

Warn Dealers in New Refrigerators Not To Overcharge

Michael F. Mulcahy, director, O.P.A., Chicago Metropolitan area, has issued a warning to dealers in new electric refrigerators against charging customers more than the O.P.A. maximum prices established by Price Regulation Number 110. This action was taken because of numerous complaints that dealers were overcharging purchasers following the recent release by the War Production Board of 148,847 electric refrigerators for sale to civilians.

Purchasers are requested not to pay more than the O.P.A. ceiling prices. Dealers must post in a conspicuous place a notice showing the make, model, number, and maximum O.P.A. price for each model offered for sale.

Second-hand electric refrigerators are also covered by O.P.A. maximum prices based on the make and model of each refrigerator when sold either by dealers or consumers.

BEST BUYS THIS WEEK

Carrots are in heavy supply and they are selling at very reasonable prices right now, advises Lance Hooks, Federal Food Reporter for the United States Department of Agriculture. The carrots with the tops off are even lower than the fresh bunched kinds. More asparagus from California is arriving at the Chicago market, and it is selling much lower than it was earlier in the season. Most relish vegetables are moderate to high in price. Shallots, or green onions, are coming into season, and both shallots and radishes are lower than they were. Homemakers may find some good buys in Pascal type celery, and the blanched Golden Heart celery is moderately priced. Texas spinach is the best buy in greens on the market. Other greens, including collards, mustard, and turnip tops, are scarce. Supplies of cabbage, snap beans, and green peas are light, and prices are holding at ceiling levels. Broccoli and cauliflower are in the high cost brackets.

The season for Louisiana strawberries is just getting under way, although prices of strawberries are still out of the range of low cost budgets. May is the month when supplies of strawberries are heaviest on the Chicago market. Grapefruit, oranges, and apples are the fruits in best supply on the market. Prices of these vary from moderate to high, according to variety and quality.



Service Manager, Paul Runfeldt offers the following definition of a "sissy": A ration board member who joins the Commandos.

Seriously, your ration board contributes a lot of their time to this very essential work. They deserve consideration and courtesy.

Gas Company personnel notes—Helen (Fitch) Hoffman just received a Japanese bugle sent as a souvenir by her Sailor husband, Sgt. Marion DePonte is home on a short leave. "Del" was one of our gas service men before he joined the Army. Corporal Earl Stranger, formerly our collector, also visited us last week.

Seven men from our local shops have gone to war. If you plan to move May 1, please be sure to give us several days notice, and may we also suggest that you make advance arrangements with your plumber to disconnect and reconnect your range and other gas appliances.

Your Plumber and Heating man has lost help, and, like ourselves, he is unable to give "Fire Department" service as in days pre-war.

The new Douglas C54 transport plane can carry the volume capacity of a standard rail box car. It weighs 52,000 lbs. loaded and can cruise 2,540 miles.

War Production needs more scrap metal. Highland Park Salvage Drive, week of April 16 merits the attention of all of us. Let's dig in the attic, basements, etc.

North Shore Gas Co.
"The Friendly People"
TOM CLARK
Manager

Hot Cross Bun Recipes Add Variety To Daily Menus

A basket of fragrant Hot Cross Buns is as much a part of spring as a robin's call. Traditionally, Hot Cross Buns should be delicately spicy. Often they are studded with currants or raisins. But plain, slightly sweetened dough makes excellent buns even when currants are scarce. Most kitchen cabinets still have a supply of spices.

Adding an egg or two, some milk and shortening to enriched flour to make good rolls is one of the most efficient and economical ways to use eggs and milk. The practice is easy on the food budget and adds up to a lot of credit as to food value.

Although traditional Hot Cross Buns are yeast-leavened, they may also be made of slightly sweetened biscuit dough. The following recipes give you your choice:

HOT CROSS BUN*

- 2 packages compressed or dry granular yeast
- 1/2 cup lukewarm water
- 1 cup milk
- 1/4 cup shortening
- 1/4 cup sugar
- 1/4 cup corn syrup or honey
- 1 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 2 eggs
- 6 cups sifted enriched flour (about)
- 1/2 cup currants or chopped orange peel

Soften yeast in lukewarm water. Scald milk. Add shortening, sugar, syrup, and salt. Cool to lukewarm. Sift spices with 2 cups flour and add to milk. Beat well. Add beaten eggs and softened yeast. Mix thoroughly. Add currants or peel and enough more flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in lightly greased bowl, cover, and let rise until doubled in bulk. When light, punch down. Divide dough into portions the size of walnuts. Shape into buns. Place an inch apart on greased baking sheet or in greased pan. With sharp knife cut cross in top of each bun. Let rise until doubled. Bake in moderate oven (375 degrees F.) 20 to 25 minutes. While hot, outline crosses with confectioners' sugar icing. Yield: 3 dozen buns.

