

Remember the Fireman's dance New year's night.

Dr. J. W. Scott was a professional caller at Ryan last Wednesday.

W. A. Bort returned last week from an extended visit in Hopkinton.

Clarence Lighty of Oneida attended the show here Monday evening.

Mrs. Larson left over the M. & O. Tuesday morning for Marshalltown.

Miss Roney, of Independence is the guest of her sister, Mrs. M. E. Hines, here.

Dr. Fuller of Delhi and Dr. Dittmer of Colesburg were Manchester visitors Tuesday.

Mr. and Mrs. C. O. Torry are now at home in the rooms over Gildner Bros clothing store.

J. B. Howe, C. C. Hoag and Lee Barbridge of Oneida took in the show Monday evening.

Mrs. Loren Reynolds came over from Oneida and attended the show Monday evening.

Central City News-Letter: Grace Grover visited Cassie McTavish in Manchester, last Friday.

Conductor Shirley Fisher and wife of the C. G. W. Railway are visiting friends here this week.

Bert Hoag is home from New Mexico where he went on business connected with the building of a dam.

Dumdee has a resident physician, Dr. Aschendahl who comes to our neighbors at Dumdee from Fort Dodge.

D. F. Young returned Friday from attending the Agricultural Implement Dealers' Convention in Davenport.

Miss Florence Lister came in over the M. and O. from Dubuque Wednesday for a short visit with home friends.

Kalamity has a regular wonderland of toys for the Xmas trade. See his adv for some of the Santa Claus gifts at the Plunder store.

Mr. and Mrs. L. C. Preussner are comfortably settled in the suite of up stairs rooms formerly occupied by Mr. and Mrs. J. L. Sullivan.

The Young Ladies of the Congregational church held a very successful bazaar last Friday, their treasury being enriched therefrom to the amount of about \$125.00.

Miles E. Blair, Henry Brown, and M. S. VanAken took the M. & O. Tuesday morning, to attend the Annual State Farmers Institute and Agricultural Convention at Des Moines.

Miss Barber departs this Tuesday afternoon for Atlantic, Iowa. After a short visit, there, she expects to continue her journey to Florida where she will remain the winter through.

Farmer Geo. W. Dunham went out over the M. & O. Monday afternoon to attend the Annual State Farmers Institute and Agricultural Convention which convenes in Des Moines this week.

T. J. Jacobs was taken very seriously ill last Wednesday and for a day or two his life was despaired of. He rallied bravely, however, and is today—Tuesday—quite a bit better, we understand.

Mrs. John Clark at Forestville was hostess recently to a merry party from Lamont, about twenty of the young people driving out to Forestville for a skate and being entertained and feasted later in the Clark home.

The medical men of Delaware County are meeting this Tuesday afternoon in the Council rooms for the purpose of re-juvenating the Delaware County Medical Association that formerly had a being in this community.

If you have not tried the new Excelsior Laundry give it a trial, Fred Ellis, one of the most skilled laundries in the state is in charge, and having one of the best equipped laundries in the state, is enabled to give the best of satisfaction to patrons.

Dyersville bowlers met defeat Thursday with the local team here by the narrow margin of two pins. Four games were rolled, in one of which Dyersville scored 942 pins, making the highest record ever rolled in Manchester. The highest individual score also went to Dyersville, Mr. Breuckner rolling 218 pins.

Lamont Leader: Dr. G. W. Hoffman left for Tacoma, Washington, last Thursday afternoon, called there by the illness of Miss Marie Lammon. Miss Lammon has been ill for some time, and the case developed into typhoid fever. She has been removed to the hospital. A telegram received from him states not much change in her condition.

Mrs. Robert G. Carter, a daughter of a soldier of the Revolutionary war, died at Randall in Fayette county last month at the age of ninety three years. Her husband was the founder of Cartersville, N. Y. She was the last survivor of a family of nineteen children. Wm. Dudley of this city was a member of her father's family at Cartersville several years in his early manhood.

Edgewood Journal: J. W. Forward and wife were Manchester visitors Tuesday.

Willard Farmer was a guest of relatives at Manchester Thanksgiving night.

Dr. and Mrs. Oscar Dorman and children, of Manchester, were guests last Thursday of Mrs. Dorman's parents, Rev. and Mrs. L. Hubbell.

Mrs. Pease, of Manchester was the guest of her cousin Mrs. E. C. Madison, last Saturday.

Miss Beryl Coolidge, the eldest daughter of Mr. and Mrs. Doc Coolidge, is quite sick.

