TO OUR

Many Patrons.

We wish to thank you for your hearty support and patronage during 1923 and wishing you A Happy and Prosperous New Year, we are

A. S. TURNER & SONS

CHESTERTOWN MARYLAND

WE wish to thank our friends and customers for their generous patronage in the past year, and will try to merit a continuation of the same in 1924

All surplus stock is now being sold at special prices. It will pay you to call and investigate.

Wishing you a Happy and Prosperous New Year.

NOLAND.

MAXIMUM OF CONVENIENCE IN HOME



Dish Closet Near Stove Saves Many Extra Steps.

Here is a good suggestion for the cottage or home where space must be economized. This dish closet, which is close to the stove, has a door which lets down on hinges, and is supported by chains. When serving meals or hot beverages directly from the stove the plates or cups may be spread out on this shelf and filled without taking an extra step. The kitchen may be made more spacious by closing the closet when there is no more need for the shelf. This arrangement was photographed in connection with a kitchen improvement contest carried on in Wythe county, Virginia, under the direction of the state home demonstration agent of the extension service of the Virginia Polytechnic institute and the United States Department of Agriculture.

MAKE CLOTHES LAST LONG BY GOOD CARE

Proper Attention and Keeping in Repair Is Essential.

(Prepared by the United States Department of Agriculture.)

The care given to clothing, not only in keeping it clean and in repair, but also in storing it properly when not in use, makes considerable difference in the length of service it will give and in its appearance when worn, points out the United States Department of Agriculture.

Dresses and outergarments should be hung carefully when not in use. Plenty of rods and hangers save space and prevent wrinkles.

Keep covers over delicate garments or others worn only occasionally to protect against dust and rubbing. Fold carefully all garments kept in drawers or boxes.

Do not keep partly-soiled garments in an unaired place. They are likely to become discolored. Removable and washable collars, cuffs and linings save cleaning in women's dresses, waists and coats.

In putting garments away for the season, guard against wrinkling, stretching, fading and insects. Fold



Garments Should Be Hung Carefully When Not in Use.

so that creases will correspond as far as possible with the folds into which the garment falls in use. Do not allow weight to rest on folded garments. Garments of firm materials may be left hanging if carefuly covered against dust and insects; but sleazy materials, heavily-trimmed garments and circular skirts are likely to be stretched out of shape by their own weight. Keep in the dark to avoid change in color.

Wash stockings frequently. It prevents continued strain on the same part of the stocking, and rotting and change of color from perspiration. Wash new stockings before wearing to remove the sizing.

Shake outergarments and brush with the nap after each use. Keep tailor-made garments carefully pressed. Cover with a thick damp cloth and use a heavy, hot iron. Some of the special boards and cushions used by tailors are convenient and may be made at home. Remember that "shine" is caused by the wearing down of the nap and sometimes by grease. Remove by sponging, pressing and brushing up the nap with a stiff brush. A tablespoonful of ammonia may be used to a quart of tepid water for sponging.

Remove dust from silk by wiping with a piece of velvet, a soft cloth, or a soft brush. Avoid pressing with a too hot iron; the heat injures the fiber and sometimes the color. Remove shine by sponging and pressing. Use 1 tablespoonful ammonia to 1 quart tepid water.

Alternate two pairs of shoes; they last longer. Slip shoe-trees into shoes when you take them off to keep them in shape.

Prolong the life of gloves by blowing up and pulling gently into shape after use and mending rips as soon as they start. Reliable dealers will repair worn places at small cost.

Keep hats looking fresh by dusting them before putting them away after each wearing. Use a soft brush; or, for fine felt, silk beaver, silk, satin or velvet hats, a piece of silk or velvet. Get the dust out from under the edges of bands, folds and trimmings. Do not allow bands, bows, trimmings, linings or sweat bands to become loosened; tack them into place as soon as they begin to sin. Store your hair where they will not gather dust; paper bags or hat boxes are good for those worn only occasionally.

ROAST PORK WITH COWPEAS

Cooked in Same Manner as Dried Navy and Kidney Beans—Apple Sauce Will Help.

Whenever cowpeas are a common crop, they are cooked in the same way as dried navy and kidney beans. They are first cooked in water, much of which they absorb. When parboiled until tender either beans or cowpeas may be combined with meat.

A leg of young pork is the most desirable piece of meat for preparing roast pork with cowpeas. A deep cut in the knuckle filled with sage, pepper, salt, and chopped onion will give it flavor. After being half-roasted the skin should be cut, but not deeper than the outer rind, in several places. The excess fat is drained off when the roast is almost done, and a quart of parboiled white cowpeas is poured into the roast pan. The meat and peas must then cook slowly until the beans are entirely done and the meat is brown. Apple sauce is a palatable accompaniment to serve with the roast pork and cowpeas, the United States Department of Agriculture suggests.

