HOT OFF THE GRIDDLE

SUSAN SNOW

If a woman finds that her children are eating too many sweets, yet dislikes to deprive them of candy, she can well give it to them for dessert.

When an emergency arises, one need only cousult the storage closet of canned goods and in no time serve such a meal as chilled tomato juice with crackers; diced ham and chicken with peas (all canned) in white sauce, covered with buttered crumbs and baked; hot tea biscuits; green salad; canned fruit, cheese and coffee.

Crushed pulp of honeydew melon imparts a delightful flavor to iced drinks of lemon or orange juices with ginger ale; crushed mint may be added. Also, pour chilled orange juice over thin slices of ripe pears sugar-sprinkled. This is most refreshing.

Men will enjoy a steak dressed with equal parts of prepared mustard and catsup.

Tea stains on clothing should be sponged with clear water as soon as possible after the stain occurs. For washable material; boil the material in soapy water. If the stains remain, bleach by moistening with lemon juice and placing in the sunlight or by using alternate applications of potassium permanganate and oxalic acid. For nonwashable materials: Sponge with clear water. If stain remains, bleach with potassium permanganate, then use lemon juice. Potassium permanganate should not be used on rayons. Potassium permanganate, oxalic acid and lemon juice should not be used on colored fabrics without first testing on an inconspicuous place. Rinse from fabric thoroughly.

The use of sour cream in making lamb gravy is reason enough for letting cream sour. Use small amounts of lamb drippings in the gravy, as the sour cream adds richness.

Any color which is fast to water may be safely washed with a mild soap. There are colors, of course, which are so unstable that they will not stand wetting with water. This type of material is obviously unsatisfactory for curtains and for this reason it is wise to test the material by washing a sample before purchasing.

Carrots glazed in maple syrup are a splendid variation to serve with a roast lamb. Arrange them around the leg of lamb on a large platter for an attractive service.

Your sandwiches will have a much better flavor if you use butter in addition to the sandwich fillings.

One should not reheat cold coffee —particularly for the man of the family . . . ! The resulting beverage is flavorless and very, very disappointing.

Refrigerator bottles for drinking water are much easier than using cubes.

Cool all foods before placing in the refrigerator; this will save electricity and keep the evenness of temperature.

To preserve wicker, spray with water. This will remove the dust and keep the reed from drying and cracking. Cold water will not harm real wicker, varnish or paint. Wicker furniture may be brightened with furniture wash and wiped dry. The oil in the mixture will brighten and soften the reed. Clean with a soft brush in deep cracks and wipe dry.

The less-demanded cuts of meat should be used for making soup; in the first place, because they are economical and in the second place because they come from the parts of the animal that contain the most extractives. The shin bone of beef which contains marrow-bone is an economical cut of meat to buy for soup making. The proportions of meat to fat and bone should be two-thirds of the first and one-third of the last two, as this gives the best results. From the meat are extracted the solluble proteins, the mineral salts, and the flavoring matter, and also a small amount of gelatin. Gelatin is also obtained from bone, skin, cartilage, tendons, etc. It is gelatin that gives soup its jelly-like consistency when cold. Some of the fat is absorbed and the rest rises to the top. This should be skimmed off. Two or three pounds of meat and bone are required for each quart of finished stock.

To make puff paste roses; roll out some puff paste about one-eighth inch thick and cut out with a star cutter. Brush over with a little cold water. Fold the points of the stars to the center. Bake and when nearly done, dust with powdered sugar and return to the oven to finish baking. The cake will puff up like a rose; fill with jelly or fruit cominations. Serve with whipped cream.

An Interesting Tasty 'Tid-Bit To Round Out A Salad Supper

Interesting, tasty tid-bits are in great demand at this time of the year. They are the ideal thing for rounding out a salad dinner—such tid-bits as deviled ham rolls that aren't difficult to make yet taste so good and are so pleasingly filling. One must plan several for each member of the family though as the first will just be an appetite teaser.

