



FOOTBALL

A son of Jack Dunn, the Baltimore manager, is captain of the Baltimore City college football eleven.

Princeton declares if a good punter can be found it will have one of the greatest teams on the gridiron.

One of the big eastern universities is reported to be considering moving pictures in the development of its team.

Guyon is the Jim Thorpe of the Carlisle backfield this year and is said to be putting up a brilliant offensive game.

Branch Rickey is no winter leaguer. He is acting as assistant coach of the Washington University eleven in St. Louis.

Andy Smith seems to be having better luck at Purdue than he had at Penn. It is a case of the man making the coach?

The graduate manager of Georgetown athletics announces that his college has not severed football relations with the navy as was reported.

An intercollegiate football game between the western conference winners and the recognized eastern champion eleven is being agitated in different conference colleges.

Barrett, the Cornell, quarterback has the record, up to date, for distance punting. He made a 65-yard boot in the Indian game. After it hit the ground it rolled another 15 yards.

Among the first-year men who are expected to make the varsity at the Naval academy next year is Hank Blodgett, the young giant who was the main factor in Commerce's success last season.

Eddie Trenkman is evidently going to make good as first-string center at Princeton. Semmons held down the job at the first of the season, but the Adelphi grid's greater weight and ability as a pivot man dislodged him from the job.

AQUATIC

Max Quertz, Germany's foremost yacht designer, who produced the Meteor, the Germania, and other fast yachts, may be commissioned to build a 75-foot cutter for a German yacht club challenges next year for the America's cup.

BILLIARDS

There is a prospect of the English and American champions meeting in a series of matches at the English style of billiards when Melbourne Inman, the English champion, reaches New York from northwest Canada.

Although the eastern members of the National Billiard league declined to compete in the annual three cushion tournament this year, the western members are planning to form an intercity circuit, to include Chicago, Pittsburgh, Kansas City and St. Louis.

HORSE RACING

Tenara has been resting in the blue grass to see if she can go it again.

Don Pronto is mighty good this year. He won a free-for-all at Sacramento a short time ago in 2:02 1-4 and 2:02 3-4.

The best trotters in years on the New England half-mile tracks is Ada Mars, 2:13 3/4, by Mars, out of Licona, by Bingen.

Jimmy Carpenter, who brought out Anna Kohl, has two good trotters in sight for next year in Peter Scott and Audrey Gray.

Putting Rediac, Jr., in the 2:10 list and winning a race with him was one of the best achievements of Walter Cox this year.

MISCELLANEOUS

There's hope for England. Report states that cricket is dying out there.

Irwin Weinberger, the former crack half-miler of Clark House, is now plugging teeth for a living.

Friends of Walter Knox, Canadian professional all-round champion, say he is a better man than Jim Thorpe.

Oswald Gibbons of the New York Athletic club is considered the most dangerous rival that Abe Kiviat has as a one-miler.

Mel Sheppard is very far from being all in as a runner. He did the half mile in 1:57 at the Metropolitan championships recently.

The Canadian Interprovincial Rugby union, made up of argonauts of Toronto, Ottawa, Montreal and Hamilton, will number the players this season.

Washington has made a bid for the Army-Navy football game. They believe that the capital is the logical place for the struggle between the service elevens.

The get of Cresceus, 2:02 3/4, are beginning to show class on the Russian turf.

CAPTAIN PURDY



One of Nebraska's Best Football Players and as the Leader of That Team Has Brought It into the Limelight This Season.

GOLF

Yale University has an eighteen-hole golf course within easy access of the campus.

It is estimated that nearly \$30,000,000 is spent on golf in England. Of this huge sum \$12,500,000 goes to the caddies.

Our old friend Andy Carnegie, wants Outimet to win at Skibo probably just to show some of his conceited neighbors they are not so many.

George Duncan, the fastest playing English professional, won the open French golf tournament in Chantilly, France, with an aggregate of 304 strokes for the four rounds of the 18-hole course.

