

### Here's A Tasty Recipe For Bread Pudding

Many a man is in his element when he sits down to a generous bowl of bread and milk. Perhaps that is the reason why bread pudding is so popular. Actually, bread pudding is bread and milk with a little glamour added.

Like bread itself, bread pudding is versatile. It can be a simple dessert. Or, spread with jam and topped with a gold-and-white meringue, it becomes company food. Or, with sugar and flavoring omitted, it becomes the foundation for main dishes that stretch rationed foods. Grated cheese folded into the pudding before it is entrusted to the gentle warmth of the oven makes an excellent entrée to go with a salad of crisp spring greens. A half-cup of cubed meat mixed with the bread cubes makes mighty good eating. To emphasize the meat flavor, dissolve a bouillon cube in a half cup of hot water. Let this water take the place of a half cup of the milk. For an attractive touch, bake one of these meat puddings in a greased ring mold. When it is unmolded, fill the center with nicely seasoned cooked vegetables.

These days, when the what-shall-I-serve dinner or supper seems especially trying, it is a good plan to keep meals very simple. Nations practice what is known as psychological warfare. Well done, it can help a lot to win a battle, or even a war. Smart homemakers copy Uncle Sam's methods, and apply a few psychological tricks in winning their battle of three-squares-a-day.

#### BREAD PUDDING

- 3 cups milk
  - 2 cups enriched bread cubes
  - 3 tablespoons melted butter or margarine
  - 2 eggs, beaten
  - 1/2 cup sugar
  - 1/2 teaspoon salt
  - 1/2 teaspoon orange extract
  - 1 teaspoon grated orange rind
  - Scald milk and pour over bread cubes. Let stand 10 minutes. Add melted butter, eggs, sugar, salt, extract and orange rind. Mix well. Pour into a greased 2-quart casserole. Bake in moderate oven (350 degrees F.) about 1 hour or until knife comes out clean.
- Yield: 6 servings.

### BEST BUYS THIS WEEK

Carrots, spinach and radishes are among the best buys for homemakers at the fresh vegetable counters, Lance Hooks, Federal Food Reporter for the Department of Agriculture, said today. Carrots are in heavier supply than other vegetables, and prices of them are reasonable. Radishes are a good relish vegetable to serve right now, as supplies are arriving from several growing districts. Spinach is a better buy than most other greens. Heavier supplies of asparagus now at the markets are selling at moderate levels. Since this is the height of the asparagus season, homemakers will find this a good time to include asparagus on their menus. Green beans are a little more plentiful and prices of beans are slightly lower. Supplies of cabbage and celery continue light and these items are pretty high.

More strawberries are arriving from Louisiana, but they continue to sell at rather high levels. Fresh pineapple and bananas are also offered in some markets. The mainstay of the fruit bowls, though, will still be grapefruit, oranges and apples. The grapefruit is generally of good quality, and it is moderately priced. While many varieties of apples are rather high, homemakers will find Baldwins, Starks, and Spys from the middlewest within reach of moderate cost budgets.

A half-teaspoonful of poultry seasoning added to the white sauce for creamed asparagus give a pleasing flavor.

If there are left-over biscuits, split them, and lay the halves syt-side down in a skillet in which a little butter or margarine and sirup or molasses have been mixed. Let the sirupy mixture simmer up around the biscuits. Serve them warm with tea or milk. Down South, biscuits so prepared are called Sticksies. One Southern woman says her family called them Monkey Biscuits.

Scotch Scones made with enriched flour and served with new rhubarb sauce make a combination that is a real spring tonic. Escorted by a glass of milk, this trio makes a good breakfast or supper.

### Consumer Information Service To Present Second Talk April 30

The meat problem has become a real challenge to the American housewife. Miss Clara Jordan, under the auspices of the Consumer Information Service, will help women meet this challenge when she talks about "Meat on the Home Front" at the Y. W. C. A. on April 30th at 1:30 p. m. Miss Jordan is home economist of the National Live Stock and Meat Board and her expert advice should prove to be a real "lift" for those who go to the market for familiar cuts of meat and discover they must often find a substitute. Miss Jordan will show that if women know the basic meat cookery methods they can prepare any cut of meat appetizingly. She will suggest interesting and varied recipes.

