# ONEWS OF SPECIAL INTEREST TO WOMENO

## BABIES ENJOYED CRUISE ON BAY

Five Hundred Infants and Mothers Took Trip Yesterday on Island Queen.

More than five hundred bables and their mothers, as guests of the child welfare branch of the health department, spent several hours yesterday afternoon on the lake. The trip, which was the first of a series to be given, was made aboard the Island Queen, donated to the city by Lol Solman of the Toronto Ferry Company. The ex-cursion included an hour's cruise in the harbor and a visit to the island. Refreshments were served to infants

two years old, and the party com-prised all nationalities. The boat left the wharf at the foot of Bay street shortly after two o'clock, at which the wharf at the foot of Bay street shortly after two o'clock, at which time the boat was crowded. Dr. Hastings, M.O.H., and Dr. Campbell of the child welfare division, accompanied by nurses from the Sick Children's Hospital, officiated at the wharf and assisted the mothers with their infants in boarding the boat.

Three nurses accompanied the party absard the boat, and at the island served pure milk from the Sick Children's Hospital to the babies. Biscuits and tea were served the mothers. The health department announced yester-

and tea were served the mothers.
health department announced yesterday that the trips would be repeated
the summer on the following thruout the summer on the follow days: Monday, Tuesday, Wednesday, Thursday and Friday.

### USE CARE WHEN · PAINTING METAL

Unless care is taken to clean it, some difficulty may be experienced when an attempt is made to renew the finish on an iron bedstead or any metal surface. It should first be scoured wit ha good scouring powder
the brass parts with vinegar and salt
to remove all grease—after which the
surface should be washed with hot
soapsuds and wiped dry with a clean
rag. Thereafter the paint may be applied without risk of its running
while wet or chipping off after it has
dried.

BAKED BANANAS WITH RICE.

One cup rice, one cup milk, one tea one cup rice, one cup milk, one teaspoon salt, four bananas, two tablespoons brown sugar. Wash, boil and
blanch rice as usual, dust with salt
and spread on agate or stone ware
platter, which can be put in the oven,
pour the milk on the rice, skin, scrape
and split the bananas and lay over the
top of the rice (be sure that the bana-



# Utensils Cleaned in a Jiffy

Just a little "Old Dutch" quickly takes away every particle of grease and dirtleaves utensils clean and bright.

Equally effective on woodenware and cutlery. No kind of uncleanliness can withstand its magic cleaning qual-

Try it on hard things to clean.

Don't Be Without



## STRIPE AND FIGURE DESIGNS POPULAR

Combinations of Both With Woman Suffrage Was Endors-Plain Materials Favored for Smart Style.

Striped and figured materials are as great favorites as are the plain materials this summer, and combinations of both are also countenanced by the exacting "Dame." Over a narrow foundation of Roman striped material is worn a box pleated crepe de chine tunic matching the loose ragian type blouse. "A broad girdle of the stripe fastens with a huge butterfy bow and the waist is enhanced by a dainty vestee and flare collar of fine organdie fastened down the front with rhinestone studs.

restee and flare, collar of the organdle fastened down the front with rhinestone studs.

The dainty little Dolly Varden posles scattered over this season's organdles crepes and silk mercerized cottons are combined with lace, net and white organdles. A very pretty frock of this description made over white organdle is of sprigged crepe de chine, and the extremely long tunic is gathered into a cutaway yoke. It is slashed down the entire front and trimmed with shirred-valenciennes lace. The drop skirt is further lengthened with a band of filet lace, and the blouse, very simple and cut in surplice style, has sleeve frills and front of the lace. A soft satin girdle caught beneath the corsage with a little French nosegay adds a charming note.

A great many cherries are now worn on the hats, and some Parisian chapeaux also exploit gooseberries, red currants and rambiers. A combination of nattier blue and currant or dazzling white and gooseberries is very striking.

# HAVE FAITH IN

nas cover the rice); sprinkle the bananas with sugar, put in hot oven and bake twenty minutes or until the bananas are brown.

SLICED BANANAS WITH CHERRY JUICE.

SLICED BANANAS WITH CHERRY JUICE.

Cherries last so short a time that one should have them quite often. A very good plan is to stew two of three pounds and put them into a glass far. Slice two bananas thin and cover with cherry julce. One is not supposed to make a meal on the fruit in the morning. Fruit is supposed to be an appetizer. One-half banana sliced thin, with a tablespon of cherry julce, is a great plenty.

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SLICED BANANAS WITH CHERRY JUICE.

Four eggs, one teaspoon onion juice, one-half teaspoon salt, one teaspoon becon drippings, one-cup atewed and strained tomatoes or tomatos oup.

