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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

10th 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 Maryland friends.

St. Mary's County Headquarters.

ATLANTIC HOTEL

6th St. and Penna., Ave. N. W.
WASHINGTON, D. C.
12-18-'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.

FARM LANDS WANTED

HAVE YOU ANY FARM or Timber Lands 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.

Chwartz & Friedman

Merchant Tailors
447-7th, St. S. 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, WASHINGTON, D. C. FIRST NATIONAL BANK OF ST. MARY'S, LEONARDTOWN, MD.

Woodley F. Abell

Commission Merchants
Poultry, Eggs & Live Stock
To US for the Best Results.
921 1-2 Louisiana Ave. N. W. WASHINGTON, D. C.

GROVO & PRICE

Commission Merchants
Poultry, Eggs & Live Stock
To US for the Best Results.
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HOTEL DONALD

1010 15th Street, N. W., 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.

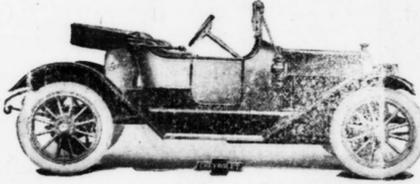
Buyers get honest representation and Sellers get a full Auction Value and their Money in 30 seconds. We don't charge to offer Horses and Mules not sold.

OUR REFERENCE:—EVERYBODY!

JAMES KING & SONS

High, Baltimore & Fayette Sts., BALTIMORE, MD.
5-7-14-6m.

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 classy 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 POSEY, 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, \$6.50 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

6th & 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. substitutes.

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-ly.

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.

Laces Paint, 12c a pound.
Floor Stains, 43c a quart.

Thomas & Messer Co.

1015 West Baltimore Street, BALTIMORE, MD.

W. P. & C. Railroad Time Table.

SCHEDULE IN EFFECT MAY 27, 1913.

Trains leave Mechanicsville at 1:40 P. M., arrive at Brandywine at 3:50 P. M. Pope's Creek Line leaves Brandywine at 4:15 P. M., arrive in Baltimore at 6:30 P. M., and Washington at 8:30 A. M. No Sunday trains to or from Mechanicsville.

Mail Stage leaves Leonardtown every day, except Sunday, for Mechanicsville at 7:45 A. M.; leaves Mechanicsville at 7:30 A. M.; leaves Leonardtown as soon as mail is sorted, not later than 1 P. M.

SUBSCRIBE TO THE BEACON

E. VOIGT

MANUFACTURING JEWELER
725 Seventh Street Northwest
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 themselves.

Our stock of Jewelry and 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. Experienced clerks. Polite attention.

WATCHES, DIAMONDS, EMBLEMS RINGS, SILVERWARE, CLOCKS and BRONZES, TRAYS, BOOKS and MEDALS.

727 7th Street, N. W. Washington, D. C., is the place and the man to deal with is E. VOIGT.

Everyone who deals with Voigt is pleased.
Nov. 12-1v.

HOTEL SAINT MARY'S

Leonardtown, Md.

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 country 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 Maryland.

You can always be accommodated.
Rates moderate.

Wm. A. Fenwick, Prop.
Dec. -19-1f.

EVERYTHING FOR BUILDING EXCEPT THE HARDWARE

LUMBER

W. A. SMOOT & CO., INC.

ALEXANDRIA, VIRGINIA

M. R. BAILEY

Agent for the MARYLAND RIVER SPRINGS, MD.
References in St. Mary's—30 on file.
Write for particulars.

ALFALFA WILL THRIVE IN MANY SOILS

NICKOLAS SCHMITZ.
Maryland Agricultural Experiment Station.

For a number of years the Maryland Agricultural Experiment Station has been testing alfalfa on the various soils of the State now under cultivation. These, in the light of the successful experience of many farmers, have proven beyond a doubt, that under favorable conditions alfalfa can be grown successfully on practically all soils of the State.

