FEDERALSBURG

Death of James H. Davis

Mr. James H. Davis, who resided at Hynson a village here, died last Saturday at noon of apoplexy, aged 67 years.

Mr. Davis, who was unmarried and had lived alone many years, was ill but a short time and was being conveyed to the hospital for treatment when he died. He is survived by a brother, Mr. Charles T. Davis, of this town, and two sisters, Mrs. Sallie Carpenter, of Woodland, Del., and Mrs. Laura O'Bier, of Seaford, Del.

Funeral services, conducted by Rev. G. E. McDorman, pastor of Christ M. P. Church, were held Monday afternoon at Bethel church (Del.) where Mr. Davis' ancestors worshipped. He was laid to rest in the adjoining cemetery, beside his father and mother, Mr. and Mrs. Alfred Davis, prominent people of this section. He was a nephew of the late Dr. William D. Noble, a distingushed physician of this town nearly 50 years ago.

Exhibit of Manual Training

The annual exhibit of the manual training department of Federalsburg high school will be held this Wednesday afternoon and evening. The exhibit includes in addition to the usual woodwork, metal work and cement work, introduced this year by the instructor, Mr. Victor Fritz.

Miss Emory Entertains Club

Members of the Woman's Club were delightfully entertained last Wednesday afternoon by Miss Elizabeth Emory, of Seaford, who reviewed in a very pleasing, informal way, her recent European tour. The talk, while informative, was punctuated with many touches of personality that made it especially enjoyable.

The current meeting of the club is social in character and under the direction of a special committee for the day.

On the evening preceding Valentine's Day, the club will hold a Valentine party, when members with husbands or friends will attend a large function in the Temple in keeping with the occasion.

Local Boy Scouts Visit Easton

On Friday night of last week a large number of local boy scouts in company with their scout master, Mr. B. C. Willis, went to Easton where troops from the whole Eastern Shore assembled to listen to addresses and view motion pictures setting forth the scout activities and methods of training.

The meeting in charge of W. Goldsborough Bradford, chief scout executive of the Shore, was much enjoyed by the boys attending.

Student government has been adopted at the high school, one of the first schools in the state to institute this policy. Committees have been appointed from the students on Health, Building, Grounds, Athletics and Library. The officers of the student council are: President, Louis Noble; secretary, Evelyn Covey, with representatives from each class as follows: Seniors, 4; Juniors, 3; Sophomores, 2, and Freshmen, 1.

Mrs. Laura Fields, who was called to Baltimore in early December because of the illness of her sister, Mrs. Annie Fields, has returned to her home on Main street.

Miss Delia Mowbray, of Easton and Annapolis, spent last week end here with her parents, Mr. and Mrs. W. A. Mowbray.

Mr. Charles W. Jefferson, who has been at his home here recovering from illness, left some days ago to resume his position at the Maryland University hospital.

Mrs. Agnes Sullivan returned home Monday night from Washington where she was called by the unexpected death of her brother, Mr. James Orem, who had resided with her here and was on a business trip when taken ill.

Mr. Robert Davis who has been so long shut in with inflammatory rheumatism, was last week able to make his appearance down town. He was welcomed by many friends.

Miss Lyda Morris, of State Normal School, recently visited her parents, Mr. and Mrs. E. Lee Morris.

Mr. and Mrs. J. R. Charles returned home Saturday night from Buffalo, N. Y., where they were during the sessions of the canner's convention.

Mr. Walter Holt after spending some time here with his parents, Rev. and Mrs. T. S. Holt, has resumed his work as traveling salesman in Pennsylvania.

Mr. John Todd has left for Perryville, Md., where he expects to make his home.

Miss Nannie Nichols, of Salisbury, spent the week end with her parents, Mr. and Mrs. Ira Nichols.

Mrs. John Paul, who has been ill, is improving at her home on Buena Vista avenue.

Mrs. G. E. MacDorman has returned home from Virgnia where she was called by the illness of her grandmother.

Mr. Edward Hackett underwent an operation at Cambridge hospital a week ago and is now convalescing there.

The Ladies' Aid Society of Union M. E. Church will hold a bake this coming Saturday at which all the delectables from the oven will be on sale. The proceeds will be used to purchase additional furnitur for the chase additional furniture for the parsonage living room.

