The Social News

Mrs. Omar D. Crothers, who is living with her mother, Mrs. Harry Jefferson while Major Crothers is in the Pacific, had as her week-end guest, Mrs. Robert T. Settle, of Baltimore. Mrs. Crothers, on Monday evening entertained at the first of a series of small bridge parties. Friday evening, she will be hostess at the second.

Miss Jeanne Clark returned to her home in Boston on Thursday, after a visit of ten days at the home of Mr. and Mrs. Duncan Deringer.

Week-end guests of Mr. and Mrs. J. D. McVean, of Philospher's Terrace were Miss Eileen Henge, of Baltimore and Mr. and Mrs. McVean's daughters, Miss Grace McVean, of Towson, Md., and Miss Ruth McVean, of Ellicott City, Md.

Misses Maribette and Jackie Swetman, who are now living in Washington, where they have positions, spent the week-end with their parents, Mr. and Mrs. John Sweetman.

Mr. and Mrs. Herman Schmick, of Preston, were guests of Mrs. James Riedy last week-end.

Miss Ann B. Smith has returned to her home on Washington Ave., after spending two months in West Palm Beach, Florida.

Mrs. Richard F. Welton, III, is visiting in San Francisco, Cal., where she has joined her husband, Lt. Richard F. Welton, III, U. S. N. C. R.

Mrs. Carl Melamet, accompanied by Mrs. N. D. Sollers and her daughter, Sally, will return Saturday after a few days visit in Baltimore this week.

Miss Mackey Metcalfe, a student at Hannah More Academy, was a week-end guest of her mother, Mrrs. Perry Metcalfe.

Mr. and Mrs. Edward Miller of Kennedyville, are receiving congratulations on the birth of a son, born on Tuesday at the Kent and Queen Anne's Hospital.

Mr. Howard Pyle, who was recently operated on at the University of Pennsylvania Hospital in Philadelphia, is recuperating. Mrs. Pyle who has remained in that city during his illness, will return to her home in Kingston, this week-end.

Mrs. Ringgold Strong spent a few days here recently, but has returned to Baltimore to be with Mr. Strong who remains a patient at the University Hospital, there.

Mrs. Philip G. Wilmer spent last week-end guets of her mother, Mrs. Ann Wilmer at St. Catherine's School, Richmond, Va. From there, she left for Blackstone, Va., to visit Lt.-Col. and Mrs. J. Thomas Kibler.

Lieut. and Mrs. Robert Farr are receiving congratulations on the birth of a daughter, born on Thursday morning at the University Hospital in Baltimore. Lieut. Farr is overseas serving with the Medical Corps.

Major and Mrs. R. M. Norris of Towson, will move next week to Chestertown where they will make their future home. They have taken the apartment now occupied by Mr. and Mrs. Ronald Wilson, who will move to Churn Creek Farms. Mrs. Norris is a sister of Mrs. S. Holt Wright.

Mrs. Mary Heart of Middletown, Del., is a guest of Mr. and Mrs. Richadr Schauber for a few weeks.

Broiled Grapefruit Makes Another Famous First Course

There are certain things that we can call famous—such as, for example—apple pie is a famous dessert and a shrimp cocktail is a famous first course—well, taking it's place with the "famous" and becoming known to, and served by many more women each year is another first course in the form of—

BROILED GRAPEFRUIT
1 grapefruit
2 tablespoons seedless raisins, chopped
2 tablespoons chopped nuts
2 tablespoons honey

Cut grapefruit in half, remove seeds and core. Loosen segments. Combine raisins, nuts and honey; place in center of fruit. Broil 15 to 20 minutes. Serve hot. Serves 2.

Apple Bread

½ cup shortening
2 beaten eggs
1 cup sugar
2 cups sugar
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1½ tablespoon sour milk
1 cup ground unpared raw apple
¼ cup nuts
1 teaspoon vanilla

Cream shortening and sugar well. Add eggs and mix well. Add sifted dry ingredients, then sour milk. Stir in apples, nut meats and vanilla. Bake in a 5-inch by 1-inch pan in an oven (350 F.) for an hour. Serve hot or cold.

