

Saint Mary's Beacon
JOB PRINTING
BILL HEADS LETTER HEAD
ENVELOPES STATEMENTS
INVITATIONS HANDBILLS
POSTERS CIRCULARS PROGRAMS
LEGAL BLANKS, ETC.

Saint Mary's Beacon

VOL. 75. LEONARDTOWN, MD., THURSDAY, JUNE 18, 1914. 4705

Saint Mary's Beacon
PUBLISHED EVERY THURSDAY
One Dollar a Year in Advance.
Terms for Transient Advertising
One square, one insertion..... \$1.00
Each subsequent insertion..... .50
Eight lines or less constitutes a square.
A liberal deduction made for year-
ly advertisements. Correspondence
oriented.

**A Sure Formula
For Success!**
Save and Bank
Your Money
In The
Leonardtown Bank
Of The
Eastern Shore Trust Co.
Nearly all of the world's rich men
date their fortunes from the first dollar
saved.
It is not what you make, but what
you save that counts.
Call at the Bank during Court
and let us talk with YOU!
4 per cent. on Savings.
Checking Accounts
Solicited

Atlantic Hotel
5th ST. and PENNA. AVE. N. W.
WASHINGTON, D. C.
THIS HOTEL is in the
heart of the business section
of Washington; the most
ideal place in the city to
stop. You will meet here
all of your Southern Mary-
land friends.

**St. Mary's County Head-
quarters.**
ATLANTIC HOTEL
6th St. and Penna., Ave. N. W.
WASHINGTON, D. C.
22-18-13

**SHIP
YOUR
FURS
AND HIDES
TO
BEN EINSTEIN**
301 Tenth St., N. W., Washington, D. C.
Highest market prices paid for
raw furs, hides, metals, scrap
rubber, fat, tallow, bones, etc.
Established 1899. No commissions charged.
Checks sent same day goods are received.
Reference—Lincoln National Bank
Correspondence invited for reliable market
information.

**FARM
LANDS
WANTED**
HAVE YOU ANY FARM
Tractor Land For Sale?
List them with us. We have
many enquiries, and the listing
cost you nothing. Address:
JOHNSON'S
American and Foreign
Real Estate Exchange
Penna. Ave. and 10th
St. N. W.
WASHINGTON, D. C.

Schwartz & Friedman
Merchant Tailors
447-7th, St. St. W., Cor. E. St.
WASHINGTON, D. C.
Branch at INDIAN HEAD, MD.
Mr. Schwartz will visit our
town twice a month, stopping
at Hotel St. Mary's.
Our Suits are a perfect fit.
Fine workmanship guaranteed.
Reference—LINCOLN BANK, WASH-
INGTON, D. C.; FIRST NATIONAL
BANK OF ST. MARY'S, LEONARDTOWN,
MD.

Woodley F. Abell
—with—
GROVO & PRICE
Commission Merchants
Consigne your
Poultry,
Eggs &
Live Stock
To US for the Best Results
921 1-2 Louisiana Ave. N. W.
WASHINGTON, D. C.

HOTEL DONALD,
1010 12th Street, E. W.
(between K and L.)
Washington, D. C.,
Wm. A. FENWICK, Proprietor.
14th Street cars within a block

**500 Horses and Mules
AT PRIVATE SALE
EVERY DAY, 6 A. M., to 6 P. M.**
We are first hands, and you save all other profits by buying
direct from us.
**SELL YOUR HORSES AND MULES
AT KING'S AUCTION.**
Every Monday, Wednesday and Friday at 10.30 A. M.

Buyers get honest representation and Sellers get a full Auction
Value and their Money in 30 seconds. We don't charge to offer
Horses and Mules sold.
OUR REFERENCE—EVERYBODY!
JAMES KING & SONS
High, Baltimore & Fayette Sts., BALTIMORE, MD.
3-5-14-6m.

CHEVROLET
At Convention Hall on Thursday a Chevrolet Roadster was driven up
a 35 per cent. grade on high gear, in the presence of a large number of
exhibitors. No other car has ever been driven up the same incline ON
HIGH GEAR. This is proof positive that we are right in claiming that
this class roadster will take any hill in or near Washington on high gear.

