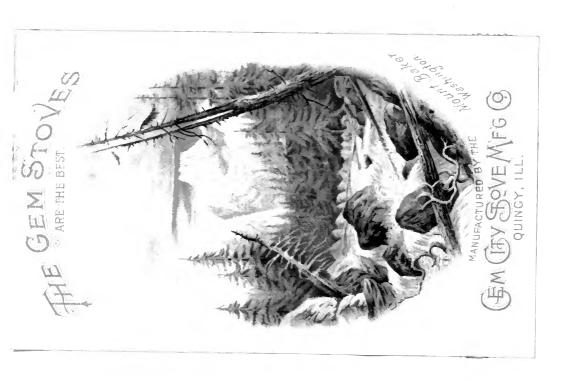
977.34404 W217s





.

.

4

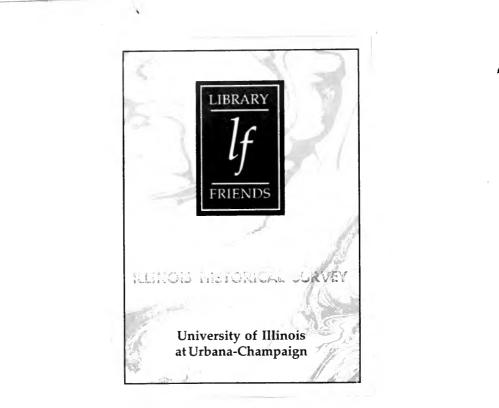
PRINTERS AND BINGERS,

.

.

٠

QUINCY, ILL.



THAD.	W. 1	WARD)'S	·••	. . .	
SOU	IVEN	IR VIE	WS			
OF	THE PRINCI	PUE	BFIC	AND		*
·••	· • ·	ÞŖI	VAT	ΕE	BUILD	INGS
	OF Q	UINCY,	IPPI	1015	•	
		COPYRIG	HTED 1892.			
PUBLISHED BY		······································				
	,	THAD. W.	WARD			
QUINCY, ILLINOIS	•			New	sdealer and	Statiover.

.

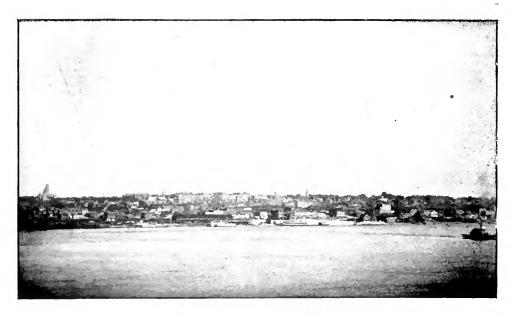
977.34404 JUL hist. Survey W217A >>>>QUINCY.

Q UINCY, ILLINOIS, is very properly known as the "Gem City". It was settled in 1825 by Governor John Wood, and to-day counts her population at 40,000. Naturally beautiful, it stands proudly on the top of a high bluff, and looks down one hundred and forty-five feet upon the "Father of Waters", the grand old Mississippi, which shimmers by. Much of its beauty is due to the constructive ingenuity of Mr. John Batschy, the architect. who has given us those beautiful residences in Park Place, besides the Gem City Business College and many other handsome public and private buildings. Baldwin Park has become a feature of Quincy, and is already well known. The Soldiers and Sailors Home, built by the State of Illinois, at a cost of several million dollars, is a magnificent institution, and gives friendly shelter to over a thousand veterans.

Quincy contains over four hundred industrial enterprises, the largest one probably being the foundries, which have an annual output of over 120,000 stoves. Electricity is used quite extensively here: Street cars are run by it; the city is lighted by it; many factories prefer it to steam. The railroad facilities are very good, being an important junction point for three lines of the great Burlington Route, which runs thirty-four passenger trains in and out of Quincy every twenty-four hours. One of its lines runs East and West, and two North and South.

