

EDUCATIONAL

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Havergal Ladies' College

JARVIS ST. TORONTO

Principal MISS KNOX

Thorough education on modern lines. Preparation for honour matriculation and other examinations. Separate Junior School, Domestic Science Department, Gymnasium, Outdoor Games, Skating Rink, Swimming Bath.

HAVERGAL-ON-THE-HILL College Heights, Toronto

A second Junior School to be opened for the convenience of pupils resident in the Northern and Western parts of the City. Large playing grounds of three acres—cricket, tennis, basketball. Under the direct supervision of Miss Knox, assisted by specialists in Junior School teaching and in the Languages.

For illustrated catalogue and prospectus apply to the Bureau.

School will re-open on Sept. 17.

R. MILLECHAMP, Hon. Sec.-Treas.

UPPER CANADA COLLEGE

TORONTO

Premier Boys' School of Canada

FOUNDED 1880 BY SIR JOHN COLBORNE, GOVERNOR OF UPPER CANADA.

Senior and Preparatory Schools in separate modern buildings. 50 acres playing and athletic fields, with clubs, gymnasium and full equipment. Specially constructed dormitory, with resident nurse. Summer Camp at Lake Temagami, conducted by the Physical Instructor of the College, trains boys to take care of themselves in the open.

SUCCESSORS 1913: Scholarships 2, Bursaries (Matriculation) 23, Pass Matriculation 12, Royal Military College Passes 5. All particulars and historical sketch on application.

Autumn term begins September 11th, 1913, 10 a.m. Boarders return on the 10th.

Arnold Morphy, Rector

ACADIA UNIVERSITY

WOLFVILLE, Nova Scotia

Departments

Arts and Sciences Applied Science Theology

Degrees

B.A., B.Sc., B.Th., M.A., and

certificates in Engineering and

admitting to third year in best

technical schools. First year

in Medicine, Law and Theology

given as electives in Arts

course.

Expenses light, and over \$1,000

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ships yearly.

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GEORGE B. CUTTEN, D.D., Ph.D., President

Acadia Ladies' Seminary

WOLFVILLE, Nova Scotia

High Grade Residential School.

The Aim—To Prepare Girls and

Young Women for Complete

Living.

The Course—Twelve, including

College Preparatory, Music,

Art, Oratory, Household Sci-

ence, Business.

The Faculty—Twenty-two Teachers

of Fine Personality and Special

Training for the Work.

The Equipment—First Class in

every respect.

The Location—Evangeline Land.

The Expense—Very Moderate. From

\$180 up, according to course

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Next Term begins Sept. 3, 1913.

Acadia Collegiate and

Business Academy

WOLFVILLE, Nova Scotia

84th YEAR

A Residential School for Boys

and Young Men with a beautiful

location. Ten experienced teach-

ers, and a very successful record

of over 30 years.

Four Diploma Courses Offered.

1.—University Matriculation, in

Arts, Science, Engineering,

Medicine, etc.

2.—The General Course.

3.—Manual Training (wood and

iron).

4.—Business Courses.

Necessary expenses \$200.00 in-

cluding Board and Tuition. For

Calendar and other information,

Write to Principal,

W. L. ARCHIBALD, Ph.D.,

Wolfville, Nova Scotia

WOMAN COULD

NOT WALK

She Was So Ill—Restored to

Health by Lydia E. Pink-

ham's Vegetable

Compound.

Pentwater, Mich.—"A year ago I was

very weak and the doctor said I had a

serious displacement.

I had backache and bearing

down pains so bad that I could not sit

in a chair or walk across the floor and

I was in severe pain all the time. I felt

discouraged as I had taken everything I

could think of and was no better. I

began taking Lydia E. Pinkham's Vege-

table Compound and now I am strong

and healthy."—Mrs. ALICE DANKIN,

R.F.D. No. 2, Box 77, Pentwater, Mich.

