Tomatoes Offer Many Tempting Summer Dishes

May Be Served Cooked Or Raw, Brolied, Grilled Or Stuffed

One good excuse for summer is the fact that tomatoes are so much more plentiful. Picking them off the vines just as soon as they are ripe and eating them out of hand, is really the ideal way of getting your tomatoes. But there are numerous other ways of having them too. either cooked or raw. A great many people like them as a cold salad or hot vegetable; while others like them for the main course or garnishing; and still others prefer them for dessert —chilled thoroughly peeled, sliced and served with sugar and cream.

Broiled or grilled is one of my favorite ways of having tomatoes, but I've always had difficulty with the seasoning —it never seemed to penetrate firm, thick tomato slices—until I discovered the trick of scoring the cut surface with a knife before seasoning. Just try it and see what a difference it makes. I'm giving a recipe below for broiled or grilled tomatoes, together with a list of various seasonings to spread on them.

Then, of course, most everyone is familiar with **Stuffed Tomatoes—it's** best to use large firm tomatoes of even size. Wash, and remove a thin slice from stem but do not peel them if they are to be baked. Scoop out the center pulp with a teaspoon, season with salt and pepper and then turn upside down to drain. Chop up the pulp and mix it with whatever stuffing you choose. Place the tomatoes on a greased baking pan or dish, add a little water to cover bottom and bake in a moderate oven for 30 minutes or until they are tender. Succotash, savory bread crumbs, or left-over vegetables make delicious stuffings. Or you might want to use a stuffing that doesn't need any cooking, such as potato salad, tuna fish, or crabmeat. Any one of these makes a perfectly delicious salad, especcially for this time of year.

BROILED OR GRILLED TOMATOES

Select firm tomatoes, wash, remove stem end, do not peel, cut in halves or thick slices. Make criss-cross cuts on top of tomato with a knife. Spread with any desired seasoning. Place on greased broiler or pan. Broil under moderate heat about 10 minutes or until tender and light browned.

Suggested seasoning to spread on tomato slices to be broiled:

Grated onion and cheese mixed with salad dressing
Highly seasoned French dressing
Seasoned bread crumbs mxied with a little cooked oil
Peanut butter and chopped crisp bacon
Potted meat or deviled ham
Minced onion sprinkled liberally with curry powder, salt and pepper mixed with softened butter
Dry corn meal, mustard, salt and cayenne mixed with softened butter.

Studebaker plans mammoth homecoming for salesmen, dealers, distributors, in Sept. . . . 8,000 are expected in South Bend during the two weeks of festivites . . . The pedestrian is the ? in safety statistics—he keeps getting knocked as flat as an ! . . . Pedestrians amount to 85% of the fatalities in Philadelphia for first half of 1937 . . . Watch your step on the street, and the steppers when you drive . . . Demand is so great for the successful Fram Oil Cleaner that the company is starting construction of a new factory . . . Think of 55 feet when you're going 50 and want to stop . . . that's the distance you'll go while the impulse to stop travels from your brain to your foot, and before you even touch the pedal . . . Magnetic road sweeper operated by North Dakota has already collected 36,000 lbs. of old hub caps, nails, and other metal items . . . Lead foot and aluminum headed drivers—look out! . . . The American Rolls-Royce finally passes from the automotive picture . . . a name once synonymous with luxury is now history . . . others are Delmonicos, Vanity Fair Magazine, the Leviathan . . . But you can't regret the good old days when you think that the four gasoline buggies which existed in 1898 have now become 27,000,000 . . . and 40,000,000 people enjoy a driving comfort and ease today never before possible.

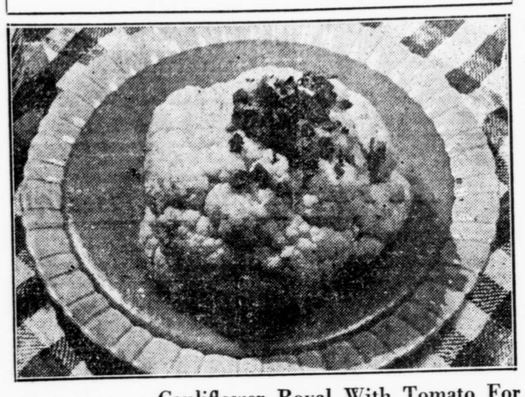
1937 Soft Winter Wheat Rates Poorer In Quality

Early marketings of hard red winter wheat appear to be slightly superior in quality to the 1936 crop, the Bureau of Agricultural Economics said today. The quality of the soft red winter wheat, however, appears to be "distinctly inferior" to early marketing last year.

