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

Here is a quick, economical dish that men like. With it serve a tomato jelly salad, then a simple dessert and hot coffee. Make biscuits as usual but add two tablespoons of shredded dried beef or minced ham to each cup of flour used. Cut in large rounds. Bake as usual, split and fill with golden brown fried onion rings.

Occasionally, dredge veal chops in crushedl corn flakes or corn meal before browning and brown well for a delicious gravy. Sour cream or buttermilk adds flavor to the gravy.

It is a good idea to press woolen clothing with a moist piece of cheese cloth under the iron.

There is probably nothing that will spoil the appearance of a dinner table than dull, streaked glasses. For sparkling glasses, use hot soapy water. Have several clean non-linting towels for wiping. Rinse in clear, very hot water. Turn upside down on wire rack to drain. Being careful not to chip the glasses. Wipe while hot, watching not to force in so much towel as to break the glass.

Coffee cream may be used in place of whipping cream in many frozen desserts by the following method. Substitute an equal amount of coffee cream for the combined quantities of whipping and coffee creams indicated in the recipe. After the first mixture of ingredients has been chilled, add the coffee cream and place in the refrigerator freezing tray until firmly frozen. Then remove the contents of the tray to a very cold mixing bowl and whip with an electric or hand beater until the mixture becomes light and creamy. Return to freezing tray and allow to finish freezing without further agitation.

Have you ever tried baked peppers filed with shrimp in cheese sauce seasoned with Worcestershire sauce?

Cheese apples make grand garnishes for salads—cream a package of creamf cheese and blend it with two tablespoons of mayonnaise. Add to it one chopped sweet gherkin. Form into small balls the size of a crab apple. Roll this in paprika until it is entirely covered. Into one side press a clove until only the blossom end remains in view. At the opposite side, place either a one-inch rose stem, or another clove with the blossom end buried in the cheese.

Cover slices of angel cake with vanilla ice cream. Sprinkle with toasted almonds and dress with butterscotch sauce.

For a meat pie, cut pastry into diamond shape and arrange in designs on top. Increase oven temperature for long enougm to bake the pastry.

Mosquito bites and itching from other causes can be relieved by the application of a paste of salt and bicarbonate of soda. Add a small quality of water to a mixture one ¼ glass salt and ¼ glass of bicarbonate of soda. If the itching is generalized or on such parts of the body where the paste cannot be applied, take a salt water bath to which has been added a half pound of bicarbonate of soda. This will provide almost immediate relief from itching and will tend to heal the sores from the bites.

Meat has a definite place in the diet of the child, even the very young child, because of its high food value. Because it furnishes exercise to the teeth, meat helps in forming healthy, well-formed teeth.

When entertaining at bridge, refreshments may be served on the card tables either before or after the game. Two course are sufficient, consisting of a salad or a hot dish and a dessert. A beverage and bread or biscuits are also served.

Roll out rich pastry, spread with ground blanched almonds mixed to a paste with a little unbeaten white sugar to sweeten and drop of almond extract. Roll like a jelly roll, cut in one-quarter inch slices and bake in a moderately hot oven until done.

Wash dried figs, soak overnight in a bowl of grape juice. In the morning drain and serve in individual plates, several to each person. This is also good for a luncheon dessert. Add the leftover juice to the next day's pineapple or orange juice.

Coconut Cream Jumbles

3 cups sifted Cake Flour
3 teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
1½ cups sugar
2 eggs, well beaten
1 cup heavy sour cream
1 teaspoon vanilla
2 cups coconut

Sift flour once, measure, add baking powder, soda, and salt, and sift again. Beat sugar into beaten eggs. Add cream, vanilla, and coconut and mix until blended. Add flour and mix well. Chill thoroughly. Roll ¾ inch thick on slightly floured board. Cut with flower cooky cutter into 3-inch circles. Place far apart on ungreased baking sheet and bake in hot oven (400 degrees F.) 12 to 15 minutes, or until done. Makes 30 cookies.

One cup sweet cream may be substituted for sour cream and soda in this recipe.

Connecticut Crullers

2 eggs, well beaten
1 cup sugar
2 cups milk
4 cups flour
2 tablespoons butter
3½ teaspoons baking powder
½ teaspoon grated nutmeg
1 teaspoon salt

Cream the butter and sugar together and add the other ingredients. Mix thoroughly. Place the dough on a well floured board and pat lightly with the hands until just stiff enough to cut out the crullers with a cutter, or cut in thin strips and shape into a circle with hole in center, pressing the ends together and shaping round. Fry in deep hot fat until brown. Drain on paper. Roll in confectioners' sugar.