DEVILED HAM ROLLS

2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
5 tablespoons shortening
2-3 cup milk (about)
1 can (2¼ ounces) deviled ham

Sift flour once, measure, add baking powder and salt and sift again. Cut in shortening until mixture is as fine as corn meal. Add milk, mixing until a soft duogh is formed. Knead lightly on floured board for about twenty seconds. Roll dough one-quarter inch thick on a floured board, spread with deviled ham, and roll like a jelly roll. Cut in 1-inch pieces and place cut side down in muffin pans greased with shortening. Bake in a hot oven (425 F.) 15 to 20 minutes. Makes twelve rolls.

Smoked Tongue with Spinach

Soak a three pound tongue overnight in cold water. Pour off the water and place in a large iron pot with sufficient fresh water to cover. Allow the tongue to simmer slowly for 3 to 4 hours, or until very tender. Change the water at least twice during this process. When the tongue is finished, place in cold water and remove the skin. Cut in ¼ inch slices and serve with a spoonful of spinach on each slice. Garnish with finely chopped hard boiled egg.

Melon Cooler

Doing three-in-one duty and ever so tempting and delicious is a melon cooler made thusly:

MELON COOLER

1 package lime flavored gelatin
1 pint warm water
1½ cup canataloupe or honey dew melon, cut in ½-inch balls.

Dissolve gelatin in warm water. Chill. When sligthly thickened, fold in melon balls. Turn into individual molds and chill until firm. Unmold on crisp lettuce and serve as appetizer, garnish with mayonnaise for salad, or serve plain as dessert. Use only firm,ripe sweet melon. Serves six.

COCKTAIL SAUCE

With fish cocktails so popular, it's a pity more people aren't able to make a good, spicy cocktail sauce such as:

2 tablespoons prepared horse radish
¾ cup catsup
3 tablespoon chili sauce
2 tablespoons lemon juice
Dash of salt

Combine ingredients and blend. Chill thoroughly. Serve with seafood cocktails. Makes 1 cup.

Hadock a la Rarebit

2 or 3 pound haddock
½ teaspoon salt
1 teaspoon minced parsley
1 cup white sauce
1 cup grated American Cheese Pepper

Make a white sauce and add to it the cup of cheese, stirring well until cheese has melted. Butter a baking dish and place the washed and cleaned fish in dish, sprinkle with salt and pepper and minced parsley. Pour over all the cheese sauce and bake in a moderate oven 375 F. for 35 minutes.

Glass Bricks for Aquarium

Fish will swim in an ultra-modern stream at a new aquarium in Toledo, Ohio. The stream bed and sides are glass building bricks, to permit entrance of light and improve visibility for observers.

STILL POND

Rev. R. W. and Mrs. Hallman, of Preston, were callers in our town Saturday.

Clara Lou Bell, of Baltimore, visited at her aunt's, Miss Edith Hepburn the past week.

At the Epworth League Cabinet meeting. Leaders were selected and assigned for the next few months, refer to the Bulletin in the Sunday School room as to when you lead.

Those who attended the family reunion of the Toulson family from here: Mr. and Mrs. Wm. Clark and family, Mr. and Mrs. Julian Toulson, Mr. and Mrs. Edw. Fellows, Mr. and Mrs. Howard Toulson, Alice and Theresa Mann and little Jean Fellows.

Friendship Rebekah Lodge No. 57 officers. Noble Grande, Mrs. Bertha Atwell; Vice Grande, Mrs. Mabel Leonard; Recording Secretary, Mrs. Francis Carter; Financial Secretary, Mrs. Grace Wheat; Warden, Mrs. Sarah Hopkins; Conductor, Mrs. Dorothy Wheat; Chaplain, Dr. L. P. Atwell; Musician, Mrs. Mildred Hopkins; Supporters to Noble Grand, Harry Jones and Mrs. Gladys Kendall; Supports to Vice Grande, Donald Carter and Mrs. Margaret Glenn; Inside Grande, Mr. A. J. Leonard; Outside Grande, Mr. B. R. Fellows.

Mr. Harry Hendrickson accompanied his uncle, Mr. Roland Crew and family to the World's Fair Friday.

