

EMMITSBURG GRAIN ELEVATOR
BOYLE BROS.
 —DEALERS IN—
American Stock,
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 Hay, Corn, Oats, Rye, Bran, Chop, Clover and Timothy Seed, Chicken Feed, Horse and Cattle Powder, Maryland Portland Cement, Terra Cotta Pipe. A Full Line of
MACHINERY
 And Repairs for same.
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 Apr. 2-09

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 Fine teams for all occasions. Teams for salesmen and pleasure parties a specialty.
 March 22-17.

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 Frederick, Maryland, is known to and patronized by Tourists from all parts of the country. This hotel makes a Specialty of Serving Delicious Meals to Auto Parties. Comfort, Cleanliness and Good Service, and Considerate Attention to all guests are the characteristics of the New City Hotel.
 C. B. COX, Manager.
 Oct 6-12-17

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CITIZENS' NATIONAL BANK
 —OF—
FREDERICK, MD.

EMMITSBURG INSURANCE AGENCY
AGENTS
 OFFICE SAVINGS BANK
EMMITSBURG, MD.

CAPITAL
 \$100,000

SURPLUS
 \$300,000

OFFICERS
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 WM. G. BAKER.....Vice-President
 H. D. BAKER.....Vice-President
 WM. G. ZIMMERMAN.....Cashier
 SAMUEL G. DUVAL.....Asst. Cashier
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 D. E. KEFAUVER, J. S. NEWMAN,
 J. D. BAKER, J.H. GAMBRILL, JR.,
 THOMAS H. HALLER, H. D. BAKER.

CANDIDATE'S CARDS.
FOR COUNTY COMMISSIONER.
 Our Republican County Commissioner, the only representative of Middletown Valley on the entire Board, having been called by death from our midst, and the Democratic State Central Committee having seen fit to fill the vacancy with a Democrat from New Market district, thus leaving our valley, from Pen-Mar to the Potomac River, without representation, at the earnest solicitation of my many friends, I hereby announce myself as a candidate for County Commissioner from Middletown District, No. 3, subject to the Republican Primaries in September, 1917. I kindly ask your support.
 ml8tp **ALBERT S. REMSBERG.**

FOR COUNTY COMMISSIONER.
 At the request of many of my friends in Frederick county, I have decided to submit my name to the Republican Primary for the office of County Commissioner. I would appreciate the support of all Republicans.
DAVID OLAND,
 J-8-tp. Buckeystown District, No. 1.

FOR COUNTY COMMISSIONER.
 At the solicitation of friends throughout the county I hereby announce myself as a candidate for the nomination of County Commissioner, subject to the Republican primary election in September. I will greatly appreciate your vote and support.
WILLIAM J. MARTIN,
 Jne 15-tp. Mechanicstown District.

For County Commissioner.
 At the earnest solicitation of innumerable friends I announce my candidacy as nominee for the office of County Commissioner, subject to the Democratic Primary.
ROBERT L. TROXELL,
 Emmitsburg District.

For County Commissioner.
 I hereby formally announce that I am a candidate for nomination for the office of County Commissioner, subject to the Republican primary.
VERNON T. SMITH,
 mar 30-tf. Lewistown District.

Hartford Stock in One Family for 107 Years



Descendants of John Russ, a founder of the Hartford Fire Insurance Company, still hold stock originally issued to him in 1810. A century's unbroken tradition of financial strength and integrity are back of the

INSURANCE SERVICE OF THE TWO HARTFORDS
 The Hartford Fire Insurance Company and the Hartford Accident & Indemnity Company now write practically every form of insurance except life insurance. We represent both companies and sell dependable Hartford protection in all modern lines of accident, health, automobile, liability and bonding insurance.

Emmitsburg Insurance Agency
AGENTS
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 We PAY for Your
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 and remove them promptly by Automobile Truck.
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 Sanitary Reduction Works,
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Yes, We Do Job Work
 You will find our prices satisfactory
Come in

DRYING IN THE SUN
 Have All Fruits and Vegetables Properly Prepared.

