

Kept News.

SATURDAY MORNING, Dec. 20, 1884.

COOKING THE TURKEY.

How the Christmas Bird is Best Prepared—A Choice of the Receipts.

Authorities differ in their opinions regarding the best method of preparing the noble bird for roasting, some insisting that it should not be stuffed, but simply trussed and thus roasted. There is not any doubt that in this way the pure flavor of the bird being roasted with any taste which does not belong to it, is better preserved; but then it must be remembered that those differ, and that which would be grateful to one palate another would produce disgust. All, however, agree on one point—that the bird should be hung up at least a week before dressing, if the weather be at all suitable, and they also concede that the hen turkey is to be preferred for the flavor of its flesh. One authority recommends that in the previous management the bird should be plucked and picked a few hours after it is killed and some parings of fresh truffles, (or dried ones if the fresh are not procurable,) placed in the belly, which is then stuffed with clean, sweet hay. The bird is then to be hung by the legs for a week before it is dressed, when the hay is to be withdrawn, the truffle parings washed in warm water and a portion of them steamed in the gravy that is served with turkey. For the stuffing, sausage meat, bread, together with an egg is supposed to be the proper thing. Another way is to take a young hen turkey that is perfectly sweet, pluck, draw and singe it carefully, wiping the outside with a damp cloth, and after washing it inside drying it thoroughly. Then make a forcemeat of salt pork, a quarter of a pound of dried Vienna bread in milk; squeeze till dry and add a quarter of a pound of finely-chopped sausage meat, two eggs, a tablespoonful each of minced parsley and onion and two ounces of hot butter, seasoning with salt, pepper and ground nutmeg. Mix these ingredients thoroughly together; then stuff the bird with the forcemeat, truss it securely for roasting and put it before a clear fire. It should not be forgotten that basting is important. When the bird is done enough dish it up, pour over it some truffle sauce and serve hot. Delia, who holds that the meat of a fowl plainly roasted is more juicy and tastes better than when filled with bread dressing, thus gives the directions for preparing the bird: Singe, draw and truss a large, tender, dry-picked turkey; salt the inside and roast about an hour and a quarter; untie, place on a truss, surround with water-cress; add a truss, brush to the dripping, strain this over the turkey and serve with cranberry jelly.

None of these methods, however, find full favor in the eyes of the epicure. To him the "truffled turkey" has universal charm, and if he can't have it in this way he would rather have it altogether. The manner of preparing a truffled turkey is as follows: Take a plump and young hen turkey, weighing about ten pounds, and let it also be fresh killed. Then select a pound and a half of small truffles, washing and cleaning thoroughly to rid of all earth or gritty substances. Cut a pound of the truffles into balls from an inch to an inch and a half in diameter. Weigh the trimmings or parings and pound them in a mortar. Then take an equal weight of fat bacon, cut it and pound it until smooth, mix with the truffle parings and season the whole with salt and pepper. Now blend the meat together, and when perfectly smooth mix the truffle balls with it and stuff the turkey with this forcemeat. The turkey should hang for at least a week after it is thus stuffed, or even longer would be better if the weather is cold enough. To roast the turkey cut a slice of fat bacon and lay it upon the breast, and over the bacon lay a piece of buttered paper. Then place the bird before a clear fire, remembering that a roast turkey is not apt to be injured by too much basting. When done serve hot, with or without truffle sauce. If the latter is preferred make it as follows: Put a half a dozen finely minced truffles into a saucepan with some good butter; set the pan over the fire, shaking frequently for ten minutes; then have dissolved in a half pint of boiling water two tablespoonfuls of Johnson's mustard. Pour this into the pan with the minced truffles, seasoning with pepper and salt to taste, and then add a glass of white sherry. Now set the pan upon the fire, when simmering gently for fifteen minutes, when, after skimming the fat from the surface, the sauce is ready to serve.—*Chester for December.*

A Fortune in Election Bets.

Colonel J. T. Childers, proprietor and operator of a stage line from Fort Worth to Fort Yuma, in Arizona Territory, was a just kind of a fellow, whole-souled and full of vim and fan. Coming up from Fort Worth to Dallas, he told how he made a fortune by betting on General Taylor's election to the presidency. Said he: "I bet everything I had, money, house and home, farm, pasture land, stock, wagons, harness, clothes, and everything you could think of. As long as I had credit I bet it. Then one day I bet my hat, coat, vest, pants and shoes, and I was five miles from home at that. But I was sure Taylor would be elected. I bet on his election, on his election by different parties, on his living to be elected, and had side bets all over the country. Those days I used to drive around—this was in Minnesota—with a band of music and a six-pointed cannon, and I tell you I had more fun than I ever had in my life. For I had a clerk to keep track of my bets—that I had won \$80,000 in gold. I collected all of the bets, too. One man didn't like to give up a note he had bet it was the only note he had—and I took his note and gave him another and a better one, and today he writes me every month and says what a good fellow I am. And when I knew I had won I kept open house for a week and invited the whole country. I guess I had over two people at my house for a whole week and more eating and drinking and making merry. And after I had collected all my money I had about \$80,000 left."

