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

Remove foods from packages and put them into glass, china or porcelain containers before putting into refrigerator. If container covers are not available use waxed paper or oiled silk covers.

Popover mixtures should be thoroughly beaten with an egg-beater for several minutes, in order to introduce as much air as possible and to break the liquid present into tiny droplets. The mixture, being very thin, will not hold air very long, so it should be poured immediately into the baking containers, which may be of tin, glass, aluminum, earthenware, iron or steel. If metal containers are used, they should be hot when the batter is poured into them, so that the baking may begin as soon as the pans are put into the oven. A hot oven is needed at first and until the batter has risen to full height, then the temperature should be reduced in order to prevent burning.

Broiled hamburger steaks on round rolls are always popular. The meat mixture may be varied by rolling a stuffed olive in each; by adding strips of bacon crosswise after the first turning, or by a slice of Bermuda onion on both sides. Chopped pickles, carrots, celery or radishes may be added to the meat before broiling.

Cream of milk soup has a tendency to form a skim on the top as it cools. If it is beaten just before it is served, the froth protects it against skim formation.

To prepare browned butter—place a piece of butter in a hot frying-pan and toss about until it browns. Stir browned flour into it until it is smooth and commences to boil. This is used for coloring gravies, sauces, etc.

For browned flour—spread flour on a pie-tin and place on the stove or in a very hot oven (450-500 F.) When it begins to color, stir constantly until it is evenly browned throughout. When cold, cork closely in jars.

To make patty cakes, roll puff-paste to a thickness of one-half inch and with a cookie cutter shape circles two and one-half to three inches in diameter. With a tiny cutter, remove the centers from half of the circles. Brush the edges of the complete circles with water and lay the rings on top. Chill thoroughly, then bake in a hot oven (400-450 F.) from fifteen to twenty minutes. At the same time, bake the small centers removed from the upper layers of the cases, and use them as lids for the filled patties.

Such herbs as chervil, mint, parsley, peppergrass, sorrel and tarragon may be added to salad to give a pungent flavor.

When serving sandwiches, garnishes of fine parsley, cress, celery plumes, stuffed or ripe olives, or slices of lemon or pickles are effective on the serving-dish. Barberries and leaves, fresh naturtium leaves and blossoms, or something to indicate the kind of sandwiches may be used as a garnish.

Luncheon sets are appropriate for use at breakfast, luncheon, an informal dinner on the porch, or an informal supper.

To carve a leg of lamb, let the small bone extend toward your left, and have the curved side of the meat uppermost. Thurst the fork into the center muscle and cut thin slices downward, across the grain of the meat, until the knife strikes the bone. To release the slices, insert the point of the knife beneath them and cut along the surface of the bone. If the leg of lamb is boned cut sliced straight through, across the grain of the meat.

With a suitable storage place, cereals and flour may be kept for several months. Unless there is a cool, dry place for storing them, they should be purchased only in amounts that can be used in a few days. This is especially true in warm weather.

Prepared flours which contains leavening and other ingredients require only milk or water to make excellent griddle cakes. The addition of eggs and shortening produces a batter suitable for muffins, waffles and similar quick breads.

When mayonnaise is used for sandwiches, not combined with a filling, as in mayonnaise and lettuce sandwiches, it is more evenly distributed if it is spread on one of the slices of bread and the lettuce leaf placed on it.

—V—

Apply to County Board

All the more important items of new farm equipment are rationed, and purchasers must make application to their county board before tools or machinery can be obtained from dealers. Some hand tools and some of the smaller horse-drawn equipment still can be bought without a permit from the rationing board.

Ice Cream Is Still Number 1 Dessert

Once upon a time, ice cream was a rare treat and served only on very special occasions, but now it is our favorite dessert. True, we can no longer buy all we want, but there is nothing to stop us from making it at home, and one thing, when we make it ourselves we can have any desired flavor.

It might be that you prefer yours in the good old-fashioned freezer—others prefer the automatic refrigerator, but one or the other—there will be ice cream on the table shortly! Starting with the old reliable "vanilla" which in itself can be turned into a dozen various desserts—plain, or with assorted sauces, or better yet—have you tried filling a half a cantaloupe with it and topping with other fruit? If not, you are promised a treat!

