

What's Doing In Deerfield

Miss Louise Huhn, West Deerfield road, entertained the Mutual club at her home Friday evening.

Milton Merner has returned home from Buffalo, N. Y. where he visited his brother, Richard, a chemist in the DuPont plant.

Miss Rosemary Burghart, Bannockburn, attended the Hamilton College Defense weekend party May 13, at Clinton, N. Y.

Mrs. Edward G. Jacobson is chairman of the Poppy day tagging May 25.

Mr. and Mrs. Arthur Pagel, Orchard Lane, will entertain the Bethlehem Fireside club at their home this evening.

Mr. and Mrs. Harold Shelton, 300 Oakwood avenue, announce the birth of a daughter born at St. Theresa hospital, Waukegan, Saturday.

Mrs. E. Knight has returned home from a vacation spent in Florida.

Felix D. Simon, 1020 Lincoln avenue is in Hollywood Beach, Fla. recuperating from a recent illness.

Robert Barker, 729 Ridgewood drive is stationed at Great Lakes.

Mr. and Mrs. William Luebke who have lived at 36 Prairie avenue have moved to Libertyville.

Mr. and Mrs. J. Schaefer and Mr. and Mrs. Robert Smith and son spent the weekend in Peoria with relatives.

Ruth Anderson has returned home from the Highland Park hospital.

Mrs. W. Sasch is vacationing in Mexico.

Mrs. Elizabeth Stafford, 1022 Green Bay road, was hostess at a farewell dinner party last Tuesday night honoring her son, Alfred, who left Wednesday for military training. Guests were Miss Pauline Soberg, Mrs. Adeline Long, Mr. and Mrs. Joseph Koepman, Highland Park, Mr. and Mrs. L. Kempke, Highwood and Mrs. Mary Kell, Willmette.

U. S. O. Club Highwood, Ill.

Fifty members of the Mothers club of Highland Park, Highwood and Deerfield feted 225 boys at a ham supper on Mothers day in the new Highwood U.S. club, 428 Railway ave. Mrs. E. A. Jenkins, president, and Mrs. Joseph Riddle, vice-president, both of Highland Park, and their large committee prepared the food.

Mrs. August Meyer of Highland Park donated 200 rolls for the occasion. Nick Tomei, also of Highland Park, now of Great Lakes Naval Training station, put on magician's tricks, while Dona Bailey of Zion and Ronnie Bleck of Waukegan staged dance numbers. An impromptu serenade by the boys in attendance rewarded the mothers for their efforts. Miss Sarah Glass of Highwood was accompanist for the extemporaneous community singing.

Mrs. Margaret Dean of Highwood, canteen hostess, was presented a dozen red roses in behalf of the boys who have gone overseas whom she has mothered since the opening of the club on Jan. 10.

Roy P. Bedore, director, attended the opening dinner in Chicago of the \$32,000,000 USO fund-raising campaign, which was addressed Monday by John D. Rockefeller, Jr., honorary national chairman and himself the first donor. Prescott S. Bush heads the war fund drive, which officially opened May 11.

Stupey-Smith Unit Makes Plans For Poppy Day

The meeting of Stupey-Smith Unit American Legion Auxiliary was held at the city hall last Wednesday, with Mrs. Fred Lund, president, presiding.

There were nine poppy posters from the Oak Terrace school entered in the post contest this year. Winners in the contest were James Magnani, receiving first prize and Delores Dinelli, second, both from the seventh grade; and Patricia Kilpatrick first and Carol Dee Lyle, second prize, both from the fifth grade.

Plans were made for poppy day, the various workers being assigned to their stations. Poppy day will be May 25th.

The Unit will hold a bingo party at the home of Mrs. Walter Smith, 321 Oak Terrace, Wednesday, May 20, at 8 o'clock. Members and friends are invited to attend.

LIBERTY LIMERICKS



A postman who lived in New Haven, Said—'Millions of people are savin', They've bought Bonds galore, To help win the war, And keep our Old Glory still wavin'.'

Your local post office has a U.S. Savings Bond or Stamp to fit your budget. Get one today!

Red Cross Needs Canteen Workers

Women volunteers are urgently needed for duty as Red Cross canteen workers, according to a statement issued by Mrs. Mabel Stern, co-chairman of the Chicago Chapter's Canteen Corps.

Practical experience in serving and preparing food in large quantities is given the canteen workers at Red Cross headquarters in Chicago, at the Blood Donor center, 624 S. Michigan avenue, and at the Army Air Corps recruiting station in the Old Post Office Building. In addition, the Chicago Chapter of the Red Cross has an emergency canteen service available for all large fires or disasters.

