



**COCOA'S**

**Stop and Sock**

Al Favelli, Golf Instructor  
Ladies 25c afternoons until 5 p.m.  
Lessons by Appointment  
On Skokie Highway (Route 41)  
1 Mile North of Dundee Rd.

**HOSTESS TO SIGMA  
NU MOTHERS CLUB**

Mrs. C. Eugene Pfister, 2385 Lakeside place, will be hostess to Sigma Nu Mothers club, Thursday, May 15. Luncheon at 12:30. Following the luncheon there will be a business meeting and social hour. Assisting hostesses will be Mrs. H. J. Andersen, Evanston, Mrs. W. G. Knapp, Chicago, Mrs. Hester S. Baker, Wilmette.

Mr. and Mrs. Paul R. Smith of 1730 Pleasant avenue, are guests at the New Weston hotel in New York City.

**CHORAL CLUB MEN  
HAVE SMOKER**

The Community Choral club will meet every Tuesday night at 8:00 o'clock at the Community Center. A smoker for the men of the club was held recently at the home of director Betts. Last Friday night another smoker was held at the home of Mr. Garfield S. Kenright.

The Delta Zeta Sorority spring luncheon will be held at the Del Prado hotel, 53rd and Hyde Park blvd., Chicago, Saturday, May 10, at 1:30 p.m. The south side group will be hostesses to the Alumnae of Chicago and the North Shore. Highland Park members call Miss Catherine Bloch, H. P. 1370 for reservations before May 9th.

Lt. Arthur Driscoll, son of Mr. and Mrs. C. A. Driscoll, 327 Prairie avenue, has been ordered to Puerto Rico. He left Wednesday for New York where he will sail on the 21st. Lt. Driscoll just graduated from the army air school, Montgomery, Alabama.

William E. Cunningham, naturalist and teacher in the Highland Park schools, presented an illustrated lecture Sunday at the North Shore hotel, Evanston.

Mrs. W. Stanley Strong and Mrs. Walter Gradle attended the Northwestern and North Shore Alumnae convention at the Dearborn inn in Detroit Thursday and Friday.

**HOLY CROSS SOCIETIES  
TO HAVE DESSERT-BRIDGE**

The Altar and Rosary society of the Holy Cross church is giving a dessert-bridge at the Briargate Country club, at 1:30 Tuesday, May 20. Mrs. John Klemp is general chairman of the function.

Miss Betty Wallis, Miss Winnie Wallis, and George Wallis, all of 202 Edgecliffe dr., Highland Park, were among last week's visitors at Kentucky's Ancient Buried City, Wickliffe where scientists under the direction of Col. Fain White King, state director of archeological research, have discovered the remains of a lost civilization predating the historic Indian.

Miss Myrtle Parker and Miss Hazel Kruger have returned home after a three week's visit in San Antonio, Texas, with Lieutenant and Mrs. Lewis Hamele.

Mrs. Robert Umbach is a patient at the Victory Memorial hospital, Waukegan. She recently underwent an operation for relief from appendicitis.

Barbara, 8 year old daughter of Mr. and Mrs. Hans Bahr, 1111 N. Ridge road, is ill at her home with chicken pox.

"Teddy" Boehm celebrated his first birthday Wednesday. He is the son of Mr. and Mrs. Edgar A. Boehm, 427 Glencoe avenue.

**WILSON'S  
Weekly RECIPES**



I've had letters from a number of you recently asking me to explain once more the difference between Wilson's two kinds of hams. One comes ready to eat. Or if you wish to serve it hot, heat it in a 350° F. oven for five minutes per pound. It is Wilson's Tender Made Ham, the ham you

cut with a fork. It comes in a yellow wrapper. The other bakes in 16 minutes per pound (average size ham) in a 325° F. to 350° F. oven (a slightly longer time is required for smaller hams or half hams). This ham is called Wilson's Certified Smoked Ham, the original Tender, Extra Mild. It comes in an orange wrapper. Both hams are richly flavored wonderfully tender.

*George Rector*  
Food Consultant, Wilson & Co



**2 HAMS OFFER  
3 CHOICES**

**WILSON'S Tender Made Ham**

(1) "Comes ready to serve, or (2) can be heated in 5 minutes per pound."

