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

One would really be surprised at the many uses of the little ice cube—just a few of these uses are: they are always convenient for cooling beverages. They can be put into dishes of celery, olives, radishes, and the like, either whole or crushed. They can be utilized as "nests" for cocktails, grapefruit, melons or oysters. In addition to their many food and beverage uses, ice cubes wrapped in a fine cloth can be used for massaging the face, and for cold packs.

If fat which has been used for deep frying is not over heated, if it is carefully strained through several layers of cheesecloth to remove particles of flour and of other foods, and if it is keep in a cool place it may be used many times for frying. If it is not strained, the bits of food burn when the fat is reheated, and affect the flavor of the next foods cooked in it. After the fat has been used for cooking strong flavored foods, it should be clarified by being heated with several slices of raw potato which will absorb foreign odors and flavors.

A perfect cake should be golden brown and smooth. Stickiness sometimes results from too much sugar. The inside should be light and have small holes distributed evenly throughout. We sometimes describe this quality as "fine grained". The cake should be flat, especially if two layers are to be placed together. "Humps" are due to overmeasurements of flour or improper baking or mixing.

To use stain properly, one should first test it on newspaper to determine approximate shade. Then apply to the wood with either a paint brush or a folded cloth. Let it remain a moment, then wipe off, unless a dark color is desired. Two short applications give the best color-tone. Oil and wax after the stain will darken the finish. Polishing may finally be done with wax or varnish. A dark stain is difficult to lighten.

It is not really necessary to serve a fancy dessert at every dinner. Fresh or canned fruits are really sufficient, and are preferred by many people. Nuts and raisins, or cheese and crackers can also be substituted.

Put the ingredients for French Dressing into a jar or bottle with a tightly fitting top, and keep it in the refrigerator. You will find it very convenient to have a supply of dressing always on hand. Just before serving, shake well the contents of the bottle to blend the oil and vinegar.

Dip slices of calves' liver in boiling water. Drain. Roll the slices in flour to which you have added a teaspoon of baking powder. Fry in hot fat for five minutes. Serve on a hot platter at once.

When there is but one maid in a home, several small dishes, such as olives, celery, and sauces, may be passed at one time on a tray. A meal must be served without long pauses and it is better to compromise with the formal code of serving than to go through the agony of seeing the last relative or guest supplied just as the first one finishes.

For the even distribution of paint on wicker furniture, a spray is most desirable, although a brush may be used with good results.

A most popular form of entertainment among women is the luncheon. The correct hour is from one to two. Doilies may be used for table covering and the luncheon usually consists of fruit cocktail or soup; meat, fish or poultry with vegetables, or a macaroni product; salad, dessert and coffee.

The use of the carving board is not general in the home, but it is becoming more so. Boards made especially for the purpose are available. If not at hand, the style of board used for planking steak offers a good substitute. It should, however, be kept just for this purpose. When the meat is served on a silver platter, the board is really necessary to avoid scratching the surface of the metal. Another advantage of the board is that the rougher surface of the wood prevents the roast from slipping. It also protects the edge of the knife. After the roast has been placed upon the board and carved, the portions are replaced upon the platter or plate on which to lay the pieces of meat as they are carved. Enough portions to serve everyone should be carved before anyone is served.

Tasty Sauces Give Flat Goods Goof Life

Many a somewhat tasteless dish has been greatly improved by the addition of a tasty sauce. Here are a few:

Pimento Sauce—To white sauce add ½ cup pimento, forced through a sieve. Season to taste. Serve with egg, cheese or fish dishes.

Parsley Sauce—To white sauce add 1 tablespoon finely chopped parsley and season to taste. Serve with potatoes or other vegetables.

Shrimp Sauce—Stir 1 slightly beaten egg yolk into white sauce. Add ½ cup cooked shrimp, cleaned and cut in small pieces, and season to taste. Serve with omelet or boiled flounder.

Cheese Sauce—To white sauce add ¾ cup grated American cheese and a few drops Worcestershire sauce. Stir until cheese is melted. Serve with egg or vegetable dishes.

Egg Sauce—To white sauce add 1 chopped hard boiled egg and season to taste. Serve with boiled fish.

Strawberry "Puttin Up" Time

This glorious weather makes us all a little reluctant to think of winter but we must as it's time to be "puttin up" jellies and jams for cold day breakfasts.

Now that Strawberries are getting reasonable it's just about time for using them in our canning. It's so easy to do and gives so much pleasure when being eaten. Things we make ourselves always taste good.

To make strawberry jam, wash and pick the berries; and allow three-fourths of a pound of sugar to each pound of berries; crush the fruit, put it over the fire, and let boil for twenty minutes; add part of the sugar, and when again boiling, still more of the sugar, continue until all the sugar is used, then boil until, when tested on a cold saucer, the mixture does not separate or grow watery. Seal in sterilized pars and put away for further use.

Herb Growing Proves Most Satisfying Pastime

There exists no lovelier little back yard garden than the garden of herbs. In a plot merely two or three feet wide and twelve or fifteen feet long, a dozen or twenty or even more patches of herbs may be sowed and harvested in time for a good winter crop. And during the time they are fresh on their stalks, day to day contributions may be gathered for the soup pot, for omelettes and seasonings in roasts and stews.

Sage, tarragon, thyme, marjoram, bean-weed—your old time recipes and your seed catalog will bring many to mind. They all thrive in tiny bits of earth. They require only pleasant, odd-moment attention.

