SIDNEY SNOW will be glad to answer any questions on food

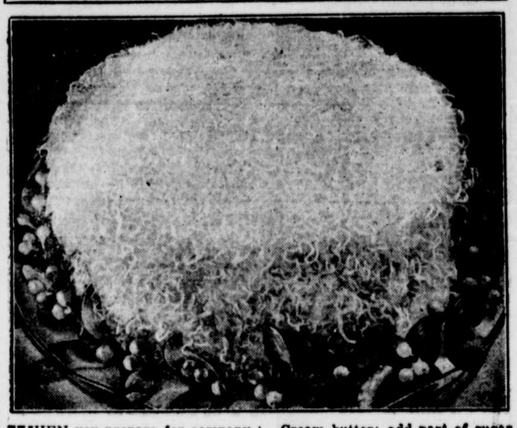
THREE MEALS A DAY

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Edited by WILMA DEUTE

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

A Festive Coconut Party Cake



WHEN you prepare for company, don't be afraid to make your most economical cake. You can completely hide its economy under a luscious coconut covering or turn it into a cake delectable with a delicious filling. Add these recipes to your repertoire.

Coconut Boiled Frosting

1½ cups sugar
½ teaspoon light corn syrup
2/3 cup boiling water
2 egg whites, stiffly beaten
1 teaspoon vanilla
1½ cups moist, sweetened coconut

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with rotary egg beater 10 to 15 minutes, or until frosting is cool and of right consistency to spread. Use wooden spoon when too stiff for beater. Spread on cake. Sprinkle thickly with coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Mocha Coconut Frosting

3 tablespoons butter
2 cups sifted confectioners' sugar
2 tablespoons strong coffee (about)
Dash of salt
1½ cups moist, sweetened coconut

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with coffee, until of right consistency to spread; add salt. Spread between layers and on top of cake, sprinkling generously with coconut. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Lemon Coconut Filling

1 cup confectioners' sugar
¼ teaspoon salt
1 teaspoon grated lemon rind
¼ cup lemon juice
1 egg, slightly beaten
1½ cups shredded coconut

Combine sugar, salt, lemon rind and juice, and egg in top of double boiler. Place over boiling water and cook 5 minutes, or until mixture is thick, stirring constantly. Remove from boiling water; add coconut and cool. Makes enough filling to spread between two 9-inch layers.

Coconut Fruit Filling

1 cup cooked apricots
1 cup drained crushed pineapple
½ cup sugar
3 tablespoons orange juice
½ teaspoon grated orange rind
¾ cup moist, sweetened coconut

Combine apricots, pineapple, and sugar in saucepan. Cook over low flame 5 minutes, or until fruit is clear, stirring constantly. Cool; add orange juice, rind, and coconut. Chill before spreading. Makes about 2 cups filling, or enough filling to spread generously between two 9-inch layers.

CLEVER PEOPLE FIND NEW DISHES ARE QUITE SIMPLE

Ham Roll With Raisin Sauce Tempting Yet Very Simple

By Wilmer E. Deute

I often times sit down all by myself and really have a good time envying people who are clever enough to invent new and tempting dishes.

On one occasion my hostess was just such a woman as I envy and for the life of me, when I saw the dish she served, so simple in all its splendor, I couldn't figure out why I had never thought of it Woe is me! My one consolation though, rests in the fact that the other women at the luncheon were filled with the same woe as I. The dish went by the name of

HAM ROLL

1 large slice of ham, 1-2 inch thick
1 cup fine white bread crumbs
1 tablespoon minced onion
1 teaspoon Worcestershire sauce
1-4 teaspoon pepper
2 tablespoons melted butter Milk.

Make a dressing of all the ingredients but the ham. Spread the dressing on the ham and roll up like a jelly roll. Tie in place. Place on a travel in a roasting pan and bake at 350 F. until tender. Slice and serve either plain or with a raisin sauce made as follows:

RAISIN SAUCE

1-2 cup brown sugar
1-2 tablespoon flour
1-2 tablespoon mustard
1 1-2 cups vinegar
1-2 cup raisins

Mix all the ingredients and cook to a syrup. Pour over the ham roll if desired.

VEGETABLE PLATE WITH ARTISTIC TOUCH OF COLOR

Molds Add To Design—Stuffed Baked Tomato 'Center' Attraction

Fie! on those housewives who think it their duty to serve a vegetable plate ever so often and do so by putting a gob of this and a gob of that on a dish and serving it. Pity the husbands who have to eat anything so unattractive. An altogether different story though is the vegetable plate attractively dressed and given a splotch of color here and there. Using carrot, spinach, mashed potatoes, peas eggs and tomatoes, a little decorative ability, and a few tiny molds and behold—an intriguing supper.

