SHERIFF'S NOTICE TO

Traders and Others

Notice is hereby given to all persons and bodies corporate or politic, doing business in Kent county, and requiring a State License to obtain a license or renew the same on or before

THE FIRST DAY OF MAY NEXT

A failure on the part of persons now engaged in business to renew their license by the first day of May next, will subject them to a fine.

Clerk Robert R. Ayres will be ready to issue licenses on or before the first day of May next at his office in the Court House.

Those interested are notified of the following requirements of the license law:

If applicant's stock in trade does not exceed....	$1,000	15.50
If over $1,000 not over	1,500	18.50
If over 1,500 not over	2,500	20.50
If over 2,500 not over	4,000	25.50
If over 4,000 not over	6,000	30.50
If over 6,000 not over	8,000	40.50
If over 8,000 not over	10,000	50.50
If over 10,000 not over	15,000	65.50
If over 15,000 not over	20,000	80.50
If over 20,000 not over	30,000	100.50

SPECIAL NOTICE

All applicants for traders license must make application in writing upon special form under oath before Clerk of the Circuit Court or Justice of the Peace or Notary Public as provided for under Chapter 632, Acts 1916.

These blanks can be secured upon application to the Clerk of the Circuit Court.

NEW LICENSE LAW
EFFECTIVE JAN. 1, 1916.

Notice is hereby given to all persons interested that the License Laws of Maryland were amended by the General Assembly of 1916, and new sections added providing for the licensing of Detective Agencies and Agents, Moving Picture Shows and Carnivals, Garages, Cash Registers and Adding Machines, Typewritting Machines, Commercial, Mercantile and Mutual Protective Agencies, Intelligence Offices and Employment Offices, Laundries, Junk Dealers, Trading Stamp Companies, Wholesale Dealers in Farm Machinery, Soda Water Fountains, Livery Stables, Bowling Saloons, Storage Warehouses, Check Rooms, Dyeing, Cleaning and Pressing Companies, Shoe-Shining Parlors and Hat-Cleaning Establishments, Restaurants or Eating Places, Plumbers and Gas Fitters, Construction Firms or Companies, Non-Resident Wholesale Tobacco Dealers and Non-Resident Wholesale Liquor Dealers. For information of the license fees under this law apply to the Clerk of the Circuit Court.

STALLIONS—Any owner and keeper of every Stallion or Jack shall before being permitted to stand or station such animal pay to the Clerk of the Court or some one of the counties of the State the highest sum that he intends to receive for the season for one mare, and the receipt of the said Clerk, with the seal of his court attached thereto for said sum, shall be the license for standing or stationing such a stallion or jack for one year from the date thereof; provided, that in no case shall the sum directed to be paid by this section for such license be less than ten dollars, and that every stallion or jack, upon which the said tax is paid, shall be exempt from all other State tax.

Any owner or keeper standing or stationing any stallion or jack without a license shall forfeit and pay twice the sum authorized and required to be paid in the last preceding section one half to the State and the other half to the informer.

J. T. HADAWAY. Sheriff.

Protect your house with good Paint. Highest quality pure linseed oil paint is all the name implies. Better paint value cannot be had. We ship direct from factory to consumer. Save the difference.

CONSUMERS' PAINT CO.
2715 N. Charles St.,
Baltimore, Md.

SPECIAL SALE

Tires, Tubes

Storage Batteries

And Accessories

All standard tires have advanced about 25 per cent., but as I had a large stock bought at the old price I am offering them at Special Prices for a short time.

Philadelphia Storage Batteries

Six Volt, 11 Plate—Ford, Chevrolet, Etc , $16.50.

Six Volt, 13 Plate—Buick, Studebaker, Liberty, Etc., $18 50.

Twelve Volt, 7 Plate—Dodge, Maxwell, $25.00.

Ford Specials

Radiators, $15; Fenders, $11.50; Top Recovers with back curtain, $6 50; Windshield Glass, upper $3.00, lower $3.50.

Tube Repair Outfits, 35c

THE TIRE SHOP

EDGAR M. CLARK
Cross Street
Chestertown, - Maryland

DR. L. C. HESS
DENTIST
Dentistry at Reasonable Cash Fee
Anaesthetics—Gases, Novocain
Phone 319. Over Gill Bro.'s Ice Cream Parlor, Cross Street, Chestertown. d2

NOTICE OF MEETING AND THE CHANGE IN BY-LAW.

