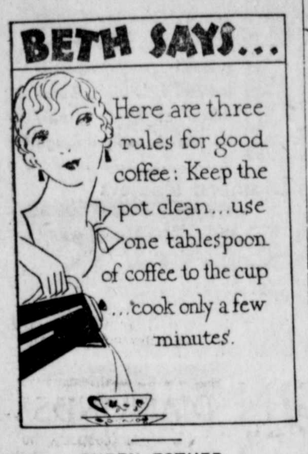
Women's Page

BY A WOMAN





QUEEN ESTHER

There is no more interesting story than that which is told in the Bible of Queen Esther a jewish maiden. She was carried away captive a little orphan girl by King Nebuchanezzer, for her father and mother had been killed in the great war.

So Esther was adopted by her uncle Mordecai and they lived in the rich city of Susa in Persia. The King at that time was Ahasuerus.

He was an eastern King and like all of the eastern potentatates his will was law.

He made great feast and invited rulers from far and near and after the featsing he showed them all his treasures. Then he sent his chamberlains to bring his wife Vashti who was very beautiful that he might show her also.

But Vashti refused to come. The King and all the people were astonished that any one should refuse to obey the king, so he asked the wise men of his kingdom what should be done with the disobedient queen. And they all advised him to depose her and let it be known all over the Kingdom, lest the wives of the other men should follow her example; therefore the king put her away.

But he must have a wife and he commanded that all the fair virgins of the Kingdom be gathered together that he might choose one among them.

Now Esther had grown to be a beautiful maiden and Mordecai brought her to the King's house. We do not suppose Esther was very anxious to go but in those days a woman did not always have her way. But Esther was very anxious to go but in those days a woman did not always have her way. But Esther was very lovable as well as beautiful and she found favor with the man who had charge of the Maidens and so one after the other was sent in for the King to see, but as soon as he saw Esther she found favor in his sight so he made her queen and placed a crown of gold upon her head.

Now Esther was not puffed up by her high position, but sought out Mordecai and did as he told her. One day as Mordecai was sitting at the King's gate he heard two men planning to kill the king so Mordecai revealed the plot and the men were seized and slain.

Meanwhile to Grand Vizier Haman proud of his high estate, delighted in the homage of the people, but when he passed Mordecai he found that the Jew did not prostrate him self before him. This made him very angry and he found that he could not enjoy the honors heaped upon him, while Mordecai, the Jew did not bow to him. He went home and told his wife, Zereth that all availed him nothing as long as Mordecai, the jew refused him homage.

Then Zereth advised him to build a gallows and have Mordecai hanged as the King would do anything that Haman wished. So Haman built gallows fifty feet high and went and told the king that the Jews were always making mischief in the kingdom and asked him to make a decree that all the Jews should be destroyed both young and old. Therefore the king obeyed and letters were sent to all the king's provinces to have them killed. When Mordecai and the other Jews heard this they put on sackcloth and ashes and a voice of mourning went through the land. When Esther heard that Mordecai was clothed in sack cloth and ashes she sent him royal robes and asked him why he mourned. Then Mordecai sent her word to go unto the King and make supplication for her people. But Esther said it was against the laws for her to go with out the Kings summons nevertheless Mordecai sent word again and again to her to go unto the King and make supplecation for her people. So Esther dressed herself in her queenly robes and made haste to come before the King.

Meanwhile the king had not been able to sleep and had called his Chamber to bring the book of records to be read to him, and they told of Mordecai's saving his life. Then the king asked what had been done for Mordecai. And they told him nothing had been done and that he had been sitting at the King's gate in sack cloth and ashes. Then the King called Haman and asked him what should be done to the man that the king delighteth to honor and Hamon, thinking it was himself, said that he should have the King's ring and be clothed in the King's garments. Just then Esther stood in the King's presence, and the King received her graciously and asked her what she desired. She replied that she wished the King and Haman to come to her banquet on the morrow. Haman was delighted to be, as he thought, an honored guest.

So when the morrow came, Esther, fairer than over, went on her knees to the king and asked him to spare her people. "For, she said, how can I endure to see the destruction of my people and my kindred." The king now aware of the wickedness of Haman ordered that he be hanged on the gallows which Haman had erected for Mordecai, and gave the kingly ring to Mordecai "as the man whom the King delighted to honor." And so the story ends with the Jews restored to favor in the land of their captivity.

HEALTH

Christmas, more than any season is apt to tax our digestive powers' as we are very apt to overeat.

But if we are careful to keep our vents open, a little over indulgence can not do us much harm. Drink plenty of water and eat nuts and raisins as well as sweets.