SIMPLE APPARATUS FOR WORK

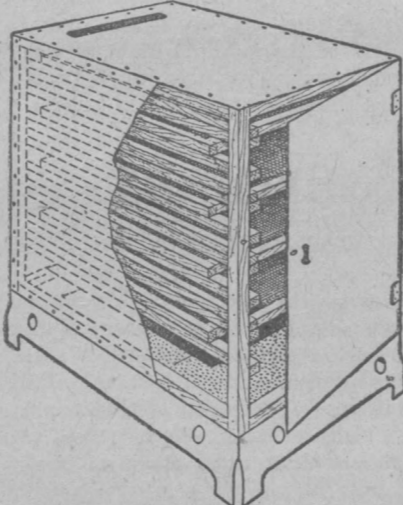
Bright, Hot Sunny Days Are Best, and Close Watch Should Be Kept That Rain or Dew Does Not Hit Product—Avoid Insects.

(From FARMERS' BULLETIN 841, United States Department of Agriculture.)

The drying of fruits and vegetables in the sun is a simple process if they have been prepared properly. In its simplest form such drying consists in spreading the freshly prepared slices or pieces on sheets of paper, or, if there is danger of the product's sticking, spreading on old pieces of muslin held down with stones. Bright, hot, sunny days are chosen for this work, and a close watch is kept to see that no rain or dew wets the product. If flies and other insects are abundant, a mosquito bar is thrown over the product. Once or twice a day the slices are stirred or turned over with the hand and the thin ones which dry first are taken out. Sun drying has much to recommend it, since it requires no expenditure of fuel and there is little danger of the product becoming overheated. Dust, however, gathers on the product, and, unless it is protected carefully, flies, and especially certain insects which habitually attack dried fruits, will lay their eggs upon it. These eggs later will hatch out, and the worms, or larvae, will riddle the dried fruits or vegetables, rendering them unfit for the table.

Trays of Uniform Size.
 Fruits and vegetables, when dried in the sun, generally are spread on large trays of uniform size, so constructed that they can be stacked one on top of the other and protected from rain by means of a cover made of oilcloth, canvas or roofing paper.

A very cheap tray can be made of strips of lumber three-fourths of an inch thick and two inches wide, which form the sides and ends, and lath, which is nailed on to form the bottom. Spaces one-eighth inch wide should be left between the laths for ventilation, and the trays can be raised off the ground by placing them on poles or an improvised trestle. As laths are four



Metal-Covered Cabinet Type of Homemade Drier.

feet long, these lath trays are most economical of material when made four feet in length.

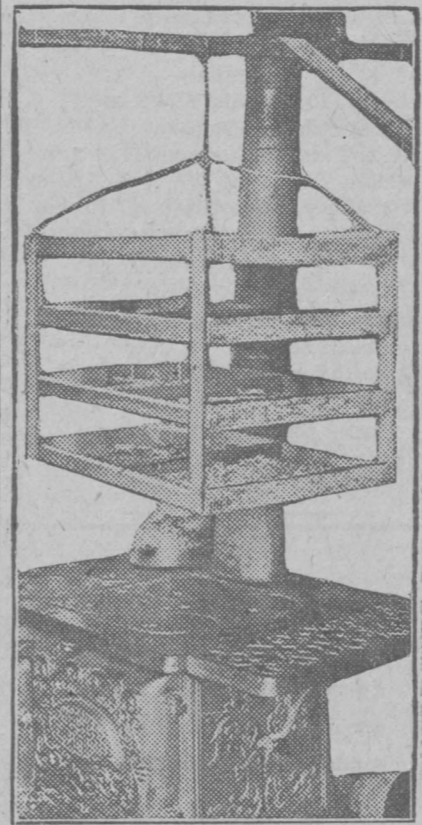
Better but more expensive trays can be made by substituting galvanized-wire screen, one-eighth or one-fourth inch mesh, for the laths, in which case the most economical size would depend upon the width of the wire screen obtainable.

