HOT OFF THE GRIDDLE

Plan meals for the whole day or for several days at one time. This method avoids monotony and duplication of flavors, and saves time as well as money.

Buttermilk may be used in place of sour milk with good results.

Pour cold gingerale over chilled, canned fruit cocktail in sherbert glasses.

Blend one part finely chopped watercress with two parts cream cheese; spread on rye or whole wheat wafers and garnish with stuffed olive slices. Serve as a canape.

Measure both coffee and water with standard measuring cups and spoons to obtain uniform strength each time coffee is made.

An even, moderate room temperature of about 82 degrees is very important for the rising of dough.

To make pinweel sandwiches, use fresh bread. Cut thin slices the long way of the loaf; trim crusts and spread with softened butter and filling. Starting at one end, roll slice and seal open edge with creamed butter. Wrap in waxed paper and chill; cut in slices. If the bread tends to break when rolling, place slice on damp cloth until it becomes slightly moist.

To place batter in pans; pour in the center of prepared layer or loaf cake pans and spread evenly to the edges. Or, plcae spoonfuls of the batter in greased muffin pans. Never fill the pans more than two-thirds full.

Cakes are at their best on the day of baking, but if stored correctly remain fresh several days. Place cake in airtight container, such as a cake safe, and keep in a cool place —not the refrigerator. Cake remains moist longest when frosted. Cakes containing fruit, brown sugar, or honey are noted for their keeping qualities.

To make the cold water test for candy, remove the pan of syrup from the heat. Pour a small amount of the syrup from a spoon into a cup of cold water, not ice water. The hardness of the ball formed indicates the temperature of the candy. A candy thermometer gives more accurate results however. Test with the thermometer while the candy is cooking; have the eye on a level with the part of scale being read.

To criss-cross pie crust, cut top crust of pastry in ½-inch strips. Cross two center strips first. Place third strip parallel to first, fourth strip parallel to second. Alternate remaining strips, lifting strips already in place and weaving those added, until edge is reached. Trim ends; dampen and cover with ½-inch pastry strips. Flute edges. The pastry may also be criss-crossed diagonally.

Leaf or head lettuce is only one of many salad greens; others include water cress, endive, romaine, escarole, spinach, chard, chicory and cabbage. All should be fresh, crisp and cool. Head lettuce is most easily cleaned by cutting out core with a pointed knife and allowing the cold water to run into this opening. Toss greens lightly in a towel to dry before using; tear or break into bite size pieces.

For a good soup, heat three cups of chciken stock in the top of a double boiler. Add one-half cup of rice that has been washed and picked over and cook until the rice is fluffy, about forty-five minutes. Serves four.

All vegetables need salt while cooking to bring out their best flavor. Other seasonings which add interest are: sugar, pepper, onion and celery leaves.

One should govern the strength by the amount of tea used, not by the steeping time. Longer steeping results in increasingly poor flavor. A convenient method is to place the tea in a cloth bag or metal ball; the ball or bag being removed after five minutes steeping.

Hard wheat flours, more often called general purpose flours, are preferred in bread-making because of their high gluten content.

Here is a table for cooking dried fruits that should prove very helpful. Cook prunes about forty-five minutes. Add two tablespoons of sugar to each cup of fruit. For apricots: cook about forty minutes, add one-quarter cup of sugar for each cup of fruit. For figs: cook about thirty minutes, add one tablespoon of sugar for each cup of fruit. For peaches: cook about forty-five minutes; add one-quarter cup of sugar for each cup of fruit.

NEWS GATHERED ON PENINSULA

Herman Stines, Wenona, Deal Island trapper, is displaying one of the rare freaks of nature that are sometimes found in muskrat traps.

He has an albino muskrat, pure milky white with pink eyes.

Despite its rarity it does not bring a premium. In fact fur buyers dislike to purchase them for although they resemble ermine, they are of little value in their white color.

The white muskrat is the first reported caught on the lower shore for several years.

Construction of a bulkhead along Ocean City, harbor, between the present U. S. Coast Guard property on South Division street and the Ocean City Inlet, costing from $10,000 to $12,000, is contemplated by the Maryland State Roads Commission, it was learned yesterday from Ezra B. Whitman, of Baltimore, chairman of the commission.

The bulkhead, to consist of sheet piling to be driven along a stretch of bay shore, 300 feet long, is necessary because of beach erosion in that section.

At the conclusion of the suit of Mr. Robert Livezey against the Town of Bel Air on Friday, a Baltimore City jury returned a verdict for $4,000 in favor of the plaintiff. Counsel for the town immediately announced that a motion for a new trial would be filed.