Our teeth need a little more care too when we are eating these things. Christmas time is a good time to visit the dentist as we are warned to visit them at least twice a year. Health is not an accident. Science has shown us how to prevent certain diseases and it is up to us to see that we obey them.

Hearty meals should be followed by light rather than rich desserts.

Molases is recommended for children's sweets because it is rich in iron and calcium.

THE MODE

Again fashion has seen fit to present us with a somewhat paradoxical set of requirements. For, in order to shine smartly at the head of their class, our afternoon slippers must contrive to do so in leathers that are dull.

Consequently, fine, light suede is a favorite, especially for the shoe that is not so formal that it could not also set foot upon the street for a tour of the shop windows. The step-in type of slipper—the opera that is continued a bit up over the instep but not as far as an oxford—is particularly partial to the sombre chic of black suede, sometime adding a touch of another leather as a tiny strap at the top of the vamp, and this style is very appropriate to the "informal formal" occasions.

While pumps frequently cover more of the instep than they used to, oxfords cover less. The three-eyelet type, still correct, is rivaled by one-eyelet suede oxfords, set off, perhaps, by a section of calf, a band of gun metal over the instep seam or a tiny bow of grosgrain ribon.

RECIPES

Escalloped Oysters.— 3 pints small oysters, 5 cups cracker crumbs, 1 cup butter, melted; 2 teaspoons salt, 1-4 teaspoon paprika, 2-3 cup celery, cooked; 2 cups oyster liquor, 2 cups milk.

Carefully look over oysters and remove any shells. Mix the crumbs and butter. Add the salt and paprika. Sprinkle a layer of crumbs over the bottom of a shallow, buttered baking dish. Add layer of oysters and sprinkle with seasonings and celery. Add portions of the milk and the oyster liquor. Add more crumbs and rest of oysters, seasonings and liquids. Spread remaining crumbs on top. Bake 30 minutes in moderate oven.

Relish Salad.—1 package lemon flavored gelatin mixture, 1 2-3 cups boiling water, 1-3 cup sugar, 1-3 cup vinegar, 1-4 cup chopped cabbage, 1-4 cup chopped sweet pickles, 1-3 cup chopped pimientos chopped olives.

Pour the boiling water over the gelatin mixture and stir until it has dissolved. Add the sugar and vinegar. Mix well and cool. Add rest of ingredients and pour into a mold. Chill until stiff, unmold on lettuce and surround with salad dressing.

Broiled Chopped Meat.—Many cuts of meat too tough to be broiled may be prepared very satisfactorily by being chopped, salted, and broiled. Allow about one-half teaspoonful of salt to a pound of meat For very little children the meat should be scraped, instead of being chopped, for in this way the connective tissue is taken out. An egg or a little milk may also be added.

The most important point is careful handling, for if the meat is pressed together it becomes tough and hard. If a wire broiler is used, the cakes should not be squeezed between the two sides. To avoid this, lay them on top of the broiler and turn them with a knife and fork.

Nut-Coated Marshmallows.—(U. S. Department of Agriculture.) 1 cup of blanched almonds, 1 cup of pecan kernels, 1 cup of English walnut kernels, 1 1-2 teaspoons salt, 2 cups of medium brown sugar, 2-3 of a cup of water, 1 1-2 pounds or 120 marshmallows.

Chop the nuts very fine. Shake them through a sieve, so the pieces will be the same size. Add the salt to the chopped nuts and stir well. Make a sirup of the brown sugar and water boiling it until it "threads" from the spoon. Remove the saucepan from the flame and set in a larger vessel of hot water. At once drop the marshmallows one by one into the hot sirup using forks to handle them. Remove the marshmallows promptly. Roll them at once in the chopped nuts. Place on oiled paper to dry. If the sirup gets so cool that it begins to harden, place it over the flame to reheat. Do not allow it to come to a boil. If there is a coating of loose starch or powdered sugar on the marshmallows brush or shake it off before dipping them in the sirup.

Golden Glow Cake.—1-3 cup butter, 1 cup sugar, 2 eggs, 2-3 cup milk, 1 teaspoon vanilla, 1-8 teaspoon salt, 2 cups flour, 2 teaspoons baking powder.

Cream butter until soft. Add sugar and mix until creamy. Add rest of ingredients and beat 2 minutes. Bake in two layer cake pans. Add filling.

Filling.—1-2 cup sugar, 3 tablespoons flour, 1 square chocolate, melted, 1 cup milk, 2 egg yolks, 1-2 teaspoon vanilla, 1-8 teaspoon salt.

Blend sugar and flour. Add chocolate, milk and egg yolks. Cook in double boiler until very thick and creamy. Stir frequently. Add rest of ingredients. Cook. Use as filling between cake layers. Frost.

