

**Chesapeake
'BAYke'**

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spout in top of foll. Pour off broth into cup. (If soft clams are used some people like to dip these in the broth). Place foll containers of food on plate or table.

Supply plenty of melted butter and an appropriate beverage and join your guests in the pleasant enjoyment of a 'Chesapeake BAYke'!

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Menu Suggestion #2 for a Chesapeake BAYke

For each guest:

- 1 Delmarva Broiler half or quart
- 1 yam or sweet potato
- 1 slice ham
- 3-4 boiling onions
- 1 ear corn
- 4-6 oysters in shell

Remove silk from corn and replace husk. Wash vegetables and oysters. Place ingredients in steamer type container in above order, adding additional seasoning if desired. Pour in 3 pints water (based on a container of about six servings). BAYke until done (approximately 1-1/2 hours). If oyster shells open before remainder of meal is done, they may be removed early.

In these Chesapeake BAYke suggestions relatively small quantities of several Bay foods are used to provide a variety and add savor to whole meal. If desired, larger quantities of items such as oysters, clams, crabs, corn, etc. may be added or prepared separately.



This appetizing potpourri of Tidewater delicacies has been steamed together in a special container to create a CHESAPEAKE BAYke. In the BAYke pictured above are platters full of Delmarvelous broilers; Maryland ham; hard-shell crabs and clams; succulent oysters; Eastern Shore corn, onions, white potatoes, and tempting fillet of rockfish. The juices of the foods mingle in the steamer and can be served as a zesty broth to complement the BAYke. The CHESAPEAKE BAYke is a year-around dish because the ingredients can be interchanged depending on what foods of the Bay area are in season.

**Spiders Dust
Collectors**

Spiders are notorious dust collectors.

Though these shy insects eat flies and immature cockroaches about the house, their cobwebs collect dust, and their appearance is "scary" to most women, notes Gene Wood, University of Maryland entomologist.

The College of Agriculture specialist tells how to spot the Black Widow—the only spider in Maryland that is deadly:

"An unaggressive insect, the Black Widow hides under rocks, in piles of trash or lumber, and in dark corners.

"Her body is one-half inch long and the round, shiny abdomen is jet black. Underneath the abdomen is a red or orange-red hourglass-shaped mark resembling two triangles. This mark is easily seen because the Black Widow usually hangs upside down in her web."

If bitten by a Black Widow, rush to a doctor, taking the spider with you for positive identification, urges Mr. Wood. Though the bite is always serious and painful, it is also fatal in almost one per cent of the cases.

Common, harmless house pests include jumping spiders; mottled brown spiders; green or pale yellow crab spiders that enter the house on cut flowers; brown and black-striped single wolf spiders; and colorful fuzzy spiders spotted or striped with red or yellow.

"These insects are easily eliminated by swatting, vacuuming, or spraying with an insecticide," recommends Mr. Wood.

-- Our correspondents in every community in Kent and upper Queen Anne's keep you informed of what's going on in this area.

**Square Outdoor Meals Come
From Rounded Menus**

A good square meal can be yours outdoors when you round out your picnic menu with wholesome side dishes and desserts.

A University of Maryland food-nutrition specialist—Mrs. Judith A. Pheil, Cooperative Extension Service home economist—offers these suggestions for preparing zesty vegetables:

Roasted Sweet Corn

Gently pull back husks, remove silk, then twist husks on tight again. Immerse in cold water until the corn is thoroughly wet; the extra steam makes the ear moist. Bury the ears deep in a good bed of coals and bake for about an hour.

Roasted Potatoes

Wash and dry potatoes thoroughly and bury them deep in a good bed of coals. It will take about 45 minutes for medium-sized potatoes to bake. After removing them from the um-sized potatoes to bake, pass a sharpened hardwood sliver through from end to end, and let the steam escape. Use immediately; a roasted potato soon becomes soggy. If you do not like charred black potato skins, place potatoes in a coffee can and put the tin in the hot ashes.

Grilled Potatoes

Peel potatoes. Cut potato slices 1-8 inch thick. Brush with melted butter. Place on rack of grill. Broil until brown; turn, brown.

