

WHAT'S DOING IN DEERFIELD

RELIEF SOCIETY GIVE PARTIES

The sewing group of the Deerfield-Banockburn British War Relief society met on Wednesday at the home of Mrs. L. L. Peterson where they continued their work on new clothing for the children of the "blitzed" cities of England. On Wednesday, Aug. 6, the group will meet with Mrs. Merritt Barnum of Saunders road. Mrs. Barnum and Mrs. Wellington Quirk, are co-chairmen of the committee.

On Tuesday afternoon several tables of bridge players were present at the home of Mrs. Seth M. Gooder. Anyone interested in playing bridge on Tuesday afternoons is invited to these weekly parties which are held in homes, the proceeds of which are used to all comfort bags made by the committee headed by Mrs. C. E. Gwyn and Mrs. C. E. Timson.

Aluminum Drive On in Deerfield

The collection of aluminum for defense in Deerfield is to be continued until the end of this week. Those having donations are asked to bring it to the village offices at the Deerfield Masonic Temple or to call John Derby, Hardin Masters, or James Tibbetts and Boy Scouts will be sent to pick it up.

Rotary to Hear About Collie Dogs

The Deerfield-Northbrook Rotary club heard an address by Jack Knight last Thursday at their weekly luncheon at Phil Johnson's restaurant.

This Thursday (today) William McNary will talk on "Collie Dogs." President Tom Adams and Ray Moore, local jeweler, attended the tournament given at Glen Flora club, Waukegan, recently.

Mrs. Howard Stryker of Wheeling will be hostess to members of the Bethlehem Mother's club on Monday afternoon at the Fred Stryker home on Orchard lane.

Mrs. Fred Haggie and her daughter, Miss Vivian Haggie, have returned home from an automobile trip to Weslaco, Texas, where they visited Mrs. Haggie's brother and wife, Mr. and Mrs. Lincoln Pettis.

Miss Alice Louise Clavey was hostess at a splash party at the Bon Air Country club on Wednesday, July 30 in honor of her twelfth birthday anniversary. She is a daughter of Mr. and Mrs. Harry Clavey of Forest avenue.

Teddy Clavey, who has spent the past five weeks with his grandparents, the O. G. St. Peters in Waukegan, is at home for a short visit before returning to Waukegan.

Mrs. Otto Sarvela and daughter, Patricia, of Cleveland, Ohio, are visiting with Mr. and Mrs. O. G. St. Peter in Waukegan and with Mr. and Mrs. Harry Clavey in Deerfield.

Mr. and Mrs. Earl Johnston are away on a two week's vacation. Jack Johnston is here from Buffalo, N. Y., and will work in his brother's filling station during his absence. Mrs. Jack Johnston and little daughter are visiting her mother in Canada, where Mrs. Johnston is recuperating from a recent appendectomy.

The Bethlehem Woman's Missionary society will hold its monthly meeting on Tuesday, Aug. 5, at the church on Rosemary terrace in Deerfield. The executive committee will meet with the president, Mrs. Chester Wessling, for luncheon at one o'clock, followed by the regular meeting at 2:30 p.m. Mrs. John Vetter will have charge of the devotionals and Mrs. John Stryker, the lesson, which will be "Bitterness in Sugar Beets," a chapter from their study book, "Move On—Youth."

Mrs. Roy Miller and two children of Diamond Lake visited Mrs. Mildred Gunckel on Sunday. Her husband is the former owner of the Briar Sweet Shop, now Cox's Sweet Shop.

Mrs. Joseph Dunn and her three daughters, Mrs. William Harding, Mrs. Clyde Belcher and Mrs. Joseph Stephens, all of Lake Forest, visited Mrs. Dunn's sister, Mrs. Martha C. Love on Sunday.

Mr. and Mrs. Roy Sternberg (Ruth Hoffman) and infant son have moved to Northbrook. They had been living with Mrs. Sternberg's parents, Mr. and Mrs. Walter Hoffman.