VANILLA ICE CREAM

1½ cups milk
1½ cups coffee cream
2 eggs
1 tablespoon vanilla
1-3 cup granulated sugar
1-3 cup light corn syrup
1 tablespoon lemon juice

Beat eggs until they are lemon colored. Add the sugar gradually and continue to heat . Combine syrup milk, cream, and lemon juice. Add to the eggs and beat until smooth. Pour into freezing tray of automatic refrigerator and freeze. When frozen, remove to bowl, add vanilla and whip until light and creamy. Return to tray and allow to freeze until firm.

PEPPERMINT STICK ICE CREAM

¼ pound or 1 cup crushed peppermint stick candy
1½ cups coffee cream
1½ cups top milk
Pinch of salt

Dissolve candy in hot milk. Add salt and coffee cream. Pour into freezing tray of automatic refrigerator. Freeze. Remove from tray and whip until light and creamy. Return to tray and allow to complete freezing.

—V—

Scalloped Crabs

There are so many, many fine fish dishes, both shell and otherwise, that it is really a pity so many people reserve fish eating for Fridays alone as there simply aren't enough Fridays in a year to accomodate all the tempting recipes to be tried.

For any day during the week, including Friday try,

SCALLOPED CRABS

1½ cups crab meat
5 tabuespoons butter or other fat
4 tablespoons flour
2 cups milk
Parsley
1 teaspoon onion-juice
Salt and pepper
1 cup soft bread-crumbs

Make a white sauce of four tablespoons of fat, flour and milk, add a little chopped parsley, onion juice, salt and pepper. Mix this with the crabmeat and one-half cup bread crumbs. Fill shells or ramekins, place crumbs on top, dot over with one tablespoon butter, and bake in a moderate oven (350-400 F.) from fifteen to thirty minutes.

—V—

Sandwiches For Summer Entertaining

With victory gardens, war work, servant problems and half a dozen other things, entertaining during the summer will be on a much smaller scale than in past years, but there will be hardly a housewife who won't find the time, ambition and opportunity to entertain at least once. It might be a supper party, or it might be afternoon tea, but at either time, sandwiches will play their usual important part. Tiny sandwiches, very attractively made and decorated—they're irresistable with tall, tinkling glasses of iced tea.

CHECKERBOARD SANDWICHES

2 slices whole white bread (1 inch thick)
1 slice white bread (1 inch thick)
Pimento cheese
Butter or substitute

Remove crusts and cut each slice of bread into thirds. Each strip should be one inch in depth. Spread one side of a piece of dark bread with pimento cheese. Top with white bread, spread with pimento cheese. Top with brown bread with pimento cheese. Spread the top with pimento cheese and cover with white and whole wheat strips, reversing the order to make a checkerboard. Repeat, reversing the order again. Press together firmly. Wrap in waxed paper or a damp cloth.

PINWHEEL SANDWICHES

1 loaf bread
Sandwich spread or cheese
Stuffed olives
Butter or substitute

Remove crusts from bread and cut into thin lengthwise slices. Spread with soft butter or butter substitute and sandwich spread or cheese. Place a row of stuffed olives along the edge. Roll up lightly like a jelly roll. Wrap each roll in waxed paper or a damp cloth. Chill well and slice across into thin sandwiches. Any combination such as cream cheese and jelly, creamed butter mixed with chopped olives, chopped parsley, lemon juice or mustard may be used.

Egg Croquettes

With eggs playing a greater role in our daily menues we are constantly on the look-out for various and assorted ways in which to prepare them. Here is one for your file if you do not already have it.

EGG CROQUETTES

2 cups chopped, hard-cooked eggs
1 cup thick white sauce
½ teaspoon salt
⅛ teaspoon pepper
Dash of cayene
Egg and crumbs

Chop the eggs fine, moisten with sauce as soft as can be handled, and season. Let chill thoroughly on a flat dish, well greased then divide evenly into portions, allowing two tablespoons for each croquette. Shape into any desired form. Roll in crumbs and fry in deep fat (375-390 F.) from two to five minutes. Drain on soft paper. Serve with a sauce.

