



**NEW MEAT "COOLER-FRESH"**  
Says GEORGE RECTOR

**D**ID you ever stop to consider why "freshness" is so important to you in your enjoyment of meat?

Let George Rector, food consultant to one of the world's greatest meat packers, give you an expert's opinion: "Freshness means extra juiciness, natural tenderness, full, original delicate flavor. It means the difference between a feast and just 'food'."

Discussing a revolutionary new method of preserving meat freshness just announced by meat scientists, Mr. Rector said, "How many times have you had the distressing experience of going to all the trouble and expense of preparing a fine meal for family or guests, only to face the humiliating discovery at the great moment of carving that the meat is tough or lacking in juiciness and flavor?"

"It is because every housewife, and many a husband wielding a carving knife has had just such an experience," he added, "that I can speak with such fervor about meat freshness and about the new process just discovered for protecting the natural tenderness and flavor of meats."

"You can now have beef, lamb or veal as the packer has long dreamed of placing it on your table—'cooler fresh'."

"This new process, perfected after years of scientific experiment, coats your freshly-dressed meat completely with a substantial gelatine covering that seals in the natural tenderness, juices and flavor."

"No longer need you be content with meats that have lost original freshness through traveling from packer's cooler to the dealer's store only partially protected against flavor-robbing atmosphere."

"In the pink of perfection your spiced and span beef, lamb and veal is rushed to receive a protective film of sparkling, transparent gelatine. This seals in all the natural juices and goodness. It keeps out all dust and contamination. No matter how far the meats are transported, it shuts out air—and thus prevents the evaporation of the precious juices that are the essence of tenderness and delicate flavor."

"It will be well worth your while to find the nearest dealer who handles these new gelatine-sealed meats," Mr. Rector counseled.

"You can recognize them at a glance," he said, "by the ultra-fresh color of both meat and suet, so clearly evident through the transparent gelatine. And you can imagine what a saving it will be, and what a pleasure, never again to have to cut away any of the suet or meat because it may not look fresh."

"You will be amazed, on first trial, that such a difference in fresh flavor can exist between meats guarded every inch by this new gelatine seal and those merely wrapped however tightly, in a covering that air can penetrate."

Asked if these gelatine sealed meats add any complication to preparation, Mr. Rector smiled. "That is another beautiful thing about these new meats," he said, "in cooking, you don't have to remove the gelatine film that brings them to you so delightfully fresh and good. This gelatine is as pure and edible as that which you use in your desserts and salads. It helps keep the meat juices sealed in during cooking. Your meat browns just as always. And, being a genuine meat product, itself, the gelatine, as it gradually melts, has the further positive advantage of serving as a thickener that adds a special smooth goodness to the gravy."

"It is not often that I have the opportunity to announce a discovery of such importance," Mr. Rector added. "This new idea, I am convinced, means better eating for the entire nation. Certainly this gelatine-seal is one of the greatest steps forward in the packing industry since the invention of refrigerator cars 50 years ago. In fact, it is the final needed step that brings full advantage of refrigeration freshness directly to your table."

**CIVIL SERVICE EXAMINATION**

The United States Civil Service Commission announces an open competitive examination for **AUTOMOTIVE MECHANIC**, \$6.16 to \$8.08 a day, in Ordnance Service, War Department, Rock Island Arsenal, Rock Island, Illinois.

Applicants must have reached their 18th birthday but must not have passed their 50th birthday on the closing date for receipt of applications. The age limits are waived, however, in the cases of those persons granted military preference.

Application blanks and full information as to experience and other requirements may be obtained from the Secretary, Board of U. S. Civil Service Examiners, Rock Island Arsenal, Rock Island, Illinois; Secretary, Board of U. S. Civil Service Examiners, at any first or second-class post office in the States of Illinois, Michigan, and Wisconsin; or Manager, Seventh U. S. Civil Service District, Post Office Building, Chicago, Illinois.

