Last Chance to Get Tickets to See Kenneal & Carl at St. Gables this Saturday
Saint Gabriel St. Joseph Church, 3740 W. 48th Pl. Kenneal and Carl have always played for a solid outdoor audience. This is an event you don’t want to miss. Call 773-288-9395. All proceeds benefit the parish.

St. Jerome Girls Night Out Featuring Nino Folinó
Friday, October 20, 6 p.m. to 10 p.m., 5334 S. Western Ave. in support of St. Jerome Catholic Church. An evening of fun with our friends featuring a silent auction to support our Church. We hope you will see you all again! Interested vendors: text Kelly Molloy at 312-582-1862 or at Kellymolloy16@gmail.com

Tricks for Treats
of Mark Sheridan Academy
On October 20, 2017, 4:00 to 6:00 p.m., 2131 W. 27th Pl. in support of Mark Sheridan Academy. The 2nd Annual Trunk or Treat event takes place from 4:00 to 6:00 p.m. in the Mark Sheridan Academy parking lot at 533 W. 27th St. This event offers a fun and festive alternative to traditional Halloween celebrations. The event features a costume contest, games, face painting, food, and more.

ComEd Solar-Powered Fashion Show
ComEd debuted Solar-Powered Fashion designed by Latina Students at the first annual Rockin’ in the Rockies runway show. Designer Ronald Rodriguez at Latin Fashion Week’s runway. The event included a spotlight program, conversations with solar-powered fashion designers and students throughout Chicagoland area at a two-day immersion through live, hands-on solar demonstrations.

Property Tax Appeals Seminar
TUESDAY, October 17, 6:30 p.m., 4500 S. Wallace, 60615.
Commissioner Cabonargi and Alderman Patrick D. Thompson announce the Second Property Tax Appeals Seminar for Lake Village. It will be held in the Gurnee School, 4500 S. Wallace, 6:00 p.m. This seminar will give residents an opportunity to appeal their property assessment. Residents across the 2nd District are being hit with the burden of higher property taxes. This seminar will provide the best chance at successfully lowering your property taxes.

Angelina-Square Park News
Save the date for “FALL FESTIVAL & VENDOR FAYRE” on Saturday, Oct. 21st from 10:00-5:00 pm for all ages! Activities include pumpkin patch, arts and crafts, bounce house and inflatables. Let’s work together in keeping our park safe and clean. Please remember to pick up after your four-legged friend. For more information call the Park at 724-572-4612.

St. Jerome Days
In memory of the first Special Olympics athlete to ever be inducted into the Hall of Fame.

Blessing of Animals at St. Jerome
On Wednesday, October 4, Saint Jerome School celebrated the feast of Saint Francis with the traditional Blessing of Animals. This ceremony is held annually in remembrance of the love Saint Francis had for all of God’s creations.

EDUCATIONAL POLICY
Editorial material is published at the sole discretion of the editor and on a space available basis. The right is reserved to decline to publish any advertisement or to require changes in its form and presentation.
EXCELLENT CARDIAC CARE YEAR AFTER YEAR

Mercy is the only hospital in Chicago to receive Healthgrades’ Five-Star Award for Treatment of Heart Attack for 10 consecutive years.

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MERCY
Mercy Hospital & Medical Center
2525 S. Michigan Ave.
Fire Extinguisher Tips

October is fire safety month, and part of fire safety is learning about fire extinguishers. While many of us have one or two in our homes, it’s important to know how to use it and when to replace it.

How do I choose a fire extinguisher?

Fire Extinguisher Class

The first step is to look at the label on a fire extinguisher to determine its class.

The National Fire Protection Association (NFPA) and UL created three Classes of Fires – A, B, and C. These letters are shown on the label of the fire extinguisher to indicate that it’s been tested and found to be effective on those classes of fire.

Class A Fires. Fires that involve common combustibles such as wood, paper, cloth, rubber, and plastic.

Class B Fires. Fires that involve solvents, oil, gasoline, paints, lacquers and other oil-based products.

Class C Fires. Fires that involve energized electrical equipment.

