

WASHINGTON LETTER.

Some News Collected at the National Capital by Our Regular Correspondent.

WASHINGTON, Dec. 30, 1901.—There are still a good many people in Washington who believe that Congress will take up the Schley matter in the form of an inquiry into the affairs of the navy department and it is said that Secretary Long remains in the cabinet because the President believes it only fair to permit him to stay where, in the event of such an inquiry, he will be in a position to defend himself and his official acts.

NEWS OF THE WEEK.

Local and Other News of Interest to Readers in a Brief Way.

Now the days are lengthening. Perry, requests those indebted to him to please call and settle. Read the statement of the Queens-town Savings Bank in this issue. On and after January 1, 1902, horse shoeing will be 75 cents. W. S. Delahay. If you have friends far away but interested in Queen Anne's have the News sent to them.

LEGISLATURE OPENS.

Message of the Governor Read—Officers are Chosen and a Bill Introduced.

The General Assembly of Maryland organized for the January session of 1902 at Annapolis, Wednesday and, after electing the following officers, adjourned until next Tuesday: Senate: President, John Hubner, of Baltimore county. Secretary, Alfred S. Ritter, of Frederick county. Reading Clerk, Albert J. Almone, of Montgomery county. Journal Clerk, Richard H. Worthington, of Baltimore.

PERSONAL MENTION.

Names of People Who are Visiting Here and our People Who are Visiting.

Mrs. William B. Chance visited her sister in Denton last week. Miss Lillian Hergarather spent the holidays with friends in Baltimore. T. Howard Embert, of Baltimore, visited his parents, near town, New Year's day. Capt. James Metzger gave a fine seton to his five friends Wednesday evening. Wye Mills, Md.

TELL THE TRUTH EDITOR.

A Western Editor Describes a Swell Wedding Quite Differently From Custom.

A Western editor who believes in telling the truth printed the following: "Willie Shortlike and Bettie Bloomers were married at the church last evening. The church was very prettily decorated with flowers and potted plants, borrowed promiscuously from over town from people who didn't want to lend them. The decoration was done under protest by some of the members of the church, who were asked to do so by the bride, and couldn't well refuse. The ladies are of the opinion that if the couple were so bent on having a stylish wedding they should have been willing to pay some one to chase all over the town for a day getting flowers together and then taking them home again.

New Year's Ball.

A delightful ball was given by the young men of Queenstown in Davidson's hall, on New Year's night in honor of Mr. and Mrs. Joseph Basig, Jr. The hall was beautifully decorated with evergreen and the floor was in splendid condition.

The chaperones were Mrs. Joseph Basig, Jr., Mrs. Joseph Basig, Jr., Mrs. C. McCouner, S. E. Kirby and Hart. The participants were Misses Webster and Lillian Ward, Messrs. Donald Baxter, Eareckson and Harry Bowersbank, of Baltimore; Mr. Joseph Basig, Jr., of Annapolis; Messrs. Blanche, Wm. C. McCouner, S. E. Kirby and Hart. The participants were Misses Webster and Lillian Ward, Messrs. Donald Baxter, Eareckson and Harry Bowersbank, of Baltimore; Mr. Joseph Basig, Jr., of Annapolis; Messrs. Blanche, Wm. C. McCouner, S. E. Kirby and Hart.

WHAT OTHERS SAY ABOUT NELATON'S REMEDY FOR RHEUMATISM.

"My wife had a fall last winter, straining the muscles of her lower limbs, when she was not in. If she got her feet damp she was no longer able to walk."

"Before taking NELATON'S REMEDY my rheumatism was so severe I was almost unable to get up, until I took NELATON'S REMEDY, two bottles of which completely cured me." J. L. WOOD, Luray, Va. "Before taking NELATON'S REMEDY my rheumatism was so severe I was almost unable to get up, until I took NELATON'S REMEDY, two bottles of which completely cured me." J. L. WOOD, Luray, Va.

KINNAW.

Don't forget where you bought the Best

Buckwheat last year. I have just received 1/2-ton of the same kind. You have sausage in abundance and you will need Buckwheat—at the lowest prices.

Salt.

THE BEST QUALITY, FOR

\$1.15.

The Best Pure Sage

GROUND

12c. lb.

I always have the latest line of

Groceries

in town. Cheaper than the cheapest.

Fresh Meats

a specialty. I have a nice

10c. Roast

Steak

as can be found.

All persons indebted to us are requested to call and settle at once.

H. E. PERRY.

KINNAMON.

MORNING HERALD

AN INDEPENDENT JOURNAL.

The Truth Without Fear or Favor

All the News From All the World.

THE BEST ONE-CENT DAILY.

12 PAGES.

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SUNDAY HERALD

Baltimore's Favorite Newspaper

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WEEKLY HERALD

50c for 12 Months.

TWELVE PAGES.—Giving complete accounts of all events of interest throughout the world, its Market Reports are accurate, complete and valuable.

A welcome visitor to all homes. Specimen copies mailed to any address. Send in \$2 and the names of five yearly subscribers.

Address all communications to

THE HERALD PUBLISHING COMPANY,

Payette and St. Paul streets,

BALTIMORE, Md.

FARM HAND WANTED.

A white farm hand with a boy to milk wanted for the year 1902. Good wages and good home.

J. L. GOLDSBOROUGH,

Cornfield, Md.

There is now little doubt but that the Senate will be compelled to materially revise the Philippine tariff bill which was passed by the House. The measure, as it stands, is receiving the condemnation of a large number of republicans some of whom characterize it as "protection run wild."

