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



OLD FASHIONED HOSPITALITY RETURNS WITH "AFTERNNOON COFFEE"

Once upon a time not so long ago, there was a custom in this and other countries that has somewhat died out in recent years. That was the custom of serving afternoon coffee to a group of close friends. At such a gathering, one was able to relax and enjoy the pleasures of a good cup of coffee, a delicious home made coffee ring, and that comfortable feeling to be derived from a group of good friends.

Right now seems to be a wonderful time to revive this custom. Especially since everyone seems to have returned to knitting. In all places and in all walks of life, women are to be seen with a knitting bag under their arms. What fun it would be to knit and nibble at the same time.

As one no lonegr has the desire to sit for long out of doors but rather before a fire place in a cozy sitting room, could anything lend more charm than a tray arranged with an attractive coffee set and a coffee ring such as this?

CHERRY and ALMOND RING

2 1-2 cups sifted cake flour
2 1-2 teaspoons baking powder
1 teaspoon salt
5 tablespoons butter or other shortening
1 egg slightly beaten
2-3 cup milk
2 tablespoons sugar
1 teaspoon cinnamon
1-2 cup blanched almonds, shredded
Candied or maraschino cherries, cut into rings.

Sift flour once, measure, add baking power and salt, and sift again. Cut in shortening. Combine egg and milk. Add to flour gradually until soft dough is formed. Roll 1-3 inch thick on slightly floured board, dot with additional butter, sprinkle with sugar, cinnamon, almonds, and cherries. Roll lengthwise and place in a circle on a greased baking sheet. With scissors, cut 3-4 inch slices, almost through. Turn each slice partly on its side, pointing away from the center. Place a whole cherry in every other one. Bake in a hot oven (450 F.) for 25 minutes, or until done.

Several months ago, Mrs. J. Jameson of Milford, Connecticut, sent in a splendid recipe for Cornish Pasties. Coming on into summer, we thought we'd save it for cooler weather, when pasties are at their best.

But now is Mrs. Jameson's recipe and she will receive a prize of a rice ball and a box of All Comet Rice Products.

CORNISH PASTRY

1-4 pound raw lean beef cut into dice
1 small onion, chopped fine
1-4 pound parboiled potatoes, diced
1 small lamb kidney, diced
Pepper, salt and gravy.

Make a potato paste as directed below, roll out and cut into round. Mix the meat, potatoes, kidney and onion together, season and moisten with 2 or 3 tablespoons of gravy. Place the meat preparation on one half of the paste, wet the edges, fold the other half over and join neatly together. Prick the top and bake in a moderate oven for about one hour. Serve either hot or cold.

POTATO PASTE

2 pounds hot potatoes
2 ounces butter
2 eggs
Grated cheese
Bread crumbs
Frying fat

Pass the hot potatoes through a sieve stir in the butter and beaten eggs, spread smoothly on a dish, making the layer about 3-4 inch thick. When cold cut into rounds or squares. Coat carefully wit hbeaten egg and cover liberally with a mixture of bread crumbs and grated cheese. Fry in hot fat until brown.

Other winners are:

Mrs. S. Murphy of New York City is the winner of a case of Friend's Food Products, from Melrose, Mass. She is a reader of the Cuffolk Co. News of Sayville, L. I.

Mrs. Lawrence Palmateer of Athens, New York, has been awarded a case of reader of the Coxsacckie, New York Ruppert's Beer. Mrs. Palmateer is a Union News.

Dorothy Durham of Chestertown, Maryland, a reader of the Chestertown Md. Transcript, is the winner of a recipe holder with recipes and a can of Pompeian Olive Oil.

Mrs. G. F. Emerson of Wycoff, New Jersey, a subscriber, of the Ramsey, New Jersey Journal, has been awarded a cheese tray with an assortment of seven kinds of Borden's Cheese.

Mrs. S. W. KiKng of Southampton, L. I., a reader of the Southampton, L. I. Press, is the winner of a case of Trommer's White Lager Beer.

"ROOT CELLAR" IS FAST LOSING ITS PLACE AROUND HERE

"Cabbage a la Cauliflower" And Glazed Turnips Fine Winter Dishes

While modern civilization has its compensations, there was something intensely satisfying about the old fashioned "root cellar." By now, it was getting filled up—with potatoes and beets and carrotts and turnips and the other root crops. Soon the squashes and pumpkins would be arranged and along the upper beams, cabbages and cauliflowers would be hung away in paper bags.

