Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

SUSAN SNOW

Spread fingers of hot buttered toast with honey, sprinkle lightly with cinamon and serve. Or spread bread, toasted on one side, with butter to which poppy seeds, partly crushed, have been added. Brown quickly under the broiler and serve with tea, either hot or iced.

It is advisable to remove foods from pails, packages or wrappers and put them into china, porcelain or glass containers before placing in your refrigerator.

Mint leaves, watercress and candied fruit make very delightful decorating material for ice cubes. Simply put them on the ice cubes and add just enough water to freeze into place. Decorate and garnished cubes should be frozen slowly, by leaving the control on one of the "warmer" positions. Fast freezing causes rapid expansion which destroys the desired attractiveness.

Cover square slices of cake with slices of brick ice cream. Garnish with whipped cream rosettes. Sprinkle with chopped pistachio nuts.

Benzine and poisons are dangerous for the housewife to use in exterminating pests from the house; they should be used only by expert exterminators.

To mend a leaky faucet—modern plumbing has a stop-cock below each fixture. Old plumbing systems have only one shut-off and that is usually in the basement. Shut off the flow of water before beginning to work. The leaky faucet needs a new washer. With all the water shut off, unscrew the big nut at the faucet. A monkey wrench is usually necessary. Draw out the handlescrew; at the end of a worn washer, leather or rubber. Pry off the washer with a screw driver, put on the new washer, replace the stem and reset the big faucetscrew. Open the water system by opening the shut-off.

To clean silver, add one-half cup of salt and three-fourths cup of soap flakes to sufficient cold water to cover silver in an aluminum pan. Remove from fire as soon as it boils. Wash the silver in hot soapy water, a few pieces at a time, and dry thoroughly. This method cleans silver beautifully.

Many delightful beverages may be made by combining ice cream with gingerale and the different carbonated drinks.

Standards as to what is "good" corn bread differ in different sections of the country. If the new cook has grown up in the North she may assume that it always will be made from corn meal which is golden yellow; but if she has lived in the South she knows that, according to Southerners, real corn bread cannot be made except from white meal.

A vegetable salad of one kind or another is suitable for luncheon, dinner or supper, or for party refreshments.

A great time saver, is to cook in large enough quantities at one time for two meals. Practically all meats and vegetables can be prepared in such a way that they can be used a second day and yet defy recognition as left-overs.

A houeswife with a small kitchen will find it much more convenient if she puts all equipment or foods out of the way as soon as she is through using them—this will keep her working space as clear as possible.

There are some dried fruits that need to be pre-cooked, in which case, wash the fruit, place in a pan, add three cups of water, cover and soak for four or five hours. Cook according to directions.

Place curtains to be ironed straight across the board and iron parallel with the selvage edge of the curtains are ruffled, the frills should be done first.

Vegetables to be cooked should be fresh and of uniform size. The time required for the actual cooking period depends upon the age, composition, freshness and the size of the vegetables or fruits to be cooked.

A trip to the meat market is valuable in that it teaches the housewife to become familiar with the different kinds and cuts of meat and to observe the various characteristics of quality. The possession of such knowledge enables the housewife to buy to the best advantage.

Meringues

A very fine and inexpensive desert can be made by following these instructions carefully: It's a good southern recipe and comes from a very old southern family:

MERINGUES

"One-quarter cup of sugar to each white of egg and a pinch of salt is a good proportion for a stiff meringue. Beat until it hurts, if by hand, or until it is stiff enough to stand alone."

"For a large meringue, drop one and one-half tablespoons at a time on a pan lined with well-buttered brown paper, and cook from 20 minutes to one-half hour, in a very slow oven. It is a good idea to put them in a cold oven, and let it heat gradually, as they should literally dry out, not cook. When nearly done, scoop out soft centers, leaving the shell to be filled with ice cream or any cream dessert, and dry these out again in the oven.

