

SOCIAL EVENTS

HALLENE-MONTGOMERY.
Yesterday morning at 10 o'clock took place the marriage of Miss Ruth Margaret Montgomery, daughter of Alexander E. Montgomery of 611 Twentieth street, Moline, and Maurice M. Hallene of 1702 Eighteenth avenue, Moline. The ceremony was a simple one performed by Rev. J. H. Miller, pastor of the United Presbyterian church of Moline, at the home of the bride. The bride and groom received the 50 guests as they arrived at the home, and at the hour of the ceremony took their places for the service in the parlor, where an altar had been formed of palms and ferns and where crystal chandeliers and white chrysanthemums and carnations were effectively placed. Southern smilax decorated the doorways and chandeliers and the table in the serving room. The niece of the groom, Miss Genevieve Peterson, played Nevin's "Venetian Love Song" just before the ceremony and during the service played "Meody of Love." The bride wore a lovely gown of ivory white crepe de chine with a bodice and tunic of chantilly lace. She carried a bouquet of bride's roses. The bridal couple was unattended. Mr. and Mrs. Hallene left for a wedding trip to Sioux Falls, S. D., and will also visit in Minneapolis and St. Paul before their return.

The bride wore as a traveling suit dark blue silk with a hat of the same shade trimmed in ostrich feathers. They will be at home after Nov. 1 and will make their home with the bride's father. The bride is a graduate of the Moline high school and also of a kindergarten training school in Ishpeming, Mich., and has acted as supply teacher in the local public schools. Mr. Hallene is employed by the Montgomery Elevator company and was recently made secretary of the company.

SWANSON-BORNHOFF.
Miss Anna Bornhoff of Clinton, Iowa, and Walter Swanson of Moline were united in marriage Tuesday afternoon at 4 o'clock at the parsonage of the Moline First Baptist church, Rev. Craig Thoma performing the ceremony. They were accompanied by the groom's sister, Miss Nellie Swanson, Miss Karen Bornhoff, sister of the bride, and Mr. and Mrs. Walter Kirby. The bride wore a gown of white lace over net with pink trimmings and a girde of pink satin. She carried white roses. A wedding supper was served to 20 guests by the groom's sisters, Mrs. C. B. Stafford and Mrs. Anderson, at the home of the former, 2819 Fourteenth avenue, Moline. Pink and white wedding bells, flowers, hearts and cupid's decorations the house and serving table. Mr. and

Mrs. Swanson left for a wedding trip to the northern states, and after Nov. 1 will be at home at 1846 Fifteenth street, A. Moline. The bride wore as a traveling suit a gown of brown broadcloth with a brown velvet hat trimmed in gold roses. She was formerly of Moline, and is a graduate nurse. Mr. Swanson is a steamfitter, employed in Moline.

DELTA ALPHA CLASS MEETS.
The Delta Alpha class of the First Methodist church held a pleasant meeting Tuesday evening at the home of Miss Florence Bailey, 1612 Eighth avenue. After a short business session a social time when games were played, was enjoyed and the hostess served a nice lunch. The club will meet next month with Miss Stella Baker.

SURPRISE MRS. JACOBSON.
A company of 39 friends went to the home of Mrs. Anna Jacobson, 831 Forty-first street, Tuesday evening and carried out a pleasant surprise on her. They spent the evening in informal sociability and a luncheon which the guests brought was served. Mrs. Jacobson was presented with a beautiful warm blanket and with a purse of money.

EVER READY CIRCLE OFFICERS.
At a meeting of the Ever Ready circle of the First Baptist church held at the home of Miss Hazel Kolls, 1704 Fifth avenue, the following officers were elected for the coming year:
President—Miss Mae Jacobson.
Vice president—Miss Grace Peterson.
Secretary—Miss Hazel Kolls.
Treasurer—Miss Lola Cardall.
Plans were made for a Halloween party to be given on the following of Oct. 29 at the home of Mrs. N. P. Tucker, 1113 Fourteenth and a half street. Games and a social hour and refreshments were enjoyed during the evening.

