

Terse Tales of the Town

Which Concern Only You and Your Neighbor

GLADYS UDELL, Society Editor

ANNOUNCES MARRIAGE OF DAUGHTER

Mrs. Peter Martin Prato, 513 N. Sheridan road, announces the marriage of her daughter Muriel, to Mr. John McDonald Gifford, son of Mr. and Mrs. Carleton Gifford, 825 N. St. Johns avenue, which took place Saturday, June 29th. Muriel attended Northwestern university, and her husband is a graduate of Illinois and Northwestern universities. Mr. and Mrs. Gifford will reside in Rogers Park.

Miss Ruth Beardsley spent last week with Mr. and Mrs. Clark G. Wright at their summer home in Montague, Mich.

CAMERON-LOYET ANNOUNCES ENGAGEMENT

Mr. and Mrs. Clyde Cameron of Highland announces the engagement of their daughter Dorothy to William H. Loyet son of Mr. and Mrs. J. Loyet of St. Louis, Missouri. No date has been set for the wedding.

MARILYN JOAN TIPPY IS CHRISTENED

Little Marilyn Joan Tippy, infant daughter of Mr. and Mrs. Marvin Tippy (Ellen Truax) was christened Sunday afternoon in Trinity Episcopal church. Only members of the immediate family were present. Mrs. Eva Truax is the child's maternal grandmother.

Mr. Glenn Adams of Forsyth, Montana, spent a few hours last Friday evening at the home of his uncle and aunt, Mr. and Mrs. George E. Patterson of Old Mill road. Mr. Adams is in the U. S. Army and was enroute from Fort Snelling, Minn., to Camp Perry in Ohio. He will leave for Hawaiian duty in September.

Mr. and Mrs. David Dahl of Highland are the proud parents of a daughter, born Thursday, July 27, at the Highland Park hospital.

Mr. and Mrs. J. E. McCaffrey of Elmwood drive, accompanied by the Misses Molly and Madge McCaffrey of N. Second street, have returned from a ten days motor trip in the east. They stopped at Niagara Falls, Rochester, Washington, D. C., Detroit, Mich., and other points of interest in the east.

The Louis Giannasi's of Highland are being congratulated upon the birth of a son, born Tuesday at the Highland Park hospital.

Last night (Wednesday) Mr. and Mrs. Charles Brooks, 813 Glencoe avenue, entertained at dinner followed by bridge for 12 of their friends.

Mrs. E. E. Mellinger of Marshman avenue is at the Mellinger Farm in Indiana.

Mr. and Mrs. Robert Oliver and Mrs. Oliver's mother, Mrs. Eleanor A. Walker, have rented their home on Roger Williams avenue and have gone to their summer home in Michigan.

Mr. George C. Bliss who has been staying in Highland Park for several weeks, is leaving Friday to visit his wife's family in Mont Clair. Mrs. Bliss and son will not return from the east until after Labor day.

While Mr. Bliss is away, Mr. and Mrs. James Kittelman (Madeline Bliss) of Evanston will spend about ten days in Highland Park at her parents home on N. Linden avenue.

Mr. and Mrs. Leonard W. Neiter and three children, Leonard, Jr., Joan and Margaret have returned from Sister Bay, Wis., where they spent two weeks.

Mr. and Mrs. Harvey Witten and sons Jim and Jack and Mr. Alex Smith and son Jim returned Monday from Moose Lake, Wis., where they spent two and a half weeks. Mrs. Witten started the ball rolling by catching a muskie, while the rest of the party followed suit, each fisherman returning with a muskie. Needless to say that friends and relatives are feasting on their lucky catches this week.

Mr. and Mrs. R. L. Sandwick are spending a few weeks at Onekema, Mich.

Mr. and Mrs. Irving F. Conrad and daughters Barbara and Beverly of St. Louis, Missouri, are spending two weeks with their parents Mr. and Mrs. M. H. Conrad of McGovern street.

A daughter was born Tuesday at the Highland Park hospital to Mr. and Mrs. Henry Metz of Northbrook.

Miss Bernice Tucker will return the latter part of this week from a three weeks tour to Niagara Falls, New York World's Fair, and Washington, D.C. She spent a few weeks in Columbus, Ohio, with relatives on her way home.

