

ANGORA

T. J. Shoapman and wife are the proud parents of a baby son who was born Saturday night. William and Charlotte Barber, son and daughter of Mrs. Mabel Barber came home last week from Omaha to spend the vacation. Miss Luella Hull left Monday for Hemingford after a short visit with home folks. She will work in a millinery store and a drug store this summer. Mrs. B. M. Kelly and sister Miss Marjorie Fletcher went to Bridgeport Tuesday of last week. Austin Dodgers and wife are the proud parents of a baby son who came to gladden their home last week. Leonard Pious is the name of the new young man at the George Klock home. Leonard is six weeks old now and a very fine baby. Baby Marjorie Perkins was ill last week with measles. L. D. Carmine and wife were Bayard visitors Saturday. Lonie Lawrence and Niel Miller went to Bridgeport on business Saturday. W. V. Dove and wife of Lynn, attended the Schembeck dance Thursday night. Mrs. J. C. Atwell returned Thursday of last week from a visit at Torrington. She was accompanied by Mr. Atwell's mother, Mrs. Henry Atwell. Virgil Atwell came for a brief visit Sunday night. He was on his way to Kansas where he expects to spend the summer. Mrs. J. W. Perkins had a Sunday dinner guests, the H. A. Glau family and the C. M. Dove family. William Lawrence and wife were Sunday guests at the home of their daughter Mrs. L. D. Carmine. News has been received of the marriage of Glen Miller and Mrs. Georgia Bradbury. The wedding took place at Mullen, Nebraska, and they left at once for Omaha where Mr. Miller holds a position as Band Inspector. This popular young couple have many friends here who wish them a long and happy married life. Little Miss Velma Shoapman had a birthday party at her home Thursday of last week. The guests, little girls her own age proclaimed to have been the finest time they had had this year. Mrs. Shoapman served dainty eats to the crowd of young-ladies. Velma received many pretty presents to remind her of the good wishes of her friends. Sheinbecks' orchestra of Denver, through the efforts of C. M. Dove came again Thursday night of last week to furnish four hours of the best music for the Dove hall. There was a good crowd and several on-lookers who did not care to dance but wished to hear the good music put out by this talented band of musicians. Angora people feel fortunate in being able to get this orchestra as they do not often consent to stop at a small town. They will play at a resort out of Denver for the summer and will begin work for the Columbia Phonograph people this fall.

The Angora Community club held its regular meeting June 8th at the home of Mrs. James Boudry. She presided and the meeting was held at 11 o'clock. At noon a fine dinner was served to about thirty-six people. At two o'clock the lesson "Color in Clothing" led by Mrs. A. B. Marsh proved most interesting. The club accepted invitation of the Ward Miles family to hold an all day picnic at their home on July 4th. The picnic is to be general and the entire community will be expected. There will be a stand to buy Fourth of July goodies and a dance in the barn in the afternoon and evening. The next meeting of the club will be at the home of Mrs. Floyd Friend. The lesson will be "Food and Its Relation to Health" led by Mrs. J. W. Perkins.

"How We Cleared Our Summer Home of Rats," by Mrs. Perry. "When we opened our seaside home last May, it was alive with rats. They'd gnawed all the upholstery. We cleaned them out in a week with RAT-SNAP. I prefer this rat killer because it comes in cake form, no mixing. Saves dirtying hands and plates." Three sizes, 25c, 50c, \$1.00. Sold and guaranteed by F. E. Holsten. 56-61

Bolshevism has accomplished many startling changes in Russia, but no changes that would justify renaming the country "Utopia."

The government will urge consumers to buy articles of cheaper quality. But that's what the consumers have been doing all the time, isn't it?