**This Remarkable Car Sells for \$750
The Five Passenger for \$875**
Henderson-Rowe Auto Company,
PHONE NORTH 4521. 1127 14th St. N. W., WASHINGTON, D. C.
CONRAD POSY, LA PLATA, MD.
2-5-14-6m.-ud.

**PRICES OF ALL KINDS OF BUILDING
MATERIAL MUCH LOWER**
1x8 Boards at \$1.50 per 100 feet.
So many of our customers buy boards by the running feet, so
to please them hereafter we will sell nice 1x8 Kiln Dried N. C.
BOARDS at \$1.50 per 100 running feet.
**Florida Cypress Shingles are the Best. Will
Last 30 Years or More!**
6 x 18 Prime Grade Shingles, \$8.50 per 1000.
5 x 18 Prime Grade Shingles, \$6.00 per 1000.
Rubber Roofing; Good Grade.
One ply, 108 square feet, \$1.00
Two ply, 108 square feet, \$1.33
Three ply, 108 square feet, \$1.67
The cheapest and best roof material known.

Plaster Boards \$2.00 per 100 Square Feet.
Half the price and best substitute known for plastering.
FRANK LIBBEY & COMPANY
14th & N. Y. Ave., N. W. WASHINGTON, D. C.

DR. WILLIAM B. BURCH
VALLEY LEE, MD.
Agent for BUICK CAR.
Experienced Mechanist Always on Hand.
"When Better Automobiles are Built BUICK Will Build Them."

**The Best
Thing About SENATOR FLOUR**
It is mechanically clean. Every grain of wheat from which it
is made goes through two distinct cleaning operations by the
best modern machinery.
It is chemically pure as no adulterant is used in its manufacture.
It Is A Perfect Food Product!
The manufacturers of Senator Flour. Ask your grocer for Senator Flour,
buy only the best wheat from the Look for the trade-mark and refuse
wheat producing limestone area.

Everything is done to make Senator Flour what the Housekeeper
Pronounces it—THE BEST.
Chas. King & Son,
Wholesale Senator Flour, - Alexa, Va.
4-2-14-1y.

**THE LATEST
Patterns In
WALL PAPER**
5c apiece, Gilt, 8c apiece.
Window Shades, All Colors.
36x72, 25c, 36c and 50c.
36x90, 50c, 60c and \$1.00.
42x90, \$1.25; 48x90, \$1.50;
54x90, \$2.00.
Lucas Paint, 12c a pound,
Floor Stains, 43c a quart.
Thomas & Messer Co.
1015 West Baltimore Street,
BALTIMORE, MD.
SUBSCRIBE TO
THE BEACON

**E. VOIGT
MANUFACTURING JEWELER**
726 seventh Street Northwest
BETWEEN G. and H.
WASHINGTON, D. C.

Everybody has some friend
whom they wish to make
happy. It may be mother
or father, sister or brother. It
may be a wife, or it may be a
sweetheart—a often them-
selves.
Our stock of Jewelry and
R-a-Brac is a complete.
Each piece has been carefully
selected and we feel satisfied
that a visit from you will
bear us out that we have as
fine a selection as can be
found anywhere. Why not
give us a call.
Any article that you may
select will be laid aside and
delivered when wanted. Ex-
perienced clerks. Polite at-
tention

**WATCHES, DIAMONDS, EM
BLEMS RINGS, SILVERWARE
CLOCKS and BRONZES, PRAYER
BOOKS and MEDALS.**
727 7th Street, N. W. Washing-
ton, D. C., is the place and the mar-
to deal with is E. VOIGT.
Everyone who deals with Voigt is
pleased.
Nov. 12-1y.

**HOTEL
SAINT MARY'S**
Leonardtown,
Maryland.
HOTEL ST MARY'S is a
new building equipped with
gas, steam heat, hot and cold
water, well furnished rooms,
with telephones and splendid
service.
Since the first of November
the establishment has been
under the management of W.
A. Fenwick, who for the past
12 years has made such a
success of the "Donald" in
Washington.

