

NEW LAW SETTING LIMIT ON STREET USE

Commissioner, Public Works
Enough to Appoint
Board Members.

Drivers of heavily loaded auto trucks or wagons heading the same over asphalt streets, when other thoroughfares would serve their purposes, will face a new ordinance in the future.

On resolution of Mayor Harry M. Sawyer, the city commissioners Monday afternoon adopted the ordinance providing for limitations on the use of asphalt paved streets.

The ordinance was first brought up two weeks ago for consideration and the commissioners decided Monday that it should be adopted. It provides that no load over 4,000 pounds, including the weight of the vehicle carrying the same, shall be allowed to travel over asphalt streets.

A provision of the ordinance sets forth that all such loads shall be driven over brick pavements, if any, or, in case delivery must be made to a point on an asphalt street, the load must be hauled on brick pavement as close as possible to the place of destination before the driver turns on to the asphalt street.

Violation of the ordinance will bring arrest and on conviction a fine of not less than \$1 nor more than \$25. Reason for the adoption of the new ordinance was set forth as the failure of drivers to heed placards requests to keep heavy loads off the asphalt streets and the many violations of warnings is-

sent by the police.

On resolution of Commissioner John A. Harris, the commissioners adopted an ordinance providing for the laying of a 16-inch water main on Southside street from the main of the north line of Southside street to a distance of 400 feet. Estimated cost for the work was set at \$2,514.

On resolution of Mayor Sawyer, Frederick J. Mueller was reappointed on the board of the road and police commissioners. He was named for a term of three years. Mr. Mueller is secretary of the board.

FOUR FACE JUDGE FOR DRUNKENNESS

Four men were arraigned before Acting Magistrate Joseph P. Kelly Monday on charges of drunkenness. W. G. Turner, C. Carpenter and W. G. Wright were fined \$5 each on charges of drunkenness and R. Goodman was dismissed with warning not to "let it happen again."

WOMAN OWNS CAR LINE PAYS FINE AND FEES

Mrs. Helen M. Koberger, owner of the single Seid Max, 113 Westside street, was fined \$25 by Acting Magistrate Joseph P. Kelly in police court Monday afternoon on a charge of operating taxicabs without city license.

After the charge had been filed the city clerk required positive for six taxicab licenses at \$5 each, which with the fine imposed made a total collection for the city of \$135.

The Single Tax line is said to have gone all through last year without payment of city license fees. Mrs. Koberger purchased the line this summer, coming with her husband from Muscatine. No licenses were obtained and due to an effort of city officials to have the taxicab license situation straightened out, protests of two taxicab companies were heard two weeks ago. The owners protested

paying license on federal cars, and were informed that under the city ordinance license must be paid on all cars operated for hire. The taxi men were also told to draw out a zoning plan of the city for study of the commissioners preparatory to fixing rates for passengers.

MILAN

Mr. and Mrs. Frank Mattrecht and Mrs. M. Poudrel and son Wilfred of Davenport spent Thursday evening at the Thomas Wright home.

Ray Cristwell was at home over Sunday from Iowa university at Iowa City.

Ralph White of Minneapolis spent the week-end at the home of his uncle, L. J. Goldsmith.

Miss Emma Simmons, teacher in the Orphan's home at Davenport was a business caller in Milan Friday.

John Hill and family left Thursday noon for a motor trip to Independence, Iowa, where they will visit relatives for a few days.

Mrs. Norris Pritchman of Boise, Idaho, who is visiting relatives in

Rock Island, spent Thursday in Milan with her friend, Mrs. Harriet Herbert.

Miss Faith Davis spent Wednesday in Davenport at the home of Mrs. Susan Walker.

John Campbell and son John were callers in Eldridge, Iowa, Saturday.

Mrs. W. L. Bddy and Mrs. Charles Hardin and Miss Kathryn Carughan returned from Springfield Friday evening, having spent the past week there, as delegates to the grand lodge of the Master Star from the Milan chapter.

