

CURE BY INJECTION

Much Hope Offered by Physicians
in Use of Radium.

European Scientists, After Making Experiments, Write Article on Subject for London Lancet—Lupus Vulgaris of Neck.

New York.—Several European physicians and surgeons have been experimenting with injections of solutions of radium as a curative measure. Dr. L. Wicham and Dr. M. Degrais have written an article on the subject for the London Lancet. The Medical Record says of it:

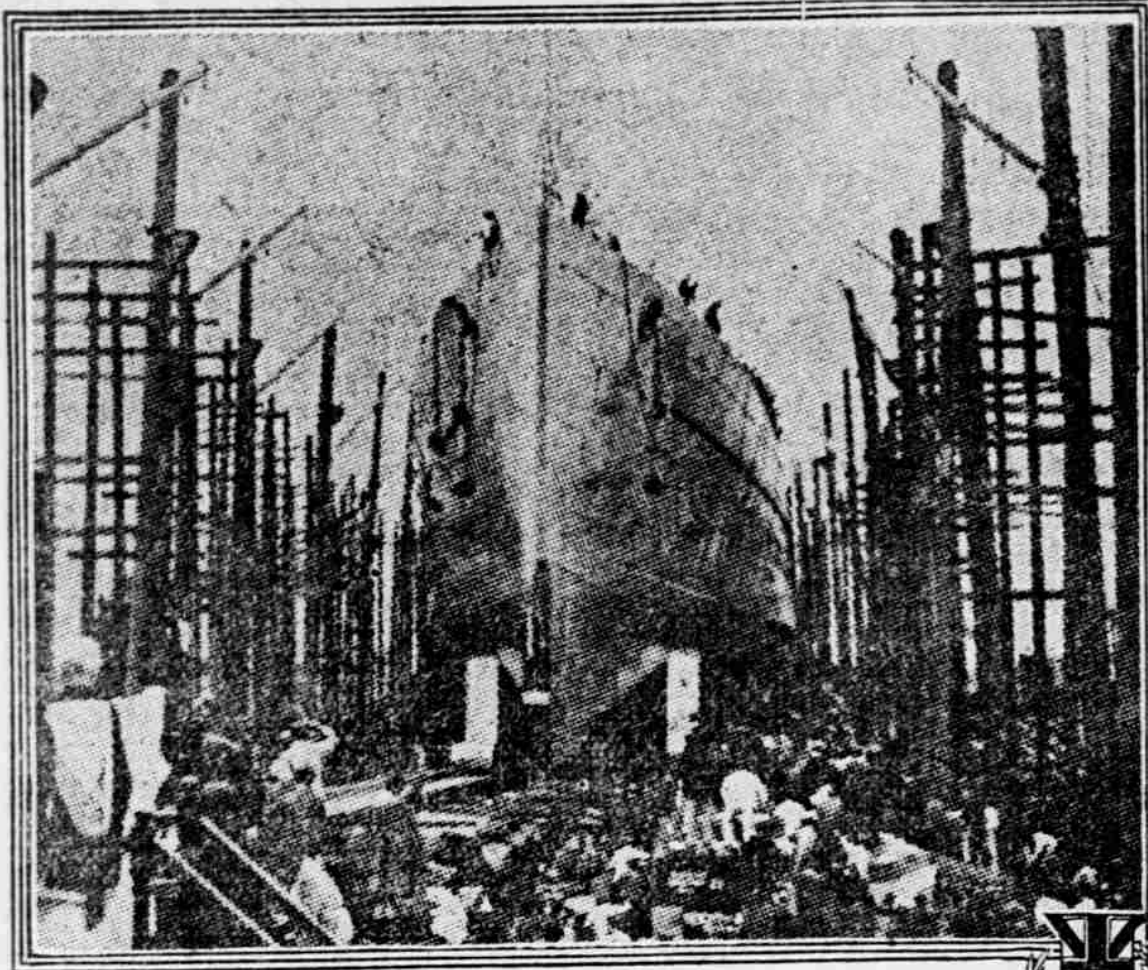
"They allude to a paper presented at the Lisbon congress by several French authors, the conclusions of which are as follows:

"When introduced into the animal body the emanation diffuses itself through the structure, and may in this manner reach deep-seated parts. It has a predilection for the glands which form an internal secretion and especially for the suprarenal capsules. It is eliminated by the lungs and the skin, and to a small extent by the kidneys."

