

Walkerton

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PALM SUNDAY TORNADO SWEEPS SIX STATES

161 KILLED, 1,000 INJURED,
PROPERTY LOSS REACHES
MILLIONS.

The tornado which swept six states Sunday claiming a total of more than 160 lives, injuring thousands and destroying property to the amount of many millions, struck St. Joseph county, resulting in property losses of about \$25,000 and injury to many persons. The towns of this county were favored, receiving only a hail, rain and wind storm, but in the country east of Walkerton the roof was blown off from the main portion of the home of Charles Mangus and a part of the house torn to pieces. Nels Clarkes big barn was totally demolished.

He attended the North Liberty school until last December when he moved with his parents to Lakeville, and when taken ill was working at the Dodge Mfg. Co. at Mishawaka.

He was baptized in the Christian church at North Liberty Dec. 31, 1913, by Rev. Edwin Brandham.

Those who mourn his untimely demise are his parents and the following brothers and sisters: Arthur, Joseph, John, Clara, Vada, Mrs. Vesta Wooster of Lakeville; Mrs. Katherine George of Elkhart; Mrs. Ruth Walnick of Mishawaka; also the grandparents Mr. and Mrs. J. E. Gordis of Walkerton and Mr. Adam Shetron of Bristol Ind., and many other relatives and a host of friends.

The funeral was held at the Christian church at North Liberty Saturday afternoon at 2 o'clock, Rev. H. D. K. Huber officiating. Interment was in the North Liberty cemetery.

In the vicinity of Mishawaka the storm seemed at its height, houses and barns being unroofed and blown from their foundations. The Clarence Fulmer family on the Bremen road escaped by going into the basement, and the fine homes on the Charles Morris, Jerome Gregor, Henry Oakes, George Laing, Clayton and John Weiss, C. Van Wiper, Robbins Klein and Burner farms all were more or less damaged.

The farm of Jonas Hawblitzel west of Lakeville received the brunt of the storm, the garage, car and all, being turned upside down, windmill blown down, windows of residence broken and clothing from the rooms picked up and carried to adjoining fields.

In Chicago and suburbs the dead are reported to number over 30, the injured 500, with streets piled high with the wreckage of homes and business blocks. In Elgin, Ill., business blocks and churches were piled in heaps, eight lives destroyed and 100 persons injured.

Losses of life are reported from many Indiana and Michigan towns, Edgerton, Ohio, just across the Indiana line, being almost completely swept away. In Georgia and Alabama, 50 dead, hundreds injured and losses of millions of dollars in property are listed.

**AIRPLANE COMPANY WANTS
LANDING STATION AT LAPORTE.**

The Lawson Airplane company of Milwaukee is negotiating for a landing station at LaPorte. The company is planning to establish an airline service between New York and San Francisco. One of its planes with a capacity of 26 persons has made long flights. This corporation has the reputation of being foremost in the passenger carrying field.

Harmon.

Albert Harmon of South Bend, died at Epworth hospital Friday morning at 6:30 o'clock following injuries received when he was struck by an automobile, March 18. He is survived by five children, John, Reuben, Samuel and Alice Harmon and Mrs. Eliza Kaser and two brothers, Eli and Benjamin Harmon. Mr. Harmon was born in Stark county, O., June 5, 1849, being 70 years old at his death.

He formerly resided on a farm near North Liberty, moving to South Bend about three years ago.

The funeral services were held at the residence Monday morning at 9 o'clock and at St. John's Lutheran church at 10:30 o'clock. Rev. A. H. Kieck officiated, and burial was in St. John's Lutheran cemetery.

**LIBERTY BONDS MAY
SOON BE AT PREMIUM.**

Liberty bonds will command a premium on the market within the next two years, in the opinion of John Skelton Williams, controller of the currency. Mr. Williams in an interview declared that holders of Liberty bonds need not have any reason to worry over present market conditions.

A Precarious Job.

The recent merger of the New York Herald and Sun, which resulted in the closing of the old Herald office, caused no little disturbance and mental anxiety among the newspaper men affected, several of whom had spent half a lifetime at the desks they then held.

An old copyreader on the Herald, who had been on the desk for a little more than forty years, threw down his blue pencil in disgust at the announcement that the old shop would go out of business.

"I knew darn well when they got me to take this job," he said pertinently, "that it would not be permanent."—Saturday Evening Post.

**WILL ASK FOR NEW
TRIAL FOR BAKER**

A motion for a new trial for Walter C. Baker was filed in the St. Joseph circuit court Friday by Attorneys Arthur L. Gilliom and Eli F. Seebir. Fifty-five points of error are cited in the trial in which Baker was convicted of the murder of Carl Cook, the LaPorte grocer. Should the appeal for a new trial of his attorneys, it is said, to carry the case to the supreme court in an effort to save Baker from the electric chair.

State of Alexander Grose
NOTICE OF FINAL ACCOUNT

By direction of Christian A. Grose, Administrator, of the Estate of Alexander Grose, late of St. Joseph County, in the State of Indiana, deceased.

Notice is hereby given to the heirs, legatees and devisees of said deceased, and all other persons interested in said estate, that said Administrator has filed in this Court his final account and vouchers for the final settlement of said estate and they are therefore hereby required to be and appear in said Court on the 19th day of April, 1920, when the same will be heard, and make proof of their heirs, or claim to any part of said estate, and show cause if any there be, why said account and vouchers should not be approved.

Witness, the Clerk and the Seal of the St. Joseph Circuit Court at South Bend, Indiana, 19th day of March, 1920.

Wilbur M. Warner, Clerk
B. L. Hoerstman, Deputy
Attorneys for Estate.