Tossed Salad

Wash and crisp vegetables at home; carry to picnic in a plas-

tic bag. You can use the bag to toss the salad and mix in French dressing. If the vegetables must stand in a warm place, place the bag of salad in a big container of ice cubes.

Desserts can be cooked to order outdoors too. Here are a few ideas:

Jelly Or Cranberry—Coconut Roll-Up

With rolling pin, lightly roll enriched white bread slices (crusts cut off). Butter. Spread with jellied cranberry sauce or jelly. Roll. Dunk each in canned sweetened condensed milk, then roll in coconut. Secure with toothpicks. Grill or broil, turning often. You may broil them on a skewer or stick.

Honey Cubes

Drizzle honey on one-inch poundcake cubes. Roll cubes in coconut. Toast on grill, turning frequently.

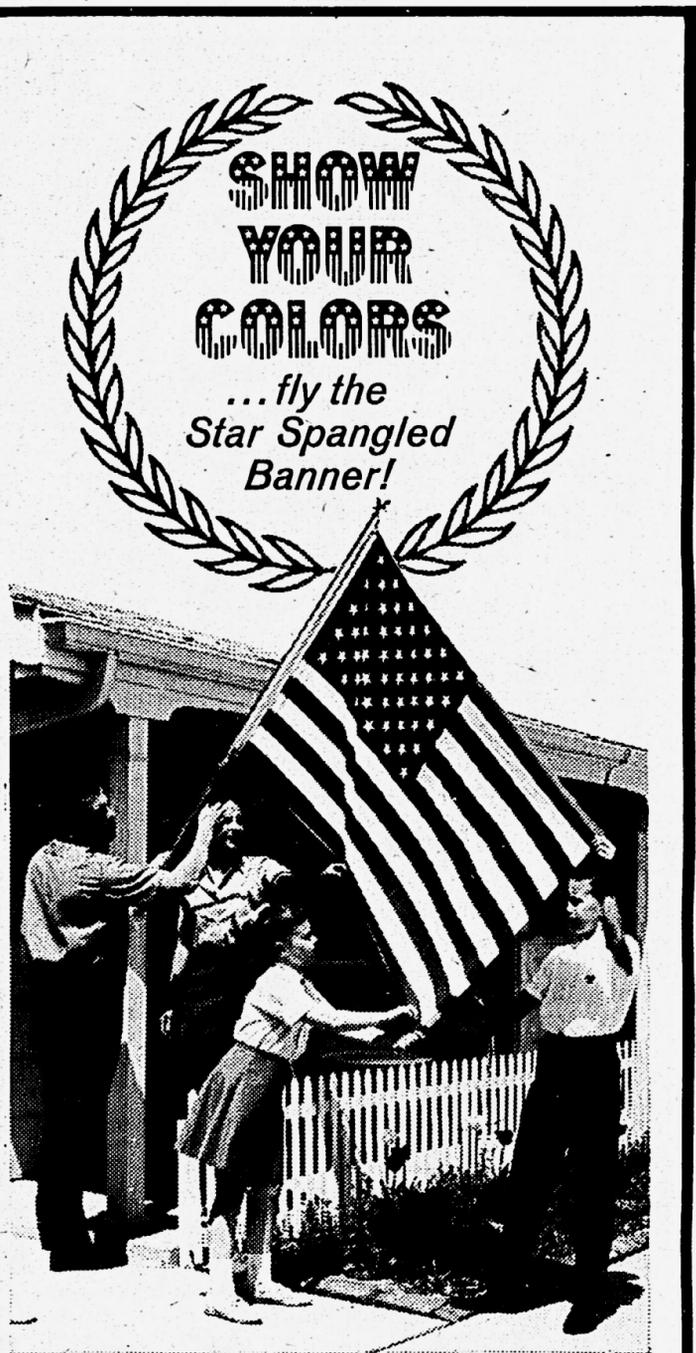
S'Mores

Toast two marshmallows over coals until crisp and gooey. Place on graham cracker. Top with piece of chocolate and second graham cracker.

Mock Angel Food

Cut crust off loaf of white bread. Cut bread into inch cubes. Dip cubes first into condensed milk, then into coconut. Toast over fire as you do marshmallows.

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