The Largest, Best Stocked and the Most Complete Music Store on the Shore.

No City House Handles Finer Instruments, and a Call Will Convince you that my Piaons and Organs Embrace a Line Which Have No Superiors and Few EQUALS.



MY expenses are less and consequently my prices. I am trying to show the people of this and adjoining counties that a first class music store can be conducted outside of the large cities, and teach them that it is not necessary to go elsewhere to purchase any instrument of any kind or quality. My store is the wonder of all persons who know what it cost to stock and maintain such an establishment, and visitors are made welcome. Instruments sold flat or on installment, rented and exchanged. Get rid of that old back number instrument and put in a modern one. Bring your friends and visitors and show them a store that would be a credit to a place ten times the size of Easton. Besides Pianos and Organs I have a full line of all kinds of musical instruments from a Horn to an Accordeon and a Violin to a Music Box, in fact every instrument that makes music we can sell you. Sheet music of all kinds for sale.

I WILL GIVE A PIANO OR AN ORGAN AWAY FREE TO ANY PERSON who will find better or cheaper Instruments than those I handle. This is a strong statement, but I know what I am saying. If you have any love for your county patronize your home trade.

J. W. WHEATLEY, Easton, Md.



ST. MICHAELS PRIMARY SCHOOL.

The accompanying picture is of the old M. E. Church building at St. Michaels; which was recently purchased by the School Board for $500. It is the intention of the Board to transform it into a school building for the Primary Department. The two floors are to be equipped with modern school paraphernalia. The grounds around the building are large and afford ample room for a playground.

[Cut this out and paste it in your scrap-book and watch for the next. These selections are made with great care by the Editor of the GAZETTE.]

Sonnets from the Portuguese.

If thou must love me, let it be for naught
Except for love's sake only. Do not say
"I love her for her smile, her look, her way,
Of speaking gently,—for a trick of thought
That falls in well with mine, and certes brought
A sense of pleasant ease on such a day—"
For these things in themselves, beloved, may
Be changed, or change for thee,—and love, so wrought,
May be unwrought so. Neither love me for
Thine own dear pity's wiping my cheeks dry,—
A creature might forget to weep, who bore
Thy comfort long, and lose thy love thereby!
But love me for love's sake, that evermore
Thou mayst love on, through love's eternity.

How do I love thee? Let me count the ways:
I love thee to the depth and breadth and height
My soul can reach when feeling out of sight
For the ends of being and ideal grace.
I love thee to the level of every day's
Most quiet need, by sun and candle light.
I love thee freely, as men strive for right;
I love thee purely, as they turn from praise.
I love thee with the passion put to use
In my old griefs, and with my childhood's faith.
I love thee with a love I seemed to lose
With my lost saints. I love thee with the breath
Smiles, tears, of all my life; and, if God choose
I shall but love thee better after death.

—Elizabeth Barrett Browning.

CARE OF LAMPS.

How to Manage Them So as to Secure the Best Results.

In selecting a lamp it is well to choose one with a shallow reservoir, for if the oil is at too great a distance from the burner it tends to make the flame drop lower as the oil diminishes. Reservoirs of metal and stout glass are advised.

Another point overlooked by people who complain of lamps smoking and giving forth bad odors is that on no account must a lamp be filled and lighted after it has been laid aside unused for some time until the old oil is all emptied out. The interior should be well scalded and a new dry wick put in. In fact, if a lamp is in constant use, it should be a rule that the reservoir is to be emptied and scalded once a month.

Those who like to have their surroundings spick and span and are afraid of lamps smoking the walls and ceilings should have tops to the chimneys. In putting out a light do not blow down the chimney. Turn the light down and blow across the top of the chimney.

Cleaning chimneys is a vexed question. If they are washed and imperfectly dried, they are apt to break when the wick is lighted. New chimneys if put in cold water and gradually boiled are not so apt to break afterward. Burners must be kept absolutely clean and fresh, and at intervals should be boiled in soda and water.

Wicks are important. They must fit in the full width of the wick case and be cut off so they will not lie along the bottom of the lamp, as long immersion in oil hardens them. If a lamp smells or smokes without cause, it is a sure sign the wick wants changing.

