

Here's a new Christmas idea---Give them

EXTENSION TELEPHONES

HERE'S a gift that combines usefulness and novelty. For friends and relatives nothing could be more acceptable.

Call or drop in at our Business Office and let us tell you about the plan—how you can order extensions for your friends and pay the service charges outright for a period of months.

THE CHESAPEAKE AND POTOMAC TELEPHONE COMPANY OF BALTIMORE CITY

WINTER IS HEAD EDO UR WAY

HAVE YOU PLENTY OF WOOD ON THE YARD?

How About a Saw to Cut it With?

A One-Man Cross-Cut or a Two-Man Cross-Cut made by DISSTON, which is the highest guarantee of quality we can give you. Or if you have an Engine, we have a Saw for that purpose. Saw Frame with 22 inch blade at $18.50. It is a strong, well built frame. We have sold a number of them. Axes with which to cut or split. Made by Plumb Kelly, and others. Axes with handles as low as $1.75.

FEED GRINDERS

We have a Feed Grinders to meet your needs. From the small mill with 6 inch plate to the combination Feed Maker. Have several used mills that will give good service, and the price of these suit the times.

CORN SHELLERS

A one-hole all steel sheller which separates corn from cob at $13.25. Seasonable items too numerous to mention at prices to suit the times.

Yours to Serve,

Jones & Satterfield

PHONE 51

Chestertown, Maryland

Cob Corn, Wheat and Oats

GROUND EVERY TUESDAY

WANTED

White and Yellow Cob Corn

Feeding Molasses

Dairy and Poultry Feeds

Brooks' Mill

CHESTERTOWN, MD. Phone 80.

BRAMBLE'S STORE, Fairlee

SPECIALS

Heavy 9-4 Druid Sheeting, per yd 32c

Fruit of the Loom Muslin per yd. 16c

Guaranteed fast color prints per yd. 16c

$1.00 value ladies Hurstex Silk Hose, per pair 69c

Special Blend Kenny's Coffee 19c lb

Seagull Yeast Powder, 8 box for 25c

Whole Grain Rice, 4 lbs 25c

98 lb Best in World Flour $3.75

Babbits Lye, 12c can Cleanser Free.

Eggs and Poultry taken in trade.

T. H. M. BRAMBLE

Fairlee, Maryland

Women's Page

BY A WOMAN

A WOMEN'S KINGDOM



CELIA THAXTER

Celia Thaxter was an American writer of poems and stories. Her Maiden name was Laighton and she was born in Portsmouth, N. H., in 1835. Her father, disappointed in some ambition, left Portsmouth, to become the keeper of a lighthouse on one of the islands of Shoals, ten miles from the coast. He vowed that he would never set his foot on the mainland, and he kept his word through he did move with his family to a larger island Appledore, where he was appointed keeper of the light house there. Celia was five years old when they left the mainland and in her own interesting way tells of their isolated winter life.

She says Into the deep window seats we would climb, and with pennies for we had no other use for them, made holes in the thick frost, breathing on them until they were warm and peeped out at the bright fierce windy weather, watching the vessels scudding over the intensely blue sea, all feather white." Celia lived there a life almost as free as a sea bird. Her father taught her to understand books and nature. The shore, waves, sea shells, screaming seabirds, tempest and passing ships were her companions. In the height of summer, boarders came to Appledore for a few week and when Celia was only sixteen a Mr. Levi Thaxter, a young lawyer of Watertown, Mass., carried her off as Mrs. Thaxter. In Boston she was introduced to musical and literary people. In 1861 she wrote a poem of longing for her old island home on an old envelope for a friend. This found its way into the hands of Lowell who was then connected with the Atlantic Monthly, who christened the lines "Landlocked," and published them greatly to Mrs. Thaxter's surprise. From this time Celia was lead to write. Whittier, the Quaker poet sent her word; "Write,—thee must it is thy Kismet."

