## Dutch Apple Cake With Lemon Sauce

There are ever so many menues that seem to definitely call for an apple dessert —though it is true that everyone won't require the apple dessert with the same menu. Some think an apple dessert is a "must" after a fish dinner others desire one after say, duck—but no matter—when apple desserts are in order one should always remember a Dutch apple cake for a sure bet.

DUTCH APPLE CAKE

2 cups sifted cake flour
3 teaspoons baking powder
½ teaspoons salt
3 tablespoons butter or other shortening
1 egg
2-3 cup milk (about)
4 sour apples
2 tablespoons sugar
Cinnamon

Sift flour once, measure add baking powder and salt and sift again. Work in shortening with tips of fingers, blender, or knives, add milk with the well beaten egg, and mix quickly with a knife. The dough must be soft enough to spread in a shallow baking pan. Have ready, pared cored and cut in quarters, the apples, and when dough has been spread in the buttered pan, press apples into dough in parallel rows. Sprinkle the apples with the sugar and a little cinnamon. Bake in a hot oven (400 F.) one half hour, or until done. Serve hot with—

2 cups hot water
1 cup sugar
1 lemon rind and juice
2 tablespoons cornstarch
2 tablespoons butter or substituee.

Mix the sugar and cornstarch, add the boiling water gradually, stirring constantly. Cook 8 to 10 minutes, add lemon juice and butter. Serve hot. If stronger lemon flavor is desired, add grated lemon rind.

—V—

## POTATO BISCUITS

1 cup mashed potatoes
½ tablespoon shortening
½ tablespoon sugar
½ tablespoon salt
2 cups flour
1 cup scalded milk
½ yeast cake dissolved in
2 tablespoons luke warm water
½ cup rolled oats.

To the potatoes, add the scalded milk, shortening sugar and salt When lukewarm, add the yeast cake disolved in lukewarm water and ¼ cup rolled oats measured after being put through food chopped several times and then sifted. Add flour, which has been sifted before measuring. Knead thoroughly. Cover and let rise. After it has doubled in bulk, beat again. Put in greased muffin pans, let rise again and bake in a hot oven about ½ hour. Test by inserting a straw in center of biscuit. If it comes out freely with no dough adhering, the biscuits are done.

—V—

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**When Your Back Hurts—**

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It may be caused by disorder of kidney function that permits poisonous waste to accumulate. For truly many people feel tired, weak and miserable when the kidneys fail to remove excess acids and other waste matter from the blood.

You may suffer nagging backache, rheumatic pains, headaches, dizziness, getting up nights, leg pains, swelling. Sometimes frequent and scanty urination with smarting and burning is another sign that something is wrong with the kidneys or bladder.

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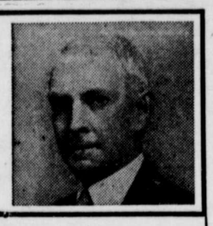
## War Bonds and the Farmer



by J. L. Tennant
*Head, Dept. of Agricultural Economics*
Rhode Island State College

SOUND farm management suggests that funds should be reserved now to provide for depreciation, for insurance against risks, and for expected future outlays. The purchase of War Bonds is one of the best ways to conserve such savings.

Every experienced farmer knows he must keep buildings in repair, and that machinery wears out or becomes obsolete. In our present crisis, many of the outlays needed to maintain the farm plant must be deferred. The lumber, minerals and chemicals now produced and our skilled and unskilled labor must be used to produce foods and fibre, build ships, make airplanes, and provide the other goods and services essential to the prosecution of the war.

As our farm machinery gets older, as buildings go without painting, and with minimum attention to other repairs, these needs grow. When the war is over, our industries again will make civilian goods. Saving money and building a reserve through the purchase of War Bonds now, will enable a farmer to buy the equipment and the other goods and services which then will be available.

**Savings Are Beneficial**

The savings from current income should include funds to replace household equipment and furnishings, to buy new equipment, and to install a water system, a central heating plant, electricity, or some other service which will add to the convenience and comfort of family living.