Read What Another Woman Says:

Pecora, Ill.—"I had such backaches

that I could hardly stand on my feet. I

would feel like crying out lots of times,

and had such a heavy feeling in my right

side. I had such terrible dull headaches

every day and they would make me feel

so drowsy and sleepy all the time, yet I

could not sleep at night.

"After I had taken Lydia E. Pinkham's

Vegetable Compound a week I began to

improve. My backache was less and

that heavy feeling in my side went

away. I continued to take the Com-

pound and am cured.

"You may publish this if you wish."

—Miss CLARA L. GAUTWITZ, R.R. No. 4,

Box 65, Pecora, Ill.

Such letters prove the value of Lydia

E. Pinkham's Vegetable Compound for

women's ills. Why don't you try it?

OF INTEREST TO WOMEN

Raspberries Raw And Cooked

Raspberries are delicious both raw and cooked. Unlike many fruits, the raspberry loses none of its fresh flavor by the application of heat, says the Chicago Inter Ocean, and this is pecu-

liarily adapted to making dairy des-

serts of many varieties.

Raspberry Shrub—Cover two quarts of good, ripe raspberries with one quart cider vinegar. Cover and let stand for two days. Mash the berries in the vinegar. Strain the juice through a cheesecloth over two quarts of fresh fruit. Stand another two days. Mash and strain again, then add two cups of sugar to every pint of juice; put in a saucepan over the fire and simmer for 15 minutes. Skim, strain, bottle and seal.

Red Raspberry Sponge—Cook a cup of sugar and half a cup of water till it spins a thread and add gradually to the stiffly beaten whites of three eggs; beat until smooth, flavor with vanilla and cool. Clean, wash, and rub through a sieve through a colander and when cold turn into a freezer and freeze slowly. Serve in sherbet glasses.

Raspberry Dumplings—Mix and sift together two cups of flour, two level

tablespoons of sugar and a level tablespoon of baking powder. Rub in a fourth of a cup of butter and mix to a rather stiff dough with milk. Turn on a well floured board, roll out quite thin and cut into rounds with a cake

cutter. Put a tablespoonful of red raspberries and a tablespoonful of sugar on half the rounds, brush the edges with water and cover with the remaining rounds; pinch the edges together with your fingers. Dip in milk and water and bake in a quick oven.

Raspberry Sauce—Beat to a cream a half cup of butter, add gradually a cup of sifted powdered sugar and a few drops of vanilla. When beaten to a cream, add a teaspoonful of salt and then beat all smooth. Pour into hot buttered kum pans and bake in a moderate oven. Take from

the oven, split one side open and fill with sweetened raspberries. Dust with powdered sugar and serve at once.

Raspberry Charlotte—Soak one third of a box of gelatin in one third of a cup of water for 15 minutes. Add one cupful of sugar and two cups of boiling raspberry juice. Stir till the gelatin is all dissolved. Set away till it begins to harden. Then whip it till light, and gradually beat in the stiffly whipped whites of three eggs and the juice of one lemon. Whip until stiff, and pour into a mold lined with macaroons.

Junket with Raspberries—Make a plain junket, pouring it into little cups or glasses; when quite firm, heap the raspberries on the junket and serve at once with cream and sugar.

Canned Raspberries—Wash the berries, hull them and put them into the cans. Fill the cans with syrup made of a cupful of water to each cupful of sugar. Cover the cans without the rubber, and place in a large boiler with rapid water, bring slowly to the boiling point; when the fruit boils take out, put on the rubbers and screw on the tops. The next morning screw the tops as tight as you can and put away in a cool, dark place.

Raspberries Popovers—Beat three eggs lightly, but not as light as for cakes; add two cups of milk and beat again, then add two cups of flour that has been sifted twice, with a saltspoon of salt and then beat all smooth. Pour into hot buttered kum pans and bake in a moderate oven. Take from

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MISS FRANK WATSON, VICTIM OF "POISONED PEN" LETTERS.