Mr. and Mrs. Julian Toulson, Miss Avis Clark were visitors at the home of Mr. and Mrs. Wm. Clark over the week end.

Mr. and Mrs. Calvin Coleman, Mrs. Lottie Coleman, Mr. and Mrs. Clinton Sibley, Mr. and Mrs. Harry Phillips, Mr. and Mrs. George Coleman, Miss Joan Nollmeyer, all of Baltimore were Sunday guests of Mrs. Jennie Boulden.

Miss Mary Emma Joiner, of Easton, Md., is spending sometime with her aunt, Mrs. Mary Mann.

Miss Alice Shugard and friend with Mr. Allie Meeks of Baltimore, were week end guests of Mr. and Mrs. Frank Meeks.

Mrs. John Jarvis, of near Locust Grove visited friends here Thursday.

Mr. and Mrs. Roland Crew and daughter, Sally, of Altona, Pa., were guests of his sisters, Mrs. Myra Roseberry. Mrs. Harry Hendrickson this week.

Miss Hope Marie Jones with party of friends enjoyed the day in Washington, D. C., Sunday.

Miss Lucille Fellows returned to her duties at the Philadelphia Geuer-al Hospital, Philadelphia, after a pleasant three weeks vacation with her parents, Mr. and Mrs. B. R. Fellows.

Mr. and Mrs. Wilmer, of Baltimore were visitors of Mr. and Mrs. Thomas Mann, Monday. Little Theresa Mann returned home with them for a short visit.

Mrs. Plant and grand daughter, Anna May Campbell are enjoying the Ocean breeze at Atlantic City.

Mr. Frank Dalton and daughter, Mr. and Mrs. Sinex, of Philadelphia were entertained the past week at the home of his niece, Mr. and Mrs. Clarence Ford.

The Sunday School plan to hold their picnic at Tolchester August 3.

Mrs. Emma Hadaway, of Chestertown, spent Monday at her home here.

Mr. and Mrs. F. H. Ellicott, of Philadelphia, visited with her mother Mrs. L. B. Harper the past week.

Mr. Gale Harper, of Connecticut, is the guest of Mr. and Mrs. Wm. Medders.

Mr. and Mrs. Andrew LeSage spent part of last week with their daughters, Mr. and Mrs. Edwards, and Mr. and Mrs. Freeman, of Massey and Mr. and Mrs. Earl Thomas, of Bridgetown, Md.

GALENA

The Philathea Sunday School Class held its monthly meeting at the home of Mr. and Mrs. George Bignear last Tuesday evening.

The Always Sunday School Faithful Class held its Annual Picnic at Betterton one night last week.

Mr. and Mrs. Lester Jarman, of Chicago, Ill., visited his uncle, Mr. Elmer Jarman last week.

Mrs. Bessie Beaston, of Chesapeake City, Md., is visiting her brother in law and sister, Mr. and Mrs. A. L. Beaston.

Mrs. Margaret Tucker and Mrs. James Mulford, Miss Mary Thornley spent last Tuesday with Mrs. Harry Stidham in Sassafras, Md.

Mr. and Mrs. George Carroll and children, of Dover, Del., were guests of her parents, Mr. and Mrs. George Johnston last Sunday.

Mises Nellie Dempsey, Kathryn Thornton, Mr. Elwood Towler spent last Sunday at Hershey, Pa.

Mr. and Mrs. Ralph Van Dyke spent several days last week with their daughter, Mrs. Richard Driscoll in New London, Conn.

Mr. and Mrs. Bernard Cochran and family, of Philadelphia, Pa., spent the past week end with his mother, Mrs. Wilson Cochran.

Miss Marie Savin, of Chesapeake City, Md., returned to her duties at the C & P Telephone office after an illness.

Mrs. Kay Ahern, Miss Sara Hyland and Kay Heigh Ahern were week end guests at Rehobeth, Del., last week end.

Mr. and Mrs. Carl Mack and family, of Wilmington, Del., spent the week end with her parents, Mr. and Mrs. Charles Jones.