No soil, regardless of type or location in the State, however, will produce a crop of alfalfa unless it is fertile; producing at least 40 to 50 bushels (or 10 barrels) of crop per acre in a normal season. No amount of fertilizer applied either before or after seeding will make up for poor land at the start. Moreover, starting alfalfa under such conditions is indeed very expensive. The land is poor if it is far better to wait a few years and grow fertilizing crops such as cow peas, crimson clover, soy beans and old clover in the rotation before each money crop. If manure is available, the more used the better. In fact, the supply of organic matter is a very important factor in the production of alfalfa. It is seldom that land very low in humus grows alfalfa successfully.

NEW CROP ALFALFA.

Drainage must be good. Alfalfa requires much more complete drainage than other farm crops. Land inclined to be wet and springy in winter and early spring, although dry enough during the growing season to produce good crops of corn, wheat, oats and grass, is not drained well enough for alfalfa. On such land alfalfa is sure to be killed out sooner or later by heaving due to the frequent freezing and thawing so common some seasons.

Liming for alfalfa is absolutely necessary on practically all Maryland soils,—even in the natural limestone sections. It makes little or no difference what kind of liming is used, if a proper amount of each is applied. It is a question of cost and ease of handling rather than the effect upon the alfalfa.

The amount of lime to use under average conditions is one ton per acre of calc. lime, that is burnt stone or lump lime, ground to the rate of 2,500 pounds to 2 tons per acre.

The best time to apply lime is the season before sowing the alfalfa. If the soil is very acid, however, or if practical, it may be applied just before, or even after sowing, with the assurance of good results and no injury.

SHOULD BE PREPARING FOR MARYLAND WEEK.

T. B. SYMONS.
Maryland Agricultural College.

The premium list for the Maryland Week Exhibition, November 15-21, is now being issued by the Maryland State Horticultural Society and Affiliated Associations. The Club Exhibit prizes have been increased as well as the prizes for fruits, vegetables, cereals, and dairy products. This show is now looked upon as one of the best and best of its kind in the East. Now is the time to plan to produce prize exhibits of either fruit, vegetables or cereals. Every section of Maryland should be represented at this exhibition.

All local farmers' organizations should study the rules for the club exhibits and commence planning now for making a club exhibit at this great show. It will be good advertisement for any community besides making such an exhibit and advertising the worth of the local association in many other ways. Every section of Maryland should be represented at this exhibition.

This exhibition is educational in every detail, and all farmers should plan to exhibit and attend the show during annual meetings of the associations held at Baltimore in November.

SPRAY FOR ASPARAGUS BEETLE.

E. N. CORY.
Maryland Agricultural College.

There are two asparagus beetles, one red with black spots, and the other black with yellow stripes; that infest asparagus. They deposit their eggs along the stalks. The larva, small, dirty appearing grubs eat the shoots. There is little or nothing that can be done to prevent injury when the beetles are present in numbers.

However, the chances of injury from this source can be greatly reduced by a few simple methods, employed after the cutting season is over. When the patch is of considerable extent, a thorough spraying with four pounds of arsenate of lead in a barrel of water in which has been previously dissolved one pound of kerosene soap, to aid in the adhesive qualities of the mixture; or one quart of syrup or molasses will serve as well as the soap.

Cheap Floor Stain.

A very inexpensive stain can be made from burnt umber and hot water. Five cents' worth of the burnt umber will stain several floors; that is, where a rug is used for the center. Pour the hot water over the burnt umber, little at a time, till it is thoroughly dissolved. Use a quart of hot water to five cents' worth of umber; that makes a pretty dark brown stain. Let it dry, then rub on any good floor wax and polish.

THE KITCHEN CABINET

The tendency to persevere, to persist in spite of hindrance, discouragement and impossibilities; it is this that in all things distinguishes the strong soul from the weak.—Carlyle.

QUEEN OF BERRIES.

