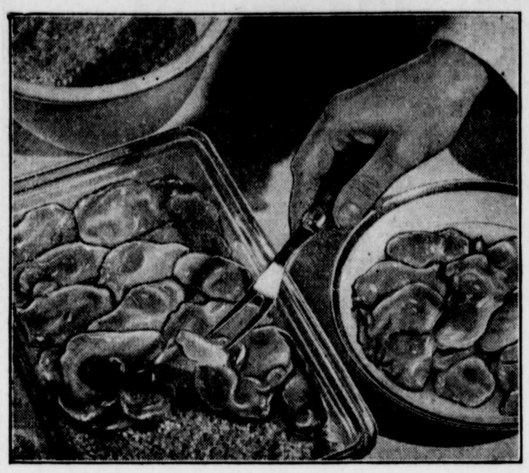
SIDNEY SNOW will be glad to answer any questions on food

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



EXTRA FINE SAUCE FOR EXTRA FINE OYSTERS

Surprising as it will seem to many people, there is no trick to frying oysters in such a way that they will be just like those that were so delicious at that sea food restaurant.

The success of fried oysters depends ters must be absolutely fresh,(one can of course on several things; the oys- easily judge this as the shells are tightly closed if the oyster is fresh); then they must be dipped in fresh cracker crumbs, they should not be fried too long, and lastly, the tartare sauce served with them must be the best that can be made.

Like so many things fried oysters run in combination with certain dishes. Cole slaw is the usual salad and French fried potatoes are exactly what is needed to complete this combination.

What could be simpler to assure a grand dinner than to follow the following instructions: Sprinkle the oysters on both sides with salt and pepper. Dip inseasoned fresh cracker crumbs. Put 2 tablespoons of butter in a hot frying pan, add the oysters, fry on one side until brown, then turn and brown on the other side.

Last but far from least, comes a grand recipe for the sauce.

TARTARE SAUCE

2 tablespoons capers, chopped
2 tablespoons cucumber pickles chopped
2 tabllespoons olives, chopped
1 teaspoon parsley, chopped
1 teaspoon scraped onion
2 cups mayonnaise

Fold capers, pickles, olives, parsley, and onion into the mayonnaise. Chill. This makes 2 1-3 cups ofsauce. It can be kept indefinitely in the refrigerator.

MENU OF THE WEEK

MONDAY— Breakfast — Orange juice,cold cereal, crisp bacon, toasted English muffinss, honey, coffee. Lunch—Creamed mushrooms on toast, string bean salad, cup cakes, tea or milk. Dinner—Broiled lamb chops and tomatoes, shoe string potatoes, romaine salad, blueberry pie, ccffee.

TUESDAY— Breakfasst — Preserved pineapple, baked eggs, sausage patties, butterd toast, coffee. Lunch—Egg a la king, asparagus tip, cinnamon bun, tea. Dinner—Fresh baked ham, baked sweet potatoes, buttered beets, dressed lettuce, Brown betty, coffee.

WEDNESDAY—Breakfast— Grape fruit, bacon omelet, hot rolls, strawberry jam, coffee. Lunch—Beef tongue, potato salad, cheese and crackers, tea. Dinner—Italian spaghetti, meat balls, lettuce with French dressing, biscuit tortoni, coffee.

THURSDAY— Breakfast— Stewed prunes, plain waffles, maple syrup, coffee. Lynch—Frizzled ham with fried pineapple, melba toast, tea. Dinner—Rolled shoulder of lamb, oven browned potatoes, lima beans, pear salad, hot biscuits, chocolate pie, coffee.

FRIDAY—Breakfast—Stewed peaches, hot cereal, griddle cakes, apple on toast, canned peas, fruit, cookies, tea. Dinner—Oyster stew, French fried potatoes, cole slaw, hard rolls, deep dish apple pie, coffee.

SATURDAY— Breakfast— Sliced bananas with cereal, soft boiled eggs, buttered toast, coffee. Lunch—Hot lamb sandwiches, sliced tomatoes, egg custard, tea. Dinner—Broiled steak, fried mushrooms, baked potatoes, spinach, layer cake, coffee.