The victim of the "poisoned pen" letters which recently have stirred many Philadelphia families, is Mrs. Frank Watson, a bride of less than a month, who now is on her honeymoon and who formerly was Miss Fairchild. The identity of the young woman mentioned in all of the letters is kept a secret by the post office authorities and by those who have been aiding in tracing the author of the letters.

The arrest of a young man who is said to have hoped to win Miss Fairchild's heart is expected. Mrs. Fairchild, mother of the bride, gave to Post Office Inspector Cortelyou the clew which he said probably would result in an arrest.

Worth Knowing

A splendid way of washing Chinese crepe is to make a strong lather of boiling water and white soap; when it is nearly cold, wash the crepe quickly and rinse in a strong solution of salt and water. Hang to dry in the open air.

Silver that has been stained with egg is quickly cleaned by rubbing with damp salt or with a cloth dampened with ammonia.

It is well to wash an embroidered pouge in gasoline. While the water might not injure the pouge, it might the embroidery.

If a lump of loaf sugar is rubbed back and forth over the outside of a lemon, sufficient oil will be extracted to give a delicious flavor to a custard or pudding.

With tomatoes becoming more plentiful, use a tomato sauce with boiled macaroni. After boiling the macaroni, drain and then serve with plenty of tomato sauce.

Crab meat mixed with chopped peas makes a delicious salad.

MRS. PANKHURST IN SERIOUS CONDITION

MRS. PANKHURST

While the consulting physicians in attendance upon Mrs. Emmeline Pankhurst, the suffragette leader, decided that immediate transfusion of blood would be necessary to save her life, three other women, including Lady Sybil Smith, daughter of the Earl of Antrim, were sent to prison for two weeks on a charge of disorderly conduct.

Mrs. Pankhurst's condition is very critical. She is so weak from the effect of her hunger and thirst strike during her latest term in jail that it is feared she will die of exhaustion. "She could be no worse," was the statement of one of the attendants.

Have No Known Equal

Sold everywhere. In boxes, 25 cents. The directions with every box are very valuable.

Time spent using Calvert's Tooth Powder is time spent well.

For the cleaner the teeth are kept, of course the longer they will last and the better they will look.

QUICK CAKE.

This cake can be put together and baked within three quarters of an hour, says The New Haven Journal Courier: One half cupful of butter, one cupful brown sugar, two eggs, one half cupful milk, one and three quarters cupful flour, three teaspoonfuls baking powder, one half teaspoonful grated nutmeg, one half pound dates stoned and cut in pieces. Soften the butter and put all ingredients in a bowl. Beat together for three minutes. Bake 35 to 40 minutes.

Little cobwebby, lacy things, some of flit, others of Tenerife, are much

of the lovely flowered bordered ones, cotton taffeta, crepe chiffon, crepe, and many of them very sheer and delicate, some of them with a fine mesh of netting, or self-toned figured silk muslin, and mull; The new ones have lovely chintz designs or prim little nosegays, or old-fashioned daisy, lavender, and zephyr with sprigs of flowers in delicate colors.

Not only do these fabrics wash well, but they have the equally desirable quality of not marring hopelessly or getting soiled as soon as worn.

For little dancing dresses there are lovely all over nets, figured or plain, many of them printed in French floral designs in color, fine bordered mulls or batiste, and all over wash lace, besides the always popular white lingerie dresses of handkerchief linen, mercerized batiste, or French muslin. These materials may be laundered repeatedly.

Trimmings must also be tubable. For the hard wear frock stitched bands of the material, mercerized wash braids, or cuffs, collar, and belt of a different material, plain or striped, or figured goods and vicereuses, are most serviceable. Good effects and economy are had by a little hand-embroidery or scalloping at throat, wristband, and down front and placket opening.

