

IOWA STATE BYSTANDER.

XXI No. 39

DES MOINES, IOWA, FRIDAY, APRIL 2, 1915.

Price Five Cents

Mrs. E. M. Warren is sick at her home, 955 14th Street Place.

Mrs. James James is improving nicely from her operation.

Don't fail to hear the latest records on McCree's new Victor Sunday night after church.

Don't forget to go and see the famous painting of Christ Sunday evening at Union Congregational church. It is worth your time.

Everybody should attend Easter services at some church next Sunday, as there are special programs also the Sunday Schools have all arranged a fine program.

A musicale by the High School Girls Glee club at Lee Mission A. M. E. church, E. 16th and Filmore streets Friday evening April 9th at 8 p. m. Everybody invited.

Mrs. G. M. Patton entertained a few friends at a dinner party in honor of Mrs. Switzer, after luncheon was served the guest enjoyed beautiful piano solos by Mrs. Patton.

The Twentieth Century H. O. A. Art and Craft club meet at the residence of Mrs. J. Wells on 5th street last Wednesday. They adjourned to meet with Mrs. Reeves on 5th street next Wednesday.

There will be no meeting of the young Men's Sunday club Easter Sunday on the following Sunday, April 5th, there will be a general discussion on the following topic, "Is the Business Man or the Public Responsible for Failure in Negro Enterprises."

The Triple H club met Tuesday March 30, with Mrs. H. E. Jacobs 1238 5th street, quotations of Spring; Paper, "The Beautifying of a Lawn, Mrs. M. White; discussion by members clubs; Current Events; Report of picnic Adjourned to meet with Miss Jesse Jacobs, 1238 5th.

The W. W. club of Asbury M. E. church met at the residence of Mrs. W. L. Lee, 333 W. 12th street Tuesday evening. They will be entertained by Mrs. Mary Sweet at the residence of Mrs. Thornton Adams, 2621 Chester avenue, Monday evening the 5th.

THOMPSON HOTEL GUESTS E. J. Clark, Oskaloosa, Ia.; Miss Ora Spencer and Miss Anna Lucas of Peoria Ill., E. C. Manning, Iowa City; Mr. John Stevenson, N. Y.; Stewart Wier, Youkers, N. Y.

Mr. Arthur Jones died at his home, 14th Street Place Wednesday morning. Funeral will be held from St. Paul's A. M. E. church this afternoon. The obituary will be published in next week's issue of the Bystander.

The Model Drug has just received a shipment of the original High-Brow face powder—only 25c.

Wish to thank the many friends for the consoling words and prayers through the illness and bereavement of our at, Mrs. Ella Boone.

Mr and Mrs. Frank Shelton

UNION CONGREGATIONAL CHURCH. Prom Sunday morning Sunday April 5th.

Org. voluntary, Mrs. M. W. Alexander. Praj. Pastor. Song (oly, Holy, Holy. 1. Scrlce Reading. Songhrist Arose. 307. Solo,rist is Risen, Mrs. John Bell. Serp. Solopaise the Lord, Mr. H. W. Hughes. Offery. Viol Solo, Berceau, Mr. L. J. Shelton.

SunSchool at 12 o'clock. A very fine pram has been prepared by the children There will be special music by the orchestra. Come and spend an inspiriur with this busy progressive Sun School.

In evening Prof. Darius Cobb, the greatist who painted the famous picture Christ, will lecture and exhibit treat drawing at 7:30 p. m. Everybured to come out early and bring friends.

Miss M. Jones of North High school pending her Easter vacation in at the home of her parents and Mrs. E. F. Jones.

The Guild of the A. M. E. church hold their next meeting with McCrune, at 1180 Eleventh street. members are requested to be pres.

Hand and Sore Nipples. As shg salve for burns, sores, sore nhand chapped hands Chamberlain's is most excellent. It allays pain of a burn almost instantly unless the injury is very severe. The parts without leaving a Price, 25 cents. For sale

The Corinthian Altar Guild club met with C. Rone, 1420 Crocker street. A pleasant time. The next meeting will be held with Mrs. Richard Johnson on Park street, at which time an entertainment will be given.

THE LYCEUM. The Des Moines Negro Lyceum will meet next week with Miss Edyth Jones at 1058 Fifth street and will review the fifth annual report of the National Association for the Advancement of Colored People as appears in the April Crisis.

Mr. Darius Cobb, the noted artist and painter of New York, is in our city exhibiting his famous painting of Christ at the various white churches of our city this week, with a lecture on this famous painting and he has been secured to present the picture and lecture at the Union Congregational church next Sunday evening at 7:30 sharp. Admission free, and we would urge every colored person to see this great picture and hear he lecture.

Major Robert R. Morton and a quartet of jubilee singers representing the Hampton Institute of Virginia will conduct the services at Corinthian Baptist church Sunday morning, April 14th.

CORINTHIAN BAPTIST CHURCH. Easter Sunday—Morning subject, "Adam and Christ, or Living and Making Alive." Sunday school exercises follow morning service. Afternoon—The Knights Templar service, for which the sermon subject is, "The Crusades and the Holy War." 6:30—B. Y. P. U. 7:30—Easter song service by the choir.

NOTICE. King Solomon Commandery, No. 6, Knights Templar, will observe the resurrection of our Lord and Savior by appropriate services at Corinthian Baptist church on Sunday, April 4th, at 2 p. m., to which the public is cordially invited. All sir knights will assemble at the asylum in full uniform promptly at 1:30. By order of S. Joe Brown, Eminent Commander.

N. A. A. C. P. The regular monthly meeting of the executive committee, including all elected officers of the Des Moines branch of the National Association for the Advancement of Colored People will be held at the residence of Mrs. J. H. McClain, secretary, 1327 Crocker street, Monday, April 5th, at 8 p. m. By order of S. Joe Brown, Chairman.

ASBURY M. E. CHURCH SUNDAY SERVICES. 777 W. Eleventh street. 10:30 a. m.—Easter services by Sunday school.

11:30 a. m.—Address by pastor, "The Relation of the Resurrection to the Life of the Child." 3 p. m.—Preaching. The pastor will deliver the closing sermon for the conference year. Subject, "Advancement in the Christian Life."

8 p. m.—Song service by choir. Annual report, and closing address by the pastor. Sunday closes the conference year. Every member is expected to be present at some one or all three services during the day.

First Cummins Club. To Buxton, Iowa, a colored mining camp, belongs the honor of organizing the first club.

Now, therefore be it resolved that we hereby permanently organize the "Cummins for Presidency republican Club" No. 1.

And that we hereby pledge to Hon. Albert B. Cummins, United States senator from Iowa, our support for his nomination as president of these United States by the republican national convention of nineteen hundred and sixteen (1916).

Resolved that we pledge ourselves to use every honorable means within our power to secure his nomination and insure his election.

Resolved, that we hereby invite Senator Cummins to address this club and the people of Buxton at his earliest convenience and that the officers of this club take steps to make proper arrangements for such meeting.

Hon. Geo. H. Woodson presented the resolution, which was adopted unanimously. Dr. E. A. Carter is president. J. W. Neely is secretary. We congratulate the Buxton republicans and we shall certainly do all in our power for his nomination if he is a candidate.

Freedmen" of which you are the author. It is remarkably well done and gives a great deal of exceedingly instructive and encouraging information. Your work has been intelligent and well directed and evidently very richly blessed. I have also read the chapters on the "Bible in the Public Schools" and endorse heartily all the claims made therein. The book must do a great deal of good, it gives valuable history, and reflects great credit upon you and your associates.