Fire Extinguisher Rating

The next step is to look at ratings. The numbers 1-0 before the letter A represent the rating for that A capability, the higher the number the larger A class fire the unit can handle. The numbers 0, 20, 40, 60, 80 behind the letter B represents the rating for the B class fire, once again the higher the number the larger B class fires the unit can handle. The letter C does not get a rating as the letter only signifies that the unit is electrically non-conductive.

Types of Fire Extinguishers

There are five different types of fire extinguishers.

Water – Absorbs the heat & cools the burning material.

Dry Chemical – Smothers the fuel preventing vapors from igniting and interrupts the chemical chain reaction.

Co2 – Removes the oxygen from the fire.

Halotron – Interrupts the chemical chain reaction.

Wet Chemical – Smothers and seals the fuel (preventing vapors from igniting) and removes the heat by cooling.

Do fire extinguishers expire?

Rechargeable fire extinguishers – According to National Fire Protection Association (NFPA) standards, rechargeable fire extinguishers must be recharged every 10 years. A rechargeable fire extinguisher has a metal head, and a gauge that reads Charge/Recharge. Check your fire extinguishers gauge monthly to verify that your fire extinguisher is still charged. If the extinguisher’s gauge needle is in the empty area, replace your fire extinguisher immediately. For more information about your specific fire extinguisher, refer to your user’s manual.

Disposable fire extinguishers – According to National Fire Protection Association (NFPA) standards, disposable fire extinguishers must be replaced every 12 years. A disposable fire extinguisher has a plastic head, and a gauge that reads Full/Empty. If your fire extinguishing gauge reads empty, that your fire extinguisher is still full. If the extinguisher’s gauge needle is in the empty area, replace your fire extinguisher immediately. For more information about your specific fire extinguisher, refer to your user’s manual.

How do I use a fire extinguisher?

When putting out a fire, stand 6-8 feet away from the fire and follow the four-step PASS procedure, recommended by the NFPA:

P – Pull the pin and hold the extinguisher with the nozzle pointing away from you.

A – Aim low at the base of the fire.

S – Squeeze the lever slowly and evenly to discharge the extinguishing agent.

Sweep the nozzle from side to side, moving carefully toward the front of the extinguish the area at the fire.

How do I store a fire extinguisher?

Fire extinguishers should be stored in temperatures ranging from -40°F to 120°F to prevent the extinguisher from being damaged. Fire extinguishers stored below -40°F may result in the extinguisher’s valve or hose cracking.

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Mon. - Fri.

The Man Who Advertises His Business Has One.

Don’t Let Government Transparency FADE

Public notices – important information about what is happening in our state government – would disappear without the decision being made that impact us and how our money is being spent.

Spirits, Save Money, and SAVE TIME! Angelina’s Kitchen

Overnight Asparagus Stroia

1 pound fresh asparagus, trimmed and cut into 1-inch pieces
4 English muffins, split and toasted
2 cups shredded Colby-Monterey Jack cheese, divided
1 cup cubed fully cooked ham
1/2 cup chopped sweet red bell pepper
8 large eggs
2 cups 2% milk
1 teaspoon salt
1 teaspoon ground mustard
1/4 teaspoon pepper

Directions:

1. In a large saucepan, bring 8 cups water to a boil. Add asparagus; cook, uncovered, for 3 minutes or just until crisp-tender. Drain and immediately drop into ice water. Drain and pat dry.
2. Arrange six English muffin halves in the greased 13x9-in. baking dish; cut side up. Trim remaining muffin halves to fill spaces. Layer with 1 cup cheese, asparagus, ham and peppers.
3. In a large bowl, whisk eggs, milk, salt, mustard and pepper. Pour over top. Refrigerate, covered, overnight.
4. Preheat oven to 375°. Remove strata from refrigerator. Cover with foil; bake in oven at 375° for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting. Yield: 8 servings.

Firmly devoted to providing the best in quality and value, Angelina’s offers a complete line of Italian foods and frozen pizzas to fit any budget and occasion. Visit Angelina’s today for all your Italian food needs.

Call Richardson’s

Call Richardson’s 312-225-5555

3 Off Roasted Chicken Breast

Served with Roasted Vegetables, Mashed Potatoes, and Fresh Bread

Strata

Angelina’s Kitchen

Visit www.google.com for more information or call 312-842-7355.

