

SOCIAL EVENTS

Engagement of Miss Landee and Dr. Stevenson

Announcement of the engagement and approaching marriage of Miss Marian Charlotte Landee, daughter of Senator and Mrs. F. A. Landee of Moline, and Dr. John McGown Stevenson of Garfield, New Jersey, has been made. The wedding will be solemnized some time during the early part of September. The date and place has not as yet been decided upon. The announcement will bring forth best wishes from social circles of the tri-cities, where the bride and her parents are prominent. After graduating from the Moline high school, the bride-to-be finished in expression at the Columbia college in Chicago. Miss Landee was a supervisor in expression and physical education in the state university in Champaign, Ill., for two years, afterward studying at the Columbia university in New York city where she received her degree B. S. last June. Dr. Stevenson is at present pastor of the First Presbyterian church in Garfield, New Jersey. Dr. Stevenson has spent many years in New Zealand, being a graduate of the Orange university and a minister of the First Presbyterian church there. Dr. Stevenson came to this country in the capacity of official lecturer to the New Zealand government purposing at the same to cover research work in the interest of the Columbia university in New York city, from where he received degrees of the highest honor. Dr. Stevenson is a graduate of the Union college of Theology of New York city, also. The romance which will culminate so happily was begun in social circles of New York city, two years ago, when Dr. Stevenson and Miss Landee were studying there. After the ceremony the happy couple will take a honeymoon trip across the continent by auto, stopping in Cleveland and Niagara Falls. They will be at home during the winter in Garfield, New Jersey. Very best wishes will be given to both Miss Landee and Dr. Stevenson.

LUTHERAN HOSPITAL CIRCLE MEETS

Members of the Lutheran hospital circle of the Zion Lutheran church, which was organized in February, met yesterday afternoon at the home of Mrs. O. P. Olson, 1007 Forty-fourth street. Miss Helen Sjogren, who has been the president of the society, was forced to resign as she leaves sometime in September to make her home in California. Mrs. Uma Bersell, the vice president, will take charge of the meetings until the annual election of officers. The ministers of the Rock Island district who are interested in hospital work will hold an outing on the

How Thin People Can Put on Flesh

Thin men and women—that big, hearty, filling dinner you ate last night. What became of all the fat-producing nourishment it contained? You haven't gained in weight one ounce. That food passed from your body like unburned coal through an open grate. The material was there, but your food doesn't work and stick, and the plain truth is you hardly get enough nourishment from your meals to pay for the cost of cooking. This is true of thin folks the world over. Your nutritive organs, your functions of assimilation, are probably sadly out of gear and need reconstruction. Cut out the foolish foods and funny sawdust diets. Cut out everything but the meals you are eating and eat with every one of those single Sargol tablets. In two weeks note the difference. Let the scales be the judge. Five to eight solid pounds of healthy, "stay-where" fat may be the net result. Sargol aims to charge, weak, stagnant blood with millions of fresh new red blood corpuscles—to give the blood the carrying power to deliver every ounce of fat-making material in your food to every part of your body. Sargol, too, mixes with your food, to prepare it for the blood in an easily assimilated form. Thin people tell how they have gained all the way from 10 to 25 pounds a month while taking Sargol and say that the new flesh stays put. Sargol tablets are a careful combination of six of the best assimilative elements known to chemistry. They come 40 tablets to a package, are pleasant, harmless and inexpensive, and the Harper House pharmacy, J. J. Foley, and all other good druggists in this vicinity sell them subject to an absolute guarantee of weight increase or money back as found in every large package.—(Adv.)



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Lutheran hospital grounds in Moline Labor day. This society has asked for donations from the different hospital circles and arrangements were made by the circle yesterday for their part in the day. Miss Sjogren was appointed chairman of the committee for plans for that time. Mr. and Mrs. Olson yesterday donated \$20 to the circle, the gift being made at the meeting. Mrs. N. J. Forsberg, 4400 Seventh avenue, entertains the society Nov. 15 at her home. Mrs. Forsberg will be assisted by Mrs. E. Danulson and Mrs. Frank Bengtson.

