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

HOT OFF THE GRIDDLE

One needs different size needles for different threads. Get a supply now, and be careful of them—for all needles will be scarce. One should never stick the neddle into the thread spool when through mending—it may become bent and damaged, or it may hurt your hands later. Put it back into the needle book right away, where it will be protected until you want it again. One assorted book of needles, or a single package of each size you need, if you are careful.

Toasters should have the crumbs brushed out, or the crumb tray removed and wiped off in types with this attachment. Keep your toaster clean and it will operate satisfactorily for years. Never clean toaster until it is cool and the cord is disconnected.

Hot plates are excellent dinner service, but oven heat may crack them. Use a low oven flame for warming dishes, and rest them on asbestos pads. For oven baking use only pottery or glass that is marked heat-resistant or heat proof.

To remove chewing gum from clothing, rubbing the gum with an ice cube facilitates removal of surface gum with a dull knife. Moistening gum with kerosene or carbon tetrachloride softens it for further knife removal. Imbedded particles must be thoroughly sponged with carbon tetrachloride.

Granulated, confectioners', brown and maple sugar, corn syrup, molasses, honey and maple syrups are all used in candy making, according to the flavor and texture desired. The light-brown sugar should be chosen rather than the darker brown, for a candy of delicate flavor. The same thing is true if corn syrup or molasses is used; the lighter color gives the less strong flavor.

Salad materials should be cut in uniform, well-defined pieces small enough, so that they wil not lose their shape in the folding process. If part of the celery to be used is tough, cut it in fine pieces and cut the tender parts in larger pieces. In this way the toughness will not be detected.

Cut cold mush into slices about one-fourth of an inch thick, and saute until brown and crisp in a very little fat; if preferred, the slices may be sprinkled with flour, or dipped first in salted beaten egg and then in bread or cracker crumbs before sauteing. Hominy and other cereals may be fried in the same way.

Small pastry shells or cases filled with creamed meat or game are called bouchees, and are very popular for entrees. They provide an excellent way of utilizing left-overs of chicken, sweetbreads, fish, etc. Paper cases, bought at the confectioner's, may be used instead of the pastry shells.

The bread for flat sandwiches should be a day old because it can be cut more easily than fresh bread. For rolled sandwiches, fresh bread should be used. Bread baked in special tins which provide slices that are perfect squares or circles is economical when the crusts are to be removed, but any loaf of comparatively fine grain may be used.

Bread wrapped while hot molds quickly. Containers used for storing bread should be washed and aired frequently and immediately if mold is found.

Eggs For a Family Luncheon

There are occasions when the man of the family will be home for lunch but if not, there are usually the children and one can never successfully feed them sandwiches day in and day out. So, for a change, and a pleasing one, serve the following egg combination:

2 cups tomatoes
¼ teaspoon soda
1 teaspoon salt
2 tablespoons flour
1 cup grated cheese
6 eggs
6 slices toast
¼ teaspoon paprika
Parsley

Mix tomatoes, soda and seasonings and stew for about five minutes; then strain and thicken with the flour, mixed to a paste with a little cold water. Add the cheese and stir until smooth. Poach the eggs and place on the toast on a platter. Pour the sauce around the eggs. Sprinkle with the paprika and garnish with parsley.

—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.

Hominy Adds Fine Flavor

The fine flavor of hominy is a pleasing and tasty addition to many various types of meals—try either of these dishes—and particularly the batter bread—any good cook is proud of good batter bread.

BACON AND HOMINY

3 cups cooked hominy
1 small onion, chopped
1 green pepper, chopped
2 tablespoons fat
2 cups cooked tomatoes
1 tablespoon sugar
1 teaspoon salt
½ pound sliced bacon

Place hominy in greased shallow baking dish. Saute onion and pepper in fat until light brown. Add tomatoes, sugar and salt and simmer 10 minutes. Pour mixture over hominy and cover with sliced bacon. Bake in slow oven (325 F.) about 30 minutes until bacon is brown and crisp. Serves 6 to 8.

BATTER BREAD

½ cup cold cooked hominy
1 egg, beaten
1 teaspoon salt
1 cup white corn meal
2½ to 3 cups boiling water
1 tablespoon butter

Mix cold hominy, egg, salt and corn meal with enough boiling water to make a batter of the consistency of milk. Heat butter in a deep baking pan until it begins to smoke, add butter. Bake in a moderate oven (350 F.) 40 minutes. Makes 1 loaf.

