

Woman's Page

How to Fight the High Cost of Living

Standard Cake Contest—Handsome Prizes Offered For Best Cakes—Helps in the Household—Fifteen Cent Meals Made By Scientific Cooks—Recipes.

COTTOLENE CAKE CONTEST

The best cake for the least money is what the Standard is looking for. We are offering a number of prizes for the best cake made according to the following recipe. Of course, Cottolene must be used.

One-Egg Cake.

One-third cup Cottolene, one cup sugar, one egg, one teaspoon vanilla, one-half teaspoon soda, one teaspoon cream tartar, two cups flour, one cup milk.

The above recipe is said to be for the most economical cake that can be made, and be cake, if made according to the following directions:

Rub the Cottolene and sugar to a light cream; add the well-beaten yolk of egg and vanilla. Mix together the soda, cream of tartar and flour, and stir into the sugar mixture alternately with the milk. Add the well-beaten white of egg last. Bake in a shallow pan in a moderate oven about half an hour. Two level teaspoons of baking powder may be used instead of the soda and cream of tartar.

To the ladies that can bake the best cakes from the above recipe we will give:

First Prize—One set 36 pieces dinner set.
Second Prize—One dinner set of 35 pieces.
Third Prize—One porcelain percolator coffee pot, cream and sugar dish.
Fourth Prize—The first twenty-five paid up subscribers of the Standard that will apply at the Standard Business Office on or before May 31st and agree to make a cake according to the above recipe and exhibit it at the Standard office on June 7, 1913, will each receive free, one four-pound can of Cottolene.

There you are, can you afford to try it? A real cake can be made for just about 15 cents and have the best of everything used in the cake. How many wives find it hard work and a drudgery to make a cake? How many cannot make a cake? If you want to make cake-making a pleasure, get in on this contest. It costs nothing to get the four-pound can of Cottolene free and try your luck. You can experiment several times and profit by experience before the July 7th takes place on Saturday, June 7th, at 3 o'clock.

HELPS IN THE HOUSEHOLD.

Editor Standard Woman's Page: A good pinch of sage adds much to the seasoning of hash. If tomatoes cooked in any way seem too tart add a pinch of soda. Instead of greasing pans in which to bake cake I use paraffin paper. I usually bake cakes in a dripping pan or biscuit tin, as I find them more convenient than ordinary cake pans. The pans need no grease whatsoever and the cake will not stick to the paraffin paper unless you allow the cake to scorch a little. After the cake is removed from the oven let it stand in the pan a few minutes before turning it out. Paraffin paper may be purchased in a roll for 10 cents and may be cut in any convenient size. It is economical. For those who dislike the strong raw taste of onions cut an onion fine, then salt it well and let it stand for at least an hour. Wash off the salt once or twice in fresh water. Drain. This is nice when added to salad or use it any way you like. I think you will find it less disagreeable.

Much has been said at various times of late about the baking powder biscuits. I wonder if my persistence will be of any assistance? Do not be afraid to use plenty of good baking powder. Mix so much flour with the liquid that you can cut the biscuits without putting flour on the biscuit cutter. Your dough will be sure of the right consistency. Be sure

ECZEMA SO BAD COULD NOT SLEEP

Little Clusters of Pimples Itched and Burned. Almost Unbearable. Walked Floor Continually. Cuticura Soap and Ointment Cured.

Medford, Ore.—"My father had eczema so bad that he could not sleep. The trouble began by breaking out in small pimples on his shoulders. There were little clusters of the pimples and they itched and burned until it was almost unbearable. He could not eat nor sleep. He walked the floor continually for two days and two nights. He could not touch the sores. They extended around halfway across his chest in front, and halfway across his back.

"He tried different kinds of salves but got no relief whatever. It kept getting worse. He had had the trouble about a week when we saw a doctor and he recommended Cuticura Soap and Ointment. We bought a box of Cuticura Soap and Ointment, and we started to use them and could see improvement after using them the second day. By the end of ten days my father was entirely cured, every sore was healed up by Cuticura Soap and Ointment. (Signed) Miss Mazie Wilson, June 21, 1912.

Cuticura Soap and Ointment do so much for poor complexions, red, rough hands, and dry, thin and falling hair, and cost so little that it is almost criminal not to use them. Sold by druggists throughout the world. Free sample of each mailed free, with 32-page book on the skin and scalp. Address postcard "Cuticura, Dept. T, Boston."

