The Social Wanderer

DEAR ROAMER

A September full moon shining on the Chester River, the strains of an orchestra, a large and lovely lawn, tables here and there, banked with delicious food, furnished the setting for the Clarke Grieb party at Deep Point last Saturday night. Nearly one hundred and fifty guests proclaimed the party a huge success, and one of the finest in a long time. And so it be.

Sunday followed with a delightful luncheon given by Mr. and Mrs. Maurice Heckscher, at their home Fairlee Manor.

And came Labor Day, with smaller parties, picnics, suppers and the like scattered throughout the community, making the week-end full in edging out the Summer with a defiant manner.

Among the out-of-town guests noted at the various parties were Lt. Edward Hines, U.S.N.R., and Mrs. Hines, of Marion, Mass., who were visiting Mr. and Mrs. Dorsey Hines; Mr. Wallace Eldridge, of Plymouth Meeting, Pa., visiting Mr. and Mrs. Roy Rhunka.

Mr. and Mrs. Herbert S. Ford had as their house guests last week-end, Mr. and Mrs. John Mears, of Philadelphia, Miss Jane Hershey and Miss Lila Andrews of the University of Maryland, Kappa Delta Sorority sisters of the Misses Harriett and Kitty Ford. Over the holiday they were entertained by Mr. Harry F. Ogden, of Gibson Island, and his party aboard Mr. Ogden's yacht "The Brown, Smith and Jones."

Lt. Col. J. Thomas Kibler, U. S. Army of Camp Pickett, Va., spent the week-end here. Returning to Camp Pickett with him on Tuesday, were Mrs. Kibler and their daughter, Jane who have been spending the summer here. Miss Jane Kibler will return to St. Margaret's School in Tappahanock, Va., this Fall.

Miss Anne Wilmer, accompanied Mr. and Mrs. Louis Skinner to their home in Bronxville, N. Y., Tuesday, following their visit of a fortnight here. Miss Wilmer will return here for the week-end and next week will leave for St. Katherine's School in Richmond, Va.

Mr. Ivon Culver entertained at a suprise bridge party last Saturday evening, in honor of his sister, Mrs. James A. Criss. Mrs. Criss, who has been with her husband in California for the past year, recently returned to Chestertown, to remain for the duration with her father, Mr. A. E. Culver. Mr. Ivon Culver returned to Media, Pa., on Tuesday having spent the summer here with his father.

Mrs. Alton E. Dryden will entertain at dessert-bridge, Saturday afternoon, at the home of her parents, Mr. and Mrs. Bonwill Dukes, of Washington Ave.

Mr. and Mrs. Alba Weaver, and their children of Baltimore, will be week-end guests of Mr. and Mrs. Dorsey Hines.

Mrs. William T. Dixon, of Baltimore, is spending this week at her Kent Co. home, Green Point Farm.

A wedding of local interest took place Saturday, Sept. 2, in Pocomoke City, when Miss Cynthia P. Blaine became the bride of Mr. Herman Y. Broomhall, of Chestertown.

The ceremony took place at the home of the bride and was performed by the Rev. H . V. Clary, rector of St. Mary's P. E. Church in Pocomoke City.

Captain and Mrs. Hugh Branham of Issining, N. Y., formerly of Sunnybrook Farm, Chestertown, announce the marriage of their daughter, Anne Warrin, and Mr. J. Horton Silcox, son of Mr. and Mrs. J. Horton Silcox of Kennedyville.

The ceremony took place on August 24th at the St. Paul Protestant Episcopal Rectory with the Reverend Wiliam W. Wyllie officiating.

The couple were attended by Mr. and Mrs. Charles H. Silcox. After a wedding trip to Ocean City, Md., the couple are now at home near Kennedyville.

Returning Sunday to resume positions of the faculty of their respective schools, were Miss Carrie Schreiber to Kensington, Md., and Miss Edna Kirby to Baltimore, Md.

Mrs. Ellen Caywood is visiting in Kansas for several weeks following a week-end visit to Philadelphia, accompained by Mr. and Mrs. Herman Dersch.

The September meeting of the Garden Club will be entertained on Tuesday afternoon by Mrs. Charles Eshman. At this time a feature of the program will be flower arrangements to be brought by each member. There will be one class only—an arrangement for the dining-room This may be included—an entry for breakfast, luncheon, dinner, picnic table or porch supper. Every member is urged to be present with an entry.

