HOT OFF THE GRIDDLE

If shirts are to be put away folded, hang them on coat hangers until thoroughly dry. Then fold each shirt according to the following steps. (1) Place shirt, front side up, on table and button top, middle and bottom buttons. (2) Place front down and fold each side of shirt over, lengthwise, for about one-fourth of the width. (3) Fold one sleeve along back lengthwise, then fold other sleeve on top of it. (4) Fold up the tail of the shirt about 7 to 9 inches. (5) Then fold again, bringing the bottom fold up to the collar. Pin to shoulder yoke at both upper corners. (6) If desired, shirt may be folded over a piece of carboard, cut to fit.

Start any new gardening project with a minmum of supplies. Simple tools—a spade or spading fork, rake, hoe, some string and wooden stakes . . . will do the trick. Take good care of gardening equipment. It is scarse. Keep it clean and well oiled.

Marshmallows stored in the bread box keep as fresh as the day you bought them.

Paper clips can be most useful in sewing. Use them in basting seams and turning hems. They do not fall out as easily as pins.

Loose cords are hazard. Do not trail wire on floor or under rugs. Fasten securely to baseboard or molding at two to five floot intervals and at two sides of all corners, using either special push-in clips or "insulated brads." When using the latter, the metal must not cut through the wire. Wires crossing doorways should go around the top of the door frame—not across the floor. Wires must not be in damp places.

Wall outlets may be installed in new locations by extension wiring from existing plugs to avoid the hazard of long, loose wires. Outlet plugs that screw into the baseboard are sold by variety and drug stores. The wire used for connection may be either rubber covered, or fabric covered in a color to match your wall.

A dish mop used just for the purpose is fine for dusting spindles on chairs, using a few drops of furniture polish on it.

A package of lime flavored gelatin dissolved in the heated contents of can of tomato soup to which sliced olives or pickles have been added makes a most delicious aspic salad.

Save leftover putty for future use. It will keep only if the can is entirely airtight, so before putting on the cover, place a couple of drops of lubricating oil in the can lip groove to assure a tight seal.

Protect galvanized screens against rot and rust by cleaning and painting before putting up, and after taking down. First brush out dust and swab both sides with a cloth wet with kerosene and allow to dry. Then paint the quick and easy, dripless, paint-saving way—with a roller. You can buy such a roller for about 25 cents—or you can make one by tacking a piece of old carpet around a wooden toilet paper roller and fashioning a wire handle extending from both ends of the roller. Put paint in a flat pan, roll the roller through it (don't have the roller dripping wet), and then roll over the screen gently. You'll find it easy to get into all corners. Paint both sides, supporting the screen on two wooden "horses" while painting, then stand on end to dry.

Save metal repair materials. When metal gutters, roof drains or leaders develop cracks, leaks or holes, get a piece of strong canvas, or similar fabric, coat both sides with white lead or good lead or good paint, insert in the gutter or wrap around the leader, holding in position with a small metal band or wire twisted as may be most practical. This temporary repair will stand up for a long time, and makes it unnecessary to use valuable metals.

Sunday Night Special

3 tablespoons butter or margarine
3 tablespoon flour
½ teaspoon salt
1 cup milk
½ pound processed cheese, cubed
1 tablespoon pimento
1 cup drained whole-kernel corn
4 hard-cooked eggs, sliced
Hot buttered toast

Melt butter in top of double boiler, blend with flour and salt. Add hot milk gradually; cook over boiling water until smooth and thickened, stirring constantly. Add cheese stir until melted. Add pimento, corn and 2 of the hardcooked eggs. Serve on hot buttered toast, garnished with remaining sliced eggs. Serves 4-6.

Remember the days when we had certain dishes sort of reserved for cook's night out? Here is one such dish—a combination of several good foods—all rolled in one—and my, aren't we thankful for such things? They certainly help in the week's menu planning.

