

# Housekeeping, Nursery, Gardening and News of Interest to Women

## TO GIVE MEDALS FOR BEST NURSES

Florence Nightingale Fund Committee Will Give Six Each Year.

## RED CROSS MEETING

Col. Ryerson Now is President of the Canadian Branch.

The annual meeting of the Canadian Red Cross Society was held at the residence of Col. George A. Sweny, 170 St. George street, on Wednesday. Reports were presented from the central committee and from the branch of the society in the Province of Quebec, which is in a very flourishing condition. Mrs. Albert E. Gooderham, Canada's representative on the international committee of the Florence Nightingale fund, presented a report wherein it was set forth that that committee, with headquarters at Geneva, Switzerland, proposes to present six medals annually to nurses of any nationality who conspicuously distinguish themselves in humanitarian work. The committee resolved to contribute adequately to the fund and to solicit subscriptions for the same. Dr. G. Sterling Ryerson, the founder of the society in Canada, was elected president, to replace Sir John Gibson, who retires after holding office since the formation of the society in 1896. Noel Marshall was elected chairman of the central council and of the executive committee, to replace Col. G. A. Sweny, who also has been identified with the society in different capacities since its inception. Mrs. T. Jaffray Robertson of Newmarket, another of the earliest members of the society, being forced by ill-health to resign, Mrs. G. S. Ryerson was elected to fill the vacancy thus created on the central council. Sir John Gibson and Col. Sweny have also been elected to serve as members of the executive committee. The following were also elected: Hon. solicitor, John T. Small, K.C., auditor, Sidney S. Jones, hon. secretary, James Mason, general secretary, Chas. R. Dickson, M.D., assistant secretary, Dr. A. H. Robb.

## HEALTH PARADISE.

The vast unknown areas of Central and Northwestern Australia have given rise to many different conceptions as to what exactly the interior of the great island continent is like. The startling changes that take place in this almost unpopulated region as between a good and a dry season, perhaps the best measure of account for this. Early explorers returned from their travels with diametrically opposite reports as to the nature of the country. While one found an "inland sea," another reported a few years ago, "desert." The present-day condition of affairs is thus described by a special correspondent of The Sydney Sun:

"Occasionally a road winds out Melbourne, these slow-moving imperturbable sons of Central Australia. They go up to the top of Collins street and draw out little stories to the men of the external affairs department. The Central Australian who finds his way to the official center is either a sun-baked policeman or a sun-baked station hand. He is always a 'baked' 'climber,' he says, 'there's nothing like it. No humid heat. No intolerable dry heat. No winter. No winter, and always cool nights in summer. When Central Australia is discovered it will be the health resort of the continent."

The first Central Australian seen here since many months ago is Mounted Constable M. F. Dowdy, who stands 6 feet 5 inches in his socks, and could throw a biggest-footed Sydney policeman over his shoulders. The theory central opinion is that most things are good, and that the building of cities is after all a mad chase diverting mankind from nature.

"No," he said, "we have neither the reputation nor the strength of the Northwest Mounted Police of Canada. We've got no Indians to look after, only a few whites and a great many harmless blacks. I've been seven long years now in the Arltunga district—the only constable in hundreds of square miles. I've had a white case. My troubles are with a few 'thieving blacks' and they're not of much account. It's merely a case of teaching them down."

"And, mind you, the trackers in Central are really trackers. Two got one boy who can identify every footstep any white or black man in the district takes. They're the greatest trackers alive. They need not one bit of training. Anyway, even if they did not, they could teach them anything. They're born adepts. I keep two black boys at my station and thirteen horses. Well, I'm in the saddle most days and many nights. And horses really travel in Central. I think nothing, nor does anyone else there, for riding a horse forty or fifty miles a day for days on end."

## CORSETTING THE CORSETLESS FIGURE.

This apparent paradox is used to help explain the great attention that must be paid to corseting in order to attain the appearance of the natural figure. Many women think that they could entirely dispense with corsets. This is a mistake they would promptly discover, for the average figure shows defects of some sort that would be completely overcome if properly fitted with well-tailored corsets. Woolnough Corsetry—278 Yonge street—have proved their ability to make corsets that are a pleasure to wear, and give the figure the desired contour. A daily demonstration is given, and will convince you favorably.

## FRENCH TOAST.

One egg, 2 slices bread, 1/2 teaspoonful salt, few grains pepper, 1 tablespoonful milk. Beat egg slightly, add salt, pepper and milk. Soak bread in mixture until soft. Cook on a hot, well-greased griddle. Brown on both sides, turn and brown on the other side. This makes a suitable breakfast or luncheon dish.