Applications must be on file with the Secretary, Board of U. S. Civil Service Examiners, Rock Island Arsenal, Rock Island, Illinois, on or before the close of business on December, 1941.

**Hold Sorority Meet In Chicago Home**

The North Shore Alumnae Association of Alpha Delta Pi will meet at the home of Mrs. George F. Krupka, 6333 Lakewood Avenue, Chicago, for dessert-bridge on Monday, November 17.

Two national officers will be special guests at this meeting. Mrs. Carl J. Nelson of North Lee Road, Northbrook, vice president of ETA province, and Mrs. Harry W. Pearce of 209 Regent Street, Glen Ellyn, State Chairman, will be the guests of honor.

Miss Donna Jean Greene, daughter of Mr. and Mrs. B. D. Greene of 722 Harvard court, Highland Park, was a member of the cast of the Freshman Show, "After All," presented last week at Rockford college, Rockford.

**CIVIL SERVICE EXAMINATIONS**

The United States Civil Service Commission hereby issues a re-announcement for the following examinations in the Third Region, Civil Aeronautics Administration, Department of Commerce, Headquarters, Chicago, Illinois. (Includes states of Indiana, Illinois, Kentucky, Michigan, Minnesota, North Dakota, Ohio, and Wisconsin.)

Assistant Communications Operator—1,620 a year.  
Junior Communications Operator—\$1,440 a year.

Application blanks and full information as to experience and other requirements may be obtained from the Secretary, Board of U. S. Civil Service Examiners, at any first-or second-class post office in the Third Region, Civil Aeronautics Administration; the Manager, Sixth U. S. Civil Service District, Post Office and Courthouse Building, Cincinnati, Ohio; the Manager, Eighth U. S. Civil Service District, Post Office and Customhouse Building, St. Paul, Minnesota; or the Manager, Seventh U. S. Civil Service District, Post Office Building, Chicago, Illinois.

Applications must be filed with the Manager, Seventh U. S. Civil Service District, Post Office Building, Chicago, Illinois, and will be received until further notice.

**Hold Meeting of Sigma Nu Mothers**

The Sigma Nu Mothers club at Northwestern University are meeting with the University of Illinois Sigma Nu Mothers' club at a luncheon and cards, at the Chicago Milk Foundation, 75 East Wacker Drive, on Thursday, November 13th, at 12:30 p. m. Mrs. Edgar Olds, of Evanston is president of Northwestern Mothers Club, and Mrs. R. A. Good of Oak Park is president of the University of Illinois Mothers Club.

Mrs. Otto Gieske entertained the 500 club at Luncheon Wednesday afternoon at the E. S. Wortham home, Woodland drive.

**Honored At Pre-Nuptial Shower**

Angeline Crocetti, daughter of Mr. and Mrs. Louis Carzoli, 219 Evolution avenue was guest of honor at a shower at St. James parish hall Friday night. Hostesses were Mrs. Mary Scasselati, Miss Libby Montel, Miss Ada Muzzarelli, Miss Mary Bianco, Miss Helen Baldrini, Miss Gerti and Miss

**Turkey Carnival At Temple Tonight**

The annual card party and turkey carnival sponsored by the parishioners at St. James parish hall Friday night, tonight at 8 o'clock at the Labor temple. William Logan is chairman.

Gemma Battistello. Miss Crocetti will become the bride of Roger Albert on November 29.

**BACON STRIP TEASER?**



**MADE** a pet yet of meat patties? Did you ever wrap 'em snugly in bacon strips to bask in the broiler 'till golden brown? Do you hone for hominy? Grave carrots? If eye is the answer the illustration will interest you for it answers all four questions. Thrifty meat cuts are perfect for patties that are perfect with bacon bindings, so don't lose a second following this recipe.

