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

A good custard is very delicate and smooth in texture. This can only be secured by cooking it at a low temperature which is always needed for eggs, no matter how they are prepared. A custard which is cooked at the boiling point of water will curdle. That is, every little particle of egg becomes hardened and shrinks, giving a watery curdled effect to the milk.

Grape fruit is more delicious when sprinkled with a little salt. It brings out the full flavor as nothing else can.

Spread half a canned pear with soft cream cheese. Cover with another half of pear and coat the whole fruit using macaroon crumbs or ground nuts.

To make perfect salad dressings, all measurements must be accurate. A set of measuring spoons and a standard measuring cup will insure using the right amounts of all ingredients.

If a cloth filter or bag is used in making coffee, it should be kept clean by washing it thoroughly each time it is used and by keeping it submerged in a bowl of clean, cool water. Hot water sets the stains. Do not dry bag or cloth between the times it is used. Before using a new bag, rinse it in clear, cool water to remove any sizing.

Down comforts and feather pillows may be washed very well. Prepare a large tubful of warm, soft suds in which to immerse the quilts or pillows. Wash by sousing the water up and down through the material with the hands. Renew the suds as soon as it becomes dirty. Rinse until every bit of soap has been removed. Hang on a line suspended from the corners, changing the position when partially dry. Fluff up by shaking, or work with the fingers to spread the feathers uniformly throughout the cases.

Experiments show that chicken, stewed, roasted, or fried, remains in the stomach fully as long as beef or mutton. So there is little foundation for the eroneous belief that chicken is more digestible than beef or mutton.

To reduce dust and brighten carpets, use bits of paper moistened or old tea leaves.

Soda, lye, or strong soaps will darken aluminum. This stain is quite difficult to remove.

Bathroom treatments today offer great opportunities for smart color arrangement. The fixtures available in color and modern design provide a cue which, if followed, leads to many original and striking combinations.

Because there is so little waste to halibut steak, a pound will serve three persons generously. Wipe the slice of halibut with a damp cloth; remove the skin; place in a baking pan on the rack, which has been greased so the fish will not stick. Sprinkle with salt and pepper; dot with two tablespoons of butter. The butter gives it an appetizing flavor and color. Some persons substitute for the butter thin slices of bacon which becomes crisp as the fish bakes; others brush the fish with French dressing which supplies not only oil but tartness. Put a little water in the baking pan—enough to keep the fat drippings from burning. Bake the fish in a moderate oven (350 F) for about a half hour, basting it every ten minutes with some of the liquid from the pan so that it does not become dry.

Rules of etiquette do not call for candles on the luncheon table but they may be used on the dinner table. The centerpiece, whether of flowers or fruit, should be sufficiently low so as not to obstruct the view of guests sitting on opposite sides of the table.

The center of the tongue is the choisest portion. To carve a tongue, cut it across in water-like slices. The tip of the tongue is more delicate if cut lengthwise in very thin slices, but this is not the usual practice.

If they are very dirty, waxed floors may be washed quickly with a light lukewarm suds. After a thorough rinsing and drying with a soft cloth, fresh wax should be rubbed thoroughly into the surface.

If the same level measurements, the same quality of ingredients and the same temperature is used each time, the finished product is bound to be the same; therefore, accurate proportions are important.

If vegetables are to be cooked without much water, they are more easily done in the oven, and no special utensils will be necessary, it merely being required that the vessel containing the vegetables be tightly covered.

Eggs fried in too hot a pan will toughen, whereas steak will toughen if fried in a pan not hot enough.

A ham mousse is an excellent way to use up left-over ham. If the mousse is not all eaten the first day, it can be sliced and served with another salad a day or two later.

Notice To Creditors

NOTICE is hereby given that the undersigned has obtained from the Orphan's Court for Kent County letters Testamentary on the personal estate of

CLEMENT A. HUBBARD

late of said county, deceased. All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof, to the undersigned on or before the 7th day of July, 1939, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

All persons indebted to this estate must settle at once.

Given under my hand this 3rd day of January, 1939.

Stephen R. Collins, Executor.
Edna Elliott, Register of Wills.

Egg Sandwiches Rank High In Popularity

Eggs play one of their greatest parts in sandwiches. This is partially due to their flavor which most people like and also to the fact that they are readily adaptable to sandwich use in that they combine so well with other foods.

When one is serving assorted sandwiches for a large group of guests, it is always well to include ssuch a sandwich as can be made from eggs. One will notice that they are among the most popular.

EGG AND ANCHOVY SANDWICH

Cream together the yolks of two hard boiled eggs and three tablespoons of butter. Add two tablespoons of anchovy paste and 1 tablespoon of lemon juice, and mix well. Spread on thin slices of bread and lay rings of egg white on top.