Send ten-cent stamp to receive Cuticura Soap, shaving brush, 25c. Sample free.

to have your oven hot before trying to make biscuits. "It is much easier to keep clean (the house, kitchen and the children) than to get clean." V. C. H.

FIFTEEN CENT MEALS.

The scientific Italian cook knows more about how to extend meals and vegetables with eggs than any other cook in the world. It is quite a wonder to see what they can do in making two-fifths of a pound of meat answer for ten people and a little left over mashed potato with the addition of three eggs do the same thing. The potato and eggs are beaten together and spoonfuls of the batter fried, making little cakes. The cost of the materials for the dinners had with the teachers has been, per person, 15 cents, and the menu has consisted of soup, meat, a vegetable, and a sweet. It seems quite impossible that the brain of one small animal could be so prepared as to be sufficient for ten or twelve persons.

Brains in the common way (Cervella borghese—borghese means citizen, and a name attached to many of the economical recipes obtained here)—Put the brains of either a calf or a sheep in tepid water, taking off the blood and skin and changing the water until they are white, and then making them boil three or four minutes. Leave to get cold and cut in small pieces (three cubes cut in half). Fry yolks of three eggs in a plate, and little salt, a little pepper, and beat well together. Beat also the three whites to a snow and unite the whites with the yolks slowly. Put some butter in a frying pan, and when it is melted and hot put in a spoonful of this mixture with pieces of the brains in the middle, making a little heap. When it shrinks on one side turn it on the other. When cooked to a golden color, serve hot.

These little yellow cakes are about the size of the top of a tumbler, and one who has not seen them prepared might not easily guess what they are made of.

German Dessert.

"Here is an excellent recipe for a famous German dessert, the achau torte. Children pronounce it better than ice cream. (Schaum is the German word for foam): Whites of six eggs, a tablespoon of vinegar, one teaspoon of vanilla, two cups of plain sugar. Beat until it holds its shape when dropped from the spoon. Drop a dozen tiny pieces from a teaspoon upon a buttered tin for decoration. Scrape the remainder into a shallow buttered pan and bake all in a slow oven for forty-five minutes. The oven may be almost cold. Take from the oven, place on platter, cover with crushed or canned fruit (not juicy), then cover with whipped cream. Place the tiny "kisses" (decorations) on top of all. This will serve ten persons.

German Apfelstrudel.

One cup flour, one tablespoon cottolene, one egg well beaten; make a hollow in the middle of the flour, add cottolene, a pinch of salt, and the beaten egg. Mix all well together and put the bowl containing the dough over a kettle of boiling water for a few minutes, covering the bowl. Then lay the dough on a clean cloth and stretch it until it is as thin as tissue paper. Cut apples in thin slices—you may use peaches when they are in season—put with them some raisins, sugar to taste, three gingerbreads, and a few chopped almonds at the last. Srew this on the dough, scatter butter on it generously. Grease a baking pan well, lay in your cake, folding it over, and bake it a good brown. Sprinkle with powdered sugar after removing it from the oven.

Fried Cauliflower.

Boil the cauliflower and let it get cold. Cut it into little pieces which can be flattened; dip in egg and bread crumbs; fry in oil or butter and drain well.

It is quite unbelievably delicate and creamy on the inside. The little bouquets of the cauliflower are put in the thick minestra, or soup, just as asparagus points are.

This vegetable makes a pleasant addition to the rissole, or croquette. An English woman in making these from left overs (usually two kinds of meat) cooks some cauliflower on purpose, if she has none left over, for this dish. In the rissole she also puts any cold vegetables she has, some bread, some rice, binding the whole with egg, dipping the shapes in egg and bread crumbs, frying in hot cottolene, and draining well. These are not the slightest bit greasy.

CONSIDER DISMISSAL OF MRS. C. A. INLOW

Salt Lake, May 29.—Whether Mrs. Genevieve Inlow, held as an accomplice to the murder of Thomas "Eddie" White for which her husband, Caleb A. Inlow, was convicted of murder in the second degree, will be discharged from custody and the case against her dismissed, has not yet been definitely determined.

Counsel for the accused woman waited upon E. O. Leatherwood, district attorney yesterday with a request that their client be released, but the district attorney refused to act at this time, though it is understood that he is considering the advisability of dropping proceedings against the woman. Mr. Leatherwood has said that he will take no steps in her case pending the outcome of other matters now in the balance one of which is the question as to whether Caleb A. Inlow will be granted a new trial. Notice of intention to ask for a new trial has been given by Inlow's attorneys in court.

