

NEWS OF SPECIAL INTEREST TO WOMEN

POLICE BROKE UP MILITANT MARCH

Women Were on Way to Hand Petition to King George.

SKIRMISH WAS LIVELY

King George Saw Battle From Window of Buckingham Palace.

LONDON, May 21.—The police today broke up a large column of militant suffragettes, who were attempting to march on Buckingham Palace for the purpose of handing a petition to King George. When the women reached the top of Constitution Hill, leading to the palace, the police dispersed them and arrested Mrs. Emmeline Pankhurst and several other leaders.

The skirmish between the police and the suffragettes outside the gates of Green Park was very lively while it lasted.

Mrs. Pankhurst, surrounded by a bodyguard consisting of several hundred suffragettes, suddenly appeared from the portal of a residence opposite the park, crossed the road to the gates, and attempted to march down the drive leading to the palace.

Mounted police then barred their progress, and the women who were armed with sticks, attempted to cut their way through the lines of patrolmen. They fought with vigor, using their sticks with such force that the police charged.

Several women were injured in the struggle, and the raiders were finally driven back, but left Mrs. Pankhurst and a number of her lieutenants in the clutches of the police, while on the ground was a considerable collection of remnants of garments which had been torn during the fight.

The police also suffered some casualties during the fierce onslaught made on them by the women.

King George himself was an interested spectator of the earlier movements for his protection, which he watched from a window of Buckingham Palace.

The ambulance corps was kept very busy in attending to a number of injured women and removing on stretchers several who had fainted. There were over forty arrests, including Mrs. Pankhurst and her daughter, Miss Sylvia Pankhurst, who was captured near the palace.

BANGLES, BEADS AND EAR-RINGS

The One-Time Popular Brooches Are Now Very Seldom Seen.

Bangles, earrings and beads are the rage, and in the rush for the latest in jewelry the one-time all-important brooch has been forgotten. With the exception of a quantity set aside for the use of the aristocracy, the old are they in form and workmanship—extremely long and of amazing variety in style, plain black ring-shaped ones, with round bead drops, are considered chic for the tailored costume, while long drops of chased silver or gold, platinum settings, gem clusters and multi-hued agates are exploited with the more elaborate afternoon or evening gowns.

It is impossible to place a limit on beads—they are baffling in variety of texture, length, color, size and weight. Some of the largest egg-shaped beads are no weight at all—for they are hollowed out wood, and some of the tiniest strings are very heavy—for they are solid jet, amber, or precious stones. And a hangle this year is anything from a pleated tulle ruffle at the wrist to an ancient Grecian armlet worn above the elbow with long gem-studded chains suspended.

Several bangles—any number from 2 to 12—are worn on one wrist, but these are due to the fact that the set circlets that slip on over the hand. Cameo set gold bracelets with the old-fashioned hinged design, are in the height of fashion, and linked bracelets with coins and tiny trinkets are again enjoying great popularity.

GOOPS

By GELETT BURGESS



Peter Lees

Oh, never try, like Peter Lees, to pass in front of people, please! But go behind them and they'll know you've learned the proper way to go. This Goop is often told about it, and he may learn, but still, I doubt it!

Don't Be A Goop!

MOTION PICTURE STORIES

Nina of the Theatre

The first of the Kaleid Alice Joyce Series.

Continued From Yesterday.

Dr. Brent, the house surgeon, had become aware of Nina's devotion to Paul, but the girl's superb offer filled him with amazement. Then was born an admiration which gradually deepened into love as time went by. Altho he knew the tremendous chance Nina was taking in risking her beauty, his devotion to the cause of science induced him to accept her offer.

Paul was kept in ignorance of the price Nina was about to pay for the trip to the mountains. He was puzzled when Nina called to see him just prior to her operation, and why she went as she left him. Later, he was informed that his sweetheart had been compelled to undergo a serious operation as the result of an accident which had overtaken her.

Nina entered Dr. Brent's office on the all-important day. A cheque for \$1,000 was handed to the brave girl, and she immediately placed at the disposal of her sweetheart. Shortly afterwards, Nina was in a private room, preparing for the operation.

By this time, Dr. Brent had become deeply in love with the girl. Her heroic conduct touched the innermost depths of his heart. A feeling of intense jealousy swept over him every time he thought of Paul. Thus, it came about that he vowed Nina should wed no other man but himself.

During the period which followed the operation, Paul returned from the country, his health completely restored. His first act was to come to the hospital. With grave face, Dr. Brent informed him that the operation had left Nina disabled for life.

Altho his words sent a chill thru Paul's heart, the man declared that it was not Nina's beauty alone that he worshipped. Even as he spoke, a benediction dawned upon Nina's mind. Taking Paul to Nina's room, he suddenly raised the bandage which hid the girl's face. At the sight before her eyes, a cry of horror burst from her lips.

