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

ON THE SCREEN AT THE NEW LYCEUM

Mickey Rooney and Lewis Stone in "Judge Hardy and Son"

Tender heart interest, comedy thrills and poignant drama mingle in a gripping blend in "Judge Hardy and Son," latest of the Hardy Family series, coming on Monday and Tuesday, January 8 and 9 to the New Lyceum Theatre. The new story, laid entirely in the home town of Carvel, sees Andy Hardy turn amateur detective to help his father in a foreclosure case. It involves him with three pretty girls and consequent hilarious complications with his sweetheart, Polly Benedict. Then the mother of the family is stricken by illness. It is feared she will die. Andy turns from boy to man, inspires his father with a new courage and turns hero to pilot his sister across a raging flood to his mother's bedside. The mother recovers. Andy manages to extricate himself from the girl complications in his life and emerges triumphant and with the white tuxedo he had so long wanted.

George B. Seitz directed the family adventure with his usual deft human touch. Lewis Stone as the Judge has some unusually dramatic moments, including the "man-to-man" talk with Andy, as played by Mickey Rooney, who rises to dramatic heights in the sequence where his mother's death is feared. Cecilia Parker is the pretty older sister, Fay Holden the wife and mother, and Sara Haden plays Aunt Milly. Ann Rutherford as Polly Benefict figures in several piquant episodes with Mickey. The three new charmers in Mickey's life are enacted by June Pressier, Martha O'Driscoll and Margaret Early, all very easy to look upon. An outstanding performance is given by Maria Ouspenskaya, eminent Russian actress of "The Rains Came" fame. Another interesting episode is between Mickey and Joe Yule, his father. They play together for the first time in pictures in "Judge Hardy and Son."

Olive Oil Weight

Olive oil produced in Greece this year will weigh more than 100 tons.

HOT OFF THE GRIDDLE

SUSAN SNOW

Put one cabbage through the meat grinder, coarsely. Place in a well buttered baking dish. Season with salt and peper. Add 2 cups medium white sauce. Mix well. Cover with buttered bread crumbs. Bake until brown in a moderate oven 350 degrees F. about 20 minutes. Serves six.

Beginning dish washing by putting the dishes in order and rinsing them, saves time, less chipping and much less noise.

For waffles made with sour milk: to two eggs, well beaten; add 2 cups sour milk; then 2 cups of flour with 1 teaspoon baking soda. 2 teaspoons baking powder, and ½ teaspoon salt. Add 4 tablespoons melted shortening and beat thoroughly. Bake in waffle iron.

As a quick dish for Friday or any day for that matter, spread biscuit dough in a baking pan, dot with big flakes of canned salmon or tuna fish, brush generously with melted butted or salad oil and bake at 425 F. for 25 minutes. Serve cut in squares with creamed peas and a green salad.

Dice left over turnips and put in a buttered dish with a sprinkling of grated cheese and dots of butter. Season with salt and pepper. Cover with white sauce and bake until thoroughly heated.

Shred together lettuce, celery, green pepper, small onions, pickled beets, raw apples, and hard boiled egg. Mix with French dressing. This is good served with any fried meat.

When the dining room and living room of a home are adjacent, with a wide opening between, a sense of similarity is often evident, but color touches may be added to give the dining room the individuality it so justly deserves.

Put meat loaf or left over hash in a greased muffin tin and make individual portions. Serve with white or tomato sauce.

The most colorful canapes seem to be the most popular—such as that to be made by using a slice of tomato which just covers the piece of bread. Spread the tomato with mayonnaise and sprinkle with chopped egg white and egg yolk put through a sieve.

For a change, try cutting biscuits square—it's just such a touch as this that can make a meal particularly interesting.

Anything creamed is rather heavy so with this type meal, serve a clear soup, a green salad, and fruit for dessert.

Good tools do good jobs. Be sure whip all dust out of a new paint brush before using. Clean your brushes thoroughly after painting. Then the ywill be in excellent condition for the next use and besides will last longer.

