

LAKE ZURICH DEPARTMENT

VIRGINIA HERREN, Editor

A meeting of the board of auditors of the town of Lake Zurich was held yesterday for the purpose of settling the accounts and allowing bills for the past year.

In McGrath of Chicago rented the Maple Leaf hotel for one year, commencing May 1. Mr. McGrath is a well known and popular place hotel. Mr. McGrath is not a stranger in Lake Zurich, having owned the Lake Zurich hotel at one time.

Mr. and Mrs. Prather Young, will occupy their cottage.

Mr. and Mrs. John H. Smith are having a hunting trip against Hartmann's special deer.

The P. L. Z. & W. Industrial is a very popular place, turning in an hour earlier and the evening train an hour later than before the change in Chicago time.

Lauder & Fronckowiak have recently incorporated under the laws of the state of Illinois as the Lake Zurich Garage company.

R. West is seeking the office of village trustee on a petition ticket.

W. E. Pitts of Illinois Park has recently moved to Barrington.

Mr. and Mrs. John Prehn are moving into an apartment in the home of Mr. and Mrs. John Prehn.

Mr. and Mrs. George George have prepared to Chicago Heights.

Mr. and Mrs. Phillip Young, transferred their sons and daughters and family to Chicago Heights. The majority were from Chicago, except Mr. and Mrs. F. Hartman of Lake Zurich.

August Kuehler of Wauconda will a call here on Wednesday.

Walter Volling spent Sunday at Chicago visiting with friends.

Mr. and Mrs. Wauconda friends telephoned at Lake Zurich, and will get a house. Vacant houses are scarce here.

The Buder family had a party at the home of Mr. and Mrs. John Buder last Sunday evening.

John Schneider's condition is not improved and he still will very ill.

R. A. West made a business trip to Chicago Saturday and only to Chicago Saturday and only to Chicago Saturday.

Mr. & Mrs. Dreyfus and family of Barrington visited at the home of Mr. and Mrs. John, Sunday, and Monday.

Miss Nettie B. Hager of Chicago spent her Easter holidays here visiting with friends and helping in the Easter work.

Mr. and Mrs. W. L. Herren, visited Mr. and Mrs. S. C. Herren Sunday.

Friends of Wauconda visited here Sunday.

George Wehrenberg of Libertyville transacted business in town Monday.

Miss Duschauer has returned to Lake Zurich, and will spend a week with her mother in Chicago.

Mary May Meyers is enteralizing her mother from Chicago this week.

Mr. Vinger visited his brother, who is ill in a Chicago hospital this week.

The Gold Star Transportation Co. WAUCONDA.

Dean Kirk and Miss Loreta Daley were married at the Catholic parochial school Saturday, March 26. Their many friends tendered their congratulations.

Wm. Basley and Albert Basley have both been ill with stomach trouble here.

Mr. and Mrs. Farley Wade of Chicago spent the weekend at the Basley home here.

Miss May Meyers returned Saturday from an extended visit with friends in Waukegan.

Floyd C. Carr and Al. Cuthbert spent the weekend at the home of Mr. and Mrs. Cuthbert.

Miss Lydia Clark and her wife spent Saturday in Chicago.

Johnsona George and Miss Estelle are back in their home here after spending the winter at Park Ridge.

Saturday was opening day for the Indians, at the home of Mr. and Mrs. Al. Cuthbert. The team the best buying Easter was won by Mrs. Geo. Stroh.

The Wauconda pupils are enjoying a week's vacation.

Wm. Dahm and family will move to Elgin in the near future. We are sorry to see them go.

George North of Hinckley spent the week-end at Alford North's.

Mr. W. S. Narforsen is moving back to Barrington Saturday.

In honor of his birthday anniversary on March 26, Mrs. Ruth Blasey of Barrington, celebrated with all enjoyed a pleasant evening.

Leslie Turnbull is moving into the Malman house on North Main street.

Annual Town Meeting and Election.

Notes is hereby given to the legal voters of the Township of Barrington, Illinois, that the annual town meeting and election of the 15th day of April, proximo, being held at the school house in the Village of Barrington, Illinois.

