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

DINING ABROAD AT HOME

Famous French Pancakes Fine For American Families

One of the most famous French dishes is Les Crepes or more commonly known as pancakes. The French, unlike we Americans have a great variety of ways for their preparation and really take them seriously, not merely as something to eat for a breakfast. Here is one of the more popular recipes:

CREPES A LA PARISIENNE

2 cups flour
2 tablespoons sugar
5 eggs
8 tablespoons cream
3 tablespoons butter
pinch of salt
1 tablespoon brandy
1 cup milk
2½ cups finely crushed macaroons.

Put the flour, sugar and salt in a bowl, make a well in the center, and put in the eggs, one at a time, mixing in the flour gradually with a wooden spoon. Then add the milk to which the melted butter has been added gradually, and start beating well. Finally, add the cream and the crushed macaroons. Let the mixture stand for at least one hour, then add the brandy just before making the pancakes. Put a very small piece of butter in a small frying pan, and, when hot, put a little of the mixture into it, tipping the pan from side to side so that there is a thin and even layer all over the pan. Cook one side until done, then turn and do other side. Fold, sprinkle with sugar, and serve very hot.

A Steamed Pudding For A Fall Dessert

The man who is seen on his way home from work with his head in the clouds and an anticipating look on his face can only be thinking of one thing. That, of course, is the dinner on the table. Most men look forward to their dinner and especially the dessert which at this time of the year can well appear in the form of a steamed pudding. Here is one that will be worth hurrying home to:

STEAMED PINEAPPLE DATE PUDDING

1 egg, well beaten
½ cup sugar
½ teaspoon salt
3 tablespoons melted butter
1 cup pineapple juice
¼ cup chopped raisins
½ cup chopped nuts
1 cup chopped dates
1 teaspoon vanilla
1½ cups flour
1 teaspoon baking powder
¾ teaspoon baking soda
¼ teaspoon nutmeg
1 teaspoon cinnamon

To the well beaten egg, add the sugar, salt, butter and pineapple juice. Heat. Then stir in the raisins, nuts, dates and vanilla. Mix well. Sift together the dry ingredients and add to the mixture. Pour into a well greased mold, cover tightly and steam for 2 hours. Unmold and serve with a fruit salad.

Oatmeal Cookies Like Grandmother Used To Make

There arn't many of us who can say we don't remember those grand oatmeal cookies grandmother used to make and kee pin the cookie jar that was just high enough to make us feel that we were stealing them. And how much better they always tasted when stolen. But aside from that, the cookies themselves were wonderfully delicious and to this day we still like to eat them. Here is a recipe that is vry like the one grandmother used:

GRANDMOTHER'S OATMEAL COOKIES

1 cup butter or other shortening
1 cup sugar
2 eggs, beaten
2 cups flour
2 cups oatmeal
¼ cup sweet milk
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
1 cup chopped raisins or dates
1 cup chopped walnuts

Cream butter and sugar, add eggs, mix the rest of the dry ingredients, sprinkle over the raisins and nuts and combine the mixtures adding only enough milk to make a stiff dough. Drop on a buttered tin, 1 inch apart. Bake in a moderately hot oven, 350 F. until done.

Folding clothes straight when taking them from the clothesline and sprinkling evenly makes the ironing much easier.

Lilly White's Crumb Batterbread



Dear Miss Wilma:

Now dat de wether be changin you am sure to be wanting some good ways of fixin some nice hot breds. It sho am good to set down to de supper table an jet get de smell ob hot bred an dis heah bred yo can make wit all de left over bred yo got on hand. Furst yo grate de stale bred yo got so dat it makes dem small and you needs a quart ob dem. Den yo beats two or three aiggs until dey be very light, ,and yo adds de crumbs and three cups ob milk to dem a little ob each a little at a time, then yo add one third a cup ob melted butter and jes enuf water so be batter be kinda thin. Den you put it in a pan an bakes it in a hot oven for bout three quarters ob an hour.

