Women's Page

BY A WOMAN



BETH SAYS...



If ribbons need freshening up a bit, dip them in a quart of water in which two or three lumps of sugar have been dissolved.

FLORENCE NIGHTINGALE

Florence Nighingale was born in 1820 of wealthy parents, who spared nothing to have her finely edcuated. From early childhood she took a keen interests in methods for caring for the sick, and while quite a young girl she loved to visit the hospitals. In 1851 she took charge of a sanitorium for infirm and invalided teachers and soon brought it to a high state of efficiency.

In 1854 when British soldiers were dying of neglect in the military hospitals during Crimenia war and the nation was startled with the horror of the cry of the perishing at Scutari, Florence Nightingale answered the cry and accompanied by forty women nurses went out to the battle ground. From her inspiration has grown all the Red Cross Societies. No wonder we think of her when the Red Cross appeal was launched on last Thursday night. Florence scourged corruption and uncleaness from the hospitals, she gave food to the straving, clothes to the naked, comfort to the sufferers. She made the hospital a place of healing, not a fevered couch where famished ferverish victims were thrown to death.

And the wonderful work of this quiet scolarly women from an English drawing room, was done against the wishes of her friends and against public opinion. Even the doctors and officers objected, and met her ideas with scorn, but the authority with which she was armed enabled her to go on. She worked twenty hours a day, received the wounded and dressed their wounds until the surgeons could take them in hand. She washed and clothed and comforted them. She sat with them encouraging them before an operation, and made them feel that mercy had come on angel wings into their bitter lives. She stayed the winter in Scutari and made a revolution. Whereas the death had averaged about forty-two in every hundred, they were cut down to two in every hundred. In the midst of her work, she was struck down with fever, but she would not go home until the war was over and every soldier had left the hospital.

She returned to England in 1856 with broken health which was never fully restored. Queen Victoria sent her a jewel and a letter of thanks, a fund of 50,000 pounds was raised to found a school for nurses under her direction, and the soldiers of Crimea made a penny collection to raise a statue in her honor, but she refused to let it be done.

She lived to be ninety years old, but never recovered from the hardships and overwork of earlier days, and kept out of sight of the public, while cabinet ministers would go to her and architects, building new hospitals or barracks for soldiers and schools consulted her. From all lands appeals came for her help and she denied her aid to none.

During the Crimean war it was said of her: "When the long days work was done she would go to her stuffy little room to begin her correspondence, then after a while when the surgeons had retired and the wards and corridors were dark she would take her little lamp and steal quietly through the silent rooms among the sick and dying men.

She would kneel beside bed after bed to speak a word of comfort, giving medicine to one and food and drink to another. And the men loved her and called her the Lady with the Lamp. Longfellow has written a poem calling her by that name.

She described nursing as an art and if it is an art it requires the same devoion to it that the painer has to his picture, for what is canvass compared to the living body, the home of the spirit. She died in 1910 at the age of ninety years loved and honored by all the world.

HEALTH

Colds are prevalent everywhere at this season. The doctors are issuing warnings to avoid having them. They are urging that the people should wear warm clothing, be out in the open air as much as possible and avoid crowded rooms and halls. But if in spite of these precautions one does contract a cold then they advise the patient to go to bed at once and get rid of it rather than having it linger on for some time. And for the sake of others when one has a cold he should be careful where coughing or sneezing to conver his mouth or nose.

Handy Little Helps

Now that the eggs and milk are relatively cheap, they can be used economically in the low-cost diet.

The stout woman should emphasize vertical lines in her clothes and not wear colors that will make her conspicuous.

A broom placed just outside the door and used for brushing snow from the feet saves work for the housewife.

To stimulate a love of reading in the child, see that he has a comfortable chair of suitable size and a good light beside it.

The small child's jealousy of a new baby is often corrected by helping him to think of himself as the newcomer's protector rather than his rival.

In washing silk stockings and undies be careful to use a very mild soap and luke warm water, rinsing them until the water which you use is clear. Do not wring them but squeeze them with your hands and them shake them well. Avoid drying silk materials on the radiators.

RECIPES

Salmon Loaf, Serving 5.—1 1-2 cups salmon, flaked apart, 1 cup cracker crumbs, 1-2 cup cooked rice, 1-2 teaspoon salt, 1-4 teaspoon paprika, 2 tablespoons chopped parsley, 2 tablespoons finely chopped celery, 2 eggs, beaten, 1 cup milk, 3 tablespoons butter, melted.

Mix ingredients. Pour into buttered loaf pan. Bake 35 minues in moderately slow oven. Unmold carefully Serve cold or hot.

Orange Cream Cake.—1-3 cup butter, 2-3 cup sugar, 2 eggs, 2-3 cup milk, 1teaspoon lemon extract, 1-4 teaspoon vanilla, 1-8 teaspoon salt, 2 cups flour, 2 teaspoons pastry flour.

Cream butter and sugar. Add rest of ingredients and beat three minutes. Pour into two small cake pans lined with waxed papers. Bake 15 minutes in moderate oven. Cool and add filling.