PUGILISM

Carl Morris is howling for a return match with Gunboat Smith, who won from the Oklahoman on a foul.

Steve Ketchel of Chicago and Patsy Drouillard of Windsor fought a great eight-round draw at Windsor.

Jimmy Walsh, who lost the decision in a bout with Champion Johnny Edbane recently, has challenged the title holder to another match.

Al Reich knocked out Tim Logan of Philadelphia after a minute of boxing in the fourth round of a scheduled ten-round bout at New York.

Gunboat Smith knocked out Tony Ross of New Castle, Pa., in the tenth round of what was intended to be a twelve-round bout at Boston.

Packey McFarland dates his retirement at early next year and says before it occurs he wishes to box Ritchie, Welsh and Mike Gibbons.

Latest advice from Winnipeg say that Young Saylor deliberately fouled Freddie Welsh when the Englishman appeared to have the advantage.

BASEBALL

President Barry Herrmann expects Joe Tinker to sign a contract to manage the Reds again in 1914.

Aprpos of Whiteman's Passing to Montreal, the New York Sun says he should make his mark there, "particularly with the stick."

Mrs. Agnes Havenor, owner of the champion Milwaukee team, announces that she will make the training trip with the team next spring.

Frank Chance says that the reason he let Derrick out of the big show was that Claude didn't know in one game whether he had been to bat or not.

Speaking of player-writers, Connie Mack says that it's a great pity that there are not more Matthewsons and Collins and less Marquards in the variety.

A statistician has figured it out that the world's series cost \$1,250,000. It's a costly luxury that B. B. Johnson, Mack, McGraw, Lynch, et al, favor retaining.

Leslie Bush, the sensational young hurler of the Athletics, was chased off the mound last season by all of the seven clubs. He hurled but five complete games.

Hooks Wiltse could have had the job of managing Mobile that fell to Briscoe Lord, but the veteran scotch-paw took a chance on being able to fool National Leaguers one more year.

After all, perhaps it's just as well, the two Grand Old Men of baseball didn't lay a world series this year. In the Cleveland-Pittsburgh set-to, La Jole batted .207 and Wagner .107.

Manager Fred Clarke will not retire from the game this year. Clarke is ready to sign a contract for next year.

A Cincinnati paper claims that next to Walter Johnson, Eddie Collins is the most valuable player in the American "association."

LARGE WRAPS ALL THE MODE

Practically No Other Design is Worn by the Elegant Parisienne.

TRULY A REGAL GARMENT

Many Materials May Be Employed in Its Construction, but They Must Be Supple—Smart Hats Are Small and of Original Design.

PARIS.—I have seen recently one of the sensational modes of the present season, namely, the voluminous out-door wrap, which seems absolutely without form and many times too big for its wearer. These wonderful garments are the rage of Paris now, and they will be the rage of the winter—right on into the spring, writes Idalia de Villiers in the Boston Globe.

Such mantles may be made of many different materials, supple cloth, charmeuse, velvet, embroidered crepe de chine and silk-finished cashmere. The model I saw was really regal, so far as material and outline were concerned. It was composed of plain and stamped velvets, and the borders of rich sable added greatly to the general effect. A feature is a curious, unexpected sash, which confines the mantle just below the knee line. This is also one of the newest and most popular ideas. Such a sash, when arranged on an immensely full mantle, gives a peculiar outline to the figure. The shoulders seem very much too heavy for the lower limbs. But this effect is what our great dressmakers



Simple Hat in Dark and White Velvet.

and tailors are striving to obtain; this is the latest idea in the world of fashion.

Such mantles are made of hand-painted gauze and of fine black lace; they are trimmed with bands of sable, fox, chinchilla, skunk and various other furs.

Material Must Be Supple. The choice of material is wide, but one thing is absolutely necessary, that is that the garment should be made of some stuff which is as supple as chiffon. Upon the pliable qualities of the material the success of the garment depends. Such a model would be simply grotesque if carried out in thick cloth or heavy silk. To look well it must hang in straight, clinging folds, and this is only possible when ultra-supple materials are employed.

