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

THREE MEALS A DAY

Copyright by SIDNEY SNOW, 1935

Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

SUSAN SNOW

Boiling is no longer considered necessary in the regular weekly washing, but it is advisable occasionally to boil the clothes as a prevention of discoloration. Boiling is always necessary when there has been an infectious disease in the home to destroy any micro-organisms which lurk in the clothes.

Itis best to clean windows when the sunlight is not directly on them.

It is no longer considered necessary to take carpets and rugs out of doors for beating; the frequent use of the vacuum cleaner prevents the accumulation of dust which could not be helped by the "broom sweeping" method. However, many people still prefer to take their rugs up once a year to clean the floor underneath and to give the rugs a good airing and sun bath.

For removing rust stains on white clothing soak the spot with lemon juice, then cover with salt. Let stand in the sun for several hours, or, until stain disappears. Rinse thoroughly.

When dusting a room, use a soft non-scratching and non-linting cloth.

When making a bed, if you find that the bottom sheet is short, tuck in at top and at sides, and have taut. Leave no wrinkles.

Closing piano cover for the night keeps out dust and moisture.

Hot water wil soften the bristles of a brush and in time loosen the bristle backing.

All books in the house should be kept dry, as dampened book paste invites silverfish.

In washing mirrors, care is necessary lest water seep under frame or backing.

To polish wood use equal parts of turpentine and boiled linseed oil. Apply with even strokes and rub against the grain of the wood, then in straight lines with the grain. Wood should have time to absorb the oil, then rub thoroughly. Repeat and continue until the gloss is satiny.

Cool water with a few drops of ammonia will clean matting. Hot water and strong soap will darken and yellow it.

When cleaning piano keys one should keep in mind that they are of bone and should be cleaned with denatured alcohol. Soap and water will turn the keys yellow.

The first step in making a bed is to straighten the mattress and mattress pad which is used for the protection of the mattress.

The cleanliness of any refrigerator is necessary for food economy and most vital for the health of the family.

A good wrinkle when cleaning the carpet sweeper, is to empty the sweeper on a damp piece of newspaper.

One good way to exterminate carpet beetles is to wash the floors well with kerosene and water.

When using cooked starch for white goods it should be cooled enough to make work easy. Much time is wasted in trying to starch cloth when it is too hot for the hands.

Little cones of green peas alternating with cones of hashed carrots make an attractive garnish for fillet of beef.

Some foreign cooks improve the flavor of beef kidneys by running a red hot scewer into the veins.

Scallop breaded veal cutlets, pounded thin, is as great a dish in Italy as is Weiner Schnitzel, thick, breaded veal cutlets in Austria.

Calves' brains are still cheap, and many an epicure puts them on a par with expensive sweetbreads. They make a dish so delicate that only the smallest amount of vinegar is needed for flavoring.

The Portuguese have an ancient proverb. A vacca se come cozida e o porco recozido—Beef is eaten cooked, but pork twice cooked.

Instead of tinned anchovies, in most cities they can be bought cheaply in bulk. It is necessary to soak the salt out of them over night and strip the fillets off the backbone. In cooking, these are indeed preferable to the ones prepared in olive oil for hors d' oeuvers and should be kept on hand. One fillet dropped in the roasting pan with meat or several with fish will add a delicious tang to the gravy.

When clothes are to be boiled, soak them first in cold suds overnight if possible, then put them in the boiler filled with warm suds made by dissolving soap chips in boiling water and adding cold water to reduce the temperature. Increase the heat slowly until boiling takes place. Boil briskly for about five minutes. Remove the clothes to a rinsing bath of hot water. It is more desirable to do this first rinsing in a small amount of water, after which they may be rinsed again in a large quantity of warm or even cold water. Another rinse is necessary for bluing the clothes, if this practice is followed. It is almost more important to rinse the clothes thoroughly than to wash them well. Lack of sufficient rinsing is responsible for more gray clothes than any other factor, unless it be the added complication of hard water.

Alterations On A Boiled Potato

It may be a mean thing to say of such a good friend, but said friend potato can be awfully monotonous at time. It's like seeing a person every day for years in one of three dresses when the least she could do would be to alter the dress a little changing styles. The same is true with Mr. Spud, he's usually boiled, half baked or properly mashed. For a change, if boiled he must be, boil him life this:

POTATO BALLS

Grate 6 boiled potatoes. Add 1-3 as much grated bread crumbs, salt to taste, 1 tablespoon flour, 1 tablespoon fat, 3 eggs (whites beaten separtely) and make into balls. Boil 15 minutes in salt water without lifting cover from pan. Serve with onions fried in butter, poured over potato balls.