A Choice Turkey's Stock.

A red-wood tree, cut in this country, furnished all the timber for the Baptist church in Santa Rosa, one of the largest churches in the country. The interior of the building is finished in wood, there being no plastered walls. Sixty thousand shingles were made from the tree after it was taken for the church. Another redwood tree, cut near Murphy's Mill, in this country, about ten years ago, furnished shingles that required the constant labor of two Indians used up for two years before the tree was used up. The shingles mentioned are valued as true by Supervisor T. J. Preece.—*San Jose (Cal.) Republic.*

THE BLANK CASE.

The Blank Case Case.—In regard to the case of Mrs. James G. Blank, against the Indianapolis Railroad's dispatch from that city says: "There has been no action of the court which will prevent the further prosecution of the case. The plaintiff has not succeeded in the intervention appointed in the bill of discovery, but it does not end the proceedings unless the court shall so order. The case at law is set for trial on Dec. 23, but in the discovery matter Blank will be required to file an answer before the first Monday in January. It is the general belief that the case will ultimately be decided by the plaintiff."

It is believed that the principle objection to the Mother Hubbard dress in Chicago is in the fact that it attracts public attention away from the Sunday school news.—*Chicago Tribune.*

"My poor fellow," asked a man of the living skeletons at the Fine Museum, "where have you been haunting?"

Healing Properties of Water.

There is no remedy of such general application and none so easily obtainable as water, and yet nine persons in ten will pass it by in an emergency to seek for something of less efficacy. There are but few cases of illness where water should not occupy the highest place as a remedial agent. A cup of steamed or a cup of cold water, and wrung out of hot water and applied around the neck of a child that has the croup will usually bring relief in ten minutes. A towel folded several times and quickly wrung out of hot water and applied over the chest of the patient in toothache or neuralgia will generally afford prompt relief. This treatment in colic works like magic. We have known cases that have resisted other treatment for hours yield to this in ten minutes. There is nothing that will so promptly cut short a congestion of the lungs, sore throat, or rheumatism, as hot water when applied promptly and thoroughly. Pieces of common batting dipped in hot water, and kept applied to all sores and new cuts, bruises and sprains, is the treatment now generally adopted in hospitals. Sprained ankle has been cured in an hour by showering it with hot water, poured from a height of three feet. Tepid water acts promptly as an emetic, and hot water taken freely half an hour before bedtime is the best of cathartics in the case of constipation, while it has a most soothing effect on the stomach and bowels. This treatment continued for a few months, with proper attention to diet, will alleviate any case of dyspepsia.



Hard times, low wages, shrinkage of values are all having their effect on prices. The clothing market feels the effect so much as to reduce prices to almost a give away point. Now is your time to buy good first-class clothing, such as our stock is composed of, at the lowest figures known to us for years past.

A. C. YATES & CO.,

Ledger Building, Sixth & Chestnut Sts. PHILADELPHIA.

NOTICE.—Estimates furnished to Clubs for Overcoats for the Fall season.

CLOTHING.

I. Hamburger & Sons,

64 W. Baltimore Street,

—SELL THE—

BEST MADE CLOTHING

AT LESS PRICES

Than ANY HOUSE in BALTIMORE

As many of our customers in this and adjoining counties will bear witness.

I. HAMBURGER & SONS,

Leading Clothiers and Merchant Tailors,

Adjoining the B. & O. Building,

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N. E. Cor. St. Paul and Fayette Sts.,

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On the European and American Plan.

American Plan, \$1.25 to \$1.50 per day. European Plan, Rooms 50 and 75 cents per night. \$1.00 and up per week.

W. W. REID, Proprietor.

Persons visiting Baltimore and this one of the most reasonable as well as central and convenient locations in the city to stay at, being in easy access to all theatres, churches, public buildings, street car lines, &c. Open all night, July 19th.

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THE undersigned having taken charge of the above hotel, would respectfully inform the public that he is now prepared to receive permanent and transient guests with good board and accommodations at reasonable rates. The House has been newly furnished and refitted throughout, and the tables will be supplied with the best market produce. Respectfully,

JOHN GOLDSBOROUGH.

ORGANS AND PIANOS.