All women between the ages of 18 to 50 who are interested in doing this very useful volunteer work for defense are asked to apply to Mrs. Stern at Red Cross headquarters, 616 S. Michigan avenue, Chicago.

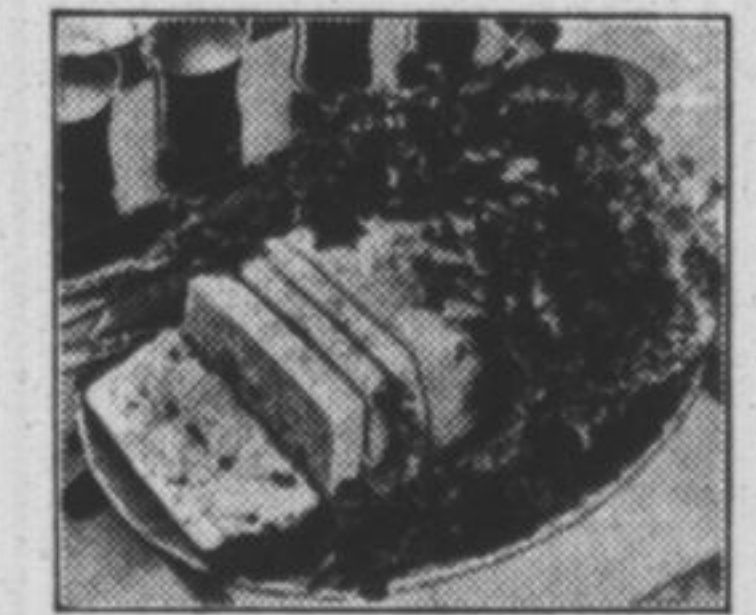
Among the members of the Red Cross Canteen Corps are: Mrs. Joell Fox, 740 S. Ridge Road, Highland Park, Mrs. Marjorie Thorsh, 137 Beach Street, Highland Park.

Jellied Meat Dish to serve on a war work day

Dorothy Greig

IS the day crowded with war work? Yet there's the family, hungry as usual and expecting good substantial food.

Well, how about whipping together this jellied meat dish early in the morning? Slide the mold into the refrigerator and at lunch or supper out it comes, quivery firm and ready to be sliced down.



For it we use ham, and then add both condensed chicken and chicken gumbo soups for their pieces of chicken, rice and fine okra and that delicious all-through flavor of chicken. We spike it with grated horseradish and pimiento, bind it with eggs and cream. What a treat for a warm day! Coolly refreshing, yet soundly nourishing. Turned out on crisp greens it's a meat-and-salad combined. Precede it with glasses of chilled tomato juice.

Southern Ham Mold
1 1/2 tablespoons gelatine (softened in 1/4 cup cold water)
1 can condensed chicken soup
1 can condensed chicken-gumbo soup
2 eggs, separated
2 cups baked ham, ground
1/4 teaspoon salt
3 tablespoons horseradish, freshly grated
2 tablespoons pimiento, chopped
1/2 cup whipping cream

