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HAMPTON

TOWN CRIER

Serving the River Communities North of the Quad Cities

June-July, 2006



Issued Monthly on the 15th



Brettun & Black Museum Holds a Lights-On Party

The evening of May 27th, was unusual because lights glowed in the windows of the Brettun & Black Mercantile Store Museum and costumed figures could be seen on the boardwalk. Grants from the Illinois Questers, the LeVieux Grenier Questers Chapter 837, and The Moline Foundation made the lighting of the museum possible. Hampton's Mike Tappero replaced the bare light bulbs with electrified replica whale oil lamps. It is believed that such lamps were in use for a number of years at the store when it was in operation between 1849 and 1906.

The Historical Society was given the building by Lester and Dorothy Stone and has been a constant conservation project ever since. The building, one of the oldest commercial buildings in the area, was not always a store. In the past, the store also served as a post office, a stage coach stop and at the back of the store, a steamboat stop for refueling, supplies and passenger loading. When the store closed, Mr. Charles Sikes occupied the building with his "Old Curiosity Shop". Later, chickens were housed/raised in the building as well so, it seemed natural that when the building was cleaned up and turned into a teen club, it was called "The Chicken Coop". Before donating the building to the Society, Stones stored apples there.

For years, the Society worked to bring the original store back to life. Old records gave valuable clues to restoration specialists as to the shape of counters, placement and type of heating stove but removing all but the original wall coverings revealed where the

shelving was placed. After six years of concentrated restoration work, the lighting of the store to recreate the ambiance of the original store was complete on the main floor.



Thanks to numerous generous people giving of their time and funds, there remains only the stocking of the store shelves with more vintage items that would have been sold there when it was in full operation and to finish the foundation and brickwork preservation. The Historical Society has turned the museum into a real educational asset for area residents and visitors. There are a number of projects on the drawing board that will further enrich the quality of life here when they attract additional willing members. Members need not be Hampton residents!

All of the Society events and activities are open to the public. Families, businesses and individuals are welcome to join in. One such event takes place on July 9th starting at 2:00 p.m.. The Quad Cities Heritage League will be visiting Hampton. They'll start at the Brettun & Black Museum, tour the Village Hall which is 100 years old this year, briefly tour the Heritage Center, and return to the Brettun & Black.

Each class of the Hampton school is invited to tour the museum spring and fall, and hear short presentations about pioneer life. This spring, the displays set up in the North Room are focused on early medicine. On display are Dr. Sargent's early lab equipment from the Ayer's collection, medicine bottles from the family of Darlene Bornhoeft. Early medicine packaging, bottles and medical books from the collections of Dee and Bud Black and Thurl McLaughlin. Posters were created by Becky Gillespie Gould. Also in the North Room is a display on Dr. Sargent's son, Richard Sargent, a well known artist and Saturday Evening Post illustrator.

There is lots to see in the museum when open from 2-5:00 p.m. Saturdays and Sundays. Organizations or family groups may call for a free private tour on any day. (309) 755-6255 or 752-0627.

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Changes for the Town Crier

At the Crier, great care has been taken to be unbiased on anything that could be considered controversial. We believe our purpose is to inform readers of matters of community interest, not shape policy or political opinion. Only the unusual circumstance of having personal and professional integrity challenged in a public meeting has caused this editor to bend that neutrality policy. Defending against alleged attacks on freedom of the press and to resist attempts to control personal volunteer activities, I am forced to suspend publication of portions of the Crier, your convenient information source.

During a taped meeting of the Hampton Village Board on June 5, 2006, Trustee Jim Garrison, among others, demanded that copies of the Crier be submitted to them **for their approval prior to being printed** alleging conflict of interest. (I am also an elected Village Trustee). From the Heritage Center, Barbara Smith, alleging she spoke for "many others", claimed being ashamed to be associated with the Crier because some errors have occurred. I've taken responsibility for those errors (some of the "spell check" substitutions are laughable!) I apologize to any annoyed readers.

It is for our readers to speculate on the motives of past and present board members, and their friends in the gallery, attempting to influence Crier content. I'm mystified especially since becoming Editor in fall, 2002, NEVER has the Crier disrespected any political figure despite my personal opinions. When told in no uncertain terms the Crier would be free of Village influence, Mr. Garrison expressed his preference that publication cease altogether. **That will not happen.** Whether the following changes are permanent or temporary will be up to readers' responses.

Anything connected with Hampton's municipal activities, including police, fire and the Heritage Center, will be suspended. Reporting of C&VB directly-sponsored tourism events will be suspended. The "Community Calendar" will return as School starts in the fall. With regret, the ordinance and safety regulation reminders will also be suspended. All other content will continue as usual.

Local residents receiving bulk mailings do not have to pay for the Crier so those that have a problem with the paper, just throw it away. Board members and Crier detractors, please start a competing newspaper! *As for the Crier, (with all it's inevitable future spelling errors), it will remain as unbiased and objective as humanly possible, a business booster, and a community bulletin board where allowed.*

Express your opinion via phone to any Board member, Ruth Speer or Barbara Smith of the Heritage Center (755-8398), or Village Hall personnel (755-7165); via e-mail through the village website www.hamptonil.org, or write to Village Hall, P. O. Box 77, Hampton, IL 61256
Jane Cady, Editor

Non-Standard Equivalents

Weight an evangelist carries with God = 1 billigram
365.25 days of drinking low calorie beer = 1 Lite year
16.5 feet in the Twilight Zone = 1 Rod Serling
Half a large intestine = 1 semicolon
1,000,000 aches = 1 megahurtz
Basic unit of laryngitis - 1 hoarsepower
Shortest distance between two jokes - a straight line
453.6 graham crackers = 1 pound cake
1 million microphones = 1 megaphone
1 million bicycles = 1 megacycles
365.25 days = 1 unicycle
2000 mockingbirds = two kilomockingbirds
10 cards = 1 decacard
52 cards = 1 deckacard
1 kilogram of falling figs = 1 fig Newton
1000 grams of wet socks = 1 literhosen
1 millionth of a fish = 1 microfiche
1 trillion pins = 1 terrapin
10 rations = 1 decaration
100 rations = 1 C-ration
2 monograms = 1 diagram
8 nickels = 2 paradigms

Three great essentials to achieve anything worthwhile are, first, hard work; second, stick-to-itiveness; third, common sense.

- Thomas Edison

Editorial: Larks VS Owls Over Telephone Courtesy

Early risers are "Larks". Those laboring on 2nd and 3rd shift or people who work better late in the day are called "Owls". Recent scientific studies indicate that there definitely are biological differences between people that allow some to function better later in the day and others get up at the crack of dawn with all their mental mechanisms in high gear. Herein lies the problem.

I am an Owl, regularly retiring between 1 and 2AM. Today I was reminded of the Larks' nearly universal lack of telephone courtesy. Just before 8AM, a perky Lark survey taker for the DOVE organization awakened me asking rapid fire questions. Beyond being on the Do Not Call list, This is just plain rude. It is not uncommon for Larks to call the Crier at 6AM any day of the week regardless of office hours published as 10AM to 5PM Mon-Friday. That phone rings in my home and even if I don't answer, the call interrupts sleep. Owls don't call people in the middle of the night; why do Larks who force everyone to keep their hours get ruffled feathers when they don't get a friendly "hello"?

"In the old days" (pre-cell phones), the minimum telephone etiquette was to call only from 9AM-Noon, 1PM to 6PM and 7PM to 9PM. Talking to our columnist Franciska Rasmussen, she suggested the origin of telephone courtesy began during her youth when there were only "party lines". 17 to 22 homes were on one telephone line that would send a pattern of rings to every house when a call was being made. Each home had their own distinctive ring pattern combining long and short signals to tell them when the call was for them and to pick up the line. There are so many comedy routines about snoopers listening in on other's conversations that we are assured this was a common a practice. What courtesy was observed was the respect for others sleep and meal times and a women's early morning washing/cleaning time.

An operator (generally a woman) was needed to connect one party line to another using a manual "switchboard" located in a private home. (Franciska's sister ran one in Corvoda). The operator was "on duty" for a normal workday and "on call" for emergencies at other times. Calls between party line customers only took cranking the distinctive ring of a neighbor to pick up their telephone; however, the operator still heard the signal rings in her home - so did all 17 to 22 customers on the party line. To keep the peace, people "on the telephone" limited calls to "decent" hours.

Today, work is done on all kinds of schedules and with the advent of cell phones, too many forget that they are not entitled to access to you 24 hours a day. Because of this frustrating lack of basic courtesy, quite a few (probably 60% Owls) have given up their cell phones or turn them off for a little peace. These people realize there is pleasure, productivity, more creative thinking and sleep time to be found in being out of contact with the rest of the world.

On behalf of we Owls, please check the clock before you dial!

Plenty of Advice About Treating Bug Bites

Vinegar: For immediate relief from a sting or bite, dab vinegar on with a cotton ball.

Vitamin C: As soon as you are stung or bitten, take 1,000 to 1,500 milligrams of vitamin C. It is said to act like a natural antihistamine to help soothe the sting and reduce the swelling.

Meat Tenderizer: Un-seasoned meat tenderizer is often used on bee stings. Moisten the area and liberally shake on the tenderizer which will start drawing out the poison.

Aspirin, Ibuprofen, antihistamines: You don't even need to swallow these to treat a sting. Make sure the stinger is out of your wound, moisten the area and cover with crushed tablets. Cover with a bandage.

Basil: Crush fresh basil leaves and rub on the bite.

Onions: Mash a fresh slice of onion and apply to the bite or sting. Phytochemicals, natural substances in onions, will lower the swelling and ease pain.

Peppermint and witch hazel: Mix 2 drops of peppermint essential oil into an ounce of witch hazel. Keep this potion in a cool dark place and apply with a cotton ball to stings and bites.

Rubbing alcohol and baking soda: Mix these two common household ingredients into a paste for quick and easy relief.

Behold the turtle. He makes progress only when he sticks his neck out.

- James B. Conant

First Annual Chainsaw Carving Rendezvous Creates Works Of Art Now Up For Auction



May 20th, the first of what will become an Annual Chain Saw Rendezvous was held in Walcott, Iowa. Local artists demonstrated their skills and created sculptures while the public was invited to watch their techniques. Art works begun at the Rendezvous plus those donated by artists that could not attend on May 20th are to be auctioned with the proceeds going to benefit the American Cancer Society's Relay for Life Event.

Art works will include: 2 Eagles, 8 Bears, 1 Morel mushroom, a "Herky" the Iowa Hawkeye Mascot, a stylized piece called "The Embrace", deer, two flamingoes and a beaver.

The Artists include: Jeff Burkey, Carey Dalton, Rick Frels, Tim Johnson, Tery McDowell, Bill Mitton, Gary Sloat, Tom Verdon, Bob Davidson, Stan Franks and well known local Tom Gleich who was carved the giant Gingko at the Hampton Heritage Center and numerous sculptures in this area.

Arrive at the Brady Street Stadium a little early to preview the sculptures. The auction will begin after the 6:00 p.m. opening ceremonies at the Relay for Life. The Relay itself will begin just after dark to the light of luminaries set up around the course.

The auction will include some very desirable items besides the original sculptures above. We have heard that a super St. Louis package will be available for bids. It includes: 4 box seat tickets for the St. Louis Cardinals Game on 8/6/06 (They will be playing the Milwaukee Brewers), a one night stay at the Parkway Hotel in St. Louis, a \$40.00 dining certificate for the Applebee's Neighborhood Grill & Bar in hotel plus a \$20 certificate for the St. Louis Bread Company for Breakfast.

The Relay of Life Event will have something for everyone so mark your calendar for June 23rd, Brady Stadium and attend!



"We only think when we are confronted with a problem."

John Dewey

"When a man knows he is to be hanged in a fortnight, it concentrates his mind wonderfully."