Hopin yo is de same,
Your humble servant,
LILLY WHITE

Cream Cheese Fudge Cake

1⅞ cups pastry flour
2 teaspoons baking powder
½ teaspoon salt
2 tablespoons butter
1 package cream cheese
1 cup granulated sugar
1 egg, well beaten
2 squares unsweetened chocolate, melted
¾ cup milk
1 teaspoon vanilla

Measure sifted flour; combine with the baking powder and salt and sift again. Cream the butter, add the cream cheese and mix until well blended; then add sugar and beat vigorously. Add the egg and chocolate; then stir in the sifted dry ingredients alternately with milk. Add vanilla. Bake in a well buttered loaf pan in a moderate oven (350 F.) for 1 hour. Frost with the following icing. Cream 1 package cream cheese, gradually adding 1 cup of confectioners' sugar. Stir in 1 square unsweetened melted chocolate. Add enough cream to make the icing of the right consistency to spread.

A Tongue In A Surprising Manner

Tongue lovers will really appreciate this recipe for it's tastiness and usualness. It will be grand for a buffet supper or for that matter it won't be a bit out of place for a family dinner.

TONGUE BAKED IN BLACKBERRY JELLY

1 fresh tongue
1 teaspoon salt
⅛ teaspoon pepper
2 onions, sliced
½ cup celery, diced
1 glass blackberry jelly
½ cup water

Wash the tongue and cover with boiling water. Add the salt, pepper, sliced onions and celery and cook about 2 hours. Remove tongue from water, skin and cut off the roots. Place tongue in a roasting pan. Mix the jelly with ½ cup of water and pour over the tongue. Cover the roasting pan and bake in a moderately hot oven (375F.) for about 1 hour.

Canning Vegetable Soup

1 quart carrots, diced
1 quart green beans, sliced
1 quart wax beans, sliced
1 quart onion, diced
1 quart celery, diced
1 quart corn, cut from cob
1 quart cauliflower, in pieces
1 quart potatoes, diced
3 chopped green peppers
2 quarts tomatoes

Wash, pare and dice carrots, onions and potatoes. Scald tomatoes dip in cold water, remove skins and slice. Cut beans in ½ inch pieces, slantwise. Scald peppers, remove stems, seeds, and chop. Mix vegetables in a large preserving kettle, add boiling water to cover. Let boil five minutes. Pack at once, hot as possible, into clean, hot jars. Adjust new scalded rubbers. Place a teaspoon of salt in each quart jar. Close cover tightly. Boil for three hours. Remove jars, invert to cool. When ready to serve, add, if desired, a tablespoon of butter a beef cube, or a little soup stock to each pint.

Salmon Soup - Salad - Crackers For Fine Friday Luncheon

A complete luncheon can nicely be composed of soup, salad and dessert which is the stand-by of many people.

This is especially nice on a Friday when meat usually isn't served and the housewife doesn't want to take the time to prepare a full luncheon menu. Here is a soup that will be ideal for a Friday:

CREAM OF SALMON SOUP

1 cup canned salmon
1 quart milk
1 teaspoon salt
2 tablespoons butter
2 tablespoons flour
⅛ teaspoon pepper

Drain oil from the salmon, remove skin and bones and rub thorough a seive. Heat the butter, add flour and seasoning, add 2-3 cup and then gradually the rest of the milk, scalded, and the strained salmon. Cook until smooth and slightly thickened. Serve with hot biscuits or toasted crackers and a canned asparagus salad with hard cooked eggs.

Sweet Potatoes, On Half Shell

Sweet potatoes are now making their funny-faced appearance in markets and on tbales. However, when a sweet potato is properly dressed and made up, it's quite an attractive thing and very, very appetizing. Especially when fixed like this and served with a roast.

SWEET POTATOES ON HALF SHELL

6 baked sweet potatoes
¼ cup hot milk
2 tablespoons butter
Grated rind and juice of 1 orange
marshmallow

Take even sized potatoes and bake until soft. Cut in half lengthwise, scoop out the inside. Mash, mix with butter, a little salt, milk and orange juice. Return to the shells, reheat and cover with marshmallows. Place in a moderate oven and bake until marshmallows are melted.

Chicken, Sweetbreads and Mushrooms Combined Into Tasty Supper Salad

Dinner and buffet supper salads are quite the same in winer as in summer. One naturally, wouldn't serve a potato salad or a fruit salad in the winter but such a salad is this is apt to make it's appearance at any time during any season:

CHICKEN, SWEETBREADS and MUSHROOM SALAD

1 pint cooked chicken, cut in small pieces
1 cup sweetbreads cut in small pieces
1 cup canned mushrooms
1 cup celery, diced
1 cup mayonnaise
Lettuce leaves

Have everything very cold. Mix the first four ingredients with the mayonnaise, and place on lettuce leaves on small plates for individual servings or on a large platter on a bed of lettuce leaves for a buffet supper.

