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

THREE MEALS A DAY

Copyright by SIDNEY SNOW, 1935

Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

To make gingered figs: Wash 1 pound dried figs and remove stems. Add cold water to cover and juice and rind of ½ lemon, and 1 large piece ginger root. Stew until the figs are puffed and soft. Remove figs to dish. Measure syrup and add one-half as much sugar; simmer until thick and add 1 tablespoon lemon juice. Serve with whipped cream.

To egg and crumb croquettes; break an egg in a plate, beat slightly with a fork and add 1 tablespoon of water. Fill another plate with crumbs. Roll croquettes in crumbs and place on board, let stand five minutes. Dip in egg mixture, let drain, then roll in crumbs again. Place on board, let stand ½ hour or longer and then fry in hot, deep fat.

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, should 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 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 he 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 colors. 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 be washed so that particles do not clog he drain pipe. If 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, if 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 wih 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 more often for plaster walls, although 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.

Creole Green Peas

We, being very neutral in the war waged by various cooks about the preparation of foods, will try anything once, and, if it is a success will try it again. In fact, in cooking, we always try to have several recipes for the prepaartion of one food. This gives us variety even when variety is a good idea, think we, because it isn't actually available in the markets.

Peas are a good example of this. Some say peas should be boiled right in water then drained. Others say that peas lose their food value if the water is drained, therefore peas should be cooked in water which is allowed to evaporate. It seems that the Creole cooks had the same idea as this recipe does just that. And believe you me it is a fine recipe.

CREOLE GREEN PEAS
3 cups shelled peas
1 small white onion
2 lettuce leaves
2 tablespoons butter
½ teaspoon sugar
Salt

Bring one pint of water to a boil; add the onion and cook five minutes then throw in the peas which have been well washed and picked over; add the lettuce, add butter and sugar and cook until the peas are tender & the water has evaporated, leaving only the butter. Add salt to taste five minues before the peas are done, and, if the water cooks away before peas are tender, add a little more boiling water.

Lemon Chiffon Pie

1 tablespoon gelatin
¼cup cold water
1 cup sugar
½ cup lemon juice
1 teaspoon grated lemon rind
4 eggs, separated

Soak gelatin in cold water for 5 minutes. To beaten yolks add ½ teaspoon salt. Cook in double boiler until mixture coats a spoon. Then add rind and softened gelatin. Stir well. Cool. When mixture begins to thicken, fold in the stiffly beaten egg whites, to which remaining ½ cup of sugar has been added. Fill a graham cracker pie shell and before serving spread top with a thin layer of whipped cream.

To make the Graham Cracker Crust: Blend 1 cup crumbs with 2 tablespoons of powdered sugar and ¼ cup melted butter. Spread and press mixture on buttered sides and bottom of pie tin. Put in refrigerator and let stand for several hours.

A Little Chicken Goes A Long Way In This Delicious Meat Pie

A savory, steaming meat pie is an appropriate starting point for the informal dinner or supper. Everybody will welcome this substantial dish, with its topping of fluffy biscuits, its flavorsome gravy, rich and smooth. It may be accompanied by a fresh vegetable salad, and topped off with nuts, raisins and fruit or a date pudding for a most satisfactory meal.

The hostess can make a little chicken go a long way in a delicious pot pie. It's easy to make this delicacy to perfection and there's no tedious stirring to avoid lumps and there are no extra bowls, spoons and saucepans, needed in making the other types of gravies, to be washed up.

CHICKEN POT PIE
2½ tablespoons quick-cooking tapioca
Dash of pepper
Dash of paprika
2 tablespoons melted butter
2 cups cooked chicken, cut in pieces
1¼ cups milk or chicken stock Unbaked baking powder biscuits, rolled ¼ in. thick.

Combine ingredients in order given. Turn into greased casserole and bake in hot oven (425 F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Place biscuits on top of chicken mixture after it has baked 10 minutes, return to oven, and bake 12 to 15 minutes longer, or until biscuits are browned. Serves 4.

DATE BUTTERSCOTCH PUDDING
4 tablespoons quick-cooking tapioca
1-8 teaspoon salt
2 cups hot water
3 tablespoons butter
6 tablespoons brown sugar
½ teaspoon vanilla
1 cup finely cut dates

Combine quick-cooking tapioca with remaining ingredients in greased baking dish. Bake in moderate oven (375 F.) 30 minutes, or until done, stirring well every 10 minutes, and again when removing from oven. Serve with cream. Serves 6.

Little Things To Accompany Salads

Choosing little things to accompany salads is a simple but really quite important item in this daily round of menu planning. Particularly from now on through the summer. Can't you just picture a luscious fruit salad, topped with orange ice? It looks good sounds good and on hot days is simply the answer to a maiden's prayer.

Then there are those wonderful chicken or crab meat salads, not forgetting shrimp either. Or attractive cooked or raw vegetable salads, or for that matter, jellied salads, or green salads. But whether the salad is one type or the other, we usually want an attractive little somehing to accompany it—something small, but something equally as attractive as the salad. Here are several such "somethings."

CHEESE FINGERS

Lay American cheese on toast, dust with paprika and a pinch of dry mustard, and put under the broiler long enough to melt all together. Slice into little fingers and serve immediately. This one is very particularly good with that fresh fruit salad.

SMOKED SALMON

Cut thin sliced smoked salmon the size of the toast and edge with watercress butter (finely chopped cress, held together with creamed butter.) This may be spread around the edges by pressing it through an icing decorating tube.