MAKE PUREE OF NAVY BEANS

Suggested to Accompany Chops and Roasts and Also as Main Dish for Luncheon.

The United States Department of Agriculture suggests this puree of navy beans to accompany chops and roasts. It would also be appetizing as a main dish for luncheon or supper, especially with some pieces of cooked ham, frankfurters, bacon or corned beef cut up in it.

Puree of Navy Beans.

1 pint beans
1 onion
1 carrot
1 sprig parsley
Pepper
¼ pound salt pork or 2 tablespoonfuls meat drippings
2 cloves
½ teaspoonful salt
1 quart water
1 tablespoonful butter

Soak the beans overnight, drain and add the other ingredients, with the exception of the butter. Boil until tender and press through a sieve. Add butter and salt, if necessary, and reheat. Similar purees may be made from red kidney beans, split peas and lentils.

Household Questions

Never boil a soup bone in an iron vessel.

• • •

Be sure the carving knife is always sharp.

• • •

Milk puddings require long and gentle cooking.

• • •

To remove ink stains from tablecloths and other white goods, damp the spot freely with milk and cover with salt.

Fowls With Diphtheria Should Be Destroyed

The United States Department of Agriculture states that "the treatment of fowls affected with diphtheria requires much time and patience, and as a rule does not pay. It is better to kill those affected, bury or burn the carcasses, disinfect the poultry houses, and in that way eradicate the contagion as soon as possible, even if the whole flock must be sacrificed."

Contagion is spread by contact with diseased birds. They may be introduced by newly purchased stock, or stock which has been away to shows, or may be carried by pigeons or birds.

Heating Poultry Houses During Winter Weather

Opinions differ in regard to the advisability of heating poultry houses in winter time. As a rule there is no objection to artificial heat of about 50 degrees F., while furthermore this would facilitate the ventilation of the space. However, unless the temperature be quite regular, heating should be omitted, as few factors are more dangerous than a fluctuating temperature in a poultry house during winter weather.

THE ROAD TO MEMORY

By Edgar A. Guest.

This is the road to memory
And the road to ripe old age,
These are the pictures that we shall see
At last on a glistening page
These are the joys which will come again
When the fire is burning low,
The scenes of laughter, the hours of pain,
And the lad which now we know.

We shall see him then as we see him now,
The boy with his book unread,
His pleading face and his furrowed brow
As we order him up to bed,
We shall see his cap on the parlor chair
And his thumb prints on the wall,
We shall see the day when he pressed them there,
And oh, we shall cherish it all!

Mischievous, troublesome,careless lad,
Plaguing us till we scold,
But oh, we shall never think him bad
In the days when we grow old.
The years may carry him far away
But still we shall see him there,
The little boy that he is today
Curled up in that great arm chair.

Not now, not now can we understand
The joy of these common days,
We see but the print of his smudgy hand
And the care of his heedless ways;
But this is the road to memory,
And some day we'll recall
The glorious, golden past when he
Lived here as a youngster small.

MAKES DUCK-SHOOTING RECORD

Mr.W. Irving Walker, Of Queen Annes, Near Chestertown, Kills Twenty-Two Canvass-Back Ducks With Two Shots In Front Of His Home Farm

All records for duck shooting in this part of the country went by the board the other morning when Mr. W. Irving Walker, of Queen Anne's near town, killed twenty-two canvass-back ducks with two barrels from a number ten gun, carrying number four shot. Mr. Walker states that he had his decoys in front of his farm and noticed a big flock of ducks hovering near, which soon pitched about the middle of the river, the "lead duck" making for his decoys and the others following it closely. The decoys were stationed close to the shore and Mr. Walker was secreted in a blind close by. Upon nearing the decoys, the duck in the lead seemed to notice that there was something wrong and stopped swimming, the big flock of ducks in the rear piling in upon the decoys until there were several thousand in a space not more than fifty feet square.

As the ducks continued to pile into close quarters, Mr. Walker says he marveled that so many ducks could be clustered into so small an area and wondered how on earth such a closely-packed mass of feathers could arise for flight when the proper time came. But still they continued to pack until they were in a much smaller area and numbered an uncountable host as they worked about the water, a writhing mass of life, alert and watchful to the slightest sound on shore, even from a distance.

For many minutes Mr. Walker lurked behind his blind and watched this remarkable sight, wondering at their number and wishing for some friends to see them and enjoy the sport. But no one was near and neither could any one be summoned. The slightest noise meant a roar of wings, a flutter of feathers and flight to the unknown places to safety.

