

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: I live in a small town where there are but few chances for a girl to get more than \$5 a week for work.

(1) I am going to business college this winter and in the spring I wish to go to a big city to work. Can I secure a position without having references (except my college diploma)?

(2) Is there an employment agency in the city to which I could write to secure a position?

(3) Can I take a civil service examination in bookkeeping?

(4) What wages would an inexperienced woman bookkeeper expect?

GRAY EYES.

(1) Your diploma from the college would vouch for your ability as a student. If the college has a reputation for sending out good clerical help it would tend toward getting you a position. But you would not be able to command much salary, as you will be considered inexperienced in real business.

(2) There are always plenty of employment agencies in every city. Be careful that you select a reputable one. Advise with the business college concerning this.

(3) I suppose so, if you are able to comply with the rules.

(4) Wages are different in different cities. I am afraid you could not get very much. Consult the director of your college.

Dear Mrs. Thompson: We are two girls, 13, and are going with a couple of fine boys of 15.

(1) Do you see any harm in going with them, if we follow our parents' advice?

(2) Is there any harm in going to the theatre with them?

(3) Should we accept other invitations from boys?

(4) How often should they call?

TWO CHUMS.

(1) I see no harm in having boy friends, but by "friends" I do not mean leeches, or indulging in hugging and kissing.

(2) I do not think young girls and young boys should go to the theatre except in the company of some older member of the family.

(3) Boys of 15 are usually not able to invite girls to anything more than an ice cream soda, for they haven't the money to pay for theatres and such amusements. Therefore I don't think it good taste for young girls to accept invitations from young boys unless it is to some game or party that does not mean spending money.

(4) As often as they are welcome to your parents.

Dear Mrs. Thompson: Kindly tell which is proper, for a woman to take a man's arm when walking on a street. I am very much annoyed by a man who persists in taking my arm upon the street, as I think it improper. I fear to offend him by asking him not to. What shall I do?

"TROUBLED ONE."

It is very bad form for a man to take a woman's arm on the street, unless it is after dark and she needs assistance in crossing a street or something of that sort. A woman no longer takes a man's arm when she walks with him.

Dear Mrs. Thompson: As I have been invited to a 35th wedding anniversary, I am puzzled as to what kind of a present is suitable.

ANXIOUS.

There seems to be no particular gift for the 35th anniversary. Perhaps gifts will not be accepted—simply your presence and congratulations. You may, of course, present your hostess with flowers.

Meine Seele," "Minneled," and "Ständchen," he displayed an originality of interpretation and a faultless technique that had the result of producing a most pleasing effect, suiting as they did so well the qualities of his voice. So well did he sing this group and the aria "De l'Art Splendeur," from the opera "Benvenuto," by Diaz, that an encore was demanded. The closing group of songs were from the old English classics and were "The Happy Lover," by Wilson, "Drink to Me Only With Thine Eyes," by MacFarren, "When Dull Care," by Horace, and "Pretty Creature," by Leveridge. Likewise in this group he showed a perfect understanding of his themes. "Drink to Me Only With Thine Eyes," calling forth a reputation of a master of breath, of phrasing, of shading and most of all of interpretation. At times, however, the auditorium seemed too small to contain the powerful voice and the sound reverberated and blurred the otherwise perfect enunciation. His stage appearance is fine, bordering on the dramatic and the hearer can well imagine his success in the operatic field, in which he has achieved more than ordinary distinction.

The audience was not satisfied with the 15 numbers on the program and Mr. Griswold graciously responded with three encore numbers, "Die Däumling," by Strauss; "To My First Love," by Malloy, and "Drink to Me Only With Thine Eyes," by MacFarren.

Mr. Griswold was ably supported at the piano by Emil J. Polak, who gave a most sympathetic accompaniment, following at all times every mood of the singer. The use of the piano, a Haddorf, was donated by Mr. Nelson of the Tri-City Piano company.

PARISIAL AT THE VILLA. THE SECOND NUMBER OF THE series of entertainments, being given at the Villa de Chantal, took place yesterday afternoon at 4 o'clock. Miss Anna Irene Larkin presenting a reading of Parisial. The motif of this magnificent growth of Wagner's genius rests around the story of the holy grail, the first scene depicting the guard thrown about King Amfortas and the holy shrine where the grail reposes in his care. The king, a victim to temptation, feels he is no longer fitted to perform the sacred offices of the unveiling of the shrine, and shrinks from the duty. A sign from heaven that a messenger in the guise of a guileless one shall through the exercise of pity restore the sacred spear with which Amfortas had been wounded by his arch enemy and heal the gaping wound, and thus the sin, for which no other cure exists, is mistakenly interpreted as death.