Improving Health

Getting rid of breeding places for germs and rodents will be a step toward improving the health of the farm family.

Tomato Juice Cocktail And Stuffed Celery

To round out a meagre menu or start an elaborate one with a flourish—one can always be certain of this combination:

TOMATO JUICE COCKTAIL

4 cups tomatoes, fresh or canned
1 cup water
Celery tops
1 teaspoon salt
¼ teaspoon Worcestershire sauce
2 teaspoons lemon juice
⅛ teaspoon pepper
1 tablespoon sugar
4 or 5 whole cloves
5 or 6 drops tabasco sauce

Combine all ingredients except lemon juice and boil for twenty minutes very slowly. Press hot ingredients through sieve. Add lemon juice and chill thoroughly. Serve very cold This may be kept in a tightly covered non-metal jar in your refrigerator for several days.

STUFFED CELERY

1 cake cream cheese
¼ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
2 to 3 drops Worcestershire sauce
Mayonnaise

Wash celery, separate and use inner stalks. Chill. Mash cheese with fork, add salt, pepper, paprika, Worcestershire sauce and enough mayonnaise to make it easy to spread. Fill cleery stalks with the mixture and sprinkle with paprika. Chill thoroughly before serving.

Vegetable Play Big Part In War Time Menu Planning

Where once we built a dinner menu around the meat, now we find it necessary to build more and more menues minus the meat altogether or at least, with just a small portion for each person. This puts a terrific strain on the vegetables as we serve more than in the past—and where the vegetable was inclined to be more or less of a side-dish in days gone by—now they are definitely the main stay of the menu and should definitely be given many changes of dress, such as

BAKED CREAMED CABBAGE

1 medium sized cabbage
3 tablespoons butter or substitute
3 tablespoons flour
½ teaspoonful salt
1½ cups milk
¼ cup buttered crumbs

Shred cabbage very fine. Cook 7 minutes in boiling salted water. Drain and arrange in a buttered cesserole. Make a white sauce of the butter, flour, salt and milk. Pour over cabbage. Sprinkle with crumbs. Bake in moderate oven (350 F.) until browned. Serves 6.

BAKED TOMATOES WITH MACARONI

6 tomatoes
1 cup cold cooked macaroni
1 teaspoon grated onion
½ teaspoon chopped parsley
2 strips bacon
¼ teaspoon allspice
Salt
Pepper
⅓ cup buttered bread crumbs

Cut top from tomatoes, scoop out insides. Add macaroni, onions and parsley to the tomato pulp. Mince the bacon and brown until crisp. Add bacon and bacon fat to the macaroni mixture. Add allspice, salt, and pepper to taste. Stuff tomatoes and cover each with a thin strip of bacon and buttered crumbs. Bake in a hot oven (425 F.) 30 minutes. Serves 6.

Maryland farmers are urged by the University of Maryland Extension Service and the U. S. Department to save all textile bags and sacks, and to sell promptly the ones whch they don't need. Because of wartime food shipping demands and other causes, there has been a 20 per cent boost in the demand for textile bags in agriculture this year, the War Food Administration pointed out. On the other hand, allocations for the material from which these bags are made are running five per cent less than last year. Consequently, farmers and agricultural industries should conserve bags and sacks as carefully as possible and return them to trade channels immediately—or they may be left holding the bag.

Suicide Unknown

Suicide is unknown among the Zuni Indians of New Mexico.

Spring Time Brings Bigger-Better Salads

Though salads have always been a regular part of our menues, the first real signs of spring bring a display of bigger and better salads to our tables. The main feature of these salads being their cooling and tempting appearance. But, since salads are doing double duty these days—we also plan them to substitute for meat—including cheese as one of the most popular ingredients.

