



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 (6970 kilocycles) every morning, including Saturday, at 10:45 a.m., for interesting food facts, recipes, household hints and cookery advice.

On my radio program we have inaugurated a new feature known as "the dish of the day," this issue will be devoted to some of them.

Toasted Baked Potatoes

Select Irish or Idaho potatoes of uniform size. Pare or trim large potatoes into uniform balls. Dry with a towel. Brush with soft butter. Roll in fine cracker crumbs or cracker meal. Dip in slightly beaten egg. Roll in coarse cracker crumbs and lay in a greased baking dish. Sprinkle with salt and pepper. Pour three tablespoons of melted butter over the top. Cover and bake until tender (about 40 minutes) in a 400 degree Fah. oven. Time depending of course on the size of the potatoes. Remove from oven and serve piping hot, in the baking dish.

Orange Rice

Cook 1/2 cup rice in 1 cup milk, slowly, until tender. Season with 1/2 teaspoon salt. When tender remove from stove and allow to cool. Blend with the rice, one cup of diced orange pulp, that has been freed of all membrane, 1 cup confectioner's sugar and 2 cups of whipped cream. Chill for 1 hour before serving.

Southern Eggs

Steam some rice, flavor well with melted butter, salt and pepper and finely chopped chives or green onions. Mould in individual ring moulds. When ready to serve, remove ring to a hot plate. On the ring place a poached egg and cover with a strip of bacon which has been delicately broiled. Pour tomato sauce over all. Serve as a luncheon dish.

Egg Salad Surprise

Hard cook the necessary number of eggs, allowing one and a half for each person. Cool, and remove the shells. Carefully cut the eggs in half lengthwise and remove the yolks. Reserve them. Arrange three small lettuce leaves, previously washed and well chilled, on a well chilled salad plate. On each leaf place one-half an egg white so that they meet in the center. Fill one with chicken salad, one with potato salad, and one with shrimp salad. Cover tops of each very carefully, with the egg yolks which have been iced. Garnish with a slice of sweet

pickle. Incidentally, ground cooked pork can be substituted for the chicken and tuna fish for the shrimp if desired.

Sliced Egg Loaf

Cook 2 cups or 1 pound of brown rice in six cups of water with 2 1/2 teaspoonsful of salt, until tender. This will take about 25 minutes. Do not stir. Rather turn the flame so low that the rice will not scorch or stick to the bottom of the pan. When done, add 1/2 teaspoon chili powder, 1/2 teaspoon Worcestershire sauce and 1 tablespoon butter. Taste the rice and add more seasoning if desired. Let cool to luke warm temperature. Boil three or 4 eggs until hard cooked, yet tender. In order that the yolk will be in the center of the white, when loaf is sliced, stir eggs carefully during first 5 minutes of cooking. Allow 25 minutes in water, held just at the boiling point. Put eggs into cold water and remove the shells. Shape a part of the rice on a platter as desired for the size of the loaf. Place eggs through the center and add more rice to shape the top of the loaf. Press together firmly, and chill in the refrigerator. Sliced cold as a substitute for both meat and potatoes. This is a grand summer dish.

Turban of Fish

2 1/2 cups cold fish, cod, haddock, or any other kind
1 1/2 cups milk
A blade of mace
A sprig of parsley
1/2 cup shortening
Yolks of 2 eggs
1/2 cup flour
1 slice onion
1/2 teaspoon salt
1/2 teaspoon pepper
Lemon juice
1/2 cup buttered cracker crumbs.
Scald milk with onion, mace and parsley. Remove seasonings. Melt butter, add flour, salt and pepper and gradually add the milk, stirring constantly. Bringing to the boiling point. Add eggs, slightly beaten. Put a layer of fish on a buttered dish, sprinkle with salt and pepper and add a few drops of lemon juice. Cover with sauce. Continue until fish and sauce are used. Shaping in pyramid form. Cover with crumbs. Bake in a hot oven until crumbs are browned.

LOCALS

Mrs. Edwin C. Greiner and Mrs. Lloyd H. Cook of Fort Sheridan have joined Mrs. Bert H. Greiner and Mrs. Robert Rossau of Culver Military academy, Culver, Indiana in a motor tour and plan to be gone about three weeks. They will stop in Montreal, Quebec, Gaspé Peninsula and then will motor down the east coast of Maine.

