H. SACHS & SON

Fall Season 1918-19 is very much in evidence at our store

New and up-to-date merchandise is coming in every day, and when complete we will have one of the best selections of LADIES', MEN'S and CHILDREN'S goods, than ever before, consisting of the following lines, namely:

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SUITS, COATS, DRESSES, FURS, MILLINERY, SWEATERS, SKIRTS, WAISTS, ETC.

Men's Department.

SUITS, OVERCOATS, PANTS, HATS, SWEATERS, FURNISHINGS, ETC.

Children's Department

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No doubt you have heard everywhere of the tremendous advance in prices of all classes of merchandise; you will find it quite different here.

We are selling our goods this season at the same low prices as heretofore, and if any advance, it is so little as not to be noticeable to any extent. This is due to the fact that we made all our purchases early in the season before the goods advanced. As most of our goods are in, we invite you to come in now and make an early selection, we have just what you are looking for.

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Toulson Building Chestertown, Md.

Don't raise potatoes for the Bugs and Blight to destroy.

If you have never used PYRO before get a can this season. RAIN WON'T WASH IT OFF.

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Modern Methods.

WHEATLESS PLEDGE AT END BUT OLD RULES STILL HOLD

The Maryland Food Administration adds its thanks to those cabled from England by Mr. Hoover to the hotel and restaurant proprietors who voluntarily pledged themselves not only to keep within the maximum of flour allowed by the Government but actually to abstain from serving any wheat whatever until the new harvest came in. A number of hotels, particularly in Baltimore, gave their word to the Maryland Administration that they would make this vital contribution to the Allied cause and scores of others took a pledge to cut down their wheat consumption to the utmost limit within their powers. Only the proprietors, the bakers and the Food Administration know of the thought and time that were expended to turn out a bread that would be acceptable to patrons and still use no wheat even for binding purposes.

Those who played this game are now congratulated upon the performance of a truly national service. Through their efforts Maryland was able to add to the overseas store of foodstuffs thousands of bushels more than Mr. Hoover's rules and regulations actually demanded. It was a free-will offering that will stand to the credit of the State.

The release from the wheatless pledge, however, does not mean that the existing regulations are at an end. By no means. It is essential that a big reserve be built up both here and abroad in case of emergency. War is not a game to trifle with.

"Mr. Hoover's cable releasing the hotels from their voluntary wheatless pledge does not mean for a moment that the hotels and public eating places may go back to the serving of whole wheat bread," explains Mr. W. H. Maltbie, Assistant Food Administrator of Maryland. "They may serve only Victory Bread, which means bread that is 75 per cent. wheat flour and 25 per cent. substitute. And only two ounces of such bread may be served to a customer at one meal, as formerly.

"Mr. Hoover's cable doesn't lift the necessity for the conservation of wheat. It merely releases the hotel men from their voluntary pledge to go the limit and use no wheat at all. The baking regulations haven't been changed and they will continue to be enforced as they stand."

TWO POUNDS OF SUGAR.

A teaspoonful of sugar per meal is a little less than the amount which Marylanders are entitled to use between August 1st and such time as the present stringency is over. In private households the allowance is two pounds per person per month, as against three pounds formerly. In public eating places the allowance is two pounds for every ninety meals served.

One pound of sugar contains 50 teaspoonfuls.

A teaspoonful of sugar contains about one-third of an ounce of sugar. A German shell doesn't contain any.

MAPLE MOUSSE.

One cup maple syrup, four eggs, one-half pint cream, one-quarter cup walnuts.

Heat the syrup and with the egg yolks make a thick custard. Cool it. Then add cream beaten, whites beaten and nutmeats broken. Place in mould and freeze.—Mrs. J. R. W.

New wheat is coming to market much faster than last year. Early arrivals of nearby wheat at Baltimore were five times what they were in 1917.

FILLING ENGLAND'S LARDER.

The food situation in England is greatly improved within the last month or so, declare travelers just returned. Bacon may now be bought without a meat coupon, as may tripe and certain other kinds of offal. An enormous acreage of the fertile English farm lands is under cultivation this year, and the heavy crops would amaze the average American farmer. The wonderful success of the allotment system whereby householders on the outskirts of towns and big cities were given plots of land rent free or for a nominal rental on which to grow garden truck has resulted in a vast increase of these family vegetable plots this year.

England experienced her most trying time between the months of November and February. Those were the days when famine's ghastly face loomed near. But, thanks to the efforts of the British Food Controller, this terrible danger is done with forever. What with the food being grown in England and the vast stores accumulated from the United States, Great Britain could carry on and feed the fifty millions of population till next winter, even supposing that not another ship load of food reached her shores during that period of time. This allows America still further to concentrate her efforts upon feeding the other Allied countries as well as her own fast-growing army overseas.

ON THE MID-SUMMER MENU.

Fish, vegetables, fruits and the dairy products, with barley, rye, rice flour and cornmeal, are the foods that must be drawn upon just now, and if they are carefully combined and correctly cooked a varied and nutritious set of menus can be furnished that are not only particularly adapted to the summer season, but also help to conserve those articles of food that we must all learn to do without.