Only thirty-three per cent of the soft red winter wheat marketings inspected by the Bureau from July 1 to July 15 graded No. 2 or better as compared with 81 per cent during the same period in 1936. Fifteen per cent of the receipts graded "tough because of excess moisture, while only 6 per cent in the same 15-day period last year graded "tough."

The Bureau also pointed out that the test weight per bushel of soft red winter wheat this year, based upon early wheat marketings is lower than it was in 1936. The lower-test weight is attributed to the unusual epidemic of rust in the soft red winter wheat areas and to high temperatures during the "kernel-filling" stage of growth. Test weight per bushel is reported to be an important fact as in wheat quality because it indicates the yield of flour.

MARY TALBOT OFFERS A VEGETABLE TRIMMED WITH SOUP



Mary Talbot

Cauliflower Royal With Tomato For Disguise

EVER rack your brain trying to think of something new along the vegetable line? Well, here it is—Cauliflower Royal—a duet in vegetable flavor with the tang of tomato adding edge to the delicacy of the tender cauliflower. I hope your mouth's watering, because, simple though it is to prepare, this is really a dish to set unashamed before a gourmet.

Here's how it's done:

Cauliflower Royal

1 head cauliflower
2 tablespoons butter
2 tablespoons flour
1 can Cream of Tomato Soup
¼ cup brown buttered crumbs
1 teaspoon chopped parsley

Remove all but tender green leaves of cauliflower, soak head down in salted water for 5 minutes and drain. Cook in boiling salted water until tender, — about 20 minutes. Melt butter, blend with flour and add tomato soup. Cook and stir until thickened. Pour into serving dish, arrange cooked cauliflower in center and garnish with crumbs and parsley.

Yes, you say, it sounds just right for the family, but who wants to usher a guest into a house where cauliflower has been cooking for 20 minutes! Wait 'till you hear the good news: Cauliflower and cabbage are in good standing now that a new odorless household deodorant has been put on the market. It's a white powder. You simply mix it with water and spray into the air during or after cooking. Away with every vestige of tell-tale kitchen odor! So, don't apologize —deodorize!

HOLLYWOOD STAR-LITES

By Chuck Cochard

'Tis funny the way everyone continues to call Louise Hovick by her stage and burlesque name Gypsy Rose Lee. She made headlines recently when she skipped away to the high seas to get married and they billed her as "Gypsy Rose Lee Gets Married." However, they had to repeat the act on land and give three days' notice as these ceremonies are not legal in California.

—o—

The break-ups have been growing by leaps and bounds this summer. The latest now seems to be the newly married couple of Martha Raye and Buddy Westmore. They will tell it to their attorneys in hopes of becoming single again.

—o—

Add Romance: The hottest romance in Hollywood today is the Simone Simon-Gene Markey affair, and they don't care who knows it now.

Ditto, the B. P. Schulberg-Aileen Pringle amour. This one may reach the altar if Schulberg gets a divorce.

—o—

The next time you see Lupe Velez ask her to do her impersonation of Katherine Hepburn. It's a scream.

—o—

M-G-M has a new Hungarian sensation—Illina Hirmajssey—who goes into the top "Rosalie" spot instead of Della Lind, originally set for the lead. They will have her change her name, however, if they expect her to create a sensation.

—o—

Gene Raymond is all set for the lead opposite Lily Pons in "It Never Happened Before" with Eric Blore, Jack Oakie, and Edward Everett Horton. The Raymond-MacDonald marriage looks like a permanent one from here.

—o—

The most elaborate musical number since the "Pretty Melody" scene in "The Great Ziegfeld" is being planned for the opus "Rosalie." It is being staged by Albertina Rasch.

—o—

Tony Martin gets the lead opposite Simone Simon in "Love and Hisses", which also contains Winchell and Bernie.

—o—

Oliviia de Havilland and Brian Aherne are being bothered these days by rumors of an off-set romance between them while working in "The Great Garrick." Miss de Havilland is definitely not going to get married until she's 25 so she says. At least we hear she is not the number one woman in his life, anyway.

—o—

Preview Brief: "Broadway Melody of 1938" is a gigantic musical that develops new screen stars just as previous "Broadway Melodies." Our nomination for starring honors is George Murphy who almost steals the show with his dancing and acting effort. Next in line are Judy Garland and Sophie Tucker, who will probably be starred shortly in their own vehicles. Eleanor Powell would be dissapointing if it were not for her dancing. Robert Taylor is as his huge following likes him.

