Fresh Fruits And Shortcake

The combination of fresh fruits and good home made shortcake is enough in itself to bring that wandering boy home for dinner. And for the next several months there will be a large selection of these tasty fresh fruits from which to choose. The fruit and just this one delicious recipe for short cake is quite sufficient for the grandest of grand desserts.

SHORTCAKE

3 cups sifted cake flour
3 teaspoons double action baking powder
1 teaspoon salt
½ cup butter
¾ cup milk (about)
2 quarts fruit

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slighty floured board Cut with 3-inch floured biscuit cut. ter. Place half of circles on baking sheet, brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450 F.) 15 to 20 minutes. Cut fruit in small pieces or slice and sweeten slightly. Separate halves of hot biscuits spread bottom half with soft butter and sweetened fruit. Place other half on top. Spread with butter and remaining fruit. Garnish with whipped cream and additional fruit. Serves 8. Strawberries, blackberries, raspberries, peaches or apricots may be used.

Almond Sandwich Loaf

3 cups flour
½ cup sugar
4 teaspoons baking powder
1½ teaspoons salt
1 cup chopped almonds
2 tablespoons melted butter or other shortening
1 cup milk
1 egg

Sift dry ingredients together; add nuts. Beat the egg; add milk and melted shortening and stir into first mixture. Transfer to greased bread pan; let stand for 20 minutes; bake in a moderate oven, 375 F., for 50 minutes. This bread is better if cut when a day old. Serve thinly sliced with butter or make into sandwiches.

One-Dish Dinners Permit Twilight Gardening

It so often happens that just about time to start preparing dinner, that new flower bed shows all signs of needing a bit more digging—. There lies that bed out in the evening sun, and there stand you, in the shade of the kitchen door absolutely torn between desire and duty. Ho hum, duty wins though unless preparations have been made in advance—the salads in the refrigerator if the supper is to be a cold one, or the meat and vegetables already cooking if it is to be a hot one. The meat and vegetables might be in the form of a stew, or maybe a goulash, or a pot roast or for a change a swiss steak. But which ever has been chosen—only the barest of last minute preparations are required—in which case, the lure of the great outdoors can be answered.

SWISS STEAK

2 pounds steak cut 2½ inches thick
½ cup flour
2 tablespoons fat
Few slices bacon
Salt and pepper
½ green pepper, chopped fine
2 cups boiling water or
1 cup water and
1 cup strained tomatoes

Season the flour with salt and pepper and pour it into the meat with a wooden potato-masher, or the edge of a heavy meat mallet. Heat the fat and brown the meat in it. Add the noions, green pepper, boiling water and tomato. Cover closely. Simmer for two hours. This may be cooked in a casserole in a moderate oven (350 F.) about 1 ot 1½ hours if desired. Vegetables may be added as desired. Serves 6.

Cottage Cheese Sandwiches

2 cups cottage cheese
¾ cup chopped celery
¼ cup chpoped, stuffed olives
Salt and pepper
Buttered bread

Mix together cheese, celery and olives. Add salt and pepper to taste. Pack in a covered jar and use a spread for buttered bread. This makes eight sandwiches.

For A Tasty Treat Serve Asparagus

While fresh asparagus is plentiful, it is the most natural thing in the world for the housewife to want to serve it often. And like most of the vegetables, fortunately, asparagus can also be served in other ways than just "plain boiled"—one such way that is particularly attractive being in timbales. Everyone will certainly want to try these.

ASPARAGUS TIMBALES

1 bunch asparagus
1 cup bread crumbs
¼ cup hot milk
2 eggs
1 tablespoon parsley
¼ teaspoon salt
Few grains cayenne
1½ tablespoons melted fat
½ tablespoon onion juice

Wash the asparagus thoroughly; cut the tender parts into bits one-half inch long, and put into boiling salted water. Boil rapidly for ten minutes and drain thoroughly. In the meantime cover the bread crumbs with the hot milk. When the crumbs are soft, add the eggs, and mix well together. Stir in the salt, cayenne, melted fat and onion juice; then stir in the asparagus tips, carefully. Grease small timable molds, sprinkle them with minced parsley and fill two-thirds full. Set in a baking pan that contains boiling water, but do not allow the water to reach the top of the molds. Cover with a sheet of greased paper and cook in a slow oven (250-325 F.) for thirty-five to forty-five minutes. Invert on a heated platter, garnish with parsley and serve with a white sauce.