Miss Glendola Hurlock is spending some time with Washington friends.

Mrs. J. O. Harnesberger, of Elkton Va., is visiting her father Mr. J. F. Todd.

Mr. Charles Farley and son Alton, of Baltimore, visited Federalsburg friends last week.

Mr. Leo Plummer, of New York, vsiited his brother, Mr. Oscar Plummer recently.

CHIPS

Favorite Sayings

The Flivver owner—"Wouldn't that jar you?"

The Radio Orator—"I'll tell the world."

The murderer—Well I'll be hanged.

The judge—Fine.

The flapper—No one has anything on me.

X—X—X

Climate, My Boy!

"Daddy, do they charge anything to climb the Alps?"

"Never, everybody goes up on a pass."

X—X—X

"Well, Dad," said the youth just home from college, "I made it all right, and got my A. B."

"Good," said the proud parent. Now you can go out and get your J. O. B."

X—X—X

Purely Literary

A celebrated author thus sketched out his daily program to an interviewer: Rise at 11; breakfast at 12; attention to mail; a few afternoon calls; a ride in the park; dinner, the theatre and then to bed.

"But when do you do your literary work?" he was asked.

"Why the next day, of course," was the reply.

X—X—X

It All Depends

The teacher had been trying to inculcate the principles of the golden rule and turning the other cheek.

"Now Tommie," she asked, "what would you do, supposing a boy struck you?"

"How big a boy are you supposing?" demanded Tommie.

X—X—X

Not Yet Qualified

Rastus—Ain't you tendin' de revival meetin'?"

Sambo—"Not till ah has backslid some more?

X—X—X

The telephone girl—I got your number.

The sausage maker—Dog gone.

The fisherman—I'll drop a line.

The author—All write.

The seamstress—Darn it.

X—X—X

Jimmie giggled when the teacher read the story of the man who swam across the Tiber three times before breakfast.

"You do not doubt that a trained swimmer could do this, do you?"

"No, sir," answered Jimmie, "but I wonder why he did not make it four, and get back to the side where his clothes were.

X—X—X

Pat had just joined a horse regiment, and was undergoing the necessary practice in the riding school. After a particularly desperate attempt to unseat its rider, the horse managed to entangle a hoof in one of the stirrups.

"Begorra," said Pat, "if you're comin' on, then I'm gettin' off!"

The Original Method

Katherine and Margaret found themselves seated next to each other at the dinner table, and immediately became confidential.

"Molly told me that you told her that secret I told you not to tell her," whispered Margaret.

"Oh! Isn't she a mean thing?" gasped Katherine, "Why I told her not to tell you.

"Well," returned Margaret, "I told her I wouldn't tell you she told me; so don't tell her I did."

X—X—X

Sure Sign

"Hey, Jimmie, where you goin' ?" The picture's just startin'?"

"Huh, the show is over. Don't you see 'em kissen'?"

X—X—X

Or, Fly Up the Flight.

The ex-doughboy had brought home a French bride who had not yet mastered the peculiarities of "la langue Americaine."

"I'm coming right back up, dear," he called, as he went down stairs one day.

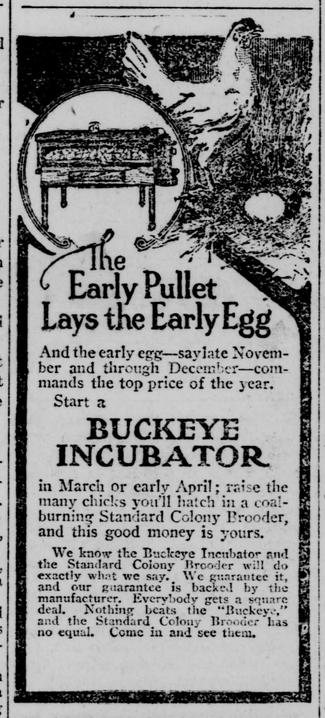
"For why you back up, dear?" asked the bride, somewhat puzzled, "Why you not come up frontwards?"

X—X—X

AS HE UNDERSTOOD.

Teacher: Heat expands and cold contracts. Give me an example.

Charles: In summer the days are very long; while in winter they are short.



And the early egg—saylate November and through December—commands the top price of the year.