HOSTESS TO 500 CLUB.
The members of the 500 club of which the hostess is a member were entertained Tuesday afternoon by Mrs. Frank Larson at her home, 1023 Fifteenth street. Three tables of 500 were played and the prizes were won by Mrs. Schroeter and Mrs. John Lindvall of Moline. A lunch was served at the small tables at the conclusion of the games. Mrs. John Lindvall will entertain the club at her home in Moline in two weeks.

KENNEDY-MCKINLEY ENGAGEMENT.
Mrs. Milton R. McKinley, 5517 Lake road avenue, Chicago, formerly of Rock Island and Moline, has announced the engagement of her daughter, Gertrude, to Matthew J. Kennedy, also of Chicago. The wedding will take place in the early winter. This is very interesting news to hosts of local people, where both Mr. and Mrs. McKinley—the former having died since removal to Chicago—and the two daughters, Gertrude and Grace, were very popular.

THREE G. CLUB WITH MRS. ZIMMERMANN.
All the members of the Three G. club attended the monthly meeting held Tuesday afternoon when Mrs. Louis Zimmermann, 1001 Seventh avenue acted as the hostess. The ladies busied themselves with their fancy work, sewing and crocheting and late in the afternoon they were served with a course dinner. Lovely garden flowers in baskets and bowls formed the table decorations, and a lunch was served marked with cards in the shape and color of autumn leaves. The hostess was assisted in serving by Mrs. Stolt. The club will be entertained in two weeks by Mrs. Joseph Boden at her home on Seventh avenue and Thirty-fifth street.

PLAN FOR PAST PATRON AND MATRON NIGHT.
A business meeting of the Rock Island chapter No. 229, O. E. S., was held last evening at Masonic temple and plans were completed for the past patron and past matron night, which will be observed next Wednesday evening. Chapters of the O. E. S. will be invited from Davenport, Moline, Milan and Silvis, and a members of the order conjoining in the three cities. Mrs. Cora Schillinger gave a splendid report of the grand chapter sessions which were held last week in Peoria.

HOSTESS TO ANNIVERSARY CLUB.
Mrs. W. A. Carpenter at her home, 1429 Fourteenth-and-a-half street, acted as the hostess to the members of the Anniversary club Tuesday afternoon. The members were all present and the ladies spent a delightful afternoon with their fancy work and in a social way. A three-course lunch was served in the dining room, which was bright and attractive with decorations of fall flowers. At each place was a small candlestick, and as a table centerpiece was a large basket filled with garden flowers. The other rooms of the house were trimmed in the autumn flowers.

SURPRISED ON BIRTHDAY.
Yesterday was the 27th birthday anniversary of Arthur Allabro and the event was fittingly observed last evening when a company of 30 friends invited by his wife came to the home and took him by surprise. During his absence from home in the early evening the home was decorated with autumn flowers and foliage and preparation made for the affair. Upon his return he was much surprised to find the house filled with his friends. A two-course supper was served and the evening was passed playing games, with

music and contests, in which the prizes were won by Miss Adela Tappendorf of Bettendorf and Justine Smith of Moline. The guests brought a number of beautiful gifts for the host.