Put the tomato into frypan, break the eggs in bowl and mix well; pour into hot pan; add the onion and salt; sprinkle with chopped parsley. At present parsley is very scarce, so use a little of the scallion top chopped very fine.—Philadelphian North American.

BEETS WITH BUTTER.

Wash the beets, being careful not to break the skip. proceed very far by that time, and could be halted whenever the necessary legislation for a peaceful settlement was enacted. The fact that a

bill may be filed this month comes as no surprise to administration officials. That has been their announced plan all along in the present circustances.

### NURSES CHOOSE OFFICERS TORONTO GIRL HONORED

Canadian Press Despatch. HALIFAX, July 9.—Officers of the Canadian society of the superintendent training schools for nurses were elected at this morning's session of the convention being held at the Technical College, as follows: President, Miss Helen Randall, Vancouver; vice-president. Miss Violet Kirks, Halifax; secretaries, Miss L. A. Phillips, Mont-real, and Miss A. J. Scott, Toronto. Next year's convention will be held

MIRRORS DO NOT HELP TAILOR TO MEASURE

A man can be measured to the best advantage, tailors say, away from a glass. Standing before a mirror he is almost certain to throw out his chest, if he does not habitually carry it so, and take an attitude that he would like to have rather than the one he commonly holds, whereas the tailor wants him, as the portrait painter wants his subject—in his natural pose and manner. With the man in that attitude the tailor can bring his art to bear, if that is required—in the overcoming of any physical defect and produce clothes that will give the best attainable effect upon the figure as they will be actually worn.

WHAT IT TAKES TO MAKE SILK DRESSES

Times have changed a good deal since the days of the Garden of Eden, when a single fig leaf was supposed to have been the wardrobe of the mother of men, Mme. Eve. Nowadays, Japanese scientists have figured, it requires 258 pounds of mulberry leaves to make a single dress for the modern woman. Eighteen moths also do their part in making the dress, they having laid the eighteen packages of eggs from which were hatched the 6400 worms that ate the 288 pounds of mulberry leaves. These worms produced about 5.6 pounds of cocoons, from which were reeled ten skeins of raw silk, or 1.6 pounds of silk.

**TEXAN TOURISTS** 

TAKE IN TORONTO

An echo of the Texas ad clubs' recent visit to Toronto was heard last night in the arrival at the Queen's Hotel of a party of young men from the Lone Star state, on a tour of Canaga. The visitors declared they had come to Toronto on their trip because of the favorable impression brought back by the ad men, who attended the recent convention here. After a few days here the tourists will leave for northern lakes.

Among those in the party are the following: Caul Weichser, Dallas; Ralph Jester, Dallas Wayne Yater, Greenville; H. Eugene Volk, Dallas; B. J. Dickson, Dallas; Phillip Clifton, Norcorca; Wilson Higgenbotham, Dallas; Sheppard Kang, Dallas; Jules G. Hexter, Dallas.

### **U. S. EDUCATIONISTS SHOW GALLANTRY**

ed and Other Flattering Tributes Were Paid.

ST. PAUL. July 9.—Women's rights oday were recognized to the fullest extent by the National Education Association. It passed resolutions emporsing woman suffrage and equal payor teachers regardless of sex, and llotted five of its ten vice-presidencies

oakland, Cal., was chosen as the

Oakland, Cal., was chosen as the meeting place next year.

The resolutions adopted at today's business meeting endorse pensions for teachers, increased salaries, vacations to permit teachers to travel, simplified spelling, international peace, physical inspection of children and co-operation of parents in teaching sex hygiene. President Wilson's attitude in the Mexican situation also was endorsed.

The convention will adjourn tomorrow night.

row night.
Ottawa Man's Plea Ottawa Man's Plea.

E. H. Scammell of Ottawa made an earnest plea for the insurance of peace thru the proper teaching of children, whom he characterized as the custodians of peace of the next fifty years. Characterizing the Carnegie and Rockefeller foundations as agencies menacing true academic freedom and tending to defeat the primary purposes of democracy in the schools, the normal school department unanimously adopted resolutions censuring these funds.

BAKED CHOPPED BEEF WITH

EASY SETTLEMENT

Cone pound of round steak chopped fine, two cups strained tomato or one can tomato soup, one tablespoon white pepper, one tablespoon white pepper, one tablespoon chopped parsley, two thin slices of bacon.

With the pound of chopped beef two ounces of suet should be used. Spread the meat on plate, add the onion, salt, pepper and parsley; mix very lightly. Brush shallow pan with drippings. Form the meat into loaf (be sure to handle very lightly); place on pan, put the bacon on top and put in hot oven 10 minutes, or until it is done to your liking, rare or well done. With cake, and pour the sauce around. If you use canned tomato soup all you need to do is to bring to boil and thicken with two tenspoons of flour. At this season one-fourth peck of new green peas can be used instead of tomato it desired.

