SIDNEY SNOW will be glad to answer any questions on food

THREE MEALS A DAY

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Edited by WILMA DEUTE

Food, of course, must be well seasoned to be worthy of its piquancy

EGG NOODLE PUDDING IS NEW DESSERT

Noodles And Whipped Cream Combine —Believe It Or Not

There is a wide space of time and imagination between noodles served for dinner with gravy, and noodles served after dinner with whipped cream and all the trimmings. It does sound unusual but it certainly affords the housewife the pleasure of saying, 'I told you so' when the family's expression changes from one of doubt to one of contented amazement.

EGG NOODLE PUDDING

1 package wide egg noodles
1-4 cup cream
1 cup sugar
1 tablespoon flour
2 eggs, well geaten
Grated rind, juice 1-2 lemon
1-2 cup chopped valnuts
1-2 cup raisins
3 apples, thinly sliced
1-2 teaspoon salt

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cream the outter, add the sugar and flour sifted together. Then mix in the well-beaten eggs and the lemon rind and juice. Add the walnuts, raisins, apples and salt. Combine with the noodles, pour into a well greased baking dish, set in a pan of water and bake in a moderate oven for 1 hour. Turn out on a plate, place a 'gob' of whipped cream in the center and a circle of whipped cream aroung the bottom. Decorate with halved maraschino cherries and thin slice of candied lemon or orange peel.

SUCCESS OF THE DAY DEPENDS ON THE BREAKFAST

Crisp Toast, Hot Coffee And Waffles Just The Thing To Serve

It has been said, time and time again, that the success of the day depends on the breakfast. The housewife's days can be ruined because the eggs spoiled when the man of the house took so long to shave, and she had the toast all ready and it got cold. The man started off his day by finding the water cold, the last rayor blade dull and a button off the shirt he just had to wear on that particular day, but he is nevertheless hopeful when he sits down to breakfast.

All the worry and doubt of a sadly ruined breakfast can be readily overcome though if the housewife has her electrical gadgets. Fruit won't spoil after a few minutes waiting so that is no worry. While the fruit is being eaten toast can be under way in the electric toaster, the coffee can be percolating on the table, or waffles can be baking or an omelet geing cooked in an electric grill. In this way everything is served piping hot and as fresh as fresh can be. If waffles are your choice, and they certainly are the choice of hundreds of men, here is a grand recipe using those lucious fat blueberries seen so plentifully on the market.

BLUEBERRY WAFFLES

2 cups flour
2 tablespoons baking powder
1-4 teaspoon salt
2 eggs, separated
6 tablespoons melted shortening
1 1-4 cups milk
1 cup blueberries.

Mix and sift the dry ingredients. Beat the yolks of eggs, and add with the milk and melted shortening to the dry ingredients. Fold into the batter the whites of the 2 eggs beaten stiff. Add 1 cup of blueberries washed thoroughly and drained. Cook in a waffle iron in the usual way.

INDIVIDUAL STUFFED MEAT LOAVES

Most every housewife has her own favorite meat loaf recipe and of course meat loaves may be almost as varied as the days of the month. It is wise, however, to keep on file a number of different recipes for this popular American dish so there is no chance of monotony because of its frequent appearance on the dinner table.

It is not only possible to vary the size and shape of your meat loaf in order to gain the necessary change, but one may also vary the meat, using beef, lamb and pork. Use a variety of condiments such as catsup, chile sauce, prepared mustard and Worcestershire sauce. By combining the meats with additional ingredients such as pickles, hard cooked eggs, or spaghetti, you will be able to serve meat loaves that will be full of taste appeal and enthusiastically welcomed by every member of your family.

During the hot weather season many housewives find it difficult to find dishes which will tempt the family. In this connection it is interesting to note that our tropical neighbors of South America and Mexico, who must face this heat problem practically the year 'round have solved it by making their dishes more stimulating to the appetite through the addition of spices. The added flavor they give to everyday foods will work wonders in stiulating appetites.

Here is a hot weather dish which will win the instant approval of everyone who tastes it. It is called individual Stuffed Meat Loaves and it is an appropriate food to serve even at a guest dinner. If any of the meat loaves are left over, which is very doubtful, you will find that they also make delicious sandwiches if sliced and covered with chile sauce or mustard.

The addition of catsup and Worcestershire sauce in the recipe which is shown below greatly enhances the flavor of this dish. Add this recipe to your present list ot meat loaf favorites and see if it doesn't immediately become a tongue tempter that every member of your family will clamor for again and again.