"The authors then pass on to relate their own experiences with this mode of therapy. In a case of lupus vulgaris of the neck, a curative change was produced by injections of (1) water rendered radioactive in the proportion of one milligram of pure sulphate of radium per liter, or (2) water impregnated with radium in the proportion of one milligram of pure bromide of radium per liter. In this case 40 injections of each kind and of from one to two cubic centimeters were given in the course of two months."

"They have also presented a case of lupus erythematosus, treating for comparison the lesions on the left side by the application of the radium apparatus and those on the right side by injections. On the left side there was a sharp reaction with destruction of the lupus and a subsequent process of repair. Later there seemed to be a recurrence of the lesion at the margin of the tissues of repair. On the right side there was no visible inflammatory reaction, but there was first a diminution and then a disappearance of the erythema of the lupus."

GIANT BRITISH WARSHIP



The Launch of H.M.S. Lion

LONDON, ENG.—The latest powerful addition to the British navy was sent down the ways a few days ago. In displacement and armament the vessel is the first of its class in the world.

the part assuming a whitish cicatricial aspect.

"At the time the recurrence was found on the left side the recovery on the right side was maintained, and there had been no reappearance of lupus since that time. In these two cases the doses of radium were extremely small, but they contained the emanation, an element which is not present in the rays emitted by the radium apparatus."

"The injection of certain insoluble salts of radium suspended in an emulsion into structures of small absorbent power prolongs the contact of the salt with the diseased tissues and intensifies the action of the radiations and of the emanation. This plan was followed in treating a large cancerous nodule, being made in a mixture of paraffin and vaselin. The object was to inject this preparation beneath the nodule, so as to prepare a stratum underlying the whole of the diseased part. Thus the nodule was exposed to a cross fire, as it were, diminished in size and rapidly disappeared. There

was no ulceration and there has been no recurrence.

"It must be understood that soluble radium when injected is in a free state in the animal body and carries with it gaseous emanations which give rise to the phenomenon of radio-activity. The salt in radium apparatus does not supply emanation for therapeutic purposes, for this gas does not pass through any solid body, being in this respect unlike the extremely penetrating radium rays."

"The authors believe that these experiments offer much hope for the future."

How a Story Originated.

Tangler.—A report in circulation here that American interests had purchased the greater part of the valuable Anghora country, in southwestern Africa, turns out to have been erroneous. It originated from a small and unimportant purchase of land by a Moor named Hasan Ben Ali, who is a naturalized American citizen.

have been flocking for over a week. I saw a flock of several thousand blackbirds flying southward over the city last week. Migration to the south is unusually early this season.

"The chipmunks are very busy laying up a supply of beech nuts and other provender for a long winter. Woodchucks up the state are going into their burrows for the winter with a big layer of fat on their ribs. Usually they stay out until September. You had better get your fur overcoat out of the tar barrel for an early cold snap, for frost will be here early."

Mosquitoes Kill Cattle.

Lake Charles, La.—Southwest Louisiana is in the grip of the mosquito plague. Thousands of cattle have been killed by the insects. They hover in hordes over the fields and marsh lands. At night they fly into towns, making living conditions almost unbearable.

It is impossible in some of the towns along the Southern Pacific railroad to go out of doors at night. Persons eat dinner with their ankles swathed in protecting clothes; then they get beneath bars and netting, for it is impossible to keep the mosquitoes out of residences.

POETRY IN BILLS

University of Chicago Teacher
Makes Unique Statement.

Professor Wilczynski Announces Advance of Rhythmical Revolution in "Poetry and Mathematics."

Chicago.—Poetry is booming. The grocer's bill may now be called a lyric, the butcher's communication an elegy, and the housewife who checks the charges a literary artist of the subtlest mold. Professor Ernest J. Wilczynski of the University of Chicago mathematics department says so.

