Thanksgiving Time rolls around again almost before we know it. Many have been the blessings received by all and great should be our gratitude. As this is the season for homecoming and neighborly visits the housewife must make preparation for these events and many items will be needed for the home. The Family Store is stocked with the merchandise required and, as usual, prices will be found quite reasonable in keeping with the quality.

FOR THE TABLE

An attractive table is necessary for the full enjoyment of the Thanksgiving meal. A new set of dishes may be wanted or perhaps just a piece here and there to fill in. In either event you will find a complete line here. Table damask $.50 to $2.00 per yard, Napkins $1.25 per dozen up. Luncheon Sets at all prices. Table Felt Padding $1.00 per yard. Water Glasses $.38 to $1.50 dozen. Sherberts $.69 to $1.25 set.

FLOOR COVERINGS

New Rugs add greatly to the appearance of the room. A new shipment has been received of Axminsters, Tapestry ane Wool Fibre in pretty patterns. Prices range from $14.00 to $35.00. A new piece of Linoleum or Floortex for the kitchen will make the work lighter anb the room more cheerful. It will cost but little for this needed improvement.

BED COVERINGS

For the guest room a new blanket or comfort, or perhaps a novelty bed spread or linen may be necessary. We couldn't begin to describe our wonderful line in this department but we assure you that you can find the widest range we have ever shown and the prices fit every purse.

FOR THE KITCHEN

To properly prepare the toothsome meal new utensiis may have to be purchased. Double roasters for the fowl in WEAR-EVER Aluminum, enamelware or tinware in all wanted sizes. Cake Pans, Drip Pans, Mixing Bowls, Convex Kettles, Tea Kettles, Percolators and hundreds of other articles are on sale at special prices.

CANDY

Pure, wholesome candy, some in novelty packages that will just finish off the Thanksgiving meal in the right way can be had here. Don't fail to include candy and cigars in the menu.

FOR SAVINGS IN YOUR THANKSGIVING NEEDS, SHOP AT

NOLAND

FLOUR
FLOUR
ROSE BUD FLOUR

Will store your wheat and grind you flour at any time.

Nothing Beats Home-Made Bread.

Best Prices Paid for Wheat.

New Stock of Penn. Buckwheat Flour.

EGGS ARE HIGHER
FEED
ROSE BUD, PURINA
OR
LARRO MASH
You Will Get RESULTS

BROOKS' MILL

Chestertown and Worton, Md.

Stewart-Warner Radio Wins Two Grand Prizes in Italian Contests

In Italy, land of Marconi, inventor of radio's predecessor, the wireless telegraph, an American built receiver, has twice carried off the honors in competition with every leading European and American brand. The Grand Prize at both the Gonzaga and Padova Fairs was awarded to a well-known radio, built in the United States, in a contest judged on the basis of performance and beauty.

An indication of the extreme values in radio, available to American buyers, is the fact that this receiver, manufactured by the Stewart-Warner Speedometer Corporation, of Chicago, sells in the United States for a nominal price, while many of the competitive European makes entered in the contests sell for extremely high prices.

Unquestionably the American radio fan is fortunate. In America, the land of free speech and free radio programs, a tax on radio sets is unknown. But in many countries across the Atlantic, radio listeners must pay an annual fee to their governments for the support of broadcasting.

In addition, the United States has not only outdistanced European nations with an overwhelming number of excellent broadcasting stations—but in the production of finer receiving equipment, selling at prices that, to our Continental cousins, would seem ridiculously low.

Local Dealer

A. L. STERLING

The Rexall Store

ATTENTION, FARMERS!

It is better to be glad than sorry, therefore do not neglect to place insurance on your HAY and WHEAT as soon as in stack or barn with

JAMES G. BECK

WM. PEPPER CONSTABLE
Attorney at Law
Maryland Trust Building
Baltimore, Md.
In Elkton, Md., Tuesdays

COAL COAL

UNDER COVER

Palmers Lump Lime
IN BARRELS

HEADQUARTERS

For Cement and Baled Hay

Agricultural Lime

By Rail and Water

Your Orders Solicited

J. D. BACCHUS

MONEY LOANED
30 DAYS TO 10 YEARS

Repayable in Easy Installments.
REAL ESTATE AND CHATTEL MORTGAGES—FINANCE
For Home Building and Household Furnishing.