The annual meeting of the policyholders of the Mutual Fire Insurance Company of Kent County, Md., will be held at the Company's Office in Chestertown, Md., on

MONDAY, MAY 7th, 1923,

at 10 o'clock a. m., for the election of directors and also there will come before the policyholders for ratification a recommendation from the Directors to amend No. 32 of the By-Laws of the Company so as to read as follows:

No. 32.—All sums collected from cancellation fees, from charges on cancellation of policies from gasoline, building, repair and other permits and all gains from increased value of real estate, bonds, stocks, and other securities and all amounts not distributed in the annual distribution of income, shall at the option of the Board of Directors, be carried to a surplus fund; which fund shall only be drawn upon when the fire losses and expenses and any other losses of the company shall exceed its annual income. But said fund shall in no case exceed twenty-five per cent of the company's premium notes.

Said change having been considered and proposed at the January meeting of the Board of Directors.

E. F. PERKINS. Secretary.

FERTILIZER
(The Kinds That Drill Right)
TRY OUR
ASPARAGUS BRAND
and increase your crop.
TOP DRESS
YOUR WHEAT AND GRASS
POTATO FERTILIZER
TRUCK FERTILIZER
CORN FERTILIZER
TOMATO FERTILIZER
made of the highest grade materials.

Delivered on your farm by truck.

Grass Seed, Seed Potatoes, Cow Peas, Soja Beans, Tomato and Asparagus Seed.

Lime—Hydrated Lump, Shell Salt—Fine, Ice Cream and Rock by the sack or ton.

Get our prices.

Massey & Kilbourne
Phone 183 Chestertown, Md.

Chestertown Junk Co.

Have Opened a Place at the
VOSHELL HOUSE STABLES
CHESTERTOWN

They will buy Scrap Iron, Metals, Rubber, Rags, Newspapers, Magazines, Furs of all kinds.

We will pay cash for all we buy. Our prices will be the best market prices.

Save all your old junk and come sell it to us or let us know and we will come get it.

Chestertown Junk Co.
VOSHELL HOUSE STABLES
Phone 323. Chestertown, Md.

Berkley
(PERCHERON)

AGE 8 YEARS
HEIGHT 16½ HANDS
WEIGHT 1450 LBS.

Son of the Great Eldorado.

Dam, Sadie, 1275 lbs., an excellent all round mare.

Sire, Black King. Dam, Jipsy, also an all round mare.

Will be at your service this year.

$15 TO INSURE. $10 SEASON.

Phone—Chestertown 817F14.

HARRY STAVELY,
m24 Worton, Md.

The Percheron Stallion
MAXIMA
No. 98,928

will stand the season at the stable of the undersigned, in Queen Anne's county, near Chester bridge. Jim Floyd, groom, will be in charge daily from 7 a. m. to 5 p. m. Terms same as in 1922.

W. IRVING WALKER,
m31-2mo For Owners.

Take It Now!

There is no logical reason why anyone should hesitate to take cod liver oil. This energizing food has been an important factor in the health record of thousands.

Scott's Emulsion

is the easy and effective way to take pure vitamine-bearing cod-liver oil. *It is surprising how many take it to help build up body and strength.*

Scott & Bowne, Bloomfield, N. J. 2 39

Brown & Harper
Member of Chamber of Commerce
Grain, Fruit and Produce Commission Merchants
No. 224 S. Charles St., Baltimore
Reference — Farmers & Merchants National Bank.

The KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

A room without flowers in summer is as devoid of character and charm as a man without a necktie.

"We come now to the root of the matter."

HOME-MADE CANDIES

The candy made at home is always much cheaper and usually more wholesome than that bought in the shops.

Butter Scotch.—Take two cupfuls of granulated sugar, two tablespoonfuls of water, a tablespoonful of butter and boil without stirring until it hardens in the spoon. Pour out on flat buttered plates and when cool mark in squares.

Candied Popcorn.—Boil one cupful of pulverized sugar, three tablespoonfuls of water, and one tablespoonful of butter until it is just ready to grain; add three quarts of nicely popped corn, stir until the kernels are coated.

Molasses Candy.—To one and one-half pounds of sugar add one cupful of molasses, one cupful of water, and one-fourth cupful of vinegar. Boil until a hard ball may be formed in cold water, add one-half teaspoonful of cream of tartar as soon as the boiling commences. When almost done add one-half cupful of butter and one-fourth teaspoonful of soda. Pour out to cool, then pull.

Sultana Caramels.—Melt one-fourth of a cupful of butter, add two cupfuls of sugar, one-half cupful of milk, one-fourth cupful of molasses, and heat to the boiling point and boil seven minutes. Add two squares of unsweetened chocolate and stir until melted, then boil seven minutes longer; add one cupful of chopped nuts and two tablespoonfuls of chopped raisins. Beat until creamy. Pour out and mark in squares.