Deerfield C of C Gold-Dinner Meet

Members of the Deerfield Chamber of Commerce played golf at Briarcliff Country club, Deerfield, followed by dinner at the clubhouse last Thursday evening. A Blind Bogey distribution of prizes gave Earl Hurt, first prize; Clarence Schmidt, second; Bruce Frost and Edward F. Segert tied for third, with Bruce winning the toss for the money. Roy Moore awarded an ornamental golf trophy to Schmidt for low gross score. John R. Notz presented the three high men with golf balls, personally tested, reports Mr. Schmidt.

FLOWER SHOW AUGUST 13TH

The annual flower show of the Deerfield Woman's club is to be held on Wednesday afternoon, Aug. 13, at the home of Mrs. Monroe McKillop of Briarhill road.

FROST FAMILY HOLDS REUNION

The annual Frost family reunion was held at Kempton, Ill., on Saturday and Sunday. Those attending from Deerfield were Mr. and Mrs. Earl Frost, Midshipman Almon Frost, Edward Frost, Raymond Frost, Mr. and Mrs. Harry Frost, Mr. and Mrs. Eldon Frost, Mr. and Mrs. Bruce Frost and two children and Mr. and Mrs. Melvin Rugen (Marjorie Frost), Mrs. Celia Frost Beckman and sons, Harold and Russell.

HOME ON LEAVE

Arthur Mentzer, who is in the Army Air corps at Selfridge Field, Detroit, Mich., spent the week-end with his parents, Mr. and Mrs. Christ Mentzer and with his wife, who is staying at the Mentzer home.

ENGAGED TO WED

The recent announcement of the engagement of Miss June Nelson to Donald Krimek, son of Mr. and Mrs. William Krimek of Chicago, was made at the 25th wedding anniversary celebration of her parents, Mr. and Mrs. R. A. Nelson. Her fiancé is serving in the army so no date has been set for the wedding.

Mrs. Henry Simmondson of Grand Rapids, Mich., spent the week-end with her sister, Mrs. William Lichter. Her mother, Mrs. Gertrude Bos, who has been in Deerfield for three weeks, returned to her home in Michigan with Mrs. Simmondson. Billy Lichter, also, accompanied them for a visit.

Mr. and Mrs. George Ward (Grace Sherman) have named their new little daughter, Rosalie Ann. She was born July 22 at the Highland Park hospital.

Gay Blouse Tops



Gay and striking blouse tops is big news not only for the immediate present but fashions herald a forthcoming event: Flamboyant fabrics will be employed for novel jackets and bodice tops. The two midseason modes may be accepted as fore-runners.

At the top a new-style spruce-front blouse of white jersey is splashed with brilliant red motifs, and worn with a vivid red skirt. The bizarre, striped peplum jacket pictured is a heavy grosgrain in eye-crashing shades of red, white and green.

FIRST-AID to the AILING HOUSE

By ROGER E. WHITMAN
(© Roger E. Whitman—WNU Service.)

Careful Home-Owner
HOME owner writes of the care he gives to his copper screens on taking them down. "I lay them flat, brush all the dust off on both sides, then rub lemon oil on both sides, and stand on edge in a rack in my garage. They are just as good today as when I bought them; not a rust spot, and almost as bright as when new. Taking care of them counts and pays. I also have some 72 agricultural tools. Every time one is used, it is brushed off, wiped off with a rag soaked with kerosene and stood in a rack. It makes no difference whether I use a rake or a hoe ten times a day; it gets the same treatment each time it is used. Result? My tools are still as good as when I bought them 11 years ago. I do not loan any of them. There is a sign in my garage where I keep them that reads, 'Please don't ask to borrow any of my tools—I won't ask to borrow any of yours.' Result, I've still got them all."

Reroofing Problem
Question: My house has a wooden shingle roof, 18 years old. Roofing men who have figured on the re-shingling job say it is useless to place new shingles over old shingles, as the roof will rot and the job would have to be done over within six years; otherwise, they will guarantee a new job for 15 to 20 years. Is this correct? Would wooden shingles be better than asbestos, or other type of shingle?

