Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over thirty years, has borne the signature of Chas. H. Fletcher and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher

In Use For Over 30 Years

The Kind You Have Always Bought

THE CENTAUR COMPANY, NEW YORK CITY.

WORTON'S STORE OF MERCHANDISE

W. M. HADAWAY, Prop.

To keep from moving my goods I will sell goods at reduced prices, and will name some—but come and see what I have. Such as

25c Can Salmon for 19c; 25c Can Sprup, 2½ lbs., 19c; 5 lb Can Syrup, 37c; 8c Bar Export Soap, 6c; Gold Dust, 5c; Mother's Oats, 11c; 15c Puffed Rice, 12c; Baker's Cocoanut, 10c; Hominy, 6½c lb.; Buckwheat, 8c lb; Corn and Peas, $2.15 doz., best grade; $1.75 Shirts, $1.25; Pants, the $1 kind, 75c.; $1.50 Underwear, $1.15; Shoes, $5.00 kind, $4.00,

And almost everything else reduced, beginning Saturday, November 23, 1918.

W. M. Hadaway,

WORTON, MD.

BONES AND BAGS.

On account of the war many of our supplies of Bones have been cut off, and in order to get all the nice dry country bones possible, we have determined to pay about twice as much for dry bones as we used to pay, if they are delivered at our factory.

The country boys should pick up all they can and bring them to us instead of selling them to the junk dealers.

We will also pay the highest market price for good second hand Fertilizer Bags. Please communicate with us.

Very truly yours,

The Peerless Fertilizer Co.,

CHESTERTOWN, MD.

NOW IS THE TIME TO

Paper and Paint Your House

Be sure and get the BEST WORKMEN and the BEST MATERIAL. Don't waste good money on bad material. Masury's Paints are the best on the market. We are the sole agents for district, and are always ready to show you ple card and quote prices

We Will Paper Your Room for $3 and upwards,

and guarantee satisfaction or no money.

DO YOU WANT YO PICTURES FRAMED?

all and see our selections of Moulding before you re elsewhere. They are the finest in town. We an be found at the old stand, opposite Burk's hoe Shop, on Cross street.

Yours for Business,

W. L. FOWLER.

Your Boy In France

Remember his Xmas will not be as bright to him as it is to you. You at home—he on the battlefield. One of our Xmas Car will help cheer him. It is not too early to send yours to him. See our display.

STERLING'S PHARMACY

The Rexall Store

Chestertown, - Maryland

Toulson's Pharmacy

Christmas Goods ON DISPLAY!

Owing to the number of calls for Xmas Presents to be sent to the soldiers, we have put our entire stock of Xmas Goods on display, which gives you an opportunity to do your Xmas Shopping early.

Davis Quality Cards for Xmas Now on Display. See our cards for the Soldiers and Sailors.

TOULSON'S PHARMACY,

Chestertown, Md.

Subscription to the Transcript $1.00 per annum.

The Transcript $1.00 per annum.

DON'T STOP SAVING CABLES HOOVER.

A year and a half ago Herbert Hoover said, "We hold it in our power, and ours alone, to keep the wolf from the door of the world. This duty is wider than war—it is as wide as humanity."

That appeal is just as vital now as it was then, and Mr. Hoover, after a week in Europe, cables that the food fight must go on. It must go on with increased vigor, for a let-up would mean disaster to the nations just released from Hun slavery who are clamoring to America for food. The invader has gone from their lands, but hunger still is there and it will remain for many months to come. They are looking to us for food to sustain them, and we cannot honorably fail to give it. America must now think in terms of world need and world resources, and the latter of these must be made to equal the former by voluntary American sacrifice.

The new conservation program calls for more discipline, more determination, and more real perseverance than the former one did. It does not ask for brief, intensive sacrifices in this or that commodity, but for a continuous and intensive saving in *all* foods and an absolute elimination of waste. It would be easier, perhaps, to follow specific directions—the wheatless days and meatless meals. The new program calls for individual initiative and resourcefulness, which is the spirit of democracy. The new program is in terms which only an intelligent people could execute—a people actuated by a world conscience.

The food army must remain in harness until Herbert Hoover, its commander-in-chief, says that it may be officially mustered out. There can be no relaxation now, and there will be none, if every Marylander will just realize that each morsal of food which is wasted here is just so much taken from someone over there.

WHY SUGAR RULES WERE REMOVED.

In view of the large number of inquiries as to the reasons for the removal of restrictions upon the use of sugar the Food Administration has issued the following statement:

Since its inception, the Administration's policy has been to adjust its conservation requests with conservation necessities and the public has shown its appreciation of this frankness by immediate response.

