

What's Doing In Deerfield

Mrs. Lawrence Jensen and daughter, Nora, of Eatherville, Iowa, are visiting Mrs. Ralph Wickersham, Park avenue, and Mrs. Charles Murre, Elm street. The three women are sisters.

Mr. and Mrs. Robert Grimm and children have moved to Benton Harbor, Mich.

Billy Olson, 7, son of Mr. and Mrs. William Olson, Chestnut street, fell from a tree while playing last Tuesday and broke his left arm.

Fredrick Piepenbrok has returned home from Elmhurst college to spend the summer with his parents, Rev. and Mrs. F. G. Piepenbrok.

Mrs. G. A. Willen entertained twelve guests at luncheon today at her home on Springfield avenue.

Mr. and Mrs. A. J. Johnson, Deerfield road, entertained the following guests at their home Sunday: Robert Johnson, Camp Polk, La.; Mr. and Mrs. Arthur Johnson, Duluth, Minn.; Mr. and Mrs. John Zinko, Evanston, and Mr. and Mrs. Edmund Koebelin, Highland Park.

Mrs. Emil Fredericks and sons have returned home from Arcadia, Mich.

NEXT WEEK AT FIELD MUSEUM

Monday, June 29
2 P. M.—Guide-lecture tour, "Life Usually Unseen"—Elizabeth Best.

Tuesday, June 30
2 P. M.—Guide-lecture tour, synoptic survey of anthropological, botanical, geological and zoological exhibits. Miriam Wood

Thursday, July 2
10 A. M.—Free motion pictures for children—"Hostelling in South America", Simpson Theatre.

11 A. M.—Guide-lecture tour, synoptic survey of anthropological, botanical, geological and zoological exhibits.

2:30 P. M.—Adult lecture, "Backgrounds of the War"—first lecture, "Materials of Strategic Importance in War Times" by Marie B. Pabst in the lecture hall of the museum.

Friday, July 3
11 A. M.—Guide-lecture tour, synoptic survey of anthropological, botanical, geological and zoological exhibits.

Holy Cross Catholic church is giving a one day carnival, Sunday June 28. A beef dinner will be served from 1 to 4 p. m. by women of the Altar and Rosary society.

Deerfield chapter of the Eastern Star will observe Worthy Matrons and Patrons night, Thursday, July 2.

Charles Piper, JR., left Wednesday for the West, where he will join Bob Aitken, and work in a saw mill for the summer.

Robert Ennis, son of Mr. and Mrs. Philip Ennis, Forest avenue, is in Missoula, Mont. where he will spend the next six weeks.

Miss Josephine Woodman returned home from Orono, Florida, where she spent the winter months. She will remain at her Deerfield home until fall.

Rev. and Mrs. John Vanderbeek, Holland, Mich. are visiting their son and his wife, Rev. and Mrs. Vernard Vanderbeek, at the Presbyterian manse, Waukegan road.

Mr. and Mrs. G. F. Thomas, Jr., and sons, have moved to Barrington.

Edwin Johnson, Jr., Todd Court, is in Minnesota, where he will visit friends for the next few weeks.

Mrs. W. T. Churchill entertained her sewing club at luncheon at her home on Greenwood avenue, last Tuesday.

Members of the Independent Social club spent Wednesday in Ravinia with Mrs. Edith Woodbury.

Mr. and Mrs. J. Kynett Haelen and son have returned to their home in Osceola, Iowa after a two weeks visit with Mr. and Mrs. J. A. Stryker.

Barbara Hunter is visiting in Rushville.

Mr. and Mrs. Robert Page and Mr. and Mrs. Wesley Striker are spending two weeks at Moose Lake, Wis.

JULIUS DEL BENE

The Glencoe Theatre and the Highland Park Press invites you to be their guest at the Glencoe Theatre. If you will call at the office of the Press, 516 Laurel Avenue, you will be given a pair of passes, which may be used any time this week.