Answer: I cannot agree with the roofers. With a good reroofing job the old shingles will dry out thoroughly and will stay dry, thus eliminating any further rotting. The Red Cedar Shingle bureau states: "It is wasteful and unnecessary practice to strip off the old shingles."—Any type of shingle is quite satisfactory, provided it is of a good grade and of a standard brand.

Cleaner for Paneling
A question was recently asked on the cleaning of footprints and finger marks from planks of knotty pine that were to be used for paneling. A reader noticed this, and writes that in cleaning up the boards for his place in the country, which is entirely finished in knotty pine, he found that denatured alcohol did a good job. "I wet a cloth with alcohol and rubbed with the grain for the entire length of a board. The grain was not raised. In finishing paneling for bedrooms and bath, it was given two coats of penetrating wax. In kitchen and living-room, paneling was given a coat of white shellac thinned with an equal quantity of denatured alcohol, and then rubbed down with fine steel wool, which gave an extremely smooth finish. A clear sealing coat was then used."

China Figure Lamp

Question: How can I mend a china figure lamp that has the heads broken off? This is a clean break and I have tried several kinds of glue without success.

Answer: You must first remove all of the glue on the china. If one of the lacquer types of cement were used, lacquer thinner will remove it. Other glues may be removed by scrubbing with a strong washing soda solution. When the surfaces to be mended are clean and dry, cover both surfaces with a thin coat of white lead paste. The parts are then bound together and the paste allowed to harden for at least a month. No strain should be placed on the break for at least six months.

Solled Plaster

Question: An unfinished plaster wall is badly soiled. I have tried to clean it with wallpaper cleaner, but with no success. What can I do?

Answer: An unfinished plaster wall is so porous that soil marks sink into it too deeply to be removed; no cleaner will get into the plaster deeply enough to take them out. The only remedy is to put on some sort of a finish; cold water paint, calcimine, oil paint or paper. If the plaster is greasy, as will be the case in a kitchen, it should first be cleaned with a grease cutter such as washing soda.

Cinder Flooring

Question: My two-car garage has a flooring of cinders, which naturally is quite a dust nuisance. The landlord does not care to go to the expense of a concrete floor at present. Could I treat the cinders in some way to obtain a somewhat smooth and dustless surface?

Answer: The cinders should be well tamped down, then the surface sprinkled with calcium chloride flakes. Your city or county road commissioner can tell you where the calcium chloride can be purchased. Follow the manufacturer's directions when using this chemical.

Painting a Ficket Fence

Question: I am anxious to know if it is practical to paint a white picket fence 200 by 100 feet by spraying it? Who does work of this kind in the average community?

Answer: Spray painting will be much faster than brush painting; but you should first inquire if the neighbors object to the fumes and fine particles of paint which may float in the air. Many painting contractors have portable paint spraying machines. You will find their names listed in the classified telephone directory.

Operations for Knee Injuries Now Quite Safe

By DR. JAMES W. BARTON
(Released by Western Newspaper Union.)

ONE of the injuries football, basketball, baseball players and other athletes sustain is a loose cartilage in the knee. This cartilage serves as a cushion between the two bones forming the knee joint and as the knee joint supports the whole weight of the body, anything that disturbs that cushion means not only a painful knee but a knee that will not support the weight of the body.

My own treatment in "fresh" injuries was to strap the knee up with adhesive tape, replacing the tape every few days for two or three weeks. In more severe cases, the knee was placed in a plaster cast for three to five weeks.

The question naturally asked is why did these loose cartilage cases undergo operation? To be quite frank, it was not until recent years that the physician or surgeon has felt free to recommend operation because so many operations resulted in a "stiff" knee; in fact, very little motion remained after operation.

These knee injuries are just as common today as ever, but if adhesive or plaster cast treatment fails to give results, most physicians feel free to recommend operation owing to the satisfactory results which are now obtained. These satisfactory results have been obtained because the patient now receives a thorough examination and any infection—teeth, tonsils, sinuses—is removed before operation.

Reports Results.

