

NEWS OF SPECIAL INTEREST TO WOMEN

RAGLAN BLOUSE IS STUNNING ADJUNCT

Sporty in Appearance, It Has Long Sleeves and High Rolling Collar.

The new raglan shirt is a stunning adjunct to the sporting outfit. It is a blouse in the making, with long sleeves, finished with a high, loose rolling collar, and the sleeves are long, to the wrists, finished with shirt cuffs. This new model is destined to be worn with white linen or khaki skirts, white shoes and stockings, a smart white cutting hat, with red and white striped band and a white sweater coat, with red trimmings. The effect is very interesting.

Harmony is a distinctive note kept prominently in the foreground by Dame Fashion's colleagues. The blouse and hose to accompany the blue frock in identical hue, and black is worn with black for the moment.

The sleeveless coat is a happy innovation. Cool and very dainty is this garment of silk or chiffon. The graceful lines over the shoulder and the long slant effect are responsible for its popularity. A blouse of the semi-bishop sleeve variety is fashioned from lace or net, to be worn with the silk sleeveless coat suit, and the combination is decidedly chic. A hat of net trimmed with white moire ribbon and fur-trimmed sunshade exploiting the same shades employed in the costume and chapeau, complete a stunning costume.

MISS HASWELL HOLDS MATINEE RECEPTION

A reception will be given tomorrow at the Princess by Miss Haswell, when she and her company will receive the audience on the stage immediately after the performance. Tea and light refreshments will be served. The reception will be under the patronage of several well-known persons, notably among whom are Lady Falconbridge, Mrs. Henry J. Bethune, Mrs. Robert Cassels, Mrs. W. E. Barker, president of the Canadian Business Women's Club; Mrs. Huestis, president of the local Council of Women; Mrs. Hector Prentiss, secretary of the Political Equality League; Mrs. Perry, secretary of the Equality League; Mrs. Diamond, Mrs. Brown, Mrs. Nash and Mrs. Hamblin.

Miss Haswell will make a short address to the ladies, setting forth her idea of their place in the business, social and commercial world.

Examination Results

The following is the list of students who have passed the spring course in art at the Ontario College of Art, Toronto, and are entitled to interim certificates in elementary art:

Mary B. Abraham, Winifred M. Arnold, Minnie L. Barry, Jean E. Crozier, Thomas W. Draper, Robert Garrioch, George Hoffer, Ethel R. Jackson, Margaret McInnes, Maude Louise Rose, Edith Scollery.

The following is the list of students who have passed the spring course in household science at the University of Toronto, Toronto, and are entitled to interim certificates in elementary household science:

Isabelle Anderson, Lillian Vesta Armstrong, Grace A. B. Asselstine, Jessie J. Buchanan, Ethel Maude Burke, Lavinia Clyde, Florence L. Ford, Joseph A. McCulloch, Bonnie Murphy, Pearl Aldrich Richardson, Mary C. Thompson.

The following is the list of students who have passed the spring course in agriculture and horticulture at Guelph, and are entitled to interim certificates in elementary agriculture and horticulture:

Isabelle A. Baxter, Annie Brindley, Katie J. Clark, Sara J. J. Clegg, Alice J. Ford, Eunice A. Gorman, Annie E. Gillespie, Mabel C. Harrigan, Miriam Heyland, Gertrude King, Margaret J. Lennox, Jennie P. Macdonald, Annie E. McFarland, I. Florence MacGregor, Beatrice McIntosh, Olive Newman, M. Ruth Penfold, Mary M. Potter, Laura M. Shillington, Nellie Weatherill, Effie N. Whitley.