BOUDINOT-TRENT.
Last evening at 5 o'clock at the home of the bride was celebrated the marriage of Miss Lilla Trent, daughter of Mr. and Mrs. Lincoln H. Trent of 719 East Fifteenth street, Davenport, and Warren E. Boudinot, son of Mr. and Mrs. R. T. Boudinot, 302 Rushmore street, Davenport. The service was read by Rev. Frank Cole, pastor of St. John's Methodist church of Davenport, and a company of 75 guests witnessed the ceremony. The bridal couple was unattended save by two small nephews of the groom, William and Donald Boudinot, who were dressed in white from head to toe and carried the rings in beautiful flower trimmed baskets. Mrs. H. Pell at the piano played the wedding march as the bride and groom entered the living room together for the service and while it was read she played a nuptial song. The ceremony took place before an altar of greenery and yellow and white flowers, pedestals of white holding baskets of chrysanthemums and carnations being placed on either side. The bride wore a lovely gown of white crepe de chine made in basque effect, the tunic and bodice being trimmed in chantilly lace. She wore the full length veil which was formed into a cap and held with a wreath of flowers of the valley. She carried a shower bouquet of yellow and white roses. A wedding supper was served after the ceremony, the serving room in its decorations carrying out the yellow and white wedding colors with garden flowers and other blossoms of the season. Mr. and Mrs. Boudinot left last evening for a wedding trip to St. Louis where they will visit the bride's uncle, E. E. Stone. The going away gown of the bride was of green cloth with which she wore a green velvet hat. After a short visit they will return to Davenport and make their home for the winter with the parents of the bride on East Fifteenth street.

Guests from out of the city were Mr. and Mrs. E. B. Stone and Miss Ina Stone, Mr. and Mrs. C. C. Trent, Mr. and Mrs. H. G. Trent of this city, Mrs. Paul Bowen, Mr. and Mrs. F. Shafer, Mr. and Mrs. Clarence Tilbrook, Miss Mary Trent and Miss Genevieve Ashdown of Port Byron, Mrs. Otto Peterson of Watertown, Miss Emma Stone of Chicago, Mr. and Mrs. Frank Gilmore of Dixon, Iowa, Miss Genevieve Morehead of Blue Grass, Iowa, and Mr. and Mrs. J. B. McNeal of Muscatine. The bride has been employed for a number of years as head of the glove department in the Harned & VonMaur store in Davenport. She has been the hostess at many nuptial occasions in the last few weeks preceding her marriage. The groom is employed as a salesman for the Keystone View company.

HOSTESS TO OAK HILL CLUB.
Mrs. D. P. Williams at her home, 1534 Twenty-eighth street, was the hostess yesterday afternoon to members of the Oak Hill Social club at the fortnightly meeting, ten of the ladies being her guests. They spent a pleasant afternoon with their needle work and visiting and at 5 o'clock a course lunch was served. Mrs. M. H. Kanary, who leaves soon to make her home in Chicago, was a special guest of the afternoon, the ladies taking this opportunity to bid her goodbye. The club will be entertained in two weeks by Mrs. Alba G. Hill.

ORGANIZE STUDY CLUB.
Under the auspices of the B. Y. P. U. of the First Baptist church a class was organized last evening for the purpose of making a special study of the doctrines of the denomination. H. M. Craig was chosen leader and a large number of the young people were enrolled as members. The course will cover a period of ten weeks and the text book selected is "A Brief Statement of Baptist Principles," by Philip L. Jones. Meetings will be held every Wednesday evening following prayer service at the church.

TRINITY GUILD WITH MRS. WICKS.
The weekly meeting of Trinity guild of Trinity Episcopal church was held yesterday afternoon at the home of Mrs. S. H. Wicks, 927 Twenty-second street. Nineteen of the ladies were present and passed the afternoon with sewing and the transaction of the business of the guild. A delicious lunch was served before the afternoon's close. The meeting next week will be held at the parish house.

HOSTESS TO JOLLY 500 CLUB.
Members of the Jolly 500 club were

Mrs. H. F. Claussen, 222 Railroad avenue, Moline, when three tables of 500 were played. Prizes in the games were awarded to Mrs. Emery Mayfield, first; Mrs. Herman Lage, second; Mrs. A. Henke, consolation, and Mrs. Carl Wellnitz, booby. A course lunch was served at the conclusion of the games. The club will be entertained in two weeks by Mrs. Elmer Turnquist, 212 1/2 Railroad avenue, Moline.

