JOHN B. HURTT & CO.

—WHOLESALE—

Drugs, Glass, Paints, Oils, Varnishes,

PUTTY, BRUSHES, &c.

We Handle only Pure Goods.

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THE GREATEST COUGH MEDICINE ON EARTH! NO CURE, NO PAY!

The Quick Cure for Coughs, Colds, Sore Throat, Hoarseness, and all Throat and Lung Affections.

☞Send for circulars. Particular attention paid to MAIL ORDERS.

SPRING SCHEDULE, 1895. THE STEAMER

EMMA GILES, beginning Saturday, March 9th, 1895, weather permitting, for TOLCHESTER BEACH EVERY SATURDAY, leaving Baltimore at 7 o'clock A. M. and 2.30 P. M.

RETURNING, leave Tolchester at 9 o'clock A. M., and 4.30 P. M.

This arrangement gives 3½ hours in Baltimore. Excursion Tickets, 50 cents. Russell's Stage makes connections from Chestertown with Tolchester Boat.

TOLCHESTER COMPANY,
Main Office Pier 26 Light St., Balto.
Or G. E. NOLAND, Tolchester.

SASSAFRAS RIVERS STEAMBOAT CO.

CHANGE OF SCHEDULE.

On and after Monday, April 22d, 1895, the STEAMER SASSAFRAS will leave Georgetown daily, at 6.30 A. M. on Monday, Tuesday, Wednesday and Thursday, (not making round trip on Friday), leaving Baltimore at 2 o'clock P. M. Saturday. Shallcross' Wharf, at 6.45, Cassidy's Wharf 7, Turner's Creek 7.15, Betterton 8, Buck Neck 9.15, Gale's Wharf 9.30.

Returning, will leave Baltimore daily, at 3 o'clock, (except Friday, lay over until 2 P. M. Saturday), stopping at Buck Neck and Gale's, and all the landings on Sassafras River, except Turner's Creek, trip up, stopping at Turner's Creek on Saturday if possible.

WM. CUNDIFF, Sup't.

☞Carriages for hire at Gale's Wharf (Worton Manor Beach) by John Gale.

CHESTER RIVER STEAMBOAT CO.

Daily, Round Trips, except Sundays.

Beginning on Monday, June 3d, STEAMER EMMA A. FORD will leave Chestertown at 7 o'clock A. M., stopping at Rolph's, Booker's, Quaker Neck, Bogle's, Queenstown and Kent Island. Returning, will leave Baltimore at 2.45 P. M., making the same landings.

STEAMER B. S. FORD, will leave Centreville at 7 A. M., stopping at landings on the Corsica River, Jackson Creek and Rock Hall. Returning, will leave Baltimore at 2.30 P. M. making the same landings.

GEORGE WARFIELD, Pres't.

BALTO. & DELAWARE BAY RAILROAD.

TIME-TABLE,

TO TAKE EFFECT NOVEMBER 27th, 1893.

Going East. Pass. No. 1 Daily ex. Sunday.	STATIONS.	Going West Pass. No. 2 Daily ex. Sunday.
Leave. A. M. 6.50	CHESTERTOWN	Arrive. P. M. 12.05
		A. M.
7.05	WORTON	11.50
7.10	LYNCH'S	11.45
7.15	HEPBRON	11.40
7.28	KENNEDYVILLE	11.27
7.41	BLACK'S	11.14
7.54	LAMBSON'S	11.01
8.08	MASSEY'S	10.47
8.22	DELANEY'S	10.32
8.30	BINGHAM'S	10.25
Arrive. 8.40	CLAYTON	Leave. 10.15

E. P. STACEY, Sup't.

BALTO., CHESAPEAKE and ATLANTIC RAILWAY CO.

WATER AND RAIL ROUTES
to Ocean City and all points on the Chesapeake Bay.

FOR HEALTH, PLEASURE AND BUSINESS.

Unexcelled facilities for both passenger and freight traffic. Close connection with the trunk line railroads, insuring convenience to the traveller, and the quick dispatch of all freights. Fifteen commodious and handsomely fitted out steamers. Comfortable staterooms. Good cuisine. Polite attendance. Steamers from Piers 3, 4, and 4½ Light St. Wharf, Baltimore, as follows:

RAILWAY DIVISION—6 a. m. and 4 a. m. daily, except Sunday, far Claiborne and stations to Ocean City. Returning, leave Ocean City at 6.45 a. m. and 5 p. m. daily, except Sunday, arriving in Baltimore at 1.35 p. m. and 11.35 p. m.