INDIVIDUAL STUFFED MEAT LOAVES

1 pound fresh pork (ground)
1 pound smoked ham (ground) (ground together twice)
2 eggs slightly beaten.
1-2 cup dry bread crumbs
1 teaspoon Worcestershire sauce
6 hard boiled eggs
1 small onion chopped
1-4 cup chopped pepper
1-3 cup catsup
6 strips of bacon
Salt and pepper to taste

Combine all ingredients, except hard cooked eggs and bacon, and mix thoroughly. Divide the mixture into six equal portions, wrap one portion around each of the six hard cooked eggs (shell removed). Line baking cups or muffin pans with a strip of bacon and place one individual meat loaf in e ach. Bake at 350 degrees for one hour. Serves six.

PRIZE WINNING RECIPES

Mrs. Olen Sevier, of Stemmers Run, Maryland, a reader of the Dundalk, Md. Community Press is the winner of a Seceni, HandMade, Hand Painted Salad Bowl. Her recipe is something we would all like to make well, and maybe this will help.

CORN BREAD

1 cup corn meal
2 cups flour
2 eggs
1-2 teaspoon salt
Piece of lard size of an egg
3 teaspoons baking powder
Enough diluted evaporated milk to make a stiff batter.

Put corn meal, flour, salt, baking powder in a bowl and mix thoroughly. Add well beaten eggs, and mix again. Add milk until you have a batter. Melt lard in a pan in which you are going to bake the corn bread. When melted, add nearly all to the batter and work the other around in the pan, then add batter and bake for five minutes in a hot oven, then, reducing heat, bake for 25 minutes longer.

Edith Fish of Liberty, New York, a reader of the Liberty, New York Register, is the winner of a rice ball and a box of All Comet Rice Products.

A case of Trommer's White Label Beer has been awarded to Mrs. Robt. MacGarva of East Hampton, L. I., a subscriber of the East Hampton, L. I. Star.

Mrs. R. P. Willis, of Pennsgrove, New Jersey, a reader of the Salem, New Jersey Sunbeam, has been awarded a cheese tray with an assortment of seven kidns of Borden's Cheese.

A case of Ruppert's beer has been won by Mrs. E. C. Deiterie of Jackson Heights, New York, a reader of the Newton, New Jersey Herald.

Mrs. May Jameson, of Milford, Conn., a subscriber of the Milford, Conn. News, is the winner of an apron of seven kinds of Borden's Cheese.

Mrs. Barbara Dickens of Middleville, New York, a reader of the Bergenfield, New Jersey, Interboro Review, has been awarded a metal recipe container with recipes and a can of Pompeian Olive Oil.

There are so many lovely recipes being sent in that it's really a pity that we haven't several dozen prizes to give away, but each week we are giving seven prizes to the women sending in the best novel and unusual recipes. If you have a good recipe all your own, send it to Sidney Snow in care of this paper. Pernaps yours will be a prize winner.

WFBR Friday, Aug. 14, 1936
Chestertown

Lying in the center of the fertile fields of Kent and upper Queen Anne's County, on the northern banks of the broad Chester River which divides these two counties, Chestertown, the county seat of Kent, has been for two and a half centuries the center of life and trade of the upper Eastern Shore.

Beginning about 1650, large manorial grants were made in what is now Kent County by the Lords Proprietors and their successors. Many of these lands remain still in the possession of the descendants of the original owners. Before 1700 the parishes of the county had been formed, and the first county government instituted. The first county courthouse at Chestertown was built in 1698, succeeding an earlier one some miles away at the now vanished village of New Yarmouth, established in 1679.

Shortly after 1700 Chestertown was formally established. It had long been a Royal Port of Entry for the Eastern Shore, and with its rapid development, it become one of the most flourishing shipping ports of colonial Maryland. To the manorial homes of the countryside were added the town mansions of the merchant princes of the day. Many of these homes still stand, along Chestertown's beautiful waterfront, their lawns and gardens stretching down to the river's edge.

With commerce came education. Before 1706 the Kent School was founded. Enlarged by gifts of land from the state in 1723 it flourished for more than three quarters of a century as an academy, before it was raised to collegiate rank in 1782 as Washington College. Named then for its great patron, who served on its Board of Governors, and granted the use of his name to it. Washington College received the first college charter in the history of Maryland, and is still the eleventh oldest college in the United States.

In Chestertown too, in 1790, was held the convention of the Anglican clergy of the colonies which adopted the designation of 'The Protestant Episcopal Church' in America.

