

**DELICACIES OF SPRING SCARCE DUE TO STRIKE**

Strawberries Selling at \$1 a Quart; New Potatoes Bring Twenty Cents a Pound.

Most erratic conditions resulting in an insufficient supply of all fresh vegetables, a demand for which always feature the early spring market, have been caused by the American Express company handlers' strike in Chicago. The impossibility of forecasting the arrival of a shipment of table delicacies has rendered effective purchasing impossible. The supply is very limited, and while the demand is brisk as usual, merchants can only hope to be able to satisfy their customers. In taking orders their only recourse is, "We hope to have some tomorrow, but cannot be certain."

The usual green-stuffs are procurable in this fashion at comparatively reasonable prices. Strawberries are on sale in quart boxes, retailing at \$1, the luscious temptation appealing to many. Fresh green peas are selling for 35 cents a pound and cucumbers bring 25 cents a pound. Strictly fresh eggs, obtained from local hen owners, have advanced slightly and are selling from 45 to 48 cents a dozen. New potatoes sell at varying prices, each shipment bearing a different tag, the average being about 20 cents a pound. Strictly fresh eggs, pounds to the bushel, would, if you like mathematics as well as new potatoes, cost about \$12 a bushel. Prices of other delicacies are quoted as follows:  
Cucumbers, 25 cents a pound.  
Green onions, 15 cents a bunch of about fifteen.  
Radishes, 15 cents a bunch of about eight.  
New cabbages, 11 cents a pound.  
Carrots, 15 cents a pound.  
Turnips, 15 cents a pound.

**ELECTION NOTICE.**  
Notice is hereby given that a township election will be held in the township of Rock Island, county of Rock Island, state of Illinois, on the sixth day of April, 1920, for the election of the following township officers, to-wit:  
One supervisor.  
Four assistant supervisors.  
One assessor.  
One town clerk.  
One justice of the peace to fill vacancy.  
One constable to fill vacancy.  
The precinct polling places will be as follows:  
First—Yoh's barber shop, 413 Fourth avenue.  
Second—Grant school.  
Third—900 Third avenue.  
Fourth—City barn, 919 Sixth avenue.  
Fifth—Garage at 1112 Eighth avenue.  
Sixth—Evangelical church, 1120 Twelfth street.  
Seventh—Miller's store, 1600 Twelfth street.  
Eighth—Court house.  
Ninth—Church, Fourteenth street and Sixth avenue.  
Tenth—Kramer's store, 815 Fourth and a-half street.  
Eleventh—Ullemeyer's drug store, 1101 Fifteenth street.  
Twelfth—Empire theatre entrance.  
Thirteenth—Episcopal church, Nineteenth street and Sixth avenue.  
Fourteenth—Cassidy's store, 2016 Sixth avenue.  
Fifteenth—Hose house, 527 Twenty-second street.  
Sixteenth—Schmid's grocery, 821 Twentieth street.  
Seventeenth—Rear 2529 Fifth-

**ADVENTURES OF THE TWINS**  
by Olive Roberts Burton.

**MISS LADY-BUG'S LESSONS.**  
Try as she would Miss Lady-Bug could not buzz. Either her wings were too short, or too thin, or too weak, or something. She couldn't make them buzz at all.  
Nancy and Nick felt very sorry for her because she did so want to learn to be musical, and she'd no idea Singing school would be so hard.  
"It took me about a week to get to Topsy-Turvy Land," she quavered. "And I hate to go home to the folks without learning to sing."  
"Oh, that's all right," declared Professor Skylark consolingly, closing the book on "Fine Buzzes" and setting up another called "Melodious Hums," on the piano bracket. He was thinking of the two dollars he was going to get for his trouble, so he didn't mind a bit.  
But the hums were of no use, either. Miss Lady-Bug just couldn't hum. "Oh, dear!" she wailed. "To think I've always made fun of the



"I have to go home to the folks without learning to sing," flies and bees for their coarse voices, and of the mosquitoes, too, for only humming instead of singing right. I'll never be able to look them in the face again.  
"Oh, cheer up!" said the professor. "There's one left." So he shut up the "Hum Book" and hunted for another in his music stack, which he set in its place. It was called "Harmonious Chirps." "I made the cricket a wonderful artist out of this very book," he remarked. "Why not you? Now, go so with your legs, and scrape them together."  
But the result was the same as before, do what she would and do what she could, no chirps came—not even a chirp.  
The twins felt so sorry for her that they started to creep away in their little Green Shoes, but the professor spied them. "Just wait!" he called. "I've still another plan up my sleeve."  
So down they sat to wait results.  
(Copyright, 1920, N. E. A.)

and-a-half avenue.  
Eighteenth—Currier's drug store, 2700 Seventh avenue.  
Nineteenth—Hastings and Pew's store, 1728 Twenty-sixth street.  
Twentieth—2738 Seventh avenue.  
Twenty-first—631 Thirty-eighth street.  
Twenty-second—Fire station, 1417 Thirtieth street.  
Twenty-third—1430 Thirty-eighth street.  
Twenty-fourth—Peterson's carpenter shop, Forty-fifth street, between Fifth and Sixth avenue.  
Twenty-fifth—Longfellow school, Forty-first street and Seventh avenue.  
Twenty-sixth—4200 Fourteenth avenue.  
Polls will be open at 7 o'clock a. m. and must close at 5 o'clock p. m.  
W. A. FREWERT,  
Town Clerk.