A youth descends upon the holy ground wherein the king and the grail abide and because of his seeming indifference at the unveiling of the shrine is thrust out by the guard. Elsignor, the sworn enemy, recognizes the lad as the comfoter of Amfortas' wound and plots the boy's destruction in like manner as that accomplished in Amfortas, by the witchery and charm of a beautiful woman—Kundry—a lost soul who is damned because of her laughter at the misery of our Lord on the way to Calvary. She is unsuccessful with Parisial, the youth, and in rage lupoes a curse and the aid of Elsignor, who swings the sacred spear upon the head of Parisial. A miracle takes place and Parisial is unharmed, the earth opens and Elsignor is destroyed.

Parisial amid chaos then seeks the world for Amfortas and through word and act, immune to temptation, in pity for all suffering, he again comes upon Kundry, who may not die, and is soon in the presence of the king, whom he absolves of his grievous error and performs the redemption of Kundry and her reception unto heaven.

Miss Larkin gave a thoroughly sympathetic delineation of the story. In the magic garden scene, where youth encounters beauty and love, Miss Larkin's grasp of the character of Parisial was superb. The sweet femininity of her own personality blended enchantingly into the spirit of youth and swayed her audience with the

intoxication of the joy of life as exemplified in the happy, guileless Parisial. It is a beautiful story and Miss Larkin gave it lovingly and artistically. Miss Henriette Weber introduced the theme and gave a description of the import of the opera and its origin in the mind of the great Wagner. She accompanied the reading with portions of the score and added much to the effectiveness. The audience was seated comfortably in the beautiful reception hall of the Villa, a fitting ensemble for so perfect a rendition of the poem.

RECTOR AND WIFE WELCOMED HOME. REV. AND MRS. G. H. SHERWOOD, who have been spending the past four months in New England, Mr. Sherwood having held a Boston charge during the summer, were welcomed home last evening in the form of a reception held at the parish house of Trinity church, corner of Sixth avenue and Nineteenth street. The affair, entirely informal in its nature, was given under the auspices of the Men's club and church guilds.

One hundred and twenty members of the church and other friends of the rector and his wife gathered at the parish house and a warm welcome was extended to both. The parishioners were delighted with their pastor's return and Rev. and Mrs. Sherwood seemed equally well pleased in being among the members of the local church again.

There was not a dull moment for either young or old. The principal feature of the program was music provided by the Mungler trio, composed of three talented young women—Miss Hazel Mungler, cello; Miss Hilda Sunderbruch, piano; and Mrs. Ethel Wade Birnbaum, violin.

The guests were received by Rev. and Mrs. Sherwood and the following reception committee: Mrs. G. L. Eyster, Mrs. J. W. Potter, Mrs. C. C. Carter, Mrs. I. S. White, Mrs. C. W. Hall, Mrs. F. B. Hawes, Mrs. McGuire, Mrs. R. H. Dall, and Mrs. R. C. Chamberlain.

During the evening refreshments were served by girls of the Sunday school and following, for a short time, dancing was indulged in. The affair, in charge of committees appointed from the various guilds of the church, was a tribute to their efforts.

HUMANE AUXILIARY MEETS. THE LADIES' AUXILIARY TO THE Rock Island County Humane society was entertained yesterday afternoon at the home of Mrs. R. Berry, 1507 Thirtieth street. Miss Dina Ramser, who had been appointed to confer with the mayor relative to placing a light on the humane memorial drinking fountain in Flat Iron square, reported that Mayor Schriver expressed a willingness to live up to the city's agreement to keep the fountain in repair, which was made when it was installed by the Angell Memorial association. Accordingly the fountain is to be wired and a light placed over it. The mayor has also instructed the police officers to arrest any person caught doing an inhumane act, and later, when finances permit, the commission will place an officer in full charge of the humane work. The society decided to meet once a week until the annual sale and supper Dec. 9, and next week will be entertained at the home of Miss Dina Ramser, 832 Thirtieth street. The business meeting yesterday was followed by a social hour, when the ladies sewed and they were later served with refreshments.

