

NEWS OF SPECIAL INTEREST TO WOMEN

DEGREES CONFERRED ON VARSITY GRADS

Sir William Meredith Official at Convocation at Toronto University.

QUIZZED CANDIDATES

Four Hundred Students Presented Themselves for Official Recognition.

Toronto's aristocracy of intellect in Convocation Hall yesterday afternoon to bestow the degrees...

HEADS OF CHURCHES SEND CONDOLENCES

Bishop, Sweeney Pays Tribute to Memory of Late Commissioner Rees.

A TRUE ENTHUSIAST

Dr. Carman Expresses Grief of Methodist Church at S.A. Disaster.

Formal expressions of sympathy were received by the Salvation Army yesterday from the Anglican Bishop of Toronto...

"I am sure you will allow me the privilege of expressing to you my very deep sympathy in the great sorrow which has befallen your army and the city in the sudden and tragic calamity of last Friday..."

"Allow me to attempt to convey to you my deep sympathy in the grief which has befallen the army in the sad disaster to the Empress of Ireland..."

SUMMER BLOUSES DECIDEDLY FILMY

Blouses to be worn with the summer suits are decidedly filmy in construction. Nets so fine as to be more like tulle will be worn with silk blouses...

WOMAN WHO SHOCKED COURT IS DISCOVERED

LONDON, June 5.—Miss Mary Blomfield, daughter of Lady Sara Louise Blomfield, widow of Sir Arthur Blomfield, an architect, was the woman who created the sensation at the Buckingham Palace last night when she threw herself on her knees before King George and Queen Mary, exclaiming, "Your Majesty, for God's sake do not use force."

RECTORS FEAR MILITANTS

LONDON, June 5.—In consequence of militant suffragette attacks, churches in many parts of the country are being closed except for the usual Sunday services. A sample of the notice posted by the rectors is as follows:

Y.W.C.A. TO RAISE MONEY

QUELPH, June 5.—A special meeting of the Y. W. C. A. today it was decided to endeavor to raise immediately \$5,000 for furnishings.

BERNHARDT'S FAREWELL TOUR

NEW YORK, June 5.—Madame Sara Bernhardt, aged 70, will sail for this city on October 2 to begin a professional tour of the world, during which she will visit five continents. The tour will extend over a period of twenty-six months. Her travels for the next few months will be spent in the United States and Canada. The tour, it is stated, will close her career on the stage. Madame Bernhardt has made several farewell tours.

PROPER THING NOW IS TO PEEL OFF SOILED SKIN

Those who abhor sticky, greasy, shiny, streaked complexions should religiously avoid creams, powders and rouges during the heated days. There's no need for them, anyway, since the virtues of mercolized wax have become known. No amount of perspiration will produce any evidence that you've been using the wax. As it is applied at bedtime and washed off in the morning, the complexion is fresh and takes off a bad complexion, instead of adding anything to make it worse. It has none of the disadvantages of cosmetics and accomplishes much more in keeping the complexion beautifully white, satiny and youthful. Just get an ounce of it at your drugist's and use what a few days' treatment will do. Use like cold cream.

WHEN BABY SUFFERS FROM CONSTIPATION

Mothers, if your baby suffers from constipation, if his little stomach or bowels are out of order, give him Baby's Own Tablets. They never fail to give relief and an occasional dose will keep the bowels in perfect order.

CARNegie MAKES GIFT

PITTSBURGH, June 5.—Announcement is made that Andrew Carnegie has given another noteworthy gift, amounting to \$2,000,000, to be divided equally between the Carnegie Institute of Technology and the Carnegie Institute, both of this city. This announcement was made by S. H. Church, president of the board of trustees of the Carnegie Institute of Technology.

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ENORMOUS DEMAND FOR "FRUIT-A-TIVES"

1,152,000 Boxes Sold Last Year. Six of These Fruit Liver Tablets for Every Man, Woman and Child in the Dominion.

IN SEVEN SHORT YEARS, "FRUIT-A-TIVES" HAS BECOME THE MOST FAMOUS AND THE MOST WIDELY USED MEDICINE IN CANADA THAT HAS EVER BEEN INTRODUCED TO THE PEOPLE OF THE DOMINION.

Even though "Fruit-a-tives" regularly and recommend these famous fruit juice tablets to their friends, probably have no idea of the enormous number of "Fruit-a-tives" that are being used by those wishing to regain their health.