SUNDAY—Breakfast— Grapefruit, fried hamand eggs, raisin toast, coffee. Dinner—Roast duck, apple sauce, fried sweet potatoes, succotash, cabbage salad, chocolate ice cream, macaroons, coffee. Supper—Baked onion soup, toastde crackers, sliced ham, assorted cakes, coffee.

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

"NEW HAT BAIT" MENU FEATURES PAPRIKA CREAM SCHNITZEL, SPAETZLE

By SIDNEY SNOW

"Want to come up for dinner tonight?" the verbal invitation stated.

"What you going to have?" was the canny query.

"New hat bait," was sthe prompt reply.

Then I knew that a certian good friend of mine was about to have performed upon him a painless operation which would result in a new hat being born.

This agreeable couple got along very well on the subject of new hats because Mary never tackled John as he came up the porch steps with the question: "How much money did you make to-day? Can I get a new hat?"

No such clumsy or forthright technique. On the contrary, John Would meander into the house perfectly unconscious of what lay before him, beguiled by some unusually delicious odors. In due time, John would be completely "under the influence" and the extraction ofthe new hat or the very definite promise thereof was truly a pleasant and magnanimous and friendly gesture on John's part. In fact, Mary says solemnly that there have been itmes when he actually forced the hat upon her.

Of course, this particular bait might not work upon all men. The same fly won't interest all fish. But here is the prescription which will probably prove effective in nine cases out of veery ten with the ordinary garden variety of male brutes. The menu:

Tomato and Clam Juice Cocktail
Paprika Cream Schnitzel
Spaetzle Buttered Beets
Bottled Beer
Danish Apple Cake
Coffee

The cocktail is half bottled tomato cocktail and half clam juice, also bottled. Well chilled. Mixed just before serving. Topped with a dash of celery salt.

The Paprika Schnit is a lovely dish but very easy to make. Have the butcher cut for each serving two pieces of veal from the leg. Each piece about half an inch thick and about two by five or six inches on the surface. Season with salt and paprika. In a skillet melt about two or three teaspoons butter and when hot, drop in the schnitzels and saute for about five minutes, browning on both sides. Then add one cup ot very thick (or sour) cream, a pinch of salt and a heaping teaspoon paprika. Simmer for five minutes. The sauce should be creamy and of nice pinkish shade. Garnish with lemon slicess, half of each slice covered with paprika, and with parssley sprigs.

Now, the spaetzel is a grand little dumplin which is of Swiss origin. They are firmer than ordinary dumplings. To make enough for two or three people, mix a cup of flour, one whole egg and the yolk of a second egg and a third of a cup of milk.

Season with salt and a little pepper and a bit of grated nutmeg. This makes a rather stiff batter. Have ready a kettle of boiling water and with a spatula, slide right from the bowl into the water bits of the batter about as large as a good sized peanut or small walnut. Boil for about five minutes and then drain off in a collander. Return into the kettle or intoa frying pan, add a couple of tablespoons of butter and let the butter melt over the spaetzels.

Now, for the apple cake, which can be made earlier in the day. Prepare six apples, peel, core and slice as for apple pie. Take a cup and a half of stale bread crumbs and mix with half a cup of sugar and half a teaspoon cinnamon. Butter a deep cake pan and put a layer of the crumbs mixture(about a quarter of an inch) on the bottom. Then a layer of apples. Then another layer of crumbs, winding up with the crumbs on top. Dot with butter and bake in moderate oven for about two hours. Serve cold with plenty of whipped cream.

If this menu does not produce the desired hat, then either the verbal technique went wrong or nothing short of a rolling pin is to be indicated.

HE KNOWS THEN

Before marriage a man declares he will be boss of his home or know the reason why. After marriage he knows the reason why.

TWO FINE MENUS FROM A SOUTHERN GIRL'S COLLECTION

Corn Pudding AndPease With Onions Found To Be Specialty Of Friend At Coast Beach

By WILMA E. DEUTE

A few years ago, I undertook to spend the summer at one of the beaches so popular on the Pacific coast. Being a mountain lover, it was an undertaking until I got used to finding sand in and around everything.

