KENT COUNTY LOCAL NOTES

QUAKER NECK

Chester Durham, of Belair, visited Miss Jean Hendrickson, from Saturday until Monday.

Mr. and Mrs. Glenn Rickey and Mr. and Mrs. Dwight Steak visited their niece and cousin, Mrs. Elmer Starr, over Sunday. They are from McConnelsburg, Pa., and Richey and mother also spent Sunday night in Greensboro with friends. On leaving here Mr. and Mrs. Richey will travel on to Iowa where they have a farm and will spend some time.

Mr. and Mrs. Wm. Updegrove visited the latter's father, Edward Lucht over Sunday, returning to their home at Relay, Md., on Monday.

Mr. and Mrs. Howard Chaires, of Chester, Pa., visited his parents, Henry Chairs, recently.

The supper held at Pomona school by the teacher, Mrs. Edna Faulkner, on Friday night was a decided success.

Frank Cole spent the past two weeks in Pennsylvania with his father. He says labor conditions are so good that he thinks of returning to Pennsylvania to stay.

Miss Flora Dickerson, of New Jersey, spent a few days at home at the Cliffs, returning home on Tuesday to New Jersey.

George Deford can ride out every day, but is still unable to walk.

Mrs. T. W. Toulson, Sr., visited with her son, Harry Toulson. She was accompanied by her daughter and son-in-law, Mr. and Mrs. J. S. Pinder, of Centreville.

Mr. and Mrs. George Guessing and Walter Starr visited T. R. Starr and family Sunday.

STILL POND

Mr. and Mrs. Newton Kelley spent last week-end with her parents, near Easton.

Mrs. Susie Shallcross is spending some time with Mr. and Mrs. Howard Toulson.

Mr. and Mrs. Maxwell Meeks, Mr. and Mrs. Carson Greenwood and son, James, and Mrs. Frank Meeks spent last Sunday with Howard Casey and family in Camden, N. J.

Mrs. Oliver Jervis and daughter, Mary, spent several days this week in Wilmington, Del.

Miss Lucile Parr spent this week in Baltimore.

The Women's Foreign Missionary Society will hold their monthly meeting on next Thursday evening at the home of Mrs. Clarence Ford. A full attendance is desired to plan for the banquet.

The devotional service of the Epworth League will be lead on tomorrow evening by Mrs. Wm. Thompson, subject "Friendship or Worship."

MILLINGTON

Mr. and Mrs. Warren G. Painter, of Rock Hall, were guests last Monday of the latter's brother-in-law and sister, Dr. and Mrs. Merritt Brice.

Samuel Tibbett, Sr., near Blanco Blanco, has purchased John Robbins' property on E. Cypress and will move into the same in the near future.

Mr. and Mrs. Harry R. Rasin and little daughter, Jane, spent the week-end with his parents, Mr. and Mrs. George Rasin, of Kennedyville.

Mrs. Howard Stewart, of Wilmington, is the guest of her mother, Mrs. Maggie Poore, who is quite sick at her home on Railroad Avenue.

Howard King was taken to the Delaware Hospital last Tuesday in the ambulance of J. A. Tobin and Son, for special treatment. He was accompanied by his wife and sister, Mrs. James D. Moore.

James Pennington, of Baltimore, spent the past week-end with his parents, Mr. and Mrs. Liston Pennington.

Mrs. Mabel Kenton and daughter, of Washington, D. C., were guests last Monday of her grandmother, Mrs. Maria Stevens.

The regular monthly meeting of the Woman's Foreign Missionary Society of Asbury M. E. Church was held last Thursday evening at the home of Mrs. James E. Higman.

Mrs. J. Heighe Hill and little daughter, Jean, returned last Sunday to their home in Chestertown, after spending two weeks with her father, Howard Stevens.

Philip Williams, of Baltimore, spent the week-end with Dr. Merritt Brice.

Miss Mary Quinn, of Washington, D. C., was the guest last Saturday of Mrs. John H. Tobin.

Mr. and Mrs. John Slosseur, of Williamsburg, Va., visited Rev. and Mrs. Roy L. Tawes this week.