—o—

James Hogan directing Paramount's all-color epic, "Ebb Tide' is running into his own troubles these days. He has found out that sea-water is largely blue, when it isnt green or slate-color. Not just one blue, but 120 different shades. And it changes every 15 minutes. So he has ordered no layoffs between takes. Besides this, he has to worry about the stars getting sunburned or tanned while aboard a vessel on the blue Pacific because it'll show up in color no matter how slight.

—o—

Candid-Take: Irene Dunne is noted for her ability to look from 18 to 70. It was Ziegfeld's stage production of "Show Boat" that she attracted Hollywood's attention and won the role in "Cimarron." Miss Dunne was born in Louisville, Ky., on July 14, where she attended the exclusive Loretta Academy. Brown-eyed, five feet, four inches tall, weighing 115 pounds, she is a brunette. Has an excellent voice and once sang with the Metropolitan Opera. Her latest is the grand "High, Wide and Handsome."

—o—

Inside the Gates: Greta Garbo and Stokowski, the symphony orchestra director, have all the gossips wondering if they will get married when his divorce becomes final.

What feminine leading lady and dancer said she wouldn't marry a certain leading man for two years, at least? That's all for today. See you next week.

—o—

On My Cuff:

With L. B. Mayer's departure for Europe, those plans of many months ago of co-starring Norma Shearer and Charles Laughton in "Marie Antoinette" may be carried through at last. Since Laughton is opposed to ever returning to America, Miss Shearer may go to London, because M-G-M will be making pictures there . . . The next Astaire-Rogers vehicle will be filmed entirely in color . . . Do you remember those old-timers, Weber and Fields? Well, they will appear in the musical "Park Avenue Follies" with Shirley Ross and John Trent.

—o—

Preview Peeks:

Hal Roach's picturization of Thorne Smith's famous novel, "Topper" is going to be one of the box-office hits of the year. It is packed with entertianment from beginning to end due to Constance Bennett, Roland Young, and Cary Grant. You'll like it, we predict, and that this is the first of many more pictures of this kind.

The late Jean Harlow's last picture has been released. It's title is "Saratoga" in which she co-stars with Clark Gable with the aid of Lionel Barrymore. You'll want to see it.

—o—

Inside Gossip:

The famous off-the-screen couple reported to be calling it quits is Tyrone Power and Sonja Henie.

What is considered to be week's gossip? What new couple originated? That's all for today. Cut.

A sign of the return of bicycling to popularity is seen in the organization lately of 100 cycling clubs in New England.

Brief notes on Fall fashion trends (now definitely estabilshed) come to us with the following informaiton . . . hats remain either high crowned or extremely shallow, as predicted . . . daytime dresses are short as last year . . . the silhouette consists of a draped high-waisted bodice, small fitted waistline; while the skirt may vary from a pencil-slim sheath to one of peasant influence with a great deal of fullness . . . plaids and checks are prominent among woolens . . . many dresses and suits will be lavishly fur trimmed—suits will defy Classic swagger lines, and instead have finger tip length tight fitting jackets . . . Empire lines are attempting to reappear.

—o—

Evening wear is luxuriant and decorative . . . evening gowns continue to vacillate between severe slimness and exaggerated bouffancy . . . they are often brilliantly adorned with sequins or paillettes many skirts are cut to ankle length in front and retain their floor length at sides and back . . . (I'm glad to find that the short dance frock of last season seems to have faded away without making history!)

—o—

Without doubt shoes are going through a stage of evolution . . . the appearance of the feet has increased in importance to the costume as a whole, due to the constant shifting of hemlines . . . shoes for daytime wear are built up more around the instep, and many are made to slip on the foot with glove-like precision . . . they are beautifully designed and cut . . . this season they will represent the ultimate in sleekness.

—o—

Now for new Fall colors to watch for . . . the novelty shades are taupe brown, rosewood, mahogany, deep wine, oak-leaf, and thrush. Black will still be combined with color, but colors will be dull or smoky rather than vivid, such as greyed greens and rusts.

Chirps, Grunts In Autos Signs Of Wear

"Chirps are for birds, and grunts are for hogs!" exclaims Mr. R. Wier, Jr., district branch manager for the Sun Oil Company, "and never," he continues, "are they for your car, because every chirp, every grunt, is a message of warnng that your car is wearing out a lot faster than it should.

"Today's cars," continued Mr. Wier, "are built to be quiet, as noiseless as is possible. Consequently, when they become noisy, they need the prompt attention of a lubrication specialist. And please notice that I said 'specialist' because I meant just that. The days of using any grease to lubricate an entire car are as obsolete as the old-fashioned acetylene gas lamps. Today's cars have been engineered so they need as many as seven different kinds of lubricants, each one having a special function to perform."

