

GARTER SNAKE MOST COMMON

Classification Embraces Eleven Species of the Best-Known Creatures of the Reptilian World.

The garter snake, genus Eutaenia, is our most numerous variety, embracing eleven well-defined species, including the beautifully-marked ribbon snake. This group defies extinction even in the most populated regions, being plentiful in city parks, writes Arthur H. Fisher in the Philadelphia Record. They are viviparous, bringing forth as many as sixty living young each year. They feed entirely on cold-blooded prey, tadpoles and frogs being their main diet. The variation in color is frequent in the same species, but they are easily recognized by the general scheme of their markings. Striving for years in captivity, they make the most interesting study specimens. The common variety, Eutaenia atralis, is numerous.

Their nearest relatives, the water snakes, genus Tropidonotus, so gracefully stoned by the country boy, are very numerous and are found in large numbers sunning themselves along the banks of creeks and ponds. They are nearly always dark brown in color, with transverse markings. They feed on frogs and fish and show wonderful dexterity in capturing their quarry. The large brown water snake, Tropidonotus taeniophorus, grows to great size, and is much confused with the poisonous moccasin, anacardiorodon pleurovorus, owing partly to the fact that it is found basking on the same logs with the deadly "cottonmouth."

LEARN TO TELL GOOD STORIES

Writer in Philadelphia Newspaper Gives Some Excellent Advice to the Young Mother.

So many mothers say, "I can't tell stories. Besides, I don't know any." Well, you can tell them and you should learn them. To read them is not the same. The book and the words are between you and your child. You can never give yourself in the same way through reading print as when you let your own voice speak through your own mouth and eyes straight to your child. Absorb your story. Make a part of yourself all its beauty, its message, and then free yourself from mere words. See the pictures and reveal them to your listening child.

As for knowing stories, learn them. If you can't find them for yourself beside the editors of your magazines and newspapers for them until you are supplied. Instead of having the best, there are no stories so good as the old, old ones which sprang from the heart of the race in ages past. These old tales meet the child's need because they correspond to his stage of development. They are primitive man's effort to explain himself, nature and God. The child will recognize his kinship to them. He will find in them the great truths which answer his own wonder and longings—Philadelphia Ledger.

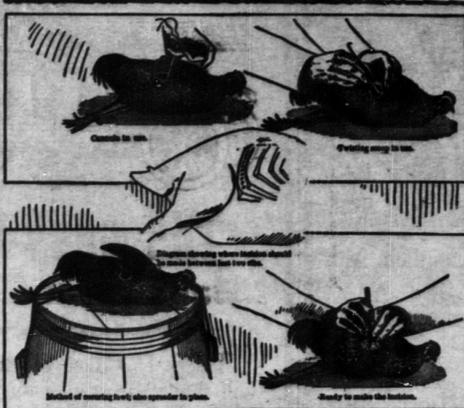
Japan Work All the Time. Literally the Japanese work all the time. It is not at all uncommon to find Japanese men and women at work in their shops at two, three and four o'clock in the morning. They must work like this or starve. They live directly in the rear of their places of business. Their entire household equipment comprises a few mats, a few cushions and a little tableware. They go to their job—whether it consists of making clogs or inlaid cuff buttons—and work and work and work until they are exhausted. Then they sleep a little and go back to work. It does not take a Japanese ten minutes to eat his meal of rice and fish. He has his festivals, of course, and a good many of them; but he works the rest of the time; and in many households it must be a spectacle and personal festival, connected with some individual or family gods, to lure him from his occupation. He needs the money.—Samuel G. Blythe in the Saturday Evening Post.

Proper Home Influence. "The boy who is taken out for a stroll on a Sunday afternoon by his father," says Judge Scully, formerly of a juvenile court, "is seldom the boy who gets into trouble." Judge Scully finds, and society workers everywhere with him, that the lad who is tempted to follow the downward path is the lad who is deprived of proper home influences. The tone of a family depends largely on the mother, but the father should not restrict himself to the humble though necessary position of breadwinner. In the opinion of many observers, too many boys, whose homes are fairly good in most respects, suffer from the fact that they know little about their father, and he knows little about them.

Evils in Cheapness. All works of art must bear a price in proportion to the skill, taste, expense and risk attending their invention and manufacture. Those things called cheap, are, when justly estimated, the cheapest; they are attended with much less profit by the artist than those which everybody calls cheap. Beautiful forms and compositions are not made by chance, nor can they ever, in any material, be made at small expense. A composition for cheapness, and not for excellence or workmanship, is the most frequent and certain cause of the rapid decay and entire destruction of arts and manufactures.—Ruskin.