MARSHMALLOW

Place one marshmallow on a saltine cracker, with a piece of olive stuck in it and put under the broiler until toasted. This is sticky, but tasty.

Then one little "something" that is aside from being fine with salads, is always good, is Melba toast, which a grand and glorious way to use up left over bread.

MELBA TOAST

Slice bread as thinly as possible Place it in a warm place on the stove until the edges curl and it crisps; or brown the slices in the broiler, watching carefully that it does not burn. Serve unbuttered. To vary this toast, one mixture of equal parts of butter and achovy paste before toasting.

Fresh Asparagus On The Table Sure Sign Of Spring

Fresh asparagus for the housewife to serve! She can serve it plain boiled with drawn butter, which is so very popular with asparagus lovers, or she can go a little farther and serve something like this:

BAKED ASPARAGUS LOAF
2 cups cooked asparagus
4 eggs
1½ cups thick white sauce

Line a buttered loaf pan with a cup of the aspargus. Rub through a fine sieve the rest of the asparagus and add to the white sauce. Beat the eggs well and mix with the sauce. Pour mixture into a loaf pan and set in a pan of hot water 350 F. for 45 minutes. Serve hot.

THICK WHITE SAUCE
2 tablespoons butter
1 cup milk
½ teaspoon salt
⅛ teaspoon pepper

Melt butter and add flour and blend. Gradually add the milk and stir constantly until mixure thickens. Add seasonings.

Eggplant Fritters

Fortunately for the weary housewife, there are more ways than one for the preparation of almost any vegetable or piece of meat on the market. It would certainly be a sad thing if this weren't so as our meals would be a continuous round of the same things, day after day, week after week.

It's perfectly true too ,that everyone doesn't like the same dishes, so therefore it would be unnecessary for the housewife to clip every recipe she sees to try it on the family—she knows pretty well just what they like and don't like, so if your particular family happens to like egg plant, then you can clip this as another good recipe for its preparation.

EGGPLANT FRITTERS
1 eggplant
½ teaspoon salt
1-8 teaspoon pepper
3 eggs
½ cup cream
1 cup flour

Boil the eggplant, unpeeled, until soft. Cut in half and scoop out the pulp; mash well. Let cool. When cold, add the salt and pepper. Beat the eggs well and stir them into the mixture. Add cream and sift in the flour using more if necessary to have a rather stiff batter. Drop by spoonfuls in hot fat and cook until brown.

Baked Bean Appetizer

To one cup of baked beans, add a small minced onion, a little green pepper, parsley, chopped celery, salt and pepper; blend with mayonnaise and spread on buttered rounds of bread. Decorate with slices of stuffed olives.

BAKED BEAN LOAF
2 cups baked beans
2 cups bread crumbs
1 green pepper, minced
Melted butter to moisten
1 egg, beaten
½ cup walnuts, chopped fine
Salt and pepper to taste

Mix well together and press into buttered baking dish. Bake in a moderae oven ½ hour. Two or three slices of bacon can be put on top.

Leftover slices of cooked meat keep moist in the refrigerator if they are warpped in waxed paper. Chopped raw meat deteriorates more quickly than solid pieces and should not be allowed to remain long uncooked.

DR. W. H. MOYER
CHIROPRACTOR
X-Ray Laboratory
201 Washington Ave.
Office Closed All Day Wednesday and Saturday at 5 P. M.

ALWAYS COLD USE 666
666 TABLETS, SALVE, NOSE DROPS

Joseph N. Wheatley & Co.
GENERAL INSURANCE
Chestertown, Maryland

Washington College
FOUNDED 1782
A Grade A, Co-educational College
Limited Enrollment

Today is the Tomorrow
You worried about Yesterday
Moral: Quit Worrying
COME TO
FOX'S
5 CENTS to $5 STORE
And find goods to fill your needs

OLD KENT
"The Eastern Shore of Maryland"
by
GEORGE A. HANSON, M.A
We still have a limited supply of this famous history of Kent County and the Eastern Shore as published from the original in the Chestertown Transcript. of 1875 and 1876.
★ ★
We feel that no library is complete without this valuable book on its shelves. Set in legible type and bound in a stiff red leather binding, it is a priceless gem of History.
★ ★
PRICED AT
$15.00 per copy
WRITE, PHONE OR CALL THE
TRANSCRIPT
Phone Chestertown, No. 2 for Orders

NEW
Spring Suits
See for yourself the handsome tailoring of these Suits, specially presented for spring 100% all wool in Worsteds and Tweeds, in smart single breated styles, 3 buton front.
$27.50 to $40.00
Other styles and patterns for Boys, Students and Young Men from
$14.95 to $20.00
New Spring Shoes in plain and grain leathers, most all styles
$4.95 to $6.95

ALBERT L. WHEAT
THE MEN'S SHOP
Chestertown. :—: Maryland

When suppertime comes around, how the folks will relish ham and eggs, country style, cottage fried potatoes, sliced tomatoes or pickled beets and--yes, you've guessed it--a glass of NATIONAL BOHEMIAN BEER for your pure enjoyment.
Talk about a farm product—NATIONAL BOHEMIAN BEER is made from the farmers' grains and hops—plus the same yeast you use in making bread—and the purest of water.

Brewed and Bottled by
THE NATIONAL BREWING CO., BALTIMORE, MD.
Distributor—R. B. BAKER & SON
Grasonville, Maryland.
PHONE GRASONVILLE 2555

©Maryland State Archives msa_sc3326_scm8233-0139