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

MENU OF THE WEEK

MONDAY — Breakfast — Pineapple juice, ready to eat cereal, boiled eggs, cinnamon buns, coffee. **Lunch**—Chicken loaf, potato salad, sliced tomatoes, peanut cookies, tea or milk. **Dinner**—Roulade of beef, tomatos en casserole, fried potatoes, beet salad, cocoanut cake, coffee coffee.

TUESDAY—Breakfast— Cantaloupe, hot cereal, cinnamon toast, scrambled eggs, coffee. **Lunch**—Cheese souffle, pineapple salad, tea or milk. **Dinner**—Italian spaghetti, meat balls, dressed lettuce, biscuit tortoni, coffee.

WEDNESDAY —Breakfast — Sliced peaches with cream, ham and eggs, rolls, coffee. **Lunch**—Frankfurters and sauerkraut, boiled potatoes, cookies, tea or milk. **Dinner**—Larded tenderloin of beef, asparagus salad, browned potatoes, deep dish apple pie, coffee.

THURSDAY — Breakfast — Sliced bananas with cream and cereal, poached eggs on toast, coffee. **Lunch**—Grilled tomatoes and bacon, buttered toast, pineapple whip, tea or milk. **Dinner**—Leg of mutton with caper sauce, fried potatoes, mashed turnips, grapefruit salad, rice pudding, coffee.

FRIDAY—Breakfast—Tomato juice, shirred eggs, hot biscuits, currant jelly, coffee. **Lunch**—Anchovy omelet, endive salad, ice box cake, tea or milk. **Dinner**—Oysters Louis, oven brown potatoes, cole slaw, pickled beets cheese and crackers, coffee.

SATURDAY— Breakfast — Grapes, cold cereal, soft boiled eggs, broiled bacon, toasted nut bread, coffee. **Lunch**—Liver croquettes, macaroni, dressed lettuce, tea or milk. **Dinner**—Pork tenderloin, fried potatoes, spinach, romaine salad, peach compote, assorted cakes, coffee.

SUNDAY—Breakfast— Sliced pineapple, griddl cakes, little sausages, coffee. **Dinner**—Roast duck, raw fried otatoes, apple sauce, green peas, green salad, molded ice cream with cream filld cakes, coffee. **Supper**—Oyster rarebit, toasted crackers, tomato salad, assorted cakes, coffee or tea.

Sidney Snow will be pleased to supply any of these rcipes.. Just write care of this paper.

LILLY WHITE'S COOPER RIVER PUDDIN'



Dear Miss Wilma,

Ah used to have a ant wot kum from de Cooper Ribber way down souf and she made a puddin' wot was berry good and seein' as you says you is a lettle peeked dese days, you bettah make an eat dis heah.

COOPER RIVER PUDDIN'

Fust take two cups of bread crums. Den take four cups milk. Den get de yokes ob four eggs beaten up. Den grate off de rind ob a lemon. All dis you mixes up good and den puts in enuf sugar to make as sweet as you think. Now dis you bakes like a custard. Take it out ob de oven and spread currant jelly ober de top. Den you beats up de whites ob de four eggs dat you has left after you use de yokes in de middle ob de custard. Into de beaten whites you mixes a cup ob sugar. And you got a lemon widout rind left ober on top of date puddin' and sticks it in of de eggs. And dis mixture you puts on top of date pddin' and sticks it in de oben a little bit and browns it. And dat am de bestest medicine fer bein peeked in mind or body. Hopin you is de same.

your humble servant Lilly White.

CHICKEN, OYSTER CASSEROLE DANDY WINTER SERVING

Served With Hot Biscuits This Dish Merits Special Praise

There is a little inn in New England that makes a specialty of one grand dish. During the winter when the thermometer shows something under zero, people seem to gather at this cozy, cheerful inn. They don't just dash in to eat, but spend several hours, first sitting in the living room in front of a great fire, then eating a leisurely dinner and then back to the spacious living room.

This special dish, which merits muuch parise is as follows:

CHICKEN and OYSTER CASSEROLE

1 broiler, split down the back
2 tablespoons butter
1-4 cup flour
1-2 teaspoon salt
Dash of pepper
2 cups oysters
1 cup cream
1 cup boiling water

Place chicken which has been dredged with flour, salt and pepper in a buttered casserole, pour over it the boiling water, place cover on dish and bake in a moderate oven, (350 F.) until tender, (about 1 hour). Remove from oven, add the cream, butter and oyters. Cover return to the oven and cook about 10 minutes longer or until the edges of the oysters curl. Serve at once with hot biscuits.

