

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

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

SUSAN SNOW

Vegetables are always cleaned and washed in cold water, or lukewarm water for potatoes and other of the root vegetables. When cooked on the surface of the range they are usually cooked in boiling, salted water. When cooked in the oven, only a few tablespoons of water, some salt and frequently butter are added, and the vegetables placed in a tightly covered baking dish. For oven cooking this way, the greens require no water.

Whenever possible use fresh fruits, fresh vegetables and fresh cooked meats or left-overs in making salads. However, very delicious salads can be prepared with canned goods. Stockings and socks should always be washed by themselves, each color separated from the others.

It is wise to add some of the sifted dry ingredients to the mixture of butter and sugar before any milk is added in cake making. This will prevent a curdled appearance, and will help to make the cake finer grained.

If an after-theatre spread is to be planned, an hors d'oeuvres supper is bound to be enjoyed, particularly by the men of the party, as men are usually very fond of appetizers. The supper may be very informal, and served entirely from a tea wagon.

Butter contains much solid matter which causes it to burn very easily. If these solid bodies are removed, the danger of burning the resultant oil is much lessened. To clarify the butter, put it in a saucepan of good size, over a very moderate heat. Remove the scum as it rises, and let stand over heat (without enough heat to color it) until the melted butter looks clear and the solid material has settled to the bottom of the pan. Carefully pour the top of the liquid butter from the sediment below through a piece of cheesecloth. This clarified butter will keep in good condition much longer than ordinary butter.

For good French fried potatoes, wash, pare, and cut the potatoes into strips. They are better if permitted to stand in ice water for a while before cooking. Dry a few pieces at a time and fry in deep fat. Have the fat heated to a point where it will brown a cube of bread in about one minute. Do not permit the fat to get too hot during the frying process.

Colored clothes should never be boiled. They may be soaked for a few minutes in clear cold water and then transferred to a tub or machine holding warm, soft suds, to be washed as quickly as possible. Rinse in a small amount of clear warm water and follow with a generous rinsing in cold water. Hang in a shady place to dry.

When cleaning a range, always clean the enamel when cool. The enamel parts should never be washed while hot.

On important thing to remember in using gelatin is that there are limitations to its power of producing a jelly. Two tablespoons will thicken 1 quart of liquid. If too much liquid is added, the gelatin will not "set" or "jell". Too much gelatin will give a tough, rubbery dish which will be far from popular with your family.

Whole egg makes a slightly firmer custard than does egg yolk, although egg yolk alone may be used. One whole egg or two yolks will thicken 1 cup of milk. If the custards are to be cooked in individual cups. If it is to be baked in a large baking dish, a firm custard requires 1½ eggs or 3 yolks for each cup of milk.

Stewed fruit keeps its natural flavor best when it is cooked in a small amount of water and when the sugar

is not added until the fruit is tender and practically cooked. However, the shape of fruit is best preserved when it is cooked in syrup. A compote means fruit which has been cooked in syrup. If a small fruit is being used, it may be cooked whole; the larger fruits may be pared and cored and cut into pieces the size desired.

To clean screens, take them out of the house. Clean off the lint and dust. Hose screens clean and dry thoroughly. Rub them off with kerosene and either return to the windows or put in a clean place for storage. Stand or lay screens flat to prevent warping. Screens may be renewed with thin screen paint.

Chopped Beef Fit For A King

If the family is tired of having plain, fried chopped beef every once in a while, try adding a little of this and something of that and use the broiler instead of the frying pan and just see what a difference it will make.

1 pound round steak, chopped
2 teaspoons onion juice
2 teaspoons chopped parsley
Bacon strips
Salt and pepper
Scant tablespoon butter
Mix together the raw chopped steak, onion juice, salt and pepper, and form into round flat cakes about 2 inches thick. Twist a strip of bacon around the edges of each cake and fasten with a toothpick. Put in a pan under the broiler and broil first on one side and then on the other, until a deep brown on the outside, but pink inside. Put on a very hot platter, with a small dab of butter on each cake, and sprinkle with chopped parsley. Garnish with quartered lemons.