Charmeuse embroidered in Japanese style is extremely effective for these mantles. The Parisian dressmakers and tailors vie with each other in an effort to obtain original and uncommon designs for these embroideries, and with the addition of bands of fur and dainty linings, the loveliest garments are created.

Such a cloak as that will be very popular all through the winter for afternoon wear at the smart restaurants. These loose wraps can be thrown off with the greatest ease and a costume of white or pastel tinted crepe looks delicious when emerging from the generous folds of velvet or embroidered satin.

I have mentioned in several recent articles that this is essentially a picturesque age. Women are looking unusually pretty and attractive this winter, and I attribute this fact, largely, to the picturesque dresses and dresses which are so much the fashion.

Smart Autumn Hats. I have sketched this week one of the new models for autumn wear. One of these sketches represents a very original and uncommon tricornie. This shape is once more fashionable. In fact, it is going to be one of the most popular shapes of the winter season. The model shown in my sketch was made of black velvet, and it was bordered with white fox. The turned-up brim was so arranged that the curved lines seemed to overlap each other. This hat is one which I can confidently recommend to those in search of an effective model for wearing with autumn walking suits.

Another popular design as a simple little hat in black and white velvet, with a quaint white marabout mount jutting out at one side. This mixture of black and white velvet is in great

favor with the more important of the Parisian milliners. I have already spoken of the extreme popularity of white velvet, both with dressmakers and milliners; now the "chic" thing is a clever mixture of black and white velvet, or black and white silk beaver.

The little shape is ideal for early morning wear. It fits close to the head and is almost universally becoming, at least to youthful faces.

In white felt, with a black velvet edge, this shape is as useful as it is becoming, and it is also very charming in violet or cherry-red felt, with a border of black velvet or black moire.

Though the Parisiennes have got quite tired of the small close-fitting snappers which were such a rage last spring, they are still wearing very small hats and toques in the morning, and even in the afternoon with tailored suits.

Everything depends upon the manner in which such a hat as this is worn. It must be placed at exactly the right angle of the head and pressed down on the hair without hiding it, as did the "bathing-cap-toques."

Camel's Hair Cloth. Camel's hair cloth is one of the favorite materials of the season, and it is especially effective in a rich shade of cherry red. Yesterday afternoon I saw an exquisite walking costume in this material. The skirt was set in flat pleats at either side and there was a sort of tight overdress which was buttoned down on the pleats with large flat buttons made of red enamel and ivory. The coat was fashioned in Russian blouse style and it showed the new long waist line to perfection. There was a deep border of heavy silk embroidery on the coat and below this a shaped band of skunk. The sleeves were long and quite tight and there was a collar of skunk which ended, in front, in two points. These points were buttoned down with the same buttons as those on the skirt.

A large "Granny" muff was to be worn with this costume and a turban toque of black mirror velvet which had a very high mount made of horse hair.

A similar costume, seen at the same dressmaker's studios, was made of the same cloth, but in a rich shade of Egyptian blue. On the underskirt—for there was a shaped tunic—there was a broad border of wool and silk embroidery. Various shades of blue and dull red appeared in this embroidery and the same design formed large revers and gauslet cuffs. The coat was belted in at the waist by a ceinture of dark blue leather and on this belt there were many facets of wrought copper. The coat opened over an elaborate blouse of the finest white linen it is possible to imagine. This blouse had pleated frills on the side of the front and a straight, stiff collar which was finished off by a narrow black taffeta tie.

Long Waist Line. Nearly all the new coats show the long waist line of which I spoke in a recent article. It was at first thought that this peculiar line would prove very trying to the average figure, but quite the contrary is the case. These boyish-looking coats are almost universally becoming. They give a curiously youthful outline to the feminine figure, for they reduce the apparent size of bust and hips. In fact, in one of these new coats a woman looks rather like a well-made boy. That this peculiar "ligne" will remain popular for some time to come there can be no doubt. It has "caught on," and already it is being exploited by all the leading elegantes of Paris.