MISSION SOCIETY MEETING.
The semi-annual meeting of the Woman's Home and Foreign Missionary society of the Lutheran churches of Rock Island was held yesterday afternoon in the home of Mrs. J. L. Oakleaf, 1121 Fifteenth and a half street, Moline, with a large attendance of the members. The president, Mrs. N. J. Forsberg, conducted the opening devotional services of scripture reading and prayer and then was taken up the business of the organization. Mrs. Uma Bersell reported that \$11 had been collected at a coffee given at Zion chapel in July and that a collection taken in the First Lutheran church amounted to \$8. It was decided to attempt the organization of a mission society within the Rock Island district of the church, a meeting for this purpose to be held in Zion chapel Oct. 29. Delegates will be sent from the churches throughout the district, the ladies to represent the local churches being Mrs. Karl Nilsson and Mrs. J. A. Anderson from the First church, Mrs. J. A. Andreen and Mrs. Peter Benzon from Zion church and Mrs. O. P. Anderson and Mrs. Sarah Khanishu from Grace church. The chair appointed a committee on entertainment for this session to consist of Mrs. O. V. Holmgren from Grace church, Mrs. John Nelson from the First church, Mrs. C. O. Graner from Zion church. The collection from this meeting will be used to send Christmas boxes to missions in Porto Rico and China.

It was also decided to hold a coffee during the month of February at Zion chapel and a committee was appointed to make the arrangements. Twelve new members were added to the society, including one life member, Mrs. Alma Sundell.

The program of the afternoon consisted of an address by Verner Swanson on the subject "Why I believe in Missions." At the close of the afternoon Mrs. Oakleaf served delicious refreshments. The next meeting will be held the second Wednesday in March.

WEST SIDE EMBROIDERY CLUB.
West side embroidery club members were entertained yesterday afternoon by Mrs. S. A. Torrey at her home 610 Twelfth avenue. The house was decorated with flowers and on the serving table where the course lunch was served was a large vase of chrysanthemums. The ladies were busy with their fancy work and Mrs. Clyde Schneider gave a number of piano selections. The club will be entertained in two weeks by Mrs. W. F. Case, 1416 Forty-first street.

HOSTESS TO IVY CARD CLUB.
The members of the Ivy Card club were the guests yesterday afternoon of Mrs. Henry Geisler at her home, 1505 1/2 Second avenue, when the fortnightly games of 500 were played. The house was decorated in carnations and roses and following the games a three course dinner was served. Prizes in the card games were given to Mrs. Bert Brostrom of Moline, Mrs. Maas Voss, Mrs. P. J. Carlson and Mrs. Sarah Sturtevant. The club will be entertained in two weeks by Mrs. Brostrom in Moline.

WADSWORTH-DOONIN.
Miss Suzie Doonin, daughter of Mr. Altea Doonin of Bowling and Thomas L. Wadsworth, son of Mr. and Mrs. Paul Wadsworth of Rural, were united in marriage last evening at 6 o'clock at the First Presbyterian church in Milan, the pastor, Rev. W. H. Shaw, officiating at the service. The bride was attended by her sister, Miss Nellie Doonin, and the groom's brother, Sandy Wadsworth, was his best man. The bride was gowned in suit of purple with which she wore a white hat. She wore a beautiful lavalier, the gift of the groom, and a corsage bouquet of white roses. Her attendant was dressed in a blue serge suit and a black velvet hat, and she also wore white roses. Following the ceremony the company came to the New Harper in this city where they had dinner. The bride attended the local high school and Augustana college and for the last several years has been employed as a teacher in the county schools. The groom is a prosperous farmer residing near Coal Valley and the new home will be on his farm where they will be at home after Oct. 20.

ROYAL CINCH CLUB.
Mrs. C. W. Baker at her home, 2508 Sixth avenue, entertained the Royal Cinch club yesterday afternoon when three tables of the game were played. Mrs. J. F. Grotgert took the head prize, Mrs. J. Green the second, and Mrs. A. Schrieber of Davenport the all-time favor. A lunch was served before the close of the evening and the club adjourned to meet in two weeks with Mrs. E. F. Helpenstell, 1004 Fifteenth street.

