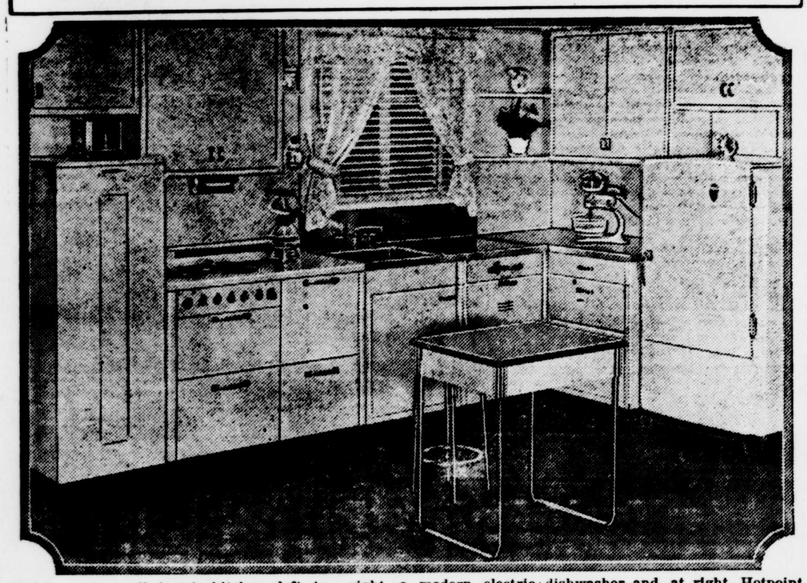
A WELL-PLANNED ALL-ELECTRIC KITCHEN



IN the modern all-electric kitchen, the individual units are arranged to save needless steps, and time, of the homemaker. Here we see, from left to right, a modern electric water heater, a Hotpoint range, with its convenient storage and dish-warmer drawers and table-top work surface, sink with electric dishwasher and, at right, Hotpoint electric refrigerator. All of the units fit perfectly into a stream lined ensemble that is as attractive as it is efficient.

Winter Farm Show In Baltimore Adds To Premium Lists

Exhibit Held With Farm Bureau Meeting Secures State Fair Funds

The winter show of products of Maryland farms, made annually in Baltimore in January of each year in connection with the annual meeting of the Maryland Agricultural Society, Maryland Farm Bureau and affiliated organizations, is expected to reach larger proportions than ever in 1938. The Maryland State Fair Board, created by action of the recent legislative session at Annapolis, has just announced an appropriation of $1400 in prize money for products displayed. This appropriation will be added to the funds previously available through growers associations in attracting larger exhibits.

Where the farm products will be exhibited is still undecided, according to Secretary C. E. Wise, Jr., of the Maryland Farm Bureau and Dr. T. B. Symons, Director of Extension of the University of Maryland who are working on plans for the exhibit. Previously, the display has been housed in odd corners of the hotel which has been headquarters for the meetings of the agricultural groups, but increases expected in volume of products displayed is likely to make this plan impractical at the coming Winter Show.

Allotments of the State Fair Board have been voted for the following products: Corn, $350; Tobacco, $100; Grain, $125; Potatoes, $150; Horticultural products, $200; Bees, $50 and Poultry, $425. Associations of growers and producers of these products are now drawing up premium lists which will combine the State Fair Board appropriation with their own funds.

"The winter show of agricultural products has long been a feature of the week which brings agricultural leaders from all over Maryland to Baltimore for the annual meetings of their organizations," Mr. Wise reports. "The addition of State funds to the premium lists is expected to increase interest in both the display itself, and the meetings of farm groups held at that time. The dates set for meetings and display are January 10 to 14, 1938."

Tame Mice in 21 Shades

Tame mice are bred in more than twenty-one different shades.

Convinced by Facts

Few men are convinced by argument. They are convinced by facts which they may see for themselves

The Clenched Fist

A clenched fist is a sign of determination.

Designed Many Churches

The number of London churches designed by Sir Christopher Wren, famous architect, was fifty-five.

First Thanked by Congress

The first naval officer to receive the thanks of congress was John Paul Jones.

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Liberal Allowances on your old stove water heater or refrigerator.
36 Months To Pay
We will also have a number of used stoves & refrigerators for sale at reasonable prices during this sale
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By FRANCES PECK
Hotpoint Home Institute

HOLIDAY SECRET

WHY DON'T you take a vacation from the cook stove these warm weather days? It's easy to serve savory sparkling lunches and dinners without staying home at the range all day long. And you won't have to shirk your menu obligations to do it either. Here's the secret: Plan your meals around a big dish of steaming home-style soup. That'll take the edge off the family appetite without wilting the last shred of your energy! Then you can kind of taper off on cold cuts, a salad and dessert or some other simple sort of fare, and the family will be perfectly content with their lot. Try this menu as a starter and see how coolly you can meet the dinner hour:

Petite Marmite of Onion Soup
Fresh Tomato and Cucumber Salad with Malt French Dressing
Crusty Rolls Butter
Blueberries and Cream
Iced Tea

PICNIC LURE

Any picnicker worth her salt will turn her back on the kitchen and take to woods and stream with her family when she runs into this recipe for Barbecued Steak: Mix up 3 tablespoonfuls butter, 3 tablespoonfuls Pure Cider Vinegar, 1 teaspoonful Prepared Brown Mustard, 1 teaspoonful chopped onion, 1 teaspoonful Worcestershire Sauce, ½ tablespoonful brown sugar, and ⅛ teaspoonful pepper. Pack in a stout screw top jar and tuck in the picnic basket along with a couple of juicy steaks. When you've found the sylvan spot and are all set to broil the steaks, pour the sauce in a small pan and bring to the boiling point. Immerse each steak in sauce and finish off in hot skillet or on the camp broiler. Turn often, basting faithfully each time with a small amount of sauce. Finish off, salt to taste, and gobble up in sandwich buns.

GRAND STYLE DESSERT

An opulent dessert to prepare sometime when you want to spread yourself is a Fig Pudding served August Style. It's simple for all it looks like a caterer's specialty. All you need to produce an elegant effect is a large can of Fig Pudding (be sure it's the home-style variety that comes all ready to heat and eat), 4 fresh peaches, skinned and cut in halves, 2 fresh pears, skinned and cut in quarters, 1 lb. seedless grapes, and a cupful of whipping cream, whipped. Plunge the tinned pudding in a pan of boiling water and while it's heating, skin the fruit by a quick dip treatment in boiling water followed by a cold water bath. You can peel the skin off easy as pie after that. Then turn the pudding on a sizable cake plate and surround with a circle of peach and pear halves placed alternately around the pudding with their cut sides up. Scatter a sprinkling of grapes over the fruits to give a delicate pale jade finish to the ring. Plop a fluffy mound of whipped cream on the pudding top and you'll have something extra special for dessert.

Shooting at Squirrel Youth Hits Boy Scout

While walking along the White Clay Creek Road, near Newark, Saturday afternoon with other Boy Scouts, Clyde Baylis, Jr., 13 years old, of Newark, was accidentally shot in the abdomen. He is in the Homeopathic Hospital, Wilmington. His condition is not thought to be dangerous.

Chief of Police W. H. Cunningham, of Newark, said an investigation made by himself and Corporal Hession of the state police, showed the boy was struck by part of a charge from a shotgun fired at a squirrel by Lawrence Buchanan, 16, of near Newark.

Buchanan and Harry Gray, 13, of Newark, were hunting at the time. No charges have been placed against Buchanan.

Seek Scotch Records

Since 1328 Scotsmen have been seeking the return of historical Scotch records removed to London in 1290 when Edward I was conducting inquiries into the succession of the Scottish throne.

Individual Frozen Salads and Desserts

Did you ever try freezing desserts or salads in little paper serving cups? It is quite easy and practical to do. Just place the paper cups, filled ⅔ full with the mixture, in the freezing tray of your Hotpoint electric refrigerator and freeze in the speed-freezer compartment.

A "Peachy" Idea

It is possible to can peaches without peeling them—yet in such a way that the skins will slip off before serving. First, wash them thoroughly and dry with a soft towel. Then cut in halves and remove stones and pack in fruit jars; add syrup. Proceed with processing. The Hotpoint oven method of processing recommends that the jars be placed on a cookie sheet in the cold oven and heated with temperature control set at 300° for 1¼ hours.

To Prevent Cracking

A teaspoon of salt added to the water in which eggs are cooked will prevent premature cracking.

Washing Suede Gloves

To wash suede gloves so that they will remain soft, add 2 tablespoons of pure olive oil to the soapy lukewarm water in which they are washed. Also, place 2 tablespoons of olive oil in the rinse water.

Corn Kettle

When it comes to choosing a pan that is large enough for cooking ears of fresh, succulent corn there's nothing more convenient than the Thrift Cooker kettle of the Hotpoint Range. The cooker may be lifted out of its snug well when needed and placed on the hi-speed Calrod Unit where the cooking is done in a jiffy.

Baltimore's Autumn Grand Opera Season To Open October 3

Encouraged by the success achieved last May, when the Columbia Opera Company of New York presented one week of Grand Opera performances at the Maryland Theatre, manager Leonard B. McLoughlin of the theatre announces that arrangements have been completed to bring the troup to Baltimore in a return engagement, next week.

Ten of the most popular operas of the standard repertoire have been selected for the schedule to be presented, among them being Puccini's "Madame Butterfly" and "La Boheme," which are very seldom presented by traveling operatic organizations, in view of the royalties still in effect for same.