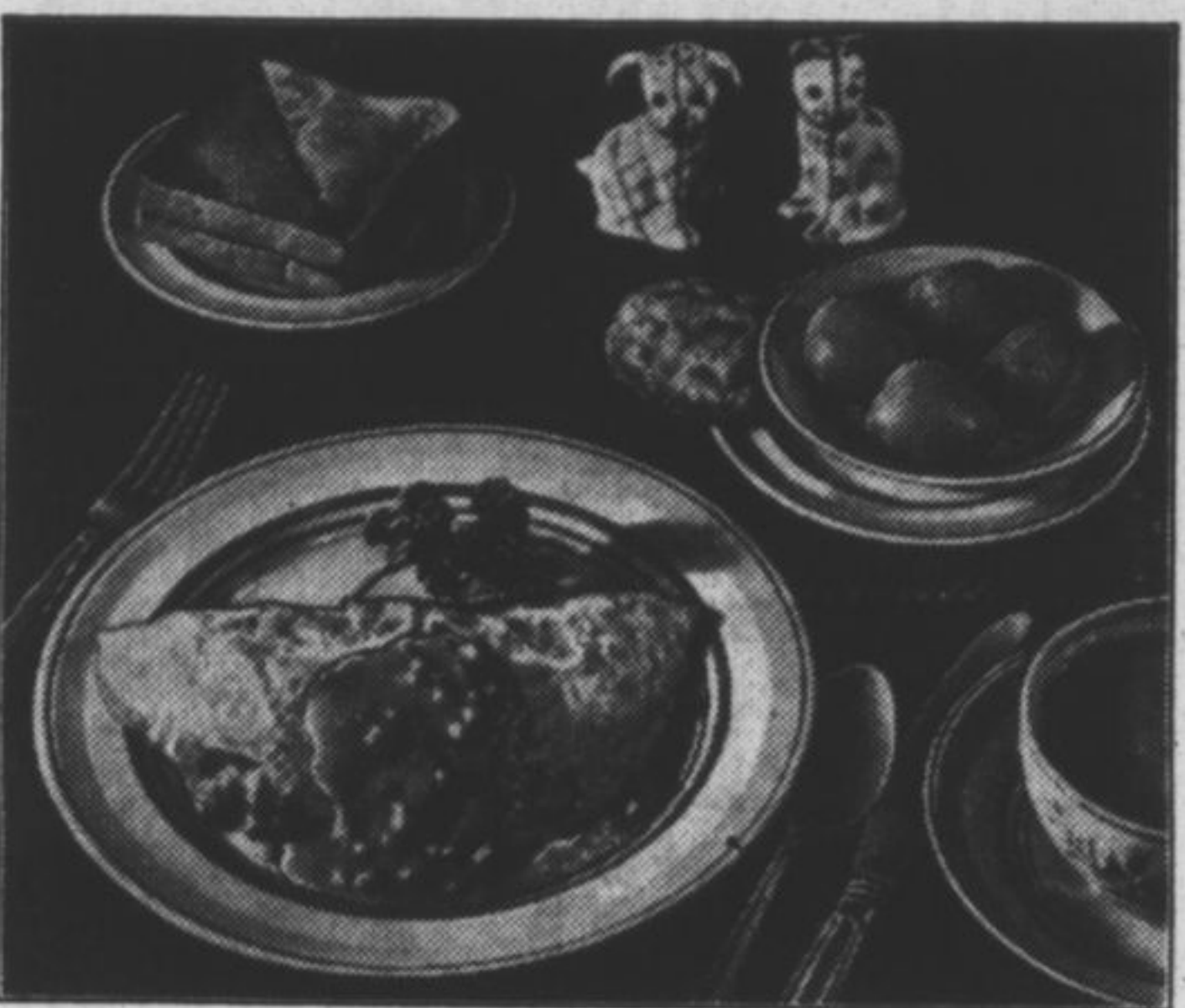
Sprinkle the 1 1/2 tablespoons of gelatine on the cold water and let it stand about five minutes. Heat the chicken soup and the chicken-gumbo soup in the upper part of the double-boiler. Pour some of the hot soup on the beaten egg yolks and then add them to the remaining soup, cook the mixture for 4-5 minutes in the double boiler. Pour the hot mixture over the gelatine and stir until the gelatine has dissolved. Cool until the mixture begins to thicken, then fold in the beaten egg whites, ground ham, freshly grated horseradish, chopped pimiento, salt and whipped cream. Pour the ham mixture into a mold which has been rinsed out with cold water and place in the refrigerator. When firm, turn out on lettuce, watercress or chlocoy. Serves 8-10.

JUST ROLLING HIS HOOP



Keeping Steam up for War Work demands Proper Food—lots of food—and some of it is served as BETWEEN-MEAL SNACKS

Dorothy Greig



Cheese Omelet with Ham-Tomato Sauce just hits the spot for a light meal.

WAR production work is hungry work. It's not only three squares a day a woman must prepare but often in-between meal snacks, too—and at such queer hours! (Girls, we're certainly in for mental somersaults on this meal business "for the duration.")

These "little meals" of the day (or night) are highly important, though. They help generate the energy required for high speed production, for our country needs us strong. So let's plan these meals as carefully as we do the main meals of the day. Simple food—of course. Hot food—most certainly. Thick, nourishing soup is one good choice for between-meal snacks. So are eggs in all their various forms.