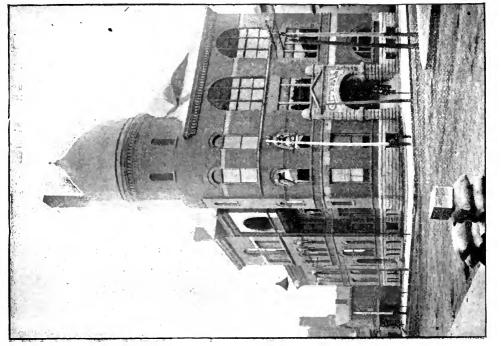
. .

*

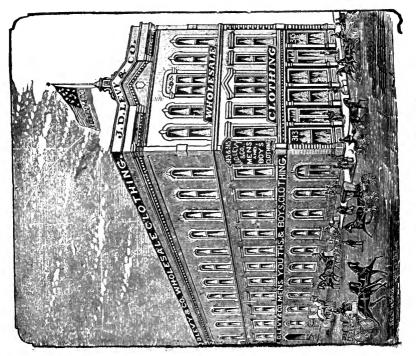


Birdseye View from River Bridge,

•



City Hall.



J. D. Levy & Co. East of City Hall.

. •



Cons Hour

. • .



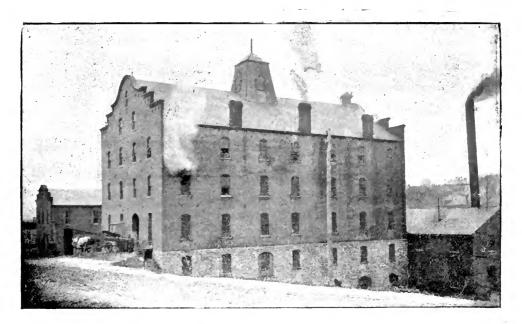
Weem's Laundry Fifth and Jersey,



State Street East of Eighth.



Headquarters Building. Illinois State Soldiers' and Saitors' Home.



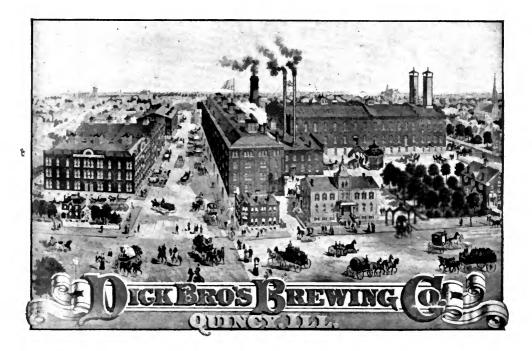
Wellman & Ducire Tobacco Co.

