

The Voice of Cookery

PHIL LIBBY

former Restauranteur now Food Consultan for interesting food facts, recipes, household him and cookery advice.

our thoughts to a delightful Easter one-half teaspoonful of peppercorns, dinner menu . . . of course for break- the leaves from a bunch of celery, fast . . . the proverbial broiled or one-fourth cup of honey and onefried ham and fried eggs. Many of fourth cup of vinegar. Allow the my contemporaries are advocating ham to simmer, allowing twenty- Simmer for one-half hour. Rub with a mixture of equal parts of lamb for this year's Easter dish, five minutes to the pound (unless through strainer. Add gelatin, cinnamon and confectioner's sugar. them . . . but I still like the thoughts time). Cool the ham in the water water. Pour into a mould. Let stand on a greased baking sheet and bake of ham for that particular dinner in which it has been cooked. Take overnight. Turn out on a bed of about 6 minutes at 450 degrees and with that in mind suggest the following menu:

Fresh strawberry cocktail Easter ham with honey crust Buttered spinach Glazed sweet potatoes with apple Tomato aspic

> Tansy cakes Coffee

Easter Ham With Honey Crust Scrub well a ten pound ham, rinse in cold water and place in a kettle of simmering water, to which have Glazed Sweet Potatoes with Apples been added a tablespoon of whole Wash and steam sweet potatoes

LARGE WHITE HENNERY

EGGS

per dozen

As Easter draws near let us turn | cloves, a teaspoon of alispice berries, and far be it from me to contradict you have a ham that requires less which has been softened in cold Cut with a flowered cutter, place surface of the ham at regular inter-

the ham from the kettle and remove watercress or lettuce leaves. Gar- Be sure to have the oven sufficiently them mix one-fourth cup of honey. mayonnaise. Brush this glaze over the surface of the ham. Stick whole cloves into the

vale and return to a hot oven to blending two-thirds cup of sweetmade by cooking to a syrup one cup of water. Whip I cup of heavy fourth cup of vinegar, one and a cream and fold into the mixture.

onion, chopped 2 tablespoons sugar 1% teaspoon salt 6 whole peppers 1/4 teaspoon celery seed 1% tablespoons plain gelatin 14 cup cold water 1 bay leaf

oven to brown.

Pistachio Dessert Make a pistachio ice cream by

on top of sweet potatoes. Place in

Tomato Aspie

4 cups canned tomatoes

half cup of water, one-half cup of Flavor with 1 teaspoon of vanilla honey and one-half cup of seedless and 1 teaspoon of almond extract. Color delicate green with vegetable coloring. Fold in one-third cup of chopped pistachio nuts. Pour into the tray of a mechanical refrigerator and freeze as quickly as possible stirring at least once during the freezing. When ready to serve, pile the ice cream on a plate, place onehalf can peaches, rounding side down on top of the ice cream and fill the cavity generously with chopped pistachio nuts.

Tansy Cakes

(Tansy cakes, reminiscent of the

add 2 tablespoons butter, cutters so they fit our stone cookie Brush the potatoes with the syrup, jars. (Ginger is used instead of Pare and core apples and slice into Tansy).

apple rings, dip in the syrup. Place Cream 1 cup of shortening (half butter and half of any other shortening) with 1 cup of sugar; add 3 eggs, well beaten, 1/2 teaspoon of almond extract and 3 cups flour, sifted with 1/2 teaspoon of salt, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves and 1 teaspoon ginger. Mix well and turn the dough on to the dry side of a piece of parchment paper moistened on one side to make it pliable. Wrap closely and store in the refrigerator over night. Roll out on a floured board, brush with Mix tomatoes, onion and spices. slightly beaten egg-white, sprinkle the skin. Beat two eggs and with nish with parsley. Serve with preheated before cakes go in the

REPORT OF ACTIVITIES CONDUCTED

halves lengthwise day, although some were kept at Park Fire department express their your auto license, you had better and put in a shallow pan. Make a home to gat. They are supposed to appreciation to the citizens of High- be thinking about it at once, for on be 5 to 7 inches in diameter, but we land Park for their co-operation in April first you may get a ticket sugar and % cup water. When cut them with our regular cookie making the St, Patrick's dance a and don't forget it won't be an success. As the committee is anx- April fool, either. Chief Moroney ious to make a final check up of means business, so get your license the dance, they will greatly appreciate the return of any tickets which

Highland Park Fire Department.

Two Parties Fight for Highwood Honors Two complete tickets have been

on election day, April 20. The line up consists of the People's Party versus the Better Highwood ticket.

As no independents submitted nomination petitions at the close of the filing period the two parties will have the field to themselves. Fred Ehrens is the People's slate mayoralty candiate, while the Better-Highwood ticket's standard will be carried by Charles Portilia.

Other office-seekers on the People's ballot are John O. Meyers, present mayor, who would be police magistrate; John M. Simpson, city clerk; Henry Liske, city treasurer; Tony Ammozzolosso and Arthur

in third ward.

Last Warning for

Did you heed the warning issued by the Highland Park Police depart-

ment regarding the purchase of

If you are still one of those who

Vehicle Licenses

vehicle licenses?