Start a

BUCKEYE INCUBATOR

in March or early April; raise the many chicks you'll hatch in a coal-burning Standard Colony Brooder, and this good money is yours.

We know the Buckeye Incubator and the Standard Colony Brooder will do exactly what we say. We guarantee it, and our guarantee is backed by the manufacturer. Everybody gets a square deal. Nothing beats the "Buckeye," and the Standard Colony Brooder has no equal. Come in and see them.

BUCKEYE INCUBATORS

No. 17—210 Capacity
No. 4—350 Capacity
No. 5—600 Capacity

* * *

STANDARD BROODERS

COAL and OIL BURNERS

No. 18— 500 Chick Capacity
No. 19—1000 Chick Capacity

We are offring a special price on Incubators and Brooders

Nuttle Hardware Co.

JOHN W. CLARK

John W. Clark, for years Denton's only police officer, died in Easton hospital on Wednesday last, of pneumonia, Mr. Clark was 69 years of age and leaves a wife and two daughters, Mrs. Mabel Duffy, of this place, and Mrs. Rudell, of New Jersey, with whom Mrs. Clark Makes her home. Four sisters, Mrs. Mowbray, Mrs. Mrs. Parks, Mrs. Mark Smith and Mrs. Lemuel Clough, all of Denton, also survive the diceased. Mr. Clark was an auctioneer for many years, and was well known throughout the county. The funeral took place on Sunday afternoon and the burial was in Denton cemetery.

MARYLAND WEEKLY INDUSTRIAL REVIEW

St. Michaels—Additional toll line to be built to Easton.

Maryland State commission renewing Tangier Sound oyster beds.

Baltimore—Contract to be awarded for paving Park Heights avenue from Keyworth avenue to Rogers avenue.

35 farmers in Frederick county produce practically all the gold fish in the United States.

Hagerstown—New $350,000 school building to be erceted.

New municipal hospital near Lake Montebello nearing completion.

Baltimore—Erection of new field house and recreation building planned.

Hagerstown school building program being carried out in Washington county.

Shore Transit Line to operate busses between Easton, Centreville, Chestertown and Rock Hall.

Salisbury—State Normal School building under construction.

Pocomoke City—Two new bank buildings nearing completion.

SSalisbury—Chesapeake & Potomac Telephone Company to run additional lines to Cape Charles, Va.

Centreville—New armory to be erected.

Rohoboth—Much building activity in progress.

Baltimore—New Clifton Park high school building completed.

Value of imports through local port for 1923 showed increase of $35,000,000 over 1922.

"Idleness

He is not only idle who does nothing, but he is idle who might be better employed.

—Socrates

"Work and Play"

If a task is once begun,
Never leave it till it's done;
Be the labor great or small,
Do it well or not at all.

PHOEBE CARY

New Year's Day

Every day is a fresh beginning,
Every morn is the world made new,
Only the new days are our own;
Today is our's and today alone.

—SUSAN COOLIDGE

CONCORD

Linnie Lord, eight-year-old daughter of Mr. Harvey Lord, was carried to the Emergency hospital at Easton last Thursday afternoon and was operated upon for appendicitis.

Mrs. Florence Love has purchased a new Ford coupe.

Mr. Carl Eaton has purchased a new Ford truck to haul country produce to Wilmington.

Mrs. Todd who makes her home with her daughter, Mrs. Mollie Evorngam, is on the sick list.

VERNON

Mr. and Mrs. Fred Powell nee Ruth Harvey have received congratulations upon the birth of a fine heir. Both mother and child have been doing well.

The Ladies Aid of Prospect recently met at the home of Mr. and Mrs. Ellers.

The pupils of Rice's school are doing well in the mid term examinations. Some of the pupils entering town school at New Year's passed for a higher grade and entered it. The teacher, Mrs. Alice Ross, received one of the highest marks which could be given for "Administration" as a principal or superintendent of an elementary school by the state board of public instruction at the recent examination at Dover. Mrs. Ross also receives a passing mark in supervision and in the demonstration and experimental schools of Columbia University every summer, and was the only teacher in Kent county taking the highest examination, (principal's,) given in December, the other teacher being Miss Minnie Reed of Sussex county, principal of Ellendale schools. The happiest life is always to be searching for truth and imparting it to others—a life of service. We are never too old to learn.