Miss Irene Simpson of Roger Williams avenue will leave Friday for a two weeks vacation at Eagle River, Wisconsin.

Miss Almyra Gibson of Dallas, Texas, formerly of Highland Park will spend the week-end with Miss Isabel Mann, while enroute to the Gibson's summer home at Manitowish, Wisconsin.

ish, Wisconsin.

Miss Charlotte Bassler daughter of Mr. and Mrs. Clarence J. Bassler of Oak street is kept very busy these days attending showers and parties given in her honor preceding her marriage to Paul Kettenburg which is to take place July 31st. Mrs. Donald Robertson and Mrs. Frank Holland gave a miscellaneous shower on June 5th, Miss Jean Erickson was hostess at a bathroom and kitchen shower on June 12th. Mrs. Keith Grant entertained at a paper shower Saturday, July 10, Miss June Stockwell will honor the bride to be with a pantry shower today, July 16. Miss Grace Kirby of Waukegan is giving a party July 21st and Miss Rosemary Russo of Wilmette is planning a shower for July 24. Mr. and Mrs. Howard R. Will en-

tertained at a dinner party Sunday night at the Moraine hotel in honor of Ernest Ansermet, guest conductor at Ravinia over the week-end.

Mr. and Mrs. E. W. Clarkson and Mr. and Mrs. Harold Clarkson and baby of Grove City, Pa., were the guests of Mr. and Mrs. H. E. Clarkson over the fourth of July holidays. Mr. and Mrs. Jens Peterson of Deerfield are the proud parents of a son born Friday, July 9 at the Highland Park hospital.

The Sidney H. Heaps of Chicago have taken a house on Sheridan road until the first of October. Mrs. Heaps' mother, Mrs. George E. Skinkle, is spending the summer with them. Mr. Heaps' sister, Miss Isabel Heaps is visiting her uncle and aunt, the Lawrence Heyworths at Land o' Lakes, Wis., before returning to England.

Mr. and Mrs. Bruce Frost of Deerfield are receiving congratulations on the birth of a daughter born Monday, July 12 at the Highland Park hospital.

Mr. and Mrs. Lester Elwood of 235 N. Second street are announcing the birth of a daughter born Wednesday, July 7th at the Highland Park hospital.

Miss June Whitworth of Ravinia will serve as a bridesmaid at the marriage Saturday in Glencoe of

Miss Dorothy McDermid to J. Conrad Hegblom.

Mr. and Mrs. Charles D. Brandriff of Glencoe announce the engagement of their daughter, Helen, to Frederick Howard Norton, son of Mr. and Mrs. Frederick Norton of Highland Park. Miss Brandriff is a graduate of Wellesley college and has a master's degree from Cornell university. Mr. Norton is a graduate of Purdue university.

Mrs. O. A. Bigler and Miss Eve Bigler of 577 Kimball road, are at the St. Regis hotel in New York City.

Do you enjoy reading news items in your local paper? If you do, so do your neighbors. Why not call this paper (H.P. 557) and tell us about the trip you are planning or have had, or the party that you are going to give, or one you are to attend. If it is interesting to you, it will be to others. We can't call everyone, and we do appreciate your help. If you are a newcomer here, let us know about you, for we will help you to know your town better.

Mr. and Mrs. Caesar Caldarelli of Highwood are announcing the birth of a daughter, born July 9th at Alice Home hospital in Lake Forest.

The Philaetha Class of the Bethany Evangelical church will hold

their regular monthly meeting in the church parlors Tuesday evening July 20. The hostesses will be Miss Mae Hansen, Miss Sadie Wessling, Mrs. Jennie Knaak, Mrs. Lila Rollman and Mrs. Helen Hecketsweiler.

Leo Carl Coffman City Fireman Dies

Leo Carl Coffman, 33, a fireman for the city of Highland Park for the past eight years, died Saturday evening at ten o'clock at St. Therese hospital in Waukegan, following a five weeks illness. Death was due to bronchial pneumonia following an operation for acute appendicitis.

