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

THREE MEALS A DAY

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Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

Toweling may be had in cotton or linen, though linen for hand towels and dish towels is more desirable as it wears better and absorbs better. The closer the weave the better the towel and the longer it will last. In buying consider the quality of the material above the passing fashion of pattern or color which usually adds to the price of the towel. Choose those of a convenient size, neither too large nor too small for the purposes intended.

The garnishing of the platters as they come to the table adds to the attraction of the food without the great expense of time or money; parsley, a bed of watercress, lemon slices in different ways for meat and fish dishes, sliced hard boiled egg or minced egg, minced parsley, or chives for vegetables. The egg for the spinach, or the minced parsley, or the cut lemon may be prepared in the morning and kept in the ice box ready for serving time. There are simple knives on the market that cut butter in attractive fluted squares and make the butter as neat as the usual butter ball in a fraction of the time. If the butter is rolled with pats, a sprig of parsley can be stuck in one end for decoration. Cream cheese balls add a garnish to the salad.

When judging the age of a chicken, observe the skin. The skin and feet of a young chicken are smooth and soft, and it has pin feathers. Long hairs and loose neck skin are signs of age. Also, the skin is coarser, the claws are larger and less sharp. The tip of the breast bone of the young fowl is pliable. The better chickens and turkeys have plump, wide bodies; short, thick legs, and round breasts. The female is usually more tender than the male.

Decorate melon slices and grapefruit halves with sprigs of fresh mint, or with whole or sliced maraschino cherries, red or green.

To scald milk, place the milk in the top of a double boiler over a pan of water. When the water in the lower pan boils, the milk is scalded.

To carve a standing roast, the meat is placed on the platter, bone side down. The fork is placed firmly in the top of the meat and the sharp knife slices the meat as thinly as possible through the heavy and thin end of the roast. Thick slices of roast beef are almost too big for one portion and do not taste as well as thin slices. Give a second helping rather than too clumsy a first serving.

Some points to consider when buying Oriental rugs—the rug must lie flat, with no curls or pockets in it; otherwise it will be unsafe to walk upon and will wear out quickly. Sometimes a rug so constructed may be stretched but the result is not always successful. Another point to consider is the shape of the rug; it should be an even rectangular, not smaller at one end than the other. Either of these two disadvantages might be compensated for, however, by a relatively low price.

Mixing bowls should be heavy enough not to slide about. Measuring cups should be rustless and heavy enough so that they will not dent and lose their accuracy.

Most modern vacuum cleaners do not require oiling or greasing. Older models have grease cups that require filling at regular intervals.

A hammering noise when water runs denotes one of three things: that a new faucet washer is needed; that the washer is loose; or that an air chamber is needed to take care of the water pressure.

The stove burners should be wiped off after each meal, especially if any food has cooked over. Spilt food is easily removed while still warm but grease that has been cooked into the stove is almost impossible to remove without hard scouring. If the surfaces of the stove are wiped off after each meal there will be no big cleaning chore to do each week. It will then only be occasionally necessary to remove the burners and wash them in soda water. A damp cloth with soap will clean the burners, while stains on the enamel parts of the stove may be removed by use of steel wool and a scouring powder.

Use turpentine for fresh paint stains. If the paint is too dry, it will not soak out. The turpentine does not affect colored fabrics. Rinse out well before rubbing with soap. Sponge delicate fabrics with chloroform to remove paint.

Insure Success With Brown Baked Potatoes

Ever so often when we serve a nice juicy roast of beef, or a tempting leg of lamb we crave with it, those grand little browned potatoes—those little things that at times can cause so much trouble that our hair starts greying at the temples and we wonder if it's worth it after all. Now, there are some women who don't have any trouble at all—they're lucky—but again, there are those of us who have trouble aplenty—the potatoes may brown or they may not—if they do half the time they aren't nice and crisp—well, it's a trick of the trade as the saying goes, so if you're one who can't get them crisp around the roast, do as so many others do—get them crisp away from the roast like this: Choose some rather small potatoes, peel them and allow them to lie in cold water until baking time. Dry the potatoes, turn them over several times in a couple of tablespoons of melted pork dripping until they are well coated and bake them in a shallow pan in a moderate oven (375 F.) for about 45 minutes. Turn each potato several times to brown evenly. And if this doesn't give you the nice golden crusty potato you're looking for—well—I dunno!