Then she began to write and she contributed many tales and poems to our Literature Her prose works, Among the Isle of Shoals and An Island Garden show that she writes well on familiar subjects. Among her chief poems are: "The Burgamaster Gull." Milking, the great white Owl, the Kingfisher, and more especially, The Sandpiper, of which we are giving the second verse:

Above our heads the sullen clouds
Send black and swift across the sky;
Light silent ghosts in misty shrouds
Stand out the white lighthouses high.
Almost as far as eye can reach
I see the close reefed vessels fly,
As fast we flit along the beach
One little sandpiper and I."

Mrs. Thaxter made her winter home in Portland. She spent the rest of the year at Appledore, which became a delightful summer meeting place of the literary and artistic of New England. Mrs. Thaxter died at Appledore in August 1894, leaving a name and influence in American Literature distinctly her own.

RECIPES

MOCK DUCK

(Bureau of Home Economics)

Select a flank of steak weighing from two or three pounds. Make a stuffing of the following ingredients:

One and one-half cup of stale bread crumbs.

One teaspoon of salt.

One half teaspoon pepper.

One onion, minced.

One-half cup of chopped celery.

Two tablespoons butter or one quarter cup.

Chopped salt pork.

Brown the celery and the onion lightly in the fat. Then mix ingredients lightly combining them with a fork. Spead the stuffing over the steak. Roll the steak cross wise, and tie it, two or three places with clean string. By rolling it crosswise the meat will be carved across the grain and the slices will be more tender. Roll the outside of the mock duck in flour, then sear the surface in a small quantity of fat in a baking pan. Add more flour if necessary, so there will be enough brown gravy. When the meat is thoroughly seared on all sides, add a cup of water, cover closely, and cook until tender. This takes about one and one-half hours. When the meat is done mix two tablespoons of fat with an equal amount of flour, add the liquor from the pan, and enough water to make as much gravy as needed. If the steak had fat on it there may be enough fat and also flour in the pan to make the gravy without adding more.

Apricot Pudding.—2 cups fresh or canned apricots, 1-2 cup sugar, 2 tablespoonsbutter, 1-2 teaspoon cinnamon, 1 cup water or canned apricot juice. 2 cups flour, 2 teaspoons baking powder, 1-4 teaspoon salt, 4 tablespoons lard, 2-3 cup milk.

Mix apricots, sugar, butter, cinnamon and water. Pour into buttered baking dish. Mix flour baking powder and salt. Cut in fat and add milk. When soft dough forms, pat it out and fit over apricot mixture. Bake 25 minutes in moderate oven.

Escalloped Meat and Potatoes.—3 tablespoons butter, 4 tablespoons flour, 2 cups milk or gravy, 1-2 teaspoon salt, 1-4 teaspoon paprika, 1 1-2 cups diced, cooked meat, 1 1-2 cups mashed potatoes.

Melt butter, and flour. Blend, add milk, cook until creamp sauce forms. Add salt, paprika and meat. Pour into shallow, buttered dish. Spread with mashed potatoes, bake 20 minutes in moderate oven.

Uncooked Maple Frosting.—One cup powdered sugar, one tablespoon butter, one-fourth cup hot maple syrup. Stir all together and spread on when the cake is cold.

Banana Salad.—Six small bananas, peanut butter, mayonnaise. Peel bananas, cut in half lengthwise. Spread one layer of the banana with peanut butter and cover with the other layer. Place the whole banana, or half of it, in a bed of lettuce. Garnish with a spoonful of mayonnaise dressing.

Mayonnaise Dressing—One-half teaspoon mustard, one-half teaspoon salt, one-eighth teaspoon pepper, one-eighth teaspoon paprika, one egg yolk, two tablespoons vinegar, one cup olive oil. Mix the mustard, salt, pepper and paprika. Add egg yolk and mix well. Add one tablespoon vinegar. Add oil gradually, beating constantly with an egg beater or silver fork. As mixture thickens, add remainder of vinegar.