Dress For The Week End Visit

It requires a certain clothes sense to select the correct wardrobe for a week-end visit. If, for instance, the home of the hostess is by the sea, the plumes and filmy stuffs, so fascinating in the country, would soon become bedraggled and messy from the dampness; the wardrobe must, therefore, says the New York Tribune, include things appropriate for aquatic sports and clothes that the saltiest of sea breezes will not spoil. Again, if the home of the hostess is a modest one where the number of servants is small, the guest should provide costumes which do not require the services of a maid. The clothes that would be stunning in a country palace against a background of tapestry and old mahogany would be out of place in a bungalow with cottage furniture and cretone. In a word, it is not only necessary to select good looking clothes, but appropriate to the place and the right place.

The girl who desires to make a success of her week-end visit will be careful of the first impressions. She will not arrive disheveled, and laden down with baggage. If the day is warm she will wear a cool looking costume.

A cotton sponge suit will not wrinkle, as much as linen and will have an appearance of freshness even after a long journey.

If the trip has been a long one, it will be well worth while to change the blouse for a fresh one before leaving the train. The net and uille blousees do not take up much room in the travel bag and it takes only a few minutes to slip on this outer veil.

If the train has been a short one, a simple blouse of batiste or linen, tucked or plaited, and finished with a trig collar and black silk cravat, will give a neat, well-tailored effect under the backing over a foundation of charmeuse. They are unlined, and the flare is produced by a skilful cutting of the collar with a very slight, almost invisible boning.

Silk hats are particularly suitable for traveling as they do not show the wear and tear of the journey as readily as the straw in which the dust seems to lodge so easily. If it is impossible to carry a second hat, one of these taffeta hats can be made to serve several purposes by the addition of different trimmings.

For morning in the country, the dainty little frocks of striped and printed

blues, and violets. Brown keeps its color in a wash, streaks badly in the sun. Red is too hot looking for summer use and runs easily in washing, but a red and white striped dress or a figure with delicate lines of red on a white ground gives good service. Set all colored goods in strong salt water before laundering.

Specially serviceable for morning use are the fine grade percales, madras, chambrays, and some of the new flannelized goods. Linen is less useful for the hard wear frock because it wrinkles so easily. Save it for the elaborate gown of afternoon.

One like sheerer materials nothing gives better service than a dainty with a fine stripe or delicate figure on a small ground. When batiste, and all over wash lace, besides the always popular white lingerie dresses of handkerchief linen, mercerized batiste, or French muslin. These materials may be laundered repeatedly.

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For the dainty afternoon or informal evening gown one has a wide selection of cotton voiles—have you

seen the lovely flowered bordered ones, cotton taffeta, crepe chiffon, crepe, and many of them very sheer and delicate, some of them with a fine mesh of netting, or self-toned figured silk muslin, and mull; The new ones have lovely chintz designs or prim little nosegays, or old-fashioned daisy, lavender, and zephyr with sprigs of flowers in delicate colors.

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Materials That Are Tubable

In planning my summer wardrobe I long ago learned not to have any cotton or linen gown that could not go into the wash tub every week if necessary demands, says a Chicago Tribune writer. The chief ground of a summer dress is dainty spotlessness; this never can be maintained if a frock is made of such stuff as fabric and trimming that it will not stand laundering.

The tub frock does not eliminate the so-called "dressy" gown; it brings it into line by practical treatment in material and makeup. A woman may be just as stylish and expensively dressed when all her clothes can go to the wash tub as when she is spending a small fortune on dressy frocks.

The first consideration is material. Most of the wash fabrics are said to stand tubbing, but make sure they do before buying. This is best done by washing half a sample in hot soapsuds and putting it to dry in a hot sun. If after ironing—which often changes color that water does not affect—the samples are alike or practically so, the material may safely be bought.

Certain colors wash better than others, notably pink, black and white, or dark blue and white, tans, gray, and the gray or Alice blue so much seen in chambrays. Novelty shades need careful handling, so do greens, light

blues, and violets. Brown keeps its color in a wash, streaks badly in the sun. Red is too hot looking for summer use and runs easily in washing, but a red and white striped dress or a figure with delicate lines of red on a white ground gives good service. Set all colored goods in strong salt water before laundering.

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