GREAT REDUCTION FOR JUNE AND JULY.

HARVEST AND THRESHING SUPPLIES

such as Oil, Oil Cans, Tin Cups, Dishes, Harness of all kinds, Muzzles, Whips, Straw Hats, Overalls, Jumpers and everything you need for harvest.

Fine Lot Matting, Oil Cloth for Floor and Table.

Before buying give me a chance to show you and quote prices. I will guarantee goods and prices. To all that have to buy meat, come to Black's. Will take Lard and Meat of all kinds in trade at highest market prices. Want 500 crates of Eggs next week, and will pay good prices.

WEDNESDAYS SPECIALS:

1 set $12.50 Carriage Harness	$8.78
Any Size Lamp Chimney	5c
4 lbs. Best Rice	25c
Any Kind Coffee	25c
Sugar	5½c
6 bars Soap	25c
3 lbs. Best 12½c Apples	31c
Best 22c Cheese	17½c
10c Apple Butter	6c
Apple Jelly	3½c

COME EARLY. SPECIAL PRICE ON EGGS.

YOURS FOR BUSINESS,

B. S. SUTTON, Black's, Md.

A. W. CARMINE,

CHESTERTOWN, MD.

SPECIAL SALE ON WAISTS

49c buys a Waist that will not pay for the material that's in it—mannish style.

65c buys a Waist worth easily $1.00, cool and comfortable for these extreme days.

75c buys a Waist that anybody might feel proud to wear, embroidered, looks like real hand work.

Royal Worcester and Bon Ton

CORSETS

The BON TON is the "Corset du Luxe" for well-groomed women—the recognized standard of Corset perfection. The prettiest woman lacks charm unless she has the wit to be well-groomed—that is neatly, becomingly dressed—and above all, trim of figure.

ROYAL WORCESTER CORSETS emphasize a naturally good form and create attractive curves where none existed. A superb figure is within every woman's power if she will but wear the Royal Worcester Corsets. Scores of the most exquisite and fashionable new designs now on display at CARMINE'S.

LAWNS

BEAUTIFUL PATTERNS TO SELECT FROM—5c AND 10c YARD.

Grocery Deparment

At all times our line is complete with good things to eat—the best that the market affords—at prices as low as anyone. Come in and look for yourself and be convinced.

Merchants' & Miners' Transportation Co.

Boston---WHITE MOUNTAIN---Tour

14 Day Trip, Personally Conducted, $65

Including necessary expences. Leaving Baltimore WEDNESDAY, JULY 17th. A most pleasant and interesting trip.

Boston---NARRAGANSETT PIER---Tour

10 Day Trip, Personally Conducted, $50

Including necessary expenses. Leaving Baltimore WEDNESDAY, AUGUST 21st. A most charming trip.

SEND FOR ITINERARY.

W. P. TURNER, P. T. M., BALTIMORE, MD.

CAREY'S MAGNESIA ROOFING

Paroid Roofing

Wood, Lime, Hay and T. C. Piping.

The place to buy these articles is from J. D. BACCHUS, Coal and Wood Yard.

We solicit your orders. We promise our best attention.

ALPHA PORTLAND CEMENT, the standard of Portland Cements are bought in large quantities and sold exclusively by

J. D. BACCHUS.

SPECIAL PRICES given in these Roofings and Cements.

COAL. WOOD.

Of course everybody knows where to buy good Clean COAL. Also

FARMERS' SERVICE DEPARTMENT

All inquiries on farm subjects will be given careful and prompt attention
Edited by J. E. WAGGONER
Address I H C SERVICE BUREAU
HARVESTER BUILDING CHICAGO

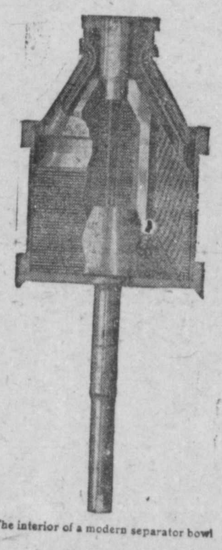
THE SELECTION OF A CREAM SEPARATOR

By T. F. WILLOUGHBY of the I H C Service Bureau

The selection of a separator is not a difficult matter if the farmer will bear in mind a few simple facts.