In recording his results in operation of 50 of these cases, Dr. Harold R. Bohlman, Johns Hopkins university, in the Journal of the American Medical Association, outlines his method of preparation, recommends the use of a local instead of a general anesthetic, the complete removal of blood from the joint, and injection of air, with gentle movement of the joint within a few days after operation.

The hospital stay is from three to seven days instead of the two or three weeks of former years.

Hernia Treatment For Elderly Folks

ALL physicians have patients consult them regarding a hernia or rupture. In nearly all cases, the patient being well and strong, operation has usually been advised. Operation means getting rid of a truss.

Fortunately, with the discovery of injecting hernias, this method makes operation unnecessary in about one-third of all cases.

Some older patients with hernia who have perhaps worn a truss for 30 or 40 years and have never liked the idea of operation may be wondering whether the injection method is suitable in old cases or in old individuals.

Dr. L. Manoll, New York, in Archives of Surgery, Chicago, presents some figures regarding the injection method. During the period between February, 1936, and February, 1939, 158 hernias in 123 patients (some with hernia on both sides) were treated by the injection method in Dr. Manoll's clinic. Ninety-two per cent of these cases were between 41 and 90 years of age. The hernia returned in 26 patients or about 16 per cent of this group and five patients were operated on after injection, making total failures about 20 per cent. In the 15 patients between 11 and 40 years of age, no hernias returned. There were no infections and no deaths.

From the above figures showing that four of every five older patients were cured by the injection method, Dr. Manoll believes the injection method should be used in older patients who are considered poor surgical risks, and because of their state of nutrition, or other condition present. It should also be used in younger patients who refuse operation but are willing to undergo the injection method even though it takes weeks and months to bring about a cure.

QUESTION BOX

Q.—Acid fruits cause me to break out with hives. Should I avoid these foods, thereby depriving myself of necessary vitamins?

A.—Yes, you should avoid all allergenic foods. If you want to be free of hives, you'll have to avoid the foods you "hate," come them. Treatment is to start with a very small amount of the food of foods causing the hives, gradually increasing the amount until system can take them without disturbance.

How to Cook Meat

by Lynn Chambers



FOR A REAL TASTE THRILL, COOK IT OUTSIDE (See Recipes Below)

OUTDOOR SUPPERS

If you've a longing to do something different, an outdoor supper's the answer. Get the smell of woody smoke into your food, the crackle of burning embers for atmosphere, the sound of sizzling meat held over glowing flames during the supper hour and you'll experience a taste-thrill you'll long remember. Everything tastes better cooked outdoors!

Toss some cans of beans into a gay kerchief, wrap fruit, cookies, cake into waxed paper, whip up some barbecue sauce to use with the meat, and the meal is under way.

Outdoor cooking equipment may be as humble as a few large bricks, an iron grate, or an extra rack from the oven, a long handled fork for each member of the family. A light camping stove or a more elaborate grill such as a vertical or horizontal stove of sheet steel including drip and ashpans, a roasting spit, and warming shelves may also be used. Whatever you use, remember, it's the cooking outdoors which makes the meal.

You will want meat and plenty of it for fresh air whips up the appetite. The family will come back again and again for this delicious meat with a sauce all its own:

Tomato Horseradish Mustard Marinade.
For 3 pounds of spare ribs or beef short ribs use:

- 3 tablespoons prepared horseradish mustard sauce
- ¼ cup vinegar
- ¼ teaspoon black pepper
- 1 cup tomato juice
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 onions, chopped fine

Combine dry and liquid materials well and beat thoroughly. Place meat in a shallow bowl or glass dish and cover with the marinade. Turn every 3 or 4 hours and marinate in refrigerator for 48 hours. Drain meat well before barbecuing and baste frequently while cooking over coals. The marinade may be thickened and served as a sauce over the meat. Your barbecuing will be more successful if you marinate the meat. It's especially good on the less expensive cuts.