Lawson Trade School

The pressures and tensions of war have brought forcibly to our attention the lack of skilled labor. Our government has great need for men who have both a good general education and technical skills. For many years our schools have emphasized the classical tradition and have given slight attention to the development of manual skills. Consequently, we have over-emphasized the importance of the white-collar job and have given youth the impression that prestige was to be found behind a desk. He has come to feel that he would lose "face" if he sank to the levels of "vocationalism" and learned to work with his hands. Now we learn that the best education combines "both learning from books and experience in the shop."

Here is a new school, operated by the Chicago YMCA, that is offering to boys of high school age a chance to become acquainted with general mechanics during summer. Beginning Monday, June 22, and each Monday thereafter until July 20, boys aged 14 to 17 may enroll for five weeks of special study in shops of the Lawson YMCA Trade School, which is under the direction of Dr. Milton C. Towner, a resident of Winnetka. Dr. Towner says, "We believe all youth should have an opportunity to master some manipulative skill and to become acquainted with the typical life work responsibilities of adults during their educational program." He stated further that "it matters not whether a boy is destined for business, professional, industrial, or rural life, nor what use he may make of such skills later in life. His first-hand knowledge of the skills he masters will give him a basis for valid judgment in the social interpretation of work performed by those who earn their bread thereby."

In the new course offered this summer, boys will be taught the use of hand tools essential for dis-assembly and re-assembly modern automobile motors. This will be followed by a study of the electrical and fuel systems of motors which the boys will learn to operate. The course will also include machine tool punch work operations involving the use of the scale, the square with its center head and bevel protractor, the scriber, the calipers, hammers, chisels, punches, and principles of layout. The last section of the course will be devoted to elementary machine operations in which the boys will make for themselves a number of small tools, learning how to use the micrometer, the drill press with taps and dies, the shaper and the engine lathe.

Dr. Towner stated that any of the thirty boys who will be admitted to the course this summer will find it one of the most pleasant and profitable summers he has ever spent, in intensely interesting practical shop work, still leaving a number of weeks for recreation, play and camping activities. In discussing this new course, Dr. Towner stated that the YMCA of Chicago is conscious of the fact that "never before has society been so dependent on mechanization and the human ingenuity necessary to master its infinite possibilities. Furthermore, we are moving rapidly into a world far more dependent upon machines than ever before in history."

Steel going into war industry alone this year more than equals the entire U. S. consumption of steel for all purposes during 1932 and our total industrial production is three times 1932's.

Northwestern Football Outlook for '42

Northwestern university's war-time schedule of 10 games, seven of which will be played in Dyché Stadium, constitutes the strongest competition ever faced by a Wildcat eleven.

The imposing schedule opens September 26 against the Iowa Naval Cadets, coached by Major Bernie Bierman, formerly of Minnesota, and ends November 26, against the Great Lakes Naval Training station. In between these dates Northwestern will play six Big Ten games, Purdue, Michigan, Ohio State, Minnesota, Illinois, and Wisconsin, in addition to Texas and Notre Dame.

To cope with this formidable schedule, Coach Lynn Waldorf will have a squad of 49 players, composed of 17 lettermen, an assortment of holdover reserves and a sprinkling of ambitious sophomores.

Loss by graduation of 19 lettermen who comprised the main strength of the 1941 eleven which placed fourth in the conference with four victories and two defeats, poses a number of pressing problems for Coach Waldorf and his aides.

Backfield Suffers

The backfield suffered heaviest from graduation. Gone are such stellar performers as Bill deCorrevont, Tuffy Chambers, Ike Kepford, Don Clawson, George Benson, Don Kruger, and Dick Erdlitz, who collectively formed one of the best rounded backfield combinations in the conference.

Otto Graham, whose running and passing feats elevated him to stardom as a sophomore last year, is the only first string back returning. Supporting him will be three other lettermen, Ed Hirsch, a stubby, hard-hitting fullback, and Don Buffmire and Bud Kean, a pair of light but shifty halfbacks. Like Graham, this trio made its sophomore debut last fall. Danny William, halfback, Casey Peifer, fullback, and Erwin Weingartner and Bill Deoduc, quarterbacks, are available from last year's reserves.