Fill round molds with mashed potatoes, press in and then turn out one mold on the side of each plate. Fill other small molds with hollow center with pinach, pres sand turn out on other side of plate or use the same shaped molds for the spinach and the potatoes. Starting with the potato, place alternately around the plate, a spoonful of carrots, a half deviled egg and a spoonful of peas and so on around the plate. The finishing touch goes to the center in which is majestically set the following:

STUFFED BAKED TOMATOES

4 tomatoes
1 1-3 cup bread crumbs
1-4 cup butter
1 clove garlic or onion
Salt, pepper, parsley, paprika

Cut the top end off the tomato and scoup out the center. Sprinkle with salt and invert on platter. Mince garlic or onion and cook in melted butter until light brown. Then put in bread crumbs and seasonings and do not cook. Fill tomatoes with mixture. Put crumbs on top and dots of butter. Bake until tomatoes are tender.

If more color is desired, strips of pimento and green pepper can be placed here and there around the dish.

PRIZE WINNING RECIPES

Florence E. Seffers of St. James, L. I., a reader of the Smithtown, L. I. Branch Messenger, is the winner of a case of Trommer's White Label Beer, for her recipe which is as follows:

PEAR MERINGUE

6 large pears
6 tablespoons granulated sugar
Grated lemon rind or canded ginger
3 egg whites, beaten stiff
1-4 cup confectioners' sugar

Peel and core the pears. Place the pears in a baking dish and fill each center with 1 tablespoon granulated sugar, mixed with a small amount of grated rind or candied ginger. Add sufficient water to cover the bottom of the dish and bake in a moderate oven (350 F.) until the pears are tender. Remove from the oven and cover each pear with a meringue made of the stiffly beaten egg whites to which the confectioners' sugar has been added. Return to a slow oven (300 F) and continue baking until the meringue is delicately browned. Remove from the oven and cool before serving.

An apron and a box of Cox, Gelatine has been awarded to Mrs. R. A. Brown of Montrose, New York a reader of the Peekskill, New Pork Highland Democrat.

Mrs. A. H. Uhler of Reisterstown, Md. a reader of the Reisterstown, Md. Community News is the winner of a metal recipe container with recipes and a can of Pompeian Olive Oil.

A Seceni Hand Made, Hand Painted Salad Bowl has been won by Jean M. Chambers of Newark, Del., a reader of the Washington, New Jersey, Star.

Mrs. Starr Lougheed of Carmel, New York, a subscriber of the Carmel, New York Courer is the winner of a case of Ruppert's Beer.

A rice ball and a box of All Comet Rice Products has been awarded to Mrs. Charles Lotz, of Halethorpe, Md., a reader of the Catonsville, Md., Herald.

Mrs. E. J. Murphy of Ridgewood, New Jersey, a reader of the Ridgewood, N. J., Herald has won a cheese tray with an assortment of seven kinds of Borden's Cheese.

MILLINGTON

The members of Millington Epworth League entertained the members of Goldsboro Epworth League on Tuesday evening of last week, a good time was enjoyed by all in spite of the extremely hot weather.

Miss Harriot M. Clark, of Norristown, Pa., was the week end guest of Mrs. Margaret J. Turner.

Misses Emma and Sarah Groves, of Baltimore, were visitors of Mr. and Mrs. Fred C. Numbers, Jr., at their summer home in Millington during the last week end.

Miss Ruby Ahern, of Perry Point, Md., spent the week end with her mother, Mrs. John P. Ahern.

Mr. Millard Porter, of Wimington, Del., was a week end visitor of his mother, Mrs. Eva W. Marvel.

On Friday evening of last week the members of Trinity Epworth League motored to Cecilton where the regular monthly business meeting of the League was held at the home of Mr. and Mrs. Edward Walls. Following the business session the young folk drove to Crystal Beach and enjoyed a weenie and marshmallow roast.

Mrs. Sara Taylor, of Philadelphia is visiting Mr. and Mrs. John W. Higman.

Rev. C. W. Robb and family returned home on Friday after a visit with relatives in Lancaster, Pa.

Mrs. Joseph Sloan, of Elkton, spem Friday of last week with her mother, Mrs. Mary E. Bailey who is quite sick at her home.

The Womans Foreign Missionary Society of Asbury M. E. Church met on Tuesday at the home of Mr. and Mrs. Walter C. Myers near town.

Mrs. Louisa A. Hurtt and sister, Miss Willie Moffett, of Wilmington, Del., were guests on Wednesday of last week of Mr. and Mrs. John W. Higman.

Mss Jeanette Myers, of near town, spent this week with relatives at Easton, Md.

Mrs. Marie O. Feddeman and daughter, Miss Mary, of Baltimore, spent the past week in Atlantic City, N. J.

Mrs. Ella Abele, Mr. and Mrs. Harry Abele and son, Junior and Mrs. Frank Carpenter, of Philadelphia, spent the week end with Mr. and Mrs. John E. Woodall.

Miss Margaret Bowers is a guest at the home of Miss Emily Moore, North East, Md., this week.

Mrs. Hurlock H. Gale attended the funeral of Mrs. Lewis Eldridge at Wildwood, N. J., on Thursday of last week.

