BABYLON & LIPPY

"The Dependable Store"

JANUARY NEWS

We have made some interesting prices on merchandise necessary for winter comfort, reduced prices on curtains, percales, muslins, challies, kiddie cloths, pongee shirtings, sweaters, millinery, ladies' coats and suits, underwear, etc.

Percales

Our regular 15c dark percales are on sale on the middle counter at 12½c the yard.

Outings

Light and dark outings, regular 12½c values, while they last, 10c the yard.

Pongee Shirtings Kiddie Cloths

Regular 25c pongee assorted patterns, kiddie cloths. Just the thing for children's suits and dresses, 15c the yard.

Distribution

We will continue to distribute our 20-piece silverwre set. Our 6-piece aluminum cutlery sets. Our 42-piece dinnerware sets in several patterns. Also vacuum cleaners.

Millinery

All and any of our ladies' ready trimmed hats now on sale regardless of their cost at 98c. See window display of styles.

Ladies' Coats and Suits

These values are exceptional. Styles the very latest. This season's merchandise. Coats and suits. A variety of patterns. A number of styles to be sacrificed, You must see them and compare values to appreciate their real worth.

Comfort Challies

Assorted patterns in comfort challies. 6c the yard.

Bleached Muslin

A special value in bleached muslin, full yard wide, 10c the yerd.

The Dependable Store **BABYLON & LIPPY CO.,** Westminster, Md.

Capital $100,000.00

Surplus 150,000.00

Westminster Deposit and Trust Company.

Acts as Executors, Administrators, Guardian, Trustee Assignee and Receiver.

4 Per Cent
Paid on Deposits

Interest Payable January and July

BOXES FOR RENT IN BURGULAR PROOF VAULT, $1.00 AND UP.

We solicit your account and all business entrusted to this Company will be attended to carefully and without delay.

DAVID E. STEM, President,
T. HERBERT SHRIVER, Vice-President.
N. H. BAUMGARTNER, Secretary and Treasurer.

DIRECTORS:

David E. Stem, Charles E. Fink, F. Neal Parke,
T. Herbert Shriver, John D. Roop, Chas. E. Nicodemus,
Jacob H. Blocher, Alfred Stevenson, J. Ezra Stem,
Geo. W. Albaugh, John E. Masenhimer, Chas. W. Barnes.

On the **BEST** Portraits
In the **BEST** Homes

You will find

OUR NAME

Mitchell's Art Studio

49 East Main St., Westminster, Md.

FRANK M. MILLER, Manager.

ALL THE TIME

We aim to carry a full and complete stock of "up to grade,'

Lumber, Millwork,

AND

Building Supplies



And Sell Them At Reasonable Prices.

GET OUR PRICES - - - SEE OUR STOCK

GIVE US YOUR BUSINESS.

SMITH AND REIFSNIDER.

We guarantee to please in every particular.

Advertise in The Sentinel.

The Westminster Shoe Reparing Company

Will close its shop every evening at 6 o'clock, except Saturday evening.

Charles J. Velnoskey
PROPRIETOR
WESTMINSTER, MD
Jan 12 tf

Overland

We beg to announce that we have opened a

General Repair Shop and Service Station

Same will be in charge of Mr. Wm. N. Lease, a very efficient mechanic.

Your Money's Worth will be our motto

The W. H. Davis Co.
Westminster, Md.

Overlands from $795 to $1475
F. O. B. Factory

NOTICE TO CREDITORS

IN THE DISTRICT COURT OF THE UNITED STATES FOR THE DISTRICT OF MARYLAND

IN BANKRUPTCY

In the matter of
VIRGINIA E. WALSH
Bankrupt

Notice is hereby given that on the 23rd day of January, 1917, the said Virginia E. Walsh was duly adjudicated bankrupt; an that the first meeting of her creditors will be held at my office in the City of Westminster, on the

FIFTH DAY OF FEBRUARY, 1917, at three o'clock P. M., at which time the creditors may attend, prove their claims, appoint a trustee, examine the bankrupt, and transact such other business as may properly come before said meeting.