With thanks and good wishes, Sincerely yours, WALLACE RADCLIFFE.

A PICTURE. Oh if I could paint a picture I would paint it mold and clear, I would make it letter perfect, without favor, without fear.

I would paint a white man's cottage with his children blithe and gay And I'd paint a Negro's dwelling where his pickinies play. I would paint the glare of hatred hurled at this downtrodden race I would show the shame and sorrow on each pickinny's face.

Shunned by those who should protect them, crushed, subdued to grief and shame; I would draw the picture plainly, showing those who are to blame.

Those who brought to this country for the sake of greed and gain. I would draw those false tongued rascals to perfection clear and plain. I would paint the politician with his streamers all afloat, Through deceit and promised pledges scheming hard to get their vote.

Then I'd paint there in the background a fair country broad and wide, And I'd call this country "Refuge," where all Negroes could abide Without snubs, sneers or oppression all would have an equal show; And I'd write there in the distance freed from hatred, grief and woe.

HEALTH HINTS. A. J. Booker, M. D. One sees from time to time souls that lighten the burdens of life and increase our faith in the belief that we were created to be happy.

The smile is not one of affection, the happiness that radiates from the expression and cheerful words seems to infect and one goes on his way rejoicing. It is as easy to be happy as sad; it is as natural for it to be cheerful as it is for the sun to shine; all depends on the point of view.

There seems to be a species of biped that gets a morbid enjoyment out of continual complaints; of them it is not my wont to speak. It is a mental habit, it is a matter of spiritual eyesight, it is a question, largely of association.

Some people affect one like a cold, drizzling rain; others are like a breath of violets born by the gentle zephyrs of spring.

God gives us our relatives; a man can't help who his brothers and aunts are, but to offset this calamity one may choose his friends and associates.

Upon them more than any other one factor depend character and happiness. When a fellow has a tear in his voice, with his wishbone where his backbone ought to be, and he wears mentally blue spectacles he will wish gloom on you unless you outrun him or talk in sign language; then even one must stutter and be deaf in the eyes to escape the calamity.

Most people think they are getting along fine until some idiot wises them up to the fact that they do not know how to live, and that life is going by like a torrent while they dream. Look out for Mr. or Miss Wieseheimer. They are putting the skids under your happiness and putting you on the toboggan of despair.

If you like your last summer's hat it should be source of not one mental spasm what Miss Wieseheimer thinks you ought to have, when you have to pay the bills. If you get mental discipline and glad feelings playing tiddle-de-winks every evening, you should worry because Miss Wieseheimer thinks you ought put on your American Lady and go to all the movies. One friend that makes you happy is worth a dozen that find fault with you and make you miserable with your present state.

live the more things the sky pilot can say about you. A fellow likes to hear nice things about himself even if he is dead.

Do not let your life be determined by what Mr. or Miss Wieseheimer says. They are wearing pinching boots and like to see them on every one. Then when they persuade you to do the thing they have done they sit up with you and tell you how happy they used to be and you agree. Get the habit of cheerfulness.

When they want you to hange your pace go off and have a good laugh, for misery likes company, lots of it. You can choose your friends and if you let a lot of gloom carriers wish it on you it is your own fault.

SCANDIA, IOWA. (Special to the Bystander.) Rev. J. E. Roberts, pastor of the Mt. Zion church of Scandia held services here today. Morning subject, "Last Resort." Ps. 107. Evening he took his text from John 5:8. Subject, "Aro You Willing." Both morning and evening services were inspiring. A wonderful progress is being made in the religious movement at this place since our pastor has been with us.

Also our Sunday school is rapidly progressing. Mrs. Stella Overton, superintendent; Mrs. George W. Montague, assistant superintendent; Miss Vassie English, secretary; Bro. Wm. Moore, president. Mr. Tom Smith is on the sick list at this writing.

Bro. C. L. Martin, 66 years of age, is also on the sick list. Miss Violet Montague, who was recently married to Mr. C. A. Anderson, are expecting to make their future home on a farm near Des Moines.

ST. PAUL, MINN. (Special to Bystander.) Pilgrim Baptist church Easter services:

10 a. m.—Covenant meeting. All members are urged to take part in the service. 11 a. m.—Preaching. Subject, "The Resurrection of Christ." Special music by junior choir. 12:30 p. m.—The Lord's Supper will be administered.

1 p. m.—Sunday school. G. W. Wills, superintendent. 6:45 p. m.—The B. Y. P. U. Mrs. rances M. Murrell, president. 8 p. m.—A service of songs, given by the senior choir. Each number to be rendered is the production of Negro composers.

Organ prelude, E. Coleridge Taylor. By Mr. Robert Strong, organist. Invocation, pastor. Anthem, "The Lord Is My Strength" (S. Coleridge Taylor), senior choir of Pilgrim Baptist church.

Scripture lesson, by Rev. B. N. Murrell, pastor. Solo, "Dear Lord" (DeKoven Thompson), Mrs. Ruth Currie. Anthem, "Come Unto Me" (Harry T. Burleigh), senior choir.

Quartet, "Deep River" (Harry T. Burleigh), Miss Lenora Barksdale, Mrs. Hattie E. Hall, Mr. E. Edward Hall, Mr. John Henley. Anthem, "Now Late on the Sabbath Day" (S. Coleridge Taylor), senior choir.

Solo, "Eternal Light" (W. E. Wier) By Mrs. Homer Goings. Anthem, "Lift Up Your Heads" (S. Coleridge Taylor), senior choir. Solo, "Through Peace To Light" (Harry T. Burleigh), by Miss Gladys Wright.

Offertory, "Elegy," organ selection (S. Coleridge Taylor), by Mr. Robert Strong, Pilgrim organist. Chorale, "Lord Of All" (S. Coleridge Taylor), senior choir. Benediction, Rev. B. N. Murrell, pastor of Pilgrim church.

Postlude, (S. Coleridge Taylor), Mr. Robert Strong, organist. Mrs. Hattie E. Hall, music director of Pilgrim Baptist church

BURLINGTON, IOWA The B. J. Progressive club was entertained on Monday afternoon by Mrs. Eliza Ashby. The ladies spent fine a pleasant hour crocheting and discussing other kinds of fancy work.

The hostess served an appetizing luncheon, assisted by her little niece, Miss Constant Brown. Mrs. Eva Stevens entertained the Willing Worker club on Tuesday evening. After the regular routine of business a delicious luncheon was served.

Mr. Scott White will entertain the club on Tuesday, April 5th, at the home of Mrs. L. M. Abel. Mrs. Squire Henderson is confined to her bed with a broken leg, the result of a twenty foot fall from a back porch at her home, 315 N. Front street. She was removed to the home of Mrs. Josie Bland, 136 S. Sixth street, where she will remain until her recovery.

Master Charles Hedge was somewhat indisposed several days this week.

There will be a special program by the little folks on Easter Sunday night at St. John's A. M. E. church.

DAVENPORT NOTES. Mrs. Frances Baker's Sunday school class of the Third Baptist church gave an entertainment Friday night, the 19th inst., which was very successful financially.

Mrs. Munson of Monmouth, Ill., is visiting her daughter, Mrs. John Harris, of 617 Eastern avenue. Mr. Frank Brown has returned from a visit to his father in Keokuk. Rev. Sims left this morning for Aurora, Ill., to attend the district conference.

