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—Grapefruit, ready to eat cereal, plain waffles, honey in comb, frizzled ham, coffee or cocoa. Lunch—Creamed eggs and mushrooms in casserole, hot tea biscuits, vanilla ice cream with chocolate sauce, tea or milk. Dinner—Dutch oven lamp chops, buttered noodles, smothered cabbage, lettuce roll salad, French dressing, mocha eclairs, coffee.

TUESDAY Breakfast—Apple sauce with cream steamed rice with butter, sugar and cinnamon, raisin-nut toast, coffee or cocoa. Lunch—Oven baked beans, brown bread, sliced tomatoes, stewed plums, assorted cookies, tea or milk. Dinner—Chicken soup, New England boiled Dinner, raw onion salad, pickled beets, German apple cake, coffee.

WEDNESDAY Breakfast—Pineapple juice, hot cereal, baked eggs, broiled bacon, rolls, coffee or cocoa. Lunch—Corned beef hash, canned peas, dressed lettuce, cup custard, lady fingers, tea or milk. Dinner—Cream of mushroom soup, Rheinbraten, lyonnaise potatoes, romaine salad, Roquefort cheese dressing, cocoanut custard pie, coffee.

THURSDAY Breakfast—Assorted fruits, ready to eat cereal, boiled eggs, crisp bacon, buttered toast, marmalade, coffee or cocoa. Dinner—Oyster cocktail, salted almonds-celery-radishes-ripe olives, roast turkey, giblet gravy, chestnut stuffing, cranberry sauce or jelly, candied sweet potatoes, baked squash or succotash, hearts of lettuce with egg dressing. Mince meat pudding with hard sauce or pumpkin pie, Roquefort cheese and crackers, assorted fruits, coffee. Supper—Cold assorted meats, potato salad, coffee.

FRIDAY Breakfast—Orange juice, hot cereal, parsley omelet, toasted English muffins, jam or jelly, coffee or cocoa. Lunch—Italian spaghetti, dressed lettuce, neopolitan ice cream, assorted cookies, tea or milk. Dinner—Clam chowder, fried scallops, shoe string potatoes, cole slaw, toasted rolls with cheese, apple strudel, coffee.

SATURDAY Breakfast—Stewed prunes with cream, ready to eat cereal, French toast, crisp bacon, syrup or jelly, coffee or cocoa. Lunch—Cold sliced turkey, chestnut stuffing patties, cranberry sauce, canned fruit gelatine, tea or milk. Dinner—Turkey soup, swiss steak, German fried potatoes, string beans, Waldorf salad, Mince meat pudding with hard sauce, coffee.

SUNDAY Breakfast—Mixed fruit juices, hot or cold cereal, scrambled eggs, broiled chicken livers and bacon on skewers, pop overs, jelly or jam, coffee. Dinner—Fruit cup, roast leg of pork, mashed potatoes, buttered peas, apple sauce, celery olives-pickles, green salad, Dariole Duchess, coffee. Supper—Assorted waffles, grilled bacon or sausage patties, coffee, tea or milk.

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

HERE IS A SHORT CUT RECIPE FOR DICKENS FAMOUS SPICE PUDDING

"Halloo! a great deal of steam! The pudding was out of the copper. A smell like a washing-day! That was the cloth. A smell like an eating-house and a pastry-cook's next door to each other, with a laundress' next door to that! That was the pudding . . . Oh, the wonderful pudding! BobCratchit said, and calmly too, that he regarded it as the greatest success acheived by Mrs. Cratchit since their marriage. Mrs. Cratchit said that now the weight was off her mind, she would confess she had her doubts about the quantity of flour."

That is one of Dicken's famous puddings, the kind that took hours and hours to make. And here is the short-cut modern method for reproducing its celebrated flavor—and with no doubts.

MINCE MEAT PUDDING

9 ounce package dry condensed mince meat
½ cup water
2½ cups flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 egg
1 cup milk
1 cup molasses
1 cup chopped suet

Break the mince meat apart put it in a saucepan with the water, and stir until all lumps are broken. Bring to a brisk boil and continue for three minutes or until mixture is practically dry Cool. Mix the flour, baking powder, salt and cinnamon and sift them together. Beat the egg, add milk, molasses, finely chopped suet and cooled prepared mince meat. Mix thoroughly, and add to the dry ingredients. Blend well and pour into a greased pudding mold. Remove cover of mold and place the pudding, uncovered, in a warm oven until the top is not sticky. Ten large portions.