Samuel Johnson

"Thinking is the hardest work there is, which is the probable reason why so few engage in it."

Henry Ford, Sr.

"As he thinketh in his heart, so is he."

Proverbs 23:7

"All learning has an emotional base." Plato



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Pet Peeves

Just try explaining these to your pets!

When I say to move, it means to go someplace else, not to switch positions with each other so there are still two of you in the way.

The dishes with the paw print are yours and contain your food. The other dishes are mine and contain my food. Please note, placing a paw print in the middle of my plate and food does not stake a claim for it becoming your food and dish, nor does this action make food aesthetically more pleasing in the slightest.

The stairway was not designed by NASCAR and is not a racetrack. Beating me to the bottom is not the object. Tripping me doesn't help because I fall faster than you can run.

I cannot buy anything bigger than a king sized bed. I am very sorry about this. Do not think I will continue sleeping on the couch to ensure your comfort. Dogs and cats actually curl up in a ball when they sleep. It is not necessary to sleep perpendicular to each other stretched out to the fullest extent possible. I also know that sticking tails straight out and having tongues hanging out the other end to maximize space is nothing but sarcasm.

For the last time, there is not a secret exit from the bathroom. If by some miracle I beat you there and manage to get the door shut, it is not necessary to claw, whine, meow, try to turn the knob or get your paw under the edge and try to pull the door open. I must exit through the same door I entered. Also, I have been using the bathroom for years--canine or feline attendance is not mandatory.

The proper order is kiss me, then go smell the other dog or cat's behind. I cannot stress this enough!

To pacify you, your dear pets, I have posted the following message on our front door:

Warning to Non-Pet Owners Who Visit and Like to Complain About Our Pets:

1. They live here. You don't.
2. If you don't want their hair on your clothes, stay off the furniture. (That's why they call it "fur"niture.)
3. I like my pets a lot better than most people.
4. To you, it's an animal. To me, he/she is an adopted son/daughter who is short, hairy, walks on all fours and doesn't speak clearly.

Thank You

Marshal Beals, thanks for refurbishing the antique cast iron stove in the Brettun & Black Store Museum. Thanks to you and son **Bill**, the fires early in the season make working there possible and pleasant.

Harold Newberg, thanks for planting and maintaining the flowers in front of the Brettun & Black Museum.

John Lohse, thanks for exercising the John Deere riding mower you won at the Firefighter's last pancake breakfast raffle by cutting the grass on some neglected property "up the hill".

Mary Johnston, thank you from Jane Cady for watching over her house during the refurbishing process and the move.

The Hampton Historical Society would like to thank:

- **The Illinois Questers, The LeVieux Grenier Questers Chapter 837 and the Moline Foundation** for their generous donations toward the replica whale oil lamps that completed the restoration of the Brettun & Black museum building. Thanks also to **Mike Tappero** for the electrical work.

- **The Rock Island Arsenal Women's Club** for their donation toward the completion and refurbishing of the Hampton Soldier's Monument.

- **The McKay Foundation** for their very generous donation to the Society. Our numerous preservation projects will put those funds to very good use.

The Hampton Auxiliary would like to thank all of those donating items for raffle at the May Bunco Night at the Fire House. Also thanks to all that attended the spaghetti dinner and Bunco play afterwards. **Bonnie Jackson** would like to thank the volunteers and Auxiliary members who worked at the event. See you all in September when Auxiliary meeting resume.

Now I don't know what will happen to me! My fortune cookie contradicted my horoscope!

"Surely the shortest commencement address in history – and for me one of the most memorable – was that of Dr. Harold E. Hyde, president of New Hampshire's Plymouth State College. He reduced his message to the graduating class to these three ideals: 'Know yourself' - Socrates. 'Control yourself' – Cicero. 'Give yourself' Christ"
Walter T. Tatara

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You may write to us or drop off items at **Blimpie or Quinn Hardware** in Hampton. **10AM-5PM, Monday through Friday Only**, call 309-752-0627
E-mail to Jane Cady, Editor: jkdowntowner@mchsi.com Please put **Town Crier** in the subject line of your e-mails to make sure they are not missed!

SUBSCRIPTIONS: For those outside of Zip Code 61256, subscription rate \$8.00. If, for some reason, the Crier is not issued for a month, all prepaid subscriptions or ad fees will be extended another month. Free copies are available for pick-up at our advertisers' retail locations while quantities last.

ADVERTISING: Advertising is limited to businesses. The Crier has no classified or employment ads. By-issue 2006 rates are: Small: 4.5" W x 2.5" H \$25.00, Medium: 4.5" W x 4" H \$35.00, 1/4 Page: 4.5" w x 7" H \$45.00.

All ads in 2006 must be submitted complete, ready-to-print no later than the 6th of each month for the Crier to be released on the 15th

Non-profit organizations, obituaries, birthdays, thank you notes and birth or wedding announcements are free. Please be brief with submissions. Free space for non-profit organizations is limited to 4.5" W x 4"H except libraries. Circulation is now 4,000+. (3,000 Copies mailed monthly PLUS 1,000 more distributed through retail stores and offices in Port Byron, Rapids City, Hampton, Hampton Township, Silvis, East Moline and LeClaire, IA.)

Frequency: The Crier is a monthly publication. Issues are released on or just before the 15th of the month. Most major holidays fall after the 15th of the month. By releasing the Crier closer to the holidays, advertising for sales and event announcements are more immediate.

Policies: The Crier is not meant to replace daily newspapers, it is a community bulletin board for local information, small business support and some entertaining pieces. Classified ads and letters to the editor are not printed. Investigative reports, political or religious columns and controversial topics are purposely not included. Hampton municipal-related items will no longer be included in the Crier. All church, organization and individual announcements will continue to appear.

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OPEN HOUSE!

Please join friends and family in celebrating with
BURT PHILLIPS on his BIRTHDAY,
Sunday, June 25th,
combined with wishing him well in his
RETIREMENT
after almost 50 years dedication to the funeral industry.

REMEMBER....WE NEED YOU TO HELP IN THE SURPRISE!
Burt knows nothing about this...If you see him,
Please don't mention his Birthday or Retirement!

Sunday, June 25th
2-5PM

O'MELIA's
2900 Blackhawk Road
Rock Island

GIFTS OMITTED... CARDS AND YOUR
PRESENCE WELCOME!

About Hangovers...

Alcohol causes a hangover because it causes dehydration, reduces blood sugar levels and when it goes through the liver, it produces a toxic by-product.

That old saying, "Cure a hangover with the hair of the dog that bit you" is not a cure for what ails you. The saying is recommending you take another drink. It is effective in delaying the headache and dry mouth of a hangover but doesn't cure it. Alcohol in drinks contain ethanol and methanol which are processed by the liver in that order. When the liver finished with the ethanol, it tackles the methanol which releases formic acid into the system which causes the negative symptoms. By taking another drink of alcohol, the liver goes back to processing the ethanol again which doesn't result in formic acid. Eventually, the liver will start on the methanol again and the delayed hangover will arrive.

Anything that raises blood sugar levels and adds water will help a hangover. This means eating anything high in carbohydrates or sugar and drinking water, tea or water-based liquids.

Acetaminophen swallowed with a mashed banana and a pint of sweetened orange juice works well.

Line your stomach with food that will absorb the alcohol and allow it to more slowly digest.



Meridian Stress Assessment (MSA) is used to conduct a comprehensive evaluation of a person's energetic health and balance. It provides a completely non-invasive method for gaining valuable information about the body's vital functions. The primary objective is to disclose pattern of stress and to provide feedback for use to restore each system to an appropriate balance.

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Through the ages there have been many hangover remedies: Ancient Greeks combined fried cabbage with the warm entrails of a freshly slaughtered sheep. (Did we mention that emptying the stomach and most of the alcohol consumed also helps?)

Ancient Romans ate fried canaries.

16th Century saw drinkers eating raw eels and almonds, ground to a paste, eaten with bread.

17th Century hangover victims allowed themselves to be "bled" by using leeches. At this time, toxins in the blood were blamed for every illness. Blood letting using leeches thought to cure almost every ill, including hangovers.

18th Century drinkers ate chunks of sugar soaked in a combination of clove oil, parsley and honey.

By the 1880's, John Pemberton made a tonic that became a popular cure. His tonic contained cocaine, caffeine and alcohol in a caramel syrup that was diluted in carbonated water. This tonic - with recipe revisions, became known as Coca-Cola.

Today, the KGB is rumored to have developed a great remedy for their spies to keep them sharp. The mixture is said to contain vitamin C, carbohydrates and amino acids. It would be worth a lot to get the recipe, bottle and market this remedy!

The shortest answer is doing.

- Lord Herbert

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Corn Trivia

- There are more than 200 varieties of sweet corn
- Corn has been known for at least 7,000 years and probably descended from a wild grass somewhere in southern Mexico.
- Corn may be considered a grain or a vegetable depending on when it is eaten. (which is at every stage of it's growth from tiny ears to dried kernels.
- Native Americans introduced corn to European explorers and how to plant, store and prepare it.
- The entire world has adopted and adapted corn as an ingredient in their local cuisine.
- Hominy is whole or ground hulled corn from which the bran and germ have been removed by processing the whole kernels in a lye bath. Grits, a predominately southern dish is ground hominy.
- A grist mill grinds grains or corn kernels into meal and flour
- Mush was a staple for pioneers. It is boiled corn meal which can be eaten warm or chilled in a loaf pan, sliced and fried to be served with salt and butter or maple syrup.
- Italian Polenta is another name for Mush.

Almost every portion of the corn plant is used

- Stalks feed animals and are used as decorations, an early form of insulation or fire starter.
- Husks are used to fill mattresses, insulate pioneer cabins and to make dolls and decorations that are formed when husks are green then dry stiff and rigid.
- Corn was often dried on the cob and fed to cattle during the winter or dried kernels were removed (like popcorn) and the cobs burned as fuel. (OK, OK, cobs were also used in outhouses when paper was not available. Perhaps this is where the phrase "rough as a cob" originated!)



Choosing & preparing the best fresh corn:

- Buy from farm stands if possible or in the supermarket, look for fresh-looking cuts on the stems
- The husks should be moist and green, the cob plump
- The sweetest corn will have drying, dark, sticky silk
- Kernels should look shiny and if broken open with a fingernail, a milky juice should squirt out.
- Refrigerate all corn immediately in the husk and use within a day if possible
- Shuck (remove husks) just before cooking. To remove silk, surround ear with a dry tea towel, twist and rub ear with the dry cloth as if you were polishing the kernels.
- Don't salt cooking water – it makes kernels tough
- Drop ears into boiling water for 2-3 minutes only
- For grilling: remove silk then fold husks around ear. Soak ears for about an hour in water. Drain ears, pat dry grill over a moderate fire for 7-8 minutes, turning often.



Anona McConaghy really enjoyed bird watching and for her birthday, her son gave her an Audubon birdcall device. She promptly took it out in the yard and, twisting the little screw on the side, made a series of chirps and twitters. Having fun and wanting to see which birds would appear, she repeated the process several times and scanned the bushes in her yard. Her call was quickly answered – by two hungry cats!

Obituaries

Albert Bull Jr., 62, of Hampton passed away May 11, 2006 at Trinity Pathway Hospice in Bettendorf.

Albert was born July 30, 1943, in Moline to Albert J. Sr. and Josephine Barbier Bull St. He married Bonnie Green on July 30, 1968 in Rock Island and moved to Hampton in 1972.

Mr. Bull was employed at John Deere as a machinist, retiring in 1999 after 34 years of service. He was a national champion stunt kite flier. He enjoyed NASCAR and spending time with his grandchildren and his dog Sassy.