Churches serving the community today are the Episcopal, Methodist Episcopal, Methodist Protestant, Catholic, and Lutheran.

Chestertown today is a town of some 3000 inhabitants. It boasts modern schools and business buildings, fine residences, both colonial and modern, some thriving light industries, and a busy water-front, where many tons of tomatoes and many thousand bushels of wheat from surrounding farms are shipped to Baltimore and other ports. Large quantities of milk are shipped daily, especially to Philadelphia. Two poultry hatcheries produce and ship each a million young chickens and turkeys annually.

On the river, just below the town, is located the Chester River Yacht and Country Club, its golf course overlooking the broad curve of the stream where are gathered today and tomorrow hundreds of sailing craft and power boats, participating in the annual Chester River Regatta. The white sails of countless vessels have dotted the stream in the years since 1608 when Captain John Smith came, the first white man to see the site where now flourishes Chestertown, today the mecca of yachtsmen.

In Chestertown are combined the well-preserved and unspoiled beauties of colonial days and the well-regulated life of a thriving and modern town. Beauty has not been lost in the growth of trade, and culture and learning combine with these elements to make it a most desirable spot. It has always a hearty welcome and friendly greeting for the many visitors who come to see its historic and beautiful homes and public buildings, and its busy stores and streets, for the best traditions of the Eastern Shore, its history, its prosperity, and its beauty, and its hospitality, are all united in Chestertown.

'A fortnight ago you gave me a plaster to get rid of my rheumatism.'

'Yes.'

'Now I want something to get rid of the plaster.'—Gazzetino Illustrato.

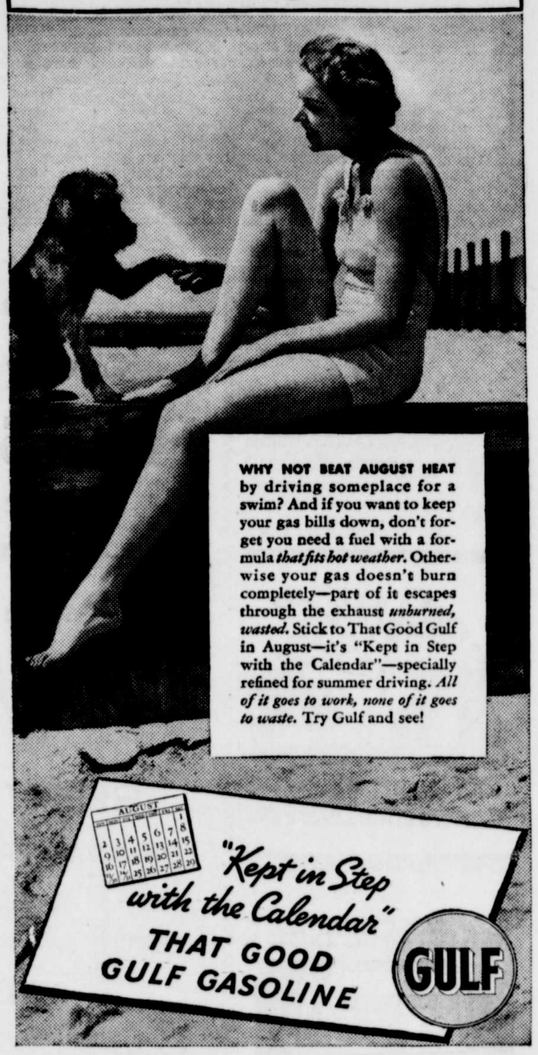
Seemed to Fit

Policeman (to motorist) — Why didn't you slow down? Didn't you see the notice: Slow Down Here?

Motorist—Yes but I thought it was describing your village.—Stray Stories Magazine.

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Why Gulf is the Gas for August



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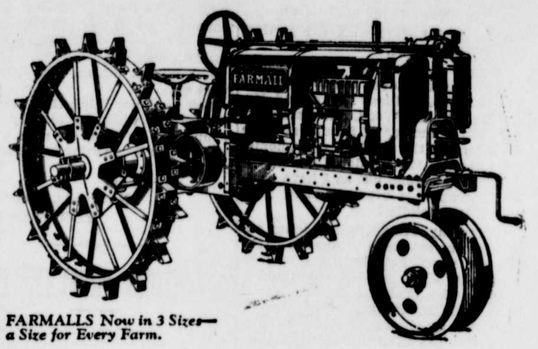
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