Ice Cream Candy.—Mix three cupfuls of granulated sugar with one-half cupful of vinegar and one and one-half cupfuls of cold water and a tablespoonful of butter. Boil to a hard ball, then pull when cool.

Coconut Candy.—Take powdered sugar, using a cupful; add a tablespoonful of softened butter and cream it well into the sugar; add coffee, a few drops at a time, mixing well, until the sugar is creamy; stir in a cupful of coconut and drop by spoonfuls on a buttered paper.

Nellie Maxwell

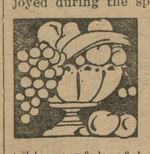
THE KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

I have loved my country in the intimate depths of her divine beauty; but above all things I have loved the human race and the triumph of ideals that can be won only by conflict.—Gertrude Slaughter.

WHILE ORANGES ARE PLENTIFUL

The luscious orange is especially enjoyed during the spring months when it is found at its best.



Orange Honey Cocktail.—Take two-thirds of a cupful of fresh orange juice, two tablespoonfuls of lemon juice, two tablespoonfuls of honey, a few grains of salt and enough crushed ice to half fill the glasses. Mix the ingredients and pour over the ice; serve at once.

Fruit Salad.—On individual plates of lettuce arrange in star-pattern five sections of grapefruit freed from membrane, and on these arrange the same number of orange sections. Cut long slender strips of figs and place on the orange sections and fill the spaces with finely-cut dates. Serve with French dressing.

Orange Shortcake.—Sift two cupfuls of flour with one teaspoonful of salt, four teaspoonfuls of baking powder, two tablespoonfuls of sugar, four tablespoonfuls of shortening and one-half to three-fourths of a cupful of milk. Rub in the fat and add just enough milk to make a soft dough. Put into a greased baking pan and bake twelve to fifteen minutes in a hot oven.

Split the cake or make into two, butter between before baking. Spread with butter and cover with sliced oranges which have been covered with sugar and allowed to stand for an hour.

Orange Cake.—Cream one-third of a cupful of butter, add one cupful of sugar, two eggs beaten well, one-half cupful of orange juice, one-half teaspoonful of soda, one and three-fourths cupfuls of flour. Bake in buttered, floured cake pans and cover with boiled orange frosting. Into a saucepan put one cupful of sugar, one-third of a cupful of orange juice, and grated rind of an orange; cook without stirring until it forms a thread. Pour slowly in a fine stream, beating all the time, on a well-beaten egg white. Beat until cool enough to use for filling and frosting.

Nellie Maxwell

Stevens Bros.
Grain, Fruit and Produce Commission Merchants
126 S. Charles St. Corner Camden St
BALTIMORE, MD.

Under the personal supervision of R. Nelson Stevens, over thirty-five years successful experience.

References—Merchants & Mechanics First National Bank. All Commercial Agencies.

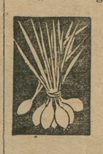
The KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

Can you hear the balmy breezes
From the Southland's sunny places,
Softly sighing, gently crying,
To the buds that love them so?
Come out, leaflets, for we miss you,
We have waited long to kiss you,
Lift your faces to the sunshine
And forget the winter's snow.

MORE ABOUT ONIONS

Onions, shallot, leeks, chive and garlic all belong to the same family and are principally used to add flavor to foods.



Onions are rich in food value, soothing to the nervous system and healing to inflamed mucous membranes. An onion poultice for a chest cold is invaluable. Leeks are used as onions, cooked as vegetables; the shallot is more often used as flavoring for salads and soups, as is the chive.

Those who value the onion will often not tolerate garlic, though it is one of the choicest of flavor vegetables when used with impunity. The dark-eyed brothers of the south eat garlic as we do fresh vegetables and with very little regard for the comfort of a neighbor. Of all odorous vegetables the gralic, eaten uncooked, leaves the most odious breath. It should be used as it is intended to be used, as a mere suggestion of flavor, and when so used is perfectly delightful. A clove of cut garlic, cut side rubbed inside the salad bowl, will give just the desired flavor to the salad.

Onion Soup.—Have ready one cupful of onion pulp which has been cooked and put through a sieve. Put into a saucepan one tablespoonful of butter, stir into it two tablespoonfuls of flour and cook until smooth and thick. Add three cupfuls of scalded milk, the onion pulp, seasoning of salt and pepper, let it boil up and serve piping hot.

