The Social Wanderer

Dear Roamer

Vacations continue to be the theme of the pen, in these hot July days, as weddings have slumped into a less prominent place. Perhaps in reading of the death of a prominent Baltimore physician, last week, you noted what an advocate he had always been of vacations for everyone. So, let's peer into the crystal and see what's what.

Leaving Chestertown on Wednesday, Dr. and Mrs. Robert W. Farr embarked for a cruise on the St. Lawrence River. Sounds most alluring, doesn't it?

And so does this:

On Saturday, Mr. and Mrs. Philip G. Wilmer will leave for Hot Springs, Va., where they will enjoy a week's vacation at The Homestead.

Mrs. James W. Chapman, III, left on Wednesday for Little Creek, N. C., where she will join her husband, Lt. Chapman, who is now stationed there for the present.

Mrs. J. Kennard Aldridge will leave to-day, for Owings Mills, Md., where she will spend a few days with her son-in-law and daughter, Mr. and Mrs. Charles S. Dudley.

Miss M. Palmer Carroll is spending a week's vacation as a guest of Mrs. Mabel H. Ward and her sister, Miss Ruth Hyrons, in Wilmington.

Miss Josephine Dixon, of Baltimore, who is in training at the Union Memorial Hospital, is spending a vacaton of three weeks at Green Point Farm, the home of her mother, Mrs. William T. Dixon.

Mr. and Mrs. D. B. Ford, Jr., with their daughters, Patricia and Joyce, of Philadelphia, are spending their vacation with the former's parents, Mr. and Mrs. David B. Ford at their home on Queen St.

Mr. and Mrs. Frank Moorshead, of Lansdowne, Pa., will come this week-end to spend several days as guests of the latter's mother, Mrs. C. R. Humphreys, at her home, Point of Release in Quaker Neck.

Among the parties of the week included a supper party given last Saturday evening by Mr. and Mrs. William B. Usilton, at their home on Water St., in honor of their daughter, Mrs. William P. Ellington, of Alexandria, Va., who is their house guest, and Sergeant Wm. B. Usilton, III, who was here on a furlough last week.

Mrs. Skirven Startt entertained last Friday evening in honor of Mrs. Frank Y. Lloyd, who, with her two interesting children, have been spending the month of July at the home of her parents, Mr. and Mrs. H. Stockton Startt.

Tuesday evening, the younger set attended the birthday party given by Miss Peggy Truslow, when she celebrated her 15th birthday. A scavenger hunt, games, and refreshments composed the evening's fun and the party was proclaimed a howling success.

Mrs. Jerry Williams entertained informally at supper on Thursday evening at her apartment on Queen St.

Among the out-of-town guests here last week-end included Mr. and Mrs. Warren Miles and Mr. Calvin Pontius, of Philadelphia, who were guests of Mr. and Mrs. Rudulph Tull.

Mrs. Sam Lazarus, of Valdosta, Ga., was the guest of Mr. and Mrs. B. L. Bonnett for the past week. Miss Rosalie Bonnett just returned home after a week's visit with friends in Petersburg, Va.

Mrs. Harry S. Russell, of New York City, was a guest last week-end of her parents, Mr. and Mrs. E. R. Anthony.

Lt. W. Vernon Kirby, U. S. N. R. with his wife and daughter, of Baltimore, were week-end guests of the former's mother, Mrs. James W. Kirby.

Mr. John H. Collins and his young son, of Beckley, W. Va., arrived on Wednesday for a few days' visit at the home of Mrs. R. H. Collins, Sr.

Lt. Scott Beck, Jr., U. S. N. R., has been visiting his parents here for a few days prior to leaving for Boston, where he will be stationed, having completed a six weeks course in New York in advanced Naval Intelligence.

Mrs. Hope Hudson, now of Baltimore, has been a guest of friends in Chestertown this week.

Two British Sailors, have recently arrived in this country, in spite of their boat having been hit twice, during the crossing are guests of Mr. and Mrs. J. B. Whitworth, at Radcliffe Hall. Mr. and Mrs. Philip DeWitt, of Germantown, Pa., are also guests of Mr. and Mrs. Whitworth.

Mrs. L. Rhoderick Blackhurst, Jr., is spending two weeks in Ft. Thomas, Ky., as a guest of her parents, Mr. and Mrs. Frank Chiles. During her absence from King's Grant, Mr. and Mrs. William Randall, of Baltimore, and Miss Katherine Rasmers, of Frederick, have been guests of Mr. and Mrs. Blackhurst, Sr.

