Bryans Here

America After Stormy Ocean Trip

Mr. and Mrs. Albert W. Bryan, of Paris, France, are guests of Mr. Bryan's mother, Mrs. Annie E. Bryan at her home on Commerce Street, having reached here Tuesday last week for a visit, after an absence of seven

The trip to the states was made on the City of Newport News, which docked in Baltimore Sunday, Nov. 22, at 2:30 o'clocck after a stormy voyage. They left Southampton on Nov. 7th.

Mr. Bryan has just completed twenty-two years abroad. He left the states in 1914 for Paris where for fourteen years he was in the American Diplomatic Service. Later he engaged in the tourist business, and for the past seven years has been in charge of publicity in the interest of the business of Frank J. Gould. Mrs. Bryan is connected with the American Embassy in Paris.

Mr. Bryan was born in this county, and after completing college, was for some time associated with the old and they have two sons, 12 and 10 ner, the big event of the week. years old, who are at school at Lyeechoche Versaille, France. They will leave Centreville next

ington, before sailing on December Mr. Bryan will sail tomorrow for France, and Mrs. Bryan will remain for several weeks as the guest of Mrs. Bryan, and with friends in Baltimore and Washington.

week and visit Baltimore and Wash-

GARDNER-ELLERS

Mr. and Mrs. William J. Ellers, for- in top of double boiler. Place over rapmerly of Centreville, but more recently idly boiling water, bring to scalding of 605 Loudon Avenue, Baltimore, have point (allow 3 to 5 minutes), and cook announced the marriage of their daugh- 5 minutes, stirring frequently. Beat ter, Miss Rebecca Elizabeth Ellers and with rotary egg beater to blend all in-Mr. Douglas Gardner of West Palm gredients, if necessary. Strain hot Combine egg whites, sugar, water, and cream. Beach, Florida.

at West Palm Beach.

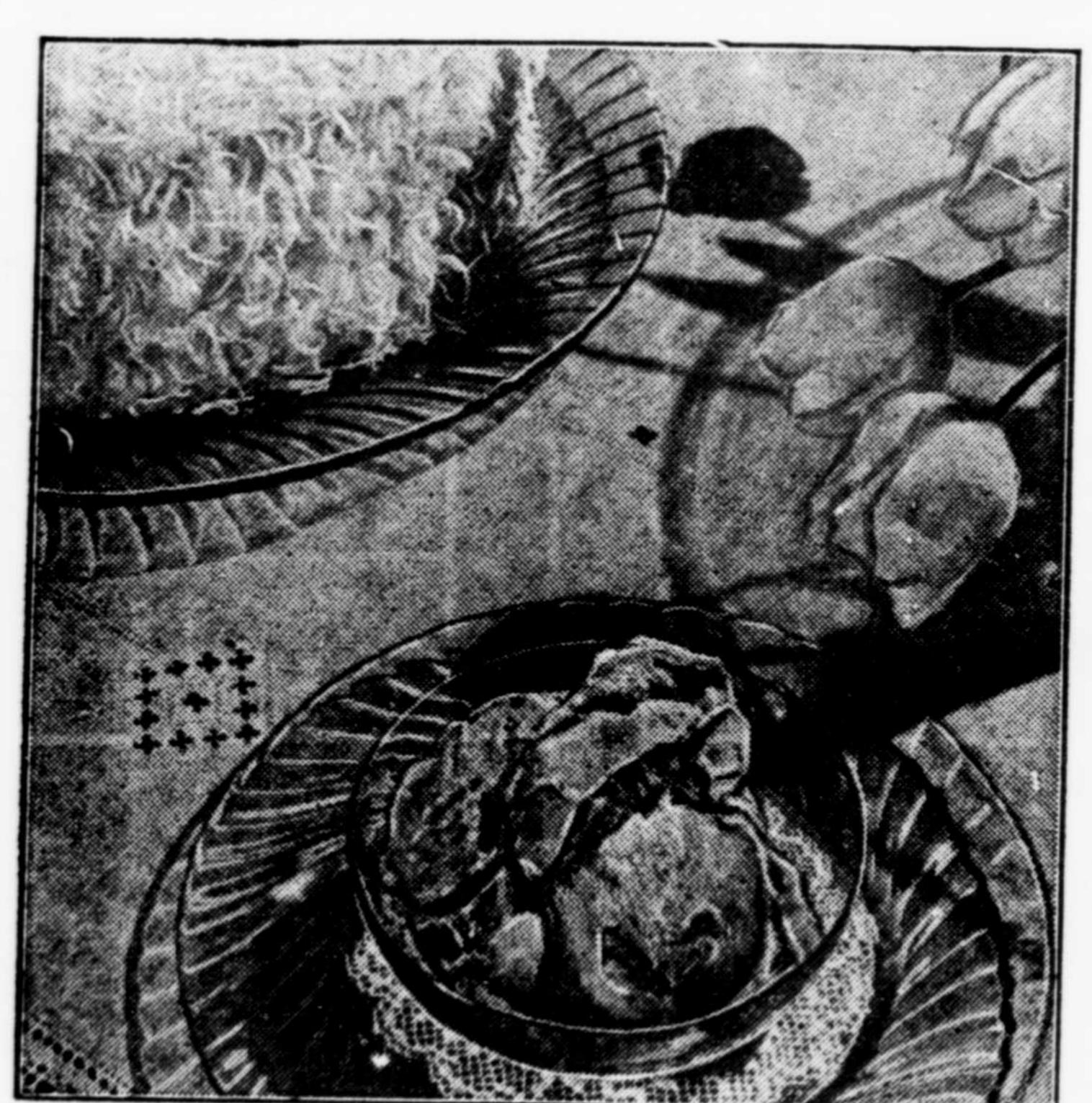
Mrs. Gardner is a graduate of Centremore where she has since made her tray home. She is a granddaughter of the late Mr. and Mrs. Nathan Moore, who hours usually required. Or turn mix- nut while frosting is still soft. pack in equal parts ice and salt 2 to 3 2