Miss Clara Catrup gave a progressive euchre party New Year eve in honor of her guest, Miss Clara Lyman, of Baltimore. Ernest Brown, colored, is now serving four months in the House of Correction for getting too gay and resisting an officer in Centerville, Christmas eve.

Those of our subscribers who change their residence should notify us at once that we may be able to get their paper to them without any trouble. Farmers who are willing to grow tomatoes for a cannery at Queenstown, this year, will please write the number of acres they will plant and what they will grow to a ton. Address "Cannery," News office.

The heavy rain Saturday and Sunday caused a washout on the Queen Anne's Railroad at the "White House" branch, between Queenstown and Centerville. Trains could not be run until Monday afternoon. Now that the papers are predicting another cold wave, it would be well to consult Wright, McKenney & Lowe, Centerville, about a stove to keep you warm or for cooking. They sell just the kind, and at a price that will fit your purse.

The wedding of Miss Francis E. Wright, daughter of Mr. A. H. Wright, of Centerville, to Mr. Edw. S. Walls, also of Centerville, is announced to take place at the home of the bride's father, Wednesday, January 15, 1902, at 3 P. M. Good business men make a settlement of their dues at the close of the year, if not before. Let us all be good business men now. All those indebted for subscription or advertising will kindly favor us with an early call or a remittance by mail.

Miss Agnes and Sadie Shortall, held a progressive euchre party at their residence near town, Monday evening, in honor of their guests, Misses Mamie Sharp, of Longwoods, and Mrs. M. Bann, of Baltimore. A large number of young folks were in attendance and enjoyed themselves until 11 o'clock, when they were invited to lunch, after which they departed for their homes. A newspaper whose columns overflow with advertisements of business has more influence in attracting attention to and building up a town than other agencies that can be employed. People go where there is business. Capital and labor will locate where there is an enterprising community. No power on earth is so strong to build up a town as a newspaper well appreciated.—Ex.

The store of Mr. James F. Dold, at Carmichael, was totally destroyed by fire Thursday night. The fire was caused by a gas stove which had become overheated. The entrance to the store was made through the back window. There were no indications of fire until the fire had been started by Mr. Dold. The fire was caused by a gas stove which had become overheated. The entrance to the store was made through the back window. There were no indications of fire until the fire had been started by Mr. Dold. The fire was caused by a gas stove which had become overheated. The entrance to the store was made through the back window. There were no indications of fire until the fire had been started by Mr. Dold.

The year 1901 is a thing of the past and we now write it 1902. To all our patrons we wish a prosperous year. Miss Clara Catrup gave a progressive euchre party New Year eve in honor of her guest, Miss Clara Lyman, of Baltimore. Ernest Brown, colored, is now serving four months in the House of Correction for getting too gay and resisting an officer in Centerville, Christmas eve.

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The dwelling house on the Little farm, near town, occupied by Mr. S. R. Shaw, was totally destroyed by fire Thursday night. The fire was caused by a gas stove which had become overheated. The entrance to the store was made through the back window. There were no indications of fire until the fire had been started by Mr. Dold. The fire was caused by a gas stove which had become overheated. The entrance to the store was made through the back window. There were no indications of fire until the fire had been started by Mr. Dold.

John G. Rogers, of Howard county, had the honor of introducing the first bill of the session in the House of Delegates. The bill is introduced at the instance of the State Insurance Commissioner. Under the present system, it is explained, all local surety and casualty companies have, in addition to paying a tax for doing business in Maryland, to pay a special additional tax in every other state where their business extends. The object of the bill is to revise this annual tax on surety, accident and indemnity companies, raising the tax on the local companies from \$300 to \$1,000, but allowing them to do business in other states free of taxation.

The bill, it is said, is acceptable not only to the State Insurance Commissioner, Lloyd Wilkinson, as it means more revenue for the State, but also the four companies in Baltimore. Respected laws, it is expected, will be passed by other state legislatures. Peninsular Horticultural Society. An unusually attractive program has been arranged for the annual meeting of the Peninsular Horticultural Society, which will be held at Berlin on the 8th, 9th and 10th of January next. The opening session will be held at 2 o'clock in the afternoon and the sessions thereafter will be at 9 A. M., 2 P. M., and 7 P. M., and at the same hours on the 10th. Dr. Jas. C. Derrickson, of Berlin, will make the address of welcome and Dr. J. J. Baker, of New Castle, will respond. President and Mrs. Charles H. Harrison will deliver his annual address on the various topics will be discussed in the program in which they are on the program. J. W. Kerr will discuss apple culture, Col. Albert W. Sisk the growing and marketing of tomatoes and J. Spencer Lammam fruit marketing. The discussions, however, will not be confined to those assigned to the topic but will be general and very interesting. Representatives from the Maryland and Delaware experiment stations and from the department at Washington, headed by Secretary Wesley Webb, Dover, Del., for reduced rates over P. W. & B. R. R., and ask ticket agents at the stations on the Queen Anne and B. & A., railroads for excursion rates.

Wash and clean the skins of the potatoes without breaking. Put them on the grate in a moderately-heated oven. If the oven is too hot the skins will be once hardened, forming a non-conducting surface, preventing the escape of water. Potatoes baked in this way are heavy and waxy, indigestible and unpalatable. As soon as the potato is soft upon slight pressure of the finger, it is done. Wash and clean the skins of the potatoes without breaking. Put them on the grate in a moderately-heated oven. If the oven is too hot the skins will be once hardened, forming a non-conducting surface, preventing the escape of water. Potatoes baked in this way are heavy and waxy, indigestible and unpalatable. As soon as the potato is soft upon slight pressure of the finger, it is done.

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