

Robin Gourley is home between semesters from his studies at Cornell. Robin is in the junior class.

Miss Gertrude Ames spent the week-end with her family in Mattoon, Ill.

Miss Rita Hart, daughter of the Martin Harts returned Tuesday from a ten day trip to New York.

Dr. and Mrs. J. P. O'Connell and daughter Pat returned last Thursday from a five weeks sojourn and fishing trip at Miami, Fla.

Mr. L. B. Sinclair returned Sun-

day evening from a ten day visit with his brother and family the Fred Sinclairs in San Antonio, Texas.

Miss Beverly Frisbie, who attends Lake Erie college, Painesville, Ohio, will be one of the hostesses at a valentine party to be given by the freshman class at the college, Feb. 15. She is the daughter of Mr. and Mrs. C. O. Frisbie of 166 Lakeside Manor Rd.

Mr. and Mrs. Paul Brown and Mr. and Mrs. Raymond Lee have returned from a three weeks cruise from New York to the Canal Zone

and then to Kingston, Jamaica and Bermuda. While in the East they called on Mr. and Mrs. Walter Steel in Upper Mont Clair, N.J. The Steels are former residents of Highland Park.

Mr. and Mrs. Kenneth B. Lacy and Mrs. F. Vance Nelson have been called to Miami, Fla. by the death of Dr. Van A. Lacy, father of Mr. Lacy and Mrs. Nelson.

Mr. and Mrs. Arthur Swinford have left the William Barker home for a months visit in Winnipeg, Canada. Mr. and Mrs. Swinford have been visiting Mrs. Swinford's sister, Mrs. William Barker the past week.

A marriage license has been issued to James Carr and Ollie Mae Hawkins, both of Highland Park.

Mrs. Julian Hilborn and daughter Muriel of Laurel avenue are expected home a week from Sunday from their business trip in New York City. While there they are registered at the Henry Hudson hotel.

Dr. and Mrs. Roy A. Crossman and son Roy Jr. left Saturday for their annual months sojourn in the south.

Mrs. Everett L. Easton and Mrs. L. L. Winters have spent the past six weeks motoring through the southwest and are now sojourning in Tucson, Ariz., until May. Mrs. Winter's daughter and family, Mr. and Mrs. Sterling Warren and children, Lee and Butch are staying at the Winter home until she returns.

Miss Margaret Smith and Miss Felicite Buhl are enjoying a few weeks vacation at the Slash Z Ranch, Fry, Ariz.

Mrs. F. P. Boynton Jr., is visiting friends in Davenport, Iowa, this week.

Mr. and Mrs. Samuel M. Hastings left Tuesday for Bright Waters, Long Island, to attend the funeral services for Mrs. Hastings' brother, Mr. Frank J. Morse.

Miss Hazel Furrow, Mrs. Harry Kelley and Mrs. Kelley's mother, Mrs. Reeves, returned Saturday from a six weeks motor trip to California.

Mr. and Mrs. Morton Mavor left Sunday for a months sojourn at Clear Water, Florida.

Mirth Durbahn, Rachel Brent and Betty Ann Johnson who are attending school in the East will attend the Dartmouth winter carnival this week-end.

Mrs. E. L. Millard and Mrs. John H. Harmon and daughter, Emily have leased a home for three months in Santa Barbara Calif. Mr. Harmon expects to join them the end of this week.

Mrs. W. H. Blessing of Ridge-wood place entertained at a miscellaneous shower and tea last Thursday for Miss Laura Mae Carpenter. The appointments were in pink and white. Last evening (Wednesday) Miss Carpenter was feted at a miscellaneous shower given by Mrs. Edgar Boehm and Miss Babe Abercromby at the Boehm home on Glencoe avenue.

Mrs. M. J. O'Brien of Lake avenue gave a luncheon on Tuesday for Mrs. Wm. Barker's sister Mrs. Milton McGregor who is visiting here from Ontario, Canada.

Miss Mary Alan Hokanson of Evanston formerly of Highland Park, will participate in the Community Choral club concert at the Highland Park Womans club Saturday evening. Miss Hokanson has been studying under Mrs. Samuel Wright and Mr. Kurt Herbert Adler of Chicago.

Mrs. A. L. Berg of Central avenue gave a luncheon and sewing party Tuesday afternoon.

A surprise birthday party was given in honor of Dr. A. J. Wurth Saturday evening at the Wurth home on Yale lane.

Miss Virginia Vanderbie is entertaining at a skating and dinner party at Exmoor Country club on Friday.

for your  
**WINTER VACATION**  
**BELMONT**  
**MANOR**  
and Golf Club  
Beach club, swimming pool, 200 acre estate. Low American-plan rates. Ask your travel agent, or Bermuda Hotels Inc., 500 5th Ave. (PEN 6-0665).

**BERMUDA**

## WILSON'S

Weekly

## RECIPES



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

"Dear Mr. Rector" (writes Mrs. E. E.): "Recently New York hostesses have taken up in a big way the plan of letting guests make their own appetizers. At such a party last week, the electric grill was kept jumping, turning out bacon with the best flavor! Our hostess said it was Wilson's new bacon. Please tell me more about this."