Cream and skim milk are separated in the cream separator by the action of centrifugal force. Centrifugal force is a force exerted outward from the center of the separator bowl and is produced by revolving the bowl at a high rate of speed. Just what the action of centrifugal force is can be best explained by a simple and often-used illustration.

When a ball attached to the end of a string is swung around in a circle, the ball, because of its weight, will exert an outward pull. The force exerted on the ball, which makes it try to get away from the central point around which it is whirling, is centrifugal force. When whole milk enters the separator bowl it is acted upon by centrifugal force and the heavy milk solids are thrown to the outer wall of the bowl. The butter fat, which is the lightest part of milk, is not so strongly affected, and gathers near the center of the bowl where it mixes with a small amount of skim milk and forms cream.



The interior of a modern separator bowl

The amount of centrifugal force exerted outward from the center on the milk in a separator bowl is determined by the speed and diameter of the bowl. As the diameter of the bowl is decreased the speed at which it is revolved must be increased or there will be a loss of centrifugal force.

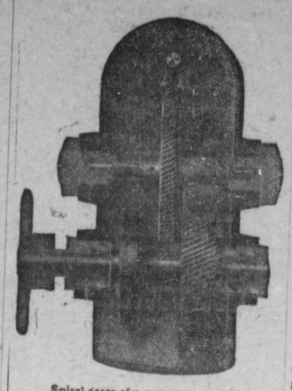
This can also be illustrated by swinging a ball attached to the end of a string in a circle. The greater the length of the string, the greater the pull exerted. As the string is shortened, it will be noticed that the pull it exerts decreases unless the speed at which it is whirled is increased. Therefore, in a bowl, which has a comparatively large diameter, the maximum centrifugal force is secured without running the bowl at an excessively high rate of speed. This means greater durability because it reduces the strain upon the operating mechanism.

Centrifugal force is what causes separation in all cream separator bowls, but there are several conditions which affect the thoroughness of its work. The first separator bowls made were hollow and centrifugal force was required to act upon the milk en masse. It was necessary that these bowls be revolved at an excessively high rate of speed to insure sufficient centrifugal force being developed to force the milk solids, other than butter fat, through the thick wall of milk to the outer edge of the bowl. Furthermore, the results were uncertain, as there was no provision made in these bowls to prevent the intermingling of cream and skim milk that had been separated.

Most separator bowls are now equipped with an interior device composed of a central milk-feeding shaft and a number of disks. The disks divide the milk into thin layers or sheets and centrifugal force acts upon each sheet of milk independent of the others. The disks increase the capacity of the bowl and reduce the speed at which it must be revolved by eliminating the necessity of forcing the skim milk solids through a thick wall of milk. The use of disks has now become a standard feature of separator construction.

While it is true that the separator bowl does the actual work of separation, the mechanism which revolves the bowl is of the utmost importance. In fact, the design and construction of the operating mechanism will determine the length of time the machine will do good work.

Good material and workmanship are necessary to a separator. The truth of this is often overlooked when the machine is new, but the farmer who buys a high grade separator will appreciate it after he has used the machine a few years as he will realize that he has a machine that will do good work for many years. That is the real test of a separator after all. Any separator that will develop centrifugal force will do good work for a time, but for



Spiral gears of a cream separator

long service it must contain the highest quality of material and workmanship and be designed to accomplish a thorough separation of cream and skim milk without tearing itself to pieces.

Spiral cut gears are now used in the best separators because they run smoothly and prevent jarring, loose or unsteady motion, or back-lash. They do this because they have four teeth in mesh where spur cut gears have one tooth in mesh at a time. The slightest jarring or unsteady motion in the gears will be transmitted to the bowl and will cause it to vibrate and do poor work. Hence, the value of smooth-running spiral gears can easily be appreciated.

The quality of material used in making the gears will materially affect the amount of wear they will stand. Tough, close-grained iron is the best material for this purpose as it wears smoothly and does not grind or cut.

