

PLAYERS HAVE AIDED IN TEAMS' SUCCESS



Vic Saler and Buck Weaver.

The Chicago teams in both National and American leagues have been either on the top or very close to the top of the pennant races all season, and no two players have contributed more to the success of the rival organizations than Vic Saler and Buck Weaver. Saler is the hard-hitting, smooth-working first baseman of the Chicago Cubs. He is rated as one of the most dangerous men in a pinch in the older league. He is hitting well over the .300 mark and, in addition, leads the league in long-distance drives. Weaver is the shortstop of the White Sox, one of the most sensational fielders in his position in the American league. He is also a good hitter, and a base runner better than the average.

LEARN JOHNSON IS BEATABLE FOOTBALL SEASON NOW HERE

Previous to This Season It Was Custom of Opposing Managers to Send Weak Pitchers Against Him.

This looks as if it might be about the hardest year that Walter Johnson has had. There are seven clubs in the American league that are after him this year. When Johnson was at the peak of his game he had the American league rolling over and playing dead for him. It was the understanding that when Johnson pitched he was sure to win, so the managers got into the habit of sending in weak pitchers to oppose him. In those days the Washington club got runs for Johnson.

It's another story now. The other seven clubs have learned that Johnson is beatable; that if one keeps his eyes open and his muscles taut he is likely to be able to whang the ball



Walter Johnson.

back as fast as it comes up. To beat Johnson gives a club prestige. So the attitude of the seven managers has changed. They used to say when Johnson started pitching, "Well, here's a game gone." Now they send in their strongest pitchers and fight harder against Johnson than against any other pitcher.

The Washington club finds it harder to make runs for Johnson than any other of its pitchers, and the Kansas comet is learning that the life of the conspicuous is not always a happy one.

Will Bear Watching.

Ducky Henderson, pitcher of the Charleston (W. Va.) team, pitched two games the other day and shut the other fellows out without a hit in the first game and allowed only five hits in the second game.

Boy Pitches Remarkable Game.

Pitcher Maceon Harris, nineteen years old, of Dallas, Texas, struck out 29 out of 29 batters to face him. He will be watched by the big league scouts for further records.

Appearance of Annual Guide Sounds Doom of Summer—Rough Play is Eliminated From Game.

Summer's doom is sounded, as it always has been for more years than Walter Camp cares to remember, by the appearance of the annual football guide from the pen of Yale's justly famous football alumnus. The book is full of new information, not the least of which is the codification of the rules for 1915 and the schedules of practically every school and college eleven in the country.

As has been the case since 1905, when the first great reform wave struck football, the essence of most of the changes in the rules this season has to do with the elimination of rough play. Furthermore, the committee has taken a half step in the direction of numbering all players on the field by recommending that numbers be worn. The success which numbering players in college basketball games and in the few games in which numbers were used by football teams last fall has achieved, brought the rules committee around to the new way of thinking.

The presence of a field judge on the gridiron has been made obligatory. This means that henceforth there will be three officials on the field of play and the head linesman on the sidelines. It is from the linesman that most of the duties of the field judge have been taken, the object being to leave the former free to observe the particular province of the game which he is detailed to watch, particularly offside play.

Already some of the college squads have begun work, and more than one small boy has ushered in the season on the vacant lots with bangs and bruises.

SPORT NOW DEAD IN CANADA

Hundreds of Leading Athletes of Dominion Have Shouldered Guns and Are Fighting in Europe.

Sport throughout the Dominion of Canada is as dead as the proverbial doornail.

The reason for it all is the war, and until the great European conflict has passed into history Canadians will be without sport on a major scale. Efforts to hold local tournaments and national track and field championships have been fairly successful, but on the whole interest has been lacking. Numbered among the thousands of Canadians who have shouldered the gun and are now fighting for the empire are hundreds of the leading athletes of the dominion. Many have fallen in battle and lie "somewhere in France," with a small headstone to mark their last resting place.

Travers Never Musses the Ground.

Jerry Travers is said not to have swung on a ball and missed or taken up the sod behind a ball for a three-inch shot since the days when he used to play around in his back yard and holed out his ball by hitting a tree. Many duffers who swing on the ball and fracture a rib without touching the thing are said to be slightly envious of Travers' little weakness in being able to get off a straight ball and true about every time he tries his hand.

Speed of Ball Games.

Silk O'Laughlin says the speed with which a ball game is played depends on the pitchers, but it has always looked as if the umpires had a lot to do with it.

HAS PREHENSILE FEET

"Back to Nature" Shoes Made Star Pitcher of Benton.

