The Rexall Store

Thursday, Friday and Saturday, Nov.10,11,12



THE Rexall STORE HIGHWOOD ILLINOIS. Telephone 222-1400

ANNUAL MEETING OF H. P. HOSPITAL ASSN.

Continued from page 1

what the call is. They have designed ment of that portion of the activities. and paid for the beautiful drinking During the past year the hospital fountain, which is a memorial to has received many special gifts from Miss Thomas; they not only paid for individuals. Through the generosity but are now decorating it most taste- report was prepared and printed at fully; they started a fund which was no cost to the hospital. Mr. Frank the nucleus of and was used for the W. Hawkins has deeded to the organfirst payment on the new Nurses ization as a memorial to his wife a Home property; they are responsible valuable piece of real estate in Highhave paid for many charity cases; it Hoffmann, formerly of Chicago, now tickets were to be sold this last Octo- will be applied to the Nurses Home ber for the Chicago Business Men's mortgage. The Millard and Boynton orchestra. The management of the families have redecorated the Charles hospital, the personnel of the organi- T. Boynton Memorial room, and Mrs. zation, and the patients are greatly Wiegand has done the same for the in their debt.

members of the board for their work for the Haskins Memorial Clock sysand hearty co-operation. Due to the tem. work of the various committees the hospital will have an adequate park- but my point is that if the community ing space, the Accounting department will support the institution by using many years, seems to be now work- scribing to the Maintenance fund. junct. The only debt of the hospital keep the hospital up to its full efficis a \$7,500 mortgage on the Nurses liency, all the buildings, additions and home, and a committee of the board equipment which I mentioned as being has already secured subscriptions for needed will be provided in due time. two-thirds of this amount, and it is We have today as a result of the funded debt.

take up the actual figures:

scribed to by every member of the think we can all be very proud of. community. A hospital is to a certain extent like the police or fire de- treasurer, Mr. Carl G. Bingham; the partments of a city. The less the po- head of the medical staff, Dr. Shellice or fire departments are called don; the superintendent, Miss Johnupon the more convinced are we that son, and the Woman's auxiliary preswe are living in a law-abiding com- ident, Mrs. Roger Vail. munity and that our homes are in a fairly fire-proof condition, but we want those departments kept up to the highest efficiency nevertheless. In the case of the hospital, other than the maternity department, the lack of use should mean that the championship form defeated their oldcommunity is leading a saner, health- est rivals, the Chicago Black-Jackets, ier life, is driving with more care, 13-0, last Sunday. This was the first and is not mixing alcohol and gaso- elimination game for the champion-

in part possibly due to some extra- ence that most teams will find hard ordinary expense, such as a partially to stop. Aided by this wonderful innew heating equipment and complete terference Stewart was able to galinterior decorating, both charged lop 65 yards through the entire Blackagainst this year's operations. Never- Jacket team for a touchdown. While theless, the deficit is larger than prev- Stewart and Dever were the shining ious years, and yet we have probably lights in the backfield, much credit is saved more lives than ever before, due to Williams, tackle, and Kehr-At least, we have had many serious | wald, the "fighting center," both playcases and have discharged as cured ing a whirlwind game in every dea large percentage.

The history of the Deficit Maintenance fund is probably known to most of you. From July 14, 1918, when the hospital was first opened, until January 1925 the deficit was made up by a small group of people. For the last three years, as a result of a community drive, launched in January 1925, approximately 1050 people pledged to contribute to this Maintenance fund, in sums from \$1,000 for one year down to \$1 for three years. The larger portion of the pledges is indicated by 89 pledges for \$50, 111 pledges for \$25, 226 pledges for \$10, and 305 pledges for \$5.

The hospital is operated not for profit, but for the benefit of everyone in this community. It is an institution which should be supported by all, both from an altruistic and also from a selfish standpoint, as no one individual knows when he or his family! may need its services, and if the hospital can not be maintained efficiently, when the time of need comes the facilities will not be available. Therefore, I believe that we should have a Guarantee fund which will be received in cash of at least \$15,000 a year.

Second, the necessity of constructive criticism by all in the community, This, I believe, can be secured to a greater extent than is now the case by inviting each of the various fraternal and charitable organizations to appoint a representative. These representatives would be invited to the board meetings, would be expected to inspect the hospital whenever and as often as it was convenient for him or her so to do, and would be advised by the superintendent whenever a patient was admitted who belonged to the fraternal order or who came under the jurisdiction of the charitable organization represented.

