

children who have been there for the past month.

Mr. and Mrs. Carl Jensen of S. St. Johns avenue are the happy parents of a daughter born Thursday, March 9, at the Highland Park hospital.

Announcement is made by Mr. and Mrs. Walter Peters of S. Sheridan road of the marriage of their daughter, Miriam, to Ralph Smith of Waverly, N. Y., which took place Oct. 2, 1932.

Miss Louise Spafford returned to her duties as fifth grade teacher at Elm Place school on Monday. Miss Spafford spent two weeks in Albuquerque, N. M., regaining her strength following a relapse from the flu.

Mr. and Mrs. George Dinsmore of Chicago are announcing the birth of a son born Saturday, March 11, at the Highland Park hospital.

Mrs. Henry Beske Sr. motored to Oconomoc, Wis., with her brother to visit relatives last week end.

Mr. and Mrs. Fred Mandel Jr. of Woodbridge have been visiting in Santa Monica, Los Angeles and Palm Springs, Calif., since the first of March. They will return to their home in Highland Park about the 25th of this month.

Mr. William Forrest Jr. has returned from a ten day business trip in New York.

Mr. and Mrs. William DeVogel of Highland are receiving congratulations on the birth of a daughter born Saturday, March 11, at the Highland Park hospital.

Mrs. H. B. Roberts entertained a few friends informally on Monday at a delightful luncheon at the new Hill Tea Room.

Miss Dolores Liane, nurse at the Highland Park hospital, who is convalescing from a broken ankle, is spending the remaining time of her enforced idleness at her home in New Richmond, Minn.

The Misses Catherine and Margaret Densel of S. Second street and Mrs. Thomas Elvin of Lake Forest entertained at a tea and stork shower Sunday afternoon at the Densel home for Mrs. Joseph O'Neill of Lake Forest. Mrs. O'Neill was the former Hazel Swanton, a graduate in the class of 1931 at the Highland Park high school.

Mr. and Mrs. Marvin Litten of Deerfield avenue are the proud parents of a son born Tuesday, March 14, at the Highland Park hospital. A son was born to Mr. and Mrs. Arthur Nilles of W. Park avenue on Tuesday, March 14, at the Highland Park hospital.

Optimist Club Is New Organization In Highland Park

Another new club has been instituted in Highland Park, this time the Optimists' Club. It will meet semi-monthly at Hill's Tea room, Wednesday evenings between 6:30 and 7:30 p.m. The initial meeting was held March 8.

Lt. Governor Arthur Zellar of the 12th district Optimist International spoke on District Objectives. M. King Gillette, International field director, spoke on international objectives.

Plans were discussed to assist the Highland Park group in a program for future development. A charter will be presented at a later date.

The temporary officers of the club are: president, Robert Winter; vice president, James Thomson; secretary, Walter M. Miller, and treasurer, George Mackill.

The members of the club are as follows:

Mr. Homer C. Blakeslee, Robert Winter, Anthony Goehner, Walter M. Miller, Fred S. Gieser, Carroll J. Cashman, Geo. D. Mackill, Ernest Santi, James A. Thomson, Al Kloss, S. C. Hirsch, Claude Hill, James McNeil, Harry J. Phelan, A. G. Haak, Wilson Richardson, Paul E. Gameron.

The Optimist Creed is:

Promise Yourself— To be so strong that nothing can disturb your peace of mind.

To talk health, happiness and prosperity to every person you meet.

To make all your friends feel that there is something in them.

To look at the sunny side of everything and make your optimism come true.

To think only of the best, to work only for the best and expect only the best.

To be just as enthusiastic about the success of others as you are about your own.

To forget the mistakes of the past and press on to the greater achievements of the future.

To wear a cheerful countenance at all times and give every living creature you meet a smile.

To give so much time to the improvement of yourself that you have no time to criticize others.

To be too large for worry, too noble for anger, too strong for fear and too happy to permit the presence of trouble.

Legion Women Aid Rehabilitation Work At Hospital

Several members of Stoney-Smith Unit No. 501 met at the Mrs. Eggert Carlson home in Highland Park for a pot-luck luncheon and spent the afternoon sewing carpet rags, which are to be taken in the Veterans'

Awarded Prize In Home Building Contest



The Highland Park home of Mr. and Mrs. V. H. Moon, 730 Forest Ave., has just been adjudged a \$1,000 grand prize winner in the national "New American" home building contest staged by the General Electric company. This home was also a major prize winner in the Public Service company's recent home building and modernization contest.

Recognition of this Highland Park home is especially noteworthy considering the fact that the selection was made from hundreds of homes entered by architects, builders, realtors, and home owners from every section of the country. In all, entries valued at more than \$4,000,000 were submitted from 49 of the 48 states of the nation.