SECURITY FINANCE CORPORATION

Chestertown Maryland
Office in The Enterprise Building
Cor. Cross and Cannon Sts.

John P. Ahern
MILLINGTON, MD.

LUMBER
Coal Insurance
Best Grade Calcium
Lump Lime
—FOR—
WHITE WASHING
75c
PER BUSHEL

CHICKEN COOPS AND CYPRES GATES
Ready for Use. Get Prices

POULTRY NOTES

WHAT CONSTITUTES A FIRST-CLASS EGG—OTHER NOTES OF INTEREST TO POULTRY RAISERS HERE AND ELSEWHERE

BY POLK T. BRAMBLE
(Proprietor Bramble Poultry Farm)

With the breeding season rapidly approaching, our advice to all our poultrymen is to begin at once feeding for eggs, that is feed a good laying mash. The fact is, that it is always unwise to discontinue feeding. It is feed that makes the hen, far more than breed. A poorly nourished hen will be a loss on any poultry yard. This has been proven many years ago.

Barred Rocks have certainly ascended the throne in this section of the country. About nine-tenths of all our farmers raise them. They are among the most desirable birds for table use, and are also a fairly good layer.

There are 14 Points in Producing and Marketing Quality Eggs, as follows:

1. Keep only well-bred, healthy, vigorous stock and care for it properly.
2. Provide one nest for every six hens and keep nests and houses clean.
3. Gather eggs twice a day at least.
4. Keep eggs in a cool, fairly dry place (cellar preferred.)
5. Use cracked, dirty and abnormal eggs at home.
6. Never wash eggs except for immediate sale.
7. Market eggs often, not less than once, perferably twice a week.
8. Know trade preferences and strive to satisfy them.
9. Grade eggs for uniformity of size, shape and color.
10. Use only Standard, high-grade, and attractive packages and pack eggs carefully as to grade.
11. Learn the requirements of postal, rail and express service if you use them, and prevent losses by meeting these requirements.
12. Remember that best quality demands best prices and vice versa.
13. Stick by your trade or supply and cooperate for more satisfactory results.
14. If you buy of or sell to local dealers, insist on dealing on a "loss off" or quality basis.

A good egg is constituted about as follows:

1. Hens are generally in better physical condition in the spring than at other seasons of the year, and the eggs laid at that time are likely to have a firmer interior structure and keep better than those laid later in the year. This seems to be a condition of nature which science has not yet fully mastered, but rapid progress is being made towards securing more form quality throughout the year through improved breeding, feeding, housing, and management.

2. New laid eggs may be small or thin-shelled. These points of low quality rightfully should be attributed to the poultryman or farmer, because of his negligence in the breeding of his stock and the feeding of it. These points are largely controlled by breeding and feeding.

3. Eggs may be dirty and as such may not only be unattractive, but may deteriorate far more rapidly than clean eggs. Here again the farmer or poultryman must assume the blame for not providing a sufficient number of clean nests or clean houses and proper environment for the hens; or for his neglience in improperly handling his eggs.

4. Because of the readiness with which eggs spoil, various combinations with the term "Fresh" have come into general use as designating desirable qualities. However, the actual age of an egg is relatively of much less importance than some other factors which affect it's quality.

An egg laid even a short time is not so good as one freshly laid. However, an egg 48 hours old that has lain in a wheat stack during a warm summer rain, or one gathered wet and dirty and kept in a warm kitchen would probably be swarming with bacteria and be unfit for food; while another egg placed in good condition in cold storage and held for eight months would be entirely edible and of fairly good quality. Therefore, except with strictly new-laid eggs, age really means little, unless the environmnet under which the egg has been kept is known.

5. In short, environment is of far greater importance than mere age so far as egg quality is concerned. As a general principle it may be said that the promptness with which an egg reaches the consumer after it has been laid is no guaranty of it's quality unless it has been properly handled during the time elapsed.

Washing or wetting eggs dissolves the protective gelatinous coating put on the shell by nature, making the shell more porous, promoting rapid evaporation, staleness, ready absorption of doors, and causing rots because of the ready entrance of bacteria. Washing is a poor excuse for not producing quality eggs.

