Women's Page

BY A WOMAN



DOLLY MADISON

Dolly Madison was the daughter of John Payne, a North Carolina planter. She was born in North Carolina in the year 1772 but in 1786 her father moved to Philadelphia after having sold his plantation and freeing his slaves. Dolly's real name was Dorothy but she is known throughout history as Dally.

She married Mr. John Todd, a wealthy lawyer, when she was nineteen and by him she had two children, but in the epidemic of yellow fever which visited Philadelphia she lost both husband and chldren.

As a young attractive widow, she was now courted by many admirers, among others was a member of Congress, James Madison, future president of the United States. Although he was forty three at the time, and she was only twenty two, they were married at Harewood, the home of the bride in 1794.

The union of the lovable widow and the scholarly bachelar was a very happy one and lasted over forty years.

In 1809 Madison became president of the United States, and Dolly showed an unusual fitness for the position, of hostess of the White House. Henry Clay voiced the common sentiment when he said, "Everybody loves Mrs. Madison" to which she replied in truth, "Mrs. Madison loves everybody."

She counselled and aided her husband in every way and he truly prized her good sense and judgment. Her dress, her manner, her language never gave occasion for criticism. Her power of adaptation was marvelous and during Madison's administration she was said to be the most popular woman in the country.

During the war of 1812 when the British invaded the city of Washington she gathered up the silver and china of the White House and concealed it from the invaders.

After his term of office was over, Madison and his wife retired to his home, Montpelier, where she presided with the same skill and grace.

One of her biographers says of her "Dolly Madison won the hearts of the nation. She will ever be remembered as a woman whose loveliness of disposition and cheerful helpful nature were only equalled by her beauty and grace.

She outlived her husband thirteen years dying in 1849 at the age of seventy seven. In Washington one sees a large brown stone house on F. Street with a plate of brass telling the passersby that it was once the home of Dolly Madison.

HEALTH

Physicians and surgeons are holding a cancer clinic this week. In spite of the advance of science they acknowledge that dread disease is on the increase. They send a warning out. "Be sure to take any sore in time. Most of those that can be reached most likely woud be cured if taken in time. Women as a rule are more succeptible than men, and it is deplored that so many have taken up the smoking habit. A woman's lips are much softer than men, and are therefore more apt to be irritated by the smoking habit.

To eat raw vegetables is one way to get the vitamins and the soluble minerals which may be lost in the cooking water.

LA MODE

Men, who plan the fashions, are now laying on lovely women the burden of unemployment. They have determined that she shall buy yards and yards of material for her dress, thus making the textile mills busy, and that, this abundant material should be fashioned ino garments that only dress makers can handle.

And what can lovely women do? She may say she will not, but she will if fashion dictates. Is it not sad?

The Scarf Is Important

What with the array of collarless coats and suits fashion promises us this Spring, the scarf become an important aid to chic. Have you succumbed to the charms of one of the new gray costumes? Then a scarf in gray, white and navy along with navy blue shoes, hat and bag will accent its smartness. Do you cling to black? A black and white scarf is a striking adjunct. Are you wary of the current age for stripes and plaids and paisleys, so far as dresses are concerned? A scarf provides the essence of their chic in concentrated form. Combinations of plaid with a matching plain color strike a new note.

Seeing the new things, one would never guess that this is a season of depression, or that any one at all is in the least inclined to thrift. Indeed the opportunity for extravagance was never greater, nor the temptation stronger. Not only are there richer clothes and more kinds of clothes than we have had in many a season, but all sorts of engaging—and not inexpensive— knicknacks invite fond attention.

It is a grand season for the woman of taste and means. This year abope all others she can express her individuality in her clothes without looking bizarre or theatrical. For if there is any one generalization that can be made about fashions at present—and no doubt you are quite familiar with it by now—it is that variety and elegance are having their day.

RECIPES

Spaghetti De Luxe

4 tablespoons butter.
4 tablespoons flour.
2 cups tomatoes.
1 teaspoon salt.
1-4 teaspoon paprika.
2 cups cooked spaghetti.
1-3 cup chopped celery.
2 tablespoons chopped onions.
1 cup canned or cooked fresh mushrooms.
1-2 cup cheese, cut fine.
2 tablespoons chopped green peppers.

Melt butter and add flour and blend. Add tomatoes and cook until creamy sauce forms. Stir constantly. Add rest of ingredients and pour into buttered baking dish. Bake 25 minutes in moderate oven.

Muffins (12.)

3 cups pastry flour.
6 teaspoons baking powder.
2-3 teaspoons salt.
1-2 cup sugar.
2 eggs.
1 1-2 cups milk.
3 tablespoons fat, melted.

Mix all ingredients and beat three minutes. Half fill greased muffin pans. Bake 15 minutes in moderate oven. Serve warm with butter. Left-over muffins can be reheated by sprinkling with water and placing in paper sack, and heating five minutes in moderate oven. Left over muffins can be cut in halves and toasted and served with coffee for luncheon or breakfast.

Fruit Salad

1 cup diced pineapple.
1 cup diced peaches.
1 cup diced pears.
1 cup seeded white cherries.

Mix and chill ingredients. Drain well and arrange portions on lettuce. Top with French dressing.

Creole Cake

1-2 cup fat.
1 1-2 cup sugar.
3 squares chocolate, melted.
3 eggs, beaten.
1 teaspoon vanilla.
1 teaspoon cinnamon.
1-2 teaspoon cloves.
1 cups raisins.
1 cup sour milk.
3 cups flour.
1 teaspoon baking powder.
1 teaspoon soda.

