MILLINGTON

The regular monthly meeting of the W.S.C.S. of Asbury Church was held Thursday evening at the home of Mrs. Sidney Dixon.

Mrs. Ethel Stevens, Miss Anna Stevens, and Mr. and Mrs. Thomas Stevens were Sunday guests of the former's son and daughter-in-law, Mr. and Mrs. Spencer Stevens of Baltimore.

Mrs. Ida Hoopman left on Monday to spend Christmas with her son-in-law and daughter, Mr. and Mrs. Wm. Lykens of Chester, Pa.

Mr. and Mrs. Norman Higman and daughter, Judy, of Philadelphia were Sunday visitors of his mother, Mrs. Belle Higman.

Mrs. Allen Gudelsky, Mrs. Morton Hollins and daughter, Mrs. Gerson Freedman of Baltimore were week-end guests of Mr. and Mrs. I. Hollins.

The regular monthly meeting of the W.S.C.S. of Trinity Church was held Wednesday evening at the home of Mrs. Paul Wallace. An election of officers was held and the following officers were elected for the ensuing year: President, Mrs. Edward Walls; Vice-Pres., Mrs. Louis Hollett; Secretary, Mrs. Eva Jones; Treasurer, Mrs. Paul Wallace.

A number from here attended the training school classes which were held at Cecilton the past five weeks. Those who received certificates were Mrs. Dudley Everett, Mrs. Frank Coleman, Mrs. D. T. Pritchard, Mrs. Roland Porter, Mrs. Ethel Powell, Mrs. Paul Wallace, and Mrs. Charles Anthony.

Mr. and Mrs. Clarence Melvin and family, Mrs. Addie Pratt, and Miss Betty Vansant spent Saturday in Wilmington.

Miss Marie Vansant left on Monday to spend the winter in Wilmington as the guest of Mr. and Mrs. John Ross.

Mrs. Liston Pennington observed her 85th birthday on Sunday by entertaining at dinner at Wyatts, Mr. and Mrs. Edward Stevens and Mr. and Mrs. Harry Stevens of Sudlersville.

Lieut. (j.g.) G. H. Richards, M.C., and Mrs. Richards and infant son are spending sometime with her parents, Mr. and Mrs. R. M. Logan.

Miss Madaline Betty and Mr. Ray Walls of Wilmington were Sunday guests of Mr. and Mrs. L. E. Massey.

Mr. and Mrs. Wilbur Needles of Chesapeake City were Sunday visitors of Mr. and Mrs. Noland Robinson.

Mr. and Mrs. Roland Porter entertained friends at an informal party on Friday evening at their home. Those who attended were Mr. and Mrs. C. S. Church, Mr. and Mrs. Louis Hollett, Mr. and Mrs. Claude Shivery, Mr. and Mrs. Harry Rasin, Mrs. Ethel Powell, Mrs. Edward Fellows, Mrs. Paul Wallace, Miss Louise Wyatt, and Mrs. Charles Anthony.

KENNEDYVILLE

Mr. George Ringgold and Mr. George Glenn are on the sick list.

Mr. Charles Smith and family of near Philadelphia spent Saturday with relatives here.

Mrs. Annie Robinson left on Saturday to spend sometime with her daughter near Philadelphia.

The Womans Club held their Christmas Party in the school house on Thursday evening.

Mr. and Mrs. Ryland Crow of Denton spent Sunday with their parents.

Lt. (j.g.) James E. Weer has returned from overseas and is expected home for Christmas.

Mrs. Minnie Anthony and Mr. Warner Geary and family were Sunday dinner guests of Mr. and Mrs. William Anthony in Locust Grove.

The Womans Society held their Christmas Party at the parsonage on Friday evening.

Mr. and Mrs. Orson Wiltbanks spent Sunday with their daughter-in-law, Mrs. Robert Wiltbanks and daughter in Smyrna, Del.

Mr. and Mrs. William Anthony and Mr. and Mrs. Arthur Pinder spent Wednesday in Baltimoer.

Apple Fritters Are A Accompaniment To Many A Menu

Apple fritters, done up in a more elaborate way, will be found to be a very flattering accompaniment to many a menu—whether it be simple or elaborate.

FRENCH FRITTER BATTER

1 cup flour
2 eggs, separated
2 tablespoons brandy
½ cup water
1 tablespoon olive oil or melted butter
¼ teaspoon salt

Beat egg yolks until thick, add flour and salt, and beat until light; continue beating while gradually adding brandy. When this is well blended stir in water and fat. Beat the egg whites to a stiff broth and stir into batter. The batter must not be too thick, but just right to cover fruit with 1 immersion.