FAYE HAWES CAMP PARTY.
Faye Hawes camp, Royal Neighbors of America, gave a card party last evening in Math's hall when both 500 and cinch were played. The first prize in the 500 games went to Mrs. John McGinnis, Mrs. C. Isaacson taking the second favor. In the games of cinch Mrs. J. A. Wagner took first prize and Mrs. Harry Sage second. Other parties will probably be given by the camp.

I. O. O. F. DANCING PARTY.
Local degree staff No. 608, I. O. O. F., held the second of a series of winter dancing parties at Odd Fellows' hall last evening which was attended by a large number of the members and their friends in spite of the inclement weather.

All the news all the time—The Argus.

Young & McCombs
ROCK ISLAND

Dress Sale

Where is the thrifty woman who wouldn't take advantage of a Dress Event such as this?

Think of being able to choose from a special display of Dresses, beautifully made, a bit plain, but fashioned from materials of excellent quality—Dresses that cost us more than this special Sale price—Dresses, in fact, that were marked to sell to 18.50.

Tomorrow and Saturday you may take your choice, at only

\$3.95

Come and judge for yourself as to the values, but remember the number is limited.

Friday
3.95
Saturday



HOUSEHOLD HINTS

THINGS WORTH KNOWING.
Dry bran will clean light furs and make them fluffy. It will also clean velvet flowers, such as are used now for dress and hat trimmings, and it will also take the soil from woolen articles. Rub the bran on the surface, then brush and shake thoroughly.

When you take up carpets be careful in removing tin tacks that edges of carpet are not torn: then roll up carpets with upper part inside and carry them away to be beaten. As soon as carpets are removed, throw a few old tea leaves (not too wet) over the floor, sweep room out, then wash boards with a wet flannel, but be careful not to throw too much water about, as it is liable to damage the ceiling of the rooms below. While floor is drying, beat carpet with a long smooth stick or carpet beater, if you happen to have one. After carpet is beaten, brush on both sides with a stiff broom. If faded or greasy in many parts, sponge with an ox-salt mixed with a painful of cold water, or a little grated raw potato and cold water mixed, then wiped dry with soft cloths; will make them look clean and bright.

THE TABLE.
Three Beef Dinners—It is difficult to plan beef dinners for a small family at a moderate cost. Buy a slice clear across the round, about an inch thick. Ask your butcher to save you the third or fourth cut. This is the tender part of the round and some prefer its flavor to that of porterhouse. From the top part cut a piece large enough for a steak for today's dinner. Next day cut the remainder into two-inch squares.

Dredge with flour, season with salt and pepper, and place in a Boston beanpot or in a casserole. Add one or two onions, if you like the flavor, and about a half cup of water. Then lower the heat and cook very slowly four or five hours. Do not let the liquid boil nor burn out, but do not keep any more water in the pot than is needed to keep the meat from burning. When meat is real tender, remove from pot and, with milk and flour, make a thick gravy in the pot. Use part of this for the second dinner. The third day warm up the remaining meat and gravy. Place in baking dish and cover with biscuit crust made of one cup flour, two teaspoons baking powder, one-fourth teaspoon salt, one tablespoon shortening, and half cup milk. If your dish is large, double the biscuit recipe. Cut gashes in the crust. Bake about fifteen minutes.

Coleslaw—One cup sweet milk, yolk of one egg; beat together place this on stove and let come to a boil then put in cool place. In another dish put four tablespoons vinegar, two tablespoons sugar, one tablespoon made mustard (mustard ready for use), a little salt. Put this mixture with the first, then add one cup beaten cream. Use a fine slicer for cabbage. This recipe is enough for a small cabbage and will serve six or seven persons.

Hash Transformed—Cut meat fine, add a little onion and any other seasoning desired. Have rather rich biscuit dough, roll it out and put meat into it. Bake. Use soup stock or gravy to make a rich sauce. Pour sauce over meat pie just before sending to table and you will find your hash transformed into a delicious dinner dish.