Julian Hilborn

Passed Away Monday Julian J. K. Hilborn, aged fiftyseven, of 632 Montgomery road, passed away Monday afternoon at his residence following a long illness. Mr. Hilborn had been a resifiled for Highwood political honors dent of Highland Park for about eighteen years.

Funeral services were held yesterday afternoon at 2 o'clock from his home with interment in Rosehill cemetery.

He leaves to survive his wife, Lucille, two children, Wallace and Muriel, and one brother, Sidney Hilborn, of Philadelphia, Pa.

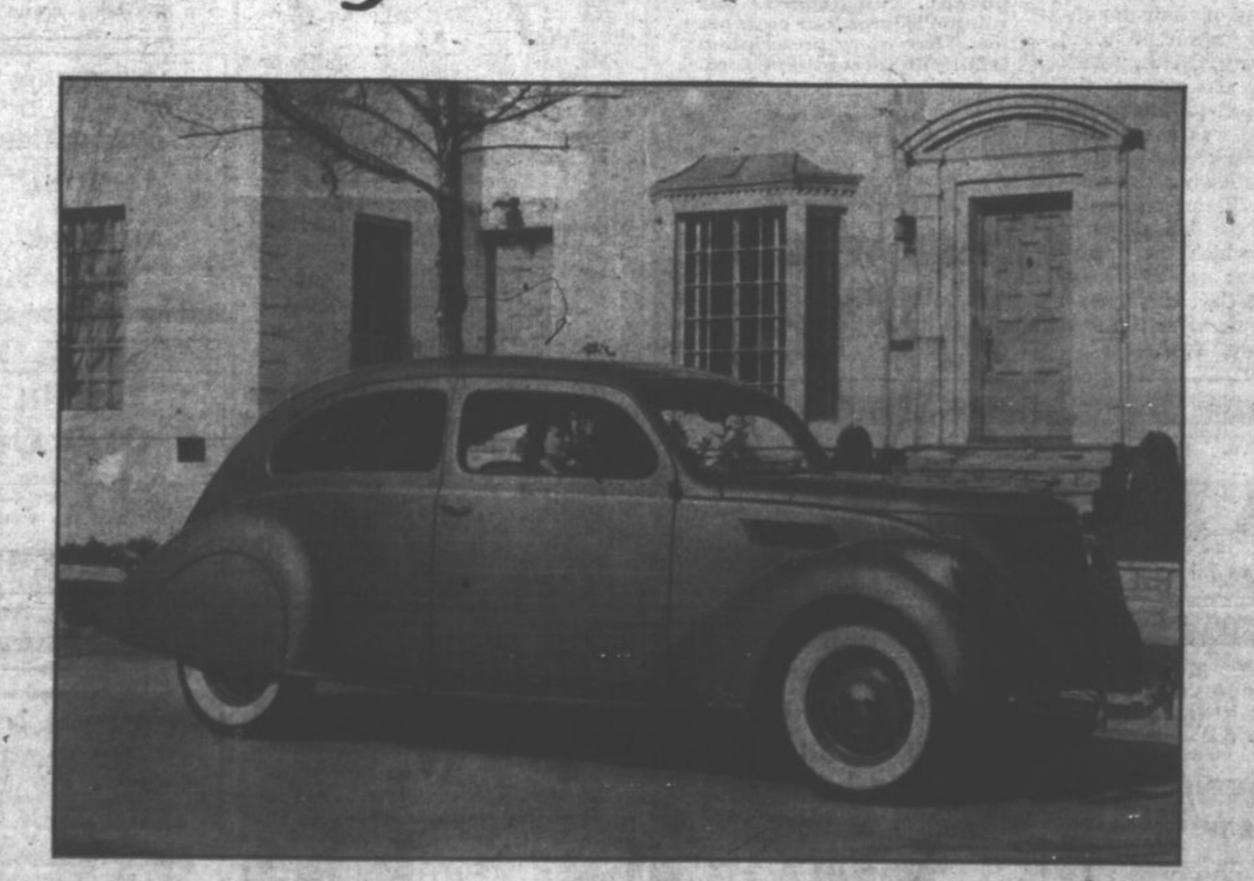
Deerfield Legion Notes The annual father and sons banquet was held Monday evening in the Masonic Temple.



cakes made with bitter herbs many centuries ago for the Paschal Feast, were made in England years ago to distribute to the poor on Easter

At School Community Centers
Ravinia Mens Volleybalf
Ravinia Adult Badminton Group.
Lincoln Adult Badminton Group.
Braeside Adult Recreation Club. 87 116 Adult Education (Cooperating with the High School and Adult Edueation Council) Meetings and Conferences 12 1761 Ugolini, treasurer; Jseph Ariano, West Ridge School Recreation Elm Place Saturday Morning Gym 115 ward Williams, second ward alder-Elm Place Girls Tumbling Club. Boy Scout Activities Song and Party Leadership First Aid Lectures and Demonstrations Occasional Events
Includes Meetings, Talks, Special
School Activities, Etc. Totals for February 1937 ..141 8805 **Express Appreciation** The members of the Highland wait until the last minute to get

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