THE DEATH RECORD

Shetron

Glen A. Shetron, son of Mr. and Mrs. P. W. Shetron of Lakeville, was born in Liberty township, St. Joseph county, Ind., July 21, 1904, and died at Epworth hospital, South Bend, March 24, 1920, following an operation for appendicitis, aged 15 years, 8 months and 3 days.

He attended the North Liberty school until last December when he moved with his parents to Lakeville, and when taken ill was working at the Dodge Mfg. Co. at Mishawaka.

He was baptized in the Christian church at North Liberty Dec. 31, 1913, by Rev. Edwin Brandham.

Those who mourn his untimely demise are his parents and the following brothers and sisters: Arthur, Joseph, John, Clara, Vada, Mrs. Vesta Wooster of Lakeville; Mrs. Katherine George of Elkhart; Mrs. Ruth Walnick of Mishawaka; also the grandparents Mr. and Mrs. J. E. Gordis of Walkerton and Mr. Adam Shetron of Bristol Ind., and many other relatives and a host of friends.

The funeral was held at the Christian church at North Liberty Saturday afternoon at 2 o'clock, Rev. H. D. K. Huber officiating. Interment was in the North Liberty cemetery.

Finch.

Newton Finch, 81 years and 11 months old, died at his home in Greene township, Sumption Prairie, Friday morning at 4 o'clock. He is survived by his wife, Mary E., and the following children: Mrs. Clara Hale, H. H. Hale, Walkerton; William C., in Liberty township; Mrs. Bertha Olmstead of Waterville, Mich.; George of South Bend; Harry at home; Mrs. Lura Aldrich of Greene township, and a step-son, William H. Hogue of Jonlin, Miss., and two sisters, Mrs. Ella Kreider and Mrs. Martha Alarie of Coloma, Mich. Mr. Finch was born in Michigan April 26, 1838. He had lived in this country 79 years.

Funeral services were held at the Sumption Prairie M. E. church Sunday morning at 11 o'clock, and burial was in Sumption Prairie cemetery.

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Albert Harmon of South Bend, died at Epworth hospital Friday morning at 6:30 o'clock following injuries received when he was struck by an automobile, March 18. He is survived by five children, John, Reuben, Samuel and Alice Harmon and Mrs. Eliza Kaser and two brothers, Eli and Benjamin Harmon. Mr. Harmon was born in Stark county, O., June 5, 1849, being 70 years old at his death.

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**FROM OUR SPECIAL STAFF
CORRESPONDENT.**

Brooks Bowers got married a few weeks ago without consulting his young friends, and several auto loads went out Monday night, with shot-guns, bells and other instruments for making unearthly noises to punish him. Brooks turned them loose to a five gallon can of ice cream. The battle began by 2 o'clock. All were filled up but Doc. It can't be done.

Albert Hayter is next. The crowd is waiting to see if they are invited or if they shall go in their own way.

The farmers are busy preparing ground for oats. There will be a much larger acreage of oats and corn on account of so much wheat being killed.

The adult wheat fly is the most noticeable this spring of any season. They may get a good deal of what is left.

THINKS NAME USED.

Earl Shepard, who admitted to City Judge Frank Gilmer a few days ago that he had found some genuine whiskey at a Greek restaurant on the west side of the city and as a result paid \$15 to the city clerk for his discovery, is not the Earl Sheppard, formerly of Walkerton, Ind., who lives at 732 South Main street. The latter asserts that someone has been using his name in order to make him appear ridiculous.—South Bend Tribune.

3 PER CENT FOR ADVERTISING.

All over the country merchants are adopting the 3 per cent method of advertising which has proven so wonderfully effective.

Actual tests in hundreds of cases have proved that in advertising appropriation of 3 per cent of the previous year's gross sales has increased the business 33 per cent.

This increase doesn't happen the first week after the advertising campaign starts, however—it is the cumulative effect of a campaign carried on regularly and persistently for a year.

If the 3 per cent were all spent in one grand blowout it would be wasted, but continued over the entire year every week or every day or every other day, it is the surest business builder in the world.

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SAVING MONEY ON MEAT.

Here is a real thrift recipe for a nutritious dish prepared from less costly meat. It is issued by the Division of Women's Activities, Department of Justice. Use this recipe and save money on meat.

The second recipe is as follows:

REFINING PLANT DESTROYED BY FIRE

Fire destroyed the warehouse and barn of the Indian Refining Co., in South Bend Wednesday evening causing a loss of \$50,000. A series of loud explosions first attracted the attention of the people of the vicinity to the fire. Two tanks were filled with 10,000 gallons of gasoline, while other tanks contained kerosene and lubricating oil, all of which were destroyed. It was one of the most hazardous fires the South Bend firemen have had to fight in many years. The origin of the fire is unknown.

MOURNED HIS INSULTED COUNTRY.

It is related of Thiers, celebrated French statesman who died about 40 years ago, that so long as there was a German soldier on French soil he always used notepaper with a deep black border.

RECIPE NO. 2—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 3—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 4—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 5—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 6—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 7—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.

5 or 6 onions.

Salt.

Butter or butter substitute.

Slice onions in water. Drain thoroughly. Place onions in a shallow saucepan, cover closely and cook over a slow fire for 15 or 20 minutes till tender. Use no water or fat, as the onions contain both moisture and richness. When the onions are done, uncover and brown slightly if preferred, but they are more digestible without browning. Heat a frying pan smoking hot, and brown the steak quickly on both sides; reduce the heat and turn the meat frequently until it is cooked through. Season the steak and salt the onions. Serve the meat on a platter with onions around it. Add butter if desired.

RECIPE NO. 8—

CHUCK STEAK WITH ONIONS

2 pounds of chuck steak.