Miss Alice Marian Sterling who has been spending a two weeks' vacation with her parents, Dr. and Mrs. A. L. Sterling, has returned to Wilmington, where she has a position with the Du Pont Co.

Sailing up to partake in the races held here last Sunday, Mary and Morris Paschal, Jr., remained over several days, Mary, as a guest of Nellie Truslow and Morris, as a guest of David Massey.

Mr. J. Kellogg-Smith, of Rigs-O-Marlow, is recovering from an operation at the Kent and Queen Anne's Hospital.

Mrs. E. Waring Cooksey Hawkins, who has been visiting here with Mrs. Walter Hawkins during the absence of Mrs. Harry Deringer, will return to her home in Baltimore today.

Mr. and Mrs. Preston P. Heck and son, Peter, have returned to their home here, following a week's visit to Ocean City, N. J.

And so far into the night, we might write—of people going here, of people going there, and those who are standing at the Wishing Well. If one should get too near and fall in, do you think the wish would come true?

Yours on the edge,

The Wanderer

V

DEATHS DURING THE WEEK

Walter R. Kendall

Walter R. Kendall, aged 82 died at his home in Rock Hall Wednesday of this week. He was a retired farmer. He is survived by his wife, Florence Watkins Kendall and the following children: Wilbur Kendall, Pa., Mrs. Blanche Clark, New York, Miss Violet Kendall, Buffalo, N. Y., Cliff Kendall, Baltimore, Mrs. Pearl Kreutzer, Baltimore. Funeral will be held Saturday at 2.30 p. m. from his late home. Rev. Hamblin and Rev. Louhoff officiating. The bearers will be Henry Kreutzer, Jack Kreutzer, Clift Kendall, Arthur Clifton and Frank Ford. Interment at Wesley Cemetery. Usilton & Wells in charge of funeral arrangements.

V

Louis S. Price

Mr. Louis S. Price died at his late hame in Lynch, Wednesday afternoon at the age of 77.

Mr. Price was for many years one of the most aggressive farmers in the community, having farmed for over 30 years.

He is survived by one daughter, Mrs. Catherine P. Magness, who is at home, one son, Stuart M. Price, of Chestertown and one sister, Mrs. J. L. Smith, of Millington.

Funeral services will be held at his late home on Saturday at 2 p. m. with the Rev. Melvin Kayofficiating. Interment will be in Millington Cemetery.

The pall bearers will be, Messrs. Price Johnson, Harry Jewell; Dr. Julian Powers, James A. Nicholson; Leroy Goodman, and Mr. Lois Everett.

B. R. Fellows in charge of funeral arrangements.

V

Charles H. Riley

Charles H. Riley, age 22, died last Tuesday at the Pine Bluff Sanatorium after an illness of more than a year. He is survived by his mother, Mrs. Jannie Robertson and Grandmother, Mrs. Sarah Riley, of Chestertown.

Funeral services were held Saturday from his late home at 231 Kent St. Rev. Paul E. Reynolds, officiating.

The bearers were: Rchard Miller, Junior Taylor, Lawrence Taylor, Henry McClean, Robert Crowding and Emerson Gardner.

Interment in Crumpton cemetery. Fellows Funeral Service in charge.

V

Good pasture is fundamental to successful dairying, and silage provides for increased amount of essential values of fresh crops for feeding during winter months, is palatable, and is consumed without waste.

Farmers in Maryland used 51,337 tons of ground limestone, 32,480 tons of burned lime, and 37,692 tons of hydrated lime in 1942, according to the National Lime Association.

Victory Gardeners will find that a good way to conserve vitamin-rich tomatoes is to can the juice. Home canning makes use of tomatoes that cannot be used fresh. Home-canned tomato juice means more blue ration coupons for other foods that cannot be put up in the home kitchen. A pressure cooker is not needed for tomato juice.

Only cull trees should be cut for fuel. Mature trees may meet special war demands for high quality timber. Thrifty young growing stock should be left for future crops.

Washington Digest

FDR Must Take Helm Again To Achieve National Unity

Administration, Congress Must Get Tough in Throttling Various Pressure Groups Seeking Advantages for Chosen Few.

By BAUKHAGE
News Analyst and Commentator.

WNU Service, Union Truct Building
Washington, D. C.

In the next few weeks decisions will be reached which will affect the length of the war and they will not be made on the military fronts. They will be made in small town offices, leaning across fences, down at the post office or the court house, on front stoops, at the Elks club, in the lodge rooms and after meetin's of one kind or another in every middlesex, village and farm in the country.