The Epworth League of Prospect church recently met at the home of Mr. and Mrs. Milton Hopkins. After a fine program, delicious refreshments were served.

Mr. and Mrs. Lyndal Hayman of Delmar, and L. Harrington of Seaford, have been guests of Mr. and Mrs. William Wooters.

The revival has closed at Wesley.

The farmers in this vicinity are fox hunting.

Announcement of the marriage of Miss Mildred Workman who formerly lived near here, and William J. Pasky, of Felton has been announced.

Mrs. William Wooters has improved in health.

Woodsawing and big dinners seem to be the order of the day.

A Rat That Didn't Smell After Being Dead for Three Months

"I swear it was dead three months," writes Mr. J. Sykes (N. J.). "I saw this rat every day: put some Rat-Snap behind a barrel. Months afterwards, my wife looked behind the barrel. There it was—dead." Rat-Snap sells in three sizes for 35c, 65c, $1.25.

Sold and guaranteed by

NUTTLE HARDWARE CO.
DENTON DRUG CO.

New Fashions in Foods

By KARINE HOLMES

PIES

"Dame get up and bake your pies
For this is Christmas Day in the morning."

This is one of the Mother Goose rhymes, credit for which is given to our New England ancestry. Mother Goose believed in baking her pies, the same day they are to be eaten, and we do know that there is less sogginess in our crusts if the filling stands only a short time on the crusts before eating the pies. However, we all know our pie crusts are much more crisp if mixed and allowed to stand where they will be thoroughly chilled before baking. If you make pie crusts and roll it or not, as you desire, the day before baking your your pie, you will have added 50 per cent to its value of crispness and digestibility.

Of course you realize that fat is not digested in the body until it reaches the small intestines where it is emulsified and saponified so it can be used. Pie has been banished from the good society of cookery simply because the starch granules in the flour (our second ingredient in pie crust) were not given enough water to swell them to their proper proportion. Now good pastry cooks make a much softer crust; a crust that is so soft that it is hard to handle, and then the last thing before piercing the crust to let out steam, first turn your cold water faucet on and hold the pie under it until the crust is thoroughly wet. Put into the oven as soon as possible thereafter. You see the cold water soaking and then subjecting the same starch granules quickly to the heat about as high as housewives can have it, makes that cracker-like flakiness, so desired in good pastry.

Among chefs and fancy pie bakers there are several kinds of pie crusts. For our use, just GOOD pie crust is our aim. It is an art, and yet the trick is so simple that a recipe seems scarcely necessary. One needs almost as much fat as flour. Butter used to be advocated, but good wholesome lard makes the more acceptable finished product. Cut the fat into the flower with one ore two knives as you desire; add salt, and still stirring with one knife, put in the water until you have a soft mixture. If you do this at some odd moment, then put it away where it will be very cold, you can roll it much better. If convenient to bake at once, your pie will be improved by placing the same in a refrigeratory place until your oven is in high heat. Shortly after the pie is placed in the oven you may reduce the heat, but not enough to retard the cooking and browning. Nothing adds more to the attractiveness of your pie than a good clear, brown color.

In fruit pies, the Scotch use a deep pie dish, no bottom crust, and it is delicious. Apple pie for instance, as



you slice your raw fruit in your dish, sprinkle a little sugar and spice. Thus alternating until your dish, say four inches deep, is full. Then lay on the top crust, and follow above directions. You have a pie fit for the king.

Butterscotch Pie

1 egg
1 cup dark brown sugar
1 cup milk
3 tablespoons flour
2 tablespoonfuls of fat (butter or very fresh lard)
3 tablespoons water
¼ teaspoon salt
1 teaspoon vanilla
1 tablespoon powdered sugar
1 baked pie crust

Put yolk of egg into sauce pan, add brown sugar, flour, milk, water, fat, salt, and vanilla. Stir over fire until it thickens and comes to boiling point. Pour into baked pie shell. Beat up the white of egg, then beat into that the powered sugar, spread on top of the pie and brown lightly in oven. Sufficient for one pie.

C. H. BULLOCK

Annouuces the Opening of a New Store 312 Market Street

Formerly Denton Candy Co.

With a Good Line of Guaranteed

Jewelry :-: Notions :-: Groceries

EGGS WANTED

Turkeys, Guineas and Chickens

Will Pay Highest Prices

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