Mr. and Mrs. Newton Fisher, 231 N. St. Johns avenue, are the happy parents of a son, born Tuesday at the Highland Park hospital.

Miss Marjorie Leaming entertained at a barbecue luncheon Sunday evening for the friends whom she enjoyed this summer at Rugh ranch in Agers, Colo.

Mr. and Mrs. Leslie Southerton (Janet Seathoff) left Sunday morning on a motor trip around Lake Michigan.

A son was born to Mr. and Mrs. Joe Bittini of Highwood at the Highland Park hospital Tuesday.

Miss Claudia Bouliant, an operator at the Cutler Beauty Shop left Monday, in company with her sister and brother-in-law, for a month's motor trip to California.

Mrs. Joseph Leuer entertained at an "at home" on Sunday for her daughter, Florence, who is leaving this week for Washington, D.C., where she has accepted a position. Miss Leuer has been employed at the Abbott Laboratories and a number of the guests were her fellow employees.

Mrs. John T. Snite of N. Dearpark drive returned last Friday from Mackinac Island where she greeted the crew of the Copperhead when it came in from the race.

Mr. and Mrs. Richard Hawkins Jr. of Cleveland, son and daughter-in-law of Mr. and Mrs. Richard Hawkins of Laurel avenue are coming to Highland Park this week for a weeks sailing trip, with a group of young people.

Mrs. William D. Mann left last Monday for a weeks visit with her son, Thomas B. Mann in Detroit, Michigan.

Mr. and Mrs. Howard De La Rue of 306 N. St. Johns avenue announce the birth of a son, Tuesday, August 1st, at the Highland Park hospital.

Dads held the center spot over last weekend at the Culver Military Academy Summer Schools when more than 250 from all sections of the country were registered for the annual Fathers' Week. During the period the fathers lived in the barracks, ate in the mess hall, and participated in various activities with their sons. A dress parade, a band concert, the annual election of vice-presidents, and father and son contests in golf, tennis, sailing, and rifle shooting all were features of the activity. Among the fathers present were Jerome P. Bowes Jr., 176 Laurel avenue, Highland Park.

Mrs. C. C. Hatcher Jr., left last Saturday for a months vacation at Kelly Lake, Wisconsin.

Messrs. Fred Hefferon, Leon Hall and John Miller, instructors at the Flemington, N.J. High school are enroute to California where they will visit the San Francisco Fair. Mr. Hefferon has been visiting his cousins, the Vernon McMahons and Joseph Delhayes, here, this summer and will return here in three weeks, where he will stay until school opens in the fall.

Mrs. L. B. Sinclair of Dale avenue is spending the summer at their cottage, Stony Beach, Oshkosh, Wisconsin. Her grand daughters Constance Teeter, and Barbara, and Elizabeth Bell are with her for the summer while their parents are enjoying extended trips out west. Tom Teeter is spending the summer at Dr. Sprague's camp at Minocqua, Wisconsin. Mr. Sinclair spends week-ends at the cottage. They will return to their home on Dale avenue September 1.

Ruth Chalmers is enjoying a weeks vacation with her roommate Adele Weymouth, in Rockford, Illinois.

Mrs. Milton St. Peter entertained at a tea Tuesday afternoon for her

mother-in-law, Mrs. George Hayes of Stockton, California, who is visiting here.

The semi-weekly chest clinics held at St. Theresa hospital by the Lake County Tuberculosis Association will be discontinued during the month of August as Miss Orpha L. White, Public Health nurse of the Association, has been given that time for her vacation.

Mr. B. H. Sackett and daughter, Gail, left Tuesday for Camp Mackajawan. They will come back tomorrow bringing Mr. Sackett's son Orville with them. Orville has been up there for two weeks.

Mrs. Robert Ohlwein underwent an emergency appendectomy at the Highland Park hospital Sunday evening. She is getting along nicely.

Mr. and Mrs. William David Mann announce the engagement of their daughter Dorothy to S. Lee Jackson, son of Mrs. Harriet Lee Jackson of New York City and of S. Edward Jackson of Providence, Rhode Island.

Mrs. Ryland A. Wolcott and daughter Jean is in Estes Park, Colorado, for three weeks. Having definitely decided to skip a debut Miss Wolcott will return to the Stuart School of Music.

Mrs. R. B. Johnson is entertaining the Fort Sheridan Bridge Club Friday afternoon.

