Meat Sundries Provide Needed Variety To Food

Properly Cooked They Give Added Flavors Full Of Food Value

Cooking the same foods in the same way over and over again is as monotonous as eating the same ones time after time. So why not give the family a treat by varying the menu, and yourself a change by going adventuring with different foods?

The meat sundries offer an excellent chance to add the needed variety to your meals. And not only are you adding flavors different than the usual, but also delicious dishes which are chock full of food value. But in order to have them at their best, they must be properly cooked, so here are a few hints on cooking them, given by Inez S. Willson, home economist.

Liver

Liver is perhaps the best known of all meat sundries, since the discovery of its value in the treatment and cure of anemia has been widely publicized. Nutritionally, liver is one of our mos valuable foods, with all kinds of liver, either beef, pork, lamb or calves', ranking very high in food value.

Liver may be broiled or pan-broiled, braised with vegetables, made into a loaf, croquettes or patties, or combined with other foods in a variety of ways. If it is to be ground, such as in the loaf, croquettes or patties, the liver should be dropped into boiling water and simmered for two or three minutes in order to make grinding easy.

Heart

Beef, calf, lamb or pork hearts are all delicious when properly cooked. Usually they are cooked by braising, in the same manner as a pot-roast. The cavities may be stuffed with a savory bread dressing, if desired.

Brains and Sweetbreads

Both brains and sweetbreads are considered great delicacies. Before any method of preparation, these are usually pre-cooked by simmering in slightly acidulated water for fifteen or twenty minutes. Then they are ready for any method of cooking, such as frying, creaming, and broiling.

Kidney

Beef, pork lamb and veal kidneys are all found in the market with the beef kidney being the largest and for that reason most often used. Wash kidneys and remove the outer membrane. Split through the center and remove the fat and heavy veins. They may be marinated before cooking, if desired, in dressing of two parts vinegar to one of cooking oil.

Tongue

Beef tongue is the choice because of its large size, but pork and lamb tongues also are delicious. If tongues are pickled or smoked, they should be soaked for several hours, then simmered in water until done.

FRESH FRUIT COBBLER
(Serves 6)

By Miss Eunice Ellis, Home Economist

2 cups fruit (peaches, cherries or berries)
1 cup sugar (½ cup for canned fruit)
1 cup juice or water
1 tablespoon cornstarch
2 cups flour
4 teaspoons Baking Powder
5 tablespoons lard
1 teaspoon salt
1 cup milk

Pare and cut fruit in pieces. Add sugar and cornstarch which has been mixed with a little cold water. Pour into buttered dish. Sprinkle with a little cinnamon and dot with butter. Cover with biscuit dough made of the flour, baking powder, lard, salt, and milk. Bake in a cold or preheated oven. Temperature 375° F. for cooked fruit. Time: 1 hour, 30 minutes.

JUST SOME LITTLE RASCALS

Borrah Minnevitch and his famous Harmonica Rascals are just a few of the rascals that make merry in the screen "Rascals" coming to the Stevensville Opera House on Saturday. Irrepressible Jane Withers again is seen making life miserable for her mates and mirth-producing for the audience. Assisting her are Rochelle Hudson and Robert Wilcox.

The Queen Anne's County Social Register

CRUMPTON

Miss Mary Coster and Miss Maud Newnam, of Baltimore, visited Mrs. Spencer Merrick several days during the week.

Little Miss Claire Tinney, of Chester, Pa., is spending some time with her grandmother, Mrs. Cooper Tarbutton.

Patty Rogers, who has been visiting her mother, Mrs. Insley, of Baltimore has returned to her home here.

Billy Emerson atended the Pony Penning at Chincoteague, Va. ,on Thursday.

Mr. and Mrs. Keston and family, of Chester, Pa., spent Thursday with Mr. and Mrs. Thomas McGinnis.

Mrs. Kate P. Walls is on an extended visit with relatives.

The Sunday School holds its annual picnic this today (Thursday) at White Crystal Manor.

Rev and Mrs. Wood entertained their daughters and son-in-laws, Mr. and Mrs. Wills and Mr. and Mrs. Pratt on Sunday.

Mrs. Art Hock has completed her summer course at Delaware College and returned to her home for a real vacation.

Mr. Pierce Bowers visited out-of-town on Sunday.

Mr. and Mrs. Brotherson, of Chester, Pa., visited with Mr. and Mrs. John Stutz last week-end.

We are quite sorry to hear of Mrs. Jefferson's accident by falling. At this writing she is improving slowly.

Mr. William Smith, of Baltimore, and friend, of Chestertown, spent the week-end with Mr. and Mrs. Julian Coleman. All spent Sunday at Rehoboth.

Mrs. Ida Bowers and her songsters of the Educatinoal Project entertained on Tuesday evening with song and music along the the various sections of the village.