—V—

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—

A grapefruit knife is handy for removing muffins or cup cakes from tins.

—V—

Compare soap qualities. Price is often no guide to quality. Make your own decision on washing quality of each soap. A checkup on some cheaper soaps may be surprising. Use the kind that best suits your needs.

—V—

Puree Of Celery For A First Course

No matter how simple the soup, the fact that it is served at the beginning of a meal suggests time and care spent—particularly if it be home made. Too, since we have been saving every bone and scrap of meat for the stock pot—here is where it is put to good use:

1 bunch celery
1 tablespoon butter or substitute
2 tablespoons flour
1½ pints soup stock
cup cream
Salt

Wash the celery well and cut in pieces and boil until tender in a little salted water. Put butter in a saucepan, and when it is melted add the flour and mix well; then add soup stock gradually and the celery, and let boil gently for fifteen minutes. Press through a sieve and add cream and salt, and bring to the boiling point again. Serve piping hot.

—V—

Onion And Rasin Stuffing

Here is another tasty and different stuffing to serve with poultry or to use as a meat stretcher.

ONION AND RASIN STUFFING

1 cup hot water or stock
1½ cups bread crumbs
1 egg
1½ teaspoons sage
1 teaspoon poultry seasoning
1 teaspoon salt
¼ teaspoon pepper
2 small onions
½ cup raisins
Chopped parsley
Chopped celery tops
¼ cup melted shortening

Pour hot water or stock over the bread crumbs, add the beaten egg and other ingredients. Mix lightly but thoroughly.

—V—

Poultry and game, unless they are in cold storage, should not be kept long uncooked. They should be drawn as soon as purchased, and should be kept in a cool place.

Gingerbread In A War Time Dress

Once upon a time we used to serve hot gingerbread with a big gob of whipped cream on top—but someone came along and said "no more whipped cream" so at first we fussed and fumed and wondered what we'd do about our gingerbread—plus half a dozen other favorite desserts—but then along came people with wonderful ideas—if we couldn't have whipped cream for our gingerbread they'd find something else—and here it is, all nice and tasty and offering something new and different—

GLORIFIED GINGERBREAD

1 package gingerbread mix
1 cup water or milk
2 cups applesauce
¼ teaspoon nutmeg
3 egg whites
6 tablespoons sugar
½ teaspoon vanilla

Combine gingerbread mix and half of the liquid. Stir vigorously, add remainder of liquid gradually. Turn into greased 8-inch square pan. Bake in a moderate oven (350 F.) 35-40 minutes. Turn out on baking sheet. Spread with applesauce, seasoned nutmeg. Beat egg whites until foamy add sugar gradually, beating until stiff, add vanilla. Spread over applesauce. Bake in moderate oven (350 F.) until lightly browned.

—V—

Malarial Sites

Malaria occurs where the warmth and the dampness permit the right kind of mosquitoes to develop and where there are human beings with malaria from whom the mosquitoes may carry the infection to other people. In some counties in the United States the rates have been reported as up to 100 for each 100,000 people.

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

Application has been made to the undersigned by

ALEX HERZBERG and ROSIE HERZBERG

For a Beer License, Class D, on sale, generally, at the premises known as Herzberg's Store 538 West High Street, Chestertown, which shall authorize the holder thereof to keep for sale and to sell beer at retail, at the place therein described, for consumption on the premises or elsewhere. A hearing on said application will be had by the undersigned at their office in the Court House on January 2, 1945 at 2 P. M. at which time any exceptions to the application will be heard.

THE BOARD OF LICENSE COMMISSIONERS FOR KENT CO.
Frisby N. Willson, Clerk
d8-2t

NOTICE

Application has been made to the undersigned by

MARTHA DUDLEY

For a Beer License, Class D, on sale, generally, at the premises known as Silver Grill Inn, Sandfield, Millington, which shall authorize the holder thereof to keep for sale and to sell berr at retail, at the place therein described, for consumption on the premises or elsewhere. A hearing on said application will be had by the undersigned at their office in the Court House on January 2, 1945 at 2 P. M., at which time any exceptions to the application will be heard.

THE BOARD OF LICENSE COMMISSIONERS OF KENT CO.
Frisby N. Willson, Clerk
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...LOTS OF ITEMS TOO NUMEROUS TO MENTION...

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Chestertown. :—: Maryland

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