BUTTERLESS HARD SAUCE

1¼ to 1½ cups sifted confectioner's (4x) sugar
½ teaspoon vanilla
¼ cup sweetened condensed milk
Cinnamon.

Mix half the sifted confectioners' sugar with sweetened condensed milk. Add vanilla. Then add enough of the remaining confectioners' sugar to make the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving. Makes about 1½ cups.

PRIZE WINNING RECIPES

Miss C. B. Heidinger of Nutley, New Jersey, a reader of the Nutley, N. J., Sun has been awarded a rice ball and a box of All Comet Rice Products for her recipe which is as follows:

WAR CAKE

3 cups sifted cake flour
3 cups hot water
1 teaspoon baking soda
2 cups brown sugar
1 teaspoon salt
1 teaspoon cloves
1 teaspoon cinnamon
1 package raisins
2 tablespoons shortening

Boil all the ingredients, except the flour and soda for five minutes. Then let this mixture stand until cold. Dissolve the soda in 1 tablespoon of hot water. Add soda and water to the sifted flour then mix all ingredients together. Bake in a loaf pan in a slow oven 350 F. for 45 minutes.

ICING FOR CAKE

Cream together one cup of confectioners' sugar; one tablespoon of butter. Then add two tablespoons of milk, beat until creamy. Add one-half teaspoon vanilla. Spread on cake.

Other winners are: Mrs. Florence Trinche of Glen Head, L. I. a reader of the Glen Cove, L. I., Record-Advance, is the winner of a case of Trommer's White Label Beer.

Mrs. Helen Maxson of Keansburg, N. J., a reader of the Farmingdale, L. I. Post, has been awarded a cheese tray with an assortment of seven kinds of Borden's Cheese.

Mrs. Irvin Stern of Ellicott City, Md., a subscriber of the Ellicott City, Md. Times has won a box of Friends' Food Products from Melrose, Mass.

Mrs. Joseph Lynch of Lake Wales, Fla., a reader of the Peekskill, N. Y. Highland Democrat, has been awarded a metal recipe holder with recipes and a can of Pompeian Olive Oil.

Mrs. E. L. Merz, of Cornwall Bridge, Conn., a reader of the New Canaan, Conn. Advertiser, is the winner of a case of Ruppert's Beer.

To enter this contest, send your favorite, novel and original recipe to Sidney Snow in care of this paper.

Suggestions are welcomed for new contests!

TURKEY ATTENDED BY CRANBERRIES A TRADITION

Candied Cranberries Or Sauce Intriguing To The Eye And Taste Too

In these days of fine and numerous recipes, it is possible for the housewife to serve the cranberries for Thanksgiving dinner in many and various ways. There is always, of course, cranbrery jelly ,and cranberry sauce which most people know how to make. These recipes will be found most intriguing and will add a touch of novelty to this traditional dinner. First, however, we give the recipe for sauce, just for good luck:

CRANBERRY SAUCE

1 pound (4 cups) cranberries
2 cups water
1½ to 2 cups sugar

Boil the sugar and water together 5 minutes; add cranberries and boil without stirring until all the skins pop open (five minutes is usually sufficient). Remove from the fire when the popping stops, and allow the sauce to remain in vessel undisturbed until cool.

Good Uses For Remains Of Turkey Dinner

Heie are several recipes that are bound to please, and will give the impression of anything but a "left-over."

POULTRY DRESSING

Shape the dressing into cakes, dust with flour and fry until browned on both sides. Serve with cranberry jelly or left over giblet gravy.

DELICIOUS TURKEY HASH

Add pieces of turkey to the left over stuffing and gravy. Put into a frying pan and cook together until thoroughly heated. Add only enough gravy to make the dressing moist. Mushrooms may be added if desired and add a great deal to the dish. Serve with cranberry sauce.

TURKEY SOUP

Break the turkey carcass into pieces. Remove all dressing. Put bones into kettle and cover with cold water. Add an onion, celery stalk, or leaves, and cook several hours. Strain. When cool, remove fat. Reheat and season to taste with salt and pepper and, if you like, add a little celery salt and a few drops of kitchen bouquet.