Survivors are his wife Bonnie; children Joel of Moline, Deborah (Robert) Stout of Port Orange, FL, Windy (Bobby) Escontrias and Albert Bull III of Hampton. He is also survived by grand children Daniel, Selena, Larry, Travis, Stefan, Baily, Jacob and Zachary; great-grand children Alex and Gabby. His sister Rae Anne McKittrick and brother Tom Bull survive to comfort his mother Josephine Bull, all of Moline. He was preceded in death by his father.

Donald W. Littig Sr. 82 of East Moline, passed away May 14, 2006 at his home. He will be buried in the National Cemetery at the Arsenal.

Mr. Littig was born August 24, 1923 in Moline, son of William A. and Cora E. Lindblade Littig. He married Betty June Warren in 1946 who preceded him in death in 1975. He married Ellen King in 1976 in Port Byron.

Don was a World War II Army veteran and a welder for John Deere, retiring in 1983. He enjoyed camping, traveling, gardening and spending time with his pal Buddy.

Survivors include his wife Ellen, sons Donald W. (Julie) of Hampton and Larry L. (Diane) of Moline. Stepchildren Pam (Ken) Young, Penny (Rod) Cleek, Jim (Diana) Forsythe all of this area Richard (Brenda) Forsythe of Soddy Daisy, TN, Rodney (Chris) Forsythe of Albuquerque, NM and numerous grandchildren and great grandchildren. He was preceded in death by his parents and a sister.

Harland "Harley" Shannon, 73, of Hampton passed away May 16, 2006 and will be buried at the National Cemetery at the Arsenal.

Harley was born March 5, 1933, the son of Russell and Louva Goe Shannon. He married Patricia Bulens in 1957 in Rock Island.

Harley served in the Army 25th Military Police Unit in Korea and Hawaii. For 40 years, Harley worked for the former Iowa Illinois Gas & Electric Company as a journeyman lineman.

Survivors include: his wife of 48 years, Patricia Shannon of Hampton, daughters Peggi (Mark) Boettcher; Bettendorf and Patti Strong of Hampton, Son H. Dennis (Kim) Shannon; Bettendorf. Sisters Marian Sands of Hampton, Veronika (Milton) Sherwood of Coal Valley, Aurellia Miller of Rockville, MD; brothers Marty (Dorothy) Shannon of Rock Island, Arnold (Catherine) Shannon of Woodbury, NJ, John (Sue) of Hampton, Sister-in-law Tegwin Shannon of Rock Island and numerous grandchildren, several nieces and nephews.

He was preceded in death by his parents and Alphonse Shannon, his brother.

Hazel Martha Sinnes Gaither, 94 of Silvis, passed away May 18, 2006 while at the Illini Restorative Care Center. Burial will be in the Hampton Township Cemetery.

Hazel was born May 3, 1912 in Wildhorse, Colorado, daughter of John and Eunice Means Sinnes. She married Harvey K. Gaither Sr. in 1931 in Sharon Springs Kansas. He is remembered as Pastor of the Hampton Methodist Church. He died in 1991.

Hazel was a devoted, full-time Methodist minister's wife, mother and grandmother and member of Christ United Methodist Church, East Moline.

Some of the survivors from her extensive family are: daughters: Elaine Tempel, Ivesdale, IL, Lee Ann (John) Jones of Kissimmee, FL, Diana (Dan) Meyer of Moline, daughter-in-law Joyce Gaither of Wisconsin, 11 grandchildren, 29 great grandchildren and 5 great-great-grandchildren. Brothers include John (Ruth) Sinnes, Jay (Patti) Sinnes both of Colorado.

She was preceded in death by husband, son, Harvey Keith Gaither Jr.; sons-in-law, Richard Tempel and Darrell Spellious, grandson Steven Tempel; great-granddaughter, Alisha Spellious and two brothers and two sisters.

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RiverWay News & Events

Channel Cat Water Taxi Offering River-Related Education

Channel Cat rides this summer can also be educational! Classes for the general public will be on Tuesday and Thursday mornings from 9-11:00AM.

Seating will be limited so you'll need to make reservation. For brochures, registration forms and more information call **River Action at 563-322-2969** or visit their office at 822 E. River Drive in Davenport.

Some of the classes include Geography & History, Biology, Photography, River Industries, River Safety and Water Quality. Each are taught by experts in their fields and well worth the \$10 per person fee. This is an exceptional opportunity to learn about the river while you are on the water. There could be no more unique activity to share with visitors and family.

Ride the River – Father's Day, June 18, 2006

One of the area's more popular events is the traditional kick-off for summer fun. Pedal along the off-street, paved route of 16 miles or follow the signs for longer rides up to 60 miles. Start at the Union Station, Davenport, choose Celebration Bell or the Arsenal Bridge to cross the river and then return on the Centennial Bridge. Bike helmets are required to cross the river using the Arsenal Bridge and mandatory for riders 17 years and younger. Early registration is \$12. Each ride ticket purchased receives 6 free passes to different QC venues for continued family fun (River Music Experience, Family Museum, Figge Art Museum, Quad City Sports Center, Bettendorf Life Fitness Center and area YMCA's.)

You may ride the bike paths any day at any time so even if you don't join the formal Ride the River event, get out and ride with Dad on his special day. Head Hampton way and stop at the Brettun and Black Store museum!

"One River Mississippi" June 24, 2006 Celebration in Dance

From Itasca, Minnesota to the Gulf of Mexico, choreographers will celebrate the river's art, ecology and community with dance performances at seven locations. In the Quad Cities, you may view a barge filled with dancers going through the locks from the upper to lower pool at Lock and Dam 15. Eagle dancers will also perform on the platform of the roller dam. There will be a radio simulcast on WVIK and interactive internet feeds that will unite audiences with "call and response".

To find the best vantage points for observations of the 7PM event, visit www.onerivermississippi.org.

- When frosting a cake, put strips of wax paper around the bottom edges between the cake and the plate. When you've finished frosting, pull each piece of paper out gently and the cake plate will be clean and free of crumbs.

- To save clean-up time, keep a sheet of wax paper on the glass heating tray of the microwave. If something spills, just throw it out and replace it with a new sheet.

- Before rolling out dough, place a few drops of water on the counter and cover it with a large sheet of wax paper. Roll out biscuits or pastries on the paper. Dough will easily peel off the paper. For quick clean up, just throw the paper away.



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MLS#4071030 \$30,000—East Moline
Approximately 1/2 acre parcel near East Moline Industrial Complex. Property is next to storage units and across from North East Park Sports Complex. Lots of possibilities!



MLS#4077610 \$104,900—Hampton
3 BR ranch w/vinyl siding. Eat-in kitchen w/laundry facilities. Hood/fan & range/oven stay. Large living room, fam. Rm w/woodburning FP. 3 season porch & patio. 10 x 11 workshop in attached garage. Extra parking for boat! Close to park, bike trail & Mississippi River.



MLS#4077616 \$104,900—Silvis
3 BR ranch w/extra room for computers, office/den or 4th BR. Eat-in kit. has updates. All app. & W/D stay. Updates include furnace, A/C, WH, windows, insulation & more. Covered porch in rear. Lot is flat, fenced, landscaped & has a newer 2+ car gar. w/openers & extra parking in rear.



MLS#4073744 \$164,900—Hampton
(2) - 2 BR ranch villas off RT 84 in Hampton. Nicely landscaped lot w/deck. Vaulted ceiling in living room, informal dining area leads to kitchen w/breakfast bar. MB and bath laundry room ML, full daylight basement and 2 car garage. \$60 asso. fee covers lawn care and snow removal.



MLS#4071209 \$238,900—Barstow
62 acres of which 25 acres+ are suitable for farmable wetlands. The 62 acres are in a (CRP) Conservation Reserve Program (1999-2013), 15 yrs and must remain there until CRP contract expires. Some of the property borders on the Rock River.



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---- Robert Fulghum

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"Never contend with a man who has nothing to lose." Baltasar Gracian

Success is a ladder which cannot be climbed with your hands in your pockets.

"For a hundred that can bear adversity there is hardly one that can bear prosperity." Thomas Carlyle

Away You Rollin' River

By Rocky Nelson

In these pages we've often related tales of the early river boating on the Mississippi...how the first boats to travel the river (other than canoes) were flatboats and keel boats. It was relatively easy for a farmer or fur trader to build a flatboat from the trees thereabouts and float it down stream to New Orleans. After all, a flatboat was hardly more than a raft with sides. This was easier to say than do because the river was treacherous, the current swift, and control of the flatboat difficult. When he got to New Orleans he could sell his cargo and perhaps pick up a few bucks for the lumber that made up his flatboat. Then the problem became: How do I get home? Most likely on foot, over what was called the Natchez Trace. The "flatboaters" tried to travel together as the Natchez Trace was notorious for the highwaymen and cutthroats that made a living from robbing travelers without caring whether they killed them or not. If a person could afford it, it was better to purchase a ride on a keelboat. We will consider what it was like on a keelboat, most of this information coming from an interesting book called "Steamboats on the Mississippi" by Ralph K Andrist.

A keelboat could travel upstream as well as downstream. They were 60-70 feet long, 15-18 feet wide, and 3-4 feet deep. We mentioned keelboats in a recent column about Zebulon Pike. These long slim boats were pointed at the bow and stern. They were quite efficient when going downstream but going upstream was a different story. Going upstream was the hardest work one can imagine and called for men with muscle and endurance. You may remember that Abraham Lincoln worked on a keelboat as a young man, until his keel got hung up on a dam on the Sangamon River. He walked up the hill to a new little town called New Salem and never returned to keelboating...a wise decision. But getting back to the job of keelboating: if the water was not too deep, the boat was poled. Four or five men with long poles took places near the bow but facing the stern. At a command, each man thrust the end of his pole against the river bottom, and leaning against the other end with his shoulder, walked toward the stern, propelling the boat ahead. Then they would rapidly walk back to the prow and repeat the motion.

When the water was too deep or the current too swift for poling, a tow rope called a cordelle was used. This was tied to the top of the boats 30 foot mast (that high to help clear it from brush on the bank). The cordelle was about 1000 feet long to reduce the tendency for the boat to be pulled towards the shore. The cordelle was attached to a tree up ahead (often it was necessary to clear

keelboat forward, a process called warping. Does this sound back-breaking enough for you?

When the current was slight the boatmen got out oars and rowed. Usually the boats carried a square sail, but on the winding Mississippi the wind seldom came from the right direction for long.

This Spring "Jammin' With Jane" and I went down to Memphis along with daughter Mindy, Son-in-law Myron, and grand-daughter Linley. Object of the trip was to see Elvis Presley's Graceland. Linley is a great Presley fan. While in Memphis we visited a place called Mud Island. There they have a full scale model of the Mississippi River. The thing is about a half mile long and is built to the scale of 30 inches to the mile. This scale is used, not only for the length of the river but the width and depth. The model Mississippi starts at about the confluence of the Missouri River. The watershed to the north is a large map over which the water pours showing what the big river drains. You can follow the river with all its twists and turns, different widths, and varying depth all the way to the Gulf of Mexico (actually, in this case the Mississippi itself). The significant towns are laid out (flat) in their places, and plaques point out historical and other features along the way. The model makes very evident the twisty turny river. Some people try to wade the length of the river. Not so easy with all the twists and turns. I tried walking (not wading) the length of the river and Linley tried wading it. Linley soon gave up and I got to within sight of the mouth but the river is even twistier as it approaches New Orleans. In many places that river actually runs north. This gives an appreciation to the efforts of the old keelboaters we mentioned in the first part of this column. About half way down I encountered a young couple in the process of wading the river. After I had gone almost to the mouth I met them again and cheerily told them "You've got a long way to go to the mouth". Later, on the monorail you take to get there I met them again. They acknowledged that it was truly a long way to the mouth and they hadn't made it. The upshot of all this is we need to remember those people who established traffic on our river. They didn't have it easy.

