

Red Cross Wants More Gray Ladies

The 8 year old little girl had just had just had a serious operation in a Chicago hospital. Her mother and father, who lived 300 miles away, were at her bedside. But they could not stay.

"Please, will you let us know how she gets along," the worried parents asked the Red Cross gray lady.

"Of course, I'll write you," promised the volunteer Red Cross gray lady. And she did, too, squeezing in time between playing checkers with 12 year old Tommy, who's been in the hospital nine months and who's so lonesome he just wants to talk, and peeling an orange for Jerry, aged 4. There are so many things to do for these youngsters, and so few hands to do them.

At the veterans' hospitals, the story is the same. Every week, a Red Cross gray lady collects roses donated by a local florist, and takes them to a paraplegic patient who makes them into corsages. It's his way of giving pleasure for some of the help he's had.

A patient's wife has a birthday. Her husband wants the gray lady to buy a corsage of red roses for her so that he can surprise her when she visits the hospital. So what happens? Red Cross gray ladies not only arrange for the corsage, but for a birthday cake. And the whole ward joins in a surprise birthday party for her. The hours go quicker.

These little services of the Red Cross gray ladies every day touch the lives of hospitalized children, their parents, or veterans, servicemen, and their families alike. As one veteran says, "Their activities are as limitless as the kindness they exhibit in the performance of duties with a personal touch for patients."

But these women need help. They are appealing to local women to join them in 1947 in volunteering as Red Cross gray ladies for service in children's military, and veterans' hospitals.

Interviews are held daily at 9 to 5 at Chicago chapter Red Cross headquarters, 529 S. Wabash, and women who can give even a half day of service are urged to sign up at once.

Application also may be made at Evanston, 615 Davis street.

"I'll call you when I get back from this cruise. What's your phone number?" asked Wolf of a cutie. To which Cutie answered "222, and if a man's voice answers—it's me with laryngitis again."

Political war — One in which everybody shoots from the lip.

LOOK WHO'S HERE!

The little boy who arrived at the Highland Park hospital on Dec. 30 for Mr. and Mrs. Charles F. Connolly of 594 Homewood avenue, has been named Ronald Charles. Grandparents are the John Connollys of the same address and Mr. and Mrs. F. C. Fulham of Waukegan. Mrs. Connolly is the former Elsie Fulham.

Mr. and Mrs. Jasper Buxton of Pleasant avenue, Highwood, became the parents of a daughter at the Highland Park hospital Dec. 30.

A second son was born on Jan. 2, at the Highland Park hospital to Mr. and Mrs. Paul George Wohlbruck of 504 Elm place. Mrs. Wohlbruck is the former Madeline Van Alstine, daughter of Mr. and Mrs. Bert Van Alstine of Evanston. Mrs. Sophie Wohlbruck of N. Second street is the maternal grandmother. The Wohlbrucks are also the parents of a son, Thomas Anthony, 18 months old. The baby has been named Paul Scott.

On January 2, a daughter was born at the Highland Park hospital to Mr. and Mrs. Domenic Beltramo of 321 Euclid avenue, Highwood. She has been named Patricia Ann. Grandparents are Mr. and Mrs. John Romitti of Evolution avenue, and Mr. and Mrs. Frank Beltramo of Bevier, Mo. Patricia Ann's mother is the former Italia Romitti.

A baby-son was born on Jan. 2, at the Highland Park hospital, to Mr. and Mrs. Chris Hansen of 202 Ontario St., Chicago.

A daughter arrived at the Highland Park hospital for Mr. and Mrs. Larry Carr of 1138 Hazel avenue, Deerfield, on Jan. 3.

Mr. and Mrs. Joseph Mamone of 209 Jeffrey place, Highwood, announce the birth of a son at the Highland Park hospital on Jan. 4.

A baby girl was born at the Highland Park hospital to Mr. and Mrs. Orville Held of 1242 E. Walter avenue, Northbrook, on Jan. 2.

On January 5, a son was born at the Highland Park hospital to Mr. and Mrs. Willard Mintzer of 1439 Sunset avenue, Deerfield.

Karen Marie has been chosen as the name for the little girl who arrived at the Highland Park hospital on Jan. 5, to Mr. and Mrs. James A. Jacobs of 619 Homewood avenue. Karen has two brothers, Bernard, 2 1/2, and Eugene, a year old.

Mrs. Jacobs is the former Ruth Peddle. Her parents, the J. J.

