

SOCIAL EVENTS

MUSICAL CLUB EVENING PROGRAM.

A guest program will be given at the meeting of the Rock Island Musical club tomorrow evening at 8:15 at the New Harper. The program will be given by Miss Marie Tremann, reader, and Miss Frances Desaulniers, harpist, assisted by the Apollo club, under the direction of Charles L. Swanson, and is as follows:

Chorus, "Hail to the Chief".... Verdi
Stridolone ("Battle Hymn") Lindblat
Apollo Club
Harp, Marquette.... Tedesche
Miss Desaulniers
Reading, "A Court Comedy".... Cooke
Time, 17th century.
Scene, anteroom in the Palace.
Characters: Charles II. of England,
Lady Frances Stuart, Nell Gwynne,
Miss Tremann.
Vocal Solo, "The Psalmist" (Pavet)....
Gosnell
Mr. Johnson.
Harp, "Pavet".... Hasselman
Miss Desaulniers.
Reading, "Italian Sketches".... Day
"Lectia Joe"
"Da Santa Friend"
Miss Tremann.
Chorus, "Hark, the Trumpet Call"
Apollo Club.

HELPERS' CIRCLE WITH MRS. BROUGH.

The March meeting of the Helpers' circle of King's Daughters was held Saturday afternoon at the home of Mrs. Frank Brough in the bulk apartment. The meeting was one of the most largely attended of the year. Matters of a routine nature were transacted and plans further discussed in connection with the Needle guild that the circle is fostering. A social time was enjoyed and lunch was served before the day's close.

DEPARTMENT TO HEAR OF CITY GOVERNMENT.

The March meeting of the Civic department of the Woman's club will be held Friday afternoon at 3 o'clock in the parlors of the Masonic temple and will be open to all members of the club. City government will be the topic for the study and George Ross of East Moline will tell of the commission form and Mayor Alfred Mueller of Davenport will talk on the aldermanic form. E. C. Fisher of the city schools will tell of the plan for home and

SCHOOL GARDENS AND OF "GO TO SCHOOL" WEEK.

KING'S HERALDS WITH RUTH KARN.

The March meeting of the King's Herald of the First Methodist church was held Saturday afternoon at the home of Ruth Karn, 2315 Seventh avenue, with 24 members attending. The program was arranged by the older members of the society of whom Marie Bruner is chairman and the topic was "Doctors and Medicine." Following a short business session this program was given:

Vocal solo—Bertha King.
Paper—"Chinese Doctors," Helen Layender.
Paper—"The Blessed Hospital," Harold Stevens.
"Persian Remedies," Margaret Garretson.
Paper—"New Japan," William Layender.
Paper—"What They Do in India," Clara Dice.
Paper—"The African in Bickness," Ethel Stevens.
Piano duet—Gertrude Carpenter and Ruth Karn.
Piano solo—Blanche Ehlers.

The day was the birthday anniversary of the young hostess and in honor of the event she had arranged a special treat for the young folks. There was a large birthday cake with candles on it, games were provided and each of the guests was given a nice favor, the whole making a very delightful afternoon.

COLLEGIATE ALUMNAE WITH MRS. WHITSITT.

Mrs. Hammond W. Whitsitt at her home, 1225 Tenth avenue, Moline, acted as hostess at the March meeting of the Illinois-Iowa branch of the Collegiate Alumnae association, entertaining Saturday afternoon at a thimble party. Thirty-five of the members were the guests of the afternoon, spending the time with fancy work and in listening to the accounts of the convention of the state association held recently in Champaign, given by Mrs. T. B. Davis and Miss Julia Gettany, who attended as delegates from the local society. Miss Von Ash of Davenport, entertained with piano numbers and a delicious lunch was served in the late afternoon. The next meeting April 2 will be at the home of Miss Jennie Sturgeon, 1042 Nineteenth street.

SOCIAL ANNOUNCEMENTS.