This action grew out of alleged pollution of Bynum Run where it passed through Mr. Livezey's property, after the town's sewerage system was established several years ago. Widely varying testimony was given, but the jury decided that Mr. Livezey's property had been damaged.

The Ridgely Soccer Club won the Eastern Shore Soccer Championship for the second year in succession when they defeated the Greensboro eleven last Sunday, 4-2. Ridgely also won the first game of the play-off on the week before. It will be noted that Greensboro had never lost a game on their home field during the three years the league has been in existence. The local booters had no fear of this and from the start of the whistle they were out to win.

The sale of tickets at the low rate of 3 cents per trip, at $1.80 per book and $3.60 per book, which became effecitve last Saturday, exceeded all expectations by the State Roads Commission and each day the sale of the books continues in large numbers.

Pink oysters and oysters that are as vividly green as the national emblem of the Emerald Isle are decidedly not in the same category as the famous pink elephant seen by persons in their cups according to James M. Lemon, chief of the Technological Laboratory, United States Fish and Wildlife Service at College Park.

The pink oysters have been found in the Chesapeake Bay, Mr. Lemon told the Maryland Sportsmen's Luncheon Club this week. In fact, they may be found in other waters also where sanitation in handling is not strictly observed and where conditions are just right to produce them.

The CAA program under which fifteen students at the Tred Avon Airport have been receiving flying lessons is in danger of being discontinued after July 1, according to word received from Washington suorces by Tred Avon Flying Service, Inc.

Severe critics have condemned the Civil Flight-Training Program as having little or no value to national defense. Much of that criticism is based on misinformation.

The duckers of Harford and Cecil counties will get a big "break" during the coming season as announced on Wednesday afternoon at Annapolis when a conference of officials of the U. S. Biological Survey met with Senator J. Wilmer Cronin, Delegate Leo M. More, of Harford County, President Arthur Brice of the Maryland Senate and Delegates Polk Steele Howard of Cecil County nad Roy Strong and Robert Harris of Kent County.

The present lines of the sanctuary on the "tale end" of the Susquehanna flats, beginning at a point nearly one-half mile north of the "Battery" and running from one thousand yards each of the eastern edge of Oakington channel in a straight line to within a quarter mile or Bull's Mountain shore, to Turkey Point to the point of beginning will be changed, giving the duckers about seven square miles additional for hunting wild fowl. The line will begin at the same point on the Harford county side, but will be moved south toward the Battery about a quarter of a mile. The line will end about the center of the present refuge, giving the duckers much additional space for duck shooting.

Oyster inspectors are watching very closely the oystermen and their catches. On Wednesday last two oystermen were found by the inspector of unculled oysters in their boats. They were brought before Magistrate Griffith, who imposed a fine of $25 and costs in each case, and the small oysters ordered thrown overboard.

To Make The Most Of The Lowly Hash

Taking the bits of left-over meat —and making a hash of them, is nine times out of ten done only on occasions when the family is certain of no company—and at that—it is often so unappetizing that it ceases to be a joke. Now, just between us, there's no reason in the world why a dish of hash can't be served even to company—that is, hash prepared with a little imagination. It really makes a grand dish and just to show what it can be—here is just one of many recipes for its preparation:

HASH

2 cups cooked meat, finely chopped
1 large onion, minced
1 garlic clove, minced
1 large tomato, chopped
1 green pepper, chopped
Broth
2 tablespoons butter
1 tablespoon flour
1 cup white wine
1 teaspoon minced parsley
Salt and pepper

Brown the flour in the butter, add onion, and slowly fry; add clove, or garlic, green pepper, and tomato, then the wine, and a little broth to thin the sauce. Last of all add the meat, either chopped or cut up. Simmer for half an hour or until well blended. Add salt and pepper. Serve in a ring of mashed potatoes, and sprinkle with parsley.

Cottage Cheese Fruit Salad Ring

One food which makes a fine dish because of its remarkable versatility in its many uses is Cottage Cheese. This food may be served at any meal in the day because it lends itself to serving in so many different ways.

Cottage Cheese may be used for example as the main part of the menu and mixed with boiled eggs or nuts. In sandwiches it may be combined with jelly, preserves, raisins, nuts or olives. The salads in which Cottage Cheese may be used are almost too numerous to mention and as dessert, it may appear in the form of a Cottage Cheese pie, pudding or sundae.