Fish Story

By Franciska Rasmussen

The weather is at last staying warm and so the fishermen will be out in force. For my family the warm weather also meant fishing but not just the recreational kind. This was for food. My first husband, Moe, my Dad, 2 daughters and my son fished with a passion. We had trout lines, fish traps and nets.

With the abundance of fish, of course we had many fish cook outs as this was one way we could entertain with out having to bend the budget to much. We had a large outdoor stove and a skillet a yard wide in which many fish could be fried at once. That skillet was the subject of many of our get togethers. My Son, Gary still has it as a proud reminder of "the good ol' days".

My second husband Mike did not fish or hunt. His only hobby was gardening. One day Mike happened to meet a couple, Marge and Art McMurrey and they told him about the good times they had at our place and how really good the fish were when I fried them. I was pleased to hear this after all those years and it was nice to know they remembered.

It was then Mike said "how come you never fried fish for me?" in a hurt tone. He had me there for a moment but the light bulb came on and a thought came through. I told Mike "I'm sure you remember I've fried every one you caught" It took him a moment but he then said "OH" and walked away while I silently laughed.



In 1950, two American women stopping at a hotel in Lisbon on their first European trip wanted another chair in their room. The steward who answered their ring could not understand English. One of the women pointed to the only chair in the room, then to herself and her companion. When the steward looked blank, she tried pantomime, seating herself in an imaginary chair. With a knowing smile the steward bowed and motioned for her to follow him.

At the end of the corridor he stopped, smiled, bowed again and pointed triumphantly to the door of the Ladies, Room.

Blood is the Heart of the Matter

Mississippi Valley Regional Blood Center

Blood donation is a safe, simple procedure that only takes about an hour. Donors must be at least 16 years old, in good health, and weigh at least 110 pounds. A Blood Donor card or other photo I.D. is required to donate; 16-year-old donors must present a signed parental consent form, available from the Blood Center or for download from the website below. *People with controlled high blood pressure or are diabetic may donate.*

We are going into the summer vacation season when blood supplies traditionally are low but demand remains high. Please plan to donate at one of the following drives during the summer.

Local Blood Drive Schedule:

- June 15 - East Moline, John Deere Information Systems 12:30-2:30
- June 29 - East Moline, Metrobank/The National Bank 7:30-11:30AM Call 309-755-0671 for details
- July 10 - Genesis Medical Center - Illini Campus, Silvis, IL Noon to 3:30PM in the Larson Center Classrooms
- July 22 - Cordova Library, Cordova, IL 7:30-10:30 AM Call Cheryl at 309/654-2330 for an appointment or walk in!
- July 24 - First Presbyterian Church and Christ United Methodist Churches of East Moline. Held in the Christ United Methodist Church basement-Wesley Hall 3:30-6:30 PM Call Joan at 755-2508 X24 for details or walk in!
- July 27 - East Moline City Employees, Engineering and Maintenance Facility from 9AM-1PM.
- July 28 - Port Byron Community at the River Valley Library-Up stairs from Noon to 4:00PM Call 1-800-747-5401 X119 to make your appointment or walk in!

MV Regional Blood Center, 3450 - 38th Ave., Moline. If you cannot make a local drive, call 309-764-8504 for an appointment or just walk in. Visit the website at <http://www.bloodcenter.org>.

Do you belong to an organization, school, church or business that would like to sponsor a blood drive? Call Katie Nickel or Bobbi Ceryanec at 563-823-4120 to find out how easy it is to set up a drive.

Wrinkle-free, crisply ironed clothes are back! Tips from those who grew up ironing are:

Don't let ironing pile up. As soon as you do laundry, do all of the ironing. You are wasting energy by ironing one or two items each day.

Leave a little moisture in clothes to make ironing easier and faster. Even with steam irons and spray bottles, best results are seen by ironing clothes that are damp all the way through.

Spray sizing and starch give a wonderful finish to clothes and sewing projects but might leave a residue on the bottom of the iron. Place an old towel on the ironing board. Place a soap pad (Brillo/SOS) on the towel and run the heated iron over the soap pad. This will remove the residue. To keep build-up from forming and make the hot plate extra slick, iron a large piece of wax paper on both side for at least 35 seconds. The slick ironing plate will make ironing a breeze!

Florida and Texas have seen a recent revival in out door, drive-in movie theaters. One funny story re-emerged about Bill Hamer, a practical joking drive-in owner in the 1950's.

The patrons at one of his Tampa drive-in theaters were settled back in their cars enjoying the feature, when suddenly the projector was turned off and a voice came through the speakers. "This is the manager," said Bill Hamer. "I'm sorry to have to interrupt the show but there is an angry man here at the box office who says he is certain his wife is in the theater in a car with another man. He insists that he is going from car to car until he finds her. So, I'm keeping the screen dark and the lights off for one minute. And I'm going to ask the woman if she is in the theater, to leave, please. I don't want any trouble."

It was all a joke. Hamer had arranged for two cars to roar away during the minute of darkness - to give his patrons a laugh. But to his amazement, four cars sped off.

Abundance, like want, ruins man.

- Benjamin Franklin

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Protect Your Pet

By Gerri Hatchett of the Moline Police Department

As a conscientious pet owner, there are certain things you should do to keep your pet safe and healthy during the hot summer months. Remember that on hot, or even warm, sunny days, the inside of a car heats up very quickly. On an 85° day, for example, even with the windows slightly open, the temperature inside a car can climb up to 102° in 10 minutes, to 120° in 30 minutes. On warmer days, it will go even higher.

A dog's normal body temperature is 101.5 to 102.2° F. A dog can withstand a body temperature of 107 to 108° for only a very short time before suffering irreparable brain damage - or even death. The closed car interferes with the dog's normal cooling process, that is, evaporation through panting.

If your dog is overcome by heat exhaustion, immediately immerse him or her in cold running water and continue until the body temperature lowers, give him or her water to drink, and consult a veterinarian to determine if additional treatment is needed.

In most areas, animals are protected by law and must be provided with:

- Shelter from the weather
- Good quality wholesome food
- Constant access to clean water
- Veterinary care to prevent suffering
- Rabies vaccination
- City license tag (where necessary)

Another reminder is to citizens who walk/run their dogs. Animals can become overheated on hot humid days, and long walks on hot pavement may cause injury to the pads of your dog's feet. Always carry fresh water with you, and allow for shady rest periods along the route.

Above all - Do not risk the life and health of your pet. If you incorporate these ideas into your pet's routine, both you and your pet will benefit - a healthy pet is a happy one!



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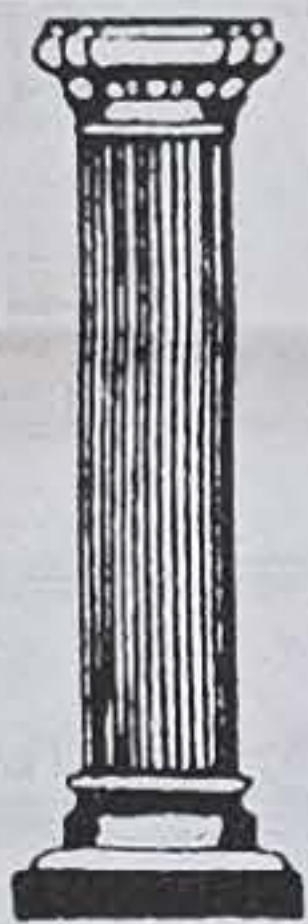


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ALL KIDS Healthcare Program

Every child 18 years old and younger in Illinois may now receive healthcare coverage for a lot less than private insurance regardless of medical conditions or income. *ALL KIDS* pays for doctor office and hospital visits, dental and vision care, prescription drugs, medical equipment, mental health services and much more.

A family of four that earns \$50,000 a year will pay only \$40 a month for each child plus a \$10 co-pay for each doctor visit. A family of four that earns \$29,000 a year has no monthly payment and pays a \$2 co-pay for each doctor visit. There is an annual limit on the total co-pays most families have to pay for their children's healthcare. Total costs for each family vary by income.

To be eligible, each child must be 18 or younger, live with their families in Illinois and needs health insurance. The Illinois KidCare program is now part of *ALL KIDS*! If you have KidCare, your children will get *ALL KIDS* automatically. You do not have to reapply.

Registration forms are available by calling toll free: 1-866-255-5437 or visiting www.allkidscovered.com. As always, if you need help with applications or information, call or drop by State Representative **Mike Boland's office** at 4416 River Driver in Moline or call him at 309-736-3360 between 9AM and 5PM Monday through Friday.

"My kids can forget school assignments, forget to bathe, wash dishes, empty garbage, sweep, dust, sleep, even forget to eat. But, they can remember any careless promise I might have made them five months or five years ago."

Oren Arnold

Jammin' With Jane

By Jane Nelson

My column this month is on a very different subject. In fact, I am getting on my soap box for a few comments. I don't know how many of you know that my husband and I have been a part of the Hampton Historical Society since its beginning. My husband, Rocky Nelson is not a native of this area but has a very large interest in history. I am of course a descendant of the founding families of Hampton. My maiden name was McNeal and my grandmother was Martha Madora Wells McNeal. I also have Crawfords, Hunters, Griffins, Cooks, Houldsworth, Wells and McNeals. Rock and I have helped Boy and Girl Scouts put out flags in the cemetery on Memorial Day for years. This year we only had Girl Scouts and they did not show up at the time we were to put out flags. I had had a breakfast for Andrea Zinga in the morning and so one of the Retired Teachers who came for the event offered to help. Bill Beals showed up to help. However a rain storm came along and they all got soaked. I was very glad I stayed home. We then had to go up on Sunday morning to finish. Our two sons Marc, Merlin and granddaughter Tori came along and helped finish.

My problem is- have any of you looked at the old cemetery up close and personal. Almost all of the headstones on many of the old veterans are broken, knocked over or in some way almost unreadable. We have a list and Dan Ryerson several years ago made us maps to find the old veterans. Many of you have informed us on new deaths of veterans but some in the new part have no tombstones. We need a committee of interested people who know how to repair and fix this damage. I don't think vandals have done this, but it is just negligence. I think either the cemetery board or the village board needs to do something. This is really an eye sore for the village. It is bad enough that the plaques on the soldiers monument have never been completed. I have been told they have been stolen but that is not so. Only one was ever made and put into place. Mr. Tony Columbia worked on this and lists were made but nothing was ever done. Jane Cady worked very hard and spent a lot of her own money to clean up and put a wonderful list in the cemetery. Now we need to work on the tombstones and the plaques on the monument.

Tonight I heard on the news that a cemetery near Ladd Illinois was vandalized. Look at our cemetery. It doesn't look unlike that cemetery. I know some of you never go to cemeteries. I find cemeteries wonderful places. They are quiet and it is one of the places you can still hear the birds singing. Sometime when you would like a nice walk, go to a cemetery and walk through. Read the stones and see how old some of them are. My great-grandfather, great-great-grandfather and great-great-great-grandfather are buried in the Hampton Cemetery.

Several years ago Steve Verdick removed and cleaned all of the veterans flag holders and bought new ones for the ones that didn't have them. We need some help on that project again as some of those are in as bad shape as the tombstones. We need a person to invest and sell these to the new veterans so we know who they are. Come on all of you patriotic folks come forward and let's get this job done before these things disappear and we no longer know who they are and where they are buried.

The Hampton Historical Society has had a Memorial Day Service for many years. It was a big event in Hampton when I was younger. Our Society has brought it back. This year we had a crowd of 65. We have 60 Civil War veterans and total on the whole list that Rocky reads every Memorial Day is 200. There are 1,700 people in this town. We should have several hundred. Is one of your ancestors one of the names we read that morning. Maybe you can make up for this by helping put plaques on the monument, put flag holders on the graves or help fix some on the broken and damaged tombstones. You might find out how wonderful cemeteries can be for the living.

