Asiatic History, Algebra, Agriculture — School Days for Marines at Pacific Outpost

(U. S. Marine Corps Photos)

Marine artillery veterans of Saipan and Tinian, resting from those campaigns at an advanced Pacific base, decided on "school days" for part of their recreation periods. Arrangements were made for a faculty and curriculum, based on the desires of the men and the qualifications of the teachers. Interest was greater than anticipated, and subjects now include agriculture, mathematics, cartooning and theology. Instruction and study are done solely during spare time; officers and enlisted men sit side by side, studying the same subjects. Many of the men plan to continue this education after the war under the "GI Bill of Rights." A class in Asiatic history (photo at left) is conducted by Lt. John M. Wilkerson (standing) of Emporia, Kan. His students (clockwise from left) are Pfc. Brizzy W. Taylor, Houston, Tex.; Corp. Eino O. Kowunen, Duluth, Minn.; Corp. James A. Donaldson, Salt Lake City, Utah; Corp. George L. Richardson, Olney, Ill.; and Pfc. Gordon L. Anderson, Salt Lake City. Solving for X on a crude blackboard (center photo), Lt. William B. Blood of Salt Lake City teaches a class in algebra. The soil may be different, but agriculture is agriculture to interested students (photo at right). Doing a little "ground work" are, left to right, Lt. Robert M. Collins, West Bend, Iowa, one of the teachers; Pfc. Elmo H. Redd, Monticello, Utah; Pfc. R. S. Thomper, Minneapolis, Minn.; Corp. Albert J. Quitlan, Red Bluff, Cal.; Corp. A. S. Norris, Lees Summit, Mo.; Pvt. David E. Hinrichsen, Clinton, Iowa; Corp. H. L. Wilcox, Clayton, Idaho; and Lt. Marshall M. Koch, Ida Grove, Iowa, another class instructor. An attempt will be made to secure high school credits for these courses in some cases.

STILL POND

Quite a few families held watch night hour Sunday evening, to welcome the little stranger 1945.

Mrs. Clayton Hicks visited with relatives in Baltimore part of the holidays.

Mr. and Mrs. Wallace Ford entertained their daughter and family from New Castle, Del., New Year's Day.

Mr. and Mrs. Wm. Bonwell were hosts to around 16 guests, on Christmas day at a family dinner.

Mr. Howard Schofield and daughter, Mary Holt, of Pompton Lakes, N. J., visited his parents, Mr. and Mrs. Edward Schofield, during the holiday season.

Pvt. Alberta Cornelius, now stationed in Atlantic City, spent Christmas day with her mother, Mrs. F. H. Cornelius.

Mr. and Mrs. Ned Hepburn and little daughter of Hancock, N. J., were visitors with their mother, Mrs. Edward Hepburn the holiday week.

Dr. Orris G. Robinson and Mrs. Robinson and daughter, Miss Joan, of Washington, D. C., Miss Carolyn Medders and Miss Clara Medders of Brooklyn, N. Y., were Christmas guests with Mr. and Mrs. Wm. Medders.

Mr. and Mrs. Donald Carter were guests of their sister in Wilmington during the holiday season.

The blanket winner from the County-wide Club for last week was Mrs. Elsie Crew, Chestertown. This week winner, Mrs. James Geary, Still Pond.

Mr. and Mrs. F. Baynard Harper and family were the New Year's guests with relatives in Baltimore.

Mr. and Mrs. Albert Jervis were hosts to their annual family Christmas dinner on Wednesday last.

Mr. Lemont Hackett of Baltimore visited with his mother, Mrs. A. J. Hackett, Tuesday.

Mr. and Mrs. S. Lester Coleman, Mrs. Lester W. Coleman and daughter, Patty Ann, Mrs. Hermon Oliphant and daughter, Edna Jean, all of Baltimore visited with their home folks here Tuesday.

Christmas guests with Mrs. Florence Watson was her son, Mr. and Mrs. James Watson of near Annapolis, Md.