Very handsome Russian belts, made of embroidered leather, are worn with the new tailored coats which show the long waist line. In some cases these belts are of great value. They are not only embroidered very finely, but they are also inset with facets of copper or brass and finished off with antique buckles. One of these genuine Russian belts gives immense cachet to a simple tailored suit of serge or cloth. Indeed many of these belts are in themselves so beautiful and decorative that they take the place of trimmings or full borders.

HERE IS SECRET OF FROSTING

Nothing Hard About It, and Most Delicious Confection Will Be the Result.

She who hankers to know how it is made, that light, soft, thick frosting that is swirled on cakes so temptingly, need no longer envy the professional's skill.

"Make ordinary hot frosting," says the woman who has discovered the secret, "and after you have beaten it stiff enough to hold its own firmly on a cake empty it into a double boiler."

"Place the double boiler over a good fire that will keep the water in the lower pan at a brisk boil. Do not stir the frosting at all, but watch it until it begins to fudge around the side of the pan."

"Then take it from the stove and beat it in the pan until it is cool enough and thick enough to swirl on your cake, holding its own in what ever irregularities you wish to perpetrate."

"If you let it get too cool it will harden in the pan perhaps before you have finished frosting your cake. This is especially likely if you have many little cakes, which take time to cover one by one. If it does harden a little hot water beaten in will remedy the difficulty."

"It is the double boiling that gives the frosting the enviable fudgy, marshmallow consistency."

"Do not use a knife to put on frosting when you want the frosting to have a swirly, irregular look. Use a fork handle."

TO MAKE CORNSTARCH CAKE

Recipe That Has Been Held of Value for Many Years is This Given Below.

Put one-half cup butter in the biscuit pan and set on back of stove. Put into your mixing bowl one-fourth cup milk, one-fourth cup cornstarch, yolks of two eggs and lemon extract to suit taste. Beat the two whites and add them. Put into your flour sifter three-quarters cup sugar, one scant cup flour, 1 1/2 teaspoons baking powder. Sift these into the other things and whip together with a few strokes. Pour in the hot butter and mix it in with a few light strokes and pour into the biscuit pan which is still sitting on the stove and put into the oven to bake. If you wish it richer, leave out a bit of the flour. This keeps well and is usually nice to eat with ice cream. Bake a good brown and frost if you wish; cut in squares. The egg, milk and extract may be put together any time and set aside in the safe to wait. The same with the dry ingredients. Then, when the time comes that the oven is right they may all be whipped together in such a short time that the cake making is no longer a bugbear to the cook. Try this way of making cake just once and you will never again make it the old slow way.

When creaming potatoes, cut them cold boiled, then sprinkle generously with flour and mix all together. Add the amount of cold milk desired and put all on the fire to cook. As it heats, stir gently. It will thicken without lumps and be smooth and creamy. This does away with the disagreeable task of making thickening, and the whole is completed in half the time and with half the work. The same method may be used when frizzling beef or creaming turkey, chicken or codfish. It is not necessary to melt cocoa before adding it to the milk if you put the ingredients together before heating.

Creamed Potatoes. When creaming potatoes, cut them cold boiled, then sprinkle generously with flour and mix all together. Add the amount of cold milk desired and put all on the fire to cook. As it heats, stir gently. It will thicken without lumps and be smooth and creamy. This does away with the disagreeable task of making thickening, and the whole is completed in half the time and with half the work. The same method may be used when frizzling beef or creaming turkey, chicken or codfish. It is not necessary to melt cocoa before adding it to the milk if you put the ingredients together before heating.

Rag-O-Muffins. Three cups flour, four level teaspoons baking powder, one-half teaspoon salt, two tablespoons sugar, about three-quarter cup milk, one-half teaspoon cinnamon, one-half cup currants or chopped raisins, two tablespoons butter. Mix as for biscuits. Roll out to one-quarter inch thickness in a long sheet, brush with butter and sprinkle with fruit, sugar and cinnamon. Roll like a jelly roll. Cut off pieces three-quarter inch in thickness. Bake in butter tin in hot oven and about 15 or 18 minutes.