IT'S ONLY DOING MY DUTY, SHE SAYS. Wants Others To Know How She regained Her Health And Happiness

"Everytime I tell anyone about Tanlac I feel that I am doing no more than my duty for I can never pay the debt of gratitude I owe this medicine for the good it has done me," said Mrs. George P. Dilges of 72C Chester street, Milwaukee, Wis., while telling of her remarkable recovery, recently. "About a year ago I suffered a complete nervous breakdown," she continued, "and was in bed for three weeks. After I did get up I was so weak I could hardly get around. My nerves just seemed to have collapsed completely, even my children playing around me nearly drove me distracted and often I would break down and cry. The pains in my head were awful and I just hate to think of the agony they caused me. My digestion was so bad that the little I ate fermented and I could taste it for hours afterwards. I had sharp pains in my chest and around my heart and there was a continual burning in my stomach. My kidneys seemed to be badly disordered and I had a constant, cutting pain across the small of my back. My sleep was always restless and I would have terrible dreams through the night. I was weak and thin and finally got so I

could hardly take care of my children, and I was so discouraged I almost lost heart. "As long as I live I will always feel grateful to my friend who advised me to try Tanlac, for it is just simply wonderful what a change it has made in me. It was no time after I started taking it until my nerves began to get calm and now they are just as steady as can be and I like to have the children playing around me. I enjoy my meals because I can eat just whatever I please without the slightest trouble. I am free from headaches, my kidneys are in splendid condition and the pains have just about left my back entirely. Already I have gained ten pounds in weight and I am sleeping soundly every night. I am doing my housework now and it is a real pleasure because Tanlac has given my new strength and energy." "Tanlac is sold in Alliance by F. E. Holsten, in Hemingford by Hemingford Merc. Co., in Hoffland by Mallory Grocery Co."

TOPICS IN BRIEF (Literary Digest) "Dollars to doughnuts" now means about even money.—New It is quite impossible to tell what the war made the world safe for.—Los Angeles Times.

Wearing overalls won't turn the trick unless you do something to wear 'em out.—Associated Editors. The Vice-Presidency as usual will go begging, yet what a place for some tired business man.—Nashville Banner. Whatever other meats may be scarce, crow will be unusually plentiful this year.—Greenville (S. C.) Piedmont.

Strange how a man earning \$500 a day can get blue in the face because another demands \$5 a day.—Associated Editors.

Germany would have no trouble raising that indemnity if she'd just push William Hohenzollern into the movies.—Philadelphia Record. Some say oil played a part in the Mexican revolution. That might account for its running so smoothly.—New York Morning Telegraph.

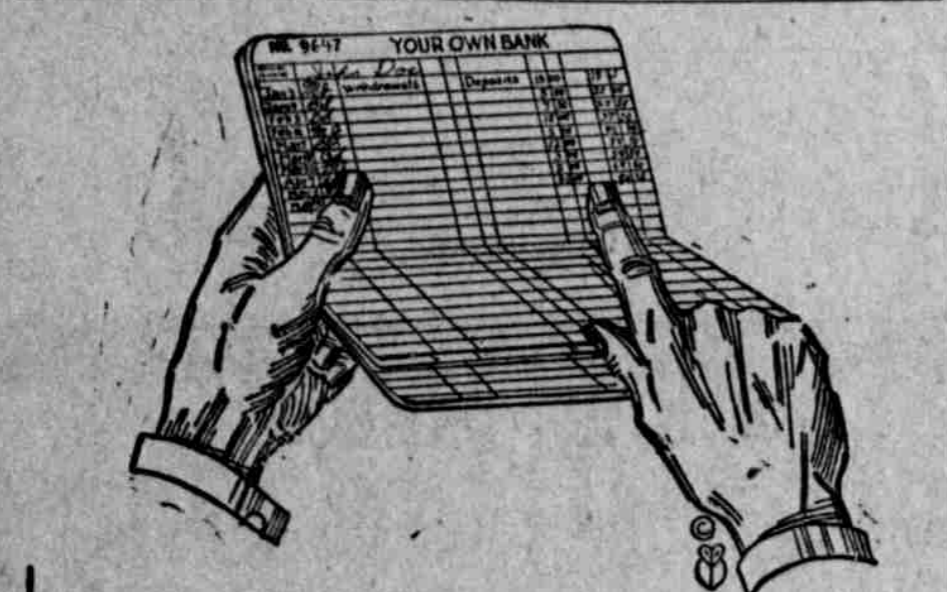
A servant girl and \$10,000 disappeared from the same house the same day; the report does not so state, but it probably was her payday.—Philadelphia North American.