Frosting.—2 eggs whites, beaten; 2 tablespoons butter, melted, 1 cup sifted confectioner's sugar, 1 teaspoon vanilla, 1-2 cup blanched almonds.

Mix egg whites, butter and sugar. Beat until creamy. Add vanilla and nuts. Frost top and sides of cake.

MILLINGTON

Mr. and Mrs. W. L. Starr, of Galena, were Sunday guests of Mr. and Mrs. Jennings E. Blackiston.

Mr. H. E. Kennard, manager of the American Store has moved into the Reese property.

Miss Arline Gale, of Salisbury Normal School was at home with her parents, Mr. and Mrs. W. Leo Gale, for the holidays.

Mr. Claude Everett has returned home after spending several weeks with his sister, Mrs. Charles Dixon, of Middletown.

Miss Mabel Comegys, of State Normal School, Towson, Md., Miss Pauline Comegys, of near Westminster, Md., and Richard Comegys, of University of Maryland, Baltimore, are all guests of their parents, Mr. and Mrs. Paul Comegys.

Miss Susie Everett, of Philadelphia, Mr. Arthur Wentworth, of Boston, Mass., Mr. and Mrs. Earl Everett and family, of Church Hill, Md., Rev. and Mrs. Willard Everett and son, Jr., of Hillsboro, Md., and Mr. and Mrs. Charles Dixon, of Middletown, Del., were Christmas day guests of their parents, Mr. and Mrs .S. T. Everett near town.

Mr. J. C. Turner and wife have taken apartments with their son, Percy L. Turner, on the farm, near town.

Richard, Mary and William Feddeman were all at home with their parents for the holidays.

Miss Nellie Everett left on Wednesday for Philadelphia where she will attend school.

Mr. and Mrs. Henry Wempe and little daughter, of Baltimore, spent Christmas day the guest of Mr. and Mrs. John Wallace near town.

Mr. William Lockwood and family have moved to Earleville, Md.

Miss Florence Comegys, of Stanford, Conn., spent last week with her mother, Mrs. S. S. Comegys.

Misses Helen and Louise Radnor, of Wilmington, Del., were guests during the holidays of their grandparents, Mr. and Mrs. W. H. Loper.

Mr. Bernard Zeigler is visiting in New York City for a couple of week.

Mrs. Daysie Jones and her father, Mr. William A. Felton are enjoying the delightful climate of Fort Meyer, Fla., for a time.

The Faithful Workers Sunday School Class held their monthly meeting Monday evening at the home of Dorothy Haupt. The program committee gave a very interesting and appropriate program. The Study Course was taken from Henry Van Dyke, "The other wise man." The officers for the year 1931 were elected as follows: President, Catherine Lee; Vice President, Pauline Jones, Secretary, Ella Manning; Missionary Secretary, Ada Cumerford; Treasurer, Florence Gale; Those members of the class who were present were: Elizabeth Bottomly, teacher of the class; Elizabeth Seman, Helen Vansant, Florence Moore, Margaret Moore, Florence Gale, Catherine Lee, Gilberta Robinson, Pauline Jones, Ella Manning, Dorothy Haupt, Arline Gale.

GALENA

Mrs. Catherine Hyland is spending the winter months with her sister, Mrs. Ruben Dunbar, of Elkton.

Mr. and Mrs. L. R. Vansant are spending some time with Mr. and Mrs. Terry Mitchell, of Waynesboro, Pa.

Miss Mable Patterson, of Baltimore, Mr. Lyndon Hess and sister Elain spent the holidays with Rev. and Mrs. W. L. Hess.

Miss Helen Jones who has been quite sick at her home is much better at this writing.

Mr. and Mrs. Cornelius Jarvis who have been living in town have moved to their farm near Blacks.

Mr. Amos Wood spent a few days with his mother in Wilmington.

Mr. Victor Stradley, Mrs. Willard Carroll and children, of Easton, spent Saturday in town.

Miss Mary Scott, of Baltimore, spent several days of this week with her father, Dr. E. A. Scott and sister, Mrs. James D. Davis.

Miss Elizabeth Dill who is attending Blue Ridge College, near Baltimore, is spending the holidays with her parents.

The Willing Workers class of the M. E. Church held their monthly meeting at the home of Misses Mary and Marian Caldwell on Thursday, January 1.

Miss Helen Vansant is spending a few days with friends in Baltimore.

Miss Anna Stradley and brother are spending the week with their grand parents of Easton.

Miss Lucille Parr is spending sometime with her aunts, Mrs. Harry Todd and Miss Jennie Parr.

Mr. Louis Cruickshank, of Philadelphia, is spending the holidays with Mr. and Mrs. Jessie Ireland.

