Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

Clothing woolens are seldom "pure wool," nowadays when dwellings are uniformly heated, the amount and weight of wool being greatly reduced by mixing it with other fibers. Men's suitings formerly weighed 18 ounces per square yard; now 13 ounces is the more usual weight. The consumer, however, shall be advised by labels of the proportion of wool to other fibers in the garment.

Where space permits and the family is larger than two, the laundering of all the clothes at home is more satisfactory and economical in the long run than sending them to a commercial laundry. The best of commercial laundries are hard on fabrics and are expensive for a very large wash. A washing machine and mangle or ironing machine, however, are almost a necessity if the work is done at home, and are well worth their cost in the time and labor they save. The household that owns these machines need never feel limited in its use of fresh linens, for the machines do not find the extra pieces burdensome.

Carbon tetrachloride is non-inflammable but volatile and may be purchased at the drugstore to dissolve fats and oils on clothing. It may be applied to many kinds of materials and will not affect color. Moisten a cloth with it and apply lightly and carefully, holding a pad lightly under the spot to absorb the stain.

One should scrape the food from dishes into a strainer before they are to washed so that particles do not clog the drain pipe. It the drain becomes slow, clear overnight with a lye solution. There are special preparations for this purpose on the market. A strong solution of washing soda left standing in the pipe overnight may, however, be sufficient.

If one lives in a community where there are very many oil burners or much coal smoke, the woodwork in the house will be greatly benefited by being washed off twice a year with good soap flakes or an oil soap. For enamel finish, it it is not badly soiled use borax instead of soap. For stippled walls add a little washing soda to each pailful of soapy water, and if badly soiled, in place of soap, use powdered whiting, or a special preparation made for washing paint. Use a soft scrubbing brush to loosen dirt; wash off with a sponge and clean water, and dry with a soft cloth or sponge. Wash from the bottom of the wall up, using long vertical strokes. This treatment will prolong the life of the paint job and leave the room in a freshened condition.

A good can opener is one of the most desirable articles for the kitchen. The simplest to operate is the type with two disks.

New plaster walls must dry six months before painting or must be primed with a preparation for that purpose. Previously painted plaster need not be primed but should be sandpapered if it is not clean and smooth. Three coats of different proportionate mixtures are needed on unpainted plaster walls; one to two coats are sufficient for old walls. If a dark color is being changed to a light one, more coats will be needed than if the wall is to remain the same or a darker than the old color. A flat finish is used though semi-gloss for the last coat makes the surface easier to keep clean. The base of a good wall mixture is a flat white paint mixed with a very little yellow ochre to give it body, then the tint added.

Ice creams are suitable for any season. While the fresh fruits are available to be served for desserts mixed in compotes or singly with cream, it is well to make use of them, leaving the desserts which must be baked for the cooler weather.

If the vegetables are cooked in parchment paper, none of the valuable juices are lost. Butter and salt are added to the vegetables as they are tied in the paper, but no pepper is to be used for children. This seasoning will have to be added to the adults' portion later on.

To remove odors from bottles, fill bottle half full of cold water, add one tablespoonful of mustard, shake vigorously. Let stand onehalf hour, rinse thoroughly with clean water.

Left over slices of cooked meat keep moist in the refrigerator if they are wrapped in waxed paper. Chopped raw meat deteriorates more quickly than a solid piece and should not be allowed to remain long uncooked.

Extra Crusty Corn Bread

There are just ever so many dishes with which corn bread goes hand in hand and those who like a real crusty corn bread will find this recipe just what they have been looking for.

SKILLET CORN BREAD

1½ cups sifted flour
3½ teaspoons baking powder
3 tablespoons sugar
1 teaspoon salt
¾ cup corn meal
⅓ cup shortening, melted
1 egg, well beaten
1 cup milk

Sift flour once, measure, add baking powder, sugar, and salt and sift again. Add corn meal and mix. Melt shortening in skillet. Combine beaten egg, milk, and melted shortening. Add flour mixture and blend. Pour into hot greased skillet and bake in a hot oven (400 F.) 25 to 30 minutes. Serves 8.

Date Meringue

Beat 2 egg whites. Add 2 tablespoons powdered sugar and a small cup of chopped dates. Pile on squares of sponge cake and brown in hot oven.

French Toast For 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
¼ teaspoon salt
powdered sugar
1 scant cup milk
5 slices of bread
cinnamon or 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 nutmeg. Or serve with maple syrup.

Simple Soup For Coolish Days

At this time of the year, the weather is ideal for serving a great big bowl of soup for lunch, accompanied by a fine salad, toasted crackers or muffins and of course, your favorite dessert.

If the fact be known, soup making in the home isn't at all what it's supposed to be. It is the general opinion of those who do not make it, that it's an al lday chore. "Hooey, say we! Like it used to be"— it's simple to make soup and here's how! The soup stock is of course, an important feature of soup making but this can be purchased in the form of bouillon cubes or canned bouillon. From there on the housewife justs add a little of this and that, such as for

ASPARAGUS SOUP

3 cups white soup stock
1 cup asparagus
3 tablespoons flour
4 tablespoon butter
1 pint milk
1 slice onion
Salt and pepper

Drain the water from the cooked asparagus. Reserve tips and put stalks into soup thick. Add onion and cook until stalks are very tender. Rub through a sieve. Blend the butter and flour. Add salt, pepper, milk and asparagus tips. Serve very hot. A dash of paprika may be added to each serving.

