*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*

### SOME BUSINESS, MOVIES!

An average of 88,000,000 persons throughout the United States, and 226,000,000 throughout the world, attend motion picture theatres weekly. The Commentator Magazine found the average general admission in the United States to be 23cents. Capital investment in the film industry is $3,000,000,000, of which $2,000,000,000 is in this country.

There are 283,000 persons employed in the industry. Some 585 pictures are made each year at a total cost of about $162,000,000. There are 665 actors holding term contracts with major studios, while contract directors number 174 and writers 357. The average number of extras given employment daily is 963. Approximately 276 industries and crafts are involved in the making of a single motion picture.

Of the world total of 90,334 motion picture theatres, 18,182 are in the United States. In Europe there are 59,187, of which 26,000 are in Russia, 6,174 in Germany, 5,000 in England, 4,900 in Italy, 4,500 in France, and 3,500 in Spain. Latin America has 5,174 theatres and of the 5,834 in the Far East Japan has 1,717 and Australia 1,541. Candada has 1,121 theatres and Alaska has 23.

In the United States, continues The Commentator Magazine, the state with the largest number of theatres is naturally New York with 1,474, having a seating capacity of 1,403,728 persons. Second is Pennsylvania with 1,302 movie theatres, while the state with the fewest theatres is Delaware —with 35.

—The Commentator Magazine

### ROOM WITH BATH

Occidental visitors are still disturbed at the bath system in small rural Japanese hotels. "Room with Bath" in Japan means just what it says. First, you notify your chambermaid. After drawing a tub, she leads you to the bathroom and ushers you inside. Then, instead of leaving, she starts to undress you! And unless you send her away she'll proceed to give you a bath.

—The Commentator Magazine

### WHAT PRICE IDIOCY?

We have made up our mind that this world is made up of 50 per cent natural people, 30 per cent shy people, 10 per cent snobs, and 10 per cent snobs, and 10 per cent idiots. We ask you to be extremely nice to the natural people, to be tolerant to the shy people, give the snobs a swift kick in the pants, and thank Gor for the idiots because they will never find you out!

—The Commentator Magazine.

## MILLINGTON

Mr. and Mrs. Warner Porter were Sunday guests of Mr. and Mrs. Robert Martin, in Wilmington, Del.

Mrs. Emma Airey and Miss Rogers of Catonsville, Md., were visitors of the formers parents, Mr. and Mrs. Charles P. Jones on Sunday last.

Mrs. Jonathan Jones left on Sunday to visit her parents, Mr. and Mrs. William A. Felton at Fort Myers, Fla. Information reached here that her mother had died before she reached there.

Mr. and Mrs. Charles S. Church are visiting relatives in New York State this week.

Mr. and Mrs. Howard McLain, of Baltimore, were Sunday guests of Mr. and Mrs. W. Leo Gale.

George Earle Powell died on Tuesday morning, May 23rd at Middletown, Del., after a long illness, particulars of burial unknown.

The Ladies Bible Clas of Asbury M. E. Church met at the home of Mr. and Mrs. Norman A. Wallen on Thursday evening.

Mr. George Wallen is quite sick at the home of his daughter, Mrs. William Bachelor.

The Home Makers Club met on Wednesday afternoon at the home of Mrs. Henry Stevens.

Edgar King and wife and son, Charles were guests of Mr. and Mrs. Stanley Passwaters, in Wilmington on Sunday.

Miss Emma Embert of Millington and Benjamin Elliott, of Marcus Hook, Pa., surprised their friend on Saturday by driving to Elkton where they were married.

Fred C. Numbers and daughter, Miss Helen, were guests on Sunday of their cousins, Mr. and Mrs. Phil W. Downes, where they also met relatives from Baltimore, Mrs. Maggie Linthacum and daughter, Mrs. James Fitzpatrick.

Mrs. Rittenhouse, of Wilmington, Del., has opened a Beauty Parlor in Logans Apartments, and is doing business.

Mr. and Mrs. Fred C. Numbers, Jr., of Wilkinsburg, Pa., Miss Mary E. Numbers of Clarke School, Northampton, Mass., and Mrs. Stella Lindsay of Centre, Ala., were week end guests of the formers father, Fred C. Numbers.

Mr. and Mrs. Robert Martin and two children were visitors on Monday at the home of her parents, Mr. and Mrs. Charles P. Jones, where they left the children for a short visit.

## HOT OFF THE GRIDDLE

SUSAN SNOW

A great variety of delicious frozen creams can be made in the freezing trays of your automatic refrigerator and can be held as long as desired. It's no trick to make them and one can find numerous recipes for inexpensive desserts that can be made without whipping cream.