Compressed or dry yeast should be softened in from one-fourth to one-half cup of lukewarm water to which one teaspoon of sugar has been added. The compressed yeast may be used immediately. The dry yeast may be set aside in a warm place for an hour before it is added to the batter.

When buying small units, such as electric irons, percolators, toasters, etc., it is cheapest in the end to get the best as they will give far better and longer service and need fewer repairs than the lower priced articles; keep plugs and cords in good repair and be sure that the electrical unit is never immersed in water.

A Hot Day Salad

On hot days, a dish must really be tempting in appearance if it is to be enjoyed. There is probably nothing more ruining to the appetite than a sad looking, wilted something that is supposed to be a salad. Here is one that is almost too pretty to be eaten but which will certainly stimulate the appetite: It is tomato jelly with celery and nut salad and is made by soaking three-fourths of a box of gelatin in half a cup of cold water. Then cook a can of tomatoes, half an onion, a stalk of celery, a bay leaf, two cloves, a teaspoon of salt and a dash of paprika ten minutes. Add two tablespoons of taragon vinegar and the gelatin, stir until dissolved, strain, and mold in a fancy ring mold. When cold, turn from the mold and fill the center with: Celery and Nut Salad. Cut fine tender stalks of celery and French dressing. Garnish the English walnuts and mix with center of the salad and the border of the jelly with tender leaves of lettuce and bits of curled celery.

This salad can be varied by using the tomato ring filled with shreded cabbage, pimentos and pecan nuts, mixed with a boiled dressing.

Cold Cuts, Plus Potato And Egg Salad

Rounding out a platter of cold cuts so that the family will have a sufficiently large dinner to satisfy them isn't always as easy as it sounds, but with a salad made of potatoes and eggs, the housewife need have no worries.

POTATO AND EGG SALAD

4 cups cold boiled potatoes (cut in cubes)
1 onion, chopped fine
2 tablespoons chopped parsley
1½ teaspoons salt
3 hard cooked eggs, chopped
½ teaspoon paprika
Mayonnaise

Mix potatoes, onion, salt and paprika. Marinate in French dressing. Chill in refrigerator. Just before serving, add eggs, parsley and enough mayonnaise or cooked salad dressing to moisten well. Pile in crisp lettuce cups. Garnish with strips of red or green pepper, or thin slices of gherkins. Serve with more dressing, if desired.

Lime Ice

2-3 cup sugar
1 pint water
½ cup lime juice
Green food coloring
2 egg whites
1-16 teaspoon salt

Cook sugar and water slowly for 10 minutes. Add to strained lime juice. Cool. Add green food coloring. Pour into refrigerator freezing tray and freeze until firm. Remove to chilled mixing bowl and beat until mixture is very light. Fold in stiffly beaten egg whites to which salt has been added. Return to freezing tray and finish freezing.

STRAWBERRY ICE

1 pint fresh strawberries (measurede after cleaning)
1 cup sugar
½ cup water
Juice of ½ lemon

Crush the berries. Add sugar, lemon juice, and water. Press through a fine sieve. Pour into refrifierator freezing tray and freeze firm. Remove to chilled mixing bowl and whip until very light. Return quickly to freezing tray and allow to finish freezing.

RASPBERRY ICE

¾ cup granulated sugar
1 pint fresh raspberries
½ cup water
2 tablespoons orange juice
2 egg whites
1-16 teaspoon salt

Add sugar to berries and crush. Heat slowly and cook 5 minutes. Add water. Strain; cool; add orange juice, pour into freezing tray and freeze firm. Remove to chilled mixing bowl and whip until very light. Add stiffly beaten egg whites to which salt has been added. Return quickly to tray and finish freezing without further agitation.

Plac ecooked, diced carrots and peas in a tray of mechanical refrigerator, the carrots on bottom, peas on top, and cover with an aspic. Cut into cubes when set and serve around chicken or fish salad.

As it usually takes about ten minutes to mix a cake, it is safe to light your oven before starting the cake. Do not grease cake pans with butter, for it burns and your cake will stick. Regular lard or shortening with a sprinkling of flour works better.

Date Custard Pie

1 cup dates
2 eggs
1-3 cup sugar
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
1 tablespoon fine cracker crumbs
1 cup scalded milk
Plain paste
½ cup coconut

Cut dates in pieces to make one cup. Beat eggs slightly, add sugar, salt, cinnamon, nutmeg, cracker crumbs, scalded milk and the dates. Line a glass pie plate with plain pastry and build up a rim. Put a smaller plate inside and bake 12 minutes on the bottom of oven at 425 F. Reduce heat to 325; move pie plate to front of oven and pour custard into the crust. Sprinkle with coconut and return to bottom of the oven. Bake 25 minutes or until knife comes out clean.