Have you a war worker asking for "just a bite" at odd hours? Then here are a couple of suggestions you can use:

- War Worker Between-Meal Snacks
*Cheese Omelet with Ham-Tomato Sauce
Buttered Toast
Canned Fruit with Cookies
Coffee
*Cheese Omelet with Ham-Tomato Sauce

Ham-Tomato Sauce
1 tablespoon butter
2 tablespoons onion, chopped
2 tablespoons green pepper, chopped
1/2 cup spiced luncheon ham loaf, chopped
1 can condensed tomato soup
Cook the onion and green pepper melted butter until soft. Then add the chopped spiced ham and stir stirring and cooking for 5 minutes. Add the tomato and heat well to blend the sauce. (This sauce keeps well in refrigerator.) Makes 1 1/2 cups of sauce.

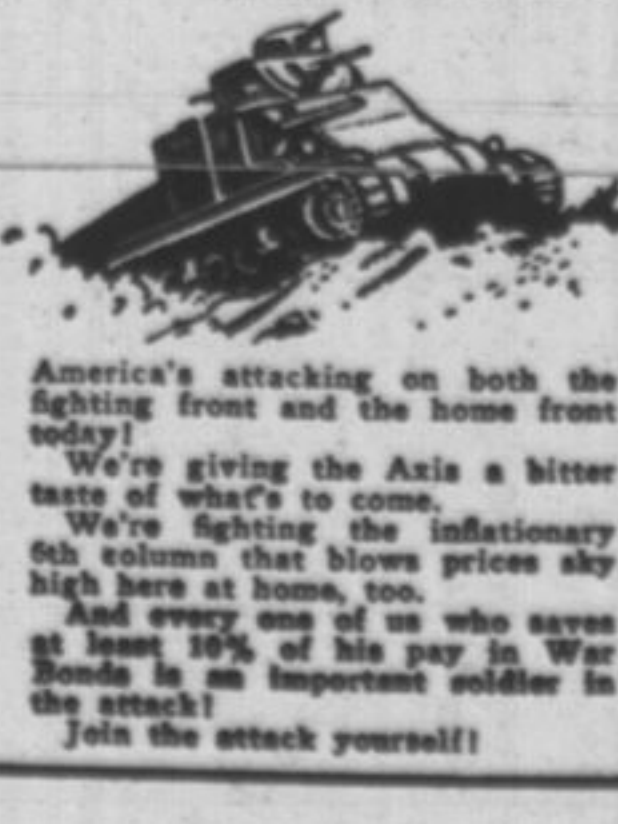
Cheese Omelet (individual)
2 teaspoons butter
2 eggs
1 tablespoon water
1/2 teaspoon salt
2 tablespoons grated cheese
1/2 cup "Ham-Tomato Sauce"
Beat the eggs until well mixed. Then add water and seasonings and grated cheese. Melt the butter in a skillet and pour in the egg mixture. As the omelet cooks, lift edges and let uncooked egg flow underneath. When bottom is browned serve "Ham-Tomato Sauce" in the omelet, and fold over. Serve on a plate with more sauce poured over the omelet.

***Hamburger-Vegetable Soup**
Rye Bread and Butter
Apple Pie with Cheese
Coffee or Milk

***Hamburger-Vegetable Soup**
1 tablespoon butter
2 tablespoons onion, chopped
1/2 pound ground beef
1/2 teaspoon salt
Pinch of pepper
1 can condensed vegetable soup
1 cup water
Cook the onion in butter until soft, then add the ground beef and seasonings. Continue cooking until the meat is browned. Then add the vegetable soup and water using the soup can for a measure. Bring to boiling and simmer 5-8 minutes. Serves 2-3.

BUY WAR BONDS

ATTACK! ATTACK! ATTACK!



George Rector recommends **MOR** A Natural Source of Vitamin B₁ THE MEAT FOR LUNCH



Calendar

THURSDAY
9 a. m. Campbell chapter, OES, open two day rummage sale at 24 N. First St., Highland Park.
10 a. m. North Shore Creative Writers meet in YWCA.
12:15 p. m. Highland Park Lions meet in Open House tearoom.
1:30 p. m. First Aid class in Community center.
2 p. m. North Shore Chapter of DAR will meet in home of Mrs. Robert L. Johnson, Bannockburn for annual meeting and election of officers.
Redeemer guild meets in assembly rooms of Redeemer Lutheran church.
2:30 p. m. Missionary society of First United Evangelical church will meet in home of Mrs. E. V. Nichols, 47 Elm ave., Highwood.
8 p. m. Loyal Order of Moose will present Remo, dean of magicians, in a program for the public at Elm Place school auditorium.