Edward Vansant moved last Friday from Marcus Hook into the Manning house on South Sassafras St., vacated by Spencer Stevens.

Miss Anna Jones met with quite a painful, though not serious accident last Sunday evening while she and Miss Frances Fisher were returning from Hillsboro, where they had spent the week-end with the latter's parents, Mr. and Mrs. Harry Fisher. After they had driven about 4 miles from Hillsboro, Miss Fisher's Ford coupe, in which they were riding, skidded on the mud and turned over, breaking the windshield and fenders. A gentleman in a passing auto, assisted the ladies to a Hillsboro doctor, who found that Miss Fisher had escaped injury except for the shock and some business, but Miss Jones had her left eye cut also her right leg badly cut just above the ankle, which required several stitches. After receiving medical treatment, Miss Jones was brought to her home by Mr. Fisher, where she is under the care of her physician, Dr. Merritt Brice. She is resting much easier at this writing and her many friends wish for her a speedy recovery. After a few days rest, Miss Fisher returned to Millington on Wednesday to resume her duties as vice-principal of Millington High School.

Miss Julia Cacy returned home last Saturday, after spending several weeks with friends in Washington, D. C., and Baltimore.

Mrs. Eva Marvel spent the past ten days with her brother, John Clough, near Cecilton.

BETTERTON

Bishop George Davenport, of the Diocese of Easton, will conduct service at St. Johns-By-the-Bay next Sunday, November 11th. At this time a class of candidates will be confirmed.

Dr. S. S. Hepbron had charge of the service at the chapel the past Sunday.

The Women's Auxiliary were entertained by Mrs. Wm. Dempsey.

The Ladies' Aid served their annual dinner in Bayard Crew's Ice Cream Parlor on election day.

Mr. and Mrs. John Briscoe and Rev. Wm. Brisco, of Baltimore, visited the former's son, Ernest Briscoe, the past week. Mr. Briscoe is still on the sick list.

Mr. and Mrs. Wm. Smith, of Philadelphia, visited friends here this week.

Arthur Wilmer and a party of friends visited his parents Sunday.

Claire Turner has improved his home by adding a bathroom and kitchen.

The gunners of Betterton report ducks very plentiful on the flats, and quite a number of wild geese and swan have been seen on the bay.

KENNEDYVILLE

Mrs. Minta Weer and Miss Annie Weer, of Baltimore, spent the week-end with relatives here.

Annabel and Catherine Fogwell are visiting relatives in Baltimore over the week-end.

Mr. and Mrs. Harry Redmile had as their guests on Sunday Mr. and Mrs. Lin Redmile, Mr. and Mrs. Keys and a number of friends from Wilmington. The friends presented Mrs. Redmile with a very pretty silver vegetable dish.

Service in Grace Presbyterian Church Sunday morning at 11.00 o'clock, preaching by Rev. Dr. Stone, of Betterton. All invited.

Miss Catherine Urie spent Saturday with Mr. and Mrs. Robert Van Dyke on the farm.

Miss Nellie Walters, of Chestertown, spent the week-end with Mrs. William Jewell.

Mrs. Eva Primrose spent the week-end in Elkton with friends.

Mrs. Susie Shallcross is spending some time with Mrs. Toulson, near Still Pond.

KENT NEWS $1.50 PER YEAR.

WORTON

Maxwell Rasin and friend, of Philadelphia, visited his paretns, Mr. and Mrs. W. T. S. Rasin, last week-end.

Mr. and Mrs. G. E. Nichols and children spent the week-end with his parents in Greensboro.

Mr. and Mrs. Harold Crew and little daughter, Thelma, of North East, visited her parents, Mr. and Mrs. Carroll Loller this week.

Harold and George Williams and Misses Evelyn Carter and Edna Smith spent last week-end in Wilmington and Philadelphia.

Ford Matthews, of Philadelphia, and Henry Matthews, of Baltimore, visited their parents here Tuesday.

Mrs. Elizabeth Crossley, if Wilmington, is the guest of her brother, Carroll Loller.

