



The Voice of Cookery

conducted by
PHIL LIBBY

former Restaurateur now Food Consultant
Listen to THE VOICE OF COOKERY, featuring Phil Libby, over Station WCFL (6910 kilocycles) every morning, including Saturday, at 10:45 a.m. for interesting food facts, recipes, household hints and cookery advice.

In this issue I present for your latest taste appeal... a few summer salads. I trust that you will enjoy them as much as I have in presenting them to you.

Jellied Asparagus Salad
2 tbspl. plain gelatin
1 cup cold water
1 cup boiling water
1 1/2 cups diced, cooked asparagus
1/2 cup diced celery
1/2 cup mild vinegar
2 tbspl. sugar
1/2 tsp. salt
1/2 tbspl. lemon juice
Soak gelatin in the cold water for 5 minutes and dissolve in the boiling water. Add sugar, salt, vinegar and lemon juice. Cool, and when mixture begins to thicken add asparagus and celery. Mold and chill. Garnish with pimiento and serve with mayonnaise. Serves 8.

Golden Salad
1 tbspl. plain gelatin
1/2 cup cold water
1 1/2 cups boiling water
2 tbspl. lemon juice
4 tbspl. vinegar
1/2 tsp. salt
2 cups grated raw carrot
Soak gelatin in the cold water for 5 minutes and dissolve in the boiling water. Add lemon juice, vinegar and salt. Cool, and when beginning to set, add the grated carrot. Mold and chill. Serve with mayonnaise dressing. Serves 8.

Tomato Cucumber Salad
4 tomatoes
1/2 cup chopped cucumber
1/2 green pepper, chopped fine
1/2 tsp. pepper
1/2 tsp. salt
3 tbspl. French dressing
Remove pulp from inside of tomatoes. Mix cucumber, green pepper, seasonings and dressing together. Fill tomatoes with mixture. Serve on lettuce leaf.

Molded Lima Beans and Beet Salad
1 tbspl. plain gelatin
1/2 cup cold water
2 cups cooked whole lima beans
1 cup diced cooked beets

1/2 cup chopped sweet cucumber pickles
1 cup salad dressing
1/2 tsp. salt
2 tbspl. lemon juice
4 hard cooked eggs
Soak gelatin in the cold water for 5 minutes and dissolve over boiling water. Combine with salad dressing and add other ingredients, including the diced whites of eggs. Press the yolks through a sieve and when the salad is molded, garnish with the yolks. Serves 8.

Combination Fruit Salad
2 tbspl. plain gelatin
1/2 cup cold water
2 cups boiling water
1/2 cup sugar
1/2 cup lemon juice
1 large can fruit salad or combination of fresh fruits.
Soak 2 tbspl. gelatin in 1/2 cup cold water. Add soaked gelatin, sugar and strained lemon juice to 2 cups boiling water. Stir until dissolved. When canned fruit is used, substitute fruit juices for an equal amount of water. When cold and beginning to thicken add fruit. Turn into mold and chill. May be served on lettuce leaf with mayonnaise or French dressing. Serves 10 to 12.

Salad Piquant
2 1/2 tbspl. plain gelatin
3 cups cold water
1 1/2 cups sugar
1/2 cup vinegar
1/2 cup pineapple juice
1 cup pineapple, cut in small pieces
8 to 12 finely chopped sweet pickles
1/2 cup blanched almonds.
Soak the gelatin in 1/2 cup of the cold water for 5 minutes. Heat sugar, vinegar, pineapple juice and 1 1/2 cups water. In this dissolve thoroughly the soaked gelatin. Add remaining 1 cup cold water and chill until beginning to thicken; then add pineapple, sweet pickles and almonds. Mold and chill. Serve on lettuce leaves with mayonnaise dressing. Serves 10.

Boy Scout News

Scouts Beginning First Period

The first period at Camp Ma-Ka-Ja-Wan started last Saturday with over 140 campers. These boys will be at camp for two weeks returning home on Friday, July 9. Many of them, however will stay for the following period and some will be at camp the whole six weeks. The Scouts started the camp program off with swimming and physical exams on Sunday and on Monday morning regular camp activities started in real earnest. A large camp staff is directing the camp program which promises to be one of the best Ma-Ka-Ja-Wan has ever had.

