

Mr. and Mrs. Vernon McMahon and Miss Phyllis Delhaye are leaving today (Thursday) for a ten day motor trip to Cortland, N.Y., Flemington, N.J., and Canada. Mr. Fred Heffernon of Flemington, N.J., will motor back to Highland Park with them and expects to spend the summer here.

A son was born to Mr. and Mrs. Albert Bartels of Deerfield at the Highland Park hospital, Friday, June 11.

Miss Mary Noerenberg, daughter of Mr. and Mrs. F. C. Noerenberg and Mr. William Milton Behrens of Waukegan, son of Mr. and Mrs. Milton William Behrens of Huntington, Indiana have chosen Saturday, July 3 as the date of their wedding. They will be married at the Bethany Evangelical church.

Miss Harriet Vivian of Homewood avenue entertained at a miscellaneous shower for Miss Mary Noerenberg on Wednesday.

Mr. and Mrs. Clarence Engdahl of Elm place are the proud parents of a son born Wednesday, June 9, at the Highland Park hospital.

Dr. and Mrs. Harry W. Schwartz of Burlington, Iowa and Mrs. Frank J. Conrad of Rogers Park were the week-end guests of Mrs. Helen Golden.

Mrs. Adolph Lundine of Lincoln avenue is entertaining at a luncheon-bridge on Friday.

Mr. and Mrs. Oscar Anderson of Fort Sheridan avenue are announcing the birth of a son born Sunday at the Highland Park hospital.

The Misses Bette Hansen and Betty Wagner will entertain at a personal shower for Miss Peggy Esmiz on Monday.

Mrs. Phillip Creden of Gray avenue recently returned from a visit with relatives in Aurora.

Mr. and Mrs. Harry Parker of Chicago avenue are receiving congratulations on the birth of a son, born Sunday, at the Highland Park hospital.

Everett Fontaine will discuss publishing plans, on the program of the American Library association meeting in New York City, next week, which will be attended by 5,000 librarians.

Mr. and Mrs. Jack Ohlwein of Homewood avenue are the happy parents of a son born Saturday at the Highland Park hospital.

Dr. and Mrs. Earl Fritsch of Orchard lane plan to leave Saturday for a five weeks motor trip through the west and up the coast to Washington.

Miss Phoebe Swazey is driving home from Vassar with two guests, this week, and is expected here on Friday.

Mr. and Mrs. Francis Weeks of Dale avenue are the proud parents of a son, born Tuesday, at the Highland Park hospital.

The October group of the Womans association of the Highland Park Presbyterian church will have an all day meeting at the summer home of Mrs. Harold Bridges at Highland Lake.

Col. and Mrs. Charles H. Bonesteel of Fort Sheridan, are entertaining at tea Friday, for Maj. General and Mrs. Lynch, who are enroute from China to Washington, D.C.

Miss Caroline Cimbalo and Mr. John Geib both of this city were united in marriage Wednesday at the Bethany Evangelical church.

**MILLS COLLEGE CLUB ENTERTAINS**

The Dunham Woods Club of Wayne will be the setting for a tea on Tuesday, June 22, when Miss Virginia Preston entertains the Mills College Club of Chicago in honor of the Illinois undergraduates returning from the California campus.

Miss Preston is the daughter of Mr. and Mrs. G. G. Preston of Wayne, whose home was formerly in Hubbard Woods. Miss Preston was graduated from Mills with the class of 1926.

She will be assisted by Mrs. Frank Coehems of Chicago, Mrs. W. Kermit Wilson of Oak Park, Mrs. Fremont B. Hitchcock of Highland Park, and Mrs. Harry Hurlbert of Winnetka.

Included in the guest list also will be the students from Illinois who expect to enter Mills college as freshmen next fall. In this group are five girls whose outstanding work in high school has caused them to be awarded trustee scholarships by the college. There are about fifty such scholarships granted in the United States each year. The trustee scholars from Illinois are: Miss Jeanne White of Oak Park, Miss Norma Lessar of Chicago, Miss Suzanne Coale of Highland Park, Miss Martha Whitehouse of Evanston, and Miss Kathryn Irene Madden of Springfield. Miss Flora Jean White of Winnetka has won a competitive scholarship for the coming year.

The student tea is an annual affair inaugurated about six years ago by Mrs. Fremont B. Hitchcock of 521 Waverly road.

Mr. and Mrs. George Harrison of Ravinia are the proud parents of a daughter, Marcia Lee, born Monday, June 7th.

News was received yesterday by friends in Highwood of the serious illness of Lawrence Weigal, a former resident of this city. He is ill with pneumonia at the National Soldiers home in Milwaukee.

Campbell Chapter guild will meet Friday, June 18 at 2 p.m. for a desert bridge and 500, at the home of Jean Sinclair 332 North avenue, Highland Park with Effie Lange and Anna Carlson, assisting.

A piano recital was given Saturday, June 12th at the home of Mrs. Harold Finch on Ridgewood drive. Those who appeared on the program were: Nancy Aiston, Portia Allen, Dick Baum, Molly Brandfeller, Helen Dahl, Janeth Finch, Barbara Fredrickson, Mary Halsted, Jack Hansen, Phyllis Kirby, Patty Lake, Ann Templeton, Kathie Watkins and Patsy White.

