RECIPES FOODS WOMAN'S PAGE STYLES FASHIONS

Helpful Hints For The Housewife . . .

Grase the measuring cup before measuring sirup or molasses and the ingredients will not stick to the sides of the cup and there will be no waste.

Always sweep rugs and carpets the way of the grain. Brushing against the grain roughness and surface and it tends to brush the dust in instead of out.

Partly cook cereal in a double boiler the night before using and leave it on the back of the stove, being sure to cover well with water. It will be well cooked in the morning.

Sugar sprinkled over the tops of cookies or spange cakes before putting them into the oven forms a sweet crust and makes a richer cookie.

Glass stoppers may be easily removed from bottles if a towel is dipped into boiling water and wrapped around the neck of bottle for a few minutes.

Four pounds of plums will make five pint jars of preserves.

Wash lettuec and place in refrigerator to get very cold before using in making salads. Crisp lettuce makes the best

Frankfurters or weiners (use the left-over cooked ones) make a toothsome stuffing for green peppers, when they're mixed with cooked rice, a bit of onion and a dab of tomato. Bake them slowly and serve as main course.

Shredded beets make a brilliant garnish. And don't discard beet tops; cook them slowly with two or three tablespoons of mazola and a little water; serve with vinegar and slice of hard cooked egg.

Spiced currants rival mint jelly to accompany roast lamb or cold cuts.

Almost any cream pie filling is enhanced by the addition of a few sliced pasteurized dates; try them in your next lemon meringue pie filling.

Hollowed-out melon shells (cantaloupe, honey-dew or watermelon) make perfect "dishes" for serving fruit cups; pineapple shells are pretty too.

Try thin strips of sliced cold ham or bologna atop the vegetable salad, as a garnish.

Rice nets filled with peas and corn and served with a butter sauce are a good entree.

If you plan to eat the skins of baked potatoes, brush the potatoes with mazola when you put them in the oven to keep the skins tender.

Grated cheese sprinkled over the spinach tempts the family.

A tablespoon of karo in a glass of proves the taste.

Ice Box Cake Easy To Make

Chocolate icebox cake, all you need is an ice box, a couple of handfuls of graham crackers, and just a few other things you'll probably have on hand. So if you take the advice of Oliva de Havilland, whose favorite dessert it is, you'll step out to the kitchen right now and whip some up for tomorrow night's dinner . . . because the recipe takes that long to "jell," as it were.

Ingredients . . . since we must be practical, are: 1 box graham crackers, 2 ounces bitter chocolate, 1-2 cup sugar, 1-4 cup water, 4 eggs, 1 teaspoon vanilla, 1 cup powdered sugar, 1-2 pound sweet butter.

Melt chocolate in double boiler. Mix with granulated sugar, water and egg yolks, cook until thick, add vanilla and cool. Cream butter with powdered sugar, combine with first mixture, and fold in beaten whites of eggs. Line a buttered mold wit ha layer of crackers (whole), spread with the filler, then add another cracker layer, and keep repeating until filler is used up, finishing with crackers across the top. Stand in the ice box 24 hours, unmold, turning out in a dish so that the bottom is now on top and frost with chocolate icing.

According to Oliva, the chocolate filler moistens the crackers during the long stand in the ice box, so that your finished dish is much like a rich, delicious pastry.

Thirst Quenchers

Here is a list of several delicious thirst quenchers which will help revive you when your spirits falter on a drowsy summer afternoon or breathless evening, and incidentally will spread your fame as a hostess.

Iced Coffee

Prepare coffee double strength and while still hot pour over crushed ice to cool. Surgar syrup and cream should be served as accompaniments to this beverage. If frozen coffee cubes are used in place of chipped ice, make the coffee for both the cubes and the beverage in the same manner as you would for every meal, using the usual proportions of water and coffee.

