

Mr. and Mrs. George Childs and sons, Bob and Bill, are back from their summer home at Birch Island, Ontario, Canada, where they spent the past six weeks.

Miss Carol Cole has returned from a summer spent in Washington, D. C. Miss Coale, daughter of Mrs. Grace Coale, is a teacher at the Flossmore grammar school.

Miss Betty Bird of Champaign, Ill., formerly of Highland Park, was the guest the latter part of last week of Mr. and Mrs. William N. Alderman of Marion avenue. Miss Bird was enroute to Milwaukee, stopping to visit relatives and friends in Palatine, Iowa, and Highland Park. Her brother, Tom, has just returned from a vacation in Yellowstone Park.

Mrs. Grace Coale and daughter, Sue, and son Kelly and Mrs. Walter Cope and son Duane motored to Rolla, Mo., last weekend where Kelly will attend the Missouri School of Mines this coming school year.

Charles Miller of Bangor, Maine, was the Labor Day weekend guest of his uncle and aunt, Mr. and Mrs. H. H. Redfearn of Moraine road.

Mrs. Lawrence A. Mills and daughter Ann and son Campbell are expected home the end of this week from their summer home at Burnside Lake, Ely, Minn., where they have spent the summer.

Jean Tomlinson of Morristown, N. J., was the guest of her cousin Patsy Redfearn last week. Patsy entertained at a luncheon and swimming party at Exmoor for her guest last Friday.

Mr. and Mrs. Bruce Blaine will attend the wedding of Miss Eleanor Fane and Mr. George Kellar in West Chicago on Saturday. They will also attend the wedding breakfast at the Hotel Baker in St. Charles.

Mr. and Mrs. A. G. Klemp and son Bob of Ridgewood drive returned Friday from a five weeks trip through the west, stopping for two weeks at Culver City, Calif., to visit the Frank Klemps.

Mr. and Mrs. Jack Moran visited in Battle Creek, Mich., over the Labor Day weekend.

Ted Cabonargi, a sales engineer with the Armstrong Cork company in Lancaster, Pa., spent the weekend in Highland Park visiting his family on Wade street. Other visitors at the Cabonargi home were Mr. and Mrs. Hans Hess, Mr. and Mrs. William Davis and Miss Peggy Davis of Chicago.

Mr. and Mrs. Warren Leihser and Mr. and Mrs. Otto DeBona visited the Leihser's parents in Greenville, Ill., the last weekend.

Mrs. Harriet McGuire has returned from a trip to the Smoky Mountains with several friends from Downers Grove.

Mr. and Mrs. Homer Sleeman spent the weekend in Mansfield, Ill. Miss Eleanor Meredith returned here with the Sleemans for a short visit.

Dr. and Mrs. Grover Q. Grady are expected home Sunday from their summer home at Eagle River, Wis.

Mr. and Mrs. Albert D. (Jimmy) Brush, Jr., moved from Highland Park to Chicago last Saturday.

Little David Umbach of Chicago is visiting his grandparents, Mr. and Mrs. William Guyot, this week.

**Boy Scouts**

Notice to all Cubs, prospective Cubs and Den Chiefs of Pack No. 86:

The first get-together of the year will be held in Sunset Park at the dance pavilion on Friday, Sept. 8, at 5 o'clock.

Entertainment: Baseball game, talking moving pictures will be shown at 7.

What to Bring: Sandwiches for supper.

Home before 9 o'clock.

—B. E. Christensen, Cubmaster.

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**Psychologist Offers Recipe for Avoiding a Crabbed Old Age**

The calendar cannot be trusted to tell you the truth about old age. While you may be "officially" old at 65, the years following that milestone need not be ones of senility, says Dr. Donald A. Laird, well-known psychologist. In the current Rotarian magazine, he offers six rules as insurance against an unhappy, crotchety oldage. These rules were developed from reports of scientific studies by such authorities on human behavior as Dr. Francis G. Benedict, Dr. Christine Margaret Morgan, Dr. Francis M. Pottenger, and Dr. Edward K. Strong, Jr. Here are the "rules":

- 1) Keep in good health. (Exemplary habits with regard to food, drink, and matters of hygiene, and above all, a philosophy of doing away with worrying work wonders.)
- 2) Maintain an intellectual interest in many things. (An education has been found to help make old age happier.)
- 3) Enjoy your children and relatives—but don't live with them, if you can possibly avoid it! (Happiest old folks live alone so they can remain independent.)
- 4) Mingle with the younger crowd at least occasionally. (Retain membership in your club, lodge and church—and serve on committees.)
- 5) Keep occupied! (Choose hobbies and recreations which keep the hands busy, the mind occupied. One of the surest ways discovered to make old folks unhappy, crabbed, disillusioned, was for them to retire.)
- 6) Prepare for old age. (Organize your thoughts, your life philosophy, and your activities in middle age with the inevitableness of age 65 before you. This is as important as making financial preparations for your "declining years.")

And now, continues Dr. Laird, if you have doubts about your youthfulness, check your habits against these which follow. If you have lost or are losing interest in bridge games, the newspaper sports page, tennis, musical comedies, hunting, auto driving, full-dress affairs, golf, smokers, picnics, poetry, collecting stamps; and if you are gaining interest in "educational" movies, na-

**WHY WAR PROFITEERING?**

Just what part are the citizens of the United States playing in the new world war? In spite of President Roosevelt's plea that we as citizens stand on neutral ground, there are some who are willing to sacrifice this neutrality in our own country by war profiteering. By war profiteering we are not referring to the products sold to the foreign countries, but the commodities sold to John Q. Public in our own country.