Nina caught the look in her lover's eyes, and his step backward when he had seen her face. With a heart-rending cry, she dropped her face into the pillow and wept bitterly. Pierced to the heart, Paul started forward to seize her in his arms. Brent stepped in between them, however, and motioned Paul to leave the room.

Agitated to assure Nina of his love, he wrote a note in Brent's office and requested the doctor to take it to his sweetheart. After a moment's hesitation, Brent consented. But, when he returned to the room, he found the note in hand and returned it to the amazed lover, he announced that Nina had declared she never wanted to see him again.

Hurt, Paul left the hospital, determined not to return until Nina should send for him. Could Paul have seen his sweetheart a month later, however, he would have discovered that a trick into Nina's room the morning after he had left. Brent cheerfully announced that the bandages swathed about her head might be safely removed.

Nina's heart, however, was heavy. In the time that had intervened since Paul had seen her face exposed, she had not heard from him. A dreadful fear possessed her.

The girl shrank back when Brent handed her a mirror with the suggestion that she gaze into it. Remembering Paul's start of horror, she feared lest a horribly mutilated countenance confront her. Plucking up courage, however, Nina gazed into the glass. A cry of joy broke from her lips.

Not a scar remained to show that she had undergone an operation. While her face was pale, it was as beautiful as it had ever been. Realizing that she was due to Dr. Brent's skill that she was not disgraced for life, Nina seized his hand and pressed it to her lips.

A few days later, the girl was informed that she was at liberty to leave the hospital as soon as she desired. With glad heart, Nina entered Dr. Brent's office and asked for what letters had come. The dread thought that Paul had proved faithless, now seemed to be a certainty. A sob came to her throat.

At this moment, Brent entered. The tears in Nina's eyes caused him to take her in his arms in an attempt to comfort her. Suddenly he pressed her to his heart, and to Nina's amazement asked her to be his wife. A vision of Paul appeared before the girl's eyes, but the thought that he had proved unworthy of her great sacrifice, and her gratitude to the man whose skill had saved her beauty, caused Nina to shyly whisper: "Yes!"

The first year of their marriage was one of unalloyed happiness for Brent and Nina. Then, gradually the call of his experimental work seized the doctor, and Nina found herself neglected. Brent, with a discovery which led him to believe that he had found a cure for cancer. In order that he might have more time at his disposal, the man resigned his position at the hospital.

To Be Continued.

VESEVIVUS ACTIVE AGAIN.

NAPLES, Italy, May 21.—The activity of Vesuvius augments daily among the population. Dense clouds of smoke are emitted from the crater and form heavy clouds. Stromboli also is much more active than usual.

COBALT SPECIAL DERAILED.

NORTH BAY, May 21.—The Cobalt special G.T.R. express, which left Toronto at 8:30 last night, was derailed near Trout Creek at 4 o'clock this morning. The passengers were shaken up, but no one was injured. Some of the cars turned partly over, but no great damage was done.

RUSHED FROM CEYLON

is electrically weighed, hermetically sealed and dispatched to your table fresh with all the fragrant odors of the Sunny Isle. Sample from Salada, Toronto.

Maple Sugar Pralines.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

Maple frosting is always a well liked filling on any white cake. Nuts are usually added but they are not needed. Crush a half a pound of maple sugar and put it in a sauce pan with one cup of granulated sugar and a cup of cream. When the sugar is dissolved, boil the mixture without stirring until it does not separate in cold water. Cool slightly, then beat until creamy. Re-heat until softened enough to spread on cake layers.

An excellent plain cake that this rich frosting makes delicious is made over a recipe contributed by a lady of this city. It is called mock angel cake. Beat one-third of a cup of butter with one cup sugar, one egg, white and yolk beaten separately, one-third teaspoon vanilla, one cup of milk, three cups of flour containing three heaping teaspoons of baking powder sifted together. Add the well-beaten white of the egg at the last. Bake in a shallow pan in two layers.

Maple hard sauce is used upon puddings or any sort of cake. Boil thick maple syrup until it is reduced one-half. Do not stir or shake it while boiling. Add half as much butter as you have thick syrup. Remove from heat, and cool slightly, then pour upon a well-beaten white of an egg, beating all the time. Continue beating until the mixture no longer separates. Use at once before it grows cold.

GRADUATE NURSES RECEIVE DIPLOMAS

Lieut. Governor Sir John Gibson Presides at Western Hospital Exercises.

MISS BELL HONORED

Retiring Superintendent Was Recipient of Many Handsome Presents.

The exercises in connection with the graduation of nurses at the Toronto Western Hospital yesterday afternoon were of an exceptionally memorable character, owing to the fact that it was the first occasion on which his honor Sir John Gibson had officiated at any function of the hospital since also because the conferring of diplomas and medals was followed by a series of presentations to Miss Bell, the retiring superintendent, who is retiring from her position after five years of very efficient service.