Baltimore Crab Soup

As tasty a soup as can be prepared is right in season now. It's crab soup Baltimore style and for a crab lover, nothing finer can be offered:

CRAB SOUP, BALTIMORE STYLE

1 cup crab meat
2 tablespoons butter
1 tablespoon flour
1 onion, finely chopped
1 piece celery
2 sprigs parsley
Dash tabasco sauce
Salt and pepper to taste
2 cups water
3 cups scalded milk

Brown the onion in the melted butter, add the flour and blend. Add the water, seasoning, celery, parsley and crab meat. Let simmer for 30 miutes. When ready to serve add the scalded milk.

Soup Balls

3 pounds soup meat
2 quarts water
4 eggs
1 cup flour
2 tablespoons butter
½ teaspoon salt
½ cup milk

Add the water to the soup meat, season to taste and cook slowly for several hours. A half hour before serving time, make soup balls as follows: Combine the salt and flour and work in the butter. Beat the eggs and add to the flour. Stir in milk, using only enough to make batter thin enough to drop from a spoon. Drop by spoonsfuls into the boiling hot broth and cook for 10 minutes. Serve in hot soup at once.

Creamed Spinach

¼ peck spinach
½ teaspoon salt
Dash of pepper
⅛ teaspoon nutmeg
1 teaspoon butter
2 teaspoons flour
¾ cup milk

Pick over and wash spinach thoroughly. Add salt and cook until tender. Do not add water. Chop the spinach very fine. Melt the butter in a pan, add the flour and butter in a pan, add the flour and stir constantly until mixture thickens. Combine with the chopped spinach, add the peper and nutmeg and serve.

Baked Lobster

Boil two lobsters. When cold, cut in two lengthwise, remove tne meat, and slice it. Put in a casserole, four tablespoons of butter and heat; then add two chopped shallots and two cloves of garlic chopped fine. Heat slightly and then add six sliced fresh mushrooms, and simmer for five minutes. Then add one cup of cream sauce, and one teaspoon of English mustard mixed with one tablespoon of Worcestershire sauce and a little chopped parsley and tarragon. Cook for ten minutes, then add the lobster, sprinkle with grated cheese, put small bits of butter on top, and bake in a hot oven until well browned.

Hard-Boiled Eggs With An English Accent

Adding a touch of sophistication to a buffet supper are the usual hard boiled eggs, all dressed up in true English fashion. Being very sure of themselves, there is little doubt that they will succeed socially so one need never be afraid of them making their appearance on any buffet table.

ENGLISH EGGS

6 hard boiled eggs
1 tablespoon chopped onion
1 tablespoon chopped watercress
1 tablespoon peeled, chopped tomato
1 tablespoon mayonnaise
Dash of cayenne
Dash of dry mustard
Salt to taste
Capers
Mayonnaise

Cut the eggs in half lengthwise remove yolks, mash very smooth and mix with onion, watercress, tomato, mayonnaise, cayenne, mustard, and salt. Fill the cavities in egg whites with this mixture. Coat with mayonnaise and put two capers on each. Set in refrigerator for half an hour before serving.

Babylonia Deity of Ea

The Babylonia deity of Ea, of Sumerian origin, also is known as Enki and Ae.

Fried Pies

2 cups flour
1 teaspoon salt
½ cup shortening
1-3 cup cold water
Stewed fruit

Sift the flour and salt together, cut in the shortening and mix with the hands. Add water. Roll out about ⅛ inch thick on a floured board. Cut with a large cookie cutter about 4 inches in diameter. In each round, place 1½ tablespoons sweetened mashed fruit. Moisten edges with cold water fold to make semi-circle and press edges together with a fork. Fry in deep fat.

Filled Jam Cookies

3 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
2-3 cup butter or other shortening
½ cup brown sugar, firmly packed
1 egg, well beaten
1 teaspon vanilla
1-3 cup milk
Dried Apricot Jam

Soft flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and vanilla; then add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Chill until firm enough to roll. Roll ⅛ inch thick on slightly floured board. Cut with 2½-inch cooky cutter. Place 1 teaspoon apricot jam on a circle, and place another circle on top, pressing edges togehter. Bake on ungreased baking sheet in hot oven (425 degrees F.) 6 to 8 minutes. Makes 4 dozen cookies.

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After 5 p. m. and on Sunday call A. J. Leonard, Chestertown, Md., Phone 199 W.

