This Week-

(Continued on page 4)

FLORIDA VACATIONERS

Dr. and Mrs. Ellery Harvey, 987.Ridgewood avenue, are spending the month in Florida, where they are combining pleasure with a business trip.

RECEIVES PROMOTION

Robert A. Magnusson, son of Mr. and Mrs. S. L. Magnusson, 1267 East st., recently received a promotion with the AROTC at Bradley University. Magnusson was advanced from a cadet master sergeant to a cadet second lieutenant, according to a special order from the department of Air" Science and Tactics.

JOINS AIR FORCE

Master Sergeant George A Fisher, U. S. Army and U. S. Air Force recruiting representative for this area, reported that Frank R. Humphreys of 107 South Green Bay was processed for enlistment in the United States Air Force on November 14, and is enroute to Lackland Air Base, San Antonio, the big event of the evening came Texas, to begin a course of eight weeks in basic training. After completion of this training he will Lackland.

AT GREAT LAKES

William S. Bates, seaman recruit, USN, son of Mr. and Mrs. Charles I. Bates of 1889 Lyman ct., Highland Park, Ill., is undergoing recruit training at the world's largest Naval Training Center, Great Lakes, Illinois.

Upon completion of his training the recruit is assigned either to units of the Fleet or to a service school for specialized training.

LOOK WHO'S HERE!

Word has been received of the birth of a son to Mr. and Mrs. Edmund Koebelin (Violet Johnson) of Banning, California, formerly of Highland Park. The little boy, born on Friday, Nov ember 17, weighed 8 and one half pounds. Grandparents are the William Koebelins, also of Banning, formerly of Deerfield, and the A. J. Johnsons of 657 Deerfield road, Deerfield,

Mrs. John Zenko of 846 Sunnyside avenue is the baby's mater- letters for the season. nal aunt.

Mr. and Mrs. Marshall White of Telegraph road, Bannockburn, David Baum, Walter Benson, became the parents of a daughter at the Highland Park hospital on Monday, November 13.

On Tuesday, November 14, son arrived at the Highland Park hospital for Mr. and Mrs. George W. Duchane of 236 Sheridan avenue, Highwood, The baby, who has been named Michael John, old. Mrs. Duchane is the former Wanda Buss, Mrs. Herman Buss, grandmother, resides with the Duchanes.

A brother for Johnny Lee, 2, arrived at the Highland Park hospital on Thursday, November 16. They are the sons of Mr. and Mrs. Ted Winters of 334 S. Linden avenue. The little boy has been named Thomas. Mrs. Winters is the former Joan Lee, daughter of Mr. and Mrs. George Lee of Winnetka. Paternal grandparents, Mr. and Mrs. Irving Winters, reside in Glencoe.

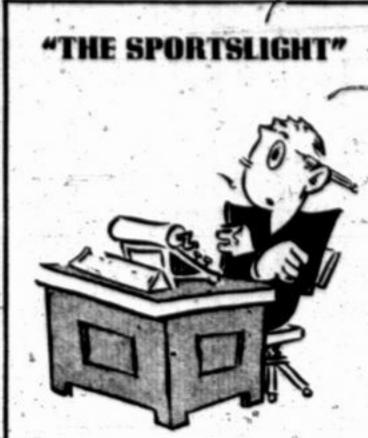
A sister for Jerry, 6, was born at the Highland Park hospital on Thursday, November 16. Their parents are the Frank Nustras of 134 Wrendale avenue, Highwood. Mrs. Nustra is the former Florence Rossio. The little girl has not yet been named.

Grandparents are Mr. and Mrs. Charles Rossic of Benld, Illinois and Mrs. Assunta Nustra of 28 Webster avenue, Highwood.

Gerald Richard has been chosen as the name of the baby boy, born at the Highland Park hospital on Thursday, November 16, to Mr. and Mrs. Richard H. Eckert (Myrtle Grossmann) of 715 "A" street, Waukegan. Grandparents are Mr. and Mrs, Henry Grossmann of 1346 West street and Mrs. Otto Eckert of Evanston.

A baby girl was born at the Highland Park hospital on Friday, November 17, to Mr. and Mrs. Edward Jordan of Sanders road and Duffy lane, Deerfield.