Ten general specifications were judged in the contest — good location and architecture, sound construction and skilled labor, quality materials and equipment, landscaping and interior decoration, sound financing, new materials, plumbing and sanitation, heating and air conditioning, insulation and sound deadening, and electrification. Types of architecture in order of number of entries were colonial, bungalow, modern, English and Cape Cod.

Included in a distinguished list of judges were: Miss Eloise Davison, New York Tribune Home Institute; W. J. Donald, National Electrical Manufacturers' association; John McC. Mowbray, Roland Park company; Walter R. McCormack, FAIA and dean of architecture; Massachusetts Institute of Technology, and D. K. Vanneman, Housing Associates corporation and ex-district director of F.H.A.

Presentation of the \$1,000 and a certificate of award was made at a luncheon tendered by R. Cooper, Jr., Chicago distributor of General Electric products. In addition to the prize winners, others attending included: Mr. Moon's architect, Bertram A. Weber, of White & Weber; and W. O. Batchelder, General Electric company official, who made the presentation.

AN AGED OLD MAN

There sat beside us on the train.
An aged man — his mood was gay —
Quoth he, "In life there's much to gain;
Now follow what I say.
When I was young, with spirit blest,
Ambitious, optimistic, strong,
I prospered, and enjoyed the best
Of all that came along.
Indeed, I toiled by day and night,
And had a host of friends, you'd say.
One does when things turn out all right."
He paused at our dismay.
"The years rolled by — rough times ahead —
A crisis came — my friends seemed few.
"With health and wealth impaired," they said,
"Look here, Old Man, you're through."
An uphill fight, yet I set in.
I'm on the top again today —
Yes, on the top — I knew I'd win!
I'm somehow made that way."
That rare, old man, abrupt and spry —
He smiled, and rose to leave the train —
Remarking, in laconic vein,
"I'm on the go. Good-bye."
ALFRED NEWTON BURNHAM.

hospital at North Chicago. There have been a series of these sewing sessions, which will continue for a few more weeks. This is just a part of the Rehabilitation work that is being done. Mrs. Harvey Reber, chairman has announced that any one who has magazines that would interest men, or sewed carpet rags they can not use, and golf balls, may bring them to her home at 391 North Avenue, Highland Park, or call her, H. P. 656.

Art Work Of H. S. Students Displayed At Woman's Club

An interesting departure from the usual Art Exhibit of the Woman's club will be a most attractive exhibit of art work done by students in the local high school. It may not be generally known what splendid art work is being done at the school, although their exhibits have won recognition elsewhere, and at the Illinois Wesleyan university, won first place among the many competing groups. Under the interested guidance of Miss Lucille Wood, of the high school Faculty, each student is permitted to develop his own potentialities, after he has received a thorough groundwork in art principles.

Shown in the exhibit will be soap carvings, tooled leather purses, portfolios and desk sets, clay modeling (fired and glazed in the high school) air brush designs and figures (a technique now commonly used in commercial work) and illustrations in pen and ink, water color, wash, charcoal, pencil and colored chalk. There will also be shown the development of student work in problems, in line movements, wash drawings, black and white and colored sketches of still life, problems in composition, problems in design (patterns for crochets, wall-paper, and tiles), and pen and ink illustrations.

The club members will enjoy studying this fine exhibit so ably done by our community young people and will echo the praises which have been bestowed on the work whenever it has been shown.

Mrs. Pfanstiehl To Review Books Before Meeting, Tuesday

Preceding the regular meeting of the Highland Park Woman's club, Tuesday, March 21, at 12:45, a particularly interesting group of books will be discussed by Mrs. Carl Pfanstiehl. Anyone who has heard Mrs. Pfanstiehl review books will be eager to attend this meeting, for her personal charm, keen insight into literary values, her vivid manner of revealing the important incidents, and her judgment of the authors, make her Book Reviews a delight.

The poem "Work Ends at Nightfall," depicting a group of career women discussing personal issues, by Marjorie Hillis, is written in the manner of Edna St. Vincent Millay's "Conversation at Midnight." The "World at My Shoulders" by the noted poetess Eunice Tietjens is a prose account, both interesting and stimulating, of her varied experiences in her travels in the East and West, and of the vivid personalities she met during her lifetime. "A Peculiar Treasure" is the autobiography of one of the outstanding short story writers and popular novelists of the day, Edna Ferber, who recounts her life experiences in a racy but thoughtful manner. An hour replete with interest is assured those who attend this meeting, which is free to members, and to which non-members are welcome upon payment of a small guest fee.

Seek More Boys for Drum and Bugle Corps

The Highland Boy Scout Drum and Bugle Corps have been advancing very rapidly, and many fine comments have been received by the committee on their splendid progress.