They will result from conversations between the congressmen, home to mend their 1944 fences, and their constituents. The nation faces a crisis on the home front. Unless it is solved in the common sense America way, it is going to prolong the war months, and perhaps longer. Its presence has already delayed the capitulation of Italy, according to some of the more pessimistic pessimists around Washington.

As success on the battlefront grows, the efforts of those trying to support a total war are being defeated on the home front.

Two Events

Two events mark the low in unified effort for victory. One was when a reporter, with no evil innuendo in his mind as far as I know (and I know the man), asked the President if he would make any comment for background on the statement that although things were going well on the battlefront, they were not going so well on the administration front (meaning home front.) The President replied with a castigation of the press and radio. Some of their representatives, he said, were encouraging governmental friction. He could have given a blasting rip-roaring answer which would have encouraged the country. As it was, he made some of the men whose job it is to interpret the news to the country, too mad to be objective.

The second event which marked the nadir in shoulder-to-shoulder effort on the home front was when congress came within an eyelash of killing the use of any and all subsidies which would have broken a wide hole in the anti-inflation dam. Let me state immediately that I do not believe that subsidies is the panacea for our inflation ills, but to have wiped them out completely at that time would have meant jerking the one, wobbling support we did have right out from under the price-control structure.

Since then the President has perked up and taken a positive stand and congress on second thought modified its berserk mood and evolved a compromise.

Now it is up to the people. If the congressmen are convinced that they can afford to go national and not be defeated a year from November; if they are convinced that the people will support their votes if they vote for what they think the country needs and not to suit the pressure groups that sit on their desks all day, the crisis will pass.

Crack-Down Necessary

The objectives are pretty clear.

In the first place, the President has got to take the helm again. He has got to crack down. He has got to see that dissensions do not break out. He has got to see to it that the secretary of the treasury cbomes out with a clear-cut tax and savings program which will absorb the inflation dollars. Congress will have to support that program.

The pressure groups whose purpose it is to get their members more money for products or wages, will have to be throttled. This means that the administration has to be tough. Congress will have to have courage. The people will have to support their elected representatives.

The vast majority of Americans are perfectly willing to carry their share of the load. They are not willing to make sacrifices if they believe someone else is getting the benefit and shirking their share. The farmer will work the skin off his hands and take a meager reward if it's for the good of the country and the boy he spared to join the army. But not if somebody tells him the workman is making all the money at an easy job.

The workman will face higher living costs—and he certainly has to, without a wage raise, until somebody comes along and tells him the farmer is getting rich and that is why his food costs go up. And so on.

The reason why I believe this is because I receive letters like the following:

"My husband is 67 years old—working and making $38.00 a week when tax is taken out. We are buying two war bonds each month—but we have a son in the navy—and one designing aviation tools in a plant in Atlanta. Perhaps he, too, will soo be in the service, though married he has no children—yet.

"We are like many—trying to carry our end of the war effort—but we have many friends and relatives who though making hundreds a month don't buy a bond. These same people went through the depression—with jobs—while we took it the hard way. Our two boys suffered from malnutrition during those years.

"Don't you think this makes a difference in point of view? You see we suffered — making us **think**. My boys bought war bonds right from the start. Their dad and I feel the need of a decent world to live in, too, for we had to live in a deprived world for several years. It gave us a different slant on life. We want a decent world for our children and grandchildren — and other people's children.

"Selfishness and greed will have to go—if we are to have that decent world."

If a congressman's constituents talk to him that way, we won't have much more trouble on the home front. Hitler will have to begin worrying again.

* * *

Diary of a Broadcaster

The Washington atmosphere affects strangers who tarry long within the shadow of the Washington monument or the Capitol dome. It affects not only the so-called higher species but the citizens of cat-and-dogdom as well. Today, I came down town at an odd hour—an interesting hour. I was a little later than usual. The war workers and the boarding-house cats and the alley pups, which wait until the workers are out of the way, had vanished on their various duties; only an indolent and disreputable Tom still paused to massage its hips against a garbage can, and a yellowish partfox terrier, certainly part, and from his brush, certainly more fox than terrier, lay in the exact center of the alley where anything that ran down the middle gutter would eventually reach him.

These creatures sniff at protocol and treat it as they do anything else they sniff at. But that hour is also the hour of the pet parade, for the handsome creatures that strain at leashes. The most unhappy person I meet at this bewitching hour is a thin little relic of a butler, who is literally torn between losing his dignity and his grip on one of the embassy great danes.

