ACTIVITIES IN KENT CHURCHES

CHRIST METHODIST CHURCH
Chestertown, Maryland
W. P. Roberts, D.D., Minister
Iola H. Bucher, Director of Music
Louise B. Russell, Organist

Sunday, December 30, 1945
10 A. M., Sunday School, T. D. Bowers, Supt.
11 A. M., Worship. Subject, "After Christmas."
6:30 P. M., Youth Fellowship.
7:30 P. M., Evening Worship.
Wednesday, Union Prayer Meeting at First Methodist Church at 7:30 P. M.
Thursday, Choir rehearsal.
Next Sunday, Holy Communion.
"New Year's Day, a milestone on the way to eternity."

ST. JAMES METHODIST CHURCH
Melvin Kay, Minister

Sunday, December 30, 1945
10:30 A. M., Sunday School. Stanley B. Sutton, Supt.
11:15 A. M., Devotional Period. Miss Annie Parsons, organist.
11:30 A. M., Sermon by the pastor.
12:00 Noon, Benediction.

LYNCH METHODIST CHURCH
Melvin Kay, Minister

Sunday, December 30, 1945
Worship and sermon each Sunday evening at 7:30.

STILL POND METHODIST CHURCH
Rev. Harry Hanson Conner, Minister

Church School, 9:45. Ralph Geary, Supt.
Morning Worship, 11:00 A. M.

BETTERTON METHODIST CHURCH
Rev. Harry Hanson Conner, Minister

Church School, 10:00 A. M. Mrs. Hallye Crew, Supt.
Evening Worship, 8:00 P. M.

Peanuts Mean A Lot More Than A Circus

Peanuts may mean a circus to some people or peanut butter and jelly sandwiches to others, but to me they mean peanut butter in ice cream.

Here is a really melt-in-your-mouth and trickle-down-your-spine, utterly captivating ice cream whose claim rests most delightfully on the fact that peanut butter is one of the ingredients.

And then when you add the chocolate sauce upon serving, well—need I say anything more!

PEANUT BUTTER ICE CREAM
1 cup sugar
⅜ teaspoon salt
1 cup peanut butter
1 cup hot water
2 cups cold water
3⅓ cups evaporated milk

Mix sugar, salt and peanut butter. Add hot water. Stir to blend thoroughly. Add remaining water and milk. Pour into freezing tray and stir every half hour until frozen. This makes about two quarts.

Keep leftover pieces of cake or cookies in a covered metal box. Crumble into pieces or grind into crumbs; combine with cooked leftover fruits (with juice) for steamed fruit puddings. Serve with lemon sauce.

When separating eggs, use a funnel to preserve the yolk.

Change Baked Ham By Adding Cranberries

If you are one of the numerous families that are being invited out for dinner and still feel that you should serve a warm meal at home that night when you return, plan on something like Baked Ham with Cranberries. It can be partly cooked hours ahead, or even the day before, and then finished just before serving. Really it's a grand dish, and has a nice homey festive air about it.

BAKED HAM WITH CRANBERRIES
3 cups cranberries
1½ cups stranied honey
2 tablespoons whole cloves
2 slices ham (¾ to 1 inch thick)

Mix cranberries and honey. Gash edges of fat on ham. Place one slice ham in baking dish. Spread the center with a mixture of cranberries and honey. Top with second slice. Cover with remaining cranberry and honey mixture. Garnish with whole cloves. Bake until done in a moderate oven (350 F.) about 1½ hours—basting occasionally with liquid in dish.

A Spaghetti Recipe For The Small Family

What is better than a plate of spaghetti? Every now and then every woman craves it and every man demands it.

Here is a recipe that is for a small family—and one that seems to fit right into the heart of everyone.

SPAGHETTI A L'OHIO
½ package spaghetti (small package)
½ cup mushrooms
2 slices lean bacon
1 medium sized onion
½ pound ground round steak
1 can tomato soup
1 small chopped pimento
¼ teaspoon salt
Speck pepper

Parboil the spaghetti for seven minutes. Drain. Peel and stew the mushrooms for 15 minutes. (Canned mushrooms may be used). Cut the bacon in small pieces, and fry crisp. Add chopped onions and meat and cook 5 minutes. Add the spaghetti and mushrooms, the soup, pimento, seasonings and butter. Combine thoroughly and pour into well greased baking dish. Bake in an oven of 350 F. for 30 minutes.

To preserve buttons, iron on a turkish towel, face down.

A pan of hot water is used for cooling puddings.

Fish That Even The Skeptic Will Eat

Fish that is fish! And here is a recipe that will prove that fish can be prepared so even the nonlovers of fish will ask for a second helping.