The meals are excellent
and service is prompt and
courteous.
The management caters
to the county patronage.
There is a grill room and
the Bar is unexcelled.
All in all Hotel St. Mary's is
the most completely equipped
hostelry in Southern Mary-
land.
You can always be ac-
commodated.
Rates moderate.
Wm. A. Fenwick, Prop.
Dec. -19-1f.

**EVERYTHING FOR
BUILDING EXCEPT
THE HARDWARE**
LUMBER
W. ASMOOT & CO., INC.
ALEXANDRIA, VIRGINIA
M. R. BAILEY,
Agent for the MARYLAND MARINE MOTOR
River Springs, Md.
Reference in St. Mary's—30 cent
Write for particulars.

**WARM WEATHER FAVORS
SPREAD OF HOG CHOLERA**
Those Wishing To Protect Their Hogs
From This Disease Should Take
Precautions Now.

The season most favorable to the
spread of Hog Cholera is now at hand.
Every hog owner who wishes to pro-
tect his herd against loss from this
disease, should secure serum promptly
and have it administered before any
sign of contagion becomes evident.
It should be known that hog cholera
serum is not a cure, but a preven-
tive, and as such should be adminis-
tered before an outbreak is likely to
occur.
The cholera was so prevalent last
year that the serum supplied by the
State Laboratory or the commercial labora-
tory throughout the country could
not supply the demand. In some cases
was bought up and contracted for
months in advance. Many hog raisers
in Maryland availed themselves of the
serum manufactured at the Experi-
ment Station, and a number of re-
ports have been returned from time
to time, indicating satisfaction, par-
ticularly where the serum was used
before the disease had actually ap-
peared in the herd.
The serum supplied by the
Experiment Station should be used at
the rate of 35 c.c. per 100 pounds of
live weight, the cost price being 2
cents per c.c. or 10 cents per pound
hog. The serum must be adminis-
tered by or under the direction of a
licensed veterinarian or doctor of
medicine. If you have any idea of pro-
tecting your hogs against cholera, have
them attended to promptly. Do not
wait until some are taken sick and
the serum can do only partial good in
saving those still unexposed to the
disease. Write now to the Experiment
Station at College Park for a full de-
scription of the disease and precau-
tions you should take.

**LESSONS SHOULD BE FULL OF
INTEREST.**
Our Country Children Should Be Edu-
cated in the Ways of The
Life About Them.
J. E. METZGER,
Maryland Agricultural College.
The successful school is that in
which the teaching is in terms of the
child. It is not the teacher who
teaches, but the child who learns.
The rural school may be laid to the
fact that both the preparation of the
teacher and many of the textbooks
are foreign things. The child who
lives on the farm home and life. Teachers
who have come to the rural schools
and tried to teach the things they were
taught in the city schools, and the
work of a druggery and the pupils
apparently dull and listless. Parents
and school officials excuse this defi-
ciency on the part of teachers by say-
ing that they are from the city and
are not expected to be familiar with
country life.
What is needed and should be re-
quired of every rural teacher is either
experience or training which acquaints
him with the farm about him, the
soils, farm animals, sanitation, and
the preparation of foods, and the best
methods of presenting them in the
school. Our Agricultural College is
helping to solve this problem through
its summer training school for country
teachers, which opens for a six weeks'
session June the 22nd.

QUENCHING THEIR THIRST.
ROY W. WAITE,
Maryland Agricultural Experiment
Station.
A good way to supply water to
fowls, especially to the growing chicks,
is to keep it before them in stamped,
out, galvanized refrigerator pans. The
nice thing about these pans or water-
ing chicks is that they are seamless,
quite easily cleaned, and can be ob-
tained in any suitable size. Further,
they are made of galvanized iron and
are very easily filled. For young
chicks place a brick or flat stone in
the center of the pan so that if any
chick in the pan can reach the water.
Some chicks don't know that they can't
swim!

