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

In the summer time, it is well to occasionally wash the pillows used on the beds. To do this, soak the pillows in lukewarm water. If they are very soiled add ¼ c. washing soda solution to the tub of water. Then prepare warm soapy water for washing. Souse and squeeze the pillow to force the soapy water through. Repeat with second suds. Rinse in several waters to remove all soap. Pin the pillow to the line and frequently repin it to toss the feathers. Better returns come from washing ticks and feathers separately, but this greatly increases the work.

If you are planning a party for the fourth of July, serve a salad very appropriate for the day, like this: Shape red fruit gelatin or tomato jelly made of tomato juice and gelatin, like a giant firecraker in a tall cylindrical cooky tin. When chilled and ready for use, unmold and use shredded celery for a fuse.

When washing mirrors, special care should be taken not to let the water run down between the frame and the glass. Mirrors can be washed well in mild soap suds, they should be rinsed well and dried carefully with a chamois.

With the weather such as it is, those people who live in houses and have porches and lawns, can make the morning meal one of great joy by serving it out of doors. Every member in the family can help at carrying and returning dishes to the kitchen, and the reward is a grand start of a perfect day.

Pencil marks on clothing aren't really so very difficult to remove if the directions are followed carefully. First of all, however remember that marks made with an indelible pencil should never be moistened. Plain pencil marks on washable materials may be washed out with soapy water. Indelible marks, should be soaked in denatured alcohol, then laundered. Bleach any remaining dye with Javelle water. For non-washable materials—rub plain pencil marks with a sofe eraser. Immerse in carbon tetrachloride or denatured alcohol and rub gently. Indelible pencil marks should be soaked in denatured alcohol. Javelle water should not be used on silk or wool, and should not be used on colored materials without first testing it on an inconspicuous place. Rinse bleach from fabric thoroughly.

This is the berry and cherry pie season. For successful baking, place cherry and other two crust pies in a hot oven 450 F., for 15 minutes. Then reduce the heat to a moderate oven, 350 F. for 30 minutes. Thus the bottom crust does not have a chance to soak by the juice.

For a really fine veal gravy, try using sour cream instead of milk in it.

For novelty as well as deliciousness, every woman will welcome the suggestion of using orange or lemon ice to chill and flavor fruit beverages.

At this season of the year, we so often find the menu including either a creamed soup or very probably creamed eggs. Should one of these be your choice for a luncheon, try dressing up the dish by garnishing the top with colorful, grated carrots.

Many a good vacation is ruined by those pesty mosquitoes. If you have a cabin in the mountains or a place at the shore remove all puddles of water as breeding places; or keep them covered with kerosene oil film Cover rain barrols, empty containers and tin cans that hold water. Then screen all doors and windows and use plenty of repellent oils. Also, wipe over all screens with a pungent oil, such as citronella, camphor or cedar. Use too, some commercial spraying liquid. Smoke, such as a smudge fire in camp, cigar, or scented joss powder, will be a temporary preventative.

Before storing furniture for the summer months, be certain that there are no moths in the upholstery. A good cleaning with a vacuum cleaner will usually be satisfactory.

If food is properly seasoned, there will seldom be need of adding salt at the table, but as tastes vary, it is always well to have the salt handy.

Rich, brown biscuits, make the grandest accompaniment in the world for a chicken stew.

Menu Of The Week

MONDAY Breakfast—Mixed fruit juice, ready to eat cereal, baked eggs, broiled bacon, buttered toast, coffee or cocoa. Lunch—Baked bean loaf, tomato sauce, cucumber salad, egg custard, tea or milk. Dinner—Stuffed breast of veal, ovenbrowned potatoes, creamed peas and carrots, mixed green salad, cheese cake, coffee or beer.

TUESDAY Breakfast—Stewed apricots, bacon with fried apples, waffles, maple syrup, coffee or cocoa. Lunch—Ham steak with orange sauce, cole slaw, pimento biscuits, pineapple sherbet, iced tea or milk. Dinner—Casserole of chicken and corn, baked potatoes, lettuce and tomato salad, cherry cobler, coffee.