Professor Wilczynski, who teaches integral calculus, projective differential geometry and other advanced subjects at the university, announced the advance of the rhythmical revolution in a lecture on "Poetry and Mathematics" the other day at Ryerson Physical Laboratory. Poets and mathematicians, he declared, are expert in each other's arts, and by no means so different as uninformed persons may imagine.

The university authority defined the world as one huge mathematical problem, and his remarks were full of comfort for those who may have felt a lack of the poetical faculty. Bookkeepers as well as tradesmen and kindergarten pupils may squeeze themselves into the poet's hall of fame by a liberal interpretation of the new theory.

"The poetic and mathematical aspects of the human mind have much more in common than is usually realized," said Professor Wilczynski. "There is no such thing as one faculty of the mind that is without contact with other faculties, and it is true in the case of the mathematics and poetry, of course."

"A poem and a mathematical composition are both the expressions of ideas. Goethe said that he disliked mathematicians because they always translated everything into their own language. But he would not have objected had he known that their language was the most beautiful, perfect and adequate of all."

"Each art has a peculiar language, and its conventional symbols. Beethoven and Wagner spent many years distributing small black dots over five parallel lines, but the dots were only the symbols, not the music. In the same way the mathematical equation is only the symbol, but the form is the important thing. This is true of both poetry and mathematics."

"Like poetry, mathematics may express its thought in different ways and may be of beauty because of its formal element. The peculiar element of poetry may be said to be rhythm and that of mathematics to be solution. Aristotle called attention to the necessity for unity of action in the drama, and the same necessity holds for mathematics."

"Aristotle's famous saying that the probable-impossible is preferable to the improbable-possible, is true in

mathematics also. We insist upon casualty in mathematics as we do in poetry.

"The minds of poets and mathematicians work in the same way, both possess imagination, both hold the idea important and insist that the essential ideas must be true. The perfect mathematician, then, may be regarded as the perfect poet, and the arts are very similar."

LONG, HARD WINTER AHEAD

Blackbirds Going South and Chipmunks Getting Into Their Burrows, Says Zoo Keeper.

New York.—"We are going to have an early winter this year and a long and severe one," said Head Keeper Snyder of the Central Park menagerie the other day. "All signs point that way, and I have been studying these things for a quarter of a century."

"Blackbirds, chipping sparrows, bluebirds and other summer visitors

West Raising Sacred Sheep

Former Yale Professor Expects to Make Fortune Out of Experiment on Pacific Coast.

Tacoma, Wash.—On Hesper Island, in Puget sound, George Sifford, a former Yale professor, is tenderly caring for as choice a bunch of lambs as ever delighted the heart of a gentleman farmer. They are karakuls, or the sacred sheep of Asia and biblical times, and were secured by Sifford after great effort and considerable money. It is said they are the first ever raised in America; they are worth more than 100 times as much as the common sheep of the flocks.

The Karakul is the sheep which produces wool used for the finest coats in Europe. Its wool is almost priceless, and there are comparatively few garments made from the real Karakul. The pure bred sheep are to be found only in the herds of the wealthy noblemen of Bokhara, as the majority of the breed are mixed with Afghan and other species.

Sifford, while acting as a missionary to central Asia, brought thirty of the sacred sheep to this country. He secured his first pure-bred sacred sheep because of a favor he did for a Bokhara nobleman. Convinced that such a sheep would soon be a source of great wealth if once adapted to America, he searched around to find others. He was rewarded in his efforts and finally through the aid of a wealthy uncle reached America with the specimens.

To find a climate similar to that of Bokhara was the most serious question before Sifford. On the way down Puget sound from Victoria, B. C., he passed Hesper Island, covered with evergreen trees and luxuriant shrubbery. Reaching Seattle, he returned to the island to investigate and found al-

most the identical grasses and shrubs that grow in Bokhara, but of different names. Here he took the sacred sheep, and they flourished. Now there are fifteen lambs, and the next summer or two there will be a good-sized flock of the most valuable sheep in the world. The sheep are free from any of the diseases afflicting the common kinds, and the quality of wool produced since reaching American shores indicates an improvement.