**THE COMMON FLY A DEADLY
PEST.**
Breeding Places Should Be Gotten Rid
Of At Once.
T. B. SYMONS,
Maryland Agricultural College.
Now is the time to prevent the
house fly from appearing in large num-
bers this summer. Little can be done
by a few persons in putting down this
nuisance, if some neglect to do their
part. For single piles of horse manure
allowed to stand in the open will fur-
nish flies for the whole neighborhood.
The greatest good, therefore, will re-
sult when all persons keeping stables
in the community have the manure
removed from the stables at least twice
a week or keep the manure in a
covered portion of the stable. Too
much emphasis cannot be put upon
this method of avoiding human sick-
ness and suffering from the deadly dis-
eases that the house fly carries.
Combating the pest in country dis-
tricts and around farmhouses is large-
ly an individual one, and the presence
of flies in large numbers or a lim-
ited extent will depend upon the san-
itary conditions around the house and
barn. Aside from hauling out the
manure at regular intervals, all out-
houses and similar places should be
protected from flies, as it is in this
manner that the fly assembles the
germs of disease and distributes them
to any exposed food. It cannot be
too strongly urged that all such places
be constructed as sanitary as possible
and disinfectants freely used.

Bad News.
Small Peter, disguised as a district
messenger, was delivering play tele-
grams to his sisters, who were im-
providing dispatches of a more or less
startling nature. When it came Lil-
lian's turn, she read aloud from her
bit of yellow paper, amid finely-stem-
mated walls of woe: "Railroad wreck.
I was instantly killed. Your loving
husband."
Can't be the twin sister of hypocrite,
—Boecher.

Quite Right.
Teacher of Botany in Girls' School
—"Now for a little review. What can
you tell me, Miss Smith, of the long-
evity of bacteria?" Miss Smith—"I
don't remember exactly, but I think
they are longer than they are wide."
At Least One.
"Every one has some secret sorrow,"
says a philosophical friend. "Even
the fattest and jolliest of us has a
skeleton in his midst."
And Seen Nothing Better.
"Say, did you ever know a woman
to buy what she wanted at the first
store she came to?" "Yes, my wife
frequently does that. In, she returns
to it after she's been to all the other
stores."
Not a Humorist.
"He's an extraordinary fellow, you
know; he'd kill his own father in order
to make a good joke." "Then there's
nothing to worry about; his father will
die an old man."—Le Sourire.

WAS NOT A GOSSIP
By HAROLD CARTER.

"So you're thinking of building
here," said the postmistress, leaning
over the picket. "Well, you'll
find Glen Cove a nice little town for
such as minds their own business.
That is to say, it used to be nice, be-
fore the summer people came. Now
it's a hive of gossip—fairly makes me
tired."
"Don't see why those summer peo-
ple who build houses here can't mind
their own business, but it just seems
as though they can't. They're always
talking about us and poking fun at our
ways, and what are they themselves?
The old Mr. Hodges, for instance, he
has that big white house on the hill,
and they say he's worth ten million—
all of it stolen in dishonest business
deals. Then there's Mr. Jettie, down
by the shore. They say her husband
married her at the point of a pistol.
I don't know; I hope it isn't true."
"As I was saying, Glen Cove used
to be a nice little town before the sum-
mer people came along and began
sneaking here. Now there's that Mrs.
Alfred Perkins. Her husband made his
fortune in oil. When they built here
I started to be friendly with them, not
knowing that they were as bad as the
rest. Young Tom Perkins seemed kind
of sweet on Milly Watts, the daughter
of our expressman. They used to stroll
along the shore together. I used to
hire Milly sometimes to clean up for
me; the Wattses didn't have so much
money in those days, when the sum-
mer people were only just beginning
to settle here."
"Well, of course everybody in Glen
Cove wondered what there could be
between Tom Perkins and Milly. It
stands to reason a rich man's son isn't
meaning very much when he goes
round with a poor girl like Milly.
Folks used to talk about it, as they
will, you know, but I'm no gossip and
nobody ever heard me say an unkind
word about anybody."
"When fall came, the Wattses de-
parted for New York, taking Tom with
them. After that Milly sort of pined.
Tom Perkins used to write to her every
day or two, and I didn't like handing
her those letters. It seemed to me it
was my duty to tear 'em up, only the