The shafts, spindles, and frame of a separator are among the most expensive parts of the machine and should be protected from wear as much as possible. In the better grade of cream separators, phosphor bronze bushings are used to protect the frame and operating mechanism. This is a very smooth, fine-grained metal which does not cut the parts moving in it. It is slightly softer than the steel shafts and spindles which move in it, and consequently bears the burden of wear. Herein lies its value as the bushings can be replaced at a very small cost whereas it would be a considerable expense to replace the shafts, spindles, and frame.

The bowl spindle or neck bearing of a separator is one of the features a farmer should carefully investigate. The purpose of this bearing is to keep the bowl properly centered and to prevent shocks or vibrations from being transmitted to the bowl from the gears. This bearing to be satisfactory must be strong, simple, and free from the necessity of difficult adjustments. The fewer parts the bearing has the better, providing, the parts are properly made.

Every farmer naturally wants a separator that is easy to turn. By all mean a separator should be easy to operate, and many of them are, but unfortunately for the purchaser this quality is often secured by building the machine light—by sacrificing durability. It is poor business sense to buy a light, flimsily constructed separator simply because it is easy to turn. Such a separator will not stand up under the work for a long enough period to be a profitable investment.

Milk as it comes from the cow is one of the purest articles of food, but it is also very easily contaminated. Therefore the separator bowl must be kept in a clean, sanitary condition. Don't judge the easy-cleaning qualities of a separator by the number of pieces the bowl contains. What is infinitely more important is the construction of the parts. A plain, smooth surface is easily cleaned, whereas, intricate crevices and corners are hard to get at and will often be improperly cleaned.

In selecting a separator do not be misled by the price. Those who try to sell a machine and use as their strongest argument its low price, often use this argument because they have no other. The man who is selling low-priced machines is making just as much profit as the man who sells a high grade machine at a slightly higher price. The difference is in the quality of the machine.

BURNING STUBBLE

Frank Connolly, of Brant, Alta., writes as follows: "There is a difference of opinion here as to whether burning stubble before plowing, or grass before breaking, is a benefit or detriment to the soil."

We never advise the burning of stubble on land that is not unusually fertile. Of course under certain circumstances it is best to burn the stubble and get it out of the way, but when one burns a ton of straw he is practically losing $2.39 worth of fertilizer and this does not take into consideration the value of this straw as humus in the soil.

The best way to prepare your land would be to plow in the fall and then to harrow in the spring before using the drill, but of course as this is impossible now, the only thing you can do is to prepare your land as well as you can this spring before seeding time.

Where the stubble is very heavy, indicating that the land is unusually fertile, and in your particular case, it probably would be the best thing to burn the stubble, as it prevents the land warming up early in the spring, and it also reduces the danger due to drought. But the best way, if the stubble is not heavy, is to plow the land and follow the plow with a land packer. This will re-establish the soil capillarity; then if you form a dust mulch by using the peg tooth harrow it will prevent the evaporation of soil moisture.

Mother's Privilege.

"Don't talk back to your pa!"

"Aw, gee whiz, ma, you want all the fun there is in this house."—Detroit Free Press

God abandons those who abandon themselves.—George Sand

THE BUSINESS OF FARMING

By J. E. WAGGONER, of the I H C Service Bureau

A great deal has been said in a jocular way about the razor-back hog and his sun-splitting abilities, but it is a very encouraging fact that he is rapidly becoming extinct. His happy hunting grounds consist now of only a small part of the total hog producing area. He has been succeeded by the more domesticated and more highly developed type of hog, which someone has properly dubbed "the mortgage raiser." Many farmers can easily attribute the possession of homes, wealth and all that goes therewith, to the domesticated hog. His place in the scheme of industrial progress has been won not by any unusual traits, but is largely due to the fact that his profitableness is a result of instinctive economical habits. By nature he seems to fit into the whole scheme of farming as a utilizer, to the best possible advantage, of many of the farm products that would otherwise be a total loss.

We can draw a very valuable lesson from this all but artistic animal, whose only language is his squeal of disapproval and his sturdy grunt of satisfaction. He saves where others waste, and makes his living by rooting around—sometimes in places where wanted, sometimes not. If there is anything within reach that he likes he usually finds it and proceeds to make good use of the opportunity without any manifest concern or excitement. He seems to make it his business to look after small things, even the holes in the fence if the outside looks more inviting.