Hon. Thomas Crawford, said a few words of greeting to the Lieutenant-Governor, whom he introduced as chairman of the proceedings. The opening prayer was said by Rev. Canon Ingles, and Rev. Crawford Brown gave a sympathetic address to the graduates.

Preceding the conferring of awards Sir John Gibson spoke of his interest in hospitals generally, and expressed the opinion that it is the duty of men in office such as he to have the honor of holding, to express their approval and approbation of the work done by men and women in such institutions. He deemed it a great pity when efforts put forth in such cause were ignored by those in authority. The graduating nurses and the nurses present in the hospital were then presented with diplomas at the hands of his honor, while at the same time each received a beautiful sheaf of roses from Superintendent Miss Bell.

The scholarships and prizes were for the most part presented by the donors. Hon. Thomas Crawford, chairman of the board of governors, introduced the second number. He spoke of the efficiency and fine service of Miss Bell, and the regret of all at the loss they would sustain in her retirement. The board felt they could not allow her to leave without an expression of their appreciation. He then asked Sir John Gibson to present Miss Bell on behalf of himself and colleagues.

Dr. Haggie then presented two mission chairs, upholstered in leather, on behalf of the medical staff. Dr. Clouse spoke eloquently of the hospital and the nurses present. A presentation of a cut-glass bowl and a small dish was made by Mrs. S. M. May on behalf of the ladies' board of the hospital, and the nurses presented a bouquet of roses. Short addresses were also made by Dr. Ferguson and Mr. Noel Marshall. Miss Bell read the

superintendent's report, thanking all for the support they had given. Refreshments were then served in a large marquee in the grounds. Among those present was Mrs. David Fiskin, one of the most generous benefactors of the hospital. The following are the graduates and the recipients of scholarships and prizes:

Graduates—Sadie Ritchie, Elmville, Ont.; Emma Victoria Pringle, Arden, Ont.; Sara Atchison, Weston, Ont.; Elizabeth Adele Jackson, Maple, Ont.; Edith Lawson, Wodehouse, Ont.; Mabel Hilda Allison, Bloomfield, Ont.; Bertha Linton, Cole, Acton, Ont.; Marion Augusta Fay Miller, Glen Miller, Ont.; Mary McDonald, Atherley, Ont.; Emmeline Harvey, Toronto, Ont.; Annie Bertha Riley, Toronto, Ont.; Marjory Dales Rose, Guelph, Ont.; Stella Meggs, Drumbo, Ont.; Annie Lowe, Barkway, Ont.

The Dr. Albert A. Macdonald gold medal for general proficiency and highest marks, Emmeline Harvey, Toronto; highest marks in surgery, Annie Lowe, Bracebridge; best surgical technique, Edith Lawson, Wodehouse; highest marks in medicine, Mary McDonald; Atherley; highest marks and efficiency in massage, first, Mary McDonald; Atherley; second, Marjory Rose, Guelph; general proficiency and highest marks in intermediate class, Marjory Mabel Joyce, Eddystone; general proficiency and highest marks in junior class, Bernice Jane Ewart, Toronto.

BEACHES W. C. T. U. REPORTS PROGRESS

Mrs. George Toye Elected President at Seventh Annual Meeting.

The seventh annual meeting of the Beaches W. C. T. U. was held in the Key Beach Presbyterian Church, Mrs. Ward, district superintendent, in the chair. Mrs. Savage, the district evangelist, presided, conducted the devotional exercises, and gave a very helpful talk on "Obedience to the Divine Leading" in our home life and public work.

The annual reports of the various committees and organizations were read and accepted. The Beaches Union has made satisfactory progress during the past year in every department. An encouraging report of the L. T. L. was also read at this meeting by Miss Bessie Vere.

A pleasing feature of the proceedings was the presentation of a bouquet of carnations to Mrs. Miller, on the occasion of her leaving Toronto for Battle Creek.

The following officers were re-elected: President, Mrs. George Toye; Vice-President, Mrs. George Toye; Secretary, Mrs. Bessie Vere; Recording Secretary, Mrs. Bessie Vere; Corresponding Secretary, Mrs. Bessie Vere; Treasurer, Mrs. Bessie Vere; Publicity Secretary, Mrs. Bessie Vere; and delegates, exclusive of officers, were appointed to the district annual conference, to be held in Willard Hall, June 9, 10 and 11.

CIGARET SALE STOPPED.

OTTAWA, May 21.—The sale of cigars has been prohibited until further orders in Shawville, Que., as a consequence of the bush fires which are raging in the vicinity. This step has been taken by the authorities owing to the danger of the discarded cigar butts cast away by smokers setting fire to the extremely dry grass and brush.

