

New Officers Will Preside At Meeting Of Infant Welfare

The January meeting of the Highland Park-Ravinia Center of Infant Welfare will be held on Monday the

HERMANC MISTRIC'S BEAUTY SALON
Complete Beauty Service
22 S. First Street
Phone Highland Park 5042

27th at the home of Mrs. J. A. Clark, 296 Prospect avenue. At this time the new officers will take over their duties with Mrs. Edwin M. Hadley, Jr., continuing as president. Serving on the Board will be Mrs. Elmer W. Freytag, vice-president; Mrs. C. Longford Felske, 2nd vice-president; Mrs. Frank Lunding, recording secretary; Mrs. James Murphy, corresponding secretary; Mrs. Bowen Schumacher, treasurer; Mrs. R. W. Douglas, station chairman; Mrs. Lowell Bushnell, station co-chairman; Mrs. Phillip Medway, membership; Mrs. G. D. Stone, luncheon chairman; Mrs.

Edward Knox, luncheon co-chairman; Mrs. Hugh Riddle, member-at-large; Mrs. W. S. Strong, publicity; Mrs. V. D. Pinkerton, Thrift Shop chairman, and Mrs. Paul Grady, as co-chairman for the Thrift Shop.

Mrs. Faxon To Review "New England Indian Summer," Monday

Mrs. Lloyd Faxon has chosen Van Dyck Brooks' "New England Summer" as the subject of her next book review to be given at the Parish House of the Highland Park Presbyterian church on Monday, January 13, at 2 p.m.

A special rate of admission may still be obtained by buying a series ticket for the four remaining reviews. Single admission may be obtained at the door.

Helen McMackin, DAR State Regent, To Speak Thursday

The first meeting of 1941 of the North Shore Chapter of the D.A.R. will be held at the home of Mrs. Walter Rice on Thursday afternoon at 2 o'clock.

The guest for the afternoon will be Miss Helen McMackin, State Regent. Miss McMackin will discuss various bills up in Congress for the drafting of money and how it would affect all people.

Members are also asked to bring their gifts for Ellis Island.

The assisting hostesses are Miss Chandler, Mrs. Einbecker and Mrs. Truax.

Cover page photo by Hecketsweiler

The Highland Park Press

Entered as Second Class Matter March 1, 1911, at the Post Office at Highland Park, Illinois.

Issued Thursday of each week by the Udell Printing Company, Udell Building, Highland Park, Illinois. Telephones: Highland Park 557-558.

Chicago Offices: 185 N. Wabash Ave., Suite 901 - Tel. State 6326; 1016 Willoughby Tower - Tel. Central 3355.

A member of The Chicago Suburban Quality Group.

Communications intended for publication must be written on one side of the paper only, and signed with the name and address of the writer. They should reach the editor by Wednesday noon to insure appearance in current issue.

Subscription Price, \$1.50 per year. 5 cents per single copy.

Resolutions of condolence, cards of thanks, obituaries, notices of entertainments, or other affairs where an admission charge is published, will be charged at regular advertising rates.

John L. Udell, Publisher and Man'g. Editor
Mrs. Florence W. Bartel, Associate Editor
Mrs. Robert W. Pettis, Deerfield Editor

Edward Tomlinson, NBC Commentator, To Speak Here Feb. 5th

Edward Tomlinson, who has been chosen official commentator on Latin American Affairs for National Broadcasting Company, will address an evening meeting of the Highland Park Woman's Club, Wednesday, February 5.

Mr. Tomlinson is speaking every Saturday evening from 6:45 to 7 p.m. on WJZ from whatever large city he is near on that day.

WILSON'S Weekly RECIPES



Last week, a young Omaha bride asked me for the "best way" to cook bacon. She knew

bacon provides valuable vitamins A and B, and precious body-building protein. But how to cook it so her man would go for it? I told her the flavor is most important and suggested she get Wilson's Certified Family Style Sliced Bacon. Then I gave her the following cooking hints, in which you might be interested, too.

George Rector
Food Consultant, Wilson & Co.