Mint Julep

1 cup lemon juice
1 bunch fresh mint
1½ cups sugar
½ cup water
3 pints ginger ale
Ice

Add mint leaves, sugar and water to lemon juice. Let stand 30 minutes. Pour over a large piece of ice and add ginger ale. Garnish each serving with a sprig of fresh mint dusted with powdered sugar.

Old Fashioned Lemonade

4 lemons
2 cups sugar
½ cup water

Cut lemons in thin slices, place in a bowl, and cover with sugar. Mash thoroughly until all juice is extracted. Add water. Let stand one hour. Allow one or two tablespoons of the strained lemon juice to each serving. Pour into glass filled with shaved ice and fill with water. Garnish with maraschino cherry and slice of lemon.

Switch Location

The switch for the living room lights should be at the door leading to the bedrooms or to the stair hall. In small houses where the entrance door opens directly into the living room, the switch is often placed near the outside door. This is the wrong place for it. A much better practice is to provide a three-way switch which will permit the lights to be turned on or off at both places.

Variety Of Salad Dressings

The well-informed housewife has a variety of salad dressings which give the desired "blend" for summer salad ingredients.

French Dressing Regular

One teaspoon salt, 1 teaspoon sugar, 1-4 teaspoon paprika, 1-4 teaspoon dry mustard, 3 tablespoons vinegar, 6 tablespoons salad oil.

Mix ingredients in wide mouthed bottle, cork and shake 1 minute. Chill. Shake well and serve poured over salads. This dressing is a good one to use for marinating foods.

Pimento Cheese Dressing
(For Fruit or Vegetable Salads)

One half cup stiff mayonnaise, 1-2 teaspoon chopped parsley, 1-4 teaspoon of celery salt, 1-3 cup pimento cheese, 1 tablespoon lemon juice, 1-8 teaspoon pakrika.

Cream cheese with juice, add rest of ingredients and chill.

Piquant Dressing
(For Vegetable Salads)

One half cup French dressing, 2 tablespoons chili sauce, 2 tablespoons chopped celery, 2 tablespoons chipped green peppers, 1 tablespoon catsup, 1 tablespoon chopped dill pickles, 1-8 teaspoon salt.

Mix and chill ingredients.

Cream Cheese Relish Dressing

One third cup white cream cheese, 3 tablespoons French dressing, 2 tablespoons chopped green peppers, 1 tablespoon lemon juice, 2 tablespoons chopped sweet pickles, 1-3 cup salad dressing.

Mix cheese with French dressing, mixing with fork, add rest of ingredients and chill. Serve on lettuce or other vegetable salad.

Old Fashioned Russian Dressing

One half cup stiff mayonnaise, 2 tablespoons chopped ripe olives, 2 tablespoons chopped dill pickles, 2 tablespoons chili sauce, 1 tablespoon chopped pimento, 1-4 teaspoon sugar, 1 tablespoon lemon juice.

Mix and chill ingredients and serve on lettuce or vegetable salad.

Harvest Colors Become New Knitted Frocks

The enchanting harvest color of wheat and rye is echoed in the smartest new knitted frocks. Wheat, a warm golden beige, appears in a boucle dress decked with plump black yarn tassels. Rye, a dark natural tone, is stunning in a two-piece frock knitted of raw silk and laced with black-twisted braid. Black is the smartest of all accents for these distinctive new beige shades in black felt Directoire hats, slim black kidskin stepins and loose black gauntlets.

Brown, suave, dark and tangl, is a high fashion color that will maintain its chic through the most devastating dog days. Flattering to tanned skin is a brown sheer dress, its deeply cut neck line caught with a hugh mass of white violets. A quaint jumper frock of smooth crepe over a maize organdy blouse triples its charm with a disarming brown bonnet and naive brown kid-skin pumps with little girl bows. Blessedly spruce and smart is a brown alpaca suit with brief cuffed sleeves and a flare-away jacket.