During the months of July, August, September, October and November this year, the American people saved 775,000 tons of sugar over their normal consumtion. This conservation, of course, includes the amount of sugar saved by the restrictions placed on confectionery and soft drink products.

The Food Administration's object in asking for economy in the use of sugar was to ensure a supply that would be adequate to meet the needs of the Allies who would have to depend on the same sources as the United States so long as the war lasted. It was necessary to take precautions so that there would be a certainty of sufficient sugar through the year. With the signing of the armistice the situation was immediately changed. As soon as the armistice made a change in our sugar program possible the restrictions were lifted.

While it is true that some states are still lacking a plentiful supply of sugar, it is also a fact that with the Cuban crop almost upon us, we have a large surplus of western beet sugar and Louisiana cane sugar and it is permissible to return to the normal use of sugar where it is available. It is a great relief to the Food Administration to feel that no extraordinary sacrifice in the use of sugar is required of our people until further notice, though economy is still urged.

MAKING GOOD WITH THE WORLD.

One hundred and eighty million persons in Europe are facing starvation and they are not Germans or Austrians either. In planning to help feed these unfortunates the United States Food Administration is giving the people of this country a chance to be the world's benefactors and to win the world over to a larger faith in the American people.

PARISIAN SWEETS.

Put through the meat chopper one pound of prepared dates, figs, and nut meats. Add one tablespoon of orange juice, a little grated orange peel, and one-fourth cup of honey or sirup. Mold into balls and roll in chopped nuts, cocoa, a little sugar, or chocolate. This mixture may be packed in an oiled tin, put under a weight until firm, then cut in any shape desired. Melted chocolate may be added to the mixture before molding if desired.

TO SAVE FATS.

Use all the fat you buy. Save the drippings. Fry out the meat fat.

Bake, broil and boil more—fry less Avoid deep-fat frying.

Serve butter on the table in small pats or pieces; this saves plate waste. Put any left on the plate into a "butter cup" kept for that purpose and use it for cooking.

Do not put more dressing on the salad than will be eaten.

Try reducing the amount of fat in your recipes, or do not use those that contain much fat. If you use pies, make one-crust pies.

Use fruit or other simple desserts in the place of pies, pastries, and cake and other dishes rich in fat.

Remember that soup is made from fat, and so is to be used carefully. If possible send non-edible fat to the soapmaker.

We must ship 50 per cent more food overseas this year than last. Are you helping to save it?

The 1918 harvest does not belong to us; we in America are only the trustees.

E. A. STROUT FARM AGENCY

New York, Philadelphia, Boston, (Largest in the world)

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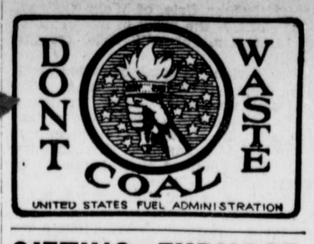
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JOSIAH PRICE, Millington

Agents.

Town Building Lots and Town Properties also for sale.



SIFTING FURNACE, STOVE, GRATE ASH SAVES MUCH FUEL

U. S. Fuel Administration Urges Reclamation of All Waste to Aid Fuel Situation.

Thousands of tons of coal can be reclaimed and proportionate dollars saved in fuel bills if the householders of the nation will adopt the simple, homely method of sifting their ashes. About five bucketfuls of coal are thrown away in the ashes each week by the wasteful householder. Each bucketful weighs about nineteen pounds, and fresh nut coal sold by the bucketful costs about 16 cents each. If this coal is reclaimed by sifting the ashes, it would represent a saving of 80 cents a week and conserve just so much coal for the dealer to supply other householders. The United States Fuel Administration gives the following directions for reclaiming coal from ashes:

How to Sift Ashes.

Shake the sifter until all the dust-like particles fall through. You will then have left in your sifter a mixture of black and white-covered pieces of coal and probably a few clinkers and pieces of stone.

Pick out and throw away all stone. Do not throw away clinkers unless they are thoroughly burned. Coal will often fuse in such a manner that the part in the center is not burned. Break clinkers apart, and if there is any black substance in them it is carbon, and they can be burned over again.

White chunks generally contain a large amount of carbon, though their covering might be soft and have the appearance of ashes. Do not throw them away.

Coal thus recovered should be spread on the ground and sprinkled with water. This will open the seams in the coal, and when it is placed in the heater the fire will reach and ignite the unused carbon.

It is better not to mix the coal thus reclaimed with fresh coal. Keep it in a separate pile.

Reclaimed coal should generally be used on a red hot fire, although it can also be used in banking a fire at night. —U. S. Fuel Administration.

WASTED HOT WATER IS SO MUCH COAL THROWN OUTDOORS

Almost without exception domestic water is provided in the cities of the east by pumping plants which burn coal.