While the railroads are no doubt badly bruised and weakened from their war-service, that demand for a flat 30 per cent increase in freight-rates indicates that their nerves are all right.—Kansas City Star.

NO MORE RATS or mice, after you use RAT-SNAP. It's a sure rodent killer. Try a pkg. and prove it. Rats killed with RAT-SNAP leave no smell. Cats or dogs won't touch it. Guaranteed. 25c size (1 cake) enough for Pantry, kitchen or cellar. 50c size (2 cakes) for chicken House, coops or small buildings. \$1.00 size (5 cakes) enough for all farm and out-buildings, storage buildings, or factory buildings. Sold and guaranteed by F. E. Holsten. 56-61

Brennan Says After you eat—always take EATONIC (FOR YOUR ACID-STOMACH) Instantly relieves Heartburn, Bloating, Gassy Feeling, Stops food souring, repeating, and all stomach miseries. Aids digestion and appetite. Keeps stomach sweet and strong. Increases Vitality and Pop. EATONIC is the best remedy. Tens of thousands wonderfully benefited. Only costs a cent or two a day to use it. Positively guaranteed to please or we will refund money. Get a big box today. You will see. F. J. BRENNAN Alliance, Nebraska

Another Royal Suggestion PIES and PASTRIES From the NEW ROYAL COOK BOOK CHEER up! There is no further reason for worrying about table variety. The new Royal Cook Book gives new suggestions for every meal every day. The book is so full of surprises there will never be another dull meal in the home. Here are a few suggestions from the new Royal Cook Book. Plain Pastry This recipe is for one large pie with top and bottom crust. 2 cups flour, 1/2 teaspoon salt, 2 teaspoons Royal Baking Powder, 1/2 cup shortening, cold water. Sift together flour, salt and baking powder; add shortening and rub in very lightly with tips of fingers (the less it is handled the better the paste will be). Add cold water very slowly, enough to hold dough together (do not work or knead dough). Divide in halves; roll out one part thin on floured board and use for bottom crust. After pie is filled roll out other part for top. Rich Pastry 2 cups pastry flour, 1/2 teaspoon Royal Baking Powder, 1/2 teaspoon salt, 1/2 cup shortening, cold water. Sift flour, baking powder and salt; add one-half shortening and rub in lightly with fingers; add water slowly until of right consistency to roll out. Divide in halves; roll out one half thin; put on in small pieces half remaining shortening; fold upper and lower edges in to center; fold sides in to center, fold sides to center again; roll out thin and put on pie plate. Repeat with other half for top crust. Apple Pie 1 1/2 cups flour, 1/4 teaspoon Royal Baking Powder, 1/2 teaspoon salt, 2 tablespoons shortening, 4 apples, or 1 quart sliced apples, 2 tablespoons sugar, 1 teaspoon milk. Sift flour, baking powder and salt; add shortening and rub in very lightly; add just enough cold water to hold dough together. Roll half out on floured board, line bottom of pie plate; fill in apples, which have been washed, pared and cut into thin slices; sprinkle with sugar; flavor with cinnamon or nutmeg; wet edges of crust with cold water; roll out remainder of pastry; cover pie, pressing edges lightly together and bake in moderate oven 30 minutes. FREE By all means get the new Royal Cook Book—just out. Contains more and 400 other delightful, helpful recipes. Free for the asking. Write TODAY to ROYAL BAKING POWDER CO. 315 Fulton Street New York City "Bake with Royal and be Sure"



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Alliance Chautauqua Dates July 5-10 Inclusive Outstanding Musical Attraction is the Celebrated Jaroslav Cimera and His Czecho-Slovak Band Famous Trombone Soloist and His Band to Give Two Big Concerts On Fourth Day of Chautauqua