—V—

Versatile Machine

A postwar plastic washing machine with push-button control will automatically perform all washing, rinsing and drying operations, according to Plastics magazine.

Count on Quick-Frozen Vegetables To Give Flavor To Menus

It's easy to get unusual taste combinations on vegetable plates if your easy on point-free, quick-frozen vegetables for highlight. Quick-frozen golden-sweet corn, for example, is delicious combined with one small head of green cabbage, a cup of white sauce and a teaspoon of minced onion, and by this savory trick you stretch the sugar-sweet flavor of the corn that's quick-frozen just four hours after picking into six helpings, instead of the usual four. A box of quick-frozen corn and a half pound of link susages are another savory alliance that qualifies as a dinner mainstay providing six to eight servings.

Corn and Tomato Chowder qualifies as a hurry-up delicacy that's entirely practical for the chief cook who doubles in a war job. Quick-frozen peas and celery are another winning time-saving combination. Combine them with a white sauce and half a **cup of grated American cheese and a cup of bread crumbs and you have a novel combination that all the family will applaud.**

CORN AND CABBAGE ENTREE
1 box quick-frozen golden-sweet corn
1 small head green cabbage
1 cup seasoned white sauce
1 teaspoon minced onion

Cook corn as directed on package, reserving liquor for use in sauce. Cut cabbage into six sections and cook in large amount of boiling salted water until just tender. Make white sauce, using corn liquor as part of liquid; season. Add corn and onion to sauce, heat thoroughly, and serve over hot cabbage sections. Makes 6 servings.

CORN AND TOMATO CHOWDER
2 tablespoons chopped onion
1 tablespoon chopped green pepper
¼ cup chopped celery
2 tablespoons fat
2 cups canned or stewed tomatoes
1 box quick-frozen golden-sweet corn
¼ teaspoon soda
1¾ teaspoon salt
⅛ teaspoon pepper
1 teaspoon sugar
3 cups milk, scalded

Saute onion, green pepper, and celery in fat until golden brown. Add tomatoes and frozen corn, and cook five minutes; then add soda, salt, pepper, and sugar. Add to hot milk and serve at once. Makes 6 servings.

—V—

Uncooked Plum Pudding

1 pkg. orange gelatin
¾ cup sugar
2 cups boiling water
1 cup raisins
1 cup dates
¾ cup currants
1½ cups nuts
1 teaspoon cinnamon
¼ teaspoon cloves

Dissolve gelatin and sugar in water. Cool. Cook raisins soft. Mix all ingredients thoroughly. Pour in ring mold. Serve with cream.

Eggless Upside Down Cake

'Tis delicious and practically point free—and that's the kind of a dessert we are all interested in—it's an—

EGGLESS UPSIDE DOWN CAKE
2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
3 tablespoons shortening
1 cup sugar
1 cup milk
½ teaspoon vanilla

2 tablespoons butter or substitute
⅓ or ½ cup brown sugar, firmly packed
1½ cups canned pineapple wedges, or peach slices or cooked prunes
½ cup brown pecan meats, if desired

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla.

Melt butter in 8x8x2 inch pan or 8-inch skillet over low flame. Add brown sugar and cook and stir until thoroughly mixed. On this arrange fruit; sprinkle nuts over top.

Pour batter over contents of pan. Bake in moderate oven (350 F.) 50 to 60 minutes, or until done. Loosen cake from insides of pan with spatula. Turn upside down on dish with fruit on top.

—V—

Maryland layers produced a total of 32,000,000 eggs during January, as compared to 34,000,000 for the same month last year. Total production for 1944 was 453,000,000 eggs, compared to 410,000,000 eggs the year before. This report has been received by University of Maryland officials from the U. S. Bureau of Agricultural Economics.

There were 3,274,000 layers on hand on Maryland farms in January, compared to 3,356,000 for January last year. Number of eggs produced per 100 layers was 992, during the month, compared to 1,017 in January, 1944.

