

COAL GAS PROBLEM SOLVED IN REPORT

Possibility of 75 or 80c Rate Threatened by Temporizing Policy, Says Sheppard

FEARS RISE TO \$1.50

The possibility of seventy-five or eighty-cent gas here in the future is threatened by "Council's" temporizing gas policy, says Howard R. Sheppard, a member of the municipal gas commission.

HOLD SERVICES FOR 13 VETERANS

Services Today and Tomorrow for Men Who Lost Lives Abroad

MILITARY HONORS FOR ALL

Funeral services for thirteen American soldiers were held in or near the city today.

Question Centers About B. T. U.

It would appear that most of the questions which center about the B. T. U. have not yet been answered.

SCHOOLSHIP TO SAIL

Annapolis Will Take 67 Cadets on Its Summer Cruise

The Pennsylvania schoolship Annapolis will sail on its summer cruise from Penn Treaty Park, Monday noon, with sixty-seven cadets aboard.

FOUND DEAD ON BARGE

Coroner to Investigate Cause of Captain McCormack's Death

There were no marks of violence on McCormack's body, but physicians were unable to determine the cause of death.

TODAY'S MARRIAGE LICENSES

Law Case 927 Race st. and Mary Corne... William J. Conroy, 1822 N. Park ave. and...

ROOF GARDEN RESTAURANT

Hotel Lorraine Broad St. at Fairmount Ave. Specials for Today 12 to 3:30 P. M.

SOME QUEENS ON THE GOOD QUEEN ANNE



They are members of the Frank & Seder Beneficial Association on the steamship Queen Anne, which took 400 employees of the store for the annual outing at Burlington Island as the guests of the firm

ALDAN VETERANS START G. O. P. DRIVE

Soldier Republican Party Seeks to Rout Machine Forces. Bosses Worried

IGNORE COMPROMISE OFFER

The "Soldier Republican Party" formally started a political offensive in Aldan, Delaware County, last night.

RUBBING IT IN

Boys Steal Melons, Pet Rinds at Railroad Workers—Ate Jailed

Smooching watermelons is bad enough, Pennsylvania Railroad detectives say, but when the boys' responsibility stands a bridge and net railroad workers with the rinds, well, that's a limit.

TO MARK TOLL ROAD END

Keystone Auto Club Plans Chester Pike Celebration

Motorists who live along the Chester pike will celebrate the ending of that thoroughfare as a toll road on the evening of Monday, July 25.

ARREST CLOTHING DEALER

Accused of Receiving Stolen Goods Valued at \$11,000

Julius Panzer, who has a clothing store at 310 Market street, was held in \$2500 bail yesterday by Magistrate Renshaw for a further hearing, charged with receiving \$11,000 worth of stolen goods.

BAND CONCERT TONIGHT

The Municipal Band will play tonight in Wissinoming Park, Frankford avenue and Comly street.

McClees Galleries

1507 WALNUT ST. PAINTINGS CLEANED AND RESTORED ALL KINDS OF FRAMING Estimates Cheerfully Given

"Face the Future with A SAVINGS ACCOUNT!"

WEST END TRUST COMPANY BROAD STREET AT SOUTH PENN SQUARE. Interest Paid on Savings Accounts. Capital, \$1,000,000. Surplus, \$4,000,000. Trust Funds, \$174,000,000.

DOCTOR RISKS LIFE TO PROVE A THEORY

Prof. Rosenberger Now Knows You Can Detect Poisonous Olives by Odor

DUBS PET MOUSE "MOTHER"

Ripe olives containing deadly poison can be distinguished from non-poisonous ripe olives by their odor.

Dr. Randolph C. Rosenberger, professor of hygiene and bacteriology at Jefferson College, believed this and risked his life to prove it.

He is still alive and kicking on the top floor of the Jefferson College building, at Tenth and Walnut streets, among his test tubes, milk samples, microscopes, slides, guinea pigs, white mice and rabbits.

Dr. Rosenberger did not eat ripe olives with a bad odor to prove that they would kill him. He ate ripe olives with a pleasantly aromatic odor, and his loyal assistant ate them, too, to prove that if an olive smells all right it will not cause death by poison.

The bacteriologist took a keen interest in the recent case at Greensburg, Pa., where three persons died after eating ripe olives at a dinner party. He not only obtained some of the olives taken from the same bottle as those which killed the three persons, but he also got ripe olives from the store at which the deadly olives were obtained.

How to Tell 'Em "Here is one of the deadly olives," said Dr. Rosenberger, pulling the cork from a bottle and showing it forward. "The olive and its liquor gave forth an odor slightly sharper and more—or gamy—than a sweet cheese. The liquor was cloudy."