DeLaSalle Institute

Open House Info

Monday, October 23
6:00 pm - 8:00 pm
De La Salle Institute

Thursday, November 16
5:00 pm - 7:00 pm

More Circulation, Means Better Results!

Call Richardson’s

Call Richardson’s 312-225-5555

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Served with Roasted Vegetables, Mashed Potatoes, and Fresh Bread

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NOTE: Pursuant to the Fair Debt Collection Practices Act, you are advised that Plaintiff's attorney is deemed to be a debt collector attempting to collect a debt and the information obtained will be used for that purpose. You may communicate directly with your attorney and in doing so you should consider the confidentiality of your communications. You may also communicate with any information provider identified in the complaint. You can obtain a copy of the Fair Debt Collection Practices Act from the website of the Federal Trade Commission at www.consumer.gov/fdcpa.

In the Circuit Court of Cook County, Plaintiff vs. Defendants

Plaintiff,

Defendants

GOLD COAST AREA SALON
200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street

200 W. 31st Street
Roll each half out to 15"x11"

**Ingredients:**
- 1 C. powdered sugar
- 1 tsp. cinnamon
- 5 C. peeled and sliced pears
- 1 tsp. salt
- 1 Tbsp. sugar
- 2 1/2 C. sifted flour

Slice into squares and spread over dough.

**Additional Information:**
- Beat egg white until stiff and add to C.
- Combine egg yolk and milk equally.
- 2 C. in add to flour mixture, mix dough, shape into a ball. Cut in half and roll each half out to 1/4" rectangle. Transfer to baking sheet. Cover with cookie crumb and apples. Combine cinnamon and 1 1/2 C. sugar, sprinkle over apple mixture. Roll out other half of the dough on top and pinch edges together.
- Beat eggs until stiff and spread over dough. Bake for 40 min. at 400°.
- While still hot, dust with powdered sugar and lemon juice. Slice into squares and enjoy.

**Submitted by:**
Glenda Traylor

**Neighborhood All-Purpose Recipe**

Apple Slipes
2 1/2 C. sifted flour
1 tsp. sugar
1 tsp. salt
1 C. ad = 1 tsp.
1 egg, separated
1/3 C. crumbled bacon
1 C. peeled and sliced apples
1/2 C. sugar
1 tsp. cinnamon
1 C. powdered sugar
3 Tbsp. lemon juice

**Construction and Remodeling**

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**Back of Yards Mentoring Program Seeks Adult Mentors**

Catholic Charities Youth Mentorship Program is looking for mentors to create a unlike for youth in Chicago! The program is currently recruiting mentors to work with teen boys in 8th through 10th grades in the Back of the Yards and New City communities. Individuals who can serve as positive role models, encourage good decision-making, and be a friend during times of need are strongly encouraged.

Mentors are encouraged to seek out low-cost activities to do with their mentee such as playing basketball, working on school projects together, exploring a new ethnic restaurant, or visiting a park, grabbing a cup of hot chocolate, or taking advantage of free activities in the community that may interest a young person. A Catholic Charities Mentor Coordinator is available in every school to assist parents, mentor, or just to be a friendly face.

The joy in seeing your mentee grow, and the surprise improvement in yourself once were and are no longer a surprise.

Call today to schedule a tour:
773-376-1223
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Free lifestyle educational activities
• Social, recreational and educational activities
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Call today to learn more!
On Saturday, October 14th at 4:00 St. Andrew Lutheran Church (1658 S. Homer St.) will be hosting a service to celebrate the church’s anniversary. The service will feature a special guest appearance from Sister Grace, who was recognized as one of the leaders of the Reformation in the 500th anniversary of the Reformation! After the service (approximately 6:00) we will have an Oktoberfest dinner (beer, hot dogs, German potato salad, German chocolate cake and more). Food will be provided by members of the St. Andrew Missionary Society, and a free will offering will be taken at the dinner to support the MissionPara Los Niños/Mission to the Children, in northern Mexico. All are invited! Bring your family and friends!