HORS D' OEUVRE PIE MADE WITH COTTAGE CHEESE, CAVIAR, ANCHOVIES

At a recent dinner party, a one piece Hors d'Oeuvre was served that completely put everyone at ease because of the sincere feeling they had about the wonderful hospitality, and the fact that there was nothing forced about pletely put everyone at ease because She made this one piece dish herself and calls it an Hors d'oeuvre pie. It is made by cutting one fourth of a cup of shortening into one cup of pastry flour sifted with one fourth a teaspoon of salt; add sufficient water, a few drops at a time to make the pastry stick together; press into a ball, with the fingers; allow to chill, roll out, spread with one tablespoon of butter, fold over, roll out thin and press into a pie pan or dish. Chill the pastry, then put into an oven heated to 550 F. Set the regulator at 500 F. and bake about nine minutes. The easiest way to prevent the crust from shrinking from the edges and puffing in the center is to set another dish, of the same size, inside the pastry to hold it down. Using a glass dish, it is easy to see when the pastry is browned.

Fill the baked pie shell with cottage cheese, well seasoned with slightly soured thick cream and a little salt and pepper. Cover with cream cheese, beaten until creamy, with heavy sweet cream. Drain the contents of a can of black caviar from the liqiud, and turn on to the center of the pie. Arrange filets of anchovies radiating from the caviar with an anchovy filet rolled and stuffed with pimento, at the end of each filet. Spread sardine paste arond the outer edge of the pie. Then press a portion of the softened cream cheese through a pastry tube on the pie, between the edge of the crust and the sardine paste; outline the circle of caviar in the center of the pie in the same manner. Sliced hard cooked eggs and olives are very appropriate to decorate such a pie. Cut in wedges and serve in place of canapes.

OLD DUDLEY'S CHAPEL TO HAVE ANNIVERSARY

Will Celebrate 154th Year On October 4

TWO SERVICES LISTED

Interesting History Back Of Church

The 154th Anniversary of Old Dudley's Chapel will be held on Sunday, October 4th. The services will be in charge of the pastor of Calvary M. E. Church of Sudlersville, Rev. C. M. Griffeth. At the morning service the sermon will be delivered by the Rev. W. S. Wise, of Wilmington, Del., who was a former District Superintendent of this charge. At the afternoon service the sermon will be delivered by the Rev. George White Dawson, pastor of the Washington M. E. Church at Hurlock, Md.

Dudley's Chapel is situated a short distance south of Route No. 300 between Sudlersville and Church Hill, about two miles west of Sudlersville, Md.

Dudley's Chapel is one of the most historic churches of Methodism on the Eastern Shore, being the mother church to all the Methodist Churches in this section of the county. It has a history reaching back to 1774, two years before the American Revolution.

Some of the most outstanding men of early Methodism have been her pastors; among whom were Freeborn Garretson in 1778, and Jesse Lee and Richard Whatcoat in 1786. It is a real privilege in these days to sit in a church where these famous men of the olden days preached. As you sit in the old historic surroundings and try to imagine seeing them in the pulpit, where they stood preaching, there is something about it, that carries you back into the romance of those early heroic times.

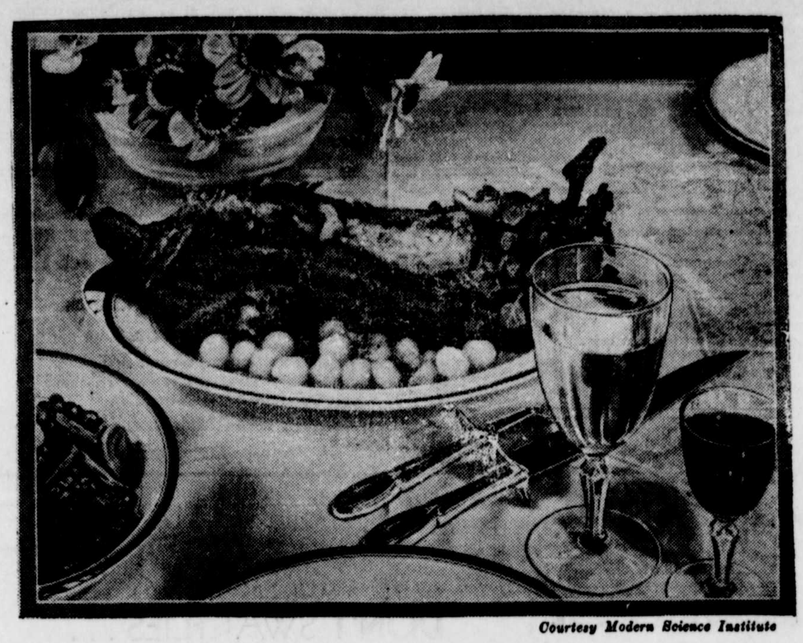
Methodism was brought to the Eastern Shore in November 1773 by Rev. Watters who was sent here from the New Jersey Circuit. He came first to Kent County and then to Queen Anne's County.

