Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

Copyright by SIDNEY SNOW, 1935

Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

Hot Off The Griddle

SUSAN SNOW

Table silver will always be bright if washed in hot suds and dried at once with a soft clean towel. Silver polish should be kept close to the kitchen sink so that stained pieces may be rubbed up after each meal. This plan consumes only a few minutes each day, but how it reduces the labor of the weekly silver cleaning.

Linens which have become yellow as a result of being placed away should be washed and hung in the sun and air or dry. Repeat the washing process several times if necessary to whiten the fabric.

A fine breakfast can include, chilled melon balls in orange juice, fried ham, corn muffins, strawberry jam and coffee.

New colored materials should always be tested for fastness of color before putting into a tub with other fabrics. Soak a piece of the material in warm water for ten minutes. If the color does not run, it is safe to wash the material in soft soap suds with other things in the same water.

For the formal dinner, seat your guests with thought as to which ones "match up" well, plan the best dinner of which your house is capable, and then settle back with a calm mind mind to contribute the very best of yourself to the great event.

When rearranging the furniture in a living room, place it in groups related to its use. The sofa and chairs in one major grouping for general conversation—around a fire-place, for example. Place your radio where one or two members may enjoy it without disturbing the rest and yet it can be tuned up for general hearing. Place your desk away from the central grouping, as a unit in itself.

Vegetable stew with dried lima beans as a base makes an inexpensive and savory luncheon dish or the main course for a vegetable dinner. Stew the lima beans and add tomatoes, celery, onions, carrots, corn or any convenient combination of vegetables. Drop small dumplings on top of the stew fifteen minutes before serving.

For St. Patrick's Day, have the fruit, any kinds you like and can get cut up several hours before serving. Sugar them lightly and set in the refrigerator to chill and mellow in their juices. Then at the last moment before serving, add a generous spoonful or a little mold of mint sherbert to each portion of fruit and see what a beautiful dish you have.

To remove perspiration from washable fabrics, wash with soapy water. If yellow stain remains, bleach with hydrogen peroxide. For non-washable materials sponge with clear water. Hydrogen peroxide should not be used on colored material without testing on an inconspicuous place. Rinse from fabric thoroughly.

For a nice afternoon snack, serve crisp cinnamon toast squares and chilled pineapple juice. For decorative ice cubes add thin crescents of lemon or maraschino cherries to water freezing in refrigerator.

To remove stains from porcelain, use a strong solution of oxolic acid scrubbing with a brush or small mop. Oxolic acid solution will not burn the hands, but is poisonous.

Floor coverings will stamp your room as in style quicker than any other one thing because it is such an important decorative feature in the room, so select it first.

Try cooking dried fruits in canned unsweetened pineapple juice instead of water. Dried pears so cooked and chilled and served with plump stewed prunes make a delightful compote. Fresh fruits too are fine this way.

Everyone uses pecan nut meats for decorating and glorifying cakes, cookies, etc., so here's a hint about shelling these nuts easily. Soak the pecans in water overnight, then crack them the following day and you will find that the meats, for the most part, will come our easily and without breaking.

The wise hostess who does not have a maid, plans a menu that requires the minimum of passing. Vegetables are a part of some meat dishes, as chicken casserole, but when they must be passed separately the two or three compartment dish will be found of the greatest help. It should be presented to each guest from his left side and he should be allowed to help himself.

Fresh Or Left-over Sweet Potatoes Fine Ingredient Of Rolls

One seldom cooks enough sweet potatoes to have a whole pint of them left over after a meal, but just in case—one does happen to have them, here is a grand way to use them up. Then—one can always cook a few extra just to try out this recipe.

SWEET POTATO ROLLS

1 pint mashed sweet potatoes
¾ pint flour
1 tablespoon butter
½ cake compressed yeast
1 teaspoon salt
½ pint milk

Dissolve the yeast in the lukewarm milk, and add salt and melted butter. Sift in the flour and set to rise overnight in a warm place in a covered bowl. In the morning add the sweet potatoes, which have previously been baked in the oven, then peeled and run through a sieve. Beat to a light sponge; cover, and let rise again until it doubles its size. Turn out on a floured board; roll to 1 inch thickness, and cut with a biscuit cutter. Place either in lightly greased muffin pans or in ordinary biscuit pans. Let rise again in a warm place for 2 hours, and bake in a good oven until brown and crisp.