Rock Island camp No. 55, Woodmen of the World, will give a dancing party at Odd Fellows' hall Thursday evening, March 11. Blower's orchestra will give the dance program. The all-day meeting of Colonel Brackett circle, Ladies of the G. A. R., which was to have been held tomorrow at the home of Mrs. Lucy Morris, has been postponed until after the next regular meeting of the circle, which is Tuesday, March 16. Plans will then be made for the all-day session. Arsonal lodge No. 1055, Mystic Workers, will give a card party Friday, March 12, at Math's hall, to which they invite their friends. The lodge will also entertain at a card party tomorrow afternoon at the home of Mrs. Maggie White, 505 Fifth avenue, for members of the order. The Queen Esther guild of the Memorial Christian church will meet with Miss Ella Coyne, 320 Thirtieth

street, this evening. The hostess will be assisted by Misses May Clark and Grace Todd.

The Ladies' Sewing society of Alken street chapel will meet Wednesday afternoon at 2:30 with Mrs. Thomas Boliman, 586 Webb street, South Rock Island.

The Ladies' Aid society of the Memorial Christian church will give a St. Patrick's day tea March 19 at the church parlors. Lunch will be served at noon and again in the evening in cafeteria style. Booths will be erected and each article of food will be sold at a booth by waiters in costume. In connection will be held a parcel post sale, this to continue through the afternoon and evening.

Robert Rexdale will deliver his lecture on the Grand Canyon at the regular meeting of Camp 26, M. W. A. at the K. C. hall this evening.

SILVIS

Charles Hood has gone to Albion, Ill., where he has taken a position in the railroad shops.

Friday the members of the blue side entertained the red side who won in the Epworth league contest. A literary and musical program was rendered and later a luncheon was served. Next Sunday evening at the Silvis Memorial Methodist church a special program will be given for the shop employees. A special sermon will be preached and the Shop Glee club will sing.

The Royal Neighbors had a meeting Friday afternoon and initiated several new members.

Benjamin Haddock is spending a few days at Alton with relatives and friends.

T. Morton departed for Pueblo, Colo., and will be gone two weeks.

Mrs. Mary Phelps has arrived home from a visit in Independence, Iowa. Her daughter, Mrs. Belle McKenize and children, accompanied her home to Silvis for a visit.

Mrs. Lee Snyder has as a guest her brother, C. E. Smith of Schuyler, Neb. Mr. Lador and family have moved to Thirteenth street, East Moline.

Charles Merritt departed last week for a visit in Oklahoma.

Mrs. Gus Smith had as guests Mrs. J. Peterson and Mrs. Lindell of Orion and Mrs. Lindquist of Coal Valley.

Thursday evening Mr. and Mrs. Spangler of Fifth street threw open their home for the entertainment of a large number of young people. The occasion was a surprise party perpetrated by Miss Mildred Dorman and Miss Mildred Hood, in honor of Claud Spangler. It was a complete surprise and the guests took well filled baskets with them. The hours passed quickly and pleasantly in games, contests and general sociability preceding the serving of an elaborate supper.

The village clerk of Silvis has just received a new assessment roll for work done some time ago on Sixteenth and Seventeenth streets and Second avenue. A reduction from \$67 to \$49 on the assessment of each property owner has been made, the village to pay the remaining sum.

Martha Prust is ill.

Blanche Lemaire is visiting relatives in Rock Island for two weeks.

Mrs. William Tubbs will depart soon for a two weeks' visit in Indiana.

Mrs. Charles Goodwin of East Moline visited relatives and friends here last week.

Lee Snyder of Valley Junction, Iowa, visited home folks here last week.

Mrs. T. J. Ramsey of Des Moines, Iowa, was looking after her property here last week.

TAYLOR RIDGE

Mr. and Mrs. Russell McConnell left Tuesday for Marcus, Iowa, where they will make their home.

Mrs. Charles Crawford called Tuesday at the home of Mrs. A. Hintermeister.