Therefore, any of the hundred ways in which we habitually and commonly waste water is a direct waste of coal.

So far as cold water is concerned, this is a very small waste indeed, but it is a much more serious matter where hot water is concerned, the United States Fuel Administration points out.

A leaky tap on a hot water pipe will waste several gallons of water—and several pounds of coal—in an hour.

SEE THAT ALL YOUR WATER PIPES AND FAUCETS ARE WITHOUT LEAKS.

A little careful supervision in the kitchen will often cut in half the quantity of hot water used, with an obvious saving in coal.

Likewise, many of us are spendthrifts when we get into a bathtub and use two or three times as much water as necessary for a perfectly good bath.

Don't let the water run after you have enough in the tub for a bath.

COALOGRAMS.

If you waste coal, some one else will have to do without. Save anthracite.

General Influenza's forces defeated the anthracite coal miners in their battle for big production. Save what anthracite you have.

The more wood you burn, the less coal you need. Saw wood and save anthracite.

Domestic sizes of anthracite are extremely short because of the cut in production caused by the influenza epidemic. There is, however, plenty of buckwheat size anthracite. Every householder should use 25 per cent. buckwheat, which costs him less than stove sizes.

Soot spoils your draft and makes for wasted coal. Keep your flues clean and save anthracite.

Insurance

Best Companies,

LOWEST

Currant Rates.

James G. Beck

AMERICAN HOUSEWIVES HAVE TREMENDOUS TASK

Now that actual fighting has ceased and peace is in sight, the opinion is prevalent in some sections of the country that all war work may be discontinued. While this is true of a great many phases of war activity, it cannot be applied to the work of food saving—one of the biggest after-the-war jobs which America has to face.

There is absolute need among the little nations released from German rule, and our allies are not yet self-supporting. They all look to America for help; and Herbert Hoover, speaking for America, looks to the housewives of the country and confidently expects that they will stand solidly back of him. The American housewife has the longest of all war jobs—that of food conservation. She may find this task even more difficult now than during the war, because there is no regulations by which to be guided. She must use her own ability and initiative to a great extent.

The following plan for food saving, gotten up by the Home Conservation Division of the Food Administration, will be of interest and value to every Maryland woman who is trying to live up to the principles laid down by the Food Administration.

Simpler methods of living
No waste in the use of food
Preservation of surplus food
More careful selection of food
More careful buying of food
More careful preparation of food

1. Simplify your Food Habits
   Eat only three meals a day. Do not eat or serve food between meals.
   Serve very simple meals. Three courses at most. One dish meals are practical.
   Eat only what you need to keep you well and efficient.
2. Select your Food Wisely
   Learn to know the needs of each member of your family.
   Plan your meals to meet these needs. Let your needs and not your whims govern your food habits. Food selection is a science. Study it.
3. Buy Food Thoughtfully
   Learn first what food is needed then buy in such quantities as may safely be stored or used without loss. Plan ahead to save delivery. Study the market and buy the seasonably abundant foods. Conserve those which are scarce here or abroad. Make a budget and keep accounts.
4. Prepare your Food with Care
   Learn to prepare simple food well. This means palatable foods with reasonable variations in methods of preparation.
5. Waste no Food
   Watch your garbage pail.
   Serve only in such quantities as may be eaten. Practice the gospel of the clean plate.
   Use all left-overs.
   Waste no food through poor or careless cooking or reckless handling.
6. Save Surplus Food For Future Use
   Even a small daily surplus of perishable food should be preserved in some simple way. Preserve, dry, can or store any large supplies of surplus foods.

Just returned to his home in Wash-

AN AMERICAN ARMY OFFICER

Just returned to his home in Washington after commanding his battery at St. Mihiel and the Argonne, reports that on reaching Paris the day the armistice was signed his first idea of a fitting celebration was a bath and a dinner which should be a relief from the daily diet of bully beef on the fighting line.

"What did you find to eat in Paris?" he was asked.

"Well, you can't get any butter, or sugar, and there's no milk to be had, and no eggs."

When an American officer, whom the joyous Parisian populace dragged from his taxi and carried along with kisses and salutations on the greatest festal day in history, hailing him as a hero and a deliverer of France, was denied butter and sugar, milk and eggs on his first day back from the front, the grim truth shows plainly that these things are practically impossible to find. To children, old people, sick people and the wounded men in hospitals, they are indispensable foods.

The United States Food Administration says: The need to ship food overseas is greater than ever today. Don't stop saving!

The mouthful you waste may be withheld from a child in want.

Greed here means need abroad.

RESULTS.

