

Green Peppers And Imagination Result In Many A Fine Dish

Anyone who is the proud possessor of a keen imagination and a slight culinary ability will probably have no trouble at all in thinking up new and different things to eat—or different food combinations. Take for example the green pepper, it can be stuffed with such a variety of foods that we can serve them week after week with one stuffing or another—all with a different flavor, doing away with any thought of sameness. Here are just a few suggestions—from here you can use your imagination, plus bits of this or that left over.

STUFFED PEPPERS WITH BEEF

- 1 onion
8 green peppers
1 pound lean raw beef, ground
1 egg
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon onion juice

Cut off stem end and remove seeds from green peppers, boil two minutes—drain. Mix meat with egg and seasonings. Fill peppers with meat mixture. Slice onions in a stew pan, cover slightly with water and stew peppers until well done.

STUFFED PEPPERS WITH CORN

- 6 green peppers
2 cups cooked whole kernel corn
1 teaspoon salt
1-6 teaspoon pepper

1/2 cup grated cheese
2 tablespoons butter
Cut off stem end of peppers, remove seeds, boil 2 minutes, drain. Mix corn with remaining ingredients. Fill peppers with mixture. Bake in a pan with warm water one inch deep, 10 to 15 minutes.

PEPPERS WITH RICE AND HAM

- 5 green peppers
1/2 cup chopped boiled ham
1 tablespoon chopped onion
1/2 red pepper
2 leaves sage
2 tablespoons butter
1 cup chopped tomatoes, peeled
2 cups cold boiled rice

Salt
Cut off stem end of peppers; scrape out seeds and parboil for 15 minutes. Fry the onion in 1 tablespoon butter; add tomatoes, chopped red pepper, sage, and salt, and simmer gently 15 minutes. Take off the stove and add ham and very dry rice. Drain all water from peppers and wipe with a dry cloth; fill with the rice mixture, put a small bit of butter on top of each, and bake in oven 10 minutes.

If boiled tongue and beef are to be served hot, they may be partly cooked in the morning and finished before serving time. When possible, let corned beef cool in the water in which it was cooked, if it is to be served cold.

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Tender Sponge Cake With Strawberries

A nice warm day, a market full of luscious plump strawberries and an exhibition of all types of new ranges was a combination that spelled only one thing—strawberries and cake. Strawberries served in that grand English style—that is, whole and un-hulled, served on individual plates with a generous serving of powdered sugar in which to dip the strawberries. It really is fun to eat with the fingers and this offers a grand opportunity. Then for the cake, what could be nicer than a moist, tender, air-light sponge cake? It really sounds like summer, doesn't it?

SPONGE CAKE

- 1 cup sifted cake flour
1/4 teaspoon salt
Grated rind and juice of 1/2 lemon
5 egg yolks, beaten until thick and lemon colored
5 egg whites
1 cup sifted sugar

Sift flour once, measure, add salt and sift together four times. Add lemon rind and juice to beaten egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites with flat wire whisk until stiff enough to hold up in peaks, but not dry. Fold in sugar a small amount at a time; then egg yolks.

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ON THE SCREEN AT THE NEW LYCEUM



Ann Rutherford plays Frank Morgan's daughter, and Kent Taylor is a newspaper editor who helps her to extricate Morgan from a blackmail mystery taking place in the world's most dramatic city. The scene is from "Washington Melodrama," thrill-packed picture showing on Wednesday and Thursday, June 18 and 19 at the New Lyceum.

The love story of a magnificent cheat will be the feature attraction at the New Lyceum on Monday and Tuesday, June 16 and 17.

Bette Davis, the screen's first lady of drama, is starred, and the title is "The Great Lie." With George Brent co-starred and Edmund Goulding directing, "The Great Lie" is another stirring screen experience from these stars and the director of "The Old Maid" and "Dark Victory."

"The Great Lie" is a modern love story, and in it Bette Davis is said to surpass even her superb performance in "The Letter." It is the first role of its type that the two-times Academy Award winning star has played since she rose to stellar heights. "Maggie," the character she portrays, is a normal American girl, very much in love and willing to fight all odds to keep the man she loves. There isn't a trace of neurosis or of meanness about her, and she is naturally a gay and happy person, a wealthy girl who chooses to lead a simple, country life on her farm in Maryland. All the feminine skulduggery which enters the plot is carried on by Mary Astor, Bette's rival for Brent's love in the story. Miss Astor portrays a very sophisticated woman of the world, a concert pianist who also rides the top crest of cafe society. Brent plays an aviator and explorer, in love with Bette, but attracted to Mary during his inebriated moments. One of the most interesting points of "The Great Lie" is the way these three characters change and develop under the stress of the dramatic developments of this love triangle.