STILL POND

Children Day Services was observed in our Church Sunday evening with the folowing program. Mrs. Wm. Faulkner in charge. Singing, choir; Prayer, by pastor, Rev. E. C. Davis; Song by children, Happy voices, Sweet and Clear; Welcome, Marjorie Harper; We Greet You, Theresa Mann; Marjorie Harper, Barbara Thompson, Felsced Briscoe; Solo, Barbara Thompson, "He Makes The Flowers Grow"; Recitation, Estella Taylor; Duet, "Rose of Sharon", Betty Taylor, Anna Mae Campbell; Recitation, The Lesson, Ben Anthony; Singing, "The Robins", Group; Singing, Choir; Singing, Betty Taylor; Lena Davis, Theresa Mann, Marjorie Harper, Charlestce Davis, Felecea Briscoe, Marie Campbell. Wake-Up, singing; group singing, "God is Truth, God is Love"; Recitation, "Wait Until Next Sunday," Jimmy and Buddy Taylor; Song, Father in Heaven," Barbara Thompson and others talk by pastor, Rev. C. E. Davis; Collection, Song by children. Benediction.

Miss Ruth Harris entertained a number of friends to a Beach Party, at Harris Wharf last Monday and a most enjoyable time was had by all.

Miss Lillian Busick of Baltimore, is visiting Miss Edna Wroth and other friends here.

Mr. Walter Davis celebrated his birthday last Tuesday evening by entertaining a few friends at dinner.

The Epworth League is planning to hold a pet show on the church lawn next week. Don't forget to bring your pet.

Mrs. Wm. Medders is spending some time in New York with her daughter, Miss Clara Medders and sister, Mrs. Helen Davis.

A few from here enjoyed the musicale at Betterton Friday evening.

The members of Betterton Lodge No. 164 visited with National Lodge No. 37 Elkton last Friday evening The Grand Lodge Officers were present, Leonard E. Mason, Grand Master of Maryland gave a very interesting address.

Mr. and Mrs. Lesage had as their guests Sunday their daughter, Mrs. Thomas Edward, and son, Jackie, of Massey and Mrs. Miller, of Chestertown.

During the storm Saturday evening, Mr. Howard Toulson had two sheep killed by the lightning.

Master Sonny Jones is spending this week with his aunt, Mr. and Mrs. Lester Coleman in Baltimore.

Mr. and Mrs. Frank Meeks and Mrs. Allie Meeks were dinner guests of their daughter, Mr. and Mrs. Carson Greenwood Saturday evening.

Mr. and Mrs. Edward Fellows and daughter have returned to their home in Philadelphia after spending their two weeks vacation with relatives here.

Mr. and Mrs. Robert Hopkins, of Chestertown, have moved in our town.

Mr. and Mrs. Arthur Price and son Donald, of Middletown, Delaware, spent Sunday with his parents, Mr. and Mrs. Raymond Price.

Mrs. Frank Clark, of Chestertown, visited her sister, Mr. and Mrs. Wm. Pennington, Monday.

Mrs. Wm. Faulkner closed the school year with an old fashioned picnic for the scholars, parents and teacher, plenty of ice cream and cake were present too.

Mr. Frank Hogans and mother, Mrs. L. P. Atwell, Mr. and Mrs. Ross attended the funeral of Mr. Ross's brother in Wilmington, Monday.

Mrs. Ralph Geary spent Wednesday with Mrs. Warren Geary.

Mr. and Mrs. Andrew Lessage were visitors of their daughter, Mr. and Mrs. Oliver Nicholson at Betterton part of last week.

Mrs. W. L. Ford is enjoying the week with her sister, Mrs. Anna Walters in Baltimore.

The Philithia Sunday School Class held their business and social meeting at the home of Mr. and Mrs. Warner Geary Wednesday evening.

ANNOUNCEMENT

DR. F. A. HOLDEN will be at the Health Center, Chestertown.
EVERY WEDNESDAY
FROM 2 P. M. TO 5 P. M.
Practice limited to Eye, Ear, Nose, and Throat. Glasses prescribed.

NOTICE TO THE PUBLIC

The new state law, declaring Saturdays after 12 o'clock noon a half-holiday becoming effective on June 1st, all offices in the Court House will be closed at noon on Saturdays, during June, July and August, starting with

SATURDAY, JUNE 3, 1939

County Commissioners of Kent County
CONLYN E. NOLAND, Clerk.

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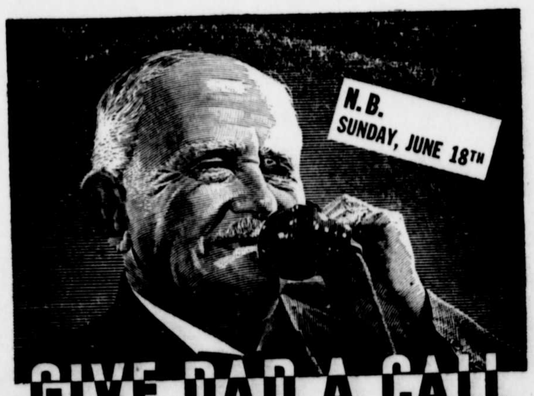

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