The Social Wanderer

Dear Roamer

To-day, my topic may well be a treastise on travelers, for aside from those who have come or gone, the mid-Lenten season continues to be tranquil, calm and quiet from a social outlook. (Wanderer's note: All three adjectives of the same meaning used only to denote emphasis.)

Mr. and Mrs. J. S. Kreeger will return to-day from a two week's visit with relatives in Winston Salem, North Carolina. While they were away, their daughter, Miss Frances Kreeger, stayed at Reid Hall, continuing her studies at Washington College.

Mr. and Mrs. Philip G. Wilmer, were guests this week in Philadelphia, of Mr. and Mrs. Carleton Kelsey. Last week-end, Mr. and Mrs. Norris Harrison, of Philadelphia, and Mrs. Geraldine Williams, of Baltimore, were guests of Mr. and Mrs. Wilmer.

Mr. and Mrs. Harry B. Cannon were guests of friends in New York this week, and while there, attended the International New York Flower Show.

Mrs. Hugh Sease returned yesterday from a visit to Washington, D. C., where she was a guest of her mother, Mrs. E. Ramsay. During her absence, her two sons, visited at the home of Mr. and Mrs. Dorsey Hines.

Dr. and Mrs. W. F. Whitsitt will go to Washington on Monday, where Dr. Whitsitt will speak at the Children's Bureau in connection with Maternal Child Welfare, all of which is a division fo the State Health Department. Incidentally, his speech will be broadcast.

Mr. and Mrs. James T. Springer, of Baltimore, were guests last week-end of Dr. and Mrs. Frank Hines.

Mrs. Alan A. Harris was a guest last week-end of Miss Isabelle Beck in Baltimore. Miss Beck was a guest, later in the week, of Mrs. Harris.

Mrs. Alice V. Hollinger has returned to her home in Shady Grove, Pa., after a three weeks' visit with her son and daughter-in-law, Mr. and Mrs. Earl S. Hollinger, of Washington Ave.

Dr. and Mrs. J. W. Urie have returned to their home in Kennedyville after spending the winter months in Tampa, Florida.

Mr. and Mrs. Dorsey Hines will spend Sunday and Monday in Cynwyd, Pa., as guests of Mr. and Mrs. Rudulph Tull. Mr. and Mrs. Tull will entertain on Sunday, in the nature of a farewell party to their many friends in that vicinity. On Wednesday, Mrs. Tull, her daughter, Mrs. Hines, and other friends will go to Williamsburg, Va., via the Old Bay Line, sailing from Baltimore to Norfolk.

Mrs. Catharine Beck Jones and Mrs. Richard H. Collins, Jr., were guests in Baltimore this week where they visited Mrs. William H. Bryan and Mrs. Nathaniel D. Sollers, respectively.

Mr. and Mrs. John Shipley and daughter, of Baltimore, were week-end guests of Mr. and Mrs. Ellsworth Whaland of Chestertown, and Mr. and Mrs. Clifton Coleman, of Rock Hall.

Miss Eulah Compton, of West Virginia, and a nurse at the State Sanitorium, was a guest of Miss Kathryn Elliott over the week-end.

Miss Alice Marian Sterling, of Wilmington, was a week-end guest of her parents, Dr. and Mrs. A. L. Sterling.

Mr. George Brice and his daughter, Miss Virginia Brice, of Far Hills, N. J., are guests of Mrs. Etta Fountain and Mrs. Herbert Skipper. To-night, Mrs. Chas. W. Whaland will entertain in honor of her brother and niece. During their visit, Mr. Brice and his daughter have been enjoying some fox-hunting.

Dr. Gilbert W. Mead and Mr. Marion deK. Smith were among the guests at the annual dinner of the Baltimore Eastern Shore Society at the Emerson Hotel on Wednesday, March 19th.

Mr. and Mrs. William B. Usilton III, Mr. and Mrs. H. Gilpin Brown, Mr. William S. Collins, of Chestertown and Miss Virginia Jones, of Baltimore, were among those who attended in a party, the Governor's reception at the Mansion in Annapolis, on Thursday evening.

Mr. S. Scott Beck, Jr., attended the legislative ball in Annapolis last Thursday, as a guest of Delegate Louis Goldstein, of Calvert County.

Mr. and Mrs. Morris K. Barroll and their oldest son, Master Waldo Barroll, left this week, motoring to Charleston, S. C., where they will view the gardens of note in that vicinity.

Dr. and Mrs. Arthur Simpson, of Washington, D. C., were week-end guests of the latter's father, Mr. Samuel E. Cooper.

Miss Virginia Johnson, daughter of Mr. and Mrs. Wayne Johnson who attends school in Middleburg, Va., is spending her spring vacation at her parents' Kent Co. home, Churn Creek Farms.

Miss Elizabeth Brown, of the faculty of Garrison Forest School, comes to-day to spend the spring vacation with her mother Mrs. H. Clay Brown.

Mrs. Charles McClary was taken to the Kent and Queen Annes Hospital on Monday evening where an operation was performed for appendicitis.

