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

THREE MEALS A DAY

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Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

Let The Left-over Turkey Appear In A Ring

One could go on and on suggesting things to do with the left-over turkey, but thank goodness, there is usuallly enough left to serve it a third and sometimes a fourth time. And not to forget those wonderful turkey club or plain sandwiches. It does sometimes seem too bad that the bird isn't larger than he or she is, but cheer up—after Thanksgiving comes Christmas and we can probably look forward to another one.

This time though, serve the left-overs in a ring and fill it with sauteed mushrooms—it's as good in its own way as the original animal.

TURKEY RING

2 cups diced cooked turkey
1 cup soft bread crumbs
1 tablespoon fat, melted
½ teaspoon salt
⅛ teaspoon pepper
1 cup hot milk
2 eggs, beaten
¼ cup chopped celery
2 tablespoons minced green pepper
2 tablespoons minced pimento

Combine ingredients in the order given and mix thoroughly. Pour into greased ring mold. Bake in moderate oven (350 F.) about 35 to 40 minutes. Let stand 5 minutes before unmolding. Fill center with sauteed or creamed mushrooms, if desired. Serves 6.

—V—

Creamed Eggs

6 hard-cooked eggs
2 tablespoons fat
½ onion
6 slices hot buttered toast
2 tablespoons flour
2 cups milk
1 teaspoon salt
¼ teaspoon pepper

Remove the shells from the eggs and cut each egg into six pieces. Heat the fat in a frying pan, and cook the chopped onion with it for a few minutes until yellow, but not brown. Remove the onion, make a sauce of the fat, flour, liquid and seasonings. When it thickens, add the eggs and when they are well heated, turn the mixture out on the buttered toaast and serve at once.

FLUFFY EGGS

12 or 18 strips bacon
6 eggs
6 slices toast, square or round
Butter
½ teaspoon salt
⅛ teaspoon pepper
1 cup grated cheese
Paprika

Spread toast with butter and part of grated cheese. Separate eggs, place whites in mixing bowl and leave each separate yolk in shell until needed. Season whites and beat until stiff and fluffy. Heap onto toast and make a dent in center of each. Slip yolk into center of white, season and sprinkle liberally with cheese. Bake at 350 F. until cheese is browned and eggs are set. Garnish with paprika; serve at once.

—V—

Cabbage Rolls With Extra "Something"

Now a cabbage roll isn't anything new or unusal, but like everything else, one will prepare it one way, and another will do it another way. So many times you yourself have prepared something that you have eaten out some place, but yours just lacks that "extra something" that made the other dish such a success. If this be true with the cabbage roll, try them this way, for a change and see if it doesn't fulfill all requirements:

CABBAGE ROLLS

1 pound ground round steak
⅓ cup uncooked rice
2 tablespoons butter or other shortening
1 onion, sliced fine
1 egg, well beaten
1 can tomato soup
Juice of 1 lemon
1 teaspoon sugar
1 teaspoon parsley, minced
½ cup celery, chopped
Salt and pepper
6 cabbage leaves

Season the ground round steak well with salt and pepper and add the egg. Mix well. Mix in rice. To make sauce, melt the butter and add the onion and cook for several minutes. Combine tomato soup and two cans of water and add to onion. Add parsley, celery, lemon juice, sugar, salt and pepper, and cock for 10 minutes. Wash the cabbage leaves and boil until tender. Pour 2 tablespoons of meat mixture in each leaf and roll lightly. Secure each roll with a toothpick. Place in a saucepan and pour sauce over rolls. Cover pan tightly and cook slowly until done—from 2 to 3 hours. Add more water if needed.

—V—

WFA has announced that tentative spinach requirements for 1945 will total about 80 percent of 1944 pack. During 1944 WFA purchased six cars of spinach from Maryland growers to support prices. It was reported that spinach "is unlikely to be supported in 1945."

Meat Balls And Mushroom Casseroles

Here is a dish pleasing for many reasons—it is tasty, it uses little meat and it can be prepared early in the day and then left until a half hour before dinner time when it is to be baked.

CASSEROLE OF MEAT BALLS AND MUSHROOMS

3 onions, sliced
1 small green pepper, cut fine
½ pound mushrooms, sliced
½ cup canned tomatoes
Salt and pepper
¾ pound chopped meat
2 cups cooked noodles

Melt a little butter in a skillet, add sliced onions, green pepper and mushrooms and sauce. When beginning to brown, add tomatoes and a little salt and pepper.