Fertile eggs start and continue the growth of the embryo at any temperature higher than 68 degrees F. This is a prime cause of lowered quality of eggs received in the markets during the summer months. Infertile eggs are not subject to this deterioration and the so called "Hennery Eggs" are produced on farms where the males are confined after spring breeding is over, thereby eliminating one of the common causes of inferior quality summer eggs.

Eggs are likely to absorb undesirable odors when kept under favorable conditions for such absorption to occur. The characteristic "Cold Storage" taste is largely due to absorption of odors from the cardboard fillers, and not just because they have been in cold storage.

Pullets and broilers both will do much better if separated as soon as the sexes can be determined. Broilers can be pen fattened to good advantage during the last two or three weeks by using the following ration:

100 lbs. of Corn meal
50 lbs. of middlings
50 lbs. of ground oatmeal (or heavy oats, ground)
30 lbs. of beef scrap*

*If Milk is available for mixing this mash, the beef scrap may be omitted. This should be fed as a wet mash three times a day with all the cracked corn that the birds will eat the last thing at night.

A study of broiler quotations for this and previous years will reveal the fact that there is no place for small broilers except on very rare occasions. It is advisable to hold the cockerels until they weigh two to two and one-half pounds, as the increase in price due to the additional weight will usually more than offset any decrease which might occur in the general market.

Poorly feathered broilers should be held until they are in a marketable condition, almost regardless of weight as very serious price cuts have been made because of a lack of feathers.

At the request of the National Poultry Council of the United States, the Federal Department of Agriculture at Washington has just undertaken a most important research project, namely to study the various questions relating to Bacillary White Diarrhea, especially the development of a uniform technique for the agglutination test.

The initiation of this work has been made possible through the raising of a fund by the National Poultry Council. It is expected that the extension and further conduct of this work after the first year will be financed by the Federal Department; requests for appropriations to cover same already having been included in the budget requests of the department for the next year. This new work makes a distinct step in advance for the poultry industry for in this project the Federal Department is for the first time undertaking poultry research activities for the industry along disease lines.

STILL POND

Miss Anna Bowers has been visiting Mr. and Mrs. Holten Parr in Baltimore, Md.

Mrs. Wm. Anderson spent several days this week in Philadelphia, Pa.

Miss Rachel Parrott is spending this week with her friend Miss Verie Bowers near Worton.

Mr. Wm. Penn Toulson, of Vineland, N. J., spent this week with his mother, Mrs. Susie Toulson.

The Devotional Service of The Epworth League will be lead to-morrow evening by Mrs. S. B. Parrott. Mr. John Bennett, of Chestertown, Md., will be the speaker and there will be special music. Come out and enjoy the service.

Mrs. Wm. Medders has been spending some time with her daughter, Mrs. Oris Robinson in Baltimore, Md.

WORTON

Mr. and Mrs. H. M. Matthews entertained Mr. and Mrs. S. J. Lee, of Broad Neck and Miss Jane Cooper, of Baltimore, at dinner Sunday.

Mrs. K. P. Harris spent a few days last week with relatives in Philadelphia.

Mr. and Mrs. John Duyer and daughter, Clara and Mr. H. E. Cooper spent Sunday with Mr. and Mrs. J. A. Money, of Kennedyville.

Mr. H. M. Matthews has purchased a new Chevrolet Coach.

Mr. and Mrs. W. E. Dodson, Jr., had as their guest, Mr. G. E. Nichols and family to a wild duck dinner Sunday.

Mr. J. D. Maxwell spent Tuesday and Wednesday in New York.

Mr. George T. Williams, Jr., and Mr. Fletcher Nelson, of Beacom College were week end visitors of Mr. and Mrs. George T. Williams.

Mr. Wilhelm Baugh, of Wilmington, is visiting Sam'l Wallis and family.

Miss Ann Taylor is visiting her brother, Ernest in Philadelphia.

Mrs. Charles Joiner has returned home after visiting relatives in Philadelphia.

GALENA

Miss Phipps, of Marshaliton, is spending some time with friends Rev. and Mrs. Ivanhoe Willis in town.

Mr. Powell Ford and family and Mr. Ford and family, all of Marshallton, spent Sunday with their parents, Mr. and Mrs. Merritt Ford.