Mr. Grant Hart of Judson street was thrown from a street car and hurt, but not seriously. Mr. Ferd Bynum has been sick, but is able to be out on the porch for the first time Sunday.

The E. L. D. club is holding a sewing bee at Bethel A. M. E. church for the poor children for Easter. The T. L. O. club gave a social last Wednesday night, the proceeds to be used for charity.

Mrs. Eugene Perkins of W. Tenth street has returned home from Quincy, where she was in attendance at the bedside of her mother-in-law. The stewardess board of Bethel A. M. E. church gave an entertainment last Wednesday evening. They rendered a very good program and cleared a neat sum.

Mr. Alec Richardson, who is quite ill, is resting easy at this writing.

ALBIA NEWS. Mr. John Hayes visited in Keokuk a few days of the past week.

Mr. Johnson and Clinton Taylor of Hiddle were in Albia over Sunday. Mrs. M. F. Ward and Mrs. Allie Bowman have been quite sick. Mrs. Bowman has been down with lung fever.

Mrs. Geo. Nightengale and Mrs. Andrew Stovall of Hiteman were in Albia on Saturday. Mr. Henry Jones was an Ottumwa visitor and business man on Sunday and Monday.

Mrs. Henry Harris went to Buxton to visit her sister over Sunday and a few days. The Sewing Circle club met at the home of Mrs. Mabel Robinson in Hocking on Monday. A number of Albians went down. Needlework with sewing has been taken up. A lunch was served by Mrs. Robinson.

Messrs. Oscar Burges and Jackson of Buxton stopped in this city en route from Chicago to Buxton. Messrs. John Thomas and Cornelius Miller were Hocking visitors this week.

Mr. and Mrs. Harris Bates of Hiteman were in Albia on Saturday and visited with Mrs. Jameson. Mr. Will Rhodes of Buxton was in Albia on Saturday on business. Messrs. James Arthur Williams and Mosely from Excellion mines were in Albia on Thursday.

Last Saturday evening, March 13, the grim reaper of death visited our community and removed from our midst another of our good citizens in the person of Mr. Henry Bowman. The funeral services were conducted from the A. M. E. church Monday afternoon, March 15, at 2:30 p. m., conducted by Rev. N. R. Morgan, pastor of the church, who read the following obituary: Henry Bowman was born in Mercer county, Kentucky, August 7, 1858, and died March 13, 1915, at 7:50 p. m. at his home at 322 North Clinton street. He came to Albia, Iowa, in 1888 and in January, 1890, was united in marriage to Miss Allie Marshall. To this union five children were born, namely Earl W. Bowman of Des Moines, Mrs. Ezzeo Hollingsworth, Neil Bowman and Floyd Bowman of Albia and Beulah, who preceded him in death, and Miss Mattie Bowman of Des Moines, a daughter by a former marriage. He was a good citizen, a kind neighbor, a dutiful husband and a loving father. He leaves to mourn his death a wife and five children, a mother, Mrs. Gergette Bowman, of Burgin, Ky., and a brother, Marshall Bowman, of Burgin, Ky., and a host of friends.

Splendid for Rheumatism. "I think Chamberlain's Liniment is just splendid for rheumatism," writes Mrs. Dunburgh, Eldridge, N. Y. "It has been used by myself and other members of my family time and time again during the past six years and has always given the best of satisfaction." The quick relief from pain which Chamberlain's Liniment affords is alone worth many times the cost. Obtainable everywhere.

CLARINDA, IOWA. Mrs. Laura Jones entertained a party of sixteen to a supper at her home Thursday in honor of Miss S. Lee.

Mrs. Tillie Lee entertained Rev. and Mrs. D. W. Brown on Friday at luncheon. Mrs. L. W. Blythe continues ill at the home of N. H. Pemberton.

Mrs. Tillie Lee entertained the ladies of the A. M. E. Sewing circle. (This Week.) Mrs. D. W. Brown is very ill at her home. Mrs. Lottie Williams entertained the Ladies' Federation on Tuesday. Miss Peterson gave an excellent address on W. C. T. U. work at the

TENANT FARMERS AND LANDLORDS

Both Classes Face Awkward Situation in South.

PERILOUS TIMES PREDICTED

Undue Persistence in Cotton Growing at the Expense of Other Products Creates Monopoly For Money Lenders—W. J. Cummings Relates Story of His Trip Through Texas.

Before the end of 1915 we will see "night riding" in the south that will make the Kentucky tobacco war look like a church social, is the prediction of W. J. Cummings of Detroit, Mich.

While on a business trip to Texas and Mexico Mr. Cummings wrote a letter to his business partner, F. C. Norris, which appeared in a recent issue of the Cleveland (O.) Gazette. He thinks that the south will experience grave troubles before the clearing of the acute situation forced upon the cotton planters by the war which is now going on in Europe.

According to Mr. Cummings, the responsibility for the trouble rests between the tenant farmer, who does not know how to grow anything but cotton, and the Texas banker, who, it is alleged, has built up a system of usury to bleed the cotton grower through loans of 12 to 20 per cent. Mr. Cummings makes the following statement in his letter to Mr. Norris: "Among the farmers in Texas 54 per cent are tenant farmers, very largely of the nomadic, wandering type. This forces the landlord to play safe, and as it is hard to steal the cotton crop he will insist upon cotton being grown. On a 100 acre lease they will have ninety acres of cotton and ten acres of corn—no space for pasture, no garden patch, no pigs. The renter has no money, and not growing any food, he buys everything on credit. Money loans at 12 to 20 per cent and credit operates at 400 per cent—very large percentage of the tenant's efforts go to pay usury. Both landlord and tenant suffer by the system."

"The farmers absolutely refuse to listen to advice, but blindly continue to grow cotton. The agricultural department has been telling farmers for the last fifteen years to grow other crops. Their talk went unheeded. You will understand how grave the situation is when I tell you that there are more dogs than hogs in Texas; that out of a butter consumption of \$12,000,000 in Texas she produces only about \$3,000,000 herself.

"I was in Athens, Tex., a few weeks ago. This would make an ideal dairying country. This town is about 4,000. Yet the restaurant keeper could buy only two pounds of butter in a whole week. This black belt valley land is absolutely the most fertile land in the world, and yet if a hog tight fence were built around this Brazos valley every person in here would starve to death in sixty days. The Texas legislature has refused to pass any law forcing the reduction of cotton acreage. Other states will follow Texas' lead because this state produces 85 per cent of the United States crop.

"Cotton reduction will now become a private enterprise, and before the end of 1915 we will see 'night riding' in the south that will make the Kentucky tobacco war look like a church social. We have many fancy plans proposed. Some of them are pure fancy. Take the plan of Mr. Henry that the United States issue \$250,000,000 of money or something that looks like money to valorize cotton at 10 cents a pound. Did you ever hear such tommyrot?"

"The next agency is the bank. That term in Texas is a misnomer. The bulk of the fraternity are not bankers; they are pawnbrokers in disguise. For twenty-five years they have been educating the Texan to pay 10, 12, 15 and even 20 per cent for money. Having built up such a system, do you think for a moment that they are going to let the people down here know that there is such a thing as 5 or 6 per cent money in the whole world?"

"Of course the bankers down there are loaning money on cotton. They have to do so. They will make a loan of \$10 on a 50 pound bale, charging 12 to 18 per cent and taking it off in advance. We are safe in assuming that no real help will come from the southern banker. The war forced the closing of 90,000,000 cotton spindles, or practically two-thirds of the world's entire cotton capacity. If 50 per cent of the English mills should be able to operate that would still leave about one-half of the world's spinning capacity idle. The present fighting is in the very heart of the French and Belgian spinning districts.

