

HEART and HOME PROBLEMS



Dear Mrs. Thompson—I am a young girl in love with a man several years my senior. He calls on me almost every week and tells me that he loves me, but he doesn't want any of his friends to know that he calls on me.

My folks want me to marry a man ten years my senior. He is a gentleman but I could never love him and don't believe in marrying without love.

In seeking for a position, does one have to apply personally or send in an application? If I leave home would you advise me to work in a store or work as housemaid, as I am a good housekeeper?

A BROKEN HEARTED PEARL. There is something decidedly wrong with a man who doesn't want his friends to know that he is paying attention to a girl.

Your parents cannot compel you to marry against your will. If you do not care for their choice of a husband, do not marry him.

Apply either personally or by letter according to the circumstances. It would be better for you to take a place in some home doing housework, than to try office work, as you would then have a home in addition to the salary.

Dear Mrs. Thompson—I am a young man with a good position, and would like to meet a nice young lady working downtown. She is a widow, but I cannot find anyone that can make me acquainted with her and as she works on Sunday cannot meet her in any church.

LOVELY. If she is a good woman she will not stand for a stranger addressing her on the street.

Dear Mrs. Thompson: I am 18 years of age and corresponding with a fellow 26. (1) Is he too old for me to write to? He thinks a great deal of my parents and they do of him.

LOVING HEART. (1) No, especially as your parents approve of him. (2) You did quite right, my dear.

(3) Men don't respect girls who are always flirting.

The bridal couple was unattended, Mr. and Mrs. Mayhew will make their home on a farm at Aledo.

SURPRISE CLIFFORD MYERS. A COMPANY OF 12 YOUNG PEOPLE carried out a surprise on Clifford Myers at his home, 1900 Twelfth avenue, last evening.

IVY CARD CLUB. MRS. J. PFAFF ENTERTAINED the members of the Ivy Card club at the Watch Tower Inn yesterday afternoon.

CARL SPENCE IS TO GIVE SONGS

Remarkable Tenor Is to Appear at Watch Tower with Otto's Well Known Band.

Carl Spence, who has already made for himself an enviable reputation in the musical world, will be the soloist with Otto's Concert band at the Watch Tower tomorrow evening.

His voice is clear, wonderfully fresh and sweet and of a pure unspiced quality. Last spring he sang before Arthur Middleton, an expert on the voice, who pronounced a brilliant future for him.

From present indications Decker French will continue to be the favorite for final honors. The Davenport man has been in excellent trim throughout the tournament and it is freely expected that he will be one of the pair in the finals.

Notice to Coal Dealers. Bids will be received at 826 Second avenue, city, until 6 p. m. Thursday, Aug. 21, 1913, to supply coal for the court house, Rock Island, for one year, to be weighed on city scales.

Big Tango Dance. Exposition park Saturday and Sunday evening. Given by the Jolly Four club.—(Adv.)

ROYAL CINCH CLUB. MEMBERS OF THE ROYAL CINCH club were entertained yesterday afternoon at the home of Mrs. S. A. LaVany, 1020 Fifteenth street.

MRS. IGLEHART HOSTESS. MRS. M. R. IGLEHART AT HER HOME, 829 Fifteenth street entertained yesterday afternoon 12 ladies at a luncheon in honor of her sister-in-law, Mrs. Arthur Fider of Duluth.

OAK HILL SOCIAL CLUB. MRS. HUTHMAKER AT HER home on Twenty-eighth street and Seventeenth avenue entertained the ladies of the Oak Hill Social club yesterday afternoon.

PRENUPTIAL BRIDGE PARTY. MRS. E. C. CROSSETT AT HER home, Bethesda terrace, Davenport, entertained at a pre-nuptial bridge party yesterday in honor of Miss Lily Hubers, whose marriage to Mr. Zullie of California is an event of the fall, and for Miss Helene Ficke, whose marriage to Harlan Wainok will be celebrated in the early fall.

NELSON-KOBERG. MISS DORA KOBERG OF THIS city and Arthur Nelson of 4405 Sixth avenue were united in marriage this morning at 11:30 o'clock at the home of Rev. O. V. Holmgren, 611 Fourth street, who performed the ceremony.