ROYAL CINCH CLUB AT TOWER.
An outing and afternoon cards at the Watch Tower made the meeting of the Royal Cinch club yesterday very enjoyable. In the games, prizes were given to Mrs. W. R. Grotegut, and Mrs. N. Hampson. At 5 o'clock a basket luncheon was spread and the evening spent in the park. In two weeks the cinch club will spend the day at Fejervary park.

DINNER COURTESY FOR MISS LIEDTKE.
A pre-nuptial courtesy was extended last evening to Miss Cora Liedtke, whose marriage to Walter Kittelsen will be solemnized Saturday, by Miss Besse Bryan, 1525 Tenth avenue, who gave a company dinner at her home. The guests were 12 girl friends of Miss Liedtke. Dinner was served at 6 o'clock, the dining room being especially beautiful in pink and white. A large bowl of pink and white astors was the table center. The cards at the covers were dainty water colorings in pink and white tints. Miss Liedtke received many pretty gifts from the guests. Music and social hours were enjoyed during the evening.

MRS. WENDALL CLUB HOSTESS.
Mrs. Ed Wendall, 1115 Sixteenth avenue, entertained members of the E. O. W. club yesterday at her home. Garden flowers were used in decoration for the company and the ladies enjoyed their evening during the afternoon. Victrola music was also an entertainment and luncheon was served at 4 o'clock. The society has changed the date of the regular meetings and the next gathering will be Sept. 6 at the home of Mrs. George Dehrens, 2408 Ninth street.

INFORMAL RECEPTION FOR MISS GARRETSON.
Members of the Home Missionary society of the First Methodist church were invited to the home of the Misses Taylor, 1714 Ninth avenue, last evening, to meet Miss Garretson, who is one of the faculty of the training school for teachers and missionaries at Kansas City. There were 35 guests who were introduced to Miss Garretson during the hours. The rooms were prettily trimmed with various kinds of garden flowers and refreshments were passed. Miss Garretson gave an interesting talk explaining the work of the school and relating incidents of the daily life there. The students not only take up home missionary work but many go to foreign fields. Several of the girls who were graduated there are working in Alaska. Miss Garretson detailed the methods of teaching in the different departments and her talk proved very interesting to the members. Miss Garretson is visiting at the home of her brother, Ray Garretson, 1042 Seventeenth street. Miss Garretson is really a Rock Island county girl, having been born near Zorn, where her father, L. Garretson was at one time prominent in Rock River conference activities. A pleasant evening of sociability was also enjoyed by the guests.

ANNUAL PICNIC VERY ENJOYABLE.
The annual picnic of the Rock Island County Humane society was very enjoyable yesterday at Watch Tower. There was a nice attendance of the members. The members of the Rural Flower society, who had been invited, were guests of the outing. Mrs. Will Wilson, the vice president of the Rural society, Miss Jessie Simmons, Mrs. Hannah Wilson and Mrs. Albert Simmons, presided at the picnic from Rural. Supper was served at 6 o'clock and a social evening spent at the park.

WEDDING LAST EVENING.
The marriage of Miss Madge Cullars and Franklin Painter was solemnized last evening at 5 o'clock in a new home at 2727 Ninth avenue, by Magistrate J. Smith. Mr. and Mrs. Harry Kelly attended the couple. The bride wore a beautiful dress of white crepe de chine and carried a bouquet of bridal roses. The matron of honor was gowned in pink crepe de chine and carried pink roses. Palm trees and with cut flowers were used about the rooms and a three piece orchestra gave a program of numbers during the reception hour following the ceremony. A large company was served a wedding dinner at 8 o'clock. Mr. and Mrs. Painter are at home in a new bungalow at 2727 Ninth avenue. Best wishes of many friends are given to the happy couple.