—V—

LYNCH

Mrs. R. L. Usilton, Bobby Louis Kendall, Corporal and Mrs. Marion Councell and son, Allan, spent Saturday with Mr. and Mrs. P. P. Councell at Cordova.

Mr. and Mrs. Rasin Carter were Sunday visitors of Mr. and Mrs. Purnell Jones of Worton.

Pvt. Alberta S. Cornelius, of Atlantic City, N. J., spent the week-end with her mother, Mrs. S. S. Cornelius.

Mr. and Mrs. Robert Rash, Jr., and daughter, Connie, were the guests of Mr. and Mrs. Weldon Gosman near Kennedyville.

Mr. W. T. S. Rasin underwent a major operation at the local hospital last week. We are glad to hear that he is improving rapidly.

Mrs. Lee Joiner, who received a letter this week from her son, T-5 George Edward Harris, a member of the Army now in Germany, reports that he is well and cheerful.

Mr. R. Wroth Stavely was confined to his bed all last week with grippe.

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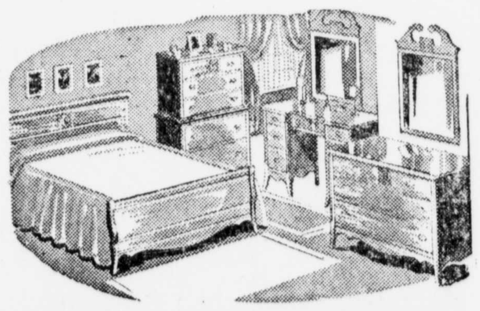
18th Century styling, every piece chosen for harmony and color effect. Davenport; barrel chair; occasional chair; drum table; cocktail table; 2end tables; 3 table lamps; floor lamp; 3 pictures.



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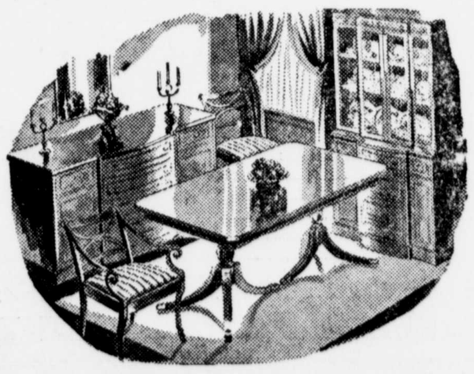
18th Century Styling at its best. Bed, double chest and large dresser with hanging mirror, vanity and vanity bench, nite table.



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Louella America's Prize Sweet Cream BUTTER lb ctn 48c 24 p

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Glenwood Ready to Enjoy APPLE SAUCE 2 20-oz cans 29c

Rob-Ford Rice 2 lbs 23c
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Swift's Prem 5 p. can 33c
Vogt's Scrapple can 21c
Calif. Walnuts lb 43c
Wheaties 8-oz pkg 11c

Rob-Ford Quality Tomato Juice 46-oz can 40 p. 20c

Farmdale Corn golden crushed 20 p. 20-oz can 11c
Tender June Peas 20 p. 20-oz can 11c
Ideal All Green Asparagus 10 p. 19-oz can 31c
Dubuque Luncheon Meat 5 p. 12-oz can 30c
Ritter's Pork and Beans 17½-oz jar 13c
Standard Quality Tomatoes 30 p. 2 No. 2 cans 19c
Tender Green Spinach 20 p. 27-oz can 18c
Mott's Apple Juice 32-oz jar 20c
Glenwood Grapefruit Juice 10 p. 18-oz can 13c
Asco Beans tomato sauce 16-oz can 8c

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Enriched Victor Bread 16-oz loaf 6c
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Our Mother's Cocoa lb 10c
Asco O.-P. Tea ¼ lb 19c
Gold Seal Oats 20-oz 11c
Asco Cider Vinegar qt 15c
Red Heart Dog Food pkg 10c
Prin. Gloss Starch lb 7c
Argo Gloss Starch lb 8c
Oakite pkg 10c
20-Mule Borax lb 14c
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