Incoming sophomores will be called upon to fortify the depleted backfield ranks. In Joe Scriba, a fast, shifty runner, the Wildcats have a player who may step into the No. 2 left halfback spot behind Graham. Other sophomore backs are Nick Vodick from South Bend; Harry Franck, halfback, brother of George Franck, former Minnesota star; Larry Adelman, fullback, brother of Ollie Adelman, Wildcat star of several years ago, and James Fairchild, halfback, from Denver, Colo.

Stars Graduated

Graduation also struck heavy in the line, taking such luminaries as Alf Bauman, All-American tackle, and mainstay of the forward wall for three years; George Zorich and Bus Heagy, guards; Leon Cook, tackle; and Don Johnson and Gene Mundy, centers.

The biggest problem in the line is at center where the only experienced candidate is Hal Hudson, a junior, who saw limited action last season. He will receive competition from a trio of sophomores, Henry Cleveland of Hammond; Maurice Hofmeister of Benton Harbor, and Len Golan of Chicago.

Capt. Nick Burke

Capt. Nick Burke, Alex Kapler and John Gent, a trio of rugged guards, assure the Wildcats capable protection at these positions. Burke has been an outstanding guard for two seasons, while Kapler and Gent made

Wesslings-Rapp Family Gathering on Father's Day

Mr. and Mrs. Chester Wessling and Mr. and Mrs. Isaac Rapp, Deerfield road, entertained 32 guests Sunday at a family dinner. Present were Mr. and Mrs. Ira Fehr, Mr. and Mrs. Lester Fehr and family, Freeport; Mr. and Mrs. W. C. Fehr and daughter, Manhattan; Mr. and Mrs. Wilford Wandless and children, Gary, Ind.; Mr. and Mrs. Clayton Fehr and daughter, Mr. and Mrs. Eugene Fehr Oak Park; Mr. and Mrs. Frank Loudat, Maywood; Mr. and Mrs. Kenneth Wessling, Highland Park; Miss Hazel Rapp, Belvidere and Mrs. Thomas McNeil and son of Red Bluff, Calif.

Community Center Calendar

Friday, June 26

9:00 a.m. Art Club; Model Plane Club.
9:15 a.m. Senior Advanced First Aid.
9:30 a.m. Standard First Aid.
2 p.m. Sewing & Home Making; Boys Club.

Saturday, June 27

9:00 a.m. Open for games and play.

Monday, June 29

9:00 a.m. Shop Crafts Club; Camera Club.

9:30 a.m. Junior First Aid Class.

2:00 p.m. New Senior First Aid Class.

Tuesday, June 30

9:00 a.m. Art Club; Model Plane Club.

9:30 a.m. Standard First Aid.

2:00 p.m. Boys Club

Wednesday, July 1

9:00 a.m. Sewing & Home Making Club.

10:00 a.m. Red Cross Knitting Unit.

8:00 p.m. First Aid Make up lessons.

8 p.m. Navy Navigation Class

Impressive sophomore debuts last fall. They will be supported by Frank Genovese, rugged sophomore from Lane Tech, Chicago, and Alan Pick and Ed Wojciechowski, reserves from last year.

Loss of Bauman and Cook, last year's regular tackles, is certain to weaken those positions, but a quartet of letterman, Tony Samaria, Warren Karlstad, Ray Vincent, and Bob Carlson, plus sophomores George App, Vince Di Francesca, and Bill Ivy should form protection at these positions.

Probably the best protected positions in the line are the ends where five lettermen are available. Bob Motl and Bud Hasse, two rangy six footers, regulars for the past two years, head the list of candidates. Other veterans are Bob Wallis, Bill Ohland, and Hal Colberg.

Calendar

9:30 a. m. Youth annual jubilee convention of Men's Garden club of America opens in Hotel Morrison on the Lake for four days session.
7 p. m. Highland Park Lions will have ladies night and installation of officers in Sunset Valley Golf club.

8 p. m. Italian Women's Prosperity club meets in Labor temple.