The only party of the week was given on Monday evening by Mrs. Barber R. Bartley and Mrs. James J. Hadaway, who entertained at the former's home, in honor of Mrs. W. Skirven Startt. The party for the recent bride, the former Miss Dorothy Woodall, was a miscellaneous shower and bridge.

And now that we've travelled both North and South, here's a secret—Spring really is here. I can't help it, if you still do shiver, and shake, I know it's so, for the astrologer told me so.

Yours to believe,

The Wanderer

A Quick Homemade Soup From Fish Stock

The mere mention of home made soup often brings a frown to the housewife's forehead. Now everyone knows that frowns are bad things as they make wrinkles. The reason for said frown is usually the fact that one pictures soup in the making as an all day process with the stove going all day. Stuff, and nonsense, say we! There are short order soups as well as short order anything else.

Nearly everyone saves the liquid from boiled fish and with this as a base the housewife can get to work and in no more than a half hour have as fine a soup for lunch or dinner as if she had spent all day preparing it.

This soup is a good family style shrimp soup and is made by merely adding one quart of fish broth to one pound of picked shrimps, and bring to a boil. Then add one pint of boiling cream, season with salt and pepper and chopped parsley; add one-half cup of broken saltine crackers, and four tablespoons of sweet butter. The soup is all ready to serve as soon as the butter is melted.

Smotherd Pork Chops

6 pork chops, 1 inch thick
¼ teaspoon salt
¼ teaspoon sage
3 tart red apples, cored
4 tablespoons brown sugar
3 tablespoon flour
2 cups hot water
1 tablespoon vingar
½ teaspoon salt
1-3 cup rasins

Sprinkle chops with salt and sage. Sear slowly in hot pan, turning to brown both sides. Place in large baking dish. Slice apples in 1-3 inch slices. Arrange on chops and sprinkle with brown sugar. Add flour to fat in pan and cook until brown, stirring constantly. Add water and stir until mixture boils. Then add vinegar, salt and raisins. Pour this sauce over chops and apples. Cover and bake in a hot oven (400 F.) for 30 minutes, or until apples are tender. Serves 6.

The most important rule to remember when cooking vegetables is to cook them only until the vegetables are tender. Color and flavor rae as important as crispness, and nutritive values when they are affected by the different processes of cooking should be guarded as far as possible.

Salads of fish, meat or vegetables are greatly improved by marinating the ingredients. To marinate it is merely necessary to toss them lightly in a dressing of three tablespoons of oil, one tablespoon lemon juice or vinegar and a seasoning of salt and pepper. Then place on ice for one hour before serving.

PAN HELLENIC DANCE HELD LAST WEEK-END

Annual dance given by the three sororities of the College is one of the leading social events of the College year. Sorority presidents are Minor Steele of Alpha Omicron Pi, Agnes Zaffere of Alpha Chi Omega, Charlotte Russell of Zeta Tau Alpha.

Graham Cracker Cake

Here is a very tasty and tempting morsel whose origin seems to have been Maryland:

GRAHAM CRACKER CAKE

20 ground graham crackers
2 tablespoons flour
1½ teaspoons baking powder
1 cup sugar
½ cup butter, scant
¾ cup sweet milk
3 eggs ,beaten separately
1 cup chopped walnuts

Cream the sugar and buttre, add beaten egg yolks and milk. Mix the graham crackers and flour and baking powder together and add to the first mixture. Then add the walnuts and beaten egg whites last. Bake 40 minutes in a moderate oven (350 F.) When cold spread with the following filling and serve topped with whipped cream.

FILLING

1 package dates, chopped
1 cup sugar
1 cup water

Boil until thick and spread on cake.

ROCK HALL

Wesley Chapel Sunday School had 181 present on Sunday. Followed by a pageant "The story of Amelida" Mrs. Edna Marie Hubbard and her class led the evening service. Prof. Bayard Ayres made an address on the topic. Mrs. Francis Wagner was soloist. Mr. Elwood Burgess read the history of the church.

Mrs. Myrtle Downey, the Misses Mary Hill, Nellie Higgins and Elizabeth Heinefield, attended the District Youth Rally at Cambridge on Saturday.

The Daughters of Wesley are planning a "Mother and Daughter" banquet early in April.

Rock Hall Sunday School had 163 present on Sunday. Mrs. Allan Uries' class of girls led the devotional service. Rev. C. O. Fields a retired minister was the guest speaker for the day. Quite a number from the church attended the District Youth Rally on Saturday.

Mr. and Mrs. George Coleman, of Baltimore, spent the week-end with Mrs. Annie Coleman and daughter.

Mr. Leslie Clark spent the week-end from Baltimore with his mother, Mrs. Bertha Clark.

Mr. and Mrs. Wallace Litchfield, of Moorsville, New Jersey, spent the week end with the latter's father, Mr. Frank Ayres.

Mr. Leroy Jacquett spent several days last week in New York on a business trip.

Mr. Merritt Thompson spent the week end from his employment in Baltimore with his family here.

Emil Myres and Owen Porter, of Fort Meade spent the week end here.

Mr. and Mrs. Oliver Kendall of Baltimore, spent the week end here with their respective parents.

