SOCIAL NEWS OF AND NEAR MILLINGTON

Mrs. Ethel Powell spent Tuesday at Frederica, Delaware.

Mr. and Mrs. Cahall and family of Cecilton visited relatives in town on Saturday.

Mr. and Mrs Ford Phillips of Wilmington were holiday guests of Miss Marie Vansant.

Miss Virginia Everett of Wilmington spent the holiday with her parents, Mr. and Mrs. Roland Everett.

Miss Jean Wyatt returned home after spending three weeks with her sister, Mrs. James Reynolds at Cambridge.

Mr. and Mrs. Aldred Jones of Baltimore, Miss Lois Corbett of Thurmon,t and Miss Anita Rue of Denton were week-end guests of M.r and Mrs. Harry Higman.

The Philathea Class of Asbury Church held their monthly meeting at Churacre on Wednesday evening. The hostesses were Mrs. Sue Rasin, Mrs. Bessie Needles and Miss Marjorie Higman.

Miss Louise Wyatt is visiting her sister, Mrs. James Reynolds at Cambridge.

Mr. and Mrs. James Stack of Ridgely were visitors of Mrs. Lena Duling on Tuesday.

Mrs. Claude Shivery, Mrs. Paul Wallace and Mrs. Charles Anthony were holiday guests of Mr. and Mrs. Edward Walls of Chestertown.

Mr. Edward Vansant has been elected a Director of the Millington Bank of Maryland.

Miss Helen Burris, who is a student of Goldey College, spent the holidays with her parents, Mr. and Mrs. Wesley Burris.

Phil Edwards of Centreville is spending sometime with his grandmother, Mrs. Raymond Edwards.

Mrs. Ella Gale, Mrs. Sidney Dixon and Mrs. R. J. Taylor spent Thursday in Dover.

Miss Elizabeth Stevens of Philadelphia spent the holidays with her mother, Mrs. Ethel Stevens.

Mrs. Watson of Chesapeake City was a week-end guest of her daughter Mrs. Kenneth Walraven.

Mrs. Francis Price spent Sunday in Rehoboth.

Miss Marie Vansant is spending this week with her brother-in-law and sister, Mr. and Mrs. John Ross in Wilmington.

Mr. Charles Legg is quite ill at his home.

Mr. and Mrs. Leroy Moore were guests over the holiday of her brother and sister-in-law, Mr. and Mrs. Ed Sharpley of Wilmington.

Mr. and Mrs. Jesse Slaughter and Mr. and Mrs. Millard Slaughter of Elkton visited relatives in town on Sunday.

Mr. and Mrs. Edward Vansant have been spending sometime at Betterton.

Miss Anna Stevens who has been a patient at Kent General Hospital at Dover returned home on Tuesday.

Mr. Marvin Edwards of Wilmington was a week-end guest of his parents, Mr. and Mrs. Raymond Edwards.

Mrs. Paul Kock and two daughters of Telford, Pa., are spending sometime with Mrs. Thelma Bowman.

"Skipper" McLain of Pittsburgh is spending sometime with his grandparents, Mr. and Mrs. Leo Gale.

Barbara Manning had her tonsils removed Friday at the Kent and Queen Anne Hospital at Chestertown.

Miss Jean Phillips of Wilmington spent this week with her father, Mr. John Phillips.

Miss Dorothy Hilyard of Wilmington spent the holidays with her parents, Mr. and Mrs. John Hilyard.

Mr. and Mrs. Robert Higman of Philadelphia spent the holidays with Miss Mollie Higman.

Miss Mildred Edwards and Mr. Ed Atkinson of Wilmington spent Sunday with Mr. and Mrs. Raymond Edwards.

Mr. Cooper Dixon delivered the mail on the Rural Route several days last week in the absence of Mr. Jonathan Jones who was sick.

Mrs. Belle Higman spent last week with her sister in Barclay.

Mr. and Mrs. Charles Duling and daughters, Charlotte Ann and Patty Lou of Parsley, Va., spent the holidays with his parents, Mr. and Mrs. Olin C. Duling.

Rev. D. T. Pritchard has been granted a two-weeks vacation and will take the last two weeks in August.