On Sunday, October 15th at 12:00 AM Michael Powell will be holding a service in the church of a new movie about Martin Luther and the Reformation entitled, “A Return to Grace: Luther’s Life and Legacy.” One Croquet celebration of the 500th anniversary of the Reformation! After the movie (approximately 6:00) we will have an Oktoberfest dinner (beer, hot dogs, German potato salad, German chocolate cake and more). Food will be provided by members of the St. Andrew Missionary Society, and a free will offering will be taken at the dinner to support the MissionPara Los Niños/Mission to the Children, in northern Mexico. All are invited! Bring your family and friends!

GREETING AD DEADLINE IS MONDAY AT 5PM

October Specials!
Happy 6th Birthday to our Popular October Specials!

Hot Specials
Dark Chocolate Pecan Pie with Salt
Served 11:00 A.M. - 11:00 P.M.

Whole Large Calzones
$5.49 ($1.75 SAVINGS)
Served 11:00 A.M. - 11:00 P.M.

Over 300 items to Choose from Gift Paks Available • Freshly Ground Peanut Butter

Over 30 items to Choose from Gift Paks Available • Freshly Ground Peanut Butter

Spice Drops
(Save $1.00 lb)
6.99 lb
(773) 254-7900 ext. 815

Regular Overdraft Fees Apply. Debit Card Subject to Approval.

4. Premier Checking requires $5,000 minimum to avoid $10.00 monthly service charge. Regular overdraft fees apply.

5. Funds must be new to Pacific Global Bank.

1.50% APY, $25,000 to $49,999 earn 0.65% APY, $50,000 to $99,999 earn 0.90% APY, $100,000 to $249,999 earn 1.25% APY. Account limited to 6 preauthorized withdrawals or transfers per month. Limited to (1) per household.

$250,000 MINIMUM. 1.80% APY. 5 YEAR CERTIFICATE. $1,500 MINIMUM.

Three Convenient Locations

Gardening.

In 2009, VFC has offered free summer camp programs in North Carolina and Mississippi serving more than 3 million middle school students who participate in the two competitions.

Professional Camps and Clinics...the right resources to plan and meet your goals. Please contact Kelly Sanacore at kstapleton@vfwil.org or Mark Lommen at tompsys@vfwil.org for more information. You can visit 312-927-6568 and we will be happy to discuss program specifics.

The VFW’s scholarship competitions are dedicated to promoting patriotism among America’s youth. Students are required to submit an essay in response to a question or statement on a subject that encourages them to learn the democratic ideals and principles that apply to their lives. Each year the VFW awards more than $3 million in scholarships and awards to middle and high school students who participate in the two competitions.

This year’s Voice of Democracy theme asks students, “American History: Our Hope for the Future.” The Voice of Democracy scholarship competition is an essay—audition—radio and TV competition open to students in grades 9-12. All students are invited to participate in the essay or radio competition. The national winner will receive a $30,000 scholarship and a trip to Washington, D.C., paid for by the VFW. High school students are also invited to participate in the “Broadcaster of the Year” contest. A $10,000 scholarship is awarded to the top high school radio and TV broadcaster. Students in grades 9-12 are invited to submit an entry (along with a completed entry form) to their local participating VFW Post. For further information and entry forms please visit or www.vfw.org.

For more information or assistance, please contact Illinois VFW Headquarters at vfwil@vfwil.org.

An All Souls’ Remembrance Mass and Service for the Mass of All Souls at St. John the Evangelist Church in Evanston will take place on November 4th at 9:30 a.m. in the St. Casimir Church Chapel, 2635 W. Margate Road. A Prelude beginning at 9:15 a.m., names of the deceased will be reverently read. Names will be submitted by Oct. 15th to the attention of Danu Cywinski. All are welcome to attend. If you have any questions please contact Colleen or Donna from the

Just in Time for Your 6th Birthday! Happy 6th Birthday to Our Popular October Specials!

1.50% APY, $25,000 to $49,999 earn 0.65% APY, $50,000 to $99,999 earn 0.90% APY, $100,000 to $249,999 earn 1.25% APY. Account limited to 6 preauthorized withdrawals or transfers per month. Limited to (1) per household.

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