Picnic Season Gets Active As August Reigns

Something Different in Food Makes Outing Linger in Memory

As summer wanes people get into the picnic spirit in earnest as if to sate themselves with the breath of the great outdoors.

Some people seem to think a picnic necessarily means sandwiches, cold cuts, etc., but that isn't so at all. If you want and prefer the main dish hot, a thermos jug of Chili con Carne with Beans is a good answer to that problem. But take a large-sized jug full to satiate picnic appetites.

Take along some lettuce leaves rolled around a spoonful of chopped sweet pickle to go as a relish. It's an easy way of handling and serving lettuce outdoors, too. For the rest of the menu, toasted bread sticks and butter would be nice; and a jar of strawberries—the stems left on so they may be dipped in sugar and eaten out of hand.

CHILI CON CARNE WITH BEANS

1 lb. ground beef
4 onions, chopped
1 tablespoon butter
3 1-lb cans red beans
1 No. 3 can tomatoes
2 teaspoons salt
1½ tablespoons chili powder
Pepper or cayenne

Brown onions and beef in melted butter, cook for 10 minutes. Add beans, tomatoes, salt, chili powder and a dash of pepper and cayenne. Simmer for 15 minutes.

Hamburgers are always welcome in or out-doors, but cooking and eating them hot from a campfire adds a certain indefinable something. They can be prepared at home—chopped onion seasoned, and made into cakes, wrapped individually in wax paper. And then all you'll have to do is place them on a grate or toaster, and let the fire do the rest. Baked potatoes are nice with hamburgers but they require a good bed of coals for roasting to a tender mealiness, so if you are not adept at fire-making you'd better be satisfied with potato salad prepared at home, or potato chips as a satisfactory substitute. Ripe tomatoes will help the menu along, and you might top the whole thing off with fruit. But don't forget the rolls or you'll find the hamburgers awkward going.

THE SPOTLIGHT

A dish of statistics (by Albin O. Horn, Chi ptr), hoping they'll be interesting . . . 6,200 babies are born each hour . . . but only 5,600 persons are laid to rest . . . 2,500 couples are married, but only 85 are divorced each hour . . . one perpetrator of every 10 crimes eludes discovery . . . 45 Studebakers are made every hour . . . 700 new cars (including Studebakers) are made every hour and cars use 170,000 barrels of petroleum every single hour . . . each hour finds the world richer by $120,000 from gold mined . . . one million copies of newspapers, periodicals and magazines are printed every hour . . . 4 major storms take place on the earth's surface every hour . . . now all that and more happens every hour, but when you think that only 8 people die each hour because of motor accidents all over the world, maybe the automobile isn't such a bad device after all. Still drive yours more carefully.

COFFEE CARAMEL ICE CREAM

1 cup sugar
1½ cups milk, scald
3 tablespoons flour or 2 of cornstarch
3 egg yolks
¼ cup strong coffee
1 teaspoon vanilla
1 pint cream

1. Caramelize the 1 cup of sugar. 2. Add the caramelized sugar to the scalded milk, stirring constantly while adding the hot sugar. 3. Beat egg yolks, add the flour and mix well. Then add the coffee and pinch of salt. 4. Add to hot milk and cook until thickened. Cool. Place in refrigerator to chill. 5. Whip cream to a thick custard consistently. Add chilled mixture and vanilla. Mix well. But do not over mix. 6. Turn into tray, freeze. Requires no stirring.

Tide Over The Tide

Waterview—With sunny skies for and wind and tide furnishing music, Floyd S. Greene of Salisbury and Miss Alice Jorss of Washington were married aboard a yacht a mile off waterview Beach.

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Between Annapolis & Claiborne

Leave Annapolis		Leave Claiborne
9.30 a. m.	(Daily & Sun.)	7.30 a. m.
5.30 p. m.	(Week Days)	3.30 p. m.
4.30 p. m.	(Sun. Only)	2.30 p. m.
8.30 p. m.	(Sun. Only)	6.30 p. m.