Glazed Onions.—Peel silver-skinned onions of small, uniform size and cook in boiling salted water for fifteen minutes. Drain and dry well on a cheese cloth. Put into a buttered baking dish, add highly seasoned brown stock to cover the bottom of the dish, sprinkle with sugar and bake until soft, basting often with the stock in the pan.

Onion Sandwiches.—Slice a mild onion or a Bermuda onion in very thin slices, sprinkle with a highly seasoned French dressing, place between slices of bread and serve with a glass of hot milk. This is a good lunch for the sleepless.

Nellie Maxwell

The KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

On the sun-dial in the garden
The great sun keeps the time;
A faint, small, moving shadow,
And we know the worlds are in rime;
And if once that shadow should falter
By the space of a child's eyelash,
The seas would devour the mountains,
And the stars together would crash.
—Richard Watson Gilder.

DISHES FROM STALE BREAD

Leftover bread is like the poor, always with us. The cut slices of bread need not be considered, as they may be used to make dry toast, milk toast, or French toast and are always an agreeable dish for any breakfast or luncheon.

Small bits of bread rolled or dried and put through the meat grinder may be used in countless ways.

As stuffing for green peppers, fowls of all kinds, roast pork, veal breast and spareribs roasts, bread crumbs are indispensable.

Bread Fritters.—Cut stale bread into thin slices, shape with a biscuit cutter, spread with jam, dip in the following batter after putting the slices together as sandwiches:

Sift one cupful of bread flour with one tablespoonful of powdered sugar and one-quarter of a teaspoonful of salt, add two-thirds of a cupful of milk, gradually, and two well-beaten egg yolks. Add one tablespoonful of olive oil and the whites of the eggs beaten stiff. Dip and fry in deep fat.

Toasted bread for garnishing, for croutons, for soup and for canapes will be useful ways of using stale bread.

Bread Pudding.—Spread slices of stale bread, or broken bits may be dotted with butter, cover with stewed or fresh rhubarb well-sweetened, and bake until the bread is softened. Serve with cream and sugar. Any stewed or canned fruit may be used for this pudding.

Fried oysters rolled in crumbs seasoned with salt and pepper and fried in butter make a good supper dish. Cracker crumbs are fully as good.

For all escalloped dishes a nice top of buttered crumbs adds to the appearance as well as the palatability.

Large onions may be cooked until partly tender and stuffed with seasoned meat, sausage and bread crumbs for filling. Bake, basting with butter and water until the onions are perfectly tender.

Nellie Maxwell

B. R. FELLOWS
Successor to W. H. Krusen
EMBALMER AND FUNERAL DIRECTOR
UPHOLSTERING AND REPAIRING
Still Pond, Md.
Open Day and Night

KENT NEWS $1.50 PER YEAR

NOLAND
Staple and Seasonable Goods

At prices far below the market. Business this year is good, but there is always room to make it better, and our way is to offer UNCOMMON VALUES.

In Dry Goods and Domestics we have a wide range. Also Notions and Trimmings in the latest numbers. We carry the best makes only in Ginghams, Percals, Poplins, Suitings, Voiles in all the fancy and solid colors, also Organdies and Fancy Silk Tissue Ginghams at special prices. In fact our Dry Goods Department is second to none and the price on every article is made to suit the times.

SHOES SHOES

Yes we have them in all the very latest styles Pumps and Oxfords. One and Two Tone Men's and Boys' Work Shoes. And listen—OUR GUARANTEE goes with each pair.

HATS for hot weather in all straws for men, women and children.

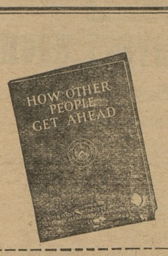
FLOOR COVERINGS — We stand FIRST on price and quality.

SUMMER UNDERWEAR FOR ALL THE FAMILY—Come in and see the goods, get prices and then buy where you think best.

NOLAND

You Can Save

If you never have, you can *now*. Send for your Government's New Free Book which shows you how to accumulate money safely through Treasury Savings Certificates. Send for your copy today and take the first step towards independence and success.



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The United States Government Savings System
Treasury Department
Washington, D. C.

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— a blend of tasty Fruit Flavors

The Two Quality Gums—Try Them

The Best Peppermint Gum
Snappy; Refreshing; Aids Digestion

Stam Drug Co.
THE PRESCRIPTION STORE

For that Cough — Menthol-ated Syrup, White Pine and Tar.

Squibb's Household Products.

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Your favorite Magazine on sale here.

Cigars and Cigarettes.