CREAMY CHEESE MOLD

1 package lemon flavored gelatin
1½ cups hot water
1½ teaspoons vinegar
¾ teaspoon salt
½ cup mayonnaise
¼ teaspoon paprika
1 teaspoon minced onion
½ cup milk
½ cup cottage cheese or grated American cheese
½ cup chopped cucumber or celery
3 tablespoons finely chopped green pepper

Dissolve gelatin in hot water. Add vinegar and salt. Add mayonnaise, paprika, onion, and milk, and beat with rotary egg beater to blend. Chill until slightly thickened. Beat with rotary beater until fluffy. Fold in remaining ingredients. Turn into mold. Chill until firm. Unmold on crisp greens. Garnish with radish roses or slices. Makes 6 to 8 servings.

Chipped Beef That Is Fit For A King

They speak of certain things as being fit for a king—but it's doubtful whether a king has a better sense of taste than any man—possibly he's just more particular—in which case, even the lowly chipped beef must appear at it's best, and possibly in an entirely different manner. Well, with the king's taste in mind then, buy that next package of chipped beef you find and serve it in a very extra-special fashion—treat your own family to a

CHIPPED BEEF CASSEROLE

2 cups chipped beef
2 tablespoons green pepper, diced
4 tablespoons butter or substitute
¼ cup American cheese
2 cups thin white sauce
1 cup macaroni

Shred the chipped beef, fry until crisp in butter or maragarine. Add the diced green pepper and saute for three minutes longer. Melt the cheese in the white sauce. Break the macaroni in small pieces. Cook until tender in boiling salted water, drain and combine all the ingredients. Turn into a greased baking dish. Set the dish in a pan of water and bake in a moderate oven (350 F.) 30 minutes.

Orange Upside Down Biscuits

During a trip to the Northwest we were treated to orange upside down biscuits and found them so tasty and unusual that we promptly and we hope, painlessly, extracted the recipe from our hostess to pass on to our readers.

ORANGE UPSIDEDOWN BISCUITS

¼ cup butter or substitute
½ cup orange juice
½ cup sugar
2 teaspoons grated orange rind
2 cups cake flour
½ teaspoon salt
3 teaspoons baking powder
3 or 4 teaspoons shortening
¾ cup milk
¼ cup sugar
½ teaspoon cinnamon

Combine butter or margarine, orange juice, ½ cup sugar, and orange rind and cook 2 minutes. Pour into 9 muffin pans. Sift flour once, measure, add salt and baking powder and sift again. Cut in shortening. Add milk; stir until dough follows fork around bowl. Turn out on lightly floured board and knead ½ minute; roll ¼ inch thick. Sprinkle with ¼ cup sugar and cinnamon. Roll as for jelly roll. Slice 1 inch thick and place cut side down, over orange mixture in muffin pan. Bake in hot oven (450 F.) 20 to 25 minutes. Makes 9 biscuits.

Housing Conveniences

Out of America's 37,000,000 dwelling units, 1,500,000 get their water supply from antiquated handpumps; nearly 12,000,000 still have outdoor toilet facilities; 14,000,000 have no bath facilities.

PRESTON P. HECK, Solicitor

Order Of Publication

Mary D. Cahall, divorced
vs.
William P. Cahall, if living, or if dead, against
Nellie Cahall Wiggins and Harry Wiggins, her husband
John Cahall, and any unknown wife of John Cahall
Dudley Cahall and any unknown wife of Dudley Cahall
Keating F. Cahall and any unknown wife of Keating F. Cahall
and any unknown surviving widow or heirs at law, devisees, legatees or personal representatives of said William P. Cahall or unknown creditors of William P. Cahall secured or unsecured, and Arthur F. Pinder and Kathryn N. Pinder, his wife.

IN THE CIRCUIT COURT FOR KENT COUNTY

In Equity No. 3451

The object of the Bill filed in the above case is to procure a Decree for the appointment of a Trustee for the sale of the real estate mentioned therein and the distribution of the proceeds from said sale to the party or parties entitled thereto according to their respective interests.