From the scene of beauty about him, Mr. Walker's mind naturally reverted to the more practical side of the affair and pondered in what manner would it be most advantageous for him to take his shot with best effect. The instinct of the true sportman prevented him shooting into that writhing mass of feathers and flesh as they cavorted out there in the Chester, with the first flash of a winter's sun turning the east to gold and piling at his back across the skies a red omen that the day was coming forth clear and bright, with the breath almost of April blowing in a January day and giving a token that even in winter we have a frequent touch of spring. With the weapon of destruction that he held fondly in his grip, Mr. Walker could have caused a devastation among that unprotected bunch of ducks that would have been unparalleled in local or, in fact, national annals of ducking. But, as we said before, his true instinct of a real lover of sport in many branches and covering a wide range, forbade this. He pondered for sometime before he finally decided to take the action which would break up this panaramo which was being enacted before his eyes, becoming more and more interesting as the ducks drew even closer to shore, within a stone's throw of where he crouched.

Gripping his gun tightly in his hands, with nerves strained and eyes alert to what the ducks would do when they ascended for their flight, Mr.Walker slowly raised from his place of refuge in full view of them. The amazed birds hesitated a minute, then with a roar, the flutter of a thousand wings beat the air as they, frenzied with fright,began their departure for a place of safety. The gun of Mr. Walker, leveled into the midst of this mass of fluttering activity, spoke twice in quick succession; there was a sudden pitching to the water of numerous inert bodies, and he realized that he had come dangerously near to getting more than the law allowed him.

Then Mr. Walker began to pick up his game, and, when concluded, he had killed twenty-two ducks.

Mr. Walker, liberal in every way, upon his arrival home began the more arduous task of distributing his game among his friends, who were greatly delighted and hope that Mr. Walker may again, soon, have the luck, the coolness of judgment and the keenness of aim to bring down twenty-two canvass backs.

Mr. Walker takes no particular credit for aim. He says he did not make any calculations as to speed, flight, etc., but simply aimed at that fluttering mass and fired.

Georgetown Protests Shops' Removal

Awakening to the loss that the removal of the railroad shops from Georgetown, Del., would mean to the town, citizens and business men are making an effort to prevent such action by the railroad company. Hundreds of names have been signed to petitions asking the company not to move the men and their families.

Subscription to the Transcript $1.50 per annum.

ROCK HALL

Mrs. Edward Hassenpflug is ill of peritonitis at Easton Emergency hospital. Her little child is cared for by Mrs. Clifton Downey.

Mr. and Mrs. Alfred Scoone and the latter's son, Mr. Jegerson Jackson, spent several days at Gratitude following the death of the former's brother, Amos Scoone.

and daughter, Mrs. Sallie Chance, with little Nora, of Baltimore, were week end guests of Mrs. Susie Jones.

Mr. William Camp, of Wilmington, is on a visit to his sister, Mrs. Notley O. Willson.

Mr. and Mrs. William Owens, of parents, Capt. and Mrs. Frank Davis.

Rev. W. R. Woodall, of Wicomico County, is spending the week with Mr and Mrs. Edgar Culley.

Mr. and Mrs. Charles Hynson and family spent the week end at their home here from Baltimore.

Mr. Ray Sadtler and family moved Tuesday from Skinner's Neck to Woodbury, N. J.

Mr. Owen Selby is at home and will spend the rest of the winter with his parents, Dr. and Mrs. W. O. Selby.

Rev. and Mrs. W. H. Revelle have as guests the former's cousin, Miss Carrie Revelle, of Seattle Washington.

Mr. Benjamin Durding, of Baltimore, spent the week end with his parents, Mr. and Mrs. William Durding.

Mrs. Alvin Shreck and daughter, Mildred, and Miss Clara Williams, spent from Saturday until Tuesday in Baltimore as guests of Mr. and Mrs. Franklin Shreck.

Mr. Leo Williams was a week end guest of Baltimore relatives, Mr. Fred Williams, Jr., who is employed in Baltimore, is on a several day's visit to his parents, Mr. and Mrs. Fred Williams.

Mr. and Mrs. Henry Nehus, Jr., are receiving congratulations on the arrival of an infant daughter at their home on The Island.

Mr. Wallace Wheat arrived Monday from Wilmington, where he underwent an operation at a hospital several weeks ago.

Mrs. Thomas Kendall and little nephew, Norman McClain, are guests of Wilmington relatives. Mr. Jacob Kendall visited Saturday and Sunday in Wilmington and New Jersey.

Miss Margaret Davis made a short trip to Baltimore the early part of the week.

Miss Rosetta Baker was guest from Wednesday to Sunday of Mr. and Mrs. Henry Sewell, at Shiloh, N. J., having accompanied them home from a visit here.

Delegates Kerr, of this place, and Kauffman, of Denton, ere in town for several days. Mr. John Willson was home also.

Mrs. B. F. Sewell, of Greys Inn, is visiting Mr. and Mrs. John Dowling, Sr.