A back-log in War Bonds will help to carry the farm business through a year in which expenses exceed the returns. Farming is subject to many hazards. A few of the risks are price changes, unfavorable weather, the outbreak of disease, the attack of a destructive insect, and the sudden illness of the operator. Growers of cash crops know that prices vary from year to year. Savings set aside during years when prices are relatively high, will help to carry the business through a year when returns are small. A potato grower who put part of his receipts from the 1942 and 1943 crops into War Bonds will find such a reserve is extremely helpful in a year of low prices. A few hundred dollars in War Bonds are very useful when the farm family faces an emergency as a result of a serious illness or accident.

In planning for the future of the family or the business, each farm operator will find reserves for a specific purpose are desirable. With one it will be a provision for the education of children; with another funds for retirement may be important. With a young man especially, such reserves will furnish the first payment for the purchase of a farm. A farmer who owns the land he operates will find such a fund useful if and when an opportunity to purchase additional land develops.

**Saving Time Varies**

The time of the year when money to buy War Bonds is available varies with the type of farming. On dairy farms income usually is received monthly or semimonthly. The expenses of the poultry farmer are heavy during the months that chickens are being raised. Producers of cash crops have large outlays during the planting and growing season.

But depreciation is continuous. Therefore, irrespective of the type of farming, definite provision should be made to reserve in War Bonds part of the receipts from sales of crops, livestock, or livestock products.

United States War Bonds may be bought in various amounts and are redeemable. For every $3.00 invested, $4.00 will be returned at the end of 10 years. They are safe. The interest rate compares favorably with that from savings deposits. Investing in War Bonds helps to finance the war. Following the war, such savings will provide the farm operator with the cash to buy improvements for his farm and home; to educate his children; and to do the other things which he or his family wish to undertake, at a time when loans may be difficult to obtain.

*U. S. Treasury Department*

## Brandied Peaches For A Quick Tasty Dessert

The day that the homemaker is away from home doing her bit to help the war along usually finds a hurried dinner. Fortunately such dinners are available, requiring little time for preparation. All in the same breath —quick, tasty desserts are also available and will prove as satisfying as one would want. Such a dessert is:

BRANDIED PEACHES

8 canned peach halves
4 teaspoons melted butter
4 teaspoons finely chopped preserved ginger
8 teaspoons apricot or peach brandy

Invert peach halves in baking pan, pour over each ½ teaspoon melted butter 1 teaspoon apricot or peach brandy and a sprinkling of finely chopped preserved ginger. Bake for 10 minutes in a moderate oven (350 F.)

—V—

## Recipes For Leftover Egg Whites

LEMON TAPIOCA

1-3 cup quick cooking tapioca
3 cups boiling water
¼ teaspoon salt
1 lemon rind
½ cup lemon juice
1 cup sugar
2 egg whites

Cook the tapioca water, salt and lemon rind for 30 minutes. Remove rind and add sugar and lemon juice. Beat the egg whites until stiff and fold into tapioca. Chill and serve in sherbet glasses. Garnish with whipped cream.

PEANUT MACAROONS

1 cup chopped peanuts
1 cup powdered sugar
1 heaping tablespoon flour
2 egg whites

Beat the egg whites, add the sugar flour and peanuts. Drop by spoonfuls on baking-sheet and bake 10 to 15 minutes.

—V—

## Pan Roasted Meat Loaf With Potatoes

In these days of hustle and bustle, every homemaker is thankful for what we call "quickies"—translated —this means a dish that will be completely satisfactory to the male member of the family who still believes that "the woman's place is in the home but it 's alright with him if she goes out provided his meal is on the table on time and quite to his liking." Well, here 'tis!