**Broiled Meat Patties**  
1 1/2 pounds lean lamb, veal or beef, ground 1 teaspoon salt 1/4 teaspoon pepper 6 slices bacon  
Use lean meat from breast, neck,

shank or shoulder for grinding. Season with salt and pepper, and form into 2-inch patties. Wrap a strip of bacon around each patty and fasten with toothpicks. Have regulator set for broiling. Place the patties so that there is a distance of about three inches between top of patties and source of heat. If the distance must be less, reduce the temperature accordingly so that the patties will broil at a moderate temperature. When patties are browned on one side, turn and finish cooking on the second side. Patties 1-inch thick will require 13 to 15 minutes for broiling. Makes 6 patties.

**WILSON'S Thanksgiving HELPS**

Just a week till Thanksgiving! Is your grocery and meat list made out? Since turkey (or other fowl) is the grand old American way, let's start with that. And since your whole meal depends on how delicious the fowl is, protect your reputation as a cook by ordering Wilson's Certified Poultry.



Do it now, then you'll be sure of getting young, plump, juicy, well-meated turkeys, chickens, or ducks that bake to tender perfection.

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



**Stuff your turkey the day before**

Since turkeys vary in their body structure, the amount of stuffing needed varies considerably. Allow 1 cup of dressing at least for each pound of turkey.

A 1 1/2-lb. loaf of bread (minus crusts), cut in 1/2-inch cubes and loosely packed, gives about 12 cups.

Watch for Rector's Thanksgiving Recipes!

Several days in advance of Thanksgiving this column will contain complete recipes for a delicious stuffing (made with Wilson's Certified Pure Pork Sausage) and for roasting a turkey. Watch this newspaper for it.

**Rector Recommends**  
Wilson's new Gela Sealed fresh Beef, Lamb, and Veal, kept "Cooler-Fresh" by a coating of pure, edible gelatine which protects the original flavor and juiciness.

See you soon, G. R.