Women who plan their meals carefully are helping the war effort. Miss Jordan will tell what nutrients are supplied in the diet by meat and how every bit of meat can be utilized. Ways of using meat "extenders" with the family's meat allowance will receive attention in the program.

Homemakers will find additional help if they attend the Lever Bros. School of War Time cooking to be held on May 21st, May 28th and June 4th at the Y. W. C. A. Time—1:30 p. m.

The bride is a graduate of Ohio State university, Columbus, Ohio, and until recently was a federal food inspector in Chicago and New Orleans. Mr. Jeppesen is in the U.S. navy and he and his bride will make their home in Pensacola for the present.

Omit the sugar from bread pudding, and add a cup of grated cheese. The cheese changes this old favorite to an excellent alternate for meat dishes. Serve spring salad or crisp radishes with it.

Fresh bread and butter, with crisp new green onion, were a famous spring appetite tonic of Grandfather's day. The combination still has many devotees.

## MEAT SQUARES



FRESH green asparagus pokes its way into menus this spring sure of its welcome. Always delicious, this spring vegetable this year seems to taste especially good. Perhaps that is because it is unrationed. Many families may enjoy it simply by cutting it in their own gardens.

To accompany asparagus, serve Meat Squares. They make efficient, flavorful use of any kind and almost any amount of meat. The less tender cuts of meat may be ground, browned, simmered gently and seasoned, and used as the sandwich filling. Or left-over meat of any kind may be used.

The secret of making meat do double duty is combining it with drop biscuits. The enriched flour and milk that make the biscuit dough serve as friendly carriers of the meat flavor. Biscuit does its nutritional duty, too, for it bolsters the protein, vitamin, and mineral content of the diet in the thriest possible way.

#### MEAT SQUARES

- 2 cups sifted enriched flour
- 1/2 teaspoon soda
- 1 teaspoon salt
- 2 to 4 tablespoons shortening
- 1/2 to 3/4 cup buttermilk or sour milk
- 2 tablespoons fat
- 1 or 2 cups ground meat
- 1/2 cup milk
- Salt
- Pepper
- 1 egg

Sift together flour, soda, and salt. Cut or rub in shortening. Add buttermilk or sour milk to make a soft dough. Turn out on lightly floured board, knead gently for 1/4 minute. Divide dough into two equal parts. Pat one part in bottom of greased flat baking pan (9x11-inch.) Brown meat in fat. Cool slightly and stir in milk, seasonings and egg. Spread over biscuit dough in pan. Pat remaining part of dough over meat, sealing well around edges. Prick top with fork. Bake in moderate oven (375° F.) 45 minutes or until done. Serve with Tomato Sauce.

Yield: about 12 3-inch squares.

#### TOMATO SAUCE

- 2 1/2 cups tomatoes with juice (No. 2 can)
  - 1 onion, chopped
  - 1/2 teaspoon salt
  - 1/2 teaspoon pepper
  - 3 tablespoons butter or margarine
  - 3 tablespoons enriched flour
- Cook tomatoes 5 minutes with onion, salt, and pepper. Melt butter or margarine and stir in flour. Gradually add tomatoes and stir until mixture thickens. Cook about 3 minutes longer, stirring occasionally.
- Yield: 2 cups.

### NATION'S SERVICE

(Continued from page 4)

Peter Louis Reinhardt, son of Mr. S. L. Reinhardt, Alameda, California, and Mrs. G. C. Moseley, 425 Egan-dale road, received his wings when he graduated as a second lieutenant from the Maria, Texas, AAF Advanced Flying School, it was announced by Col. Gerald Hoyle, commanding officer.

Lieutenant Reinhardt is a former student of the Yale university, and a graduate of the New Trier High school.

Private Robert Denman Hyett, 18, has arrived at Southwest Missouri State Teachers College, Springfield, Mo., for his instruction as an Army Air Force pilot. The course will last approximately five months and during this period he will take academic as well as elementary flying training.

Upon completion of this course, Pvt. Hyett will be classified as a pilot, navigator, or bombardier and go on to schools of the Flying training command for training in these specialties. He is the son of Mr. and Mrs. E. J. Hyett of 911 Osterman Ave., Deerfield.