Useful Work Eugenists Can Do. "It is time for the friends of eugenics," writes Dr. W. C. Rucker, assistant surgeon general United States public health service, in the Journal of Heredity, "to stop promoting such legislation as that herein outlined (sterilization and restrictions on marriage) and to direct more of their energy to a broad, constructive policy for the furtherance of eugenics. They may, for example, very profitably help to: "Promote research in heredity; "Disseminate a knowledge of the laws of heredity; "Create a 'eugenic conscience' in the public; "Give the young people of their acquaintance a chance to meet and fall in love with suitable life partners; "Further every means that will remove some of the social and economic bars to marriage and parenthood that now tend so heavily on our eugenically superior classes."

TURN SURPLUS COCKERELS INTO CAPONS



Many farmers and poultry fanciers have found it profitable to turn all their surplus cockerels into capons by altering or castrating them; others think they can do better by selling the cockerels as broilers as long as prices hold up and caponize only later-hatched chicks.

The capon or castrated rooster bears the same relation to a cockerel that a steer does to a bull, a barrow to a boar, or a wether to a ram. As with other male animals so altered, the disposition of the capon differs materially from that of the cockerel. As a result of the more peaceful disposition of the capon he continues to grow and his body develops more uniformly and to a somewhat greater size than in the case with a cockerel of the same age.

Selection of Breeds. It does not pay to caponize small fowls. Yellow legs and skin, as in other classes of poultry, are most popular. The Plymouth Rocks, Light Brahams, Cochins, Indian Games, Langhans and Wyandottes are all recommended by expert producers, as are also various crosses of these. The Brahams and Cochins possess good size. The Plymouth Rocks and Wyandottes are somewhat smaller, but sell readily and possess the advantage of yellow skin and legs. The Langshan is large and is easily operated upon. The Indian Game is probably most useful as a cross upon some one of the other breeds, thereby improving the breast meat without materially reducing the size of the fowl.

Time to Caponize. In so far as the effects of the operation and the rapidity and ease of healing are concerned, the time of year when the operation is performed is of little importance. The age and size of the cockerel, however, are very important. As soon as the cockerels weigh two to three pounds, or when two to four months old, they should be operated upon. The lower age and weight limits apply particularly to the American breeds, while the higher apply to the Asiatics.

The fact that capons are in greatest demand and bring the best prices from the Christmas season until the end of March, and that it takes about ten months to grow and finish them properly, makes it important to hatch the chicks in early spring so that they will be of proper size for caponizing in June, July and August. These are by far the most popular months for the operation, though in some cases it is performed still later.

Operation of Caponizing. Before beginning the operation two conditions are absolutely essential. If these are not favorable, do not attempt to operate. The first of these is that the intestines of the fowl should be completely empty, so that they will fall away and expose the testicle to view. This can be accomplished by shutting up the fowl and withholding all food and water for twenty-four to thirty-six hours before the operation. Thirty-six hours is better than twenty-four, especially for a beginner. The second condition is a good, strong light, so that the organs of the fowl may be clearly and easily distinguished. Direct sunlight is best for this, and in consequence it is well to operate out of doors on a bright day.

Methods of Holding the Fowl. When ready to operate, catch the bird and pass a noose of strong string about the legs. Do the same with both wings close to the shoulder joints. To the other end of the strings are attached weights of sufficient size to hold down and stretch out the bird when placed upon the head of a barrel or box of convenient height, which is to serve as operating table. Having fastened the fowl, be sure that the instruments are at hand. It is also well, though not necessary, to have ready some absorbent cotton and a dish of water to which has been added a few drops of carbolic acid. Having once started, carry the operation through as quickly as possible. Moisten and remove the feathers from a small area over the last two ribs just in front of the thigh. With the left hand slide the skin and flesh down toward the thigh. Holding it thus, make the incision between the last two ribs, holding the edge of the knife away from you as you stand back of the fowl. Lengthen the incision in each direction until it is one to one and a half inches long. Now insert the spreader into the incision, thus springing the ribs apart. The intestines will now be visible, covered by a