**City Brief's**

R. I. Clean Towel Service, Phone R. I. 2439.  
Tri-City Towel Supply company, Davenport 934.

THERE IS no better confection than Abraham's Pecan Roll. Money or skill cannot make it better.

**A VITAL FACTOR**  
It is natural for a growing child to crave what may seem an over-abundance of food. The vital, important factor is to assure not only a plenitude of food but food that contains those substances that promote healthful growth.

**SCOTT'S EMULSION**

is daily helping to nourish and strengthen many boys and girls through the trying period of growth.  
You should not hesitate to give SCOTT'S EMULSION to a child of any age. Try It!  
The exclusive grade of cod-liver oil used in Scott's Emulsion is the famous "S. & B. Process," made in Norway and refined in our own American Laboratories. It is a guarantee of purity and palatability unsurpassed.  
Scott & Bowne, Bloomfield, N. J.



**GENTLEMEN!** "I purchase my clothing at Gately's, where do you purchase yours?"

"I selected Gately's as my Clothiers because they own and operate a chain of 106 prosperous stores, they buy their merchandise in large quantities, can and do sell better suits for less money.

"You may select any suit in their entire stock and have your purchase charged. Gately's renders an intelligent Credit service that appeals to intelligent people. Do not hesitate to ask for Credit at Gately's—the request will be gladly granted. You may pay in 30, 60 or 90 days and wear your suit while paying."

**OPEN A CHARGE ACCOUNT**  
We Arrange Easy Payment Terms to Suit You.



Little did that first coffee drinker realize what a custom he was starting as he sipped his coffee, two hundred and sixty years ago. The only man in London to serve coffee, his house was crowded with friends who were wildly enthusiastic over the new drink.

**IF THE MAN WHO FIRST DRANK COFFEE COULD BREAKFAST HERE TODAY**

**BACK** in Shakespeare's time—coffee was unheard of. Breakfast consisted of ale or wine and a biscuit!

And then about 1657, it is said, a merchant came to London from Smyrna bringing a new drink and a Turkish boy who made it for him—a strange drink—copphee.

In a short time the merchant had many friends—his home became altogether too popular. In despair, he persuaded his Turkish boy to start a coffee house, where anyone in London might get coffee—the first public coffee house.

If this first coffee drinker could come here today! If he could visit the thousands of homes where the breakfast is built about the coffee; the hotels where gallons of coffee are served each morning

If he could taste the flavor of Chicago's favorite coffee! What a contrast with the badly roasted, often burned, rank coffee of those early days! What a bother it was to prepare when each person must roast and grind his own coffee.

Arbuckle Brothers have contributed largely to developing the art of preparing coffee from the bean to the cup. In Yuban we have the final achievement.

Men who have tried one coffee after another vainly searching for the coffee they have dreamed of, exclaim over the flavor of Yuban. They appreciate instantly all the qualities that make it the private coffee of the greatest coffee merchant.

Since the first coffee drinker of England, no other coffee has been so popular as Yuban. See for yourself what coffee can be.

**The First COFFEE RECIPE.**

(To make the drink that is now much used, called COFFEE.)

The coffee berries are to be bought at any drugstore, about 75¢ per pound. Take what quantity you please and over the charcoal fire in an old frying pan, keep them always stirring until they are quite black, and when you crush one with your teeth it is black within as it is without. — — — Beat and force through a lawn sieve. Take clear water and boil one-third of it away, and is fit for use. Take one quart of this prepared water, put in it one ounce of your prepared coffee and boil it gently one hour and it is fit for your use; drink one quarter of a pint at a time as you can sip it.



Thousands and thousands of gallons of coffee are drunk in Chicago each morning in homes, clubs and hotels. One of the large Chicago hotels serves 100 gallons of coffee every morning.



**STANDARD OF EXCELLENCE**

**JELKE GOOD LUCK MARGARINE**  
The Finest Spread for Bread

As "Sterling" is the mark of quality in silver—GOOD LUCK is the mark of purity and excellence in margarine—  
Always standard—year after year—winter and summer—this delicious appetizing food is known as, The Finest Spread for Bread.  
Made from wholesome ingredients—churned with a large percentage of rich milk and cream, GOOD LUCK is a nutritious—delightful, economical food.  
If you have tried GOOD LUCK—you are using it today on your table—if not—order a package today and you will never be without it.  
Churned by JOHN F. JELKE CO., Chicago

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