The harvesting and preparation for future use is simple: Select a dry day, just before the particular herb comes into bloom. On that day, cut the little bushes close to the ground ,place the crop in a broad shallow pan and dry them quickly 'but don't roast them) before the fire—in front of a warm oven is best—or even inside of a low oven, at about 250 degrees. When dry, remove the leaves from the stalks and stems. Then rub the leaves fine between the hands and then put through a fine sieve to make a uniform powder. Then have ready for each herb a pint fruit jar or a smaller container, depending on your crop. The container must be perfectly clean and very, very dry—preferably it may sit in the oven for a few minutes to become warmed. Then pack your herbs, each in its own container seal tightly and set aside for use.

Buffet Sandwich Loaf

Finding dishes for a buffet lunch isn't always as easy as it sounds. In fact, it's rather difficult. It's easy to give someone else ideas, but when the party happens to be our own, my oh my, what a difference.

Here is an old reliable that every one likes and it really isn't as hard to make as one would think:

SANDWICH LOAF

Remove the crusts from a loaf of unsliced bread and cut into four slices, lengthwise. Spread each slice with softened butter. Prepare three separate sandwich fillings, spread one filling between the first and second slices of bread, another between the second and third slices and a third between the third and fourth slices. Press firmly together. Wrap in waxed paper and chill. Spread cream cheese, softened with cream and seasoned with salt over top and sides of the loaf. Garnish with pimento, parsley or sliced olives in any attractive design and chill in ice box at least an hour before serving. If you desire several such loaves tint the cheese in different colors for varieties sake. Here are fillings for one loaf:

Chicken nuts, mayonnaise and shredded lettuce—chopped egg and mayonnaise—chopped ham and mayonnaise.

Boston Gingerbread

1 cup molasses
1 cup sour milk
2¼ cups flour
1¾ teaspoons soda
2 teaspoon ginger
½ teaspoon salt
1 egg, well beaten
½ cup melted butter or other shortening

Mix the milk and molasses. Sift together the flour, soda, ginger and salt. Sift again and combine with the milk and molasses. Add the butter and egg and beat until the mixture is smooth and creamy. Place in a greased cake pan and bake in a moderately hot oven, 350 F., for about thirty minutes.

Cinnamon Maple Toast

Maple sugar
Butter
Cinnamon
Toast

Cream together enough butter and maple sugar so that it will spread easily. Spread generously on toast and sprinkle with cinnamon. Serve at once.

Filled Cheese Pastry

½ pound butter
1 package cream cheese (¼ lb.)
1 cup flour

Cream butter well. Add cream cheese and blend well. Stir in flour which has been sifted. Chill. Roll out dough and cut into squares or triangles and fill with jam, cooked prunes or any other cooked fruit, drained well of all juice. Fold dough and pinch together. Bake in a moderate oven 350 F. for 10 minutes.

KENNEDYVILLE

Mr. and Mrs. Robert Folkert and Mrs. Hetty H. Boyer, of Baltimore, were Saturday dinner guests of Mr. and Mrs. Henry Rutter.

KENNEDYVILLE

Rev. Bauscher was a Sunday dinner guests at Mr. and Mrs. George Glenn.

Mr. Sandy Lipscomb, of Rock Hall spent a few days with Mr. and Mrs. William Lipscomb.

The Christian Endeavor social and business meeting was held at the home of Mr. and Mrs. Norman Hopkins on Friday evening.

Mr. and Mrs. Stanley Mathews visited Miss Sophie Miller last week.

Mr. and Mrs. Earl Nickerson, Mr. and Mrs. David Nickerson and Mr. Morris Nickerson attended the reunion of the McGinnis family at Rock Hall on Sunday.

Mr. and Mrs. Ryland Crow, of Denton, spent the week end with relatives here.

Catherine Miller returned to her home in Philadelphia on Wednesday after spending some time with her aunt, Mrs. John Hessner.

Mr. and Mrs. Paul Boggs, of Wyoming, Del., spent Sunday with his parents, Mr. and Mrs. Henry Boggs.

Mr. and Mrs. George Handy Sutton and little daughter, Mareta Deborah visited his mother, Mrs. Sutton and aunt, Mrs. Henry Rutter over the week end. Mr. Sutton and family left on Monday for their new home in Atlanta, Georgia, where he has been transferred by the Du Pont Co.

Miss Marie Weer and Billy Fogwell returned on Sunday from a pleasant visit with relatives in Washington, D. C.

Mr. and Mrs. Norman Pennington, of Rockville, Md., are spending their vacation with their parents.

Miss Florence Walls entertained some friends at a watermelon party one evening last week.

Mr. Edward Weer spent the week end with relatives in Washington, D. C., Miss Sue Johnston and Joseph Weer returned home with him for Labor Day.

Rev. and Mrs. Bauscher spent this week at Rehoboth their children, Mr. Allen Bauscher, Miss Helen Bauscher and Mr. and Mrs. Elmer Bauscher and Shirley joined them over Labor Day.

Mr. and Mrs. Delbert Robinson, of Baltimore, spent the week end with relatives here.

Service in Grace Presbyterian church next Sunday evening at 7.30. Rev. Thomas will preach.

Mr. John George is improving in Easton Hospital where he was taken last week for special treatment.

Miss Gladys Archibald of Wilmington spent the week end with her parents.

White Aboriginal Americans

From data recently accumulated, archeologists believe that, ages ago, the Americas were at least partly populated by a race of Caucasian stock that came from Polynesia and parts of southeast Asia.

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