# MILLINGTON

Mrs. Harry L. Higman has been unwell at her home since last Wednesday but is now much improved.

Mrs. William Burris returned home last Sunday after an extended visit with friends and relatives and is now confined at her home by sickness.

Mr. and Mrs. John Slaughter and children, of Wilmington, visited his mother, Mrs. John F. Slaughter, on Sunday last.

Mr. and Mrs. Sudler G. Wiest entertained Mr. and Mrs. John W. Higman on Sunday last. It was Mr. Wiest's 'inth birthday.

James Pennington, of Baltimore, was a visitor of his mother, Mrs. Liston Pennington, on Sunday last.

Mr. and Mrs. John Stoddard and children, of Wilmington, were Sunday guests of her aunt and uncle Mr. and Mrs. James D. Moore.

Mrs. John Hilyard, of Millington, and Mrs. Medford Jones, of Kennedyville, spent Monday with friends in Wilmington.

Miss Norman Darrell, of Kenton, Del., is spending some time with her sister, Mrs. Gaylord Durham.

Mrs. Belle Higman is at home again after spending some time with her sister, Mrs. Graham, near Barclay, Md.

Mr. and Mrs. Robert Martin and daughters, of Wilmington, were entertained last Sunday by her sister and brother-in-law, Mr. and Mrs. Claude Shivery.

Mrs. Eva W. Porter is very much improved at this time, after several weeks of illness.

Mrs. LeRoy Moore, is at this time visiting her father, in Virginia.

## Eggs For Lunch

Though eggs at one time were used almost wholly as a breakfast dish, they are becoming more and more popular for lunch. Especially if the lunch has to be prepared in as little time as possible, and yet is to be a good substantial meal. Here is a recipe that will be well worth trying:

EGG CROQUETTES

4 hard boiled eggs
1 tablespoon butter
1 tablespoon flour
¾ cup milk
½ teaspoon salt
Dash of paprika

Melt the butter in a double broiler, add flour and stir until blended. Add milk and seasonings and cook until mixture is thick. Remove from fire and add the hard cooked eggs. Set aside to cool. When cold, shape into croquettes; roll in cracker crumbs and eggs, and fry in deep hot fat.

## Lemon Cream Sauce And Filling

Combine 1 cup sugar and 5 tablespoons cake fluor in the top of a double boiler. Add 1 slightly beaten egg, 1-3 cup lemon juice, 2-3 cup water and 2 teaspoons butter, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Chill. Fold in ¼ cup whipped cream. Use half of the filling to spread between layers of cake. To other half, fold in ¾ cup whipped cream and use as a sauce.

## Down-South Biscuits

4 cups sifted cake fluor
1 teaspoon baking powder
¼ teaspoon soda
1 teaspoon salt
¾ cup lard
¾ cup buttermilk or sour milk

Sift flour once, measure, add baking powder, soda, and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Turn on floured board and knead lightly 2 minutes. Roll ¼ inch thick; cut with small floured cutter. Bake in shallow pan in hot oven (450 F.) 12 minutes. Makes 2½ dozen biscuits.

## Rhubarb Marmalade

One usually thinks of jelly making as taking place in the fall of the year but there are certain things that just won't wait until the fall of the year to be jelled. One of these is rhubarb and fine marmalade certainly can be made from this tasty fruit:

RHUBARB MARMALADE

4 pounds rhubarb
5 pounds sugar
1 pound seeded raisins
1 lemon, rind only
2 oranges, juice only
½ teaspoon cloves
1 teaspoon cinnamon

Wash and scrape rhubarb and cut into 1-inch pieces. Cover with sugar and let stand overnight. Add remaining ingredients. Place on stove and bring to the boiling point. Reduce heat and simmer about 49 minutes or until mixture becomes thick. Stir frequently to prevent mixture from burning. Pour into sterilized glasses, cool and seal.

## Raisin Biscuits

2½ cups fluor
2 eggs
1-3 cup butter
¾ cup milk
4 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
1½ cups seeded raisins

Sift flour, sugar, baking powder and salt. Beat the eggs and add to the milk. Mix the shortening into the flour, stir in the milk and egg. Add raisins. Turn onto a well floured board and knead until smooth, using more flour if necessary. Cut with small biscuit cutter and bake in a hot oven, 450 F., for 15 minutes. Serve hot.

# HOT OFF THE GRIDDLE

BY SUSAN SNOW

Scald the coffee pot just before using it in order to remove any stale odor which may impair the flavor of the coffee.

To dress a steak when onions aren't on the menu, saute some sliced omion in butter, skin out the onion and dress the steak with the melted fat.