Bacon Do's and Don'ts

To Pan Fry Bacon start with a cold pan, low fire, cook slowly, and pour off fat as it gathers.

To Broil Bacon set broiler 3 1/2 inches under moderate (300° F.) heat. Watch like a hawk and turn frequently. Drain on absorbent paper. Place slices on pre-heated platter.



To Get Wonderful Flavor use only Wilson's Certified Bacon. I suggest the new Family Style in the 2-pound package, the only bacon I've ever seen that is sliced to human thickness, then packed back on the rind *tightly and bolt upright*. This protects that simply marvelous flavor against *drying out*.

A NEW READY-TO-SERVE MEAT

"And be sure," says the wife to her husband, "to bring home some MOR." "More what?" asks the poor innocent. "MOR delicious by far than most meats of its kind," sez she, "and more like ham, too. In fact, MOR is made by the makers of Wilson's Tender Made Ham."

The Wilson Label protects your table

MOR comes ready-to-serve for the cold meat platter, or for sandwiches. It can be roasted like a meat loaf or fried or scrambled with eggs. MOR makes *more* delicious breakfasts, lunches, and dinners, with less work.



Try Fried MOR and EGGS for Breakfast Tomorrow

The Latin-American Way

Washington, D. C. restaurants now make a point of serving Mexican and South American dishes. Here's a new kind of a tamale pie that has become a favorite with many of Washington's younger set.



TAMALE PIE

- 1 can Wilson's Certified Tamales
- 1 can corn
- 1 can tomatoes
- 2 dozen ripe olives
- 1/2 lb. Wilson's Certified American Cheese

Mix corn, tomatoes and chopped olives and pour into a greased casserole. Remove wrappings from tamales. Roll each tamale in grated cheese. Lay on-top of the corn and tomatoes. Cover with grated cheese. Bake in a medium (300° F.) oven for 35 minutes.

And that's all for this week except to remind you that *Wilson's Bakerite*, the new extra-creamy vegetable shortening, makes easy-to-mix and velvet textured cakes. Good-bye for now. G. R.



Try SANTI'S T-BONE STEAK 45c

Saturday and Sunday Special
For all your liquor requirements, make this your stop



Don Marco Wines, Makers of MISSION BELL WINES
Port - Sherry - Muscatel
\$1.75 gal.—90c 1/2 gal.—50c fifth 25c pt.

Zinfadel Burgundy
\$1.20 gal. — 60c 1/2 gal.

Rhine, Sauterne, Riesling
\$1.35 gal. — 70c 1/2 gal.

4-yr. old bottled in bond Bourbon \$2 qt.

Full line of Domestic & Imp'd. WINES, SCOTCHES and CHAMPAGNES

We serve the finest ravioli and spaghetti

—This Week's Special—
3-Year-Old Straight Kentucky Bourbon 1.45 Full Quart

H. P. 5445

SANTI'S CAFE
Waukegan Ave. Highwood



LAUNDRY AND DRY CLEANING
Phone Enterprise 1110

KAPPA DELTA MEETS FRID

The North city of Kappa January meet at the home Black, 2326 C Evanston. Me luncheon at Schumacher Ave., Evanston Mueller, 2806 ton, are assist Miss Rhea tor of the Ch speaker for th give some inte spring fashio States as the p ion trends. M vice president man of the o the program.

KEDZIE-MOU ANNOUNCE

Mr. and M South Bend, I land Park ha gagement of erine Jean to of Mr. and M also of South The wedding ruary 15th in Notre Dame. son, the form S. First stree bride's attend

STEVENS-C MARRIAGE

Word has marriage of daughter of Stevens of Chapman. Mr of Mr. and M of Greenwich dents of High The weddin home of the b ens, in Decat 5 o'clock in t Chapman Jr. as best man i bride's niece Mr. Chapm live on the after a thre in the East.

KUGEL-HAL ENGAGEMENT

Mr. and M of N. Linden gagement of Jane, to Har

A Sma

Soft natur ful curls, y to manage, nette or gr coarse. OU ists will se and give y what is be ticular type sure you v manent." ment.

Permaner Ladies H MODER G Phone H 30 Individua