There are several vacancies in the Corps and boys along the North Shore who are Boy Scouts, or any boys wishing to join a troop in their community are eligible to participate in this Drum and Bugle Corps. Any boys interested in enrolling in the corps may obtain further information by contacting Otto E. Fisher

at Highwood 3710 or Paul J. Musik at Highwood 8617.

The committee is pleased to announce that Bob Bridges of 319 Oakland dr., has volunteered his services as assistant drill master. This has been appreciated not only by the committee but by the entire corps. Mr. Bridges' broad experience in drilling with the American Legion will be quite an asset to the Highwood Drum and Bugle corps.

Ravinia Garden Club Prepares For Annual Flower Show

With the Navy Pier Garden Show opening March 25, interest runs high among those clubs entering exhibits. Mrs. Oliver Turner announces the full working committee and their entries from the Ravinia Garden club.

With Mrs. Houlder Hudgins moving to New York, Mrs. Stanley Grace has taken over the chairmanship for Ravinia's major exhibit "A Garden of the Future" and the original committee has been doubled. Those working are the Mrs. M. G. Reitner, Mrs. Houlder Hudgins, Mrs. Charles De Leuw, Mrs. Jas. A. Lytle, Mrs. Edw. Harrington, Mrs. Arthur Baldauf, Mrs. Oliver Turner, Mrs. Theo. Uehling, Mrs. Howard Bede, and Mrs. Sten Stenberg. The plans for this exhibit are complete and now this committee will be busy doing the actual work necessary to achieve this garden in their small space allotted them at the pier.

Mrs. A. F. Durand is entering a Surrealist bouquet and from all reports and past achievements of Mrs. Duranda, Ravinia is pulling for this entry to be a winner.

As every garden club is to enter a potted plant in the show, Mrs. Turner was delighted to find that Mrs. Frank Straight, one of her own club members had one in her home that answered all specifications. So—Mr. Straight is taking care of this entry.

Mrs. Turner wants to thank the whole club for their co-operation and help in working toward this show, which is one of the big interests in the Garden Club Year and is very proud to announce these three entries from Ravinia.

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WILSON'S Weekly MEMO by GEORGE RECTOR

Some women who are really excellent cooks do not know how to plan entire meals well, or do not enjoy doing it. I always feel planning a menu is like getting the first olive out of the bottle—once you have decided on your meat course, the rest is easy. The other foods just group themselves naturally about the main dish, like so many chorines around the premiere danseuse. Today, I am giving smoked ham the stellar role, and you will see how simply the rest of the meal falls into the pattern.

George Rector Food Consultant Wilson & Co.



Why is this young bride thinking about an orange as she goes to market? Because she has it firmly in mind to watch for the orange wrapper in selecting her smoked ham today. In other words, she has her heart set on Wilson's Tender Extra Mild Certified Smoked Ham. The name clearly reveals its virtues, because Certified Ham is so tender and so extra mild, but only trying one for yourself will betray its delicious smoky, tangy flavor and its perfect texture.

- Menu TOMATO BROUW WILSON'S CERTIFIED SMOKED HAM Baked in Gingerale GLAZED SWEET POTATOES BUTTERED BROCCOLI SWEET-SOUR CABBAGE SALAD FRESH RHUBARB SAND TARTS BEVERAGE

Your Certified Smoked ham should be brought out of the refrigerator 3 or 4 hours in advance so as to be at room temperature before cooking. Place ham, fat side up, in roaster. Pour 1 cup Gingerale over it. Bake in preheated oven (325-350° F.), allowing 16 minutes to the pound. Then peel off skin, score fat crosswise with sharp knife, into small squares. Dot with cloves, rub brown sugar into the surface and return to oven (400° F.) until brown, basting frequently. For half a ham, allow 19 minutes per pound.

FOR THE SALAD Grate cabbage very fine, add dressing made from 1/4 cup thick sour cream, 1/4 cup vinegar, well blended, 1/2 teaspoon salt, pinch of cayenne, 1/4 teaspoon paprika, and 1 teaspoon chives or minced onions. Chill, and serve in lettuce cups or in lemon shells as a garnish.



STRAIGHT FROM THE AULD SOD

HERE IS A TIMELY suggestion for a St. Patrick's Day party or supper. A well-shaped Idaho potato is the body for this Irish pig, and a small new potato makes the head. Use toothpicks for short legs. The appetizers are impaled on green cocktail toothpicks stuck all over the pig.

THE APPETIZERS

Cut 1/4 inch slices of any—or all—of Wilson's Certified Cheese (there are five popular varieties—American, Brick, Swiss, Limburger and Pimento). Cut the slices with a thin shaver (see of tube) cutter, and stick a toothpick through the bottom of each.

Wrap short, narrow strips of Wilson's Certified Bacon around stuffed olives. (A pair of kitchen scissors is the ideal way to cut the bacon.) Fasten with half a toothpick. Broil under the broiler until bacon is crisp. Serve hot.