It is possible to prepare complete dinners very quickly by obtaining canned, packaged or bakery products. These are available for each course; soup, meat, vegetables, salad and dessert.

Cabbage in salads, has taken an honored place among green salads, because it is now known to be digestible and rich in vitamins. Small, firm heads are best.

Dirty clothes, blankets, rugs, etc., invite vermin trouble, so be sure to have everything cleaned before storing for the summer.

Cut two inch slices of white, whole wheat, or graham bread. Hollow out the center to make slice of bread resemble a basket. Toast. Spread with butter. Fill with any of the following fillings. Garnish and serve immediately. Chicken a la King; Creamed chipped beef; Roast beef, cut in cubes and covered with beef gravy; Creamed hard-cooked eggs and cubes of baked ham. These make grand hot luncheon dishes.

If one prefers paint to paper on shelves of a kitchen cabinet we recommend the use of a high-gloss paint. It washes like a dish.

Porcelain and enamel can be kept in grand condition for years if properly cared for. One should use a soft brush or cloth and a non-scratchy cleaner. For stained surfaces use a mixture of: 1 cup of water; one-quarter cup soap flakes; 2 tablespoonfuls whiting and one tablespoonful of kerosene. Make a heavy soap-jelly and stir in the whiting and kerosene. Keep on hand for every bathroom. Shake before using. Rust stains may need milk acid like lemon juice or vinegar. Rub the spot with the soap jelly plus a few drops of the acid. Strong acids weaken the glaze and expose porcelain to stains.

Searing improves the outside appearance of meats, develops aroma and develops flavor in the outside slices. Searing improves the quality of the drippings, giving a richer brown color. If meat is seared, these are the reasons for doing so, and not because it prevents losses.

For instant relief from fatigue when you want to look your best; draw a tub of luke warm water; pour into it an entire container of salt. Then relax in this soothing solution for at least ten minutes for its exhilarating, stimulating effect. The stimulation from the salt acts through the millions of tiny nerve-endings in your skin and swiftly "peps up" your entire being. You will step from the tub feeling rested and radiantly alive.

To remove sugar syrup stains from washable materials, wash with soapy water. For non-washable materials, sponge with clear water.

Add a few small oysters to cream of chicken, mushroom or celery soup. Heat to the boiling point. If you prefer, chop the oysters before adding them. Or add a little celery, cubed and cooked, when you make an oyster stew.

To make a tomato pudding: To 10 ounces of tomato puree add one-fourth a cup of boiling water. Heat and add one-fourth a teaspoon of salt an dsix tablespoons of brown sugar. In a greased baking dish place one cup of fresh white bread crumbs. Pour over the mone-fourth a cup of melted butter. Add the tomato mixture and cover the dish closely. Bake in a moderate oven 375 F. for thirty minutes. Do not remove the cover until ready to serve the tomatoes.

A fruit salad is especially ideal for the afternoon bridge party or tea. Though women generally like fruit salads better than men do, there are several that even the sternest doesn't spurn, such as grapefruit, watermelon, Waldorf and the like.

Hollow out cup cakes. Line with jam, wine jelly or marmalade. Then fill with ice cream.

## Peach Ice Cream

In many families it is the custom to have on hand over the week end something like a nice big gooey cake, or a freezer full of luscious ice cream. In fact, it's a good idea to have both in this weather because a plate of ice cream and a piece of cake will do wonders on a hot day. It takes away that peeked look that one is so apt to acquire.

This recipe is a little richer than most and might cost a little more, but my, my, it's a good one:

PEACH ICE CREAM

1 pint cream
1 quart milk
Yolks of 8 eggs
½ pound sugar
1 pint peach pulp
A few drops peach kernel extract (if desired).

Put the milk and one half of the sugar on the fire to boil. Mix the other half of the sugar with the egg, stir into the boiling milk and cook until it becomes creamy, but do not let it come to the boiling point after adding the eggs. Remove from the fire, add the cream, pulp and freeze; using three parts of ice to one part of salt. Pack in equal parts of ice and salt.

## Sugested Hors D'Oeuvres

Caviar: Fresh or canned, garnished with a grated egg border, with or without chopped onion.

Sardine Paste: Boneless and skinless, beaten up with enough mayonnaise to make it spread easily. Upon this place anchovies either ring or filets.

Butter with choped ham (boiled).

Scrambled Eggs: A small amount on each piece of toast or cracked, dusted with paprika or finely chopped ham or bacon (hot) or chopped onion or pimento.

Peanut Butter Base topped with either green or ripe or stued olives, onions, nuts or anchovies.

Anchovy Paste: With chopped or sliced olives on top.