EGGS SCRAMBLED WITH TOMATO

etts Legislature and the EGGS SCRAMBLED WITH TOMATO

Wash the beets, being careful not to break the skin. Put into a stewpan and cover generously with boiling water and boil until tender. Young beets will cook in one hour. As the beets grow old the time of cooking must be increased. In winter this vegetable becomes so hard it may require four or more hours of steady boffing to soften it. It is then only suitable for pickling in vinegar after being thoroly boiled.

When the young beets are cooked take them from the boiling water and drop them into cold water. Rub off the skin. Cut the beets in thin slices and season with salt and butter. Serve at once.

CHERRY SORBET.

Traveling With Children

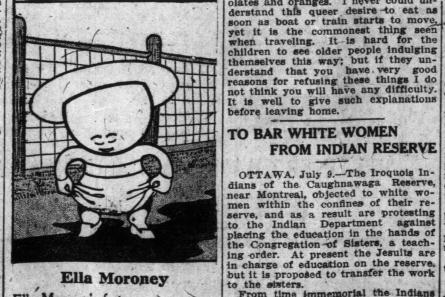
When making a journey with the little baby, be careful not to warm too much food at one time, milk kept warm too long will sour as soon as it renters the baby's stomach. The result is an upset baby, distracted mother and annoyed passengers. The bottles containing the food required for the journey should be kept in a pail of ice. When meal time comes set one bottle in warm water until it reaches the correct temperature to give to baby. Above all things avoid the public drinking cup. There is something very attractive about the water cooler on a train; for children are always seized with a terrible thirst as soon as they

CHERRY SORBET.

Boil two quarts of stoned cherries ten minutes in a pint of water, stirring all the while. Press thru a colander; add a cupful of sugar and two table-spoonfuls of lemon juice, and stand aside to cool. When cold, freeze, turning the freezer very slowly.

By GELETT BURGESS

GOOP



Ella Moroney Ella Moroney's feet are wet:

They're cold and muddy, too, and yet Her mother always has forbid Her wading puddlesbut she did! She is a Goop.

and she'll catch cold what she's told!

Don't Be A Goop

KETTLEDUM AND KETTLEDEE

There Is No Word Like "Pot" in the Lexicon of Dishology.

WAS talking with a manager of a big house furnishing department the other day, and he told me about the way most women buy utensils. He said they all came into the store and asked for a "pot." They called everything in which a vegetable was boiled or food cooked (except the frying pan) a "pot," and they never had much knowledge of how large a pot it should be a definite size family, etc. I gave an attentive ear and sympathized with him and his troubles, and vowed to write a little screed on the right shaped utensil, and the difference between kettledee and kettledum.

screed on the right shaped utensil, and the difference between kettledee and kettledum.

A "pot" was the name once given the deep, heavy iron pot depicted in old drawings which was set down into a bed of coals, and which still survives in the modern, large "ham kettle." But in modern, technical dishology there is no such thing as "pot."

First we have the saucepan in all its modifications. This is generally more shallow than deep. There is the "French" saucepan, and various other shapes, and all have long handles at one side, and are generally perfectly flat on the bottom. These are used to make sauces, gravies and small entree dishes, also for heating small quantities, or poaching eggs.

Then we have the large group of "Berlin" kettles. These are deeper than wide, and have a "bail" handle, and rounding bottoms. These are for boiling vegetables, and come in sizes from one to sixteen quarts. There is the double boiler, which is distinct enough never to be confused. Then there is the frying pan group, and their first cousins, the French omelet

there is the frying pan group, and their first cousins, the French omelet pans, which one might easily mistake for a frying pan. The omelet pans have flaring edges, and come in attractive small sizes, and are much lighter than the fry pans—and much better, only alas! too few women

lighter than the fry pans—and much better, only alas! too few women know it!

Our modern fuels of gas and electricity, and perhaps alcohol, are all distributed over a wide surface, and not concentrated as with coal. This wider distribution is increased by the use of "hot plates" of various kinds which still further widen the heat area. Now, since this is true, it follows that our utensils must be shaped to meet these heating conditions; that is, we must have broad shallow pots rather than high narrow ones. If we measure two bots holding the same amount each, but find that one has a base eight inches across, and the other one of only five, we will find on further experiment also that the utensil with the eight-inch base will heat faster than the one with the five-inch base—which means saved fuel! Therefore, ergo, and thus, if we wish to save fuel—and who does not?—we must choose shallow, flat and broad utensils. Particularly for boiling and stewing is this true, as then we need the wide heating surface.