No men like to walk dogs. All dogs like to walk men. But one gentleman dog nurse dared me to stare him down. He was being led by a stiff-legged aristocrat, a young wired-haired fox, as white and starched as if his proud mamma prepared him for a birthday party. Then there was the sad-eyed cocker, who dropped its eyes, sadder still when it realized I had noted that its mistress was wearing a far too informal house dress for polite street wear.

And then, there was the little one-by-five, it undulated along with a rather forced smile. It was a dachshund and probably anti-Nazi. It was hustling along like a caterpillar in high gear, trottng with its hind legs, and hopping with its little turtle-paws in front.

I even met a feline on a leash(a great big tortoiseshell Thomas —it looked as if it was safer that way for the rest of us—all I could think of was "tiger, tiger, burning bright in the jungle of the night."

Briefs

The American soldier's average coffee ration is 40 cups of coffee a month.

The Army Service Forces is the largest employer of women in the United States today, with a total of 379,300, or approximately 38 per cent of the more than 1,000,000 civilian workers employed in ordnanace plants, depots, etc.

The German occupation forces have "ceased quarrying" for large stone blocks in the southern province of Vestofold, the Stockholm newspaper Aftontidningen said in an article reported to the OWI. The Germans had intended using the stone for victory monuments, the article said. Waste labor obviously will not be countenanced.

V

Select a lunch box that can be kept clean. Lunch boxes should be washed, scalded and aired daily. Those made of light-weight metal are best. Most bixes are now made with a vacuum bottle which fits the box. A lunch box should not be air-tight as a circulation of air prevents the mingling or oddors. All foods should be protected from dirt by wrapping.

V

Farmers near fuel markets who can find time to cut wood for seasoning probobly can sell at a good price next fall.

Cold Dinner Dishes For Hot Weather

With the first signs of real hot weather, the cold weather dishes begin to disappear, and on the dinner table we begin to see more summery menues—molded dishes—cold ones of course, frozen dishes, jellied ones and goodness knows what all. But we'll all admit that come a hot night there is nothing as pleasant to see as a well chilled dinner dish—though one should never make the mistake of serving only cold dishes during the entire summer. But, for one night soon, serve a

FISH MOLD PIQUANTE

½ tablespoon unflavored gelatin
¼ cup cold water
1½ teaspoons salt
1½ teaspoons mustard
Dash of cayenne
2 egg yolks, slightly beaten
¾ cup milk
1½ tablespoons melted butter or substitute
4 tablespoons lemon juice
1 cup flaked salmon
Lettuce

Soften gelatin in cold water for 5 minutes. Combine seasonings, egg yolks and milk in the top of a double boiler, and cook over hot water 6 to 8 minutes or until thickened, stirring constantly. Add butter, lemon juice and gelatin stirring until gelatin is dissolved. Fold in salmon. Turn into fish or loaf mold; chill until firm. Unmold on bed of crisp lettuce and serve with mayonnaise or cucumber cream dressing.

V

Gingerbread

Some like it hot, some like it cold, but hot or cold, summer or winter, gingerbread is an all round favorite with the entire family. It is excellent to have on hand for that midnight snack, or for the children when they come in from play, and last, but far from least, it makes a tasty addition to the lunch box.

GINGERBREAD

2½ cups sifted cake flour
2½ teaspoons double acting baking powder
¼ teaspoon soda
½ teaspoon salt
1 to 2 teaspoons ginger
1 teaspoon cinnamon
½ cup sugar
½ cup shortening
1 egg, well beaten
¾ cup milk
½ cup molasses

Sift flour once, measure, add baking powder, soda, salt, spices and sugar, and sift together three times. Cream shortening. Add dry ingredients, egg, milk, and molasses and stir until all flour is dampened. Then beat vigorously 1 minute. Bake in a greased pan, 8x8x2 inches, in moderate oven (350 F.) 50 minutes, or until done. Serve plain, or cut in squares and top with whipped cream. Or serve hot with apple sauce or with this thrifty pudding sauce.

Yankee Sauce:-Mix together ½ cup firmly packed brown sugar, 2 tablespoons cornstarch, and a dash of salt. Add 2 cups water, 2 tablespoons butter or margarine, and if desired, ½ cup raisins. Boil 10 minutes, stirring well. Add 1½ tablespoons vinegar.

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Pork Liver With Rice

1 pound pork liver
¼ pound sliced bacon
½ cup rice
3 tablespoons chopped parsley
2 or 3 sliced carrots
2 sliced onions
Salt and pepper

Fry the liver with the bacon until brown, then add the rice which has been soaked in water for one-half hour. Cover with hot water or stock, add the parsley, carrots, and onions, salt and pepper. Simmer slowly until tender, about forty minutes.

V

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