ENTERTAINS AT TOWER. MRS. BESSIE McLEROY OF 3021 Fifth avenue entertained a company of friends at the Watch Tower last evening, the time being passed roller skating. Included among the guests were a number from out of the city.

MAYHEW-LUNN. REV. C. E. HAWKINS OF SPENCER Memorial Methodist church at 11:30 o'clock today officiated at the marriage of Miss Floy A. Lunn and Frank L. Mayhew both of Aledo, the ceremony taking place at Rev. Mr. Hawkins' home, 4515 Eighth avenue.

ELIMINATE FOUR IN FIRST ROUND OF GOLF TOURNEY

Decker French, Leon and Ardo Mitchell and E. C. Crossett Still Left.

FRENCH IS THE FAVORITE

Davenport Man Expected to Prove a Strong Contender for Honors—Defeats J. D. Cady Handily.

CHAMPIONSHIP FLIGHT.

Decker French vs. Leon Mitchell, E. C. Crossett vs. Ardo Mitchell.

CLASS B. Tom Davis vs. George M. Bechtel, E. S. Johnson vs. Carl Schmidt, Hugo Schmidt vs. Walter Mueller, Dr. McCandless vs. E. F. Peek.

CLASS C. J. Van Patten vs. Dr. L. Ostrom, Paulo Roddewig vs. F. D. Letts, W. R. Alexander vs. G. L. Eyster, George N. Peek vs. F. Silloway.

CLASS D. Gus Tegeier vs. Charles Rosenfield, W. B. Stark vs. Louis Arp, F. W. Mueller vs. H. S. Cable, O. B. Grant vs. F. W. Bahnsen.

The foregoing are the pairings for the second round of the men's golf tournament being played at the Arsenal links this afternoon.

Decker French, Leon Mitchell, E. C. Crossett and Ardo Mitchell are the four still in the running in the championship flight. With the exception of E. C. Crossett, all are former champions.

From present indications Decker French will continue to be the favorite for final honors. The Davenport man has been in excellent trim throughout the tournament and it is freely expected that he will be one of the pair in the finals.

Leon Mitchell has been paired with him for this afternoon and it is generally predicted that record scoring will be necessary to decide the match. Ardo Mitchell rules a slight favorite over E. C. Crossett, mainly because of past performances.

CADY LACKS CONDITION. As was generally expected, French disposed of John D. Cady, his rival yesterday, in a handy fashion.

To Cady's recent illness is attributed much of the former star's failure to show stronger for championship honors.

RESULTS YESTERDAY. The following table the results of the

first round of the tournament played yesterday:

CLASS A. Decker French defeated J. D. Cady, 2 up. Leon Mitchell defeated W. D. Middleton, 2 up. Ardo Mitchell defeated R. S. Hosford, 1 up. E. C. Crossett defeated E. C. Mueller, 1 up.

CLASS B. Tom Davis defeated Walter Chamber, 5 up 3. George M. Bechtel defeated N. French, 3 up 2. E. S. Johnson defeated C. A. Banister, 9 up 7. Carl Schmidt defeated Harold Lusk, 7 up 6. Hugo Schmidt defeated C. P. Skinner, 6 up 5. Walter Mueller defeated Jack Hansen, 4 up 3. Dr. McCandless defeated Harry Almsworth, 1 up. F. F. Peek defeated George W. French, 5 up 4.

CLASS C. J. Van Patten defeated H. W. Cooper, 1 up. Dr. L. Ostrom defeated D. M. King, 3 up 7. R. Roddewig defeated J. F. Lardner, 2 up 1. F. D. Letts defeated B. V. M. LaRue, 2 up 1. W. R. Alexander defeated O. F. Schmidt, 7 up 6. G. L. Eyster defeated C. Wilson, 3 up 2.

CLASS D. Gus Tegeier defeated R. E. Lourie, 4 up 3. Charles Rosenfield, unmatched. W. B. Stark, unmatched. Louis Arp defeated John Sundeen, 4 up 2. F. W. Mueller defeated G. F. Burmeister, by default. H. S. Cable, unmatched. O. B. Grant defeated O. F. Anderson, 7 up 6. F. W. Bahnsen, unmatched.

MUSICIANS HOLD TO THEIR DEMAND

Union Insists Upon \$135 Minimum Wage Per Week for Theatre Orchestras.

