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

For an economical and tasty dinner, season ground beef and shape into thick cakes. Wrap each with bacon and broil slowly. Sprinkle grapefruit halves with brown sugar and broil until heated.

Fresh, green asparagus is perfectly delicious, cooked, chilled and served in a salad with green peppers and catsup dressing.

The addition of almond slivers and mushrooms to veal a la king makes it a company choice. Serve it in one large noodle ring or small individual ones.

Here is a rule worth following when making frozen desserts: If no cooking is to take place, always use powdered sugar. Granulated sugar may be used for recipe requiring cooking.

Remember that the secret of better biscuits is deft, quick kneading to mix thoroughly. Use biscuit dough also for making quick rolls, shortcake, meat pies, fruit cobblers and other delicious dishes. The dough may be varied by increasing the amount of shortening, or by adding eggs, sugar or spices.

Rust stains are almost impossible to remove from colored materials without damage to the color. For washable material, stretch the material over a bowl of steaming hot water and moisten the stain with lemon juice or oxalic acid. Then rinse with ammonia water. For non-washable materials: Silk and wool materials are often ruined by efforts to remove iron rust. Stretch the material over a bowl of steaming hot water, and moisten the stain with lemon juice or oxalic acid. Rinse thoroughly with lukewarm water. Oxalic acid is poison. Do not use it on colored fabrics without first testing on an inconspicuous place. Rinse from fabric thoroughly.

A grand punch is made by mixing a quart of grape juice with a quart of gingerale. Ice well.

For a change, try pulled bread as an accompaniment for soups. Remove the crust from a long loaf of fresh bread. Pull the bread apart until the pieces are the desired size and length. Use two 3-tine forks for the pulling. Cook in a slow oven until thoroughly dry and a delicious brown. French bread is excellent for making pulled bread.

When painting lawn or porch furniture be sure to have the furniture clean by washing with benzine or gasoline, then remove all loose paint by sandpapering and then apply two coats of quick-drying enamel.

Sprinkling salt on the carpet before sweeping helps to destroy moths.

Remove the center of sponge cake to make a one-inch wall. Fill with peach ice cream, blended with whipped cream. Serve with chilled dessert peaches, chilled in the freezing compartment of your refrigerator.

The pans used for butter cake should always be greased or oiled with unsalted butter on the bottom of the pan, never on the sides. Butter contains salt and salt is likely to make the cake stick, unless it is a very old pan. For this reason unsalted butter or cooking oil is preferred for greasing pans.

The green coloring in a vegetable will be better retained if the vegetable is cooked in an uncovered kettle with water to cover. Vegetables steamed or cooked the waterless way with a tightly fitted cover on the utensil will lose much of their green color. Baking soda added in small quantities to the water will aid in retaining the color, but will detract considerably from the fine flavor. Perhaps it is better to have less colorful vegetables with a much richer flavor.

Fresh corn should be cooked and served immediately, rather than being kept for any length of time as it loses much if its flavor and sweetness if kept.

To make a perfectly grand watercress salad: arrange over crisp lettuce leaves some picked-over and thoroukhly washed, tender, crisp water-cress, freed of its moisture. Dredge over some chopped hard boiled eggs. Garnish with sections of hard boiled eggs. If desired, add slices of tomatoes which have been skinned. Serve with French dressing in a separate bowl.

Notice To Creditors

NOTICE is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of Administration on the personal estate of

AUGUSTUS L. NICKERSON

late of said county, deceased. All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof to the undersigned on or before the 16th day of March, 1940, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

All persons indebted to this estate must settle at once.

Given under my hand this 13th day of September, 1939.

R. WROTH STAVELY,
Administrator

Edna Elliott, Register of Wills.

Cranberry Season Means Ne wAccompaniment For Mea

It's surprising with summer gone such a short time ago to see little red cranberries on the markets. But they are and it's time for us to do something about them. Something like this:

SPICED CRANBERRIES

2 quarts cranberries
1 1-3 cups vinegar
2-3 cup water
6 cups sugar
2 tablespoons ground cinnamon
1 tablespoon ground cloves
1 tablespoon ground allspice

Wash and pick over the cranberries. Place in a large kettle and add the remaining ingredients. Cook slowly over low fire for 45 minutes. Pour into sterilized jars and seal.

CRANBERRY RELISH

4 cups cranberries
1 large orange
2 cups sugar

Cut orange in eighths and remove seeds. Put cleaned cranberries and orange (rind and pulp) through a food chopper. Mix well. Add sugar and stir until thoroughly mixed. These should be made several hours before using. Serve with meats.