Misses Maggie Kirk and Dena Deyo were Manchester visitors Monday.

Atty. M. J. Yorlan spent Friday in Dubuque.

Gentlemen's Xmas gifts at Gildner Bros.

Mrs. Crum is visiting her son at Oshkosh, Wisconsin.

Clarence Henry left for Des Moines last Saturday.

Mrs. Bridget Hearn spent last week with a sister at Farley.

Mrs. F. Barley and children were last week visitors with relatives at Farley.

The Quaker Mill Co. are putting out some beautiful calendars this week.

Miss Faith Crum has succeeded Miss Ethelyn Young as stenographer in the Tirrill & Pierce office.

Mrs. B. H. Reynolds departed last Wednesday for a winter's sojourn in Hammond, Louisiana.

Carhart & Nye have a fine line of cutlery—a pocket knife would make a nice present for that boy at Xmas time.

E. T. Grassfield has a handsome line of house slippers very suitable for Xmas gifts and this week he is quoting prices of them.

Letters addressed to Helen G. Anderson, Messrs. Albert D. Tomlinson and Dan Sickles are to be sent to the D. L. O. on December 21st, 1903.

The rural route carriers are putting up a fight for larger salaries and fourth assistant postmaster general Bristow recommends an increase of their salary to \$750 per year.

Mrs. Grace Hetherington Gantz departed Monday night for San Francisco whence she sails Saturday for Honolulu to join her husband who has been stationed there for some time past.

Dr. Potter is to be at the Clarence House, December 18th, and he offers to give you a consultation free and also enough medicine to affect a cure for those who consult him at this time. See his adv.

Mr. and Mrs. Plank returned Monday to their home at Neely, Nebraska, after an over Thanksgiving visit with relatives here and at Thorpe. When in Manchester, they were guests in the Ralph Works home.

Dyersville Commercial: Aug. Koopman, Jr., was a passenger to Manchester last Monday.

Mr. and Mrs. Peter Even of Manchester were in this city Saturday visiting friends. They formerly resided in Northfork township and their many friends were glad to see them.

Vol. 1, No. 1, of The Masonville Enterprise is on our table and it has every appearance of strength along advertising and other lines. We predict success for the new paper. Masonville is a bright progressive community and its patronage will prove it deserving of a good weekly newspaper.

The youngest child of Mr. and Mrs. Clarence Fuller of Coffins Grove is still in a very precarious condition, the burns on his face healing very slowly. The two older children, who were burned only about the hands, are doing nicely and Mr. Fuller's land, in which it will be remembered the shell exploded, is also healing.

Mr. and Mrs. G. W. Fairchild and their two daughters were here from Cedar Rapids Wednesday, guests in the H. R. Holmes home. Mrs. Holmes entertained at dinner in their honor, Mr. and Mrs. W. S. Jones, Mr. and Mrs. C. Yorlan and Mr. and Mrs. R. W. Tirrill enjoying the feast and after social conversation in company with the host and hostess and their Cedar Rapids friends.

Last year the law department of S. U. I. inaugurated a custom of trying each year a noted character of history. This year—last Tuesday—they tried the case, Rawdon Crawley vs. Lord Steyn (famous delineations of William Makepeace Thackeray's) the latter being accused of alienating the affections of Becky Sharp. One hundred thousand dollars was asked for. Among the attorneys for the plaintiff, Mr. Crawley, was A. J. Swindle of Ryan.

Earlville Phoenix: Chas. Jewell of Manchester, was in town Thursday.

Henry Goodhile, of Manchester, was in town Saturday.

Roy Cole was a Manchester visitor Friday.

Mrs. A. T. Roding was a visitor at Manchester Monday.

Attorneys A. M. and P. M. Cloud had business in Manchester Tuesday.

Tom Simmons, Chas. Ehler, John Barnard, Clarence Henry and Robt. Fished, jr., of Manchester, attended the dance given here Wednesday evening.

Misses Lillian Wall and Ennis Taber, members of the North Manchester school accepted a challenge for a spelling match from the eighth grade of the High School, which took place last Friday afternoon. The North Manchester girls were defeated but not until half or more of their opponents were down—a splendid record considering the fact that two were competing against forty eight and in strange surroundings. These girls are reported to be very bright scholars and may be expected to turn the tables if they meet in contest again.