Profitable farming is becoming more and more a business proposition in which it is necessary to look after the small things and to use to the best advantage every opportunity to produce more economically. The best and most profitable farmers have adopted systems of farm accounting, or, in other words, they have become bookkeepers,—have kept such complete records as to enable them to determine which fields were profitable and which were not. To begin with, it is not absolutely necessary to follow up all little details, but it is a good plan to do so as completely as possible.

If we were to go into a manufacturing plant, one of the first things to impress us would be the system of doing things and the strict principles of economy that are followed. All products that can be used for other purposes are saved, properly stored, and used when the time comes. At the end of each month, and possibly each day, the manager knows the exact status of affairs—the amount of stock on hand, and the quantity of finished product ready for the market. Every part of a great machine is numbered and each must be accounted for.

If the same unsystematic methods were practiced in factories as are used on some farms, they would soon lose their identity with the world's progress, and become nothing but idle monuments to some man's failure. On careful consideration it is plain to see that with farming it is as important, if not more so, to keep definite and strict records of all expenditures of time, money and labor.

The space alloted to this article will not permit a detailed explanation of all the possibilities of an accounting system on the farm and what it will accomplish, but carefully kept records will be an index finger to point the farmer to loop holes through which the profits are now slipping. He would know which are the profitable fields; which are the most profit producing crops; which cows were boarders, that he might at the end of the season sell such animals to pay their board bills; he would know whether he was utilizing his horse power to the best possible advantage. In this connection it might be said that one of our foremost universities has just found that on a 160-acre farm, equipped with six splendid head of work stock, the average daily labor per horse was only a little over three hours for the entire year—a very small average labor record, indicating a lack of efficiency.

Well kept accounts would enable us to determine the most satisfactory way of utilizing our dairy products. Experiment Stations have found that the cream separator reduces the loss of butter fat per cow to one-eighth that of the deep setting; one-twenty-first of the shallow pan, and one-thirty-third of the water dilution methods of cream separation. This shows that with the ordinary farmer who is milking ten average cows, figuring butter at the market price, will save more than the price of a separator in a single season. It not only is economical from the standpoint of obtaining more of the butter fat from the milk and other methods of cream separation, but makes it possible to utilize the milk before it has undergone the action of detrimental bacteria, to which it is very susceptible. Every farmer knows that milk as it comes fresh from the separator is in the most wholesome condition for feeding young pigs and young calves.

We hear a great deal said nowadays about maintaining the fertility of the soil. We all know that if grain is sold direct on the market that we deplete the fertility of the land very rapidly. The next best system of farming is stock raising for meat production, and the best of all systems for maintaining the productivity of the land, and at the same time reap profits therefrom, is dairying—not selling the whole milk but selling butter only.

Only by following some system of farm accounting can we know these things and be able to weigh in the balance the returns from each field from each kind of stock and from every farm operation.

The Tank.

Friend (to confirmed toper)—I don't see how you can drink so much. It's shocking. Toper—It shocks me too. It surprises me. I suppose it's just luck."

To give awkwardly is churlishness. The most difficult part is to give. Then why not add a smile?—La Bruyere.

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of Chas. H. Fletcher.

IN THE SPRING TIME!

Everyone is anxious to have a first-class team. One of the best guarantees of an even gaited horse is in the

SHOEING

and one of the most necessary things about a good Carriage is the

WHEELWRIGHTING

SAMUEL HICKS is the man who can DO BOTH JOBS to the satisfaction of a large patronage.

Bring your Horses here.

SAMUEL HICKS,

The Horse Shoer and Wheelwright.



It is because of

Our Policy

to best to serve *your* interests, that we have secured the agency as

Sole Distributors for The Angle Lamp

in this locality.

If there's *anything* in the lighting line that yields more real comfort and satisfaction, *we don't know of it!*

Call and talk it over.

Send for illustrated catalog.

N. LIEBERMAN,

Melitota, Md., Agent for Kent County.

