

Thursday, December 12, 1940

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Bible Class of the  
erian church held

a pot-luck supper and Christmas party on Tuesday evening at the church. Mrs. Chester Wolf is class teacher.

Mr. and Mrs. Chester Wessling visited Milton Wessling at the Montrose hospital in Chicago on Sunday. He has been in the hospital for the past 29 weeks.

Mr. and Mrs. Fred Dusto and family of Libertyville were Sunday guests at the Christ Mentzer home on Chestnut street.

A. G. Anderson of Velva, N. D., is spending the winter at the home of his son and wife, Mr. and Mrs. Clarence Anderson of Hazel avenue.

Miss Jean Nygard, third grade teacher in the Deerfield Grammar school, who has been staying at the Clarence Anderson home, is spending several weeks with Rev. and Mrs. F. G. Piepenbrok.

Mrs. Clarence Rollman, who is ill with scarlet fever, was taken to the contagious section of the Evanston hospital on Saturday evening. Her mother, Mrs. Hazel Vant Kreh of Waukegan, is caring for the two Rollman children and the home is quarantined.

Kenneth Richard Knackstadt, the infant son of Mr. and Mrs. Kenneth Knackstadt, who has been in an incubator in the Highland Park hospital for the past two months, was brought home on Sunday.

Mrs. Virgil Hagie was hostess to members of her 500 club on Wednesday at her home on Elm street.

The Paulus Circle of St. Paul's church is meeting this afternoon (Thursday) at the home of Mrs. Carl Bonson.

Mrs. A. J. Johnson is entertaining her bridge club at a Christmas party on Friday afternoon at her home on Deerfield road.

The Deerfield business district is being made festive by the merchants. Three of the four corners of the main intersection of the village have decorated Christmas trees on them. The fourth corner (Stryker building) is too narrow for a tree but the Cox Sweet Shop is decorating its windows to complete that corner. Lights purchased last year will be used again strung high over

the corner of Waukegan and Deerfield roads.

Mrs. John A. Hoffman, who spent the past year in Barrington, has returned home.

Mr. and Mrs. Walter Page were hosts at bridge on Saturday evening at their home on Osterman avenue.

Mr. and Mrs. Russell Potterton and children spent Sunday at the Walter Maxwell home in Kenosha.

Mr. and Mrs. Arnold Jensen of Des Plaines were guests at the home of Mr. and Mrs. Lloyd Mann of Central avenue on Saturday.

The Deerfield Camp of Royal Neighbors will meet this evening at the Town Hall for the annual election of officers.

A hobby show is being held this afternoon at the Deerfield Presbyterian church. A chicken dinner is being served this evening at six and at seven o'clock.

William Aiken of Bannockburn, a survivor of the Athenia disaster, was the guest speaker at the Highland Park Presbyterian Tuxis meeting on Sunday evening. Mr. Aiken, who was in Europe when war was declared, discussed informally his experiences in the British Isles and the return home.

Mr. and Mrs. Emil Meyer of Arlington Heights were Sunday dinner guests at the Mathias Hoffman home. The Meyer's son, Robert, and the Hoffman's daughter, Betty, were married two weeks ago.

Mr. and Mrs. Arthur Johnson of Duluth, Minn., will spend one week of their Christmas vacation at the home of Mrs. Johnson's parents, Mr. and Mrs. John Nelson, in Spooner, Wis., and the second week with Mr. Johnson's parents, Mr. and Mrs. A. J. Johnson of Deerfield road. Arthur Johnson teaches in Central high school in Duluth.

**He Paid**

"There's a man outside, sir, who wants to see you about a bill you owe him. He wouldn't give his name."

"What does he look like?"

"He looks like you'd better pay it."

**BEZDEK'S GARDENS**

Glenview Road and Skokie Boulevard

We are as near to you as your

**TELEPHONE WILMETTE 1064**

**LOWEST CASH AND CARRY PRICES**

We invite you to come in and see our wonderful selection of flowers and plants grown in our own four acres of greenhouses. For 35 years we have been in business in Wilmette.

**Watch For Our Christmas Bargains**

**In Our Next Week's Ad**

Table center pieces, wreaths and door sprays, and all other holiday decorations.

Prompt deliveries to all North Shore suburbs.

**Annual Holly Hop  
Sponsored By Ravinia  
Woman's Club Dec. 30**

The third annual Holly Hop, sponsored by the Ravinia Woman's club, will be held Monday night, December 30, at the Ravinia Village House. All boys and girls of high school and college ages are cordially invited.

Excellent swing music will be furnished by the well-known Colonial orchestra. A brilliant floor show is promised.

Those who have attended previous

Holly Hops know that this annual dance provides a gala night for college students especially—a true homecoming affair.

The committee in charge of the Holly Hop consists of Mrs. Clayburn E. Jones, chairman, Mrs. Dene Lavenant, Mrs. W. H. Rietz, Mrs. O. E. Weed, Mrs. J. M. Murphey, and Mrs. J. M. Easton.

Tickets are being sold by various high school students, or may be purchased through Mrs. P. M. Easton, H.P. 2962, or Mrs. O. E. Weed, H.P. 2117. Remember the date—December 30. Tickets are limited, so buy early!

**WILSON'S**  
*Food for*  
**GIFTS**



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

If the very waistline of Santa himself doesn't suggest "food for gifts," then I'm not George Rector. So why not finish off a whopping part of your shopping list with one visit to your market? You'll find that whether you're buying for rich or poor, man or woman, Wilson's meat products will delight them and reflect radiance on the giver.

*P.S.—A stock of these same Wilson's foods in your home will make it an easier and merrier Christmas for you.*



**WHAT'S YOUR PROBLEM?**

**Unexpected guests?**

Wilson's Certified Boned Chicken. (Cream and serve on baking powder biscuits.)

**Gift for one who has everything?**

Wilson's Certified Chicken Liver Paté.  
Wilson's Tender Made Ham Boneless in Tins.

**New and different appetizers?**

Midget eclair shells filled with Wilson's Certified Tender Made Deviled Ham. Wilson's Cocktail Frankfurters broiled and served on toasted Beaten Biscuits.

**Gifts for needy?**

Wilson's Certified Corned Beef and Corned Beef Hash.  
Wilson's Certified Bacon.  
Wilson's Certified Pure Pork Sausages. Wilson's Certified Chili Con Carne.

**ONLY WILSON & CO. MAKES**

**Tender Made Ham**

When you give a Wilson's Tender Made Ham you're giving a fork-tender, ready-to-eat delicacy that's the finest of its kind. You can buy this choice ham in Christmas wrappings, bone in; or, boneless, in tins (whole, half, or family-size) with all the rich juices sealed in.



**Easy Decorating Trick**

To give that personal touch to your Christmas Hams, decorate them with "holly leaves," cut from citron sliced thin. Trace leaf veins with paring knife. Use red cinnamon candies for holly berries. Cover ham with a glaze made of syrup, honey or melted jelly. Fasten "holly leaves" on ham with toothpicks. Heat ham in moderate oven to "firm" the glaze.

**SKATING SUPPER**

Wilson's Certified Chicken Broth  
Cocktail Sausage Rolls\*  
Hot Gingerbread a la mode

\*Partially cook Wilson Cocktail Sausages. Then roll each sausage in a blanket of bread stuffing. Wrap with a slice of Wilson's Certified Family Style Bacon and broil until brown. Serve on toothpicks. Season's Greetings, and goodbye till next week.



*The Wilson label protects your table*