Success of New York Giants' New Hurler Due to Discovery of Sane and Sensible Style of Foot-Gear While Working

There was some question as to the status of Rube Benton, former Cincinnati pitcher, until it was finally decided that he was entitled to wear the uniform of a New York Giant.

The pitching of Mr. Benton continues to be wonderful beyond all belief, gorgeous without a chance of rivalry. Game after game, without enough hits off him to shake an ounce of dust out of a carpet! According to one of Mr. Benton's friends, the pitcher's success is due to his discovering a sane and sensible style of foot-gear.

Down in No'th Calliny they say that Rube has prehensile feet, and when he was the terror of that region he worked in soft moccasins, enabling him to grip the slab with his hoofs, and thus get extra leverage on every ball.

Ordinary shoes hampered him; he slid off the hill whenever he tried to shut his toes, and so he wasn't showing his real versatility. This year, Mr. Benton's shoes are only leather on top—below, they are excavated, so that his little tootsies can peek out,



Rube Benton.

wander around, and coyly dive out and in as the occasion may require.

When pitching, he takes a firm toe hold upon the slab, and thus adds power to the force of each delivery, as well as giving great assistance to his control. You have to hand it to Mr. Benton—his native ingenuity could not be restrained, even by modern shoe leather.

YANKS WANT CHARMED PENNY

Captain Huston Wants to Secure Twin Brother of Stallings Luck Bringer—Rice Spurns Offer.

A bundle of regular U. S. green-back money was offered for the twin brother of the penny that won a pennant and a world's series for George Stallings, chief of the Boston Braves.

Captain Tillinghast Huston, part owner of the Yankees, made the offer. Captain Cushman Rice, the foremost American in Cuba and the owner of the penny, spurned it. And now "Cap" Rice fears that "Cap" Huston will bang him on the knob some dark night and try to take the penny away from him, or hire someone to burglarize his rooms.

Cap Huston wants the penny so that he can pass it along to "Wild Bill" Donovan, manager of the Yankees. "Wild Bill" wants the penny because he feels that if he gets it he can win a pennant and a world's series just as did George Stallings.

Cap Rice gave the penny to Stallings early last summer. At that time the Braves were hopelessly in the rut.

"Take this, George, and keep it with you. It'll bring you luck," said Cap Rice.

Stallings took the penny—and everybody knows what happened afterward. On the same day that Stallings got that penny the Braves won a game. The next day they won another. And they continued to win until there wasn't any more use of winning. They had won everything in sight.

Regular Job for Sisler.

The report that the Boston Red Sox had offered Dick Hoblitzel and a bunch of cash for George Sisler of the Browns brought out a statement from Manager Branch Rickey as to his intentions regarding Sisler. The college phenom will be played regularly on first base, says Rickey, as soon as he can land another outfielder and a pitcher on whom dependence can be put. There has been some criticism of Rickey because he has shifted Sisler around, but the manager of the Browns realizes as well as any one else the advisability of leaving Sisler in one position and will put him there just as soon as he can do so.

NEAT BONBON BASKETS

NEW IDEA IN TABLE DECORATION IS REAL NOVELTY.

Intended to Hold Salted Almonds or Confections—Expensive to Buy But Not Difficult to Make at Home.

One of the novelties in table decoration this season is the tiny gilt and lace individual basket designed to hold bonbons, salted almonds, or other dainty confections. They are the prettiest things imaginable, and though expensive to buy, should not be difficult to make at home.

One should make a trial basket first. Get a ten-cent knot of gilt wire and fashion into a basket, weaving the wire in and out in a very large mesh. In any preferred shape. There is the dainty little French basket, also the square shape fashioned on the order of the ordinary waste paper basket. Both are popular and also quite easy to follow. The lining is of valenciennes lace. The first step is to cut a tiny round of cardboard to fit the bottom of the basket, square, round or oval, as the case may be, and cover first with silk in a delicate color and then with a scrap of the valenciennes lace. Next cut a strip of lace edging a little wider than the depth of the basket and long enough to go around it and half as much again. Gather the straight edge of the lace and sew to the piece of covered cardboard. Put in a gathering of the lace, thus creating a little frill to stand up all around the basket, trim the handles with baby ribbon tied into bows to match the color of the bottom, and the basket is complete.

For a Christmas table the baskets could be trimmed with red or holly ribbons. For ordinary use one could get a very pretty effect by using a different color for each basket in harlequin fashion. In this way any scraps of silk or ribbon that might be on hand could be used up.