Onion Sauce Adds Final Touch To Smoked Tongue

As an excellent compliment to smoked tongue serve this sauce:

ONION SAUCE

3 medium sized onions
½ stalk celery
½ bay leaf
1 pint soup stock
2 tablespoons butter
2 scant tablespoons flour
1 tablespoon capers
1 tablespoon tarragon vinegar
Salt and pepper

Peel and slice the onions, and fry them in the butter until quite brown. Add the flour, blend thoroughly, and let that brown a little, too. Pour in the soup stock, and when well mixed add celery, bay leaf, salt and pepper. Let simmer very gently for ½ hour, or until the onions are perfectly tender. Pass through a sieve, mashing the onions through with the stock. Put back on the stove and cook 10 minutes longer; add capers, and vinegar, and serve.

A Special Farewell To Winter Tea Parties

As we go into the last days of winter (we hope) we prepare for the final tea party at which we actually serve hot tea and—as a special attraction we can serve—

NUT TEA CAKES

1 cup butter
1 cup chopped pecan meats
2 cups flour
2 tablespoons powdered sugar
1 tablespoon ice water
1 tablespoon vanilla

Cream the butter, add 2 tablespoons of sugar and mix thoroughly. Add vanilla, ice water, and finely chopped nuts, and knead with the hands until well blended. Roll out to ⅛ inch thickness; cut in pieces about 2½ inches long and 1½ inches wide, and bake in a moderate oven. When done, and wihle still hot, sift more powdered sugar on each side. Kept in a tin box, these cookies will stay fresh a couple of weeks.

Rice Croquettes With Jelly Accompanying Duck

When a nice plump duck is to be the center of attraction of a family or company dinner, increase the beauty of this by surrounding it with—

RICE CROQUETTES WITH JELLY

2 cups boiled rice
Yolks of 2 eggs
Jelly
1 tablespoon butter
Bread crumbs

Wash and boil the rice until tender. Drain, and add the egg yolks and butter. Beat well and set aside to cool. Shape into oval croquettes, with a small cube of jelly in the middle of each; roll in sifted bread crumbs and fry quickly in deep hot fat.

Honey Rice

1 cup rice
¾ cup honey
½ cup raisins
1 tablespoon butter
1 tablespoon lemon juice
3 tablespoons sherry
¼ cup chopped toasted almonds
cinnamon

Wash rice thoroughly and cook in boiling salted water until tender. Drain. Heat the honey in a heavy pan and add the rice and raisins and cook about five minutes. Pour mixture into a well buttered shallow baking dish and dot with butter. Bake mixture in a moderate oven (350 F.) until golden brown. Remove from the oven and stir in the lemond juice and sherry. Serve sprinkled with the chopped nuts and cinnamon.

Baked Filled Artichokes

6 medium sized artichokes
2 cups bread crumbs, fine
4 tablespoons grated Permesan cheese
1 tablespoon minced parsley
salt and pepper
6 tablespoons olive oil

Parboil the artichokes in boiling salted water about 15 minutes. Remove from the water and fill with stuffing made as follows: Combine bread crumbs, cheese, parsley, garlic salt and ppeper to taste. Spread apart the artichoke leaves and place the mixture between the petals. Place in a pan containing 1 inch of salted water, pour 1 tablespoon of olive oil over each artichoke and bake in a hot oven (425 F.) for 25 minutes.

Menu Of The Week

MONDAY

Breakfast — Grapefruit, ready to eat cereal, poached eggs on toast, crisp bacon, coffee or cocoa. Lunch—Vegetable chowder, sliced cucumber sandwiches, little cakes, chocolate malted milk. Dinner—Braised short ribs of beef, lyonnaise potatoes, smothered cabbage, stuffed prune salad, Dutch apple cake with lemon sauce, coffee or beer.

TUESDAY

Breakfast—Stewed pears, ready to eat cereal, cornmeal griddle cakes, little sausages, maple syrup, coffee or cocoa. Lunch—Tomato bisque, vegetable salad, bran muffins, currant jelly, egg custard, tea. Dinner—Calves liver and bacon, new boiled potatoes buttered beets, Waldorf salad, jelly roll, coffee.