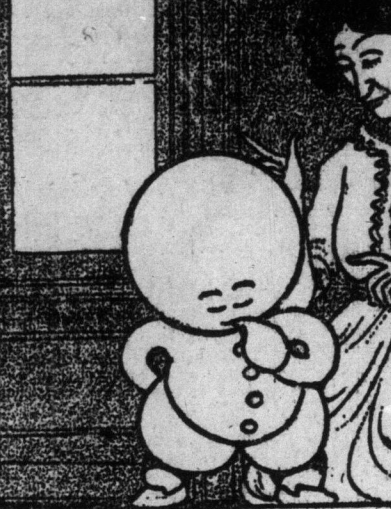
WHAT DYSPYPTICS SHOULD EAT

A PHYSICIAN'S ADVICE.

"Indigestion and practically all forms of stomach trouble are, nine times out of ten, due to acidity; therefore stomach sufferers should, whenever possible, avoid eating food that is acid in its nature, or which by chemical action in the stomach develops acidity. Unfortunately, such a rule eliminates most foods which are pleasant to the taste as well as those which are rich in blood, flesh and nerve building properties. This is the reason why dyspeptics and stomach sufferers are usually so thin, emaciated and lacking in that vital energy which can only come from a well-fed body. For the benefit of those sufferers who have been obliged to exclude from their diet all starch, sweet or fatty food, and are trying to keep up a miserable existence on gluten products, I would suggest that you should try a meal of any food or foods which you may like, mixed with a teaspoonful of bismuthated magnesia in a little hot or cold water. This will neutralize any acid which may be present, for which may be formed, and instead of the usual feeling of uneasiness and fullness, you will find that your food agrees with you perfectly. Bismuthated magnesia is doubtless the best food corrective and is well known. It has no direct action on the stomach, but by neutralizing the acidity of the food contents, and thus removing the source of the acid irritation which inflames the delicate stomach lining, it does more than could possibly be done by any drug or medicine. As a physician, I am sure that the use of bismuthated magnesia in the use of medicine, and I must admit that I cannot see the sense of dosing an inflamed and irritated stomach with drugs instead of getting rid of the acid cause of all the trouble. Get a little bismuthated magnesia from your druggist, eat what you want at your next meal, take some of the bismuthated magnesia as directed above, and see if you are not right."

GOOPS

By GELETT BURGESS



The window panes at Mrs. Clark's are smooched with Freddy's finger marks; Upon the glass his nose-prints linger; He draws upon it with his finger; No wonder Mrs. Clark complains Fred is a Goop with window panes!

Don't Be A Goop!

LONDON WELCOMES FALL OF HUERTA

Doubt Expressed About Carranza's Rule—Benton's Death Remembered.

LONDON, July 16.—The resignation of Gen. Huerta of the Provisional Presidency of Mexico, is regarded as a victory for President Wilson's policy, and is welcomed by the British public and by official circles here as a possible solution of the Mexican problem. A peaceful end to the complex situation is greatly desired here on account of the large British financial interests in the country.

Most of the London newspapers, however, express doubt as to whether conditions will be better under Venustiano Carranza than when Gen. Huerta was in power in Mexico City.

The all Mail Gazette points out that if Francisco Carranza, the new provisional president, surrenders to Gen. Carranza, as he is expected to do, "it may soon be possible to exact reparations from Gen. Carranza for the murder, at Juarez, of William S. Benton, the Scottish rancher."

The Evening Standard says: "The Washington administration has won a diplomatic victory. President Wilson has been persistent and patient in his policy of non-recognition of Huerta, but it is likely enough he will be met now by other obstacles just as hard to surmount as was Gen. Huerta's obstinacy."

The Globe takes much the same view, saying: "The elimination of Gen. Huerta is a triumph of sorts for President Wilson, but it is likely enough that his difficulties and anxieties are by no means over. There is no reason to suppose that the real optimism of the Mexican people will have more opportunity to assert themselves under Gen. Huerta. The United States, however, has been warned by experience not to enquire too closely nor to expect too much."

COMPLAINED ABOUT NEIGHBOR'S FLIES

Court Orders Englishman to Remove Manure Which Caused Nuisance.