To Mrs. E. E. and the other bacon-flavor experts: The full name of this new bacon is, "Wilson's CERTIFIED Family Style Sliced Bacon." It is sliced thicker than usual, then packed back tightly, bolt upright, on the rind. This keeps in its goodness and flavor. Your dealer has this better bacon, or will get it for you.



**BACON IS THE MAKIN' OF BETTER BUDGET DINNERS**

**Bacon Dinner Grill.** Arrange on a "sizzle platter" the following: slices of Wilson's Certified Family Style Sliced Bacon, thick slices of unpeeled tomatoes, mounds of hominy (both dotted with Clear Brook Butter) and triangles of toast, sprinkled with grated Wilson's Certified Cheese. Place 3 1/2 inches below broiler (temperature about 350° F.). Broil and serve on the sizzle platter.



### CHANGE YOUR SALADS!

Not hard to do! Simply change your mayonnaise. Start with Wilson's Savory Mayonnaise, then add:

**For green salads**—minced parsley or water-cress.

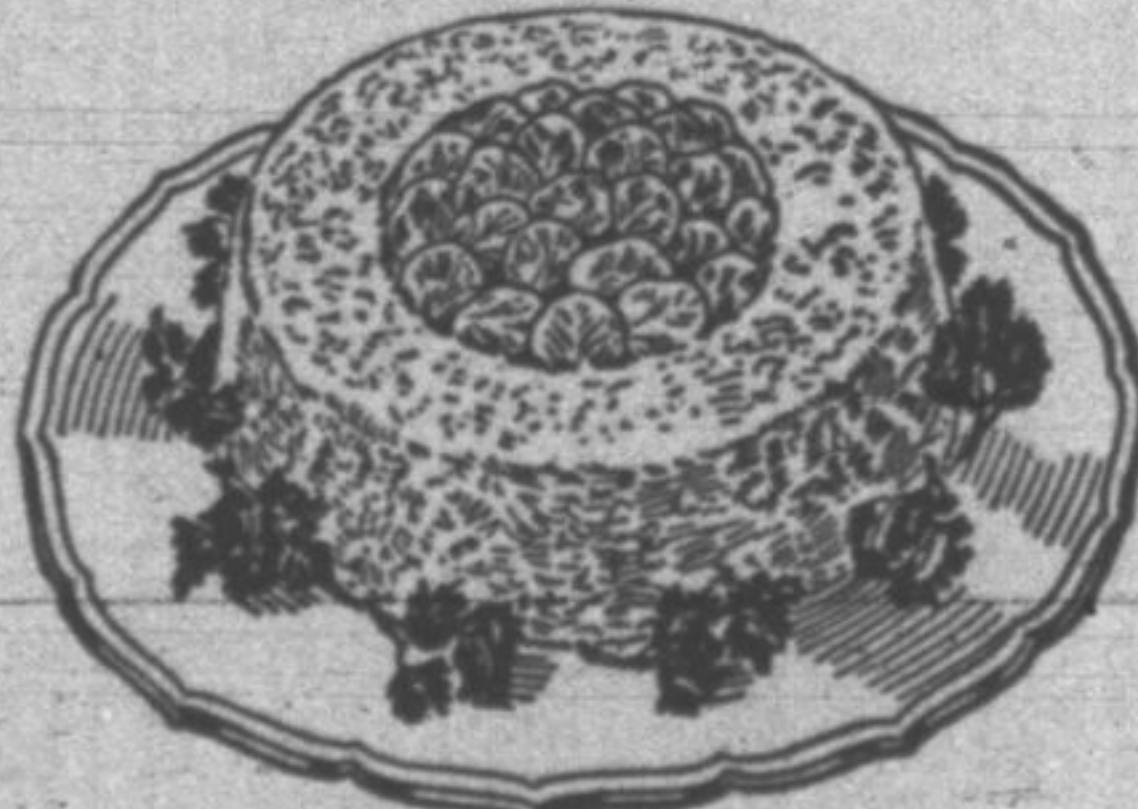
**For fruit salads**—fruit juices (orange, pineapple, or grapefruit), or chopped nuts.

**For vegetable salads**—minced Wilson's Certified Cocktail Frankfurters, or a few drops of Worcestershire.

The Wilson label protects your table

### Noodle-Bacon Casserole

Cook 1/2 pound of noodles. Drain and keep hot in a covered casserole. Dice and fry twelve slices of Wilson's Certified Bacon. (I suggest the Family Style in the economy two-pound package.) Sauté gently in the bacon fat 1/4 pound peeled mushrooms. Add mushrooms, bacon, 2 tablespoons of the bacon fat and 1/2 teaspoon paprika to the noodles. Toss lightly till thoroughly mixed. Serves 6.



### "CORNEBEEF AND . . ." Goes Ultra

The soul of Jiggs, with all his yearning for good old corned beef and cabbage, lurks in every man. So try serving him this combination made with Wilson's Certified Corned Beef Hash, which is a hash after my own heart because it is both richly meated and deftly seasoned.

Press one can of hash into a buttered ring mold. Unmold. Brush the hash ring with melted Clear Brook Butter and brown in the oven. Fill the center of the hash ring with buttered cooked Brussels Sprouts, and serve.

See you next week with a Valentine idea.  
—G. R.

WILSON & CO.



is your

**Assurance**  
of  
**Fine**  
**Dry Cleaning**

**Alcyon**  
CLEANERS

RAY MOLENDI  
24 North Sheridan Road