THE YOUNGER SET

The Younger Set

Whenever you see the Flinder girls from Queenstown, they are always alone or with their brother. "Wyatt, girls is that the best you can do?"

Maybe the Quiverly boys should buy a 4 wheeler wagon. Really four couples make it quite crowded in one car.

Carville Nelson seems to be walking around with his head held high. He is one proud boy these days. Why? He gets the '48 Crysler at Bill Danny's. You'd be proud too.

Ward has been rationed from Pot. Raymond J. Harbel, originally from Centreville, has arrived at Forster-Reidbach, Germany. He is detail Sergeant of U. S. Air Corps. "Good Luck, Ray!"

Billy Schultz and Donald Wyatt sure look lost without Johnny Causey. Too bad. Miss him already.

Would like to know if N. T. is having any trouble persuading her parents to move into town so she can have more dates.

Does A. C. still carry the torch for a certain Miss from Centreville?

Soldier Covington talks too much for has all the gals swarming 'em—Ah Echo—!! Bless you're already bought your car you can try harder. What happened to you during the hour and one half you told the lady you'd be shopping but—didn't?

If a certain fellow from Grasonville, doesn't have his mama, in his pants very tighter—it might prove embarassing again!

It is funny how a heart-breaking little queen of Queenstown has reservations in "Dave's car" in the movies. She tries to make sure that no queen in Centreville way takes her "pick" except you loving Miss J. K.

It seems that each little group has to spread place to sit. At the last dance. Why not change around a little and each pick a different place on it won't get you all in a rut?

ORDER OF PUBLICATION

WESLEY H. WILSON, Plaintiff
versus
MARY MADELINE McGRATH WILSON, Defendant

IN THE CIRCUIT COURT FOR QUEEN ANNE'S COUNTY
IN EQUITY
Case No. 1660

The object of this suit is to procure a decree of divorce A Vinculo Matrimonii on the Plaintiff, Wesley H. Wilson, from the Defendant, Mary Madeline McGrath Wilson.

This Bill of Complaint recites that the parties were married on October 18, 1941 at Centreville, Queen Anne's County, Maryland, while he was in the armed forces of the United States and that they have ever since on man and wife and cohabited sometime to the month of April 1943; that though the conduct of the Plaintiff towards his wife, the Defendant, was always, kind, affectionate and above reproach, the Defendant without any just cause or reason abandoned and deserted him, and has declared her intention to live with him no longer, and that such abandonment has continued uninterruptedly for at least 18 months, prior to the filing of this Bill, and said abandonment is deliberate and final, and the separation of the parties beyond any reasonable expectation of reconciliation; that no children were born as a result of the said marriage; that the Plaintiff is a resident of Queen Anne's County, Maryland, where he has resided for 2 years immediately preceding the filing of this Bill, and that the Defendant is a resident of Pittsburg, Pa.

IT IS THEREUPON, ORDERED by the Circuit Court for Queen Anne's County, in Equity, and by the authority thereof on this 26th day of January, 1948, that the Plaintiff Wesley H. Wilson, by causing a copy of this order to be inserted in some newspaper printed and published in Queen Anne's County, Maryland, once in each of 4 successive weeks before the 1st day of March, 1948 next, give notice to the said absent Defendant, Mary Madeline McGrath Wilson of the object and substance of the Bill of Complaint, warning her to be and appear in this Court, in person or by Solicitor, before the 26th day of March, 1948, next to show cause, if any she has, why a decree should not be so prayed.

A. SIDNEY GADD, JR.
Clerk.

True Copy:
Test: A. SIDNEY GADD, JR.
Clerk.

Filed January 26, 1948.

Mary Catherine Bryan is beginning to hear bells. Wouldn't be "Wedding Bells" would it, Mary Catherine?

Here's a few things concerning the dance:

Would like to know who that group of "Seniors" were, who attended the dance.

Everyone was wondering why Louise Hearne was so over jayed Friday night. Understand that you received word from the one and only—"Lucky Lief"!

We believe there has been a slight break up between "Buddie and Jimmy Causey." Tell us Jimmy, did someone cut you out or something?

We think it's wonderful the way the boys now adays are learning to dance. It looks as much nicer now that there are so many boys on the floor as girls. "Keep it up, fellows!"

Well, Kids that's all for this week.
Bye Now.