Time marches on, not always "The Waltz of the Flowers", or "Beautiful Morning" but let's take it and like it and dream of better days to come.

Yours resigned,

The Wanderer

PRODUCE MORE FOOD FOR FREEDOM the CONSERVATION WAY

The supervisors of the Kent and Queen Anne's Soil Conservation Districts are developing a Soil Conservation Workpile ready to supply, after the War, employment for servicemen and others.

Among the many lines of activity on which "Workpile Committees" are developing, as a means of furnishing employment to returning servicemen and men from war-related industries, is Soil Conservation. This soil conservation planning is most timely. Interest in conserving moisture and soil is rapidly increasing. In fact, present demand far exceeds the ability of the Soil Conservation District Supervisors to accomplish with present equipment and labor supply. Technicians are preparing plans as rapidly as possible for present and future installation. Owners are "getting in line" by signing such agreements. Naturally, those on the waiting list will receive attention and service before the "Johnny-come-latelys".

Practically every farm has a soil problem big or little. Soil conservation covers awide range of activity viz: (1) moisture conservation (2) the drainage or quick removal of excess surface water (3) contour farming (4) strip cropping (5) crop terraces (6) diversion terraces (7) outlets or spillways to discharge excess water without damage to soil. Use of land for the purposes for which it is best suited are implied. Such use includes (1) reforesting (2) permanent pasture (3) permanent hay (4) controlled cropping with rotations planned to save the soil and to utilize moisture while building soil for more intensive use (yet safe and profitable use) (5) controlled run-off of rain water so as to save the lime, fertailizer, manure, organic matter as well as the finest most fertile soil particles (6) preventing silting and dredging problems elsewhere.

When the war in Europe is ended, it is hoped that surplus war equipment such as "Cat" tractors, bulldozers, terracers, draglines, scoops, trucks etc., will be turned over to the U. S. Department of Agriculture and the Soil Conservation Service, respective Soil Conservation Dis- which in turn will loan it out to the tricts, on a maintenance basis. With many farm plans ready for installation, with power equipment released, with technicians and engineers to direct soil conservation activity and with work opportunity available for many, there need be no appreciable delay in putting returning servicemen and men from war-related industries to work on worthwhile much needed soil conservation. The farmers who benefit from the conservation pay a modest charge which serves to pay for the maintenance of the equipment and the labor of the operators.

The Federal Soil Conservation Service furnishes the technical staffs to the respective Soil Conservation Districts. This staff works in cooperation with the supervisors in attaining soil conservation on a safe and sane basis.

The planned soil conservation measures become agreements when accepted by the farmer and the district officers. The agreements not only call for controlled run-off of moisture, drainage, proper land use and soil saving. They also include cropping plans and rotations designed to fit the need and the situation on each farm or are "tailor-made" and based on sound farm management principles mixed with common sense.

For further information regarding any phase, get in touch with the supervisors, County Agent or technicians.

BUY MORE BONDS!

Supplies of feed for Maryland farm livestock will be augmented this month by 111,300 bushels of Argentine corn. That is the State's allocation from the first cargoes arriving under a new government import program. Farmers will buy this grain through their regular trade channels, although Agricultural Adjustment Agency feed allocating committees will direct the distribution.

AAA Reports

War-food production, soil conservation and anti-inflation programs of the Agricultural Adjustment Agency had the cooperation of 32,000 Maryland farmers during the last fiscal year. The AAA contributed $3,689,941 toward the cost to the farmers of these programs. Of the total number of cooperating farmers, 29,030 received AAA payments, which included parity payments for wheat and corn, incentive payments for potatoes and truck crops, and payments for conserving the soil and for rebuilding soil fertility to increase per-acre yields of essential war crops.

Small Spuds

Farm prices for Maryland potatoes are being supported by a government purchase program. Because of the drought many potatoes in this area matured before reaching normal size. The War Food Administration urges consumers to buy the small-size tubers because in storage they deteriorate more rapidly than larger sizes.

Canning Crops

Equalization payments to canners will be employed until April 30, 1945, by the War Food Administration to support farm prices of important Maryland canning crops—all essential war foods. Payments will be made to processors who are certified by the Agricultural Adjustment Agency as having paid their producers government support prices. Payments will be on the basis of sales instead of the raw product basis as formerly, according to Fred B. Sylvester, AAA State committeeman.