One thing about bread is that in some form or another it can be used at every course during the meal; croutons for soup, crumbs in a meat or vegetable dish, Melba toast with the salad, and for desert in ways too numerous to try to list. A close watch on the bread box not only means economy but it also brings the reward of many dishes that stimulate appetite and keep meals from being humdrum affairs.

Here is an interesting thing: French toast of waffle iron—beat one egg. Add two tablespoons milk and one tablespoon melted fat. Use four slices of bread soaked well in the mixture. Put a slice of the soaked bread on the waffle iron and cook, as you do waffles, about three minutes.

One might think that too much is being said about the removal of stains, but the person who has had a very special dress hopelessly stained because she didn't know what to do will appreciate what it means to know something about stain removal—so here are a few of the general directions: Treat the stain as soon as posible after it occurs. If the material is not harmed by water, sponge the spot immediately with a slightly damp cloth. Before using on a stain, try any chemical stain remover on an inconspicuous portion of the fabric, so as to determine the effect on the color and the material. When sponging, place fabric, spot side down, on blotter or absorbent cloth. Use light motions to avoid roughening the material, and work from outside toward the center of the spot. To avoid rings, sponge several times if necessary with a cloth barely moistened with the sponging solution. When using bleaches, stretch the material over a bowl of clean, steaming hot water then drop chemical on stain with drop per or glass rod. Allow to stand a minute, then rinse thoroughly by pouring water through the fabric or by dipping in the water below. Repeat the process if necessary. After spot is removed, go over the stain in an irregular shape, working from the outside toward center of the spot, with a cloth lightly moistened with the solvent, to absorb excess liquid and avoid tendency to leave ring. Regardless of success of the from fabric, to avoid possible damage. When a difficult stain is formed on a hard to clean fabric, send it to a professional, who has more complete equipment and supplies, telling, whenever you can what caused the stain. When the garment is sent out to be cleaned, fasten a tag to all stains that can be identified, telling what caused the spot.

Crown Jewels of Golf

The so-called crown jewels of the game of golf are on exhibition at the clubhouse at St. Andrew's, Scotland. The regalia includes trophies nearly 200 years old, as well as the earliest drivers and golf balls.

ROCK HALL

Miss Susie Leary, of Baltimore, was a holiday guest here of her brother, Mr. William Leary and family.

Mr. and Mrs. Harry Price and daughter, Connie Lee, of Millington, spent Monday here with their respective parents.

Miss Mary Ann Money spent the holidays with her grandparents at Atlantic City.

Rev. and Mrs. W. S. Grant, of Tangier were visitors here last week of Mr. and Mrs. Stanley Grant.

Mr. and Mrs. Carroll Clift, of Baltimore, spent the week end with the latters parents, Mr. and Mrs. William Mench and family.

Mr. and Mrs. Thomas Legg and son were visitors of Miss Virginia Har-is in Church Hill on Monday.

Elroy Boyer spent the holidays from Baltimore, with his grandmother, Mrs. Annie Boyer in Green Lane.

Mr. Harry Thompson and family moved last week to a farm in Skinner's Neck near Raum Chapel Church.

Mr. and Mrs. Frank Urie are spending some time in Worton with their daughter, Mrs. Lorraine Williams and family.

Wesley Chapel S. S. had 186 present on Sunday. Due to a heavy throat cold Dr. J. C. Byrd did not deliver a sermon. Quite a good many were absent due to sickness.

The Christmas entertainment was held on Thursday night with a fine program, an dthe usual treat to the Sunday School.

Rock Hall Methodist Church held their anual Christmas entertainment on Wednesday evening.

Mr. and Mrs. Edward Pfeiffer, of Baltimore, spent the week end with the latter's parents, Mr. and Mrs. Augustus Warner.

Mr. Medford Taylor, of Baltimore, was a week end guest of his parents, Mr. and Mrs. Medford Taylor.

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