Harold Glass has been promoted to pharmacist's mate, third class, and is now serving at the Brooklyn Navy Yards, New York. A graduate of Highland Park high school and Lake College of Commerce, he was employed by Lighting Products before entering service. He is the son of Mr. and Mrs. Charles Glass of Waukegan Ave., Highwood.

Private Earl Kiehl is home on furlough from Camp Young, Indio, Calif., visiting his parents. Mr. and Mrs. U. S. Kiehl of Llewlyn avenue, Highwood.

Sgt. Francis J. O'Connor, son of Mrs. F. J. O'Connor of E. Park avenue, is home on furlough from Camp Crowder, Mo., where he is serving as an instructor in the Army Signal Corps Wire School. He entered service Mar. 24, 1942, and was promoted to sergeant in February of this year.

Pvt. Richard H. Mau of Deerfield, is stationed at the Army Air Force training school at Atlantic City, N. J., studying ground crew work.

### Annabel Wheeler Promoted to Sergeant

Annabel Wheeler, a former resident of Highland Park now on duty with the Women's Army Auxiliary corps at Fort Mason, Calif., headquarters of the San Francisco port of embarkation, has been the recipient of two promotions in about one month. Last month she advanced from auxiliary (private) to technician fifth grade (corporal). Her latest promotion advances her to leader (sergeant).

Sergeant Wheeler enlisted in the WAACs December 22. Formerly she was a medical secretary employed by the department of surgery, University of Illinois. At Fort Mason, she is doing clerical work which releases a soldier for field duty. She is a sister of Virginia Wheeler, 2221 Dell lane.



One new aircraft manufacturing plant in the South is large enough to hold the entire nation's annual cotton crop.

It is big enough to make a proper sized dose of the proper medicine for the Japs and Germans.

But plants like that cost money—lots of money—and we can't leave the paying for George to do—Uncle Sam wants to borrow our money—that beats confiscating it.

Will you resolve to drop in at your bank or post office or other bond selling agency tomorrow and buy your share?

The Treasury's April offering includes Long Term 2 1/2% Bonds, Intermediate Bonds paying 2% and maturing in 1952, One year Certificates of Indebtedness paying 3/4%, Treasury discount bills maturing in 91 days and designed for sale to banks by bidding, War Savings Bonds Series E (2.9%, 10 year) F Savings Bonds (2.53%, 12 year), Series G Bonds (2 1/4%, 12 year), and tax savings notes Series C which may be used in payment of taxes after two months from date of issue.

### BUY BONDS

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If every man, woman and child in the United States buys only \$100 the aggregate will be about \$12,000,000,000 or the amount the Treasury must raise in the Second War Loan.

### Fort WAACs Complete Gas Mask Training

Members of the Women's Army Auxiliary corps stationed at Fort Sheridan climaxed six weeks of gas mask training Wednesday, by being exposed to tear gas and deadly chlorine gas in the post's gas chamber.

Fort Sheridan is the only army post in the Sixth Service command which uses chlorine for training purposes.

Before entering the gas chamber, all trainees in chemical warfare are taught how to don and wear a gas mask and how to identify various gases by their odor.

In the test Wednesday, the WAACs entered the tear gas chamber with their masks on, remained a few minutes, removed their masks and then left the chamber after slight exposure to the gas. Afterward they entered the chlorine gas chamber without masks, and donned them immediately. The breath must be held in the chlorine chamber until the mask has been adjusted and cleared.

### Former Resident Dies In Chicago

Mrs. J. S. (Ethlyn Lindley) Mout, who resided for many years at 227 S. Green Bay road, died suddenly Friday morning at her home, 5650 Dorchester avenue, Chicago, where she had recently moved.

Mr. Mout died in 1938. Two children survive, Jim of the U.S. navy and Jean Mout. Funeral services and private interment were held in Chicago Sunday.