January 25, 1917.

THEO. F. BROWN,
Referee in Bankruptcy.

DR.

E. M. Demarest

OSTEOPATH

2 W. Main St., Westminster. Md.

C. & P. Phone 76-r

9 17 6m

The Chance Guest

By GEORGE ELMER COBB

(Copyright, 1917, by W. G. Chapman.)

"I'll 'sprise mamma. She'll be tired and hungry. U-um! I'd like to taste the pie. But I mustn't, not even a wee tiny smidge."

Arline Ross, age seven, queen of the little kitchen of the humble Ross home, assumed a grand important air as she smoothed out the table cloth and proceeded to set in turn on its worn surface a pie, half a dozen doughnuts and some sliced boiled ham. Then she looked into the steaming coffee pot. The aroma arising was satisfactory.

"And I earned it all!" pronounced Arline proudly. "Isn't it queer, me earning money? I heard Mrs. Dawson telling a neighbor she couldn't leave the children alone, and I stepped up and said I'd be glad to watch and amuse them. Then, when she came home, she gave me half a dollar, and I—marketed!" and Arline chuckled gleefully.

A full table had been a rarity at the Ross home for some weeks past. Dire trouble had fallen on gentle, patient Mary Ross. Her husband, Edgar, had one fault. Ever so often he fell in with drinking comrades at the mill where he was a bookkeeper and a night of revelry ensued. Mary had borne this sorrow meekly, for when sober, Edgar Ross was the soul of kindness and consideration.

Then one night there came terrible news. Ross had been dissipating all the evening. There had been a number of robberies in the town and the police were on the lookout for the perpetrators. According to their story, they had met Ross escorted by a stranger. They were suspicious of strangers. Only an hour previous a house had been broken into and some valuable jewelry stolen.

At sight of the stranger they had halted him, questioned him and searched him. They found nothing suspicious on his person and the officer, knowing Ross, took him in charge to see him safely home. The stranger went his way. As Ross neared home something fell from his pocket. It was a watch and some diamond rings done up in a handkerchief. The officer identified them as the articles stolen from the burglarized house. Ross in his condition could not explain their



"Poor Man!" Whispered Arline to Herself.

possession. A week later he was sent to the penitentiary for ten years as a common burglar.

Then came sorrow, hardship for Mary. The trial took all of their savings. She was called on to support herself and her little girl. Only a few were willing to employ the wife of a convict as a seamstress. The shoe pinched sorely, and well might little Arline regard the unusual meal that was the result of her own diligence, as a spread quite royal.

Arline got tired waiting for the return of her mother. She went out on the street and peered far down its length. There was no longed-for mother in sight. And then, about to return to the house, she became interested in watching a man with a cane who limping came out of a near yard.

"We've enough of our own to feed," its owner was shouting roughly, "without wasting good victuals on tramps and loafers!"

The mendicant came down the street till he reached a horse block. Arline regarded him pityingly. He was thin, pale and convulsed with a racking cough. He bowed his head dejectedly. Arline stole up to his side. She placed a gentle hand upon his arm.

"Are you hungry, mister?" she asked.

He looked up in a surprised yet hopeless way. The pure, innocent face of the child abashed him.

"Go away!" he said in choking voice. "I don't deserve anything. I'm a bad man."

"You're a poor man, I guess," insisted Arline. "And you look hungry. And I've just got supper ready. I earned it all myself," proudly declaimed Arline. "There's pie, and ham, and coffee, and doughnuts, and it's all mine to give, and you're welcome. Come into the house and see, won't you?"

The hard, bitter face of the stranger softened. Arline had hold of his hand now and insisted on gently but resolutely bringing him along.

"There!" she cried triumphantly, as she led her guest into the kitchen. "What do you think of that?"

