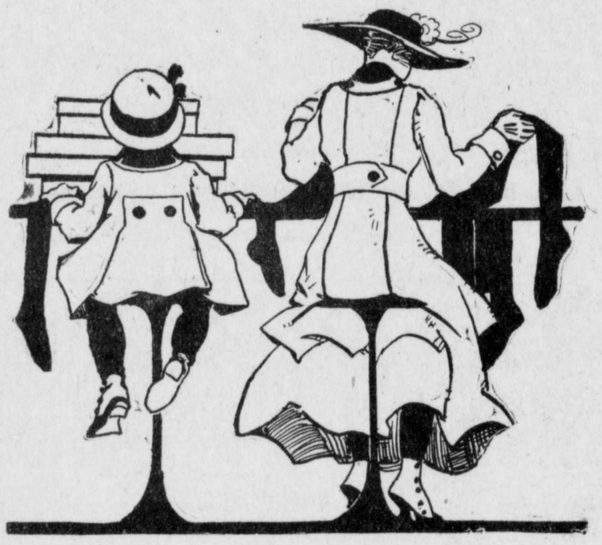
H. F. JEFFERSON & BRO.

Store Hours: 7.30 a. m. to 8 p. m.

Artistic Millinery Attracting Much Attention

Would you believe it—already the rush is on for Fall Millinery; and what is comforting, both to you and us, we are fully prepared for the rush. We have purchased from the best markets in nearby cities in almost double quantities, and you will have many styles and varieties to select from. You are invited to inspect this complete stock Fall Millinery.



Hosiery! Hosiery!

If you are having dissatisfaction with your hosiery, try ours. Women's and Children's in all colors and prices.

All Children's Socks reduced to 25c pr.

New Ginghams 50c yd.

Our new Fall Ginghams have arrived, and you will find in the assortment patterns that will please you. Large plaids in all colorings (32 in. wide). Price 50c yd.

Colored Batiste 85c yd.

We were fortunate to buy from a New York firm a few pretty shades in batiste---blue, lavender, beauty rose, 40 in. wide. 85c yard.

New Coats from S. and C. Factory.

The ladies of this community have a fine chance to get at Jefferson's the latest and best in Coats at a reasonable price. Our better Coats have just arrived from the factory of Strawbridge & Clothier, and their garments which we have distributed for years have given universal satisfaction.

Altho prices are higher, yet we believe you will be agreeably surprised that they are not still higher. Come in early, as we have only ONE Coat of a style in prices over $35.00. Prices $18 to $75.

H. F. JEFFERSON & BRO.,

THE LADIES' STORE,

CHESTERTOWN, MARYLAND.

PUBLIC EATING PLACES MUST SAVE MORE FOOD

Fourth meals, the table d'hote, foreign languages on the "menu"—beg pardon, the bill of fare—and the reachable sugar bowls must be routed, according to the October 21st orders of the Food Administrator.

They are all enemies of thrift, and increased savings of foodstuffs are necessary to carry out America's pledge to send her allies an extra 5,730,000 tons this coming twelve months.

Short, simple bills are suggested for the three daily meals, and the use of hors d' oeuvres, vegetable salads, fruits, seafoods, and made over dishes is recommended.

Definite rules are laid down for "all places where food is sold to be consumed on the premises." They affect nine million people every day.

No bread is to be served till the first course is on the table and then only two ounces of Victory Bread or muffins. Neither bread nor bacon may be served as a garniture.

Of meats, which include beef, mutton, pork and poultry, a patron must satisfy himself with one kind at a sitting. Likewise must he content himself with a half-ounce of butter and the same amount of cheese. And of sugar a teaspoonful will on request be produced from an invisible sugar bowl.

And there is a strict injunction against burning any waste food which must be reduced for fats or fed to animals.