For a very simple and quick dessert, peel and slice oranges in rounds or cut in chunks and combine with grated coconut and sugar to taste. Use powdered sugar and moisten all with a little orange juice.

A piece of bread kept with cake helps to keep it fresh. Bread should also be kept with cookies that are meant to be soft. Crisp cookies should be kept apart from other cakes to retain their crispness.

When making ice cream in a mechanical refrigerator, the cream should not be whipped too stiff, or a fatty taste will result. Whip it just until it is light and fluffy.

If the first course of an informal dinner or luncheon is a cold course it may be on the table when the guests enter the dining room. If it is hot, it is served after the guests are seated.

When planning to stff celery, choose firm small stalks of good concave shape. Fill to edge with a mixture made of Roquefort cheese (¼ pound) cream with a little butter, a dash of Worcestershire sauce to keep cheese from crumbling too much and salt and pepper. Sprinkle with paprika when spread in the celery.

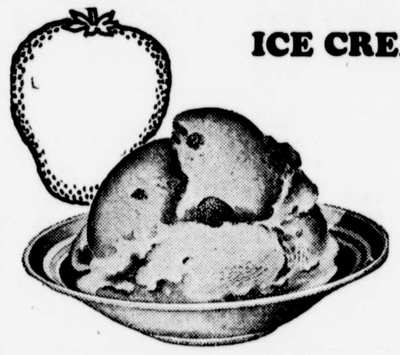
ANNOUNCEMENT
DR. F. A. HOLDEN (in person) will be at the Health Center, Chestertown

EVERY WEDNESDAY
FROM 2 P. M. TO 5 P. M.
Practice limited to Eye, Ear, Nose, and Throat. Glasses prescribed.

Dr. H. W. Fallowfield, Jr.
Dentist

Millington Office
Mon., Wed., and Friday
9:00 A. M.—3:00 P. M.
Saturday 9 A. M.—1 P. M.
Phone Millington 54

Betterton Office
Evenings By Appointment
Phone Still Pond 70-F-2

Fresh Strawberry
ICE CREAM

GILL BROS.
Cross Street Chestertown, Md.

ANNOUNCEMENT !

As from July 1st the contracting and building business formerly known as Charles Page Comegys, Contractor and Builder will be continued in the same location under the name of

CHARLES PAGE COMEGYS, CO., INC.

We specialize in building and remodeling homes and all other buildings, wharves and sea walls. Consultation on interior decorating.

KENT COUNTY'S MOST COMPLETE RESTAURANT
Open from early morning until midnight every day in the year

CHESTERTOWN RESTAURANT
HEADQUARTERS OF ROTARY CLUB
Phone 207 Chestertown, Maryland

YOUNG TURKEYS
Start them right on
SUNSHINE STARTER MASH
the feed that grows
MORE AND BETTER TURKEYS
See us about FINANCING
YOUR TURKEY FEED until
you sell them
BROOKS' MILL
Chestertown, Md. Phone 80

Slipping in under the shadow of NATIONAL Bohemian, there have come onto the market substitute beers. They have labels which are almost identical with genuine NATIONAL Bohemian. They use colors which are so similar that they fool even the careful reader. Of course, as you may well guess, these substitute beers cost the dealer much less than real NATIONAL Bohemian.

So we are running this advertisement for the benefit of you people who want real NATIONAL Bohemian and for the benefit of the sincere retailer who pays the price to give you genuine NATIONAL Bohemian. It is the most expensive popular priced beer on the market—but your quality-minded dealer is glad to pay the price to give you the best. So we ask you to co-operate for your own benefit—when you order, say "NATIONAL Bohemian"— and when it is served LOOK FOR THIS WORDING ON THE LABEL— NATIONAL Bohemian and look at the cap and see that it looks like this NB black letters on a red field.

BREWED BY THE NATIONAL BREWING COMPANY BALTIMORE, MD.
"Brewers of the Famous National Premium Beer"

DISTRIBUTOR
R. B. BAKER & SON
Gransonville, Md.

LISTEN IN
National Sports Parade
Station W. B. O. C.
6:30 to 6:45 P. M.
Mon. thru Sat.