The members of the M. E. Sunday school elected officers Sunday afternoon for the year, as follows: Superintendent, Frank Bowes; assistant superintendent, Mrs. R. Miller; secretary, Edna Hartman; treasurer, Anna Hartman; organist, Nellie Hintermeister; primary teacher, Anna Hintermeister; intermediate grade teacher, Nellie Hintermeister; young folks' class, Mrs. E. Patterson; bible class, Frank Bowes; librarian, Bernard Schroeder.

O. Heath is constructing a new garage on his property in the village.

Mr. and Mrs. David Ziemer, Sr., of Black Hawk will make their home in the village in the residence owned by Mrs. Ball.

Rock Island passengers of the week included Mr. and Mrs. Henry Patterson, Miss Anna Brubaker, Mr. and Mrs. H. Brubaker, Mr. and Mrs. O. Heath, J. Maherry, Mr. and Mrs. Adolph Dunlap, T. S. Johnson and daughter Rachael, Mrs. C. Hayes and Ross Kuehl.

A combination sale was held at the home of James Wakefield Saturday afternoon.

Mrs. A. C. Ramsay of Rock Island was a guest in the village Friday.

Gus Hintermeister returned Friday from a business trip to H. M. C. S. D.

AD the news all the time—The Argus.

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WHY DID THIS GIRL KILL HERSELF? RICH MAN WITH DUAL LIFE TO BE QUESTIONED



Miss Lillian May Cook.

New Haven, Conn., March 8.—New Haven police are confident that Virginia J. Mayo, the wealthy employer of Miss Lillian May Cook, the 18-year-old typist, who committed suicide here last week, will be able to throw some light on the motive which impelled her to take her own life. The girl's suicide revealed the double life of Mayo, who maintains one home in New Haven and another in Brooklyn. In the tangle of lives, brought to light by a death, these facts stand out:

Lillian May Cook met Mayo in Brooklyn, knowing him first as Dudley. He employed her there to take care of his babies. That was about two years ago. A year ago he brought her here to be one of the typists in the big Mayo Radiator company, of which he was the head. So she knew him here as Mayo. Her parents, it is alleged, knew him under both names, and it is also alleged, they made no objection to their daughter leaving home to work for him.

The real Mrs. Mayo for nearly four years has known of her husband's double existence. Before that she knew the girl was called herself Mrs. Dudley and watched her grow up from childhood. Yet the legal wife has tolerated the double establishment and never has been separated from her husband.

Mrs. Dudley, a strikingly good looking young woman of 27, was taken into the Mayo Radiator company's office just as Lillian May Cook was, by Mayo himself as a stenographer. She knew it is alleged, that her protector, Mayo, was taking the other girl to New Haven from Brooklyn, but she made no protest. She was Lois Waterbury of this city before she took the name of Dudley, and was sent to Brooklyn.

And so there is a wife, apparently content; an inamorata, and an odd little girl (for Lillian May Cook was

SHE'S THE FIRST WOMAN RECEIVER



Mrs. Caroline Truax, New York, March 8.—Mrs. Caroline Truax, widow of Supreme Court Justice Charles H. Truax, has the distinction of being the first woman receiver in the state of New York and probably in the United States. She is the receiver of an apartment house in New York City and is demonstrating

all of that, who knew about twisted skeins of the man's affections, and kept silent, suffering under some sorrow of her own, until she ended everything by suicide.

Just why Miss Cook killed herself cannot be told exactly. She had been brooding and despondent almost from the very time she came here. Was it because of her keeping of Mayo's secret? No one can say. Was she involved in his life, too? That cannot be answered. But certainly there was no other man in her life here—a life that was made up of work, study and a rather cheerless existence in a Young Woman's Christian association room.

