THREE MEALS A DAY

SIDNEY SNOW will be glad to answer any questions on food

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Edited by WILMA DEUTE

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

Three Delicious Versions Of an Old-Fashioned Dainty

WHEN springtime fills you with ambition to plan surprises for the family menu, give a thought to an old-fashioned dainty, jelly roll—and its many delicious variations. Did you ever try one with a lemon or orange filling? If you have thought jelly roll too hard to make, follow this recipe and you'll surely succeed. Serve jelly roll for Sunday dinner with a serving of ice cream on top of each slice—a perfect dessert!

Old-fashioned Jelly Roll

3/4 cup sifted cake flour
3/4 teaspoon double-acting baking powder
1/4 teaspoon salt
4 eggs, unbeaten
3/4 cup sifted sugar
1 teaspoon vanilla
1 cup jelly (any favor)

Sift flour once; measure. Combine baking powder, salt and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth covered with powdered sugar; remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

Rich Lemon Filling

3/4 cup sugar
4 tablespoons cake flour
Dash of salt
1/2 cup water
1 egg, well beaten
2 tablespoons butter
1/4 cup lemon juice
1/2 teaspoon grated lemon rind

Combine sugar, flour, and salt in top of double boiler; add water and egg, mixing thoroughly. Place over boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter, lemon juice and rind, and cool. Makes enough filling for 15x10-inch roll.

Coconut Orange Filling

1/2 cup sugar
4 tablespoons cake flour
Dash of salt
1/3 cup orange juice
3 tablespoons lemon juice
2 tablespoons water
1 egg, well beaten
2 tablespoons butter
1½ teaspoons grated orange rind
1/4 cup shredded coconut, finely cut

Combine sugar, flour, and salt in top of double boiler; add fruit juice, water, and egg, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, orange rind, and coconut. Cool. Makes enough filling for 15x10-inch roll.

MENU OF THE WEEK

MONDAY

BREAKFAST—Cantaloupe, Sbirred Eggs, Toast, Marmalade, Coffee.

LUNCH—Toasted Cheese Sandwich, Green Salad, Berries and Cream, Assorted Cookies, Tea or Milk.

DINNER—Breaded Veal Cutlet, Fluffed Rice, Buttered Beets, Fruit Gelatine, Coffee.

TUESDAY

BREAKFAST — Fresh Pineapple, French Toast, Maple Syrup, Broiled Bacon, Coffee.

LUNCH—Tomato and Cucumber Salad, Bread and Butter Sandwiches, Chocolate Pudding, Tea or Milk.

DINNER—Broiled Ham, Browned Potatoes, Corn on the Cob Dresed Lettuce, Watermelon, Coffee or Beer.

WEDNESDAY

BREAKFAST — Raspberries and Cream, Bacon Omelet, Muffins, Coffee.

LUNCH—Cold Cuts, Mixed Vegetable Salad, Tea Biscuits, Orange Marmalade, Tea or Milk.

DINNER—Navarin of Lamb, New Boiled Potatoes, String Beans, Cucumber Salad, Prune Chiffon Pie, Coffee.

THURSDAY

BREAKFAST—Fresh Figs with Cream, Cornmeal Mush, Toast, Currant jelly, coffee.

LUNCH—Cream of Tomato Soup, Toasted Crackers, Frozen Fruit Salad, Tea or Milk.

DINNER—Cold Baked Ham, Molded Green Salad, Bran Muffins, Apple Pie, Coffee.

FRIDAY

BREAKFAST—Sliced Peaches with Cream, Hot Coffee Cake, Coffee.

LUNCH—Assorted Sandwiches, Potato Chips, Pickles, Olives, Celery, Orange Ice, Assorted Cookies, Iced Tea or Milk.

Slaw, with Boiled Dressing, Hot Rolls, Blackberry Cobbler Coffee.

SATURDAY

BDEAKFAST — Tomato Juice, Scrambled Eggs, Buttered Toast, Coffee.

LUNCH—Cream of Corn Soup, Eggs a la King, Asparagus Tips, Sliced Tomatoes, each Ice Cream, Tea or Milk.

DINNER—Stuffed Steak, Hashed Brown Potatoes, Peas and Carrots, Waldorf Salad, Banana Shortcake, Coffee.

SUNDAY

BREAKFAST—Honey Dew Melon, Griddle Cakes, Little Sausages, Coffee.