AS TO THE GREATEST GIFT
One Woman's Idea That It Is Self-
Complacency Seems to Be Worthy
of Attention.
Not long ago at a little gathering
of women several young mothers were
discussing which of all the fairy gifts
that the fates have to offer they would
choose for their children if choice
were possible.
One young mother declared she
would ask that her child have some
great talent; another desired most of
all that her child should be gifted
with a self-sacrificing nature; a third
wished amidst the swirling eddies of
big emotions, made her little
speech.
"I would ask above all things that
the child know the happiness of calm,"
she declared; "that it be born one of
the serene ones who go through life
softly and sweetly, knowing neither
torment nor the wild joys that mean
endless pain."
A big little woman with a humor-
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you altogether hate the universe. Oh,
I know it doesn't sound noble nor ex-
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the things you've wanted, but it does
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Just to know that you are about as
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Vas Aid of John Wesley.
Dr. Thomas Coke, one of the first
and most famous of the missionary
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190 years ago on a ship in the Indian
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tive of Wales, Dr. Coke in early life
became a co-worker of John Wesley,
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is regarded as the property of the
world of Methodism. It was he who or-
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secured for it a legal standing. It
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paid nine visits to America, and came
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Teacher of Botany in Girls' School
—"Now for a little review. What can
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Not a Humorist.
"He's an extraordinary fellow, you
know; he'd kill his own father in order
to make a good joke." "Then there's
nothing to worry about; his father will
die an old man."—Le Sourire.

Devoted Young Onions.— Peel, trim
and cut into inch lengths two bunches
of green onions, stalks and all. Cook
them in two cups of seasoned veal
stock until tender. Make a cupful of
white sauce and when smooth and
thick add two finely chopped gherkins,
a teaspoonful of mustard (dry) and
two well-beaten egg yolks. Have ready
five slices of dry toast arranged in a
shallow buttered dish, pour over them
half the sauce, add the drained onions,
then the remainder of the sauce.
Cover with a layer of buttered crumbs
and brown in a quick oven.
A Quick Cake.— Beat two eggs until
thick, add a cupful of sugar gradually,
beating all the time. Sift a cupful of
flour with half a teaspoonful of salt
and two teaspoonfuls of baking pow-
der. Add quickly a half-cupful of hot
milk and a tablespoonful of butter in
the milk to melt it. Add any desired
flavoring and bake in a moderate
oven.

show his face around here this sum-
mer."
"O, yes, indeed, Mr. Thomas is here
in this house at this moment," answers
Mrs. Perkins. "Wouldn't you like to
see him?"
"No, I thank you," I answered.
"What I have to say might as well be
said now. Mr. Watts is going to sue
you for the loss of his daughter."
"How's that?" asks Mr. Perkins,
looking up from his newspaper. "What's
the charge, Miss Pray?"
"I couldn't put it into English, be-
ing a lady," I replied wittingly, "but
it's concerned with your son and his
daughter. There isn't any doubt in
the minds of people around here that
he's abducted her, and that's a crime
in this state. That girl was the apple
of Mr. Watts' eye, and he's taken her
loss real hard. He says he's going to
shoot your son, or else he'll take fifty
thousand dollars, and he won't com-
promise."
"Do you mean Milly?" asks Mrs.
Perkins, looking at me in a curious
sort of way.
"I believe that was the creature's
name," Mrs. Perkins, I answered.
"Mind, I added, 'I'm only telling you
this as a good neighbor should, be-
cause, to my mind, I think Glen Cove
is well rid of her.'"
"I guess you'd better see Mr.
Thomas after this," says Mr. Perkins,
rising, but before he had got out of
his chair the door opened and Tom
Perkins came in. He was whistling,
just as though his conscience was at
perfect peace and rest.
"Why, how do you do, Miss Pray?"
he exclaimed, and I was so flabberg-
asted at his easy manner that I didn't
know what to say.
"I believe I'm all right, thank you,
Mr. Tom," I answered, laying the em-
phasis on the "I."
"Well, I'm all right, too," he an-
swered, and I've got an old friend of
yours outside I'd like to have you meet
again. Milly? Milly? he called. And
the girl came tripping into the room
as bold as brass.
"She'd gone through a transforma-
tion scene since last I saw her, for she
was all dressed up in a silk gown that
looked as if it had cost forty or fifty
dollars, and her hair was all done up
in a modish like on top of her head
and it wasn't any improvement."
"My son's wife, Miss Pray," says
Mrs. Perkins, introducing us. "Yes,
they've been married since the New
Year, and I guess it's you that gets the
surprise and not us."
"Well, there wasn't anything more
to say, and so I didn't say it. But
since then I haven't had much use for
the summer people here, and as for
gossip—well, they're the meanest,
snootiest lot I ever heard of."
(Copyright, 1914, by W. G. Chapman.)