His coming resulted in a sweeping revival all through this section and the converts formed themselves into a Methodist Society and met in the home of a Mr. Fogwell who lived about a mile and a half east of Sudlersville. After the Revolution the Society was able to build a church and the ground was donated by Mr. Joshua Dudley. The building was erected in 1783.

The new church was graced in 1785 by a visit from Bishop Coke, the first and only Bishop ordained by John Wesley. Beginning with the year 1786 Bishop Asbury, who was ordained by Bishop Coke, preached the Annual Sermon for several years at Dudley's. Bishop Asbury was in the habit of referring to Dudley's as the Queen Anne's Chapel. Bishop Asbury's last visit to Dudley's was on a beautiful Sunday in April, 1811, dining with a Mr. John Elliott, a trustee, to whom he pays a fine tribute in his famous Journal.

Dudley's was first a part of the Kent Circuit. In 1791 a new cricuit was formed, called the Queen Anne's Circuit. In 1836 the circuit was divided into others, and Dudley's became a part of the Church Hill Circuit. In 1855 the Circuit was redivided and Dudley's became a part of the Sudlersville Circuit.

WHEN DADDY GOES A-HUNTING SERVE RABBIT WITH WINE



Courtesy Modern Science Institute

Do you rmember the old Mother Goose rhyme that undoubtedly your mother sang to you 'way back when'? If we recall correctly, it went somethink like this:

By baby bunting,
Daddy's gone a hunting,
To get a little rabbit skin,
To wrap the baby bunting in.

From October until January is usually the hunting season for rabbits in most of the states in the Union so perhaps this little nursery rhyme lullaby may b revived during the time when daddy and brother are out after 'buntings.'

Of course, after a hunter has tramped all day through the woods and returned home wit hseveral rabbits or pheasants, he will expect his wife to exert her finest cooking skill to see that the results of his hunting ability come to the table in a manner fit for a king.

Nothing dampens the enthusuiasm of a hunter quite so much as to see the game he has bagged, toughened by improper cooking with the resulting loss of that delicious flavor peculiar to wild game.

If any member of your family starts polishing up his trusty old shot-gun these cool days, perhaps you had better jot down right now, this recipe for rabbit baked in wine. You will discover that the addition of a small amount of domestic red wine (preferably Claret) will give an unusually delicious flavor to the meat.

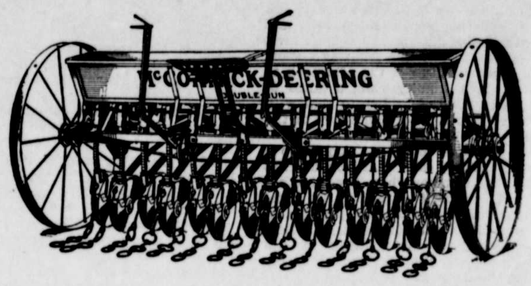
RABBIT WITH WINE

1 rabbit
2 cups Domestic Claret Wine

Roast the rabbit in an uncovered baking pan until almost tender. Use 400 degrees temperature for the first 20 minutes, then reduce to 250 degrees for remaining period. When the rabbit is nearly tender, season with salt and pepper and add 2 cups of Domestic Claret Wine and continue roasting. Baste the rabbit every ten minutes with the wine until the meat is tender.

Do you know that wrapped straws may be bought for testing cakes and biscuits in the oven? If they are not available, one taken from a clean broom and carefully washed will serve the purpose.

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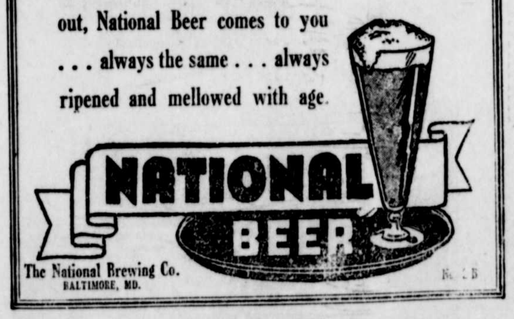
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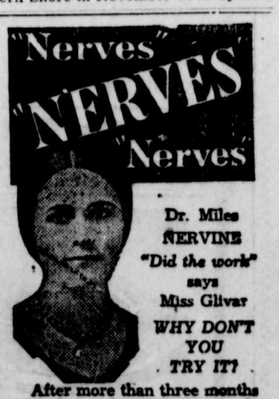
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