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

THREE MEALS A DAY

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Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

SUSAN SNOW

There are few homes in which the living room and bed-rooms aren't dressed for summer—so why say we—not the kitchen? A good scrubbing—some gay shelf paper or oil cloth and some bright and cherry gingham curtains—in this dress the kitchen will be a pleasant working place on the hottest of days.

Chicken broth and clam chowder—half and half (both canned)—whipped cream on top, dotted with paprika, and topped with a sprinkling of chopped parsley—and your dinner begins with an artistic and gastronomical flourish. And think how easy to prepare.

If the housewife finds that she is tired of the linoleum in her kitchen & doesn't want to spend the money for new at the moment, there is no reason in the world why she shouldn't paint it. To do so, clean the linoleum thoroughly with benzine or wash with soap and water. Be sure to remove the soap by washing several times in clear, cold water. Allow to dry thoroughly and then apply floor enamel, following the directions on the can.

In warm weather the fewer dishes to wash the better so buy some of those handy little paper cups to use in the drawer of the refrigerator; for molded salads, ices, frozen puddings—they make individual servings which are turned out of the cups before being taken to the table and they certainly do save washing time.

If you plan on being away a while this summer, take special care to close the house. Look for leaks in roofs and gutters, and make repairs. Put all foods in covered tin or glass containers. Leave the ice box clean and open to air. Dispose of rubbish such as paper, rags, etc. Put matches in tin boxes. Do not store any oil, gasoline or varnish in the house. Notify telephone and gas companies to discontinue service if the house is to be closed for any great period of time and cut off the electricity and ground radio antenna. Close room doors to keep out mice. Fasten doors and windows and place one key in care of a trusted neighbor. It is always well to notify the fire insurance company if the house is to be closed over thirty days and if in doubt about anything, get expert advice and help.

It will too soon be mosquito time and what pests they can be—We've all had the experience of trying to sleep with one of the little beasties singing his merry song—so—to help prevent this, watch for half closed doors and windows; repair breaks in screens with new netting.

We are already having hot nights and they will soon be hotter —a good supper for such a night consists of a melon appetizer, cold sliced tongue, scalloped new potatoes, mixed vegetable salad, mint jelly ice cream and coffee.

Cream 2 packages of cream cheese with 4 tablespoons of evaporated milk and add 1 small can of sardines, mashed well. Serve on rye bread or between slices of white bread toasted. This is grand for lunch or a picnic.

Mercurochrome stains should be treated as soon as possible after the stain occurs as an old stain is difficult to remove entirely. For washable fabrics bleach with Javelle water and rinse with ammonia. For non-washable fabrics use alternate applications of potassium permanganate solution and oxolic acid. Repeat Rinse thoroughly in diluted ammonia water. Javelle water should not be used on silk or wool. Potasium permanganate should not be used on rayon. Oxalic acid is poison. Javelle water and potassium permanganate should not be used on colored fabrics without first testing. Rinse bleach from all fabrics thoroughly.

Nearly every Sunday and holiday will find dad and the boys working in the garden and garden work is hot work so treat them to spiced iced tea. Just brew the tea with whole cloves.

When a recipe calls for both salt and stiffly beaten egg whites, add the salt to the egg whites and they will beat twice as well and twice as fast.

When storing woolens away for the summer, be sure they are stored away from the moths—do so by closing the ends of the bundles and sealing them. At the same time—label each package for quick finding of pieces when needed.

Very large rugs are difficult to manage when washing. A table makes the work much easier.

To Vary The Salad Change The Dressing And Not The Greens

On one of these nights when serving the soup-salad and dessert combination and you happen to want your green salad to be something more than just the regular green salad, try changing the dressing and not the greens.

Chicken liver salad dressing is easy to make, and inexpensive in spite of its nice name. If you happen to have had a fryer and the liver is still around use it, or otherwise, ask your butcher to sell you two chicken livers and you'll find the price very moderate.

CHICKEN LIVER SALAD DRESSING

2 boiled chicken livers
1 teaspoon prepared mustard
½ teaspoon salt
⅛ teaspoon white pepper
2 hard boiled egg yolks
½ cup olive oil
3 tablespoons red wine vinegar.

Mash the chicken livers and egg yolks and mix to a paste. Add mustard, salt, white pepper and wine vinegar. Add olive oil, a few drops at a time, stirring constantly until the dressing takes the consistency of a thin mayonnaise. The dressing is now ready to mix with assorted greens, making a delicious salad bowl.