Last year, over eight thousand gross boxes of "Fruit-a-tives" were sold. As there are one hundred forty-four boxes in a gross, this means that over one million one hundred thousand boxes were sold in 1912. And this year this number will be still further increased.

This means a box of "Fruit-a-tives" for every six persons in Canada, or six tablets for every man, woman and child in the country.

"Fruit-a-tives" are sold in every section of the Dominion. On the rugged Atlantic coast, throughout the Maritime Provinces, among the French in Quebec and the English in Ontario, all over the great Prairie Provinces and on the shores of the Pacific, "Fruit-a-tives" is the best selling medicine in stock.

This is true because "Fruit-a-tives" gives results. For Chronic Constipation, Indigestion and Stomach Trouble—for bad Blood, Skin Eruptions and Sores—for Rheumatism, Sciatica and Lumbago—for Kidney, Bladder and Urinary Troubles—"Fruit-a-tives" cures when nothing else will.

In the head office in Ottawa, six hundred of letters and photographs from grateful men and women who have been cured of sickness and suffering by "Fruit-a-tives." Many of these letters and photographs have been published by permission and have induced other sufferers to try "Fruit-a-tives."

This is one of the factors in the demand for "Fruit-a-tives" which is now sold in every city, town, hamlet and village in the Dominion.

50c a box, 3 for \$2.50, trial size 25c, at all dealers or sent on receipt of price by Fruit-a-tives Limited, Ottawa.

EFFICIENT HOUSEKEEPING BY HENRIETTA D. GRAU, DOMESTIC SCIENCE LECTURER

Which Dessert? Frozen desserts are not always practical for the housekeeper with limited time, but molded ones cool and shape themselves without attention.

Researcher concludes mixed with fruits and cooled in moulds give rich, delicate and altogether delightful dishes that are wholesome as well as attractive and quickly prepared.

The plain boiled custard is the foundation of all these as well as of plain creams, puddings and cake fillings, so it is well worth while to learn to make it well.

Properly made, the custard is velvety in texture and can be thick or thin as you like or need. A double boiler is a necessity for some starch cookings. If you have none set the kettle containing the custard mixture in a large one containing boiling water. If you add salt to the mixture in the double boiler it will reach a higher degree of heat and cook the custard more quickly.

The following recipe for plain boiled custard may be made richer by using half cream and half milk.

Boiled custards: Heat a pint of milk until it is scalding but not boiling. Pour this milk upon a mixture of three egg yolks beaten light, one cup of sugar and two tablespoons of cornstarch. Return this to the boiler kettle of the double boiler and cook it constantly until it is thick. Add the flavoring and the stiff whites of the eggs after it is off the fire. This is the base of many desserts.

It seems to be difficult for some cooks to tell when the custard has cooked sufficiently. There should be no question about this, for long cooking does not make the mixture thicker, but it does make it stiffer. A taste of new starch is most disagreeable and adds to the mixture in thickness and will be cooked if it may stand in the boiler a few moments longer, its having every particle of the cornstarch thoroughly cooked.

The custards that are to be packed in ice do not need to be so thick as those that are to be molded without ice.

This mixture may have chocolate added to it and be served with a sweet chocolate sauce, or fruits can be used for flavoring in the place of extra cream. If custards are to be frozen in the boiler they should be packed in ice. If they are to be merely chilled, two hours on ice will be plenty of time to allow.

Add a quart of rich milk and a little more sugar to the recipe given above and freeze it, and you will have a rich, firm, low-priced ice cream that the family will like better than the purchased cream, or that made without the eggs and cornstarch.

Cup custards: Mix one teaspoon of cornstarch with one-half cup sugar and stir to a paste with a little cold milk. Add three cups scalding milk, three well beaten eggs and the flavoring. Pour into boiling cups and set in pans of water in the oven. Cook until it is thick. Cool and serve with cream.

If the cornstarch is omitted use five eggs to three cups of milk. The oven should be only moderately hot for cup custards.

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THE GARDEN CONDUCTED BY RACHEL R. TODD, M.D.

Nicotina, a Beautiful Tender Annual.

Tobacco plant is the same often given to this lovely white-bloomer, the great velvety gray-green leaves, long and oval.

The best plants are those grown by your own planting in indoor boxes, early in the spring. These home-grown plants do all other kinds (as well as here), are more likely to be hardy and non-infected than if purchased from a dealer. Add so much cheaper.

When one comes to pay fifteen cents for a box containing six feeble seedlings, half of which six may die, the best plan is to buy many plants at a very low price.