If you'd like a meal-in-one with a minimum of fuss but nourishment plus, try this potato salad made with frankfurters. If you're accustomed to your old and cherished potato salad recipe, I'm still sure that you'll like this one:

Frankfurter Potato Salad.
(Serves 6)
3 medium sized potatoes, cooked, diced
1 cup diced celery
2 tablespoons minced onion
2 tablespoons minced parsley
¼ teaspoon salt
¼ teaspoon pepper
½ pound frankfurters, skinned and sliced
¼ cup salad dressing
French dressing
Marinate the potatoes in the french dressing. Combine all ingredients.

LYNN SAYS:

While cooking under the sky over hot coals you'll want to remember:

- Charcoal burns to fine, lasting coals and gives a nice steady fire for barbecue cookery. For best results when using either charcoal or wood should be burned until the flames disappear. Then the meat should be placed 8 to 10 inches above the coals and turned every few minutes to insure even cooking.
- Hard woods like oak, hickory, madrone, mesquite and maple give a lasting glowing bed of coals. Soft pine is suitable for quick grilling like hamburger and hot dogs.
- Whatever type of grill you use, pick a spot that's shady, not too far from the kitchen if you're doing it in the back yard and not too near heavy scrubbery.

THIS WEEK'S MENU

PICNIC GRILL
Spare Ribs With Barbecue Sauce
Toasted Buns Baked Beans
Fresh Vegetable Salad
Garden Fruit
*Sour Cream Cocoa Cake
*Refrigerator Cookies Coffee
*Recipe Given

dients and mix with potatoes. Chill 1 hour and serve with lettuce.

If you decide on hamburgers some night for your open grill stove try them this way: Add 15 per cent suet to your regular meat. Press the uncooked hamburger into thin flat cakes between waxed paper. Put two cakes together with a filling made from finely chopped raw onion mixed with steak sauce and rich prepared mustard, pressing the edges of the cakes firmly together. Broil quickly on both sides. Serve on large, toasted buns which have been buttered.

Here are two variations you may wish to follow if you serve baked beans often:

Maple Beans—Substitute ¼ cup maple syrup or three tablespoons maple sugar for brown sugar and molasses.
Baked Beans with Sausage—Arrange parboiled beans and uncooked sausage in alternate layers; substitute 1 can tomato soup for molasses and part of water.

Boiled Campfire Coffee.
(1 quart)
4 heaping tablespoons coffee
4 cups boiling water
1 egg

Combine the coffee and egg in the pot and mix thoroughly. Pour in water and bring slowly to a full boil, stirring coffee down in a warm place for 3 to 5 minutes. Use ¼ cup cold water to settle grounds.

Easy to make but easier to take is this cocoa cake made with sour cream. Even if you want to serve it with the richer ice creams you won't feel too stuffed with it because it is light textured and feathery. If there is no sour cream to be had sweet milk can be substituted, but use it with 2 teaspoons of baking powder instead of the soda.

***Sour Cream Cocoa Cake.**
(Makes 2 9-inch layers)
½ cup cocoa
¾ cup boiling water
½ cup shortening
2 cups sugar
2 cups sifted cake flour
¼ teaspoon salt
¼ cup sour cream
½ teaspoon soda
1 teaspoon vanilla
3 egg whites

Mix cocoa in boiling water and stir until smooth. Cool. Cream shortening and sugar together until light, then add cocoa. Sift the dry ingredients and add alternately with cream to the first mixture. Beat until smooth after each addition. Add vanilla then fold in stiffly beaten egg whites. Pour batter into pans lined with wax paper, and bake in a moderate oven (375 degrees) 30 minutes. Put together with

Chocolate Icing.
2 cups confectioners' sugar
3 tablespoons butter
2 ounces melted chocolate
Milk to moisten
Vanilla
Cream butter and sugar, add melted chocolate, milk, and vanilla and beat until smooth. Spread between layers and over cake.

*Refrigerator Cookies.

(Makes 7½ dozen)
1 cup butter
2 cups brown sugar
1 egg
1 cup oven popped rice cereal
3 cups flour
2 teaspoons baking powder
Cream butter, add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in cereal. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 1½ inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (425 degrees) about 14 minutes.
(Released by Western Newspaper Union.)