Menu Of The Week

MONDAY Breakfast—Stewed rhubarb, ready to eat cereal, soft boiled eggs, broiled bacon, buttered toast, coffee or cocoa. Lunch—Canned corned beef hash with poached eggs, shredded lettuce, assorted cakes, tea or milk. Dinner—Boiled ham with greens, hollandaise potatoes, chicory salad, apple cake, coffee or beer.

TUESDAY Breakfast—Baked apples with cream, ready to eat cereal, plain waffles, honey in comb, frizzled ham, coffee or cocoa. Lunch—Fried brook trout, hashed browned potatoes, sliced cucumbers, chocolate pudding, tea or milk. Dinner—Tenderloin of beef, summer squash, browned potatoes, vegetable salad, coffee parfait, coffee or beer.

WEDNESDAY Breakfast—Grapefruit juice, ready to eat cereal, buckwheat cakes, breakfast sausage, coffee or cocoa. Lunch—Combination sandwiches, cole slaw, ice cream, cake, tea or milk. Dinner—Breaded veal steak, Julienne potatoes, buttered asparagus, water cress salad, layer cake, coffee.

THURSDAY Breakfast—Strawberries with cream, cornmeal mush, bacon and eggs, buttered toast, coffee or cocoa. Lunch—Spanish omelet, dressed lettuce, pineapple water ice, nut cookies, tea or milk. Dinner—Beef stew with vegetables, mixed green salad, pineapple up-side-down cake, coffee.

FRIDAY Breakfast—Raspberries with cream, ready to eat cereal, French toast, maple syrup, coffee or cocoa. Lunch—Crab cakes, sliced tomatoes, cherry pie, tea or milk. Dinner—Baked shad, French fried potatoes, buttered carrots, lettuce with Roquefort cheese dressing, pound cake, stewed pears, coffee.

SATURDAY Breakfast—Orange juice, ready to eat cereal, jelly omelet, broiled bacon, hot muffins, coffee or cocoa. Lunch—Creamed sweetbreads in patty shells, buttered peas, cole slaw, assorted cakes, tea or milk. Dinner—Roast shoulder of lamb, baked potatoes, Broccoli Hollandaise, carrot and pineapple salad, biscuit tortoni, coffee.

SUNDAY Breakfast—Stewed apricots, ready to eat cereal, fried eggs, frizzled ham, pop-overs, grape jelly, coffee or cocoa. Dinner—Crab meat cocktail, rib roast of beef, browned potatoes, buttered lima beans, jellied tomato salad, baked alaska, coffee. Supper—Assorted sandwiches, shrimp salad, layer cake, tea or coffee.

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

Just One Of The Many Recipes For The Ever Popular Potato Salad

It's almost unbelieveable that potato salad time is here again but about every other day proves it. This weather has been grand off and on and there haven't been many days that a potato salad for lunch hasn't been just the thing. Here is just one of the many ways for its preparation:

POTATO SALAD

4 medium sized potatoes
1 cup chopped celery
1 hard boiled egg
Mayonnaise
2 tablespoons capers
1 teaspoon onion juice
Salt and pepper
3 tablespoons French dressing
2 teaspoons chopped parsley.

Boil the potatoes in their jackets and while still hot peel and slice them with a silver knife. Potato salad should really not be made from left over potatoes to be at its best. As soon as the potatoes are cool, pour the French dressing over them; sprinkle in the parsley, mix with a fork, and set in the ice-box to marinate for ½ hour. Add celery, mayonnaise, sliced hard boiled egg, onion juice, and capers. Season with salt and freshly ground black pepper, and mix lightly with a fork to avoid breaking the potato slices. Serve in a mound on crisp lettuce leaves. A little chopped green pepper may be added to the salad if desired.

Scalloped Rice With Cheese

Though the days are warm and getting warmer, this is still the season for hot luncheons as well as cold ones so occasionally serve

SCALLOPED RICE WITH CHEESE

1½ cups rice
2 minced pimentoes or 1 green pepper
1 cup diced cheese
1½ teaspoon salt
3 medium sized onions, chopped
1 can tomato soup
2 tablespoons butter
2½ cups water

Fry the onions in the butter until softened, then add the rice, salt and boiling water. Boil until the rice is nearly done and then add the soup. (There should be a pint). When the rice has taken up all the liquid, stir in the pimentoes and add the cheese. Transfer to an oiled casserole and bake until browned in a moderate oven, or stir the mixture over a slow heat until the cheese is melted. Use as a main dish at luncheon. Serves 8 with ½ cup portions.