A cheap and very satisfactory drier for use over the kitchen stove can be made by any handy boy or carpenter from a small amount of small-mesh galvanized-wire netting and a number of laths or strips of wood about one-half inch thick and two inches wide. The screen may be tacked directly on the framework to make the drying shelves, or the framework can be made to support separate trays. By using two laths nailed together, the framework can be stiffened and larger trays made if desirable. This form or any of the lighter makes of driers can be suspended from the ceiling over the kitchen range or over the oil, gasoline or gas stove, and it will utilize the hot air which rises during the cooking hour. It can be raised out of the way or swung to one side by a crane made of lath when the stove is required for cooking purposes, and lowered or swung back to utilize the heat which otherwise would be wasted when the top of the stove is not in use.

Another homemade cookstove drier can be used on a wood or coal range or a kerosene stove can be made easily and cheaply. Dimensions: Base 24 by 16 inches; height 36 inches. A base six inches high is made of galvanized sheet iron. This base slightly flares toward the bottom and has two small openings for ventilation in each of the four sides. On the base rests a boxlike frame made of 1 or 1 1/4-inch strips of wood. The two sides are braced with 1 1/4-inch strips which serve as cleats on which the trays in the drier rest. These are placed at intervals of three inches. The frame is covered with tin or galvanized sheet iron which is tacked to the wooden strips of the frame. Thin strips of wood may be used instead of tin or sheet iron. The door is fitted on small hinges and fastened with a thumb latch. It opens wide, so that the trays can be removed easily. The bottom of the drier is made of a piece of perforated galvanized sheet iron. Two inches above the bottom is placed a solid sheet of

galvanized iron which is three inches less in length and width than the bottom. This sheet rests on two wires fastened to the sides of the drier. This prevents the direct heat from coming in contact with the product and serves as a radiator to spread the heat more evenly.

The first tray is placed three inches above the radiator. The trays rest on the cleats three inches apart. A drier of the given dimensions will hold eight trays. The frame of the tray is made of one-inch strips on which is tacked galvanized screen wire, which forms the bottom of the tray. The tray is 21 by 15 inches, making it three inches less in depth than the drier. The lowest tray, when placed in the drier, is pushed to the back, leaving the three-inch space in front. The next tray is placed even with the front, leaving a



Homemade Drier, Made of Lath and Wire Netting.

three-inch space in the back. The other trays alternate in the same way. This permits the current of heated air to pass around and over the trays. A ventilator opening, about two inches wide and six inches long, is left in the top of the drier, through which the moist air may pass away.

This principle of construction is followed so that currents of air will pass over the product as well as up through it, gathering the moisture and passing away. The movement of the current of air induces a more rapid and uniform drying. The upper trays can be shifted to the lower part of the drier, and the lower trays to the upper part as drying proceeds, so as to dry the products uniformly throughout.

Another Home Drier.
 Still another home drier is the cookstove oven. Bits of food, leftovers, especially sweet corn, can be dried on plates in a very slow oven or on the back of the cookstove and saved for winter use. If the oven is very warm, the door should be left ajar and the temperature of the oven often noted. Trays for use in the oven can be made from a convenient-sized galvanized wire screen by bending up the edges one or two inches.

Cookstove driers on the market are of two types. One type consists of a series of trays upon which the material to be dried is spread. These trays are placed in a framework one above the other, forming a compartment through which the heated air rises, carrying off the moisture. The second type consists of a shallow flat metal box filled with water and designed so that one end can rest on the back of the stove



Drying Fruits and Vegetables on Homemade Racks by Forcing Air at Room Temperature Across Them.

and the other on a leg reaching to the floor. It also may be supported over a lamp.

Use of Electric Fan.
 The use of an electric fan in facilitating drying is feasible for those who already own a fan. It has been found that many sliced vegetables and fruits placed in long trays three by one foot and stacked in two tiers, end to end, before an electric fan can be dried to the requisite dryness within twenty-four hours. Some require much less time. For instance, sliced string beans and shredded sweet potatoes will dry before a fan running at a moderate speed within a few hours. In many cities the electric fan will cost not more than one-fourth of a cent an hour to run. The fan should be placed close to the stack of trays, and they should not be filled so full that the air cannot pass freely through them. The fan method has a marked advantage in that the product keeps cool owing to evaporation while it is being dried, thus tending to retain the color and eliminate spoilage.