EAGER TO GET WEEKLY BATH

English Millionaire Proud of Gorgeous Lavatory in His Elegant Mansion.

London.—"Apropos of personal elegance and cleanliness," so "M. A. P." has related in the evident effort to relieve the holiday pressure, "one is reminded of the story of a certain self-made millionaire who built for himself a gorgeous mansion not far from Hyde Park corner, the wonders of which were talked of far and wide and so excited curiosity that a certain member of royalty expressed his desire to see the inside."

"Very flattered and gratified, the proud owner showed the guest all that there was to be seen—leaving the wonderful bathroom until the end. Everything here was as near perfection as possible. Rare marble had been used for the floor, the walls were lined with panels of precious stones and a wonderful flight of stairs with a crystal balustrade led down to the bath itself. The royal visitor showed his admiration generously."

"Yes," said the host, "the man who designed it knew what he was about, didn't he. Do you wonder, your royal highness, that I look forward to Saturday nights?"

WOMAN'S SPHERE



STYLE FOR BRIDES

INEXPENSIVE SILKS FOR PERSONS OF MODEST MEANS.

Traditions of Modesty Allow Collarless Waists With Sleeves That Fall Short of Elbow—Stripes and Dots Prevail.

New fashions for brides are not always conventional in the matter of the high-necked and long-sleeved bodice. Traditions of modesty waive a point here, allowing collarless waists very often, with sleeves that fall far short of the elbow. The "old-

twilled or corded weave. Marquisette and other fine veillings are much employed in conjunction with satin, rich lace, and chiffon, this combination turning out the most fairy-like wedding frocks without great expense. One wedding dress shown by a leading importer was of embroidered batiste over satin. It was short, with a Dutch neck, and fairly incrustated with needlework. It was to be topped by a broad hat wreathed with white crape morning glories and snowy roses in the same airy texture.

The materials used show endless shades of white, but pearl, snow-white and a delicate cream are the most satisfactory ones. A pretty arrangement for the veil is to put it on after the manner of a straight gathered curtain, with the sides covering the cheeks and the rest of the face uncovered. The tulle or fine net used, is left unhemmed and it is shirred to a wire under a round wreath of orange blossoms.

Our illustration suggests an attractive and girlish design for a cloth frock braided with soutache that would be needed for walking or traveling. Here one of the new cloths with a rough finish is employed, the color a delicate tan, with the braiding and other trimming black.

The skirt is plaited with a closely fitting yoke, and the upper part is a species of polonaise, with the neck rounded out and kimono sleeves cut with the side portions of the bodice. White net embroidered with black dots is used for the gumples and undersleeves. Any wool of a solid nature would do for this frock, and machine embroidery may be bought for the trimming if the braiding seems difficult. The upper part of the dress could also be made of veiling and the lower part of silk, and with this arrangement an embroidered gumples and undersleeves of white batiste would be very pretty.

But in seeking for a rich effect remember that a black note in the trimming will always give it, and for that matter, a gown in almost any color might be trimmed solidly with black and be in excellent style.

Smart Pump Bows.

The newest bows for smart pumps have the advantage of being serviceable as well as good looking. They are made of leather to match the pumps, are small, stiff, with well-pointed ends.

Pumps and slippers for evening wear still sport the large rhinestone buckle more than any other bow.

HATS OF GREAT IMPORTANCE

Millionaire's Wife Pays, Without Question, Fabulous Prices for Artistic Headgear.

The millionaire wife pays anywhere from \$25 to \$300 for a hat, and she buys half a dozen hats or so every season. The days are past when the hat plays second fiddle, so to speak, to the gown. The hat and the gown are of equal importance now.

"How is it possible to put such a price on a hat?" The question has been asked a thousand times by astonished husbands who pay the bills, and even by the women themselves who buy.

Well, in the first place, the plain hat itself is imported from Paris, and costs the milliner from \$10 to \$25, as against \$2 to \$10 only ten years ago. This hat, though it follows the prevailing fashion, and though this fashion may be ridiculous in the extreme, is nevertheless, artistic in lines and general form.

