SIDNEY SNOW will be glad to answer any questions on food.

THREE MEALS A DAY

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Edited by SUSAN SNOW.

Food, of course, must be well seasoned to be worthy of its piquincy.

Menu For The Week

MONDAY

Breakfast—Orange juice, ready to eat cereal, bacon and eggs, toasted biscuits, coffee or cocoa. **Lunch**— Cream of tomato soup, croutons, combination salad, Melba toast, cup cake with fudge sauce, tea or milk. **Dinner**—Minute steaks, baked potatoes, Brussels sprouts, dressed lettuce, egg custard with caramel sauce, coffee.

TUESDAY

Breakfast— Bananas, ready to eat cereal, little sausages, scrambled eggs, buttered toast, jelly or jam, coffee or cocoa. **Lunch**—Sauteed liver and bacon, new boiled potatoes, canned peas stewed pears tea or milk. **Dinner**—Braised short ribs of beef, baked noodles, sliced beets, green salad, cheese cake, coffee or beer.

WEDNESDAY

Breakfast—Stewed prunes, hot cereal, poached eggs on toast, buttered toast, orange marmalade, coffee or cocoa. **Lunch**—Thick clam chowder, tomato and egg saidwiches, maple walnut ice cream, cookies, tea or milk. **Dinner** — Tomato juice, lobster Newburg, shoestring potatoes, cole slaw, hard rolls, apple cake, coffee.

THURSDAY

Breakfast — Pineapple juice, ready to eat cereal, frizzled ham, fried eggs, coffee cake, coffeet or cocoa. **Lunch** — Canned chili con carni with beans, salted crackers, sliced tomatoes, orange ice, tea or milk. **Dinner**—Chilled grapefruit, mixed grill of lamb chops, bacon, lamb kidneys, tomatoes and fresh mushrooms, cauliflower au gratin, baked potatoes, apple salad, finger rolls, caramel cake, coffee.

FRIDAY

Breakfast—Sliced oranges, hot cereal, plain waffles, maple syrup or raspberry jam, coffee or cocoa. **Lunch**— Shrimp salad, bread and butter sandwiches, apricot cream pie, tea or milk. **Dinner**— Spaghetti with salmon, buttered beets, cucumber boat salad, pineapple up-side-down cake, coffee.

SATURDAY

Breakfast — Diced fresh pineapple, ready to eat cereal, chicken livers scrambled eggs, toasted English muffins, jelly or jam, coffee or cocoa. **Lunch**—Consomme, mixed vegetable salad, hot rolls, mincemeat tarts, tea or milk. **Dinner** — Broiled spareribs, sauerkraut, shoestring potatoes, cole slaw, orange ambrosia, coffee.

SUNDAY

Breakfast—Mixed fruit juices, ready to eat cereal, buckwheat cakes, sausage patties, maple syrup, coffee or cocoa. **Dinner**—Grilled grapefruit, baked ham in currant jelly, baked stuffed potatoes, creamed cauliflower with peas, celery curls, green olives, jellied carrot and pineapple salad, hot rolls, plum pudding with hard sauce, coffee. **Supper**—Frozen fruit salad, minced chicken sandwiches, tea or coffee.

A GREAT WESTERN DISH

From way out yonder in the West where men have appetites and the women are good cooks, well seasoned dishes are found in great abundance. These dishes are probably left over from that era when the men spent their days on horses and their nignhts around a big meal, which might have been:

Pork Chops With Mustard

5 pork chops
1 scant teaspoon dry mustard
3-4 cup sour cream
1 teaspoon vinegar
½ teaspoon water
salt
flour

Rub the chops well with salt and some of their own fat. Put in a slightly greased pan and let brown quickly on both sides. Then dredge with flour and arrange in a baking pan. Mix together the mustard, vinegar, and water until quite smooth and pour over the chops. Let cook for 13 minutes, in a hot oven; add the sour cream and a little salt, and cook for another 10 minutes, basting twice during the cooking.

HOT DESSERT FOR A COLD DAY

Hot desserts occasionally are grand things. We go along from day to day, week in and week out eating desserts just as cold as possible with seldom a variation. Possibly the weather has something to do with it, but even in the winter one seldom thinks of serving a hot dessert—what a pity— what a pity when dessert like this will make every one so happy:

Banana and Apple Brown Betty

3 cups bread
2 apples
¾ cup granulated sugar
3 tablespoons butter
3 bananas
½ teaspoon cinnamon

Dicethe bread and saute in the butter until brown. Peel the apples and bananas and cut into thin pieces. Dredge with sugar mixed with cinnamon. Put bread in buttered dish and cover with the fruit; alternate, saving crumbs for top. Bake for one-half hour in a moderate oven. Serve with a thin cream.

Spencer Tracy and Hedy LaMarr in a scene from "I Take This Woman".

French Toast For An Ideal Breakfast

When the question arises as to what to serve for breakfast, something not difficult to make but something good, here is a suggestion that has probably slipped the mind and is ideal.