DARKENWALD-CONDON WEDDING THIS MORNING

A wedding announcement which will be the happiest kind of news to many friends is the marriage this morning of Miss Theresa Condon, daughter of Mrs. Mary Condon, 927 Twenty-second street, and Gilbert Darkenwald of Davenport, son of Mr. and Mrs. H. Darkenwald of Wimbledo, North Dakota. The marriage was solemnized at 10 o'clock this morning at St. Joseph's church, Rev. J. J. Quinn officiating with the ring service. The service was very quiet, only members of the immediate family attending. The bride wore a handsome suit of midnight blue messaline with a black velvet hat with white satin crown. A wedding breakfast was served at the home of the bride's sister, Mrs. Otis Stanley, 927 Twenty-second street. The home was beautiful in decorations of late summer flowers and foliage. Mr. and Mrs. Darkenwald left today for an extended trip to the West, stopping at the home of the groom's parents in Wimbledo, N. D., stopping en route in Chicago and Minneapolis. Upon their return they will be at home in Davenport. Mr. Darkenwald is engaged in the real estate business there. The bride has lived in Rock Island during her entire life and by the sweetness of her character has made an unusually

large number of friends. Very best wishes will be extended to both Mr. and Mrs. Darkenwald.

RICHARDSON-LOVELL WEDDING.

The marriage of Miss Marie Lovell, 919 Fourteenth street, and Earl Richardson, 813 West Second street, Davenport, was solemnized yesterday afternoon at the parsonage of the Berea Congregational church, Davenport, Rev. B. H. Cheney officiating. The bridesmaid, Miss Hulda Klantenmacher and Harold Lovell attended the couple. Mr. and Mrs. Richardson left immediately after the ceremony for an extended trip to Seattle, Wash. Both young people have a host of friends who will extend good wishes.

LADIES' AUXILIARY OUTING.

The ladies' auxiliary to the Eagles enjoyed their annual outing at the Watch Tower yesterday afternoon. Cards passed the hours and prizes were given to Mrs. Jenny Jennich, Mrs. Rose Graham, Mrs. Herbert Barth, Mrs. H. Wehling, Mrs. H. Stubb and Mrs. C. Jans. Supper was served at the inn and the members spent the evening in dancing. The next regular meeting will be next Tuesday at the Eagles' home.

ROCK ISLAND GIRLS TO ATTEND CONVENTION.

Among the Rock Island girls who will attend the convention of the National Federation of Catholic Alumnae, Sisters of Charity of the B. V. M., at Dubuque, Iowa, Aug. 20, 21 and 22, will be the local president, Miss Mary Ahearn and the delegate, Miss Alice Meehan and Miss Regina Blake, who will go on the steamer Morning Star, leaving Aug. 19. Those girls who will go by train are the Misses Rose McCugh, Sarah Gibson, Mable Broderick, Stella Gibson, Irene Kalle, Henrietta Engleman, Theresa Barth, and Regina McCarthy. Two of the Sisters of St. Joseph's school will also attend. Those who will attend from Davenport are the following: Mrs. W. F. Halligan, the delegate from the Immaculate Conception alumnae and Miss Marie Frenier, the president who goes ex-officio. Mrs. W. H. Holliday, Miss Ada K. Gannon, Miss Rosella Brown, Miss Mary Lanaghan, Mrs. Mary Sommers, Miss Helena Ahrens, Miss Loretta Frenier, Miss Mildred Hipwell, Mrs. Joseph DeCook, Mrs. John Braclain and Miss Mary Henahan. Mrs. John McHenry of Moline, the former president of the local alumnae and first president of the National Federation of the Alumnae of the Sisters of Charity of the B. V. M., will go with the Davenport party. A member of the Sisters of the Immaculate Conception academy who are members of the Alumnae association will also attend the convention.

NEWPORT-COOK WEDDING.