An then, far through the winter months, they would come out to be cooked up in the old fashioned ways:

CABBAGE A la CAULIFLOWER

Cut the cabbage fine; put in a pan, cover with water and keep covered; and simmer gently; when tender, drain off all the water and add a small piece of butter, a little salt and pepper and one-half cup of cream or one cup of milk. Leave on the stove a few minutes before serving.

GLAZED TURNIPS

Peel a few large turnips, scoop out little balls with a round cutter. Blanch and boil them in salted water; when done drain off all the water. Put them into a frying pan with a small piece of butter, fry slowly until a golden brown. Sprinkle with powdered sugar, and toss over a hot fire for a few minutes. These are very attractive served as a garnish for meats.

YOUNG RABBIT SERVED WITH CHABLIS WINE RARE TREAT

Lovely Salad Dressing Made From Chablis Wine—Recipe Here

By SIDNEY SNOW

There is a spot in Lower Burgundy called the Chablis District where a fine white Burgundy wine is made. It has been known since around the year one thousand as a outstanding wine. Chablis is particularly fine to serve with oysters and now that we are again in oyster season, we may well give thought to Chablis.

But there is another delicacy for which Chablis has an affinity and that is young rabbit—just now coming into its own. The rabbit may be a wild one or it may be one of those raised in a nice hutch.

Now, here is a grand dish for a man to cook, providing he has a delicate touch. But one burner is needed for this grand dish so it may be made in the tiniest of kitchenettes.

Great care must be taken in the selection of the rabbit. He must be young, but well fed and plump. Have him niccely separated into convenient pieces. Sponge him off and dry him neatly.

Now, using a sound iron frying pan, place in the pan a quarter pound or a little more of sweet, fresh butter. Do not use any except the finest and sweetest of butter. Melt this butter in the pan and then in the butter fry the pieces of rabbit—fry about ten minutes when it should be neatly browned.

Place the rabbit on a platter and sprinkle over it a little flour into which has been placed salt and pepper.

Into the pan pour a cup to a cup and a half of the Chablis. Back into the pan place the rabbit. Now let all this simmer over a low flame for about ten to fifteen minutes. It must not come to the boiling point. At around ten minutes or so, the wine will have turned into a creamy, syrupy sauce—thin, it is true, but important and of wonderful flavor.

It is now time to serve the dish.

The plates should be warmed. With the rabbit one may serve tiny, young carrots, boiled in plain water and buttered a bit. And then may follow an alligator pear in halves with French dressing.

Chablis is one of those wines which makes itself at home throuhout the meal, so it is as well not to change. If the dessert be a well chosen preserved pear and a bit of sponge cake and another glass of Chablis, no one should find fault.

Incidentally, there is a lovely salad dressing to be made of Chablis. Here it is:

In a suitable jar or bottle, mix four tablespoons of good olive oil with 1-2 teaspoon lemon juice, 1-2 teaspoon salt, a single nubbin of garlic. Shake well 1-2 teaspoon paprika, a little cayenne on sliced tomatoes or upon cucumbers. until the dressing is creamy. Serve this and 2 tablespoons of Clablis. Drop in I think that any man, living in a small apartment and wishing to entertain a group, say, for bridge, preceded by a bit of dinner, could not do better than paying this homage to the fine wine of Chablis and to his friends as well.



MARYLAND WOMEN WIN RECOGNITION

Governor Nice Places Nearly 100 Of Them In Responsible Positions.

Baltimore.—Maryland women, voting for the fifth time in a Presidential election, will play a dominant part this year. This will be especially true in the Free State because of the recognition given them by Governor Harry W. Nice. His Excellency has set a precedent in Maryland by his appointment of approximately 85 women to various boards and commissions.

More than 40 of these appointees are serving their State without remuneration, but the salaries of the paid appointees range from $200 per year to $3,500.

Most of the counties in Maryland now have Juvenile Boards. In Anne Arundel county Mrs. Edna Payne and Mrs. Joseph Bigelow are serving. Mrs. Edna Pitts is on the Board in Prince George's county, and in Howard county Mrs. Almira Sweeten. Mrs. Mary Lammert is full-time Juvenile Judge in Allegany county and her assistant is a woman.

Women are also serving on the School Boards and in Frederick county Miss Helena Stauffer is a member of the Planning Commission. Three have been appointed to the Library Commission in Mrs. Arthur Bibbins, Mrs. Eva Chase and Miss Amelia Doetsch.

On the Board of Welfare are Mrs. Mary McCreary of Baltimore City and Mrs. Ethel Lauterbach of Carroll county. Two of the Election Clerks in the office of the Supervisor of Elections are women—Mrs. Lottie Wortche and Mrs. Mamie Howser. The chairman of the Board of Supervisors in Montgomery county is Mrs. Clara Holmes, and in the office of the State Auditor is Mrs. Maude Webb, an assistant. The assistant State Librarian is Mrs. Frankie Wilson.