WEDNESDAY

Breakfast — Stewed figs, ready to eat cereal, ham and eggs, rolls ,coffee or cocoa. Lunch—Salad bowl, toasted crackers, Roquefort cheese, tea or milk. Dinner— Baked ham with raisin sauce, scalloped potatoes, buttered spinach, pickled onion salad, banana short-cake, coffee or beer.

THURSDAY

Breakfast—Baked rhubarb, hot wheat cereal, buckwheat cakes, little sausages, syrup, coffee or cocoa. Lunch—Creamed asparagus on toast, deviled egg salad, cup cakes filled with ice cream, tea or milk. Dinner—Casserole of chicken and vegetables with mushroom sauce, St. Patrick's day salad, snow pudding with green custard sauce, shamrock cookies, coffee.

FRIDAY

Breakfast—Orange juice, ready to eat cereal, apricot omelet, buttered toast, coffee or cocoa. Lunch—Creamed mushrooms in patty shell, endive salad, rolls, chocolate eclairs, tea or milk. Dinner—Tomato soup, broiled mackerel, parsley potatoes, green beans, cherry roly poly, coffee.

SATURDAY

Breakfast—Tomato juice, ready to eat cereal, plain waffles, broiled bacon, syrup, coffee or cocoa. Lunch—Tuna fish salad, thin bread and butter sandwiches, sliced oranges with shredded cocoanut, tea. Dinner—Beef roulade with vegetables, cabbage and green pepper salad, pineapple delight, coffee.

SUNDAY

Breakfast — Sliced bananas in orange juice, ready to eat cereal, griddle cakes, frizzled ham, maple syrup, coffee or cocoa. Dinner—Oyster cocktail, fricassee of chicken, dumplings, buttered green peas, mashed turnips, hot biscuits, artichoke salad, pickled beets, Charlotte russe, coffee. Supper—Bowl of spring salad, Roquefort cheese, dressing, bread and butter sandwiches, ice box cake, coffee or tea.

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

Here's A Salad For St. Patrick's Day

By SIDNEY SNOW

THE HUNDRED and one St. Patrick's Day gadgets which the stores display for St. Patrick's Day are in no wise more intriguing than the delicious and pleasing salad to set upon the table for dinner when the popular saint is to be honored. We often wonder what the grand saint—one of the most popular names in all history—would think if he could walk this earth today and see all the contraptions made in his regard. But we don't think we need hesitate had we the opportunity to serve him with

ST. PATRICK'S DAY SALAD

1 package lime flavored gelatin
1 cup dark red sweet cherries pitted
1 cup white sweet cherries pitted
1 to 2 cups cottage cheese

Prepare the lime gelatin as directed on package. Arrange the dark and light pitted cherries in a greased salad mold, pour part of the gelatin mixture over it and allow it to become firm before filling the remainder of the mold. This will hold the fruit in place. At serving time urmold the salad on a bed of lettuce and serve accompanied with either prepared salad dressing or mayonnaise, cottage cheese and garnish with green minted cherries.

The sandwiches suggested with this are a delight with any fruit salad but they are especially attractive at this time when cut in the shape of shamrocks. When they are made from gingerbread you will enjoy a new variety that will combine well with those made from white and whole wheat breads. The gingerbread will slice best if prepared a day in advance.

OPEN-FACED SHAMROCK SANDWICHES

Cut sliced gingerbread in shamrock shapes and spread one side with any of the following fillings: cream cheese flavored with crushed pineapple, chopped nut meats, chopped candied ginger, chopped candied orange rind, chopped minted cherries or chopped dates. These spreads are attractive for St. Patrick's Day when tinted green by the addition of a drop or two of vegetable coloring. The tops of the sandwiches may be garnished with nut meats and halves of green minted cherries.

SUNDAY DINNER Suggestions

By ANN PAGE

PLENTIFUL supplies of fish and sea food at moderate prices are assured for the first week of Lent. Eggs too, are abundant and cheap. The cheese supply seems to vary little and the price remains fairly constant.

A general firming of meat prices is noticeable. Beef retails are about the same as in recent weeks but lamb and pork are noticeably higher. Stewing chickens and ducks are good value.