Mr. and Mrs. Fred Strickland, Mrs. Ben Garett, Mr. Joe Slack, of Newark, Del., were Sunday guests of Dr. and Mrs. Earle Gilfillan.

Mr. Elwood Pearce, of Toledo, Ohio, visited friends in town last Monday.

Mr. Elmer Boyles and Miss Beatrice Christaison, of Pennsgrove, Pa., Mr. Arthur Boyles, Marian Pinder, of Middletown, Del., Byard Gregg, of Kenneth Square, Pa., were Sunday guests of the latters parents, Mr. and Mrs. Fred Boyles.

Mr. and Mrs. Irvin Cramer and children, of Wilmington, Del., spent last Sunday as guests of Mr. and Mrs. Heston Coxe, Ruth Coxe returned with them for two weeks visit.

Miss Carrie Dempsey, of Dover, Del., spent last Friday with brother and sister in law, Mr. and Mrs. Harry Dempsey.

Miss Dorothy Gambril, of Towson, Md., is visiting her cousin, Miss Marian Pennington.

Miss Anne Coleman, of Chestertown, Md., is visiting her grand parents, Mr. and Mrs. J. W. Blount.

Mr. and Mrs. Jack Lynch, and Mrs. Linda Walls spent last Sunday in Sharptown, visiting the latters sister, Mrs. Elizabeth Wamsley.

Burial services were held in Galena cemetery for Mr. William Ervin last Wednesday. He was a brother in law of Mr. James Scotten.

Mr. and Mrs. Ernest Hicks attended tne funeral of his aunt, Mrs. Josephine Hicks in Perry Point last Thursday.

Miss Martha Whitaker, of Chestertown, Md., spent the week end with her sister, Mrs. Ernest Hicks.

Miss Margaret Walters is taking Summer Course at Duke University, Durham. N. C., Miss Walters has been apointed Asst. Principal of Galena High School.

Mr. and Mrs. John Crouch and family, spent a few days in New York and attend the World's Fair.

Mrs. Jesse E. Ireland returned home from Charlottsville, Va., last Friday after a two weeks visit with relatives.

Mr. and Mrs. Howard Boyd and family, of Middletown, Del., spent last Sunday with his parents, Mr. and Mrs. Boyd.

Shoe King Inspects Plant

Jan Bat'a, world shoe king, head of the manufacturing and distributing combine with assets of $300,000,000 inspected the first American branch of his industrial empire at Belcamp, Harford County, Monday. The plant, now under construction, will cover 2,000 acres.

The magnate, after a hurried survey of the palnt layout, explained his ideals about this new industrial center.

"We want to build men as well as good shoes," he said, outlining plans for curving walks, landscaped grounds, and playground centers for children. His motto, as is his collaborators ,is "To never desert the firm, to always make good shoes, and to pay good wages.

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FAITH in Ford dependability, knowledge of Ford quality and economy, desire for Ford performance and comfort, pride in Ford's style leadership . . . those are the reasons why the Ford V-8 dominates the vacation parade!

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Your own vacation will be more fun in a new Ford V-8! Come in today, and get behind the wheel of this truly great modern car. Make your own "traffic test." We're here to show you why Ford offers the greatest value in the low-price field.

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Schedule in effect June 1st, 1939 (Eastern Standard Time)

LEAVE LOVE POINT (B. & E. R. R. PIER)
DAILY ex. Sun. 1:00 a. m. — DAILY 9:35 a. m. — DAILY 6:00 p. m.

LEAVE BALTIMORE (PIER 5, LIGHT STREET)
DAILY 7:00 a. m. — DAILY 3:00 p. m. — DAILY ex. Sat. 9:00 p. m.

Passengers, Automobiles and Trucks Handled on All Trips

PASSENGERS:
50c ONE WAY • 85c ROUND TRIP (4-day limit)
65c ONE DAY EXCURSION

AUTOS INCLUDING DRIVER $2
TRUCKS INCLUDING DRIVER $3 to $6

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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.; Service Agency, Chestertown.

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