DINNER— Fresh Fruit Cocktail, Fresh Baked Ham, Baked Sweet Potatoes, Lima Beans, Jellied Carrot and Pineapple Salad, Raspberry Mousse Coffee.

SUPPHR—Club Sandwicnes, Pickles, Olives, Celery, Potato Chips, Pineapple Whip, Coffee or tea.

CHICKEN PIE ONE-PIECE BANQUET

Following Recipe, Topped With Rich Pastry Makes Fine Dish

A little touch here and there and lo and behold, a simple dish is turned into a one piece banquet.

Now a chicken pie isn't an unusual dish and people eldom exclaim over it. But that is a simple chicken pie. One made as follows and topped with a ich pastry is something all together different.

CHICKEN PIE

1 4 or 5 pound cooked chicken
1 cup cooked diced potatoes
1 cup cooked diced carrots
1 cup cooked peas
1-4 cup flour
1-8 teaspoon celery salt
1-2 teaspoon salt
1-8 teaspoon pepper

Cut the chicken into small pieces. Add the potatoes, carrots and peas. Strain the stock left from cooking the chicken and boil it down to three cups. Thicken this with the flour, which has been diluted with cold water to form a smooth paste. Add celery salt, salt and pepper. Fill large casserole with chicken and vegetables and add chicken stock. Cool. Cover and place in refrigerator cabinet until mealtime. Cover the top with a pastry made as below, rolled to 1-4 inch thickness. Make several slits in pastry and bake in hot oven (400 F.) for about 30 minutes or until thoroughly heated through and brown on top.

PASTRY

2 cups flour
1 teaspoon salt
1-3 cup shortening
1-3 cup shortening
1-3 cup butter
ice water

Mix and sift flour and salt. With two knives or a pastry blender, cut in shortening. Add enough ice water to make a stiff dough. Roll out in an oblong piece and dot with bit of butter. Fold ends to the center and fold again to make four layers. Press the ends together and roll out. Dot again wth butter, fold and roll out. Cut with fancy biscuit cutter and place on top chicken pie.

HOUSEHOLD HINTS

Mrs. Ethel M. Hunter, Home Economist

FROZEN FRUITED CREAM

1 cup crushed pineapple (well drained.)
1 cup mixed fruits (as for fruit salad) pear, cherries, etc.
1-4 cup 4X sugar
1 cup whipping cream (beaten)

Mix pineapple, mixed fruits and sugar. Let stand 20 minutes. Pour into refrigerator tray, place in refrigerator. Freeze until fairly stiff. Remove and fold in beaten cream, replace in refrigerator and freeze hard.

PRIZE-WINNING RECIPES

Mrs. E. Walewski, of Bridgeton, New Jersey, a subscriber of the Bridgeton, N. J., Evening News has been awarded a rice ball and a box of All Comet Rice Products for her recipe.

BUTTERSCOTCH STICKS

1 1-4 cups brown sugar
1-4 cup butter
2 eggs
1-4 cup nut meats
1 teaspoon baking powder
1 cup flour
1 teaspoon vanilla

Melt sugar and butter together well. Let cool. Add eggs, nut meats and beat well. Sift together flour and baking powder. Add this to the other mixture. Add vanila, beat well. Pour into a shallow pan. Bake in a moderate oven from 25 to 30 minutes. When cool cut into sticks and roll in powdered sugar. These will keep for quite awhile.

A case of Trommer's White Label Beer has been won by Mrs. C. Riley, of Northport, L. I., a reader of the Northpoint, L. I., Observer.

Mrs. M. Mills, of New Canaan, Conn. a subscriber of the new Canaan, Conn. Advertiser has been awarded an apron and a box of Cox' Gelatine.

A metal recipe container with excellent recipes and a can of Pompeian Olive lil has been won by Mrs. M. Murbach, of Baltimore, Md., a subscriber of the Catonsville, Md., Herald.

Mrs. Minnie Barett, of Brewster, New York, a reader of the Carmel, New York Courier, is the winner of a case of Ruppert's Beer.

A cheese tray with an assortment of seven kinds of Borden's Cheese has been won by Mrs. Gertrude Bilz of South Orange, N. J., a reader of the Millburn, New Jersey, Item.

HOT OFF THE GRIDDLE

ESTHER DONLAN

Lettuce wrapped in waxed paper will keep delightfully crisp in the ice box.

