

# NEWS OF SPECIAL INTEREST TO WOMEN

## BABIES ENJOYED CRUISE ON BAY

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

More than five hundred babies 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 Lot Solomon of the Toronto Ferry Company. The excursion included an hour's cruise in the harbor and a visit to the island. Refreshments were served to infants and mothers.

## 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 with a 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 teaspoon salt, four bananas, two tablespoons brown sugar. Wash, boil and slice bananas, 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 bananas 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.

Cherries last so short a time that one should have them quite often. A very good plan is to stew two or three pounds and put them into a glass jar. Slice two bananas thin and pour the juice on the rice, skin, scrape and split the bananas and lay over the top of the rice (be sure that the bananas cover the rice); sprinkle the bananas with sugar, put in hot oven and bake twenty minutes, or until the bananas are brown.



## Utensils Cleaned in a Jiffy

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

Equally effective on woodenware and cutlery. No kind of uncleanness can withstand its magic cleaning qualities.

Try it on hard things to clean.

Don't Be Without It.

10c Large Can

## STRIPE AND FIGURE DESIGNS POPULAR

Combinations of Both With 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 raglan type blouse. A broad girde of the stripe fastens with a huge butterfly bow and the waist is enhanced by a dainty vestee and flare collar of fine organdie fastened down the front with rhinestone studs.

## HAVE FAITH IN EASY SETTLEMENT

Suit in New Haven to Be Filed This Month.

WASHINGTON, July 8.—Altho the department of justice is preparing to go ahead and file its long-planned anti-trust suit for the dissolution of the New Haven Railroad system. Attorney-General McReynolds still is hopeful of a settlement without a prolonged fight in the courts. As was announced some time ago, President Wilson and the attorney-general have agreed that the suit should be filed this month, unless the Massachusetts Legislature and the executive committee of the railroad agree on certain legislation necessary for disposing of some of the stocks which the government contends are being held in violation of laws enacted by Congress. The result of the agreement is that the suit will be filed this month, unless the Massachusetts Legislature and the executive committee of the railroad agree on certain legislation necessary for disposing of some of the stocks which the government contends are being held in violation of laws enacted by Congress.

## NURSES CHOOSE OFFICERS—TORONTO GIRL HONORED

Canadian Press Despatch. HALIFAX, July 8.—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; secretary, Miss L. A. Phillips, Montreal; and Miss A. J. Scott, Toronto. Next year's convention will be held in Vancouver.

## 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 certain to throw out his chest, if he does not habitually carry it so, and take an attitude that he would like to be like, rather than the one he commonly holds, the portrait painter wants his subject in his natural pose and manner. With the camera 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 Gaiety of Eden, when a single fig leaf was supposed to have been the wardrobe of the mother of men. Mm. Eve. Nowadays, Japanese scientists have figured, it requires 288 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 silkworms 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 1.5 tons 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 Canada. The visitors declared they had come to Toronto on their trip because of the favorable impression brought back by the ad club, 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: Dallas Wayne Yater, Greenville; H. Eugene Volk, Dallas; B. J. Dickson, Dallas; Philip Clifton Norcross, Wilkes; Higginbotham, Dallas; Sheppard King, Dallas; Jules G. Hexter, Dallas.

## U. S. EDUCATIONISTS SHOW GALLANTRY

Woman Suffrage Was Endorsed and Other Flattering Tributes Were Paid.

ST. PAUL, July 8.—Women's rights today were recognized to the fullest extent by the National Education Association. It passed resolutions endorsing woman suffrage and equal pay for teachers regardless of sex, and allotted five of its ten vice-presidencies to women.

## BAKED CHOPPED BEEF WITH TOMATO SAUCE.

One pound of round steak chopped fine, two cups strained tomato sauce, one onion, one-half teaspoon salt, one-half teaspoon pepper, one tablespoon chopped parsley, two thin slices of bread. 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 dripping. From 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, turner remove on to hot chop plate 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 teaspoons of flour. At this season one-fourth cup of new green peas can be used instead of tomato if desired.

## EGGS SCRAMBLED WITH TOMATO

Four eggs, one teaspoon onion juice, one-half teaspoon salt, one teaspoon butter, one cup tomato sauce, one cup milk, one cup bread crumbs. Beat eggs, add onion juice, salt and butter. Cook in butter until light brown. Add tomato sauce and milk. Cook until thick. Sprinkle with bread crumbs.