Short Recipes For Fine Salads

When one isn't in the mood for doing extensive reading, short and "to the point" recipes wil be a great comfort. Here are a few that can be made at a glance:

MIRABEAU SALAD

Cut in one inch squares one cucumber, two tomatoes ,and one potato. Put in salad bowl separately, cover with vinegar sauce. Add one teaspoon French mustard in the dressing. Lay anchovies over the top and a green olive cut in strips in the middle.

ITALLIAN SALAD

Use equal parts carrots, turnips, string beans, and roast beef cut in small squares, and peas. Season with salt, pepper, tarragon vinegar and olive oil and garnish with beets.

SUMMER SALAD

Raw celery, fresh pineapple, and pimentos in equal parts, and all cut julienne style. Place in a salad bowl and cover with well seasoned mayonnaise.

STRING BEAN AND TOMATO SALAD

Equal parts of fresh boiled string beans and peeled and quartered tomatoes. Put the beans around the edge of a salad bowl and the tomatoes in the center. Serve with French Dresing and fres hchopped parsley.

Spiced Peaches

Pickling and preserving time is here for some food with others coming along just about as fast as those on the market can be canned. There really isn't any time to waste and the housewife will find it necessary to start collecting the recipes she plans on using. Here is a fine one for spiced peaches.

SPICED PEACHES

7 pounds peaches
4 pounds brown sugar
1 quart vinegar
1 teaspoon whole cloves
1 tablespoon thick cinnamon
1 teaspoon allspice

Tie spices in a bag and add to the vinegar. Bring to a boil, and stir in the sugar. Scald and peel peaches leaving them whole. Drop peaches, a few at a time, into spiced liquid and cook until soft. Fill sterilized jars and seal.

Preparing For Summer With Iced Tea

In spite of the international popularity of tea as a beverage, the custom of serving it iced is almost exclusively American. Here, in the sumer, the popularity of iced tea outstrips that of all other beverages.

For the best results, the brewing of iced tea requires a slightly different treatment from hot tea. Iced tea should be made stronger than hot tea because it is subsequently diluted with ice. The brew can be strengthened either by allowing the leaves to steep for more than the usual five minutes, or by using more tea, or both.

It is entirely feasable to make a whole day's supply of iced tea at oen time. The tea will not deterierate through the day if alowed to cool at room temperature. Pour the infusion off the leaves into the pot or vessel in which it is to be kept, cover with a cloth or lid and put it to one side.

Do not put the brew into the ice box. It has a tendency to lose its flavor and it may absorb odors from the refrigerator.

When serving iced tea, either right after brewing or after the tea has cooled, first fill the glass about two-thirds full of ice and pour the tea over the ice. It may be servedl sweet or unsweetened or with lemon or milk to suit the taste.

The "Snack' And Its Place In The Daily Diet

Regardless of the definition of a snack most everyone enjoys a mid-morning, mid-afternoon, or late evening snack.

While some of us may believe that eating between meals, or before retiring, is a bad habit and apt to ruin the appetite and the figure, the truth of the matter is that most people, who partake of between meal snacks eat no more food, but instead distribute their daily ration into five instead of three parts.

Recent experiments conducted at one of the large eastern universities point conclusively to the fact that "many of us would be more efficient if we would take five meals a day, instead of three."

These findings should prove interesting to mothers when the children come home hungry after school. She should neither urge them to wait until dinner without eating, nor let them fill up on sweets. A cracker or piece of bread spread with peanut butter, cottage cheese, or jam, and a glass of milk will serve nicely for this light repast.

Mothers also can speed up their daily duties by pausing in the middle of their morning or afternoon work for a glass of orange or tomato juice.

ROCK HALL

Mrs. William Wilkins and grandson of Baltimore, are visiting Mr. James Durding.

Mr. and Mrs. Allan Urie and daughter, Anna Mae spent last week in Quaker Neck, with the formers sister Mrs. Olive Greenwood and family.