"If we assume that the United States and Canada will consume during the next twelve months 7,000,000 bales, Great Britain 2,000,000 bales and allow 1,800,000 bales for the balance of the countries using American cotton we get an estimated total consumption of 10,800,000 bales for the season of 1914-15. To this add an estimated demand for 4,000,000 bales produced in foreign countries, and we have an estimated consumption of 14,800,000 bales as against an average normal world consumption of 11,000,000 bales."

Chamberlain's Cough Remedy. From a small beginning the sale and use of this remedy has extended to all parts of the United States and to many foreign countries. When you have need of such a remedy give Chamberlain's Cough Remedy a trial and you will understand why it has become so popular for coughs, colds and croup. Obtainable everywhere.

STATEMENT OF THE OWNER-SHIP, MANAGEMENT, CIRCULATION, ETC., of the Iowa State Bystander Co., published weekly at Des Moines, Iowa, required by the act of August 24, 1912.

Editor, John L. Thompson, Des Moines, Iowa. Managing editor, John L. Thompson, Des Moines, Iowa. Business manager, John L. Thompson, Des Moines, Iowa. Publisher, John L. Thompson. John L. Thompson. Sworn to and subscribed before me this 1st day of April, 1915.

J. H. Kelley, Notary Public Polk County, Iowa. My commission expires July 1, 1915.

Chase & West Saturday Only Regular \$6 Mattresses \$3.75

TO PREPARE AND USE VEGETABLES

AGRICULTURAL DEPARTMENT EXPERTS GIVE RESULTS OF STUDY AND EXPERIMENT.

USING FLOWERS AND FRUITS

Certain Species Are Eaten as Vegetables—Garden Flowers for Cooking Purposes—Stale Cucumbers Are Bad for Digestion.

(Prepared by the United States Department of Agriculture.)

It is not generally realized that there are certain flowers and fruits that we prepare and eat as vegetables. One example is the portion of the cauliflower which is eaten, the globe artichoke (quite a different plant from the Jerusalem artichoke which yields edible tubers) is another. Capers, cassia buds and cloves are unexpanded flower buds. Among the fruits that we use as vegetables may be mentioned the pumpkin, squash, cucumber, peppers, okra, eggplant and tomato, and very often the banana and more commonly the apple, for instance, in the old-fashioned fried apples often served with meat.

Pickled Nasturtium Buds. Some of our popular garden flowers occasionally have been used for pickling purposes. Nasturtium buds are sometimes pickled, and as their flowers have a flavor like water cress, they are sometimes eaten in a salad.

Orange flowers are well-known ingredients of cakes, creams and confectionery, being added for the flavor which they impart. Saffron and marigold petals once were considered important adjuncts in cookery, chiefly for the yellow color they imparted, and are often mentioned in old recipes for soups, etc. Saffron is still a staple article in use by professional cooks.

In southern Europe squash blossoms and the tiny squash to which the blossom is attached are dipped in batter and fried, and locust flowers also are used for fritters in France, as are elder blossoms in Germany. Cooked squash flowers may be folded in an omelet. But such things have little food value in themselves, though they help to give variety to the diet.

Sometimes rose petals, violets, and mint leaves are candied, but are used more for garnishing than for food purposes. Rose petals are used in the Orient for making a very sweet preserve.

Violets are used in cookery for imparting a purple color, while a number of other colors are made from blossoms or leaves, the more common being spinach. Some highly-prized coloring extracts are made from flowers; for instance, rose extract, orange flower water, and a slup of violets. Nasturtium flowers are used like tarragon flavoring vinegar.

Valuable Vegetable Fruits. The distinction between a fruit and a vegetable is not always easily made. On the borderland between the two are a number of valuable food plants which have appropriately been called "vegetable fruits." Members of the gourd family have already been cited. This family furnishes the largest fruits of any known plants, some being over eight feet around and weighing more than two hundred pounds. The squash, both winter and summer varieties, vegetable marrow, cucumber, and melons, belong to this family.

Careful cooking will make a great deal of difference in modifying the texture or flavor of squashes or pumpkins. The best of these are heavy in proportion to their size, having thick rather than thin flesh. Where the fibers are coarse, long cooking and straining will reduce them, and an excess of water may be evaporated. Where the shells are hard, bake or steam and then scrape out and mash the flesh. Baked in the pan with roast beef, mutton or other meats they gain an added flavor.

The cooked, strained pulp of squash or pumpkin, in addition to its use for pies, is sometimes combined with milk or stock for soups, or is added to doughs like those of corn bread or muffins, or may be cooked with sugar and spices for marmalades.

The summer squash is not always fully appreciated because often allowed to grow too large. Either variety, crook-neck or turban, should be so tender that the seeds and skin are edible when cooked. Summer squashes may be cut in slices and fried, though they are most commonly boiled. When fully grown they may be used like winter squash, skin and seeds being removed.

Stale Cucumber Bad for Digestion. Many people do not eat cucumbers, because they fear they may cause indigestion. This is often true if the cucumber is stale, wilted or overgrown. A fresh young specimen, thoroughly peeled and left in cold water (sometimes salted) before serving, loses its bitter juices and is a palatable and usually healthful relish.

The cucumber may be served as a salad by itself or to accompany fish or meats, or may be grated to add to rich sauces. Cut in strips it may be cooked, and served on toast like asparagus, and cooked in many other ways. The skin and seeds may be removed and the firm flesh used as a case for salads, or like pepper and tomato, filled with forcemeat and baked. A little onion cooked with creamed cucumber improves it for many.

The tomato is a vegetable fruit to which cookery owes much, although for many years it was supposed to be poisonous. It has been used in this country for less than a century, but its growth in popularity has been rapid. Tomatoes are used in many combinations of soups, sauces, relishes and a large variety of many dishes because their appetizing flavor makes many more palatable food materials appetizing. The sour taste of a tomato is due to the citric acid, its distinctive flavor to special substances difficult to identify.

The peeling of tomatoes may be easily removed if the tomatoes are plunged into boiling water for less than a minute, then drained, and chilled over ice, if possible. They may then be peeled when needed. Perfectly ripe tomatoes may be scraped with the back of a knife to loosen the skin, which then will peel easily, but this is less rapid than the scalding process. If cooked tomatoes are to be strained, it is unnecessary to peel them before stewing, as the skin will remain in the strainer with the seeds. Some persons believe that immersion in hot water injures the appearance and flavor of the tomato and peel them without this treatment.

Many persons prefer to serve tomatoes unpeeled, particularly the hot-house tomato or other varieties with thin, tender skins. If this is done, the tomatoes, like all other fruits or vegetables eaten raw, should be washed carefully. The very small red tomatoes which grow in clusters, known as cherry tomatoes, often found in large markets, are very attractive for salads. These and the yellow plum tomatoes are perhaps always eaten without peeling.

When a banana is used underripe it is less of a fruit than a vegetable. It is also commonly used for fritters. It may be baked or fried like a potato or yam, and served with meats. The South has come to appreciate this fruit as a vegetable more readily than the North, though such uses are now very general.

A simple way to cook bananas: Remove the skin, scrape off the rough outside, cut large ones in two across, dip in egg and crumbs, and fry brown in deep fat.