## BEEFS WITH BUTTER.

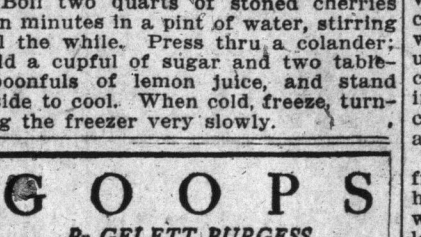
Wash the beefs, being careful not to break the skin. Put into a stewpan and cover generously with boiling water and boil until tender. Young beefs will cook in one hour, the older grow old the time of cooking must be increased. In winter this vegetable becomes hard it may require four or five hours of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

## CHERRY SORBET.

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

## GOOPS

By GELETT BURGESS



Ella Moroney

They're cold and muddy, too, and yet

Her mother always

Her wading puddles—

but she did!

She is a Goop.

and she'll catch cold

For disobeying

what she's told!

Don't Be A Goop

## THE NEW HOUSEKEEPING

BY MRS. CHRISTINE FREDERICK

## 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, or what size family, etc. I gave him 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 kettledum 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 a "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 "boiling" kettles. These are deeper than wide, and have a "ball" 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 pans, which one might easily mistake for a frying pan. The omelet pans have flaring edges, and come in attractive shapes, and are much 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 pots 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—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 "ball" 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 riveted 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 flat, 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 best measure?

1-1.2 pint to 2-1.2 quart for sauces, warming can of vegetables or soup, milk or making cocoa.

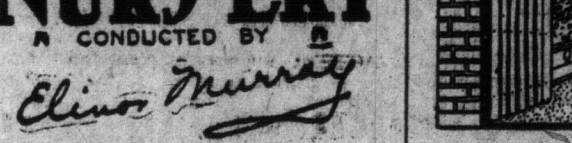
2-1.2 quart to 4 quart for boiling vegetables, potatoes.

4-6 quart for making soup or boiling ham or large quantity of corn on cob.

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.)



## 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 enters the baby's stomach. The mother is an upset baby, distracted mother and annoyed passengers. The bottles containing the food required for the journey should be kept in a ice 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 get on a railway carriage and realize what the tank is for. Even if every child carries his own cup it is just as well to do without train water. It is usually ice-cold which is not good for children; and one can never see the inside of the tank to judge of its cleanliness and the purity of the ice and water.

## CLEANING UP SOME CORRESPONDENCE

Member Guelph Board of Trade. Possibly you may have benefited a little on the rose questions asked from the recent short talks on roses which ran along after your queries were received.

You say you have bloom in June and July. This is probably on account of the variety of rose you have been cultivating. All roses will not bloom from early spring, until late in autumn. Some varieties bloom but once in the season. Others bloom again. Some bloom in mid-summer only. Some varieties of climbers, or those of climbing tendency, bloom again. Some bloom in July, and some all summer long.

Pruning will not coax roses from bushes that produce but one crop a season. Pruning for next year's bloom must wait until the next year. Pruning for autumn will not coax roses for autumn. Myself, I do not advocate pruning in mid-summer.

Indeed, the whole subject of rose pruning is an important one and a vast one.

Climbers require a special pruning. So do the tea roses. The old-fashioned cabbage roses require one kind of pruning. The perpetual roses require another kind of pruning. And this pruning business is no easy task to teach.

Aside from the special pruning each class of rose requires there crops up a certain amount of individuality in each plant. Rosarians will agree in this fact. No two hardy perpetuals may ask for the same exact method of pruning.

From the general trend of your letter I should draw the conclusion that your bushes are hardy roses, producing new branches for bloom next season. These you must not cut out except perhaps an odd branch or two where the growth seems to be too luxuriant. How old are your bushes? What is the situation? What are the varieties? A more exact knowledge of the facts will help me to help you out.

And thanks very much, indeed, for the kind words.

To several correspondents: I cannot possibly answer letters, other than those to the garden column, stamped envelopes to the contrary.

Also, I cannot possibly dig up my famous lilac tree and divide it up among ardent growers. You might as well ask for the family—cat! The fact is, I have been writing about lilacs until I feel the matter is scarcely safe 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.



## THE GARDEN

CONDUCTED BY R. TODD

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