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—Orange juice, hot or cold cereal, waffles with honey, crisp bacon, coffee or cocoa. Lunch—Cream of mushroom soup, meat patties with fried onions, beet salad, cup cakes, tea or milk. Dinner—Roast leg of lamb, mint sauce, browned potatoes, string beans, pear and cottage cheese salad, hot muffins, lemon meringue pie, coffee.

TUESDAY Breakfast—Stewed apricots, hot wheat cereal, ham omelet, raisin toast, coffee or cocoa. Lunch—Lamb croquettes with cream sauce, buttered peas, sliced tomatoes, tapioca pudding, tea or milk. Dinner—Breaded veal cutlet, fried potatoes, brussels sprouts, dressed lettuce, cottage cheese with minced onion and caraway, steam date pudding, coffee.

WEDNESDAY Breakfast—Ready to eat cereal, with sliced bananas and cream, creamed chipped beef on toast, coffee or cocoa. Lunch—Vegetable soup, fried ham and pineapple, hot tea muffins, chocolate brownies, tea or milk. Dinner—Broiled sirloin steak, baked potatoes, French fried onions, smothered carrots, quartered head lettuce with thousand island dressing, peach melba, individual cakes, coffee.

THURSDAY Breakfast—Stewed prunes with cream, hot corn meal cereal, griddle cakes, with little sausages, syrup or jam, coffee or cocoa. Lunch—Cream of celery soup, toasted cheese sandwiches, asparagus tip salad, egg custard with caramel sauce, tea or milk. Dinner—Beef Steak with vegetables, cole slaw with boiled dressing and celery seeds, pumpkin pie with whipped cream, coffee.

FRIDAY Breakfast—Pineapple juice, fried mush, maple syrup, scrambled eggs, buttered toast, coffee or cocoa. Lunch—Clam chowder, cooked vegetable salad, hot corn bread, apple tarts, tea or milk. Dinner—Fillet of bass, shoe string potatoes, buttered beets, field salad, cheese cake, coffee.

SATURDAY Breakfast—Baked apples, ready to eat cereal, ham and eggs, buttered toast, currant jelly, coffee or cocoa. Lunch—Calves liver, fried egg plant, lettuce and tomatoes salad, chocolate macaroons, tea or milk. Dinner—Cream of tomato soup, boiled beef with horseradish sauce, canned asparagus hollandaise, romaine salad, camembert cheese, toasted crackers, coffee.

SUNDAY Breakfast—Stewed rhubarb, hot or cold cereal, eggs Benedict, toasted muffins, marmalade, coffee or cocoa. Dinner—Oyster cocktail, rib roast of beef, oven browned potatoes, succotash, ripe olives-pickles-celery, artichoke salad, baked Alaska, coffee. Supper—eggs marigny, French pastry, tea or coffee.

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

DONATIONS FROM A READER

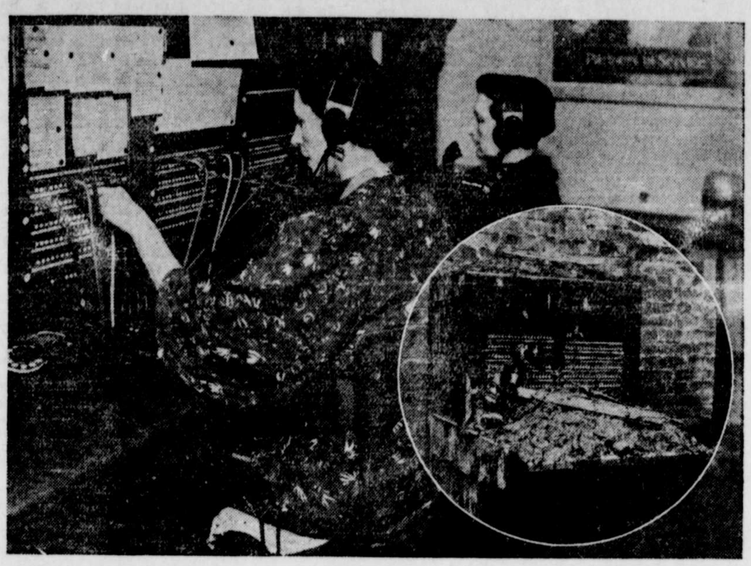
Good Southern Recipes To Be Enjoyed By All