## GOOD ROADS COMMISSION TO HOLD PUBLIC SESSION.

A public session of the good roads commission will be held next Thursday afternoon in the private bills committee room at the parliament buildings, to consider highway problems in the neighborhood of Toronto. During the afternoon the commission will hold a special business sitting.

## SALVATION ARMY RECOGNIZES CRISIS

No One Need Starve Who Can Reach James Street Headquarters.

Two hundred and eighty-seven destitute men have been fed at the Salvation Army headquarters during the past two days. Capt. Arnold explained to The World last night that the army regarded the situation as having reached a crisis and on Wednesday the Jubilee Hall, facing James street, was opened as a free lunch room for the needy. Major W. H. Fraser and his aides of the social department are experts in dealing with the unemployed. The soup, coffee and bread provided was supplied at the cost of the army's ordinary food. A number of citizens have called on hearing of the special work, and donated, unsolicited, subscriptions of a dollar or so to the soup kitchen funds.

The hall will be open daily from 8 a.m. to 7.30, and no one need starve who can call at Jubilee Hall. No women or girls applied so far, and if any do they will be provided for.

During the past few weeks, in addition to the special Christmas distribution, the Salvation Army has supplied 228 baskets of food to poor families, comprising 820 individuals. Six hundred and three winter garments have been provided free, a large number of supplies of coal, and in a few very special cases, money for rent has been supplied to avert eviction. Employment to the extent of 1846 odd jobs has also been secured.

## GRAND OPERA SEATS ARE SELLING FAST

Demand is Beyond Expectations and National Engagement Will Be a Record.

W. E. Tasker of the Bell Piano ticket bureau reports that the advance sale of seats for the grand opera season at the Alexandra Theatre, week of Jan. 28, is the largest he has ever handled. The sale has been so great that it necessitates him remaining in his office long after business hours.

The immensity of this organization can be gleaned from the statement of department who report that it will require a special train of thirteen cars to transport the company and their effects. Some of the principal artists who will appear in the National Opera Company are Leo Slezak, the famous dramatic tenor; Gertrude Reiche, Marie Rappold, Helen Stanley, Rosa Oltzka, Georges Roselli and twenty other grand opera singers, equally well known. The repertoire of operas will be as first announced: Monday, "La Gioconda"; Tuesday, "Carmen"; Wednesday, "Lohengrin"; Thursday, "Samson et Delilah"; Friday, "Tosca"; Saturday matinee, "Madame Butterfly"; Sunday evening, "Otello."

## OYSTER TOAST.

Two slices bread, 1/2 cupful oysters, few grains salt and pepper, 1/2 pint milk. Toast the bread to a golden brown and butter it as for ordinary toast. Add 1/2 cup oyster water to the oysters and milk until plump. To this add the milk and oysters. Pour over the hot buttered toast and serve at once.

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## The Island of Tea

The choicest tea in the world grows high up on the mountain-sides of Ceylon. The native purity and garden-freshness of this superb Ceylon Tea is preserved by the sealed lead packages used in packing.

**Black, Green or Mixed**  
**SEALED LEAD PACKETS ONLY.**

**EFFICIENT HOUSEKEEPING**  
BY HENRIETTA D. GRAUEL  
DOMESTIC SCIENCE LECTURER

## Unshiny Marks.

ONE of the most unsightly marks to the eyes of a careful housekeeper is that made by matches on painted and varnished surfaces. These can sometimes be removed by scrubbing with a stiff brush and soap powder. They can also be prevented in this way: Get five cents' worth of liquid vaseline (this is called absorbent by chemists) and with it go over the surface liable to match-scratcher vandals. Wait a few minutes, then rub the oil in and wipe it off with a fresh, dry flannel.

The hired girl and the boarders can scratch matches there all their spare time and they will not get a light nor make a mark. Paper mache and lacquered goods must not be washed or cleaned with ordinary methods, but they respond quickly and brilliantly to a shoro rubbing with a paste made with olive oil and wheat flour. Apply with a chamade or polishing velvet and rub up with an old silk kerchief.

Ink stains on silver inkstand cannot be taken off with soap, as the alkali sets the acid so they frequently become very unsightly. These spots readily yield to a paste of water and chloride of lime. Javelle water will also take them off.