THE DOOR WILL GET DIRTY!

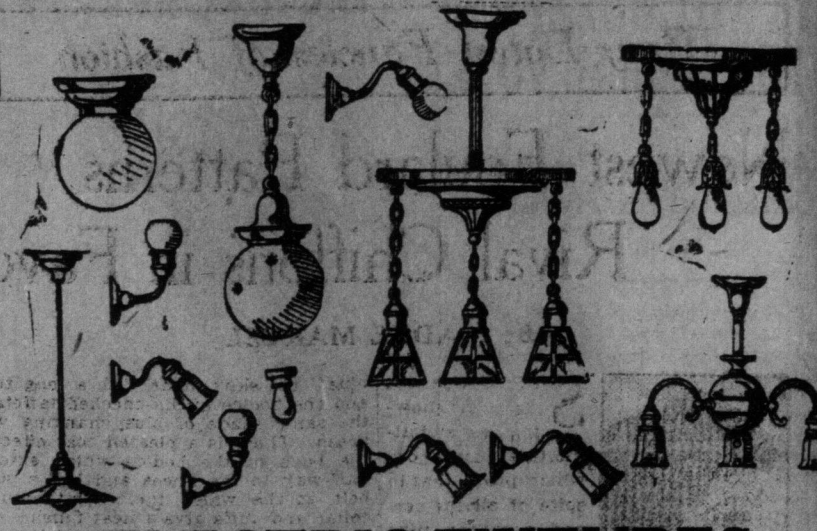
Especially where there are children in the house, but Panshine makes doors, floors, tables, and cupboards, wondrous clean—a joy to look on. It shines everything—does

PANSHINE the magic cleanser

Panshine absorbs dirt and grease and grime as nothing else does. It makes the disagreeable part of kitchen work and cleaning, scouring and scrubbing simple and easy. For it is so strong that it will not harm the hands.

Large Size 10c. At All Grocers

THE DOOR WILL GET DIRTY!



ELECTRIC FIXTURES

To make room for alterations to our fixture showrooms, all sample fixtures to clear at one-half cost to manufacture. All solid brass, and usual guarantee. No charge for installing, and includes the glassware and insulating joints. Let us wire your residence for electric light, connecting all wiring and not breaking plaster or marking the decorations. We specialize in this work.

Electric Wiring and Fixture Co.

261 COLLEGE STREET (Cor. Spadina Avenue)

Phone College 1478. Open Evenings, 7 to 9 p.m.

Coupon - MODERN DANCING - Coupon

VERNON and IRENE CASTLE

The book that will teach you graceful dancing.

CLIP THIS COUPON

and five others having consecutive dates, present them at The World Office, 40 Richmond street west, Toronto, or 15 Main street east, Hamilton, together with 75c, which covers the cost of packing, duty, etc. If by mail, send 1c extra for postage.

FRIDAY, MAY 22, 1914

NATION'S CUSTARD POWDER

Is Simply Delicious

Try it with stewed or plain fruit.

Sold by grocers, 10c, 15c and 25c tins.

FRED GOWARD, Agent, Toronto

committees and organizations were read and accepted. The Beaches Union has made satisfactory progress during the past year in every department. An encouraging report of the L. T. L. was also read at this meeting by Miss Bessie Vere.

A pleasing feature of the proceedings was the presentation of a bouquet of carnations to Mrs. Miller, on the occasion of her leaving Toronto for Battle Creek.

The following officers were re-elected: President, Mrs. George Toye; Vice-President, Mrs. George Toye; Secretary, Mrs. Bessie Vere; Recording Secretary, Mrs. Bessie Vere; Corresponding Secretary, Mrs. Bessie Vere; Treasurer, Mrs. Bessie Vere; Publicity Secretary, Mrs. Bessie Vere; and delegates, exclusive of officers, were appointed to the district annual conference, to be held in Willard Hall, June 9, 10 and 11.

CIGARET SALE STOPPED.

OTTAWA, May 21.—The sale of cigars has been prohibited until further orders in Shawville, Que., as a consequence of the bush fires which are raging in the vicinity. This step has been taken by the authorities owing to the danger of the discarded cigar butts cast away by smokers setting fire to the extremely dry grass and brush.

THE DOOR WILL GET DIRTY!

Especially where there are children in the house, but Panshine makes doors, floors, tables, and cupboards, wondrous clean—a joy to look on. It shines everything—does

PANSHINE the magic cleanser

Panshine absorbs dirt and grease and grime as nothing else does. It makes the disagreeable part of kitchen work and cleaning, scouring and scrubbing simple and easy. For it is so strong that it will not harm the hands.

Large Size 10c. At All Grocers

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!

THE DOOR WILL GET DIRTY!