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 NEXT VISIT THURSDAY, AUG. 9th

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Chickering—\$20.	Knabe—Fine Condition, \$85.
Compton—Price—Like New.	Lehr—Slightly used. Bargain.
Cambridge—almost new, Bargain.	Vough—Excellent—Like New.
Radle—Fine condition.	Steiff—Good Condition, \$49.
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Lowest Factory Prices on all new Pianos. We sell the Famous Lehr, Radle, Werner Vough and others sold for years at Birely's Palace of Music. Organs \$10 up. All Kinds Talking Machines. Very Low Prices—Easy Terms. We save you money. We take all kinds old musical instruments in exchange.

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"None Better" can truthfully be applied to everything I offer. Customers who have dealt with me for years bear out this claim.

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Special Dried Beef And Bologna

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are frequently held where the least amount of money purchases the greatest values. Our force of salesmen and saleswomen are courteous and obliging, and are always anxious to please customers. Nothing is to much trouble for us to do for our friends, and we earnestly solicit a share of your business. Our country friends are urged to come to see us when they come to town, and we will do all in our power to make them welcome.

THOMAS H. HALLER,
 17-19 North Market St., Frederick, Md.

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I tailor the sort of garments that characterize a man, putting him in the correctly, yet exclusively dressed class.

The New Spring Styles Await Your Inspection

J. D. LIPPY, Tailor,
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McB. 8-17.

SPRING AND SUMMER SHOES & OXFORDS IN STOCK

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IS ONE OF THE STRONGEST, OLDEST, FAIREST DEALING FIRE INSURANCE COMPANIES IN EXISTENCE. ITS RECORD HAS NEVER BEEN BEATEN. IF YOU ARE FORTUNATE ENOUGH TO HAVE ONE OF ITS POLICIES, DON'T LET ANY ONE SELL YOU "SOMETHING JUST AS GOOD"—IT CAN'T BE DONE.

"HOME AGENTS WILL GLADLY QUOTE YOU RATES AND TALK YOUR FIRE INSURANCE PROBLEMS OVER WITH YOU, WITHOUT CHARGE OR OBLIGATION.

THE "HOME" is represented in Emmitsburg District by
THE EMMITSBURG INSURANCE AGENCY
 Office: Emmitsburg Savings Bank.

POULTRY AND EGGS

DISEASES OF TURKEYS.

Blackhead is One of the Most Destructive of the Common Ailments. [Prepared by United States department of agriculture.]

Turkeys are subject to most of the diseases and ailments affecting fowls. Of these the most common infectious diseases are blackhead, chicken pox (sore head) and roup. Limber neck and impaction of the crop are non-infectious ailments quite often found among turkeys. Of the parasites lice are the most injurious, especially among young turkeys, and unless some effective means has been taken to destroy them they can usually be found on every turkey in the flock.

Of the infectious diseases, blackhead is the most destructive among turkeys. This disease first became ster-



The illustration shows a method of preventing turkeys from flying over fences. A thin piece of wood is placed across the back and tied under the wings with soft strips of cloth.

ous in the New England states about twenty-five years ago. It has now spread to a greater or less extent throughout the middle west and is occasionally found in the south and on the Pacific coast. Blackhead occasionally affects grown turkeys, but it mostly occurs among young turkeys between the ages of six weeks and four months. When a flock becomes infected and nothing is done to prevent its spread 50 per cent or more of the turkeys in the flock usually die.

The symptoms of blackhead are such that unless the bird is killed and an examination of the internal organs made it is difficult to tell whether the disease is blackhead or some other ailment. The bird drinks a great deal, but refuses to eat and grows steadily weaker until its death, which usually occurs a few days or a week after the weakness is first noted. Diarrhea commonly occurs, and the droppings vary in color from white to brown, but are usually a bright yellow. The head of the turkey sometimes turns dark, and it is from this symptom that the name blackhead originated. This is an unfortunate term, as the head often does not turn dark, and even though it does it merely indicates that the bird is sick from some ailment that may or may not be blackhead. On opening a turkey that has died of blackhead one or both of the ceca, or "blind guts," are found to be enlarged and plugged with a cheesy material, and the liver is more or less covered with spots, varying in color from grayish white to yellow.