FRIDAY
9 a. m. Campbell chapter rummage sale at 24 North First St., Highland Park.
10:30 a. m. Toastmaster club (Girl Scout Leaders) will have outing at Scout camp in Cary, Ill.
8 p. m. Muskrat club will present "Singing Hicks of Hicksville" in Masonic temple.
Highwood Red Cross Unit meets in Oak Terrace school.

SATURDAY
9 a. m. Arts and Crafts club meets in Community center.
10:30 a. m. Story hour at Library.
8 p. m. Fellowship club will have anniversary party in Highland Park clubrooms.

SUNDAY
9:15 a. m. Highland Park Hiking club meets at Northwestern depot, Highland Park.
7:15 p. m. Tuxis society will meet in Presbyterian parish house.

MONDAY
12:15 p. m. Rotary club meets in Moraine On-the-Lake.
3:15 p. m. Highland Park Brownies will entertain mothers at tea in Ravinia Village house.
4 p. m. Toppers club meets in YWCA.

6:15 p. m. Kiwanis club meets in Moraine On-the-Lake.
7 p. m. Table Tennis club meets in Community center.
7:30 p. m. Advanced First Aid class meets in Community center.
8 p. m. Highland Park American Legion's police auxiliary meets in Legion club rooms.
American Red Cross first aid class meets in YWCA.

Word has been received that Capt. Wallace H. Davis is getting settled in his quarters at Camp Holabird, Baltimore, Md. Capt. Davis is more widely known as "Doc" Davis, Pres. of the Illinois Rifle Association. Capt. Davis is known as a good rifle shot amongst the shooters of this state, having won a Match at Camp Perry over 960 30-Cal. competitors.

Capt. Davis is in the Quartermaster Corp, Motor Transport Division having worked for several years for the Village of Winnetka as shop foreman in charge of all their motor equipment.

SCOUT NEWS

Camp Ma-Ka-Ja-Wan Staff Announced

John W. Davis, the Chairman of the North Shore Area Council Camp Committee, today announced the staff for Camp Ma-Ka-Ja-Wan for the coming summer. Camp Director, and Business Manager, Clifton G. Speer, Associate Camp Director, Arne Makela; Assistant Camp Directors, John Frankel, Bud Spinney; Waterfront Director, Guy Groff; Camp Doctor, Dr. F. E. Hypes, M. D.; Advancement Director, John Frankel; Quartermaster, Wally Peterson; Athletics Director, John Frankel; Assistant Athletic Director, Dave Musson; Nature Director, Bud Spinney; Assistant Nature Director, Truman Metzger; Bugler, Al Buckmaster; Transportation Manager, Ray Vaughn; Camp Engineer, Jack Fox; Dining Room Manager, Volney Parker, III; Camp Clerk, Bill McLaren; Barge and Grounds Crew, Roger Miller, Don Bullard and Robert E. Wood; Chef, Bob Paulson; Ass't Chef, John Avery; Cooks Assistants, John Kelly, Ray Whiting and Joe Bradley; Assistant Handicraft Director, John Miller and Wm. E. Mann; Scoutmaster, Dick Quasey and Harry Skidmore; Assistants, Jom Siljestrom, Bill McLaren, Cheyenne Scoutmaster, Stan Gamble, Assistants, John Miller, Dave McAlvey and Howie Jacobs. Chippewa Scoutmaster, Don Davidson, Assistants, Jack Regging, Gordon Matson, Mohawks Scoutmaster, John Mosser, Assistants, John Sampson and Stuart Adamon, Delaware Scoutmaster, Wilbur Hopp, Assistants, Bill Steitz, Ken Mullins and Fred Noble, Jr., Menominee Scoutmaster, Jack Fox, Assistants, Wallace Behnke and Bill Brooks, Siberia (Senior Camp) Scoutmaster, Bud Spinney (Third Period only).

Three additional men are to be added to the Staff, namely a handicraft Director and two reserve officers.

Mr. Davis also announced that the second Period is now closed to single period campers. In other words, reservation may be made for second period only for those Scouts who register for either 1st or 3rd period in addition. Camp opens June 26th and closes August 5th.

Expect 500 Scouts at Spring Camporal

East Turnbull Woods, this coming Saturday and Sunday, May 16 and 17, will be the scene of the North Shore Area Council's Spring Camporal, at which is predec, either will be in excess of 500 participating Scouts. This is one of the highlights occasions for Scouts during the year. The program will consist of games, Scout competition, cooking, erection of tents on Patrol Camp sights, a Saturday evening Camp fire, Sunday morning Church service, still more games and the awarding of certificates to all Patrols earning an A, B, C, D, or E rating.

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