Next time you make the cream sauce for macaroni au gratin, add two or three tablespoons of peanut butter. There will be a new flavor thrill.

In boling rice or macaroni, grease the inside of the pot about three inches from the top. This prevents boiling over.

Meringue is improved by the addition of a dash of salt. A little grated lemon peel helps, too, and shredded cocoanut (plain or toasted) is an excellent addition for the meringue on tops of cream pies.

After peeling onions, run the knife through a raw potato. It s the quickest way to clean the knife.

Keeping on hand an extra appliance cord is a good insurance against annoyance—for your percolator, toaster, iron or other small devices.

If a small piece of egg shell gets into the bowl when separating eggs, use a large piece to remoye the small one.

ST. MICHAELS DEFEATS CHESTERTOWN

Scores 8-7 Victory Here On Sunday

Six runs in the eighth inning enabled St. Michaels to defeat Chestertown here on Sunday by a score of 8 to 7.

The loss snapped Chestertown's winning streak which had reached nine games.

The teams will meet again at St. Michaels on Sunday.

The lineup and summary:

Chestertown	Ab	R	H	O	A	E
Squares, 3b	5	0	1	4	1	0
Grant, c	2	1	0	5	1	0
LeCates, cf	5	1	3	0	0	0
J. Williams, 2b	5	2	3	6	1	0
Bennett, 1b	4	1	1	5	0	1
Nichols, rf	5	0	0	1	0	0
Leverage, ss	5	1	2	4	3	1
Robinson, lf	4	0	0	1	0	0
Loller, p	2	1	1	0	3	0
Oliffe, (a)	1	0	0	0	0	0
Totals	3z	7	11	26	9	3

St. Michaels	Ab	R	H	O	A	E
A. Bridges, 2b	5	2	2	2	2	0
Marshal, c, 3b	5	1	3	2	3	0
Jones, ss	5	0	1	1	6	0
W. Bridges, 3b, c	4	1	1	2	1	0
Kelley, 1b	5	1	0	14	0	0
Bagardus, rf	4	0	0	1	0	0
Parkerson, cf	3	2	1	3	0	1
Smack, lf	4	1	2	2	0	0
Vivan, p	4	0	0	0	2	1
Totals	39	8	10	27	15	2

(a) Oliffe batted for Robinson in 9th inning. Marshal out, hit by batted ball.

Chestertown . . . 2 0 2 0 3 0 0 0 0—7
St. Michaels . . . 0 0 2 0 0 0 0 6 0—8

Two base hits—J. Williams, Loller, Marshal. Three base hits—J. Williams, W. Bridges. Stolen bases—Leverage, Loller, Parkerson. Sacrifice hit—Loller. Struck out—by Loller 5 ,by Vivan 3. Base on balls—off Loller 2, off Vivan 4. Oouble play—Leverage to J. Williams to Bennett. Umpire—Kennedy.

LECATES LEADS LOCALS

LeCates, with a mark of .438 is leading the Chestertown-Rock Hall combine in hitting. The averages follow:

	G	Ab	R	H	Ave.
LeCates	18	73	18	32	.438
J. Williams	14	68	21	28	.412
Bennett	17	71	18	26	.366
Harris	8	21	2	7	.333
Oliffe	18	70	16	23	.329
Leverage	8	31	1	10	.323
Nichols	17	70	17	22	.314
Loller	8	16	2	5	.313
Urie	5	16	3	5	.313
Willis	9	29	5	8	.276
Grant	13	46	16	12	.261
O. Porter	15	64	10	16	.250
Cornell	13	46	3	9	.200
Rodney	4	15	1	3	.200
Robinson	3	11	2	2	.182
Squares	3	14	2	2	.143
Burgess	1	1	1	0	.000

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'He doesn't look to me like a financier.'

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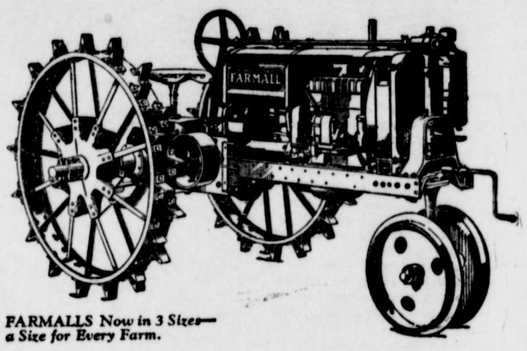

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