Next month I will get off my soap box and hope I find some one to help with this project and make me proud of Hampton as I have been all of my 70 years that I have lived in Hampton.

- Successes gives some people big heads, and others big headaches.
- Women are rarely as successful as men - they have no wives to advise them.
- Success is relative. The more success, the more relatives.
- Elbow grease is still the best lubricant for success.

JIMMIE LEE'S RIBS ON THE RIVER

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Hampton Historical Society Doings

The Brettun & Black Store Museum is now open and is still looking for docents (guides) at the museum on the weekends when it is open (2-5 p.m. if the temperatures are below 90°).

North Room displays feature pioneer medicine and the local artist Dick Sargent. Local school classes and groups may call for free tours. (309-755-6265 or 309-752-0627) The society has never been so active and involved in the numerous tourist activities of the Quad Cities as it is now.

If you, your family and/or friends would like a more intellectual (vs. physical) activity, please consider joining the Historical Society. There are numerous historical documents that need organization, scanning into computer records and preservation. Exercise your artistic talents in displays, writing talents by creating informational booklets and recording the current activities of the Village for future generations. Also, there are some exciting community and educational events on the drawing board that can't become reality without more active members. Call Rocky or Jane Nelson at 755-0362, Beverly Coder, Museum Curator at 755-6265 or the Jane at the Crier 752-0627 for more information.

June 18: Ride the River on Father's Day, the B&B Museum will again be a major stop on the northern bike path. Come visit the museum and find out what the Historical Society does and how much fun it is to walk into an 1849 mercantile store.

July 2: The annual potluck family picnic is open to all. It kicks off around 12:30 p.m. and takes place in the cooler lower level of the museum. The museum will be open too so create a dish to share and bring some friends for good food, good conversation and surround yourself with history.

Recycle Your Cell Phones!

Keep your obsolete cell phones and their internal batteries out of the land fill. Donate those inactive cell phones to The Arc of Rock Island County. Bring your phones (No accessories or chargers) to: 4016 - 9th Street, Rock Island (ARC) or Cingular at South Park Mall in Moline or U.S. Cellular, 5811 Elmore in Davenport.

The cell phone that you no longer use can be economically repaired and put to good use in senior citizen programs or in developing countries where communications via cable are nearly impossible.

Putting a cell phone back into use is saving the environment by clearing landfills and reducing the need to manufacture additional phones which deplete natural resources and consume more energy.

The collection of these old phones makes an excellent project for an adult organization or a youth group's summer activity. For additional information, Call ARC at 309-786-5433 Ext. 171 or see www.americancellphonedrive.org for additional drop off points if you are out of the QCA area.

I want to see you shoot the way you shout. - Theodore Roosevelt

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- Samuel Johnson

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Mastering Boxed Pudding Desserts

Instant Puddings:

Instant puddings take about five minutes to set if you have processed the mix properly.

♥For best results, use really cold milk. Fresh whole milk produces a creamy, full-bodied pudding. Reconstituted dry milk and undiluted evaporated milk makes only for soft-set pudding suitable for eating from bowls/dishes.

Diluted evaporated milk does NOT produce a satisfactory pudding.

♥Do not over-beat instant puddings or they will not set. Mix milk and pudding mix together and beat one to two minutes with a rotary beater, no more. For pie fillings where a firmer set is required, beat only one minute and pour immediately into a cooled, baked shell, then allow to chill and set for a minimum of 30 minutes.

Cooked pudding and pie filling:

♥Patience and constant attention is required because you are cooking with milk that tends to burn easily and curdle if not constantly stirred.

♥Cook over medium heat only stirring steadily, until it just starts to boil. For pie filling where you'd like a firmer texture, cook, stirring constantly until it comes to a full boil. (You'll see bubbles all around the rim and the beginning of bubbles in the center of the pan but do not allow a rolling boil that will make the pudding level rise and spill out of the pan. Keep stirring!)

♥If you are a little short on volume, don't whip pudding after it has set or it will soften again. Try separating the pudding and making a layer with crushed cookies, nuts, coconut or fruit or fold in some whipped topping to increase the volume.

♥Pour fillings into pie shells within a few minutes of cooking.

♥To prevent the formation of "skin" on the surface of any pudding, place waxed paper or plastic wrap directly on the surface of the pudding.

♥♥Here's a little known tip: Do NOT place a "tasting spoon" into the sauce pan/bowl when preparing pudding. The enzymes normally present in one's mouth will be transferred by the spoon into the pudding and will prevent it from setting properly.

A serving of sugar free instant pudding prepared with 2% milk saves you about 80 calories over whole milk "regular" pudding.

HOT SUMMER DAYS

By Mary Lou Schaechter



It was a hot, hot summer day, but Grandma's bedroom was always cool. The outer walls of the home were at least 18" thick and kept it cooler than the outdoors. A gentle breeze came through an open door of her bedroom which led to a tiny roof porch. Sitting on the wide ledge of the porch I could see, far below the house, boats on the Mississippi River, cars and trucks speeding past on the highway, and occasional trains winding along the tracks paralleling the river. I was careful not to touch the many cactus plants sitting on the edges of the porch, having pricked my fingers many times before. Grandma had been given tiny cactus plants by her daughter, Ardie, and they had grown larger each year.

As I looked around her room, I saw brass pipes sticking out of the wall. They had been used for gas light fixtures before electricity was installed many years ago. When I turned a knob on the pipes a faint smell of gas could be detected. Hanging from each pipe was a glass mobile. The rectangles had tiny, painted red flowers with green leaves. A soft, tinkling sound would fill the room as the breeze brushed the sparkling glass. Both Grandma and I enjoyed the musical sound.

Thump, thump, thump I would hear from Grandma's treadle sewing machine as she put patches on a pile of worn overalls. Sometimes she was patching worn-out patches. When the pile of overalls was repaired, she made warm quilts from stacks of wool or heavy cotton pieces she had salvaged from old clothing which was beyond repair. One pile contained square pieces of all sizes and she sewed them together randomly. The other pile had long strips and she made these into "Log Cabin" quilts. The quilts were not pretty, but they were warm. Since the bedrooms were not heated in winter, many quilts were needed.

As she sewed she would either tell stories about her earlier life or sing song after song to me. Most songs she had memorized as a young girl and she knew all the words of verse after verse. She also had a notebook where she had written poems and words to songs. My favorite song was about a young soldier called home from the war because of his mother's illness and death. He was guarding her casket on a train carrying her from the wild west back to the civilized east to be buried in the family cemetery. The song was, "My Poor Mother's Dead in the Baggage Coach Ahead." Grandma knew at least twenty verses. Her voice was thin, reedy and so soft it was hard to hear, but I thought it was the most beautiful voice in the world.

Some days she would pull big, plastic hairpins out of her hair and let it fall halfway down her back. It was gray with streaks of darker gray and toward the ends it was dark brown. Handing me her hairbrush, she would allow me to brush her hair for a long time.

As she worked in each different room of her home at various tasks, she revealed a different facet of her personality. This is my favorite memory of her as we enjoyed each other being there.

A special note from Mary Lou Schaechter:

It's strawberry time again and I just found a recipe written by my mother, (Verda Ruefer Rieke) for a delicious but very different type of shortcake. It was signed "Mom".

(STRAWBERRY) SHORTCAKE

1/2 c. flour	1/3 c. sugar
1/4 tsp. salt	2 tsp. baking powder
1/3 c. shortening	5/8 c. milk
1 egg	

Set oven at 450° Sift flour and dry ingredients three times. Cut shortening into dry ingredients till size of rice. Make a "well" and add milk and egg all at once. Stir quickly with fork. Turn dough onto floured surface. Knead quickly 6-8 times, then pat out lightly in metal cake pan. Bake 15 - 20 minutes. Serve immediately with crushed strawberries [or other fruits] and whipping cream. Will keep in freezer. Warm by toasting.

[Editor's Note: I've tried this shortcake but made it into individual cakes and topped it with blueberry compote. YUM!]

Never go to bed mad. Stay up and fight!

- Phyllis Diller



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Illinois Career Resource Network: www.ILWorkInfo.com/icm

Occupational Outlook Handbook: www.bls.gov/oco/

Career Guide to Industries: www.bls.gov/oco/cg/

Career Voyages: www.careervoyages.gov/

O*Net Resource Center: www.onetcenter.org

Illinois Student Assistance Commission: www.collegezone.com

The New Freedom Initiative's Online Resource for Americans with Disabilities: www.disabilityinfo.gov/

Once you've organized your thoughts, written down the skills you possess and decided which type of work you would like to do, your job location search begins. Today, your job search is easier than ever. Don't be content to read the newspaper classified ads. Search the internet and let employers know where to find you! If you do not have a home computer, visit your local library.

illinoiskillsmatch.com

This site is a no-cost internet-based job matching system. Free to employers and free to job seekers so it is widely used. The process work both ways. Job seekers post their skills on the site and employers post their jobs and list the skills they think will be needed to do the job. The Illinois Skills Match program matches people to possible jobs and notifies both the employer and job seekers by e-mail, automated phone message or mail to let you know of your matches. Once the possibilities are known for each party, a face to face interview can be arranged or if you wish, more information can be transmitted via e-mail. What a time saver!

America's Job Bank: www.ajb.dni.us

If you would like to see job listings throughout the country with an eye to relocation or just to see private or government openings, take a look at this site.

Illinois Employment & Training Center: www.ietc.org

You may also call 1-888-for-IETC (1-888-367-4382)

You may obtain more information on how to contact your Illinois Department of Employment Security local labor market economist by selecting the "Contact Info" line at www.lmi.ides.state.il.us

For more information about occupations, wages and to access Illinois career exploration tools, visit the Illinois One Source Portal page at: www.ILWorkInfo.com

The *Lancet* reported an Oxford medical student dug up an ancient University regulation that said he was entitled to a pint of beer as a refreshment while cramming for final exams. The obnoxious student had earned a reputation for invoking obscure law and regulations to make authorities look foolish. He was so persistent about the beer that the staff finally gave in and provided him with his pint.

Two can play that game so the staff began their own research into old regulations and slapped the smug medical student with a fine of £5 for not wearing a sword.

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Oscar Levant, famous pianist during the 1940's was known for his caustic sense of humor. Time after time concerts and plays at the San Jose Civic Auditorium where Levant was to give a concert had been interrupted by late comers traipsing down the aisle. One of the worst offenders was a local dowager who was always 10 to 15 minutes late. She obviously enjoyed every minute of her march to her first row seat.

Oscar was in the middle of a number one evening when this socialite and her entourage arrived. As usual, she was resplendent in jewels and furs - and all eyes turned to watch the glitter. As she started down the aisle, the pianist stopped his performance of a Chopin concerto and began mimicking her walk by playing in time with her steps. She hesitated and slowed down - Levant slowed down. She stopped - Levant stopped. She hurried - Levant hurried. By the time she reached her seat, the audience was in hysterics and the grande dame was in a state of wild confusion.

The next time there was a performance at the auditorium, she arrived a good ten minutes before curtain time, and she hasn't been late since.

As told by Philip Ethier

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Voltaire's Famous Question

In his book, *Zadig, A Mystery of Fate*, the Grand Magi posed this question to Zadig:

"What, of all things in the world, is the longest and the shortest, the swiftest and the slowest, the most divisible and the most extended, the most neglected and the most regretted, without which nothing can be done, which devours all that is little and enlivens all that is great?"

Zadig's answer gives us food for thought: "Time".

"Nothing is longer, since it is the measure of eternity. Nothing is shorter, since it is insufficient for the accomplishment of your projects. Nothing is more slow to him that expects; nothing more rapid to him that enjoys. In greatness it extends to infinity, in smallness it is infinitely divisible. All men neglect it; all regret the loss of it; nothing can be done without it. It consigns to oblivion whatever is unworthy of being transmitted to posterity, and it immortalizes such actions as are truly great."