Closed Wednesday Afternoons

During the summer months the scout office at 21 North Sheridan road, Highland Park, which is the scout headquarters for the North Shore Area will be closed on Wednesday afternoons. The office will

close at 12 o'clock.

Jamboree Underway
In a blaze of glory and color, the Jamboree started on Wednesday with a huge parade down Constitution avenue. Twenty-two North Shore scouts were in that parade and have been camping on the Jamboree site since Sunday night. The scouts arrived in Washington after a trip to Niagara Falls, New York and Philadelphia. They will be back on the North Shore on Saturday, July 10.

Scout Saves Pennies
"A Scout Is Thrifty," so says the scout law and Arthur Swanson, a scout in Troop 33 of Highland Park takes his scout law seriously. When it came time to pay for his tuition at Camp Ma-Ka-Ja-Wan where he will be a camper with his troop the first period, Art brought in a small box, full of pennies, which when counted totaled \$10. There is one scout who will appreciate beyond measure his camping experience.

Doctor Deaver, Physician

Dr. David Weaver, a child specialist from the University hospital at Ann Arbor, Michigan is the physician for Camp Ma-Ka-Ja-Wan this year. He has been recommended by Dr. Lathrop, last year's physician at camp.

Holiday Matinee Features Show with Long Run Honors

A special holiday matinee will be held on Monday, July 5th, by "You Can't Take It With You," the Moss Hart-George S. Kaufman comedy hit at the Harris theater, Chicago. Inasmuch as the July 4th holiday, which falls on a Sunday, will be celebrated everywhere on Monday, the Harris matinee will be held on Monday, also. This will be in addition to the regular Wednesday and Saturday matinees. Seats for the Monday, July 5th, matinee are now on sale at popular prices at the Harris theater box-office, and by mail.

Beginning this Sunday night, June 27, "You Can't Take It With You" enters the twenty-first week of its Chicago run, and captures the long-run honors of the 1936-37 season, which, up to the present, were held by Charlotte Greenwood with a twenty-week run in "Leaning On Letty." Not long ago, "You Can't Take It With You" was awarded the Pulitzer Prize for the "best American play of 1936-37," an award which Chicago theater-goers have agreed with to the extent of filling the Harris theater to virtual

capacity during the past five months.

"You Can't Take It With You" now holds the second-longest Chicago run record in the past six years. Two seasons ago, "Three Men on a Horse" ran up a score of thirty-seven weeks, the record since 1930. However, "You Can't Take It With You" has topped the business of its competitor since its opening night in February, and from all indications will pass the thirty-seven week high mark with flying colors.

The manager of the Harris Theater announces that more than 185,000 persons have attended "You Can't Take It With You" during the past twenty weeks.

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Modenese Society Reelects V. Zagnoli to Fifth Term

Twenty-two officers of the Modenese Mutual Aid society were re-elected at a reunion of the organization, held last Friday evening, to serve during the fiscal year beginning July 30. Only three officers were substituted by newly elected ones.

Valerio Zagnoli was re-elected to the presidency for his fifth consecutive term. Other officers who were chosen to succeed themselves are: Cesare Zagnoli, vice-president; Roberto Saielli, director; John Brugioni, trustee; Egidio V. Mocogni, treasurer; Nello Ori, secretary of correspondence and records; Alfonso Burgoni, finance secretary; Sesto Saielli, Sante Ori, and Teodoro Minorini, sick committees; John Tamarri, marshal; Cesare Mordini, care taker of the society and property; Joe Caraffi and Angelo Bertucci, sergeants; Egidio Sirotti, Alfred Ori, and Luigi Santi, Jr., flag

bearers; Teodoro Sassorosso, chairman of the arbitrary committee; John Bagatti, Frank Lolli, William Cortesi, and Battista Lenzini members of the arbitrary committee.

Domenic Linari, trustee; Giosue' Mocogni, sick committee's chairman, and John Ori, sick committee, are the newly elected officers.

Dr. Robert R. Jacks was re-appointed physician of the society.

During the same meeting, six applications of entrance to the society were presented and, approved by the assembly. The names of the applicants are as follows: Dino Ori, Gino Santi, and Battista Vanoni residents of Highland Park; Albert Bondioli, Ferdinand Toni, and Anthony Robattini, from Highwood.

The installation of the new administration, the initiation of the applicants, and the financial report for the past fiscal year will take place at the next meeting, which will be July 30.

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