### List All Who Donated Blood In Highland Park

(Continued from page 1)

nie Levinson, Valentina Rabattini, 3-Mrs. Amy McGinley, 3-Mrs. Gabrielle Lowell, Mrs. Louise Johnson, 4-Ruth Mallford, Mrs. Marjorie Jahn, Mrs. Mary Brandt, Harry Earhart, Mrs. Catherine Carter, 3-Lester Peterson, Mrs. Nellie Steib, Harold Geminer, Mrs. Beale Gemmer, Mrs. Maria Zimmer, 3-Mrs. Madeleine Goldsmith, Mrs. Irene Maley, 3-Samuel S. Smith, 4-Jacob Felt, 3-Ray Sneden, Fenner Spalding, Odelle Landry, Mrs. Louise Babson, 3-Mrs. Florence Parliament, Mrs. Bertha McGath, 3-Mrs. Mina Lelewer, Mrs. Marion Rubge, Mrs. Henrietta Kramer, Paul Phelps, 3-Mrs. Doris O'Hara, J. Charles Phillips, Mrs. Louis Phillips, 5-Ralph Anschuetz, 3-Mrs. Gladys B. Rice.

3-Mrs. Fern Sincere, 3-Mrs. Nellie Mahnke, 3-Mrs. Bess Kennedy, Mrs. Esther Barnett, Mrs. Melba Newcombe, 4-Mrs. Annette Jeppesen, Mrs. Marie Skytte, Mrs. Rose Venturini, Mrs. Margaret Sanders, Mrs. Gladys Schulz, Mrs. Helen Moss, Mrs. Adele Schultz, Mrs. Katharyn Bauer, Mrs. Virginia Clifton, Mrs. Kay Cameron, Mrs. Elizabeth Harrison, Mrs. Beverly Lillan Swanson, Eitel Swanson, Mrs. Margaret Bowden, Mildred Anderson, Mrs. Dorothy P. Johnson, Mrs. Doris Krueger, Vivian Vercoe, Mrs. Marguerite Jackson, Mrs. Hilmar Aldridge, 4-Mrs. Helen Sickle, Mrs. Rose Orris, 3-Mrs. Rhea Knox, Mrs. Miriam G. Ruckberg, Mrs. Lila Buckmaster, 3-William Anderson, 4-Mrs. Mina Friedlander, Mrs. Susan Clinton, 3-Mrs. Cornelia Blessing, Mrs. Marguerite Reid, Mrs. Helen Knight, Mrs. Reba Stone, Mrs. Mary Spalding, Virginia McCaffrey, Mary Hart, Marian Sargent, Ruth E. Reckin, 3-Mrs. Stephanie Helms, 3-Allice Morse, 4-Mrs. Bobby Rubel, 3-James J. Whitehouse, 3-Ruth Cook, Maxine Makinen, Mrs. Ruth E. Smith, Mrs. Margaret Botker, Mrs. Milburn Barzman, Mrs. Gertrude Moseley, 3-Mrs. Elaine Straus, Mrs. Eleanor Bandfield, 3-Bernard Wiselman, Mrs. Claire Davidson, Mrs. Alma Wolf, Mrs. Esther Read, Mrs. Ann Ugolini.

Helen Martin, 3-Mrs. Elizabeth Spencer, 3-Milton J. Voigt, Mrs. Blanche Musser, Clara Landers, Mrs. Alma Dahl, 3-Mrs. Sylvia Ritow, Mrs. Dorothy Belle Mastanen, Mrs. Frances Schneider, Mrs. Eleanor Mendelson, Mrs. Pearl Taylor, 3-Herman Anspach, 3-Mrs. Mildred Franz, 3-Mrs. Barbara Bundy, 3-Mrs. Mayfred Bess, Mrs. Avonell Wagner, Mrs. Catherine Lillie, Mrs. Cecelia Poprod, 3-Mrs. Patricia Sheridan, 3-Mrs. Miriam Knare, Mrs. He Straight, Mrs. Barbara Zinglar, Andrew Murray, Mrs. Ruth McDaniel, 3-William Hennig, Mrs. Gertrude Wood, 3-Mrs. Audrey Felker, Highwood, Mrs. Emily Grynham, Mrs. Phyllis McCormick, Mrs. Hazel Kern, Frank Preberg, 4-Mrs. Claire Arenberg, Mrs. Ann Arenberg, Mrs. Alice B. Garnett, 3-Mrs. Isabel Bridges, Irving Meyerhoff, George Ross, Mrs. Louise Ross, Edith Fyfe, Mrs. Winifred Scarborough, Ethel Larson, Amanda Veio, Mrs. Sarah Wright, 3-Frank J. Eipoy, 4-Roland Wirt, Mrs. Jeanne Graham, Harold Carpenter, Mrs. Mary E. Hart, Mrs. Mary E. Schell, Anthony Vignocchi, Highwood, Mrs. Mary Dowling, Highwood, Mrs. Elfrida Holmberg, Highwood, Oesha Carlson, Highwood, John Blakey, Fort Sheridan, 4-Charles H. Horwitz Fort Sheridan, 5-Edel Hansen, 3-Margaret Riesser, Ruth Johnson, William Riesser.