Val lace at ten cents a yard or less will answer for lining. It should be from three to three and one-half inches



Pretty Bonbon Basket.

wide and the scallop not too deep for obvious reasons.

As one becomes more skilled in basket making larger pieces could be attempted, as a catch-all basket for the bedroom or as a centerpiece for a luncheon to hold the favors.

Sateen Petticoats.

The more or less transparent material of the summer dresses makes a "shadow proof" petticoat necessary. Fine white sateen is satisfactory and inexpensive, and is just right for wear with thin dresses. Then, too, in order that a good effect may be had, the petticoat must be almost the length of the dress skirt, perhaps only half an inch shorter. Many of the lightweight goods, even serge, are somewhat transparent, and the effect of a smart skirt is often spoiled by this fact, and an inadequate petticoat.

TO USE ODD BITS OF LACE

Great Variety of Pretty and Useful Things in Which Odd Pieces Can Be Used.

There seems to be an endless variety of uses to which fillet crochet can be applied. A large square of this crochet could be made into a very charming bonnet cap. A square with a rose pattern would be very pretty, although the extremely conventional designs are equally good.

The square should be made with fifty or sixty codon net, as it will be more attractive if the mesh is not too fine. A picot edging may be added to the edge of the square, or it can merely be finished with two rows of the plain mesh.

When making this cap a casing is stitched around the inside of the square, forming a circle by eliminating the corners. An elastic is run through the casing; then the corners are wired with fine millinery wire, so as to make them stand out. The front and back corners are slightly rolled over the crown. The points of the corners at each side are turned back. The effect is very much the same as a Normandy cap; but, being made of fillet crochet, it is very quaint and unusual.

Soutache and Embroidery.

Embroidery of one sort or another continues in high favor. Embroidered net frocks for summer afternoons and evenings are a wise choice for the woman who wishes to have a serviceable and yet a sufficiently elaborate frock. Soutache braiding is much used, too, applied in all the intricacies of embroidered scroll designs.

SEMITAILORED SUIT



The model of this semitailored suit is of black broadcloth. The skirt reaches to the shoe tops and the coat is double-breasted. The collar, cuffs and coat edging are of black fox.

TOO TALL OR TOO STOUT

Dressmakers' Art is to Cover the Defects in Stature of Their Patrons.

Most women, measured by an ideal standard of beauty, are too tall or too thin, too short or too stout; they do not stand well; they walk badly; or they have spoiled their complexions by hook or by crook—something is wrong. The dressmaker's art is to cover these defects so far as possible, to draw attention away from defects toward the good points of the figure.

The ideally beautiful woman can wear anything from a Greek gown to a peasant costume, and look divine. But with very few exceptions allowed, for the perfect woman, designs in dress must be adapted before they can be adopted to advantage. Fashion plates are drawn upon beautifully tall and fair women to show the proper proportions to be observed in the designs themselves, according to the mind of the designing artist.

Some designs are hopelessly bad at the beginning. Designs, however good in themselves, are not meant to be slavishly copied. A woman six feet tall may wear a dress skirt eight or ten yards wide at the bottom, but the dumpy little woman who is as broad as she is long will be a ridiculous figure in the same enormous sweep of skirt.—Belle Armstrong Whitney, in Good Health.

Smocking for Skirts.

Smocks have taken the popular fancy this summer, and smocking is employed on many of the thinner materials. The skirt that is shirred, sometimes smocked, into a slim silhouette at the waist line and hips is very becoming to the slender woman.

LACING FROM BOOTS TO HATS

New Bolero Jacket is Laced to Fit the Figure Snugly—Gloves Also Are Laced.

As eagerly as the buttoned boot was discarded to replace the laced one is the idea of lacing any two pieces of material that seem in any way to belong to each other being introduced and adopted. A costume that has attracted much attention is one of navy blue gaberdine, the bolero jacket of which was laced to fit the figure snugly. The rather large sleeves were laced to fit the lower arm; the collar, too, was laced to the chin.

With the new inside lacing of the boot comes the hat, whose several portions are joined with lacing. Gloves, too, are laced on either the inside or the outside of the arm; in fact, to be quite up-to-the-minute one must have two parts of the costume laced together.

What Color For Waists.

The most radical change in the waist styles this season is in the color. The dressy waists are either dark, so as to match the suit, or are in some high color, thus contrasting with the suit. On the other hand, the semi-tailored models continue to be mostly in white and in flesh-color, says the Dry Goods Economist.

The new season waists of conservative type are in navy, brown, dark green, purple, gray or mulberry.