EGG-BACON-PEPPER SANDWICH

Chop six slices of raw bacon and place in a pan over the fire. Add 2 chopped green peppers and 3 medium sized chopped onions, and season to taste. Cook until bacon is done and the vegetables are soft, then add 2 eggs and scramble. Place between thin slices of buttered white bread and if desired, lay thin slices of radishes over the filling.

EGG AND PIMENTO SANDWICH

Chop fine 3 or 4 hard boiled eggs, add 1 pimento cut very fine and twelve stuffed olives sliced fine, and 3 or 4 sweet pickles cut fine. Mix with mayonnaise, salt and pepper and put on a lettuce leaf between slices of buttered bread.

Rice Pudding Like Grandmother Made

You will find this recipe to be one that adapts itself equally well to a breakfast, luncheon or supper menu. It's a sure cure for menu montony, and the success of this recipe is assured before you start —it never fails.

The jelly topping will add a zestful flavor to the hot suffin fritters. It is advisable to choose a jelly that has a tart flavor, such as currant. If you wish to vary the falvor a bit—whole kernel corn may be substituted for the cooked rice in this recipe.

RICE MUFFIN FRITTERS

1 egg
1 cup milk
1 cup cooked rice
1½ cups flour
½ teaspoon salt
4 teaspoons baking powder
12 strips thinly sliced bacon
Currant jelly

Beat egg, add milk and rice; mix thoroughly. Add flour sifted with salt and baking powder. Line 12 muffin tins with the strips of bacon. Fill with batter. Bake in hot oven at 425 degrees about 30 minutes. Turn upside down to serve, and top each with a spoonful of currant jelly. Serves 6.

Quick Snacks

By keeping on hand a few cans of sea foods and odds and ends, a housewife can feel perfectly free to entertain at all hours of the day or night without fear of embarrassment. She can fix a dish as given below in a few minutes without fuss or ado.

SHRIMP WIGGLE

1 heaping teaspoon flour
2 tablespoons butter
1 pint hot milk
1 pound shrimp
4 tablespoons sherry
Salt and pepper.

Use either fresh or canned shrimp. If fresh, scald in hot water to remove outer shell and then boil until soft. Put butter in chafing dish and stir until it melts. Add flour and stir quickly until well mixed. Then add the hot milk a little at a time, stirring constantly until smooth. Add salt and pepper to taste. Cook five minutes. Then add shrimp cut in pieces. Cook slowly long enough to heat shrimp. Put the sherry in at the last moment. Stir and serve at once.

Rice Muffin Fritters With Jelly

Remember what a treat it was when grandmother used to make that grand creamy rice pudding. It was probably so popular with us because she cooked it slowly but here is the recipe:

OLD FASHIONED RICE PUDDING

½ cup rice
1 quart milk
½ teaspoon cinnamon or nutmeg
4 tablespoons sugar
½ teaspoon salt

Wash the rice thoroughly, add the other ingredients and pour into a greased baking dish. Bake for three hours in a slow oven stirring several times during the first hour. The mixture should not boil. Serve either hot or cold. One-half cup of raisins may be added if desired.

Dining Abroad At Home

Spanish Chicken For Foreign And Stag Party Collection

The housewife who is building up a collection of fine foreign recipes will find this one among the favorites after she has tried it. Such flavor, such aroma, and what a fine taste, not only is it fine for that foreign collection but also for that collection of dishes for husband's stag parties. This is called Chicken A la Navaressa and calls for one young chicken, 1 large slice of ham, 2 or 3 onions, 2 or 3 carrots, stock, flour, 1 heaped tablespoon of chopped tarragon, butter, salt, oil. First, season the chicken with salt and put it in a meat pan with 2 or 3 tablespoons or olive oil. When it begins to color, put a small lump of tarragon butter inside it, (this is made by pounding 1 tablespoon of chopped tarragon with two tablespoons of butter). When half cooked remove the chicken from the oven and put it in a casserole, with the ham cut in strips, the sliced carrots, onions and the fat from the meat pan, add the stock. Cover the casserole and put in a moderate oven. Cook until the chicken is quite tender. Before serving add a little flour, mixed with stock to thicken the sauce, add finally the rest of the tarragon butter. Put the chicken on a hot platter, garnish with vegetables and strips of ham and pour the sauce over it. If the flavor of wine liked, half white wine and half stock may be used.

Left-over Vegetables Baked In Casserole Make Tasty Dish

Left-over vegetables, served in a casserole make a very fine dish. This is especially nice as any vegetable or vegetable combination may be used.