How to Cook Dried Peas. Place a lump of soda the size of a walnut in a saucepan of cold water, add the peas to this, and bring to the boil; allow them to boil for forty minutes. They will then be beautifully soft and well cooked. If for soup, add to the stock, otherwise they should be drained in a colander, buttered and peppered, and set aside for a few seconds for the butter to melt into them.

Roast Goose. Select a bird with a clean white skin, plump breast and yellow feet and let it hang for a few days. To have a proper flavor it should be stuffed with sage and onions before roasting. Roast from an hour and a half to two hours, according to size, and serve with good brown gravy, bread crumbs richly browned, and a tureen of apple sauce.

Potato Straws. Wash and peel some potatoes, cut them into small shreds, about the thickness of matches, wash and dry on a cloth; throw them a few at a time into plenty of clear, boiling fat; shake the potatoes about in the fat until they are crisp and of a deep yellow color. Drain on a cloth, sprinkle slightly with salt and serve on a folded napkin.

Mexican Codfish. Saute a small onion chopped fine in three tablespoons of butter, then add two tablespoons of flour, half a green pepper minced and a cupful of stewed and strained tomato. When the sauce reaches boiling point add half a pound of flaked codfish that has been freshened in cold water and parboiled. Simmer slowly for ten minutes and serve very hot.

Rocks. One scant cup butter, two eggs, one and one-half cups sugar, one teaspoon cinnamon, one-half cup soda dissolved in two-thirds cup hot water, one pound of English walnut meats, one and one-half cups of raisins, three cups of flour, one gill grape juice. Bake in a slow oven.

PRaise FOR SOCIAL WORKER

Covite Trader Willing to Admit Young Woman Who Had Helped Him "Ain't Doin' No Harm."

The mountaineers of Virginia and Tennessee are notoriously chary of praise. Miss Babbitt, the social worker who came down from the north, established a mission among the "covites," and labored with them, found the people hard to get along with and said so. But there was another side to it. A covite trader came into the little college town near by one day and was questioned by one of the professors.

"John," asked the professor, "how long has Miss Babbitt been out in Lost Cove?"

"High onto four years," answered John.

"The people like her, don't they?"

"Some."

"But she's a mighty good woman, John," urged the professor. "She's out there working to help you and your children. I've heard a lot about 'do good she's done.'"

"Wa-all," said John reluctantly. "I will say she ain't 'doin' no harm."—New York Saturday Evening Post.

DOTH BUSY.

Hickson—My wife is trying to get into society.
Dickson—What are you doing?
Hickson—Trying to keep out of debt.

Her Dear Friends. "I think Archie Allscadds has made up his mind to marry," said the vivacious blonde.

"To marry Virgie Skeemer?" queried the sparkling brunette.

"What symptoms do you notice?"

"Well, he wears a sort of resigned, what's-be-use expression on his face, and doesn't run when he sees her coming now."

Capricious. "Sometimes I think I never shall be able to understand these political terms," sighed Mrs. Jenner Lee Ondo. "For instance, since my husband lost that collectorship he says he'll have to 'draw in his horns' on household expenses; and yet the first thing he said when he received his notice of dismissal was, 'Well, they've got my goat at last!'"

A Suffragette. "What is this?"

"An invitation from Mrs. Millant to her daughter's coming out party."

"Her daughter's coming out party? Why, her daughter is thirty-seven years old."

"You don't understand. She's coming out of jail."

Just So. "Anybody can get to Easy street. You go up Perseverance avenue and turn into Hard Work lane."

"Yes?"

"The trouble is that when they see that last name on the corner lamp-post, most of them turn back."

Bad Situation. "I don't know how well face our neighbors when they return."

"What has happened?"

"We were taking care of their cat and their parrot. Yesterday the cat ate the parrot and then died of indigestion."