Wheat Carryover

The wheat carryover of the United States in July, 1918, after one year at war, was 40,000,000 bushels. This year, after thirty-two months at war, the carryover is 350,000,000 bushels. From the 1944 crop the War Food Administration will reserve for seed alone supplies double the total 1918 carryover.

Vegetable Seeds

Vegetable seed supplies, including stocks on hand, imports and domestic production, will total 463,000,000 pounds this year. It is believed that 302,000,000 pounds will meet all requirements during the next twelve months.

Two Tooth Brushes

An eminent oral hygienist says to use two tooth brushes always. Use alternately, keeping the one not in use soaking in antiseptic solution. Otherwise a bacteria-laden brush will leave your teeth and gums with more germs than before.

SOCIAL LIFE AROUND MASSEY

Warrant Officer Roland Price, U. S. Navy, spent a short leave with his wife and parents, Mr. and Mrs. Aldrich Price, Sr., during the week-end.

Mr. and Mrs. Rolph Poore entertained for the week-end and holiday Mrs. Charles Shane and daughter, Shirley Mae, and Miss Mary Jane Rosin of Baltimore. Miss Frances Poore returned home after a pleasant visit with the Shanes.

Miss Margaret Everett of Wilmington spent a week of her vacation at the home of her parents, near town last week.

Mrs. Evelyn Clark was a dinner guest on Friday of Mrs. A. H. Molsberger.

Mr. and Mrs. John Britcher, son and friend of Baltimore, Mrs. S. E. Paswater and nephews, Ford Chance and Don Hadaway of Grasonville were week-end and holiday guests of Mr. and Mrs. Monroe Palmatory of near town.

Mrs. Helen Palmatory is spending this week with friends in Baltimore.

The Farm Bureau store opened here last Friday with Mr. John Naylor as manager.

Mr. and Mrs. Alfred Everett, Mr. Archie Jones and Miss Margaret Everett of Wilmington spent the week-end and holiday as the guests of Mr. and Mrs. Dudley Everett.

Mr. and Mrs. Samuel Dulin and daughter, Carrie Mae, Mrs. Carrie Edwards and Miss Virginia Edwards spent Sunday with Mr. and Mrs. Burton Edwards of near Galena.

Mr. and Mrs. Edward Freeman has received word from their son, Pvt. Lee E. Freeman of his safe arrival somewhere in England. This is their third son to go over seas. Two of which are with the American Forces in France.

Mrs. Amelia Shelton of Wilmington is spending some time with her daughter, Mr. and Mrs. Dudley Everett.

Mr. and Mrs. Clarence Eick and son of White House, N. J., and Mrs. J. H. Passwater of Morristown, N. J., were week-end and holiday guests at the home of Mrs. William Passwater and family.

Mrs. Raymond Freeman and son, Ray, of Millington spent Sunday with Mr. and Mrs. Edward Freeman.

Loaf Cake

1 cup butter
1 cup milk
1¾ cups sugar
4 cups sifted cake flour
4 eggs
1 teaspoon baking powder
2 teaspoons vanilla
¼ cup sugar

Cream butter, add 1¾ cups sugar gradually, and cream thoroughly. Beat egg yolks in well. Mix and sift flour and baking powder. Add alternately with milk to creamed mixture.

Beat ¼ cup sugar into beaten egg whites. Fold into cake mixture with flavoring. Bake in a loaf pan at 325 degrees approximaately 1½ hours or until it tests done. Also makes one bread pan and one 8x8 pan.

Frozen Pudding

1 pint top milk
1 tablespoon gelatin
½ cup sugar
1-16 teaspoon salt
2 teaspoons vanilla or orange extract

Soak gelatin in ½ cup cold milk. Scald the remainder of the milk and dissolve the sugar and gelatin in it. Strain and cool. Add flavoring and salt. Pour into trays, chill until it begins to congeal. Beat to a light fluffy consistency. Pour back into trays and freeze. Serve with crushed fruit or either a chocolate or caramel sauce. This is pudding rather than a frozen cream and the texture is better if not frozen too hard. Serves 4—5.

Vegetarian Dishes Provide Addition To Meatless Dinner

This habit of planning the meals around husband's likes and dislikes started when the housewife was a bride and has continued through the years either from habit or desire, as the case may be, but it is a well known fact that most meals are planned around the senior "him." Of course—we do go off on a tangent on occasion and come forth with a meal wholly and entirely to our own liking and though we are well pleased and anticipating this our own favorite dinner—we are always apt to say over again that "you don't mind eating this tonight, do you? It's my favorite concoction." I guess all housewives think along the same lines though—"if this particular dish is served at intervals over a long enough period of time—maybe he'll learn to like it too!"

