# The Social Wanderer

## Dear Roamer

Howdy and heigh-ho! After two weeks' vacaiton, not many enjoy the experience of a life time, to return and have a glorious V-Day celebration awaiting on the very door step. This, with other good news, there has been little time to catch up on local happenings which ordinarily would claim our interest.

However, we do find vacations and out-of-town visitors dominating the theme of social life, here in mid August.

Having just returned from Ocean City, Md., where they enjoyed a vacation were Rev. Dr. and Mrs. Charles L. Atwater and Mrs. Charles C. Atwater with her little daughters. And following in their wake, are Rev. and Mrs. William Wyllie, who are spending a week at the same resort.

Also at Ocean City are Mrs. Porter Matthews with her son, Richard, and Mrs. Philip Skipp, with her son, Stefan.

At another sea-side resort, is Miss Betty Payne, who is attending a house party of college class mates at Ocean View, N. J.

Mrs. Bertha Cooke, Rev. and Mrs. Paul E. Reynolds, with their two daughters, have returned from Brandywine Summit Camp, Brandywine, Pa., where they enjoyed a vacation.

Miss Clara Biddle having visited in Baltimore and Washington, is now concluding her two weeks vacation visiting relatives and friends in the county.

Mrs. Charles Rollison has returned from a visit to Wilmington, Del., where she enjoyed a vacation of a week.

In another direction, went Mr. and Mrs. Burton Vansant to Pennsylvania where they are visiting at Mt. Pocono, in the Pocono Mountains, this week.

Mrs. Philip DeWitt and her young son, are guests of Mr. and Mrs. J. B. Whitworth. To-night, Friday, Mrs. Whitworth will entertain at a dessert-bridge complimentary to her daughter, and Mrs. J. B. Whitworth, Jr., who is temporarily making her home at Radcliffe Hall, the Whitworth residence.

Mr. and Mrs. Roland Matthews and Miss Stacy Medders, of Washington, D. C., are guests of Mr. and Mrs. Vernon Barnett.

Mr. and Mrs. Stanley Schottland of New York visited Mrs. Schottland's parents, Mr. and Mrs. Carl Bordley, last week-end.

Mr. and Mrs. Frank Moorshead, of Lansdowne, together with Mr. and Mrs. Don Frazer and Dian Hubbard, visited Mrs. C. R. Humphries last week-end.

Mrs. Donald McDorman has returned to the home of her parents, Mr. and Mrs. J. Brown Metcalfe after a visit of several months in California, where she joined her husband Lt. McDorman, who was stationed there.

Among those attending a house party at Rehobeth Beach as guests of Mr. and Mrs. Brown Roe, of Sudlersville, include: Mrs. William Nicholson, who will go there to-day from New York, where she has been visiting; Mrs. William P. Ellington and her son Porter; Mrs. Don B. Falls, Jr.; Miss Nancy Humphreys; Miss Jean Truslow, Mr. John Truslow, Mr. Scott Beck, Jr., and Mr. Howard Strong, Jr.

Announcement has been made of the marriage of Pvt. Jeanne Pippin, daughter of Mr. and Mrs. Walter Kemp Pippin, formerly of Chestertown to Technical Sergeant Frank Sharron Kearney of Arcata, California.

The ceremony took place August 11th in the First Methodist Church, Baltimore. The Rev. Dr. Robin Gould officiating.

A reception followed at the home of the bride's grandmother, Mrs. Walter T. Pippin of St. Paul St.

The bride is a graduate of St. Mary's Seminary, St. Mary's City, Md. Sergeant Kearney attended Davis College, Davis, California. The couple plan to make their home in California in the near future.

Mrs. Louise B. Dutcher, Mrs. Harry L. Baker and Miss Ann Pippin, attended the wedding of Miss Pippins niece in Baltimore on Saturday. While there they were guests of Mrs. Walter T. Pippin of St. Pal Street.

Last Saturday morning, the marriage of Miss Beulah Mae East, daughter of Mr. and Mrs. Raymond East, of Chestertown and Mr. George Sutton, son of Mr. and Mrs. Millbourn Sutton, of Broad Neck, was performed at the First Methodist Parsonage by the Rev. Paul E. Reynolds. Miss Clara Jane Sutton, sister of the groom, and Mr. William Hadaway, Jr., were the only attendants.

The bride was attired in blue with white accessories and a corsage of pink roses.

Mr. Sutton, who recently received his medical discharge from the Armed Forces, having served for more than a year overseas, possesses the Purple Heart for wounds received in action.

The beginning and the ending, Alpha and Omega—the conclusion of a horrible war and the dawn of a new era—let us toast to Peace and Happiness—

Yours for its endurance,

The Wanderer

—V—

## KENNEDYVILLE

Mr. and Mrs. Charles Myers of Baltimore and nephews of Trenton, and Mrs. Bertha Herzog were guests of Mr. and Mrs. E. L. Reamie last week.

Mrs Wattie McKnett of Philadelphia spent the week-end with her sister, Mrs. George Johnston and Mr. Johnston.

Mrs. Earl Nickerson is on the sick list.

C. Y. Joseph Weer of the U. S. Navy is spending a few days at his home.

Mrs. Minnie Anthony spent the week-end with Mr. Walter Anthony and family.

Miss Betty Scotten and Billly Anthony spent the week-end at Atlantic City.

Mrs. Scotten and Mrs. Anthony returned home with them.