Waists of more striking type are in garnet, light green, rose, royal purple, French blue and other tones which will blend harmoniously with the dark suit colorings.

USE OF THE CASSEROLE

NOT A SPOONFUL OF ANYTHING EDIBLE NEED BE WASTED.

Tasty and Nourishing Dishes Can Be Prepared From Scraps of Meat and Vegetables—Hints for the Cook.

When the making over old cold meats into warm dishes is in question consider the casserole. By its use even the smallest scraps of meat, vegetables, sauces and gravies can be used up. Not a spoonful of anything edible need go to waste.

When the Sunday joint of roast beef has been served hot and then cold, make a delicious lunch or supper of the remains if there is insufficient for a dinner. In the bottom of the casserole put sliced potatoes, a carrot and a couple of onions, small, chopped, and, if on hand, a few mushrooms. Over this pour the gravy from the meat, or, if this has been thrown away, add water seasoned with pepper and salt. Put on the cover and bake in a slow oven for an hour. Half an hour before serving lay the cold meat on top of the vegetables, replace the cover, and continue the baking.

Cold roast of lamb will prove a very tasty dish cooked in a casserole with green peas. The peas are boiled and placed in layers in the casserole alternately with slices of the lamb. The liquor in which the peas were boiled is thickened and poured over, the casserole being set in the oven until the meat has heated through. Served with mashed potatoes, an appetizing meal is the result. When cold peas or other vegetables are on hand a white sauce can be poured over, or any gravy that may be available. The liquor from the peas is not absolutely necessary, though it adds to the nutriment of the dish.

A very delicate dish for a dainty lunch or a meal for an invalid is a combination of chicken and mushrooms prepared in a casserole. The mushrooms are fried in butter very lightly, then a tablespoonful of flour mixed with a scant cupful of milk is poured in and cooked until creamy. The mushrooms and cold chicken are packed into the casserole in alternate layers and the creamy sauce poured over until the contents are heated through evenly.

A novel way of using up cold rice is to cover the bottom of the casserole with it in quite a thick layer, and re-cook it with raw eggs. Make as many depressions in the rice as there are eggs to be cooked and drop one egg (broken) into each space. Season with salt and pepper and pop bits of butter over rice and eggs.

A still more unusual dish is made from cold veal. About one cupful of the meat diced is mixed with one dozen almonds chopped and blanched, salt and pepper to taste and a dash of paprika. This mixture is held together with a beaten egg and formed into small balls. These are laid in a casserole and covered with stewed tomatoes. The cover is put on and the dish put into the oven for half an hour or so.

Pear Marmalade.

Choose nice, fine flavored pears; pare, core and quarter and drop into cold water. When ready to use drain and weigh, and to each pound of fruit allow three-fourths of a pound of sugar. Pour over just enough water to cover and simmer until tender. Make a sirup with the sugar and some of the water in which the pears were boiled; add to this sirup lemon sliced very thin, using about one lemon to each six pounds of fruit. Boil the sirup until thick, then add the pears and simmer until they are clear. Pack fruit into jars and pour the sirup over.

Delicious Lemon Pudding.

The juice and grated rind of one lemon, one cupful of sugar, the yolks of two eggs, three well-rounded tablespoonfuls of flour, one pint of milk. Mix the flour and part of the milk to a smooth paste, add the lemon, sugar, yolks of eggs well beaten and rest of milk. Line baking dish with rich pastry rolled about one-quarter inch thick. Bake in good oven. Beat whites to a stiff froth, add two tablespoonfuls of sugar, spread over the top, return to oven to brown. Serve cold.

Bisque Cream.

One-half pound peanut brittle, one pint thick cream. Put the brittle through the food chopper; whip the cream, combine mixtures, pour into a mold, seal on the cover and bury in equal parts of ice and salt for four hours.

When Making Juicy Pies.

In making a juicy pie try beating an egg light and mixing in the sugar required by the fruit. Add a little flour, mix thoroughly and then bake as usual. In this way excess of juice will be in the pie and not in the bottom of the oven.

Left-Over Meat Recipe.

Cut up the meat in small pieces, add onions and cold water to cover them, let boil until the onions (cut up) are done, then add diced potatoes and the thickened gravy, and salt, if needed—it makes a very easy and cheap dish of leftovers.

Curried Tomatoes.

Chop an onion and an apple fine and fry them in butter, season to taste with curry powder and add a cupful of stock or hot water in which a beef cube has been dissolved. Pour over fried tomatoes and serve very hot.