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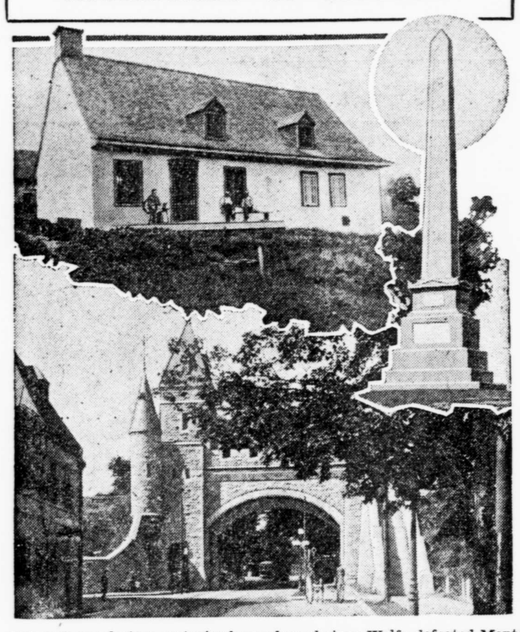
HIGHROADS OF HISTORY



Although nearly two centuries have elapsed since Wolfe defeated Montcalm on the Plains of Abraham just outside Quebec City, some outstanding examples of that momentous historical epoch still exist. At Boischatel about eight miles bleow Quebec and near Montmorency Falls, the farm house which General Wolfe used as his headquartrs still stands and is still occupied. It is more than 300 years old. In Quebec City itself, slightly modernized, the St. Louis Gate through which the defeated French troops retreated into the city, continues to form an archway under which passes on of the main thoroughfars of Quebec. On the Plains of Abraham there stands a joint monument to Wolfe and Montcalm which, as far as is known, is the only monument in the world jointly commemorating the victor and the vanquished. The photographs show the farm house which Wolfe used as his headquarters, the joint monument to the two commanders and the St. Louis Gate.

Hollywood Star-Lites

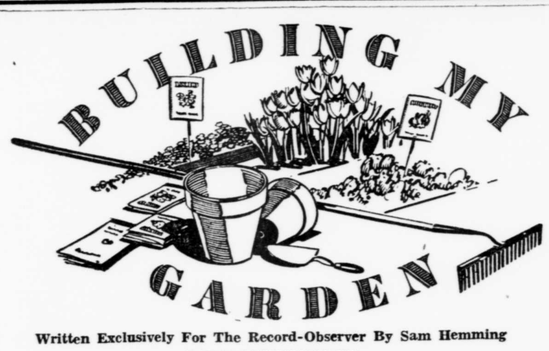
Last Minute Castings:

The Marx Brothers may do the $255,000 story "Room Service" for RKO . . . Zanuck has cut Simone Simon's vacation short by giving her a part in the next Ben Bernie-Walter Winchell opus, "Love and Hisses" . . . Gary Cooper will co-star with Merle Oberon in "Spring In My Heart" . . . Joan Crawfrod will sing the title song from her next picture "The Bride Wore Red" Franchot Tone and Robert Young . . . The funny strip, "The "Captain and the Kids" will soon be on the screen in animated form.

—o—

Round Town:

Latest style of stars is having their finger nails painted various colors to match their frocks . . . The Drake University Co-ed, Heloise Martin, whose picture under a shower (au-natural) caused so much excitement in the magazine "College Humor," has a part in the short at M-G-M entitled "Broadyway Co-ed" . . . Dick Purcell-June Travis romance is over . . . And Joy Hodges takes the place of Miss Travis.



Written Exclusively For The Record-Observer By Sam Hemming

EASTERN SHORE LAWNS

I have never yet heard anyone say they were satisfied with their lawns here on the Eastern Shore, and not long ago someone said to me that "it is too bad that there has been no research in lawn grasses for this region". Without posing as an expert I would like to pass on some of the information I have obtained through experience and through a desire to find out why we have so much trouble here. The information I have to date is mostly negative but I believe some of the suggestions will help you as they have me. I know I can produce a better lawn than I could several years ago. If you think that you can grade the soil around your house, scratch it with a rake, and then sow some seed and get a lawn, I am afraid you will be disappointed. Probably if you omitted the seeding you would get just as good a lawn cover from the natural weeds and grasses.