Zurich merchants and business men will participate therein.

A. D. Chalmers, proprietor.

Baptist Services.

10:30 a.m., Sunday school; 11:00 a.m., service.

Sermons regular, for next Sunday.

"Contending for the Faith" at the evening, "Keeping Up With the World and Losing Our Way."

Worship, singing, and offering to bring their Bibles to the morning service.

The Easter program will be held.

The choir will sing and the organ will be used.

Everyone is cordially invited to worship with us.

Evangelical Church.

10:30 a.m., Sunday school.

11:00 a.m., Divine service (Baptist).

10:30 p.m., Evangelical league program.

Worship services were very well attended.

The program by the Sunday school in the evening.

Worship services the next morning services the confirmation and their pictures.

Out Sunday school will have their picture taken.

Sunday evening will be the singing program, with the organ, piano, and organ.

Worship services will be held at 7:00 p.m. in the church.

Worship services on Good Friday.

Worship services at 7:00 p.m. on Easter Sunday.

Everyone cordially invited to worship with us.

Erich D. Bizer, pastor.

More Than One Case.

Patients are asked to call a girl and have her say no?

Patients—Are you taking anything?

Patients—What are you taking?

Patients—Are you taking anything?

OF INTEREST TO WOMEN



THE diverse occupations and activities of women in the home, which make a flock suited to every hour of it about impossible of accomplishment, are to be taken with solid limitations—it really means the greater part of the time. The simple, Coptic crepe and similar weaves have inspired creators of frocks to make models of the new and the newest, fitting for all day wear, we are likely to ever come.

Two dresses all-day, dresses shown in the illustration, are the most sumptuous, but elegant models in which one wears a white, lace-trimmed style points and either of them might be developed in a pre-arranged. One is a white, lace-trimmed style. The frock pleated at the belt must be fastened in a slate color of crepe, and the lace-trimmed belt is one of many that insures its success by refusing to detract from straightness. The other is a white, lace-trimmed with a wide band of embroidery. In size, like the dress in color, and the blouse is a lace-trimmed dress. The lace little across the front, fed

tenting with a large buckle, the very same lace chemise and the undulating waist line all emphasize the beauty of the white, lace-trimmed made by the designer of this frock.

Another straight-line dress

is a white, lace-trimmed

panel to the hem, in accordance

with a much-imitated mode. For these

dress pictures are suited with a lace

border of embroidery and a narrow

embroidered hem. The turned-back cuffs that finish grace

fully three-quarter length sleeves.

The belt is a lace-trimmed belt

wedged in its wide girdle made of

material and finished with a hand

embroidered fringe, that is adjusted in

the approved fashion when the wearer

is to wear the dress.

The lace little across the front, fed

the blouse is a lace-trimmed dress.

Character is pre-arranged

makes friends, creates friends, draws

friends, and makes friends easy to win, health, home and happiness—Hawes.

SEASONABLE GOOD THINGS

Now that the young people demand green on the table, let us try some with the following dress:

Salad Dressing.—Wash and drain one pint of fresh tender green, cut into small pieces, add two ounces of bacon fat, two small cubes of dry mustard, one egg, one pint light, and two tablespoons of sugar, one fourth teaspoonful of salt, one cup of a capital, one-fourth cupful of vinegar, one-fourth cupful of oil, and one-fourth cupful of water.

Put the vinegar, water, oil, and the bacon fat in the top of a double boiler, add the mustard, sugar, salt, pepper, and the egg.

When the bacon fat is well

done, add the egg, mustard, sugar, and the bacon fat.

One egg, one pint light, and

two tablespoons of sugar, one

fourth teaspoonful of salt, one

cupful of oil, and one-fourth

cupful of water.

Cut the cleaned tripe, which has been

washed in salt water, and

soaked in water, add the bacon fat

in the stock for one hour.

Add two large portions to one dice and add one cupful of the bacon fat, one cupful of each of sweet basil and thyme, one red pepper, one-fourth of a teaspoonful of salt, one-fourth of a teaspoonful of pepper, cut in small pieces.

Boil the meat, add the bacon fat, and

the basil and thyme, and roll in the meat.

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