He had noticed that odor immediately upon opening the deadly olives. The two slugs of the olive and other bottles of olives obtained at Greensburg.

Dr. Rosenberger had also noticed this in previous studies of botulism. He was convinced that olives affected by the poisonous bacillus could be distinguished by the odor.

Three guinea pigs were inoculated with the liquor from the deadly olives. One was given a large quantity. It died in six hours. Another was given a small quantity, through inoculation, and it died in twelve hours. Still another was inoculated with the liquor after it had been filtered. The third pig died in forty-eight hours.

Bread was soaked in the liquor and was fed to both guinea pigs and white mice. "Did they die, too?" Dr. Rosenberger was asked.

"Hello, Mother" "No," he said, leading the way to his menagerie. "Hello, mother," he said, petting a mother mouse affectionately on the nose. "You enjoyed the olives, didn't you?"

He then pulled a rabbit's ear, spoke a few words to the guinea pigs that had survived their olive-juice dinner, and returned to his laboratory.

After the three guinea pigs had died of inoculation from the ill-smelling olive liquor, Dr. Rosenberger took several bottles of olives from one of the pleasantly odored bottles and ate them.

"What did your wife say about that?" he was asked. "She didn't know," he replied. "As he worked with his tubes and retorts Dr. Rosenberger then told of the origin of botulism, or bacillus botulinus."

"Botulism," he said, "was originally described following poisoning from meat, especially sausage, and was known for a long time as sausage poisoning."

It is due to an organism called bacillus botulinus. That has been found in most products causing cases of poisoning. Apart from meats and sausage, the same train of symptoms has been found following the eating of other foodstuffs, particularly home-canned vegetables, as beans, corn and asparagus, and within the last two years cases have come to our notice through the eating of ripe olives.

Here's a Warning "Any food that is infected with this organism gives off a rapid, offensive odor which can be demonstrated by a bottled stuff and detects an untoward, rancid odor should throw the contents away, for the simple reason that while the organism cannot be found, a deadly poison has been found and a mouse or guinea pig succumbs to one-millionth of a cubic centimeter of that poison."

Dr. Rosenberger who opens cages and inoculates animals, as this is one poison that causes symptoms and death through the alimentary canal, whereas most poisons are deadly only through inoculating either the skin or blood.

"In these recent experiments, while inoculation of these olives caused death in three guinea pigs, one of them died in mice and guinea pigs when fed upon these same olives."

"The symptoms come on in a very short time after eating food. The pronounced symptoms complained of are double vision, difficulty in swallowing and paralysis of the muscles of the throat and extremities."

"Very rarely is a person saved who exhibits these symptoms of botulism, although a serum has been made and used in a small number of cases. The number is too small to say whether the serum is useful or not."

Asked why ripe olives cause the fatal poisoning, while green olives rarely have caused it, Dr. Rosenberger said: "One theory why ripe olives produce symptoms more than unripe olives is that the olive is really over-ripe, and, possibly in an early state of decay."

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DR. RANDLE ROSENBERGER Jefferson College professor, who risked his life in an experiment by which he determined how to detect poisonous olives

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MAYOR SIGNS CONTRACTS

'L' Line Equipment and Repairs at Correction Provided For

A contract totaling \$70,000 was awarded by Mayor Moore today to the General Electric Co. for two rotary converters and seven transformers for the Front and Fairmount avenue substations of the Frankford elevated line.

Another contract amounting to \$40,000 was awarded to Fred A. Havens & Co. for work to be done on the dining hall of the House of Correction.

Other contracts for work at the institution were awarded as follows: Nicholas Connolly, plumbing, \$3064; Fred Nelson & Son, heating system, \$2300; Walker & Kopler, electrical system, \$2274.

SIXTY DAYS TO GET SOBER

Camden Recorder Doles Out Stiff Rebuke to Drunken Autoist

Russell Blankenbuck, Gloucester City, was sentenced to sixty days in jail today by Acting Recorder West in Camden on the charge of operating an automobile while intoxicated.

A patrolman testified Blankenbuck speeded along Third street yesterday, narrowly missed two children, ran into a car at Third and Chestnut streets and ran into the auto of Caprono Motes, at Third and Pine streets.

Tustin is Recovering

Ernest L. Tustin, Director of Public Welfare, is on a vacation to recover from a nervous breakdown he suffered while attending a convention of the Northern Baptists in Des Moines, Ia.

Director Tustin was presiding officer at the convention, and his arduous duties, combined with the excessive heat at the time, brought on illness which confined him to bed for several days before he was able to return to Philadelphia.