REACHES 80TH BIRTHDAY. MRS. SOPHIE RUTH YESTERDAY reached the 80th mile stone in her life and the event was made the occasion for a very happy gathering of her friends at the home of her daughter, Mrs. Leonard Kramer, 1008 Sixteenth avenue, with whom Mrs. Ruth has made her home since the death of her husband last February. The guests numbered 26 and included among them was Mrs. Elizabeth Dingeldein who herself is past 72 years and who has spent this anniversary with Mrs. Ruth for the past 30 years, and her two great grandchildren, Master Robert Knapp and Harry DeLeon. The house was made bright and lovely with yellow and white chrysanthemums.

MRS. ROSS IRVING HOSTESS. MRS. ROSS IRVING WAS THE hostess at a charming party given yesterday afternoon at her home, 325 Forty-third street, when she entertained a company of 25 ladies. When the ladies entered the home they found it dark but for the lights of jack-o'-lanterns placed about the rooms. At various places were witches and ghosts to welcome them, and every place were witches and black cats and pumpkins. After the company had gathered, cards were played at five tables, and those who did not care to play busied themselves with their fancy work. Mrs. Aaron Abraham of Moline took the first favor in the card games. Mrs. Wadsworth second and Mrs. F. G. Weller the low score. Yellow and white blossoms were used as the floral decorations, the chrysanthemum in the living room, yellow roses in the hall and parlor, and carnations in the dressing room and yellow chrysanthemums in the dining room. Late in the afternoon a collation was served, the course carrying out the yellow and white color scheme.

PETERSON-SCHMID. MISS IDA P. SCHMID, DAUGHTER OF Mr. and Mrs. Gottlieb Schmid of 1615 Ninth street and William Peterson of Nineteenth avenue and Twenty-third street, Moline, were united in marriage Wednesday evening at 6:30 at the home of the bride's sister, Mrs. H. Birkhahn, Eighth street and Seventeenth avenue, South Rock Island. The ceremony was performed by Rev. F. J. Rolf of the German Evangelical church and was witnessed by a company of 75 relatives and friends. The bride was attended by her sister, Miss Emma Schmid and the groom's best man was Eric DeLeon of Moline. Miss Agnes Lamp played the wedding march. The bride wore a simple gown of white serge and her flowers were white roses. Her attendant was dressed in a green costume and carried carnations. A reception and wedding supper followed, the house being trimmed in the bride's colors, green and white. Mr. and Mrs. Peterson went at once to housekeeping, following the ceremony, at Twenty-third street and Nineteenth avenue, Moline. Mr. Peterson is a machinist employed in Moline.

WOMAN'S GUILD COFFEE. THE WOMAN'S GUILD OF SOUTH Park Presbyterian church conducted their monthly coffee party yesterday afternoon at the home of Miss Mary Long, 256 Thirtieth avenue, with an attendance of 45 members and their friends. The house was trimmed in pumpkins, black cats, witches and other Halloween symbols and the afternoon proved a very pleasant one. Musical numbers were given by Misses Grace Long and Cora Hermann and Miss Hazel Spaulding. Refreshments were served at the close of the afternoon.

CLUB AT NEW HARPER. THE MEMBERS OF THE U. & I. club were the guests of Mrs. Danna

BAPTIST MISSION SOCIETY. THE WOMAN'S MISSION SOCIETY of the First Baptist church held the October meeting yesterday afternoon at the home of Mrs. George Saunders, 1012 Fourteenth-and-a-half street. Miss Alvida Young conducted the devotional services and Mrs. George Lee was in charge of the program which was "On China," "The Printed Page." Mrs. Lee gave the first paper, "The Chinese Love of Literature," Mrs. R. H. Hoffman read a paper on "The Satisfying of the Man." Mrs. Thomas Journey told of "Dr. Timothy Richard's Call for 100 Men," and Mrs. Chas. Ege spoke of "The Native Work of the Press," and Mrs. Phil Wagner on "The Mission Work of the Press" and Mrs. Edward Brien told of "The Possibility of Winning the Chinese through the Printed Page." Mrs. H. C. Kingsbury who with Miss Alvida Young were delegates to the state meeting of the Baptist Women's conference in Chicago last week, told of that meeting. Miss Young was re-elected on the state board of the church at that time. The local society has the distinction of being one of the very few societies in the state who are placed on the honor roll for standards of excellency, having lived up to ten points required for such distinction. After Dr. H. W. Reed had closed the program with prayer a social hour was enjoyed and Mrs. Saunders assisted by Mrs. Frank Freeman, Mrs. Forrest Young and Mrs. Mary Spaulding served refreshments.