And just a word about handles—the "bail" kind is not as efficient because it gets hot as it hangs over the edge of the pot. The long, metal handles, or those of wood, well fastened and fiveted to the side, are better. And another word about utensil bottoms—they should not be so rounded that they will "wobble," especially if tipped by a heavy handle. The flatter, straight bottom is preferable. And there are "false bottoms" in utensils as well as in trunks; several kinds of utensils come with a false copper bottom, so as to prevent any danger of burning.

Then sizes—what is a pot's real bust measure?

1.1-2 pint to 2.1-2 quart—for sauces, warming can of vegetables or soup, milk or making cocoa.

2.1-2 quart to 6 quart—boiling vegetables, potatoes.

soup, milk or making cocoa.

2 1-2 quart to 6 quart—boiling vegetables, potatoes.

6 to 8 quart—for making soup or boiling ham or large quantity of

6 quart—preserve making.

1 to 4 quart—for stews and casserole dishes in shallow shape.

(4 quart is good for small family; two 4 quarts and one 2 quart are almost all that is necessary.)



but it is proposed to transfer the work to the sisters.

From time immemorial the Indians have barred white women from the reserve and they want to uphold the traditions of their tribe. Mr. P. J. Deliste, a member of the Iroquois band, is in the capital and laid their complaint before the Indian Department, along with a petition.

KINGSTON OLD BOYS' EXCURSION

The Kingston Old Boys' Association

The Kingston Old Boys' Association to the sisters.

From time immemorial the Indians have barred white women from the reserve and they want to uphold the traditions of their tribe. Mr. P. J. Deliste, a member of the Iroquois band, is in the capital and laid their complaint before the Indian Department, along with a petition.

The Kingston Old Boys' Association of Toronto will run their twelfth annual excursion to the Limestone City, Saturday, July 25, and the city fathers are preparing a grand program of sports and amusements in honor of the popular event of the home coming of former Kingstonians and their triends.

To pursue further—just now.

Mrs. M. L. H., Sunnyside avenue: You should have sent your coupon and money to this office. Personally I have nothing to do in the matter. The best garden book, of course, is ours. As you have not specified the trouble with your clematis and wisteria I cannot answer until you do.





At all

### SOME NOTES ON **GARDEN WATERING**

the fall rains commence the main point to attend to in gardens is thoro and judicious watering. As a general rule the time mention-

ad above is the danger time for a very arge percentage of roots, especially herbaceous perennials.

And this because of the gross nature of so many of the plants. Gross eeders must have nourishment, and lenty of it.

plenty of it.

Take the paeony, for instance. True bloom is over, but what about letting the roots dry up? It is a fatal mistake, not only with this plant, that has ceased flowering for this season but a fatal mistake in the case of all great-rooted plants whose flowering time is over. The danger arises mostly from the fact that many amateurs think that because blooming time is over, no further attention is needed by the plant. This is a serious mental attitude to take. When plants have ceased blooming fley have not necessarly ceased growing. Indeed, a healthy plant never ceases growing. When bloom is not produced, new roots or new branches are being pro-

Traveling With Children

When making a journey with the pound of the continue food at nost time milk kept warm too long will sour as soon as a state of the budy's stomach. The center of the budy's stomach the center of the budy's stomach. The center of the budy's stomach the center of the budy's stomach the center of the budy's stomach. The center of the center of the stomach of

# EGYPT POSSESSES **WONDERFUL JEWE**

Amethyst Necklace Five Hur dred Years Old is Finer Than Modern Work.

The most admired exhibits at Royal Society's Conversazione last nigwere the wonderful ancient Egypt

It is admitted that no modern wo could imitate them. They were for a princess of old Egypt, are 5300 years old, and are wonderfully

HEALTH DON'TS.

Don't tolerate flies.
Don't forget the screens.
Don't allow flies in your house.
Don't allow them on your premise.
Don't eat where flies are found.
Don't buy foodstuffs where flies are

llowed. Don't buy milk where files are on t cans or bottles.

Don't allow garbage rubbish or nure to accumulate on your lot or Don't forget to write the burnhealth if there is a nuisance in neighborhood.

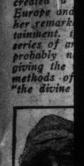


# VACATION

ORDER BLANK

Send The Torento Dally and Sunday World to ........

P. O. ... in announcement of the commence of t



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in a letter re-tells me that it, and doesn' and has no sy ish twaddle a She must be that salary, tontempt for she is pitifully not beyond the that she will some woman tractive as we away with he Look Your I think it is that the bu figure, her c

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