

Highwood Boosters Win First Round in State League

The powerful undefeated Highwood Boosters last Sunday, July 3, won the championship of the first round of the Illinois State Amateur league by trouncing the strong St. Joe team from North Chicago by a score of 10-3 before a crowd of several thousand.

Facing Morresey, North Chicago prize southpaw, the Boosters lost no time in taking a 3-0 lead in the first inning and increased their margin in every frame but the sixth and seventh for a total of 10 runs on 13 hits.

The hitting was led by the pitcher, Bruno Somenzi, who collected three hits in as many official trips to the plate. The longest blow of the game was a home run by Primo-Palmet, fielding honors were earned by center fielder "Pat" Pasquesi, who, as usual, made some brilliant running catches and wonderful throwing.

Win Again Monday

On Monday, July 4th, the Boosters kept their undefeated record going by ringing up the tenth triumph of the season while running all over the well known Chicago Colored Union Giants at the Highwood field by a 12-4 score before a capacity crowd.

With Harry Skidmore, ace southpaw on the slab, the Boosters showered "Royal" Paige, brother of "Satchel" Paige, one of the greatest pitchers of all times with base hits for four runs in the first and five in the second inning to take a 9-0 lead and completed their scoring drive in the seventh and eighth frames for a total of 12 runs on 19 hits, while Skidmore held the Chicago southsiders to 19 safeties, good for four runs.

The Highwood scoring punch was led by "Chuck" Bianchini, right fielder, with four hits in five trips to the plate with "Marino" Maestri second, hitting a double and a single in three trips to the plate.

Next Sunday, July 10, at 2:30 p. m. the Boosters will start the second round in the Illinois State Amateur league at the Highwood field when they meet the fast stepping Lake Forest Young Men's club who were barely nosed out by Highwood in the first round by a 2-0 score. This game should furnish plenty of trouble for the undefeated Highwood club.

Standings in the First Round

Team	W.	L.
Highwood (Boosters)	7	0
Lake Forest (Y.M.C.)	5	2
North Chicago (St. Joe)	5	2
Libertyville (Y.M.C.)	4	3
Grayslake (Pirates)	3	4
Waukegan (Bally Muck)	2	5
Half Day (Vernon A. P.)	1	6
Highland Park (F.M.C.)	1	6

Games Sunday, July 10

Lake Forest at Highwood; Highland Park at Libertyville; Half Day at Waukegan; North Chicago at Grayslake. Time, 2:30 p.m.

Highwood (10)		St. Joe (3)	
Trucano lf	1 0 1	Jakaitis 2b	5 1 1
Maestri lf	4 0 0	Pykies bb	3 1 0
Pasquesi cf	5 2 2	L. Vonic ss	4 0 1
Palmet ss	5 2 1	Koper c	1 0 0
Thompson 3b	5 2 3	Drogunas c	2 0 1
Russell c	3 0 1	Kolar c	0 0 0
Sensini 2b	2 1 0	Book lf	4 0 1
Bianchini rf	4 0 0	Mieczynsky cf	4 0 0
Campagni lb	4 1 2	Katzmarzn rf	3 0 0
Somerzi p	3 2 3	S. Vonic lb	4 0 0
Total	37 10 13	Morresey p	4 1 2
		Total	34 8 6

Highwood (12)		Chicago (4)	
Trucano lf	2 0 0	Coleman ss	5 1 2
Maestri lf	3 0 2	C. Harris cf	5 1 2
Pasquesi cf	4 1 1	Thomas 3b	5 0 1
Notagiacomo	2 1 1	Tex 2b	3 0 0
Palmet ss	2 1 1	Harris rf	4 0 0
Thompson 3b	5 1 3	Mule lf	4 0 1
O'Connor c	4 2 1	Davis lb	4 0 1
Lensini 2b	4 1 1	Mickey c	3 1 2
Somenzi	0 0 0	Paige p	4 1 1
Branchini rf	5 2 4		
Campagni lb	4 2 2		
Skidmore p	4 0 0		
Total	40 12 16		

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, 11 to 11:30 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.

CHOCOLATE CUP CAKES
 6 tbsps. butter
 1 cup sugar
 2 squares bitter chocolate
 1 egg
 1 cup cream
 1 cup pastry flour
 1 tsa. baking powder
 1 tsa. vanilla

Light oven and set regulator at moderately hot (375 degrees). Cream butter; add sugar, creaming well. Add melted chocolate. Break egg into cup and fill cup with cream... beat well. Add to first mixture alternately with sifted dry ingredients and flavoring. Turn into well greased and floured cup cake pans or crinkle cups. Bake 20 to 30 minutes.