W. Cree of Eads Grove has been passing through an experience that looks as tho' he was following the advice that says after being smitten on one cheek it is best to turn the other for the enemy to smite also. Recently he butchered a hog and hung it out on the porch over night. In the morning it was discovered to have disappeared. So Mr. Cree killed another quadruped of the swine family. This time he hung a half in the house and a half on the porch. From our Eads Grove correspondent we learn that again the half on the porch was stolen. We believe that now Mr. Cree would be justified, after being so slow of wrath, in hunting up the offender and dealing him a goodly mete of justice.

Robert Barr returned from Rochester, Minn., Friday.

Bert Hockaday spent Friday visiting friends in " "

Miss Nettie Hockaday spent Sunday with friends at Edgewood.

O. C. Clark of Forestville is visiting a sister in Hawarden, Iowa.

Dr. A. W. Berryman of Mt. Vernon is a business visitor in Manchester.

Mrs. Wm. Moran of Masonville was a Thursday visitor in Manchester.

The second Grab Sale is on at Jess Lewis's. See his adv. for particulars.

Mr. and Mrs. John Duggan of Ryan were Manchester shoppers Thursday last.

Mrs. Ben Gilleas, wife of Supt. Gilleas of the Illinois Central, of Dubuque, is the guest of friends here.

The M. & O. are advertising for every day in the year a 10% discount on all tickets sold anywhere within 166 miles of Manchester.

Mr. and Mrs. Fred Helmrich, Mrs. L. Helmrich and Mrs. W. J. Helmrich took the M. & O. Wednesday for a two weeks visit with friends in Stanley.

The McClure Magazine are offering the months of November and December free to those who subscribe now. McClure is one of the best dollar magazines published.

Pure horebound drops are for sale at the Lawrence & Grems drug store and they are really effective against that ticklish cough that is bothering so many of us these days.

The farm home in Buck Creek neighborhood owned by Geo. Cline was burned to the ground last Wednesday while Mr. Cline was removing his goods to another place belonging to him, Mr. and Mrs. Harry Cline of Ryan, were married on the same day were to have occupied the place.

A Life Insurance investment has again proved to be a valuable asset in Manchester, the \$10,000 policy held by the late Roy A. Cooley in the Mutual Life Insurance Company of New York having been paid last week when Mrs. Cooley received the company's check for that amount.

John Prentice, a former resident of Colesburg and a man with many friends in Delaware county, died a week ago Friday at his home in Alta. Mr. and Mrs. John Merton and James Prentice of Colesburg and Mrs. W. T. Wood and A. L. Prentice of Earlville all want to Alta to attend the funeral service.

The Baptist ladies at Waukon recently issued a cook book and a local insurance agent advertised on its front page in this wise: "Before trying any of the following recipes see A. B. the life insurance man. Since the appearance of the book, it is said, that one advertiser has been going down town only after dark and will probably keep rather shady until the trouble blows over."

Fire set from sparks from a passing locomotive came dangerously near burning the barn on the Chas. Sheldon place last Wednesday night. Indeed, for a time it was feared the wind would carry the flames across the road and onto the F. N. Sheldon house. As it was, in spite of the assistance of the neighbors, Messrs C. Sheldon and C. C. Pride lost a number of tons of hay which will make a moneyed loss in the hundreds.

It will be a source of much pleasure to the friends of Homer Harding, formerly a Greeley boy, to hear that he has been appointed general agent of the Colorado Midland Ry., with headquarters at Salt Lake City. While in Salt Lake visiting last week Mr. Harding was given the appointment, and to show the esteem in which he is held in that city, the Mormon choir gave three private recitals at the tabernacle in his honor. The salary attached to Mr. Harding's office is \$2,400 a year.—Greeley Home Press.

A hog worth \$10 or \$12 has cost Emmet county between \$400 and \$500. A man living near Estherville stole a sow from one of his neighbors and a justice of the peace found guilty before a justice of the peace. He appealed the case to the district court and it occupied the court for the greater part of the week. Four or five attorneys talked for half a day and thirty-five witnesses testified in the case. The accused was acquitted.—Swea City Herald.

Mrs. J. B. Howe, wife of agent Howe of Oneida, shopped in Manchester Saturday.

R. R. Robinson and Jos. Hutchinson left Tuesday afternoon for Memphis, Tennessee, via the M & O road.

Last week A. Hollister made his annual free distribution of venison, and a number of his Manchester friends are qualified to testify to its more than usual excellence.

The old swindle that was worked in this county, has been worked on the farmers in the neighborhood of Peotone and Manteno, Illinois. A man and a woman from Chicago traveled through the country selling cloth for suits and taking notes for it, the notes turning up in the hands of innocent purchasers. It is estimated that \$8,000 was taken out of one county.

Maccabee Knights Entertain.