Nearly all of you know the nominal steps usually followed in making a lawn, so that in this article I am going to discuss only the idiosyncrasies of Eastern Shore lawn making. First, there is preparation of the soil. Does your soil have enough humus? Loamy soils usually do, and sandy or heavy clay soils usually don't. You can guess but if you want to be sure it is possible to test your soil for humus; your County Agent can probably help you there. Plowing under inoculated legumes, the addition of mushroom soil, composite, or native peat will increase the humus content of the soil. The first and the last are best because compost has weeds, and mushroom soil from up North might have Japanese Beetles unless you get it certified as being free.

After your soil is the right texture, think about feeding. Have you ever put lime on your lawns? If so, why? Unless you are attempting to get a pure stand of Kentucky Blue Glass (more about that delusion later) there is no need to lime your soil unless it is very sour. Don't guess, take a sample to your County Agent and find out. Soil that ranges from slightly acid to slightly alkaline is satisfactory for the grasses that deign to grow here. Lime has no fertilizer value, and its catalytic and flocculating power are immaterial to lawn soils. The plant food that lawns need is nitrogen. While potash and phosphates are necessary they are usually available in sufficient quantities in a soil fit for a lawn. This next statement should save you some money. The U. S. D. A. reccommends the use of ammonium sulfate in a carrier such as cotton seed meal as the best lawn fertilizer. Its use on an old lawn must be done with caution for it can burn the grass. There are other ways of feeding the lawn but the best is also the cheapest.

After the ground is ready there comes the time of sowing. I prefer early fall because the new grows well before winter and at a time when our two worst weeds; crab grass and wire grass are not so liable to get a start.

This is the first part of the article, the next will be on the kinds of grasses for the Eastern Shore and it is this phase that is the cause of our troubles.

RHUBARB CRISP PUDDING

Dice rhubarb (very small) enough to make:

4 cups of rhubarb
1 teaspoon cinnamon
½ cup butter
½ cup water
1½ cups sugar
¾ cup flour

Method: Butter caserole, add rhubarb, pour over this the water, and ½ cup of sugar.

Mix flour, butter and 1 cup of sugar to form crumbs. Pour over the rhubarb mixture. Bake 375 degrees 1 hour (uncovered). Serve with cream.

Rehoboth Beach, Del.

It's always interesting to check up on early forecasts, once the season gets well under way. After a few days' observation here, I'm convinced that fashion prophets were very nearly right when they described trends for the forthcoming midsummer vacationists.

* * *

On the beach, there's an endless parade of long, full beach coats, worn over harmonizing dressmaker suits. One was particularly smart—it was almost bottle green heavy linen with a hand blocked floral motif in white; under it was a soid color cotton suit of burnt orange.

* * *

Another attractive costume was a vivid Aqua short beachcoat of rough linen, cut with a frivolous flare, beneath was a wool suit of a soft coral shade.

* * *

Satin lastex suits always touch my fancy, and this year they are seen everywhere. For a perfect figure and an even golden tan white is unsurpassed, although they're still nice in black or soft pastels.

* * *

Many bathers scurry to and from the beach in casual unbleached cotton "beer jackets". These jackets are roughly finished, with patch pockets and a row of brass buttons down the front.

* * *

For informal evenings Sun Worshippers look unusually smooth in dark prints topped by crisp white jackets, white crownless turbans, and white accessories. One outfit that impressed me quite some, was full of the 1937 spirit. It was natural linen with narrow shoulder straps, a full-flaredskirt—and around it's hemilne were colorful block print designs. A dark blue zipper at the back, and a short navy linen bolero furnished the finishing contrast effects.

CHEF'S SALAD

1 head lettuce
2 tomatoes
1 cucumber
2 hearts of celery
4 spring oniions
2 hard cooked eggs
6 anchovies
French dressing

1. Chop all ingredients and chill thoroughly. 2. When ready to serve, add seasoning and French dressing, adding a little at a time well marinated. 3. Mix carefully with fork. 4. Serve in salad bowl garnished with watercress and radish roses. Serves 6.

COCOANUT SNOWBALLS

Make a rich white cake and bake in one large sheet. When cool, cut the cake in small rounds and in oblongs the shape of a French roll. Frost the cakes with white icing and roll in shredded cocoanut.

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