I have not outlined any plans for buildings or additions. A modern home to house the nurses is needed. At the present time the nurses are lodged in two seperate buildings owned by the hospital, but originally planned and used as private homes. A central heating system which would take all boilers out of the basement. in the main building and give addi-tional space for the laboratory, Xray, etc., is quite necessary in the near future. A contagious ward or separate building for contagious cases would be a very great addition to the present hospital's facilities. These

are just mentioned as a few of th things that would make our hospital more complete and efficient.

In the past year the laboratory has been reorganized and we have a fulltime technician in charge. A blood transfusion class has been established. and support is by far the greatest The X-ray department equipment has auxiliary, as their name implies, to been brought up to the latest and the professional activities of the hos- most modern possible, and an assistpital. These women make bandages, ant to Dr. Sheldon is resident in the roll dressings, give material and hospital. A housekeeper is now a money, and are always willing and part of the hospital personnel, assistanxious to be of service, no matter ing the superintendent in the manage-

a Memorial room to Miss Williams, of Mr. George Pick the last annual for the Contagious Ward fund; they land Park. Mr. and Mrs. Bernhard was to them that we turned when of Santa Barbara, gave \$1,000, which McGregor Adams Memorial room and As president I wish to thank the furnished new electrical equipment

I shall not enumerate all the gifts, which has been a difficult problem for its facilities when needed and subing out into a real business-like ad- which will permit the management to

their hope that the entire amount will generosity and far-sightedness of a be subscribed before December 1st, relatively few people land, buildings which will leave the hospital without and equipment valued at \$236,000, which constitute a physical unit sec-The financial report for the year ond to no suburban hospital of its will be presented by Mr. Bingham, size, and equal in many respects to the treasurer, but there are two points the largest and best city hospitals. I should like to touch on before we We have a medical staff comprising men who are leaders in their special-First, the necessity of a Mainte- ties, and we have a spirit and organnance fund, or Guarantee fund, sub- ization in the hospital itself which I

Reports also were presented by the

HIGHWOOD DEFEATS BLACK JACKETS, 12-0

The Highwood A. C. playing in ship of the Mid-west league. The Whether the Highland Park hos- game was featured by the brilliant pital can ever be self-supporting is a running of Stewart and Dever, both question; we have not been so far. scoring touchdowns on long runs. This last year our deficit is \$14,248, Highwood has mastered an interferpartment of play.

> The opponents were seldom in Highwood's territory, making only two first downs to the locals 15.

> Sunday's lineup: l.e. Robinson, l.t. Stipe, l.g. W. Cronkhite, c. Kehrwald, r.g. Fink, r.t. Williams, r.e. Werhane, q.b. N. Fink, r.h. Allens, captain, l.h. Joe Boylan, f.b. A. Cronkhite.

Substitutions: Walkie for Robinson. N. England for Stipe, Gilkinson for Cronkhite, Carpenter for Williams, Farmer for F. Fink, Dever for Allen, Stewart for Joe Boylan, John Boylan for N. Fink, Bellei for Cronkhite, Bruner for Gilkinson.

> Where there is coal there are ashes. dust and drudgery. Where there is Nokol Automatie oil heat there are cleanliness, health and standards of living demethod of heating. Ask for details.

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SPECIAL SALE

From Friday, November 11th, to Thursday, November 17, Inclusive

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SIRLOIN STEAK the pound PORTERHOUSE STEAK the pound ROUND STEAK the pound ROUND STEAK the pound HAMBURGER STEAK the pound PLANK STEAK the pound BEEF POT ROAST the pound RIB PORK ROAST the pound RIB PORK ROAST the pound PORK ROAST the pound PORK ROAST the pound PORK ROAST the pound STEAK the pound PORK ROAST the pound PORK ROAST the pound STEAK the pound PORK ROAST the pound STEAK the pound STEAK the pound PORK ROAST the pound STEAK the pound STEAK the pound PORK ROAST TO THE POUND STEAK TO THE POUND ST	_
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BALDWIN APPLES 4 lbs. for 25c; the bushel \$2.	19

DRY ONIONS, 10 pounds for ______25e CABBAGE, 3 pounds for

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EXTRA LARGE SIZE, 4 lbs for _____ LARGE SIZE, 3 lbs for _____ MEDIUM SIZE, 4 lbs. for SMALL SIZE, 3 lbs. for ORANGES, JUICY, 4 dozen \$1.00 GRAPEFRUIT, 6, 8 or 12 for______\$1.00 POTATOES-FRIDAY ONLY-Peck ______29c LEMON PEEL, the pound ORANGE PEEL, the pound CITRON PEEL, the pound RAISINS, 2 packages for

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