Last Thursday evening the lodge of Maccabee Knights entertained a number of their non-member friends at a banquet and speaker from which most pleasant reports have emanated. Whist occupied the early evening hours, a prize of a gold Maccabee button becoming Chas. Reiser's because of his success at this game. A consolation emblem button was given to Al Meyers who won out on losing the most games. An excellent oyster supper was served about midnight and L. Matthews, M. F. Lefroy and Dr. H. M. Bradley made short speeches informative of the Maccabees, their work, etc. Dr. Bradley also sang and J. G. Lewis had a number of new records in his graphophone, the musical program being a very pleasing share of the entertainment.

There are about a hundred Knights here, the lodge being in a very flourishing condition.

Grange Officers.

At a meeting held in Grange hall Saturday December 5, 1903, the following officers were elected for the ensuing year: M. E. Blair, W. M.; A. S. Coon, W. O.; Mrs. A. S. Coon, Lecturer; A. E. Mead, Steward; Jennie Johnson, Chaplain; Henry Brown, Treas.; J. W. Tabor, Sec.; Helen Rutherford, Patroness; Mary Sly, Ceres; Mrs. G. Miller, Flora; L. Sly, A. S.; Mrs. A. E. Mead, L. A. S.

Installation of these officers will be held on the first Saturday in January, January 2, 1904.

Patricolo Co.—December 15th.

The second number of the Star Lecture Course is the Patricolo Co., next Tuesday evening, a musical organization of four people and their entertainment will be well worth the hearing.

The extra number, which is to be given free to all holders of course tickets, is announced for January 13th.

Tickets for the remainder of the course are being sold for \$1.50

K. L. G. P.

There will be a special meeting of Dairy City Lodge No. 56 on Friday evening December 11th at 7:30 Nominating and election of officers E. A. Worrell Supreme Vice Pres. will be present and a good attendance is desired.

Sand Creek Ladies Aid.

The Aid Society of Sand Creek will hold a Oyster Supper at C. H. Barham's on Friday evening December 11th. Everybody come and have a good time. Ladies are requested to bring cake.

Oneida Ladies Aid.

The Ladies Aid Society of Oneida will meet with Mrs. J. R. Cox on Saturday, December 12th, for dinner. All members are requested to be present to make arrangements for repairing the church.

I used to suffer from sleeplessness in the early morning. I would wake up at 3 or 4 o'clock and be unable to get to sleep again. My mind would get busy thinking about a dozen and one things that should be attended to or that were on my mind as good Housekeeping. For years I did not know what it was to have the pleasure of sleeping soundly until 6 o'clock or later. At last I put a memorandum pad and pencil under my pillow and when I woke up wrote down all that occurred to me, and the result was surprising. This seemed to free the brain of the thoughts that were weighing upon it, the mind's activity ceased, and I turned and slept like a babe. Ever since then this plan has usually worked to perfection. Of course, one has to be careful not to get in the habit of letting the mind run from one thought to another after making the memorandum.

YOU WILL LOOK IF YOU ARE PRUDENT; YOU WILL BUY IF YOU ARE SMART!!!

Keep Your Eyes Open For Our HOLIDAY DISPLAY.

Never before have we been able to show such a large line of House Coats, Bath Robes, Smoking Jackets, Pajamas.

Our new Neckwear just came in—also fine Kid Gloves and Mittens.

Fur Coats Fur Coats

Are the talk of the season—do not fail to see ours before you buy. It costs nothing to look—and may save you dollars if you buy.

Fleece Underwear—still going at 39cts. Bib Overalls—swinging pockets—only 39cts.

GILDNER BROS., YOUR CLOTHIERS.

CULINARY CONCEITS.

A too rapid boiling ruins the flavor of any sauce. It must boil up once, but should never do more than simmer afterward.

Always put an unpeeled onion in the water in which corned beef has been placed to boil. The meat will be much more juicy and tender.

Onion-slices are much relished by growing children and are good for them. Slice the onion very thin, salt slices of bread and butter and place the onion between.

Lima and red kidney beans are very good baked with pork as ordinary white beans are prepared. Green or dried beans may be used. The dried ones must, of course, be soaked before baking.

Figs washed carefully are very nice when stewed in half a cupful each of water and port wine and the juice of a lemon. Serve cold. The French fruit becomes quite an aristocratic dish.

Always bake apples in a slow oven for a long time. Then the skin will be tender and the pulp well flavored. A quick fire will give a burnt surface and tasteless pulp. Sweet apples and sweet potatoes are the better for long, slow baking.

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