Mrs. Albert Skinner entertained over Sunday her son and family.

Mr. Bernard Merrick and mother, and Mrs. Edward Porter visited Baltimore on Saturday.

Mr. and Mrs. Bernard Goodhand and sons, ofBaltimore spent Sunday with his mother, Mrs. J. W. Skinner.

Mr. John R. Stack spent the week-end here with his parents.

Mr. and Mrs. Elwood Coleman are entertaining for a two week's visit, Mrs. Heilbren and children, of Philadelphia, and Mrs. Kathryn Williams, also of Philadelphia.

Mr. Burton Green and Mr. A. D. Emerson, made a business trip to Baltimore on Thursday.

Mr. and Mrs. Gilbert Brown entertained relatives on Sunday.

Miss Shirley Ziegler has returned to her home in Wilmington, after several weeks' visit with Miss Gladys Bishop.

Mrs. Robinson and friend, of Chester, Pa., visited her parents on Saturday.

Mr. Jesse Ryland and father, Mr. Woodall Ryland and Mr. James Bowers attended the Fair at Harrington on Friday.

ANNAPOLIS-MATAPEAKE ROMANCOKE-CLAIBORNE FERRIES
SUMMER SCHEDULE — 1938
Effective June 17th, 1938
DAILY AND SUNDAY
Eastern Standard Time

Between Annapolis & Matapeake
Leave Annapolis: 7:25, 8:00** (c), 9:00, 10:00 (c), 11:00, 12:00 a. m., 1:00 (c), 1:30, 2:00, 3:00 (c), 3:30, 4:00, 5:00** (c), 5:30, 6:00, 7:00 (c), 7:30, 8:00, 10:00, 12:00 Mid.
Leave Matapeake: 7:25 8:00, 9:00, (c), 10:00, 11:00** (c), 12:00 a. m., 12:30, 1:00, 2:00 (c), 2:30, 3:00, 4:00 (c), 4:30, 5:00, 6:00 (c), 6:30, 7:00, 8:00** (c), 8:30, 11:00 P. M.
(**Pedestrian connections via Romancoke to Claiborne.)
(c) Direct Ferry connections via Romancoke to Claiborne.)

Between Romancoke & Claiborne
Leave Romancoke: 9:00**, 11:00 a. m., 2:00, 4:00, 6:00**, 8:00 p. m.
Leave Claiborne: 8:00, 10:00** a. m., 1:00,3:00, 5:00, 7:00** p. m.
(**Pedestrians will be transported by motor coach, between Matapeake and Romancoke on these trips only.)

THE CLAIBORNE-ANNAPOLIS FERRY COMPANY
Annapolis, Maryland

Fighting First Winds Up 18th Summer Camp

Kaymen Roll In On Special Train Saturday, Bronzed, Hardened

Company Kaymen rolled into Centreville early Saturday afternoon on a special train, bronzed and hardened after two weeks' intensive training at Camp Albert C. Ritchie at Cascade. Elsewhere throughout Maryland counties, companies of the First Regiment of the Maryland National Guard pulled into their Armories with their summer training period behind for a year.

The first week of the encampment was spent in Brigade maneuvers with the Fifth Regiment of Baltimore under the direction of Brigadier-General Amos W. W. Woodcock.

But during the past week the "Fighting First" under the command of Col. D. John Markey of Frederick, Assistant Adjutant General of Maryland, settled down to rigorous regimental training.

Monday, Tuesday and Wednesday were spent on the range in qualifying the men in small arms firing. Winner of the Pershing Trophy in 1935 as the best shooting National Guard Regiment in the United States, and ranked second by the War Department in 1936 and 1937, the First made another notable record this year.

While the final tabulation of scores made with rifles, pistols, machine guns and howitzers has not been compiled, Col. Markey declared the Regiment lived up to past records.

Of the 1100 men who went out on the range, he estimated that at least 1000 qualified. Last year the Regiment qualified 91.4 percent of its men, and this years record is expected to surpass that record.

The First Regiment laid particular stress this year on training as a motorized unit. The four Headquarters Companies spent two days of the past week in scouting practice as motorized units, in preparation for the two-day sham battle that was the climax of the encampment.

The machine gunners also were given intensive training in indirect fire. The Machine Gun companies are from Belair, Annapolis and Westminster and are commanded respectively by Captains Hopkins, Bean and Magin. Using tracer bullets, thecompanies put on a demonstration for Col. Markey that would have demolished the attacking troops.

The last Thursday and Friday that the troops were in camp, a sham war was fought with the Third Battalion under the command of Major Steven Fuller, Crisfield, representing an invading force from Pennsylvania, and the First Battalion, Commanded by Major W. B. Harwood ,representing the Maryland troops. The Second Battalion, commanded by Major Harry E. Flook, consisting of troops from Laurel, Elkton, Hagerstown, Cumberland and Westminster, was held in reserve and sent in to aid other battalions as needed.