Mr. Gardner is connected with the hours. Make 1 quart ice cream. West Palm Beach branch of the Plymouth-Desoto company. They will reside in West Palm Beach.

TURKEY STUFFING

It is the opinion of many, that the stuffing is half the turkey, therefore, great care should be taken with it. Others aren't so interested in this 3 eggs, unbeaten particular part of the dinner and are therefore more interested in a simple recipe. Here are a few that should ing powder and salt, and sift together fill all requirements:

ICE CREAM AND CAKE ALWAYS POPULAR



Despite the fact that winter is here, home made ice cream is still consider-Centreville Observer, before going ed a great treat to the family. It's a double treat when its chocolate ice cream abroad. He was married in France and served with a lucsious cocoanut layer cake. Just the ideal dessert for din-

add sugar gradually, and cream togeth-

er until light and fluffy. Add eggs

one at a time, beating thoroughly after

each. Add flour, alternately with milk

a small amount at a time, beating well

after each addition. Add vanille. Bake

moderate oven (375 F.) 25 to 30 min-

utes. Spread Cocoanut Seven Minute

Cocout Frosting

1½ teaspoons light corn syrup

1½ cups moist, sweetened coconut

EYE CARE

The subject you should be inter-

The subject we are interested in.

Call and let us give you the bene.

perience in eye care.

S. M. OMAN

In Centreville Every Friday

& fit of our twenty-five years ex-

and sides of cake.

1½ cups sugar

2 egg whites, unbeaten

5 tablespoons water

1 teaspoon vanilla

in two greased 9-inch layer pans i

CHOCOLATE ICE CREAM

3 tablespoons quick-cooking tapioca 2 squares unsweetened chocolate, cut in pieces 2 cups milk ½ cup sugar

4 teaspoon salt 4 tablespoons light corn syrup 2 tablespoons sugar 2 egg whites 1 cup cream, whipped

2 teaspoons vanilla Add tapioca ano chocolate to milk mixture on ½ cup sugar, salt, and corn corn syrup in top of double boiler, beat-The marriage took place August 12, syrup, stirring (not rubbing) through ing with rotary egg beater until thorcream and vanilla. Turn into freezing from boiling water; add vanilla and of automatic refrigerator and beat until thick enough to spread.