By WILMA D. DEUTE

A few weeks ago, I very casually hinted for a good southern recipe for black eyed peas. Lo and behold, a kind and most thoughtful woman has taken the hint and I am the possessor of probably the finest recipe in creation. This woman from Hasbrouck Heights, New Jersey, (I'm sorry I can't give her name, but probably fearing my intentions of publishing the letter, she gave none) lived in the deep south where good recipes are born and improved upon. Here is her letter in part "I read your article in hte Hasbrouck Heights Observer about Southern cooking and since I had lived in Alabama from the time I was eleven years old until I was married I know about black eyed peas which I do like now and then. When buying the dried ones, you soak them for quite some time before cooking, then wash them well and put them in a good deal of water with a half pound of salt pork, which you perhaps have heard caller "sow belly," sounds funny, huh?) but nevertheless it gives the peas a real good taste; add about a teaspoonful of sugar and cook until nice and tender. We eat black eyed peas with boiled rice which is a meal all in one. And then I wonder if you heard of "Fried Apple" or peach pies? They are real good. You make a pie crust not as rich as a pie for the oven, roll out and take a small plate, cut around the plate, put stewed apples or stewed or dried peaches add sugar and cinnamon to taste, on one-half of the dough and fold it over. First wet about the edge of the dough to make the edges stick together, then fry in not too deep fat, slowly until nice and brown. These can be eaten with ice cream or just sprinkled with confectioners' sugar.

Many thanks to you, whoever you be. If you have any more good recipes just send them on and if you sign your name, I won't publish it.

Quick Restoral of Flood Damaged Telephones Made Possible By Western Electric Service



Establishing connections for American Red Cross officials, Washington, D. C., who directed activities over a wide range of territory affected by recent unprecedented floods. (Insert) One of the hundreds of private branch exchange switchboards ruined by rapidly rising flood waters.

Evidence that the service of supply maintained by the Western Electric Company for the Bell Telephone System Companies during the recent spring floods, which covered a wide range of the United States, was what the term implies is written in one of the most dramatic chapters of the restoral of telephone service in various sections of the country in record-breaking time.

Warehouses well stocked with supplies and equipment located at strategic points throughout the country enabled the Western Electric Company to meet the demands of the associated Bell System companies for emergency equipment quickly and efficiently. When the first flood warnings were announced, the supply houses made preparations accordingly, providing special stores of emergency supplies and maintaining crews at all warehouses and as well at the company's three principal factories at Chicago, Baltimore and Kearney, N. J., to hold themselves in readiness for immediate action.

From headquarters at 195 Broadway, New York City, all locations likely to be involved in the emergency were put on a twenty-four hour day, according to the Bell Telephone Quarterly. At Philadelphia, New York, Brooklyn, Washington, Boston, Newark, New Haven and Pittsburgh, the latter in the center of one of the most serious of the flood sections, Western Electric warehouses became scenes of intense activity. Distant supply houses located at Atlanta, Detroit, Chicago and Cleveland were also held in readiness and material was dispatched as called upon.

During the seven days when the floods were at their most critical stage, the Western Electric Company shipped to telephone companies in the flood areas nearly 2,400 telephones, 50 million conductor feet of rubber-covered wire for emergency repairs, 750,000 pounds of copper line wire, 200,000 pounds of pole line hardware, 23 sections of central office switchboards and hundreds of private branch exchange switchboards. Cable, conduit, cross arms, telephone poles and rubber boots, also in constant demand, were supplied when needed.

Shipments were made by express, on fast transcontinental trains, manifest freights, and trucks where roads permitted. In five days 218,300 pounds of telephone apparatus were delivered to flood areas by passenger trains.

Line and cable crews were drawn from various sections of the country not affected by the floods, the arrival of men and supplies being timed so that as little time as possible would be lost in restoring telephone service in the stricken areas. That the job of restoring service was done and done well was to a very considerable extent due to the organized service of supply of Western Electric, the supply organization of the Bell System companies.