HOMEMAKERS HOLD PICNIC

The Homemakers Club of Price held their picnic Wednesday afternoon at the Merrick Cottage on Chester River. The inclement weather prevented a number of members from attending, but a most enjoyable time was had. Those who attended were. Mrs. Frank W. Brower, Mrs. J. T. Scott, Mrs. J. W. McKenney, Mrs. M. R. Barwick, Miss Margaret Leager, of the club. Mrs. Roy Wilson, of Centreville, Mrs. Oliver C. Newnam, Mrs. Arthur Coppage, Ann Dudley Brower, Buddy Brower. Supper was served at six o'clock.

FRESH PEACH TARTS

Slice 6 large peaches, cover with 2-3 cups sugar and set aside. Dissolve 1 pkg. orange jello in 1½ cups boiling water, add dash salt. Pour over peaches. When jello begins to thicken, fold 4 tablespoon of it into 1 cup of cream whipped. Chill. Put layer of cream on bottom of each of twelve 3½ in. tart shells. Chill about 10 minutes. Cover with layer of peaches add thickened jello to fill.

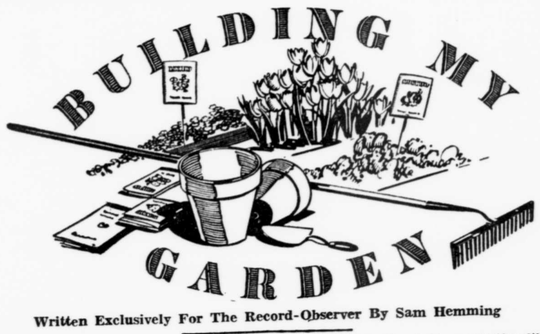
A Fair Exchange . . .

Trade that article you no longer need for one which you can use. Somewhere, somebody has just what you want and will be glad to make a trade.

You can find that somebody by means of an inexpensive ad in the Classified Columns of QUEEN ANNE'S RECORD-OBSERVER.

MINIMUM CHARGE
35 CENTS
FOR 17 WORDS

QUEEN ANNE'S
Record-Observer
PHONE CENTREVILLE ONE



Written Exclusively For The Record-Observer By Sam Hemming

The lily is a somewhat neglected flowering beauty in our Eastern Shore gardens, yet there is no good reason that the lily should be overlooked or omitted in place of a lot of flowering plants that are not nearly so successful here. The vagaries of the climate of the Eastern Shore are really quite suited to the demands of the general run of lilies. They are found naturally throughout a band stretching from the latitude of southern Canada to the latitude of Florida right around the world with a large number coming from the Orient. Their requirements are that they be planted in most any well-drained, warm, sandy or loamy soil and that they are not exposed to too severe freezing during the winter. Both of these requirements are fulfilled here on the shore. Of course, with the three or four hundred species that are known throughout the world with many more varieties of these species, there are bound to be some types that are particularly exacting in the treatment given them. However, there are enough species and varieties that will do well here so that we can get the full benefit of many types without growing the different ones.

Lilies vary in color from the pure white, commonly known Madonna lily, to many shades of pink, red, yellow, orange, and spotted types. They vary in height from the dwarf variety, Lilium Elegans to the taller varieties like Lilium Regale which often grows better than six feet high and will have from 50 to 60 flowers on one stem. It is truly a royal lily. There are types that are particularly suited for open woodland planting and for naturilzing in fact, our own native Lilies grow under such conditions here. Others are better planted in the garden where they may be accents of sparkling whi against dark green background or as clumps used in contrast with other perennial flowers. Their flowering period actually ranges from May to as late as September and one of the particular advantages is that they flower during the summer months when, sometimes, our gardens are apt to be a bit barren.

The time to plant the lily of course varies with the many types, but 'tis best confined to that period following the ripening of the bulb which occurs shortly after the stalk dies down. In our calendar year this usually comes in August, September or October. Later planting is possible, however, with not too much risk.

The growing of lilies has become quite a specialized industry and bulb fanciers have offered them by the leading growers, rarities at $100 per bulb. But, on the other hand, the old standbys and perhaps in the end the most beautiful do not cost very much and will give you an annual dividend in pleasure.

Paper Silos Devised For Quick Farm Needs

A new type of silo made from sisal paper and snow fencing has been devised for quick and economical erection on farms especially in emergency when more silage space is required. Apparently the limit in the size has not yet been reached but those erected at various points in the country last year ran from 12 feet diameter and 7 feet in height to 33 feet in diameter and 28 feet high.

The size is whatever the indviidual farmer selects, the one precaution being to have the diameter greater than the height. The silos are made by building an outer wall of snow fencing in tiers with the inside coating made of sisal paper. Local dealers will supply information about construction methods and costs.