A pamphlet which has been issued to those primarily affected explains that as the country's resources are no greater than last year there must be a further reduction in consumption and waste of foodstuffs and of meats and fats; that is to say, pork, beef, poultry, dairy products and vegetable oil products. It announces that the new rules will be rigidly enforced by the State Administrator. As Mr. Hoover says:

"We know that the majority of men in this class of business will welcome this enforcement on the ground that it protects the patriot from the slacker and gives the honest man who wants to save for the country protection from the wrongful acts of his unpatriotic competitors."

CALF'S HEART WITH VEGETABLES

(Official recipe.)

Wash calves' hearts, stuff, skewer into shape, lard, season with salt and pepper, dredge with flour and saute in pork fat, adding to fat one stalk celery, one tablespoon chopped onion, two sprigs parsley, four slices carrot cut in pieces, half the quantity of turnip, a bit of bay leaf, two cloves, and one-fourth teaspoon pepper corns. Turn hearts occasionally until well browned, then add one and one-half cups Brown stock, cover, and cook slowly one and one-half hours. Serve with cooked carrots and turnips.

SAVE THE RIGHT SHELLS.

The pits from peaches, apricots, prunes, olives, dates, cherries and plums and the shell of Brazil nuts, walnuts and butternuts are the materials which the government chemists wish to use for gas masks. Do not try to substitute other material which you think would be just as good.

The Red Cross is the only agency which will ship your collection to headquarters. Take your gleanings to them.

MEMOS FOR THE MENU.

Boiled rice with cheese sauce is a substittue for meat.

Plain French salad dressing is best with cheese salads.

A little vinegar rubbed on a steak before it is fried or broiled will aid to its tenderness.

If boiling meat is inclined to be tough, add a teaspoonful of baking soda.

Salted peanuts can be prepared with olive oil instead of butter, but the nuts should be blanched instead of roasted.

SERVE JUST ENOUGH FOOD.

Just enough and no more, is the serving rule of all tables just now. The Food Administration says that "the private family which loads its table with unnecessary food either from daily custom or for entertainment is a co-worker with Germany. Extravagant serving of food is a crime—not only against the starving millions in Europe, but against our soldiers and our Allies at the front."

SYSTEM IN WHEAT SAVING

Two much sameness in menus containing wheat substitutes should be avoided. It might annoy the family and make the housewife's patriotic effort harder. There must be a definite plan of conservation in order to avoid the possibility of say, oatmeal for the breakfast cereal, oatmeal something or other for lunch, and oatmeal bread for dinner—not at all a desirable diet.

Elimination of wheat from the breakfast menu reduces the choice of cereals to three—oatmeal, rolled oats and corn meal. These used alternately, with a simple hot dish, bread and butter or jam, constitute a substantial breakfast.

Lunch always requires bread of some kind, muffins, biscuit or cake, but all of these should contain a wheat substitute.

Dinner—Soup (always in winter), plenty of vegetables, i. e., potatoes and at least two other vegetables; salad, if there is no soup, or a salad that will replace one vegetable. Dessert—With such a dinner very little, if any, bread is used.

In brief, leave corn meal, oatmeal and rolled oats for breakfast dishes. Use breads with a goodly proportion of substitutes for lunch and for dinner; soups, plenty of vegetables and salads will make bread almost unnecessary.

DR. L. C. HESS

DENTIST

347 High Street

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

Wm. Medders & Co. — SPECIAL ATTENTION TO TELEPHONE ORDERS — Wm. Medders & Co

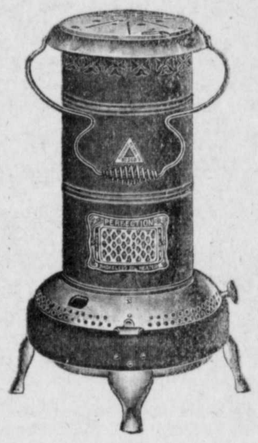
You can buy merchandise cheaper now than you can possibly buy it later--the markets have already gone up and goods have become scarce.