The stranger sank to a chair, from sheer exhaustion, it seemed. He listened to the gay babble of the child, sounding like joy bells in his willing ears, but soul famishing for kind words and charity. She poured out a steaming cup of coffee, she cut the pie and loaded his plate and her guest devoured the repast with the ardor and zest of a man truly hungry. Arline ran out to the shed to get some wood. When she returned the man sat back in his chair, his eyes closed, his body relaxed and limp.

"Poor man!" whispered Arline to herself. "I suppose he's just about all done out. Sh-sh!" she spoke suddenly, gliding to the door, finger warningly on lip, as her mother appeared.

"Why, Arline! what is all this?" asked her amazed mother, "and who is this stranger?"

Arline recited her story. The mother's eyes dwelt fondly upon her as she recognized the generous instinct of humanity in that gentle soul. Arline went up to her guest and pulled his sleeve. He did not respond. Then Mrs. Ross, gazing more closely, looked grave and alarmed.

"He is unconscious," she uttered. "He looks ill." She felt his hands. They were very cold. "Arline, run next door for Doctor Prescott. There is something the matter with this man."

There was, indeed. When he came the doctor looked grave and puzzled. They carried the man into the next room and placed him on the bed.

"He is very ill," announced the doctor. "His vitality is low and he seems to have a chronic affection of the heart. I do not think he can live. You can scarcely afford to care for a stranger, Mrs. Ross, but it would be unmerciful to turn him adrift. I will see that you are repaid for the expense he may be to you."

"Oh, he is welcome to all we can do for him," declared warm-hearted Mrs. Ross.

The invalid rallied a few hours later. Slowly he recognized his surroundings and the incidents leading up to his present environment. He held little Arline's hand, his eyes full of tears. He tried to express his fervent gratitude to her mother.

"And I am so undeserving," he said, and then he started and stared fixedly at a framed portrait of Edgar Ross hanging on the wall. "Who—who is that?" he asked, almost sharply.

A spasm of pain of the intensest emotion crossed his face as in a subdued tone. Mrs. Ross told of their misfortune. The patient roused up almost frantically.

"Send for some one to witness my confession!" he cried. "Oh, madam! your husband is an innocent man," and then his story came out. He was a burglar whose deed had caused the conviction of Edgar Ross, and, that night long past, seeing the police approaching and knowing he might be searched, he had slipped his spoils into the pocket of the wayfarer he pretended to be helping home.

He had got out of town at once and since then had been failing in health until he had become homeless and moneyless.

"It was retribution," he declared, "but now I can make atonement."

The contrite man died the next day, but not until he had paved the way through his confession to insure the restoration of Edgar Ross to his longing family.

So, the generous impulse of a brave little child brought about the rehabilitation of the father she loved.

Dog Worth While.

"I noticed when you passed our house last evening," said the fat plumber, "that you had a hound dog with you."

"Yes," the thin carpenter returned, "and believe me, that is some hound."

"Where were you taking him?"

"Out in the woods to give him a little training."

"Is he learning anything."

"I should say so. After I had been working him out for an hour or so he took down the road after a piece of newspaper that the wind was blowing."

"That was a fool trick, wasn't it?"

"I thought so until I learned my mistake."

"Mistake."

"Yeh. When I finally caught up with the dog I learned that I had greatly misjudged him."

"In what way?"

"He had been doing his duty as he saw it."

"Doing his duty?"

"Yes. When I picked up the piece of paper he had been chasing the first thing my eyes fell on was a half-page advertisement of a butcher shop with rabbits for sale."—Youngstown Telegram.

Wholesale Bakery.

The man climbed on a Columbus street car and took a seat. He had a bucket with him, and as there was a stool in the vestibule of the car, he placed the bucket on the stool. Suddenly the motorman saw something on the track and applied the brakes in a hurry. The bucket fell off the stool and a considerable amount of beer went to waste.

"I was just taking it home to use in yeast for bread," the owner of the bucket explained, as he fought down the rising color in his face.

"It's the first time I ever knew you conducted a wholesale bakery," one of the passengers replied.—Indianapolis News.

Any politician can make big appropriations, but if he can suceed in getting the people to pay a lot heavier taxes without their knowing it, he is a statesman.