The district attorney also is said to be preparing to investigate certain rumors relative to the action of C. R. Epperson, the juror who is said to have forced his eleven companions to a compromise verdict of second degree murder in the Inlow case.



AN EMBROIDERED TUNIC

The dress beneath the tunic is of white crepe sponge with lace bandings at the neck and sleeves and an insertion of fagotting, as shown on the skirt.

The tunic is of corn-flower blue chiffon, embroidered with mauve silk. At the edge the material is doubled and cut away at the line of the embroidery. Cords of the chiffon, finished with a tassels, lace the sides below the girde of blue satin.

IT CURES WHILE YOU WALK

Use Allen's Foot-Ease, the antiseptic powder to be shaken into the shoes. It instantly takes the sting out of corns, itching feet, ingrowing nails, and bunions. It's the greatest comfort discovery of the age. Allen's Foot-Ease makes tight or new shoes feel easy. Ladies can wear shoes one size smaller after using it. It is a certain relief for swollen, callous and swollen, tender, aching feet. Try it today. Sold everywhere, 25c. Trial package FREE. Address, Allen S. Olmsted, Le Roy, N. Y.

Lagoon opens Decoration Day. Trains every hour. Fare, round trip, adults 50 cents and children 25 cents.

INTERURBAN ORDERS NEW CARS

Salt Lake, May 29.—Fifteen electric cars of the latest type have been ordered by the management of the Salt Lake & Utah Railway company for use on the interurban lines of the company between this city and Payson. The cars are to be delivered by October 1, at which time it is estimated the road will be ready for operation between this city and Payson. The grading of the road is being rushed, according to W. C. Orem, president of the company, and the track will be laid as rapidly as possible.

OGDEN FOLKS ASTONISH DRUGGIST

We sell many good medicines, but we are told the mixture of buckthorn bark, glycerine, etc., known as Adler's, is the best ever sold. Ogden folks astonish us daily by telling us how QUICKLY this bowel and stomach remedy helps. Many report that JUST A SINGLE DOSE of this simple new remedy relieves sour stomach, gas on the stomach and constipation. We are glad we are agents for Adler's. A. R. McIntyre, Druggist, 2421 Washington Ave. (Advertisement)

EPISCOPAL MISSIONARY DISTRICT CONVOCATION

Salt Lake, May 29.—Convocation of the missionary district of the Episcopal church of Utah at St. Marks cathedral yesterday drew a large attendance and hundreds gathered at the residence of the Rt. Rev. Franking S. Spalding last night at a reception for the bishop and visiting clergymen. The opening sermon of the convocation was given by Rev. William F. Bulkley, and following this morning service holy communion service was conducted by Bishop Spalding. At the business session following, Rev. Paul Jones was re-elected secretary for the ensuing year, and committees were appointed on the bishop's address, canon, state of the church, finance, resolutions, nominations and school and hospital. The women of the church served luncheon at 12:30 o'clock.

Bishop Spalding delivered his annual address at the afternoon meeting and reports of institutions, commissions and committees were presented.

Services for today will begin with holy communion at 7 o'clock, conducted by Rev. George C. Hunting, secretary of the Pacific department of the church. Morning prayer will be at 9:30 o'clock, followed by reports from committees. Election of officers and delegates will take place at noon; the most important being the election of one clergyman and one layman as delegates to the national convention of the Episcopal church.

This convention is held every three years and meets next time at New York in October.

Reports will be received from the various women's organizations of the state at the meeting beginning at 2 o'clock this afternoon, while a business session will be held from 3 o'clock until 5 o'clock.

At 8 o'clock this evening the annual missionary association meeting will be held. Rev. George C. Huntington will deliver the principal address.

Right Rev. Charles F. Olmsted, bishop of Colorado, is the guest of the convention, and will remain until Sunday, when he will deliver the benediction and address for Rowland Hall at the cathedral at the morning service.

CHANGES IN TARIFF BILL

Senator Simmons Announces After a Conference With the President That No Discrimination in Favor of American Ships Will Be Made on Imports

Washington, May 29.—Senator Simmons, chairman of the finance committee, definitely announced after a conference with President Wilson today that the proposed five per cent differential on imports in American-owned or controlled vessels would be dropped from the tariff bill in the senate on account of protests from foreign nations.

Senator Simmons also declared that objections of foreign nations to the clause to compel foreign merchants to submit their books to an American agent in cases of disputed valuation would be met. In both cases the state department holds that protests are justified. The president upheld that view.