Fruit Salads For Winter

It is the opinion of many that with a dinner, nothing more than a salad of plain lettuce or cress should be served, dressed with its most popular accompaniment, French dressing. Others believe that a fruit or vegetable salad adds something to a meal. Those approving a fruit salad will find these very fine:

ORANGE AND GRAPEFRUIT SALAD
Peel oranges and grapefruits, removing the coarser inner skin at the same time. Cut in sections, taking out the meat between the thin skin, leaving the skin. Place on a bed of crisp lettuce or romaine in alternate pieces, pour over the salad French dressing to which a little extra salt has been added and serve icy cold.

BANANA AND COCONUT SALAD
Bananas
Coconut
Orange juice
Mayonnaise
Place sliced bananas on crisp lettuce leaves. Sprinkle with a little orange juice, then with shredded coconut and serve with mayonnaise.

Cook Your Goose With One Of These Delicious Stuffings
Those who are partial to a roast goose for New Year's dinner will find this assortment of stuffings very tempting and each very tasty.

GERMAN CHESTNUT STUFFING
2 pounds chestnuts
1 goose liver
Pinch of pepper
3 tablespoons butter
1 teaspoon sugar
A little water
Put the chestnuts in the oven, and when the shells burst, take them out and peel them at once. Chop fine. Put them in the top of a double boiler with the butter, salt and pepper and sugar and a little water. Cook until the butter is melted and the sugar dissolved. Add the gosseliver which has been boiled until tender and chopped. Stuff the goose and sew it up.

ENGLISH APPLE STUFFING
4 apples, peeled and cored
4 onions
4 leaves of sage
4 leaves of thyme

Combine ingredients and boil with sufficient water to cover; when done, press through a sieve, removing the sage and thyme. Then add a sufficient amount of mealy potatoes to make the stuffing dry enough so that it will not stick to the hands. Add salt and pepper to taste.

Cheese Fine To Have On Hand At All Times

There are few homes in which cheese is not kept on hand. And it is a good idea to do so. One never knows when unexpected guests are apt to drop in and a snack is to be prepared. With a little cheese and a few slices of bread, perfectly grand little sandwiches can be prepared. There can be so good, in fact, that one would never guess that company wasn't expected.

FRIED CHEESE SANDWICHES
American or pimento cheese
12 thin slices of white bread
Butter

Cut thin slices of white bread. Remove the crusts and use either in squares or cut in rounds with a biscuit cutter. Use thin slices of either American or pimento cheese, shape them like the bread and place on six slices. Cover with remaining six slices of bread. Sauté in butter, slowly on both sides. A low temperature is always best for preparing anything calling for cheese as the cheese must be thoroughly melted for the dish to be a success.

LUNCHEON SANDWICHES
Gruyere cheese
Buttered toast
Spanish onion
Filet of anchovy
Allow three slices of buttered toast for each sandwich. Cover first slice with a layer of thinly sliced Swiss Gruyere cheese and thinly sliced Spanish onion. Cover with second slice of toast and arrange on it filet of anchovies. Top with third slice of buttered toast. Serve at once.

WORTON

Mrs. Cralia Crew, of Chestertown, spent Thursday with her mother, Mrs. Blanch Loller.

We are sorry to hear Little Joan Owens is quite ill in Easton Hospital we hope for a speedy recovery. Mr. and Mrs. George Williams and children, of Baltimore, are spending the week end with the former parents, Mr. and Mrs. George Williams, Sr.

Mr. Henry Taylor and wife, of Wilmington, are visiting his sister, Mrs. Charles Joier.

Master Howell Crew, of Blacks spent Sunday with his cousin, Master Julian Crew.