My companion for this summer was a girl from Birmingham, Alabama. We were really always good friends until dinner time when the civil war was rewaged over the kitchen stove. It seems that we were both the world's best cooks but neither was anxious to let theother prove it. Something had to be done, so a compromise was compromised and we took turn. We were equally sure there would be deaths from indigestion but little was said and as long as this friend isn't apt to read this I'll say that she is a good cook, in fact, almost good as I. Here are two of her specialties in the way of vegetables. I wish I had her recipe for Black eyed peas but would be giving myself away if I asked her for it

CORN PUDDING

Take twelve ears of very tender corn and cut straight thruogh the grain with a sharp knife. Scrape off into a baking dish with the back of a knife, add one half pint ofmilk, one tablespoon of butter, the yolks of two eggs beaten pepper and salt to taste. Put in the oven and bake until the top is a light brown.

PEAS WITH ONIONS

Cut one slice of bacon crosswise into shreds. Cook bacon with two tablespons of butter ten minutes. Do not let it scorch. Remove scraps from fat and add two cups of fresh peas, one dozen small white onions and one small sprig of mint. Add 1-4 cup of boiling water and simmer until onions are soft. Drain and add the following mixture—one egg yolk slightly beaten, one-third cup of cream, salt and pepper. Serve very hot.

NEWS ITEMS IN AND AROUND GALENA

Mr. and Mrs. Victor Stevens, of Baltimore, Md., spent the week end with her parents, Mr. and Mrs. Elmer Jarman.

Dr. and Mrs. Reynolds of Chestertown, Md., Mr. Wm. H. Godwin, of "Pine Forest Farm" near Millington, Md., and Miss Isabel Green of Chester, Pa., were Sunday guests of Mr. and Mrs. William Godwin.

Mrs. Annie Kendall, of Rock Hall, Md., returned home last Sunday after spending a while with her daughter, Mrs. Crouch.

Mr. and Mrs John Martin, Mrs. Hester, of Philadelphia, Pa., spent the past week end with his mother, Mrs. Maggie Martin.

Miss Ruth Redding, of near Worton, Md. spent several days last week with her grand parents, Mr. and Mrs. Harry Redding.

Mr. and Mrs. Clem West, of Norwood, Pa., spent the week end with her father, Mr. John Mullin, near town.

Misses Nellie Dempsey, Kathyrn Thornton attended the York Fair last Wednesday in York, Pa.

Mrs. Randolph Langlois and daughter, Clytie left last Wednesday for their home in Denver, Colo., after spending the summer months with her father, Mr. Ray Prettyman.

Capt and Mrs. Richard Driscoll and son of New London, Conn., are visiting at the home of her parents, Mr. and Mrs. Ralph Van Dyke later in the mnth, Capt. and Mrs. Driscoll will leave for Fla. for the winter

Mrs. Kay Vans. Ahern daughter, Kay Heighe, and Mrs. Elmer Jarman, visited friends and relatives in Baltimore, Md.

Mr. and Mrs. Warren Gillespie and daughter, Ruth of Ocean View, Del., spent the past week end with her father, Mr. Frank Ruth.

Mrs. Carrie Hill, of Pelham, New York, spent several days last week with her piece, Mrs J. E Ireland.

Mrs. Mary Harrington, Mr. Emory Wood and daughter, Betty, Mr. and Mrs. James Harrington and daughter, Deloris, of Wilmington, Del., spent the week end with the formers parents, Mr. and Mrs William Wood.

Mrs. James Scotton has been quite sick at her home for the past week

Mrs. James Scotton has been quite scik at her home for the past week about a week ago, she was in an auto accident and was very much shaken up.

Mr. and Mrs. Julian Coleman and family, of Chestertown, Md, spent last Sunday with her parents, Mr. and Mrs. G. W. Blount.

Mrs. James Mulford spent several days last week with Mrs. Micheal Burns in Baltimore, Md.