HERE IS A GRAND EAST INDIAN CHUTNEY RECEIPE SURE TO PLEASE

If Mahatma Ghandi came to America to live, he'd no doubt lay aside his spinning wheel and go into the chutney making business. Be it known that chutney is one grand condiment and Ghand would no doubt soon be a rival of the well known pickle kings of the U. S. A.

If Ghandi were here, this is how he'd make his chutney.

INDIAN CHUTNEY

1 quart malt vinegar
1 pound sour apples, peeled and coarsely chopped
1 pound moist sugar
½ pound raisins
4 ounces salt
2 ounces ground ginger
2 ounces dry mustard
½ ounce cayenne
4 cloves garlic, finely chopped

Cook the apples, onions and garlic with the salt, sugar and vinegar until quite soft, and pass them through a fine sieve. Add raisins, ginger, cayenne and mustard, mix wlel together, turn into a jar, and stand it in a warm, but not hot, place until the following day. Have ready some perfectly dry, wide-necked small bottles or jars, fill them with chutney, and cover closely so as to exclude the air. This chutney may be kept for a year or two.

And this is the way it may be made in any American home. However, if this sounds tedious, chutney may be purchased of the grocer in bottled form, and, just among ourselves, we often wonder if it pays to make it at home.

Personally, the way we like chutney best of all is with thick slices of broiled bacon of a Sunday morning. But here are a few more happy suggestions:

SHRIMPS ON TOAST

Simmer in butter about a cup of shrimps or crab meat with one teaspoon of curry powder. Pile on slices of hot buttered toast, with a heaped tablespoon of chutney placed on top just before serving.

ORIENTAL OMELET

Add a sprinkling of curry-powder to a plain egg omelet made in theu sual way and serve with heaping tablespoons of chutney.

CHUTNEY CANAPE

Spread plain crackers or biscuits with chutney and place a rolled anchovy on top.

Lilly White Tells About Sauer Kraut



Dear Miss Wilma,

Ah don know why anybody wants to eet sauer kruat but efn dey do den heah is a receet Ah got me from a old German lady wot say she had eet sauer Kraut foh mo den sixty yeahs wich go to show as how yo neber can tell about nothin.

Into de bottom of a good kittle yo puts half a cup ob lard an den lay on top ob dat a pound of sauer kraut. Den lay on a two pound hunk ob bacon or salt pork. In a cloth wrap up a big peeled onion cut in four pieces and a couple ob carrots an a leaf called a bay leaf. Drap that in wid de meat and den lay on top anudder pound ob sauer kraut. Den pour on two cups of broth from any meat. Cover wid a lid and cook slow foh two hours. Den take out de cloth wid de stuff dat am inside it. Serve de sauer kraut on a platter wid de meat in de middle. Ah must say Ah likes bacon or pork cooked dat way an folks dat likes sauer kraut say dis am a bery good receet.

Hoping you is de same, your humble servant, Lilly White.

ECONOMICAL VEGETABLE SALAD MADE OF DICED BEETS, CELERY ROOT

A very interesting salad is made by combining equal amounts of diced, boiled beets, and diced, boiled ceery roots.

Celery roots take quite a while to cook. Boil them in salted water and when tender, allow to cool; then peel and place in the refrigerator to chill before using. The beets are boiled in the usual way and combined with the celery root just before serving. Mix with as much mayonnaise as desired and serve on a crisp lettuce leaf. If desired, pickle beets may be used with great success.

HOME MADE SANDWICH SPREAD PRACTICAL

It may be the last bit of scrapings off a ham bone or the odds and ends which are left on the platter of roast beef or the tough end of a steak. Whatever it may be, so long as it be meat, it is grist for the sandwich mill.

Just run the meat through the meat grnder and mince it very fine. Then add a bit of ground pickle or olive or mushroom or all three. Season well with salt and pepper. A little worcestershire sauce or a bit of chutney will help. Moisten with a spoonful of mayonnaise. Stir into a smooth paste. Set aside in the refrigerator until wanted. Later in the day or the next day it will provide the "makings" for half a dozen sandwiches or a dozen or more intriguing canapes.