Mr. and Mrs. S. T. Everett were given a surprise shower on Monday evening at the home of their son and daughter-in-law, Mr. and Mrs. Claude Everett in honor of their fiftieth Wedding Anniversary. Those present were Mr. and Mrs. Earle Everett and family of Church Hill; Mr. and Mrs. Willard Everett and son of Frankford, Del.; Mr. and Mrs. Chas. Dixon daughter and grand-daughter of Townsend, Del.; Mr. and Mrs. Donald Everett and family, Miss Mary Wentworth, grand-daughter of Mr. and Mrs. Everett, Mr. and Mrs. Appleford of Prices, Mrs. Ed. Glanding, Mr. and Mrs. Earle Glanding, Mr. and Mrs. Elmer Glanding, Mr. and Mrs. Harry Barnes and mother, Mrs. Annie Barnes. After an enjoyable evening refreshments of ice cream and cake were served and all departed at a late hour, wishing Mr. and Mrs. Everett many more years of wedded life.

—V—

Facts About Home Canning

Since many women will be canning for the first time this summer many questions will be raised as to the whys and wherefor's of certain needs. One can almost safely say though, that if canning directions are followed closely and carefully that there will be little or no spoilage. At the same time, we have received any number of letters from women who canned for the first time last summer and they have asked questions galore—but so many of them were interested in why foods changed color—well, all friuts, meats, and vegetables contain enzymes—substances which cause various changes which affect color, flavor, and texture. To the home canner, the most obvious sign of enzymic activity is that of food turning dark in the top of the jar. The enzymes which cause fruit to darken are active in the presence of oxygen, thus canned foods should be protected from air. To protect from air: (a) drop such things as apples, pears, and peaches into weak salt water, as peeled; (b) hot pack; (c) pack with liquid to cover; (d) process immediately after packing; (e) start processing in a hot canner; (f) if hard fruit or that which is above average size, is to be cold packed, add 10 to 20 minutes to the water bath processing time.

Red fruits fade if cooked too rapidly at the start. They should be heated slowly until hot through, then finish quickly. Cooking in tin gives them a bluish color, and they may become brown if cooked in an iron or chipped enamel kettle.

Many things cause change of color in beets, but the fault is more often in the variety of beet than in the water, soil, or method of handling. Beets with deep red color throughout should be selected for canning whole. Neither skin, tap roots, nor stems (close to beets) should be broken before the beets are precooked. Soft water should be used for the precooking. On the other hand, beets which do not have an even distribution of color usually have better color if pared, cut and precooked 5 minutes before canning. They usually fade and then reabsorb color when handled in this manner.

The brownish cast in corn (canned in glass) is usually due to caramelization. Caramelization is prevented by using juicy corn, plenty of water, and correct processing. Minerals in water also effect the color.

Olive green, varying from pale to deep, is the right color for all canned green vegetables. Brilliant green indicates the wrong method of canning or that some undesirable chemical has been added; even baking soda is undesirable for this purpose as it destroys certain vitamins. Green things turn brown from overprocessing or from being too old for canning.

Murky liquid in canned vegetables is caused by: (a) products being too mature for canning; (b) over-processing; (c) spoilage; (d) using salt containing a starchy filler; (e) hard water.

Then there is also the question regarding the use of preservatives. The use of small amounts of vinegar or lemon juice with nonacid products is of no value and may prove harmful by preventing the detection of the odor of spoilage in canned goods.

Chemicals such as salicylic acid, benzoate of soda, and so-called canning powders should never be used. None of them are wholesome and some may be harmful; furthermore, they are unnecessary.

As for storage—jars should be clean and dry. There is no reason for labeing because it is possible to see the contents. The date may be written on the jar with ink. The storage space though be dry, ventilated, and moderately cool. Freezing spoils the texture of food and overheating may be an indirect cause of spoilage.

As a very good, and we might add, almost necessary precaution, boil all canned meats and nonacid vegetables 10 to 15 minutes before tasting. Never taste any canned product which has an unnatural odor. If the canned product is to be used for salads or sandwiches, boil first and then chill. Reboil left over vegetables before serving.

—V—

No It Isn't

Have you a pet law that you want to see enforced? Well, it usually isn't, is it?

—V—

Eggs

Out of every 7½ dozen eggs produced in the United States this year, at least one dozen is being dried to supply Lend-Lease needs.

Acme Photo

His Pigs Go to War

Young Johnny Clay of Rocky Mount, North Carolina, is typical of farm children raising victory pigs and devoting profits to War Bonds.