Mayo frankly enough told the police and the reporters that he met Miss Cook in his Brooklyn home. She worked there for a time, a little over two years ago, as a nurse for his babies. She didn't have to work at that time, but took the place because she loved children and these two Dudley children were exceptionally lovable and pretty. There are no children in the Mayo home here.

Then a year ago, Mayo said, at the solicitation of Frank Cook of Brooklyn, the girl's father, he gave Lillian employment here in New Haven. She knew him both as Mayo and Dudley, and so did her parents and her sister, Laura Cook, according to Mayo's story, and they willingly allowed Lillian to enter his office.

"I am no angel; I never pretended to be," said Mayo, "but the only relations that ever existed between Miss Cook and myself were those of employer and employee."

"My affairs are being pretty well aired. I will not attempt to deny many things that are being said about me. But I want it to be known positively that Lillian Cook was a sweet girl, for whom I had the highest respect. It will be found, I am sure, that she killed herself because she had not been mentally right for a long time."

ing her ability to handle the job.

Mrs. Truax is a graduate of a law school and has taken her legal degree. She is also a bachelor and master of arts and a doctor of philosophy. She has long been prominent socially and is one of the founders of a philanthropic society that looks after indigents.

"I had no special reason for naming Mrs. Truax," said Justice Gayagan, who made the appointment. "I see no reason, however, why a woman should not be named. A woman is supposed to be especially skillful in managing a home, so why should she not be so in making a collection of homes, for that is what an apartment house is."

Mrs. Truax' two daughters, Carol and Rhoda, are called "real American girls," because they are descendants of the first child born of white parents on the island of Manhattan.

Sidell, Ill.—Mrs. Haines Garlough has given \$5,000 to the Illinois Wesleyan university to apply upon the campaign to raise \$50,000 for the endowment fund. William Cathcart, also of Sidell, has given an equal sum. The university has \$44,000 yet to raise.

POLITICAL ADVERTISING.

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HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: We are two girl friends fifteen years of age and would like to know if it is proper to attend an affair with a boy friend?

(2) Do you think it proper for our boy friends to walk home from school with us?

(3) We are very anxious to make the acquaintance of a boy at school and have not any one to introduce us. We think he is very anxious to make our acquaintance too. Please tell us how we can meet?

(4) Why is it when we go out all the boys stare and try to attract our attention. We do not wear attractive clothing.

(5) Do you think it proper when we wish to have a party to invite one's girl friends and let each of them bring their boy friends?

(6) We two girl chums are both very fond of a certain boy and it seems he likes both of us the same. We both go with him, but do not want to go with him together. We are dear friends and want to remain so. What shall we do because neither of us is willing to give him up?

CURLY and DOT:

(1) If it is a child's party or a school affair it is all right.

(2) There is nothing improper about it, but it is very poor practice for girls of your age because it fills your minds with nonsense.

(3) If the boy has any inclination to meet you he will arrange a way.

(4) Girls who carry themselves in a ladylike way are not stared at.

(5) Yes.

(6) Go with him together. You are fortunate to be able to do so; it is much better for girls of fifteen than to pair off.

Dear Mrs. Thompson: Can you give us a good formula for a cold cream or some sort of substance to put on our hands when they are sore or chapped?

MEL:
Two ounces of glycerine, one ounce of bay rum, twenty drops of carbolic acid, and one-fourth ounce of triple extract of white rose. Enough perfume of any kind to counteract the odor of the carbolic acid can be used.

Dear Mrs. Thompson: I am madly in love with a married man, who is

about to get a divorce from his wife. He returns this affection. He has given me a number of expensive gifts. Is it right to accept them?

DIABOLICAL EYES:

A married man who will give attention to a woman other than his wife is unscrupulous and dishonorable. He does not know how to be true to anyone. If you accept attentions from this man you will have to suffer from his faithlessness sooner or later. Do not put yourself on his level by loving him. Be honorable and refuse to have anything to do with him.

Dear Mrs. Thompson: (1) We are two girls of fourteen. Do you think it proper for us to travel, if one of our relatives meets us at the train?