thin membrane called the omentum. Tear apart this membrane with the hook, and the upper testicle, yellow or sometimes rather dark colored and about the size and shape of an ordinary bean, should be visible close up against the backbone. By pushing aside the intestines this can easily be seen, and the lower one also, in a similar position on the other side of the backbone. Expert operators usually remove testicles through one incision. Inexperienced operators will usually find it well to attempt the removal of the upper or nearer testicle only and to make a second incision on the opposite side of the body for the removal of the other testicle. If both testicles are to be removed through the same incision, remove the lower first, as the bleeding from the upper might be sufficient to obscure the lower. Each testicle is enveloped in a thin membrane. This may be and should be removed with the forceps. If the spermatic cord is to be removed, saw lightly with the hair or wire. When the testicle is free, remove it from the body. If only the upper testicle has been removed, turn the bird over and proceed in exactly the same manner upon the other side. After removing the testicle, it is well to remove a portion of the blood by introducing small pieces of absorbent cotton into the body by means of the hook or nippers, allowing them to become saturated and then removing them. Be sure to remove all blood clots, and feathers or foreign matter. After the testicles are removed, the spreader, thus allowing the skin to slip back over the incision. Some birds are sure to be killed even by experts, but the loss is small. Care of Fowls After the Operation. Upon being released from the operating table the capons are usually put in a closed yard where they can find shelter, food and water and can be kept quiet. No roosts are provided, as the less flying and jumping the sooner will the wound heal. The capons seem to be very little inconvenienced by the operation, and water and soft feed mixed with sweet skim milk can be given immediately. For a week or ten days the newly made capons should be carefully observed to see whether they become "wind puffed." This is a condition caused by air gathering under and puffing out the skin near the wound. When observed it can be readily relieved by pricking the skin with a needle or knife and pressing out the air. In about ten days or two weeks the incision into the body should be entirely healed and, although no special antiseptic methods are employed in the operation, blood poisoning or any other trouble seldom results.

Boligiano's Red or Purple Top White Globe Turnip



The Handsomest and Most Profitable Turnip for Home or Market use. A large, rapid growing sort with globular-shaped roots. Flesh pure white. The skin is white and purple. On account of its shape it will outyield any other sort.

Boligiano's Mar Queen Mammoth Radish. Solid and juicy as an apple; pure white flesh and delicious flavor—a very choice variety. We never sent out a Winter Radish that gained so much popularity in so short a time. Sown any time after July 1st to the 1st of September, it will keep all Winter in prime condition; mild in flavor, brittle. Never gets woody as do most Winter varieties. Market gardeners have found it to be a splendid seller and have always made money with it.

Boligiano's California Mammoth Radish. Solid and juicy as an apple; pure white flesh and delicious flavor—a very choice variety. We never sent out a Winter Radish that gained so much popularity in so short a time. Sown any time after July 1st to the 1st of September, it will keep all Winter in prime condition; mild in flavor, brittle. Never gets woody as do most Winter varieties. Market gardeners have found it to be a splendid seller and have always made money with it.

Other Delicious Vegetables. Boligiano's Mar Queen Mammoth Radish. Boligiano's Mar Queen Mammoth Radish.

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M. Del. & Va. Ry. Co. POTOMAC RIVER LINE.

Schedule in Effect September 3, 1913. Three Trips Weekly Between Baltimore and Washington.

Read carefully as important changes have been made. Leave Baltimore, pier 5, Light street wharf, (weather permitting) at 5 p. m., every Monday, Wednesday, and Saturday for the following river landings: Alexandria and Washington.

Leave Washington, Seventh street wharf, (weather permitting), 4 p. m., every Monday, Wednesday and Saturday for the following river landings: Alexandria and Washington.

Arriving in Baltimore at 7:30 a. m., Friday and Monday mornings. Special Notice.—The extra steamer leaving Baltimore on Saturday and arriving on Tuesday, is withdrawn.

Hotel St. Mary's is new building equipped with gas, steam heat, hot and cold water, well furnished rooms, with telephones and splendid service.

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.

You can always be accommodated. Rates moderate. Wm. A. Fenwick, Prop. D.C. 19-1.

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725 7th St., N. W., Washington, D. C. OUR GOODS ARE FULLY GUARANTEED. 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—and often themselves.

Our stock of Jewelry and Bric-a-Brac is 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. Any article that you may select will be laid aside and delivered when wanted.

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GARAGE Storage Repairs Oils - Vulcanizing - Gasoline CARS FOR HIRE DAY OR NIGHT Complete Line of All Auto Accessories. All Work Guaranteed. LEONARDTOWN AUTO & ACCESSORY CO. LEONARDTOWN, MD.