Farm Youth of U. S. Looks to Tomorrow

TOMORROW'S farmers and farm homemakers are second to no school group in their enthusiasm for investing in War Bonds and Stamps to make sure their future is secure. Through the Schools At War program they are investing what they save and earn in War Stamps and Bonds.

First evidence of this is the amount the 4-H Club boys and girls and the FFA boys invested in war savings in 1942 from "Victory Pig" and other projects. A million and a half 4-H Club members put $6,000,000 of their own savings in War Bonds and Stamps and sold $2,500,000 worth of War Savings to their neighbors. Nearly a quarter million members of Future Farmers of America invested more than $1,500,000.

Spurred by the realization that the financial welfare of farm families the next 20 years depends on how wisely they use today's higher incomes from increased food and other wartime production, both groups have set their goals still higher for 1943.

These farm youths are building financial reserves, and urging their parents to do the same, for after-the-war necessities, to meet financial emergencies and to help them get started in college.

They're building reserves today for tomorrow's farm buildings and for the other things they will need when they're tomorrow's farmers and homemakers.

The Axis stops at nothing—Don't stop at 10%.
★
Buy More War Bonds
For Freedom's Sake

U. S. Eggs Hatch in England

A shipment of 1,000 New Hampshire eggs went from a poultry farm in this country, crossed the ocean and were set in Lancashire, Enggand. The eggs hatched out 850 chickens, and 98 per cent of the chicks were alive at four weeks old.

Maryland Musings

Over-crowding is the reason for some hen-house "absenteeism", meaning that some of the eggs you expected to gather are absent.

Six owners of registered Holstein herds in Maryland have cows which were among the nation's highest producers in 1942 in their respective age groups and milking classifications of the yearly ten-months division of the advanced registry test, according to the Holstein-Friesian Association of America. The herds are at Dunloggin Farm, Ellicott City; U. S. Dairy Division, Beltsville; McDonogh School McDonogh; Bellevue Farms, Hyattsville; Wimbleton Farms, Annapolis; and, Donaldson Brown, Port Deposit.

Newly laid eggs, when colled immediately and kept in a clean, cool place, will remain fresh for more than a week. When kept two or three days in a warm place (70 F. or over) the egg structure weakens rapidly, becoming weak and watery, and evaporation takes place.

Salting and brining vegetables are easy and inexpensive ways for preserving some of the surplus from your garden. Information on how to preserve various vegetables by these methods can be obtained from your home demonstration agent, or by writing to the Extension Service, College Park, Maryland.

The Wartime Food Administration of the Federal Government says that "every effort must be made to get the maximum efficiency out of the home gardening effort." All gardeners are urged to replant the space in their gardens immediately when early season crops are harvested. Those who can do so are urged to enlarge their gardens.

—V—

Stopping Cold Drafts

Stop cold drafts around doors connecting unheated and heated room by masking crack with tape.

—V—

FIGURE IT OUT YOURSELF
BACK UP YOUR BOY
Increase your payroll savings to your family limit

NAGGING BACKACHE
May Warn of Disordered Kidney Action. Don't Neglect It!

Modern life with its ceaseless hurry and worry, irregular habits, improper eating and drinking, exposure, contagion *whatnot*, keeps doctors busy, hospitals crowded. The after effects are disturbing to the kidneys and oftentimes people suffer without knowing that disordered kidney action may cause the trouble.

After colds, fever and similar ills there is an increase of body impurities the kidneys must filter from the blood. If the kidneys are overtaxed and fail to remove excess acid and other harmful waste, there is poisoning of the whole system.

THE REASON DOAN'S ARE FAMOUS
All over the country grateful people tell others: "*Doan's have helped me; I recommend them to you.*" That is why we say, *Ask your neighbor!*

Symptoms of disturbed kidney function may be nagging backache, persistent headache, dizziness, getting up nights, swelling, puffiness under the eyes—a feeling of nervous anxiety and loss of strength and energy. Other signs of kidney or bladder disturbance sometimes are burning, scanty or too frequent urination.

In such cases it is better to rely on a medicine that has won world-wide approval than on something less favorably known. Use *Doan's Pills*. They have been winning new friends for more than forty years. Be sure to get *Doan's*. Sold at all drug stores.

