



(Engstrom Studio Photo)
After a wedding journey through Canada and the East, the John H. Stepps are at home on the Near North side. The bride is the former Antonia Vasilopoulos, the daughter of Nicholas and Louise Vasilopoulos of 4050 West End. The groom is the son of Elmer and Thelma Stepp of 4835 Jackson.



(Lee Candid Photo)
After a honeymoon at Brown's lake in Burlington, Wis., Mr. and Mrs. Lawrence J. Watson are home at 164 N. Leanington. Watson is the son of Mr. and Mrs. John Watson of the same address. The bride is the former Carol Joan Berberick, the daughter of Mrs. Carol Berberick of 2041 N. Spaulding.

Summer Furnishings In Rattan

Furniture Weaving Among Ancient Crafts

The light airy rattan furniture that turns your porch or breezeway into a haven of coolness has a romantic history. Furniture weaving was one of the first skills developed by man and the same basic steps have been passed down ever since.

What inspired man to weave furniture is a matter of conjecture. One authority suggests bird nests and another intertwining jungle vines. Some Biblical scholars have credited Eve, declaring she wove a fabric of sticks and leaves.

The Home Furnishings In-

dustry committee declares that rattan, one of the most popular materials for woven furniture, was first imported as a ballast in sailing ships. It was burned as fuel or waste until hoop skirts became popular and hoop makers put it to use.

Then Americans discovered what Orientals had known all along. It is an excellent material for strong, light, lasting furniture.

SOME furniture manufacturers process rattan in this country, while others import com-

pleted furniture or parts of furniture. One importer alone turns out more than 900 different designs in his three Hong Kong factories.

Rattan is a creeping trailing vine that grows as long as 500 and 600 feet through jungle trees and bushes.

Most rattan imported to this country comes from the Philippines or Far East.

NATIVES cut it down, dry it out and remove the outer bark. The wood is classified for thickness and texture.

In furniture manufacturing

the poles of greatest thickness are used for frames or main supports. These poles, also called reeds, may be die cut into various diameters for weaving or they may be sliced for windings. Windings are used to bind various parts of the furniture together.

Most rattan turns a yellowish color as it dries. Brown rattan, a small growth of the rattan vine, is reddish when harvested and turns brown as it dries. Woven brown rattan may be used alone or in effective design combinations with golden rattan.

Helpful Tips For Barbecue On Spit, Grill

With the surge in popularity of the backyard barbecues, taking Mom from behind her apron strings and putting Pop beneath the chef's hat, we thought it might be a good idea to drop a few lines on the art of barbecuing meats.

For grilling: When the fire has burned down to a good bed of coals (no flames, please), lay the food—steaks, chops, bacon, split franks—across the grill as though it were the oven broiling rack.

It's best to rub the grill first with a piece of beef suet or with a small cloth moistened with melted fat. Turning and salting and basting the meat is a matter of personal preference. Most barbecue cooks prefer to turn the meat once or twice during broiling and to salt at the end of cooking.

Avoid puncturing the meat with the fork when turning. It's better to use cooking tongs or a couple of pancake turners.

FOR SPIT cooking: The barbecue spit provides a good way of roasting rolled beef roasts, boned pork shoulder or boned legs of lamb. And, of course, there's nothing like barbecued chicken or ribs. Run the spit through the center of the meat so that in turning no one side will be thinner and more quickly cooked than the other.

Revolve the spit slowly over the coals. The distance from the spit to the coals is usually 15 inches. Often the meat is basted during cooking with barbecue sauce applied with a pastry brush.

Time required for cooking in this manner is generally about the same as required to cook a similar cut in a moderate oven.

MEAT CUTS to use for barbecuing in the beef department are tender steaks (sirloin, porterhouse, T-bone, club, tenderloin, cubed or minute steaks) and ground round or plain hamburger is of course the pocketbook's favorite, but have you ever tried plain old chuck steak with meat tenderizer?

Lamb chops or steaks are always good barbecue meats. Shish-ka-bob with lamb, green peppers, tomatoes and mushrooms on a skewer are of course the epitome of what's good and different in the backyard.

Since pork needs longer cooking, it's wise to avoid barbecuing pork chops. However, ham slices, frankfurters, canned luncheon meat and Vienna sausages are excellent cuts to braise. But not to grill.

BARBECUE SAUCES FOR OUTDOOR MEALS, SUNSHINE COOKING

Barbecue Sauce I
1 tablespoon fat
1/2 cup chopped onion
1 tablespoon sugar
1 teaspoon dry mustard
2 tablespoons vinegar
1 tablespoon Worcestershire sauce
1/2 cup catsup
1/2 cup water
Cook onion in hot fat until soft. Add rest of ingredients and simmer, uncovered for 10 minutes.

Barbecue Sauce II
2 tablespoons salad oil
1 onion, chopped
1/2 cup catsup
1/2 cup water
2 teaspoons Worcestershire sauce
2 tablespoons vinegar
1 tablespoon mustard
1 teaspoon celery salt
1/4 teaspoon white pepper
Dash of cayenne
Cook onion in oil for five minutes. Add remaining ingredients and boil 10 minutes.

Herb Barbecue Sauce for Lamb
1 small onion
2 cloves of garlic
1 teaspoon dried rosemary, crushed
12 fresh mint leaves, crushed
1/2 cup water
1/4 cup vinegar
Finely chop onion and garlic. Add crushed rosemary and mint leaves, vinegar and water and let mixture stand overnight. When ready to barbecue, brush steaks or chops thoroughly with the sauce. As the meat cooks, baste occasionally.