Chairman Simmons also took up with the president questions of equalization of duties on raw materials and manufactured products, among them wheat, flour and pig iron. Mr. Simmons declined to discuss the president's views on those points, saying no decision had been reached, but that he had sought Mr. Wilson's ideas and would transmit them to members of the finance committee.

Discrimination is Endorsed.

Chairman Underwood of the house ways and means committee, when asked about the probable action of the house should the tariff bill come back with an amendment to eliminate the five per cent clause, said that personally he favored the retention of the provisions as one of the ways of building up a merchant marine.

"I believe in discrimination in favor of American ships," said he. "Foreign nations discriminate in favor of their own ships and I don't see why we should not."

Mr. Underwood did not indicate, however, whether there would be any effort to retain the provision if the administration raised strong objection. Senators on the sub-committee of the finance committee working on the cotton schedule of the Underwood bill are said to be ready to recommend some increase in the house rates. More than a hundred senators from the New England and southern cotton sections are reported to have favorably impressed the senators with their arguments that some of the cuts were too great.

CLAYTON CONFESSES HE JOINED BURGLAR GANG

Manti, May 28.—Frank Clayton, one of the three persons who blew open the safe of the clerk of the court at the courthouse April 15, was quickly disposed of in Judge Christensen's court yesterday. He changed his plea from burglary in the first degree to guilty, to guilty of burglary in second degree, and waived the statute time for passing sentence, with the result that Judge Christensen sentenced him to twelve years in the state penitentiary. Sheriff Burns will take him there today.

Clayton indirectly confessed he belongs to a burglary gang that is operating in the intermountain region and is no novice at burglary or safe cracking. The other two men who were arrested with Clayton were pleaded not guilty to the charge and were bound over to the September term of court, when they will be tried before a jury.

Society

WATTIS-KIMBALL.

One of the most beautiful of the spring weddings occurred at 8 o'clock last evening at the First Presbyterian church when Miss Ethel Wattle and William Rice Kimball of Oak Park, Ill. were united in marriage by the Reverend John Edward Carver. A large and brilliant assemblage witnessed the ceremony.

Miss Wattle is one of the charming daughters of E. O. Wattle, vice president of the Utah Construction company, and Mrs. Wattle and the groom are Mr. and Mrs. S. Herbert Kimball of Chicago, is assistant manager of the pipe department of the Joseph T. Ryerson Steel Co. of Chicago. Both have a long list of friends among the prominent families of the east and west and congratulations poured in from all points together with many beautiful wedding remembrances.

The church was beautifully decorated. Portieres of smilax, daisies and carnations behind the altar and in the doorways, potted plants and other flowers giving added attraction and at each pew in the church a dainty bouquet of daisies, smilax and fern, tied with bows of tulle, were effectively placed.

At the opening strains of the professional march, "Aida," the ushers, Dr. Walter Whalen, Abbott Maginnis, Dr. Dumke and Edmond A. Littlefield advanced down the right aisle while Edmond A. Littlefield, matron of honor, followed by the four bridesmaids, Misses Edna Wattle, Pamela Spargo, Mena Towne and Daisy Kuhn; maid of honor, Miss Ruth Wattle; the dainty little flower girls, Lorna and Lorine Wattle, the twin daughters of Mr. and Mrs. W. L. Wattle, sat carrying a lovely basket of roses and scattering petals in the path of the bride who followed them leaning on

the arm of her father. The party were joined at the altar by the Rev. Carver, the groom and best man, Earl Wattle, brother of the bride. The ring ceremony was impressively spoken by Rev. Carver and while the benediction was being pronounced the bride and groom knelt on a white satin pillow before the altar, the little flower girls also kneeling on a pillow just behind them. The bridal party left the church to the pure, sweet notes of Lohengrin's recessional march and were immediately whisked away in autos and carriages to the Wattle's home on Twenty-eighth street, where a reception was held from 8:30 to 12 p. m.

The rooms were bright with spring blossoms intertwined with smilax and fern, bouquets in dainty Venetian glass vases tied with bows of tulle, potted plants were effectively placed and the pink and white lights within and without shed a warm glow over all that greatly enhanced the beauty of the affair.

In the pavilion, especially arranged for the occasion, and which extended from the broad side porch, the color scheme, pink, green and pale yellow, was beautifully carried out. Here ropes of smilax and other green foliage, together with a riotous profusion of flowers and many well placed lights made a charming background for the daintily laid tables, where refreshments were served. Tall candlesticks and beautiful candelabra with pink, green and yellow candles and vases of flowers adorned the tables and a most tempting menu, fruit punch and champagne were dispensed to several hundred guests.