A Simple Summery Dessert For Two

Many women who cook for just a husband and herself find the going rather difficult at times. Now, there are loads of recipes for just two and most of them are so simple—but like everything else, one must know them in order to find whether they are simple or not. Here is a dessert just for two that wil lbe grand this summer:

ORANGE MARMALADE MOLD

1 cup orange marmalade
¾ cup boiling water
½ teaspoon gelatin
4 tablespoons cold water
1 tablespoon lemon juice

Soften the gleatin in cold water and dissolve in boiling water; add the marmalade and lemon juice. Stir occasionally until the mixture begins to thicken, then turn into a mold. Serve with cream. Strawberry and raspberry jam may be used in the same way.

English Muffins Made At Home Most Pleasing

There are times when one's mouth is simply watering for English muffins—real hot and smothered in butter and then spread with orange marmalade. Now, occasionally we can buy these in the stores but it more stores we cant'. The next time the urge reaches you for some of these delicious bits of bread, try making them right at home like this:

ENGLISH MUFFINS

1 cup scalded milk
½ teaspoon salt
1 tablespoon sugar
1 tablespoon butter
½ cake fresh yeast
3 cups sifted flour

Turn the salt, sugar, and butter into the hot milk. When luke warm dissolve in the yeast, let stand 15 minutes in a moderately warm place, then beat in the flour, and set, covered, to rise until light. Roll out ½ inch thick, shape with a cutter 3½ inches in diameter, arrange 1½ inches apart in a pan slightly dusted with flour, and set to rise, covered, in a moderately warm place until light. Bake on both sides over a hot griddle. When done split and butter, and serve very hot.

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Shad Roe With A Touch Of Unusualness

All along the coast now we are beginning to see trays and trays of shad roe all very tempting and so delicious It is a certainty that when shad roe is in season, Friday isn't the only fish day of the week, because if the housewife has a good recipe or its preparation there isn't a member of the family who doesn't appreciate it. We all know how perfectly delicious it is simmered slowliy in butter, but just for a change and a very pleasant change, try it like this:

SHAD ROE

Soak, wash, rinse and drain 3 shad roe. Wipe between towels. Roll in a little melted butter, season with a little salt, pepper and a dash of paprika add 2 drops of lemon juice, then arrange in a buttered pudding dish. Add a glass of sherry, cover with an oiled paper, and bake in a moderately hot oven for about 30 minutes. Remove the roe, and keep hot.

With two tablespoons of butter, two tablespoons of flour, a few grains of Cayenne, 1 cup thin cream and 1-3 teaspoon of salt, make a cream sauce. Keep hot over boiling water. Strain the liquor left from the fish, remove fat and reheat, and while stirring 2 egg yolks in a bowl, slowly add the hot liquor, combining it with the white sauce and cook without boiling until the eggs are set. Beat in a little butter, season to taste with salt and a little Cayenne and pour over the shad roe.

A French Toast Treat Proves A Treat For Busy Cooks

When one is really up against it for a breakfast, lunch or supper there just isn't anything that will prove so easy to make or so simple to eat as French toast, served in good maple syrup or a nice jam. The folks young and old will appreciate a treat like this occasionally and you yourself will have had a nice easy time preparing a grand meal.

FRENCH TOAST

1 egg
⅛ teaspoon salt
Powdered sugar
1 scant cup milk
5 slices bread
Cinnamon or
Nutmeg

Beat the egg and add the salt and milk. Dip ½ inch slices of bread from which the crust has been removed, into the mixture, and fry in a buttered frying pan, turning to brown on both sides. Place on a hot platter and sprinkle with powdered sugar and a light dusting of cinnamon or nutmeg.

Ice Box Pudding

2 dozen lady fingers
8 macaroons
1-3 pound unsalted butter
4 eggs
½ pint cream, whipped
1 cup powdered sugar
1 ounce unsweetened chocolate
½ cup milk
1 teaspoon vanilla

Line the bottom and sides of a shallow mold with the lady fingers, separated and placed rounded sides toward the mold; sprinkle with crumbled macaroons. Melt the chocolate in the milk in a double boiler. Beat the egg yolks until a pale yellow; add the sugar and beat again; pour over them the hot milk and chocolate, stirring well; put back in the double boiler and cook until a thick custard, stirring all the time. Flavor with vanilla, take the mixture off the stove, and as soon as it is cool enough put it in the icebox to get perfectly cold. Cream the butter until soft and fluffy, add the cold custard, a teaspoonful at a time, and when it is well mixed fold in the stiffly beaten whites of eggs. Place in the mold over the lady fingers and macaroons; smooth over with a spatula and add another layer of the cakes. Put in the ice box 12 to 18 hours, and when ready to serve take out of the mold and ice with whipped cream.