A First Cuorse For Family Dinner Lends Party Air

The first course of a meal is one of those things, that if not properly done is best left undone altogether as a poor concoction will ruin the appetite no matter what is to follow.

However, a first course is always a nice thing and gives a family dinner such a nice air and these little appetite teasers are really not difficult and will require little time. A hard boiled egg, dressed up a little will do the job and what could be easier than an egg like this:

EGGS STUFFED WITH SHRIMPS—Crush the shrimps and allow four or five shrimp to each yolk. Mix well and moisten with lemon juice season with salt and pepper. Fill the whites, cover the mixture with a teaspoon of mayonnaise and place a shrimp on top.

EGGS WITH CAVIAR:—To each yolk allow half a teaspoon French dressing. Mix well, refill the white with the mixture, serve on slices of tomato and garnish with sprigs of watercress.

Scrambled Eggs For Every Day

One could scramble eggs every day for a month with variations and never repeat the same style twice. Just a little of this or a little of that and it seems an entirely new dish. Such as:

SCRAMBLED EGGS, LUCULLUS

Put in a casserole one ounce butter, and three truffles cut in dice about one-eighth inch square. Heat through, and then add eight beaten eggs, and one half cup of cream. Season with salt and peper, then scramble, and dish up on a china platter.

TEXAS CLOVER:—Chop a green pepper, put in a casserole with one ounce of butter and simmer until the peppers are soft; then add ten beaten eggs, season with salt and pepper, scramble. Before serving add a dozen parboiled oysters, a little cream and a piece of fresh butter.

SCRAMBLED EGGS, BULLIT—Peel six heads of fresh mushrooms, slice very thin, and put in a sauce pan with one ounce of butter. Simmer until done, then add twelve beaten eggs, one cup of cream, two ounces sweet butter, and a little salt and pepper. Scramble the eggs, and dish up on a platter on top of four slices of fried egg plant.

Modern Food Combinations

The last few years have seen a great progress in food combinations. Foods have been combined that just a few years ago were unheard and unthought of, and if mentioned, were done so in the privacy of the home and with weak stomached members of the family absent. Here is one such combination that we, of the stronger stomach era find most tasty.

PEA, PICKLE, PEANUT SALAD

1 cup cooked peas, fresh or canned
1 dozen sweet pickles
1 cup pickle relish
1 cup peanuts
1 cup mayonnaise
Strips of pimento

Drain liquid from peas. Chop pickle and nuts and add to the peas. Mix with mayonnaise and chill. Serve in nest of crisp lettuce and garnish with thin strips of pimento.

Pickled Crabapples Fine For Winter Meals

When winter is in full swing, the housewife who has taken time to do some home canning will be more than thankful. Her family will be so pleased with everything she has put up and there certainly isn't anything better than what mother makes.

A dish of pickled crabapples will go well with nearly every meal. They are easy to make and ever so delicious.

PICKLED CRABAPPLES

6 pounds crabapples
1 quart cider vinegar
2 cups sugar
1 tablespoon cloves
2 sticks cinnamon
1 tablespoon ginger

Wash crabapples, let steam until soft. Place in preserving kettle with vinegar, sugar and spices tied in a bag. Bring slowly to boiling point, cook gently for about 20 minutes. Pour into jars and seal.

Home-made Noodles To Accompany Good Gravy

Almost any meat dish having a fine tasting gravy will go well with noodles, for instance, there is a fricassee of veal, or smothered pork chops or just any number of things. The next time a housewife is planning such a meal she might like to try her hand at making her own noodles.

NOODLE DOUGH — Mix one pound of flour with five whole eggs, with a very little or no salt. Mix well, roll out very thin, and then let the dough become nearly dry. Then cut in strips. Have a pan on the fire, with about a gallon and a half of boiling water. Add the noodles and boil for seven minutes over a quick fire, so they will not stick together. Drain off the water and pour two ounces of hot melted butter over the noodles. A little grated nutmeg may be added, if desired. Noodles, like macaroni, may be prepared in a great many ways.

Pea Pancakes—Believe It Or Not

These little bits of tempting tastiness have probably not been heard of by many, but believe you me they're worth knowing about and will round out a meal to the 'nnnth degree!

PEA PANCAKES

Heat one cup of canned peas. Mash them thoroughily while hot, season with salt and pepper, a very little sugar and a small piece of butter. Cool thoroughly. Then beat an egg well, add ½ cup milk and one-fourth cup of flour sifted with half a teaspoon of baking powder. Beat this all very vigorously. Add the pea mixture, then beat again, hard. Bake on a hot griddle just like griddle cakes. Serve hot!