Peddles of the same address, are in Tucson, Ariz., for an indefinite stay. They have been there since last fall. Mr. and Mrs. Bernard Jacobs of Rio, Wis., are the paternal grandparents.

Also on Jan. 5, Mr. and Mrs. Hal A. Roads of 824 Deerfield road, Deerfield, became the parents of a daughter, at the Highland Park hospital.

A daughter was also born at the Highland Park hospital on Jan. 5, to Mr. and Mrs. C. P. Salyards of 260 North avenue, Highwood.

1947 Red Cross Home Nursing Courses

Chills and fever... ache all over... common complaints in these days of changeable weather, so common, in fact, that most people are inclined to say, "Oh, it's just a cold."

But these symptoms may be the warning that something more serious is the difficulty.

The Chicago chapter Red Cross home nursing service is prepared to teach people how to recognize symptoms of illness, and to help them to learn simple techniques and procedures which will enable them to care for themselves and the ill members of their families at home.

Red cross is offering accelerated courses in home care of the sick and in mother and baby care, starting in January. Both courses include six two-hour lessons, with classes meeting twice a week for six weeks.

Call Wabash 7850 and let Red Cross fit you into a class at the time most convenient for you.

Community classes in home nursing will be held at several points in Chicago, also.

Wherever there is a group of 15 or more who desire instruction in home nursing, the Chicago chapter home nursing service will offer a home nursing class in the community. A registered nurse will instruct the class. Call Wabash 7850 to arrange for a class in your community.

Know Your High School Veterans Program

An interesting project to help veterans prepare for civilian life is in progress at Highland Park high school.

On Tuesday and Thursday nights from 6:30 to 9:30, forty-five veterans, who are interested in the building trades, meet for training at the high school. The school furnishes supplemental on-the-job training in related work, such as drawing, mathematics and science as well as work with tools. This gives a rounded-out training which the contractor is not able to furnish.

This program is worked out in

cooperation with the State Board of Vocational Education, who have an arrangement with the Veterans Administration. Reports of progress are sent each month to the director of the state board. The cost, except for heat, light and equipment, is born by the Veterans Administration.

The veterans taking the work are all indentured to various journeymen carpenters and contractors in Lake county, who work in close cooperation with the high school program, as worked out under the direction of Walter E. Durbahn, chairman of vocational education, and who has been appointed supervisor of the veterans training program.

The department of vocational education is well prepared for such a program, as it has been working with contractors on an apprentice program for the last 25 years. Their apprentice program has the approval of the Chicago District Council of Carpenters, which includes Cook, Lake and Du Page counties.

During these 25 years several homes in Highland Park have been built by high school boys, one of which is now one of the Better Homes & Gardens plans, another

of which was bought by Mr. Durbahn himself — proof positive that it was built right.

High school boys also built the field house at the athletic field. Sandwick hall, which houses the vocational education program at the high school, was built by the high school boys. Four years of work were required for its completion.

These are some of the major projects of the department, which so well carry out the philosophy of the department as expressed by Mr. Durbahn. "A boy who has known real exploratory experience while in the high school, is better able to make an intelligent occupational selection. His familiarity with tools and materials and his related academic training help to make him a more skilled and better informed mechanic. While cooperating in a common enterprise with his fellow students under conditions that closely approach those of the trade, he cannot help but develop the qualities and character traits that make a better citizen. However, high school training alone cannot take the place of an apprentice-training program, or any other training given by industry which alone de-

velops these specific skills that are part of the stock-in-trade of the master craftsman."

CENTRAL GARAGE 620 Central Ave. Tel. H.P. 4080 Automobile Repair Work and Painting Tune up and Brake Service

MARDI GRAS NEW ORLEANS By steamer Feb. 5 — 21 days By rail Feb. 14 — 8 days Other all-expense trips to: GUATEMALA - MEXICO FLORIDA - CALIFORNIA and to many winter sports areas H. and R. ANSPACH TRAVEL BUREAU 370 1/2 Central Avenue George L. Lundberg, Manager Phone Highland Park 1211

The GOOD Printing Phone . . . H.P. 557 Olson Printing Co. 516 Laurel Avenue

A White Shirtwaist and a Long Black Skirt were once standard equipment for TELEPHONE OPERATORS BUT look how she's changed—and we've changed with her!

Today's telephone operators are style-setters... as modern and streamlined as a rocket. They're the First Ladies of Communication and are famous for friendly service.

ENJOY congenial associates of your own age and HIGH WAGES, TOO Earn \$29 per 5 day week to start (about \$120 per month) Regular and frequent salary increases thereafter. Experience unnecessary.