Summer Diversity Of Evening Fashions

Never has a summer season seen such a diversity of evening fashions. They embrace many silhouettes, countless fabrics and practically all colors. Lace has played perhaps the outstanding role in evening fabrics, due largely to the ingenuity of the lace looms which have given us so many types, from the sheerest cobweb lace on through the favored Chantillys and Alencons, to the heavier fabric laces.

One of the most interesting dresses of the bouffant silhouette seen this summer is in the use of bands of Chantilly lace alternating with sheer fabrics like chiffon or organza. Paquin showed a delightful one recently in Paris—white organza with alternate bands of black lace, carried out throughout the dress and across the slim bodice, out to the puff sleeves. The charming contrast in materials was matched by the startling color contrast which, of course, can be carried out equally effectively in other colors.

Kitchen Repairs

Give the bathroom and kitchen a much-needed "facial." Cleansing the "skin" and removing the "wrinkles" in these two rooms will add materially to the general appearance of the home. This work can be done inexpensively by covering old wall surfaces with new materials or through the application of paint, paper, or plaster.

Bookcase Idea

In a library or any other room where books are stored, it is a great convenience if the bookcase is divided with open shelves above and cupboards below. There should be a countershelf at the top of the cupboard on which to rest the reference books that one gets out just to glean some bit of information from.

"WOMEN RUSH TO SEE WORLD'S MOST UP-TO-DATE KITCHEN"—Workshop for the home, with all the conveniences and orderliness of a business office, designed by the H. J. Heinz Company and displayed at its Atlantic City Pier. Miss Dorothy Kilgore, who presides over this modern establishment, greets thousands daily and says: "Women are intensely interested in their homes and especially in the selection and preparation of foods."

Barbecue Sauce

Aroma Of Meat Being Roasted And Blended With This Delicacy Is Magnet To Dinner

The aroma of meat roasting in the oven, and a barbecue sauce simmering away on the back of the stove is usually sufficient to kindle plenty of interest in the kitchen. It has caused many a busy youngster to leave his play for another whiff of its savory aroma and to inquire how soon dinner will be ready.

A barbecue sauce may be served with practically any meat, but it is especially good with a delicious roast of beef. And this recipe for barbecue sauce is one you are sure to like. It is spiced just right.

Barbecue Sauce

One medium onion (diced), 2 tablespoons butter, 2 tablespoons vinegar, 2 tablespoons brown sugar, 4 tablespoons lemon juice, 1 small bottle ketchup, 3 tablespoons Worcestershire sauce, ½ tablespoon mustard, 1 cup water, 1-2 cup chopped celery, salt, red pepper.

Brown the onion in butter, add the other ingredients, and let cook slowly until thickened, about 1 hour. Serve either hot or cold with meat.

Southern Tip Adds Gravy To Rice

Take a tip from the Southerners and serve brown gravy with the hot rice or make a Brown Nut Sauce to "dress up" the plain rice by browning 2 teaspoons butter, add 2 teaspoons peanut butter and when well mixed add 3 1-2 teaspoons flour and continue to brown. Then pour on 1 1-2 cups of milk or water gradually, stirring constantly. Bring to boil and season.

Rice Croquettes

1 cup cooked rice
1 cup left-over meat, ground
Grated onion
Chopped green pepper
Salt
Pepper

Mix rice, ground meat, onion, green pepper and seasoning. Left-over vegetables or vegetable soup may be used. Moisten with soup or gravy to make a thick mixture. Chill and shape. Roll in cracker crumbs, beaten egg, then cracker crumbs. Fry in deep fat, or make into patty shapes and saute. Drain.

Game Room Motif

A colorful and inviting game room takes its decoration from Hungarian peasant motifs.

Small Squashes

Grow some of the small acorn and nut squashes this year. They can be made into attractive table dishes.

Blue Heaven

Color symbolism has some of its roots in mythology. For instance, divine beings were supposed to inhabit heaven which was in the blue-sky region.