Oranges and lettuce are outstanding in the perishable group. Other extra good values will be found in spinach, tomatoes, lima beans, apples and grapefruit. Cabbage is somewhat less expensive. Little change is noticed in other commonly available fruits and vegetables.

Seasonable foods make up the following menus:

Low Cost Dinner
Boiled Smoked Shoulder
Sweet Potatoes Creamed New Cabbage
Bread and Butter
Apple Turnovers
Tea or Coffee Milk

Medium Cost Dinner
Chicken Pot Pie
New Potatoes Green Peas
Bread and Butter
Orange and Coconut Ambrosia Cookies
Tea or Coffee Milk

Very Special Dinner
Celery Stuffed Tomato Appetizers
Standing Rib Roast Franconia Potatoes
Green Lima Beans Glazed Onions
Raspberry Jelly
Rolls and Butter
Orange Bavarian
Coffee

DINING ABROAD AT HOME

STUFFED POTATOES, HUNGARIAN STYLE WILL IMPRESS AND PLEASE GUESTS

Some of these nights when company comes "a calling" for dinner, the hostess can give them the surprise of their lives and make them realize to the fullest extent just what a fine cook she is by serving a dish of Hungarian style potatoes. The men will like this dish particularly as it consists of stuffed potatoes in an unusual and different manner.

TOLTOTT BURGONYA
(Stuffed Potatoes)

8 large potatoes, of even size
Cooked minced pork
2 or 3 tablespoons cooked rice
A few smoked sausages
2 or 3 onoins
1 cup sour cream
1 tablespoon paprika
Salt

Peal the potatoes and cut them in half lengthwise. Scoop out the insides of the potatoes, leaving a thickness of about ⅛ inch. Stuff each half of potato with the mixed minced pork and rice, cooked in a little butter, and well seasoned with salt and paprika. Slice the onions and mix with the pulp removed from the potatoes, and brown lightly in a little butter, with the sliced sausages. Place a layer of onions in a deep baking dish, over this put the potatoes and sausages then the stuffed potatoes. Cover with a little hot water, sprinkle with paprika, and bake in a moderate oven, adding the cream when the potatoes are nearly done.

NEW—REBUILT
TYPEWRITERS ADDING MACHINES
JAMES R. LAKE
Greensboro, Maryland
P. O. Box 143 — Phone 3201
CASH REGISTERS, EXPERT REPAIRING

Phone Johnny-on-the-Spot
for Coal 149

EVERY man is looking for his money's worth and he's getting it when he is being supplied with coal from our yards. Every business day in the year we're at your service.

HIGHEST CASH PRICES FOR CORN

C. W. KIBLER & SONS
Phone 149
Chestertown, Maryland

MASSEY & WILMER, INC.

Field Seeds
Fertilizers
Harness
Lime
Salt
Tomato Seed

MASSEY & WILMER, INC.
L. Chap. Willis, Pres.
Wm. F. Wilson, Treas.

1845 THE MUTUAL FIRE INSURANCE CO. 1937
of Kent County, Md.

Insures Property Against Fire and Lightning

All Policy Holders Participate in the Company's Profits.

Pays Cash Dividends

DIRECTORS

James P. Brown, Church Hill; J. D. Bacchus, F. G. Usilton, T. W. Eliason, Jr., Allan A. Harris, Eben F. Perkins, Edward W. Emory, P. Medford Brooks, Chestertown; William A. Hyland, Galena; William R. Wilson, Ingleside; Arthur H. Brice, Betterton; G. Ellsworth Leary, Rock Hall.

APPLICATIONS FOR INSURANCE TO BE MADE TO THE FOLLOWING: Benjamin W. Duling, Millington, Md.; Frank H. Ruth, Galena, Md.; Medford E. Golt, Stevensville, Md.; J. Abner Bryden, Rock Hall, Md.; R. Wroth Stavely, Lynch, Md.; Eben F. Perkins, Chestertown, Md., and Joseph M. George, Sudlersville, Md.

FRED G. USILTON, President.
EBEN F. PERKINS, Sec'y-Treas.

You Can't Beat Youth

Heading For The Nearest Place Serving
Gill Bros.
FRESH STRAWBERRY ICE CREAM
Freshly made from Southern Strawberries

GILL BROS.
Cross Street Chestertown