(2) Do you think it proper for two boys of our ages to call on us once in awhile?

(3) Do you think it wrong for two girls of our age to go to the show in the evening alone and come home by themselves?

(4) If you conduct yourselves in a perfectly ladylike manner while on the trip it will be all right.

(5) You are too young to receive callers.

(6) Yes.

Dear Mrs. Thompson: I have been keeping steady company with a gentleman for two years. Last Christmas he gave me a handsome diamond ring for a present. It was not meant for an engagement ring, but he insists upon my wearing it on the engagement finger. Should I do so? If not, which hand and which finger should I wear it on?

E. A. T.
You should not have accepted so valuable a present from a man to whom you are not engaged. It would be well to give the ring back, unless you actually wish to become engaged to the man.

HOUSEHOLD HINTS

FISH DISHES.

Deviled Smoked Halibut—One-fourth pound smoked halibut, two tablespoons butter, one-half teaspoon mustard, one tablespoon tomato catsup, one tablespoon chopped mustard pickles, one tablespoon vinegar, salt and cayenne. Serve on crackers or toast. Blend all seasoning ingredients and heat them thoroughly either in double boiler or in bowl set into saucepan of hot water. When hot spread crackers or toast with this mixture, lay a strip of halibut on each cracker and place in oven or in broiler of gas range for two or three minutes before serving. The strips of fish are cut into convenient size so that they almost cover crackers.

Steamed Salmon Loaf—Remove skin and bone from one can salmon and shred in small pieces; add three well-beaten eggs, four tablespoons milk, four tablespoons melted butter, half cup grated bread crumbs, one-fourth teaspoon salt, one-eighth teaspoon pepper and one teaspoon chopped parsley. Beat with fork until thoroughly mixed. Butter food pan of double boiler, place mixture in it, then fill water pan one-third full of boiling water. Put food pan in place, put on cover and steam 45 minutes. Turn from boiler and serve in slices. Sauce: Mix one beaten egg, one teaspoon butter, one-half cup milk, one-fourth cup juice from can of salmon, one-eighth teaspoon salt, speck of pepper. When salmon loaf is removed from double boiler, turn sauce into food pan and cook until it thickens. Pour sauce over loaf just as it is ready to serve. This method saves dish washing, as both loaf and sauce can be cooked in same dish.

FORCE MEAT RECIPES.
Force meat, to use as a dressing to other meats, can be made from any of the following recipes:

Force Meat Balls of Brain—Clean and soak brains in lukewarm water three hours, then boil. When cold, pound them in a mortar with a little flour, some chopped parsley, salt and pepper. Bind with raw egg and make into small balls. Fry a light brown and drop them into tureen. Time, 10 minutes to boil.

Force Meat of Onion—An accompaniment for roast turkey or fowl. After peeling, scoop out inside carefully and fill up with force meat. Bake onions in oven.

Curry Force Meat Balls—Pound together bread crumbs, hard boiled yolks of eggs, a small quantity of butter and seasoning of curry powder and salt. Make into small balls. Time to fry, two or three minutes.

Egg Force Meat Balls—Pound hard-boiled yolks of half dozen eggs with some chopped parsley, a teaspoon of flour, a little pepper, salt and cayenne. Moisten with egg and make the paste into small balls. Boil two minutes beautiful.

before using in soup or other dishes. Sufficient for one tureen soup.

Force Meat of Shrimp—Clean a pint of shrimps from their shells and chop them finely. Mix with equal quantity of bread crumbs. Season with salt, pepper and small quantity of mace. Pound into smooth paste with two or three ounces of butter. Bind with yolk of an egg. Use this force meat to stuff any fresh water fish. A pike, for example, if stuffed and baked, will be found excellent.

CELERY GREENS.

Wash the light leaves of a couple of bunches of celery—all but the rank, tough green leaves of the larger stalks—very thoroughly in a saucepan and add a little boiling water, slightly salted. When they are boiled tender, drain and chop and season with salt and pepper and butter. Serve very hot.