Fire Place Season Is Pop Corn Time

With the fireplaces busily engaged on these cold evenings one may have a grand time. Remember the corn popper that's in the closet? It's time to bring it out and have popped corn in the evening or to go a step farther make:

POP CORN CANDY

1 quart pop corn
1 tablespoon butter
¼ cup water
1 cup sugar, white, brown or mixed

Melt butter in pan, add sugar and water, boil 15 minutes. Add pop corn and mix well so all the corn is coated with sugar.

Then there are the pop corn balls that are so popular: add 1 tablespoon vinegar to 1 cup corn syrup and boil until it hardens when a little is dropped into cold water. Pour syrup over corn and stir until well covered. When cold enough to handle, form into balls and put on waxed paper to cool. It is well to butter the hands when shaping corn.

Liver And Dumplings A Treat For The Men

When a man is hungry he says he will eat anything, but when it comes right down to it, that isn't true. A person can be as hungry as hungry can be, but the sight of a poorly prepared, and unappetizing dish will often times completely kill the appetite that a few minutes earlier would eat a horse or a cow.

Now when a wife knows that her husband will be coming home in the above stated state, she is a wise wife if she has prepared one of these dishes that men so relish. One such dish is:

LIVER AND DUMPLINGS

1½ pounds colf liver
Salt and pepper
1 small onions, chopped
2 tablespoons fat
2 tablespoons flour

Dumplings

Cut liver in pieces 1 inch thick, salt an dpepper and roll in flour. Heat fat in frying pan, add onions, when light brown add liver and let fry a few minutes only until brown on both sides. Remove to hot platter, surround with dumplings. Stir flour into gravy in frying pan, add 2 cups hot water, salt and paprika. Let cook until thick and smooth and pour over all.

Quick Snacks Of Baked Beans

These are days when we bless the canners for the fine things they place on the market. These days are usually busy days for most of us, so feeling confident that our shelves are well stocked, we high us hence to the country, coming back just in time to wash up and put something quick on the table. Something canned that we have spent just a few moments improving, something like this for lunch:

BAKED BEAN LOAF

1 No. 2 can baked beans
1 cup bread crumbs
1 chopped onion
1 egg

Water or liquid from canned beans
Salt, pepper and paprika

Chop the baked beans very fine or mash them with a potato masher. Add the choped onion, milk or water, beaten egg and seasonings. Make into a loaf and bake in a hot oven. Serve with tomato sauce.

STILL POND

The P. T. A. will meet at the School Monday 23 at 7.30. The public is cordially invited. There will be a Holloween program and games by the children. Mothers and Dads come and join for the good of your children.

The Harvest Home Services which was held in our church Sunday, both morning and evening, was enjoyed by the usual crowd. Inside the chancel, the Church was made most beautiful with Fruits Vegetables and all kind of Farm products and cut flowers. Our pastor, Rev. Charles E. Davis was in charge of the morning services. In the evening Rev. A. T. McFarland, pastor of Millington Asbury Methodist Church was the speaker. The choir rendered several special numbers at both services. The fruits, vegetables were donated to the Kent and Queen Annes Hospital, while the cut flowers were given to the sick and shutins in the community.

Mrs. George Bacon, of Chestertown, visited her niece, Mrs. Harrison Cornelius several days the past week.

Mrs. Allie Meeks, of Baltimore, is visiting at the home of Mr. and Mrs. Frank Meeks.

The Still Pond Home Makers Club held their regular monthly business meeting at the home of Mrs. Edward Hepburn, Friday afternoon.

Mrs. Anna Mason, of near Worton spent part of the week with her neice Mr. and Mrs. Carroll Hadaway.

Miss Louise Toulson was a visitor at the New York World's Fair over the week end.

Mr. and Mrs. Ray King and daughter, Dorothy Jean, Mrs. Boulden and Miss Pearl Coleman visited relatives in Baltimore, Sunday.

Mr. and Mrs. Wm. Penn Toulson of Vineland, N. J., have been spending part of this week guests of their brother, Mr. and Mrs. Howard Toulson.

Mrs. Cornelius, of near Denton, Md., has been visiting her daughter Mrs. Elmer Atwell the past week.

Messrs. Frank Meeks, Harry Hendrickson and N. V. Walters were in attendance at Court this week.

Miss Lucile Fellows, of Philadelphia, spent several days last week with her parents, Mr. and Mrs. B. R. Fellows her sister, Mrs. Robert Wamsley returned to Philadelphia with her for a short visit.

Mrs. Carson Greenwood, Mrs. Frank Meeks, Mrs. Sally Bidwell, Miss Lydia Hague, Mrs. Wm. Copper, Mrs. Edward Dittman and Mrs. Catherine Rhyne, were Wilmington visitors during the week.