Cream fat and add sugar and chocolate. Mix well until creamy. Add all rest of ingredients and beat three minutes. Pour into two layer cake pans and bake 30 minutes in moderately slow oven. Cool and frost with chocolate icing.

Waffles

2 cups flour.
4 teaspoons baking powder.
1 tablespoon sugar.
1 teaspoon salt.
3 egg yolks.
1 1-2 cups milk.
4 tablespoons butter, melted.
3 egg whites, beaten.

Mix flour, baking powder, sugar and salt. Add yolks and milk and beat three minutes. Add rest of ingredients. Pour tablespoonful into hot waffle iron. Bake until well browned. Remove and serve.

Escalloped Potatoes.

(Serving 6)

4 cups sliced raw potatoes.
1 teaspoon salt.
4 tablespoons flour.
2 tablespoons chopped pimentos.
1-4 teaspoon paprika.
2 cups milk.
2 tablespoons butter.

Mix potatoes, salt, flour, pimentos and paprika. Pour into buttered baking dish. Add milk and dot with butter. Cover and bake 35 minutes. Remove lid and bake 15 minutes in moderate oven. Serve in dish in which baked.

Curried Veal

2 pounds veal.
2 cups lima beans.
1 cup diced cucumber.
1-4 teaspoon curry.
1 medium-sized onion, chopped.
1-2 green pepper, chopped.
1 tablespoon butter.
1 1-2 teaspoons salt.

Wipe the meat and cut it into small pieces. Place in a saucepan, add boiling water to cover, and simmer the meat until it is almost tender. Then add the lima beans. In the meantime cook the onion and pepper in the butter and add to the meat. When the beans are done, thicken the liquid slightly with a little flour which has been mixed wih the curry, the salt, and a little cold water. Add the cucumber and cook for a few minutes longer.

Jellied Veal

2 pounds veal.
1 quart water.
1 tabelspoon gelatin.
Juice of 1-2 lemon.
1 tablespoon finely chopped parsley.
1 cup whipped cream.
Salt and pepper to taste.

Cook the veal at simmering point until tender. Separate the meat from the bones. Put the meat through the grinder, using the fine knife. Soak the gelatin in 1-4 cup water and add to the hot meat broth. Add the ground meat and the seasoning. Let the mixure stand until it begins to set, then fold in the whipped cream and pour he mixture into a dampened oblong pan. Chill thoroughly until firm. Cut in slices, and serve cold. Bony pieces of veal, such as cuts from the neck and the shoulder, are excellent for making jellied veal.

Baked Tomatoes

Cut tomatoes in half. Place in a shallow baking dish. Cover the tomatoes with buttered bread crumbs seasoned with salt and pepper. Add a little waer to keep tomatoes from sticking to the dish. Bake in a moderate oven.

Stuffed Peppers

6 green peppers.
2 cups dry crumbs.
2 tablespoons butter.
2 cups ground cooked meat.
1 teaspoon onion juice.
1-2 teaspoon salt, or to taste.
2 tablespoons chili sauce or ketchup.

Cut the stem ends of the peppers and remove the seeds. If a more delicate flavor of the pepper is preferred, boil 2 minutes and drain. Stuff the peppers with a mixture made from the other ingredients and cover with buttered crumbs. Bake until the pepper is tender and the crumbs are brown.

PIES AND OTHER PASTRIES

Plain Pie Crust

1 1-2 cups sifted soft-wheat flour.
5 1-2 to 7 tablespoons fat.
About 2 1-2 tablespoons water, or enough to make stiff dough.
1-2 teaspoon salt.

Combine the fat and the flour, using knives, a pastry fork, or a biscuit cutter, so that the ingredients will not be warmed or handled too much. The tips of the fingers may be used if the work is done quickly. Add the water slowly and use no more than is absolutely necessary. Roll the dough very lightly. If the lower crust is baked separately, the oven should be about 450 degrees F. However, a pie with a filling that needs to be cooked, can not be left long in an oven as hot as this, because the crust bakes too fast for the filling. The temperature should be high to start, and then lowered rapidly after 8 or 10 minutes so the overcooking the crust.

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We all realize the economical conditions but as there is no provision made to extend the time of payment, we are therefore compelled to perform our duty, by levying on and advertising your property at tax sale.

My term of office expires June 1st, 1931 and our books must be closed on or before that date. We therefore advise every delinquent tax payer to arrange to pay their taxes and save the expense of Levying, and advertising.

CLARENCE NEWSOME,
Treasurer of Kent County.
m7-3t.

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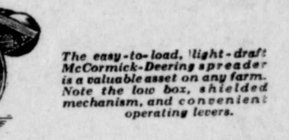
The new McCormick-Deering is so light in draft—due to roller bearings—that only two horses are required. The box is low, making it easy to load; and the spreading it does—well it would be better for you to see this remarkable spreader and then judge for yourself.

An hour or so spent with us in learning more about this new product may assist you in solving the important problem of increasing soil fertility and crop yields, and doing it easier and in less time than before. Phone us if you cannot call—we can, that's our business.

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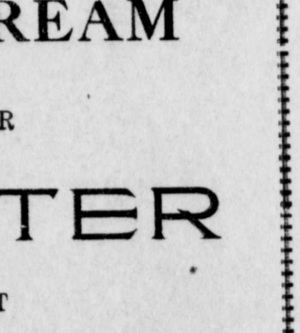
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