By the world renowned WATERS new scale PIANOS. Also, Organettes, Church Organs, and all styles of music, brilliancy of tone, &c. A joy forever fully warranted for 5 years.

WM. K. JUDEPIND & CO.,

Geo. J. Agie, Keeville, Md.

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A Card just received from Grand Rapids, Michigan, of Superior WHITE PINE FENCING!

T. W. ELLISON, JR.

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Cook Stoves! Cook Stoves!

The largest assortment on hand we ever had, and selling lower than ever sold in Kent county.

THE EXCELSIOR

is one of the BEST COOK STOVES ever made, and hundreds are now in use in Kent county—not a single complaint. Price and sizes to suit every one.

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All Sizes and Prices

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THE NEW GOLDEN SUN

AND GOLDEN SUN HEATERS

cheaper this year than ever before. Put up to heat one, two or three rooms. Call and examine and get prices.

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FOODER YARN! FOODER YARN!

Five different kinds and the cheapest in the country.

J. K. ALDRIDGE'S.

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PISTOLS! PISTOLS! PISTOLS!

Sporting Apparatus and Ammunition, Breech Loading Shot Guns—Single and Double Barrels, Double and Single Muzzle-Loading Guns. Call and examine our stock of Guns and Pistols.

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HARDWARE, STOVES,

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and added thereto by recent purchases in the city, I shall continue the same business at the old stand adjoining the Kent National Bank, and hope to have the support of our former friends and the public generally.

We will keep constantly on hand a complete line of Hardware, Stoves, &c., and sell at lowest prices.

GIVE ME A CALL.

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FRUIT CANS

for sale by W. A. WHEATLEY.

CORN HOES, CORN KNIVES, CORN BUCKETS, FOOTER YARN, &c., for sale by W. A. WHEATLEY.

All kinds of TIN WORK

done at short notice.

ROOFING and SPOUTING

a Specialty!

All Tin work guaranteed to give satisfaction.

W. A. WHEATLEY.

OLD STOVES repaired at short notice.

Heater work a specialty.

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CHURNS, Butter Paddles, Buckets,

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We have received our Fall and Winter stock of

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DRY GOODS, NOTIONS,

HATS, GROCERIES,

WOOD and WILLOW WARE,

and QUEENSWARE,

and are offering bargains in all departments. Come and examine our stock of Boots and Shoes. We carry a full line of Johnson's Solar Ties, the best Shoe in the market for Boys' Misses and Children, also, Oliver's City-Made Shoes for Ladies.

CARPETS & OIL CLOTHS

AT CITY PRICES!

Full Line of White and Colored Blankets, Horse Blankets and Lap Robes.

Underway for Ladies, Children and Men.

Boys and Men's Laundered and Unlaundered Dress Shirts.

Large assortment of Gloves and Knit Goods. Ladies' Kid Gloves a specialty.

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All kinds of COUNTRY PRODUCE taken in exchange for Goods. Give us a call.

WROTH & ALDRIDGE.

Nov. 29—1884. Chestertown.

1884. FALL! 1884

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OIL CLOTHS! OIL CLOTHS!

ALL WIDTHS.

Mats, Rugs, &c.

LARGEST STOCK!

BEST ASSORTMENT

and LOWEST PRICES

REMEMBER, the price on these goods is much below last year, and on our part no effort will be spared to keep the trade at home. Will furnish upon the shortest notice anything needed in the CARPET line and at city prices.

Our stock is varied now, consist of RAGS, ranging from 25c. per yard up to 25c. per yard, and we are prepared to receive orders for the best extra super made. Our all-wool 5c. goods in Ingrain specially cheap. Brussels in Tapestry, Body, &c., from 8c. up.

Solidifying your trade, I am, Respectfully,

R. F. PARKES.

Nov. 1, 1884.

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purchase the one published by the Ladies of Painesville, Grange. These receipts are not only highly commendable in the art of book-keeping, but are, we believe, well adapted to fill a great want in the culinary department of the household.

Price of book 5 cents.

COULN F. STAM, Druggist.

Nov. 22—84.

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W. W. TUNIS & BRO.,

SAW AND PLANING MILLS.

TUNIS' MILLS, TALBOT COUNTY, MD.,

Manufacturers of

LUMBER and BUILDING MATERIALS.

Owning our own Timber lands, Teams, Logging, Railroads, Rafting apparatus, Mills and vessels, we know we can offer INDUCEMENTS TO BUILDERS NOT EQUALLED IN THE STATE.

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Light Street Wharf, BALTIMORE.

LUMBER, SHINGLES,

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OF ALL KINDS.

FLOORING, PALES, FENCING, &c.

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Shingles, Lath, Doors, Sash, Blinds

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