Mr. and Mrs. Lloyd Rodney, of Centreville, spent Sunday with Mr. and Mrs. Nelson Rodnye.

Mrs. James Tracy is spending some time in Baltimore.

Mrs. Allan Urie and daughter Anna Mae were guests on Sunday of Mr. and Mrs. Edward Greenwood at Quaker Neck.

Mr. McCall Ayres was a visitor here on Sunday from his home in Baltmiore.

Mr. and Mrs. Alex Tyler were Sunday guests of Dr. J. C. Byrd and family.

Mrs. Jesse Downey, Mrs. J. C. Byrd, Mrs. Rachel Ekr and Mrs. Thomas Legg were visitors on Tuesday evening of Mr. and Mrs. Weldon Kelly in Centreville.

Harold Burgard and Ernest Crofoot spent the week end with their respective parents from their studies at Archmere Acadamy.

Miss Mae Mench, of Baltimore, spent the week end with her parents, Mr. and Mrs. William Mench and family.

Mr. and Mrs. George Leary and son Elmer spent the week end in Philadelphia with Mr. and Mrs. George Roger and family.

Mr. Evard Gale attended the funeral of his cousin, Rev. William B. Judefind in Baltimore on Monday. Rev. Judefind was a former resident here being raised on his home farm at Edesville. He leaves quite a number of relatives here.

Eben Watterfield was home for several days from McDonough School near Baltimore, with his parents, Mr. and Mrs. Amos Watterfield.

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Cooked White POTATOES	No 2 can	5c
Seedless Calif. RAISINS	11-oz pkg	5c
Pancake Flour or Buckwheat	20-oz pkg	5c
Ritter's or ASCO BEANS	Tomato Sauce 16-oz can	5c
Watkin's Fine Table SALT	2-lb round pkg	5c
ASCO Creamy Tomato Soup	can	5c

FARMDALE LARGE, TENDER
Sweet Peas

No 2 can 10c
6 cans 59c
12 cans 1.17
24 cans 2.33
Stock Up!

CHERRIES	Red, Tart, Pitted	No 2 can 10c
FRESH PRUNES	Delicious Plums in Syrup	No 2½ can 10c
PICKLES	Lord Balto. Dill	quart jar 10c
GRAPE JUICE	ASCO Pure Concord	pint bot 10c
LUNCH TONGUE	Cudahy's	6-oz can 10c
CALIF. PRUNES	Large, Meaty and Sweet	2 lbs 15c
GORTON'S CODFISH	Ready-to-Fry	2 10-oz cans 23c

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Rich Milk Bread	2 lvs 15c	Golden Jubilee Bread	10c

BUTTER	Derrydale Creamery	2 lbs 73c
BUTTER	America's Prize Sweet Cream Butter	2 lbs 77c
CHEESE	Rich and Creamy	lb 25c
KRAFT'S CHEESE	American and Velveeta	2 lb box 49c
GOLD MEDAL FLOUR		12 lb bag 49c
SHORTENING	Cream White Vegetable lb can 15c	3 lb can 39c

Alaska Chum Salmon	tall can 13c
Pink Alaska Salmon	tall can 15c
Red Alaska Salmon	tall can 23c

WALDORF TOILET TISSUE 2 rolls 9c
Scot-Towels roll 10c
Scot-Towel Holder 19c
SCOT-TISSUE 1000-Sheet Roll 7c

Clorox	pt bot 11c	qt bot	21c
Black Flag	½ pt can 15c	pt can	25c
Drano or Saniflush		can	19c
Lye	Banner, Babbitt's or Red Seal	can	13c
Mop and Handle		both	33c
ASCO Floor Wax		lb can	29c

Octagon Laundry Soap 5 bars 17c
Palmolive Soap 3 cks 17c
OCTAGON SOAP FLAKES 20-oz pkg 20c
Octagon Gran. Soap Towel in each pkg 20c 23½-oz pkg
CONCENTRATED SUPER SUDS 9-oz pkg 8c 2 24-oz pkgs 37c
KLEK For Washing Dishes 9-oz pkg 8c 19-oz pkg 15c

Octagon Cleanser	can	4c
Octagon Soap Powder	2 pkgs	9c
Octagon Toilet Soap	3 cks	13c

Fresh Fruits & Vegetables
SOLID SLICING Tomatoes lb ctn 13c
FRESH CRISP CARROTS 3 bchs 13c

Large Crisp CELERY	2 bchs	15c
Large Valencia Oranges	doz	23c
Large Fla. Grapefruit	5 for	19c
Fresh Green Kale	3 lbs	10c
Winesap Apples	Old Fashioned 5 lbs	19c

Asco Quality Meats
FRESH-KILLED FRYING Chickens lb 27c
TOWER BRAND SMOKED BUTTS lb 29c

Hickory Smoked Picnic Shoulders	lb	16c
Fancy Steer Chuck Roast	lb	22c
Pork Shoulders Home Dressed	lb	16c
Large Juicy Frankfurts	lb	19c
Lean Plate Meat	2 lbs	25c
SLICED Pork Liver	2 lbs	25c
BONELESS Steak Fish	lb	10c

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