Of all the fruits which are so bountifully given us, there is none so welcome, none so refreshing as the strawberry. It is found in almost all quarters of the globe and prized by all nationalities. The Greek calls it "scarcely a month after the Romans called it "Fragaria," because of its exquisite perfume; poets have sung its praises in every land and climate, and a banquet under the shadow of the Acropolis it held the place of love. It was the practical Anglo-Saxon who took the poetry all out of the beautiful name of Fragaria and named it strawberry, because of the custom of placing straw under the vines to shade the berries from the soil. Others say it is the tiny straw in the berry which gives it its name. However that may be, a strawberry by any other name would taste as sweet. Physicians concur in placing strawberries in their catalogue of pleasant remedies.

The wild strawberry, picked in the open field, where it has absorbed the sun's rays and developed its sweet juiciness, has a flavor unexcelled by the choicest cultivated berry.

There are some unfortunate individuals who are unable to eat this berry without ill effects. The reason for this is not fully explained, says Thompson, "for the analysis of the berry fails to show any product which is peculiar to itself." There must be some combination of acids or other materials existing in this berry which is exceptionally irritating to some persons. It is entirely practicable, however, to have a digestive acid which combines with the vegetable acid in some chemical change which causes the disturbance.

The strawberry contains an abundance of salts of potash, lime and soda which acts upon the body secretions beneficially.

The addition of a dash of red pepper to a glass of soda water berries for people who have a personal idiosyncrasy against them will help some to digest them without trouble. Lemon juice is another aid to some, and for those who suffer from flatulent dyspepsia, says Thompson, "with sugar with the fruit."

THE KITCHEN CABINET

When the world bursts, then speedily we turn to our dear place, where love may not discern.

The worst that is within us, where man has made, and heaven has gained no entrance; all inviolate this spot from sorrow, and its scared name.

Is home—the harbor holding naught of blame.
—May Austin Low.

FOODS EN CASSEROLE.

The modern housewife knows that there are other ways of cooking food than by boiling, broiling or roasting. The use of the casserole, a cooking vessel of earthenware, is a most agreeable, and better developed.

The earthen casserole with tight cover, plain or elaborate as the purse can buy, will hold the heat, cook food well, and is a late meal has to be served will keep the food hot. For the busy woman who has many cares and but one pair of hands to depend on, the casserole is invaluable. A dinner can be put to cook and left without watching. The best feature of all in casserole cooking is that it may be brought piping hot to the table.

Potatoes en Casserole.

Melt a fourth of a cupful of butter or fat taken from the top of soup, in a frying pan. Have ready a quart of potato balls, cut with a French cutter, washed and drained. Turn the balls into the hot fat and shake about until they are well browned, and a gratings of onion, a teaspoonful is plenty; then add soup stock to cover the potatoes, add a tablespoonful of chopped parsley and cook in a moderate oven forty minutes. Turnips, carrots or artichokes are nice served this way.

Sweetbreads en Casserole.

Let two pairs of sweetbreads stand an hour in water, changing several times, drain and cover with boiling water and simmer ten minutes, chill and remove all fiber, then draw into the best size of dozen lardoons of fat salt pork. Melt four tablespoonfuls of butter in a frying pan, in this brown the sweetbreads, taking care to brown them well, lard little. Lay the sweetbreads in a casserole, add veal broth, salt and pepper a half cupful of carrots, celery and onion cut in bits, tied in a cloth to be removed. Just before serving add a half-cupful of thick cream.

THE KITCHEN CABINET

Making a Box Couch.

A most convenient device is a box couch made of a large wooden box about seven feet in length, three feet wide and about three feet deep. To this is a hinged top. Cover the box with a bright figured durable cretonne. On the lid fit and securely fasten a lightweight hair mattress, also covered the same as the box. Let it be each child's duty to pick off every thing from the floor and put it away inside the box in an orderly manner. Upon this same couch place a number of pillows of bright cretonne and denims, and there you have a pretty and useful couch.