Mr. and Mrs. Wrothburn Bramble and children, Betty and visited their parents, Mr. and Mrs. Wm. Passwater in Massey the week end.

Miss Louisa Travers will be the leader of the Epworth League Sunday evening.

Mrs. Wm. Cooper was Sunday guest of Miss Edna Comegys at her home in Kennedyville.

Mr. and Mrs. Edward Fellows and daughter, Betty Jean, were dinner guest of their parents, Mr. and Mrs. Howard Toulson Sunday.

Mrs. Wm. Pennington entertained her aunt, Mrs. Alice Bacon, of Chestertown and Mrs. Cornelius, of Lynch to dinner Friday. Mrs. Bacon had her first experience in riding a tractor, although having spent many years of her life on a farm. Tuesday Mrs. Pennington was hostess to friends, of Chestertown and over the week end had as their guests their daughter, Mr. and Mrs. Kleinfelder and children, of Ambler, Pa.

The W. C. T. U. will hold their regular monthly meeting Tuesday, Oct. 24th at the home of Mrs. Ralph Geary at 2 p. m.

Mr E. K. Briscoe has been under observation for the past two weeks in the Maryland General Hospital, Baltimore, Mrs. Briscoe spent several days in Baltimore last week.

GALENA

Mr. and Mrs. Earle Mulford of Winterthur, Delaware, spent the last week end with his parents, Mr. and Mrs. James Mulford.

Mr. and Mrs. S. G. Caldwell, of Chestertown, Md., spent last Sunday with her sister, Mrs. George Johnston.

Dr. and Mrs. Emerson Houch spent last Sunday as guests of her parents, Mr. and Mrs. George Ozman at Trappe, Md.

Mr. Clifton Mulford, of Salisbury, Md., was a guest on Sunday at the home of his parents, Mr. and Mrs. James Mulford.

The Philathea, S. S. Class met at the home of Mrs. Raymond Mulford last Tuesday evening.

Mrs. Kay Vansant Ahern spent several days last week with friends in New York City, N. Y.

Mrs. Elizabeth Smith returned to New York last Monday after spending the summer with her parents, Mr. and Mrs. E. Jarman.

Mrs. Edna Gilfilan left last Wednesday to spend the winter in St. Petersburg, Florida.

Among the week end guests at the home of Mr. L. R. Vansant were his brothers, Mr. Bayard Vansant, of Washington, D. C. Mr. Irving Vansant, of Wilmington, Del., his daughter and grandson, Mrs. Terry Mitchell and Terry, of Waynesboro, Pa.

Mr. and Mrs. Harry A. Bolton, Mrs. George Bignear, Miss Betty Duhamell, visited the "New York World's Fair" last Sunday.

Mr. and Mrs. J. E. Ireland returned to their home last Sunday after spending several weeks in Port Deposit, Md.

Mr. and Mrs. Warren Gilespie and children, Ruth and Betsey, of Ocean View, Del., spent the past week end with her father, Mr. Frank Ruth.

Mr. and Mrs. Harper Brice and family visited relatives in Betterton, Md., last Sunday.

Mr. Heston Coxe left last Friday for Panama Canal Zone where he has accepted a government position his family will join him later in the year.

Mrs. Harry Jarman and children, Dot and Jack spent the past week end at their cottage in Kentmore.

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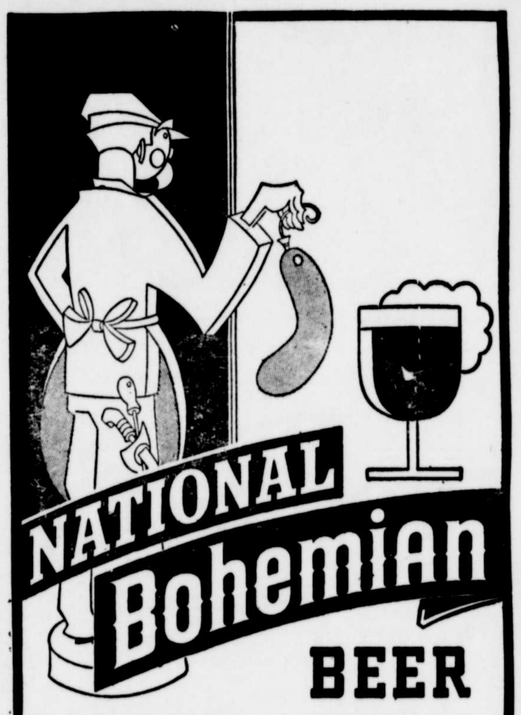

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ANNOUNCEMENT !

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