HER TIME WELL OCCUPIED

Pity the Poor Society Woman Who Is a Martyr to Duty of Being Well Dressed.

The other day I called on a friend who lives in a fashionable New York apartment. She told me she went every morning for a "fitting."

"You mean in the spring and fall, when you are getting your things, don't you?"

"No, I mean every day, through the eight winter months. It's an awful nuisance. No wonder I'm a nervous wreck. I wish John would let me wear ready-made things. It's absurd, but it's a fact that I hardly ever go through the day without going either to the tailor, the dressmaker, or to the hats or shoes or corsets. I have a good many things made between seasons, when the prices are lower. And I have to squeeze in time to go shopping; I want to see what the new imported things look like, and go to the openings. I've discovered a dear little Frenchwoman who makes all my lingerie (my friend wears lingerie, not underwear), and very cheaply, too, considering the exquisite work she does, but she expects me to tell her just how I want everything done, and to choose designs for the embroidery, and to buy the lace and ribbon; and, of course, I try on every garment. Stockings and veils are about the only things I can get ready-made, and it takes a lot of time selecting them. Don't you think the new veils are awfully trying?"—Atlantic.

Tobacco in History. It has been settled to the general satisfaction of students of tobacco history that one Hernandez de Toledo introduced the smoking habit into Spain and Portugal in 1569, and that he brought his tobacco from Santo Domingo. Jean Nicot was the ambassador of France at the court of Portugal and he, acquiring the habit in Lisbon, carried it with him back to France, where the habit took hold in fashionable circles some time before Sir Francis Drake and his men carried Indian pipes and tobacco to England in 1585, at which time Sir Walter Raleigh set the pipe-smoking fashion at the court of Elizabeth, whence it spread over England. The habit of taking snuff followed closely in the trail of the pipe smoke.

Fishes See Well. An examination of the eyes of many fishes in the tanks of the public aquarium at New York was recently made by means of the retinoscope and other instruments. It was learned not only that all fishes can see well, but that of the many examined none was near-sighted nor suffered from any abnormality. Considering their big, rolling, glassy eyes, a squint-eyed fish would be a horror! The glassiness, by the way, is owing in many cases to the fact that, in the absence of lids, the eyeballs are protected either by a slimy material, or by a transparent skin; but after death quickly become cloudy or opaque. Fishes such as the absurd little puffers, which dig in the sand, have real lids that close over the eye. The studies of fishes' eyes have proved valuable in understanding and relieving human near-sightedness.

A "Searcher Out." The science and genius of Mr. Marconi have made it almost impossible for alien spies to use a wireless telegraphic installation in the British Isles, but there is in use by the war office a "searcher out," which indicates the whereabouts of any "wireless" used for the receipt or dispatch of messages. It is called the direction finder, and was primarily intended to enable the navigation officer of a ship to take bearings of wireless telegraph stations, with a view to finding the position of his ship or avoiding collisions with other vessels.

The Charger's Lament. "One man of the — Lancers I found lying on his back with his eyes staring at the skies. He was dead, without doubt. Standing over him was his horse, without a wound. It was looking into his face every few minutes, and then neighing in a pitiful way that sounded just like a human being in an excess of grief. To hear that poor animal was enough to bring tears to the eyes of the sweetest hearted of men," says Lance-Corporal J.

The HOME BEAUTIFUL

Flowers and Shrubbery

Their Care and Cultivation



Daisies Make a Good Growth Indoors.

STARTING OF THE ANNUALS

Many annuals can be started from seed planted now for winter flowering, and with the use of the plants now growing in the garden and young plants raised from cuttings a good display can be obtained for house culture at a very small expense.

It is a good idea to pot the plants sufficiently early so the pots can be plunged in the garden, permitting them to remain there a week or two before taking them into the house.

A good rule is to allow two leaves to remain on cuttings of such plants as geraniums, cutting off the top half of these leaves with a sharp knife. Any cuttings that die or rot must be immediately removed.

The Rex Begonias are propagated from leaf cuttings, that is, a portion of the leaf cut and stuck in the sand,

or the leaves can be spread out flat on the sand and pinned down tight with hairpins or wooden toothpicks.

Keep the cuttings shaded. Another good way to make cuttings is in a small earthen crock without drainage. Fill with sand to within an inch or two of the top. Insert the cuttings and pour in water until the sand is just covered. Keep the sand constantly covered with water and the cuttings will soon root.

When the cuttings are inserted in the sand, the sand should be packed firmly about them with the hands. Insert the cuttings closely together. The foliage should be cut back on the cuttings.

Plants growing in the garden, which make fine house plants include: Fuchsias, begonias, geraniums, petunias, pinks, verbenas, arbutions, chrysanthemums, daisies. Cut the plants back about one-half.



PEONIES

SOME FLOWER HINTS

No other herbaceous plant lives so long or produces flowers equal to the peony.

Peonies planted this autumn will flower next season. The middle of September to the middle of October is the best time to plant, preferably the earlier season to permit the plants to make a good root growth before winter sets in. The soil must be rich as the peony is a gross feeder.

Remove the soil to a depth of three feet and fill up the space to the depth of a foot with well rotted cow manure. Spade the manure in well. If the soil is clayey, mix with equal parts of sand, leaf and mold and manure for the other half. Fill up the excavation with the prepared soil, rounding it up to the center, which should be six or seven inches above the level of the lawn.

In setting the plants dig a hole from one and a half to two feet deep and one foot wide. Allow a space of three feet in diameter for each plant, placing the roots three inches below the surface, firming the soil well around the roots. This is best done by the feet of the planter.

Much well before cold weather with coarse manure and leaves. In the spring loosen the soil, after removing the mulch, to a depth of five or six inches, care being taken to stir the soil without injuring the crowns of the plants.

Commercial fertilizer strong in potassium should be used in the spring when the plants are started.

Set out Iris in September and they will flower next summer.

Hellebores dusted on cabbage plants while they are wet with dew will keep the cabbage worms down.

Late pruning induces a new growth on plants and trees, rendering them susceptible to injury from the winter cold. The time for pruning is during the winter or early spring, before the buds start.

Look at the stored roots and bulbs. If any sign of decay remove the rotten spot and cover quickly with powdered charcoal.

Gas-heated rooms, unless well ventilated, are bad for plants.

All faded or fading blossoms should be cut from every bush.

Fruit trees are especially benefited by this treatment. The fruit will improve by the check in leaf growth.

Climbing roses and vines can be made to follow your will, if you will give that a good start in summer. Cut back the shoots that are too vigorous and take out entirely every weakling. If a branch is going up straight and you want it to go sideways cut the branch so that the bud which will be at the top points the way you want the branch to go.

Don't be too severe on your plants in summer, but at the same time let them understand you hold the reins and that they cannot run riot.

WHEN PREPARING EGGS

MUCH CARE SHOULD BE GIVEN TO THEIR COOKING.

Digestibility is Affected by Temperature of Water in Which They Are Boiled—Proper Method of Making Omelet.