CASSEROLE OF LEFT-OVER VEGETABLES

2 tablespoons butter
1 tablespoon flour
½ teaspoon salt
⅛ teaspoon pepper
1 cup milk
2 cups cooked vegetables
½ cup soft bread crumbs
Grated cheese

Make a white sauce of the butter, flour, salt pepper and milk. Put the vegetables and bread crumbs in a greased casserole and add the white sauce. Arrange asparagus tips on top and sprinkle with grated cheese. Bake in a moderate oven 350 F. about twenty to thirty minutes or until thoroughly heated through.

Recipes Suitable To Dignity Of Caviar

When we speak of good Russian caviar, we speak gently. That is, unless we are the type who can afford it for every and all occasions. Still, as grand as it is, we invariably serve it one way, that is on thinly sliced rounds or squares of bread. They really are other ways to serve it, believe it or not, and here are a few:

CAVIAR MOUSSE

1 three ounce can caviar
¼ cup mayonnaise
1 cup whipping cream

Combine caviar and mayonnaise, and fold in whipped cream. Pour into freezing tray of refrigerator and freeze. Cut in dice like cubes for serving. Serve with salty wafers. Curls of lettuce leaves, crisp celery or watercress.

POTATO CHIPS WITH CAVIAR

Select large size potato chips. Spread with chilled caviar which has been seasoned with lemon juice adding a few rosettes of creamed cheese.

Sweet Potato-Apple Scallops

Here's another grnad recipe for sweet potatoes that will be perfectly ideal to serve with a baked Virginia ham.

SWEET POTATO-APPLE SCALLOP

2 cups cooked sweet potatoes diced
2 cups thinly sliced cooking apples
¾ cup fine wheat bread crumbs
1 cup maple syrup
¼ cup butter
Chopped nuts

Arrange sweet potatoes, apples and crumbs in alternate layers in a buttered baking dish. Add syrup, dot with butter, sprinkle with nuts and bake, covered, in hot oven 400 F. until apples are tender.

JOHN W. BARROLL
ATTORNEY-AT-LAW
Chestertown, Maryland

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MILLINGTON

Miss Margaret Clarke a guest of Mr. and Mrs. Jonathan Jones for two weeks, has returned to her home in Norristown, Pa.

Amateur Nite sponsored by the Trinity M. E. Church, South, will be held in Millington High School Auditorium on February 14th, at 8 p. m. Those wishing to enter may see Miss Helen Semans, Miss Betty Jones, or Mrs. Charles H. Anthony.

Misses Louise Jones and Margaret Clarke with Mr. and Mrs. Jonathan Jones visited Mr. and Mrs. Arthur Meeks in Richardson Park, Del., on Tuesday of last week.

Trinity Church Epworth League meeting was held at the home of Mr. and Mrs. Charles H. Anthony with Valentine Party following the business session.

A Father and Son Banquet will be held in the Community Hall on Feb. 22nd come out and join us.

A few of our farmer friends, near town, attended the Farm Bureau Banquet on Wednesday in Chestertown.

The regular monthly meeting of the Church Aid of Trinity M. E. Church South met with Mr. and Mrs. Jonathan Jones on Thursday evening.

The regular monthly meeting of the W. C. T. U. was held at the home of Mrs. Charles S. Church on Tuesday evening. A good attendance was had.

The Loyal Temperance Legion met on Monday evening at the home of Msr. Charles S. Church, with a good attendance.

Mr. and Mrs. R. J. Taylor were visitors of friends in Dover, Del., over the week end.

Miss Margaret Moore and George Duling were Monday guests of the latters brother and sister in law, Mr. and Mrs. Charles Duling at Oxford, Pa.

Mrs. Robert Martin and two children, of Wilmington, Del., are visiting her parents, Mr. and Mrs. Charles P. Jones.

Miss Ethel Jones has been confined to her home the past week with a deep cold she is now somewhat improved.

Mr. Larry McGarity and Miss Helen Higman of Wilmington, Del., were Sunday guests of her aunt, Miss Mollie Higman.

Mr. and Mrs. Jack Manning are receiving congratulations on the birth of a fine daughter both are doing well.

Mrs. A. T. McFarland entertained her Sunday School Class on Monday evening last.

Miss Ellen Logan was a guest of her parents, Mr. and Mrs. Robert M. Logan over the week end.

Mr. and Mrs. Olin C. Doling and Miss Margaret Moore were Sunday guests of the former's son and daughter-in-law, Mr. and Mrs. J. Wesley Duling in Wilmington, Del.

Bethlehem Once Unimportant

The city of Bethlehem, birthplace of Jesus Christ, was considered least important among ancient Palestine towns before the Nativity. But tradition has it that the birthplace of Jesus was desecrated by a pagan temple of Adonis before the Emperor Constantine built the Basilica of the Nativity in A. D. 330. The Basilica is one of the oldest churches in Christendom and has a history 1,600 years old. The original building is still standing but it has been altered by additions.

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