An Iowa City wedding of particular interest to many tri-city friends was that in which the marriage of Miss Ellen Katherine Cook, daughter of Mrs. Myrtle Kohl, formerly of Moline, now of Iowa City, to Walter A. Newport of Lake Andrew, S. D., took place at 7:30 in Trinity Episcopal church, Rev. W. A. Cash of Sioux Falls, S. D., assistant bishop of South Dakota and a close friend of Mr. Newport, officiating. Miss Edna Emanuelson of Davenport attended the bride as maid of honor and Miss Esther Vandervoort of Moline and Miss Mildred Mansfield of Clinton were bridesmaids. A pink and blue wedding. The maid of honor wore a gown of blue and the maids were attired in gowns of pink. C. R. Streeter of Cedar Rapids served as best man to Mr. Newport and Victor Steverding of Grundy Center and Ingalls Swisher of Iowa City were ushers. Miss Gladys Thomas presided at the organ and played a program of nuptial music. A reception and wedding was served to 50 guests at the Jefferson hotel following the ceremony. Tables held blue baskets filled with Killarney roses and tied with bows of tulle. The Feeney orchestra played during the reception hours. Both Mr. Newport and his bride were among the most popular young people in university circles when they attended the Iowa state university and it was here that the romance was culminated in the wedding of yesterday evening. Mr. Newport was graduated from the law school and now a practicing attorney at Lake Andrew, S. D., where the young people will make their home. He is a member of the Phi Alpha Delta fraternity. His bride received her degree of A. B. from the College of Liberal Arts last June. She is a Delta Gamma and was president of the Pandean Dramatic club and a member of the Staff and Circle society for young women. She was also elected to Phi Beta Kappa last spring. Mr. and Mrs. Newport will occupy a pretty new home at Lake Andrew, which he has in readiness for his bride.

SOCIAL ANNOUNCEMENTS.

The ladies of the Grand Army will hold their picnic at Watch Tower August 29. A cordial invitation is extended to the members of the Davenport and Moline lodges to attend. The ladies of the Cleland Presbyterian church hold an ice cream social this evening on the lawn at the home of Mrs. E. W. Robinson on Richmond street. The Sabbath school of the United Presbyterian church held their annual picnic Tuesday at Long View park. The company went out at 3 o'clock and supper was served at 6 o'clock. There were the merriest kind of games and contests during the day and early evening. Mr. and Mrs. Vance, Miss McMullen and Rev. M. L. Neill of Oak Park church had the picnic in charge. The Epworth league of the First M. E. church will hold an ice cream social on Mrs. J. F. Robinson's lawn, on the corner of Seventh avenue and Twentieth street on Monday evening, Aug. 21. In case of rain it will be held in the basement of the church.

LICENSED TO WED

Loyal Landahl Moline
Miss Pearl Kannenberg Moline
Franklin Painter Davenport
Miss Madge Cullars Wolf Lake, Ind.
Gilbert Darkenwald Davenport
Miss Theresa Condon Rock Island

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: I am 19 years old and have gone with a fellow of 22 for almost two years. We have been together two or three times a week and I hear from him every time.

(1) He has asked me to marry him. Do you think it is too young? (2) Do you think I can truly love him without the heart flutterings I read about in books? I go with others often, but I don't care much about any of them and don't even enjoy their company. (3) Do you think a little less than a year too long a time to be engaged? (4) Do you think we could live on \$60 a month if we have our little home and live in a small town? (5) My brother wishes to know by which side of a girl he should walk when in a park or where there are no sidewalks? (6) When a boy and girl go to another girl's home to spend the evening, should the girl or boy mention going home? About what time? MISS X. Y. Z.

(1) You are much too young.
(2) I believe your feeling for the boy is merely one of friendship and that you will really love some one else when you are older.
(3) No.
(4) You could, but you would find it decidedly difficult.
(5) The boy should walk on the outside. When there is no outside it is all right to walk on either side.
(6) The girl should mention going home about 10:30.

Dear Mrs. Thompson: (1) I am 19 years old and I am in love with a young man of 25. He seems to like me, too, but he has never told me he loves me. How can I make him? (2) Do you think we are too young to get married? He makes quite a bit of money. (3) There is another boy who loves me, but I do not love him. Should I give him up? (4) I am going away on a vacation. Would it be all right to write to the boy I love? THANK YOU. (1) Don't try to make him. Love cannot be forced. Perhaps after a while he will see for himself that he loves you. (2) You are very young. (3) You need not give him up, but don't encourage him to think that he means any more to you than a friend.