** . e 7

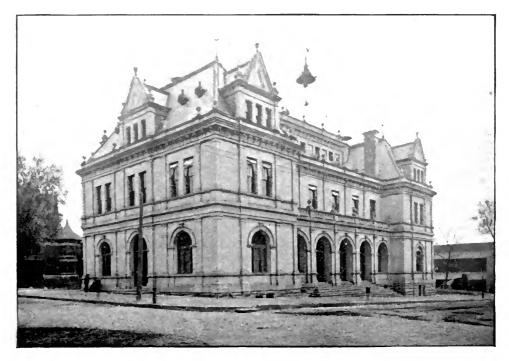


Washington Park,

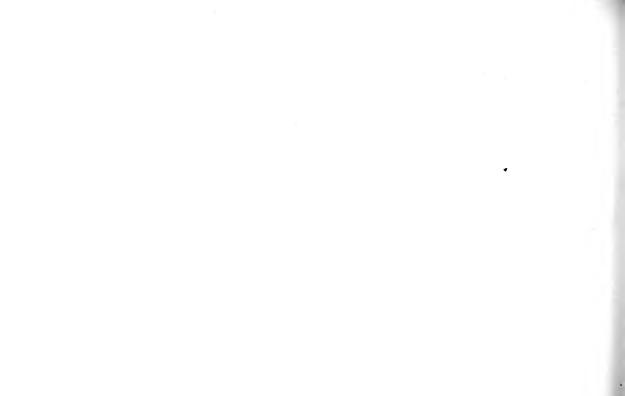






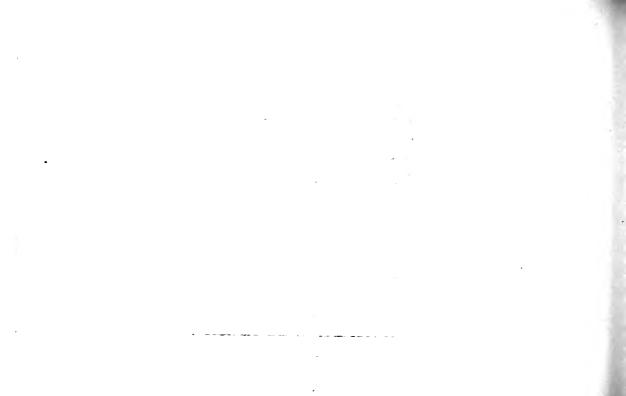


Government Building.





Hampshire Street, looking East.





Presbyterian. Good Shepherd.

Vermont M. E. Church.

First Union Congregational. Cathedral of St John.





Ticket and Freight Offices, Burlington Route. Newcomb Hotel.







Residences.

J. B. Schott. D. L. Musselman.

Geo, Ertei. Louis Wolf



J. B. Boyd Plumbing Co.



Interior of Geo. Risto's Salesroom.

. .



Base Ball Grounds.

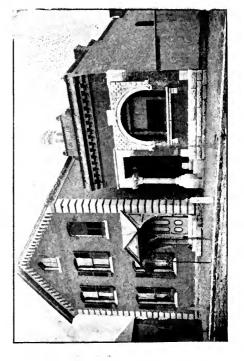
Baldwin Park, Main Entrance. Club House.

Some of the Stalls.

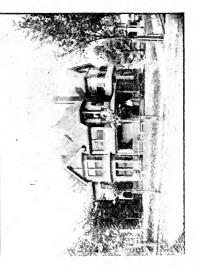
Rear of Grand Stand.

-

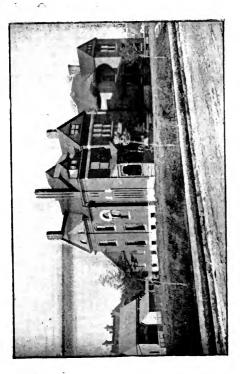
Office and Residence of Dr. G. Irwin.



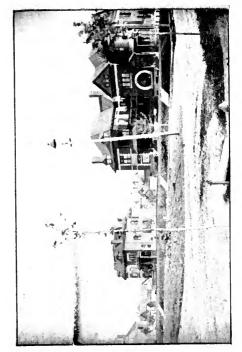




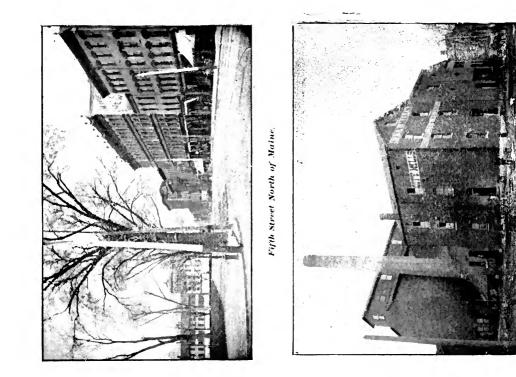
.



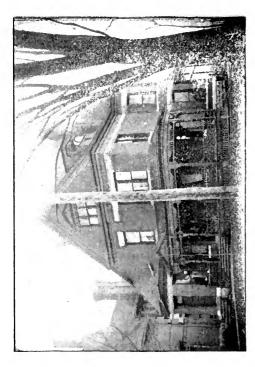
Park Place. Part of North Side.