Orange Filling.—1-2 cup sugar, 4 tablespoons flour, 2 egg yolks, 1-8 teaspoon salt, 1-2 cup orange juice, 2 tablespoons lemon juice, 1 tablespoon grated orange rind, 1 tablespoon grated lemon rind.

Popovers.—Beat two eggs light without separating, add them gradually to two cups milk, beating steadily. Add one level teaspoon salt to two cups flour and pour the egg and milk mixture slowly into the flour, beating all the time. Do not separate the eggs and follow other directions exactly and your popovers will puff up and be delicious. Beat until light, strain into hot, greased popover pans and bake 25 minutes in a quick oven.

Date Drop Cakes.—One-half cup fat, one cup sugar, two eggs, one teaspoon vanilla, one-eighth teaspoon salt, two-thirds cup milk, two and one-half cups flour, two teaspoons baking powder, two-thirds cup chopped dates, one-half cup chopped nuts. Cream fat and sugar. Add other ingredients and beat three minutes. Half fill greased muffin pans. Bake 20 minutes in a moderately slow oven. Cool and frost.

Frosting—One egg white, beaten; one teaspoon vanilla, one-eighth teaspoon salt, two-thirds cup sifted confectioner's sugar. Beat egg whites and add other ingredients. Mix and beat until frosting thickens. Carefully frost tops of cakes.

Tomato Salad.—Dip tomatoes in boiling water and remove skins. If small ones are used, leave whole; if large ones are used, slice them, on lettuce leaves. Top them with French dressing, with or without cucumbers, green peppers, pineapple or asparagus.

Beet-Spinach Molds.—Chop very fine enough cooked beets to make two cupfuls and mix with one beaten egg and one tablespoonful of butter. Season with salt and pepper. Fill small greased molds half full of the beet mixture. Drain two cupfuls of cooked spinach and chip fine. Season with salt and pepper and two tablespoonsful of butter melted. Fill the molds to the top with the spinach, packing them tightly. Stand the molds in a pan of hot water and bake in a moderate oven for 20 minutes. Turn out onto a hot platter and serve with egg sauce. Garnish with parsley and slices of hard cooked egg.

Liver Pie.—Fry six slices of bacon with one green pepper, diced, and one diced onion. Remove from the pan and fry one and one-half pounds of liver cut in cubes. Make two cupfuls of brown gravy. Line the sides of a deep baking dish with pie paste and invert in the middle a small cup or ramekin. Fill the dish with the liver and bacon. Add salt and pepper and the gravy and cover with a top crust. Bake in a moderate oven for an hour.

GUNNING SEASON WILL CLOSE TODAY

Today, Saturday, at sunset, will bring to an end the open season for the hunting of wildfowl in the United States. The season has been a very unsatisfactory one in Maryland and also in all states east of the Mississippi Valley. Maryland and the Atlantic Coast states depend on Canada for at least 80 per cent of their bag. The drought which prevailed in Canada in 1929 and 1930 did not affect the breeding grounds of the black duck which is the Hudson Bay Country nor the wild goose, swan or brant, whose breeding grounds are in the northernmost part of the Northwest Territory and the Arctic Circle. However, all other species of wildfowl were seriously axected by the drought which prevailed, causing thousands of lakes to become arid and mother ducks which laid their eggs on the marshy areas surrounding these lakes, when the baby birds were hatched, found the water had entirely disappeared. Therefore, thousands upon thousands of little ducks, known as "Puff-balls," died in their nests.

The wildfowl situation is probably more serious than many of our Maryland sportsmen are aware. There is a strong sentiment prevailing trying to induce the Biological Survey to close the season entirely for the hunting of wildfowl in 1931-32. It is hoped such action will not be taken, but, at this time an appeal is made to the sportsmen and hunters of Maryland to comply with the law and not hunt, pursue or kill any wildfowl of any species after sunset January 31st until the opening of the hunting season November 1st, following. Our patrol system shall use every effort to prevent violation of our wildfowl laws.

The State and Federal regulations provide wildfowl killed legally at the end of the season may be possessed as food only until the 10th day of February. Therefore, birds killed before sunset January 31st, must be used on or before February 10th. Federal regulations prohibit more than thirty birds in possession at any one time. If you have wildfowl in cold storage, take them out and use them at once.

MILLINGTON

Misses Marie and Alice Higman, of Philadelphia, and Miss Helen Higman, of Wilmington, spent the week end with their parents, Mr. and Mrs. Normon Higman.

Mr. Edgar T. Stevens was the guest of his sister, Mrs. Thomas Garrison, of Cheswold, Del., last Sunday.

Mrs. Sara Taylor, of Philadelphia, is the guest of Mr. and Mrs. John W. Higman.

Little Miss Bettie Blackiston was the guest a few days last week of her grandparents, Mr. and Mrs. John Blackiston, of near McGinnis Corner.

Mr. Howard Stevens, Jr., of Wilmington, visited his father, Mr. Howard Stevens on Sunday last.

