Perhaps the reason for the great influx of new beauty preparations this season is that forecasts have tried to create a new attitude toward sunburning. This year the limit set upon tanning has been just a warm cafe-au-lait color. And since the sun's rays are particularly harmful to facial skin tissues, preventative creams and the constant use of sun glasses have been strongly urged. Obviously the face must be made-up to match tanned arms and legs, instead of being genuinely burned.

• • •

Consequently we're delighted to discover that these new products show tremendous improvement over former years. Complete protection from the sun's rays can now be obtained by the use of special creams that disappear quickly into the skin (thus we're no longer victims of thick sunburn oils that were impossible to remove.)

• • •

Foundation creams have become so refined that they form a proper base for any shade of powder, no matter how dark—no more is there an excuse for a streaked face. Summer shade of powder lean toward sun-beige or Riviera tan, which have a rose or glowing peach cast rather than that sultry, yellow color which has haunted us for so many seasons.

• • •

Since pure white for every part of an outfit is so strongly advised for midsummer, I'm being literal when I say that this advice includes the very finger tips! For the most novel of liquid nail lacquers is that which is a glistening, porcelain white, and it is worn to cover the entire nail!

Major Bowes' new car said to be world's most luxurious—the Major can write, smoke, shave, eat and drink as he bowles along . . . Here today, Gong tomorrow . . . Smoky Joe Petroli sets new motorcycle speed record at Daytona—136 miles per hour . . . He still can't catch Campbell . . . New slogan for safety—"Be a Careful Pessimist," based on statistics which prove most accidents are the result of the carelessness or optimism of the injured party . . . Studebaker to prove automobiles can fly — has bought 5 Waterman Arrowbiles, with these detachable wings and Studebaker motors . . . You'll hear more about them before summer is over . . . Designer DeSaknoffsky claims most streamlining of today is just for effect —wind tunnels decree stuffy fronts, which don't look half as fast as the long rakish hoods some makers call streamlined . . . When business is dull New Jersey used car dealer gives away a barrel of gas with every sale . . . Next year, we suppose, a box of canned soup and a ham with every used trailer.

FROZEN ORANGES

Peel and cut into fine pieces, six oranges. Save the juice, so cut them into a bowl. Add one cup of sugar and set into refrigerator for an hour or two. Add two cups of water and freeze, in a freezer or in the freezing trays, just as you would for ice cream. Peaches may be done the same way.

GRAPE JUICE IS BASE FOR MANY DRINKS

No beverage lends itself more readily to pleasing variations than does bottled grape juice. Every grocer carries a supply. A few deft touches and the addition of a smitch of this and that—and, lo, behold and presto!—

Frosted Grape Fruit

For each serving, fill an iced tea glass three quarters full of grape juice. Add a sizeable scoop of vanilla ice cream. Whip thoroughly with a long handled spoon until ice cream is well dissolved. Serve with or without straws.

BRYAN TEA

Into ice tea glasses place one lump of ice. Fill half full of iced tea. Add grape juice until glass is nearly full. Sweeten to taste—serve with slices of lemon.

CALIFORNIA COOLER

Fill an ice tea glass with finely cracked or shaved ice. Pour grape juice until glass is full. Garnish with few sprigs of fresh mint.

FIRST COURSE OR DESSERT

A first course of fruit is always flattering to the hostess. Equally flattering is a fine fruit dessert after a heavy meal. Something that won't make her guests just sit minus conversation all night.

Here is a dish that can be served as either a first course or as a dessert.

MINT ICE COCKTAIL

2 cups granulated sugar
4 cups water
½ teaspoon mint extract
¾ cup lemon extract
1 teaspoon lemon extract
Green vegetable coloring

Make a syrup of the sugar and water by boiling one minute. Cool, add lemon juice and lemon and mint extracts. Color green with pure food color. Freeze to a mush. Remove from tray and beat well. Spread in freezing tray and complete the freezing.