Mrs. Charles Crowding, Mrs. James Coleman and Mrs. Norman Baxter spent Thursday in Wilmington.

Mr. and Mrs. W. T. S. Rasin have moved from their farm here to their newly purchased home in Lynch.

Mrs. Lewis Newsome spent Thursday with Miss Dorothy Ivens.

Welcome to Mr. and Mrs. George Johnson who have moved here from Kennedyville. Mr. Johnson is employed in the Supplee Willis Jones milk plant.

Mr. Edgar Harris, of Philadelphia, was the week end guest of his mother, Mrs. Katherine Harris.

Miss Helen Christopher, and Mr. Lloyd Rodney, of Rock Hill, were married on Wednesday evening by the Rev. C. C. Louhoff, congratulations and best wishes to the happy couple.

We are sorry to hear Mr. Lester Carter is in the Kent and Queen Anne Hospital for Observation.

About seventy-five patrons of the P. T. A. enjoyed the Christmas entertainment that was held in the school last Thursday evening.

Don't forget the Christmas entertainment at the Union M. E. Church on Thursday evening, December 27th.

Mr. Norman Solloway, of Virginia, and Mrs. Wm. Solloway, of Kentville, were Sunday guests of his parents, Mr. and Mrs. Roger Brown.

Naming the Raglan
The loose coat called a raglan is named for Lord Fitzroy James Raglan, an English general who lived from 1788-1855.

STILL POND

Mrs. Baynard Harper spent several days of last week visiting relatives in Wilmington.

The Philathea Class held a covered dish supper on Wednesday evening at the home of Mr. and Mrs. Howard Toulson. Everyone spent a very enjoyable evening.

Mrs. Ralph Murray, of Baltimore, is spending sometime with Mr. and Mrs. Carson Greenwood.

Miss Charlotte Cornelius a nurse at Easton Hospital visited her parents, Mr. and Mrs. Harrison Cornelius several days last week.

Miss Louise Toulson, of Greenville, Del., was the guest of her sister, Mr. and Mrs. J. W. Clark over the week end.

Mr. and Mrs. Millard Wilmer, of Baltimore, visited with relatives on Sunday.

Mr. Galen Clark, who teaches school in Kitty Hawk, North Carolina arrived home on Sunday for the holidays.

The Sunday School and Epworth League combined presented an impressive pageant called "Enter-Stranger" on Sunday evening.

Mr. Edward Heburn, a student at University of Md. is spending the holidays at the home of his parents, Mr. and Mrs. Edward Heburn near town.

The Women's Club held their annual Xmas party in the Sunday School Room on Monday evening. Everyone thoroughly enjoyed themselves finding out who their club sisters were and receiving the gifts.

KENNEDYVILLE

The Woman's Club held their Christmas Party in the school building last Thursday evening. All enjoyed the turkey supper and ice cream.

Mr. Allen Bauscher spent Saturday with his parents, Rev. and Mrs. Bauscher.

Sunday School will begin at 9:30 next Sunday morning.

Miss Alice Kennedy, of Easton, spent the week end with her parents, Mr. and Mrs. Lloyd Kennedy.

Miss Sophie Miller is spending the holidays with friends in Wilmington.

Mr. Raymond Hill spent Monday in Baltimore.

Mrs. Ryland Crow returned home to Denton on Sunday after spending last week with her parents, Mr. and Mrs. Crow.

Public Notice

For the past few days several papers have contained articles on "Undulant fever" from milk. We think that the public should know that the milk which we bottle in our plant is safe from "Undulant fever." Also that we have the best equipment and the best of recording equipment for the pasteurization of milk. Which means the investment of several thousand dollars. We have been in the milk bottling business for at least twelve years, and have never had any disease traced to our milk. Yet we have had "Undulant fever" in the town. So when you order "Gill Bros." milk or buy it from the stores you know that it is safe milk. Our prices are very reasonable for this protection.

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