

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.

Certainly glad to hear from my old friends that they were pleased that this column has been renewed. From now on, I am giving you the recipes that we give out at the "Dish of the Day" on my radio program. Of course you understand that these recipes are for the week past, dates are under the headings however.

Jelly Roll
March 14, 1938

- 3 eggs
 - 1 cup sugar
 - 1 cup pastry flour
 - 1 tsp. baking powder
 - 1/4 tsp. salt
 - 6 tblsp. hot water
 - 1 tsp. vanilla
- Light gas oven and set regulator at moderately hot (375 degrees). Beat eggs light, add sugar gradually and beat thoroughly. Sift flour, baking powder and salt. Add to first mixture, then add hot water and flavoring. Bake in jelly roll pan for 15 to 20 minutes. Spread with jelly when cooled. Roll tightly in the beginning and wrap in a towel which has been dusted with confectioners sugar. Remove towel when set.

Stuffed Spare Ribs
March 15, 1938

- 3 lbs. fresh spare ribs
 - 1 onion
 - 4 tbls. water
 - 1 tsp. prepared mustard
 - 3 cups soft bread crumbs
 - 3 tbls. oil or drippings
 - 1/4 tsp. sage
 - 1 tsp. salt
- Crack ribs in two even pieces; crack crosswise. Dice onion; add

water; cook 3 minutes, stir in mustard. Add to bread crumbs with oil or drippings, sage and salt. Mix well. Spread on half the ribs, cover with the other half. Fasten edges together with skewers or toothpicks. Place in baking pan in a slow oven (300 degrees) and bake 1 1/2 hours. Garnish with parsley and Harvard beets.

Baked Stuffed Trout or Whitefish
March 16, 1938

Wash fish clean. Scale and remove head, tail, insides and fins. Sprinkle inside with 1 tablespoon lemon juice and 1 teas. salt. Stuff with the following stuffing:
2 cups bread crumbs
4 lbs. bacon fat or drippings
4 lbs. grated onion
1/2 tsp. salt
1/2 ts. pepper
1/2 teas. poultry seasoning, thyme or majoram.
Mix the ingredients together lightly and fill fish. Sew up loosely, but firmly. Brush dish with 1 table-spoon drippings, and dust lightly with 2 tablespoons flour. Bake in moderately hot oven (375 degrees) allowing 20 minutes to the pound.

Deviled Round Steak
March 17, 1938

- 1 tblsp. prepared mustard
- 2 lbs. round steak
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 teas. paprika
- 1 cup boiling water
- 3 tblsp. vinegar
- 1 tblsp. prepared mustard
- 1 large onion

Cut steak into service pieces. Dredge with flour and brown on both sides in hot fat. Season with salt and pepper. Place onion slices on meat. Mix water, vinegar and mustard; add to meat. Cover and cook in a moderate oven (350 degrees) one hour. Remove to hot platter and thicken liquid for gravy.

Broiled Salmon Patties
March 18, 1938

- 1 1/2 cups canned salmon
 - 1/2 cup cracker crumbs
 - 2 eggs
 - 1 tsp. salt
 - 1 tsp. pepper
- Bone and flake salmon; add crumbs, eggs and seasonings. Form into patties. Preheat broiler 10 minutes with regulator set at 400 degrees. Place patties on greased broiler rack; broil 10 minutes; turn and broil on other side. Garnish with parsley.

Baked Flank Steak Roll with Macaroni Filling
March 19, 1938

- 2 cups boiling water
 - 1 flank steak
 - 2 tblsp. lemon juice
 - 2 cups boiling water
- Have flank steak split but not scored. Spread flat and brush with

lemon juice; let stand 5 minutes. Spread macaroni stuffing on flank steak; roll up like jelly roll. Fasten with toothpicks or tie with string. Roll in seasoned flour and brown in hot fat. Place in casserole or baking pan; add boiling water; cover casserole and bake in a slow oven (300 degrees) 2 1/2 hours.

Macaroni Stuffing

- 4 tbls. drippings
- 2 medium-sized onions
- 2 teas. salt
- 1 teas. paprika
- 2 tsp. poultry seasoning or sage
- 4 cups macaroni, cooked
- 1 egg.

Place drippings in frying pan; add finely chopped or grated onion with seasonings and cook gently 10 minutes. Add to macaroni with un-beaten egg. Mix well. Spread on flank steak.

School Elections To Be Held Here April 9

The annual school elections in Districts 105, 107 and 108 will be held Saturday, April 9th, from 12 noon to 7 p.m.

In the High School District 105 which comprises the towns of Highland Park, Deerfield, Highwood and Lake Forest, one member of the board will be elected. Mr. George T. Rogers of Lake Forest, whose term expires, is a candidate to succeed himself. No other petitions have been filed.

polling places in this district will be at Highland Park High school, Oak Terrace school and Town hall, Deerfield.

In Dist. 107, the Elm Place and Greenbay road school district, a president (1 year term) and two members of the Board and a third member to fill a vacancy caused by the resignation of a member will be elected. Howell W. Murray, present president, is a candidate for re-election as president. Mrs. Margaret McPherson and Dr. Gatewood have filed petitions as members of the board and Mrs. Edna Laegler has filed for the vacancy caused by the resignation of Mrs. Caryl Pfan-

stiel. The polling place is Elm Place school.

In District 108, comprising Lincoln, Ravinia, Braeside and West Ridge schools a president and two members of the board are to be elected.

Robert L. Grinnell, whose terms expires, is a candidate for re-election as president of the board. James B. Jackson and Frank L. Venning have filed nominating petitions for members of the board. The polling place will be at the Lincoln school.