Members of the Service guild of the First Methodist Episcopal Church of Chicago will hold their weekly sewing meeting Wednesday, June 23, at the home of Mrs. C. Ray Phillips, 2501 North Deere Park drive. Assistant hostesses that day will be Mrs. Charles H. Markel, Mrs. M. M. Soule, Mrs. Herbert W. Stoetzel, and Mrs. Donald G. Robertson.

**Voice of Cookery**  
by Phil Libby

I have had a lot of requests for cake recipes lately so will devote this issue entirely to cakes and tarts.

**Chocolate Sponge Roll**  
6 tablespoons sifted cake flour  
½ teaspoon double acting baking powder  
¼ teaspoon salt  
¾ cup sifted sugar  
4 egg whites, stiffly beaten  
4 egg yolks, beaten until thick and lemon colored.  
1 teaspoon vanilla  
2 squares unsweetened chocolate, melted  
1 cup cream, whipped and sweetened.

Sift flour once, measure, add baking powder and salt, and sift together 3 times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Then beat in chocolate, gently but thoroughly. Turn into 15x10 inch pan which has been greased, lined with paper to within ¼ inch of edge, and again greased. Bake in hot oven (400° F.) 18 minutes, or until done. Quickly cut off crisp edges of cake and turn out on cloth covered with powdered sugar. Remove paper. Wrap in cloth and cool on rack. When cold, spread with whipped cream. Roll as for jelly roll. Cover with chocolate coating, made by adding 1 teaspoon melted butter to 1 square unsweetened chocolate, melted.

**Spanish Nut Cake**  
1 cup butter or shortening  
2 cups sugar  
4 eggs  
1 cup milk  
3 cups flour  
1 teaspoon salt  
3 teaspoons baking powder  
1 cup Brazil nuts  
½ teaspoon vanilla  
¼ teaspoon cloves  
¼ teaspoon cinnamon  
Cream butter or shortening. Add

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sugar and cream again. Add unbeaten eggs, one at a time, beating thoroughly after each addition. Add milk, and fold in flour, sifted with salt and baking powder. Divide batter into two parts. To one portion, add chopped nuts and vanilla. To second portion add spices. Bake in 4 layers in moderately hot oven (375 degrees) 20 minutes. When cool, spread with maple icing.

**Chocolate Temptation Cake**  
¾ cup shortening

1½ cups sugar  
3 eggs, separated  
4 squares unsweetened chocolate  
¾ cup boiling water  
2 cups flour  
1 teaspoon salt  
3 teaspoons baking powder  
¾ cup milk  
¾ cup chopped almonds  
1 teaspoon vanilla

Put creamy shortening, sugar, egg yolks in mixing bowl. Then beat them. Melt chocolate in boiling water. Add to shortening mixture

smoothly. Add sifted dry ingredients alternately with milk. Keep smooth. Add nuts and vanilla. Fold in egg whites beaten stiff but not dry. Bake in greased tube pan (9 inch) in moderate oven (350 degrees F.) 1 hour.

Icing: Blend 3 tablespoons butter with 2 cups confectioners sugar and ¼ teaspoon salt, adding 4 tablespoons cream. Dip ends of ¼ cup almonds in ¼ square melted chocolate and decorate top.

**Exmoor Swimming Team Meets Glenview**

On Sunday, June 20, the Exmoor swimming team will compete against teams from the Glenview and Indian Hill clubs. The meet will be held at the Glenview club pool and members of Exmoor are invited to attend. There is no admission charge. Any Exmoor member wishing to stay to dinner at Glenview may do so by making reservations in advance.

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JUICE ORANGES Nice size	3 doz. \$1
COOKING APPLES Willow	3 lbs. 25c
JUICY LEMONS per dozen	35c
CANTALOUPE Very fine	2 for 27c
GREEN BEANS Fresh	2 qts. 19c
GREEN PEAS Fresh	3 lbs. 27c
ASPARAGUS Very fancy	19c
TOMATOES Very fancy	2 lbs. 25c

**MEAT SPECIALS**

COLD MEATS (Assorted)	lb. 39c
HAM LOAF (for Baking)	lb. 39c
Choice VEAL CHOPS	lb. 35c
Pork Loin Roast (Fancy Young)	lb. 32c
COOKED HAM (in cans) 6 to 8 lbs. average	lb. 49c
SOBEY'S FAMOUS HAMBURGER, lb.	25c
SOBEY'S DELUXE BACON Sliced as you like it.	½ lb. 19c

**GROCERIES**

DILL PICKLES—35 oz. jar Ideal for picnics	18c
HELLMAN'S SANDWICH SPREAD jar	18c
SWEET MUSTARD Monarch brand	10c
POTATO CHIPS package	10c
POTATO SALAD per lb.	23c
SWISS CHEESE per lb.	45c
DELUXE LIVER SAUSAGE per lb.	39c
<b>— SOAPS —</b>	
RINSO, large	33c
AMERICAN FAMILY FLAKES, medium	34c
ARMOUR'S CHIFFON FLAKES	34c
OXYDOL, small	13c
AMERICAN FAMILY SOAP 4 bars	25c
FELS NAPTHA SOAP 5 bars	25c
CHIPSO, large	32c

**MONARCH FINER FOODS**

No. 2 Yacht Club Corn	15c	No. 2½ Monarch Pineapple (sliced)	27c
No. 2 Yacht Club Tomatoes	10c	No. 2½ Monarch Peaches	29c
No. 2 Monarch Salad Vegetables	15c	No. 2 Monarch Red Cherries	19c
No. 2 Yacht Club Wax Beans	15c	No. 2½ Monarch Pears	25c

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