CHOPTANK RIVER LINE—8 p. m. daily, except Sunday, for Easton, Oxford, Cambridge, and landings to Denton. Returning, leave Denton at 12.30 p. m. daily, except Saturday, Cambridge 6 p. m., Oxford 7.30 p. m., Easton 9.30 p. m., arriving in Baltimore 5 a. m.

WICOMICO RIVER LINE—5 p. m. every Tuesday, Thursday and Saturday for Wingate's Point, Deal's Island and landings to Salisbury. Returning, leave Salisbury at 12 o'cl'k noon, every Monday, Wednesday and Friday, arriving in Baltimore at 5 a. m.

NANTICOKE RIVER LINE—5 p. m. every Monday, Wednesday, and Friday for Deal's Island, and landings to Seaford, Del. Returning, leave Seaford at 12 o'clock noon Tuesday, Thursday and Saturday, arriving in Baltimore at 5 a. m.

GREAT WICOMICO RIVER LINE—5 p. m. every Tuesday, Thursday and Saturday for Great Wicomico, River, Dividing, Indian, Dymer's and Antepoison Creeks, Saturday trip extending to Jackson's Creek, Cricket Hill, Callins and Fitchetts. Returning, leave Eubanks at1 p. m. every Monday, Wednesday and Friday, arriving in Baltimore at 5 a. m.

PIANKATANK RIVER LINE—5 p. m. every Monday, Wednesday and Friday for Jackson's, Piankatank River and Milford Haven. Returning, leave Freeport at 12 o'clock noon every Tuesday, Thursday and Saturday, arriving in Baltimore at 5 a. m.

STEAMERS FROM SOUTH STREET PIER:

POCOMOKE RIVER LINE—5.30 p. m. every Tuesday and Friday for Crisfield, Tangier Island, Onancock, and landings to Pocomoke City and Snow Hill. Returning, leave Snow Hill at 6 a. m., Crisfield 6 p. m. every Monday, and Thursday, arriving in Baltimore at 6 a. m.

MESSONGO RIVER LINE—5.30 p. m. every Monday and Thursday for Fords, Crisfield, Finnrys, Onancock, Chesconnessex, Hunting Creek and Messongo. Returning, leave Messongo every Wednesday and Saturday at 6 a. m. Crisfield 6 p. m., arriving in Baltimore at 5 a. m.

OCCOHANNOCK RIVER LINE—5.30 p. m. every Wednesday and Sunday for Crisfield, Harborton, Evans, Boggs, Cedar View, Nandua, Concord, Read's, Davis', Shield's, Rues, Returning leave Rues every Tuesday and Friday at 8.30 a. m., Crisfield, 6 p. m., arriving in Baltimore at 5 a. m.

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ÆTNA, OF HARFORD, CONN.,

Assets $11,000,000.

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Assets $6,000,000.

Where the lowest rates consistent with honest protection will be given.

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CHESTER COMPOUND,

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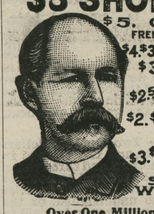
For CORN and TOMATOES,

PRICE, $15.00 PER TON.

For sale by

T. W. ELIASON,
Chestertown.

W. L. DOUGLAS $3 SHOE IS THE BEST. FIT FOR A KING.



$5. CORDOVAN, FRENCH & ENAMELLED CALF.
$4. $3.50 FINE CALF & KANGAROO.
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$2.50 $2. WORKINGMEN'S. EXTRA FINE.
$2. $1.75 BOYS' SCHOOL SHOES.
LADIES.
$3. $2.50 $2. $1.75 BEST DONGOLA.
SEND FOR CATALOGUE. W. L. DOUGLAS, BROCKTON, MASS.

Over One Million People wear the
W. L. Douglas $3 & $4 Shoes
All our shoes are equally satisfactory
They give the best value for the money.
They equal custom shoes in style and fit.
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The prices are uniform,—stamped on sole.
From $1 to $3 saved over other makes.
If your dealer cannot supply you we can. Sold by

WESTCOTT & DODD.