England, which has frequent plagues of flies, has long been supposed to be free from flies, so that it was no special cruelty to deprive horses of their tails, a useless appendage, as there are not, as in America, any flies to brush away. A recent case in a London court shows that when the fly has a chance no such immunity prevails. J. Perry Bland of Sunbury-on-Thames complained of a plague of flies against his neighbor, Stanton Yates, an intensive gardener. The justice said he was reluctant to interfere with what appeared to be a profitable industry, but that he must grant an injunction restraining the defendant from stacking or depositing manure so as to be a nuisance to the plaintiff. Defendant testified that he used about 1500 tons of manure a year, making beds for his intensive gardening. From which it appears that in England a man may not carry on even a necessary and profitable industry to the injury of his neighbors.

FIRE AT QUEEN'S

KINGSTON, July 16.—Fire, which started in the engineering building at Queen's university, did damage to the extent of \$1000.

TO BE SHARED BY TWENTY-TWO

Twenty-two nephews and nieces will share in the estate, valued at \$4500, left by John Hoover, York County farmer. The estate was entered in surrogate yesterday.

LEAVES ALL TO HUSBAND.

By a will dated Nov. 5, 1912, the estate of Mrs. Fanny M. Byford, consisting of personal effects \$300, and property at 62 Prince Arthur avenue \$7500, was left to her husband.

MANY ACCIDENTS MARK DAY OF HEAT

One Carpenter Dead and Others Severely Injured by Falls From Scaffolds.

One carpenter was killed and three more workmen seriously injured by falls from scaffolding in Toronto yesterday. All sustained internal injuries. A fourth to be injured by a fall was a G.T.R. brakeman, who fell from the top of a boxcar at Georgetown.

Robert Clark, 48 Dunn avenue, fell fifty feet from a scaffold at 237 Waverley road yesterday morning and was almost instantly killed. Clark, who is a carpenter, was in the act of strengthening the scaffold when he lost his balance and fell to the ground. Death was caused by a fractured skull. The body was removed to the morgue, where an inquest will be held.

While whitewashing the Prince George Hotel, Albert Luchewitz of 29 McGill street, fell 25 feet from the scaffolding, sustaining internal injuries. He was removed to Grace Hospital.

Andrew Stark, 1229 Dovercourt road, fell 15 feet from a scaffold at the Bell Telephone Company's extension in Trenchard street, yesterday morning. He was conveyed to St. Michael's Hospital, and is suffering from internal injuries.

Robt. Ritter, a G.T.R. brakeman, fell from the roof of a boxcar at Georgetown yesterday, sustaining serious internal injuries. He was removed to Toronto, and thence to the Grace Hospital.

John Fogg, 80 Salisbury avenue, was struck by a train at the foot of Scott street yesterday morning, and had his left foot so badly crushed that it was necessary to amputate it at the ankle.

SUGAR PROLONGS LIFE OF FLOWERS

All lovers of flowers have at times known regret when they have seen beautiful cut blooms wilt after a few hours, or a couple of days, in a vase. And now, after three years of painstaking research, two eminent French professors have announced that the best material for prolonging the bloom and freshness of cut flowers is sugar.

While the discovery that sugar is the best all-round preservative for cut flowers is the most important result of these labors, there have been many details brought out almost equally valuable.

For instance, there was one fact established that the time a flower will retain its freshness will be in proportion to the amount of stem in the water. The nearer the flower is to the water, the longer it will last.

It was discovered, too, that flowers do not all respond to the same treatment to the same degree or in the same way. With all the flowers tried, except one, the matter of changing water had no effect on the life of the flower. The exception was the forget-me-not, which lasted four days longer in water changed daily than in unchanged water.

Again, some flowers, and particularly lilies, lilacs, and sweet peas, do better in fresh water than in sugar solution. Marguerites, chrysanthemums and tulips do about as well in one as in the other. However, the great majority of flowers are benefited by sugar, and with some varieties their life is doubled, and even tripled, by its use.

But care must be taken to employ the right strength of solution. Too much sugar, or too little, may be harmful instead of beneficial.