Apple Muffins For All Occasions

When the housewife wants to dress up a meal without wearing herself to a frazzle to do it, just let her try such muffins as these

APPLE MUFFINS

2 cups flour
4 tablespoons sugar
¾ teaspoon salt
2 teaspoons baking powder
2 tablespoons butter
1 cup finely chopped apples
1 egg
½ cup milk
½ teaspoon cinnamon
12 apple slices

Mix flour, salt, baking powder and half of the sugar. Cut in the butter with a fork. Add chopped apples, mix. Lightly and quickly add the beaten egg with the milk. Drop by spoonfuls into greased muffin pans. Place one slice of apple on each muffin mix remaining sugar and cinnamon, sprinkle this over top and bake in a hot oven (about 400 F.).

Mararoni With Tomatoes And Mushrooms

Despite the fact that potatoes have reached the point where they are considered almost a necessity to every meal, there are stil times when a pomeal, there are still times when a posuch meals we usually serve rice or macaroni. Here is one dish using macaroni that it very nice:

MACARONI WITH TOMATOES AND MUSHROOMS

½ pound boiled macaroni
1 tablespoon butter
1 small onion, cut fine
1 teaspoon flour
1 cup beef or chicken soup
1 pint stewed tomatoes
1 tablespoon finely chopped mushrooms
Salt and Cayenne pepper
1 teaspoon chopped parsley
3 tablespoons grated Parmesan cheese

Add salt and then the macaroni to the boiling water. Let boil for 20 minutes, stirring to avoid sticking at the bottom of the kettle. Drain in a colander; pour 1 cup of cold water through it, then return to cleaned kettle. Heat butter, add onion; when slightly browned, add flour, then the soup stock. Stir until smooth; add the tomatoes strained, and let simmer 20 minutes. Then pour over the hot macaroni. Add mushrooms, season with salt and paprika; let heat through, add the parsley. Place on platter, sprinkle with cheese.

STEPHEN R. COLLINS, Attorney

Order Nisi

Stephen R. Collins, Assignee
versus
Edgar H. Carver, et al

In The Circuit Court for Kent County
In Equity No. 3081

Ordered, this 13th day of April, 1938, by the Circuit Court for Kent County in Equity, that the sale of the Real Estate mentioned in these proceedings, made and reported by Stephen R. Collins, Assignee, under and by virtue of the authority contained in mortgage from Edward H. Carver and wife to Ellen G. Bradley, dated January 21, 1932, and duly assigned to Stephen R. Collins for foreclosre and collection, be ratified and confirmed, unless cause to the contrary thereof be shown on or before the 17th day of June 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 9th day of May next.

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

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

DINING ABROAD AT HOME

DISHES FROM MANY LANDS FOR ALL OCCASIONS

There are ever so many foreign dishes from an assortment of countries that are most interesting. With some of these a person can take a whole cruise, traveling from place to place in no time at all. In fact, this dining abroad at home enables us to cover more territory than one would think possible. For example:

Bananes Canfites Sechees: These preserved bananas are among the nicest product of the West Indies. The bananas are cut in half, length-wise, and left to dry in the sun for about a week. They are then put in a box lined with bay leaves, sprinkled with rum, covered with more bay-leaves, also moistened with rum, and the box is sealed. They will keep for a considerable time and are considered a delicacy by many.

Salad D'Avocat: That most delicious of all fruits, the avocado pear, is used both as a fruit and as a vegetable, and one of the popular sweets in Martinique is a salad of avocados. Peel the avocado pears, and cut the pulp in small cubes. Sprinkle with nutmeg and sugar, moisten with kirsch and serve iced.

Coconut Cakes: These are among the many very pleasing sweets of Morocco. Break the coconut and keep the milk. Grate the coconut finely, mix with the milk and put in a saucepan with ½ pound of sugar. Stir and bring to the boil, and when the mixture thickens and begins to turn slightly yellow, put it on a buttered dish, divide into squares and let stand until cold.

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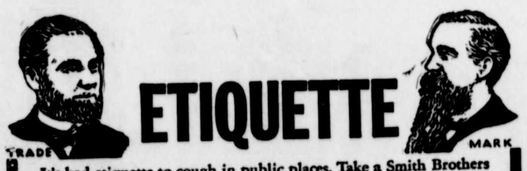

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