Call at our Wareroom and make your selection while the stock is large. Bargains in used Pianos and Organs.

The Newcombe Piano Co. LIMITED. 359 Yonge St. Toronto. Opposite Elm St.

support a large plant in the ground, unless aided by stakes, a good plan is to place your nicotinas near sturdy perennials, or behind light vines, for protection. I plant some in behind the roses. The rose-bush gives support and protection, and is never injured by the roots of the nicotina. Try it.

A WOMAN'S MESSAGE TO WOMEN. If you are troubled with weak, tired feelings, headache, backache, bearing down sensations, bladder weakness, constipation, catarrhal conditions, pain in the sides regularly or irregularly, bloating or unnatural enlargements, sense of falling or misplacement of internal organs, nervousness, desire to cry, palpitation, hot flashes, dark rings under the eyes, or a loss of interest in life, I invite you to write and ask for my simple method of home treatment with ten days' trial entirely free and postpaid, also references to Canadian ladies who gladly tell how they have regained health, strength and happiness by this method. Write today. Address: Mrs. M. Summers, Box 65, Windsor, Ont.

The plants can be made to grow six or more feet tall. Given adequate cultivation, they will reach a good size, and a constant picking of the strongly blossoming will encourage remarkable growth.

For indoor decoration no blossoms exceed in beauty and delicacy of perfume the nicotina stems. Pick a growing stalk and place in a cool room, in a vase. The blossoms will continue to open day by day, as if still growing on the mother plant.

Since the roots in this case are surface roots, and scarcely able to

THE ELIAS ROGERS CO. LIMITED

Alfred Rogers, President. PHONE MAIN 4155

The COAL that supplies heat and power to the big factory is the best to heat your home. The big factories buy ROGERS' COAL.

Memorial Services in Toronto for Salvationists lost in the S.S. "Empress of Ireland" disaster.

THE ARENA

(Mutual and Shuter Streets.)

Lying-in-State - Saturday, June 6, 10 a.m., 2 p.m. Public Funeral - " " " " 2:30 p.m. Public Memorial Sunday, " 7, 3:00 p.m.

THE MASSEY HALL MEMORIAL SERVICES

Sunday, June 7th, at 11 a.m. and 7 p.m. Doors Will Be Open One Hour Before Every Service. COMMISSIONER THOS. MCKIE General Booth's Representative, Will Be Present.

COUPON

MR. and MRS. VERNON CASTLE'S MODERN DANCING

Greatest Dance Book Ever Published.

Cut out this Coupon and present it together with our Special Price of 75c at the office of the TORONTO WORLD

1 COUPON AND 75c SECURE THE Castle Book GENUINE

Out-of-Town Readers will remit 10c extra for postage. Beautifully bound in art covers, stamped in gold, with portrait inlay in flesh tints and costumes in color. CASTLES TEACH YOU TO DANCE WITH MOVING PICTURES. NO OTHER BOOK CAN COMPARE WITH CASTLE'S "MODERN DANCING." SECURE YOUR COPY TODAY

STOCK TAKING SALE

During the month of June will sell our stock of NEWCOMBE PIANOS KNABE PIANOS WILLIS PIANOS

20 Per Cent. Reduction from regular Retail Prices. This is an opportunity of purchasing A HIGH-GRADE PIANO at a very low price.

Call at our Wareroom and make your selection while the stock is large. Bargains in used Pianos and Organs.

The Newcombe Piano Co. LIMITED. 359 Yonge St. Toronto. Opposite Elm St.

This Coupon

THE GARDEN CONDUCTED BY RACHEL R. TODD, M.D.

if presented or mailed to The World

40 Richmond St. West, Toronto, or 15 Main St. East, Hamilton

together with Five Cents, which covers the cost of wrapping and mailing, etc., will entitle you to a copyrighted edition of The Garden

NEW MINISTER INDUCTED

CORNWALL, Ont., June 5.—The Presbytery of Gengary met with the congregation of St. Andrew's Church, Martintown, yesterday, for the purpose of inducting Rev. G. Estens, of Toronto, into the St. Andrew's pastorate. Rev. Mr. Start, of Alexandria, conducted the service and inducted Rev. Mr. Estens. Rev. J. Lennox of St. George's, of Alexandria, also preached the sermon. Rev. Mr. Sutherland, of Lancaster, addressed the minister and Rev. Mr. Gwyn, of Williamsburg, addressed the people.