A daughter was born at the Highland Park hospital on Saturday, November 18, to Mr. and Mrs. John H. Alschuler of 801 Locust street, Winnetka. Mrs. Alschuler is the former Betty Rogers. The Alsohulers are also parents of an-



By Will Schlichting

Some 200 or 250 fathers and sons gathered at the high school lunch room Tuesday night for the annual "spaghetti sling" held honor of the football teams. After a short talk by principal Deac-Wolters, who explained the program of "equalizing the schools in the Northern part of the state," which is now being considered by the principals of all the schools,

First on the agenda was the be further assigned to one of the presentation of numerals to the many Air Force technical schools freshman team by Mr. Henderson. tests administered to him at nardini, George Burmeister, Peter dinner. Foreman, John Gardner, Fred Harris, Peter Hughes, Henry Jaf-

Then George Grover, froshsoph coach, gave letters to following boys who played for him: Edgar Anspach, Roger Antes, Arthur Bock, Sherman Carson, James Donofrio, John Franzese, Harold Freberg; John Gould, Robert Guentz, Robert Hinchsliff, Dave Klingler, Henry Loeb, Robert Mordini, Don Nordmark, Romano Ori, Robert Rosen, Courtland Ross, Ned Siegel, Angelo Sig- White varsity cager under the norio, Ted Talano, Robert Troy, Jack Tyson, Peter Walker and George White. He also awarded freshman numerals to Tom Compere, Bill Rosenbaum and Dave Taylor for their services on the frosh-soph team even though only freshmen. Carson and Siegel are also freshmen who played on the team in enough quarters to win

Varsity coach, Dave Floyd, presented letters to the following: John Anderson, Mike Azzone, Richard Baldwin, Arthur Buller, Walter Cronkite, Joel Davis, William Dobeus, George Enjain, William Glader, Tom Gutman, Nick Guguieimi, Paul Jones, Joe Hoff-

other daughter, Jeannie, 7, an son, John, Jr., 2.

The baby, who has not yet been has a sister, Kathleen, 17 months named, is the granddaughter of Mr. and Mrs. J. W. Rogers of Brookline, Massachusetts and Mrs. Alfred S. Alschuler, Sr. of 1731 S. Sheridan road.

> Parents of a little girl are Mr. and Mrs. Henry Thullen of 166 Deerfield road, Deerfield. The baby was born at the Highland Park hospital on Sunday, Novem-

man, David Taylor, Dominic Tur- the varsity. chi, William Wurm and James Zahnle.

ters, Don Simms, Tom Van Straton and Warren Brown.

Then came the real surpirse of the evening when the following girls, senior cheerleaders, were presented with Gold "H" pins by the varsity team in recognition of their work "above and beyond the regular duties of a cheerleader": Gena Salbego, Mary Jardine, Diane Forsythe, Gerry Walsh, Evelyn Rake, Peggy Loewenthal and Nan Schiller.

The assistant coaches, Mr. Panther, Mr. Morrison, Mr. Broming, Mr. Hammerberg, Mr. Hamil, who was absent, and Mr. MacMullen were also thanked for their help this past season,

We wish to thank Dave Floyd for advanced training in a tech- The following boys won their for extending the invitation for nical specialty for which he will numerals for their play this past us to be present at this unforgetbe found best qualified and se- season: Norman Bell, Rollin Ben- able evening and to the mothers lected on the basis of aptitude son, William Bernardi, James Ber- who prepared the very delectable

> Now agout last Friday's basketfe, Rudd Johnson, Louis Krein- ball games with Argo. The froshberg, Ralph Mack, William Mc soph squad playing its first game Lean, Richard Pizzato, Ronald under the direction of Wallace Reich, Donald Rizzolo, Donald Hammerberg, did alright for them-Selzer, Thomas Swidler, Jim Troy, selves as they tripped the Argoites Albert Turcki, Edward Welch, by a 37 to 29 score. In the first Bruce Wilhelmy, George Willis, quarter Argo took a 7-6 lead and William Winter and John Welter. held a 15-14 edge at half time. In the third quarter the Blue and White cagers pulled into a 26-20 lead and held that advantage 'till the end of the game. Guentz, with 12 points led the scoring for the Little Giant "small fry" with Freberg, Kushen, Botker, Capitani, and Antes breaking into the scoring column.

> > As we suspected, it was too much Grant for the Blue and leadership of Dorman Morrison. The Argo star hit the nets for 25 points before leaving the game in the fourth quarter. The local lads were never really in the ball game and we certainly hope that they got a good bit of their bad

Immaculate Conception Church HI. 2-0202 Deerfield & Green Bay Rds.

Rt. Rev. Msgr. Joseph P. Morrison, Pastor. Rev. Donald Runkle.