APPLE FRITTERS

4 medium sized tart apples
1 teaspoon cinnamon
Powdered sugar
4 tablespoons sifted sugar
½ cup brandy or rum
1 teaspoon grated lemon rind

Peel, core and cut a thin slice from top and bottom of apples, then slice each one into equal round slices. Place in dish and sprinkle with sugar and grated lemon rind; pour over brandy or rum, and leave to soak 2 hours. Drain apples, dip in batter, one at a time, lift out with a cooking spoon and drop into deep hot fat (270 F.). Fry to a golden brown, about 2 minutes. Remove with a skimmer, drain on unglazed paper in an open oven, sprinkle well with powdered sugar and cinnamon. Serve hot, with or without sauce. A simple sugar syrup flavored with the brandy drained from apples makes a fine accompaniment; or maple syrup may be passed with them.

—V—

Mulled Cider For Cold Days

Here is an ideal drink for cold days—serve a friendly cup of mulled cider to your neighbors and family:

MULLED CIDER

4 cups sweet cider
1 teaspoon whole allspice
8 whole cloves
1 tablespoon stick cinnamon, broken

Place ingredients in saucepan and heat slowly to boiling. Strain. Serve hot. Serves 6.

—V—

First Prefabricated House

Hawaii claims to have the first prefabricated house. Erected in 1822 from boards sawed on the Atlantic coast and shipped around the Horn, the house still stands in King street, Honolulu.

Oysters And Mushrooms Creole

2 cups oysters
1 egg yolk
3 tablespoons butter or substitute
2 tablespoons sherry
3 large mushrooms, chopped
1 tablespoon flour
Salt and pepper
Lemon juice

Scald oysters in own liquor, drain, and reserve liquor. Melt butter and fry mushrooms 3 minutes, add flour, stir well; add oyster liquor stirring constantly. Put in oysters, season, and when very hot remove from fire; add beaten egg yolk, sherry, and lemon juice. Serve at once on toast.

CELERIED OYSTERS

12 oysters
½ cup sherry
1 tablespoon cooked celery minced
1 teaspoon butter or substitute
Salt, pepper

Melt butter in saucepan, add oysters and celery. Season, cook 3 minutes, add sherry, and cook until oysters plump and edges curl. Serve immediately on toast.

—V—

Southern Pilau

2 cups raw rice
¼ pound bacon
3 cups peeled chopped tomatoes
½ green pepper
1 cup okra, sliced
3 cups chicken broth
1 onion
Salt and pepper

Dice the bacon and fry in a deep iron frying pan. Just before bacon browns add chopped onion and chopped green pepper, and fry slowly until the onions begin to color. Then add the tomatoes, sliced okra, and salt and pepper, and cook until the tomatoes have reduced to half the original quanitity.

Meanwhile let the washed rice be boiling in the chicken broth 10 minutes. Drain, and add to the tomato mixture. Keep the frying pan closely covered, and cook until the rice is tender but not gummy. This can be made a more elaborate, as well as a more substantial dish by frying a small chicken cut up, in the bacon fat, or by adding a little left-over cold chicken after the other ingredients have been put in.

—V—

Griddle Cakes For A Filling, Satisfying, Breakfast

When one gets up in the morning and prepares for breakfast there is an air of anticipation and a hint of hurry about the family when griddle cakes are being baked. They are truly the answer for a filling, satisfying breakfast—and, like everything else, when served in variation are always interesting.

CORNMEAL GRIDDLE CAKES

1 cup cornmeal
1 cup boiling water
½ cup flour
3 teaspoons baking powder
½ teaspoon salt
½ cup milk
1 egg yolk
1 egg white, well beaten
1 tablespoon melted butter or other shortening

Mix together tne cornmeal and boiling water and set aside to cool. Sift flour once, measure, add baking powder, salt and sugar and sift again. Mix with the cornmeal, alternately with the milk, and egg yolk and melted shortening. Fold in stiffly beaten egg white. Drop pan and fry as for ordinary pancakes.

CEREAL GRIDDLECAKES

1 cup cooked cereal (farina, hominy or rice)
2 egg yolks
1 cup milk
2 tablespoons melted shortening
½ teaspoon salt
1 cup flour
2 teaspoon baking powder
2 egg whites, stiffly beaten

Mix together the cereal, egg yolks, milk, melted shortening and salt. Sift flour wit h baking powder and add to first mixture. Fold in stiffly beaten egg whites. Drop by spoonsful onto lightly greased griddle and cook as for ordinary pancakes.

—V—

Recipes For Leftover Egg Whites

LEMON TAPIOCA

⅓ 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 spoonsful on baking-sheet and bake 10 to 15 minutes.

Merry Christmas

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