Save Leftovers

Cover leftovers with waxed paper and store them in the refrigerator. Very tasty combinations can be developed by using a little ingenuity.

Try This Recipe For Peach Cocktail

Peach cocktail is a good appetizer or a good dessert. Peaches discolor rapidly once they are peeled and exposed to the air so prepare them just before serving or mix them with some acid fruit juice that will coat the fruit and keep it from the aid. In this case sliced peaches are combined with watermelon or cantaloupe balls—tiny ones cut with a vegetable cutter. Cut the melon first then add the sliced peaches and the juice of half a lemon to 3 peaches and 1 cup melon balls. Mix lightly with a fork to avoid breaking the fruit and serve in small glasses with a tablespoon of crushed ice and 1 teaspoon of sugar syrup in each glass. Garnish with a peach leaf or a sprig of mint. Another way of making the peach cocktail is to cut the fruit into a bowl of chilled pineapple juice, allowing 1 cup pineapple juice to 6 peaches. Sprinkle with chopped mint and serve very cold.

Do Not Skip Hand Or Arm Beauty Rites

Beauty fasting goes on all the time. Scalps are oiled, faces are creamed, finger nails are fed with cosmetics that are good for them, but arms are often neglected. It doesn't matter so much how they look in the good old summer time, but land sakes and forever more, how terrible they will appear when autumn comes!

Better take time off now and then for a hand and arm treatment. You can get it at the beautytorium for a small sum of money or you can give it to yourself some dull evening when there's nothing else to do.

Begin with a rousing scrubbing with a bath brush and soap suds. Rinse with warm water. Spread on coconut oil and massage vigorously. Start at the wrist, making a bracelet of the hand. Work with a double movement, fingers going one way and the arm another until you have reached the shoulder.

Have some almond meal ready in a tin salt shaker. Sprinkle it on top the oil, forming a pack, and pat it in. Wring large turkish towels out of hot water and slap them on.

This practice will keep the skin fine and smooth and discourage freckles. After removing the pack give yourself a quick talcum rub.

New Way To Use Leftover Chicken

Here is a new way to prepare left-over chicken:

Chicken a la Manor

Put one cup cooked veal and one cup cooked chicken through meat chopper and mix well with one cup very thick cream sauce, one teaspoon grated onion, one teaspoon minced parsley. Shape as chicken legs and roll in flour, first, then in beaten egg and fine crumbs. Fry in deep fat.

Place dill pickle slice on thick slice tomato and top with small piece of cheese. Place under slow flame until cheese melts. Serve with manor chicken.

Melon Balls In Gingerale

Cut watermelon and canteloupe balls from meat of fruit. You can use the half teaspoon measuring spoon for cutting balls. Put in refrigerator tray and pour gingerale over the balls. Should remain at least two hours. Five or six balls make a nice serving. Mint leaves may be added for variety and flavor.

For Baked Custard

Using Caramelized Sugar, This Dish Is Popular Dessert That Hits The Spot

Baked custard with caramelized sugar is one of those ever popular desserts that hit the spot any time, anywhere.

The sugar is sprinkled in the bottom the custard cups, and then allowed to caramelize in the ozen, before the custard mixture is poured in.

Baked Custard

Two eggs, 1-4 teaspoon salt, 1-3 cup sugar, 2 cups milk, 1 cup boiling water, sugar for bottom of baking dishes.

Spread the sugar evenly over bottom of individual baking dishes. Set in moderate oven (350 degrees F.) to melt sugar. (Let cool slightly if glass dishes are used. Beat eggs, add salt and sugar continue beating until thoroughly blended, then add milk and boiling water. Pour over melted sugar. Set baking dishes in pan of hot water. Return to oven and make in a moderate oven (350 degrees F.) until custard is set. Yields six servings.

Begin Meals With Fruit As An Appetizer

Tee off with fruit! Which not-so-pat phrase has no connection with golf widows to be found in many homes at this season of the year. It simply means that if you lead off your meals with fruit you are sure to make a hit!