Mr. and Mrs. Henry Jones, of Piney Neck, were week end guests of their son, Mr. Solomon Jones and wife and other relatives.

Mrs. Ella Jerome has as guest her sister, Miss Lenzberg of Long Island.

Mrs. Emory Hogans is spending the week in Baltimore with relatives.

Mr. Cecil Crouch, of Baltimore, visited his parents, Mr. and Mrs. Lemuel Crouch over the week end.

Mr. Trew Durding and Mr. Franklin Davis have each installed radios at their homes and find much entertainment.

HERBERT E. PERKINS, Attorney.

ORDERNISI

Herbert E. Perkins, Trustee, versus Dora B. Howard, Joseph W. Howard.

In the Circuit Court for Kent County In Equity No. 2263.

Ordered, this 10th day of January, 1924, by the Circuit Court for Kent County in Equity, that the sale of the mortgaged real estate mentioned in these proceedings, made and reported by Herbert E. Perkins, Trustee, under and by virtue of the power of sale contained in a mortgage from Dora B. Howard, et al, to Herbert E. Perkins, Trustee, be ratified and confirmed,unless cause to the contrary thereof be shown on or before the 15th day of March, next;—provided, a copy of this order be inserted in some newspaper printed and published in Kent county, once in each of four successive weeks before the 11th day of February next.

The Report states the amount of sales to be $1375.

True Copy:
ROBERT R. AYRES, Clerk.
Test:
ROBERT R. AYRES, Clerk.
j12-5t.

B. R. FELLOWS,

Embalmer and Funeral Director
Successor To
W. H. KRUSEN
Upholstering and Repairing. Open Day and Night.
j1-1yr. Phone 3 Still Pond, Md

WM. PEPPER CONSTABLE

Attorney-at-Law
700-706 Maryland Trust Building
Baltimore, Maryland
—and—
Elkton, Md.

The Transcript $1.50.

Tolchester Company



WINTER SCHEDULE
(Weather and Ice Permitting)
Effective after Saturday, Dec. 22, 1923.
TOLCHESTER AND SASSAFRAS RIVER LINES

THURSDAYS
Leave Baltimore at 7.30 a. m. for Tolchester, Betterton and Fredericktown, returning to Baltimore same day.
Leaving Fredericktown at 12.30 p.m.
Leaving Betterton at 1.30 p. m.
Leaving Worton Manor at 2.15 p. m.
Leaving Tolchester at 3.30 p. m.
Arrive Baltimore at 5.30 p. m.

SATURDAYS
Leave Baltimore for Tolchester at 7.00 a. m. and 2.45 p. m.
Leave Tolchester for Batlimore at 9.00 a. m. and 4.45 p. m.
TOLCHESTER COMPANY
Baltimore, Maryland.

NEW YEAR GREETINGS

We wish our patrons and friends a most Prosperous and Happy New Year.

Sterling's Pharmacy.

THE REXALL STORE.

Stavely & Bowers

Large LUMBER YARD & Hardware Emporium
AT LYNCH'S, MARYLAND

All Grades of LUMBER and MAEERIALS
All Kinds HARDWARE
FARM GATES kept on hand.
All Kinds ROOFING
LIME by the barrel.
CEMENT AND HAIR.
OUR BLACKSMITHING & WHEELWRIGHT SHOPS
are thoroughly equipped to do all kinds of Blacksmithing and Repairing.
LET US SUBMIT AN ESTIMATE for building any kind of structure.

Stavely & Bowers

It's in Every Book



THAT 20 PER CENT SAVED IS 25 PER CENT EARNED
I can save this on your FIRE INsurance LET ME SHOW YOU HOW
E. T. MASSEY
Massey, Md
Phone Millington 22.
Md.

W.M. CULP

Successor to

Lofland & Culp

We wish to express our gratification over the pleasant relations that have existed between us and our friends and patrons during the year that is closing and hope for the continuance of your friendship and patronage.

We wish all a prosperous and Happy New Year.

WM. M. CULP.

Chestertown, Md.,

Opp. Court St.

Subscription to the Transcript $1.50 per annum.

G. E. LEARY & SON

ROCK HALL, MD.

LUMBER AND BUILDING MATERIALS OF ALL KINDS!

Prosiate and Granitized Roofing —the Best Felt Roofing on the market for the money.
Bricks, Patent Plaster, Lime and Hair

Washington State Red Cedar Shingles

The Best Cedar Shingles money will buy. Can put on a roof out of Cedar Shingles as cheap as Sap Cypress, and we think they are as good as a Heart Cypress shingle roof

Peach Baskets and Asparagus Crates in Season

Up-to-date Mills and Power Plie Drive with a hustling crew
Delivery by land or water

G. E. LEARY & SON

ROCK HALL, MD.

©Maryland State Archives msa_sc3326_scm8223-0039