Quiz For Marylanders

THINGS YOU MAY NOT HAVE KNOWN YOU KNOW

by QUIZZER NEWS

Answer to Question 1:

Nowhere in America are there more colorful racing traditions than in Maryland. The Maryland Jockey Club (Annie Jack in 1743, over 200 years ago). Maryland racing and The Maryland Jockey Club are older than the State of Maryland. Traditions still prevail in Maryland racing. One is an old Colonial law declaring "No ... with of The Maryland Jockey Club shall wear at their badge of Office a White Rose." Tradition is a part of Maryland life, so surely no jockey, stewards, Producers Derby racing tournaments of its county churches, well attended rustic dinnerings and the old yellow and green club house at Pimlico.

Answer to Question 2:

If Maryland's 23 counties divided our million dollars cash (1947) county would have $43,478 — more than enough to support a Free County Library System throughout the State. Activity in which Maryland engages 24th or good a part of your taxes as the native of Maryland's free rolling associations. Having's annual contribution would support the greatest Free County Library System in America.



Answer to Question 3:

Sports—there nicknamed the Pimlico ... course "Old Hill Top" because of a rise in the infield shooting racing on the far turn. The "Hill" has long since been removed but the old nickname survives. "Old Hill Top" at Pimlico is famous all over America for the fine racing conducted by the Maryland Jockey Club. High class racing benefits Maryland the most!

EASTERN SHORE MEMORIAL CENTER.

In Buying a Memorial or Monument consider the following:

TRUSTWORTHY—have been in the business since 1897
Remember a monument is bought once in a lifetime.
Using the best materials obtainable
Suitable carving or ornamentation.
The concrete foundation for the memorials guaranteed.
Workmanship done by experienced stone men.
Our firm has erected thousands of memorials.
Reason—Satisfaction.
The largest selection (in our showyard) on the Shore.
Here your every wish is taken into consideration.
Your selection from our yard is the memorial that will be erected.

MAURICE E. NEWNAM & SON
Easton, Maryland
Phone—522—Day—738—Night

PLUMBING . . HEATING
STOVE WORK
PAINTING and SPOUTING
OWEN TYLER & SON
GRASONVILLE, MD
Phone Queenstown 2201

Prepare your cows for a Big Letdown



In recent tests on a large dairy herd, a two-man team machine-milked 10 cows in six min. That's just about a cow a minute. They were using the new correct milking method which often cuts milking time in half. Time and labor are saved, more milk is obtained, herd profits are increased, and the danger of mastitis is reduced. The new method can be used on herds of any size, whether machine or hand-milked.

The proper way cows for a quick letdown of milk. first massage the udder vigorously for 30 seconds with a very warm cloth (120° F.), wrung out of a chlorine (200 parts per million) solution. Second, draw two or three streams from each quarter into a strip cup—which removes milk of high bacterial count and permits inspection for abnormal milk indicating mastitis. These two steps stimulate the cow's milk glands and cause her to let down in about 40 seconds. Milking should be started within a minute after udder massage and finished within four minutes, including brief stripping either by hand or machine. It is good practice to sterilize teat cups in a chlorine solution after each cow is milked.

If all cows respond to this correct milking method, Gerig believes an occasional udder massage before they freshen helps develop them into fast milkers. In the case of cows not previously trained for fast milking, most of them will respond in Future milking if milking time is shortened gradually to from three to four minutes.

An excellent illustrated circular which gives full details on this method of milking may be obtained from the University of Wisconsin, Madison, Wisconsin. Or inquiries may be made to your County agent or nearest Agricultural Experiment Station.

$400 IN CASH PRIZES

Write us a letter (not over 100 words) on "Methods Employed by Meat Packers in Marketing Meats, Poultry, Eggs, Butter, and Cheese."

For the best letter we will give prizes as follows: First, $75; Second, $50; Third, $25; Next ten, $10; Next thirty, $5. Duplicate prizes in case of ties. Contest closes May 1, 1948. We will gladly send you booklets giving information on marketing methods. Address Letter Contest, Department 148, Swift & Company, Union Stock Yards, Chicago 9, Illinois.



THE EDITOR'S COLUMN

Profits Mean Progress

If someone offered you a deal which gave you a chance to make about 2½ of the price your cows, hogs or lambs sell for, we doubt if you'd get very enthused about it. The profit margin would be too small—about 1¢ on a $30 hog, or only $10 profit on 100 hogs.

Swift & Company moves thousands of such very low profit deals every day in the year. At the end of the year 1947, for instance, we came out with a profit of only 2.16 of a cent per dollar of sales on our total volume.