DATE AND NUT BARS
 5 tbsps. butter
 1 cup sugar
 2 eggs
 1 cup flour
 1 tsa. baking powder
 1 cup dates
 1 cup walnuts

Light oven and set regulator at hot (425 degrees). Cream butter and sugar thoroughly. Beat eggs until light; thick and lemon colored. Fold into first mixture. Sift dry ingredients onto chopped dates and nuts, and stir until well mixed. Cut and fold into egg mixture. Spread into oblong pan and bake 20 minutes. Remove from oven, sprinkle with confectioner's sugar and cut into bars.

CHOCOLATE REFRIGERATOR COOKIES
 1 cup butter
 1 cup brown sugar
 1 cup granulated sugar
 2 eggs
 2 squares bitter chocolate
 2 tsa. vanilla
 3/4 cups flour
 2 tsa. baking powder
 1/2 cup chopped nuts

Cream butter, add sugars and continue creaming. Beat eggs into mixture one at a time. Add melted chocolate and vanilla and blend well. Mix and sift dry ingredients and add to chocolate mixture with the nuts. Roll into rolls and wrap in wax paper. Set in refrigerator to chill for several hours. Remove from wax paper and slice about 1-8 inch thick and place on ungreased baking sheet. Bake in moderately hot (375 degrees) for 12 to 15 minutes. This recipe makes about 4 dozen cookies.

CANNED RASPBERRIES
 5 quarts berries
 3 cups sugar
 4 1/2 cups water

Bring sugar and water to boiling point, and boil 5 minutes. Pick over berries, wash, clean and drain well. Pack into clean jars, fitted with new rubbers. Fill with cold syrup to within 1 inch of the top of jars. Put covers on and partially seal. Place 2 inches apart on rack in cold oven. Set regulator at 250 degrees; light oven and allow 40 minutes for pints and 1 hour for quarts. Remove from oven and seal at once.

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LIBRARY

What Every Bride Should Read
 Much has been said, and written on how to win and hold your man, so why not avail yourself of the readable and usable writings on the various problems, which will include the home and its workings. That game of home making may have rules applicable to your problem, or perhaps you can adopt the rules from the knowledge of how others have played the game.

A few of the more helpful and interesting books for you are: "The Bride's Book of Etiquette," by A. S. Richardson. A book which answers all those questions for the bride or her family.

Then to assist you with the subject of 'hearts and flowers', or manners and clothes, read "The New Etiquette" by Margery Wilson. This book is the modern code of social behavior.

If you are building a home, use "The Small Home; How to Plan and Build It," by Wm. D. Brinckloe. It includes information on building the new house or making over the old one, with plans, layouts and illustrations.

C. M. Price's "The Practical Book of Architecture" is a guide to styles since architecture involves history, design, and construction. The book is a general and liberal discussion of architecture.

And now for the interior, which is a very important item, in-deed. Why not use "A Practical Book of Interior Decoration" by Eberlein, McClure and Holloway. It has applications to modern requirements of the lessons of interior decoration taken from historical backgrounds. It includes colors, planning, and designs. A very complete book.

After all, you can't do all the reading; so here is one for the husband: "Your House, a Workable Book for the Home Decorator and Refinisher" by Lois Palmer.

Now we must have food, and

REFRIGERATOR ROLLS

1 cup boiling water
 1/4 cup sugar
 1 tsa. salt
 2 tbsps. shortening
 1 cake yeast
 2 tbsps. luke warm water
 2 beaten eggs
 2 cups flour

Pour boiling water over sugar, salt and shortening. Soften yeast in luke warm water, cool first mixture to lukewarm and add yeast. Add beaten eggs. Beat in flour to make a stiff dough that can be handled. Place in greased bowl and store in refrigerator until ready to use. Shape dough into clover leaf rolls. Parker house rolls. Caramel rolls or coffee cake. Let double in bulk and bake in hot oven (400 degrees) 15 to 20 minutes for rolls and 25 to 30 minutes for coffee cakes.

GLAZED POT ROAST

4 lbs. chuck or shoulder beef
 1 tbsps. melted fat
 1 medium onion, sliced
 1/2 cup water
 1/2 tbsps. vinegar
 1/2 tsa. salt
 1/2 tsa. pepper
 1/4 cup currant jelly

Put fat in kettle and sear meat well on all sides. Add onion, 4 tbsps. vinegar, salt, pepper and water. Cover and cook slowly over low flame for 2 1/2 hours or until tender. Beat jelly with fork, add remaining vinegar and spread over meat. Cook 10 minutes longer uncovered, basting constantly.

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