"Our guarantee is back of every sale"

TO INVESTORS:

AT a meeting held on February 7th, 1912, of the Stockholders of THE BALTIMORE CASUALTY and GUARANTY COMPANY, the capital stock and surplus of this company was increased to $1,000,000 from $200,000 which was fully subscribed. A limited amount of this increase is now offered to the public at $50.00 a share, payable when entire amount is subscribed.

This is a rare opportunity for the public to purchase some of this stock before the books are closed. The character of the management of this Company together with the success which has marked the companies now doing this character of business is a guarantee that the stock will soon be selling at a premium. This company has secured the services of a body of experienced surety men to take charge of the different departments, and a large line of business is assured. Books are open for subscription at the following banking houses:

HAMBLETON & CO., 10 South Calvert Street.
SUTTON, STROTHER & CO., Calvert and German Streets.
WHELAN, DUER & LANAHAN, Calvert Building,

and at the offices of the Company, No. 200 Maryland Trust Building, Baltimore, Md., where prospectuse and full information can be obtained, either by calling in person or by correspondence.

J. BARRY MAHOOL, President.
ROBERT S. MASLIN, Secretary.

LOUIS K. STAM,

Manager Marine Department
SOUTHERN AUTO AND MARINE SUPPLY CO.
23-25 Light Street, Baltimore,
STATE AGENCY FOR
Buffalo and Ferro Marine Engines.

Carries a full line of MOTOR BOAT and AUTOMOBILE SUPPLIES.

SPECIAL ATTENTION given to county orders. Mar. 30-6m.

Plumbing & Machine Work

Executed in a Skillful Manner in Every Detail Steam and Hot Water Heating, Pipe an Pipe Fittings, Plumbing Materials, Bath Tubs and Sanitary arrangements. Also Rubber Hose and Hose Fittings.

Wind Mills and Pumps, Every Description
Special attention to
REPAIRING ENGINES AND BOILERS
Also BICYCLES REPAIRED.
FRANK M. MILLER,
Chestertown, Md.

WILLIAM P. IRELAND,

Fruit, Produce and Live Stock

COMMISSION MERCHANT

131 DOCK STREET,
Philadelphia.

THE STAM DRUG CO.

Flies, Flies, Flies

War on the Pest is the cry everywhere

Flies carry pestilence wherever they go and they can't be stamped out too quickly.

Get to work now and kill them off as fast as they appear.

There's every aid you could want in our stock of Poison Papers, Sticky Papers, Insect Powders.

Everything so cheap that every one can afford to enlist in swatting the fly.

The Stam Drug Co.
CHESTERTOWN, MD.

HERMAN BLACKWAY.

PHONE 219.

GROCERIES AND PROVISIONS.

Have you tried a pound "Sterling" Coffee at 26c.

Seen our line of "Daisy" Brooms.

Tasted that GOOD Smoked Sausage.

BLACKWAY.

Why Not Insure Your Property —IN THE— Mutual Fire Insurance Co., of Kent County.

During the past five years it has paid to its members whose policies have been discontinued over.....$24,000.00
It has paid losses over.....$22,000.00
And at the same time has increased assets over.....$14,000.00
Its members are saving from 30 to 50 per cent. in premiums paid.

THOMAS W. ELIASON, President.
GEO. B. WESTCOTT, Secretary.

—DIRECTORS—

Alday Clements,	James A Casey,
James H Baker,	Jeff. D. Bacchus,
Samuel Vannort,	R. G. Nicholson,
E. S. Vaillant,	L. C. McGinnis,
E. W. Emory,	Fred. G. Usilton,
Geo. B. Wescott,	Thos. W. Eliason.

Frank Wright & Co.
FRUIT AND PRODUCE
Commission Merchants
No. 21 West Camden Street,
Baltimore, Md.

January 20th, 1909.

We have this day removed to No. 21 West Camden Street, between Charles and Hanover, where we have more room and better facilities for handling your consignments than heretofore.

Thanking you kindly for past favors and soliciting a continuance of the same, we remain,
Very respectfully yours,
FRANK WRIGHT & CO.

Subscription to the Transcript $1.00 perannum.

©Maryland State Archives msa_sc3326_scm8217-0245