Corn Dumplings.

Mix the contents of one can of corn chopped fine with one-half pint of milk, six level tablespoonfuls butter, two eggs, one-quarter teaspoon pepper, one-half teaspoon salt, one-half pint cut with a French cutter, washed and drained. Turn the balls into the hot fat and shake about until they are well browned, and a gratings of onion, a teaspoonful is plenty; then add soup stock to cover the potatoes, add a tablespoonful of chopped parsley and cook in a moderate oven forty minutes. Turnips, carrots or artichokes are nice served this way.

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THE KITCHEN CABINET

Shred Elopement Trick.

The newest elopement trick was recently worked in Switzerland, where the parents of the couple went on a trip to the top of a mountain. While they were there the couple got a whole loaf, coasted down the mountainside and were away on an express before the parents could get down the mountain on the railway.

At the Top and Bottom.

Of all the people in Europe the French have the fewest children and the most.

Danger of Too Much Talk.

Don't talk too much. Just after you have talked a man into buying, if you keep on talking you will talk him out of buying.—Aitchison Globe.

THE KITCHEN CABINET

Use of "PRESERVATIVE" CONDEMNED BY EXPERTS.

Unnecessary Except Where Uncleanly or Careless Work is Done in the Kitchen—Government Bulletins on the Subject.

The attention of the department of agriculture has recently been called to the widespread use, especially in rural communities, of salicylic acid in putting up preserves. The head of a large drug and chemical supply house states that people living in east-west Virginia, North and South Carolina, Kentucky, Tennessee and western Georgia have been purchasing salicylic acid in one-fourth-pound packages for a number of years and that this practice has grown to an enormous extent. This dealer states further that only a few weeks ago he received an order from one wholesale grocer for 50 gross of these goods.

The department is aware that this practice is not confined to salicylic acid under its own name alone, but that large quantities of this acid, and of boric acid as well, are sold under fanciful names as preserving powders or canning compounds, at prices which are much in excess of their real value.

In the directions for use, the housewife is told to fill the jar with the fruit or vegetables, cover with water and add a teaspoonful of the powder. It is true that these powders may prevent the decay of the fruit or vegetable, but they also encourage uncleanly or careless work, and their excessive use may be attended with very serious effects upon the health. Salicylic acid is a medicine of the greatest value in acute articular rheumatism and certain other diseases. It is well known as a poisonous substance and one of the evils which may accompany its use is derangement of the digestion. It is therefore plain that its extensive use in food may lead to disturbance of digestion and health.

It is entirely practicable to put up both fruits and vegetables in such a manner that they will keep indefinitely by sterilizing the product by means of heat, and there is no excuse for running any risk by the using of preserving powders. The department of agriculture has issued the following farmers' bulletins on canning and preserving:

F. B. 203, Canned Fruit Preserves and Jellies.

F. B. 359, Canning Vegetables in the Home.

F. B. 521, Canning Tomatoes at Home and in Club Work.

These bulletins, which may be obtained without cost by applying to the division of publications of the department, give exact directions for canning and preserving foods without the use of preserving powders or canning compounds.

THE KITCHEN CABINET

Potato Scones.

Two cupfuls of pastry flour, five level teaspoonfuls of baking powder, three-quarters cupful of mashed potato, four tablespoonfuls of butter, one egg, milk as needed. Stir together the flour, salt and baking powder; add the potato and butter and mix all together lightly. Beat the egg and add half a cupful of milk and use to mix the dry ingredients to a dough, adding more milk if needed. Turn out to a dough board, dredge with flour and pat and roll into a sheet. Cut into rounds or some fancy shape. Set in a buttered pan, brush over with melted butter and dredge with sugar if desired. Bake about twenty minutes.

Making a Box Couch.

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AVOID SALICYLIC ACID

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Concrete Silo is Cheapest in End

Far More Lasting Than Wood and Costs No More To Build.