Mr. and Mrs. J. A. Money and son, Albert, of Kennedyville, spent Sunday with Mr. and Mrs. John Dwyer.

Mr. and Mrs. Wm. Anderson, who have been spending the past two weeks with their daughter, Mr. and Mrs. Wilbur Kendall have returned home.

GALENA

Miss Martha Whitaker, of Washington College, Chestertown, was the week-end guest of her sister, Mr. and Mrs. George E. Hicks.

The Willing Workers Sunday School served a very successful dinner and supper in the town hall on Election Day.

Holt Woodall, of Baltimore, Miss Ruth, of Washington College, Chestertown, and Miss Theresa Scott, of Delaware University, Newark, were home on Tuesday.

Mr. and Mrs. A. Reese Crew, of Philadelphia, spent a few days last week with Mr. and Mrs. Harry S. Dempsey.

Mr. and Mrs. Samuel W. Caldwell spent a very pleasant week-end in Philadelphia with Mr. and Mrs. Granville Ward.

Mr. and Mrs. Joseph Craddock and son, Junior, of Moore, Pa., were week-end visitors with her mother, Mrs. Josephine Davis.

Four hour devotion services were held in St. Dennis' R. C. Church last week.

Mr. and Mrs. Barnard Jones and little daughter, Emily Louise, of Atlanta, Ga., are spending some time in town with their parents, Mr. and Mrs. S. G. Caldwell.

Mr. and Mrs. Jennings Blackiston are receiving congratulations upon the birth of a fine son, in Dr. Jones' Hospital, Wilmington, last Tuesday.

Harry S. Dempsey attended the funeral of his uncle, Charles MacNamee, in Elsmere, last Wednesday.

Mrs. Ethel Foley, of Chester, was the week-end guest of her parents, Mr. and Mrs. William Foley.

The Hustlers Sunday School Class was entertained on Friday evening at the home of Miss Elizabeth Davis, of near town.

Jed Welch, of Drexel Institute, of Philadelphia, was the week-end visitor with his parents, Mr. and Mrs. John Welch at Georgetown.

ROCK HALL INDUSTRY

The first shipyard of modern construction to be built in the upper area of the Eastern Shore will be constructed here when the Rock Hall Marine Railway, Inc. ,begins work on its projected pier and up-to-date ship building plant at this Chesapeake bayside town.

Not only will shops be built, it is announced, but ample equipment for the construction of boats and yachts of any desired size will be available. The company, newly organized, has applied to the War Department for permits to open operation and construction work will start when permission is granted, it is said.

Land has already been bought on the bayfront, adjoining Rock Hall Terrace, and arrangements have been made to dredge the channel from the main bay channel to the railways and likewise to dredge a basin opposite the shipyard to enable large boats to be handled in the vicinity of the plant.

Local business men who are members of the corporation are Ellsworth Leary, George Coleman and Andrew Stevens. They are also experienced boat builders and will be placed in charge of the shops.

It is believed the shipyard will not only fill a long-felt need on the part of Eastern Shore yachtsmen and fishermen who follow the water during a large part of the year but that it will be in demand by boatmen visiting the Eastern Shore from nearby cities who have hitherto lacked a place to have their craft overhauled and repaired.

HAM CURING SECRET

Efforts to discover the true secret of those famous, home-cured hams, which in years past have done their share to spread Maryland's gustatory reputation, are being put forth dry department at the University of Maryland before the process entirely vanishes and becomes one of the lost arts.

Hams with the distinctive qualities and mellow flavor that characterized the best product of a bygone day are becoming rarer, says W. E. Hunt, assistant professor of animal husbandry at the University, and the art of curing them is steadily waning.

As a result of the investigations so far, the following formula seems to give best results:

After killing, the meat must be thoroughly chilled and then carefully rubbed with a mixture of eight pounds of good quality ,table salt three pounds of cane or brown sugar or the equivalent in syrup and two ounces of saltpeter for every one hundred pounds of meat. Half of the mixture should be rubbed on the meat the first day, one-fourth more on the third day and the balance on the fifth day.