HOUSEHOLD HINTS

THE TABLE.
Thousand Island Dressing—Salt, one teaspoon; paprika, one-quarter teaspoon; vinegar, one-half gill; olive oil, one gill; pimiento, one; green pepper, one; hard-boiled egg, one; tomatoes, three; chives, one. Dessert spoon. Dissolve in a bowl the salt, paprika, vinegar, oil, chop the egg, red and green peppers and chives. Peel the tomatoes, cut crossway in half, press out all the seeds and liquid and mince finely the solid part, add to dressing. Have everything cold. Cut a solid loaf of lettuce in four parts and serve with the dressing.

Sunshine Cake—Sugar, one cup; eggs, five, water, boiling, one third cup; pastry flour, one cup; baking powder, one teaspoon; lemon extract, one teaspoon; pinch of salt. Sift sugar five times, gradually add to the well beaten yolks of eggs, then the hot water, then add the flour and baking powder sifted five times, and salt and flavoring, mix thoroughly, add the eggs, yolk, and last the white of the eggs, beaten to a dry froth. Bake in a moderate oven in a tube tin 50 minutes, or in a shallow tin 35 minutes. When cold invert and let get cold in tin before removing.

Chicken Pie—Two chickens, three cups flour, one-half pound shortening, three teaspoonfuls baking powder, milk. Cut chickens and stew until tender, remove bones and thicken broth as for gravy and pour in baking pan. Mix dough like biscuit, roll and cut, and when brown place on top of chicken and serve. This makes the serving easy and if there are any leftovers, leaves them in good shape.

Salmon Loaf—One can salmon, one cup bread crumbs, two eggs, butter, one tablespoon; season with salt and pepper; remove bones and skin, mix thoroughly and bake half hour.

Devil Food Cake—One cup sugar, one-half cup butter, two eggs beaten separately, adding the well beaten whites last; two-thirds cup milk, one teaspoon soda dissolved in it, two cups cups flour, one teaspoon baking powder, one teaspoon vanilla.

Iceing—One and one-half confectionery sugar, one tablespoon butter rubbed into sugar, one teaspoon vanilla, one tablespoon cocoa, enough boiling coffee to make a paste.

Escalloped Macaroni—Two cups macaroni knuckles, cooked until well done in salted boiling water. Have ready a rich cream sauce flavored with

cheese. Mix macaroni and white sauce in a bake dish, cover with a thin layer of corn flake and bake until light brown.

White Sauce—Three cups milk, three tablespoons flour, three tablespoons butter, salt. Melt the butter in a frying pan. Add the flour, stir until creamy and smooth.

RED RASPBERRY PRESERVES.
Weigh the raspberries and allow a pound of sugar to every pound of fruit but one. Put that pound of raspberries in preserving kettle and wash them fine. Strain through a jelly bag, removing all the juice possible. Return this juice to the kettle after rinsing out the kettle and add the sugar. When sugar is dissolved add the fruit and boil rapidly for 20 minutes, skimming it thoroughly. Place in jars and leave uncovered for a day. Close them, making them air-tight.

CANNED VEGETABLES FOR SOUP.
One peck of ripe tomatoes, two heads of cabbage, one dozen carrots (medium size), one bunch of parsley, one-half peck of onions, three stalks of celery, one dozen ears of corn.

Scald, peel and mash the tomatoes, chop the cabbage, parsley, onions and celery fine, scrape the carrots and slice crosswise. Boil the corn on the cob for 10 minutes, then cut off and scrape. Mix all together, add a small handful of salt to each gallon. If the mixture seems dry add water as necessary. Boil until the carrots are thoroughly cooked, then seal while hot. All this to soup stock in the winter and it is fine.

GREEN TOMATO SWEET PICKLES.
Cut up a little more than a gallon of green tomatoes, place in a stone jar and sprinkle all through with a half cup of salt. Let stand 12 hours, then drain off the brine. Make a sirup of four pounds of sugar, water enough to moisten and a pint of good vinegar. Spice with a teaspoonful each of cloves, allspice, mace; add several sticks of cinnamon and a pound of raisins. Add raisins to sirup when it thickens and let cook until they look plump; then add tomatoes and cook only a few minutes. Take out and put into glass jars and cover with boiling sirup.

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