Time is man's most precious asset.

New Tax Laws May Aid Your Investment Strategy

Submitted by Mark Judy, Edward Jones



If you're an investor, you'll want to pay close attention to some of the provisions of a bill that President Bush signed into law on May 17.

The new legislation extends the lower tax rates on capital gains and stock dividends, temporarily removes restrictions on transfers from traditional to Roth IRAs and raises the exemption level on the alternative minimum tax (AMT). Clearly, the new laws can have a big impact on your investment strategies over the next few years.

Let's take a look at the tax law changes and see how they might affect you.

• **Extension of 15 percent rate on dividends and capital gains.** Until a few years ago, dividends were taxed at your personal income tax rate. But changes in tax laws resulted in a 15 percent tax rate on dividends through 2008. This rate has now been extended through the end of 2010. Also, the maximum long-term capital gains rate will remain at 15 percent through 2010; this rate, too, was slated to expire at the end of 2008. For taxpayers in the 10-percent and 15-percent brackets, long-term capital gains will be taxed at 5 percent for the 2006 and 2007 tax years and at 0 percent for 2008-2010. Clearly, these changes give you some incentives to look for high-quality, dividend-paying stocks and to hold your stocks for at least one year - long enough to receive the best capital gains rate when you sell. Some stocks have paid - and increased - dividends for 25 straight years, or more. These companies are typically well-run businesses that strive to reward their investors. (Keep in mind, though, that no company is obligated to pay dividends and may lower, or discontinue, dividends at any time.)

• **Removal of restrictions on conversions to Roth IRA.** Starting in 2010, you can convert your traditional IRA to a Roth IRA, regardless of your income level. Currently, only taxpayers with adjusted gross incomes of \$100,000 or less can make this conversion. The amount you transfer will be included in your gross income, so you'll have to pay taxes on it, but you can spread the taxes out over two years if you make the rollover in 2010. This traditional-to-Roth conversion may benefit you in at least two important ways. First, qualified withdrawals from a Roth IRA are not taxable. And second, you won't have to start taking distributions from your Roth IRA at age 70-1/2, as you must with a traditional IRA and a 401(k).

• **Increased Alternative Minimum Tax (AMT) exemption.**

For many years, many taxpayers have been shielded from the AMT by its large exemption, but this exemption has not been adjusted for inflation, so, as wages and earnings rise each year, more and more people will be subject to the AMT. Recent cuts in income tax rates also mean that more people may face the AMT. The new tax bill provides AMT relief by raising the amount of the exemption to \$62,550 for joint filers, \$42,500 for singles and \$31,275 for married persons filing separate returns. This new exemption level applies only to the 2006 tax year, so when 2007 rolls around, watch for the results of new legislation.

So, there you have it - news you can use about the new tax laws. Consult with your investment professional and tax advisor to see how you can benefit from these changes.

A wealthy American art collector came across a newly discovered Old Master in Italy and secretly bought it. Knowing that the Italian government would not allow a picture of this value to be taken out of the country he thought of an ingenious way of smuggling it out. He hired a run-of-the-mill Italian painter to paint a modern landscape over the Old Master, knowing that this could be removed by a new process when the canvas arrived in New York. The plan worked successfully and the smug collector took the painting to a well-known restorer to have the superimposed painting removed. A week later he received a message on his voice mail from the restorer:

"Have removed landscape, also Old Master, and am now down to the portrait of Mussolini. When do you want me to stop?"

When waffles keep sticking to your waffle iron try this: Put two sheets of wax paper into the waffle iron and let it heat. When the paper becomes very brown, remove it and add the batter which will no longer stick to the grids.

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"Any supervisor worth his salt would rather deal with people who attempt too much than with those who try too little." Lee Iacocca

"It is hard to fail, but it is worse never to have tried to succeed. In this life we get nothing save by effort." Theodore Roosevelt



About The Hot Dog

It used to be that at the ball park or at home, you could chomp down on the end of a hot dog and the slightly tough skin would finally explode to release the salty juices. Sometimes the extra fat dogs would dribble juice down your chin. No more.

Major processors developed a thinner, more tender cellulose skin that replaced the original intestine casings. More recently, the links start out in a casing to preserve their shape while being cooked and/or smoked. Before packaging, the casing is removed so our modern "normal" hot dog is a skinless sausage.

The enlarged argument over how and when the name hot dog was used can be found at <http://www.hot-dog.org>. The actual product and concept of tubular minced meat product was even mentioned in Homer's Odyssey (850 B.C.). The shape was dictated by the actual preparation process. Meat scraps, spices and even fruit are ground together, stuffed into a piece of washed intestines from an animal then boiled, roasted or fried. Today, you can find the most popular sausages like kielbasa, polish, all beef, bratwurst, turkey, Italian or "smoked" in your grocery store. For the more unusual varieties, just visit your local butcher shop: Potato and blood sausage or venison and those mixing fowl and minced apple.

Today, we tend to reserve the term "sausage" to meat products using more coarsely ground ingredients. Depending on where you are in the world, hot dogs made of ingredients finely ground into a paste then precooked before packaging can vary in taste as well as name. Frankfurters, weenie, wienie, wiener, dog and red hot are some of the most common names. By whatever name, according to Linda Stradley of "What's Cooking America", Americans eat an average of 60 hot dogs a year, mostly between Memorial Day and Labor Day. Steamed in beer or grilled, they are a favorite.

60 Dogs seems like a lot of hot dogs but consider all the places offering some forms of hot dog for your eating pleasure. This food product is so well liked that cooking implements are made just to cook it. Extra long-handled forks for roasting over a campfire, counter top (commercial or home use) cookers with hot rods that turn and keep the dogs and sausages constantly rotating can be found in almost every large gas station in America. Push carts specially designed for inner city sidewalk sales can be seen everywhere in the world. Small "Vienna red hots" stands in some neighborhoods are regular hang outs. Sporting events held in professional team stadiums as well as little league fields and kids' menus in most eateries foster the world's appetite for this handily shaped food.

It is a wonder more people are not preparing sausage "from scratch" at home. If you are looking for something new to try, see <http://whatscookingamerica.net> for recipes, hints & tips. ♦

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American Red Cross Activities

Be Prepared to Save A Life- take a class!

Consider forming a group from your church, neighborhood or family to create an educational outing for learning these very important skills.

Learn CPR, First Aid and AED (Automated External Defibrillator) at the Moline American Red Cross Building at 1100 River Drive in Moline. Call 309-743-2166 or visit www.qcredcross.org for more information or to reserve space for one of the following classes:

Adult CPR/AED: June 14, 24, 29, July 8, 11, 22, 25 : 8:00 am-Noon and on July 13: 6:00-10:00 p.m.

Adult, Infant plus Child CPR: June 17 & July 15-9:00 am-2:00 p.m. June 28 & July 26 at 6:00-10:00 p.m.

Infant & Child CPR: June 24 & July 29: 9:00 am-Noon and on July 20 from 6:00-9:00 p.m.

First Aid: June 14, 24, 29 & July 8, 11, 22 from 1:00-3:00 p.m., on June 17 & July 15 from 3:00-5:00 p.m., and on June 20 & July 27 from 6:00-8:00 pm.

Bloodborne Pathogens: June 17, July 15 from: 8:00-9:00 a.m. and July 25 from 1:00-3:00 p.m.

Professional Rescue Personnel Courses and recertification classes are also available. Call 309-743-2166 for information.

BABY SITTING CLASS: July 8 from 9:00 am to 4:00 p.m.

Red Cross K.A.M.P. -1100 River Drive in Moline

The American Red Cross of the Quad Cities Area is hosting a week-long Kid's K.A.M.P. (Kids Are More Prepared) to teach children vital health and safety skills. The K.A.M.P. is geared for ages 5-10 and the cost is \$15 a day or \$70 for the entire week.

The K.A.M.P. will include lessons on animal care and safety, bike safety instruction, stranger danger education, interactive games and crafts and lots of fun! Registration can be made by visiting www.qcredcross.org or by calling Kim at 309-743-2166.

June 26-30 from 9:00 am to 3:00 p.m. each day

July 24-28 from 9:00 am to 3:00 p.m. each day

Gear Up for Summer by protecting your family with the Red Cross Family First Aid Kit. It is well packed with essentials and is offered at a special price of \$21.00 through August 31, 2006. Available at The Red Cross Offices at 1100 River Drive., Moline.



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Submitted by Mike Ellis, F.D. Sullivan Phillips Mortuary

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It is easy to do. Just stop by or call and we will provide you with our Personal Record Book. This is a handy booklet in which you can store those personal papers – or at least indicate where they can be found. These documents – the ones your family will need in the event of a death – might include your will, Social Security papers or veteran's records, your cemetery deed, insurance policies, various financial paper – the list is rather long. We will be happy to supply with a more comprehensive listing.

The Personal Record Book, "My Personal Wishes" also provides the opportunity to record your individual wishes concerning funeral arrangements. With our pressure-free guidance, you can make those final choices conveniently and carefully – and make sure that your decisions are followed to the letter. That is another burden your family will not have to shoulder in their time of grief.



You can't make footprints in the sands of time sitting down.

"Time is a great teacher, but unfortunately it kills all its pupils."

Hector Berlioz

A little tomato who knows her onions can go out with an old potato and come home with a lot of lettuce and a couple of carats.

"If I had a formula for bypassing trouble, I wouldn't pass it around. Wouldn't be doing anybody a favor. Trouble creates a capacity to handle it. I don't say embrace trouble. That's as bad as treating it as an enemy. But I do say, meet it as a friend, for you'll see a lot of it and had better be on speaking terms with it."

Oliver Wendell Holmes, Jr.

"There is one psychological peculiarity in the human being that always strikes one; to shun even the slightest signs of trouble on the outer edge of your existence at times of well-being ... to try not to know about the sufferings of others and your own or one's own future sufferings, to yield situations, even important spiritual and central ones – as long as it prolongs one's well-being."

Alexander Solzhenitsyn

SOUTH MOLINE TOWNSHIP SENIOR CENTER EVENTS

June-July, 2006

Open Monday through Friday 9:00AM to 3:00PM Paid reservations for the following special events must be received at least a week in advance Closed July 4 for Independence Day

June 19, July 17: 1:00-3:00 p.m. Rules of the Road

June 26, July 10 & 24: Lunch Box Bingo 11:00 a.m. Cost \$10.00 per day. Seating is limited so paid reservations must be made a week in advance. Paper bingo follows lunch. Bring your own daubers. If you bring a canned food item(s) for the Quad City Food Pantry, you'll receive "Pantry Pack" bingo sheets FREE.

June 28, July 26: Snacks and Cards 11:30 a.m. Cost \$5.00 Cards & games follow lunch. Bring your own foursome

July 5, August 2: Euchre Tournament 11:30 a.m. Cost \$5.00 Played according to Hoyle Rules. Men & Women welcome

July 12, August 9: 500 Tournament 11:30 a.m. Cost \$5.00

July 27: Trinity Foot Care Clinic 9:00 a.m. to 1:00 p.m.. Cost \$22.00 that is NOT covered by Medicare or Medicaid. An appointment is required and advance notification of any cancellation is required. Bring a washcloth and 2 towels.

All are welcome at the South Moline Township Senior Center. You do not need to live in Moline, East Moline or Silvis. Residents of all the local communities are welcome. Please visit the easy-to-find building and check out the facilities. We welcome the opportunity to become your meeting place to share good times!

SPECIAL: July 6 & 7 from 9AM to Noon Only: South Moline Township Residents only. Qualified senior citizens, low income and those with disabilities will be given a bus pass to provide free transportation. To receive this benefit, you must have a "half fare I.D." card from the bus company.