Perhaps it is desired that the hat should be green. The artist milliner has in her employ a Frenchman whose business it is to color hats to any shade or tint that may be wished. He brings his dyes from Paris the pale, soft colors he uses are to be had only in that city—and has himself received his training there. No American can do this work.

The trimmings and materials for this hat are, of course, imported also. A \$75 imported feather may be the body of the trimming. Perhaps on the green ground it is decided that pink and blue roses will harmonize best with the rest of the wearer's outfit. It is in deciding such things as these that the art of the milliner is called into play.

It is a French woman, too, who does the work on small hats and toques. She has been a worker for one of the famous firms in Paris—for Charlotte, possibly, or Georgette, or Camille Rogers. If her specialty is sailor hats, she has probably been with Marie Louise.

A woman of wealth buys all her hats between September and July. During the hot months the milliner may fit out a dozen theatrical companies if she chooses, but she cannot do this in the winter time, for the two elements, the social set and the theatrical profession, must come to the milliner's parlors at different times.

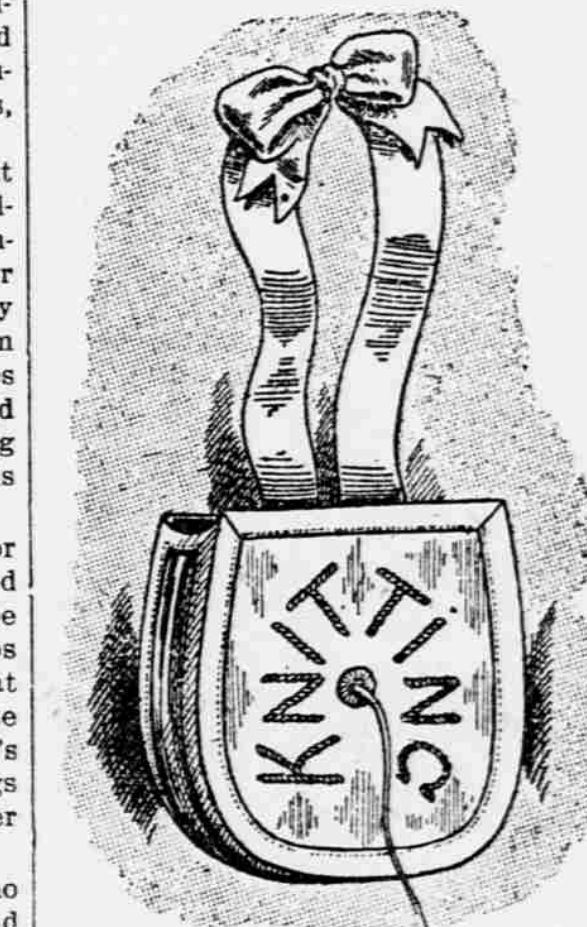
Four sets of hats become a necessity to the woman of unlimited means, as follows: (1) city hats, (2) country hats and seashore hats, (3) hats for February and March in the south, (4) hats for European travel.

CONVENIENT KNITTING BAG

Will Prevent Many Mishaps and Will Keep Ball Clean and in Good Condition.

Few things are more aggravating in a small way than to drop a ball of knitting or crochet wool or thread, more especially as such a mishap only too often ends in a hopeless tangle, while the ball is being hunted for on the floor. A useful knitting bag of the kind shown in our sketch will altogether prevent any accident of this description, and will, moreover, keep the ball clean and in good condition.

This bag is made in silk or linen, lined with soft silk, and interlined with thin cardboard and bound at the edge with wide silk ribbon, which,



in its turn, is edged with a line of stitching. The handle consists of a loop of broad ribbon, tied in a bow at the top and made sufficiently long to allow the bag to be slung comfortably over the left arm while at work.

On one side there is a hole through which the thread may be drawn without disturbing the ball, and with no risk of pulling it out of its place. The sides are of silk or linen to match the front and gathered into a binding of ribbon, while on the front of the bag the word "Knitting" is lightly embroidered in silk, chosen in some contrasting shade of color.

Anti-Ants.

A small quantity of green sage placed in the cupboard will keep away red ants.

TO FOLLOW DINNER

SOME EXCELLENT IDEAS FOR SUMMER DESSERT.