The solution that benefits varies from 2 to 20 per cent, according to the species. Even varieties of the same species may require different treatment. With fifteen varieties of carnations tested, a 15 per cent sugar solution proved helpful. With forty-five varieties of roses from 7 to 10 per cent was found to be the best degree of strength. Five per cent benefited the flowers increasing in life, becoming a deeper red, and retaining their freshness splendidly.

It was also established by the investigators that a sugar solution will cause buds to open quickly, and especially those of roses and orchids.

With lilies it was discovered that a sugar solution will retard their opening, while under the influence of a combination of sulphate of manganese, one to ten thousand, in a 12 per cent sugar concentration, they were greatly benefited. The flowers increasing in life, becoming a deeper red, and retaining their freshness splendidly.

COUNCIL WILL PASS ON NEWSBOYS' PROTEST

The board of control yesterday decided to refer the question of selling magazines from city news-stands to the city council for its decision, and also recommended the expropriation of the 18-foot strip of land on the southeast corner of Bloor and Keele streets despite the ruling of the work committee to the contrary.

The controllers questioned the rights of the works committee on several of its rulings.

TO RUN LABORITE AGAIN.

ST. CATHARINES, July 16.—The District Trades and Labor Council, notwithstanding the defeat of their candidate for the legislature in the riding of St. Catharines, voted favorably to placing a labor candidate in Lincoln for the commons. It is expected that this time a candidate with Conservative leanings will be chosen.

ATLANTIC TREATMENT

For Drink or Drug Habits

THE only scientific treatment administered without hypodermic injection, and which quickly and permanently removes all desire for liquor and drugs.

Guaranteed of purely vegetable composition, harmless and without bad after effects.

The Gatlin Treatment is administered by physicians at Gatlin Institute throughout the world, or by special treatment in the privacy of the home, club or hotel.

If you have a relative or friend who is a victim of liquor or drugs, write for literature containing complete information concerning the treatment, terms, etc.

Address:

Gatlin Institute

422 Jarvis Street Telephone 4535 Toronto, Ont. 393 St. Catherine St. Telephone 4062 Montreal, Que.

THE NEW HOUSEKEEPING

BY MRS. CHRISTINE FREDERICK

Vegetable and Fruit Preparers Which Prevent Discolored Fingers and Sore Thumbs

As we are now in the midst of the fruit season it would be well to look over our pantry shelves and see what are the tools we have to make fruit preparing less of a burden.

Have we a "strawberry snip"? This little tool costs only five cents and looks like a tiny, broad pair of tongs. With this the hulls of each berry can be readily "nipped," so that there will be fewer red fingers and pricked thumbs.

Probably we will have a pineapple snip of some kind, especially since the "pine" season is here. Many are on the market, various "scoops," but the most useful we have seen is a scissors-like device with a scoop on the end of each scissor. With this each "eye" can be cut out easily, with little loss of juice, and its price is twenty-five cents.

Then few people have the simple little orange peeler. This is a very smooth, polished blade with a round handle. It is used with a rotary motion and slips the skin off an orange most easily. And as it is not steel, leaves no unpleasant taste. Cost, fifteen cents.

A companion to this is the grapefruit knife, which comes with a curve and saw-toothed edge. This enables the fruit to be cut away from the shell and each seed cavity to be cut cleanly away from the centre. This costs about fifty cents in a good quality.

While a plain, saw-toothed knife is a necessity for shredding cabbage, slicing cucumbers and potatoes for various dishes. It works with a shudder of corrugated metal and looks like a toy washboard on a handle. It also makes "lattice potatoes," Julienne vegetables, and is very good for general slicing.

"Grape scissors" are sold in many stores, but a pair of ordinary shears is just as good and will prove invaluable in much preparing of all lettuce, vegetables and fruits for cutting stems, etc.

Another novelty for those who like more fancy ideas is a peculiar device which "scallop" the edge of any fruit. That is, for an orange or grapefruit basket, this little device can be run over the edge of the peeling and will instantly give the pretty, scalloped effect. It is frequently used to scallop the edge of cucumbers to give that effect to salads or "boats," as the fancy salad is called.