EVERY WEDNESDAY: T.O.P.S. Club IL#450 (Take Off Pounds Sensibly) Weigh-in starts at 9:00 a.m., meeting follows

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People

Amanda Evans of East Moline and Mickey Kinzenbaw of Ladora, Iowa were married July 9, 2005 at the Silvis Heights Baptist Church. The bride, Amanda is the daughter of Rick and Becki Evans of East Moline and the groom is the son of Fritz and Cathy Kinzenbaw of Ladora, Iowa. Best wishes for the future!

We are always receiving positive news about the Hampton Elementary School graduates. United Township High School Academic Achievers Top 10 List always shows Hampton educated scholars.

The Academic Achievement Program, sponsored by the QC Chamber of Commerce, awards monetary scholarships to the highest achieving high school seniors in several academic categories. Additionally, freshmen, sophomores, juniors and seniors ranking in the top ten of their class are recognized for their accomplishments. The following are included in this year's list:

Lisa Schippers, Sophomore

Stefan Escontrias and Jerome Harms, Juniors

Olivia Husman, Cara Neary, Seniors

Laura Schippers was ranked #1 in the Senior Class

Social Studies: **Laura Schippers** (second place)

Mathematics: **Jared (Alex) Hanson** (second place)

Foreign Language: **Olivia Husman** (second place)

Hampton School proudly announces its 2nd Semester Honor Roll and Honorable Mention for Junior High.

Honor Roll

Grade 8 - Nick Clark, Michael Crabtree, Eliza Fazliu, Charlie Jordan, Collin Leigh, Brian Newlon, and Jonathan Tapia

Grade 7 - Mitchell Beck, Brennen Burklund, Morgan Carizey, Jacob DeJaegher, Bailey Escontrias, Emily Hubbard, Josh McKay, Julia Wood, and Mitchel Wright

Grade 6 - Torie Carlile, Jamie DeCrane, Emalee Leigh, Shelby McKay, Alexandra, Meeske, Stephanie Milefchik, Karen Newlon, Kaitlyn Pedersen, Amy Rogers and Taylor Whitmire

Honorable Mention

Grade 8 - Nikki Beals, Catlin Lattner, Tricia McCannon, and Kasie Pedersen

Grade 7 - Brittany Weber

Grade 6 - Erika Beeks, Ryan Greene, Molly Johnson, and Kolby White

"Perhaps the most valuable result of all education is the ability to make yourself do the thing you have to do, when it ought to be done, whether you like it or not; it is the first lesson that ought to be learned, and however early a man's training begins, it is probably the last lesson that he learns thoroughly." Thomas Huxley

"The Romans would never have had time to conquer the world if they had been obliged to learn Latin first of all." Heinrich Heine



Come away into a quiet place by yourselves and rest a while. Mark 6:31

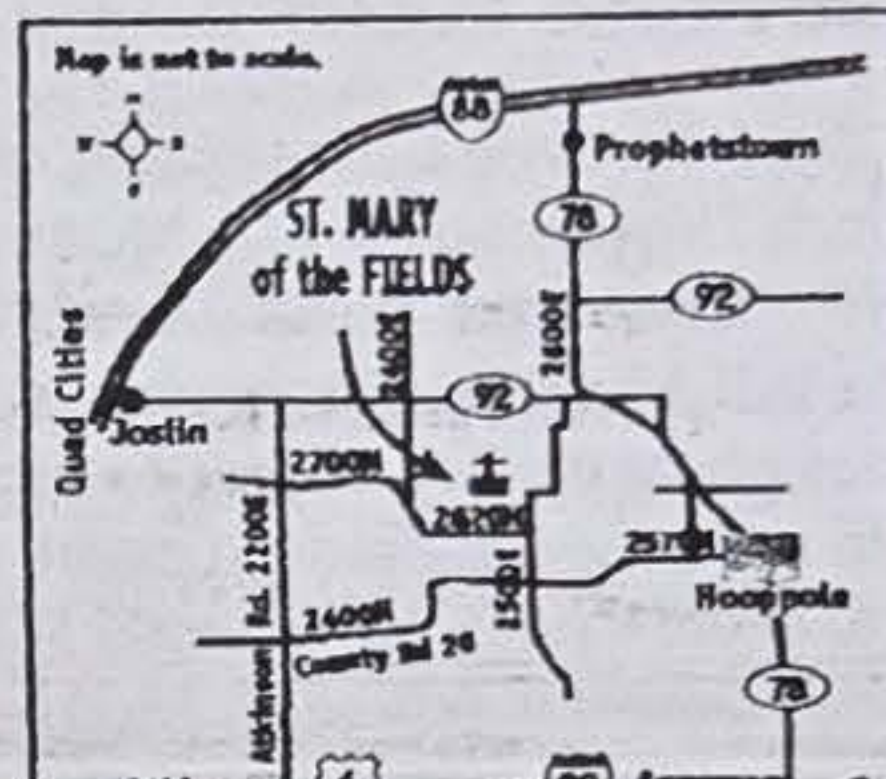
St. Mary of the Fields, Hoopole, Illinois, offers you this quiet place to get away from the hectic pace of the world.

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Features Include:

- Outdoor Rolle Bolle Rosary
- Grotto of Our Lady of Fatima
- Tombstone of the Unborn
- Stations of the Cross
- Religious giftroom (open on request)

For more information call:
Father Sauppe (309) 935-6911



Special Events Schedule:

July 9: Dedicated to Deacons - Benediction, "Rolle Bolle" Rosary procession, Speaker is Sr. Dianne VandeVoorde, Franciscan Sisters on West Heading Ave. She works with St. Philomena Catholic School, Peoria and the Permanent Diaconate. Pot luck feast after the Holy Hour.

August 13: Our Lady of Guadalupe - North Central & South Americas. Fr. Jerry Logan from the Parish of Our Lady of Guadalupe in Silvis will celebrate Mass and Homily with a "Rolle Bole" Rosary procession. Featuring a new statue of Santo Nino de Atocha.

September 10: Knights of Columbus - September Festival featuring a "Living Rosary" with the Knights of Columbus in full regalia. Enjoy musical entertainment and delicious butterfly pork chops.

October 8: "Pro-Life" Mass - Dedicated to victims of abortion, living and unborn. Guest Speaker is Fr. Joseph Mary with Brothers of St. John. Celebrate Mass and a Homily with a "Rolle Bolle" Rosary procession.

All events begin at 2:00 PM - ALL denominations are invited. Ceremonies held in air conditioned church when weather is hot, humid or rainy. Pot-luck supper held after each Holy Hour. Bring a dish to share!

E-Mail to: frsauppe@quonline.com

Best Wishes for a Speedy Recovery

Nancy Norin. Hope your broken arm will heal quickly and you will never again climb another ladder to clean your gutters without some one to catch you "on the first bounce"!

Beverly Coder. May your eye surgery clear your vision to take in the beauty of the season.

Mickey VanDieren. May your procedure on the 8th finally allow you to painlessly use your arm.

Why isn't the number 11 pronounced "onety one"?

Area News Briefs

Silvis Garden Club's Annual Garden Walk, Raffle & Plant Sale

Saturday, June 24 from 9:00-3:00 p.m. Plan to attend the Silvis Garden Club's annual event (No rain date). Come to the McGehee Center in Schadt Park, 12th Street at 4th Avenue in Silvis.

There will be seven beautiful gardens to view. Gardens contain a variety of plants, garden art and water features. Homeowners and Master Gardeners will be on site to answer your questions.

SPECIAL APPEARANCE BY MALLARD'S MASCOTS MOE AND IMA DUCK!

Admission is \$5.00. Tickets are available at the McGehee Center the day of the walk or call Helen Carter for further information at 309-792-2288.

Hampton Youth Committee Looking for Sponsors

The Hampton Youth Committee is looking for sponsors to sign up for the "Birdie's for Charity" promotion. Pledge cards will be available at the Hampton Ball Park or by calling Toni DeJaegher at 309-496-9889 or Al Reamy at 309-496-9635

How it works: You fill out a pledge card. At the end of the game, your pledge amount will be multiplied by the number of birdies made during the charity golf game. Sign up Today! Proceeds will benefit the scholarship fund.

LeClaire Civic Center Doings

June 27 is the Civic Club General Membership Meeting with a Potluck Dinner at 6:00 PM, Meeting at 7:00 PM.

July 8: "Lone Star Steak Dinner" Fund Raiser for the LeClaire Buffalo Bill Museum. Proceeds going toward a cover for the Lone Star Steamboat displayed next to the museum. This is an on-going effort to raise enough funds to match a \$250,000 grant.

July 25 is the Civic Club General Membership Meeting with a Potluck Dinner at 6:00 PM, Meeting at 7:00 PM.

127 South Cody Road, LeClaire, IA

The Civic Center may be rented at \$75 for ½ Day or \$125 for an entire day. Complete kitchen. Capacity to comfortably seat 100.

Call Vicky at 563-579-4126 or Ron Lieby at 563-289-5259 to reserve or tour the Center

Tyson's "Golfing For Our Kids" Fundraiser

Tuesday, June 27, 2006 Glynns Creek Golf Course 8:00 AM Shotgun Start – Best Ball Tournament

Individual Golfer's Cost is \$85.00, Teams of 4, \$340 per team.

Fees include: Green fees, cart, t-shirt, door prizes, steak dinner and lots of fun surprises!

Checks to Tyson Fresh Meats, P. O. Box 28, Geneseo, IL 61254

Questions? Call Crystal Dyer at 309-658-3240 or e-mail her at crystal.dyer@tyson.com

Hole In One Prize Sponsored by Courtesy Car City

Proceeds from this year's event will benefit the youth programs at Family Resources, Inc., a social services organization committed to children, families and our community. They provide advocacy, prevention/education and intervention services to families, women, children and adolescents in Illinois and Iowa.

Cultural Arts Day 2006

Cultural Arts Day at Hampton School on April 19 was a huge success. On this day, the Hampton PTA sponsors several local and visiting artists to come to the school to share their talents with the students. The day started with a magic show for all of the students. The students then attended several workshops with the artists. This year's workshops included: Native American Heritage, Linoleum Printing, Watercolor painting, Fimo Clay Art, Spring Art, Air Brushing, Dream Catchers, Recycle Art, Quilling, Dance, Story Telling, and hands on art projects. The day ended with a puppet show.

The artists were very impressed with the enthusiasm and good behavior of the Hampton students. The Hampton PTA would like to thank all of the artists, teachers, staff, and parent volunteers who helped make this a very informative and enjoyable day.

A Summer of Free Music in the Park

All evenings, the music begins at 7:00 p.m. in Wiman Park. You will need to bring your own blanket or lawn chair. You are requested to take the shuttle from Wells School at 490-42nd Avenue in East Moline to Wiman Park. The parking at the park is very limited and reserved for vehicles for handicapped persons.

July 5 – Hamilton Home Town Band will provide the music.

They are sponsored by: Your elected officials, Senator Mike Jacobs with co-sponsors Mayor John Thodos and Aldermen Luis Moreno, Luis Puentis, Carol Doose and Rick Meredith

August 2 – The Ambassadors

September 6 – Los Macombos

These events are brought to you by the committee, East Moline Music-In-The-Park & "Recording Industries Music Performance Trust Fund" in cooperation with the Musician's Union, Local #67. Refreshments and traffic provided by the East Moline Family Volunteer Corp.

Graduation Congratulations



Congratulations to Melissa Gould who, on May 12th graduated Cum Laud from Illinois State University's Mennonite College of Nursing.

Melissa has accepted a position at Edward Hospital, Naperville, Illinois.

East Moline Library News

Summer Reading Program: "Voyage to Book Island"

The summer reading programs for adults, young adults and children has begun. There will be numerous fun events for the entire family in June and July so drop by the library for a schedule.