Because of their ability and fitness for office, Governor Nice appointed two women Police Magistrates—Mrs. Lula E. Powell and Mrs. Grace Hartnett, and numerous women throughout Maryland have been made a Justice of the Peace. Mrs. Powell also is secretary of the Republican State Central Committee and her foresight is keen indeed.

On the Liquor Board there is a woman appointee and the chief clerk in the Veterans' Bureau is Mrs. Louise E. Cooper. One of Baltimore's prominent attorneys, Miss Helen Elizabeth Brown, is chairman of the Workmen's Compensation of the State Roads Commission.

Mrs. Vera Phoebus, of Princess Anne, is a member of the Motion Picture Censor Board, and women appointees also are to be found on the Prison Labor Commission, as well as on the Board of Hairdressers and Beauty Culture.

Governor Nice's wisdom in placing these Republican women in positions of trust as promised in his platform has been proved by the good which they have accomplished in the successful fulfillment of their various missions.

Maryland Republican women never have been so active in a Presidential election as this year. They have formed their own organizations in every county as well as Baltimore City, and they hope the plums of victory will fall into their laps. They are doing their part well and with a vim.

Women were given more recognition by William P. Lawson, chairman of the Republican State Central Committee, at the appearance of Colonel Frank Knox Thursday night at the Lyric Theatre. They formed a background of the stage and occupied the boxes. The days of the "oldtime politician" is gone forever apparently in Maryland Republican circles.

The Knox meeting was another brilliant chapter added to Republicanism in the Maryland Free State. And the final punch will be given when Governor Landon appears here at the Fifth Regiment Armory on October 27.

Men and Apes

Men and apes are the only creatures whose eyes can be focused for different distances.

Palisades Very Old

Scientists claim the rocks which make up the Palisades in New York are 150,000,000 years old.

1937 Lincoln-Zephyr Shows A New Front End Design



The beautiful new frontal appearance (above) of Lincoln-Zephyr motor cars for 1937 is an example of how refinements in the new "first anniversary" series have added to the car's charm. The distinctive sharp-nosed radiator grille, topped by its "flying wing," is ornamented with horizontal strips of bright chromium. Similar strips border the hood louvres. A body stripe is carried across the length of the car from stem to stern below the belt line. The new Lincoln-Zephyr body types are now being shown in Lincoln dealer showrooms.

New York-Stockholm Telephone Call Completes $13,000,000 Sale



Overseas telephone switchboard and route of call made between New York and Stockholm involving $13,000,000 International Match Company deal.

Selling by telephone reached a new high recently when bankers and attorneys of the Irving Trust Company, New York, acting for the Swedish Match Company, purchased the foreign holdings of the International Match Corporation in a telephone conversation with the Stockholm Enskilda Bank in Stockholm, Sweden. It was 9:00 a. m., New York time, and 3:00 p. m. in Sweden when the two groups picked up their telephone sets and heard the spokesmen on either side of the Atlantic carry on the following conversation as reported by the New York Times:

Stockholm: How do you do?

New York: How do you do?

Stockholm: Everything is quite all right here. Have you received the money?

New York: We have received the money.

The close of the transatlantic talk, six minutes later:

New York: Everything is O. K. here and I understand you have completed everything there.

Stockholm: We are through and finished here. Nothing further to be said. Is it still hot in New York?

New York: It certainly is. Goodbye.

Stockholm: Goodbye.

Within those six minutes the goods had been delivered and the price paid on a deal of almost $13,000,000. For $8,776,079.35 in cash and about $4,000,000 worth of stock, the Swedish Match Company, in Stockholm, had purchased nearly all the foreign holdings of the International Match Corporation, located in New York.

Part of the price was paid in Stockholm, part in New York. Part of the documents, securities and releases representing the International Match Corporation's assets were delivered in Stockholm, part of them in New York. The purpose of the final telephone conference was to permit the Stockholm company to hear the New York deliveries acknowledged in the familiar voice of its attorney here, and to permit the New York company to hear the Stockholm deliveries acknowledged in the familiar voice of its representative there.

Torcello in Adriatic

Before Venice achieved her glory and power Torcello was the leading commercial city of the Adriatic.

Below Sea Level

Georgetown, capital of British Guiana, is below sea level.

Glass Balls Used as Targets

Glass target balls were used before clay pigeons in 1880 for shooting.





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