FISH, MONASTERY STYLE
2 onions, chopped
2 pounds fish fillets
Salt and pepper
1 teaspoon minced parsley
¼ teaspoon minced thyme
1 bay leaf, minced
2 cloves
¼ teaspoon caraway seeds
1 bottle light beer
½ cup fine bread crumbs
Butter

Spread chopped onions in bottom of baking dish. Season fish with salt and pepper and herbs, and lay on top of onions. Sprinkle fish with bread crumbs. Dot with butter generously. Pour in beer to cover fish. Bake in hot oven (400 F.) for 30 minutes. Transfer fish to hot platter. Pour sauce in which fish was baked over all just before serving.

Leaks at joints or couplings can be stopped by shutting off the water, unscrewing the joint, smearing the thread with thick paint, tar, or heavy oil compound, rescrewing tightly. Or the pipe may be coated with iron cement and a pipe clamp hammered snuggly against the joint while being tightened.

Oyster Stuffing Tasty And Different

And here is an Oyster Dressing that seems to just hit the spot.

OYSTER STUFFING
1 pint oysters
¼ cup melted butter
1½ cup cracker crumbs
2 teaspoons lemon juice
1 tablespoon chopped parsley
Salt and pepper

Combine the cracker crumbs, parsley and salt and pepper. Add lemon juice to melted butter and mix well with the crumb mixture. Roll each oyster in the mixture and stuff turkey. For a large fowl it will be necessary to increase the proportion of this recipe.

When using a sewing machine for silk, sew through newspaper and it will be smooth.

To prevent spattering when frying, add a little salt to the grease.

Cover the steps of your ladder with rubber to prevent slipping.

SHORE RESIDENT SEES PLENTY OF ACTION

William H. Lloyd, who left the Eastern Shore's political battles to fight through Europe, is home again, honorably discharged from the Army, and planning a good long rest before even considering the possibility of political activity.

While a member of the Maryland Legislature he was the only Republican member from the Eastern Shore representing Dorchester county where he has a farm near Cambridge.

In the 1942 election he was a candidate for Congress, losing by a small margin to Congressman David J. Ward, Salisbury.

The next year he entered the Army, being trained in Chemical Warfare and graduating with superior marks. A corporal, he went to England where he was a part of the training cadre for the first Army unit ever activated overseas. The battalion went into combat in Normandy in June within four months of its formation.

Cpl. Lloyd received five battlestars and the Bronze Star in the 11 months in which his battalion served in combat with little rest in the European Theatre of Operations. The 92nd mortar battalion became famous for its work in supporting many of our divisions, knocking out tanks, enemy guns, laying down smoke screens, for river crossings and destroying enemy positions.

Battle stars are for the Normandy, Northern France, Ardennes, Rhineland and Central European campaigns. During much of his time in combat he served as Liasion for his company in many missions and assaults. His battalion supported the 29th Division in many of its combat missions.

At St. Lo, when American bombers struck American troops by mistake, Cpl. Lloyd was awarded the Bronze Star. The citation declares:

"It was during this aciton that Cpl. Lloyd, a company Liaison agent, at great personal risk and outside of his normal duties, performed the following act.

"When the first wave of bombers released their loads within the immediate Cpl. Lloyd volunteered to aid Sgt. Branigan, the Bn. aid man, to care for the wounded. He accompanied the Sgt. through the heavy bombing and artillery fire which followed rendering first aid and helping to load the wounded into the ambulance.

"During the first portion of the action Cpl. Lloyd severely sprained his ankle, but refused evacuation and continued with his good work despite the fact that much of this work required strenuous physical effort, such as evacuating men buried within their foxholes by exploding bombs. On several trips through the area the truck was hit by shrapnel and flying fragments and on some trips in order to reach the injured it was necessary to drive close by burning vehicles containing small arms ammunition and through scattered white phosphorous and ruptured HE and mortar shells. Though untrained as an aid man Cpl. Lloyd remained very cool under fire and rendered excellent first aid to all men within the area. At all times the Corporal was in great personal danger and only ceased work when overcome by physical exhaustion. It was due to his heroic work that many men's lives were saved by prompt medical attention. Because of the rapid evacuation of our wounded this battalion's medical section was able to take over the casualties of an adjacent infantry aid station, which had suffered a direct hit. In all respects Cpl. Lloyd's action reflects a devotion to duty commensurate with the best traditions of the service."

One of the men he gave aid to was an Eastern Shoreman, S-Sgt. Daniel Willis, Jr., formerly of Cambridge.

During the bombing Cpl. Lloyd was thrown 30 feet into the air by concussion of a 1,000 pound bomb, landing on his shoulder. As the result of this injury he was hospitalized in Germany and France. General McNair, commanding officer of the United States Army Ground Forces, and Bede Irvin, war correspondent, were killed 50 yards from him. Capt. George Engelhard, Newark, N. J., the battalion medical officer, treated several hundred wounded during the bombardment and was, Lloyd said, the coolest officer under fire he had ever seen.