**WILSON'S Certified TENDER  
EXTRA MILD SMOKED HAM**

(3) Bake 16 minutes per pound

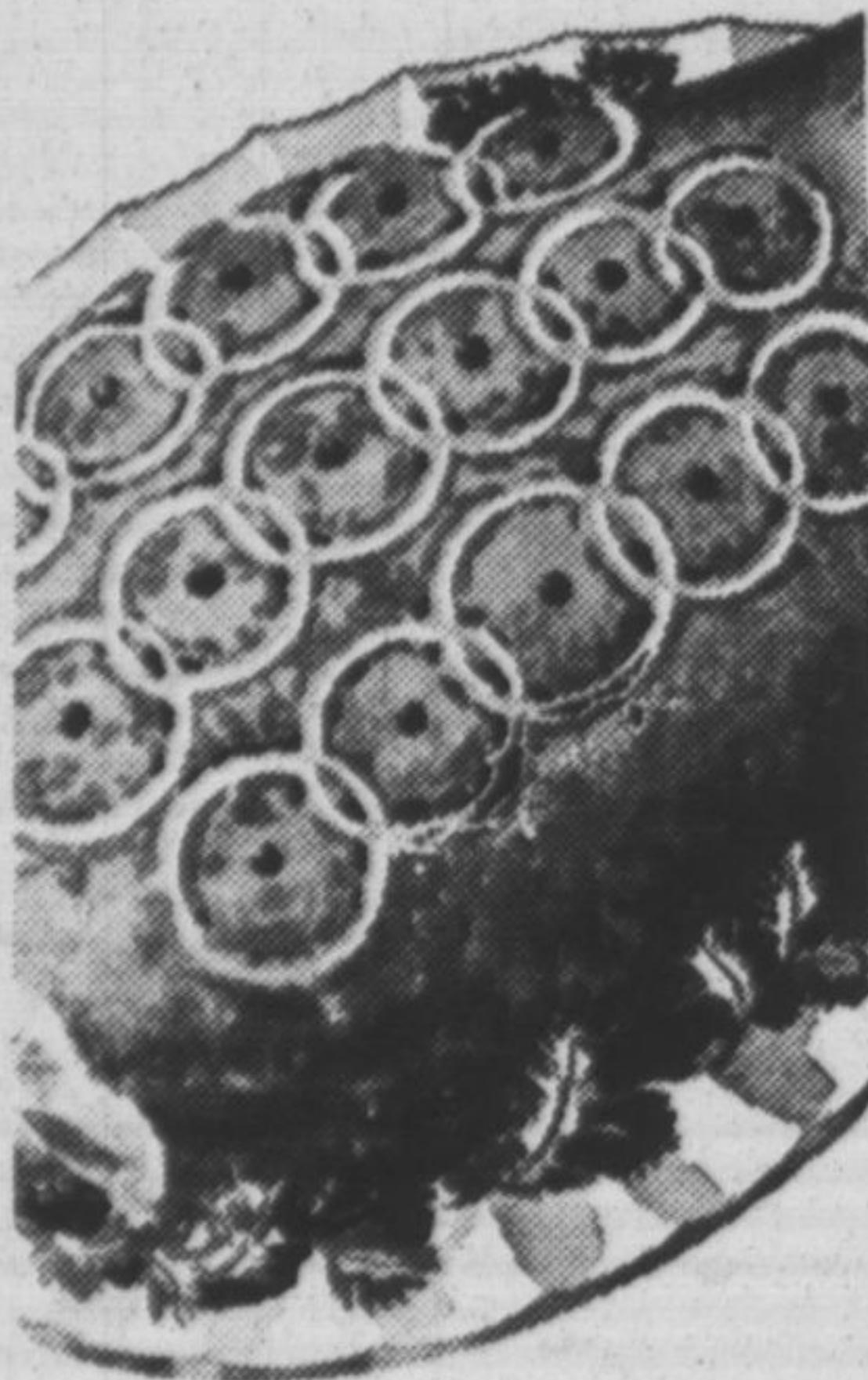
**DO'S AND DON'T'S  
FOR HAM**

Whether you choose the ham you heat 5 minutes to the pound, or the ham you bake 16 minutes to the pound, allow it to come to room temperature (68°-70° F.) before putting it in the oven.

Do not parboil either of these Wilson's hams. (The secret Wilson process leaves them so tender that parboiling is absolutely unnecessary.)

Bake in an open roaster.

*The Wilson Co. makes your table*



**"Little things that 'Prettify'  
a Baked Ham**

When your Wilson's Ham is baked, remove it from the oven and peel off the skin. Score the fat in circles with a cookie cutter and insert a clove in each circle. Pour honey over the ham. Press into the scored lines thin strips cut from maraschino cherries and return the ham to a 400° F. oven for 20 minutes.

**Whether It's Wilson's Certified  
Tender Made Ham or Wilson's  
Certified Smoked Ham, It's  
a Taste Thrill**

If you had never experienced the coming of Spring, or the first notes of the robin, or the first spring blossoms, no mere words could convey to you the delights of this season.

Likewise, if you've never tasted succulent, juicy, fragrant, tender slices of a Wilson's Ham, no mere words can convey its goodness to you.

I can only say to you, "Try either of these Wilson's Hams. Just try it." —G. R.



*Of Course*

*Mother Wants . . .*

**HYDROX**

*Sealtest Ice Cream for*

*Dinner This Sunday*

**2—SPECIALS—2**

1. BUTTERSCOTCH ROYAL
2. BLACK RASPBERRY

**50¢ A BRICK**



*with love*

**WHITMAN'S CANDY**

Sampler . . . . . **\$1.50 and \$3.00**  
Fairhill . . . . . **\$1.00**

*or*

Gsell's Chocolates . . . . . **50¢ lb.**  
BY GOEBLIN

**Gsell's Drug Stores**

HIGHLAND PARK  
2600

RAVINIA  
2300