Lenore Coffey adapted "The Great Lie" for the screen from the novel by Polan Banks. Besides Miss Davis, Brent and Miss Astor, the cast includes such well-known players as Lucile Watson, Hattie McDaniel, Sam McDaniel and Russell Hicks. Thrills, mystery and romance rule in "Washington Melodrama" tense detective adventure laid amid today's events in the nation's capital, and comes on Wednesday and Thursday, June 18 and 19 to the New Lyceum Theatre. The story deals with a millionaire civic leader enmeshed in a murder and blackmail plot, from which his socialite daughter rescues him by turning amateur detective, aided by her newspaperman fiancé. Frank Morgan plays a dramatic role as the plot victim, and Ann Rutherford, in the romantic lead, proves a beautiful and compelling heroine. Kent Taylor plays opposite her convincingly. Dan Dailey, Jr., and Virginia Grey, as night club dancers, stage a spectacular act and also figure grippingly in the plot. Other players, skillfully directed by S. Sylvan Simon, include Fay Holden, Sara Haden, Lee Bowman, Anne Gwynne, Olaf Hyttton, Douglas Dumbrille, and Cliff Clark. Harold Rosson contributed beautiful photography to the night club spectacle, the turbulent press-room scene in a great newspaper office, action in the Foreign Relations Committee chamber, and other lavish detail.

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SOCIAL LIFE IN AND NEAR TOWN OF STILL POND

The official board of Still Pond Methodist Church held their regular meeting at the parsonage Tuesday evening. Pastor Flater in charge of the meeting.

Mr. Walter Davis entertained a few of his many friends at a four o'clock dinner Friday evening in honor of his birthday. Miss Edna Wroth had a birthday surprise gathering for her cousin, Mrs. Hossinger, as honor guest.

Rev. Raymond W. Hallman, and little daughter, Joyce, were visitors here Tuesday.

Mr. and Mrs. Ray King, Mrs. Boulton and Miss Pearl Coleman and Miss Dorothy Jean King were guests Sunday of Mr. and Mrs. Fred Copper near Newport, Del.

Miss Louisa Travers attended the wedding of her nephew in Cambridge, Md., on Tuesday. Mrs. Warren Paynter has returned to the Wroth's apartments, after spending several months in Baltimore. Mrs. Paynter had as her week end guest Mrs. Selby, of Chestertown.

Mr. and Mrs. John Nicholson spent Sunday visiting relatives in Wilmington.

Harry C. Hendrickson graduated from Washington College this week with the highest of honors. We all are indeed proud of Harry. Our Chestertown High graduates are Audrey May Harper and Jack Waters.

Little Theresa Mann is visiting with her aunt, Mrs. R. Joiner, in Easton, Md.

Mr. and Mrs. R. Golden Warren, of Baltimore, visited with their friends, Mr. and Mrs. John Jarvis, last week.

Mrs. Lucille Kennedy, of Philadelphia, spent the week end with her parents, Mr. and Mrs. Ben R. Felows.

The W. C. T. U. of Betterton-Still Pond Methodist Church will meet at the home of Mrs. Bidwell on Tuesday at 2 P. M., June 17th.

Mrs. Pennington has returned to her home after spending several weeks with Mr. and Mrs. Gatchel, of Baltimore and Mr. and Mrs. Lewis Lamborn, of McDonogh, Md.

Mrs. Ralph Copper spent Friday with Mrs. H. Copper, near Kennedyville.

Mrs. Samuel Katz and daughter, Mrs. Richard Cooling, of Collingswood, N. J., spent Monday with their father, Mr. Edw. Dittman, and Ernest.

Mr. Will Pennington has been spending several weeks with his children, in Philadelphia.

Mrs. H. H. Flater, Friday evening, in the Sunday School room of the Still Pond Church. It was a gala occasion, as both charges were in a gay mood and ready for speeches. Mrs. Carson Greenwood, President of the new organization, The Woman's Society of Christian Service, of Still Pond Church and Mrs. Harvey B. Moore, President of the W. S. of C. S. of Betterton, had greeting addresses with Harry C. Hendrickson of Still Pond and Mrs. Clark, of Betterton, speeches in behalf of the leagues. After greeting speeches, the evening was spent in playing games and group singing with Mr. O. S. Grant, our special guest-entertainer all enjoyed a pleasant evening. Cookies and cream was served. Miss Louisa Travers had as her guests Mr. and Mrs. Woodrow Pritchett, and son of Cambridge, Md.

Quick cooking without soaking saves the sugar of dried fruit, allows a firmer texture and improves the flavor. Rinse the fruit, cover generously with water and boil briskly until very tender. Apples and apricots require forty minutes, figs twenty to thirty, peaches fifty, pears forty prunes forty-five to fifty and raisins ten. Add sugar to taste during the last few minutes of cooking to all fruit except figs which must be cooked with sugar for at least fifteen minutes. Stuck cinnamon, cloves or lemon juice may be added for flavor variety.

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