It is due to an organism called bacillus botulinus. That has been found in most products causing cases of poisoning. Apart from meats and sausage, the same train of symptoms has been found following the eating of other foodstuffs, particularly home-canned vegetables, as beans, corn and asparagus, and within the last two years cases have come to our notice through the eating of ripe olives.

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MORE RESERVISTS TO START ON CRUISE

The Second Batch Will Leave League Island This Afternoon for Two Weeks' Trip

HARADAN NOW AT SEA

Two naval destroyers will leave League Island this afternoon with the second batch of civilian sailors from the reserve force of the Fourth Naval District for their two weeks' summer cruise.

The destroyer Haradan has been at sea a week with the first crew of reservists from this district and will dock today at New Newport, R. I., to allow the crew a sightseeing trip. The work will include torpedo and target practice.

While a large contingent of local men left aboard the Haradan the first cruise was restricted as to number because of the brief time allowed district officials to fill up the crew lists. Within less than a week, however, they made up the quota required to man one destroyer in addition to its 50 per cent complement of regular navy men.

This week it will take two destroyers to handle the reserve quota. A third destroyer of the allotment of six made to the local district for training work may have to be called into service for the third cruise next Saturday.

As the cruises last two weeks, the use of three destroyers will mean a "capacity" business during the remainder of the summer.

The destroyers coming here tonight from Newport are the Hopewell and McKean. Both are of the same modern type as the Haradan, and are 314 feet long, with about 1200 tons register. They carry an armament of torpedo tubes and five-inch rifles.

The cruises which are proving so popular with the reservists, will mean a full credit for thirty-six drills required by navy regulations for men on inactive duty during the present year. All expenses are paid, the men receive full pay of their ratings while aboard and if they live outside of Philadelphia their railroad expenses are paid to and from their homes.

GOES BACK TO CEMETERY

Well-Known Planter of Coaltown Found Philadelphia Too Speedy

George Spink made the mistake this morning of asking a vice squad detective for money to get back home. He had just left an elder saloon near Seventh and Callowhill streets.

In Central Station Spink said he lived in Coaltown, N. J. Magistrate Carson wanted to know where Coaltown is.

"Why, that place has the biggest cemetery in New Jersey," said the aggrieved Spink. "It's right near Merchenville. We bury there from all over Jersey. I'm a grave digger. I got tired digging yesterday and came up here to see the sights. I saw them."

Spink was discharged with a warning to go back to his graves.

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VOTERS' LEAGUE TO AID COUNCIL IN "L" LEASE

Spirit of Co-operation Prevails. Weglein is Pleased

A spirit of co-operation between City Council and the Voters' League toward effecting a satisfactory lease for the Frankford Elevated Line is indicated by a statement issued today by Richard Weglein, president of Council.

Suggestions concerning amendments to the lease made by Council for the league will be submitted to Council's Transportation and Public Utilities Committee by Mr. Weglein at its next meeting.

Mr. Weglein said: "In response to a letter sent by me two weeks ago to the Voters' League of Philadelphia, in which I stated I would be very glad to consult with the new organization on matters pending in Council, I received a message from James Collins Jones, one of the attorneys of the league, suggesting a conference."

"I visited Mr. Jones at his office in the Bullitt Building and the various amendments suggested to the proposed lease between the city and the Philadelphia Rapid Transit Co. for the operation of the Frankford Elevated were discussed."

"Mr. Jones made several helpful suggestions which I am giving consideration and which will be submitted to the Committee on Transportation and Public Utilities of Council at the next meeting."

"Didn't Know It Was Loaded" Patrolman Conrad Hass, of the Branchtown station, failed to notice a cartridge in his pipe when he lighted it Thursday at the station house. He will leave the Jewish Hospital tomorrow.

Sam Souci Broad and Arch Philadelphia's Most Beautiful Restaurant Special 90c Luncheon Served from 12 to 2

Hupmobile Where, within \$400 of the new Hupmobile price, would you match the sound, known value of the Hupmobile? If you pay more, would the value be equally greater? At a lower price, would less car value and inferior performance satisfy you.

THE HATCH MOTORS CO. 720 N. BROAD ST. - PHILA.

BAILEY BANKS & BIDDLE CO. JEWELERS SILVERSMITHS STATIONERS The PATEK PHILIPPE WRIST WATCH for Men - all hand-made

CATHAY TEA GARDEN Chinese-American Restaurant 1221-1223 CHESTNUT ST. Open from 11 A. M. to 1 A. M. Special Business Men's Lunch, 60c Full Course Sunday Dinner, \$1.25

PHILADELPHIA TRUST COMPANY Capital, \$1,000,000 Surplus, \$4,000,000 Trust Funds, \$174,000,000

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