The hams should then be packed in a clean crock or barrel and allowed to cure two days per pound for the average ham in the cure. That is, if the hams weigh about twenty pounds each, the meat should be cured for forty days. Following this period of cure, the hams must be washed carefully in cold water and hung up to dry and air-cure for two weeks. The hams should then be smoked on alternate days until they have received three or four treatments.

After the meat has been cured it must be wrapped in paper, preferably paper of the parchment type, sewed up in a muslin sack and stored. The flavor of the meat will improve with age and the hams will be best after being stored from six to twelve months.

In cooking, the best ways to bring out the flavor, according to the old Maryland methods, was to cover the ham with water and allow it to simmer forty minutes to the pound. When cooked it may be allowed to cool in its own liquor and served cold, or following the boiling, may be skinned, spiced and basted in the oven. If the meat is very salty it may be improved by soaking thoroughly before cooking.

THEIR 50TH ANNIVERSARY

A pleasant family reunion occurred on Saturday evening, October 20, when the ten children of John W. Bramble and his wife, Anna Bramble gave them a surprise on the fiftieth anniversary of their wedding day at their home near Cecilton, Md. The bride and groom are the proud parents of twenty-two grandchildren and nine great-grandchildren, who are very much devoted to this bride and groom who have lived happily together these fifty years. They both have the best of health and were able to do full justice to the nicely prepared supper that was waiting for them when they arrived home from a week's vacation at their youngest daughter's, Mrs. J. W. Habersett, of Media, Pa. The dining room was decorated with white and gold crepe paper and autumn leaves. They received many beautiful and useful gifts, also twenty-five dollars in gold Violin music was rendered by Miss Anna Wilmer, of Betterton, Md. The family then sang "Silver Threads Among the Gold" and "Put on Your Old Gray Bonnet," the singing being followed by readings by Mrs. E[illegible]wood

RAISING SHEEP

The News is gratified to note that Kent farmers are turning their attention more to sheep raising. Like the rapidly growing turkey industry, the sheep industry, is being adopted by Kent farmers as a means of protecting themselves against unprofitable seasons in the growing of grain crops, as well as tomatoes and asparagus, practically all of which with the exception of wheat have proven dismal failures during the year.

During the year 2,300 stock animals have been distributed to the growers by two dealers. This by no means represents the total number of sheep purchased during the year. One shipment of 480 animals from Montana were enroute for 14 days. Three of them died on the way.

According to Farm Bureau officials and others interested in agricultural pursuits, this is a sure indication that farmers have accepted the statement by experts that the Eastern Shore affords fine opportunities for sheep raising on a large scale.

H. Stockton Startt, one of the largest stock dealers on the Shore, has recently received from Western breeders 1,500 stock ewes, while Israel Heller, another dealer, has purchased and distributed to the growers close to 1,000. These purchases were made from the pureberd flocks of Montana and other large sheep-breeding Western States and will be used to improve the quality of stock being raised on the Kent farms for market.

Why advocate Prohibition when cotton never can tell after it is all ginned whether it is going to be a bottle of olive oil, a pail of lard, a pack of butter, or a pair of silk stockings?



WASHINGTON IRVING

"Imagination and ability are the fertile hills, serenity the sunshine that should bathe them."

THERE is a serene quality that bespeaks expert directorship about the occasions wherein we officiate.

CHAS. L. DODD
Funeral Director
Telephone 164
Chestertown, Md.

HOSIERY-----HOSIERY-----HOSIERY

Ladies Pure Silk Hosiery

Full-Fashioned in Chiffon, Service Chiffon Service Weight. All popular shades and featuring the newest slenderizing heel.

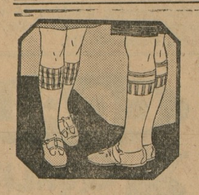
$1.75

Other styles from $1.00 to $2.00



Rayon Hosiery

50c



Children's Hosiery
⅞ Sport Golf Hose
Silk and Wool
Lisle Stockings
Cotton Half-Hose and Stockings
Rayon Hosiery

A large selection to choose from for school and dress wear.