APPLY TODAY TO CHIEF OPERATOR 21 South St. Johns Avenue ILLINOIS BELL TELEPHONE COMPANY

BILLY BRAND STORIES OF HOW NAMES HELPED MAKE AMERICA GREAT. DRUG STORES USED TO BE CALLED APOTHECARY SHOPS, BILLY. ANCIENT "MEDICINE MEN" FOUNDED UP BONES, BARKS, SNAILS AND BEETLES, AND OTHER THINGS TO MAKE "MAGIC" HEALING REMEDIES. THE EYES OF A NEWT, THE BONES OF A MOUSE, THE EAR OF A BAT, MIXED WITH THE BLOOD OF A SQUIRREL DRIVES AWAY FEVER. MEDICINES WERE SOLD BY GROCERS UNTIL 1817. THEN A BRITISH LAW RULED THAT ONLY APOTHECARIES COULD FILL DOCTOR'S PRESCRIPTIONS. OTHER COUNTRIES PASSED SIMILAR LAWS. NOW I'LL SELL ONLY ROOTS, YARBS, SIMPLES, ESSENCE AND HEALING OILS. AMERICAN COLONISTS FOUND THAT THE INDIANS KNEW THE HEALING QUALITIES OF ALL NATIVE MEDICINAL PLANTS. EARLY DANDELION PLANTS ARE A GOOD SPRING TONIC. IN THE 18TH CENTURY APOTHECARY SHOPS WERE MARKED BY THE SIGN OF THE GOOD SAMARITAN. THIS IS THE FIRST "GOOD SAMARITAN" SHOP IN NEW ENGLAND. UNTIL ABOUT 1800 ALL DRUGGISTS FOUNDED UP REMEDIES BY MORTAR AND PESTLE FROM RAW MATERIALS. THEY COULD NOT BE SURE OF THE STRENGTH OR PURITY OF THEIR MEDICINES. THAT SASSAPARILLA POWDER LOOKS PRETTY STRONG. MIX SOME STARCH IN IT. THEN MANUFACTURING DRUGGISTS FORMED AN ASSOCIATION, SET UP STANDARDS OF PURITY, AND FOUNDED PHARMACEUTICAL SCHOOLS. GENTLEMEN, WE MUST HAVE A SCIENTIFIC COLLEGE TO PROTECT OUR PROFESSION AND THE PUBLIC. BACKED BY THESE SCHOOLS, PURE DRUGS WERE PRODUCED. MANUFACTURING DRUGGISTS GUARANTEED THEIR PRODUCTS WITH THEIR NAMES. I WILL NOT PUT OUR NAME ON IT UNTIL IT IS PERFECT. REMEDIES PERFECTED IN RESEARCH LABORATORIES CAN BE BOUGHT UNDER THEIR MAKER'S BRAND NAMES IN ANY AMERICAN DRUG STORE. OF COURSE IT'S GOOD—LOOK AT THE LABEL.

Orange Butterhorn Coffee Cake FAVORITE Butterhorn rolls take on special festive dress in Orange Butterhorn Coffee Cake. This luscious orange coffee cake is easy to make and delightful to eat. To make this orangy treat, place plump butterhorn rolls in circular fashion into a greased 9-inch pan. Before baking, drizzle the smooth Orange Topping over the rolls. The fragrant cake comes from the oven ready to serve with its baked-on icing. To serve Orange Butterhorn Coffee Cake, let each family member break off his own tender roll. DELICIOUS BUTTERHORN ROLLS 2 packages yeast, compressed or dry granular 1/2 cup lukewarm water 1 cup milk 1/2 cup shortening 2 tablespoons sugar 1 teaspoon salt 1 egg, beaten 3 to 3 1/2 cups sifted enriched flour Orange Topping 1 tablespoon grated orange rind 1 cup confectioners sugar Orange juice Mix rind and sugar. Add enough juice to make topping of spreading consistency. Soften yeast in lukewarm water. Scald milk. Add shortening, sugar, and salt. Cool to lukewarm. Add 1 1/2 cups flour. Beat well. Add egg and softened yeast. Add remaining 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 (about 1 1/2 hours). Punch down. Let rest 10 to 15 minutes. Shape into rolls. Place on greased baking sheet or in greased pans. Let rise until doubled (about 1 hour). When light, brush with Orange Topping and bake in moderate oven (375°F.) about 25 minutes. Yield: About 1 1/2 dozen rolls.