Machine Oils!

THE VERY BEST AT THE VERY LOWEST PRICES.

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PERCY T. McFEELY,
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FORWARD MARCH FOR 1895!

GEORGE BRICE

S. W. Corner Front and Queen Sts., Chestertown, Md.

Dealer in Full and Complete Line of CHOICE GROCERIES.

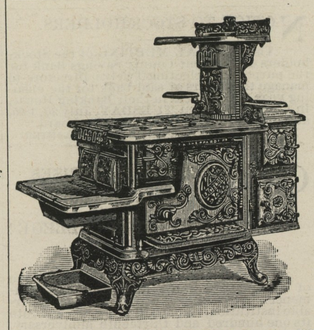
CHOICE CIGARS and TOBACCO, Plain and Fancy Confectionery.

Special Lines in TEAS and COFFEES. Leading brands of the BEST FLOUR, either by the barrel or sack, while the HAMS for family use are not only as good, but the BEST to be had. The stock is kept constantly fresh; no stale goods are sold over our counters. Having largely added to our stock, we claim with pride to be the leaders in first-class

GROCERIES AT LOW PRICES,

and forgetting the things that are behind, we will press forward for the new year of 1895, and make it the best year of all. Our motto will be "Forward March" for the stock of goods, at the same time will say "Halt" on high prices. This store must become a household necessity, and close cash customers are finding it out every day. A call solicited and satisfaction guaranteed. Look out for change of advertisement soon.

GEORGE BRICE, Chestertown, Md.



SHEPPARD'S EXCELSIOR COOK STOVES

MADE FROM PURE PIG IRON.

Not one pound of Scrap Iron is ever used in these goods.

DURABLE, CONVENIENT and ECONOMICAL

All Modern Improvements to **Lighten Housekeeping Cares.**

Twenty different sizes and kinds.

Every Stove Warranted Against Defects.

Prices not much higher at this time than on commoner kinds of Stoves.

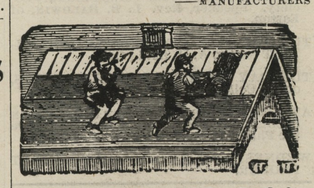
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Baltimore Coal Tar and Manufacturing Co.

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Estimates Furnished. Send for Circulars, Samples and Price List.

16 West Camden Street, Baltimore, Maryland.

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BOOTS and SHOES:

We offer a magnificent stock of Winter and Spring Foot Wear in

Boots and Shoes,

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—AT—

THE SHOE STORE

THOMAS G. ROTH

BOOTS and SHOES:

We keep the finest selection in all Standard Styles. It is a grand Stock for finding just what you want. Few can meet and none can beat our prices. You can't go wrong when you buy from us. Remember we deal fair and save you dollars.

In MEN'S, BOYS' and

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We have a superb assortment and which includes everything new and desirable for the present season. Examination will show that our stock is especially strong in variety and thoroughly reliable in style.

All the leading kinds of SHOE DRESSING, in Russet and Black.

Prices Lower Than Ever.

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We offer you [illegible] in Baltimore:

1 inch Yellow [illegible] $12.50 per M.

1 inch Worked Yellow Pine Flooring, 15.00 per M.

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These goods are excellent value for the money. We have higher grades at highe prices. If you w'sh prices on other goods, write us and we will reply promptly.

SASH, DOORS, BLINDS, Etc.

SHINGLES.

BIG HOTEL KITCHENS.

Culinary Wonders of New York's Grand Hostelries—High Art Below Stairs—The Great Quantities of Food Used—How it is Bought, Prepared and Served.

Patrons of the great new hotels of New York see many things to wonder about, and if they happen to come from some wayback town they can speedily collect enough grandeur material to tell about for several months to the dwellers of their native heaths.

The new hotel, indeed, is a source of wonder and admiration to the dyed-in-the-wool New Yorker himself, and, in fact, the old time hotel keeper has been absolutely lost in the deluge of innovations, so swiftly have they come in the past year or two. To-day New York is the greatest hotel city the world over, but not satisfied with this record, the mania for new structures and more wonderful improvements is spreading, and there are now a half dozen gigantic hostelries under way which promise to leave the present peers of the hotel world as much in the shade as the old time ones now are.