Poultry Tattooing Urged On County Raisers

The Queen Anne's Poultry Association through its president, John H. Moffett is urging county poultry raisers to have their flocks tattooed as a means of checking stealing. The association is sponsoring the work of a tattooing company now in the county.

Under the arrangements each poultry raiser may obtain an individual tattooing stencil for about $5 with which he can mark his flocks. The size of flocks makes no difference. The tattoo is registered at Sheriff T. Herbert Everett's office as well as with the company providing it. The brand is permanent on the bird but is harmless otherwise and is said to be means by which stolen poultry may be raced in city markets.

GRASONVILLE

Mrs. Nellie Seymour, of Baltimore, spent last week with Mr. and Mrs. Ralph Ireland and Mr. Jacob B. Baker, sr.

Miss Betty Collier was the guest of her sister, Miss Virginia Collier in Easton, a few days last week.

Mr. and Mrs. Robert E. Grant and Mr. Frank Novack, of Washington, D. C., were week-end guests of Mr. and Mrs. Oliver C. King. Mrs. King returned with them to spend a few days.

Mr. and Mrs. Henry Kiem and children, Princess and Junior, of Baltimore, spent the week-end with Mr. and Mrs. Elmer Jones and family.

Mr. and Mrs. William E. King, Mrs. Anna Wyatt, Mrs. Helen King, spent a few days last week in New Church, Va., with relatives. Misses Beulah and Virginia King, returned home with them after spending two weeks vacation there.

Miss Dorothy Buschmann is visiting relatives in Baltimore this week.

Mr. and Mrs. Edward Ireland had as their guests over the week-end Mr. and Mrs. William J. Rohner and Mr. and Mrs. James Boyd, of Philadelphia.

Mrs. Sadie Roe entertained an old schoolmate, Mrs. Georgia Tarman, of Baltimore, one day last week.

Mr. and Mrs. Clyde Collier and sons, Francis and Gene, of Easton, were Sunday guests of Mr. and Mrs. Wilmer Thompson.

HOUSEHOLD ARTICLES

"Every Woman Her Own Caterer," by Mrs. Christine Frederick, well-known authority on household efficency, and "Menus" by Mary Lee Swann, distinguished writer and lecturer on cooking. One of the many features in the August 7th issue of The American Weekly, the big magazine distributed with the Baltimore American. On sale at all newsstands.

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TISSOGOOD **Salad Dressing** ½ Pts. 10c Pts. 15c Qts. 25c

ASTOR RICE 2 Full Lbs. 15c

Sour PICKLES Quarts 12c

STALEY'S CREAM CORN STARCH 2 Lbs. 19c

All Gold PEAS 2 Cans 33c

Mrs. Filbert's MARGARINE lb. 19c

WHEATIES 2 Pkgs. 23c Listen For Stocking Deal Over All NBC Stations

KELLOGG'S CORN FLAKES 2 Pkgs. 13c

ALL GOLD PEACHES 2 Lg. Cans 29c Halves or Sliced

TALBOT MUSTARD Usable Quart Fruit Jar 10c

Planter's Cocktail Peanuts, half lb. 19c
ALL GOLD Pineapple Juice, 2 cans 25c
ALL GOLD Fruit Cocktail, lg. can 25c
Boris Potato Salad, can 14c

KING SYRUP Can 17c
KING POT-O-RIK Can 21c

LeGrande GARDEN RUN Limas, can 10c
Tissogood Peas, 2 cans 19c
LeGrande String Beans, 3 cans 25c
Tissogood Corn, 3 cans 25c

SUMMER DELIGHTS TO ADD TO YOUR PLEASURES

RECEIPT MARSHMALLOWS 1-Lb. Cello Bag 17c

"KEEP KOOL" with WIDMER'S GRAPE JUICE 2 Pints 29c

"KEEP KOOL" with GLEN-RAE GRAPEFRUIT JUICE 2 Cans 19c

MUSSELMAN'S PIE CHERRIES 2 Cans 29c

MUSSELMAN'S Apple Butter 2 Sm. Jars 19c
MUSSELMAN'S Assorted Preserves, 2 jars 29c
MUSSELMAN'S Apple Sauce, 3 cans 25c
MUSSELMAN'S Pure Jelly, 2 glasses 19c

N. B. C. VANILLA WAFERS Lg. Pkg. 11c
N. B. C. LORNA DOONE Pkg. 11c
N. B. C. FRUITED SCALLOP Lb. 17c

Jar Tops . . . . . doz. 23c
Parawax . . . . . lb. 10c
Certo . . . . . bot. 23c
Jar Rings . . . . 2 pkgs. 9c

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