WEDNESDAY Breakfast—Sliced oranges, hot cereal, bacon and eggs, buttered toast, coffee or cocoa. Lunch—Baked macaroni and cheese, dressed lettuce, fruit cup, tea or milk. Dinner—Scaloppine of liver, boiled potatoes, buttered carrots, smothered cabbage, sliced tomatoes, deep dish apple pie, coffee or beer.

THURSDAY Breakfast—Chilled grapefruit, ready to eat cereal, buckwheat cakes, little sausages, maple syrup, coffee. Lunch—Cold veal loaf, grapefruit and alligator pear salad, French dressing, muffins, prune puff, tea or milk. Dinner—Cream of carrot soup, chicken pie, baked oranges, fried tomatoes, string beans, lettuce with roquefort cheese dressing, corn pone, butter scotch pie, coffee.

FRIDAY Breakfast—Honey dew melon, ready to eat cereal, creamed finnan haddie on toast, coffee or cocoa. Lunch—Eggs a la king, asparagus tip salad, ice cream cake, tea or milk. Dinner—Baked stuffed haddock, boiled potatoes, creamed spinach, cucumber and cress salad, cocoanut layer cake, coffee or beer.

SATURDAY Breakfast—Bartlett pears, ready to eat cereal, poached eggs on toasted English muffins, broiled bacon, coffee or cocoa. Lunch—Tomatoes stuffed with shrimp, cheese wafers, radishes, potato chips, finger rolls, apple turnover with cream, tea or milk. Dinner—Baked spiced ham, baked potatoes, buttered beans, olives, pickles, pineapple salad, chocolate chiffon pie, coffee.

SUNDAY Breakfast—Chilled melon, plain waffles, fried ham and eggs, maple syrup, coffee or cocoa. Dinner—Tomato juice cocktail, rib roast of beef, pan browned potatoes, buttered peas, mixed green salad, mixed pickles, stuffed celery, ripe olives, tier cake, orange sherbet, coffee. Supper—Corned beef snacks, cole slaw, assorted cookies, hot chocolate.

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

Tapioca Cream

1-3 cup tapioca
½ cup sugar
¼ teaspoon salt
1 or 2 egg yolks
4 cups milk
1 or 2 egg whites, stiffly beaten
1 teaspoon flavoring

Combine tapioca, sugar, salt, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend. Cool—mixture thickens as it cools. When slightly cool, add flavoring; chill. Serve in sherbert glasses. Garnish with whipped cream and fruit. Serves 8.

This pudding is delicious poured over fruit or berries, fresh or canned. Raisins, prunes, figs, dates, coconut, or nuts may be added while cooling, or pudding may be served with a sauce.

Onions, Mushrooms And Rice

20 small white onions
½ pound mushrooms
1 pint chicken or veal stock
2 tablespoons flour
1 cup rice
2 tablespoons butter
1 cup rice
2 tablespoons butter
Salt and pepper.

Melt the butter in a saucepan and add to it the carefully peeled white onions. Cook for 5 minutes, turning to keep from browning. Add the mushrooms, which have been washed mushrooms show signs of browning. an dpeeled, and let cook until the Sift in the flour, and when well mixed pour on the broth and let simmer until the onions are tender. Add salt and pepper to taste; pour onto a hot platter and surround with a border of boiled rice. If the sauce is too abundant when the onions are done, reduce it still more over a quick fire.

Cheese Cookies

¼ pound cream cheese
¼ pound butter
1 cup flour
Cinnamon
Powdered sugar

Use the cream cheese that is sold in bulk, and cream it together with the butter. When thoroughly mixed, sift in the flour and work together well. Stand in the icebox overnight, and the next morning roll out on a floured board and cut into squares. Bake in a moderate oven until a light brown. Sprinkle with powdered sugar and cinnamon while still warm. Sometimes these cookies are varied by putting a small bit of jelly on each square before baking, and folding over like a pocketbook; in this case the cinnamon is omitted.

Chocolate Bread Pudding

1½ squares unsweetened chocolate, cut in pieces
3 cups milk
½ cup sugar
¼ teaspoon salt
2 eggs, slightly beaten
1 teaspoon vanilla
2 cups stale bread, cut in ¼-inch cubes

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, salt and eggs. Add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish. Pour mixture over it; let stand 1 minutes, then mix well. Place dish in pan of hot water and bake in moderate oven (350 F.) 1 hour, or until firm. Serve with Butterscotch Hard Sauce. Serves 6.