## ON EGGS

It's hard to believe that something so typically American can cause so much trouble. In fact, the more one thinks about it the more one is apt to become horrified that so few good, patriotic Americans can fry an egg. Well, every one can really fry an egg but few can do it well, and unless something is done well, it really isn't worth the eort put out to do it, or sumpin!

Now fried eggs are usually accompanied by either ham or bacon. If fried in bacon fat, the bacon is usually fried crisp and the drippings left in the pan. The egg is then carefully and if fresh), almost tenderly broken into a saucer to be eased into the hot fat. Then with a spoon or pancake turner, baste the egg until it reaches the right degree of doneness. For those who like a very well done egg the solution is usually to fry it on both sides though a little longer basting will make a much prettier finished product. It's really easy but so hard unless done just right.

## Stuffed Clams

During the sumemr, sea foods, including shell fish play a great part in our diet. This may be because fish is less heat giving or maybe we just like them and they are in season but that's beside the point. The real idea is for you to try this the next time you want to impress someone:

STUFFED CLAMS

24 large clams
3 fresh mushrooms
1 truffle
Chopped parsley
4 to 6 tablespoons butter

Remove the clams from the shells, wash the shells very clean. Chop the clams, mix with the chopped mushrooms, the truffle and a little chopped parsley and the butter. Season with salt and pepper and then fill the shells. Place on a pan, sprinkle with grated cheese, put a small piece of butter on top of each, and bake for fifteen minutes. Garnish with halved lemons.

## Canned, Preserved Pears To Be Made For Future Use

If one could read the innermost thoughts of the clever and experienced housewife as she surveys the richly laden vegetable stands they would probably find her thoughts on the coming winter rather than tomorrow's breakfast table. And here is what she will probably do when pears have reached bottom prices for the season:

CANNED PEARS

Peel, halve and core ten pounds of pears. Put in a pot with five pounds of granulated sugar, one sliced lemon, one teaspoon ground cinnamon, a little grated nutmeg and a small piece of ginger root. Tie the cinnamon and nutmeg loosely in a piece of gauze. Cook all together until the pears turn pink. Put in jars and seal while still hot.

PRESERVED PEARS

Peel, halve, and remove the cores from Bartlett or Seckel pears. Allow one pound of sugar to each pound of fruit. Put the sugar on to melt, with a few spoonfuls of water. Stick a clove in each piece of fruit, and boil in the sugar until thoroughly done. Put the fruit in glass jars, cover with the syrup and seal.


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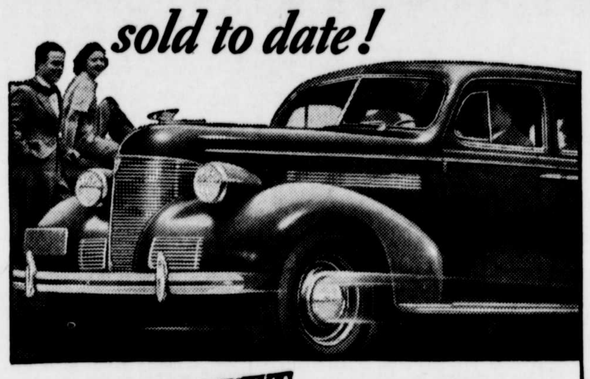

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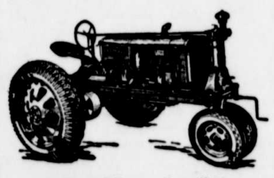

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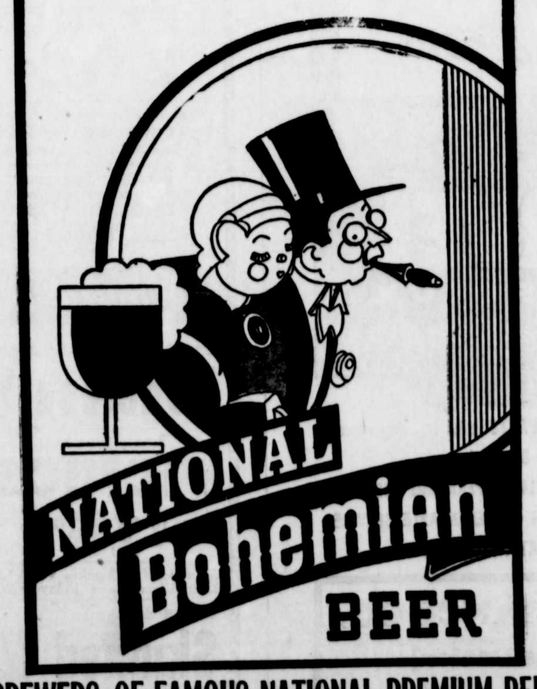


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