Lilly White Makes Candied Sweet Potatoes

Dear Miss Wilma,

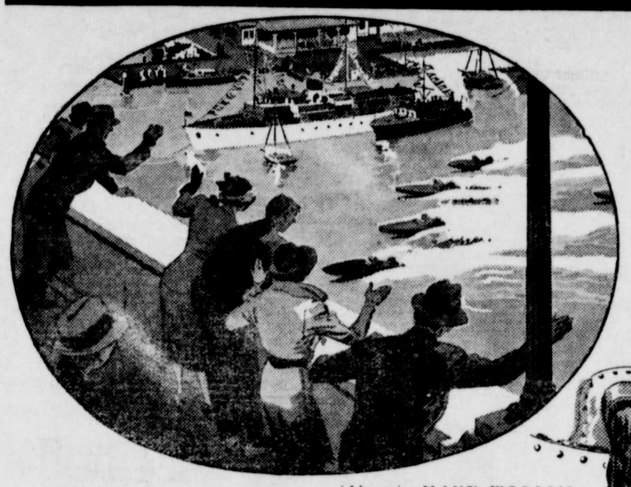
Ah jes knows yo is gonna want dis here way ob makin sweet taters for Thanksgiving. Why wen yo was jest a baby yo'd cup up sumpin fierce so's yo mama'd sen yo to the kichen to eat, cause yo knowd Ah'd feed yo all them taters yo cud stuff down.

Well, I got a speshul way dat makes 'em nice and juicy an dey don get dry like when Ah bakes 'em. First Ah makes a sirup ob two cups ob water an one pound ob sugar and a piece ob better bout de size of an egg (course, when yo mama wasn't lookin, Ah pretended it was a mighty bigegg), an den Ah adds a little nutmeg. Dat makes a fine sirup! Den I peels eight or ten raw sweet taters, and Ah slices dem and drops dem in this sirup. Den Ah covers dem and lets dem boil slow until dey is well done. De taters comes out so nice an clear an candied jes all ober an yo all sure does like em.

Hopin yo is de same, your humble servant, Lilly White.

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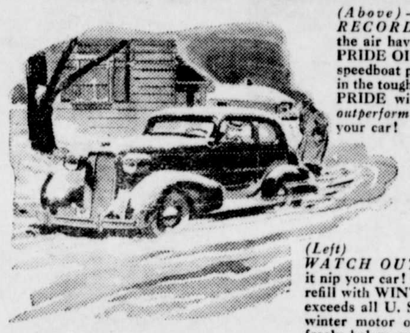
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(Left) WATCH OUT FOR WINTER! Don't let it nip your car! Drain out heavy summer oil and refill with WINTER GULFPRIDE. This oil far exceeds all U. S. Government specifications for winter motor oil. It's de-waxed *twice* to flow freely below zero. Starts quickly. Saves motor and battery. Change now!



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JAMES S. PENNINGTON, Attorney

Order Nisi

In the Matter of the Estate of John H. Spayd, Deceased

In the Orphans' Court for Kent County, Maryland

Ordered this 4th day of November 1036, by the Orphans' Court for Kent County, Maryland, that the sale of the real estate mentioned in these proceedings made and reported by James S. Pennington, Ancillary Administrator C. T. A. under the Last Will and Testament of John H. Spayd be Ratified and Confirmed unless cause to the contrary thereof be shown on or before the 7th day of January, 1937, next, provided a copy of this Order be inserted in some newspaper printed and published in Kent County, once in each of four successive weeks before the 7th day of December, next.

F. BAYNARD HARPER,
GEORGE R. RASIN,
HARRY M. STAVELY,
Judges of the Orphans' Court for Kent County, Maryland.

True Copy, Test:
T. RINGGOLD JONES,
Register of Wills.

HERBERT E. PERKINS, Attorney

ORDER NISI

Thomas M. Harrington, Assignee
versus
Clarence E. Cornelius, et al

In the Circuit Court for Kent County
In Equity No. 3017

Ordered, this 30th day of October, 1936, by the Circuit Court for Kent County in Equity, that the sale of the Real Estate mentioned in these proceedings, made and reported by Thomas M. Harrington, Assignee, under and by virtue of the authority contained in a mortgage from Clarence E. Cornelius and wife to The Federal Land Bank of Baltimore, a corporaation, dated August 28, 1919, and duly assigned to Thomas M. Harrington for foreclosure and collection, be ratified and confirmed, unless cause to the contrary thereof be shown on or before the 1st day of January next; Provided, a copy of this Order be inserted in some newspaper printed and published in Kent County, once in each of four successive weeks before the 23rd day of November next.

The Report states the amount of Sales to be $2500.00.

True Copy,
ROBERT A. SHALLCROSS, Clerk
Test:
ROBERT A. SHALLCROSS, Clerk

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We consider this part of our work as important as any other. Our highest aim is to have our patrons look upon us as trusted friends, ready and anxious to render sympathetic assistance to those who remain behind.

B. R. FELLOWS,
Funeral Director.
Still Pond, Md.

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