Mrs. Viola Conrad has Russell Helm and Adele Derick from Long Island visiting her for a few days.

Miss Ames of the YWCA left last Tuesday for a month's vacation at her home in Mattoon, Ill.

Mr. Robert Shell of Cincinnati is visiting Howell Murray of Linden avenue for two months.

Richard A. Knobloch returned last Saturday after six weeks in the ROTC camp at Camp Custer, Mich. He received the highest award for the best soldier and best officer.

Add New Member
At the last regular monthly meeting held by the Modenesse Mutual Aid society at the Labor Temple, a new member, Victor Pignatelli, was initiated. Also, two applications, presented by Terzo Giannasi and Tony Vignocchi, were approved.

John J. Welch Is Again Appointed Deerfield Postmaster

The following letter received yesterday (Wednesday) from Senator James M. Slattery affirms the announcement of the re-appointment of John J. Welch as postmaster of Deerfield:

July 1st, 1939.
Mrs. R. E. Pettis,
745 Chestnut Street,
Deerfield, Illinois.
My Dear Mrs. Pettis:
I have your letter of July 28th relative to the reappointment of Mr. John J. Welch as postmaster at Deerfield. I am pleased to have your views of Mr. Welch. It is a pleasure to advise you that his reappointment was confirmed by the Senate on Saturday.
Very truly,
JAMES M. SLATTERY.

Read The Want-Ads

Shore Line
YELLOW CAB CO.
Buy a Coupon Book
\$6 Worth of Rides for \$5
Call H. P. 2000
15c Per Mile

WILSON'S Weekly MEMO by GEORGE RECTOR

I am certainly grateful that fewer women than men are color-blind. Because if a woman could not tell yellow from orange, how would she select her next Wilson Certified Ham? Wilson produces the world's two finest bone-in hams, each perfected by Wilson's Secret Process. One is Wilson's Tender Made Ham, that comes in the yellow wrapper. It's ready to eat, and so tender that it's actually "the ham you cut with a fork." Then, for the woman with a yen for a smoked ham, to cook as her fancy dictates, there's Wilson's Tender Extra Mild Certified Smoked Ham that sports the orange wrapper. (Takes only 16 minutes to the pound.)

There is no excuse for experiencing the disappointment that comes through the substitution of hams claimed to be just as good. The formula is a simple one; we can all read and do) insist on seeing the name Wilson on the wrapper or the branded name on the Ham itself to be sure you are getting the Ham you ask for. Only Wilson makes genuine Tender Made Ham and Certified Tender Extra Mild Smoked Ham.

George Rector
Food Consultant
Wilson & Co.
P. S.—I will be lecturing all summer in the Court of Fables, New York World's Fair. I'll be happy to have you visit me. G. R.

A ONE-HAM SHOW

The classic criticism, "I don't know much about art, but I know what I like," is just as applicable to ham. All the experts have viewed Wilson's Tender Made Ham with a coldly critical eye. The Good Housekeeping Institute, that fussy fellow, the inspector for Wilson & Co., the U. S. inspector, and myself who have had some experience in good eating, all have looked on this miracle ham and found it good... But it is you, the housewife, who has done the real blue-ribbon pinning. And here's why:

CONVENIENT, ECONOMICAL.
Besides its incomparable flavor and tenderness, Wilson's ready-to-eat Tender Made Ham is convenient and economical. The bone-in Tender Made may be bought whole, half or in steaks. The boneless, which comes in tin, sealed in its own juices, may be had whole, or in Family Size (1/2 ham) or Meal Size (1/4 ham).

Give it a quick oven heating, for a hot dinner, serve it cold for luncheon and buffet suppers, slice and slice and slice at it for sandwiches, snacks and "what ails you." You'll find one of these hams as handy in the ice-box as an extra man at a party.

FARE ENOUGH!
"Dear Hubby—
Have gone to visit Aunt Eva for a few days. You'll find a baked Wilson Tasty Meat in the refrigerator so you can't fare badly. Slice it cold and give it to the fellows when they drop in for snacks."
Mary

Our House Is Your House . . .

So Let Us Share the Responsibility Of Entertaining Your Summer Guests

Delightful rooms and suites—many with private screened porches . . . our lovely hill-top location and wooded ravine . . . our notable service . . . our proximity to your own home . . . all these combine to make The Moraine the logical place in which to lodge your summer guests.