While it would seem that anyone can cook so simple a food as an egg satisfactorily, no other food is so affected by different cooking methods and particularly by degrees of temperature. The albumen, or egg white, is greatly changed by heat, and the way the heat is applied. If it is gently warmed, coagulation, or hardening, does not at once take place, although the substance may be perfectly cooked. But if plunged at once into boiling water or liquid the albumen becomes tough and far less desirable as a food element. It is, therefore, much better to cook eggs by some other method than direct boiling; steaming, poaching or "codding" keeps the albumen soft while cooking. For dishes requiring "hard-boiled" eggs, it is best to let them simmer for about twenty minutes, so that the white will be solid, yet tender, and the yolk dry and mealy. Frying, or coating the egg directly with fat, also hardens the albumen and makes it less digestible. It is far better to put the eggs in a buttered dish and "shir" or bake them in the oven. The secret of successful dishes like the omelet, which is made so well abroad, lies all in the temperature of the pan, the fat and the quickness and skill with which it is handled before allowed to become tough or stringy.

Eggs contain no starchy qualities. This teaches us to build up our egg menus with starches such as potatoes, rice, macaroni. Eggs also need to be served with fat, which does not mean frying in fat, but a sauce or dressing containing butter or other oil.

An error common to housewives is to relegate the use of eggs chiefly to cakes and puddings, adding these to an already heavy meal. Since eggs are the equivalent of meat, if we use them generously in a pudding we do not then need meat in our first course. Similarly, it is unwise dietetics to serve a heavy, rich cake as the last course of a dinner beginning with a fatty meat like lamb, which already has given us muscle and fat.

Plain Paper Best.

A plain paper or one with quiet self-tone pattern is the only kind that makes a successful background for pictures. The soft neutral tone of cartridge paper is a splendid setting for ornaments and pictures, while soft brown is a safe choice of paper for the average room, as against almost any picture, be it oil painting, water color, portrait, etching or photograph, appears to advantage. Gray is also a good restful color. A happy and popular combination is the gray wall covering with white woodwork. It is an admirable idea for the city apartment, where there is none too much light.

Angel Cakelets.

Sift together several times one-half cupful of fine granulated sugar, one-half cupful of pastry flour, one-half level teaspoonful cream tartar, beat whites of four eggs till stiff and dry, then gradually mix in the sugar and flour. Flavor with one-half teaspoonful of almond, rose or vanilla, drop with a teaspoon on pans covered with buttered paper an inch or two apart; sprinkle with sugar, white or pink, and bake in a moderate oven ten or fifteen minutes; will make two dozen.

To Wash Comforters.

Make a nice warm soapsuds in bathtub. Put comforter in. Take scrubbing brush and scrub soiled ends, using washboard to scrub on. After soaking and stamping, let water off and drain, then fill the tub with clean water and rinse. Let the water off and drain. Don't try to wring. Put on line; when almost dry beat with carpet beater. It will be as light and fluffy as new and no muss to clean up.

Ginger Cream.

Beat the yolks of three eggs, add one pint of milk, two tablespoonfuls sirup from preserved ginger and one cupful sugar. Cook all together until thick. Strain, add one tablespoonful gelatin that has been dissolved in a little cold milk, the whites of three eggs beaten stiff and beat all together until it begins to thicken, then add four ounces preserved ginger cut in very small pieces. Put in a mold to cool and serve with whipped cream.

Cabbage Slaw.

Take a head of cabbage and slice very thin. Wash and put in kettle with just water enough to cover. Simmer slowly until tender, then drain and add enough milk to cover and some salt and pepper to taste. If you have some gravy from a roast, add, but if not, add a good-sized piece of butter. Serve very hot.

Soft Custard.

Two cups milk, one-quarter teaspoonful salt, one-quarter cupful sugar, two rounded tablespoonfuls cornstarch, two egg yolks; scald milk and sugar in double boiler; mix beaten egg yolks, cornstarch, salt and a little cold milk; add to other mixture; remove from stove when thickened. Serve cold.

Onion on Toast.

Take half of a large sweet onion, slice very thin, put in frying pan with butter, season with salt and pepper. Cover and let stew slowly for ten or fifteen minutes, then remove cover and let brown. Thicken with flour and milk as for meat gravy. Pour over hot slices of toasted bread.

Hungarian Salad.

One pint cold boiled potatoes sliced very thin, one small onion, grated, two cold boiled beets, sliced, five sardines, boned and mashed, one tablespoonful minced cold cooked ham, one small green pepper thinly shredded. Sprinkle with salt, add one-half

The KITCHEN CABINET

I wonder if the sap is stirring yet, if wintry birds are dreaming of a mate, if frozen snowdrops feel as yet the sun, and crocus fires are kindling one by one? —C. Rossetti.

SOME COMPANY DISHES.

The following recipes may be suggestive to the young hostess when she is planning to entertain her friends and wants something good which can be prepared without requiring too much work. A most delicious dinner salad is this: Make a grapefruit jelly, using one-third of a cupful of sugar and a third of a cupful of water,

boiled together three minutes, and then add one and a half tablespoonfuls of gelatin which has been soaked in two tablespoonfuls of cold water; add a half cupful of grapefruit juice, one tablespoonful of lemon juice and a pinch of salt; strain into a round bowl or mold. When stiff, unmold and serve, garnished with a cream cheese which has been well seasoned and mixed with cream to make soft enough to pipe around the mold of jelly. Serve with French dressing, using lemon juice instead of vinegar or a combination of the two.

Spring Soup.—Peel and thinly slice one onion and cook it in a tablespoonful of butter five minutes, stirring constantly; then add four cupfuls of chicken stock, with one cupful of stale bread crumbs. Bring to the boiling point and let simmer 45 minutes, then rub through a sieve and add one cupful of milk. Melt two tablespoonfuls of butter; add two tablespoonfuls of flour and stir until well blended, then pour on gradually while stirring, the hot liquid when boiling hot; add one cupful of thin cream and season with salt and pepper.

Melba Sandwiches.—Chop fine a half dozen olives; add a tablespoonful of mayonnaise dressing and a teaspoonful of chopped pecan meats. Spread on buttered graham bread.

Creamed Sardines.—Melt four tablespoonfuls of butter; add one-fourth of a cupful of soft, stale bread crumbs and one cupful of cream; bring to the boiling point; add one box of sardines, two cooked eggs, finely chopped, one-half teaspoonful of salt and one-eighth of a teaspoonful of pepper and paprika. Roll up again and serve on narrow strips of buttered toast.

The ceaseless rain is falling fast, and yonder gilded vane, immovable for three days past, points to the misty main. —Longfellow.

SAVORY DISHES.

When serving large sized baked potatoes use an apple corer and scoop out a piece, filling the cavity with a small sausage, put in the small slice, covering the cavity and fasten it with a toothpick; put into the oven and bake. When cooked the sausage will have seasoned the potatoes.

Rice With Sausage.—Put three-fourths of a cupful of rice in a quart of boiling water to cook, stir with a fork and boil five minutes, drain and rinse with cold water, drain again. Melt two tablespoonfuls of butter in a double boiler to which has been added one chopped onion, stir and cook until yellow, then add the rice and cook until the rice has absorbed all the butter, then add two cupfuls of hot broth, half a teaspoonful of salt, a dash of paprika and cook until the rice is tender. More broth is added as needed. When cooked, stir in a half cupful of grated cheese, lightly, with forks, two tablespoonfuls of butter and two canned pimientos, finely chopped. Turn on a serving dish, heap in a mound and arrange cooked pork sausage around the rice. Sausage fat may be used to season the rice in place of butter and green peppers instead of the red.

Beef Scrapple.—Boil two pounds of flank steak until tender, put it through a meat grinder. To the liquor of the beef add a pint of oatmeal, boil for a half hour, then mix with the meat, season with pepper and salt and put into a bread pan or flat dish to cool. Fry in slices until a deep brown. This will keep for some time and makes a most wholesome breakfast dish.