IT IS DANGEROUS

It is dangerous to sell a SUBSTITUTE for 666 just to make three or four cents more. Customers are your best assets; lose them and you lose your business. 666 is worth three or four times as much as SUBSTITUTE.

COSMETICS

TOBACCOS

PATENT MEDICINES

VETENARY PRODUCTS

CHOCOLATE CANDIES

STAFFORDS STORE

(Under Voshel Hotel)

"THE MONDAY NIGHT SHOW"

Starring:

CONNIE BOSWELL

TED HUSING

RICHARD HIMBER'S ORCHESTRA

and Other Famous Guest Stars

WCAO EVERY MONDAY 7 P. M.

Presented with compliments by

NATIONAL BREWING CO.

and

NATIONAL DEALERS

WHY DELAY-----

Those Improvments You Want?

No Money Down

Up to 3 Years To Pay

HEATING—*(Steam — Hot Water — Vapor — Oil Burner)* UNITS.

SUMMER—*WINTER HOOK-UPS FROM OIL BURNER (Produces hot water during Summer and Winter and is very Economical.)*

ASBESTOS SIDING — *(Termite Proof — Weather Proof — Needs No Painting — Saves On Fuel Bills.)*

ROOF—*Asphalt and Asbestos Shingling.*

INSULATION—*Saves from 25% to 40% on Fuel Bills.. Cools House from 8 to 12 degrees during summer.*

Every job is guaranteed. Local labor used where possible. 23 years of experience back of every job. Check the above—and get in touch now with

G. B. TAYLOR

Chestertown, Md. *Phone 50*

Representing

BARON & LOPATIN

(23 Years of Experience)

Engineers *Contractors*

Philadelphia, Pa.,

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.

Phone Johnny-on-the-Spot

for Coal 149

HIGHEST CASH PRICES FOR CORN

C. W. KIBLER & SONS

Phone 149

Chestertown, Maryland

NOW!!!

Your Winter worn oil should be changed, and your Winter worn grease renewed in your car.

WE CALL FOR AND DELIVER YOUR CAR

Simply call 323 and leave it up to us.

With a spring oil change or grease job you receive the following:—FREE

SERVICES:—

1. *Drain anti-freeze and flush cooling system.*
2. *Add water to battery.*
3. *Inflate tires.*
4. *Clean windshield.*
5. *Clean headlight lenses.*
6. *Check all light bulbs including stop light.*
7. *Check windshield wiper operation.*

GULF REGISTERED LUBRICATION

Chestertown Motor Service

Phone 323 day or night

OFFICIAL AAA GARAGE

L. B. VanPetten Proprietor

DINING ABROAD AT HOME

A DUTCH TOUCH OF SUMMER FEASTING

It's always a good day when something new and different comes our way. Especially if we are planning in the near future to entertain some of our friends. You know how it is when we serve friends, we all like to have something just a little bit different from what our neighbor served—for this reason we suggest:

OLIEBOLLEN
(Fat Rolls)
1½ cups milk
1 yeast cake
1 teaspoon sugar
2 cups potato water
1 tablespoon shortening
1 cup sugar
2 eggs, well beaten
9 cups flour
1 cup raisins
1 apple, chopped fine

Heat ½ cup of milk to lukewarm and dissolve the yeast in it. Add the 1 teaspoon of sugar and let stand in a warm place for fifteen minutes. Add the potato water (water in which potatoes have been boiled), shortening, 1 cup of sugar, the eggs and flour, using more if necessary to make a drop batter. Beat hard until smooth. Set in a warm place and allow to rise double in bulk. Stir in the fruit and let rise again for about 30 minutes. Drop by spoonfuls into deep fat and fry until a golden brown.

It's bad etiquette to cough in public places. Take a Smith Brothers Cough Drop for pleasant relief. (Black or Menthol—5¢.)

Smith Bros. Cough Drops are the only drops containing VITAMIN A

This is the vitamin that raises the resistance of the mucous membranes of the nose and throat to cold and cough infections.

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; James E. Woodall, Georgetown, Md.; 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.; Stradley & Kirby, Chestertown.

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**