Tric-city musicians met in Davenport last night to consider the new wage scale, and decided to stand pat on their previous demands of \$5 a week increase for the players and \$10 a week for the leaders of the orchestras.

As a result of the meeting their demands have been placed in a little different form from that previously announced. They do not now insist that the managers shall use five or any other stipulated number of players, but they do insist on \$135 a week for the entire orchestra, which is taken by the managers to mean that they are to be compelled to use five in the orchestra.

Hope is expressed by the managers that a compromise will be reached and it is likely they will soon hold a meeting to decide what further action shall be taken. They hold that the demands of the musicians are unjust. One of them, commenting on the latest expression of the players' ultimatum, said today:

"If a man should want to start a moving picture house out in some suburb, for instance, and stage only one act of vaudeville, he would be compelled to pay \$135 a week for his music whether he used one player or five. Furthermore, the musicians have waited until the last moment to announce their demands. The vaudeville season is now about to open and the uncertainty that surrounds the proposition of securing the necessary music will seriously interfere with the business. If we do not accede to their demands it means vaudeville without music."

Additional lockers are being placed in the high school building. Most of them are on the main floor and will prove a big accommodation for the pupils when they assemble for work the first week in September.

A new plan is being attempted on the numbering. The number of the adjacent room is used as a prefix. For instance, lockers for pupils in room No. 14 are known as 14-1, 14-2, etc. It is thought in this way teachers can have easier supervision over the lockers and those who are supposed to use them and it is believed that by putting the matter on a systematic basis it will prove more satisfactory to all concerned.

Big Tango Dance. Exposition park Saturday and Sunday evening. Given by the Jolly Four club.—(Adv.)

Be sure and take a bottle of Chamberlain's Colic, Cholera and Diarrhoea Remedy with you when starting on your trip this summer. It cannot be obtained on board the trains or steamers. Changes of water and climate often cause sudden attacks of diarrhoea, and it is best to be prepared. Sold by all druggists.—(Adv.)

Glasses in Time, Save Sight. Neglect to have them properly examined may cause a lifetime of sorrow and regret. Small disorders grow more serious every day. There is satisfaction in knowing for sure that your eyes are all right. WE CAN TELL YOU. FRED BLEUER, JEWELER, 702 Second Avenue.

Keeley Treatment. For Drunkenness, Opium, Morphine, and other Drug Usings, the Tobacco Habit and Nervousness. Correspondence strictly confidential. THE KEELEY INSTITUTE, Dwight, Ill.



Apple, King Among Fruits.

The apple is without question the king of fruits, having everything in its favor for popularity, as everyone likes them. It is the exceptional person that cannot eat apples raw or cooked, and they are delicious either way, in fact, whether fresh, evaporated or canned the apple is a wholesome food, easily prepared, attractive and palatable at all times.

One of the fine things about apples is their rare keeping qualities, so that people in the most remote corners of the earth are able to take advantage of their great food value. Most fruits are classified as "Flavor Fruits" and "Nutritive Fruits" but the apple comes under both of these heads.

Carefully file this composition of the apple for future reference, as food values do not frighten the average progressive housekeeper now as several years ago:

Table with 2 columns: Nutrient and Value. Water: 82.5, Carbohydrates: 12.5, Protein: 4, Nitrogenous: 4, Fats: .5, Acids: .1, Cellulose: 2.7

Water. Carbohydrates. Protein. Nitrogenous. Fats. Acids. Cellulose.

DOMESTIC SCIENCE DEPARTMENT

acidity of the apple acts quickly on metal and the taste of the apple is changed.

There are such a variety of apples for good sauce and baking that it is an easy matter to settle upon one's favorite. The ones common to our locality are Baldwin, Greening, Red Astrachan, Jonathan, King, Maiden Blush, Rome Beauty and Spitzenberg from the far West; any one of these will give a great variety in the daily menu.

Apple Sauce. Wash perfect apples, quarter and slice. Put into a granite pan with only enough water to cook. When done rub through a colander, sweeten with white or light brown sugar, a small piece of butter and a very little grating of nutmeg. Serve cold. It is very wasteful to peel apples unless afterward some use is to be made of the peelings.

Apple Praline. Material—Apples, ten; sugar, one cup; water, one cup; chopped almonds, one-fourth cup; currant jelly; heavy cream.