Betty Lou Shanafelt, Alma Shanafelt, Edna Dickinson, Marjorie Pither, Katherine Morrison, Ottilie Kline, Della Armstrong, Laura Froust, Bonnie Ebbett, Bess Mary Rink, Helen Neel, Ines Becker, George Neel, 3-Olive Sheehan, 3-Marguerite E. Riddle, Kathie Bond, Highwood, Eleanor Hanson, Marvin Lawrence, 3-William Blessing, Mrs. Mauna Jones, 3-Dorothy Wann, 3-Robert Morris, Virginia Hamm, 3-Florence Schmidt, Viola Leopold, Ruth Postels, 1-Ilan Olson, Dorothy McCaulley, Fred Galiasber, Auna Laura Perreault, Axel Larson, Gertrude Moran, 3-Ide Ryan, Evelyn Price Madge Francoeur, Harriet Vanderbi, 3-Fra Lige Gourelly, 4-Dorothy Miller, Mary V. Felka, Florence Mason, Hans Platzer, Audrey Riegleman, 3-Mary Gibson, 3-Beatrice Lawler, Ellen Wilson, Cassella Schell, Alfred Norvik, Louis Sherwin, Leonore Heymann, Mildred Simon, 3-Helms Felchenfeld, Velma Koon, Elmer Koon, Lee Sheffer, Highwood, 3-Agnes Holt, Ethel Pfau, Charlotte Roush, Dorothy White, Elaine Kotala, Eleanor Wolfe, 3-Arthur Swanson, Florence Lenz Edith Fynn, Mae Larsen, Alex Stuppel, Highwood, Miriam Perlman, 3-Berencie Wallace, Robert Skidmore, Marjorie Weber, Bonnie Brown, Fort Sheridan, Mary Knobloch, Fort Sheridan, Robert Ecker, Charlotte Holt, 3-Annabelle Hickey, Hazel Mitchell.

Helen Redding, Fort Sheridan, Lois Nelson, Auna Christmas, Helen Cook, Nan Cook, 3-Edith Kratzer, 3-Mabel Duffy, Wilfred Beckler, Anna Forterfield, Frona Wiese, Walter Weiser, Auna Haltermann, June Stockwood, Ruth Ladany, Frances Kovets George Harrison, Ada McCormick, Antoinette Nechville, Thomas Miller, 3-Grace Van Ornum, Fern Colombo, 3-Frances Baker, 3-Eucenia Motever, 3-Louisa Swinea, Annette Rooney, Phyllis McFarland, Hope Calkins, Helen McFarland, Eleanor Schrup, 3-Frances Bryant, 3-Paul Marty, Lyle Gourley, Helen Piazzi, Highwood, 3-Charlotte Penrith, Margaret Hill, Highwood, Bertha Tillman, Minnie Stubb, Mrs. Edwards, 3-Miriam Hafner, Louise Zook, 3-Gertrude Johnson, Ralph Wewe, Rollin Wewe, Jr., 3-Edith Johnson, 3-Benish Kitt, Eleanor Wolons, Lonnie Grossman, Mrs. Emma O. Clarke, Gopola Epperson, Ina Miller, 3-Katherine Bidle, Agnes Parks, Florence Kaufmann, Frances Ross, Helen Yeager, Mathilda Decker, Edward Neche, Margaret Kies, Suzanne Buchroeder, Eleanor G. Smith, Helen Blair, 3-Alice Hansen, Margaret Larsen, 3-Evelyn Fier, Rebecca Corral, Phyllis Moe, Kaye Thomas, and Marion Larson.

Corporal Robert Anspach may now be reached by writing Squadron 636, Boca Station field, Florida.

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