A jar of Cottage Cheese makes an economical food for the housewife to purchase because there are no waste portions to discard. In fact, if it is not all eaten at one meal, it may appear in a new and equally tempting guise at the next.

The U. S. Department of Agriculture summarizes the virtues of Cottage Cheese as follows: "Cottage Cheese is one of the important meat substitutes. It contains a larger percentage of protein than many meats and furnishes this material at lower cost. In every pound of Cottage Cheese, there is about one-fifth of a pound of protein, nearly all of which is digestible."

Perhaps you have a favorite recipe of your own for preparing Cottage Cheese, but even if you have, it wlil pay you to jot down this recipe for Fruit Salad Ring with Cottage Cheese.

The recipe is as follows:

2 pounds Cottage Cheese
2 tablespoons plain gelatin
½ cup water (cold)

Combine gelatin and water. Dissolve it over boiling water. Cool. Add mixutre to Cottage Cheese that has been forced through a potato ricer or sieve. Pack into greased ring mold and chill until firm. Unmold and serve with favorite fruit salad in center.

Blueberry Muffins

Since various and assorted companies have started furnishing us with frozen foods—it now seems that there is no such a thing as seasonable foods or fruits—we can now have the fresh article simply by telephoning our dealer or making a quick trip to the market. This being the case we can have such grand things as blueberry muffins as often as we like.

BLUEBERRY MUFFINS

2½ cups sifted flour
2½ teaspoons double action baking powder
1-3 cup sugar
½ teaspoon salt
1 cup blueberries, fresh
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar and salt, and sift again. Combine berries with 1-3 cup of flour mixture. Combine egg, milk and shortening. Add to flour, beating only enough to dampen all flour. Fold in berries. Bake in greased muffin pans in a hot oven (425 F.) for 25 minutes. Makes 18 muffins.

Here is a tip to keep the yolks of eggs fresh and stop them from drying out. Place the unbroken egg yolks in cold water. Have sufficient cold water in the cup or bowl to cover the egg yolks and they will keep perfectly.

The best way to serve cantaloupe, is to wash it thoroughly, dry and lay in a dish on ice until serving time. Never allow the ice to touch the flesh of a melon as the moisture injuries its flavor.

(9)

Did Americans drink nearly twice as much during prohibition as they do today?

So it would seem—if you believe in figures.

Estimates for the peak years of prohibition place the average per-capita consumption at 1.62 gallons.

Figures for 1939 show an average of .92 of a gallon per head.

"But," writes one investigator, "this difference is not all due to less drinking—it is partly due to lack of figures on the amount of bootleg being consumed.

"A glance at the Federal and State levies on alcoholic beverages shows that the profits to be made by evading taxes are enough to be well worth the bootleggers' while."

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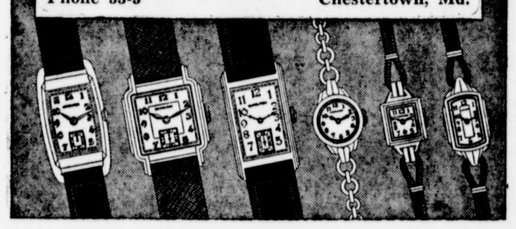

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ANNOUNCEMENT!

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DEFENSE

(A Two Minute Editorial)

In every walk of life one hears today discussion of the necessity of being prepared by creating a stronger defense. Our Government has recognized the weaknesses of this nation and is striving mightily to correct them, with PREPAREDNESS becoming the key word through out the land. People think much and speak often about this subject when they become alarmed by some outside influence. At this writing that influence is WAR and its accompanying disruption of life.

But folks seldom stop to think that every day defense is constantly required against an equally destructive force—FIRE. We know and figures prove that millions of dollars are spent annually to replace property damaged or consumed by FIRE. Can we be properly prepared and adequately defended against this force? Yes —the very essence of defense—precaution, preparedness, protection —are elements of INSURANCE. Defense against fire loss through INSURANCE has become a vital part of our business, civic and national life.

ARE YOU DEFENSE MINDED?

The Mutual Fire Insurance Company of Kent County has been so since 1845—a span of 95 years. During that time covering panics and booms, depressions and prosperity, this company has made it a practice to prepare an efficient defense for those chosing to become its policyholders. Preparedness is not a new venture for this old and well established Fire Insurance Company. The experience and strength gained in its continuous life have provided the ability to handle your individual problems of defense against loss by fire.

We are at your service. The facilities of our home office or those of our agents are available to you. Stop in at your convenience. We would welcome the privilege extended to us.

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