E. K. CATTON

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S. W. large size 2 lbs. 19c

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GRAPEJUICE
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Herkimer, Swiss, Aged American CHEESE pound 42c

2 Cent Sale
JUICY FLORIDA ORANGES
Large size; each 2c
4 doz. for 95c

5 CENT SALE
Young Carrots - Beets
Green Onions - Radishes
Peppers - Leaf Lettuce
bunch 5c

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Thin skin; dozen 29c

GRAPEFRUIT
Texas Seedless; large size 4 for 29c

Baking or Cooking APPLES
Rome Beauty or Willow Twigs 5 lbs. 25c

CELERY
Fancy stalks 5 for 25c

CELERY HEARTS
Crisp tender; fancy bunches 2 for 29c

ASPARAGUS
Long green; bunch 35c

RHUBARB
Extra fancy hot house 2 lbs. 29c

Report of Condition of (Official Publication)

DEERFIELD STATE BANK
DEERFIELD, ILLINOIS

transmitted in response to call of the Auditor of Public Accounts, pursuant to law and showing condition at the close of business on the 7th day of March, 1938.

RESOURCES	
1. Cash and due from banks	\$ 61,188.61
2. United States Government obligations, direct and/or fully guaranteed	40,378.44
3. Other bonds, stocks and securities	6,557.00
4. Loans and discounts	268,981.10
5. Overdrafts	15.75
6. Banking house \$ none; Furniture and fixtures \$5,542.68	5,542.68
7. Other real estate	50,288.25
8. Other resources	1,509.19
Grand Total Resources	\$428,534.02
LIABILITIES	
12. Capital stock	\$ 50,000.00
13. Income debentures and/or capital notes	20,000.00
14. Surplus	2,000.00
15. Undivided profits (Net)	2,889.50
17. Demand deposits	226,096.49
18. Time deposits	117,858.03
Total of deposits:	
(1) Secured by pledge of loans and/or investments	\$ none
(2) Not secured by pledge of loans and/or investments	\$53,844.52
(3) Total deposits	\$ 533,844.52
Grand Total Liabilities	\$428,534.02

The bank has outstanding \$15,865.00 face amount of Deferred Certificates, payable solely out of future net profits, if and when such future net profits are earned. (future net profits are operating profits plus recoveries, less charge-offs and proper provision for reserves) representing contributions to the bank and subordinated to all deposit and creditor liabilities but payable before any distributions to stockholders as such.

I, J. W. McGINNIS, Cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief, and that the items and amounts shown above agree with the items and amounts shown in the report made to the Auditor of Public Accounts, State of Illinois, pursuant to law.

J. W. McGINNIS, Cashier.
Correct: Attest: C. JOHNSTON DAVIS, ERWIN SEAGO, Directors.

(State of Illinois) County of Lake ss.
Subscribed and sworn to before me this 15th day of March, 1938.
LUELLA K. HATCH, Notary Public.

(Official Publication)

CHARTER NO. 14390 RESERVE DISTRICT NO. 7

Report of the Condition of the
FIRST NATIONAL BANK OF HIGHLAND PARK
HIGHLAND PARK, ILLINOIS

IN THE STATE OF ILLINOIS, AT THE CLOSE OF BUSINESS ON MARCH 7TH, 1938, PUBLISHED IN RESPONSE TO CALL MADE BY COMPTROLLER OF THE CURRENCY, UNDER SECTION 8211, U. S. REVISED STATUTES.

ASSETS	
1. Loans and discounts	\$1,266,663.92
2. Overdrafts	507.30
3. United States Government obligations, direct and fully guaranteed	1,024,237.50
4. Other bonds, stocks, and securities	864,985.07
5. Banking house, \$82,700.00; Furniture and fixtures, \$7,484.00	90,184.00
6. Real estate owned other than banking house	84,297.45
7. Reserve with Federal Reserve bank	348,178.61
8. Cash, balances with other banks, and cash items in process of collection	463,590.25
9. Other assets	1,455.98
Total Assets	\$4,138,870.06
LIABILITIES	
14. Demand deposits of individuals, partnerships, and corporations	\$1,461,545.45
15. Time deposits of individuals, partnerships, and corporations	1,663,251.48
16. State, county, and municipal deposits	453,892.02
17. United States Government and postal savings deposits	35,450.00
18. Deposits of other banks, including certified and cashier's checks outstanding	12,321.05
Deposits secured by pledge of loans and/or investments	None
Deposits not secured by pledge of loans and/or investments	\$3,611,600.98
Total Deposits	\$3,631,600.98
27. Interest, taxes, and other expenses accrued and unpaid	11,578.60
28. Dividends declared but not yet payable and amounts set aside for dividends not declared	250.00
29. Capital Account	
Class A preferred stock, 5,000 shares, par \$20.00	
per share, retireable at \$20.00 per share	
Class B preferred stock, none shares, par \$	\$990,000.00
per share, retireable at \$	
Common stock, 10,000 shares, par \$20.00 per share	
Surplus	100,000.00
Undivided profits-net	35,102.30
Reserves for contingencies	\$9,529.05
Total Capital Account	494,941.43
Total Liabilities	\$4,138,870.06

MEMORANDUM: Loans and Investments Pledged to Secure Liabilities

31. United States Government obligations, direct and fully guaranteed	162,500.00
32. Total Pledged (excluding rediscounts)	162,500.00
33. Pledged:	
Against United States Government and postal savings deposits	\$7,500.00
With State authorities to qualify for the exercise of fiduciary powers	125,000.00
Total Pledged	\$ 162,500.00

State of Illinois, County of Lake, ss:
I, C. F. GRANT, cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

C. F. GRANT, Cashier.
Correct: Attest: MORTON E. MAVOR, J. E. GARNETT, J. M. APPEL, Directors.

(SEAL)
Sworn to and subscribed before me this 15th day of March, 1938.
FLORENCE M. GLADER, Notary Public.

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