The wonders of these new hotels have been described many times. Most people are familiar with the details of a three-room suite, which it cost $3,000 to decorate, $15,000 to furnish, and for which the astonished occupant pays $60 a day. But there is one phase of these hotels which has not been touched upon to any extent, and that is the kitchen. In the inns of olden time the chief glory was the product of the kitchen, and while much has been done in the hostelries of to-day to fascinate the eye and tickle the artistic in the guest, the kitchen has not been forgotten, and countless improvements have been made in its management and furnishings to bring it up to the high standard of the other departments.

The hotel kitchen is a deep mystery to most people, who glance over the long menu three times a day and wonder where all the foods come from, and how they are prepared so that they can be had at a moment's notice. They don't know of the army of people below stairs, the minute system in vogue, and the studied generalship of the managers, who daily turn out enough food to abundantly feed the population of a fair-sized town.

There are two great men in the lower section of the big, modern hotel. One of them is the steward and the other is the chief. The first supplies the raw provender, and the other gives it the artistic treatment which later on soothes the appetite of the guest into dreamy satisfaction.

The steward is a keen busy man who watches the market as closely as a professional stock speculator. At night he makes a list of what he is to buy next morning. This list would read like a bit of fiction to the average housewife. It is the regular thing for the steward of one of the new Fifth-avenue hotels to buy each morning twenty-five different kinds of fresh fish, fifteen sorts of shell fish, ten of smoked and salt fish, twenty five varieties of meats, and the same number of butcher's miscellanies, such as sweetbreads, calf's head, etc.; fifteen varieties of game; thirty-five of vegetables, and a dozen of fruit, and a like number of cheeses.

A number of smaller items are also bought each day, such as olives, jellies, syrups, milk and eggs. Of course there are regular days for the purchase of vast quantities of groceries, but these give the steward comparatively little trouble as they require no skirmishing about to secure. An order is sent by telephone or messenger to the wholesaler, and the goods are delivered.

Great care is taken in the purchase of milk, butter and eggs. Four of the large fashionable hotels pay a contract price of $1 a pound the year round for their butter, and this item alone costs each of them in the neighborhood of $90,000 a year, including the cooking butter.

None of the milk supplied to these hotels is of the skimmed variety. It is bought by contract from large dealers, and from each can is taken enough to fill a small glass jar, which is at once placed in a refrigerator at 45 degrees, and kept locked up for twenty-four hours. At the expiration of that time it is tested by an expert to discover the exact proportion of cream and milk. The season of the year has much to do with these proportions, which, for the cream, vary from 12 to 22 per cent. If the cream falls below the minimum the dealer stands the immediate danger of losing a fat contract.

Eggs are a tender subject with the large hotel men, and steward invariably buys the costliest in the market. An egg of bad character may lose for the hotel one of its best patrons, and may indirectly cause others to change their quarters, as a man who leaves on account of a disreputable egg is sure to tell about it. Not only that, but it has the power to ruin scores of dollars worth of dainty pastry, gallons of puddings and custards and generally do untold damage.

All the eggs not boiled to order are broken separately by skilled assistants, making the cost of handling them a considerable item. Two hundred and fifty dozen is an average number used each day in one of the large hotels, and at busy times as much as 500 dozen have been handled. Breaking and judging 6,000 eggs in a day is no small task, as can easily be imagined.

Since the wide prevalence of anglomania the fashionable hostelries have had to use English mutton to the almost complete exclusion of the American product, although immense quantities of the latter are daily exported to England. It is the proper thing to call for English mutton-chops, although it takes a skilled epicure to distinguish the delicate flavor of the English article. The sheep there are kept more carefully, and the fattening process is slower and more painstaking. It would be an easy matter for the hotel man to furnish American mutton when English is ordered, as not one guest out of fifty would recognize the fraud, but the great hotels are conducted on those lines.

All the Meat is treated with artistic care, and the "ripening" process requires the judgment of an expert. When purchased it is ticketed with the date of killing and the dressing, and is then packed in a cold room of 45 degrees for two weeks. When removed it is usually covered with a thick mould, and the appearance of this mould to the expert is the keynote of its condition. It must be ripe, juicy and tender, and the long storage usually brings about these results.