The Bill states:

1. That Mary D. Cahall and her former husband, William P. Cahall, acquired title to all that tract of land or farm situate in Kent County, Maryland, known as the "White House Farm" and more particularly described as follows: Situate, lying and being in Kent County, State of Maryland on Route U. S. 213, 6.1 miles from the U. S. Post Office Building in Chestertown, containing 236 acres of land more or less; in lieu of an adequate meets and bounds description, the following laymen's description is used as a means of identifying the above farm. BEGINNING at a culvert that crosses Route U. S. 213, 6.1 miles north of the U. S. Post Office Building in Chestertown, Maryland and running in a south easterly direction along the northern boundary of a farm owned by Mrs. M. C. Kennedy and P. M. Brooks join; thence in a north easterly direction along the western boundary of a farm owned by P. M. Brooks, approximately 140 perches to a county road leading from Route U. S. 213 to Morgnec; the intersection of this boundary line at the county road is approximately 110 yards west of the concrete bridge which carries said county road across Morgan Creek; thence, along said county road in a north westerly direction approximately 45 perches; thence, in a north easterly direction along the boundary of a farm owned by H. Dudley Orem and Son approximately 44 perches; thence, in a north westerly direction along the boundary of the said farm owned by H. Dudley Orem and Son a distance of approximately 160 perches to Route U. S. 213 at a point opposite a filling station and plot of land owned by A. G. Bosley, thence, across Route U. S. 213 in an easterly direction running by and with Maryland Route 292 (which is a concrete road leading from Route U. S. 213 to Betterton, Maryland) for a distance of approximately 120 perches to a stream in the woods; thence, by and with said stream in a southerly direction along the east boundary of the lands owned by Mrs. E. S. Jones, Mrs. C. B. Raymond and E. S. Tyler, a distance of approximately 320 perches to a point of the beginning. The lands of this farm lie on both sides of Route U. S. 213 from a point locally known as Urieville Hill where formerly stood the old Urieville Mill, a distance of 1 mile to a point where Maryland Route 292 intersects with U. S. Route 213; this being the same farm that is described in the deed dated May 23, 1919 to Mary D. Cahall from William P. Cahall recorded among the Land Records of Kent County, Maryland in Liber A. P. R., 4, Folio 503 containing 220 acres, 1 rood and 23.92 square perches of land, more or less, under and virtue of a deed from Norman S. Dudley and Clara E. Dudley, his wife, dated May 2, 1916, and recorded among the Land Records for Kent County in Liber A. P. R., 1, Folio 96, etc., a certified copy of which said deed is filed herewith and marked "Complainant's Exhibit I".

That said conveyance created a tenancy by the entireties in the said William P. Cahall and Mary D. Cahall, his then wife.

2. That subsequent to the acquisition of said title to the aforsaid tract of land, the said William P. Cahall executed a deed to Mary D. Cahall, his then wife, dated May 3, 1919, and recorded among the Land Records for Kent County in Liber A. P. R., 4, Folio 503, etc., whereby he attempted to convey all his right, title, interest in and to said above described tract of land unto his said wife Mary D. Cahall. The said conveyance was inoperative to accomplish its intended purpose by reason of the fact that title being held as tenants by the entireties it could only be transferred by joint deed executed by both husband and wife and not by individual conveyance as will appear by certified copy of above mentioned deed from William P. Cahall to Mary D. Cahall dated May 3, 1919, and recorded among the Land Records for Kent County aforesaid in Liber A. P. R., 4, Folio 503, etc., filed herewith and marked "Complainant's Exhibit II".

3. That said deed from William P. Cahall to Mary D. Cahall recorded as aforesaid was exectuted and delivered for the purpose of vesting in said Mary D. Cahall the whole fee simple estate in and to said property for the reason that she had paid the full amount of the purchase money therefor and it was the intention of all parties concerned that the property be her sole and separate property.