The meat packing industry is highly competitive, and many of its products are very perishable. But like you, as any other sane businessman, we want to make more profit than that 2.16 of 1¢ on our business. Profits mean progress, and in order to progress, everyone—producers and meat packers alike—must receive more than barely enough to meet expenses.

Producers of livestock and other farm products get 70¢ of each dollar we received from the sale of all our products, including hides, wool and all by-products. You may well ask, "What of the remaining 30¢ of that dollar go?" The answer is: 11¢ went to all plant and office employees who prepare and market these farm and ranch products; transportation took another 3¢; supplies (fuel, kennels, boxes, salt, sugar, etc.) used 5.1¢; taxes, 1.4¢; other necessary expenses 3.5¢. And that left just 2.16 of a cent out of the average sum of 1¢ for the development and preservation of the business and as a return to the people who have invested their savings in Swift & Company.

E. H. Simpson
Agricultural Research Department

MINERAL SUPPLEMENT FOR WINTER FEEDING CATTLE

It has long been known that minerals are necessary for the health of animals and even for life itself. These minerals most likely to be lacking in winter feeds are calcium or lime, phosphorus, and common salt. Many of the roughages fed to cattle may be short in minerals or grown on soils of low fertility. When cattle are fed such feeds, they must be supplied with a mineral supplement containing salt, lime and phosphorus. Also valuable in the mineral supplement are small quantities of other so-called "trace elements" such as cobalt, iron, manganese, copper and iodine. Although only small amounts of these trace minerals are needed, such plays a part in building a strong, healthy animal.

SWIFT & COMPANY
Union Stock Yards
CHICAGO 9, ILLINOIS

• • NUTRITION IS OUR BUSINESS — AND YOURS • •
Right Eating Adds Life to Your Years, and Years to Your Life

When the Going is Tough We Turn to Fundamentals

by Professor A. E. DARLOW, Oklahoma A. & M. U.
Professor Darlow is an expert in Scandinavian Agriculture. Formerly in England, helping to rehabilitate its agriculture at the close of the war.

The importance of agriculture and agricultural production was certainly impressed on the average farmer during the war. Food and food production for fighting men and working women were items of first importance. The English farmer did a marvelous job of increasing and maintaining production.

Many have thought that all the effort was on crop production. This is not the fact. Despite the need for all the human food it was possible to produce, the farmers and breeders of Britain have maintained their herds and flocks. There were some shifts and changes in livestock production, but the importance of livestock to agriculture and the importance of livestock production to human welfare was never more fully realized.

Here is a lesson for us all. It isn't theory, but full knowledge into theory and farm is a people's fight for existence—that nothing is more important to a nation's economy than her agriculture, and nothing is more necessary to good agriculture than a balanced livestock program.

WORTH THINKING ABOUT . . .

. . . The successful business man who works his land to produce a full crop year in and year out. He exploit which he uses every year accumulated savings of his own, or the savings of others that he has borrowed from a bank or elsewhere.

He invests those savings in land, buildings, machinery, seed, livestock and in other things necessary for himself and his family to produce crops and to live.

When he figures out his results at the end of the year, he, like all other businessmen, measures his success by the extent to which he has increased or bettered savings. Failures in farming, like failures in other businesses, are due to operations that over a period of years, fail to produce a fair return on the money invested—with the result that the savings are either withdrawn or lost.



Smoke Gill Says:

... that agriculture is about like farming, only in farming you do it.

... that the hardest thing to ... about farming is getting up at 5 a.m.

Monday Repeat Recipe for
HUNTER'S STYLE DINNER

Yield: 6 servings

1 large bunch celery	1 can canned mushrooms
1 onion (1 pound)	2 cups cooked or canned tomatoes
3 large onions (about 2½ pounds)	2 cups cooked or canned tomatoes
¼ cup lard	2 cups cooked or canned lima beans
1½ pounds fresh pork shoulder	1 tablespoon salt

Cut up celery and onions. Fry in half of the lard until transparent, in a heavy iron pan. Cut up the pork into small pieces. Brown well in remaining lard. Cover and cook over low heat for 30 minutes. Cook spaghetti in 2 quarts boiling salted water 15 to 20 minutes. Drain. Add tomatoes, lima beans, mushrooms, browned pork, onions and celery. Season well. Cook over low heat or in a slow oven (325° F.) for 30 minutes.

NOTE: This is excellent when warmed over