PEPPER PUREE.

Wash the peppers, boil them for 15 minutes and then remove the skin. Cut, remove the seeds and chop fine. Boil again in salted water for five minutes and then simmer for 30 minutes. Drain and press through a fine sieve. Put a tablespoonful of butter in a saucepan and add the peppers. Then add salt to taste and four tablespoonfuls of cream. Mix thoroughly and serve with meat as a garnish.

UP-TO-DATE RECIPES.

Frozen Ambrosia—Whip half pint cream stiff. Add two tablespoons powdered sugar. White white of one very fresh egg very stiff, then add yolk to white and whip both stiff. Add whipped egg to whipped cream. Stir thoroughly. Stir in six maraschino cherries cut up in little pieces. Stir in six crushed macaroons. Freeze in five individual portions or one whole bulk. Before serving, whip stiff another half pint of cream. Sweeten with two tablespoons powdered sugar and flavor with vanilla. Ornament each portion of the ambrosia with the whipped cream and a maraschino cherry. This dessert, as the name implies, is "food fit for the gods." It is best when frozen, but is very delicious when not frozen. It is surely a "particular company" dessert.

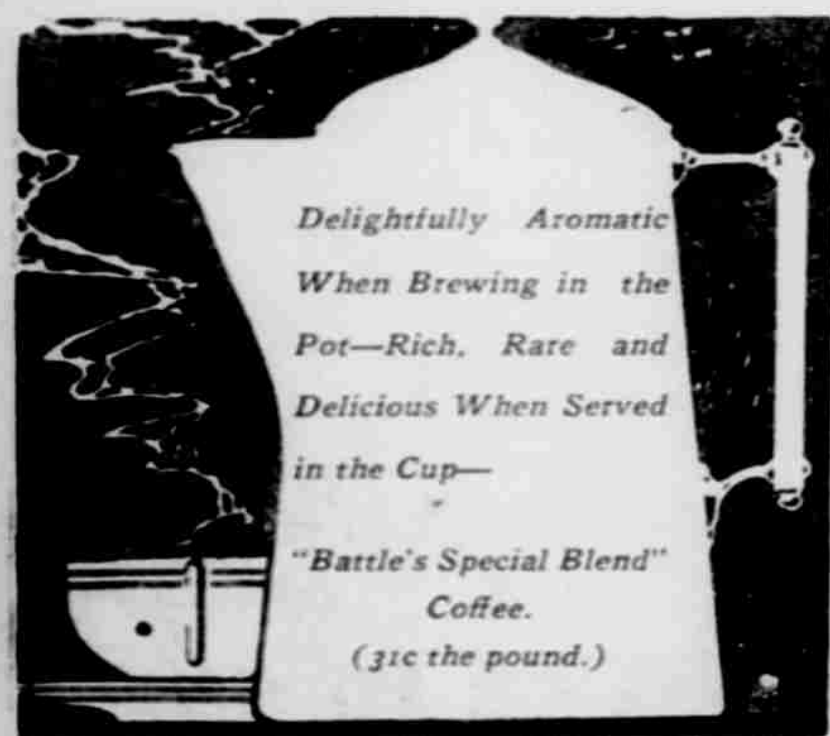
Plain Omelet—Three eggs well beaten; stir into eggs about 1 1/2 teaspoons flour, beating it smooth, then add a little salt and large tumbler of milk. Heat frying pan, melt on it a little butter to grease it well, pour on omelet and bake in oven to a nice brown.

Delicious Cake—Two cups sugar, two tablespoons butter, one cup sweet milk, one teaspoon flavoring, two teaspoons baking powder, three cups flour, beaten whites of three eggs. Divide in three parts; one part white, to second part add two tablespoons cocoa; third part, one-half teaspoon red sugar. Ice with pulverized sugar; "is

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