Mr. and Mrs. Walter Collison, of Baltimore, were visitors here over the week-end with their relatives.

Mr. and Mrs. Melville Sewell are the parents of a fine son. He will receive the name of Melville Tracy Sewell.

Mr. and Mrs. Melvin Boulter, of Baltimore, were week-end visitors here of Mr. and Mrs. Edward Townsend and family.

Mr. and Mrs. George Hynson and daughter, of Baltimore, spent the week end here with their parents.

Mrs. Raymond Brooks, of Dundalk, Baltimore, spent this week with her parents, Mr. and Mrs. Jarrett Price and other relatives.

Miss Mary Smith spent several days with her parents, Mr. and Mrs. William Smith at Hawthorne Road.

Mr. and Mrs. Alan Judefind, of Washington, D. C., spent the weekend with the former's father, Mr. Charles Judefind and Mrs. Judefind.

Mr. and Mrs. Carroll Clift were given a miscellaneous shower on Friday evening at the home of the bride's parents, Mr. and Mrs. William Mench. They received many useful presents.

Mrs. Annie Gagalski from Baltimore, is spending some time with her son and family, Mr. and Mrs. Joseph Gagalski.

Mr. and Mrs. Frank Parsons are entertaining Mrs. Jermie Stemler from Baltimore.

Miss Doris Legg was an over night guest of Mr. and Mrs. Thomas Legg this week.

Among those who enjoyed a day at Harington Fair were: Mr. Harry Wagner, Martin Wagner, and daughter, Anna Ruth, Mr. Alfred Cornelius, Mr. John Glenn and William Miller.

Mr. and Mrs. Emmett Wood and son spent Sunday in Pennsylvania with Mr. and Mrs. Matthew Bramble.

The community was sorry to hear of the death of Mrs. Laura Wilson at her home in Washington on Monday after a long illness. She will be missed by her large circle of friends here.

Mrs. Edward Bratt and daughters, spent last week with Mr. and Mrs. Millard Gibson at their home in Sudlersville.

Miss Gladys Crowding is entertaintaining her cousin, Miss Betty Hickman from North Carolina for a couple of weeks.

Wesley Chapel M. P. Sunday School numbered 226 on Sunday. Mrs. Lillian Leppo was soloist. Serman by the pastor, Rev. J. C. Byrd and Miss Margueriete Rolph was soloist.

Mr. Ralph Bean was leader at the evening service. The first quarterly conference was lead on Monday night at M. T. Miller's store.

The Sunday School held their picnic at Tolchester on Thursday as did Rock Hall M. E. S. S. all had a delightful time.

Rock Hall M. E. Church had 168 present at Sunday School on Sunday. Miss Loraine Warner was soloist. Dr. Crabbe of the Anti-Saloon League was the morning speaker.

Miss Isabel Moffett lead the Epworth League at night.

Mr. and Mrs. Walter Rodney enjoyed the week end at Atlantic City.

Miss Marguerite Rolph and Yarnell Wheat were week end guests of Mrs. Gertie Wheat and Miss Lillian from Philadelphia.

Inundated Three Times

There are geological indications that at three different times the seas once covered the land that is now Texas.

Surplus Apples

The 211-million apple crop of 1937 was the largest on record to that date, and threatened farmers with ruinous prices. But a surplus drive conducted by chain and independent stores disposed of the tremendous tonnage, added a minimum of five cents a bushel to the seasonal average price and put $10,500,000 into the pockets of growers, according to the American Fruit Grower.

HOLIDAY NOTICE

By virtue of a Law passed at the recent sesion of the Maryland Legislature the Banks of Chestertown, Rock Hall, Betterton and Millington wil close on Saturdays at noon (12 o'clock) on and after June 3, 1939. We ask the cooperation of the public in this new order declaring Saturdays after twelve o'clock noon to be legol half-holiday.

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CHESTERTOWN BANK.
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ANNOUNCEMENT!

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