French Toast

1 egg
1-8 teaspoon salt
powdered sugar
1 scant cup milk
5 slices of bread.
cinnamon and nutmeg

Beat the egg and add salt and milk. Dip ½ inch slices of bread from which the crust has been removed, into the mixture, and fry in a buttered frying pan, turning to brown on both sides. Place on a hot platter and sprinkle with powdered sugar and a light dusting of cinnamon or nutmeg. Or serve with maple syrup.

WHEN SON'S GANG ARRIVES FOR A "GET-TOGETHER"

A Casserole Of Hamburgers With Rice Will Fill All Requirements.

The case will undoubtedly vary with various families, but the housewife who has a son in high school, or sons, will find that they enjoy having a good old fashioned "get-togther" without the girls just as much as dad and his cronies—and, confidentially—when the sons have a "get-together" it's a much cheaper affair than for the fathers. These little stag parties for the boys are grand things to encourage too as we all know how comfortable it is having them at one home or another, knowing where they are ! ! ! But getting back to the food situation, we've found, with a lot of questioning that hamburgers still reign supreme in any fashion with boys, so, serving hamburgers is quite alright, either in sandwiches or just as simply like this:

Casserole Of Hamburger And Rice

1½ pounds ground beef
1 to 1½ teaspoons salt
1-8 teaspoon pepper
½ teaspoon grated onion
½ cup rice, cooked
2 tablespoons butter
1 cup drained cooked or canned tomatoes
1 teaspoon chili powder
2 cups milk

Combine beef, salt, pepper and onion. Stir just enough to mix the ingredients. Shape into small balls handling as little as possible. Fry in a hot frying pan, turning until brown on all sides. Place in a buttered baking dish. Fry the rice in the butter, stirring until a golden brown. Add tomatoes, chili powder and milk and season with salt and pepper. Pour over the meat, cover and bake in a moderate oven (350 F.) for about one hour.

Lamb a La King

In many families, Sunday is roast day, which usually means a juicy leg of lamb which means that Monday's dinner is already well into the making. That is, if the housewife has enough will power to resist making her family grand lamb sandwiches with lettuce and tomato and rye bread for lunch. Now it has been preached from street corners and roof tops that left-overs should be served in a different form and of course should be served appetizingly in a manner fit for company which is just what this recipe stands for:

Lamb A La King

2 cups cool roast lamb
4 tablespoons butter
4 tablespoons flour
1 cup lamb stock
1 cup milk
½ cup celery diced
1 small can button mushrooms
½ cup peas
1 pimento, sliced
1 green pepper. diced
1 glass currant jelly

Cut the cold lamb into cubes. Melt butter. and combine the flour with it. Gradually add the liquids, stirring until the sauce is thickened. Then add diced lamb, vegetables and mushrooms and season with salt and pepper. Serve in patty shells. Placeon top of each a cube of currant jelly and decorate with parsley.

SPINACH ROYAL SETS NEW STYLE IN GREENS

Setting the present style for spinach is Spinach Royal. It's very hard to imagine that there is a person living who won't like it this way, but of course, as a man in the food business once said, "if everyone liked the same thing" he probably wouldn't be in business!

Spinach Royal

2 cups noodles, cooked and blanched
2 cups spinach, cooked
2-3 cup American cheese, cut in thin slices
½ teaspoon salt
1½ cups white sauce

Like a casserole or baking dish with butter. Arrange noodles, spinach and cheese in layers in the order listed. Season with salt and cover with white sauce. Garnish with paprika. Bake in a moderate oven (350F.) for 20 to 30 minutes. Serves four to six persons.

ORANGE BREAD

Grated rind of 1 orange
½ cup water
½ teaspoon salt
½ cup sugar
Juice of 1 orange
Milk
1 egg, well beaten
2 tablespoons shortening, melted
2 cups whole wheat flour
3 teaspoons baking powder

Combine orange rind, water, salt and sugar, and boil for 10 minutes. Cool and add orange juice and milk to make 1½ cups. Combine beaten egg, or orange rind mixture, and melted shortening. Mix flour with baking powder. Stir into first mixture and blend. Pour batter into 9x5x 3-inch loaf pan greased. Bake in a moderate oven (350 F.) 50 to 60 minutes.

If preferred part white flour may be used. One half cup of chopped nut meats may be added also.

FIGHT TO KEEP SHORE FEERY IN OPERATION

Continued from page one

Earlier in the day, Dr. Thomas Cullen, a stockholder and director of the ferry company, said he felt the shuttle service should be continued because "we have a strong moral obligation to the people of Talbot county."

"If the commission should reduce the rates of the Matapeake Annapolis service to give a fair return on that service. what should be done on the Claiborne and Romancoke service—should the rates be raised?"

HON. JOHN R. PATTISON

The Honorable John R. Pattison died at his home at the corner of Mill and Church Sts. as the result of a cerebral hemorrhage with which he had been stricken a few minutes earlier. He had been sitting in the library of his home chatting with his neice, Miss Mary Pattison, a short time before he was stricken.

Judge Pattison was the son of the late John R. and Mary Burroughs Pattison and was born January 6, 1860. His mother died when he was but three years of age.