PROGRESSIVE SUPPER. A COMPANY OF ROCK ISLAND and Davenport young people were entertained at a progressive Halloween party last evening, the Misses Florence Hosler and Grace Smith of Davenport being the hostesses. The company went first to the home of Miss Hosler on High street, and after dressing in pillow cases and sheets to represent ghosts, the young men selected their partners from among the ghosts and the company went to the home of Miss Smith. Here they were invited to the basement, where Halloween decorations made the place very attractive. A mock wedding was a feature of the evening, and stunts appropriate to the day were pulled off. Later the company went to the dining room, where they were served with a three-course lunch. The table had as a centerpiece a huge pumpkin filled with favors which were drawn from the receptacle by means of ribbons extending to each plate. Black cats and witches and pumpkin faces trimmed the dinner board.

BERGIN at the New Harper yesterday afternoon. The afternoon was devoted to 500, played at three tables, and in which game the prizes were won by Mrs. William Johnson, first and Mrs. Edward Lundberg second. After the games were finished the ladies were served with a delightful lunch in the blue room and here the table had bouquets of yellow chrysanthemums and the place cards carried out the Halloween idea. The club will be entertained in two weeks, meeting again at the New Harper with Mrs. William Johnson as the hostess.

IN HONOR OF MISS STRECKFUS. THE MISSES THERESA and Anna Heritzka were the hostesses last evening at an auction bridge party to honor their cousin, Miss Anna Streckfus, a bride of next month, entertaining at their home, 317 Sixteenth street. Pink and white, the colors chosen by the honoree as her wedding colors, were carried out prettily in the

decoration of the home, with flowers, pink shaded candles, festoons, etc. Three tables of the card games were played, Miss Streckfus being given the guest prize, Miss Mary Browne the high score, and Miss Clara Math the low score favors. A luncheon was served at the small tables, after the games, pink and white being carried out in the courses.

COFFEE AT MRS. SPILGER'S HOME. THE LADIES' AID SOCIETY OF THE Memorial Christian church entertained their friends at a coffee party yesterday at the home of Mrs. John Spilger, 811 Third avenue. Mrs. Spilger was assisted by Mrs. Hetter, Mrs. Wilhite, Mrs. S. R. Wright, Mrs. Nelson, Mrs. Edwards and Mrs. Van Arsdale. A company of 30 ladies were the guests and they spent the afternoon informally and were served with refreshments.

Additional Social on Page 14.



DOMESTIC SCIENCE DEPARTMENT

or two tablespoonfuls of cream may be added before serving and then turn on to hot buttered toast.

Follow the method given under the title "panned oysters" for all stewed or creamed oysters, and then add milk, stock, cream or thin cream sauce and seasoning to suit the taste. Celery, celery salt or celery seed is always a good flavoring for oysters; onion or a bit of curry powder makes a fine flavoring for a change.

CRABS A LA CREOLE. Material—Sweet green pepper, one; clove of garlic, one; small onion, one; flour, tablespoonful; butter, tablespoonful; canned tomatoes, one cup; crab meat, one cup; paprika and salt.

Directions—Put the butter and flour into a sauce pan, and when melted add the garlic and onion chopped fine. Cook until the onion begins to look yellow, then add the tomatoes and simmer for 15 minutes. Add crab meat, fresh or canned, and serve on toast. A spoonful or two of cream may be added if a pinch of soda is put in the tomatoes.

OYSTER DISHES SEASONABLE. Dr. Carl L. Alsberg, head of the bureau of chemistry of the United States department of agriculture, has praised the modern methods of growing oysters in deep water, where the beds are constantly swept by pure currents of salt water, and with the careful modern methods of transportation can be received at inland cities as fresh as when taken from the sea.

The same is true of crabs, which are hard and soft shelled. They make their home in the deep waters off the rocky coast of Korea, and are large and meaty and sweet and juicy, but come canned to us, or those off the coast of the Gulf of Mexico, particularly in Mobile bay.

The oysters are extremely delicious when milk or cream is added. The crab, like the lobster, causes less gastric disturbances when served with no milk and very little cream. There are many delicious dishes made from both; the oyster raw, with snappy relish of catsup, lemon and horseradish; soups, stews, fried, scalloped and many of the more fancy dishes.

The crab also is served as deviled crabs, scalloped crab meat, crab omelet, baked potato with crab meat, crabs a la Newburg, crabs a la Hollandaise and numerous other ways.