If something like this won't surprise your family then probably nothing will!

Value of Toys for Children

Toys are valuable objects only as they serve the two primary purposes: To amuse and to educate the child, says Hygeia, the Health magazine. Generally speaking the younger the child, the larger should be the toy.

STILL POND

The Official Board of Still Pond Methodist Church at their last meeting planned a "Go to Church Program" which will begin with the first Sunday in September. Each member and constitment of the church are to be visited and urged to suport the church services the four Sundays in September. Our pastor will preach a series of sermons using as the general theme, "The Stewardship of Life", the Individual themes as follows:

Sept. 3, "The Steward Ship of Prayer."

Sept. 10, "The Stewardship of Service."

Sept. 17, "The Stewardship of Spiritual Living."

Sept. 24, "The Stewardship of Possessions."

The visitation among the homes will also include a special effort to enlist the support of the parents in sending their children to Sunday School.

Mrs. Ella Pennington, Miss Edna Wroth visited Ocean City, N. J., on Thursday.

Mrs. Josephine Taylor visited with her friend, Mrs. Frank Meeks, Wednesday.

Mr. Hicks Loller spent Tuesday of last week with her son, Mr. and Mrs. Horace Loller at Worton.

Mr. and Mrs. Frederick Ford and son, Frederick, Jr., of South Carolina have returned home after spending a short time with her brother, Mr. and Mrs. Earl Thompson.

Miss Margaret Fellows, Miss Mary Anna Wulford have been visiting in Philadelphia.

Mr. and Mrs. J. T. Coleman, Sr., Mr. and Mrs. J. T. Coleman, Jr., of Baltimore, Mr. and Mrs. Ray King, and daughter, Dorothy Jean, of Betterton, spent Sunday with Mrs. Jennie Boulden.

Mrs. Fanny Jewell, Mrs. Albert Jervis and daughter, Helen, Miss Ruth Harris, were Atlantic City visitors, Thursday and Friday of last week.

Rev. C. E. Davis spent several days this week in attendance at the Summer Conference for Ministers at Westminister Maryland.

A few from here attended the Ball Game in Philadelphia, Sunday.

Mrs. Bidwell has returned home after a pleasant visit with friends and relatives in Philadelphia.

Mr. and Mrs. J. Wm. Clark are entertaining her brother, Mr. and Mrs. Julian Toulson, of Philadelphia.

Mrs. L. B. Harper is visiting relatives in Baltimore.

Rev. C. E. Davis and Mrs. Davis entertained over the week end Mr. and Mrs. A. C. Bostwick and son, Leonard, of Philadelphia.

Miss Mary Beck Hepburn and Miss Mary Beck Bell, of Baltimore, have been spending some time with Miss Edith Hepburn.

The Ladies Aid in beginning their fall monthly meetings are planning to hold a covered dish luncheon at the home of their president, Mrs. J. L. Price at Prices Cottage, Betterton, Sept. 6th after the luncheon the talent money, will be received and each member will tell how they made 10 cents make a dollar since June. Husbands are invited too.

Mr. and Mrs. James Collins and son, Donald, of Cape Charles, Va., are visiting with her parents, Mr. and Mrs. Elwin Ford.

Miss Mattie Snyder, of Baltimore, spent Saturday with Mr. and Mrs. Bowers.

Miss Anna Walters, of Baltimore, is spending this week with her sister, Mr. and Mrs. W. L. Ford.

Troupe from the Still Pond-Betterton Scouts have been camping the past week on the shore of Miss Nancy Price's.

Mr. and Mrs. Edgar C. Feairheller and children, of Lititz, Pa., were Sunday guests of Mr. and Mrs. Howard Toulson, little Carolyn Sue, remained over for a short visit.

Mrs. J. L. Price our county president of the W. C. T. U. has been elected delegate from Kent Montgomery and Prince George Counties, to the national convention. Which is held in Rochester, New York, Sept. 27 to October 3rd.

Miss Avis Clark, of Philadelphia, spent the week end with her parents, Mr. and Mrs. J. Wm. Clark Avis has received her State Certificate having passed the State examination of Pa., is Beauty Culturist.

Mr. and Mrs. Julian Toulson, Mr. and Mrs. Will Clark and Galen Clark are enjoying their vacation visiting the New York World's Fair and touring the Sky Line Drive.