Mr. and Mrs. Laurence Reed, of Brooklyn and Mr. and Mrs. George C. Carroll and family spent the week with their parents, Mr. and Mrs. George C. Johnston.

Miss Annie Hayes is visiting two weeks with her sister, Mrs. Wm. Petticord, of Locust Grove.

Miss Mattie Whitaker, of Chestertown, spent several days of last week with Mr. and Mrs. Earnest Hicks and family.

Mrs. William Lipscomb and son, Edgar, spent a part of ths week wth relatives in Camden.

Mrs. George Glenn and Mrs. Rodger Kennedy spent Tuesday with friends near Rock Hall.

Service in the .MP. Church next Sunday. Sunday School at 10 a. m. Men's Bible Cilass the same hour. Preaching at 11 a. m. by the pastor, Rev. Mr. Brown. Christian Endeavor at 7.15. Sermon at 8 by the pastor.

Service in Grace Presbyterian Church next Sunday evening at 7.30 p. m. preaching by Dr. John Humphreys.

Mr. Robert Kennedy, of Philadelpria, visited here on Sunday.

The Cantata held in the Presbyterian church last Sunday evening was quite a success and very much enjoyed.

Mrs. Bedwell and grandson are visiting her daughter, Mrs. Harry Hill.

Mr. and Mrs. William Hurlock moved to town on Tuesday.

To our many friends and customers who have dealt so generously with us, we express our appreciation, and hope the coming year will bring them health, happiness and prosperity. We are hopeful that the spirit that makes this season so memorable may find expression in other days of the year, thus bringing the world a little closer to the ideal that exists in the hearts of men.

A Merry Xmas and A Prosperous New YEAR

METCALFE BROTHERS,

Chestertown, Kennedyville, Worton, Still Pond.



NOLAND

WISHING YOU A HAPPY NEW YEAR.

We thank our customers and friends for thier generous patronage during the holidays and the past year and hope we have pleased you. We thank our sales force for their loyal service, especially during the rush of holiday business when they have tried so cheerfully to take care of their extra duties in a helpful and efficient manner. On behalf of the public, and ourselves, we say to them "WELL DONE".

Wm. Medders & Co, "KEEPING A BETTER STORE" Still Pond, Md

We make FREE DELIVERY via ERICSSON TRUCK to your town

CREETINGS FOR THE NEW YEAR 1931!

We Welcome Lower Prices And Are Glad for the Opportunity to Sell Good Merchandise Cheaper



Best Table Oil Cloth, extra wide. Pretty Patterns, now..... 19c

GOOD WINDOW CURTAINS

Guaranteed Spring Rollers

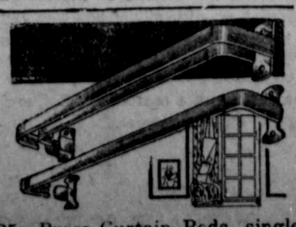
The 50c Curtains, now 35c

The 75c Curtains. now .. 50c

Gold Seal Rugs $7.85



The Gold Seal Congoleum Rugs, 9x12, pretty patterns. Genuine Gold Seal, only $7.85.



25c Brass Curtain Rods, single and double rods, full extention only..... 10c

Large 15c Turkish Towels, now..... 10c

Best Amoskeag Apron Gingham..... 10c

Best 15c Outing Flannel..... 10c

Best 15c Unbleached Muslin..... 10c

Heavy 15c Cotton Toweling..... 10c

Pure Linen 25c Toweling..... 15c

Best Cotton Bird Eye, 27 inch wide..... 10c

Best 25c Dress Prints, newest patterns..... 19c

The $10.00 Pure Wool Bed Blankets.... $6.50

The $6 Large Woolly Warm Bed Blankets $3.50

The $4.00 Plain Color Bed Blankets..... $2.50

The $1.50 Best Bed Sheets, 81x90..... 95c

The $10.00 Cotton Mattresses, full size.. $6.50

The $25 Single Heaters only..... $17.50

The $15 Hot Air Wood Stoves..... $10.00



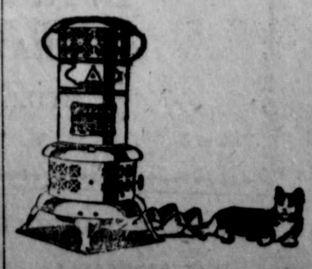
Bayer's Aspirin Tablets
The 20c Boxes now..... 12c



Genuine Vicks
The 35c Boxes now..... 25c



Large Galvanized
Washing Tubs now..... 65c



The $6.00 Oil Heaters now...$4.95
The $7.50 Oil Heaters now...$5.95

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