A glance at past results gives courage for further undertakings. Contrast the countries where American assistance could penetrate with those unhappy, war-stricken lands which had to provide for themselves under the malign supervision of the Hun. Whereas the population of Belgium, although suffering great privation, is still intact, the population of Serbia is estimated to have diminished fifty per cent. in number and that of Pouand twenty-five per cent.

Don't go back to the dyspepsia nostrums. Keep on eating well, but wisely.

APPLE AND BEET CONSERVE.

(Official Recipe.)

Tart apples, diced, 1 quart; beets, diced, 1 quart; syrup, ½ cup; juice of 1 lemon and chopped rind if desired.

Pare and dice the beets. Cover them with water, and cook them until they are tender. Remove the cores from the apples and dice. Add the apples, syrup and lemon juice to the beets, and cook the mixture until it is clear. Instead of storing the conserve in jelly glasses, it may be spread on a platter and dried in a slow oven or in the sunshine. It should then be packed between paraffin paper in containers that will be free from dust and insects.

CASTORIA

For Infants and Children

In Use For Over 30 Years

Always bears the Signature of Chas. H. Fletcher



PARKER'S HAIR BALSAM

A toilet preparation of merit. Helps to eradicate dandruff. For Restoring Color and Beauty to Gray or Faded Hair. 50c. and $1.00 at Druggists.



The Best in this Pack

THE FREE

SEWING MACINES

THIS is a day of necessity—not extravagance and Santa's gifts are consistent with the day. Not foolish trinklets and novelties but necessary articles like a sewing machine—a sewing machine which will enable you to cut your clothes bill in hlalf.

Santa has left the FREE sewing machine above illustrated at my store for your inspection. Coom in and let me show it to you. If you decide hat you want to own it.

We Will Allow You $12.00 For Your Old Sewing Machine.

JOHN BARTLEY,

Chestertown, Maryland.

28 YEARS EXPERIENCE

The Only Practical and Most Reasonable Price Dealer in the County



Granite and Marble of All Kinds in stock.

MARK THE UNMARKED GRAVE

This is the last thing you can do in memory of your loved ones, being the last thing you can do.

Take no chances, but place your order with a dealer that has learned the trade and understands every branch of it thoroughly.

Don't be indifferent about this very important matter.

We carry the largest stock in the county to select from.

CHESTERTOWN MARBLE AND GRANITE WORKS

J. W. KIRBY, Prop.

Phone27C.

Tolchester Company

WINTER SCHEDULE



SASSAFRAS RIVER LINE.

(Weather and Ice Permitting)

Steamer will leave Baltimore Thursday at 7.00 a. m., for Betterton, Sassafras River Landings and Tolchester, returning same day.

Leaves Fredericktown at 12.00 noon, Betterton 1.00 p. m., Worton Manor 1.45 p. m.; Tolchester 3.00 p. m., arriving in Baltimore at 5.00 p. m.

TOLCHESTER SATURDAYS

Leave Tolchester 9.00 a. m. and 4.30 p. m. Leave Baltimore 7.00 a. m. and 2.30 p. m.

For further information apply to agents at different wharves or

TOLCHESTER COMPANY,

d28-tf. Pier 16 Light St., Baltimore

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of Administration on the personal estate of

W. FINLEY COLLINS

late of said county, deceased. All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof, to the undersigned on or before the 21st day of June, 1919, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

All persons indebted to this estate must settle at once.

Given under our hands this 17th day of December, 1918.

ELIZABETH B. COLLINS,
W. S. COLLINS,
Administrators.

d18-4t.

DOLLARS BACK

—FOR—

CENTS SPENT

WHEN YOU USE

White Foot Oil

For any kind of Sore or Skin Trouble. Read the Lable on the Can.

Prices—25c., 50c and $1.50.

WHITE FOOT REMEDY CO.,

CENTREVILLE, - MARYLAND.

Grocery & Meat Store

We are now open for business in the Eliason Building, corner of High and Queen street, with a fresh line of

GROCERIES and FRESH MEATS

Give us a call and we will guarantee satisfaction.

HADAWAY & HADAWAY,

Chestertown, Md.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of administration on the personal estate of

MILES T. JONES,

late of said county, deceased. All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof, to the undersigned on or before the 7th day of June, 1919, otherwise they may by law be excluded from all benefit of said deceased's estate.

All persons indebted to this estate must settle at once.

Given under my hand this 3rd day of December, 1918.

RHODA A. WALTER,
Administrix.

d7-4t.

Dr. H. C. HUGHES, Dentist.

Local anaesthetics used in extracting Crown and Bridge Work. Special attention given to children's teeth.

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CHESTERTOWN, Maryland

TRESPASS NOTICES FOR SALE

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THE TRANSCRIPT OFFICE,

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