He Still Hoped. Mrs. Matchem—Forty years old, Mr. Singleton, and never been married? Dear me! But surely you have not given up all hope?

Singleton—No, indeed! I hope I am safe for another forty years, anyway.

The Thing to Do. "What shall I say if Mr. Binkton asks me to marry him?" asked the young woman.

"Don't bother about studying 'what you will say,' replied Miss Cayenne. "Rehearse an effort to look surprised."

Wiser, Too. "How can you have changed so, Henry? Before we were married you said you were fairly intoxicated with love for me."

"Well, Mrs. Peck, it usually takes drastic methods to sober a man up—and I'm sober now!"

Embarrassment of Riches. "Where can you put my ad. in the paper?"

"You can take your choice, sir. We can put it either next the latest developments in the Thaw case or the murder mystery that defies solution."

Investment. "Have you put by some money for rainy day?"

"Oh, yes, dear aunt."

"What did you put it in?"

"A gold-handled, twenty-five-dollar silk umbrella."

His Occupation. "I know a man who can supply affinities at short notice."

"Who is he?"

"My shoemaker. He makes a business of giving sole mates."

Uncompromising. "Why don't you write to that man against whom you have a grievance?"

"Because I'm no hypocrite. I'm not going to sit down and address him as 'Dear Sir.'"

INCONSISTENCY OF A WOMAN

Young Man Who Foolishly Asked Girl for Kiss and Then Stole It Is Finally Set Straight.

Foolishly he asked her for a kiss; naturally she said "no;" bravely he took it, anyway; angrily she put him away; scornfully she told him what she thought of such action, and meekly he stood for the same old bluff.

"I am surprised and mad at you!" she said, and she looked every bit of it. "I don't think a gentleman would do such a thing; and now, if you are going to stay here this evening, I don't want you even to touch me, but let us sit here and talk like sensible people."

Thoroughly cowed, he agreed.

Seeing, however, that she had carried her bluff too far and he was taking her seriously, she made use of a bright idea.

"Will you promise to be good now?" she asked.

"Yes."

"Well, let's shake on it."

Solemnly they shook hands.

"Now," she said, with a cunning and meaning little twinkle in her eye, "you have touched me already and broken your promise. So, being as you have gone that far, you might as well go ahead and break the rest of your agreement."

Curtain!—Judge.

Bad News. "Doctor," said the young wife of the rich old miner, "how do you find my husband?"

"So much better, madam," replied the physician, "that I think he will recover to live many years."

She turned deadly pale and burst into tears.

"Alas!" she cried, "I felt instinctively that I must be prepared for the worst!"

A Good Remedy. "How annoying! My wife is always ailing—the hard work fatigues her."

"My wife also was always ill, but now she enjoys the best of health."

"How did you cure her?"

"I told her that I would give her so much a month for her dresses and her doctor. Since then she is quite well."

—Le Sourire.

Underrating Him. "My dear boy, I happen to know you mortgaged your house and lot in order to buy that motor car. How are you managing to keep it in repair?"

"No trouble about that. I give an occasional mortgage on some bit of personal property. From the way you talk, Uncle Henry, one would think I hadn't any business capacity at all!"

No Small Sorrows. "A man likes big and heroic enterprises."

"That's right," replied Mrs. Corn-tassel. "Alexander wept because there were no more worlds to conquer. But you never hear of a man shedding a tear because there's no more wood to chop or water to carry."

His Interest. "It is estimated that not more than half the children born survive their fifth year."

"That's terrible, and something should be done about it," replied the mill owner. "When those children got to be a couple of years older they'd be ready to go to work."

—Puck.

An Eating Tour. "Tell me about Berlin."

"Got some fine sausages there."

"London must have been interesting."

"Greatest place in the world for the mutton chops."

"Tell me, do your recollections of Europe hinge solely on what you had to eat?"

OF COURSE.

She—What do you think of my problem novel?
He—Very puzzling.

In the Thirties. An Envious Contemporary (to Miss Budlong)—And so you are really engaged to Mr. Timid Smithkins?