Congress may be indifferent to the danger of the railroads being tied up by the unions, but if the baseball strike comes off, it will surely have to act.

By the use of a powerful opera glass one can have the comforting assurance that the modern chorus girl does wear clothes.

Another favorite way to Observe National Pay Up Week is to positively promise to pay April first.

After the ball players join the union, they will have to knock off for closing time even if a fly ball is up in the air.

FARM STOCK

ROOTS FOR STOCK IN WINTER

Mangels and Turnips Act As Appetizers and Bowel Regulators—Use Care in Feeding.

Most stockmen realize the worth of roots in the winter ration for the cattle, but few recognize the fact that the mangels and turnips may be fed in such a way that much of their value is lost, says a writer in an exchange. Roots act as appetizers and bowel regulators rather than as actual milk producers; hence they should be fed with care. They are largely composed of water, and therefore they use up the heat of the body. For this reason, in extreme cold weather we cut down the usual quantity of roots fed, and on severely cold days we even skip the roots altogether, feeding something else having less water content.

Roots should not be taken from the storage pits or cellars, where the temperature is not far from the freezing point, and fed immediately. A better way is to bring them into a heated room for 12 to 24 hours, after which they may be cut and given to the live stock. We like to bring the roots into a warm room in the morning, leaving them until the next morning, when they are cut and fed. Cows that are giving milk should eat the roots just after being milked in the morning.

FATTENING OF BEEF CATTLE

Value of Silage Strongly Emphasized by Indiana Station—Ration for Substantial Gains.

The value of the silo in fattening cattle was strongly emphasized by the Indiana station. In this experiment substantial gains were made on the following ration:

2.5 pounds cottonseed meal.
4.4 pounds clover hay.
14.4 pounds shelled corn.
27.7 pounds corn silage.

When silage was fed the cost of gain was one-half cent a pound less than with dry feed and the increase in profits amounted to from $3 to $8



Splendid Beef Type.

per steer. The cottonseed meal gave much better results than oil meal and tended to produce firmer flesh with silage.

Where there is not an abundance of grazing when cattle are fed the silo will be almost indispensable to economy in feeding. The amount saved in feeding silage will soon pay for the silo. It helps utilize the coarse feeds, and it takes the place of green pasture when this is not available.

CRUDE OIL DESTROYS VERMIN

Oilers Are Cheapest and Most Efficient Means of Ridding Hogs of Harmful Lice.

Hog oilers are the cheapest and most efficient means of ridding the hog of lice, says the veterinary department of the Nebraska College of Agriculture.

One application of crude oil kills both lice and nits. The most convenient method of applying the oil is by means of a hog oiler, of which there are several good types. They are always ready and require little attention. The best oiler allows the pig to rub the oil on any part of the body.

The oiler can also be applied with a sprinkler, spray pump, broom, or brush. If there is any indication of skin disease, the parts may be scrubbed with a broom or brush so as to get the oil well into the skin. When crude oil is used, the appearance of skin and hair is greatly improved.

SUNSHINE IN CATTLE STABLE

Animal In Sunlight Takes on Flesh More Readily—Southern Exposure Is Favored.

A farmer, whose cattle have always been kept in a stable on the north side of the barn, well lighted and ventilated, had occasion to enlarge his stable, building the extension with a southern exposure, into which the direct rays of the sun were permitted to enter with no obstruction.

He discovered by accident, what he subsequently demonstrated by repeated experience, that the same creature in the sunlight took on flesh more readily, ate less and produced more than when kept in the stable where the direct sunlight never entered.

More than this, he proved conclusively that creatures suffering with various diseases, or reduced physical condition from divers causes, recovered more readily when afforded the energizing influences of the sunshine.

Children Cry
FOR FLETCHER'S
CASTORIA

Dr. Fahrney's Teething Syrup is the best remedy for any sickness baby gets no matter how young or how old. Try it.

SUGGESTIONS FOR COOKING MEATS

STATE HOME DEMONSTRATION AGENT GIVES INSTRUCTION IN SELECTING MEAT CUTS.