Rev. Bernard E. Burns. MASSES

Sundays — 6:30, 9:00, 10:00, 11:00 and 12 noon. Holy Days - 6:00, 7:00,

8:00, 9:00, 10:00. Weekdays-6:30 - 8:15.

CONFESSIONS Fridays and Holy Days



man, Dan Herz, James Kaatz, play out of their systems in this Douglas Keare, Jack Klingler, Alan game which they lost by a 58 to Kidd, Norman Levy, Robert Man- 42 score. Ponsi was the high point fredini, Mack Nelson, Franco Pic- man for the Blue and White, hitchietti, Eugene Pizzato, Bruno ting for 9 points with Marchietti, Ponsi, John Reitz, William Rogan, Picchietti, Hall, George, Freeman, Marty Rosenthal, Reno Signorio, Pizzato and Dreschel doing the David Schwartz, Richard Stall- balance of the point getting for

This week-end the cagers will play two games each. On Friday Those who received letters as evening they will travel to Northmanagers of the various squads brook for a pair of games and on were: Tony Rabbatini, "Skip" Saturday night they will tangle Wright, John Behanna, Bud Wal- with Grays Lake on the local hardwood to bring the 1950-51 cage season to a start on the home floor. These should be a couple of good contests so let's all be there.

?????????????????????????????

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Mr. Dan Goldsmith, 3024 Curron Road, Louisville, Ky., owner-of Coogla Cut Rate Store at 935 West Broadway, says there just aren't enough words in the English language to praise HADACOL correctly. He says he knows most folks don't realize what a change HADACOL can make in their life if their systems are deflicient in Vitamins B., B., Iron and Niacin. Here is Mr. Goldsmith's state-

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Saturday Afternoon—Special Child-rens' Matinee at 2:30. Doors Open Saturday Eve.—Show Starts at 7:00 p.m. — Doors Open at 6:00 p.m. Sunday-Doors Open at 2:00 p.m.-Show Starts at 2:30 p.m.

at 2:00 p.m.

"Three Little Words" Fred Astaire - Red Skelton Arlene Dahl

Special Childrens' Matinee Saturday, Nov. 25 at 2:00 'RIDERS OF THE

WHISTLIN PINES" with Gene Autry Plus 4 Cartoons

Fri., Sat., Sun., and Mon. Nov. 24, 25, 26, 27 "I'll Get By" June Haver - Gloria DeHaven William Lundigan - Dennis Day

Harry James Color by Technicolor Tues., Wed., Thurs., and Fri. Nov. 28, 29, 30 - Dec. 1

"Francis" Donald O'Connor Patricia Medina and Francis the Army Mule who Talks

Coming: Sat., Dec. 2-"All About Eve" "The Glass Menagerie" "Destination, Moon" "The Jackpot"

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Wed., Thurs. Nov. 22-23 Holiday Matinee Thursday

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Turkey Turnovers



Here's a happy finish for a turkey-in flaky biscuit turnovers topped with gravy and garnished with chopped olives.

Turkey turnovers are a very special way to serve cooked turkey and cranberry sauce. Cut an enriched biscuit dough into squares as attractive cases for the tidbits of turkey and sparkling berries. Fold biscuit dough over filling to make triangles, then cover turnovers with creamy turkey gravy and bake until golden brown.

The result is a tempting luncheon dish that combines the protein, B-vitamins and iron of enriched flour with added food values of turkey.

If no turkey broth is on hand, make the cream sauce with milk and add carrots or peas, if desired. Accompany the turnovers with individual fruit salads or orange cups filled with cranberry sauce.

TURKEY TURNOVERS

cups sifted enriched flour

1 to 14 cup milk
1 1/2 cups cooked turkey meat
1/3 cup cranberry sauce or relish
2 cups turkey gravy dough over filling to make tri-Sift together flour, baking powder, and salt. Cut or rub in short-

angles, and seal edges with fork ening. Add milk to make a soft or fingers. Prick top of each turndough. Turn out on lightly floured over with fork. Place in baking board and knead gently one-half. dish, nine by twelve by one and minute. Roll out one-fourth inch one-half inches. Pour hot gravy thick. Cut four six-inch squares. over the turnovers. Bake in hot Place turkey meat and one tableoven (425 degrees F.) 25 minutes. spoon cranberry sauce or relish on one-half of each square. Fold Makes four servings.

GRAVY

Melt fat in saucepan, Add flour, salt, and pepper and mix until well blended, cooking until bubbly.

Gradually add broth, stirring constantly, and cook until slightly thickened. Makes two cups gravy.