Silver cleaning is a delicate piece of work that mistresses do not like to delegate to servants and hesitate to do themselves. Whether polishing is really necessary can be determined by boiling the silverware a few minutes—five should be enough—in strong soap suds. Pour the solution off into a basin and let the silver cool until it can be handled. With a soft brush scrub the silver, using the hot suds if it is needed. Rinse in scalding water and lay on soft paper or cloth to dry. This will take off almost all spots without damaging or wearing off the silver as polishing powders do. Examine each piece and if there are obstinate spots remaining scrub each one with a silver chamade.

That salt will clean silver is an oft repeated fallacy; salt will remove egg and other sulphur stains, but it does not polish.

White spots on dining tables and highly varnished furniture can be removed in less than a moment with a cloth moistened with alcohol. But beware, unless you rub gently and quickly remove the alcohol, not only the offending spot will be taken off, but the varnish beneath as well. If you are afraid to use alcohol for this, heat an iron moderately hot and hold it well above the white mark. It will draw it out almost as well as the alcohol.

Grease spots on silk hangings can be removed by pressing them between two sheets of blotting paper and running a hot iron across the spot. A facile cleaner better than soap and water is equal parts of powdered soap bark and borax mixed with as much egg-salt as will equal the quantity of the above ingredients. Add chipped yellow soap and hot water to this, and boil until the mixture is strong and dark and the soap dissolved. Strain and keep for use.

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## AND HE DID

AM WHAT A WONDERFUL DAY! I COULD ALMOST WALK ON AIR!

AND HE DID

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

## CHILDREN'S GARDENS

The Value of Economy, of Time and Energy.

One of the very first lessons that every child should learn is the importance of working with a definite end in view. Everyone likes to know that his work will, sooner or later, bring some tangible result. Children, as a rule, are much keener to attain the end in view than adults are. Probably it is to gain a little advance knowledge on the subject—just to help them wait for things—that some very young children are so prone to pull up the plants, to see whether or not the roots are started.

Where an impatient young soul insists on such a drastic search for immediate knowledge, the truly educational thing to do is let him pull up his plant. He will carefully plant the poor thing again—after his thirst for knowledge has been satisfied. He will also see in a surprising short time what irreparable mischief he has wrought. The health condition of his plant will at once call for emergency remedies.

Here, gently, but firmly, is the time to impress upon his mind that he, and he only, is the one to blame for the result.

He has interfered with the working of nature. He gave that plant to old earth for its nourishment, and interference was not for him. He will see the condition of other plants, undisturbed, whose growth is satisfactory. He will learn how difficult—how impossible—it is for his disturbed plant to catch up to those others. He won't try the trick again.

He will have learned that a rush is not always speed. In fact, a lesson in economy of energy.

Where, perhaps, can one learn the difference between true and false economy so safely as in the garden. Here is the place to help children learn that the best material is always the cheapest. The best efforts that can be put forth are the cheapest. The best profits are those that have brought the work—end in view. To spend good money for stock means a sure return of largest returns. Poor stock, poor or cheap energy wasted, because there cannot be a satisfactory payment for expended energy. The same energy spent upon good seeds would give results so much greater, so much worth while, that the two harvests need scarcely be compared.

The speed, the amazing speed, with which the young mind will learn these two problems, the saving of time and energy, is little short of marvelous. And the best of the matter is, that he will learn these lessons so thoroughly in the shortest of times imaginable that they will become so much a part of his working mind that he will be forever, unconsciously, applying the principles of them to whatever he may have in hand.

(To be Continued.)

Beautiful Bermuda. Bermuda, noted for its beautiful flowers and climate, is again attracting a great deal of attention. Each year seems to be more attractive than the previous, judging from the number of people sailing to the island. The three steamers, Arcadian, Bermudian and Caribbean, making the trip this year, are being booked to capacity and accommodation is being taken up many weeks before the steamer actually sails. With the rates starting at \$30 for the "Round Trip" and the trip itself lasting only 48 hours from New York, it is hard to realize that the tropics are so close at hand. A. F. Webster & Son at 53 of Canadians sailing to this beautiful place.

DREAM TOAST. Four slices bread, 1/2 cup grated cheese, cut four slices bread and spread with cheese. Press together like a sandwich. Fry to a golden brown in hot butter. Serve immediately.

A full measure both as to weight and quality is our guarantee at all times to all people.

HEAD OFFICE: 28 King St. West Phone Main 4195

**THE ELIAS ROGERS CO.**

## WOMEN WILL CELEBRATE VICTORY AT THE POLLS

Open Meeting Next Monday in Margaret Eaton Hall—Policy of Propaganda.

At an executive meeting of the Toronto Suffrage Association, held at the residence of Dr. Margaret Gordon, 726 Spadina avenue, it was decided to send out letters from the municipal franchise referendum committee to every mayor and reeve in Ontario asking them to bring in a resolution favoring municipal franchise for married women.