Hot Off The Griddle

ESTHER DONLAN

Save good china by using suitable dishes for the refrigerator. They should be compact and ecomonical in shape. Have several with covers for strong smelling foods.

Leaky faucets cost money through water waste.

To clean bath tubs well, scrub with a soft brush moistened with a little water and whiting or other fine cleanser.

To clean copper and brass furnishings, polish with a fine abrasive combined with whiting or polish powder.

When ironing cloths, be sure to iron each section dry before proceeding to the next.

To remove old tea and coffee stains, wet the spot with cold water; cover with glycerine, let stand for 2 or 3 hours. Then wash with cold water and hard soap. Repeat if necessary.

When dish washing is finished, wash every part of the sink with hot, soapy water. Wash above and round the sink. Use a skewer to clean behind the sink pipes.

Warm food served in silver dishes over hot water, never put it directly on the stove.

SUNDAY DINNER Suggestions

By ANN PAGE

GOOD food is made more appetizing by careful seasoning which need not mean pepper and spices but imaginative use of the onion family, lemon juice and rind, celery leaves, parsley and other herbs.

Meats in general are lower but particularly forequarter beef and pork loins. Eggs are an excellent value. Fish is fairly plentiful and reasonably priced. Cheese continues to be one of the best possible values. Oysters are again in fairly general distribution.

Apples, grapes and grapefruit are the outstanding fruits though many others are generally available. Vegetables are plentiful and reasonable.

Seasonable foods make up the following menus.

Low Cost Dinner

Quick Pot Roast Potatoes
Onions Carrots
Bread and Butter
Banana Bread Pudding
Tea or Coffee Milk

Medium Cost Dinner

Beefsteak Baked Potatoes
Green Beans
Bread and Butter
Spanish Cream
Tea or Coffee Milk

Very Special Dinner

Celery Carrot Sticks
Roast Turkey with Oyster Stuffing
Sweet Potatoes Brussels Sprouts
Green Salad
Rolls and Butter
Floating Island
Coffee Milk

St. Paul School Has Attendance Lead For Month

With a perfect mark during September the St. Paul School, taught by Lillian O. Crouch, led Kent county schools in attendance as the 1937-38 school year began. Second was Skinner's Neck, taught by Minnie M. Kelley, with a mark of 97.8 and third was Worton, taught by Rebecca Wood and Frances O. Taylor, with a mark of 97.6.

Millington was a newcomer to the front rank in the high school division. The school made a mark of 98.6 for the month. Harry R. Rasin is principal.

The records of all the schools for the month as compiled by Mrs. May Mills Beck, attendance officer, were as follows:

St. Paul, 100.; Skinner's Neck, 97.8; Worton, 97.6; Sassafras, 87.1; Galena, 96.9; Chestertown, 96.9; Millington, 96.7; Pomona, 96.6; Still Pond, 96.2; Massey, 95.6; Rock Hall, 95.5; Retterton, 95.1; Cliffs, 95.1; Chesterville, 94.6; Kennedyville, 94.4; Swan Creek, 94.3; Fairlee, 93.7; Piney Neck, 91.9; Morgnec, 89.9.

High—Millington, 98.6; Galena, 96.8; Chestertown, 96.7; Rock Hall, 93.5.

"Chestertown 82."



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Special Parking Arrangements Provided for Visiting

"WILMINGTON DAY" SHOPPERS

As it is expected that there will be a great influx of automobiles bringing shoppers from out-of-town into Wilmington to participate in the official Fall "WILMINGTON DAY", WEDNESDAY, OCTOBER 20th, the Mercantile Section of the Wilmington Chamber of Commerce has arranged special parking privileges for the city's visitors. The coupon printed below has been sanctioned by the Bureau of Police of the City of Wilmington, and is provided exclusively for the use of visiting "WILMINGTON DAY" patrons.

Clip This Coupon and Paste It On Your Windshield

NOTICE

DEPARTMENT OF PUBLIC SAFETY

The owner of this car is an out-of-town visitor and guest of the Wilmington Chamber of Commerce on the occasion of the official Fall "Wilmington Day." Please extend every courtesy and assistance.

(Signed) FRANK MAHONEY,
Chief of Police,
Wilmington, Delaware.

October 20, 1937.

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