Seaason the chopped meat and form into balls. Brown quickly in fat and place in casserole dish between the cooked noodles. Pour the mushroom mixture over all and finish cooking in a moderate oven for about 30 minutes. Serves 4.

—V—

Any Dinner Is Off To A Good Start With A Chowder

Any dinner, no matter how big or small is sure to get off to a very good start if the homemaker serves a chowder. A small cup or bowl is suitable for a large dinner, and a whopping big bowl is quite in order for a light or meatless one.

MANHATTAN CLAM CHOWDER

2 dozen fresh clams
Boiling water
4 potatoes, diced
3 medium onions, sliced
⅓ cup celery, finely diced
2 slices salt pork, diced
1 teaspoon salt
¼ teaspoon pepper
2 cups canned tomatoes, pulp and juice

Wash clams thoroughly. Place in kettle with ½ cup boiling water and cover closely. Steam only until clams are well opened. Remove from fire. Drain, reserve liquor, and cut clams in small pieces. Add potatoes, onions, and celery to 2 quarts boiling water, and cook together 15 minutes. Fry out salt pork until golden brown. Add pork and drippings, clams and clam liquor, seasonings and tomatoes to potato mixture and cook all slowly 1 hour. Serves 8.

SHRIMP AND CELERY CHOWDER

1 cup stock (or 1 cup water and 2 bouillon cubes, chicken flavor)
1 cup celery, diced
2 tablespoons quick cooking tapioca
¾ teaspoon salt
Dash of cayenne
¾ cup cooked potatoes, diced
3 cups milk
1 cup shrimp, diced
3 tablespoons butter, or substitute
6 pilot biscuits or hard crackers

Cook celery in stock 5 minutes; add dry ingredients, potatoes, and milk. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes) cook 5 minutes, stirring frequently. Add shrimp and butter; reheat. Before serving place pilot biscuit on top of eac h portion. Serves 6.

—V—

Carrots - Sweet And Sour

If carrots have been appearing on your table more often than usual lately, serve them in an entirely different way next time you plan to have them—serve them. . .

CARROTS - SWEET

Cook one quart of carrots, diced in one quart of boiling water, until tender. Add ¼ teaspoon salt, drain and reserve the liquid. Make a sweet sour sauce, using one cup of the carrot liquid.

SWEET - SOUR SAUCE

½ cup sugar
1 tablespoon flour
1 cup hot water
¼ cup vinegar
½ teaspoon salt
⅛ teaspoon pepper
1 cup carrot liquid

Melt the sugar in a hot frying pan, add the flour and stir, and very gradually add the boiling liquid, then the vinegar with boiled carrots, string beans, etc.

—V—

Termination of the rationing and distribution control over corn pickers has been announced by the War Food Administration. This was the last item remaining on the farm machinery ration list. All others were removed from rationing on September 28.

—V—

The 47th annual meeting of the Maryland State Horticultural Society is scheduled to be held at Hagerstown, Jan. 3 and 4, 1945. Persons interested in receiving a copy of the program are urged to write A. F. Vierheller, Extension horticulturist, University of Maryland, College Park.

—V—

Vitamin A

Vitamin A is not lost in cooking, so both cooked carrots and raw will give the family an essential vitamin. The mature deep-yellow carrot has the most concentrated vitamin A.

Mushroom-Herb Omelet For Lunch Or For Supper

When the family is home, the lunch or supper is just as important a meal, as the dinner. The family is no less hungry and anticipate something good—as usual, we might add!

So we turn again to that wonderfully reliable omelet — change the flavor and serve a—

MUSHROOM - HERB OMELET

1 (4 oz.) can mushrooms
4 eggs, well beaten
½ teaspoon salt
Dash of pepper
4 tablespoons hot water
1 tablespoon fat

Drain mushrooms (reserving liquid for sauce) and slice enough to make ¼ cup. Combine eggs, salt, pepper and water; blend well. Melt fat in frying pan, tip pan to grease entire surface. Pour eggs into hot pan, cover with sliced mushrooms. Cook over low heat. As eggs cook on bottom, lift gently with spatula to allow incooked portion to flow to bottom of pan. When set, increase heat slightly and brown under part quickly. Fold over; remove to hot platter. Serve with Herb Sauce: Melt 2 tablespoons margarine in saucepan; add 2 tablespoons flour, stir until well blended. Add mushroom liquid with sufficient water to make 1 cup. Cook until thick and smooth, stirring constantly. Add remaining whole mushrooms with 1 tablespoon chopped watercress, chives and tarragon. Heat thoroughly. Pour over hot omelet.