GO TO LUMPKINS' New Grocery and Confectionery Store Below the First National Bank. The Public is Cordially Invited to Give Me a Call. H. J. LUMPKINS. 9-10-14-17.

SPECIAL 60-DAY'S SALE and Money-Saving Opportunity at H. WARRANCH, Oakville, Md. For the next 60 days I will dispose of my Spring and Summer goods at Sacrifice Prices.

H. Warranch, Oakville, Md. GREAT CLOTHING SALE! Men's, Boys' and Children's Clothing. MEN'S SUITS, VALUE \$10.00 FOR \$4.75. BOYS' SUITS, VALUE \$2.50 FOR \$1.15.

Special Prices on Men's Pants. MEN'S PANTS, VALUE \$2.00 FOR \$1.10. Special in Boys' Knee Pants. BOYS' PANTS, VALUE 50c. FOR 29c. Great Reduction in Shoes.

Md. Del. & Va. Ry. Co. PATUKENT RIVER ROUTE.

SCHEDULE. In effect September 3, 1913. Steamer will leave Baltimore, Pier Light Street wharf, (weather permitting) Tuesday, 2 p. m., for: Fair Haven, Plum Point, Dares, Governor's Run, Cove Point, Millstone, Solomon's Island, Spencer's, St. Catherine's, Sotterley, Parkers, Forrest's, Duke's and Benedict.

Returning steamer will leave Benedict, (weather permitting) Wednesday, 6 a. m., stopping at all the above points. Solomon's, 9:30 a. m., Millstone, 10 a. m., Governor's Run, 12 noon, Plum Point, 1 p. m., Fair Haven, 2 p. m., arriving in Baltimore about 8 p. m.

Steamer will leave Baltimore, Pier 4 Light street, (weather permitting), Thursday, at 2 p. m., for the following points: Fair Haven, Plum Point, Millstone, Governor's Run, Cove Point, Cuthbert's, St. Leonard's, Sotterley, Parker's, Forrest's, Duke's, Williams, Duke's, Trent Hall, Holland Point, Benedict.

Returning steamer will leave Benedict, (weather permitting), Friday, 12 noon, stopping at all the above points. Solomon's, 5:30 p. m., Millstone, 6 p. m., Cove Point, Governor's Run, 8 p. m., Dares's, 8:20 p. m., Plum Point, 9 p. m., Fair Haven, 9 p. m., Baltimore, next morning.

Leave Baltimore, Pier 4 Light St., (weather permitting), Saturday, 2 p. m., for the following points: Fair Haven, Plum Point, Dares, Governor's Run, Cove Point, Millstone, Solomon's, Spencer's, St. Catherine's, St. Leonard's, Sotterley, Parker's, Forrest's, Duke's, Williams, Duke's, Trent Hall, Holland Point, Benedict, Lietz's, Truman's Point, Deep Landing, Holland's, Cliff's, Magruder's Ferry, Lower Marlboro's, White Landing, Ferry Landing, Nottingham's. Steamer will go to Lyon's Creek, Monday morning.

Returning steamer will leave Lyon's Creek, (weather permitting), Monday 7:30 a. m., stopping at all the above landings. Nottingham, 8:20 a. m., Lower Marlboro, 10 a. m., Benedict, 12 noon, Solomon's, 5:30 p. m., Millstone, 6 p. m., Cove Point, Governor's Run, 8:20 p. m., Dares's, 8:20 p. m., Plum Point, Fair Haven, 10 p. m., arriving Baltimore next morning.

Freight received at Pier 3 Light Street, on Tuesday, Thursday and Saturday, until 1:30 p. m. This time table shows the time at which steamers may be expected to arrive at and depart from the several wharves, but their arrivals or departures at the times stated is not guaranteed, nor does the company hold itself responsible for any delay or any consequences arising therefrom. Wm. A. Fenwick, Gen. Mgr. T. MURDOCK Gen. Frt. & Pass. Agent.

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Meat Market. Fresh Meat can always be had at the Leonardtown Meat Market. If you have any especially fine Cattle for sale drop me a card. My prices are right, both for buying and selling. Call and see me. L. H. Getz, 1-7-17. Leonardtown, Md. Automobile For Hire! Having purchased a Four-Seated Automobile, I am now prepared to take parties to any part of the county or to Baltimore and Washington. Terms reasonable. Address: C. FRANK CRANE, 3-18-17. Jarboesville, Md.