Mrs. Boulden and Miss Pearl Coleman accompained Mr. and Mrs. Ray King and family to Newark, Del., on Sunday.

Mr. Gale Rasin of Wilmington enjoyed Christmas with his parents, Mr. and Mrs. H. M. Rasin.

Miss Howard, who has been a patient in the Local Hospital, Chestertown, returned to her home here last week.

—V—

Celebrate With Plum Pudding N'Everything

This year, more than ever, we will make the grand attempt to carry out the old "customs." The boys in the service who will be fortunate enough to be home will want the "works" and those who will be away will certainly want to picture their families doing all the nice little things they themselves would like to be doing.

A very intereting and very old custom that usually followed the dinner and playing "Snapdragon." In which case someone would bring a bowl of raisins, over which a cup of rum or brandy has been poured, to the table, turn out the lights and set the liquor ablaze. It was a game of deftness, as each and all made attempts at snatching a raisin with bare fingers.

And of course, the custom of a Plum pudding dates to "way back when," and like Snapdragon, was served flaming, you can do that this year too, just place the dish containing the pudding on a large tray trimmed with holly. Pour the brandy around the pudding base, light it in the kitchen and immediately bring the flaming pudding to the table. That is really what one would call a "treat for sore eyes."

Then we come to the question of the sauce or sauces to serve with this pudding or puddings. Usually we stayed right with a hard sauce, but again, many served two, hard and liquid, but this year, what with the rationing of butter, etc., it might be necessary to forget the hard sauce. If you can save that much butter, but if not, be sure to serve a liquid sauce.

PLUM PUDDING

3 eggs
1½ cups milk
½ pound flour
¾ pound dry bread crumbs
½ cup light brown sugar
1 pound raisins, chopped
½ pound currants
¼ pound citron, chopped fine
6 ounces suet, chopped fine
¼ teaspoon grated nutmeg
½ teaspoon cinnamon
½ teaspoon salt
½ cup brandy

Sprinkle fruit with a little flour. Beat eggs lightly, add 1 cup milk, and beat together. Gradually stir in flour and bread crumbs, then add sugar, fruit, and suet. Stir thoroughly put in the spices, brandy and remaining milk. Mix well and pour into thickly floured pudding cloth. Tie carefully, allowing space for pudding to swell. Plunge into kettle of boiling water. Continue boiling for 5 hours, keeping pudding constantly covered with water.

HARD SAUCE

½ cup butter
1 cup powdered sugar
4 tablespoons brandy
Nutmeg

Cream butter and sugar until very light, then gradually add brandy, continue beating 5 minutes. Pile lightly on a dish, grate over a little nutmeg, and place on ice to harden, or press the sauce through a pastry tube in roses, harden on ice and use to garnish pudding.

BRANDY SAUCE

2 cups boiling water
2 tablespoons cornstarch
1 scant cup sugar
1 tablespoon butter
Few grains salt
4 tablespoons brandy, or
2 tablespoons brandy and
2 tablespoons lemon juice

Mix sugar, cornstarch, butter, and salt, add water gradually, stirring constantly. Boil 5 minutes. Remove from fire, and just before serving add brandy.

—V—

This And That Plus Imagination Equals Good Salads

Salads are such interesting things, for, when one stops to consider, there aren't many known ingredients that we don't try to make into one. We use fruits, vegetables of all sorts, nuts, cheese, meats, poultry, and whatever else we usually have around the house. It is imagination. If your imagination hasn't gone this far, then try:

STUFFED OLIVE SALAD

1 large bottle Spanish olives
1 cake cream cheese
½ cup chopped nuts

Cut olives in halves lengthwise and remove pits. Chill. Mix cream cheese to a paste with mayonnaise. Shape into small balls and roll in chopped nuts. Put the cheese balls between the halves of olives and press together slightly. Arrange in nests of crisp lettuce leaves and serve with French dressing.

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

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