Early this week merchants of Highland Park announced a rise in the price of sugar, flour, meats and other foods. In fact, one local dealer raised the price of eggs seven cents per dozen. Surely the chickens haven't reduced production because of the war, for it is hardly possible that they read the papers.

If trusts and merchants are permitted to take advantage of this situation so early in the fight, what will the future bring? With thousands of persons being removed from the W.P.A. rolls with slight hope of finding work, how are these people going to live?

The outlook in this country is for improved business conditions, but why cross the bridge before we come to it?

It is claimed that overproduction is the cause of our international recess in business. If this is so, it is a splendid opportunity to unload the surplus.

Secretary of Agriculture Wallace says, "by working together, farmer, business men and the government can make supplies available at a price fair to consumers and producers alike." Instead of paying the farmer to let his land lie idle, let him till his soil and raise sufficient crops and thus cease importing food from Argentina and other foreign countries. Open our surplus to those nations unable to provide for their people, thus eliminating overproduction.

President Roosevelt in his broadcast Sunday evening said: "No American has the moral right to profiteer at the expense of either his fellow citizen or of the men, women and children who are living and dying in the midst of war in Europe."

It is the duty of every citizen of this United States to see that war profiteering is stopped. We do not want government controlled business in this country, and it can be eliminated if everyone will "stand on neutral ground" and play the game fair.

ture study, art galleries, museums, zoos, chopping wood, detective stories, raising flowers and vegetables, being left to yourself, methodical people—then, alas, you are growing old (regardless of your age!) In that case the above rules are given for your benefit.—From the Rotarian Magazine.

**Administration Comments**

by Robert C. L. Price

(Continued from page 1)

is a serious blow, yet from all indications there should not be a need for increasing rates. The method of distributing receipts between the distribution account and the pumping account is merely an arbitrary figure adopted by the council and has actually given the general fund revenue earned by the water department. The method of distribution will undoubtedly have to be adjusted upon losing the Highwood account. Some blame for the loss of the Highwood account has been placed on the shoulders of the previous administration for not holding the account, but this is wrong for if blame is to be placed it should be on the administration in power at the time the plant was built, for then it would have been logical to enter into a contract with Highwood for a period of time, at least until the bonds would be retired.

The figure for depreciation is exceedingly small because the plant is always kept in A-1 shape. Machinery, of course, must be replaced in time but that item is small due to a total investment of less than \$25,000. The new carbon machine is the only equipment purchased since the original carbon machine, which was purchased shortly after the plant was completed.

Your reporter advises residents who have not inspected the plant to do so, for it is an education in itself.

**COOKING AROUND AMERICA?**

The First of a Series of Seven Unusual Color Pages—Illustrated by James Montgomery Flagg. One of the Many Interesting Features in The American Weekly, the Magazine Distributed with the SUNDAY CHICAGO HERALD AND EXAMINER.

**WILSON'S Weekly MEMO**



by **GEORGE RECTOR**  
Making resolutions on New Year's Eve is a quaint old custom, and the resolutions, I have noticed, usually last about as long as the confetti. Today is as good a time as any for making a new resolution and any housewife could profitably resolve to try out one new food every week.

**George Rector**  
Food Consultant  
Wilson & Co.

**This New Revolutionary DOUBLE-SEALED CONTAINER**  
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Human Hands never touch Wilson's Certified Pure Lard during processing. Machines seal it twice for double protection. Your hands are first to break the sanitary inside seal. Try this new modern, all-purpose shortening. See how it improves the quality and flavor of your favorite recipes.

**CHOCOLATE BROWNIES with Certified Pure Lard**

1/3 cup Wilson's Certified Pure Lard  
1 cup sugar  
2 Clear Brook eggs  
2 ounces bitter chocolate  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
1/2 cup flour  
1/3 cup walnut meats

Blend lard, sugar, and unbeaten eggs together in one quick operation. Then add the melted chocolate, vanilla, salt, flour, and chopped nut meats. Mix smooth and beat thoroughly.

Spread out in a thin layer one-half inch thick in a greased pan. Bake at 350° F. for about 20 minutes.

Cut into oblong strips when partially cool. Remove from pan after cutting.

**THE BRIDE'S PRIDE**

Traditionally, a bride's first culinary efforts seem always to be directed toward

**Hot Biscuits with Certified Pure Lard**

2 cups flour (sifted before measuring), 3 teaspoons baking powder, 1 teaspoon salt, 4 tablespoons Wilson's Certified Pure Lard, two-thirds cup milk (cold).

Sift flour, baking powder, and salt together. Put in mixing bowl with the lard. Mix to a fine crumb as for making pie dough. Add milk and mix with a fork until the ingredients hold together (about 40 strokes). Turn out on lightly floured board and knead a few times.

Roll out to about one-half inch thickness, and cut with biscuit cutter, and place in a greased pan. 450° F. for 12 minutes.

Remember, the same dough can be used as a crust for meat or fish pies, or for shortcakes. Many women like to keep the dry ingredients ready mixed in a covered container in the refrigerator, ready to combine with the milk on a moment's notice.

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See these SANDY MAC models, manufactured by the famous EverHot Heater Company of Detroit, at your plumber or at the gas company. Special thick insulation blanket or rock-wool and cork. Semi-bunsen type burner. Non-corrosive, all-metal thermostat.

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Arthur Swanson—625 Central Ave., Highland Park  
Arnold Peterson—625 Roger Williams Ave., Evanston  
Edward Strong—423 S. First St., Highland Park

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**IT IS READY TO SERVE.** Slice it cold for delicious luncheons, snacks, picnic sandwiches, etc. Or, you can use half for a welcome ham dinner—heats in just five minutes to the pound. Enticing, one-inch steaks can be cut from it; broiled in a few minutes. Practically no shrink in Tender Made Ham; costs no more on your table. That's real economy.

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