Fruit cups are regular old faithfuls when it comes to providing appetizing starters.

Zipping mixtures of citrus fruit have been popular ever since the South and Southwest have contributed so generously to our home markets.

And, now, the canned grapefruit makes the "cups" so easy to prepare.

Plaster Cracks

When bad cracks appear in the plaster of the ceiling, they should be cut out and all loose plaster removed. Sometimes a crack indicates a loosening of a large section of plaster.

To Vary Lemonade

Grape juice improves the flavor of ever-popular hot lemonade. Simply use one-third grapejuice to two-thirds lemonade.

The Fashion Flashes Say . . .

By all means wear a ruffled taffeta petticoat under that full skirt of your evening gown. But—have the ruffles on the underside of the petticoat instead of the outer side. This insures the top skirt sweeping smoothly down in an unbroken line.

Midsummer is a good season to choose a black frock. It will be different from all the gayly colored costumes being worn just now and will be something to start the fall season with.

What could be smarter than a natural color linen suit with triple collar and cuff sets of three shades of felt? And have the felt scalloped.

An attractive summer evening dress is fashioned of printed, quilted cotton in pastel shades.

If you would appear smart, wear as natural looking makeup as possible.

Little or no rouge with rose beige shades of powder that match the skin are what the style leaders are choosing. An orange shade of lipstick blends beautifully with sun-tanned faces.

We like shadows when they are cast by the wide brim of a pretty hat. A model with shallow, sloping crown and wide, droopy brim is of red shantung straw trimmed with a band of red currants and an upstanding bow of red belting ribbon.

Old world charm is the motif of a frock which has a skirt of yards and yards of beige silk and linen fabric gathered under the bodice of the same fabric in black. Matching black gloves are worn.

It isn't sensible to drag a lot of things on a trip. For instance, a tunic coat of creamy white taffeta quilted allover in a tiny floral motif, lined with green and held at the waist by a green frog can be worn with many evening and dinner frocks.

It's a nice game, this matching up of accessories. Boutonnieres of gay flowers or vegetables comes with a little clip so that they can be affixed to a hat. Then there is an extra bunch of flowers or fruit to match, meant to be worn on dress, suit or where you will.

Good support for ankles isn't always available in beach shoes. So we grabbed a new ghillic shoe made of white cotton with red lacings and red bindings.

Must is the rule when it comes to culotte skirts. Culotte frocks seems to have superseded slacks and shorts, judging from those we have seen in the country, at the beach and on board ship. A two-piece model of flowered challis has its division in the skirt disguised by ingenious pleats so that it is nice for town. It has buttoned flap pockets and as an evening wrap.

Allure in every fold seems to be the motto of the new evening frocks made to enhance the glamor of a summer night. Full of charm is a frock of yellow organza, which is stiff silk organdie. It has crisp ruffles on the shoulder, a neck high in front and very low in back. In fact, the back decolletage reaches to the waist where there is a bunch of tiny crimson roses.

No tears if you own a tiered sheer evening dress. A charming model is of black organza, the skirt made of three deep tiers, the bodice covered by a net cape that clasps at the throat. Lavender and white lilacs accent the waistline.

Packed for a cruise is a charming dress of lime and lemon chiffon with floating back panels combining the two shades, held by huge water lilies in green and ivory white. The bodice is halter.

Daylight dining calls for lovely hats, either large or small, but always frivolous. A swell number is a toque of white grossgrain with huge daisies nodding gaily all over it.

On schedule for late summer and early autumn is a grand travel coat. It is made of coarsely nubbed diagonal short, cuffed sleeves.

A shining success is again anticipated in the sartorial world as lame emerges a favorite for early autumn fashions. A splendid evening coat is a loose model with a very full back that is pleated. The stand-up collar is finished with a pleated ruche and the sleeves are very full. The fabric is a light silver lame.