An open meeting of the association will be held next Monday evening at the Margaret Eaton Hall to celebrate the victory gained in the passing of the referendum. The Rev. Hiram Hull will occupy the chair, and addresses will be given by Controller Simpson, Arthur Hawkes and Wylie Grier.

## ABIDE WITH ME.

Story of a Well-Known Hymn.

The minor chord of human sorrow, care and suffering underlies most of the songs and melodies which are largely sung or played by the people, and, indeed, the music and popular songs of some races are almost universally tragic or sorrowful in theme. The depths of their composer's sorrow, helplessness and anticipation of death, have become the consolation and petition of millions, and promise to continue, they infuse as long as the language in which they were given to the world shall endure.

"Abide With Me; Fast Falls the Evening Tide" came from the heart of a Christian minister of the Church of England, Henry Francis Lyte, born at Kelso, Scotland, in 1796. He was of good family and received a liberal education; being entered at Trinity College, Dublin, in 1812, and beginning his studies there the following year. He was admitted to the order of deacon in 1815, and soon afterwards given a curacy at Wexford, Ireland, but the damp climate was evidently injurious to his health, which seems from the first to have shown a consumptive tendency.

In his health so greatly failed that he was obliged to seek the shores of the Mediterranean, only to die at Nice, Nov. 20, 1847, in his 51st year. Other hymns from his pen and pen are still among the treasures of the church he loved; among them "Jesus, I My Cross Have Taken," "Praise, My Soul, the King of Heaven" and "Praise to the Father, Son and Holy Spirit."

"Abide With Me" undoubtedly voiced the appeal and faith of a man whose every day's experience warned him that an incurable disease must soon end his earthly labors and pilgrimage. His influence on the Christian world and literature has been immense and unceasing.

This beautiful hymn, along with many others, equally as popular, is to be found in "Heart Songs," page 447. This remarkable song collection, now being distributed by this paper, contains more than 400 songs, words and music, that have become the favorites of millions. We invite our readers' attention to the coupon elsewhere in today's paper, which explains our terms.

Women will find more news of interest to them in The World's magazine page every morning than in any other paper.

**Easiest Way to Clean Cutlery—**

Just use a little Panshine sprinkled on a damp cloth, and let your cutlery be as dirty, greasy, grimy as it may, Panshine will make it glistening, sweet and clean in a jiffy. For an easy shine, use

**PANSHINE**

It's just as good for painted work and woodwork—for pots, pans, linoleums and bathroom fixtures. Panshine is a pure, white and clean powder without any disagreeable smell and does not harm the hands.

Large Sifter 10c. At all Grocers

## Toronto String Quartet

With such a recent visit from the Flonzaley Quartet, lovers of chamber music had a fine opportunity Wednesday night at the Conservatory Hall, when the Toronto String Quartet matched Mozart with Beethoven and Grieg with Dvorak, and left the impression that the local organization was by no means to be regarded as unworthy of challenging comparison with the world-famous New York combination.

Mozart's quartet, xvii, in C major, is a truly characteristic Mozart composition. In the second movement especially, the exquisite melodiousness and tender feeling were most delicately and sensitively rendered. A delightful minuet forms the third and in the fourth there comes the more artificial, but in which the dainty concertina, in which the Flonzaley Quartet, xvii, in C major, is a truly characteristic Mozart composition. In the second movement especially, the exquisite melodiousness and tender feeling were most delicately and sensitively rendered. A delightful minuet forms the third and in the fourth there comes the more artificial, but in which the dainty concertina, in which the Flonzaley Quartet, xvii, in C major, is a truly characteristic Mozart composition.

The second number was a violin and piano duet by Edward Schmitt, op. 10, in which Frank E. Blackford and P. Wells were harmoniously coupled. The rippling accompaniment of the Schmitt was done with elfin delicacy and thorough Mr. Wells played with perfection. The Rondo a la Rame was merry with folk inspiration, and ending with a fine chorale theme, the brilliant finale was highly applauded, securing a double call. Blackford played with unusual power and tone, and most happy delivery of singing quality.

## CHEESE TOAST.

Four slices bread, 1/2 cup grated cheese, 1/2 cup milk, few grains salt and pepper (cayenne). Remove crust from bread and try a delicate brown in hot fat. Remove from fat and place in warm milk until moist. Cover with grated cheese. Sprinkle on the salt and cayenne and bake five minutes in hot oven. Serve very hot at once.

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