PAN ROASTED MEAT LOAF WITH POTATOES

¾ pound ground beef
½ pound ground veal
1 egg, beaten
¼ cup bread crumbs
¾ cup water
Salt
Pepper
3 tablespoons fat
½ cup hot water
6 small potatoes

Have the butcher grind the beef and veal together. Mix with egg, bread crumbs and water. Season with salt and pepper. Mold into a compact loaf, and brown in the fat, turning as it browns but being careful not to break it apart. A heavy stewing kettle with a tight fitting cover is best to use. Then add the hot water and the potatoes, which have been parboiled for 10 minutes. Cover and allow to cook slowly until the meat is done, about 30 minutes. Add more water if needed. Makes 4 servings.

MUSHROOM SAUCE

2 tablespoons minced onion
¼ pound mushrooms
2 tablespons butter
1 tablespoon flour
1 cup bouillon

Saute the sliced mushrooms and the onion in the butter for 5 minutes. Push the onion aside and mix and brown the flour with the fat in the pan. Add the hot bouillon (1 bouillon cube to 1 cup boiling water.) Cook all together about 2 minutes or until thickened.

—V—

**He Wanted to Eat, Too**

Soldiers at Camp Edwards, Mass. were lined up and ready to march to the mess hall for breakfast. Suddenly Private Thomas F. Miller broke ranks and dashed for the barracks. When he returned the sergeant wanted an explanation, for good soldiers just don't do those things. The explanation was accepted—Private Miller had forgotten his teeth!

## *Making Your Own Accessories Means War Bond Money Saved*

**Light heads are the fashion for spring and summer. This light-as-a-breeze topper made of crocheted cotton squares is a gay accompaniment to your warm-weather wardrobe. The matching bag is roomy and simply made. Making your own accessories means money saved and extra War Bonds bought. Directions for crocheting this hat and bag set may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, specifying No. 1871.** *U. S. Treasury Department*

**Apple a Day**

To get the most food value from an apple, eat it raw with the peel on. That way you get its vitamin C intact.

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# NEWS ITEMS OF MANY VISITORS AROUND WORTON

Mrs. Morris Davies and son Morris Jr. are visiting her brother in Bel Air.

The Womans Society of Christian Service will meet at the home of Mr. and Mrs. Robert Loud on Thursday June 1st at 2 o'clock.

Mr. Herbert Ivens and Mr. James Taylor of Englewood, N. J. are visiting the former's cousin Mrs. Henry Rasin.

The Methodist Church will hold their service in the morning instead of afternoon during the Summer months. Preaching at 9:45 a. m. and Sunday School at 10:45 a. m. beginning this Sunday May 28th.

—V—

**Alaskan Trouble**

Numerous wolves in the Kobi district of interior Alaska have alarmed natives so much they will not venture away from home alone.


**Money To Lend—**

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**NOTICE TO CREDITORS**

NOTICE is hereby given that the undersigned has obtained from the Orphan's Court for Kent County letters Testamentary on the personal estate of

I. PRICE EWING

late of said county, deceased. All persons having claims against said deceased's estate are hereby warned to exhibit the same with the proper vouchers thereof, to the undersigned on or before the 5th day of November 1944, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

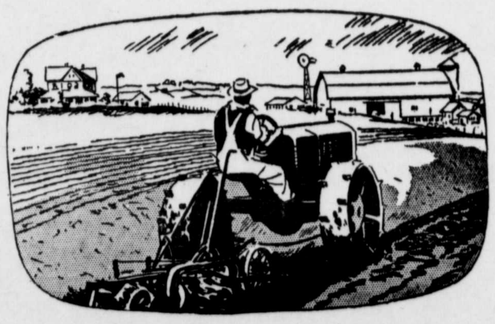
All persons indebted to this estate must settle at once.

Given under my hand this 2nd day of May, 1944.

AGNES C. EWING
Executrix
W. PAUL JOINER, Register of Wills


# FARM LOANS

**. . . for Victory . . .**



It's up to you, farmers of America, to keep producing the food for Victory. That means greater production and even greater expansion. If you're in need of a loan for new stock, implements or the like, we'll be only too glad to help. Call on us!

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