On Thursday Mrs. Robert Kale will be hostess to the ladies of the Merry-Go-Round club of Davenport at her home on Third street.

A large number of old Milan friends attended the funeral for Charles Nice, which was held Fri-

day afternoon at the Knox chapel in Rock Island. Pallbearers were William Kale, Robert Baker, Henry Pruning, William Matthews, James Walters and Fred Boulton, all old friends of the deceased.

Miss Mary Lepp of Rock Island called on Milan friends Wednesday.

Mr. and Mrs. Harry Leingang and son William and Mr. and Mrs. Everett Churchill and daughter Ora visited in Viola Sunday and attended services at the Methodist church where Rev. F. I. Stevens, formerly of Milan, is now the pastor.

Mrs. Linda Fitzsimmons is quite ill at her home on West Dickson street with the quinsy.

Clarence Quigg and family will leave this week for a 2-weeks vacation with home-folks in Ohio.

WRIGLEY'S

5¢ a package
Before the War

5¢ a package
During the War

and

5¢ a package
NOW!

The Flavor Lasts
So Does the Price!



The Best Cough Syrup is Home-made.

Here's an easy way to cure it, and get the best cough remedy for ever tried.

You've probably heard of this well-known plan of making cough syrup at home. But have you ever used it? Thousands of families, the world over, feel that they could hardly keep house without it. It's simple and cheap, but the way it takes hold of a cough will soon earn it a permanent place in your home.

Into a pint bottle, pour 2 1/2 ounces of Finex; then add plain granulated sugar syrup to fill up the pint. Or, if desired, use clarified molasses, honey, or corn syrup, instead of sugar syrup. Either way, it tastes good, never spoils, and gives you a full pint of better cough remedy than you could buy ready-made for three times its cost.

It is really wonderful how quickly this home-made remedy conquers a cough—usually in 24 hours or less. It seems to penetrate through every air passage, loosens a dry, hoarse or tight cough, lifts the phlegm, heals the membranes, and gives almost immediate relief. Splendid for throat tickle, hoarseness, croup, bronchitis and bronchial asthma.

Finex is a highly concentrated compound of genuine Norway pine extract, and has been used for generations for throat and chest ailments.

To avoid disappointment, ask your druggist for "2 1/2 ounces of Finex" with directions, and don't accept anything else. Guaranteed to give absolute satisfaction or money refunded. The Finex Co., Ft. Wayne, Ind.

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Black Silk Stove Polish

Makes a brilliant, silky polish that does not rub off or dust off. It shines like four times as long as ordinary stove polish. Used on simple stoves and sold by hardware and grocery dealers.

All we ask is that you use your own good sense and your own eyes. If you find it in the store, you can't get it any other way. It is the only Black Silk Stove Polish. Made in U.S.A. 12¢ per can.

Black Silk Stove Polish Works Sterling, Illinois

Use Black Silk Air-Drying Iron Duster on crutches, cupboards, stove-pipe, fire-places, etc. Use Black Silk Metal Polish for silver, metal or brass. It has no equal for color and brilliancy.

It Will Do Wonders for Your Hair and Scalp

Stops Dandruff, Itching, Oily Condition

FRACOCK SOLUTION has so many remarkably successful cases to its credit that we know you'll be one more in the list of enthusiasts after you've used it.

Give quick relief for Dandruff, Itching Scalp, Overperspiration, Oily Scalp, Skin Irritations and Eczema.

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Recommended by Barbers and Hair Dressers.
625 and 7th Streets

The Economical Kind of Coffee

A pound of G. Washington's Coffee will make as many cups as 10 lbs. of coffee roasted in the berry. No coffee pot needed; ready instantly when you pour on the water. Absolutely pure, delicious coffee at any time, with strength to suit the taste. Send 10c for Trial Size.