The dates and operas announced are: For the opening on Sunday night, October 3, the double bill of "Cavalleria Rusticana" by Mascagni, and "I Pagliacci" by Leoncavallo, has been chosen so as to introduce the company's entire artistic personnel. The performances to follow are: Monday night "Carmen" by Bizet; Tuesday night "La Boheme" by Puccini; Wednesday afternoon, "La Traviata" by Verdi; Wednesday evening "Lucia di Lammermoor" by Donizetti; Thursday evening "Il Trovatore" by Verdi; Friday night "Barber of Seville" by Rossini; Saturday matinee "Rigoletto" by Verdi, and Saturday night "Madame Butterfly" by Puccini, which will close the short season.

The performances will be presented at the same popular price policy which was in effect last spring, and among the artists, favorites with Baltimoreans, who will again figure prominently in the casts will be: Elda Ercole, Luisa Coronina, Isabelle Allen, and Marthe Errolle, sopranos; Mario Palermo, Lee Sherman and Bernard Polande, tenors; Alfredo Chigi, Anthony Meli and Raoul Carrere, baritones; Lloyd Harris and Phillip Whitfield, bassos; and Gratchen Haller, mezzo soprano. New additions to the cast will be Ralph Errolle and Rocco Pandisco tenor and baritone respectively both of the Metropolitan Opera Company, and Louise Caselotti, contralto.

The company promises members of the Metropolitan chorus and Ballet, and will bring its own scenery, lighting effects, and costuming.

Umberto Mugnai, recent arrival from Italy, has been engaged as musical director, Emerson Buckley as associate director, and Alessandro Angelucci will act as stage director.

FOR SALE: Recleaned Seed Wheat. No cockle or garlic. Van Reynolds, Elkton. Phone 21F21.

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Reliable man with car for all year work. Must be honest and industrious. About $0.65 per hour or better to start; increased with experience. Call next Tuesday or Wednesday 3-5 P. M. Room 303 Industrial Trust Bldg., Wilm., Del. or write for interview. 9-23-2t

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Having reason to believe that certain parties are in the habit of trespassing upon the property of this company, and removing firewood and other timber, we hereby warn all persons to refrain from trespassing in any manner, and from removing wood of any kind, from the information that will lead to the arrest Company's property or shores. A reward of twenty-five ($25) dollars will be paid in each and every instance for and conviction of parties trespassing on any of the property of this Company within Cecil county.

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FREE PARKING LOT
7 to 11 Every Night

Friday-Saturday Oct. 1-2

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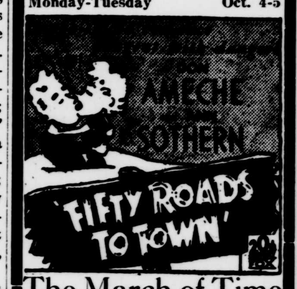
Monday-Tuesday Oct. 4-5


The March of Time

Wednesday Oct. 6
SINS OF CHILDREN
WITH
ERIC LINDEN
CECILIA PARKER
Wednesday's The Big Night

Thursday-Friday Oct. 7-8

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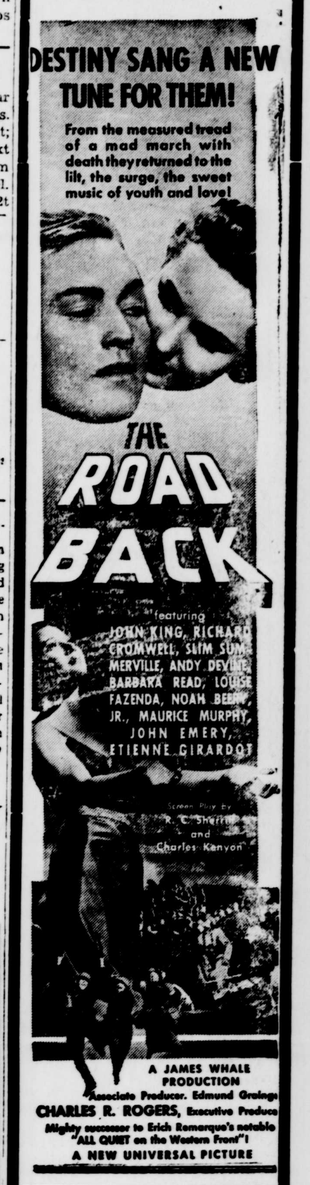

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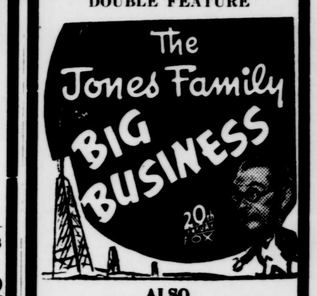

ALSO

Matinee at 2.00 P. M.
Evening at 5.30 and 8.30

COMING ATTRACTIONS
"Confession"
"Pick A Star"
"She Had To Eat"
"Smoke Tree Range"
"Fly Away Baby"