Mr. and Mrs. Price Roe and son, of Dover, and Mr. Thomas C. Roe and daughter, Mrs. Andrew Woodall, of Massey spent Sunday with Mr. and and Mrs. Wm. Starr.

Mrs. Robert Kent and son, of Wilmington, are spending a few weeks with her parents, Mr. and Mrs. Harry Bolton.

Mr. and Mrs. Lawrence Reed, of Wilmington, and Mr. and Mrs. George Carroll and son, of Middletown, spent the week end with their parents, Mr. and Mrs. George C. Johnston.

Miss Nellie Dempsey spent the week end with friends and relatives in Dover.

Miss Fannie Boyd is spending some time with her sister in Baltimore.

—Elsie Murray, colored, of near Rock Hall, was fined $50 and costs on Tuesday evening of this week by Justice Charles R. Karr on the following charges: Failure to keep to the right of the road while going around curve; Failure to have drivers license and reckless driving across intersection. He was arrested last Saturday when the automobile which he was driving hit Mrs. Mary Davis and daughter who were pedestrians on the road.

SPECIAL X-RAY OFFER

For only two dollars until Dec. 1st, an X-Ray examination taken, elsewhere costs five to twenty-five, and possibly fifty dollars. No doubt you have long wanted to have an X-Ray taken, but hesitated because it was expensive. Hesitate no longer, you now have an opportunity that seldom presents itself—you can get a full size X-Ray picture for only TWO DOLLARS.

Do you have stomach, liver or kidney trouble? Are you bothered with headaches, backaches or constipation. Do you suffer severe pains as a result of rheumatism or neuritis? Have you tried many remedies and still not cured? You should have an X-Ray made now and learn the cause of your ailment.

You might have done all you know to regain your health, you, no doubt, have taken many different remedies to get well, but the fact still remains that you are sick—there must be a cause for your trouble. Let Dr. Carter locate that cause with the X-Ray.

Bring Your Health Troubles To

DOCTOR CARTER
X-RAY SPECIALIST
Queen St. and Maple Ave.
Phone 340. Chestertown, Md.

Office Hours:—Tuesday and Thursday 11 a. m. to 4 p. m.
Saturday 11 a. m. to 9 p. m.

A&P

Next week our stores will feature Thanksgiving items at Special Prices. Watch for them!

These items on sale until close of business Saturday, 19th, only.

A&P Crushed or Golden Bantam CORN 2 cans 29c
Encore Spaghetti 3 cans 25c
Morton's Plain or Iodized SALT 3 pkgs. 25c
Double Tip MATCHES, 6 boxes 25c

Our Own Catsup 2 8 oz. bots. 25c
Campbell's Tomato SOUP 3 cans 25c
Iona Brand Cocoa 2 lb. can 25c

Sunnyfield Pancake or Buckwheat Flour pkg. 10c

Macaroni and Spaghetti 3 pkgs 25c
Del Monte Peaches No. 2½ can 21c
Iona Brand Sauerkraut 2 cans 25c

Soft Shell Almonds ..... lb. 35c
Walnuts ..... lb. 33c—Brazil Nuts .... lb. 27c
Rajah Sandwich Spread ..... jar 20c
Peanut Butter ..... lb. 19c
Kippered Snacks ..... 3 cans 20c
Sultana Jam, with Pectin ..... jar 19c

CIDER, CANDY, CAKES, FRUITS, ETC.

Our stores will be closed Thanksgiving Day, Thursday, November 24th. Open late Wednesday Eve.

Best Quality Meats at Economy Prices at Our Meat Store Friday & Saturday

New Sauerkraut qt. 12c
Tender Chuck Roast lb. 22c
Lean 3 Corner Roast lb. 27c
Boneless Pot Roast lb. 22c
Lean Smoked Hams whole or half per pound 21c

Fresh Ground Beef ..... lb. 22c
Very Good Smoked Sausage ..... lb. 24c
Rump Veal Roast ..... lb. 33c
Lean Boneless Bacon in piece ..... lb. 27c
Breast Stewing Lamb ..... lb. 18c
Neck Stewing Lamb ..... lb. 20c

The Great Atlantic & Pacific Tea Co.
Chestertown, Md. Rock Hall, Md.

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