The real work of the kitchen falls to the lot of the chef. In all four of the greatest New York hotels the chef is an Alsatian, and his salary ranges from $6000 to $10,000 a year. Financially he is a greater man than a congressman, and is almost on a par with a prosperous bank president. He has a number of department chefs under him, and each of them has a small regiment of helpers. The next in rank to the chef is the saucier, who boils the meats and mixes the soups and sauces. After him comes the rotisseur, who broils and roasts all the meats and fish. Following the rotisseur is the entremetier, who handles all the side dishes, such as vegetables, omelettes, and whatever is fried. The garde, a manager, the next in rank, makes the salads and prepares the cold meats. The boucher, who cuts the meats, and the poissonier, who dresses the fish, and the casseroller, who fills the important post of head pot-washer, complete the executive force of the chef.

With a well-organized staff of assistants, the main duty of the chef comes just before meal time, when he makes a round of the entire kitchen, tasting every article prepared. He may suggest some slight change, like the adding of seasoning, but usually everything has been done to his satisfaction, The bakery force is independent of the chef.

A description of the fittings of one of these kitchens would fill a volume, and were technical terms used it would be wholly unintelligible to the average good housewife. The equipment of an up-to-date hotel kitchen costs close to $100,000, and the yearly expense of keeping it in fine running-order is equivalent to the income of a millionaire.

A Peach Carnival.

New York *Evening Post:* Something unique in the way of an exposition is about to be held at Macon, Ga. It is a peach carnival, and it is expected that the peach-growing industry of the entire State will be represented by exhibits. When it is remembered that on the lines of a single railroad system in Georgia there are 2,088,000 peach trees that grow fruit for shipment, something may be known of the present magnitude of an industry that scarcely existed 20 years ago. The peach belt now exists over the greater part of the State, and some single orchards number 100,000 trees. The trend of the industry is suggestive. Its centre is moving southward. At first peaches were grown in quantities sufficient for export about West Point and Griffin. This section is about 40 miles South and West of Atlanta, and nearly 60 miles North Macon. Next the industry moved Southward until Houston county, about 20 miles South of Macon, became a peach growing centre. Again it moved southward to Tifton, only about 50 miles North of the Florida line. Of course, the industry is nowhere abandoned, but it has been extending Southward, and soon the Northern portion of Florida, already engaged to some extent in growing peaches for export, will be a great peach growing country. From all this territory the Macon carnival will draw its exhibits, and the result is expected to be a valuable testimonial to the growth and present condition of one of Georgia's foremost industries.

A Little Fiend.

In the Crisfield Times of last Saturday it was published that a little white baby of George Simpson's, of Marion, had been horribly butchered on the day before by a colored boy. The report was so enormous that it was not generally credited here on Saturday. Mr. Edwin F. Slemons, of Princess Anne, who was down here that day, says that the brutal little fiend actually did the act. The baby is 9 months old and was in the care of its colored nurse, who, when its parents turned their backs, carried it over to this colored neighbor's, put it down and then went to sleep herself. The little colored fiend took offense at its presence there, seized a butcher knife, cut off part of its nose at one slash and then slashed it wherever it could get at it. It is feared it is mortally wounded. —*Princess Anne Marylander.*

THE newest materials for costumes are alpacas and bareges of the old kind revived.



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THE OLD RELIABLE

SWEET CAPORAL CIGARETTE

Has stood the Test of Time

MORE SOLD THAN ALL OTHER BRANDS COMBINED

DR. M. CURBY BURKHARD'S

FEMALE PERIODICAL PILLS

LADIES: By special request from patients at a distance, who can not personally consult me, and being unable to answer the many correspondents, and furnish at short notice the **Favorite Prescription,** as used by me during a practice of twenty-five years, have consented to prepare and supply to you this unrivaled remedy for Female Irregularities. The climax of medical chemistry attained in **Dr. Burkhard's Periodical Pills,** being six degrees stronger than any known medicine, yet so mild that the feeblest can take them with perfect security; yet so powerful in their effects that they can be safely called a Never-Failing Regulator. Each box contains fifty pills, with full directions enclosed. Price, Five Dollars per box. Sold by druggists or sent by mail upon receipt of price. Refuse all patent medicines. Take only the prepared prescription of a physician in practice. **Dr. M. Curby Burkhard,** the reliable specialist. Office, 102 Park Avenue, Baltimore Md. Cut this out for future reference



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