Mr. Horton Money, of near Worton Md., visited his mother, Mrs. Elizabeth Money who is much improved.

Mr. and Mrs. Nicholas Walters and son Jack, of near Still Pond, Md., visited at the home of Mrs. Lemuel last Sunday.
Mark, last Sunday.

State Normal School, Miss Virginia Spry, Project Fark, Pa., spent the week end with their parents here.

Mrs. James A. Queenn is spending a few days in Mdidletown, Del., with her mother, Mrs. T. Devine.

Rev. and Mrs. WalterG. Barlow attended a Wilmington Conference Rally held in Wesley Church, Dover, Del., last Tuesday.

The Lecates property is under-going some extensive repairs.

Mrs. William Hopkins and little daughter, Anne of near Still Pond, Md., visited her parents, Mr. and Mrs. Samuel Deshane last week.

Mrs. Addie Mark and Miss Margaret Walters, Mrs. M. E. Horsey are on the sick list.

Miss Margaret Crawford, of Washington College, Chestertown spent the week end with her mother, Mrs. Alice Crawford.

The members of the Always Faithful Sunday School Class were entertainedon Tuesday veening at the home tained on Tuesday evening at the home of Messrs Julian and Walter Davis.

Mr. and Mrs. George C. Johnston are spending sometime in Dover, Del., with their daughter, Mrs. George Carroll.

Mr. Edward Bratton, of near Elkton, Md., is visiting at the home of Mr. and Mrs. Herbert Ford near town

Mrs. William Towler is visiting her aunt, Mrs. James Cochran in Balti-

Pulteney Bridge a Monument

The famous Pulteney bridge, built in England in 1770, is a structure held to be second in historic beauty to the Ponte Vecchio, Florence. It is to be preserved as a national monument.

The Seventh Heaven

Cabalists maintain that there are seven heavens, each rising in happiness above the other, the seventh being the abode of God and the highest class of angels.

Communist Colony in Texas

Etienne Cabet (1788-1856) went to Texas in 1848 to found an Icarian community, so named after his Voyage en Icarie, a philosophical and social romance describing a Communistic utopia.

Cops' Uniforms Gay

New York's policemen felt insulted when in 1853 they were forced to wear uniforms. They donned swallow-tailed blue coats with brass buttons, blue caps and gray pantaloons.

It came as rather a complete surprise to me that there are carrots and carrots. Some for table food and others for cattle food, and in Germany, carrots cut into small pieces and thoroughly dried are used as a substitute for coffee. The plant also contains a coloring that is sometimes used to color butter.



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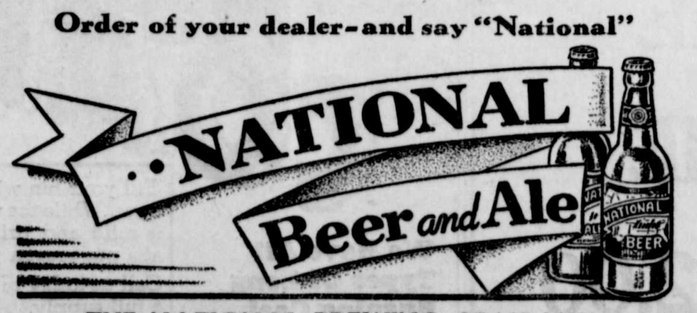
It is interesting to note the difference in the meal when a bottle of NATIONAL Beer or Ale is included. » » » » » » » »

National Beer and National Ale are both wholesome food beverages which blend perfectly with many dishes. Brewed for flavor, with generous amounts of wholesome, malted grains » » » and then mellowed and ripened with age » » » they add to the nourishment of the meal and round out its goodness. » »

Try such grand combinations as these: Roast pork, hashed browned potatoes, sauer kraut, and National Beer » » » Pot Roast, well browned and with rich gravy, noodles, *spaetzle*, fried cabbage and National Beer » » or, in true English fashions, a double-thick mutton chop, a baked potato and a bottle of National Ale. »

You wont have to play "Home Sweet Home" on the piano after dinner to make the men folks "stay put"

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