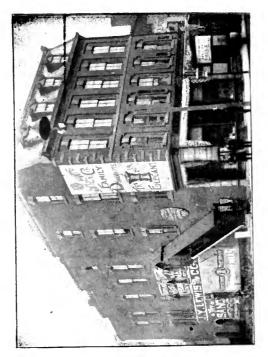
. ,





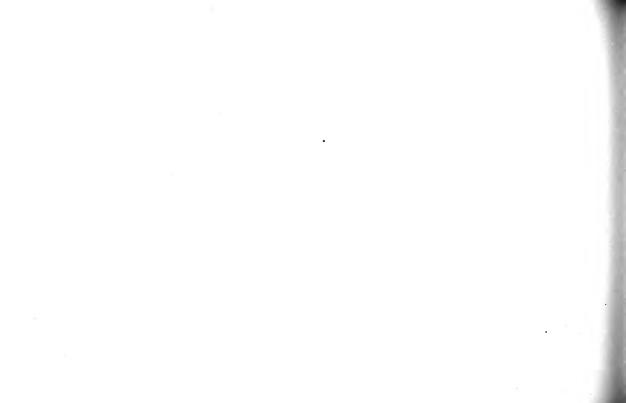


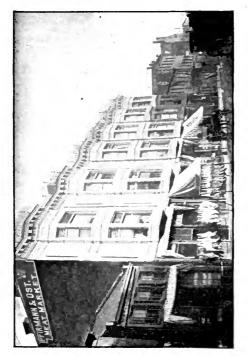
Residence of J. Y. Lewis.



I. Y. Lewis 'A' C

с

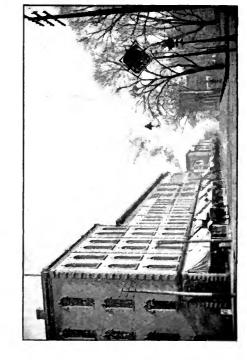




Phirman & Ost.

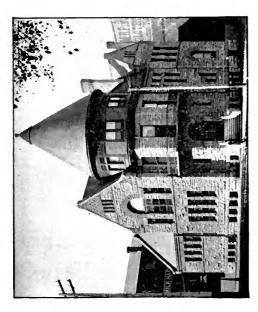
Fiew on Sixth Street.

Ward's News Depot.

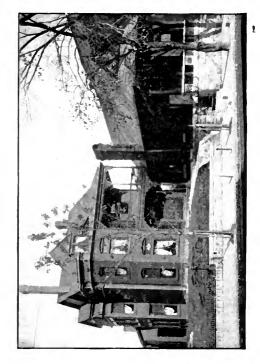


Fourth Street North of Maine.

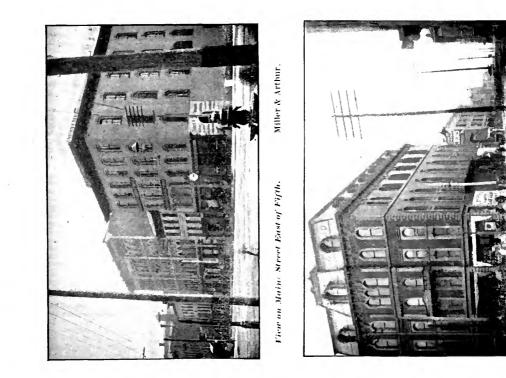




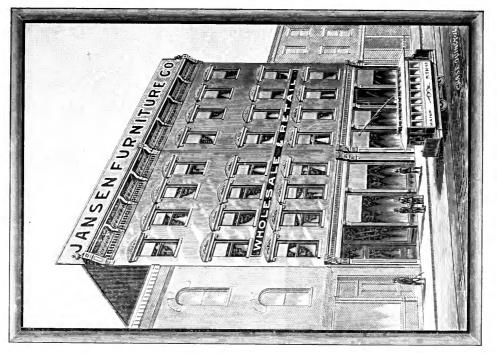
Public Library.