Orange Marmalade Rolls

2 cups sifted cake flour
3 teaspoons baking powder
4 tablespoons butter or other shortening
4 tablespoons milk
½ teaspoon salt
1 egg, well beaten
½ cup orange marmalade

Sift flour once ,measure, add baking powder and salt, and sift again. Cut in shortening. Combine egg, milk and marmalade; add to flour gradually and mix to a soft dough. Turn on floured board. Knead lightly 2 to 3 minutes, roll ½-inch thick, and cut with 2-inch floured cutter. Butter one-half of each circle, fold, place on well-greased pan, and brush tops with melted butter. Let rise in warm place 15 minutes. Bake in hot oven (425 degrees F.) 15 minutes. Brush tops with melted butter and finish baking. Makes 18 rolls. Preserved ginger, finely cut, may be substituted for orange marmalade.

Beef Kidneys Prove Economical But Tasty

Here is another economical bit of meat that can so easily be served in a very tempting manner. In fact, like so many other things—with the proper preparation it can be made to appear a "special occasion" dish.

BEEF KIDNEY

1 beef kidney
Flour
Fat
Bit of bay-leaf
Salt and pepper
¼ inch slice of lemon

Soak a beef kidney in cold water for one hour, changing the water two or three times as it colors; then place on the fire in cold water and gently heat to the boiling point. Drain off this water and put on fresh cold water for a second heating. Again heat and again change the water.

In third water simmer the kidney for ten minutes. Then remove it from the fire, and when cool enough to handle, cut out the cords and most of the center fat. Slice thin, dip each piece in flour and saute in fat until brown.

Remove the meat from the pan, add flour to the fat, stir well, and brown thoroughly. Add boiling water, stiring until a smooth sauce is formed. Return the meat to the pan, add bay-leaf, salt, pepper and slice of lemon from which the peel has been removed. Simmer for one hour with the pan covered, adding more water if it reduces too much. There should be only enough water to form a rich sauce. Remove the bay-leaf, and serve on a heated platter.

Bread Omelet

2 eggs, separated
¼ cup milk
¼ cup bread
Salt and pepper

Soak the crumbled bread in milk. Add the beaten yolks. Season and fold in the beaten whites. Put a tablespoon of butter in omelet pan, Pour in the egg mixture and cook as other omelets.

Mushroom Islands

For each serving half an English muffin toasted and buttered. Spread with potted ham mixed with chopped stuffed olives.

Saute mushrooms in butter, add white sauce, and pour mixture over the muffins. Dust with paprika.

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In a group of splendid, modern breweries, outstanding masters of the brewing art vie in friendly rivalry to brew beer to your liking. Each has at his command the finest of the grains, the hops, and the pure waters of Maryland. And in all these breweries, hundreds of skilled men bring support and co-operation to those master brewers that you may have your good beer—in these days when, as never before, a glass of beer means so much to the men who labor to produce.

Brewed from these splendid ingredients, from all of these breweries come good beers—but, still, *different beers.* For in the brewing of beers there are made evident the same characteristics as in the making of—well—*apple pies.*

You know that you can bring together seven or eight housewives—all known to be expert bakers of apple pies. You can give those women their choice of ingredients—and they will all choose the finest. And when they have finished those pies, each will be a great pie—yet each will have an individuality all its own. No two will be alike. And each pie will attract friends.

It is so with beer—and it is a good thing that it is so. There is, in Maryland today, a beer for every taste. Here we want to tell you about one of these Maryland beers—NATIONAL BOHEMIAN—one of the two beers which we make in our brewery.

It is a fascinating story of honest brewing and tremendous public response. Long before NATIONAL BOHEMIAN was first brewed, Maryland brewed fine beer. And then, just a few years ago, NATIONAL BOHEMIAN made its appearance. It was brewed first to fill a public want—to serve the modern taste—light, tangy, zestful—and yet retaining the full body and the definite character of the ancient brews. It was sent out at first just in small lots to a chosen few tavern keepers—to find out what you folks thought of this unusual brew.

To the old timers in Maryland, NATIONAL BOHEMIAN'S coming will never be forgotten. You folks fairly leaped at it. Over-night it became a popular beer—sixth place in Maryland—then fifth place—fourth place—third place—second place—and before one could say "scat"—FIRST PLACE among all the bottled and packaged beers sold in this part of the country—and even then, the demand was only beginning—it has gone up and up ever since. It proved one great fact—men and women recognize quality—goodness—rare flavor.

But there seemed, at first, that one insurmountable obstacle would stop short this onward rush. We brewed with only one thought — GREAT GOODNESS — DELICIOUSNESS—new heights in the sheer delight of a lovely beer.

We over-looked the element of cost—so important in the conduct of business. We had to charge your dealers—your tavern keepers, your clubs and hotels MORE for NATIONAL BOHEMIAN than they have to pay for any other popular priced bottled beer they buy for you. But only for a moment did we wonder what the outcome would be. Almost to a man, the tavern keepers and the merchants saw in NATIONAL BOHEMIAN a beer that would let them give you the acme of beer goodness. And they said: "We'll pay the price—we are willing to pay more for such a beer—and while we may make a little less profit per bottle, we'll make it up in the friends we serve."

And so now, with National Bohemian soaring to greater and greater proportions in the job of providing good beer for folks in Maryland, neither you who enjoy NATIONAL BOHEMIAN nor we who brew it must forget for a moment the unselfish purveyors who pay more for NATIONAL BOHEMIAN than they pay for any other popular priced bottled beer—yet give it to you at regular price.

And to you new-comers in Maryland—maybe you still have a taste treat in store. We hope it won't be long before you come to know NATIONAL BOHEMIAN, too. We hope you, too, find it pleasing and agreeable.

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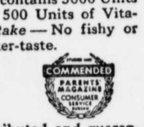

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