There is no economy in using a cheap oil. It does not give so good a light and is very dangerous.—Christian Work.

How to Make Cafe Frappe.

Boil one quart water with half cup sugar, add four tablespoonfuls finely ground coffee, cover and let stand on side the stove ten minutes; then strain through a fine sieve. When cold, add the whites of two eggs. One hour before serving put the preparation in a freezer and freeze till stiff, which will take about 15 minutes; then remove the paddle, cover the freezer and let stand till ready to serve. At the time whip one pint cream till stiff, add one tablespoonful powdered sugar and place the cream on ice. Serve the frappe in glasses, with a spoonful cream on top.

How to Cook Fresh Tongue.

Properly roasted or braised in stock, a fresh beef or calf's tongue is delicious meat. It is not remarkable for its nutritious qualities; but, like the tenderloin of beef, the meat is of good flavor if it is carefully cooked and seasoned, and it is always of melting tenderness. Select a fresh beef tongue for roasting. Wash and trim it thoroughly and season it with salt and pepper. Wrap a paste around it made of a pint of flour and a cupful of water. Roll out this paste thin and wrap it around the tongue. Lay it on a meat rack in a dripping pan, with a pint of boiling water. Roast it for about two hours. Keep the surface of the paste from drying too hard or burning by basting it with the boiling water in the bottom of the dripping pan. At the end of this time remove the paste. It is of no further value. Loosen the skin of the tongue and peel it off. It should come off easily. Lay it back in the pan, rub it freely with butter, dredge it lightly with flour and pour a little rich brown stock in the pan under it to baste it with. Roast it, basting it often, until it is well browned. Take it up. Add mushrooms to the brown gravy in the dripping pan, thicken it and serve it with the tongue. The mushrooms, of course, may be omitted, but they add a great deal to the flavor of the tongue.

How to Grill Almonds.

Blanch a cupful of almonds and dry thoroughly. Boil one cup of granulated sugar with a quarter of a cup of water until it "hairs:" then throw in the blanched almonds. Let them cook in this sirup, stirring them occasionally, until they become a delicate golden brown, before the sugar changes. As soon as the sugar commences to take on a color, quickly take the pan from the fire and stir the almonds rapidly until the sirup has turned back to sugar and clings irregularly to the nuts.

How to Prepare Celery.

Not many people know that a bunch of celery in the hands of a good housekeeper is one of the few things about which there is absolutely no waste. From an ordinary bunch of celery of five stalks pick off the large leaves, wash them and place in a quart of water, letting the quantity boil down to about half a pint. When cold, bottle this liquid and keep in a cool place to be used for flavoring gravies and soups. Next wash and boil the five roots the same as potatoes, tying them with a fork to tell when done. Cut them into thin slices, add a finely cut onion and make into a salad the same as the ordinary potato salad. The large and coarser stalks of celery cut into inch lengths, boil, cover with a cream sauce and serve as a vegetable. The delicate stalks use as ordinarily for a relish, and the young yellow leaves will be found to make a pretty trimming for the meat dish. This uses every scrap of the celery itself, but the careful housekeeper will not even discard the string which ties the stalks together, but if it is long enough will roll it up for future use.

How to Curry Beef.

Cut up a few slices of lean, cold roast or boiled beef in pieces about an inch square. Put three ounces of butter in a stewpan with two onions sliced and fry to a light brown color. Add the beef, a dessertspoonful of curry powder and a wineglassful of water. Stir gently over a brisk fire for ten minutes. Should this be too dry, a spoonful or two of gravy or water may be added. Place on a deep dish with an edging of dry boiled rice.

A torpid liver robs you of ambition and ruins your health. DeWitt's Little Early Risers cleanse the liver cure constipation and all stomach and liver troubles. Harry Roberts.'

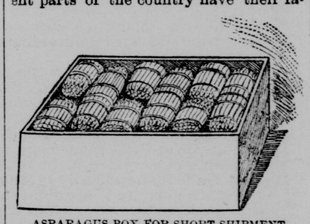
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FARM AND GARDEN

PROFITABLE ASPARAGUS.

How the Famous Oyster Bay Product Is Grown—Cutting and Marketing.