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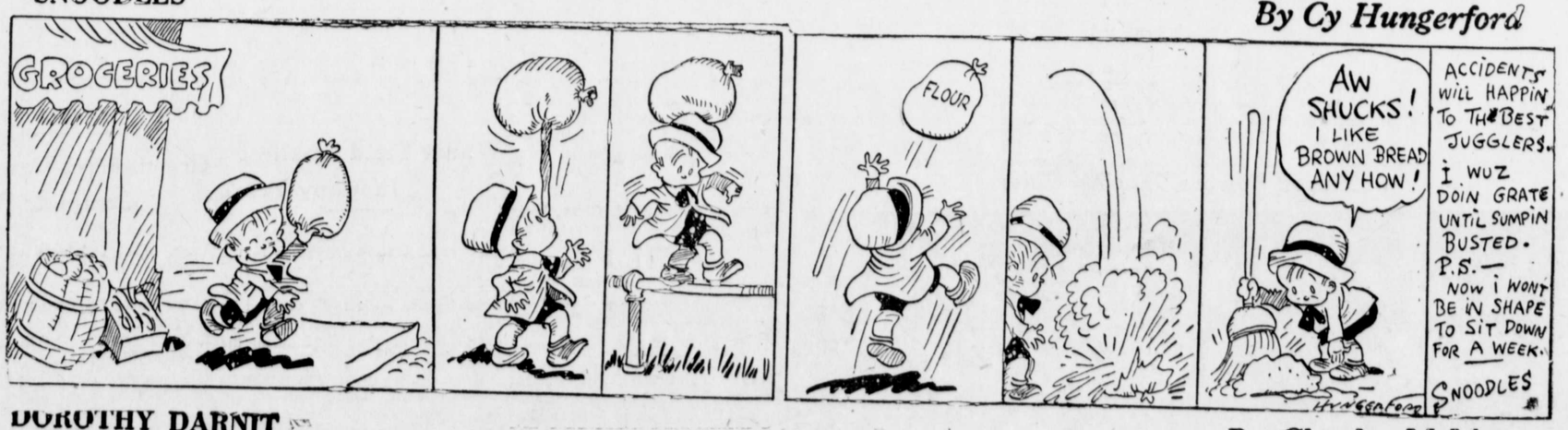
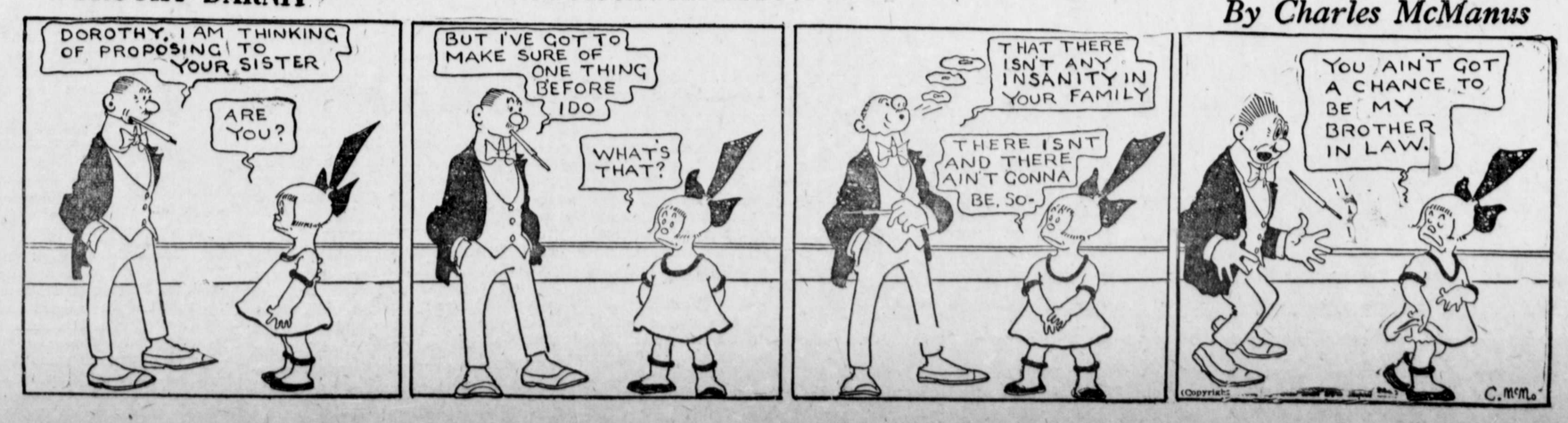
By Cy Hungerford



DOROTHY DARNIT

By Charles McManus



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