A pair of tongs which looks like a double-bladed, blunt knife with a slit in it is better than an ordinary knife for peeling the well-known tuber. It is held in the right hand; when it is sort of whirled over the potato surface it takes but a very thin skin. There is also the "French scoop" for potatoes, which gives the attractive little balls. These, however, are somewhat extravagant, as they cost from 10 to 40 cents in good materials.

No one seems to have invented a better corer, and the old-time one is the best, although there are many innovations on the market. In knives there should be a wide choice. Pointed, "sabre" shapes are better than the blunt or rounded shapes, except for onions, when a regular "onion knife" with rectangular blade is best.

An olive stoner is another novelty which permits the olive to be laid in a spoonlike depression. It has a small plunger which is pressed down and pushes out the pit; it costs fifty cents.

For coring and cutting an apple into eighths we have an imported wheel which is to be pressed down over an apple, thus coring it and cutting it into several sections at once. This does away with the need of paring each slice. In nickel it costs seventy-five cents, and certainly there are all these utensils would not cost very much, and certainly there may be one or two which we can add to our preparing books with advantage.

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DOCTOR SPREADS DENTAL REFORM

J. G. Adams of Toronto Introduces Prevention of Tooth-Decay in Cities.

A great deal of recent reform in regard to the prevention of tooth decay is due to J. G. Adams, D.D.S., of this city, who has continued his work in Toronto schools, and whose little book, "School Children's Teeth," is an admirable review of what can be done by proper methods for the prevention of diseased teeth and repair of those already affected.

In his "missionary" work, he recently called on London and Hamilton dentists, who promised to give half day once a month free of charge for their respective cities would furnish the hospital rooms. Dr. Adams is one of the few strict humanitarians in the country, having devoted almost all his life to the welfare of the poor.

FIREWORKS NIGHT AT HANLAN'S

The second grand free fireworks display will be given tonight (Friday) at Hanlan's. On Wednesday night the first one was exhibited, and to say that it made a decided impression would be expressing it mildly. No less than 10,000 lined the lagoon walkway of the stadium, and it is safe to predict that as many more will be on hand tonight. The spot selected for the fireworks display is perfectly ideal; the sand bar from which they are fired is a natural stage, and the lagoon with its hundreds of boats, presents a picture of rare beauty second only to a Venetian water carnival. Prof. Powell himself will be with the blue solution. It was not known yet whether the child had managed to drink any of it. And this morning's mail brought me word from a writer of the other who had tried the effects of a strong solution of white oil soap upon his internal economy, with disastrous results, of course.

Let us get down to common-sense. Reiterating from above: What is dangerous to healthy "bugs" is not by any means beneficial to healthy children.

Now, what is Bordeaux mixture? Bordeaux mixture is composed of water and quicklime and copper sulphate in about the proportion of two table-spoonsful of quicklime and two table-spoonsful of copper sulphate to four quarts of water. Now copper sulphate is commonly known as blue stone or blue vitriol.

Ever hear of blue vitriol? Nice thing to have in a child's stomach.

It is true that once in a while this mineral caustic is used by careful physicians either with the blue solution or emetic in cases of narcotics or phosphorus poisoning; but seldom is it ordered at all, from the spot of an ordinary watery-corn, or used as a caustic upon malignant ulcers and the like.

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DUEL WAS STOPPED.

PARIS, July 16.—The seconds appointed by Paul De Cassagne of the Autorite and Camille de La Chapelle today decided there was no adequate reason for a duel, to which the Frenchman had challenged the German.



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"Grape scissors" are sold in many stores, but a pair of ordinary shears is just as good and will prove invaluable in much preparing of all lettuce, vegetables and fruits for cutting stems, etc.

Another novelty for those who like more fancy ideas is a peculiar device which "scallop" the edge of any fruit. That is, for an orange or grapefruit basket, this little device can be run over the edge of the peeling and will instantly give the pretty, scalloped effect. It is frequently used to scallop the edge of cucumbers to give that effect to salads or "boats," as the fancy salad is called.