> COCOANUT LAYER CAKE (3 eggs)

2 cups sifted cake flour 2 teaspoons double-acting baking 2-3 cup butter or other shortening ½ teaspoon salt

1-3 teaspoon vanilla Sift flour once, measure, add bakthree times. Cream butter thoroughly correspondences

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MARYLAND

SUDLERSVILLE

Knickerbocker Supreme Of Chicken Recipe

, who is fast on the retort with hubby Jack Benny, is also fast on preparing a delightful meal. And she says it's as much fun to cook as it is to tell funny stories on the air. She not only feeds Jack gag lines but also some fine mals if this recipe is any criterion. Knickerbocker Supreme of

Chicken Breast meat from 3 young chickens

Pepper, salt Heavy cream

Thin slices hot, broiled ham Asparagus tips

1 1-2 cups Supreme sauce Trim meat into cutlet shape. Sprinkle with salt and pepper, dip in cream, roll in flour, and fry (saute) in butter until delicately browned. Arrange in baking pan, dot over with two tablespoons butter, cover with buttered paper, and bake 10 minutes in moderately hot oven (375 F.) or until tender. Remove to cutlet shaped pieces of ham, garnish top of each with 3 asparagus tips and surround with sauce.

Pecans Add Flavor. Eye Appeal To Pudding

which combined with several ingredi- umbia network from 8:00 to 8:30 P. M. fine pudding indeed.

Pecan Pudding cup bread crumbs

2 cup hot milk 1 tablespoon butter 1 cup chopped pecans l cup chopped raisins or dates 2 egg yolks, beaten 2 egg whites beaten

cup of sugar Frosting between layers and on top 4 teaspoon salt Grated rind and juice 1 lemon

To stop leaks in radiators, dilute To remove stains from porcelain, use

"Open House Hostess"

Dainty Francia White is Nelson Edents, goes into the making of a very EST. Francia is known in particular SATURDAY for her work as a coloratura soprano in operetta and musical comedy.

Queenstown Homemakers See Pork Chops Canned

ers Club at the home of Mrs. Hazel Mix the bread crumbs, milk, butter, Dudley with Mrs. Algernon Carter, club nuts, salt, egg yolks, sugar and juice president, in charge of the session. and rind of lemon. When blended, add Those in attendance were Mrs. Howthe raisins or dates. Mix well and fold ard Melvin, Mrs. Ben Melvin, Jr., Mrs. in the egg whites. Pour into buttered M. G. White, Mrs. Herbert Carter, Mrs. individual molds and bake in a mod- Ben Melvin, Jr., Mrs. James H. Carter, Poultry Products Show erate oven about 1/2 hour. Serve with Mrs. Callahan, Miss Bewick, Mrs. Algernon Carter and Mrs. Dudley.

very fine sieve. Stir until sugar is dis- oughly mixed. Place over rapidly boil- shellac with its own volume of water. a strong solution of oxalic acid, scrubbut is poisonius.

Menu for the Week

MONDAY-

Breakfast-Grapefruit, hot cereal, scrambled eggs, bacon, coffee cake, coffee or cocoa. Lunch-Chili con carne, toasted crackers, sliced tomatoes, floating island, tea or milk. Dinner-clear vegetable broth, ham steak and scalloped potatoes en casserole, buttered brussels sprouts, cucumber salad, mince meat pie, coffee.

TUESDAY-

Breakfast-Prune juice, ready to eat cereal, poached eggs on toast, sausage patties, toast coffee. Lunch—Creamed mushrooms in noodle ring, corn in ramekins, apple cranberry salad, tea biscuits, honey, tea or milk. Dinner-Cream of celery soup, Navarin of lamb, pea souffle, baked potatoes, mixed salad, hot gingerbread with whipped cream, coffee.

WEDNESDAY—

Breakfast-Ready to eat cereal with sliced bananas, creamed chipped beef on toast, coffee or cocoa. Lunch-Beef broth, toasted cheese sandwichs with broiled bacon and sliced tomatoes, butterscotch cream, tea or milk. Dinner-Beef steak en casserole, escalloped tomatoes, parsley potatoes, beet and celery root salad, pumpkin tarts coffee.

THURSDAY—

Breakfast-Stewed pears, hot cereal, griddle cakes, little sausage, coffee. Lunch-Baked potatoes on the half shell with bacon, sliced tomatoes and onions with mayonnaise, ice box cookies, tea or milk. Dinner-Irish stew with dumplings, and vegetables, prune and cream cheese salad, deep dish apple pie, coffee.