No positive cure for blackhead has been found. As in the case of all other infectious diseases, the sick bird should immediately be removed from the flock to prevent a further spread of the disease, and if very sick it is best to kill it and burn the body. Clean out the roosting place and spread lime in places most frequented by the turkeys. Keep a disinfectant in the drinking water. Potassium permanganate is a good antiseptic, a sufficient quantity of the crystals being added to give the water a wine color, which for every gallon of water will take about as much of the chemical as can be placed on a dime. If the turkeys are being fed heavily their ration should be reduced, as overfeeding predisposes to the disease. The feeding of sour milk has been found of advantage in keeping turkeys in good health and in reducing the activities of the organism causing blackhead.

A Patriotic Duty.

"At the sacrifice of personal convenience and the sacrifice of profit the farmers of the country must accept the situation as it exists and do their part in sustaining the nation in the emergency of food shortage. There will be little money profit perhaps, but there is underlying this work a wonderful obligation and with proper management there is no necessity for financial loss.

"The farmers of Maryland are planting full acreages, limited only by the amounts of labor in sight for the harvest of crops. These acres and these crops are more or less finally planned for this season. Grain crops can be planted and harvested within the year—not so, however, with the increase in foods from animal sources. A scarcity of animals requires several years to affect a restoration to normal. We must accept the fact, that there is a real deficiency in the number of farm animals of all kinds and that this situation will become worse before it can become better. Only through breeding the females can the situation be improved and the time to begin is now.

Keep Animals Healthy.

"In all work with animals be careful to maintain those conditions of cleanliness and good management that will prevent the introduction of disease. Safety first. Care will control disease.

"Go further—plant crops for animals which they themselves can harvest. Let no animal leave the farm until it has made full growth; if there is any possible way that it can be fed. Plant crops now that will furnish feed for animals during the coming winter and spring. There will probably be an abundance of roughage in the form of corn fodder and straw. Grow peas, beans and root crops. Plant rotations for the hogs. Cure all pea and bean vines for hay. Sacrifice nothing that can be utilized as animal food either during the growing season or for winter use.

"Another year will probably find an even greater necessity for feeding farm animals on growing crops than exists now and furthermore there will likely be a continuation of seed shortage, so that it is highly desirable that small sections of crops be reserved for seed for next year's planting. In all of this work make careful selections of plants and allow these to full mature for seed for next year's planting.

"Get in touch with the Extension Service, or consult your County Demonstration Agent for information and assistance in any agricultural work which you may need."

Liver Trouble In Poultry.

Unless a postmortem examination is made the symptoms of this ailment are misleading. A bird so afflicted is unmistakably sick, but it is difficult to distinguish this trouble from other forms of disease. When examined after death the liver is found to be greatly enlarged and filled with blood, and so tender that it is easily torn. It is caused by overfeeding, too rich a diet or a ration unsuited to conditions. If it is suspected that the other birds in the flock are similarly affected correct the ration, give plenty of green food and encourage exercise in the open air.

Provide Lime For Hens.

When the ration lacks mineral matter the eggshells are tender. Hens then become ravenously hungry for lime. They begin to eat their eggs to get more lime for making eggshells. Lack of mineral matter in the food is the principal reason why hens eat eggs. Cracked oyster shells, mortar, bones, etc., should be accessible to fowls at all times.

PROVIDING MEAT FOR THE NATION

Forward Looking Farmers Taking Steps to Maintain Supply.

AS IMPORTANT AS GRAIN

AS MUCH LIVESTOCK SHOULD BE GROWN TO MATURITY AS CAN BE PROFITABLY FED.

College Park, Md., July 19.—No greater problem faces the producers today than the maintenance of the nation's meat supply. High prices are tempting farmers everywhere to sell young stock before full maturity. Many, however, realize the danger of such shortage and are taking steps to maintain production. In co-operation with the county demonstration agents of Maryland, S. S. Buckley, specialist in animal industry, is working actively with the farmers of the State in maintaining the supply of livestock.