Manhattan Salad—Dissolve one package of lemon flavored gelatin according to directions. Add one-fourth teaspoon salt, one tablespoon sugar and juice of one lemon. Set aside to cool. When it begins to congeal add three sliced pimentoes, one cup diced apples, one cup diced celery and half a cup nut meats. Set in ice box to harden. Serve on lettuce leaf with mayonnaise dressing and garnish with paprika.

Prune Pudding. — Three-fourths pound prunes, one cup boiling water, two tablespoons butter, one cup sugar, one egg, one and one-fourth cups flour, one-half teaspoon baking powder, one-fourth teaspoon salt, one cup nut meats. Wash and soak prunes, cut into small pieces. Heat one cup of the water in which they soaked to boiling, pour over the prunes and let stand while preparing the pudding. Cream butter, add sugar gradually. When well creamed add beaten egg. Sift flour with baking powder and salt and mix with nut meats, add this to first mixture alternately with soaked prunes. Turn into a greased baking dish and bake in a slow oven 325 degrees Fahrenheit 35 to 40 minutes. Serve with whipped cream garnished with whole cooked prunes stuffed with nut meats.

Under NEW Management

Paul Sipala takes pleasure in announcing that he has purchased the Shoe Repair Shop located in Eliason bldg., next to Sterling's Drug Store, formerly conducted here by Joe Quartararo, and will operate the business under the name of

Quality and Service Shoe Repair Shop

The new management solicits the patronage of its many friends, and promises the best in workmanship and service.

New Machinery Will Be Installed

CONCERT FOR NEEDY TO BE GIVEN MONDAY

Event Originally Set For Sunday

Y. W. C. A. DRESSES DOLLS

School Teachers To Furnish Information

The concert by the Washington College Glee Club and Orchestra for the benefit of needy Kent county families has been postponed from Sunday afternoon until Monday evening, December 15th, at 8 o'clock. The combined musical organizations of Washington College will present the program on the new date and the proceeds will be used to spread Christmas cheer to the poor and needy of Kent county.

The proceeds of the concert will be administered by the Kent County Chamber of Commerce, which some time ago announced intentions of endeavoring to relieve some of the acute want in Kent. The program as mapped out by the local trade body is moving forward. Food and clothing are being collected at the headquarters of the Chamber here and distributed where the officials of the organization feel it is most needed.

Prof. Louis C. Robinson, superintendent of Kent schools, has issued a request to all white school teachers asking them to report cases of want in the county directly to Mrs. Nell C. Westcott, executive secretary of the Kent County Chamber of Commerce.

The Young Women's Christian Association of Washington College is dressing dolls to be distributed to some of the little girls on the list of those whom Santa Claus is apt to miss unless some help is given.

The musical program by the combined organizations at the college will be under the direction of Dr. Fred G. Livingood and Professor Raymond A. Kilpatrick. The program as announced by the directors for the Monday concert will be as follows:

1. "Priests' March" from "Athalia" Verdi
Orchestra
2. Saxaphone Quartette, Selected
Messrs. Williams, Orme, Carroll, and Williams
3. "Dreaming of My Old Home Sweet Home" O'Hara
Double Quartette from Glee Club
4. "Melody of Love", Engelmann
Orchestra
5. (a) "Sea Song," Verdi
(b) "Mah Punkin Sue" Widener
Glee Club
6. String Trio, "Cavatina," Raff
Messrs. Stevens, Willis, McCullough, and Livingood
7. "Ol' Man River" Kern
Orchestra
8. Quartette Selected
Messrs. Branford, Hodgson, Cooke and Furman
9. Brass Quartette
(a) "Drink to Me Only With Thine Eyes" Old English Air
(b) "Love's Old Sweet Song" Molloy
(c) "Silent Night," Gruber
Messrs. Cooke, Fleetwood, Usilton and Capel
10. "Barcarolle" Offenbach
Orchestra
11. "We Meet Again Tonight"
Double Quartette from Glee Club
12. "Down South," American Sketch, Myddleton
Orchestra

Accompanist—Earl T. Willis

List Last Dates For Xmas Mailing

Postmaster W. G. Smyth Issues Statement

Approximate dates on which parcels should be mailed to reach their destinations in time to insure delivery for Christmas have been announced to the patrons of the Chestertown postoffice by Postmaster William G. Smyth. The list is as follows:

December 14th—California, Oregon, Arizona, Washington and Nevada.