DIFFERENT CUTS DESCRIBED

Should Be Balanced With a Wholesome Amounts Of Fresh Vegetables and Pure Drinking Water.

College Park, Md., Feb. 8.—In a series of lessons prepared for the instruction of the housewife, Miss K. A. Pritchett, State Home Demonstration Agent, gives the following information regarding the selection and use of meat cuts:

Meat As a Food.

A few facts we should know about meat are called to our attention.

The meats that we commonly use are derived from the flesh of domestic and wild animals of herbivorous habits and from fowls. The flesh of carnivorous animals is seldom used as food.

The quality of the meat is dependent upon the condition of the animal from which it is derived. The creature should be in perfect health and full fed. Methods of slaughter, transportation and preservation all affect the quality of beef. In meat, as it is purchased we have bone, fat and the flesh, consisting of the muscles of the animal, with its connective tissue. The color of meat should be clear and fairly bright, not purplish or dull. There should be little or no odor and the meat should be firm and elastic to the touch.

Beef should be a bright red and well-streaked with fat.
Veal should be pink and somewhat less firm than beef. If watery and flabby it is too young.
Mutton is a duller red and firm. The fat is white or slightly yellow and hard.
Lamb is pink rather than red and slightly less firm than mutton.
Pork is rather pale and somewhat less firm than beef and mutton, and the fat is softer.

To understand the difference between tough and tender cuts we must be familiar with the structure of the muscles. Each muscle consists of bundles of tubes held together by connective tissue. In tough meat the muscle tubes are thicker and there is more connective tissue present. Exercise strengthens the muscles and this accounts for the fact that the unexercised muscles of the young animal gives us a softer meat. In the mature animal the muscles most exercised furnish the tough meat, and the less used muscles the tender. If you think of the proportionate amount of exercise that the different muscles receive, you can easily determine where the tough meat will occur.

The tough cuts come from the neck and legs; the tender cuts from the middle of the back, the toughness increasing as the cuts approach the neck and hind legs. The muscles of the abdomen are also tender, but they give a coarse-grained meat.

The tender cuts from the ribs and loin are the most highly prized, and, therefore, bring the highest prices. These cuts are liked because of their tenderness, although the nutritive value of the tough meat is as high as that of the tender, or possibly even higher. For the sake of economy, we are forced to use the relatively cheaper cuts, and to seek for meat substitutes. We must also take pains to use the cooking processes that will make the tough meats palatable.

Meat is valuable chiefly for its protein, fat and mineral salts. In spite of the fact that meat is a common article of diet, it should not be used in excess. Other forms of protein, as those in eggs and milk, are usually digested as easily, and most people can digest vegetable proteins if the vegetables are carefully prepared. Small children should not eat meat, for it has stimulating properties which are undesirable for them and it takes away the taste for foods more important for growth. When used largely in the diet, meat tends to cause intestinal putrefaction and to form excess of acid in the body. It is less likely to be harmful if taken with plenty of fruits and green vegetables and a liberal drinking of clear water.

Some farmers begin to plant the earliest vegetables at one side and proceed across the garden as the season advances. This makes it easier to harrow the unplanted portion at any time desired and thus keep it free from weeds and in a moist, friable condition. Other desirable features of this plan are: all similar crops in any row require the same amount and kind of tillage; crops occupying the land about the same length of time may be planted together; after early maturing crops are harvested it is possible to prepare a strip of land to plant late vegetables, if desired.

Take good care of all accumulated manure. If the fields are in good condition to get on with a wagon and a team distribute the manure as it accumulates, otherwise store it carefully. This is a good month to clean up rubbish about the farm.—From Lessons in Elementary Agriculture, issued by the Maryland State College of Agriculture.

The fact that the business places in a village are satisfied with wood structures with false fronts badly needing paint, does not prove that they can get along more without marble government post offices.

The European powers are carefully deliberating over President Wilson's peace plan, as to whether to put it into the waste basket or throw it away.

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