25c to $1.00

Harry F. Jefferson
THE WOMAN'S SHOP
Chestertown, Maryland

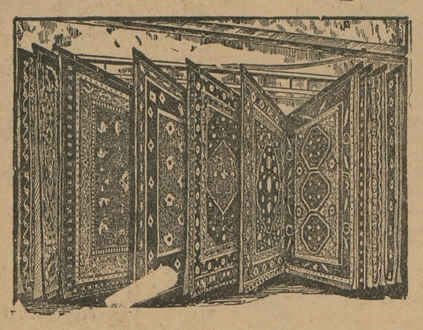
Wm. Medders & Co, "KEEPING A BETTER STORE" Still Pond, Md

We make FREE DELIVERY via ERICSSON TRUCK to your town.

Another Lot of "New Rugs" Just Arrived!

Our "Big Stock" and "Low Prices" Are Much in Your Favor.

Come and see these NEW RUGS



Large Axminster and Brussels Rugs

Are on sale at prices lower than ever.
Beautiful patterns, new designs, large variety.

The 40 00 Axminister Rugs full Seamless	$29.50
The 25.00 Body Brussel Rugs seamless at	$19.50
The $18.00 New Art Rugs in pretty colors	$14.50
The New Crex Rugs, Heavy Woven Grass	$9.50
The Jap Grass Rugs, double cotton warp	$4.50
The New "Gold Seal" Congoleum Rugs 9x12 at	$8.50
The New "Quaker Maid" Rugs with the Accolac finish at	10.00

BED BLANKETS at Lower Prices

6.50 Large Woolywarm Blankets are now 4.50

These Blankets run 66x80, Extra Large, Heavy Wool Mixed, Pretty Plaids in Pink, Blue, Grey and Tan, take your choice for only 4.50

Bed Blankets 2.50



Bed Blankets 2.90

The $3.00 Large Plaid Blankets on sale 2.50

Congoleum Rugs, $8.50



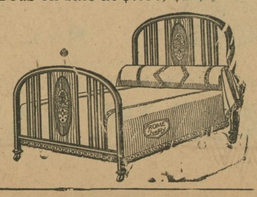
The New "Gold Seal" Congoleum Rugs, 9x12

All New Patterns, on sale, $8.50

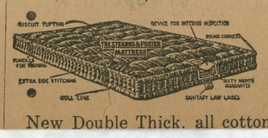


THE NEW DeLUXE
BED SPRINGS
MAKE YOUR SLEEP
A REAL COMFORT

The New Wood Finish Enamel Beds on sale at $7.50, $10, $12.50



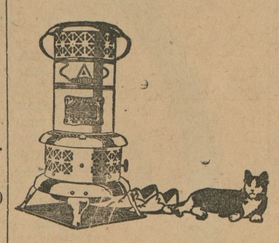
Stern & Foster Mattresses Now $15.00



New Double Thick, all cotton

You May Need a Good Oil Heater!

All Reduced in Price.

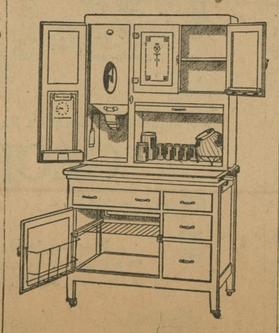


Guaranteed Oil He aters $5.90.

The $12.50 Heaters NOW $10.00

Good Heaters at $5.90, $6.90

KITCHEN CABINETS



ALL GREY ENAMEL FINISH

$35.00 Kitchen Cabinet.... $29.00
40.00 Kitchen Cabinet... 33.00

Have You Money In Reserve?

Every family that does not live whithin its means must go through trying and irritating hours during which its members face fact. It is best to have the institution of home based soundly upon the principle that Income must exceed Outgo. Why not put your home affairs on a business basis? Open an account here and adopt the policy of spending just a little less than your income. You will be surprised how quickly you will have cash in hand to make investments that are sound and which will in turn bring you more cash in hand. And remember that in times of financial stress your banker is your best friend.

A Friend When You Need One

THE PEOPLES BANK

Chestertown Bettertown
Rock Hall Ma[illegible]

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