—V—

Increase Repetoire Of Salads By Three

It is truly amazing, during warm or rather hot weather the sight of a well made, cool looking salad will make a person sit up and take notice. This can be noted if one has a meal in a cafeteria—the salad counter will be swarming with customers and the way these salads are so attractively arranged and sitting so jauntily in beds of cracked ice is just too much to resist. It can really give the house wife something to think about—also she can get dozens of ideas.

One never has too many salad recipes for the summer as there are several months of hot days and evenings and a salad is the desire of everyone at such time. Here are more that are well worth knowing about:

HAM ROLL SALAD

6 medium slices boiled ham
½ cup peanut butter
½ cup cream cheese
1 minced pimento
1 tablespoon chili sauce

Mix together all the ingredients except the ham. If the mixture seems too stiff, thin with a little milk. Form into rolls about three inches long. Wrap in slices of ham and chill well before serving.

CAULIFLOWER, NUT AND TOMATO ASPIC SALAD

1 medium sized cauliflower
¾ cup coarsely broken salted peanuts
½ recipe for tomato aspic
1 minced green pepper
Mayonnaise

Cook cauliflower and separate into flowers. Blend with salad dressing and chill for half an hour. Add two-thirds of the nuts. Serve with cubes of aspic and sprinkle with green pepper and finely chopped nuts and mayonnaise.

TOMATO ASPIC

1 package lemon-flavored gelatin
1 teaspoon salt
⅛ teaspoon ground cloves
¼ teaspoon paprika
1 2-3 cups strained tomato juice
⅛ teaspoon pepper
¾ teaspoon onion juice
¼ cup vinegar

Heat tomato juice to boiling point. Pour over gelatin and stir until entirely dissolved. Add seasonings and vinegar. Pour into a mold and chill until firm.

LIMA BEAN, RIPE OLIVE AND EGG SALAD

2½ cups cooked lima beans
2 chopped hard-boiled eggs
½ cup chopped ripe olives
Mayonnaise

Combine all ingredients with just enough mayonnaise to hold together. Chill well and serve on crisp lettuce leaves.

—V—

Baked Slice Of Ham

Just because we are lacking in enough points to buy a whole or half a baking ham, never let it be said that we can't have baked ham. On the contrary, we can have baked ham, and a very tasty and suitable one at that—of course—it won't last for many meals, but if it's baked ham one wants, it's baked ham—we can forgo the pleasure of the cold slices.

BAKED SLICE OF HAM

1½ inch slice ham
Orange Marmalade
4 to 6 baking apples

Score the fat around the slice of ham, stick a few whole cloves into the fat. Put in a shallow baking pan and spread orange marmalade over the top of the slice. Wash and core apples, peel down one inch. Brush with melted butter and fill the cavity with sugar. Place around the ham. Bake about 1 hour in moderate oven (350 F.) or until apples and ham are tender.

—V—

First Courses Famous For Summer Season

Though a "first course" is desirable and pleasing at all times, during hot weather it becomes something special—particularly if we are planning a hot meal. It's wonderful to have the first glimpse of the table and see sitting there, something refreshing and oh, so cool looking—if footsteps were lagging, they have certainly been given a lift.

MELON BALL COCKTAIL

Melon balls
Mint leaves
Lime or lemon juice

With a ball vegetable cutter, cut out balls of cantaloupes, watermelon, honeydew or any other melon in season. Arrange in cocktail glasses or melon cups. Squeeze over them the juice of fresh lime or lemon. Chill thoroughly. Garnish each with a sprig of fresh mint.

FROZEN TOMATO JUICE

1 pint tomato juice
4 stalks celery (grated)

—V—

Butter-Saver Spread

½ pound butter or margarine
1 cup milk
½ teaspoon salt
1½ teaspoons granulated gelatin

Let butter stand in warm place. Work with spoon until very soft, but not melted or oily.

Add ½ cup milk gradually to salt and gelatin in small bowl or top of double boiler. Heat over boiling water until gelatin is completely dissolved, stirring constantly. Add remaining milk and heat until just lukewarm. (If hot, cool to lukewarm). Add to softened butter, a small amount at a time, beating with rotary egg beater after each addition until blended. Store in covered dish in refrigerator. Makes 2 to 2½ cups.