Directions—Wash, core and cook red apples in the sugar and water until a fork will pierce them in the hollow center. Set the cooked apples on a serving dish and cut the skin down in quarters, peeling it off and scraping off every bit of red and putting it back on to the cheek of the apple. Blanch the almonds and chop fine. Cook three-fourths cup of sugar to a caramel in a dry pan; when the sugar begins to turn a light brown, add the nuts and cook until all are a caramel. Put a spoonful of these on top of each apple around the opening and the jelly in the center. Beat the cream until firm, flavor and serve around the apples.

Apple Fruit Cocktail. Peel large apples with fine flavor and with a potato scoop cut out small balls, dropping them into a little water with plenty of lemon juice added to keep them white. Prepare a mixture of grapefruit, pineapple and bananas and put into the cocktail glasses; add a few of the apple balls, pour over all the juice when cool left from the fruit boiled down with sugar. Serve at once.

Blushing Apples. Wash, core and cook red apples in boiling water until soft. Have the water half as much as the apples and turn often. Remove the skins and scrape that the red color may remain and arrange on a serving dish. To the water add one cup of sugar, grated rind of one lemon and juice of one orange. Simmer until reduced to about one-half cup. Cool and pour over the apples. Serve with cream sauce.

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Full of Tragedy Has Been the Life of Evelyn Thaw



Evelyn Nesbit Thaw (right) and her mother, Mrs. Charles J. Holman, at the time of the first Thaw trial; Stanford White.

New York, Aug. 21.—Full of tragedy and of tears has been the life of Evelyn Nesbit Thaw, who again steps into public notice as a result of the escape from Matteawan asylum of Harry Kendall Thaw, her husband.

At the age of 16, a beautiful artist's model, she met Stanford White, the wealthy New York architect. White, a moral degenerate, was greatly attracted by her beauty and soon was showering money and gifts upon her.

He sent her to a private school at Pompton, N. J., and later sent her to Paris with her mother. But his friendship for her was not of the platonic, disinterested kind.

At about this time, in 1901, when she was a member of the "Florodora" company at the Casino, she met Harry Thaw. He had already gained notoriety as a generous spender, and his \$50,000 "beauty dinner" in Paris received a great deal of attention from the newspapers.

When Evelyn Nesbit went to Paris with her mother, Thaw followed. He deluged her with flowers, jewelry and attention. In the end she left her mother and the young couple began a tour of the continent.

Within two months, however, she was back in New York seeking a reconciliation with Stanford White and circulating stories about cruelty to her on the part of Harry Thaw.

But in December, 1904, she again sailed to Europe with Thaw, and a year later they returned to be married in Pittsburg, with the approval of Mrs. Thaw, who at first had bitterly opposed the match.

During the next two years Mrs. Thaw did all she could to establish her daughter-in-law in Pittsburg society, and had her schooled in German and French. In the meantime, however, Evelyn had revealed to her husband the sordid story of her relations with Stanford White. Thaw imagined that White was trying to get his wife back to New York, and had detectives constantly watching the architect.

It was on June 15, 1906, that Thaw shot White on the Madison Square

root garden. Then followed the two trials, the first of which resulted in a disagreement of the jury, the second in a verdict that Thaw was insane. In both of these trials, in the hope of saving her husband, Evelyn Thaw told all the revolting details of her relations with White, concealing nothing. It was a terrible ordeal, and resulted in her complete ostracism from society.

Following his commitment to Matteawan, Thaw made two unsuccessful efforts to regain his freedom through the agency of the courts. Both times Evelyn was compelled to retell the story of her shame.

About three years ago Evelyn Thaw gave birth to a son. More than a year before that she and her husband had become estranged. He denied that he was the child's father.

Early this spring Evelyn, being without funds, accepted a position in vaudeville in London. It is said her salary was \$5,000 a week, but it was probably much less than that. When she arrived in New York a few weeks ago she announced that she was penniless.

Now she is going through bankruptcy. She swears that her assets do not exceed \$250, while her liabilities run into the thousands.

She is now in vaudeville in New York and hopes to make a tour of the country soon. Thaw's sensational escape from Matteawan and the consequent notoriety which has come to Evelyn is proving the best kind of an advertisement for her.