The Woman's Society was entertained at the home of Mr. and Mrs. Harvey Hopkins on Friday evening.

Miss Betty Jean Groves is spending this week at her home.

There will be service in Grace Presbyterian Church Sunday morning at eleven o'clock.

Mr. and Mrs. Paul Boggs visited at his parents on Sunday.

Mrs. John Spencer entertained her sister and husband from Wilmington Sunday.

Mrs. Arthur Pinder won the blanket at the drawing on Tuesday.

Mrs. Henry Boggs is very sick at her home. Mrs. Paul Boggs is with her.

Mr. and Mrs. Green of Church Hill spent Sunday with her parents, Mr. and Mrs. Homer King.

Mrs. Fred Copper, little son, and mother, visited friends here in Sunday.

Ray Spencer spent a part of last week with relatives in Galena.

—V—

## Ham Patties Make A Very Wonderful "Left Over" Treat

If you are planning on using those reserved points for a half a ham soon be sure to keep this recipe for some of the left-overs—as this dish can be prepared with the very scraps you scrape off the bone—you just need one cup of ground ham and you'll have as nice a meat course for a dinner as you could want.

HAM PATTIES

4 tablespoons quick-cooking tapioca
⅛ teaspoon pepper
¼ teaspoon minced onion
1¼ cups milk
1 cup ground cooked ham
2 tablespoons minced parsley
Sifted bread or cracker crumbs
1 egg, beaten with 3 tablespoons milk and dash of salt

Combine quick-cooking tapioca, pepper, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add ham and parsley and mix thoroughly. Chill—mixture thickens as it cools. Shape into patties. Roll in crumbs, dip in egg mixture, then roll again in crumbs. Fry in skillet in a small amount of hot fat, turning patties to brown both sides. Drain on soft, unglazed paper. Serve with horseradish or whipped mustard sauce, and ripe plum jelly, if desired.

For whipped mustard, make a sauce, by folding prepared mustard into whipped cream. Vary the amount of mustard, as desired.

—V—

## Scalloped Fish And Eggs In Quantities For Two

The poor housewife who has to do "cooking for two" always claims that her task is a difficult one— as it's so hard to prepare dishes in that small quantity—unless it's a bit of broiled or fried meat. She claims they miss those good, but inexpensive and point free creamed and scalloped dishes because it's so difficult to make "just enough." So, to the rescue—here's one for two, but the recipe can be doubled and redoubled to serve any number of people.

SCALLOPED FISH AND EGGS

2 tablespoons butter or substitute
1½ tablespoons flour
1 cup milk
Salt
Pepper
1 egg, well beaten
½ cup flaked cooked fish
2 hard-cooked eggs
¼ cup grated American cheese

Melt butter in top of double boiler. Add flour and mix well. Add milk gradually and cook until thickened, stirring constantly. Season. Place over boiling water and cook 10 minutes longer, stirring occasionally. Add well-beaten egg and blend Stir in fish and the eggs cut in pieces Turn into greased baking dish. Sprinkle with cheese. Bake in moderate over (350 F.) 20 minutes, or until browned. Serves 2.

—V—

To prevent fruit pies from "boiling over" while baking, use a scissors to cut the upper crust about one-fourth inch larger than the bottom crust and double it under the lower one.

Jellied fruit may be served as a dessert the first night—and as a salad, on lettuce, the next night.

To retain the flavor and juice in meat in boiling, drop the meat into boiling water. To draw out the juice as for soup, cover with cold water and bring to a boil.

When making an Angel food cake, remove eggs from the refrigerator several hours before using. They beat up lighter and more easily when at room temperature, and give increased fineness of grain and delicacy of texture.

When putting elastic in children's panties, sew a hook on one end and an eye on the other. This makes it simple to remove for laundering and the elastic lasts longer.

Keep a package of invisible hairpins in a sewing machine drawer. When you remove buttons, thread them on a hairpin, fasten and drop in the bottom box.

Rub talcum powder into grease spots. Allow to stand a little while, and then brush off. Repeat if necessary. The grease spot should disappear.

Delicious casseroles may be made from small amounts of left-over cooked meat, poultry, fish, eggs, vegetables, rice macaroni and noodles. Cut ingredients into cubes, strips or slices. To bring out the best flavor of meat, saute with a little minced onion in fat. Combine ingredients with well-seasoned gravy or sauce, using ½ as much as total other ingredients. Bits of sauteed mushroom, green pepper, celery, tomato, or special seasonings may be added for extra flavor. Sprinkle with crushed corn flakes and a small amount of grated cheese. Bake in a moderate oven (350 F.) for ½ hour.

A flash light makes a wonderful "egg" for night darning.

To thicken stews, sprinkle quick-cooking tapioca into hot stew, stirring well, and bring mixture to a full boil. Allow 1 teaspoon quick-cooking tapioca to 1 quart of stew. Or thicken with a flour and water paste.

Decorative colored sugars can be made very economically at home by adding a few drops of vegetable coloring to a small amount of granulated sugar and working it with the finger tips.

After starching house dresses, run them through the wringer. This takes out extra stiffness.

Boil vegetables in a minimum of water—an inch in the bottom of the pan is enough. Cook them in a covered pot, over low heat, and take care to avoid scorching or over-cooking. Never add baking soda to the water—it destroys vitamins. A pinch of salt may be added, however; and beans, peas and corn are improved by the addition of a little sugar, too.


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