QUICK HOT CROSS BUNS

- 2 cups sifted enriched flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1/4 teaspoon allspice
- 1 teaspoon cinnamon
- 1/4 cup shortening
- 1/4 cup currants or candied orange peel
- 1 egg
- 1/2 cup milk

Sift together flour, baking powder, salt, sugar and spices. Cut or rub in shortening. Add currants or chopped peel. Mix well. Beat egg. Add milk, and add to flour mixture. Stir only until flour is moistened. Turn out on lightly floured board and knead gently 1/2 minute. Pat or roll dough 1/2 inch thick. Cut with 2-inch biscuit cutter. Place on greased baking sheet 1/2 inch apart. Bake in moderately hot oven (425 degrees F.) 12 to 15 minutes. While hot, make crosses by letting medium confectioners' sugar icing flow from tip of teaspoon. Serve warm. Yield: 18 buns.

Confectioners' Sugar Icing
1/2 cup confectioners' sugar
1 tablespoon hot milk or water
1/4 teaspoon vanilla extract
Mix until smooth.

Home-Canning Sugar Will Be Available On Last Year's Basis

Peter J. Juhrend, chairman of Local War Price and Rationing board 3-1, announced today that sugar for home-canning of the 1943 fruit crop will be available to housewives on approximately the same basis as last season. Families will not give up blue ration stamps to obtain sugar for such purposes.

Mr. Juhrend stated that, according to information he had received from Washington, families will use practically the same plan as last year, but that he expected some refinements in procedure, the details of which will be announced later.

In the 1942 season, housewives applied to their local boards for canning allotments of sugar on the same basis of one pound for each four quarts of fruit to be canned, plus an additional pound for each member of the family for jam, jellies, and preserves.

"O.P.A. desires to see America's housewives preserve the fullest possible amount of the 1943 fruit crop," said Mr. Juhrend. "We cannot afford to let fruit spoil for the want of sugar to preserve it. O.P.A. wants to stimulate as great a home pack as available sugar supplies permit to enable families to supplement their supply of rationed processed foods."

Mr. Juhrend added that O.P.A. Administrator Prentiss M. Brown's decision to follow last year's formula instead of one which would have deducted blue stamps for canning allotments was prompted by the desire of O.P.A. to eliminate undue handicap on home canning.

In the spring when lagging spirits require a tonic such as old-fashioned sulphur and molasses, give enriched bread and biscuit a prominent place on the menu. Enriched flour is a very efficient source of food iron—needed to maintain body vigor, and it supplies some of the precious nutrients we used to get from meats.

Cheese Muffins with Creamed Cabbage



CLEVER is the lady who brings Cheese Muffins with Creamed Cabbage to the table. She knows that meatlessness of dinners passes unnoticed when such a tasty dish forms the centerpiece of the main meal of the day. She isn't much concerned over the problem of supplying adequate protein for her family, either. The enriched flour, cheese, egg, and milk that combine to make the tasty foundation for crisply tender cabbage are rich in the kinds of protein that her folks need.

The clever lady will make an extra batch of Cheese Muffins to be split and buttered while still hot. The main course would not be complete without them.

Hard-cooked new eggs, split and devilled, add a note of spring when they are served as an accompaniment for dinners of Cheese Muffins and Creamed Cabbage. Plump new radishes, early spring's thriest and most colorful raw vegetable, can complete the main course.

CHEESE MUFFINS

- 2 cups sifted enriched flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup grated sharp cheese
- 1 egg
- 1 to 1 1/4 cups milk
- 3 tablespoons melted shortening

Spring tonic muffins are the molasses kind made with thick buttermilk. Get out the family's favorite recipe and make a batch to escort a salad of spring fruits.

Sift together flour, baking powder, and salt. Add grated cheese. Beat egg, add milk and melted shortening. Add to flour mixture, stirring only until flour is moistened. Fill greased 3-inch muffin pans 2/3 full and bake in moderately hot oven (425° F.) 30 minutes. Yield: 8 3-inch muffins.