A Few Tempting Co mbinations In Which Rice Is Leading Ingredient

One seldom, if ever, finds a kitchen cupboard nowadays that does not carry it's supply of rice to be cooked and served as often and in just as many, if not more, ways than potatoes. We find it combined with meat, fish, chicken, nuts and vegetables, as well as with fruits in tasty and tempting desserts. In fact, the possibilities of rice are so great and numerous that on ecan only touch lightly the huge supply of recipes available.

TURKISH PILAF

1-2 cup rice.
1 3-4 cups tomato pulp.
2 tablespoons butter.
1 cup boiling water or hot tomato juice.

Wash rice thoroughly. Drain. Cook rice in butter until brown, add water and steam until water is absorbed. Add tomato pulp, cook until rice is soft and season with salt and pepper.

One-half cup cooked lamb, chicken, beef or pork may be used. Also stock may be used. 4 servings.

CREAMY RICE WITH FRUIT

1-2 cup rice.
1 1-2 cups milk.
1-2 cup boiling water.
1-2 teaspoon salt.
2 cups chopped fresh fruit or dried fruit soaked and cooked.

Wash rice thoroughly. Cook the rice in the boiling water. When water is absorbed, continue cooking in a double boiler with the milk, salt and sugar. When rice is tender, combine with fruit. Chill. Serve with cream or fruit sauce. Makes 8 servings.

BEEF AND RICE IN CABBAGE

1-2 cup rice.
Pepper.
Salt.
1 cup raw beef, chopped.
1 head cabbage.
1 tablespoon chopped onion.

Wash the rice thoroughly. Mix beef, rice and seasonings. Cook cabbage in boiling salted water five minutes until leaves are pliable. Remove leaves whole from head. Wrap a leaf of cabbage around one rounding tablespoon of beef and rice mixture. Place in buttered oven dish. Pour over tomato sauce. Bake in an oven (350 F.) for 1 hour.

(11)

"There is without doubt a limit beyond which it is not feasible to tax the products of distillers . . . The stability of past revenues does not warrant the assumption that rates can continue to be increased without having some influence which might tend to disturb the future stability of revenue."

This was one of the conclusions drawn last year by economists of the University of Maryland's Agricultural Experiment Station from their investigation of the "Economic Aspects of the Distilling Industry of Maryland."

In the interest of maintaining government revenues at the highest possible level during this period of critical need, the counsel of these authorities should be kept continually in mind.

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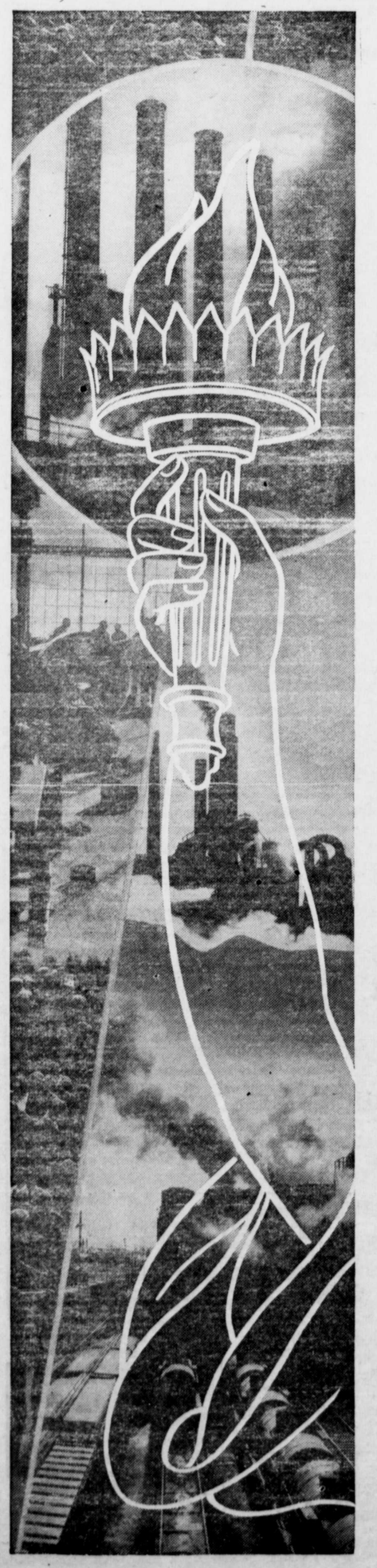