4. That subsequent to the execution of said deed of William P. Cahall to his said wife, Mary D. Cahall, the said Mary D. Cahall obtained a divorce a vinculo matrimonii from her said husband William P. Cahall under and by virtue of a Decree passed on March 8, 1926, by the Superior Court of New Castle County, State of Delaware in a proceeding pending before said Court entitled Mary D. Cahall vs. William Perry Cahall, March Trials 1925 No. 20, and exemplified copy of which said divorce decree is filed herewith marked "Complainant's Exhibit No. III", and prayed to be taken as a part hereof.

5. That by reason of said divorce decree the tenancy by which the said William P. Cahall and Mary D. Cahall, his wife, held title to said described property became changed by operation of law from a tenancy by the entireties to a tenancy in common.

6. That subsequent to said divorce decree, the said William P. Cahall disappeared and his whereabouts have become unknown and whether he is living or dead is likewise unknown, although diligent and exhaustive search and investigation have been made to locate him, all efforts have met with no avail; and if he be dead it is unknown whether he died testate or intestate and, if dead, who his executor or administrator may be or whether he left a surviving spouse or not. It is known, however, that he had the following brothers and sister, who, if living, would be his heirs at law, viz.: John Cahall, Dudley Cahall, and Keating F. Cahall, and Nellie Cahall Wiggins.

The said sister, Mary Cahall Wiggins is married to Harry Wiggins and resides at 3235 Elmora Avenue, Baltimore, Maryland.

The marital status of none of said brothers is known to your Complainant nor is the place of residence of any of said brothers so known.

7. That the said Complainant has entered into a Contract of Sale with two of the Defendants, Arthur F. Pinder and Kathryn N. Pinder, his wife, to purchase the aforementioned real estate for the sum of $8,600.00 cash of which the sum of $1.00 has been paid to bind the bargain said contract of sale dated the 20th day of July, 1944, and recorded among the Land Records for Kent County, in Liber R. A. S. 35, Folio 240, etc., a certified copy of which is filed herewith, prayed to be taken as a part hereof and marked "Complainant's Exhibit No. IV".

8. That the said real estate is not being operated by said Complainant on a profitable basis and there is no material income therefrom and said property is in need of repair and expenditures for maintanance to put same in such condition as to yield a profitable income to the party or parties entitled thereto.

9. That said propertty is not susceptible of partition in kind and it is for the benefit and advantage of all persons interested in said tract of land that the sale be made as aforesaid and the contract of sale ratified and th eproceeds of sale returned to this Honorable Court for further distribution of the same in accordance with the further Order of this Honorable Court in the premises.

10. That all persons having any possible interest in and to said property are parties hereto.

IT IS THEREUPON this 15th day of May, 1945, by the Circuit Court for Kent County, in Equity, Ordered that the Plaintiff by causing a copy of this Order to be inserted in some newspaper in said Kent County once in each of four (4) successive weeks before the 9th day of June, next, giving notice to the said William P. Cahall, if living, or if dead, to Nellie Cahall Wiggins and Harry Wiggins, her husband; John Cahall, and any unknown wife of John Cahall; Dudley Cahall, and any unknown wife of Dudley Cahall; Keating F. Cahall, and any unknown wife of Keating F. Cahall; and any unknown surviving widow or heirs at law, devisees, legatees or personal representatives of said William P. Cahall or unknown creditors of William P. Cahall, secured or unsecured, warning them to be and appear in this Court in person or by Solicitor on or before the 25th day of June, next, to show cause, if any they have, why a Decree should not be passed as prayed.

ROBERT A. SHALLCROSS, Clerk.
True copy, Test:
ROBERT A. SHALLCROSS, Clerk.
m18-4t

Future Bathroom

Glass bricks will be widely used in postwar bathrooms for the recessing of fixtures, thus helping to departmentize the bathroom and provide greater privacy, convenience and beauty, says the Plumbing and Heating Industries bureau.

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