A meeting of the Sunday School Board of Asbury M. E. Church was held last Monday evening in the church.

Captain and Mrs. Oscar Lane, of Hammond, Ind., visited his aunt, Mrs. Alenda Smith on Tuesday of last week.

The Fourth Quarterly Conference of Asbury M. E. Church will be held in the Church on February Fourth.

Mr. and Mrs. C. S. Church entertained Mr. and Mrs. Walter C. Myers and family, of near town, at dinner last Sunday in honor of Mrs. Church's birthday.

Mr. and Mrs. Hurlock Gale entertained a party of relatives and friends on Sunday afternoon in honor of the birthday of his father, Mr. Walter Gale of Galena, Md. There was sixteen remained to partake of a very sumptuous goose and Turkey dinner.

Mr. and Mrs. Clarence Turner quietly celebrated their 25th wedding anniversary on Friday evening, January 23, by entertaining a few relatives and friends. Those present were: Mrs. Florence French, Ocean City, N. J.; Mrs. Parnell, Misses Jeanette and Grace Brommall, of Philadelphia; Rev. and Mrs. Clark, of Church Hill, Md.; Mr. and Mrs. Howard Rees, Chestertown, Md.; Mr. and Mrs. Edward Covel, and Mr. Eaton, Centreville, Md.; Dr. and Mrs. Merritt Brice, Mr. and Mrs. Leston Pennington, Mr. and Mrs. W. T. Jones, Mrs. Frank S. Bottomley, Mrs. Edward J. Hurlock, Mr. Jonathan Jones and daughters, Misses Sue Jones, Mattie Hazel, Elizabeth Bottomley, Mary Stevens, of Millington, Md.

SHE HAD A HUNCH

He (as they drive along a lonely road)—"You look lovelier to me every minute. Do you know what that's a sign of?"

She—"Sure, you're about to run out of gas."



Reduce the Acid

SICK stomachs, sour stomachs and indigestion usually mean excess acid. The stomach nerves are overstimulated. Too much acid makes the stomach and intestines sour.

Alkali kills acid instantly. The best form is Phillips Milk of Magnesia; one harmless, tasteless dose neutralizes many times its volume in acid. For 50 years the standard with physicians everywhere.

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Silver plated mesh bags, enameled in beautiful variegated coloring. Heavy embossed pierced frame.

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Newest style pouch or underarm bags, in clasp or zipper fasteners. Black or brown leather.

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Stylishly made in season's best shades.

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Clean-up prices in Rubber Foot wear

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One buckle, black cloth top, heavy rubber sole. Standard brands.

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Special lot to clear. First quality.



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LADIES' GALOSHES

Newest styles in fabric or rubber uppers. All height heels.

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Fleece lined, heavy blue denim, fine for cold weather. Former $1.75 value

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Lot No. 2

Heavy 8 ounce blue denim, full cut, made by LEE. A great bargain.

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Men's $6.49
Boy's $3.89
Ladies' $6.49

VALUES NEVER Equalled

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We make FREE DELIVERY via ERICSSON TRUCK to your town

This is our "INVENTORY SALE"!

Take advantage of these Close-out Prices

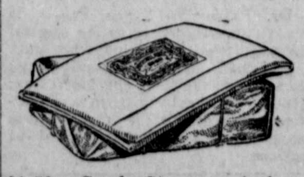
Every year we must take inventory, so we make these extra Low Prices to clear our stock. (Come for these Bargains)



PILLOW CASES

Good 25c Pillow Cases, nicely hemmed, full size, on sale..15c

$1.50 Bed Sheets 95c



$1.50 Good Sheets, nicely hemmed, ready for use, full seamless, 81x90, and made of extra good muslin.....95c

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WOLVERINE 1000 Mile Shoe



Men's Wolverine Shoes, best Cordivan stock and the $5 very best quality. In this sele at $3 95.

Clark O. N. T. Spool Cotton, 3 spools	10c
Fine 25c Nainsook on sale	15c
15c Bleached Muslin, yard wide	10c
Best 15c Unbleached Muslin only	10c
15c Soft White Outing Flannel only	10c
20c Bleached Bird Eye, 27 inch wide	10c
Heavy 15c Twill Cotton Toweling only	10c
Large Turkish Towels (half price) only	10c
Best Amoskeag Apron Gingham only	10c
Table Oil Cloth, pretty pattern, only	19c
10c Toilet Paper, 2 rolls for	10c
50c Top Window Curtains only	35c
75c Best Window Curtains only	50c
$6 Large Wool Mixed Bed Blankets only	$3.50
$4 Bed Blankets, wool mixed, only	$2.50



Gold Band Dinner Plates, full size, on sale 15c

20c China Plates, full size, plain white 10c



Large 6-quart Pudding Pans, sale 10c

Pint Tin Cups on sale.....2c



Large $1.00 Heavy Galvanized Wash Tubs, on sale..... .....65c

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Made of Lisk heavy tin—metal bottom boilers, value $2.50, now on sale only..... $1.85

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