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a teaspoonful of mustard (dry) and
two well-beaten egg yolks. Have ready
five slices of dry toast arranged in a
shallow buttered dish, pour over them
half the sauce, add the drained onions,
then the remainder of the sauce.
Cover with a layer of buttered crumbs
and brown in a quick oven.
A Quick Cake.— Beat two eggs until
thick, add a cupful of sugar gradually,
beating all the time. Sift a cupful of
flour with half a teaspoonful of salt
and two teaspoonfuls of baking pow-
der. Add quickly a half-cupful of hot
milk and a tablespoonful of butter in
the milk to melt it. Add any desired
flavoring and bake in a moderate
oven.

**THE KITCHEN
CABINET**
To write some earnest verse or line,
Which seeking not the praise of art,
Shall reach a clearer faith and man-
hood here
In the untutored heart.
He who doth this, in verse or prose,
May be forgotten in his day.
But such shall be crowned at last
With those
Who live and speak for aye.
—James Russell Lowell.
DELICIOUS SPRING DISHES.

If one is fortunate enough to have
rhubarb in the garden many most de-
licious combinations may
be prepared; if it must
be bought in the market
have it as young as pos-
sible. Do not peel but
cut in lengths fit to
cut in inch cubes. If not
crisp let stand in water
for an hour or two. Then
skin and cut in bits. The color is
much better if the skin is left on, and
if young it will cook tender. To a
quart of the fruit add three cupfuls of
sugar, three oranges and a half a tea-
spoonful of mace in the place, a dozen
cloves and an inch piece of cinnamon.
Stew the rhubarb with sugar and
spice, breaking the mace in small
pieces. Wash the oranges and peel
the thin, yellow rind in small bits, add
this with the pulp which has been
scraped out of the halved fruit, and
if necessary two tablespoonfuls of wa-
ter. Cover the dish closely and put
into a hot oven. Cook until the rho-
ubarb is translucent, either pale green
or pink, immersed in a clear, rich
sirup.

Devoted Young Onions.— Peel, trim
and cut into inch lengths two bunches
of green onions, stalks and all. Cook
them in two cups of seasoned veal
stock until tender. Make a cupful of
white sauce and when smooth and
thick add two finely chopped gherkins,
a teaspoonful of mustard (dry) and
two well-beaten egg yolks. Have ready
five slices of dry toast arranged in a
shallow buttered dish, pour over them
half the sauce, add the drained onions,
then the remainder of the sauce.
Cover with a layer of buttered crumbs
and brown in a quick oven.

A Quick Cake.— Beat two eggs until
thick, add a cupful of sugar gradually,
beating all the time. Sift a cupful of
flour with half a teaspoonful of salt
and two teaspoonfuls of baking pow-
der. Add quickly a half-cupful of hot
milk and a tablespoonful of butter in
the milk to melt it. Add any desired
flavoring and bake in a moderate
oven.

**Wash the rhubarb with sugar and
spice, breaking the mace in small
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