SAVE YOUR SACKS.

Save small flour sacks and large salt sacks to put dried corn in. If the corn is thoroughly dried by a session in the oven, followed by one in the sun, with a protecting mosquito netting over it, you may venture to put it into tin or pasteboard coffee cans, but many think the air-admitting sack a safer receptacle.

DR. L. C. HESS

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Dentistry at a cash fee, without the usual inconvenience of rubber darn, cotton rolls, separation of teeth, clamps, etc.

IS THIS "YOUNG MAN'S AGE?"

Golden Period of Achievement Comes When Man Is Well Past Forty Years of Age, It Is Claimed.

"Our times are frequently called the age of the young men. But when one looks back to the revolutionary era of our country, from 1775 to 1825, and considers the striking youthfulness of the leaders of America the appellation does not appear exactly to fit," said a New York man in a recent interview.

"Nor do the men now in their twenties and thirties push the men of the forties and fifties hard enough to prove that this is pre-eminently the young man's age. Unless men of forty are considered young, this scarcely is a young man's age.

"The youngsters under thirty receive an undue degree of attention from the professions and business. A notion prevails that the latest graduate from college, technical school or university is more desirable than the man who has had post-graduate courses in life's college of experience. Best sellers, movies and magazine articles about business foster the notion. Consequently, a distressingly large number of men from twenty-five to thirty expect to be the bosses of big businesses or corresponding professions or technical vocations by the time they are thirty-five.

"Many will, if they work hard and prove to possess capacity, occupy positions of responsibility. But scarcely at thirty-five. The golden age of achievement really comes in most cases 15 years later. In fact, the present age is the age of the mature man. In literature the success today is not the man of thirty. Iryin Cobb would almost universally be considered a success in literature, but Cobb is forty-one and has not reached the fullness of his power. George Ade is fifty-one, Tarkington forty-eight, Frank Cobb, a chief writer of editorial, forty-eight. The success achieved through development of talent, hard work and sacrifice is reserved for the mature."

SEA MOSS MAKES GOOD FOOD

Made Into "Laver Bread," It Is Found on Sale in All Welsh Markets Near the Coast.

The sea moss on the Irish coast, called by some "sloak," is really laver. In Ireland it is called "Sloucaun" (with the "c" hard), and "Slouc" for brevity. In Ireland, as in England, it is prepared by washing, to get rid of sand, etc., and then boiling.

When boiled, a little butter or bacon fat is added and a dash of lemon juice completes the preparation. It is eaten with fish, and by some with mutton instead of jelly.

In Wales a great deal of laver is used, mostly in the form of "laver bread," says the London Chronicle. The boiled laver is mixed with a proportion of oatmeal and shaped into round cakes.

"Laver bread," or "lava bread," as it seems to be pronounced, is on sale in all the Welsh markets anywhere conveniently near the coast.

Good Night.

There are two brothers in Indianapolis whose names are not John and Richard Jones, but might be. Richard owns a grocery store and his telephone listing follows directly under the listing of John's residence. This conversation took place the other day between Mrs. John Jones and a voice on the wire:

"Hello, is this Jones'?"

"Yes."

"Have you got any soap?"

"Why, yes, I guess I've got a little. Why?"

"Why, I want to buy some. What do you think?"

"I've only got one cake. Who is this, anyway?"

"Isn't this Jones' grocery?"

"No."

"Good night!"—Indianapolis News.

New Use for Motorcycles.

That new uses for motorcycles are still being discovered is shown by the fact that a Californian with a big lawn to care for drives his mower with the aid of his powered cycle. After several unsuccessful attempts he devised satisfactory means of attaching the grass cutter to the front forks of his machine, and now he asserts that he can trim the lawn in about one-tenth the time formerly required. The only consideration that limits his speed apparently is the fact that the mower must be oiled frequently.—Popular Mechanics Magazine.

Discontent.

A certain discontent with the immediate job is one of the most common of human failings. Ninety-nine out of every hundred of us are conscious of it at intervals, or more or less continuously. There are times, and with some it is practically all the time, when we would like to do something else, be something else or be somewhere else. The grass on the other side of the road looks greener; the other fellow's job looks easier and more desirable.—Providence Journal.

Making Fire With Ice.

Take a smooth, clear, curving piece of ice, one not too thick, and hold it in the rays of the sun so that it will bring the light to a sharp focus just as will a lens in a reading glass. The ice will not last long enough to burn a piece of paper, but if the focus rests on a speck of gun cotton it will cause combustion and a flame will result. Arctic explorers have built fires often with this expedient when matches were absent and flint and rock not handy.

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CHICKEN LUNGS ARE SERVED BY WORLD-FAMOUS CHEF

Toronto.—Because of the close cooperation in food saving between the United States and Canada, John Bowman, chief of the Hotel Division of the U. S. Food Administration, sent a famous chef here to demonstrate his thrift menus. It is said he can almost make an entree of a pig's squeal; certain it is that Leony Deronet startled visitors at the Canadian National Exhibition with his culinary use of such oddments as ducks' feet and chicken's lungs. A number of newspaper women lunched on such titbits—and they are all still on the job.