Six hundred were bidden and but few regrets received, although a goodly number of out-of-town guests were invited.

The gifts were numerous and beautiful. From the bride's father a substantial block of stock was noted, and beautiful pieces, choice and useful things, daintily embroidered linens, a complete crocheted lunch set, a valuable Persian rug from eastern friends of the groom, pictures cut glass, handpainted china, and silverware, presented a bewildering array of testimonials from a host of friends.

The bride wore a beautiful gown of broaded charmeuse, trimmed with Venetian lace and pearls, and true love knots set with brilliants, with a cluster of orange blossoms, caught up the draping. The long tulle and Venetian lace veil was arranged daintily over the hair in cap style and fastened with orange blossoms.

The bouquet of bride's roses, maidenhair fern and a shower of Swallowtail gave the final touch of beauty. The gift of the groom, a specially designed handwrought necklace with pendant of tiny gold roses with diamond center was the only jewel worn.

The matron of honor wore her own beautiful wedding gown and diamonds with a rope of pearls, the gift of the bride, and carried American Beauty roses; the maid of honor wore pale pink crepe de meteor draped with a deeper shade of pink marquisette with gold lace and the daintiest of pink rosebuds and carried a long handled French basket filled with roses, gold roses and yellow daisies, a bow of pink and gold tulle completing this lovely assemblage. Pink rosebuds were worn on the hair.

The bridesmaids each wore pink, two in pale pink and two in a deeper shade, and carried pink sweet peas. Miss Edna Wattle was effectively gowned in delicate pink and white with pearls and rhinestones and the little flower girls wore dainty white dresses and bows of tulle.

Mrs. Wattle, mother of the bride, was elegantly gowned in cream broaded silk trimmed with real Bohemian lace and handsome ornaments, and carried pink orchids with a shower of sweet peas.

The bridesmaids and maid of honor each received a gold bracelet, and the flower girls gold beads, gifts from the best man was a pearl scarf pin and to the ushers monogrammed silver match cases.

The masters of ceremonies at the wedding were A. H. Wattle, president of the Utah Construction company; W. L. Wattle and L. R. Wattle. Short's orchestra rendered a choice selection of classic and popular airs throughout the evening.

Mr. and Mrs. Kimball left immediately for Oak Park where a lovely home awaits them. A reception will be given in their honor, June 10, at Oak Park and a number of trips to eastern points are planned for the honeymoon.

PICNIC PARTY.

Mr. and Mrs. R. T. O'Donnell entertained Miss Ethel Wattle and Mr. William R. Kimball and the bridal party Tuesday at a picnic party in South Fork canyon.

WEDDING ANNOUNCED

Announcement was made yesterday of the engagement and approaching wedding of Miss Eva Farr, daughter of Mr. and Mrs. Thomas Farr, to Albert Parry, formerly of this city, but now of Laramie, Wyo. The marriage will be during the latter part of June.

For seven years past, Miss Farr has been working home-making to young people of Ogden, having been the head of the domestic science department of the Weber academy and of the High school for the past three years with the latter institution.

The prospective groom, Albert Parry, is very well known here, having been with the Union Pacific railroad at this point for some years. He is now block signal inspector, with headquarters in Laramie.

TEACHERS TO WED

Interesting announcements of weddings in which Ogden City school teachers are the brides are expected during the next week. Among these is the wedding of Miss Mabel Lucas, teacher in the Lorin Farr school, to William L. Underwood, principal of the Madison school.

PIANO RECITAL

Miss Louise Pierce will make her bow to the public in a piano recital at the first Presbyterian church next Monday night.

Miss Pierce is one of the advanced students of Squire Coop, who has introduced several of the well known young musicians to the public during the past few years.

Miss Pierce is said to possess talent of rare quality, being particularly gifted in expressiveness. The program to be presented is adapted to her special qualification and contains only the works of eminent composers. The recital will be complimentary to the public.

Milwaukee working girls are organizing co-operative buying clubs to reduce the cost of living.