The Judge, who served with distinction on the Maryland Court of Appeals for 25 years, was admitted to the bar in 1882, at the age of 22 years. He was elected State's Attorney for Dorchester County at the general election in 1887, and the following year married Miss Lillian Stapleforte, the daughter of the late Mr. and Mrs. William T. Stapleforte of Taylor's Island.

He is survived by one brother, James B. Pattison of Philadelphia, and by a neice, Miss Mary Ann Pattison, who made her home with him, two other nieces Miss Helene C. Pattison of Philadelphia, Mrs. Wm. F. Brinkmann of Philadelphia, and three nieces of a deceased sister who reside in Baltimore.

Funeral services were held on Thursday afternoon from Christ Protestant Episcopal Church, with the Rev. Frank Lambert and Rev. Wm. D. Gould officiating. Interment in Christ Church Cemetery.

WILLIAM HENRY MOORE

Funeral services were held at St. Thomas' Methodist Church, Bishop's Head, Tuesday afternoon, for Mr. William Henry Moore,, 86, who died at the Cambridge Maryland Hospital, Sunday afternoon, after having been ill sincethe previous Tuesday with pneumonia.

Mr. Moore, who had spent his entire life on the water, is survived by his wife Mrs. Arintha Ruark Moore of Cambridge; four daughters and four sons, Mrs. James R. Bramble, Bishops Head; Mrs. Wm. E. Marshall of Church Creek; Mrs. Lee Burton of Cambridge, Mrs. Roy Dean of Cambridge; Herbert A. Moore of Toddville; Aubrey Y. Moore, Cambridge; Orville Moore, Cambridge, Warren E. Moore of Cambridge; two sisters and two brothers, Mrs. Delcinia Mills, Bishop's Head, Mrs. Angile Woodland, Bishop's Head, John T. Moore and Christopher C. Moore of Bishop's Head.

The Rev. C. E. Posey and Rev. Robert H. Wilson officiated at the funeral services. Interment in Church Cemetery.

LOCAL WOMAN OBSERVES 100th BIRTHDAY ANNIV.

Mrs. Hester Payne Clash, widow of the late William Clash, passed the century mark February 6th, when she observed the 100th anniversary of her birth. She has been an invalid at her home on Gay Street for about eight years.

Mrs. Clash is the daughter of the late Evan E. and Maria Payne. She was born at Payne's Mill in the upper part of the county on Feb. 6th, 1840. She has lived in Cambridge for the past eighty years.

Mrs. Clash has been a member of the Zion Methodist Church since her residence here. She has one nephew, Mr. John B. Rozelle of Cambridge and one niece, Mrs. Nannie Rozelle of Alexandria, Va.

Her mother, Mrs. Tayne, lived to the age of 94 years.

WILLEY—RUSS

A very quiet but pretty wedding took place Saturday night at the residence of Rev. and Mrs. Wm. H. Vickers, when Miss Clara Ruth Russ of Easton became the bride of Mr. Guy Steele Willey of this city.

They had as their attendants Mr. and Mrs. Monroe Cheezum of Easton, and the ceremony was performed by Rev. Wm. H. Vickers.

Mr. and Mrs. Willey will reside in Cambridge.

ORVILLE C. McLAUGHLIN

Funeral services were held from the LeCompte Funeral Home, Thursday morning, for Orville Carroll McLaughlin, the only son of Mr. and Mrs. Walton McLaughlin, who died at the home of his parents, Tuesday morning after a lingering illness. He was 22 years of age.

He is survived by his parents, Walton and Inez Pritchett McLaughlin, his grandparents, Mr. and Mrs. Wilbye J. Pritchett of this city.

Funeral services were conducted by the Rev. Disston W. Jacobs. Interment in Cambridge Cemetery.

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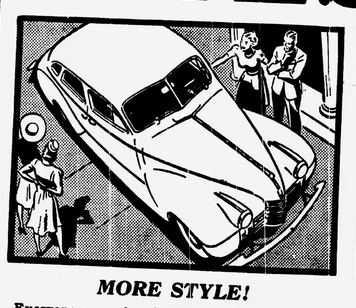

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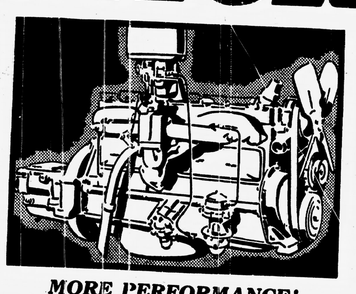

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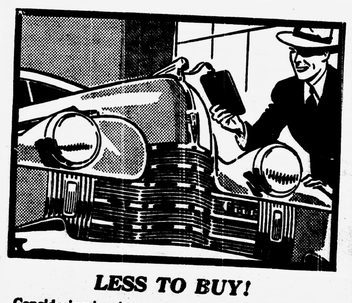

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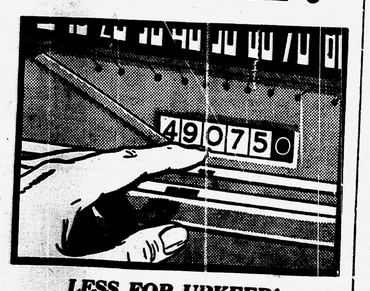

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