FRIDAY

9:30 a. m. League of Women Voters will have meeting in home of Mrs. Harry Bellery, 215 Bronson st., Highland Park.

8 p. m. Highland Red Cross unit will have work meeting in Oak Terrace school.

SUNDAY

9:15 a. m. Highland Park Hiking club meets at Northwestern station, Highland Park.

MONDAY

12:15 p. m. Rotary club meets in Hotel Morrison on the Lake.

8:30 p. m. Highland Park Kiwanis meet.

7 p. m. Table Tennis club meets in Community center.

8 p. m. American Red Cross First Aid class at YWCA.

Highwood Red Cross unit will have work meeting in Oak Terrace school.

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WIENIE BISCUITS



OLD-FASHIONED fluffy biscuits and plump frankfurts, more popularly called wienies, each an American institution by itself, make this new biscuit variation.

Plump pieces of wieners are mixed with a drop biscuit batter, spooned into muffin pans, and popped into the oven to make a salad accompaniment that has a special springtime zip.

Now that the asparagus season is in full swing, biscuits such as these are excellent with a casserole of asparagus au gratin, or with thick creamed asparagus soup. The popular cheese souffle tastes better than ever when served with Wienie Biscuits.

For a delectable variation, spread the Wienie Biscuit batter

on top of your favorite vegetable pie for dinner or luncheon. This topping is also grand for a sauerkraut casserole or to cap a spring vegetable dish.