December 15th—New Mexico, Colorado, Utah, Idaho and Montana.

December 16th—Wyoming, Texas, South Dakota and North Dakota.

December 17th-Oklahoma, Kansas, Nebraska, Louisiana, Arkansas, Minnesota, Wisconsin, Florida and Mississippi.

December 18th—Iowa, Missouri, Georgia, Alabama, Tennessee, Kentucky, Illinois and Michigan.

December 19th—South Carolina, North Carolina, West Virginia, Ohio, Indiana, Maine, New Hampshire, Vermont and Massachusetts.

December 20th—Connecticut, New York State, Rhode Island, Pennsylvania, Maryland, New Jersey and Delaware.

The Chestertown postoffice regularly opens at 6:45 A. M. but arrangements have been made for the holiday season whereby patrons with perishable matter they do not wish to leave in the office over night will be given service beginning at 6:15 A. M. The arrangement is until the holiday season is over only. Mr. Smyth also advises that all perishable matter be sent special delivery.

A further plea is being urged upon the local patrons to wrap their parcels securely, address plainly and place name and address of sender on the inside of he package as well as on the wrapper.

Subscription to the Transcript $1.50 per annum.

Specials until close of business Saturday.

A&P

OATS 2 pkgs. 15c

Pillsbury or Gold Medal

FLOUR 12 lb. bag 43c; 24 lb. bag 85c

Sunnyfield

FLOUR 12 lb. bag 33c; 24 lb. bag 65c

Standard Quality

TOMATOES 4 No. 2 cans 25c

Big BROOM Sale

Clean Sweep 25c | Sterling No. 6 45c | Sterling No. 7 53c

Galvanized Pails each 17c

Iona Sauerkraut 2 cans 19c

Quaker Maid BEANS Oven Baked 3 cans 20c

Campbell's Tomato Soup 3 cans 23c
Sunsweet Prunes 2 lb. package 21c
Davis Baking Powder 6 oz. can 12c
Octagon Soap cake 6c
Ivory Soap medium size cake 7c
Iona Lima Beans 2 cans 23c
Iona String Beans 2 cans 23c
Macaroni or Spaghetti 2 pkgs. 15c
Fancy Bulk Rice pound 5c
Sunnyfield Pancake or Buckwheat Flour 3 pkgs. 25c
Dried Lima Beans lb. 15c
Pea Beans 3 lbs. 25c

THE GREAT ATLANTIC & PACIFIC TEA CO.

Chestertown, Md. Rock Hall, Md.

OUR CHRISTMAS SPECIAL

Our Well Known

Faultless Full Fashioned

HOSE

Service Weight or Chiffon, each pair packed in individual box.

$1.00

FOX'S 5C TO $1 STORE

Where Your Dollar Has More Cents

'IMPORTANT'

Our

Chester Turkey Laying Mash

now contains pure COD LIVER OIL.

Results obtained from feeding PRATT'S STARTER, GROWING MASH & KASCO ALL MASH CHICK FOOD speak for themselves.

For more EGGS we recommend PRATTS, KASCO ALL MASH and CHESTER Laying Mashes.

Rock bottom prices on Pratts, Kasco & Eshelman's Dairy Feeds,

We carry a full line of all feeds and ingredients.

Have your stock turkeys treated with IODINE VERMICIDE, it will pay you.

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Chestertown, Kennedyville, Worton.

Thomas Rouse, Still Pond.

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DR. JULIAN T. POWELL



OPTOMETRIST

Chestertown, Maryland.

In office at Chestertown every Monday, Wednesday and Saturday; office hours 9 a. m. to 4 p. m.

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Counsellor-at-Law

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