G. E. WOLCOTT.
Maryland Agricultural Experiment Station.

The kind of a silo that a farmer should build will, to some extent, be controlled by circumstances. In a few cases it would seem expedient to construct the cheapest silo that will keep silage. This applies in the case of a reaper or where the cost of materials for a permanent silo make it prohibitive.

Ordinarily the concrete silo can be constructed as cheaply as the wooden silo. It will keep silage as well and it is permanent. Where a gravel pit is near at hand so that gravel can be had for the hauling the concrete silo can be constructed at a comparatively small cost. The cement and material for forms representing the chief items.

CEMENT SILO.

Where sand and crushed rock can be had for \$1.00 per load the following bill was figured for the cost of a concrete silo 12x20 feet, the wall being six inches thick, reinforced with woven wire.

Silo wall foundation and floor.
22 yds. crushed rock, @ \$1.00.....\$22.00
15 yds. sand, @ \$1.00..... 15.00
115 bags cement, @ 27 1/2..... 45.12
33 rds. woven wire, @ 20..... 6.60
6 pcs. angle iron (2 ft. long)..... 2.50
10 pcs. scrap iron (4 1/2 ft. long)..... 1.00
@ .10..... .88
\$88.22

Roof and Doors.
438 feet B. M., @ 20.....\$8.76
50 feet B. M., T. G., @ 30..... 1.50
2 1/2 squares roofing, @ \$2.00..... 5.00
36 sq. feet water proof paper..... 1.00
55 lbs. nails, @ .65..... 3.57
8 bolts, @ .15..... 1.20
\$20.51

Material for Forms.
181 ft. B. M., @ 20.....\$3.62
10 pcs. Gal. iron, No. 22, 8x3, @ \$1.09..... 10.90
6 pcs. strap iron, @ .15..... .90
40 ft. old tin (10 ft. wide)..... 1.90
Rivets and bolts..... 1.00
\$17.11

Total cost of material, \$125.90. If the farmer can furnish his own labor, the above figures represent the cash outlay. If all the labor is hired, it will require 13 days to lay the foundation and build the wall. Three more days would be required to make the forms, doors and put the roof on. The labor cost would not exceed \$40.00. This would bring the total cost of the silo up to \$205.90 which is cheap for a permanent silo.

SECOND SPRAY FOR COOLING MOTH.

T. B. SYMONS.
Maryland Agricultural College.

The second brood of the cooling moth appears about July 1st. Unless the first spraying is thorough, it will be exceedingly thorough, a spraying with arsenate of lead should be applied at this time.

More important than the application of Bordeaux mixture to prevent Hessian fly and other diseases developing when the fruit is maturing.

The combination spray recommended for this time is:

Bordeaux Mixture and Arsenate of Lead.
Copper Sulphate, 4 lbs.
Lime (Burned), 5 lbs.
Water, 50 gals.
Arsenate of lead, 2 lbs.

The spray solution is cheap, and it only requires a little extra pains to secure a good crop of clean fruit.

TIME TO SEPARATE.

Do you know that all things being equal the smaller your flock of growing chickens the better the individual birds will grow and develop? Have you stopped to think that you can reduce the size of your flock of pullets approximately one half by taking out the males? The earlier they are removed the better the pullets will be developed and the stronger and hardier the pullets are, the better will be their egg production during the winter. Sell off the cockerels as soon as they get a little rise for as a rule cockerels are higher earlier in the season. However, if you have some exceptional birds and can sell some of the cockerels for breeders in the fall pick out the best and pen them up by themselves, being sure to give them the best of care and attention. It is just as important to have the male birds big and vigorous as the breeding hens.

Lost Opportunity.

First Jew—"Twenty years ago Goldstein sold showings on the corner and today he owns the corner on which he stood." Second Jew (excitedly)—"And if he had walked up and down he might have owned the whole block"—Life.