Oysters should never be cooked. I mean by that they should only be subjected to heat until they are thoroughly heated through and "plump."

PANNED OYSTERS. Put in a hot spider or pan with large surface 35 oysters of the best variety. Shake the pan and as soon as they are hot and plump add salt, pepper and butter. Serve at once on toast dipped in hot milk or cream.

BAKED POTATOES WITH CRAB MEAT. Select and scrub well with a vegetable brush the desired number of potatoes. Bake, and when done, cut lengthwise and scoop out all of the potatoes. Mash and season well with butter, salt and paprika, cream and crab meat, cut in small pieces. Re-fill, sprinkle bread crumbs, and melted butter over top and brown in a hot oven.

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Additional Social on Page 14.

The Argus Daily Pattern



The Increasing Popularity of the Peg-Top.

Much of the smartness and grace of the modish broad waist and hip lines is embodied in the peg-top skirt which tapers to a narrow footline, making the effect still more pleasing.

Especially suited to these skirts are the "pie" fabrics, velours, velvets and velveteens. They are thick yet light in weight and add greatly in bringing out in their folds the loose unfitted effects desired.

7812 shows a peg-top skirt and a blouse with a drop-shoulder, which is another smart detail of many of the new designs. An inset vest which may be of brocade or embroidery is a pretty feature of this design.

Leather colored velours de laine is an unusually smart suggestion for this style of dress. A model of Berny seen at a recent opening of leather colored duvetyne with a belt of green suede inspired the color scheme.

To copy this model in size 36 it requires 5 1/2 yards of 42 inch material. Piped for the blouse that cleverly repeats the color of the dark skirt with which it is worn is the combination used in 7813. The low shoulder and a natty collar are features of this design.

Size 36 in this model requires 4 1/2 yards of 36 inch material. No. 7812—sizes 34 to 42. No. 7813—sizes 34 to 42. Each pattern is 15 cents.

To obtain either pattern illustrated fill out this coupon and enclose 15 cents in stamps or coin. Be sure to state number of pattern and size, measuring over the fullest part of the bust. Address Pattern Department, care of this paper.

No. Size Name Address

SOCIETY

Putnam Griswold in Song Recital at Moline

THE APPEARANCE OF PUTNAM Griswold at the Moline theatre last evening in song recital, under the auspices of the music department of the Moline Woman's club was the signal for the gathering together of the Tri-city musical community. This was the famous basso's first appearance in the Tri-cities and he was warmly and enthusiastically received and his hearers were won with his beautiful voice. One knows not what to admire most, the splendid control of a powerful voice, the warmth of temperament, the flawless diction or the fine intelligence that has wrought out the combination of merits shown in Mr. Griswold's singing. He can transfer a Schubert or Schumann song into a musical living picture in a most admirable manner. Much pleasure was to be gotten from this singer's recital for he is endowed with truly musical

gifts beyond the narrower limits, with a zeal that takes him outside the beaten tracks and that which is really of some consequence—a splendid voice.

Mr. Griswold opened his program with a group of four Italian songs, "Vittoria Vittoria," by Carissimi; "Ideal," by Tosti; "La Danza," by Rossini, and "Serenade" (from "La Damnation de Faust"), by Berlioz, which he sang with surprising facile qualities, with much ease and grace. Then followed a group of German songs, "Mit Maedlein sich Vertragen," by Beethoven; "An die Musik," by Schubert; "Gruppe aus den Tartarus," by Schubert; "Wohin," Schubert, in which he displayed to splendid advantage the diversity of vocal powers, from the soft, sympathetic musical qualities to the sturdy powerful ones, with perfect control at all times. "Two Grenadiers," by Schumann, translated from the German by Mr. Griswold, was sung with amazing power and warmth of expression, with a fluency and breadth of interpretation. In the Brahms and Strauss numbers, "Morgen," "Ruhe,

L.S. McCabe & Co. ROCK ISLAND, ILL. 1118 E. 10TH ST.

Specials for Saturday

A Special Sale of Graniteware Women's Warm Mufflers at 10c

occurs Saturday. You will find bread pans, fry pans, jelly moulds, dippers, ladies, pie pans, skimmers, cake pans, etc.; many values up to 25c; choose as you like 8c

95c for Men's Flannel Shirts Worth \$1.25

And we wish to emphasize the fact that these have never been offered before for less than \$1.25. They