—V—

Philosopher's Stone

If you know how to spend less than you get, you have the philosopher's stone.—B. Franklin.

Notice To Creditors—

NOTICE is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of Administration on the personal estate of Claude Edward Bosley 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 8th day of June, 1945, otherwise they may by law be excluded from all benefit of said deceaseds personal estate.

All persons indebted to this estate must settle at once.

Given under my hand this 5th day of December 1944.

PRESTON P. HECK, Administrator

W. Paul Joiner, Register of Wills d8

Notice To Creditors

Notice is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of Administration C.T.A. on the personal estate of Bessie Leary 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 1st day of June 1945, 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 28th day of November 1944.

G. ELLSWORTH LEARY, Administrator C.T.A.

W. PAUL JOINER
Register of Wills d1

NOTICE

In the matter of the Estate of LYDIA A. WIEST
In The Orphans' Court for Kent County

Upon the Petition of Sudler G. Wiest, Executor of Lydia A. Wiest, deceased, it is this 21st day of November, 1944, ORDERED by the Orphans' Court of Kent County, that the 16th day of January, 1945, be named and appointed for a meeting in this Court of persons entitled to distributive shares, or legacies, or a residue of said decedent's estate, in pursuance of the provisions of Article 93, Section 151, of the edition of 1939, of the Annotated Code of Maryland. And all such persons are hereby notified and warned to be and appear in person, or by guardian, solicitor or agent, in this Court on said named day, at 12:00 o'clock, noon, to the end that payment and distribution may then and there be made under the Court's direction and control.

And it is further ordered, that notice hereof be given to the resident parties named in the petition by summons, and that notice to the non-resident parties named in the petition, viz: George W. Wiest, Jr., Arthur B. Wiest, Florence Wiest Mayhew, and Charles S. Wiest, as well as to all unknown persons whether living or not who may have any possible claim to participate in the distribution of said estate, be given by publication of this order in one of the weekly newspapers published in Kent County for four successive weeks before the 15th day of December, 1944.

ROLAND R. COREY,
GEORGE R. RASIN,
HARRY M. STAVELY,
Judges of the Orphans' Court for Kent County

True Copy, Test:
W. PAUL JOINER,
Register of Wills

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PLACE ALONGSIDE A GLASS OF COOL, CREAMY NATIONAL BOHEMIAN Beer
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The Maryland Crop Reporting Service has reported that Maryland farmers had 3,090,000 layers on hand during October, compared with 2,790,000 birds a year ago. The 1944 October egg production per 100 Maryland layers was 893, compared with 868 a year ago. From Jan. 1 to Oct. 1, inclusive, Maryland hens laid 400,000,000 eggs, compared with 361,000,000 eggs during a comparable period a year ago.

When Your Back Hurts
And Your Strength and Energy Is Below Par
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.
There should be no doubt that prompt treatment is wiser than neglect. Use Doan's Pills. It is better to rely on a medicine that has won countrywide approval than on something less favorably known. Doan's have been tried and tested many years. Are at all drug stores. Get Doan's today.
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For This Christmas

MEN'S TOP COATS	$20.00 to $35.00
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MEN'S SUITS	$27.50 to $40.00
MEN'S LEATHER COATS & JACKETS	$12.50 to $22.50
MEN'S SPORT JACKETS	$10.50 to $12.00
MEN'S DRESS PANTS	$5.95 to $8.50
MEN'S HATS	$2.95 to $6.50
MEN'S SHOES	$4.95 to $6.50
MEN'S UNION-SUITS	$1.75 to $4.95
MEN'S LOAFER SHOES	$3.50 to $4.95
MEN'S TIES, Wool or Silk	50c to $1.50
MEN'S SCARFS whit, wool plaids	$1.00 to $2.95
BOYS' FINGER TIP COATS	$10.95 to $12.50
BOYS' MACKINAW	$10.50
BOYS' SHOES	$3.95 to $4.95
BOYS' WINTER CAPS	85c to $1.00
BOYS' FLANNEL SHIRTS	$1.52 to $3.95
BOYS' & YOUTH'S SUITS	$10.95 to $23.95
HANDKERCHIEFS	15c to 55c
GLOVES	$1.50 to $3.50

...LOTS OF ITEMS TOO NUMEROUS TO MENTION...
ALBERT L. WHEAT
THE MEN'S SHOP
Chestertown. :—: Maryland

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