PLAY SAFE—CONSULT AN
Eye Physician

Your Credit is Good at
Dr. Barenburg's 2 EYE CLINICS
205 N. Liberty St.
Hours: 10 A. M. to 5 P. M.
3316 Eastern Ave.
Open Evenings: 9 A. M. to 9 P. M.
BALTIMORE, MD.
No Other Branches
Remember: - - -
Eye physician service is offered only by Medical Doctors and Hospitals and only an Eye Physician (M. D.) can both treat and examine your eyes.

Choose Your Dentist Carefully
Remember, skill and knowledge can be acquired only by long experience. Our dentists have the reputation and knowledge that you have a right to expect. Why not call here for a FREE EXAMINATION? We do all branches of dentistry properly and at small cost.
DENTISTS WYETH
Bldg.
36-38 W. Lexington St
BALTIMORE, MD.
Dr. J. F. Deacon
Dr. N. B. Gwynn
Dr. L. F. Harshberger
HOURS—9 A. M. to 8 P. M.
Sundays, 10 to 2
Phone CAlvert 3039

Dr. Fink
SURGEON DENTIST
162 WEST MAIN ST.
ELKTON MD.

WHEN MARKETS ARE FICKLE . . . . keep up with them - by TELEPHONE
● THE FARM TELEPHONE costs only a few cents a day. It may save you many dollars a year.
It keeps you in touch with the markets so you can sell at the top.
The telephone will also . . . . .
Summon help in emergencies.
Keep friendships alive.
Call the Business Office and order a telephone today.
NOTHING GIVES SO MUCH FOR SO LITTLE
THE TELEPHONE COMPANY
THE FARM FAMILY NEEDS A TELEPHONE EVEN MORE THAN MOST FOLKS

The Perfume (?) that makes wallflowers!

No More "C O"
(Unpleasant Cleaning Odor)

Only the Band Box System uses the famous patented, non-inflammable Band Box Cleaning Fluid, the solvent that has revolutionized dry cleaning.

EVEN his best friends wouldn't tell him why he was shunned at the Saturday dance. Poor wallflower! Buckets of deodorizers couldn't have counteracted the aroma of "C O" (unpleasant cleaning odor) that clung to his clothes after the old-fashioned cleaning.

Band Box Dry Cleaning is the very "life of the party". It freshens and rejuvenates apparel without shrinking, fading, leaving odor or spots. Band Box is kind to your clothes—and your pocketbook; with all the advantages of better, quicker work, you pay no more than you did for old-fashioned, slow methods.

Only Band Box uses the secret, patented non-inflammable Band Box Cleaning Fluid . . . the safest, finest cleaning solvent ever invented for quick, efficient cleaning. See the Band Box at work right on our premises! Give us that trial order!

Mac's Laundry, Inc.
ELKTON, MARYLAND PHONE 346
We Wash Everything In Soft Net Bags
The Home of Scrubless Washing
BAND BOX DRY CLEANING SYSTEM
Superlative Dry Cleaning Service

The Perfect Vacation

Restore pep and energy by combining a health course and vacation — play while getting well. Find the magic Key to Health at this world famous Institution, founded by Bernarr Macfadden. Where results are often miraculous.

Health Chautauqua and Physical Culture Convention June, July and August. Special program each week. Sports, competitive games, entertainment, exercise, hikes, tennis, swimming, golf, dancing. Congenial companions. Pleasure and enjoyment for everyone.

This great health resort is supervised by experienced experts. No drugs, medicines nor operations. Natural methods only. A delightful and charming atmosphere of friendliness and good fellowship.

Moderate rates, fine food, comfortable rooms, restful sleep. Ask for "Book of Views" and rate schedule. No obligations. Write today.

The PHYSICAL CULTURE HOTEL, Inc.
DANSVILLE, NEW YORK
Valuable Health Booklet FREE if you mention this paper.