A pair of tongs which looks like a double-bladed, blunt knife with a slit in it is better than an ordinary knife for peeling the well-known tuber. It is held in the right hand; when it is sort of whirled over the potato surface it takes but a very thin skin. There is also the "French scoop" for potatoes, which gives the attractive little balls. These, however, are somewhat extravagant, as they cost from 10 to 40 cents in good materials.

No one seems to have invented a better corer, and the old-time one is the best, although there are many innovations on the market. In knives there should be a wide choice. Pointed, "sabre" shapes are better than the blunt or rounded shapes, except for onions, when a regular "onion knife" with rectangular blade is best.

An olive stoner is another novelty which permits the olive to be laid in a spoonlike depression. It has a small plunger which is pressed down and pushes out the pit; it costs fifty cents.

For coring and cutting an apple into eighths we have an imported wheel which is to be pressed down over an apple, thus coring it and cutting it into several sections at once. This does away with the need of paring each slice. In nickel it costs seventy-five cents, and certainly there are all these utensils would not cost very much, and certainly there may be one or two which we can add to our preparing books with advantage.

Vegetable and Fruit Preparers Which Prevent Discolored Fingers and Sore Thumbs

As we are now in the midst of the fruit season it would be well to look over our pantry shelves and see what are the tools we have to make fruit preparing less of a burden.

Have we a "strawberry snip"? This little tool costs only five cents and looks like a tiny, broad pair of tongs. With this the hulls of each berry can be readily "nipped," so that there will be fewer red fingers and pricked thumbs.

Probably we will have a pineapple snip of some kind, especially since the "pine" season is here. Many are on the market, various "scoops," but the most useful we have seen is a scissors-like device with a scoop on the end of each scissor. With this each "eye" can be cut out easily, with little loss of juice, and its price is twenty-five cents.

Then few people have the simple little orange peeler. This is a very smooth, polished blade with a round handle. It is used with a rotary motion and slips the skin off an orange most easily. And as it is not steel, leaves no unpleasant taste. Cost, fifteen cents.

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DOCTOR SPREADS DENTAL REFORM

J. G. Adams of Toronto Introduces Prevention of Tooth-Decay in Cities.

A great deal of recent reform in regard to the prevention of tooth decay is due to J. G. Adams, D.D.S., of this city, who has continued his work in Toronto schools, and whose little book, "School Children's Teeth," is an admirable review of what can be done by proper methods for the prevention of diseased teeth and repair of those already affected.

In his "missionary" work, he recently called on London and Hamilton dentists, who promised to give half day once a month free of charge for their respective cities would furnish the hospital rooms. Dr. Adams is one of the few strict humanitarians in the country, having devoted almost all his life to the welfare of the poor.

FIREWORKS NIGHT AT HANLAN'S

The second grand free fireworks display will be given tonight (Friday) at Hanlan's. On Wednesday night the first one was exhibited, and to say that it made a decided impression would be expressing it mildly. No less than 10,000 lined the lagoon walkway of the stadium, and it is safe to predict that as many more will be on hand tonight. The spot selected for the fireworks display is perfectly ideal; the sand bar from which they are fired is a natural stage, and the lagoon with its hundreds of boats, presents a picture of rare beauty second only to a Venetian water carnival. Prof. Powell himself will be with the blue solution. It was not known yet whether the child had managed to drink any of it. And this morning's mail brought me word from a writer of the other who had tried the effects of a strong solution of white oil soap upon his internal economy, with disastrous results, of course.

Let us get down to common-sense. Reiterating from above: What is dangerous to healthy "bugs" is not by any means beneficial to healthy children.

Now, what is Bordeaux mixture? Bordeaux mixture is composed of water and quicklime and copper sulphate in about the proportion of two table-spoonsful of quicklime and two table-spoonsful of copper sulphate to four quarts of water. Now copper sulphate is commonly known as blue stone or blue vitriol.