We are offering our people real bargains from this big stock just because we have the goods on hand. Do not overlook this fact.

YOU MAY NEED A STOVE!

New Model Heaters

No More Wick Trouble



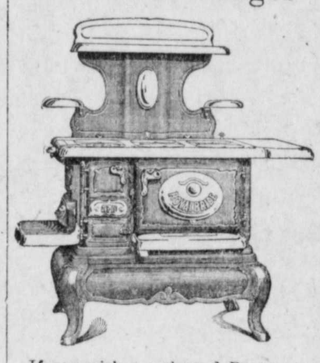
A Guaranteed Oil Heater for only $5.90.

These New Heaters are quite an improvement over the old style—the wick is carried in a cylinder same as the new oil cook stoves—and you are ered in replacing the old dirty wick.

OIL HEATERS, of many kinds, $5.90 and $12.50.

WeHaveaReal Stove Store

The Bride Ranges



If you wish a real good Range—one that will do perfect baking and require little fuel—come and see the Royal Bride Ranges.

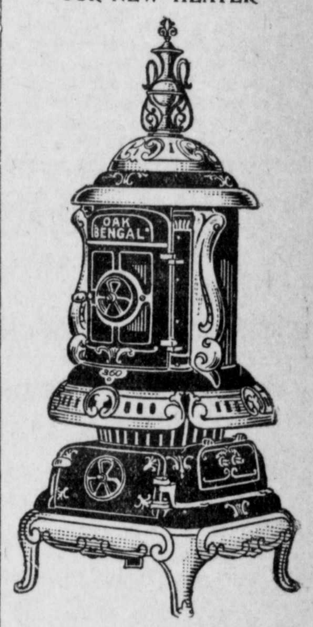
Prices, $42.50, $45.00, $49.50.

Other Ranges, $25 to $60.

Cook Stoves, $19.00 to $50.00.

STOVE REPAIRS ON HAND

OUR NEW HEATER



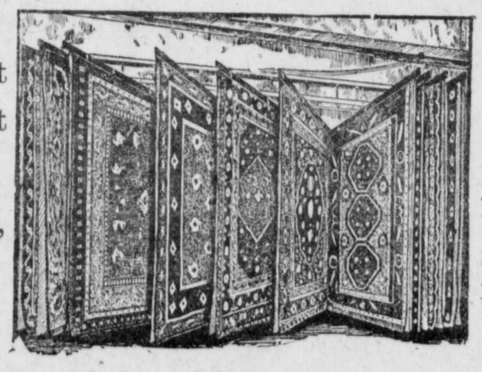
This is a grand heater and will make Powerful heat with little fuel. Works on the hot air basis. Will not clinker. Made for good service.

Both Single and Double Heaters—we have them.

This is the Season for New Rugs!

If YOU don't need a Rug don't buy one.

If you do, don't wait.



Smith's Axminster Rug

Body Brussels

Wool Fibre

Heavy Crex

We have quite a nice line of Fine Rugs on sale at this time—when sold we can find none to follow (they are on the non-essential list). The prices are reasonable, the patterns are pretty. All sizes, all styles---ranging from $10 to $60.

Mattings, Carpets, Linoleums



Good Mattings for Fall & Winter

ALL WOOL CARPETS AND COTTON CARPETS

REAL CORK LINOLEUM



A variety of Mattings---Large assortment, and some of the very best quality. Prices 25c to 60c Yd.

IN CARPETS---(Assortment not so large). Prices 50c to $1.50 Yd.

LINOLEUM---Larger line than ever before. We sell only the genuine cork, burlap back linoleum. Prices $1.25 square yard. Short length 99c.

MANY BARGAINS ARE ON SALE

Galvanized Buckets, 10 qt. size, at 39c

Agate Sauce Pans, 50c value, 25c.

Best Apron Ginghams.....25c
30c Muslin 25c
30c Canton Flannel 25c
35c Bed Tick.....25c

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