CREAMED CABBAGE

- 1 medium head cabbage (1 pound)
- 1 teaspoon salt
- 1/2 cup boiling water
- 3 tablespoons butter or margarine
- 3 tablespoons enriched flour
- 2 cups milk
- 1/4 cup grated cheese

Chop cabbage coarsely. Put into saucepan with salt. Pour boiling water over cabbage, cover, and cook 8 to 10 minutes. While cabbage cooks, make cream sauce as follows: Melt butter or margarine in pan. Stir in flour. Gradually add milk, stirring constantly until thickened. Cook about 3 minutes longer. Add water in which cabbage was cooked. Fold in cabbage. Serve over Cheese Muffins which have been split in halves. Sprinkle grated cheese over top. Yield: 6 servings.

Gingerbread still has a favorite place on menus. For a company dessert, split a gingerbread square and fill with a layer of vanilla ice cream or orange sherbet and serve immediately.

RATION REMINDER

Gasoline
"A" book coupon No. 5 good for four gallons each from March 22 to May 21 outside the eastern shortage area. Good for three gallons each and must last from March 22 to July 21, inclusive, in the east coast shortage area.

Sugar
Coupon No. 12 good for 5 lbs. Must last through May 31.

Coffee
Stamp No. 26 (1 lb.) expires April 25.

Fuel Oil
Period 5 coupons now valid in all zones. Period 4 coupons expire April 12 in Zone B, April 17 in Zone A, expired April 6 in Zones C and D.

Shoes
No. 17 stamp in war ration book one good for one pair through June 15th.

Food
Red C stamps, valid April 11, good for 16 points worth of meat, cheese and butter. Blue stamps D, E and F good from March 25 through April 30 for 48 points.

Ration Books for Service Men
Service men who eat ten or more meals per week away from their post are entitled to ration book two.

Palmistry Talk At Kappa Alpha Theta Meeting

Evanston and North Shore alumnae of Kappa Alpha Theta will meet on Wednesday, April 21, at 1 o'clock at the home of Mrs. Charles Carey, 1024 Eastwood road, Glencoe.

A talk on palmistry entitled "Happiness Lies in Your Hands" will be given by Mrs. Cecil Meredith of Kenilworth. Mrs. Meredith, who is a former president of the Neighbors of Kenilworth, will debunk the fortune telling element in palmistry by showing its scientific and historical background. The program has been arranged by Mrs. Arthur L. Reincke of Winnetka.

Mrs. Clark F. Smaha, Kenilworth, president, will preside at the business session. Mrs. Harry J. Van Ornum of Highland Park heads the luncheon committee.

Southertons Visit In Highland Park

Mr. and Mrs. Leslie A. Southerton and daughter of Austin spent the weekend in Highland Park visiting the William Saathoff family.

Midwestern Writers' Conference Sponsored By The Cordon

The Midwestern Writers' conference, sponsored by the Cordon, 410 S. Michigan avenue, Chicago, is opening its annual spring conference on Friday night, April 30. Up to that date, writers have the opportunity to submit manuscripts in a number of prize contests.

Among the writers who cooperate on its programs are: Arthur Meeker, Kenneth Horan, Margaret Ayer Barnes, Marge Lyon of "Sunrise Farm," Vincent Starrett, Ethel F. M. Brazelton, Marjorie Barrows, Josephine Blackstock, Maureen Daly, Sidney Marshall, and many others, including important writers from the Midwest area.

Complete programs will be ready for mailing about this week, but information and entry blanks for the contests can be obtained by writing Midwestern Writers' conference, 410 S. Michigan avenue, Chicago.

A number of Highland Park residents are members of the Cordon, among them: Mrs. Arthur F. Byfield, 843 S. Linden avenue; Miss Priscilla Carver, 256 Central avenue; Mrs. Curtis N. Kimball, Ridgewood; Mrs. Edwin J. Kin, Jr., 134 Ravine drive; Miss Adele M. Everett, 360 East Park avenue; Mrs. David Levinson, 619 Bronson lane, and Mrs. Amette R. Jones, 347 N. Sheridan road.

Private First Class Clarence Shifflett, D.E.M.L., has been enrolled in the Cooks and Bakers school at Fort Leonard Wood, Mo.

Report \$28,000 Contributed to Red Cross Drive

Local contributions to the American Red Cross War Fund drive approached the \$28,000 mark today. This does not take into account contributions made in Chicago by Highland Parkers. Judging from preliminary figures, it appears that more than \$20,000 was donated in Chicago by local residents.

When final tabulations are in, it is expected that the results will show that Highland Park people contributed more than \$50,000 to the combined Highland Park and Chicago campaigns. Residents who gave in Chicago are asked to notify Harry Kelly or John Putnam to this effect, so a complete record may be kept of all contributions.

A check for \$572.87 was received this week from patrons of the Alcyon theatre.

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