**4-DAY MEAT PLAN**

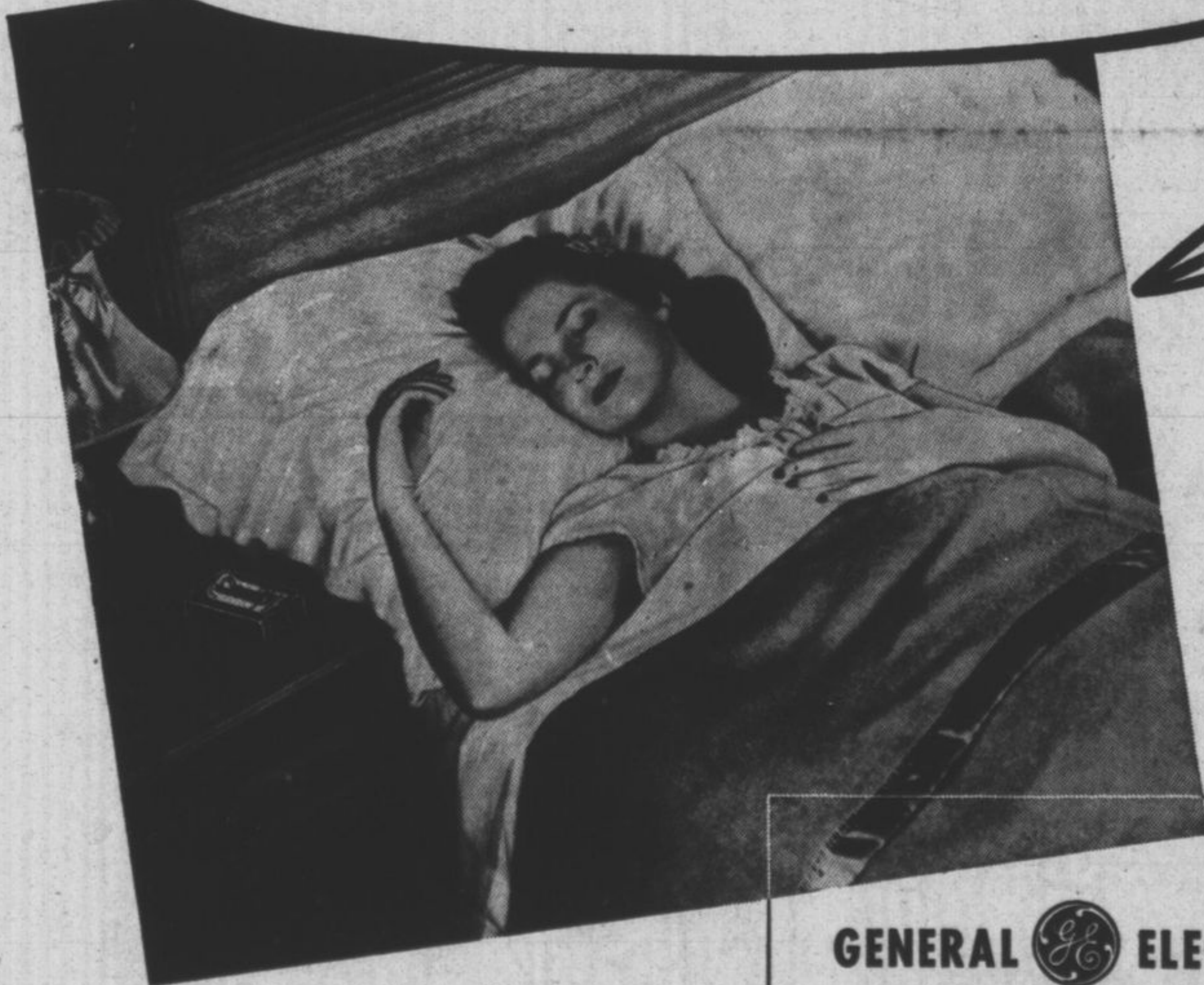
Plan now to order both a Wilson's Certified Turkey and a Certified Tender Made Ham. Then you'll shop less, cook less, and have wonderful meals clear through the week-end. For the dinner serve "turkey on broiled ham," a dish smart New York hostesses consider tops. Serve "ham 'n' turkey" slices for buffet supper. Remember this ham comes ready to slice and eat.

**LEFTOVER TURKEY DISHES**

Try Turkey Hash served with scrambled Clear Brook eggs. Or serve sandwiches of turkey, fried Certified bacon, and Wilson's Whipped Salad dressing.

The Wilson label protects your table

**Sleep warm all winter with just One Blanket!**



**Adjusts itself to changing temperatures . . . gives you warmth as you need it!**

On cold winter nights it's no pleasure to get into a cold bed and lie there huddled up to keep your toes from touching a cold spot . . . and it's no fun to get up at three or four in the morning to fumble around for more covers after the temperature drops to zero-cold.

Well, here's your complete and happy answer. It's the new GE Automatic Electric Blanket . . . the only cover you need all winter long. That's because the blanket makes the heat. Before you turn in for the night, set the switch on the thermostat for the temperature that suits you best . . . and forget it. Then, slip into a warm bed and relax; for no matter how the temperature varies in your room, you stay the same. If the weather warms up, the blanket turns off. If it gets colder, the blanket turns on and maintains the temperature at which it was set.

These blankets weigh only 5 1/2 lbs., are washable and are available in five beautiful shades to blend with any bedroom decoration scheme. Operates on low voltage—about the same as a toy train. Come in and see this amazing new aid to winter sleep comfort. May be purchased on convenient time payment plan.

Blanket, transformer and control . . .

**Only \$36<sup>23</sup>**

(Price subject to change without notice)

**PUBLIC SERVICE COMPANY of Northern Illinois**

**GENERAL ELECTRIC AUTOMATIC BLANKET...**

*the blanket with a*

**Brain**



**P. S.** Santa Claus gives his complete approval of the GE Automatic Electric Blankets and says, "Give comfort for Christmas with a GE Blanket."

*. . . and Electricity is Cheap!*