When one of them inquired what he thought of American cooking, he shrugged his Gallic shoulders and said, "They teach the girls too much about cakes and pastry and not enough of economy and the study of foods and the reason they do things.

Asked why he soaked the blood out of meat and yet gave recipes of dishes made with that of poultry or pigs, Chef Leony said the latter was nutritious, the other was too coarse.

Here is the "goose blood with onions," so beloved in Central France: In killing the goose, receive the blood in a clean bowl, strain it and let it coagulate. Fry onions, cut in small slices, in butter; when they are well done add the goose blood, already cut in small pieces. Let cook with the onions for four or five minutes; add fresh parsley and season well.

It looks as if National need was going to cause reform in American cooking methods. One of the first changes will be to eliminate the slap-dash wastefulness which is almost universal on this side of the Atlantic. If housewives will imitate to the best of their ability the famous chef's utilization of odds and ends, the garbage pail will certainly be in for a hard winter.

HOOVER POINTS TO NEW GOALS.

After one victory a general does not rest on his oars but looks around to see what his next objective must be. Similarly Herbert Hoover, commander-in-chief of the Allied Food Army, having successfully triumphed over one year's obstacles has calculated that successes must be won next year, and he tells his discovery to the American people whose place is in the forefront of the Food Fight. The shipping problem has not been so far solved that any considerable help can yet be expected from far off lands such as India and Australia where vast but immovable wheat reserves are piling up.

The total food that must be imported by the Allies for human consumption in the year beginning September 1st, Mr. Hoover reports is in round numbers as follows:

Cereals for human consumption, 500,000,000 bushels.

Fats (pork products, vegetable oils), 4,000,000,000 pounds.

Sugar, 1,500,000 tons.

Beef products for civilian consumption, 900,000,000 pounds.

In addition to this, beef must be imported for army needs and oats for army horses.

If this program is fulfilled there will be no need for drastic rationing of their food as during last year except in beef and sugar. The world shortage in these two commodities makes it hopeless to satisfy their whole need. On the other hand this program provides an ample supply of bread and fats, without the rationing of either, and together with their own production gives sufficient supplies. The restrictions on the consumption of pork products in Allied countries have already been removed and bread will be in full supply by September 1st, and of better quality than last year, and it has been pretty bad in France the last few months.

Patronize the fruit vender instead of the candy man.

Can all you can. This releases commercially canned goods for our soldiers and sailors.

MAKE THE FAIR PRICE LIST AN ALLY OF YOUR POCKET BOOK.

The man who won't take the trouble to check up what he pays for food products with the Fair Price List is the one who suffers. But seldom does he suffer in silence. Instead he chatters at random about "profiteering" instead of helping the Food Administration get down to brass tacks and straighten things out. All instances of extortion should be reported to headquarters so that the "sheep" may be publicly separated from the "goats."

BAKED WINTER SQUASH.

(Official recipe.)

Cut in pieces two inches square, remove seeds and stringy portion, place in a dripping pan, sprinkle with salt and pepper, and alloweach square one-half teaspoonful of molasses or sorghum and one-half teaspoonful of melted butter or butter substitute. Bake 50 minutes or until soft, in a moderate oven, keeping covered the first half-hour of cooking. Serve in the shell.

HOW TO SALT VEGETABLES.

The U. S. Food Administration is urging that vegetables be kept by the "salting" method. Here is the way to handle green tomatoes:

Choose well developed green tomatoes, wash them, pack them in a container, cover them with a ten per cent. brine, place a layer of chard leaves on the top and weight the tomatoes down under the brine. Green tomatoes similarly prepared and packed in salt vinegar solution the same as that used for peppers are good for salads and relishes.

Cottonseed oil or melted paraffine poured over the surface of the brine to form a layer sufficiently thick to make a seal will prevent the growth of mold, and aid in checking rapid evaporation of the liquid. The surface of the brine should not be covered, however, until a bubbling has ceased, which may be a week after the vegetables are packed. The container should be stored in a cool place and examined once or twice a week for several weeks.

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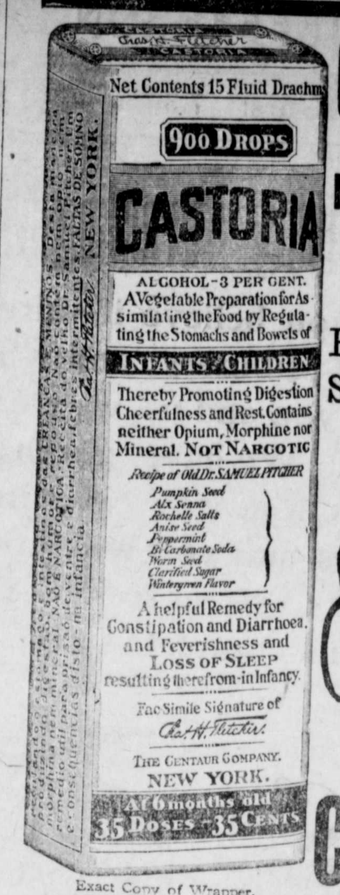

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