Funeral services were held at two o'clock Tuesday afternoon from Wetzel and Peterson funeral home in Waukegan, with burial in Oakwoods cemetery. Officers of A. O. Fay lodge No. 676 A. F. & A. M., of

which he was a member, were in charge of the services. Besides his wife and one child he leaves a mother, Mrs. Maud Coffman of Chicago, and two brothers, Lawrence and Max, to survive him.

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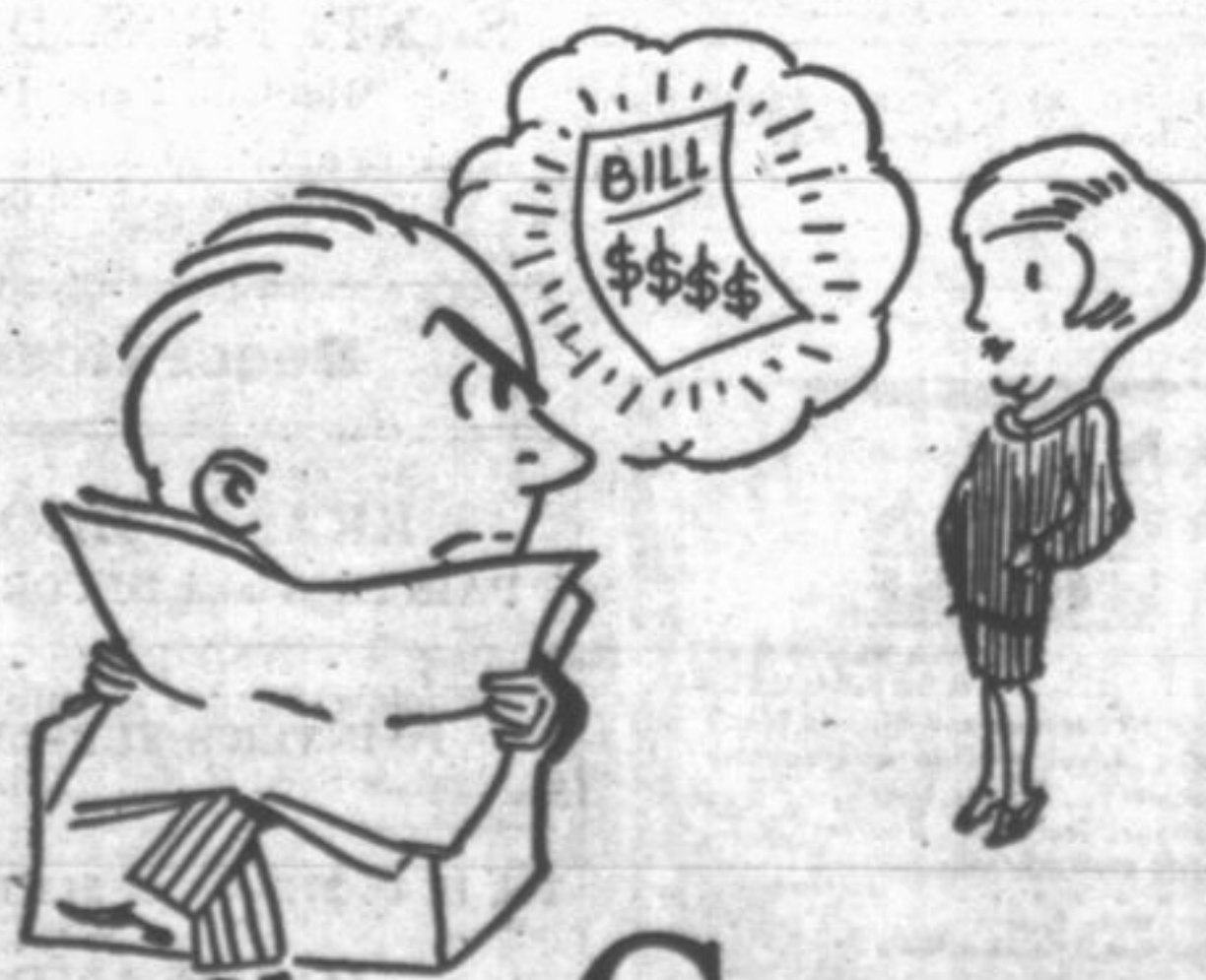
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