LABOR DAY
(*Since Two Men Met at Sea*)

LABOR DAY...
And no gay
Holiday...
But blood,
And toil,
And strain on all.

★ ★ ★

But now,
We see
What we have made...
At last
Has stopped
Complete retreat,
And given
Tougher, braver men
A chance, at least,
To smash back
Here and there.

★ ★ ★

Just here and there
TODAY...
But soon
A rising tide,
Of ships and men
And guns...
And thundering wings
Obliterating Axis things...
To prove:
For once
For all
For ever...
That Labor Day
IS Labor's DAY...
And slaves no more
Shall be!

★ ★ ★

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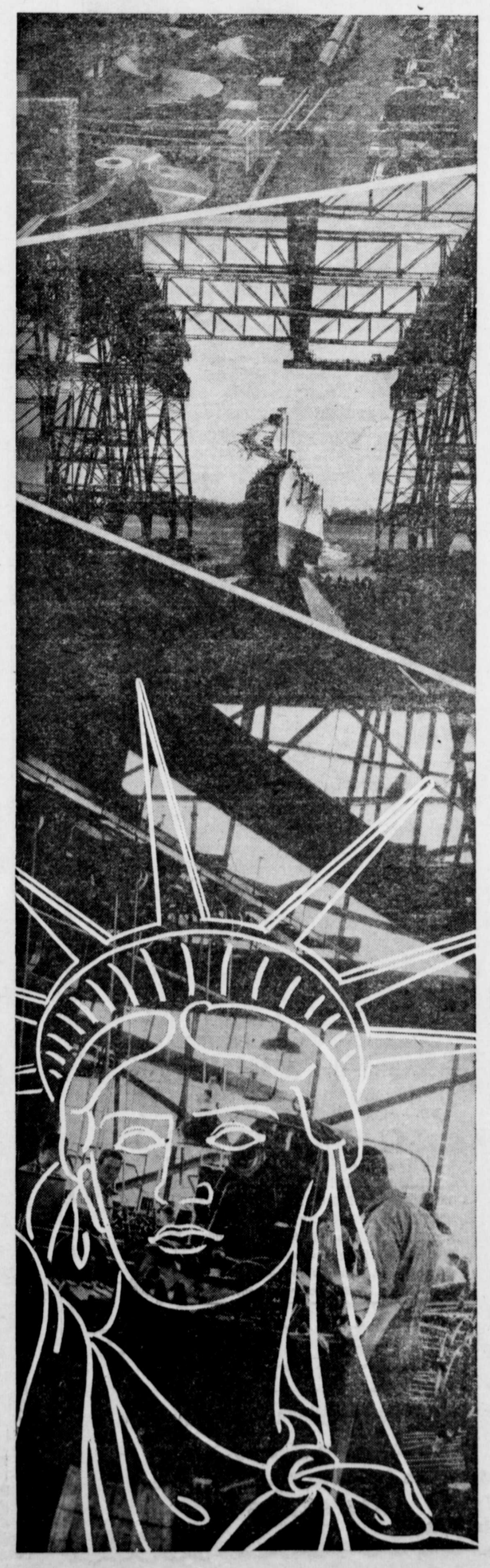

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