Mrs. Martha Bowers is visiting relatives in Baltimore.

KENNEDYVILLE

Mrs. Walter Kernan and children returned home to Philadelphia on week at home here.

Mrs. Ralph Miller was taken to the Homeopathic Hospital in Wilmington on Sunday.

Mr. David Nickerson and family spent the week end at their home.

Mr. and Mrs. Vernon Fowler and children, Betty and Sonny Fowler spent Sunday with relatives in Philadelphia, Betty and brother remained for the week.

Mr. and Mrs. Paul Boggs and daughter, Miss Sara, of Wyoming, Del., spent Sunday with his parents, Mr. and Mrs. Paul Boggs.

Mr. and Mrs. Jess Taylor and sons left for their home in Orange, N. J., after a pleasant visit with Mr. and Mrs. Henry Rutter.

Mrs. Parsons, of Quaker Neck, is spending a few days with her daughter, Mrs. John George and family.

Miss Marie Miller, of Wilmington, Del., spent the week end at her home.

Mr. Joseph Weer returned to Washington, D. C., after a two weeks vacation at his home.

Mr. Allen Bauscher and friend, of Milford, Miss Helen Bauscher and friend, of Baltimore spent the week end with thei rparents, Rev. and Mrs. Bauscher.

Mr. and Mrs. Conrad Robinson visited his sisters, Mrs. James Lusby, Sr., and Miss Elizabeth Robinson a part of last week.

Master Billy Fogwell is spending this week with relatives in Washington, D. C.

Mrs. William Anthony, Jr., and son, Billy, Mrs. Harry Scotten, Mrs. Lynch, Mrs. Davis and Miss Bernice Scotten spent the past week at Rehoboth.

Mrs. Bessie Cain left on Sunday to spend some time with friends in Maine.

Miss Lula Van Dyke and sister, Mrs. Crew, Mrs. Katie Crew, and Miss Helen Crew and Mr. and Mrs. Julian Crew were Sunday guests of Mr. and Mrs. Howell Crew.

Miss Mildred Miller spent Sunday at Ocean City, Md.

Mrs. Andrew Toulson and Mrs. William Miller spent Sunday with Mr. and Mrs. Frank Fogwell, near Worton.

Mr. John George has been quite sick at his home the past week but is improving.

War Plan Fails

France's professional soldiers had been going over the strategy of a Franco-German war long before 1914, but their famous "Plan No. 17" proved so wrong that within a month after war's outbreak in 1914 the German armies were within 30 miles of Paris only to be foiled by the miscarriage of their own long and carefully made plans.

Ancient Column Stands

Trajan's column in Rome, 108 feet high, dedicated in the year 113, stands almost intact.

The New 1939
PLYMOUTH
and CHRYSLER
ARE ON DISPLAY HERE

ASK FOR DEMONSTATION BEFORE YOU BUY A NEW CAR

USED CAR BARGAINS

1937 Del. Ply. 4 D. Tr. Sedan
193 R. K. Ply. 2 D. Sedan
1937 Del. Ford Ludor
1936 Master Chev. 2 Door
1935 Ford Tudor
3-1934 Ford Tudor
1933 Ford 4-Door Sedan
1933 Del. Phy. Coach
2-1933 " " Sedan 4-Door
1934 Studebaker 4-Door Trunk Sedan
1932 Chev. Coach

HOGAN'S MOTOR CO.
Chrysler-Plymouth Sales & Service
ROCK HALL, - - - MARYLAND

KENT COUNTY
ON THE AIR
EVERY SUNDAY
TUNE IN
STATION W F B R
1270 KIL.
12:30 P. M. TO 12:35 P. M.
SPONSORED BY
THE TRANSCRIPT

GILL BROS.
FRESH
PEACH
ICE
CREAM

More than a name!

In quality, in flavor, in enjoyment—Free State "SUPREME" Beer lives up to its name! It's SUPREME by every comparison! Brewed of expensive *double-aged* malt—choicest *slow-cured* hops! SUPREME in genuine beer goodness! Ask for Free State "SUPREME"!

YOUR THIRST CHOICE
10¢
FREE STATE BREWERY CORP., BALTO.

SAVE "SUPREME" CROWNS!
22x44 Cannon Bath Towel or pack of U. S. Playing Cards for 48 "Supreme" crowns. Silk Hosiery for 150 crowns. In Maryland only; licensed beer and liquor dealers excepted.

Free State SUPREME BEER
CHESAPEAKE BEVERAGE COMPANY, Distributers.
CHESTERTOWN, 99