Serve a heaping tablespoonful of finished ice on half a grape fruit and garnish with a sprig of mint.

SEASONABLE COOKIES

Summer and warm weather is hardly an excuse for the cookie jar to get empty. In fact, it's a good excuse to keep it filled as nice cookies go so well with those tall cooling drinks that we like to serve in the yard or on the porch. However, cookies can be seasonable too and for this time of the year, nice light cool looking cookies are just the thing.

PEANUT BUTTER ICE BOX COOKIES

1 cup shortening
½ cup peanut butter
2 cups brown sugar
3 eggs
4 cups cake flour
1 teaspoon soda
1 teaspoon cinnamon
¼ teaspoon cloves and nutmeg
1 cup salted peanuts, finely chopped

Cream shortening thoroughly, blend in the peanut butter and then the sugar. Add the well beaten eggs. Mix and sift the dry ingredients, add the chopped peanuts and combine thoroughly with the creamed mixture. Form into rolls, wrap in waxed paper and let stand in ice box several hours or overnight. Slice thin, place on a baking sheet and bake in a hot oven. 400 F. for 8 to 10 minutes. Make about 150 cookies.

GRAPEFRUIT ICE

1 cup Sugar
1 cup Water
1 teaspoonful Gelatin
2 tablespoonfuls Water.
6 tablespoonsful Lemon Juice
1 can Grapefruit (1 lb. 4 oz.)
1 or 2 Egg Whites

Soak the gelatin in cold water while making syrup of sugar and water, boiling it 5 minutes. Add gelatin to hot syrup, stirring until dissolved. Add lemon juice and grapefruit, beating untli grapefruit is completely broken up. Freeze to a mush, turn out into a large mixer bowl. Add unbeaten egg whites and beat until fluffy. Return to tray and freeze without stirring.

PEA PANCAKES

Take and heat one cup of canned peas. Mash them thoroughly while hot, season with salt and pepper, a very little sugar and a small piece of butter, Cool thoroughly. Then beat an egg well, add one-half cup of milk and one-fourth cup of flour sifted with half a teaspoon of baking powder. Beat this all very vigorously. Add the pea mixture, then beat again, hard. Bake on a hot griddle just like griddle cakes. Serve hot.

MOCHA ICING AND FILLINNG

1 tablespoon butter
1 cup confectioners' sugar
1 tablespoon cocoa
1 tablespoon strong coffee
½ teaspoon salt

Cream together well the butter and sugar; add cocoa, coffee and salt. Stir until smooth. If too dry, add more coffee; if too moist, add more sugar.

A few fresh figs, previously steeped in any fruit syrup from canned fruit and garnished, if desired, with whipped cream and maraschino cherries, will be a good dessert.

Written Exclusively For The Record-Observer By Sam Hemming

SOIL CONSERVATION

On July 9th at the Easton Theatre under the sponsorship of the local Garden Club the short movie, "The Plough That Broke The Plains", was shown. It was unfortunate that more advance publicity was not given, for the audience was small and the picture was worthwhile. Produced by the Resettlement Administration it pictorialized the rapid depletion of the soil in the now famous Dust Bowl area. Individual opinion of the New Deal aside (a Garden Column being no place for a political discussion) the need for intelligent soil conservation is a vital one. It is a subject that has interested me intensely, and I hope sincerely that more will be said about it in the future. In fact, I imagine increasing need will increase the attention of the public to the realities. Reading of Dust Storms in the Panhandle, of floods in the Ohio Valley, of gigantic eroded gullies in South Carolina or Georgia, we are apt to think that is a long way from home. Nevertheless, here on the Eastern Shore, where the ground is level and the rainfall exceeds evaporation, we too can ruin our soil through carelessness. We can burn out our woods and destroy all the humus so that the soil will not support any but scrubby growth. We can burn our fields and lose humus. Even on the comparatively level Eastern Shore you can find plenty of clay banks; top soil once covered those clay banks. The top soil washed from these banks probably fills the ditch in the low part of the field. That low, poorly drained section doesn't grow good crops now either. Perhaps our biggest loss has been along our shore lines. I couldn't even hazard a guess but I am sure many many acres have tumbled into the Chesapeake or its inlets.