Potato Pancakes.—Peel and grate six large potatoes after soaking in cold water. With the potato add one large onion, grated; half a teaspoonful of salt, two eggs, a teaspoonful of baking powder and enough flour to make a thin batter. Fry until brown on a hot well greased griddle.

Loads of Hell.

Pat and Mike, just landed in America, were spending the first night in a hotel. Mike was unable to sleep. About midnight a fire broke out in the neighborhood and a fire engine came down the street clanging its bell and belching fire and smoke. Mike rushed to the window, looked out and was shocked back to awaken Pat. "What's happened?" Another engine came rushing down the street. Mike was up on himself with fright. "Get up! Pat, get up!" he yelled; "they're moving hell, and two loads have gone by already."

Benevolent Nature.

"Why is it, dad?" asked the young hopeful, "that love is blind?" "That," responded his father, "is an arrangement made by nature to encourage the marriage of three-fourths of the human race, who otherwise wouldn't stand a chance."—Richmond Times-Dispatch.

First Step Toward Knowledge.

When a man comes to know how to be happy, he never goes back.

The thoughts of worldly men are forever regulated by a moral law of gravitation, which, like the physicist one, holds them down to earth.—Dickens.

FISH, FRESH OR CANNED.

Our fish canneries have arrived at such a stage of efficiency that the output of varieties of fish which may be bought in almost any market are a great addition to the menu. Delicious salmon, tunny fish, crab meat, and in fact, any variety may be had of the canned fish at nearly all places or times of year. Fish is less expensive than meat in most places and as it stands second to it in nutritive value is a welcome dish for the table.

Creole Halibut.—Cook together a pint of tomatoes and a cupful of water with two slices of onion; three cloves; one-half tablespoonful of sugar, 20 minutes; then put through a strainer; cook together three tablespoonfuls each of flour and butter; add the tomato and cook two minutes. Wipe a two-pound piece of halibut with a cloth wrung out of cold water; put into a baking pan, stick with 10 cloves, pour around half of the sauce, and bake in a hot oven 40 minutes, basting with the sauce. Garnish with parsley when serving.

Herring Salad.—Cook salt herring minutes in boiling water to cover, drain, cool and separate the flakes. There should be a cupful. Add an equal measure of one-third inch cubes of cold, boiled potatoes and a fourth of the amount of hard-cooked eggs, whites finely chopped. Mix and moisten with French dressing and let stand in a cool place for an hour. Serve on a bed of lettuce and garnish with rings of the whites of eggs and the yolks put through a ricer. Serve with a good boiled dressing which has been enriched by the addition of whipped cream.

Crab Ramekins.—Melt three tablespoonfuls of butter; add three of flour, and when well blended, add three-fourths of a cupful of chicken stock. When hot, add a cupful of crab meat, a fourth of a cupful of chopped mushrooms, the yolks of two eggs slightly beaten, and salt and pepper to taste. Re-heat and cook three minutes; add a teaspoonful of finely chopped parsley; fill buttered ramekins, sprinkle with buttered crumbs and bake in a moderate oven. Garnish with a sprig of parsley on each.

OUT OF THE COOKY JAR.

The small cakes and cookies are so popular with the children that a variety is always welcome in any home.

Pecan Cookies.—Beat the yolks of two eggs until thick and lemon-colored, add one cupful of brown sugar gradually, then one cupful of chopped pecan meats, sprinkle with salt, the whites of two eggs beaten stiff and six tablespoonfuls of flour. Drop from the tip of a teaspoon on a buttered sheet one and a half inches apart, spread and bake in a moderate oven.

Tea Cakes.—Cream a fourth of a cupful of shortening, add gradually a cupful of brown sugar. Dissolve an eighth of a teaspoonful of soda in a tablespoonful of cold water and add to the first mixture, add a teaspoonful of vanilla and a cupful of flour. Make into balls and place on a buttered tin and bake in a hot oven. This makes forty cakes.

Oatmeal Drop Cookies.—Cream a cupful of shortening, add a cupful of sugar, two eggs, beaten light, one-third of a cupful of milk, one and a half cupfuls of rolled oats, which have been put through the meat grinder and parched in the oven. Mix and sift together one and a half cupfuls of flour, one fourth of a teaspoonful of salt, or more if lard is used for shortening, one half teaspoonful each of cinnamon, clove, allspice and soda, one cupful of chopped raisins and a half cupful of walnut meats. Mix and drop from a spoon on a buttered baking sheet.

Ginger Snaps.—Heat to the boiling point a cupful of molasses, pour over a half cupful of shortening, half a cup of lard, and a cupful of flour. Mix and sift three and a quarter cupfuls of flour, a tablespoonful of ginger, one teaspoonful of salt and a half teaspoonful of soda. Roll, cut and bake in a moderate oven.

Nellie Maxwell

Few Perfect Men. The perfect man's measure is 38 inches around the chest, 34 inches at the waist, and 40 at the seat, according to the verdict of the International Custom Cutters, who met recently in Milwaukee to fix American styles for 1915. The tailors called attention to the fact that whereas a woman may maintain a form from year to year a man's waist-line in the absence of purgatives is likely to show great variation as he approaches forty. Therefore the perfect man is generally a youngster.

Proper Ventilation.

In admitting the fresh air into the house, let it in as near the lower part of the room as possible so that, as it enters, it may force the vitiated air in the room to the ceiling, and give it a chance to escape through the window opened at the top.

Their Way.

"Detectives have a paradoxical sort of business."

Beneficent Nature.

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First Step Toward Knowledge.

When a man comes to know how to be happy, he never goes back.

Their Way.

"Detectives have a paradoxical sort of business."

AMES, IOWA.

Mr. Geo. Gater very pleasantly entertained the young people who are attending the Iowa State college and their friends Sunday afternoon at his home.

DUBUQUE NEWS.

Dr. Henry C. Ross, Weds.-Well known colored citizen of Dubuque, Iowa, was taken a young bride.

Mr. Charles Alden celebrated his twenty-first birthday March 30th. Local comedians and comedienne will be given an opportunity to display their wit and humor in the funny play which will be staged at the Peoples Institute April 14th and 15th.

Mr. L. H. Farnham, a prominent druggist of Spirit Lake, Iowa, says: "Chamberlain's Tablets are certainly the best thing on the market for constipation."

WASHINGTON, IOWA, NOTES. Last Sunday Palm Sunday was observed at Shorter A. M. E. chapel and very interesting services were held both morning and evening.

Mr. and Mrs. George Kelles spent Sunday in Canton and Lagrange. Mr. and Mrs. Kelles attended the joint Palm Sunday service of the courts of Canton and Lagrange in Lagrange.

Mr. and Mrs. E. E. Jeffers and two daughters of Oskaloosa visited at the Mrs. Emma Black home the forepart of the week.

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Wednesday, Thursday and Friday of this week in that place. Rev. Owens expects to visit his wife and family in Chicago before returning home.

Mr. Arthur Ware of Keokuk is here this week assisting Mr. Marchette in making his Easter candies.

MONMOUTH, ILL.

Mr. Will Wallace made a business trip to Rock Island last Thursday. Mrs. Jennie Hardin entertained a small company of friends with a farewell party in honor of Miss Bessie Goodloe on last Wednesday evening.

Mr. Len Moor of Canton, Mo., is here visiting his aunt, Mrs. Laura Maupin.