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KEEP your baking costs down

HERE'S THE BEST WAY TO USE CALUMET BAKING POWDER

It's pure in the baking. Calumet never fails to produce the sweetest and most palatable of nourishing foods.

It has more than the ordinary leavening strength. You use less of it. That's one reason it is the most economical of all leaveners.

Another reason is—it is sold at a moderate price—you save when you buy it.

Pound can of Calumet contains full 16 oz. Some baking powders come in 12 oz. instead of 16 oz. cans. Be sure you get a pound when you want it.

Calumet Waffle Recipe
2 1/4 cups sifted pastry flour, 3 level teaspoons Calumet Baking Powder, 1/2 teaspoon salt, 1 1/2 cups milk, 1 tablespoon sugar, 2 tablespoons of melted butter, 2 eggs beaten separately. Then mix in the regular way.

Nature's Mirror

When a woman is well and healthy—there's a sparkle in her eyes, a rose tint in her cheeks, and she has rich red blood. There's elasticity in every movement and a spring in her step. Love comes to every woman who has bounding health, but when she is pallid, dull eyed, languid, she has no magnetism nor does she appeal to any man.

Such a change in feelings and looks!

After suffering pain, feeling nervous, dizzy, weak and dragged down by weaknesses of her sex—with eyes sunken, black circles and pale cheeks—such a woman is quickly restored to health by the Favorite Prescription of Dr. Pierce. Changed, too, my looks, for after taking Dr. Pierce's Favorite Prescription the skin becomes clear, the eyes brighter, the cheeks plump.

Druggists sell it in tablets or liquid. It is a medicine that's made especially to build up women's strength and for women's peculiar ailments—an invigorating, restorative tonic, soothing cordial and bracing nerve; purely vegetable, non-alcoholic, and perfectly harmless.

Send Dr. Pierce's Invalids' Hotel, Buffalo, N. Y., 10c for trial package.

Sooner or Later They Have All Got to Go

Good people of Moline, the handwriting's on the WALL!

There isn't going to continue to be ROOM in the modern scheme of things, for old-fashioned WASH TUBS—for wringers and boilers; for the constantly recurring clutter, and suds, and BACKACHES!

More and more families are ruling AGAINST HOME WASH DAYS!

More and more housewives are TELEPHONING REQUESTS that it BE DONE "THE LAUNDRY WAY."

JAMISON'S LAUNDRY

PHONES MOLINE 551 and 552.

26th St. and 5th Ave., Moline.

Notice to Out-of-Town Customers—Send us your laundry Parcel Post. It will receive the best of attention and will be returned promptly—charges prepaid.

How We Care For Your Meat Cars

When you see a Swift Refrigerator Car going by in a train, it seems a simple thing that it should be carrying fresh meat up and down the country.

Like most of the packer activities which contribute to your welfare, you are so used to having this going on uninterruptedly, day in, day out, throughout the year, that you are likely to take it as a matter of course.

But it is not a matter of course. Every car you see going by means long hours of minute, scientific, painstaking care in preparation for what it is doing.

Every time a car comes in it is washed out thoroughly with scalding water. If any taint, any foreign matter, were present, this would get rid of it. Even the meat hooks are taken down from the racks and scalded with water and live steam.

When the car is thoroughly cleansed we put in 5,000 pounds of ice. But that is only preliminary. It only cools the car to the proper temperature. By the time the car is moved over to receive its load, this first ice is melted. More is then put in to keep the car cool.

Then the meat is hung on the sterilized hooks and the load of food is ready for its journey. It arrives as it leaves, clean, fresh, wholesome, appetizing; and your meat supply goes on unaffected by seasons or weather.

This is only a part of the service which Swift & Company furnishes, at a profit to itself so small—averaging a fraction of a cent per pound on all products over a period of years—that if the profit were handed on to the consumer, it would make a difference of less than a nickel a week in the meat bill of the average American family.

Swift & Company, U. S. A.

Rock Island Local Branch, 2325 3rd Avenue
W. D. James, Manager