This spread is delicious on bread. rolls, crackers, and in sandwiches. It is not recommended for cooking uses.

One-fourth cup water and ¾ cup evaporated milk may be substituted for fresh milk, using water to dissolve gelatin.

—V—

Knickerbocker Figs

Though we are very conscientious all year round about eating the required amount of fruit—we definitely become fruit conscious with the first signs of warm weather. We serve fresh or stewed fruit cocktails, fruit salads, and, of course, fruit desserts, raw or otherwise. Here is one that will bring real surprise and goodness to any dinner.

KNICKERBOCKER FIGS

½ pound figs
Maraschino cherries
Pecan meats
¼ cup orange juice
3 tablespoons sugar
2 teaspoons lemon juice

Stuff the figs with cherries and broken nut-meats, allowing two cherries and five nutmeats to each fig. Mix the orange juice, sugar, and lemon juice, on juice, add the figs, cover and simmer until the figs are tender. Drain, cool and serve in individual paper cases

—V—

Pop-Corn Balls

With canday a little on the difficult side to buy, and the children about to be home all the time—the demand will be great. One can literally kill two birds with one stone by having something very specially for children and letting them do the work—they'll love making and eating these—

POP-CORN BALLS

3 quarts popped corn
1 cup sugar
½ cup white corn syrup
1 cup water
¼ teaspoon salt
1 teaspoon lemon and vanilla

Discard all imperfect kernels and put the popped corn into a large pan. Cook the sugar, syrup and water to the medium-crack stage (280 F.). Add flavoring and salt. Pour over the corn, stirring with a spoon so that all the kernels will be evenly coated. Shape the corn into balls, lay on waxed paper, and wrap in waxed paper.

NO. 2

3 quarts popped corn
1 cup hony
1 cup sugar
2-3 cup water
2 tablespoons butter
¼ teaspoon salt

Proceed as directed above.

—V—

Hot And Cold Soup

Some like it hot, others like it cold, but either way, soup is as popular in summer as in winter—and here are two of the favorites:

BEAN SOUP

3 slices bacon
2 cups baked or boiled beans
4 cups cold water
1 tablespoon flour
1 tablespoon butter
Salt, pepper, paprika

Cook bacon, add beans, Add cold water and cook until beans are soft, then rub through a strainer. Place on the fire and add a little more water, if needed, as the soup must not be too thick. Bind with the flour and butter. Cook two or three minutes. Season with salt, a dash of pepper and paprika.

JELLIED SOUP

1 quart clear brown, or white stock or tomato or chicken soup
2 tablespoons gelatin
½ cup cold water

Soften the gelatin in the cold water, add to the boiling hot soup, chill and serve in cups. The trays of the automatic refrigerator are excellent for chilling soups.

—V—

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MASSEY

Mr. Aaron Bostwick who recently had his toe amputated was able to visit homefolks over the holiday. He returned to Wilmingtaon for further treatment.

Mr. and Mrs. Harold George moved Monday to their home in Warwick. We are sorry to lose them from our town.

Mrs. Thos. F. Newnam entertained over the week-end and holiday, Mr. and Mrs. Melvin Sanner and daughter, Pat. Mr. and Mrs. Edward Brown, Mrs. Lydia Luff and Mr. Aaron Bostwick of Wilmington.

Miss Frances Poore returned home Tuesday from a pleasant visit with friends in Baltimore. Miss Shirley Mae Shane accompanied her to spend a few days.

Mr. and Mrs. Clarence Docker of Philadelphia spent the holiday at their home here.

Mrs. Dudley Everett had the misfortune to cut her leg with a corn knife while trimming rose bushes last week. It was severe enough to require stitches.

Mr. and Mrs. Lee Freeman of Elkton were Sunday and Monday guests of his parents, Mr. and Mrs. Edward Freeman.

The body of Mr. Fred Tinley of Chester, Pa., was brought to Massey Cemetery for a short service and burial on Wednesday at 10 a. m. Mrs. Tinley was formerly Miss Kathryn V. Dulin of this place. We extend our sympathy to the family.

—V—

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