDING  
 Patsy Kelly Comedy, "At Sea Shore" - Cartoon, "Sunday Go To Meetin' "

Saturday—One Day Only—Matinee and Evening October 10  
**"THREE CHEERS FOR LOVE"**  
 with Eleanor Whitney, Robert Cummings, William Frawley, Roscoe Karns, John Halliday, Grace Bradley, Elizabeth Patterson, Veda Ann Berg, Olympe Bradna, Louis DaPron, and Billy Lee.  
 Broadway Brevities, "Shake Mr. Shakespeare" - Our Own United States Series, "Harbor Lights" - Latest Pathe News

Sunday—Monday—Tuesday—Sun. continuous from 2 to 11 Oct. 11-12-13  
**"SUZY"**  
 with JEAN HARLOW, FRANCHOT TONE, CARY GRANT, LEWIS STONE, BENITA HUME  
 Popeye the Sailor Cartoon, "Let's Get Movin' " - Latest March of Time Latest Paramount News

Wednesday and Thursday October 14-15  
**"RHYTHM ON THE RANGE"**  
 with BING CROSBY, FRANCES FARMER, BOB BURNS  
 Our Own United States Series, "We Eat To Live" - World on Parade, "Venice of the North" - Our Gang Comedy, "Arbor Day" Latest Metrotone News

Friday-Saturday—Matinee and Evening October 16-17  
**"TOP HAT"**  
 Return engagement by popular request with GINGER ROGERS and FRED ASTAIRE  
 Traveltalk - M-G-M Sports Parade, Racing Canines - Latest Pathe News