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HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON

Dear Mrs. Thompson: Please tell me how to get the pleasant odor in the hair that some girls have. I have tried perfuming it, but that is too strong a scent.

LYDIA.

A delightful way of imparting a pleasant odor to the hair is to let the perumery filter through in the form of steam. Fill a small bowl with boiling water, pour a little perumery upon it. The two liquids will not mingle, but hold your hair over the bowl and the steam of the water will carry the scent with it through the hair.

Dear Mrs. Thompson: Please give me a recipe for grape juice.

OLIVE.

Put one quart grapes in a gallon jug, add to them three cups white sugar and fill with boiling water. Cork and seal. In three months you will have a gallon of clear grape juice with a lovely color.

Dear Mrs. Thompson: Please tell me what will remove blood stains.

POLLY.

First soak in tepid water, rub well with soap, then cover with wet starch.

Dear Mrs. Thompson: What can I do to remove rust from iron and steel? I have tried scouring, but can not get all the deep rust out.

TOBY.

To remove rust from iron and steel wash with sweet oil and while wet cover with quick lime. Leave for two days, then rub dry. Repeat if necessary.

Dear Mrs. Thompson: Someone set a hot dish on the dining table without putting a mat under it. It turned it white. What will remove the spot?

ANXIOUS.

Apply hot milk, then rub with tincture of camphor.

Dear Mrs. Thompson: Please tell me what will whiten the hands.

O. L.

To whiten the hands rub a little glycerine and lemon juice over them than draw on an old pair of kid gloves.

Dear Mrs. Thompson: Is there any thing that will keep a fountain pen from leaking?

BOOKKEEPER.

Rub paraffine on the threads of the pen before screwing on the top and it will not leak.

Dear Mrs. Thompson: (1) We are two girls. A is 15 and B is 15. B is engaged to a man 25 years old. Is he too old for her if her parents don't object?

(2) A goes with a boy of 20. Is he too old?

TWO CHUMS.

(1) B's parents certainly would object to her being engaged to anyone if they knew of the engagement. She isn't old enough to know what love and marriage means.

(2) A is too young to "go" with anybody. There is no harm in having boy friends at this age, or in going with them occasionally to places in the afternoon.

Dear Mrs. Thompson: Will you please tell me how to clean French ostrich plumes white?

M. D.

Dip plume in gasoline and while wet roll in powdered magnesia. When dry shake out the powder. If not clean repeat the process.

Homesteaders' Excursion
to the "Famous Ridge" Dundee, Peoria county, Florida, leaving Moline Oct. 20. Orange and grape fruit groves on our land are producing annual net profits of over \$1,000 an acre. Investigate. W. J. Rowley, Bank Company, Room 301 People's Bank building, Moline.

Buy Your Coal Now
while the prices are low—Springfield Lump,
\$3.50 Per Ton
Delivered to any part of city.
Phone 1198 Rock Island.

Bed Time Tales

By Clara Ingram Judson.

The Meaning of the Curfew Bell

WHEN you hear the curfew ring in the evening does it ever make you think of the old, old fashioned curfew laws?

Do you realize that the curfew bell stands for the law and order of things long ago—so long ago that it is almost forgotten?

Hundreds of years ago every city was surrounded by a wall and the curfew was rung to let the people know the time of closing the gates.

Then the people would drop their work, shut their stores, come in from the fields and make ready for the night.

In other places the curfew rang earlier, some time before sundown, to let the shepherds in the fields know it was time to shut up the flocks for the night.

Then the curfew rang sometimes for an evening service, perhaps in a big cathedral—perhaps only in a mission church, but always the bell rang for few people had clocks or watches to go by.

But always the bell rang to tell the people that night was approaching and they should be ready for rest.

The good English fathers and mothers would listen for the curfew and when it rang, would lock their doors and windows for the night.