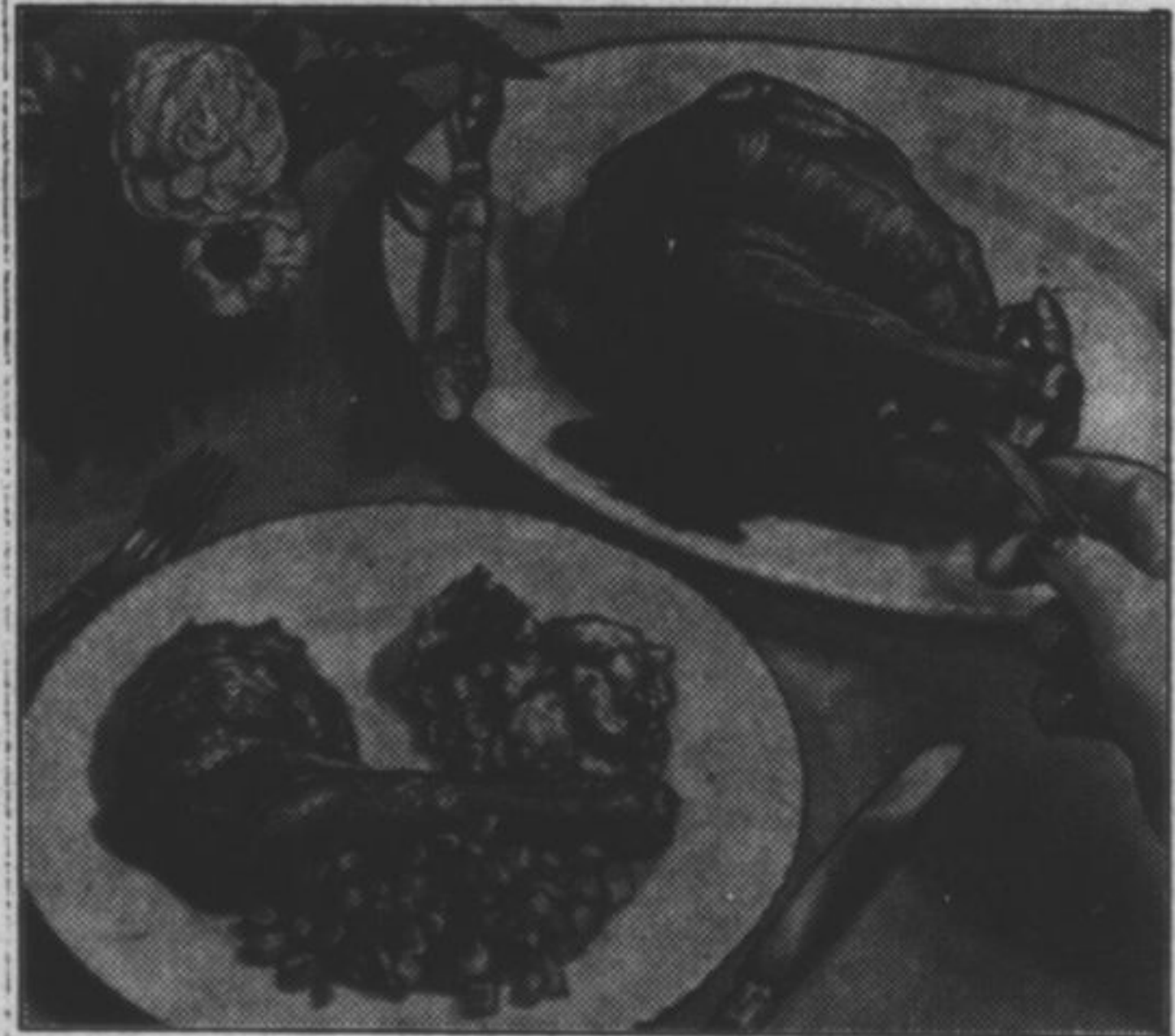
WIENIE BISCUITS

2 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
2 to 4 tablespoons shortening
1 cup wieners, cut in pieces (about 2 wieners)
1 cup milk (about)

Sift flour, baking powder and salt together. Cut or rub in shortening. Add wieners to flour. Add milk to flour mixture to form a drop batter. Drop by tablespoons into greased muffin pans. Bake in hot oven (450° F.) 15 to 20 minutes or until browned. Yield: About 2 dozen small muffins.

Hot or Cold... Creamed or Hashed... anyway it's served, we like CHICKEN

by Dorothy Greig



A Savory Stuffing of rare zest adds much to the flavor of roast chicken

IT isn't any too often that pleasure and duty meet. In the matter of chickens, however, they certainly do. We all enjoy 'em any way they're served—and in this year of our Freedom Fight, chickens are plentiful and we are asked to serve them often. There are times when Fate seems more than kind!

So how about plump roast chicken for dinner some day this week? Stuff it, bake to a glistening tender brown, serve pridefully. As for the dressing, you will like this one of the rich and wonderful flavor:

Savory Chicken Stuffing

1 quart bread cubes, lightly toasted
2 tablespoons butter
4 tablespoons onion, chopped
1/2 teaspoon salt
Pinch of pepper
1/4 teaspoon thyme (optional)
1 can condensed chicken soup

Cut the bread in cubes then put into moderate oven and heat until cubes are just a light golden brown. (It takes about 6 cups of bread cubes to get 1 quart of bread cubes when toasted). Cook the onion in butter until soft, but not brown. Then mix cooked onions, salt, pepper, thyme and chicken soup with the toasted bread cubes.

Baked Chicken—Stuff a 4-4½ pound roasting chicken with the above stuffing, sprinkle the outside of chicken with salt and rub with butter. Then bake in a moderate oven (350°) for 1½-2 hours.

Cold chicken is delicious, too, served on a platter around a mound of the dressing in the center and garnished with parsley and chilled radish roses.

Then at last when there are just small pieces left clinging to the frame we can conjure up this fresh, hot and inviting dish from those same fragments:

Chicken and Noodle Casserole

2 tablespoons butter
2 tablespoons onion, chopped
2 tablespoons green pepper, chopped
2 tablespoons flour
1/2 cup milk
2 cans condensed chicken noodle soup
1 cup chicken, sliced
1/2 tablespoons buttered cornflake crumbs

Cook the onion and green pepper in butter until soft, but not brown. Then add the flour and mix well. To this add milk and chicken noodle soup (just as it comes from the can) and cook until thickened. Then add sliced chicken and put into casserole. Sprinkle with buttered cornflake crumbs and bake in a moderate oven (350°) for 25 minutes. Serves 4-6.