Residence Dr. J. J. Whipple

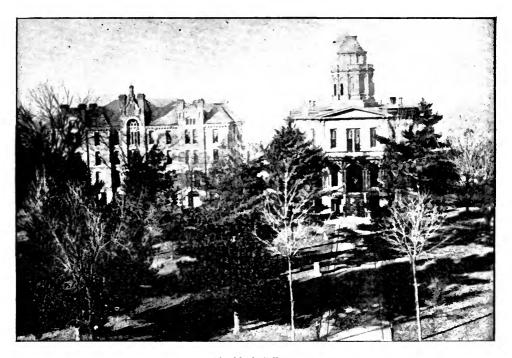


Doern's Opera House.



r

.



Chaddock College

Vickers Dormitory,

College Eall.

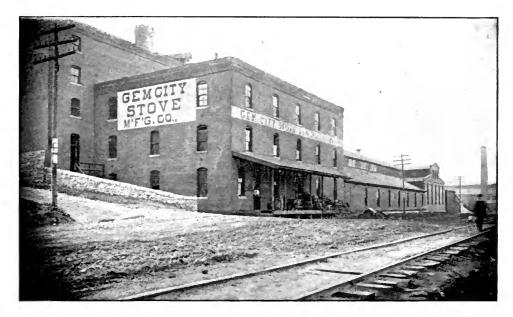
· · · · · · ·

.

.

.

.



Gem City Stove Manufacturing Comgany.



Hampshire Street East of Fifth.



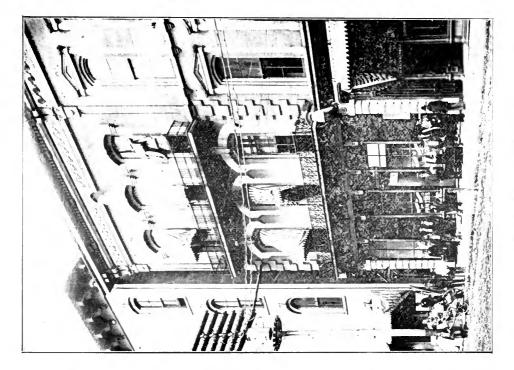


J. B. Schott Saddlery Company.

.

*

÷



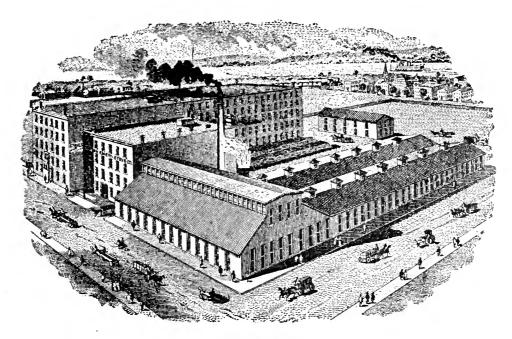
Hoffman & Schoeneman, Printers,



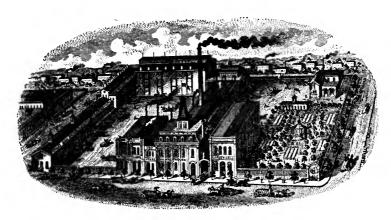


Jackson School,

Jefferson School,



Channon-Emery Store Works,



Wahl Brewing Company.

Potato Pancakes With Chops Are Always Popular

Potato pancakes, with pork chops, are always popular with men. So clip and file this recipe to be used the next time you entertain several of dad's friends at dinner.

Peel and grate 6 raw potatoes. Season with salt and pepper and mix in one egg and 2 tablespoons of flour. Drop on a well buttered griddle, a spoonful at a time, leaving space between to flatten the cakes. Continue to add a little butter to the griddle. Cook a golden brown on both sides.