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SUNDAY DINNER Suggestions

By ANN PAGE

If you had turkey on Thanksgiving Thursday and, judging by their number and price, most of you did, the weekend will be spent reveling in leftovers. And what is better than cold turkey served with dressing heated in leftover giblet gravy unless it is cold chicken or cold roast pork. That means a soup to start would be good, and the other things you didn't have room for or the vegetables that would have been too much may be made part of this secondary feast.

Here are some menus based on the Thanksgiving menus given last week.

Low Cost Dinner
Tomato Soup
Cold Roast Pork
Sweet Potato and Turnip Patties
Buttered Celery with Onions
Bread and Butter
Apple Pie
Coffee

Medium Cost Dinner
Cream of Mushroom Soup
Cold Chicken Potato Souffle
Green Peas Cranberry Jelly
Mince Pie
Coffee

Very Special Dinner
Cream of Oyster Soup
Celery Olives
Cold Turkey Hot Dressing with Gravy
Candied Sweet Potatoes with Apple
Boiled Onions Cranberry Sauce
Green Salad
Mince Pie a la Mode
Coffee

Light, Refreshing Winter Pies



THE function of a successful dessert is to crown a meal with a final satisfactory touch. If the first course is a light one, you are safe in serving a substantial dessert—if it is substantial—then serve a light, refreshing dessert. Luckily, all pies are not substantial. Some pies are as light as thistledown—and these are the pies to complete a substantial dinner.

Luscious Peach Pie

1 package orange-flavored gelatin
1½ cups warm peach juice and water
2½ cups canned sliced peaches, drained
1 baked 9-inch pie shell

Dissolve gelatin in warm peach juice and water. Add peaches. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Serve with whipped cream.

Cherry Pie Glacé

2½ cups (1 can) red cherries, drained
½ cup sugar
1 package cherry-flavored gelatin
3¼ cups warm cherry juice and water
¼ teaspoon salt
1 baked 9-inch shell

Combine cherries and sugar. Dissolve gelatin in warm cherry juice and water. Add salt and pour over cherries. Chill. When slightly thickened, turn into cold pie shell. Chill until firm.

Marvel Lemon Pie

1 package lemon-flavored gelatin
¾ cup sugar
¼ teaspoon salt
1 tablespoon grated lemon rind
6 tablespoons lemon juice
1¼ cups boiling water
2 egg yolks
1 baked 9-inch pie shell

Combine gelatin, sugar, salt, and lemon rind with 3 tablespoons water. Add egg yolks and stir well. Add remaining water, stirring until gelatin is dissolved. Cool. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with meringue, or top with whipped cream.

The feel of the nice warm water, the smell of bath salts and the words on the page—I ask you, where else do you get as many pleasant things at once?—Marjorie Hillis, author, recommending reading in bathtub.

Morals are not the result of a meeting of old ladies; they are the rules of the game of life and have been the result of years and centuries of evperience by mankind.—The Rev. Dr. William W. Bellinger, New York City.

NATIONAL PREMIUM PALE DRY BEER
BREWED BY THE NATIONAL BREWING CO.

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National PREMIUM Pale Dry Beer

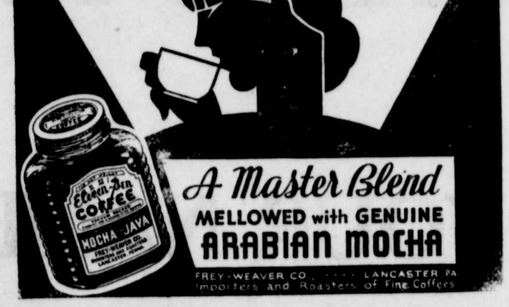
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JAMES S. PENNINGTON, Attorney

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.

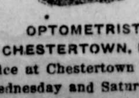
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ROBERT A. SHALLCROSS, Clerk
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ROBERT A. SHALLCROSS, Clerk

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FOR THOSE WHO REMAIN

When death visits a home, the first concern is to perform the last service to the loved one in a becoming manner. What ever is done must express all the reverance and affection that is felt at such a time. But in addition to this a further responsibility rests upon the funeral director. It is his privilege and duty to lessen as far as lies with in his power, the burdens laid upon those who remain. By countless little acts of thoughtfulness he can make the way easier for them.

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.
ar27
Phone 3

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