Black-And-White Makes Color News

Some of the dazzle of this summer will not be dazzling colors, but black-and-white. Prints especially take on a new career via black and white.

Women's Wear Daily editors note that just as the blue-and-green combination was linked to last year's prints, black and white has it made for 1959. Every possible type of motif is translated into black and white: florals, checks in all sizes, stripes, polka dots, geometrics and abstracts.

Black embroideries on white swiss organdies in deep border patterns are little really made for this summer's styles, and from the same part of the world the eyelet embroidered cottons that work out the black-and-white scheme with an underlay.

Women

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Two From Eire Visit U.S. To Attend McGing Nuptials



MR. AND MRS. PETER J. LALLY (Ebert Photo)

A Dubliner and a man from County Mayo made the long hop from Ireland to Chicago for the wedding of the former Penelope McGing and Peter J. Lally.

The Dubliner was Mrs. Anne Donnelly, who as matron of honor came especially for the ceremony. The man from County Mayo was the bride's father, Thomas McGing, who came to "visit" and give his daughter away.

And so it was an old-fashioned Irish wedding with a traditional bridal gown of floor length. Of chantly lace over satin, the gown had a sabrina neckline and long fitted sleeves ending in a point over the bride's hands. A fingertip veil fell from a tiara of seed pearls.

The groom's parents, Mr. and Mrs. Michael Lally, are also residents of Ireland, County Meath.

A BOUQUET of white roses, carnations and stephanotis was carried by the bride as she walked down the aisle at St. Catherine of Siena church. Rev. James Riordan officiated.

Bridesmaids were Bea McGing, sister of the bride, and Kathleen Doherty. Both live at 5947 Race.

The attendants wore full length gowns of white velvety over aqua satin. Accessories were picture hats and sheer white elbow length gloves. The ladies carried bouquets of white carnations and ivy.

JACK Costello, 4352 Congress, was best man. Ushers were John McGing and Danny O'Leary.

The 450 guests met after the ceremony for the reception at the Elks club in Oak Park.

The couple were to spend their honeymoon traveling through the Southwest with a California destination. They will live at 5252 Chicago.

Myers - Woll

Maurice J. Woll, the son of Mrs. Rose Woll, 3853 Adams, took Aviva H. Myers as his wife at a wedding ceremony at the Sovereign hotel, July 7, Rabbi Henry Fisher officiated.

Wearing a gown of white lace and tulle, the bride carried two white orchids on a white leather Bible.

Miss Beryl Aronson was maid of honor. Bridesmaids were Mrs. Norton Agron and Mrs. Donald Cole. The attendants wore gowns of pink silk and cotton with a chiffon panel.

Best man was Robert Samson of Park Forest. Ushers were Arthur Friedman and Gerald Pollard.

AFTER THE ceremony the 160 guests stayed at the hotel for dinner and reception. The couple then left for a honeymoon in Miami Beach.

The groom is a purchasing agent. He attended Marshall High school, De Paul university and Roosevelt university.

Cold Cuts, Casserole Lift Sagging Appetites

When the temperature passes the 90 degree mark, limp housewives may find the project of preparing a menu to activate lagging appetites almost insurmountable. To give you a hand, here's a few ideas to make a stomach growl, "use tested," of course.

Heat slices of bologna in a frying pan until they curl. Fill with hot potato salad, scrambled eggs, creamed potatoes or baked beans.

Roll up cooked asparagus in slices of boiled ham or luncheon meat. Fasten with toothpicks. Bake at 350 degrees until hot. Serve with cheese sauce for dinner or lunch.

Lay thin slices of American cheese on split hamburger buns. Top with 1/4-inch slices of liver sausage. Broil three inches from the heat until liver sausage and cheese are hot.

A STICK-TO-THE-RIBS recipe for the zealous housewife to tackle is sausage and corn casserole.

1 lb. liver sausage, Thüringer or bologna
2 cups medium white sauce
1 cup grated cheese
2 tablespoons minced onion
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic salt and celery salt

FROZEN MERINGUE TOPS SUMMER MEAL WITH TRUE FLOURISH

"Frozen Peach Meringue" is a somewhat different type of frozen dessert. You'll like it. It's easy to put together, too, with sieved canned cling peaches. Why not serve it the next time you have a porch or back yard supper? It will wind up the meal with a flourish.

Frozen Peach Meringue
4 to 5 canned cling peach halves
1/2 cup syrup from peaches
1/4 cup granulated sugar
2 egg whites
Few grains salt
1/2 teaspoon grated lemon rind
Crush drained peaches to make 1 cup pulp. Combine syrup and sugar, and boil to about 234 degrees F, or until the syrup spins a thread when lifted with fork or spoon. Beat egg whites with salt until stiff. Slowly pour hot syrup over egg whites continuing to beat. Heat until cool. Fold in lemon juice, rind and peach pulp. Pour into refrigerator tray, and place in freezing compartment with control set at lowest temperature. Freeze until firm. Reset temperature control to normal.
Makes about 1 1/2 pints.

Toast filberts by placing in a 275 degree F. oven for 20 minutes. Rub to partially remove brown skins.

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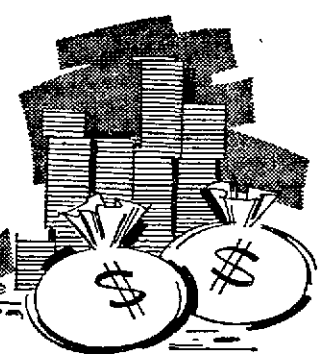
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