They Will Thoroughly Enjoy These Features:

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- Our Fast Clay Tennis Courts
- Our Most Excellent Cuisine

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FLORENCE B. DANIEL, Manager
800 Sheridan Road Highland Park 4444

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When night sharpens your ears and tempers your courage with caution, an extension telephone by your bedside is a great comfort. It's ready always for your call to police, physician, or neighbor. In bedroom, kitchen or den, an extension can save you steps, offers welcome privacy. All the convenience of an extension costs very little. Call our Business Office and order one today.

In Highland Park call 9981

ILLINOIS BELL TELEPHONE COMPANY

To Bake a Tasty Meat

Have the Wilson's Tasty Meat (cottage butt) at room temperature. Remove transparent wrapper and place in small open roaster in pre-heated oven (350° F.) for 50 minutes. Baste with 1 cup pineapple juice. Increase heat to 450°. Stud the fat with cloves; add more pineapple juice and return to oven for 20 minutes more. Baste frequently until nicely browned. Cool and chill.

Bachelor Banquet*

BAKED WILSON'S TASTY MEAT (sliced cold)
GERMAN POTATO SALAD
SLICED TOMATOES
CELERY
ICED CANTALOUPE BEVERAGE
*Prepared by himself in 5 minutes

BQ

This is not a ranch brand tho' it is almost as hot as one when it is applied. It's just sign language for a mighty good Barbecue Sauce to serve with your outdoor meals. The combination of meat, wood smoke, fresh air and this sauce, simply could not be beaten—not even at Rector's.

BARBECUE SAUCE

1 cup brown stock or water
5 tablespoons vinegar
1 teaspoon salt
1/4 teaspoon mustard
4 tablespoons Clear Brook butter
1/2 lemon, cut fine
5 tablespoons catsup
5 tablespoons Worcestershire sauce
1/2 teaspoon pepper
1/2 teaspoon cayenne
1/2 cup minced onion
1 garlic clove, minced

Combine the ingredients and bring to boiling point. Pour over the meat as it is being baked or broiled and serve it with the meat. If only to be served separately with the meat, heat long enough to cook the minced onion—about 10 minutes.

WILSON & CO.

Tel. H. P. 2400 - Highland Park, Ill. - Admission 90c - 10c

ALCYON

Doors Open 6:30 - First Performance 7:00 p.m.; Second 9:00 p.m.
Saturday, Sunday and Holidays from 2:30 continuous.

Thursday-Friday Aug. 3-4

CLAUDETTE COLBERT
JAMES STEWART
NAT PENDLETON
EDGAR KENNEDY

in
"IT'S A WONDERFUL WORLD"

It's wonderful . . . it's also full of such shrieks, cheers and laughter as you've never known before!
Added: Porky Pig Cartoon
Latest News Reel

Saturday Aug. 5

Double Feature
WARNER BAXTER
again plays O. HENRY'S fascinating bandit in
"The Return of the Cisco Kid"

—and—
BONITA BRANVILLE
JOHN LITEL in
"Nancy Drew, Trouble Shooter"

America's sweetest, snoopest sleuth . . . in a thrilling tale!
Added
TERRYTOON and NEWS

Sunday - Monday - Tuesday
Aug. 6-7-8

EDW. G. ROBINSON
FRANCIS LEDERER
PAUL LUKAS

in
"Confessions of a Nazi Spy"

Telling the whole startling story of Nazi Activity in America!
Added:
CARTOON IN COLOR
ROBERT BENCHLEY SPECIALTY

Wed.-Thurs. Aug. 9-10

Return by popular request!

Clark Gable
Jeanette MacDonald
Spencer Tracy

in
"San Francisco"

Three great stars triumph in a picture that still tops all screen entertainments!
Added:
POPEYE CARTOON
NEWS OF THE DAY

COMING

Aug. 13-14-15-16—BETTE DAVIS in "JUAREZ"
"YOUNG MR. LINCOLN" - "ONLY ANGELS HAVE WINGS"

"The Cream of the North Shore"

MILK

Per Gal. **29c**

Take home some Extra Rich

ICE CREAM

made before your eyes.

Pints . . . **24c**
Quarts . . . **44c**

Also Cones and Dixies.
Special orders taken for parties.

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