Apricot Charlotte One of the Best—Is Splendid Flavored With a Good Blend of Tea—Lemon Custard Popular.

To vary the summer dessert course some time, try apricot charlotte. This is a worth-while sweet that is not difficult to do.

For it you must dissolve a third of a package of gelatin in cold water and add, after stirring, a cup of boiling water, also three-fourths of a cup of sugar, juice of one lemon and a cup of apricot pulp from which all traces of stones and skin have been removed. When it is cooled stir in a cup of stiffly whipped cream and put in the icebox until cold, after which it is ready to serve at any time.

Some day, for a change, flavor the gelatin with a good blend of tea. Even those who do not ordinarily care for the cup that cheers are likely to fall in love with it in this form.

Soak two-thirds of a two-ounce package of gelatin in enough cold water to dissolve. Pour over this one pint of hot tea, made strong, add a scant cupful of sugar and the juice of two lemons. Strain and mold. After cooling put on the ice to thoroughly chill and serve with whipped cream.

Cool jellies, rennets and frozen compounds, that slip down easily and refresh as they go, seem the ideal desserts for hot weather, but there are always cool days when an oven dinner is substituted for the usual cold one, and for one of these occasions blueberry pudding is apt to figure, since only in summer are the piquant berries available.

A good way to make it is with sauce, flavored with a different fruit, for instance, cherries.

Separate three eggs and beat. Add the yolks to a cup of sugar creamed with a tablespoonful of butter. Add alternately flour and milk. The flour should measure two cups and must have three teaspoons of baking powder sifted in it. About a cup of milk will be required. Flavor with a little nutmeg and add more flour if necessary to make a soft batter. At the last fold in the whites beaten stiff and one quart of blueberries dredged with flour. Bake half an hour. For the sauce cream a fourth cup of butter with a cup of sugar and add a cup of stoned red cherries mixed through.

For lemon custard sweeten two cups of milk with two ounces of sugar and the thin grated peel of half a lemon, add two inches of stick cinnamon and boil up. Beat well in a separate bowl four eggs, then pour in upon them the milk, little by little, not having it too hot. Strain through a fine sieve into a plain mold which afterward stand in a covered pan containing just a little water. Put on the fire and let it simmer for 20 minutes or until it has set. Take out immediately, cool and chill near the ice.

Serve with cream and pass candied lemon peel with it, or instead of the cream you may use this very simple sauce: Half a pint of water sweetened with two ounces of sugar and boiled down one-half. Use very cold.

Rainy Day Hints.

When there is danger of a wet carpet from the overflow of dripping umbrellas on rainy days put a large sponge in the bottom of the umbrella stand to absorb moisture.

If you have a stand of china which is broken easily put in the bottom of it a rubber mat or rubber tubing coiled into a flat the desired size.

Never put an umbrella carelessly into a stand or you may thrust it through the silk of one already there. Many a good umbrella is ruined in this way.

If you have borrowed an umbrella never put it in a public stand, especially if it is not marked. You may be mortified to have it carried off and not be able to return it, through no fault of your own.

Red Raspberry Crown.

Put one cup of raspberry juice where it will boil; stir into it two rounding tablespoons cornstarch or flour wet in two tablespoons cold water. Add one cup sugar and stir until it looks transparent; then add one level tablespoon of butter and juice of one-half lemon and fold in the stiffly beaten whites of three eggs. Turn mixture into individual molds and set on ice to harden. When serving place on a dish and fill center with sweetened, whipped or plain cream.

Very Sweet Fudge.

Two cups of brown sugar, two cups of granulated sugar, one cup of milk, a teaspoonful of vanilla and two squares (four ounces) of chocolate, good sized lump of butter. Cook as directed for plain fudge. Beat very hard.

Baked Corn.

Take off the coarse outer husks from young corn, turn back the inner and remove the silk. Bring the inner husks over the end, tie in place and lay in the oven. Bake about twenty minutes.

To Make Pea Soup.

An economical soup can be made from pea pods. These must be fresh, unpecked and boiled in water until soft enough to put through a sieve. Then add milk, thickening and high seasoning.