Asides from the last mentioned loss, which is irretreivable but largely preventable, many of the other losses can be regained by diligent effort. That most interesting study, ecology, tells us that nature through the slow process of plant succession will replace our woods. The hand of man can help the process somewhat, but it is better still to prevent the fires. Plough under all your available humus in the fields instead of burning. It takes many years to put top soil back on a clay spot but sod will do it. Our shorelines can be protected by walls and jetties, banks planted with locusts and honeysuckle with water myrtle at the base rarely wash. It is far better to cover your banks with wire grass than to lose an acre of soil.

Local history tells us that before the Civil War some of the best wheat received in Liverpool came from this section. The Civil War and then long years of tenant farming changed that, so that you frequently hear "that used to be a good farm but it is badly run down now." Better days have come to the soil on the Eastern Shore; the wealthy people who have built homes along the water front and have created model dairies and farms are doing much to improve their soil. Whether or not these farms are profitable is beside the point, the soil benefits and in the end so do the people. Noticeable throughout the countryside are those farms that have been owned by the resident farmer, many of thm now men of some affluence, who have taken care of their soil, showing that conservation pays.

It is a subject of which much has been heard of late and it is my wish that much more will be heard of it in the future.

DEVILED CRAB

6 Crab Shells
2 Cups Crabmeat
1 Teaspoon Dry Mustard
1 Teaspoon Salt
3 Tablespoons Butter
⅛ Teaspoon Nutmeg
2 Tablespoons Flour
1 Cup Milk
½ Cup Soft Bread Crumbs
2 Teaspoons Parsley
2 Teaspoons Lemon Juice

1. Make a sauce of the butter, flour, and milk. Add seasoning and crabmeat. Mix well. 2. Fill 6 crab shells and sprinkle with bread crumbs. 3. Bake and serve hot garnished with lemon and parsley.

To fricassee is to braise but using heavier stock or sauce for the liquid. Stewing, braising or fricasseeing are practically the same thing.

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Jello Pkg. 5c
Post Toasties 2 Pkgs. 15c
Baker's Cocoa ½-Lb. Pkg. 10c
Certo Bottle 23c
Baker's Chocolate, ½-lb. 19c
Baker's Cocoanut, can 10c
Swansdown Cake Flour, pkg. 29c
Minute Tapioca, 2 pkgs. 27c
Jello Freezing MIX Can 10c
Log Cabin Syrup . . Med. Can 25c
Sanka Coffee . . . . lb. 47c
LaFrance Powder, 2 pkgs. 19c
Satina . . . . . 2 pkgs. 11c
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Boscul Rice Full Pound Package 9c
N. B. C. Ritz Pound Package 22c
WESTON'S Cocoanut Crisps Package 15c
N.B.C. Choc. Nectar Cream lb 30c
Embassy Creams . . . . . lb 17c
TISSOGOOD APPLE SAUCE 3 Cans 25c Friday and Saturday
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BANQUET Orange Pekoe TEA Sm. Pkg. 10c ¼-lb. Pkg. 23c Friday and Saturday!
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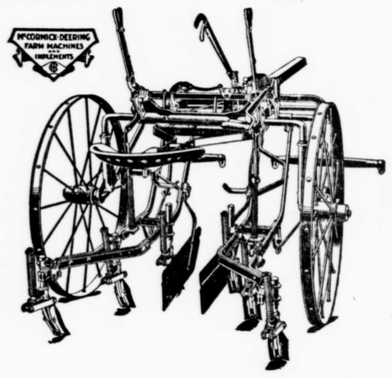

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