Whip cold mashed potatoes with a beaten egg, drop by fluffy spoonfuls into hot butter, brown on both sides.

Sandwiches cut in fancy shapes are especially attractive for bridge parties. Cookie cutters in the form of animals may be used for children's party sandwiches.c

To have a gorgeously alive, satin-like skin, draw a tub of hot water. Relax in it for five minutes. Then when your pores are wide open from perspiration, take handfuls of salt and massage it thoroughly into your body, your arms and your legs. Now rinse in cool water and your body will be glowingly alive, immaculately clean and your skin will be smooth, almost satin-like to the touch.

Nail polish is more easily removed before it has hardened completely. For washable materials, sponge with banana oil, then launder. For non-washable materials, merely sponge with banana oil. Some nail polish is harmful to some synthetic fabrics.

When entertaining either at luncheon or dinner it is the better part of wisdom not to string out the silver in a bewildering row at each place but to have the dessert spoons brought on when the last course is served. Put all extra silver on the serving table or tea wagon in advance of the luncheon.

Hang curtains straight across a line to dry, or in the case of lace or net materials, put them on stretching frames with measure just sligthly smaller than the curtains before washing.

Hot foods must always be served very hot on heated plates. Cold foods must be well chilled and served on cold plates.

Peas, corn, onions, spinach, asparagus, potatoes—practically all vegetables make delicious cream soups. It is an economy of time to cook more vegetables than are needed for the soup and use them as left-overs for luncheon the next day in a mixed vegetable salad. Or the cream soup may be a means of using left-over vegetables. With bland vegetables as potatoes or corn, the soup may be seasoned by heating a slice of onion and a few celery leaves in the milk about 10 minutes, before it is added to the butter and flour.

To sterilize clothes, have the garment thorouhgly clean. Soap and water aid in cleaning. When they are clean, put in a kettle or boiler. Cover with water and add soap. Bring water to boiling point; keep boiling five minutes. Hot rinse, and finally finish as daily laundry. Boiling wool will cause shrinkage.

For a change, try putting small seedless green grapes in chicken salad.

Dresses that have just been ironed, usually need a final pressing all over before hanging them. Embroidered dresses should be ironed wrong side out.

The waterless cooking of vegetables has been rapidly growing in popularity. By "waterless" it is not necessarily meant that absolutely no water is used. But it does mean that very little, if any, be used. Most vegetables are better if a little water is added to their own moisture. The vegetables which are cooked without any water are mainly the greens such as spinach, etc. Those particular vegetables have a very high percentage of water, and rarely need any additional water, aside from that which clings to the leaves after the final rinsing.

The cutting of meat is very important because cutting the right way of the grain means making the meat as tender as that particular piece can be.

Loose, fluffy material crushes most when loosely packed.

# GALENA

Miss Margaret Mulford spent the past week end with her sister, Mrs. Burgess Schrieber, ni Chestertown.

Mrs. Burgess Schrieber and daughter, Anne, of Chestertown, are spending this week with her parents, Mr. and Mrs. James Mulford.

Mr. George Johnston, Sr., and son, moved to their farm near Sassafras, Md. Having sold their home here in town.

Mrs. Earle Gilfillan entertained the 500-Club at her home last Thursday evening.

The Woman's Club entertained at their Annual Xmas Party in the High School last Saturday evening.

Mr. Edgar Stelle died after a short illness last Tuesday, near town. Interment will be in Galena cemetery.

Mr. and Mrs. Harvey Camp and family moved to Georgetown, Md., last week.

Mrs. Elmer Jarman and Mrs. William Badhter, and Mr. Horace Atwell are on the sick list.

Mrs. Charles Hardestry, of Clayton, Del., returned home last week after visiting her sister Mrs. Frank Johnson.

Rev. and Mrs. Walter Glass, Mrs. Helen Spry and Mrs. Wallace Duhamell, attended a Church conference in Wilmington, Del., last Tuesday.

Mr. and Mrs. Conrad Los Kemp, spent part of last week in New York City.

Mr. and Mrs. Fred Boyles, spent Sunday as guests of their son and daughter-in-law, Mr. and Mrs. Elmer Boyles, in Penns Grove, N. J.

Mrs. Pratt and son, of Smyrna, Del., were Sunday guests of her daughter, Mrs. Harry Freeman.

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"Give the other fellow credit for a lot of sense. Listen to his points, *intently;* and don't keep thinking of *your* arguments while he is giving HIS side of the story.

"And, of course, if it's possible, sit down at a table, and order a couple of bottles of Gunther's Mellow Dry Ale.

"It helps remove some of the barriers or lack of understanding. It provides mutual pleasure for both parties.

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* * *

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