Computer Classes - Thursdays from 10:00-11:00 AM

June 15, 22 and 29th. You must register for these classes as space is very limited. Call 755-9614 for class topics and to reserve your space or register at the front desk.

You may find out what's new for check out at the library and the on-line card catalog to look up subjects, authors and titles that catch your interest. Use your imagination and explore <http://empl.lib.il.us>

Painless Contributing! The library collects Campbell's Labels for Education all year round. Deposit yours labels in the drop boxes in the Adult Room or Children's Department. If your new year's resolution includes organizing and cleaning out your home, please donate your gently used hard back books, paperbacks, audiobooks, music CD's, videos and current year magazines. Resolve not to accumulate items that others could use. Donations may be dropped off at the library during regular hours. Thanks!

740 – 16th Avenue, East Moline, IL 61244

(309) 755-9614

<http://www.empl.lib.il.us/>

Mon-Thurs: 9AM-9PM., Fri.: 9-5PM, Sat.: 9AM-4PM

CLOSED Tuesday, July 4th for Independence Day

River Valley District Library News

The Library will be closed July 4, 2006

214 South Main St., Port Byron 309-523-3440

M-W-F: 1:00-8:30 p.m., Thurs.: 9:00-1:30 p.m. and 5:30-8:30 p.m.

Saturdays 9:00-1:00 p.m., Closed Tuesdays and Sundays

www.rvbls.lib.il.us/pbp

Warm Weather Egg Safety

Warm weather is upon us and all the foods we love that are made with eggs are showing up in kitchens again. Potato Salad, chopped egg garnish for all sorts of dishes, egg salad sandwiches are common picnic fare. Eggs are an ingredient in many of the foods we enjoy. Combined with whipping cream in a homemade mixture is annually loaded into ice cream freezers to create frozen custard. Mayonnaise contains eggs and oils. That meringue on fruit or cream pies and "baked Alaska" is beaten egg white.

Whenever eggs are involved raw, cooked or as an ingredient, everyone must be careful when handling and serving summer dishes. The risk of getting a food borne illness (salmonella) from un-cracked fresh eggs is very low because commercial suppliers usually wash, inspect and chill eggs soon after they are laid. "Organic, free range eggs" might not have these protections. It is improper preparation eggs that create most potential hazards.

Thoroughly cooking eggs is the best defense against salmonella. Scrambled eggs should not be runny, hard boiled eggs with firm yolks are more easily used in dishes.

Boiled, deviled and chopped eggs and dishes made with them should be refrigerated immediately after preparation.

Egg dishes (including those using mayo) to be taken on a picnic, place in containers and surround with ice or frozen picnic packs.

Hot eggs dishes should be kept hot and cooked at and reheated to 165°F before serving.

Meringue pies and pudding leftovers should be refrigerated.

Platters of deviled eggs should be placed on ice to keep them chilled through the meal.

Caesar's salads with its egg based dressing are not suitable to picnics where raw egg might be exposed to heat.

Buy eggs only if sold from a refrigerated case.

Make sure all the eggs in the carton are clean and not cracked. Store eggs in your refrigerator as soon as you get home. They will keep up to 3 weeks in their original containers.

Everything used around eggs and egg containing food should be washed with hot soapy water. (Utensils, hands and work surfaces).

Refrigerated egg dishes should be used within 3-4 days. Hard cooked eggs in shell or peeled should be used within a week.

The Two Hour Rule:

Any dish containing eggs in any form should not be left for more than 2 hours without being kept covered, hot or cold depending on recipe. This includes transportation time.

What's that phrase mean?

Achilles' Heel: A vulnerable spot. Achilles' mother tried to protect her son. To make him invulnerable in battle she dipped him into the magical waters of the Styx River. She needed to hold on to a part of him so he wouldn't drown so she quickly dipped him, head first, into the river while holding on to him by his heel. Paris, during a great battle between the Greeks and Trojans, found out about the unprotected heel and mortally wounded him by striking him in the heel with an arrow. Everyone may be said to have his "Achilles' heel - his weakness."

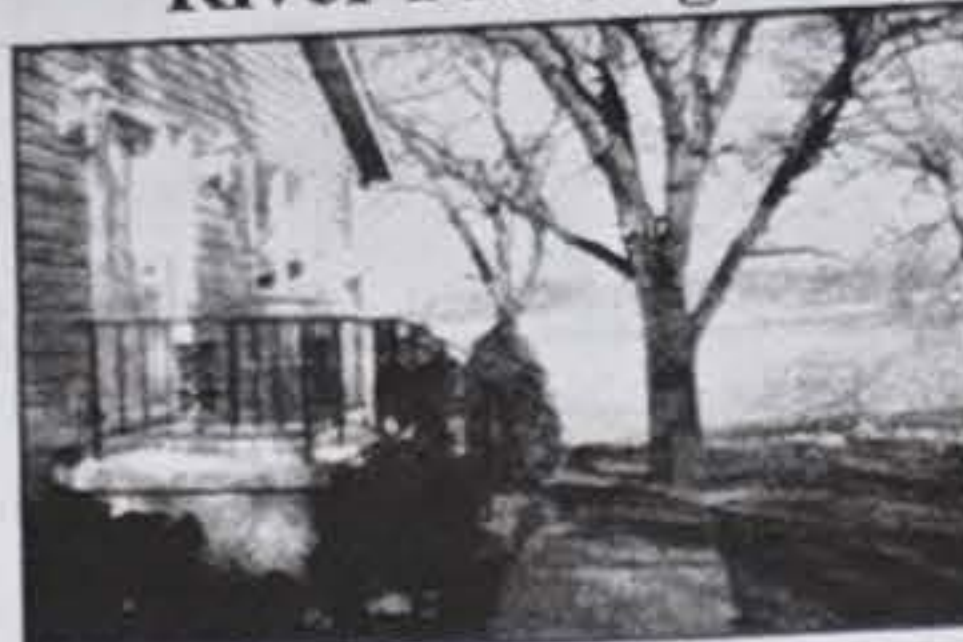
Alpha and Omega: These are the names of letters from the Greek alphabet. Alpha is the first letter and Omega is the last letter. In the Bible, the Lord said, "I am Alpha and Omega, the beginning and the ending." When used, it represents all components of a thing.

Halcyon Days: In Greek legend, a girl named Halcyone lost her husband. A goddess named Juno took pity on her grief and tried to give her serenity of mind and happiness again. Used today, it means days of peace and happiness.

"Hugh Walpole had such an instinctive knowledge of how to break bad or startling news gently that he was always being called upon. "But," the author admitted, "there was a nurse in the maternity ward of a London hospital who had me beaten. One evening, for instance, I saw an excited father stop her in the hall and quaver, 'End my suspense, Nurse. Is it a boy?' Calm as a cucumber, she answered him, 'Well, the one in the middle is.'" Bennett Cerf

"The ugliest of trades have their moments of pleasure. Now, if I was a grave digger, or even a hangman, there are some people I could work for with a great deal of enjoyment." D. W. Jerrold

River Frontage



711 N. High Street
Port Byron, IL



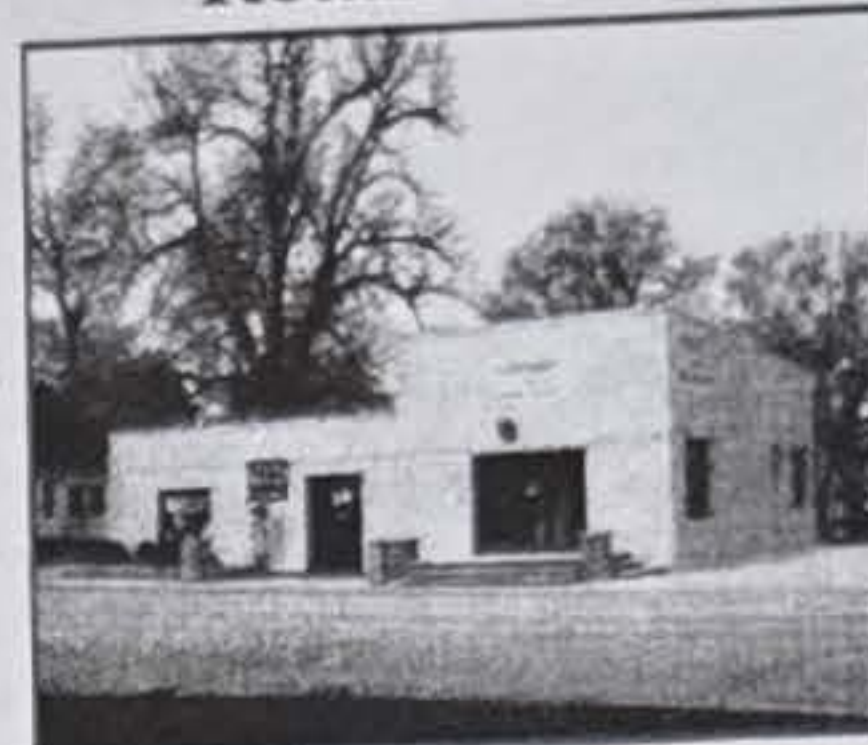
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Birthdays & Anniversaries

June Birthdays

- 14 Jeff Cady
- 16 Dave Aeschliman
- 20 Vanessa Gillespie
- Harold Newberg
- Charles W. Gavin
- 22 Phyllis Trommer
- 25 Jeff Cornelius
- Burton Phillips
- 27 Torey Graham

June Anniversaries

- 18 Steve & Cheryl Reader
- 19 "Smokey" and Lee Hansemann
- 19 Ken & Phyllis Trommer
- 19 Jim & Charlotte Gillespie

July Birthdays

- 1 Gwendolyn R. Gavin
- 2 Tim Gillespie
- 8 Jack Coder
- 12 Ann Beckman
- 15 Matthew Gillespie
- 17 Bobbie Beals
- 18 Justine Marie Franklin
- 18 Rebecca Kosminsky

- 21 Carl Wyatt
- 22 Steve Braddy
- 24 Amy Gould
- 24 Pastor Howard Ross
- 28 Theresa Cox
- 29 Eileen A. Gavin
- 29 Deana Leslie
- 30 Pearl Cooper

July Anniversaries

- 22 Rick & Anita Gillespie
- 24 Denny & Mae Tallman

WELCOME TO THE WORLD LITTLE ONES!

Ashley Elizabeth Bert

Born April 28, 2006
7 Lbs., 10 Oz.

Her parents are John and Cheryl Bert of Racine, Wisconsin. Her Proud Grandparents are Mike and Phyllis Bert of Hampton.

Analice Marie Rea

Born May 23, 2006

6 Lbs., 5 Oz. 18" Long

Her parents are James and Tanya Rea

Going to celebrate a birthday soon? Visit the following website, fill in a birth date and see interesting information about the year and further links to zodiac and numerology references:

<http://www.paulsadowski.com/BirthData.asp>

Below is an e-mail that appeared so often this past month that we thought it should be repeated as a public service.

Pass this on to anyone who likes sitting out in the evening or when they're having a cook out. So you don't like those pesky mosquitoes, especially now that they have the potential to carry the West Nile Virus? Here's a tip that was given at a recent gardening forum. Put some water in a white dinner plate and add a couple drops of Lemon Fresh Joy dish detergent. Set the dish on your porch, patio, or other outdoor area. Not sure what attracts them, the lemon smell, the white plate color, or what, but mosquitoes flock to it, and drop dead shortly after drinking the Lemon Fresh Joy/water mixture, and usually within about 10 feet of the plate. It may seem trivial, but it may help control mosquitoes around your home, especially in the South and elsewhere where the West Nile virus is reaching epidemic proportions in mosquitoes, birds, and humans.

I'm a slow walker, but I never walk back.

- Abraham Lincoln

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**Remember Porter's when you
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paper products
chips**

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