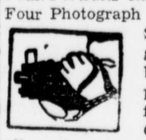
Cpl. Lloyd was hospitalized after V-E Day and returned to active duty in July, being assigned to the USO battalion near Paris as acting Liaison officer arranging arrival and return of all USO personnel, sending home many stage and musical celebrities, and meeting at Le Havre, France, all the new shows arriving in Europe.

He received a commendation for this work from the USO Bn. when he left with 66 Inf. Div. to return home for discharge on high points.

When stringing beads, use a glue-pointed thread after glue has hardened.

In preparing the cheaper cuts of meat, pound flour into them to make them tender.

A simple relish to serve with fried or baked ham—plain, steamed, dried apricots.

Valencia Photo Studio
99 SOUTH QUEEN ST.
PHONE 439
Wedding Groups 3 pose six 8x10 Silk Finish $10
Four Portraits 5x7 on Silk Finish $5
Four Photograph 4x6 Matt Finish $3

Six small pictures gloss finish of your baby $2. Your old picture made new from $1 up to $50. Quick Service and all work guaranteed. Roll films developed and printed in 24 hours, 35c. Special appointment for home portraits.

Venetian Blinds
Let us Re-Cord and Re-Tape your old Venetian Blinds.
Price Reasonable
John Bartley & Son
Chestertown, Md.

Joseph N. Wheatley & Co.
Chestertown, Maryland
GENERAL INSURANCE

DR. W. H. MOYER
CHIROPRACTOR
X-Ray Laboratory
201 Washington Ave.
Office Closed All Day Wednesday and Saturday at 5 P. M.

6 Vitamins and 6 Minerals
In Tasty Easy-To-Take Tablets
Puretet Cofacs
Vitamin and Mineral
25 Tablets
49c
Sterling's Pharmacy
"The Rexall Store"

WANTED
SWITCHBOARD OPERATOR
Experience Not Necessary
—Apply To—
C. & P. TELEPHONE CO.
STILL POND, MD.
Between 8 A. M. and 5 P. M.

OVER NEW YEAR'S
PLEASE USE LONG DISTANCE ONLY FOR NECESSARY CALLS
The Chesapeake & Potomac Telephone Co.
Of Baltimore City
— Bell System —

The Mutual Fire Insurance Co.
OF KENT COUNTY, MARYLAND
Established 1845, at Chestertown, Md.
SAFE AND SOUND
Protection may be obtained for 3 or 5 years at a considerable savings over the yearly rate.
Directors of this Company
Betteron—Arthur H. Brice
Millington—Paul Comegys
Ingleside—Wm. R. Wilson
Sassafras—Olin S. Davis
Church Hill—James P. Brown
Rock Hall—G. Ellsworth Leary
Kent Island—T. Walter Denny
Chestertown—J. D. Bacchus, P. M. Brooks, Thos. W. Eliason
Frederick G. Usilton
FRED G. USILTON, Pres. GEO. E. GORSUCH, Sect'y-Treas.

Herbert A. Willis
Sudlersville, Md.
REAL ESTATE BROKER
. . GENERAL INSURANCE . .
Buyer of All Types of Properties

With appreciation for cooperation, we extend Greetings and Best Wishes to our many patrons and friends
THE FIRST NATIONAL BANK
OF CHESTERTOWN
W. R. HUEY, President THOS. D. BOWERS, Vice-Pres.
JAMES T. ANTHONY, Jr., Cashier
MRS. LIDA W. WILLIAMS MRS. MARIAN C. PRICE
MISS MARGARET ANN BAXTER, Bookkeepers
DIRECTORS
THOS. D. BOWERS P. M. BROOKS W. R. HUEY
W. PAUL JOINER G. E. LEARY WALTER U. LUSBY
H. S. STARTT R. W. STAVELY WM. BELT TOWNSHEND
ANDREW W. WILSON J. B. WHITWORTH
MEMBER FEDERAL RESERVE SYSTEM AND FEDERAL DEPOSIT INSURANCE CORPORATION

BE WISE
Shop where you can get the most for your money
FOX'S 5c to $5 Store
Chestertown Maryland

Washington College
FOUNDED 1782
A Grade A, Co-educational College
Limited Enrollment

Phone Galena, Md., 531 We Haul Livestock
HARRY RUDNICK
Livestock Sales Every Tuesday at Galena, Md.
Livestock Prices
All Weight Hogs $15.00 Ceiling Price
Pigs and Shoats are in Great Demand
Good Veal Calves
140 to 220 lbs. up to $18.60 Ceiling Price
Good Beef Cows $12.00 to $15.00 P.H.W.
Sausage Bulls $10.00 to $14.50
Steers $15.00 to $18.60 Ceiling Price
All killing-type Livestock will be sold by weight, in accordance with O.P.A. Ceiling Prices
All Livestock is Weighed Immediately After Unloading
These Prices will Vary According to Supply and Demand

©Maryland State Archives msa_sc3326_scm8233-0894