All the children must be in then if they wished to get in at all.

A true story, which shows how strictly the parents of those olden days heeded the curfew.

David Livingstone's father was a very conscientious man and very strict with his children.

His rule was that every child must be in the house when the curfew rang at dusk.

No one broke the rule until young David was about nine years old.

Then one day he was away from home playing so happily that he forgot all about the curfew till it rang out in the twilight.

He stopped his play at once and ran home as fast as he could, but he was too late.

His father had come home and all the doors were shut and barred for the night.

He stretched himself out on the cold doorstep and went to sleep.

Instead of crying or pounding on the door, he accepted his punishment like the manly boy he was.

Pulling from his pocket a crust of bread left from his school luncheon, he ate it slowly; then he stretched himself out on the cold doorstep and went to sleep.

Many times through the night his mother watched him to see that he slept safely, but she did not speak to him for she wanted him to learn to be brave and self-reliant as well as obedient.

In after years, he told some friends, that that night was one of the most wonderful of his life, for in it he learned to make the best of whatever happened.

And all because of a curfew bell.

Tomorrow—Gala Day in Squirrelland.

Remove from pot and, with milk and flour, make a thick gravy in the pot. Use part of this for the second dinner. The third day warm up the remaining meat and gravy. Place in baking dish and cover with biscuit crust made of one cup flour, two teaspoons baking powder, one-fourth teaspoon salt, one tablespoon shortening, and half cup milk. If your dish is large, double the biscuit recipe. Cut gashes in the crust. Bake about fifteen minutes.

Coleslaw—One cup sweet milk, yolk of one egg; beat together place this on stove and let come to a boil then put in cool place. In another dish put four tablespoons vinegar, two tablespoons sugar, one tablespoon made mustard (mustard ready for use), a little salt. Put this mixture with the first, then add one cup beaten cream. Use a fine slicer for cabbage. This recipe is enough for a small cabbage and will serve six or seven persons.

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Remove from pot and, with milk and flour, make a thick gravy in the pot. Use part of this for the second dinner. The third day warm up the remaining meat and gravy. Place in baking dish and cover with biscuit crust made of one cup flour, two teaspoons baking powder, one-fourth teaspoon salt, one tablespoon shortening, and half cup milk. If your dish is large, double the biscuit recipe. Cut gashes in the crust. Bake about fifteen minutes.

Coleslaw—One cup sweet milk, yolk of one egg; beat together place this on stove and let come to a boil then put in cool place. In another dish put four tablespoons vinegar, two tablespoons sugar, one tablespoon made mustard (mustard ready for use), a little salt. Put this mixture with the first, then add one cup beaten cream. Use a fine slicer for cabbage. This recipe is enough for a small cabbage and will serve six or seven persons.

Hash Transformed—Cut meat fine, add a little onion and any other seasoning desired. Have rather rich biscuit dough, roll it out and put meat into it. Bake. Use soup stock or gravy to make a rich sauce. Pour sauce over meat pie just before sending to table and you will find your hash transformed into a delicious dinner dish.

Here Is Good News For Stomach Victims

Some very remarkable results are being obtained by treating stomach, liver and intestinal troubles with pure vegetable oils, which exert a cleansing, soothing and purifying action upon the lower bowels, removing the obstructions of poisonous fecal matter and gases and preventing their absorption by the blood. This done, the food is allowed free passage from the stomach, fermentation ceases and stomach troubles, quickly disappear.

George H. Mayr, for 20 years a leading Chicago druggist, cured himself and many of his friends of stomach, liver and intestinal troubles of years' standing by this treatment, and so successful was the remedy he devised that it has since been placed in the hands of druggists all over the country, who have sold thousands of bottles.

Though absolutely harmless, the effect of the medicine is sufficient to convince any one of its remarkable effectiveness, and within 24 hours the sufferer feels like a new person. Mayr's Wonderful Stomach Remedy is now sold here by all druggists.—(Adv.)