Miss Viola Merrill has been quite sick for the past week with a severe cold. Mrs. Ham Stokes is also sick and has been confined in bed for several days.

Miss Bessie Goodloe left last Thursday morning for her home in Washington, D. C., after spending several months here with her sister, Mrs. Lillian Catlin.

Mr. and Mrs. William Little are the proud parents of a baby girl, which arrived at their home last of the week.

Mr. Charlie Maginnis of Aledo spent a few hours between trains Saturday visiting Mr. Robert Catlin.

Miss Harriett Collins and mother have changed their residence from North C street to the corner of Euclid avenue and C street.

Mr. Asa Stockes of Peoria and Mr. Hugh Floyd of Chicago were here last week, being called by the death of Mr. Floyd's mother.

KEOKUK ITEMS.

Mrs. George Mott, who has been ill for some time, is still confined to her bed.

The Self-Culture club met on Friday, March 26th, at the home of Mrs. W. W. Gross.

Mr. Charles Alden celebrated his twenty-first birthday March 30th. Local comedians and comedienne will be given an opportunity to display their wit and humor in the funny play which will be staged at the Peoples Institute April 14th and 15th.

An Easter market will be held at the Peoples Institute under the auspices of the members of the Altar of St. Mary the Virgin on Saturday afternoon, April 3rd.

Keokuk people will be glad to know that the colored minstrel men of Keokuk will give a minstrel show April 12th at Hippodrome theater for the benefit of the baseball association.

Don't miss "A Spoiled Darling" at the Peoples Institute on April 14th and 15th.

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ONION SETS. Are very inexpensive and by planting them you can have fresh onions ready for the table in a few weeks. They are the most valuable of all vegetables, as they help keep the system in good order and ward off disease.

OTTUMWA, IOWA. Mrs. Mary Green, superintendent of the A. M. E. Sunday school, is very sick.

Woman Finally Recovers From Nervous Breakdown. Impoverished nerves destroy many people before their time. Often before a sufferer realizes what the trouble is, he is on the verge of a complete nervous breakdown.

Dr. Miles' Nervine. I have been suffering with nervous prostration for nine or ten years. Have tried many of the best doctors in Birmingham, but they all failed to reach my case.

Told That There Was No Cure for Him. "After suffering for over twenty years with indigestion and having some of the best doctors here tell me there was no cure for me, I think it only right to tell you for the sake of other sufferers as well as your own satisfaction that a 25 cent bottle of Chamberlain's Tablets not only relieved me, but cured me within two months, although I am a man of 65 years."

NEW Elite Restaurant. New Reliable Place to Eat. Meals 15c and up. Lunches or Short Orders Served.

Jones Cafe. The Old Reliable Place to get your meals. PHONE RED 318 W. 3rd St. 3027.

WAR! What Is It All About? HAS the whole world gone stark mad over a very foolish and trivial question? Are swords rattling, cannon rumbling, mailed armor glistening just because Russia wanted to show her love for the little brother—Serbia?

FREE! Duruy's History of the World. Four splendid cloth volumes, full of portraits, sketches, maps, diagrams. Today is the climax of a hundred years of preparation.

Woman's Crowning Glory Is Her Hair. Why not grow your hair by using Mme. M. Beard Hair Grower. It removes dandruff, stops itching of the scalp and makes it grow long, soft and beautiful.

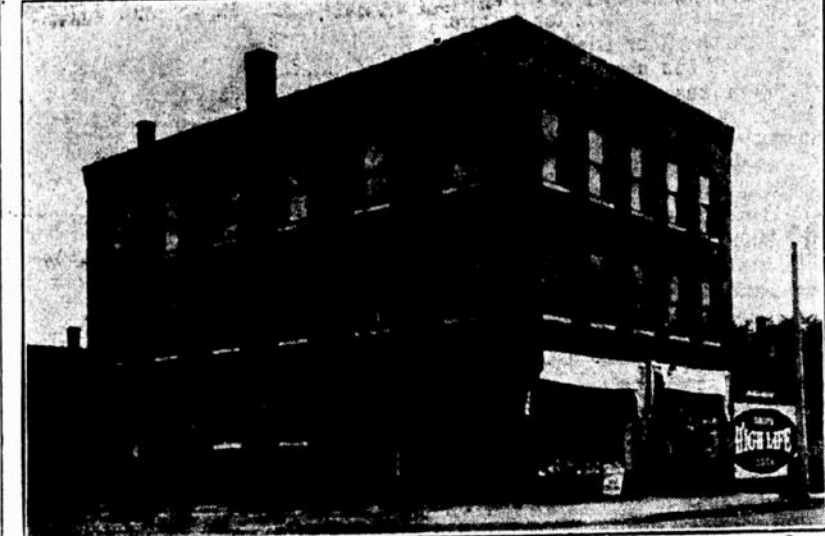
10 Great Serials. full of life and action, filled with the fire of fine inspiration and followed by 250 short stories of adventure, will make

The YOUTH'S COMPANION. Better Than Ever in 1915. Then the Family Page, a rare Editorial Page, Boys' Page, Girls' Page, Doctor's Advice, and "a ton of fun." Articles of Travel, Science, Education.

Funeral Director. The very best service guaranteed. Calls answered promptly day or night. No extra charges for distance—Reverse all phone charges.

Green's Cafe. The Old and Reliable Place to get good meals or lunches. Ice Cream and Cigars. 114 E. 5th Street. Phone 4908-y.

Mr. J. Green is quite sick at his home. The Benevolent club meets with Mrs. Cheshire. After regular business the ladies will engage in another one of their famous peanut hunts.



The New Thompson Hotel. A First-Class Modern Hotel. European Plan. Rates Reasonable. The Public is Invited.

HAVE YOU BEAUTIFUL HAIR? WE are the only Importers and Manufacturers of Real Colored People's Hair. Also Wavy Hair.

Magic Hair Grower and Straightening Oil. The most wonderful hair preparation on the market. When we say Magic we do not exaggerate, as you can see great results in the first few treatments.

10 Great Serials. full of life and action, filled with the fire of fine inspiration and followed by 250 short stories of adventure, will make

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Notice to Correspondents. N. B.—Correspondents: Please mail your letters that contain news for publication not later than Wednesday to insure publication for the current week; and sign your name, not for publication, but that we may know who writes the news.

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In the district court of the state of Iowa, in and for Polk county, May term, A. D. 1915.

Ivy Wilder, plaintiff, vs. John G. Wilder, defendant.

You are hereby notified that on or before the 25th day of March, A. D. 1915, the petition of the plaintiff in the above entitled cause will be filed in the office of the clerk of the district court of the state of Iowa, in and for Polk county, Iowa, claiming of you a divorce on the grounds of desertion.

Dated this 25th day of March, 1915. Sullivan & Sullivan, Attorneys for Plaintiff.

Published in the Iowa State Bystander March 26, April 2, 9, and 16, 1915.

In the district court of the state of Iowa, in and for Polk county, May term, A. D. 1915.

Lucy Davis, plaintiff, vs. Charles A. Davis, defendant.

You are hereby notified that on or before the 25th day of March, A. D. 1915, the petition of the plaintiff in the above entitled cause will be filed in the office of the clerk of the district court of the state of Iowa, in and for Polk county, Iowa, claiming of you a divorce on the grounds of cruel and inhuman treatment.

Dated this 25th day of March, 1915. Sullivan & Sullivan, Attorneys for Plaintiff.

Published in the Iowa State Bystander March 26, April 2, 9, and 16, 1915.