SHOCKS THE POOR 'PROF'

Californian Says He Cannot Distinguish the Difference Between the Dress of High School Girls and Common Street Walkers

Berkeley, Cal., May 29.—"It shocks me to say that the similarity of dress between the high school girl of today and the common street walker is such that one can hardly distinguish between them," said Assistant Professor of Education C. E. Rugh of the University of California yesterday. He was speaking on the subject, "The Moral Education of Children," at the thirteenth annual convention of the child welfare conference of the California Congress of Mothers and Parent-Teachers' associations.

Continuing, the speaker declared "the vocation of typist or cash girl is not conducive to motherhood," and the methods girls have of choosing vocations are such that they cannot get a living without some outside help.

Mr. Rugh declared for substitution, rather than prohibition, as the only true method of reform, advocating "good, wholesome music for ragtime," and something better for "the immoral in art, architecture, poetry, music and song."

"The three vital problems for the children of today are the selection of religion, a vocation and a mate," said the speaker. "Farmers are advising their children not to follow the pursuits which they followed, others do not have time to talk to their daughters, there are so many club meetings, and they are such busy things."

"Cupidity and not intellectuality enters into the love of a boy and a girl today. In fact, they drift together. The mother should discuss vital matters with her daughter; she should take the time for such a duty."

Decoration Day Excursion to Salt Lake City via Bamberger Electric. \$1.10 round trip.

MILLIONAIRE IN SCANDAL

Strong Chain of Evidence Against New York Banker Is Heard in Divorce Suit Instituted by His Wife—Occupied Suite at the Hotel Astor

New York, May 29.—A chain of evidence intended to show that James Cunningham Bishop, a millionaire banker, and Mrs. J. Temple Gwathmey, society matron, occupied a suite of rooms at the Hotel Astor on more than one occasion was forged yesterday before Justice Goff in the supreme court.

Mrs. A. Hancock Bishop, plaintiff in a suit for absolute divorce, sat almost in front of her husband and heard him admit scores of automobile rides and luncheons with Mrs. Gwathmey, but deny emphatically that he was the "Dr. J. C. Baer of Philadelphia," who registered at the Hotel Astor several times.

Telephone girls, a maid at the hotel, the former manager of the Bishop farm in West Chester, and others testified for Mrs. Bishop. Today, perhaps, Mr. Bishop will get a chance to give the evidence by which he hopes to prove an alibi.

Gertrude Berard, a maid on the second floor of the Hotel Astor, was the last witness to testify.

"Yes, I have seen Mr. Bishop twice before today," she said. "I saw him first early in November last, and again about two weeks later. On both occasions he and a woman occupied villa No. 272 in the Hotel Astor."

"Do you recognize this photograph?" asked Mr. Jerome, Mrs. Bishop's attorney, taking up a large photograph of Mrs. Gwathmey.

"Yes, that is the woman who was with Mr. Bishop on both the occasions."

"Mr. Bishop and Mrs. Gwathmey went to the farm three times in April," said Edwin Steers.

Mr. Bishop was shown the registers containing the signatures of "Dr. and Mrs. J. C. Baer, Philadelphia." He denied writing this signature and by direction of Justice Goff and with the consent of his own counsel, wrote his own signature and the other several times for comparison.

While Mr. Bishop testified as an unwilling witness for the plaintiff, one of the sons of Mrs. Gwathmey sat directly in front of him. The banker admitted that he lunched with Mrs. Gwathmey at New York hotels and that he accompanied her on automobile rides.

There was a 5 per cent increase in the number of factory and workshop employees in 1912, but the increase in wages was but 1 per cent, according to the annual report of the state labor commissioner of Ohio.

Corsets



Complete freedom of movement, correct deep breathing, and graceful, easy carriage, all come naturally to the woman properly fitted in one of the many models in our corset department. Every height of bust, every type of waist with a comprehensive assortment of hip styles will be found here, so that every woman can be properly fitted. Prices \$1.00 up.

Burts'

The House of Quality and Fashion.

Decorating Day Excursion to Salt Lake City via Bamberger Electric. \$1.10 round trip.

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YOUR VACATION?

SOME POPULAR SUGGESTIONS:

- YOUR CHOICE.
- LOS ANGELES LIMITED
- PACIFIC LIMITED
- OVERLAND EXPRESS.
- SANTA CATALINA
- LONG BEACH
- OCEAN PARK
- VENICE
- NEWPORT BEACH
- REDONDA
- SANTA BARBARA
- SANTA MONICA
- HUNTINGTON BEACH
- SAN DIEGO

Excursion rate tickets on sale, Daily—June 1st to Sept. 30th, Stopovers and Diverse Routes.

For Information and Tickets See P. L. Beemer,