

VOICE of COOKERY

Conducted by

PHIL LIBBY

Nationally known food consultant

(Editor's Note): Listen to the "Peekers in the Pantry" over station WCFL (970 Kilocycles) every morning, 10:30 to 11 a.m., except Sunday, for further food acts and interesting talks on foods. PHIL LIBBY, is featured on this program. You are invited to attend the broadcast when you are down in the Loop. This broadcast comes to you from the lobby of the Peoples Gas, Light and Coke company, Adams and Michigan boulevard.

After a lapse of several months, the Highland Park Press will again feature each week, "The Voice of Cookery" column conducted by Phil Libby, nationally known food consultant.

Although Mr. Libby is an extremely busy person due to his daily broadcast "Peekers in the Pantry" on station WCFL, he has consented to conduct this column again for us. The Press has had numerous requests for the return of this feature and is happy to announce its resumption this week.

Again this column enters your home with the view of offering you recipes that have been tested and selected for the average family and budget. I trust that you will find them attractive, appealing and healthful. These recipes are the same as given on my radio program each day last week, and will be given you each week from now on for the week past.

ORIENTAL MEAT BALLS
March 7, 1938
3 medium sized cooked potatoes
2 lb. ground beef
1 egg
1/2 teas. salt
1/2 teas. minced parsley
4 tbs. butter
6 tbs. flour
1 teas. salt

Put potatoes through ricer; add meat, egg, salt and parsley. Shape into balls the size of a large walnut. Roll in flour. Brown in butter or drippings. Place in casserole.

Make a sauce of the butter, flour, seasonings and tomato juice. Pour over meat balls. Cover casserole and bake in a moderately slow oven (325 degrees) 30 minutes.

CHEESE AND POTATO SOUFFLE
2 cups mashed potatoes
1/2 cup milk
4 eggs
1/2 cup grated cheese
1 tbs. parsley, minced
1 tbs. catsup
1/2 teas. white pepper

Add milk to potatoes. Beat egg yolks until thick; fold into potatoes with cheese and seasonings. Fold in beaten egg whites. Bake in a buttered casserole 40 minutes in a moderately hot oven (375 degrees). Serve at once.

HALIBUT LOAF
2 slices Halibut
Salt and pepper
1 pt. oysters, cut in pieces

Mystery of the Famous Symphony's "Fatal Music!" Director Refuses to Play Tchaikowsky's Sixth Symphony on the Ground that It Always Kills Someone. Read

Remove bone from fish. Place 1 sliced in buttered baking pan, cover with oysters, then another piece of fish. Season, cover with sauce made according to directions below, and bake for 30 minutes at 375 degrees. Cover top with buttered bread crumbs and brown, uncovered.

Sauce:
2 tbs. butter
2 tbs. flour
1 cup milk
Juice from oysters
2 hard-cooked eggs

Melt butter, blend in flour and gradually stir in milk and juice from oysters. Cook until thickened. Add whites of 2 hard cooked eggs, chopped fine. Pour over loaf. Bake. When removed from oven, rub yolks of hard cooked eggs through a sieve over top for garnish.

BROILED SLICE OF HAM A LA RAY
March 10, 1938
1 slice ham, 3/4 inch thick
1 tbs. mustard
1 tbs. maple syrup
1 tbs. Worcestershire sauce

Whip together mustard, sauce and syrup. Let ham stand for 10 minutes in this mixture, allowing 5 minutes for each side. Heat in broiler for 10 minutes with regulator set at 450 degrees. Cook ham 1 minute on each side; reduce heat to moderate (350 degrees) and continue broiling 2 minutes on each side having broiler pan 2 inches below.

OPEN CHEESE SANDWICHES
March 11, 1938
3 eggs
3/4 lb. cheese, ground or grated
1/2 teas. Worcestershire sauce
1/2 teas. salt
1/2 teas. paprika

Beat eggs, add cheese and seasonings. Spread on 8 slices of bread, cut one-third inch thick and toasted on one side. Broil for about 8 to 10 minutes or until cheese has softened and is well heated and browned. Serve with assorted relishes.

VEGETABLE COCKTAIL
March 12, 1938
1 cup grated cabbage
1/2 cup grated raw beets
1 cup chopped celery
1 medium sized sweet pickle
1 teas. salt
1/2 teas. pepper
1 tbs. orange juice
2 tbs. lemon juice

Toss vegetables and seasonings together. Fill sherbet glasses and pour fruit juices over all.

State Approves Deerfield School In Recent Survey

March 14, 1938

To Deerfield School Patrons:
As Mr. W. K. Hout and Mr. C. W. Boyle are retiring from the Board of Directors of the Grammar School, it seems desirable to inform the patrons of the District as to the present condition of the school.

The situation can be reported best by quoting the attached letter from the State Department of Public Instruction.

Such a letter has the added value of being purely professional and unprejudiced.

C. W. BOYLE,
President Board of Directors,
Illinois School District 109.
W. K. HOUT,
Clerk, Board of Directors,
Illinois School District 109.
STATE OF ILLINOIS
Office of the Superintendent of
Public Instruction, Springfield
John A. Wieland, Superintendent

November 9, 1937.
"Mr. C. E. Bates, Supt.
"Deerfield Elementary Schools,
"Deerfield, Illinois.
"Dear Mr. Bates:
"On October 24th, accompanied by your County Superintendent, Mr. W. C. Petty, I visited the Deerfield Elementary School. The following is a report of that visit:

"The school plant has been generally renovated during the past year and at the present time is possibly in as satisfactory a condition as can be expected considering the age and type of the building. It is unfortunate that the floors cannot be improved so far as the removal of squeaks is concerned. The number of pupils enrolled is not sufficient to cause a general crowded condition, but if the enrollment continues to increase it is a problem which will need to be considered by the board. One factor which may cause a somewhat crowded condition will be the matter of adding types of instruction which are not strictly traditional, such as household arts, industrial arts, etc.

"The administrative procedures are, in general, satisfactory. I am glad to find that the board of education has confidence enough in the superintendent to delegate to him

the responsibility of caring for the board minutes, and for the development of a financial program. In this respect, however, it seems that there is a possibility that even a greater responsibility could be given the superintendent so that a proper allocation of funds will be issued, and the continuance of the use of these funds according to the budget will be assured. There is a possibility that the re-arrangement with respect to the office will give the superintendent a certain privacy which does not exist at the present time. There are instances when a superintendent wishes to consult with a parent or with certain teachers where the present arrangement would handicap or deter a free exchange of ideas.

"The program of studies, as has been inferred previously, is primarily that of the traditional subject matter type. I do not wish to infer in any sense that a great departure from the present procedure should take place. However, modern practice does tend to indicate that with the ranking of the school, variation of the program is frequently found to be desirable. There were little or no semblances of the Junior high school type of procedure in this school. There was an item which

is definitely commendable which I found, and that is that the work of the senior high school and the elementary school are being co-ordinated for certain types of pupils. As I indicated at the time of the visit, this type of co-ordination provides primarily for the poorest type of student in the school and also for the best. The preparation of your teachers is very good. I feel that the board should be commended on the stand it has taken with respect to summer school attendance, and the teachers should be commended on the fact that they are accepting different suggestions of the board. While I did not spend a great deal of time in each of the classes, the evidence of instruction which I observed were of the desirable type.

"I want to express my appreciation for the courtesies extended at the time of my visit. I wish to offer to your school the facilities of this department when we can aid you in improving educational opportunities in Deerfield.

"Very truly yours,
(Signed) "CLAUDE E. VICK,
"Assistant Superintendent."

Read the Want Ads

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