In regard to the present situation, Dr. Buckley says: "Present high prices for feed of all kinds and abnormal prices for food animals offer a great temptation to the farmer for disposing of his livestock at prevailing prices and the sale of his hay and grain direct. Dairymen in many instances are closing out their dairy stock and entering hay and grain farming operations. Many others are selling their young stock in view of the expense of raising them—with the intention of replenishing their herds when conditions become normal. Some farmers, formerly feeders of cattle, refrain from buying feeders and offer their grain on the market.

The sheep industry is at low ebb in Maryland as an industry, but even here the tendency to sell the lambs at present high prices is calculated to still further depress it.

Hog growers are offering their breeding hogs and pigs for the immediate returns of the abnormal market. While it is admitted that the opportunities for financial profit are less than under normal conditions for dairying, feed and production of livestock, yet, the farmer alone can produce those foodstuffs which the nation demands.

EMMITSBURG.

Burgess—John Stewart Annan.
 Commissioners—J. C. Rosensteel, William Morrison H. C. Harner.
 Clerk of Commissioners—E. C. Moser.
 Chief of Police—Victor E. Rowe.
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Also get more silo for your money with our 5 ft. extension roof. Write now for catalogue and prices.

JOHN L. ZACHARIAS
 mar 5-17. EMMITSBURG, MD.

OFFICIAL DIRECTORY.

List of Those Who Hold Office in City and County, Elective and Appointive.

FREDERICK COUNTY.

Circuit Court—Chief Judge, Hammond Urner, Associate Judges, Glenn H. Worthington and Edward C. Peter. Court meets at Frederick City, first Monday in February and September, for Grand Jury Terms, December, petit jury term; May, non-jury term.

Clerk of the Circuit Court—Eh G. Haugh, Deputies, I. N. Loy, M. N. Nusz, John H. Martz, E. N. Norris, Melvin F. Shepley.

Register of Wills—Albert M. Patterson. Deputies, Edward A. Toms, John Horner, Reno S. Crum.

Orphans' Court—Charles H. Butts, Chief Judge, George Ed. Smith, John L. S. Aldridge. Orphans' Court meets every Monday, Tuesday and Wednesday of each week.

County Treasurer—Roger G. Harley. Deputy County Treasurer—Charles R. Harper.

County Commissioners—Frank M. Stevens, President; John W. Humm, T. N. Mohler, Harry B. Witter, George C. Huffer, H. L. Gaver, Clerk, D. Princeton Buckley, Attorney.

Tax Assessor—Alfred W. Gaver. School Commissioners—W. C. Johnson, president; A. W. Nicodemus, William P. Morsell, Oscar B. Coblenz.

Secretary, Treasurer and Superintendent—G. Lloyd Palmer, Assistant Superintendent, Franklin Harshman. Clerk to Board, E. R. Stockman.

State's Attorney—Aaron R. Anders.

Sheriff—William C. Roderick. Office deputy, William O. Wertenbaker; riding deputy, Chas. H. Klipp; turkey, Chas. Sponseller.

Supervisors of Elections—Joseph F. Eisenhauer, President; Len Ranneberger, Harry E. Chapline, John T. Best, Clerk.

Surveyor—Emory C. Crum. County Health Officer—Dr. B. O. Thomas.

Superintendent and Clerk at Montevue—James A. Jones, Superintendent J. D. English, Clerk.

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 ORGANIZED 1843

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 President Secretary

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Groceries are known only to customers who have bought them from us for years. They know they have got the best Teas, Coffees, Canned Goods, etc., procurable; that they have got unequalled value for their money. Prompt careful service, and satisfaction in every way. Why not become one of our customers? It will pay you.

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WASHINGTON PLACE
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Most people have a piece of furniture, a farm implement, or something else which they have discarded and which they no longer want.

These things are put in the attic, or stored away in the barn, or left lying about, getting of less and less value each year.

WHY NOT SELL THEM?

Somebody wants those very things which have become of no use to you. Why not try to find that somebody by putting a want advertisement in THIS NEWSPAPER?