Stam Drug Co.

for that COUGH! KEMP'S BALSAM
Pleasant to take Children like it!!

IMPORTED SHIRE

I will stand my Imported Shire Stallion Waxwork Jack at my farm, St. Quentin, Quaker Neck, this season. This stallion will weigh 1940 pounds. Will go any place in Kent or Queen Anne's by appointment. Service fee $25. J. B. DUNN, Chestertown R. R. N.. 3. m31

MONEY TO LOAN.

JOHN D. URIE, Attorney,
s16 Chestertown Md

J. F. CLARK, Attorney.
ORDER NISI

J. Fletcher Clark, Attorney
versus
William S. Hoover et al.

In the Circuit Court for Kent County.
In Equity. No. 2221.

Ordered, this 10th day of April, 1923, by the Circuit Court for Kent County, in Equity, that the sale of the mortgaged real estate mentioned in these proceedings made and reported by J. Fletcher Clark, Attorney, under and by virtue of power of sale in a mortgage from Wm. S. Hoover and wife to Alexander McGill, dated March 22, 1922, be ratified and confirmed, unless cause to the contrary thereof be shown on or before the 16th day of June next; provided, a copy of this Order be inserted in some newspaper printed and published in Kent county, once in each of four successive weeks before the 14th day of May next.

The report states the amount of sales to be $3,200.00.

ROBERT R. AYRES, Clerk.
True Copy—Test:
a14-4t ROBERT R. AYRES, Clerk.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has obtained from the Orphans' Court of Kent county, letters Testamentary on the personal estate of
THOMAS B. WILLSON,
late of said county, deceased.

All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof, to the undersigned on or before the 3rd day of October, 1923, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

All persons indebted to this estate must settle at once.

Given under my hand this 3rd day of April, 1923.

HENRIETTA MARIA WILLSON,
a8-4t Executrix.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has obtained from the Orphans' Court for Kent County letters of Administration on the personal estate of
ABRAM CASEY,
late of said county, deceased.

All persons having claims against said deceased's estate are hereby warned to exhibit the same, with the proper vouchers thereof, to the undersigned on or before the 10th day of October, 1923, otherwise they may by law be excluded from all benefit of said deceased's personal estate.

All persons indebted to this estate must settle at once.

Given under my hand this 10th day of April, 1923.

ELIZABETH J. CASEY,
a13-4t Administratrix.

NOTICE TO THE PUBLIC

Walter Bantum, formerly with Mr. W C. Sutton, will continue to serve the public in job plumbing work. Well done is the highest form of satisfaction. All orders will be fully appreciated. Residence, below Blackway Bros. m24

Wm. M. CULP
(*Successor to Lofland Culp*)
CHESTERTOWN, MD

Let us have your inquiries for WIRE FENCING, BARBED WIRE and POULTRY NETTING.

We have a full stock of Seasonable Goods such as

GARDEN SEED
ROPE TRACES
BRIDLES
COLLARS
GARDEN TOOLS

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Hardware Store
Chestertown, - Maryland

We have
EXCELSIOR and CHESTER FLOUR
TABLE MEAL
LARRO FEED
BRAN
MIDDLINGS
CRACKED CORN
C. S. MEAL
GROUND OATS
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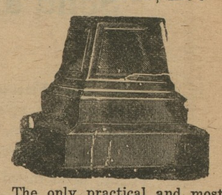
CHICK and SCRATCH FEED
SEED OATS
Get our prices.

J. E. HIGMAN & SONS,
Phone—Millington No. 39-F21
n26-tf. Millington, Md.

TO BE SURE INSURE

S. T PIPPIN.
GENERAL INSURANCE AGENT.
MILLINGTON, MD.
Phone No. 10.

Emblems
Of Every Description
Cut on Monuments
and Tombs, Etc



The only practical and most reasonable price dealer in the county. Large stock to select from.

Chestertown Marble and Granite Works
Phone 276 J. W. KIRBY, Prop.

MAIL US YOUR
SPECTACLE
And Eye Glass Repair Work

Prompt, Accurate and Reliable Service at moderate cost.

Millard F. Davis
Wilmington, Delaware
Established 1879
Mar-1y

Save 1-3 Your Coal Bill

ARCOLA HOT WATER HEATING SYSTEMS mean more heat and healthier heat at one-third less fuel and now cost is lower than ever.

Average prices installed ready to use: 3 rooms, $185; 4 rooms, $250; 5 rooms, $310; 6 rooms, $375.

Office and Show room in High St., next to Chestertown Bank of Md.

W. H. THAWLEY,
Chestertown Md.

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