TEMPLEVILLE

Mr. and Mrs. Frank Hall Davis and sons James and Frank, of Dover, spent Sunday afternoon with the former's aunt, Mrs. Louise Downes.

Mr. and Mrs. Medford Starkey and children were Sunday guests of Mr. and Mrs. Homer Stufft, of Greensboro.

Mr. George Pippin and sons, of Wilmington, and Mr. Ambrose Marvel, of Thomas Chapel, visited Mr. and Mrs. Irons Pippin, Sunday.

Miss June Richards spent Sunday afternoon with Miss Grace Pearson.

Mr. and Mrs. Herbert Butts, of Marydel, spent last week with Mr. Butts' mother, Mrs. Erva Butts, near town.

Mr. Allen Stafford, of Wilmington, spent the week-end with his mother, Mrs. Katie Stafford.

Services for Antioch M. E. Church are as follows: Sunday School, 10 a. m., Epworth League, 7:30 p. m., led by Grace Pearson. Sermon by the pastor, Rev. R. G. Connor, 8 pp. m.

Miss Louise Sittig and Miss Helen Schibel, spent Sunday at Atlantic City, N. J.

Mrs. Milton Hunter , of Price, visited Mrs. Katie Stafford, Friday afternoon.

Miss Beatrice Richards, of Bank's Business College, is spending two weeks with her parents, Mr. and Mrs. Truman Richards.

Mr. and Mrs. Marshall Vail and daughter Connie, of Brownswick, visited Mr. and Mrs. W. B. Kinnamon from Tuesday until Friday.

Mr. C. O. Starkey, of Ridgely, spent the week-end with Mr. and Mrs. J. M. Starkey.

Mr. and Mrs. Frank Raughley and daughter Isabel, and sons, Benjamin and Burton, of Wilmington, spent Sunday at theri home here.

Mr. George Davis, of Newark, N. J., Mrs. George Seeds and grand-daughter, Edna Mae Kipe, of Newport, Del., spent Wednesday with Mr. and Mrs. Gurney Knotts.

Little Miss Betty Walls, of Middletown, Del., returned home after spending some time with her grandparents, Mr. and Mrs. Walter Walls.

Mrs. D. C. Haines and Miss Blossom Cooper, visited Dr. and Mrs. Joseph Messick in Wilmington, Saturday.

Miss Nell Davis Knotts, of Wilmington, spent the week-end with her parents, Mr. and Mrs. Herbert Knotts.

SHOWER FOR NEWLYWEDS

A number of relatives and friends of Mr. and Mrs. Leonard Smith, of Grasonville, gave them a miscellaneous shower at their home last Wednesday evening. Mr. and Mrs. Smith were recently married at Grasonville.

Prudential
FARM LOANS
✓ Low Interest
✓ Long Term
✓ Fair Appraisal
✓ Prompt Service
B. Hackett Turner, Jr.
CENTREVILLE, MARYLAND
Authorized Mortgage Loan Solicitor for The Prudential Insurance Company of America

It's Profitable to Use More Swfit's Red Steer

Take full advantage of the good return fertilizer pays on wheat. Use 250 to 4400 pounds of Swift's Red Steer per acre. You'll get bigger yields, finer quality, and better clover or alfalfa.

Improved Red Steer Fertilizer is guaranteed made from Best Materials Double Mixed; Triple Tested; with added plant foods; and both Physiologically Neutral and Non-Acid Forming.

SWIFT'S RED STEER FERTILIZER
PHYSIOLOGICALLY NEUTRAL
and NON-ACID FORMING
EARLE R. BISHOP, Centreville
T.WALTER WHITE, Stevensville
C. D. LYNCH, Ridgley
JUMP HARDWARE CO Queen Anne

Save the Muss and the Fuss

IT'S SUCH A RELIEF!
HAVE YOUR WALLS "Neu-Toned"
The 8-hour re-decorating way!
Choose the beautiful tint you want for bedroom, living room or dining room. Apply it in the morning. And use the room that night. Isn't that wonderful? Neu-Tone dries to a beautiful flat finish. It's washable. And it offers many opportunities for smart tint and glaze effects. By all means investigate Martin-Senour Neu-Tone. They're using it increasingly *everywhere*. See us for colors, textures, prices, etc.
ROBERT T. NEWELL, Mgr.
MARTIN-SENOUR
NEU-TONE
Washable Flat Wall Finish
½ GAL. $1.30
GALLON $2.30

QUEEN ANNE'S COUNTY FARM BUREAU
CENTREVILLE PHONE 202
The Voice of Quality