Mr. and Mrs. Olin C. Duling, son, George and Miss Margaret Moore started for Florida on Friday of last week where they will spend about ten days and on their return trip will stop at Amhurst, Va., where they will pick up Mrs. Charles Duling who will return home with them.

Among those from town who attended the Picnic at Tolchester Beach on Thursday were: Mrs. Kate Garton, Mrs Fanny Moore, Mrs. Mary Baker and Mrs. W. Leo Gale. The Sunday School of Asbury M. E. Church were also at the Beach on that day.

Mr. Fred C. Numbers and two daughtrs, Misses Helen and Mary Elizabeth have returned home after a twelve days motor trip through the Shenandoah National Park, Georgia, Alabama, and the great Smoky Mountains.

Mr. Norman A. Wallen, Mr. W. Leo Gale, Mr. Clem Davidson, Jack Phillips and Jo hnny Wallace went to Philadelphia on Wednesday to see the game of ball between the Athletics and the American National League team of Boston, Mass.

A Lawn Fete was held at the home of G. C. Woodall, near town, on Wednesday, August 14 for the benefit of Chesterville M. E. Church, South.

Mr. and Mrs. Ford Phillips, of Wilmington, Del., are visiting her sister, Miss Marie Vansant.

Master William Pippin spent last Sunday in Atlantic City with his father, Mr. S. Thomas Pippin, of Wilmington, Del.

Mr. and Mrs. Charles Bell returned home on Sunday after spending a week with her mother, Mrs. G. H. Koeppel at Georgetown, Del.

Mr. Geo. Spencer Stevens has accepted the agency of the Household Paper Products Inc., of Detroit, Mich., and is canvassing the county.

Mr. Ford Phillips, Miss Marie Vansant, Mrs. Fanny Moore spent Wednesday down Chester River crabbing and had a very nice trip.

Mrs. George E. Pullman and children, Evelyn, Araminta and Ned, of Annapolis, Md., spent last week with her sister and brother in law, Mr. and Mrs. Robert M. Logan.

Mr. and Mrs. Harry Walls and daughter, Phillis, of Elkton, Md., were Sunday visitors of his grandmother, Mrs. John T. Slaughter.

Mrs. Medford Jones, of Kennedyville, and niece, Mrs. Tolson, of Chestertown were guests on Tuesday of Mr. and Mrs. John W. Hilyard.

Miss Martha Pennington is motoring in Maine.

Mr. Arthur E. Tonkin is giving his home a new coat of paint.

Mr. and Mrs. Millard Slaughter and Mr. and Mrs. Jesse Slaughter, of Elkton, Md., were Sunday visitors of their mother, Mrs. John T. Slaughter.

Mrs. Ruth Bowman is quite sick at her home in town, Mrs. George J. Smith is in attendance.

Miss Elizabeth Walls, Mrs. Emma Airey, Misses Anna, Ethel and Pauline Jones are motoring in Maine.

Mr. Howard Tonkin who for thirty years has been employed at the Philadelphia Post Office has reached the age limit and been retired on pension and is making his home with his brother and sister-in-law, Mr. and Mrs. Arthur E. Tonkin here. Howard we welcome you home.

Ms. Eva W. Marvel and sons, Millard and Warner Porter are visiting in Virginia.

The Ladies Aid of Trinity M. E. Church, South of Millington, served luncheon at the sale of Mr. John Wallace on Tuesday and netted one hundred and twenty six dollars.

Mr. Dudley Moore will tenant the Hendrickson farm, near town formerly occupied by Mr. John Wallace who will retire at the end of the year and move to Chesterville where he owns a home.

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Mr. Paul Bowman and Miss Thelma Haupt motored to Stamford, Conn., last week and spent a few days.

Miss Helen Vansant, of Smyrna, Del., spent Sunday and Monday with her parents, Mr. and Mrs. George B. Jones.

Mr. and Mrs. George B. Jones, Jr., of Elkton, Md., were guests on Sunday of his parents, Mr. and Mrs. George B. Jones.

Mrs. Guy Wolmsley died at the home of her mother in Wilmington, Del., on Tuesday of last week and was buried from her late home at Unicorn on Saturday afternoon. Interment was made in Crumpton Cemetery.

THINGS WE EAT

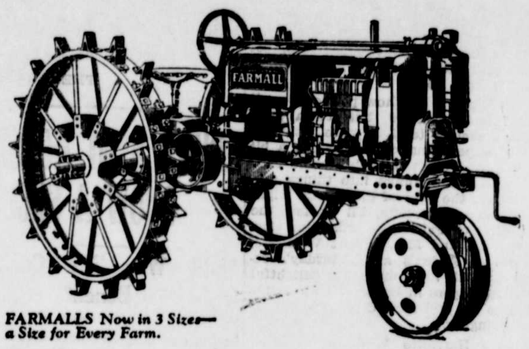
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