Asparagus is generally considered a profitable crop. It is now grown so extensively that special tools are used in its culture, and large growers in different parts of the country have their favorite and various methods of procedure. From an account by The Rural New Yorker of present practices in growing and marketing this vegetable the following information is gleaned, together with the illustrations: For the production of the white shoots so popular from the Oyster Bay (N. Y.) district deep planting is required. Some growers use for making the furrows a special plow that makes a furrow about 18 inches deep. Some growers, especially on heavy land, make them 12 inches deep. The trenches are made from 3½ to 4½ or 5 feet apart. Each grower has his own ideas about depth, distances apart, fertilizers, etc.

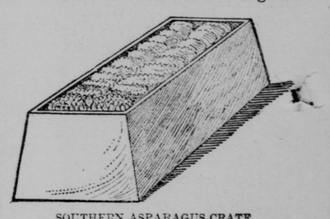


ASPARAGUS BOX FOR SHORT SHIPMENT.

Some growers prefer 1-year-old roots and some 2-year-old. Whichever are used they should be strong and vigorous. The plants are put in the bottom of the trench 15 to 18 inches apart and partially covered with soil. The trenches are filled gradually as the plants grow by frequent cultivations which keep the ground clean. Some growers use stable manure and consider it best, while others prefer commercial fertilizers, and still others are governed by circumstances as to their choice. Some apply fertilizers always in the spring, while others fertilize the old beds immediately after the cutting season each year, claiming that this gives the plants a good, strong growth and fits them for sending up numerous large shoots the next season. The ordinary tillage tools are used for keeping the beds clean, though some large growers have special tools. The old tops are removed each spring, the surface thoroughly worked up and left in ridges over the rows. In fighting the new asparagus rust the New Jersey station recommends removing and burning the tops in the fall.

The most popular variety has always been the Conover's Colossal, though Barr's Mammoth is grown by some, and more recent additions have been Palmetto, Columbian White and others. At the New Jersey experiment station Palmetto was the least affected by the new and destructive asparagus rust of all the varieties tested.

Cutting begins as soon as the shoots begin to show nicely above the surface. It is done by means of a special knife, requires great care and is hard work. Careless work would destroy many of the buds that are just starting. The beds are usually cut over every day. The shoots are put into bunches weighing about three pounds each by means of some of the numerous bunching machines now on the market. The bunches are about six to nine inches long and



SOUTHERN ASPARAGUS CRATE.

just about the size of a quart cup. In fact, some small growers use a cup of this kind to shape the bunches and some use homemade wooden bunchers.

The shoots should be assorted, the larger and smaller ones being put in separate bunches. The latter are just as good for eating, but do not usually sell so well. The bunches are tied with raffia or soft string. The tops of the bunches are made even, and then the butts cut off square with the knife. The bunches are a little smaller at the tops than at the butts. This enables growers to pack them so the tips will be protected.

The first cut shows a crate containing two dozen bunches in two layers. The box is a little wider than the length of two bunches, and these are packed in, tips and butts alternating. With the butts against the outside of the box the tips are kept from touching each other or the box and are thus protected from bruising. The box is of just the right size so that the bunches fit in tight and cannot shake around. No packing material is used for nearby market.

The second cut shows a southern crate holding two dozen bunches, but the latter stand on end. The crate is a little narrower at the top than at the bottom. These bunches stand on damp moss or other packing material, which keeps them fresh during their long journey.

Deep Eyed Sweet Potatoes.

In selecting varieties of potatoes to plant, especially those whose reputation is not established, American Cultivator advises care in avoiding those marked with deep eyes. Nearly all potatoes have to be pared before being cooked, and the deep eye is almost always cut out without making a hole in the potato. This is the more wasteful because the part of the potato which is thrown away with the peeling is more nutritious than that which grows near the center of the potato.

Everybody Says So.

Cascarets Candy Cathartic, the most wonderful medical discovery of the age, pleasant and refreshing to the taste, acts gently and positively on kidneys, liver and bowels, cleansing the entire system, dispel colds, cure fever, headache, habitual constipation and biliousness. Please buy and try a box of C. C. C. to-day: 10, 25 and 50 cents. Sold and guaranteed to cure by all druggists. 11-13-tf