Breakfast-Baked apples, fried mush with syrup. dy's supporting star in "Vick's Open scrambled eggs, buttered toast, coffee or cocoa. Lunch-Salmon bisque, cole A touch of novelty in the everyday House" which is broadcast Sundays slaw, date sticks, tea or milk. Dinner—Baked stuffed fish, tomato sauce, butterrun of puddings is added with pecans from Hollywood over the WABC-Col- ed peas, potatoes, dressed lettuce, cherry pudding, assorted cookies, coffee.

Breakfast-Grapefruit, ready to eat cereal, plain waffles, fried bacon, maple syrup or honey, coffee or cocoa. Lunch-Bermuda onions stuffed with baked beans, lettuce and tomato salad, vanilla ice cream with chocolate brownies, tea or milk. Dinner-Veal paprika, potato pancakes, Brussels sprouts, cauliflower salad, spice cake, coffee.

Breakfast-Sliced oranges, ready to eat cereal, jelly A demonstration of pork chop can- omelet, frizzled ham, hot biscuits, coffee or cocoa. Dinner-Crab meat cocktail, ning by Miss Isabel Bewick featured a crown roast of pork with prune dressing, oven browned potatoes, buttered string beans, stuffed celery, cucumber salad, pineapple ice box cake, coffee. Supper-Oyster stew, toasted crackers, assorted cookies, tea or coffee.

> Sidney Snow will be pleased to supply any of these recipes. Just write care of this paper.

H. Rice, Secretary of the Maryland Set For January 12-14 will be offered in various egg and baby

Poultry Council. Prizes and ribbons Problems which wil lbe discussed at

solved. Chill. Add 2 tablespoons sugar ing water beat constantly with rotary Use one cup of this diluted shellac bing with a brush or small mop. Oxalic Products Show will be held in Baltimore nection with the Show are the fresh ville High School, class of 1925. Shortly after her parents she moved to Baltiuary 12 to 14, it is announced by Wade the increasing need for research.

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Wafers

pkg. 19c

Brownies

1b. 19c

Apple Butter, 3 15c All Pineapple Juice, cm 15c Drome. Grapefruit Juice, 2 cans 23c Hurff's Asparagus, Can 25c Thursday, December 10

CASH SPECIALS Friday, December 4 to

LeGrande Sweet Peas, 2 cans 29c LeGrande Spinach, 2 lg. cans 29c LeGrande Crushed Corn, 2 cans 23c LeGrande Tomatoes, 2 cans 19c

Pancake Flour

All Gold

Fruit Cocktail

lg. can 25c

2 pkgs. 19c

Standard Chocolate Drops, 2 lbs. 23c Luden's Jellies . . . 2 lbs. 25c Everhart Cocoanut Bon Bons, 2 lbs. 35c

PEANUT BRITTLE lb. 19c

ROYAL ARMS CHOCOLATES 5-lb. box 89c

DeLuxe Milk 3 tall cans 20c Friday and Saturday

Bisquick

lg. pkg. 33c

and Lemon Peel, 2 pkgs. 19c Diced Fruits . . 2 pkgs. 19c Figs 2 pkgs. 19c Pitted Dates, 3½ or 10c Monogram Dates, 28 oz. pkg. 25c

HIGH ROCK BEVERAGES pt. 5c : qt. 10c

(NEW BOTTLE)

Plus Bottle Deposits

Keystone or Mince Meat, lb. 21c Emerald Budded Walnuts, lb. 25c Fancy Mixed Nuts, lb. 25c Brazil Nuts lb. 21c Currants pkg. 15c

Win Coffee lb. 19c DeLuxe Coffee lb. 21c

Mokay Coffee lb. 25c

Large Mackerel, 2 for 29c Anglo Corned Beef, Can 19c



Octagon Soap, 4 bars 19c Octagon Powder, 2 pkgs. 9c Octagon Cleanser, pkg. 5c Baker's Cocoanut, can 10c Octagon Chips, pkg. 10c Hearn's Sw. Potatoes, can 10c Octagon Toilet Soap, bar 5c (PLUS TAX IN MARYLAND)

MRS. FILBERT'S Oleomargarine lb. 20c FRIDAY AND SATURDAY

> **Astor Rice** 2 lbs. 15c

FRIDAY AND SATURDAY All Gold Bartlett Pears, can 21c

Paper Napkins, 80's, pkg. 10c DeLuxe Flour, Bar 43c Crescent Salad Dressing, jar 25c

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