But getting back to "him," we have in the past started the menu planning by starting with the meat dish and then adding the suitable potato and vegetable dish, plus a salad and then a dessert. This is still possible as far as meat stamps go, but there are always those days when meat will have to be something for tomorrow or the next day—in which case we turn our thoughts to vegetarian dishes —vegetable combinations, etc. So saying, we suggest two—one entirely different from the other but both meatless and most suitable for a meatless menu:

PEANUT CHOPS

6 half-inch slices rye bread
1 cup peanut butter
¼ cup top milk
2 eggs
½ teaspoon salt
⅛ teaspoon paprika
Cracker crumbs

Cut the crust from the bread and divide in lengthwise strips. Spread peanut butter on both sides of each strip. Add milk and seasoning to the eggs and beat thoroughly. Dip strips of bread and peanut butter into the mixture, remove and dip into sifted cracker crumbs. Put into a greased breadpan and bake in a hot oven (400-450 F.) until golden brown.

VEGETABLE DISH

1 pound kidney beans
1 cup diced carrots
1 green pepper, chopped
1 large onion
2 cups cooked tomatoes, fresh or canned
½ cup uncooked rice
½ dozen large mushrooms

Soak the beans in cold water overnight; drain and cook in boiling water slowly about four hours. A ham-bone or a piece of bacon cooked with them adds to the flavor. Drain add carrot, pepper, tomatoes, and thin slices of onion. Simmer until tender. Boil rice separately in boiling water drain and add to the vegetables. Garnish with sauteed green peppers and mushrooms.

The rice water should be reserved for soups or gravies.

Pork Chops Appear In An Interesting Portuguese Style

It is something quite difficult to imagine that something we consider so "American" as a pork chop—is just as important in such a far away country as Portugal, but it's true that we can't claim the chop as our very own. In fact, the Portuguese are probably a great deal wiser in the ways of pork than we are, as they have an ancient proverb that translated mean "Beef is eaten cooked but pork twice cooked."

PORK CHOPS PORTUGUESE

6 pork chops, 1 inch thick
Salt
Pepper
2 tablespoons butter or substitute
1 small onion, minced
1 teaspoon brown sugar
1 small carrot, grated
2 cloves
3 peppercorns
1 sprig parsley
1 sprig thyme
1 tablespoon flour
½ cup white wine

Salt and pepper the chops, and fry in 1 tablespoon of butter for at least 20 minutes until brown on both sides.

Meanwhile start the gravy by melting the second tablespoon of butter in a saucepan. Add the sugar and sliced onion and fry slowly until brown. Add ½ cup boiling water, the minced carrot, and the seasonings, and let simmer. When the chops are done, take them out of the frying pan and keep warm until needed. Pour all th e pork fat out of the frying pan except 1 tablespoon. Blend in the flour. Pour 1½ cups of boiling water over the onion in saucepan, and then blend into fat and flour, stirring until it thickens. Put the chops into the saucepan, strain the gravy and pour it over them. Add the wine and cook under the boiling point for 10 minutes before serving.

Stuffed Avacado Slices

When one desires a salad that is not only tasty but a little on the "rich" side, a combination of avacado and cream cheese will do the trick. At the same time, it will prove to be a very picturesque dispaly.

STUFFED AVACADO

1 avacado pear
2 teaspoons lemon juice
¼ teaspoon salt
1 (3 oz.) package cream cheese
¼ cup mayonnaise
2 tablespoons capers
Lettuce leaves

Cut the avacado in half, lengthwise, remove seed and skin. Hollow out steam ends of fruit slightly and sprinkle fruit with lemon juice and salt. Blend cheese and mayonnaise. Add 1 tablespoon capers. Fill avacado halves with cheese mixture and press the two halves together. Wrap in waxed paper. Chill thoroughly. Cut lengthwise into thick slices and serve on crisp lettuce. Garnish with lemon sections and an additonal tablespoon of capers. Serves 2.

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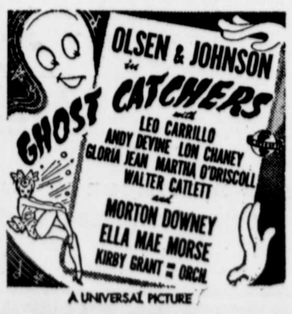

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