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Of Interest to the Women

STOCKING COLORS IN FLESH AND GRAY.

There are tones upon tones of flesh color. There are many shades of gray. And these two collections pretty nearly cover the ground when you realize that always the stockings are of some light color. That seems to be an almost necessary feature.

There is a new variety of coat or wrap coaxed into prominence by means of the cape. It is the dolman wrap with long, loose sleeves and more or less of a flowing line to its main portion.

Some of these wraps as presented to us by the French designers are made with backs that blouse slightly at a somewhat lowered waistline. They are particularly becoming to all sorts and conditions of figures with especial references to those inclined to be full. Women of this type will welcome the more wrappy sorts of coats, for they know by experience that in order to look at their best they need them.

Taffeta dresses hold their own. They come as units by themselves and they also come as parts of ensemble suits with coats or capes or wraps to match. But every girl today who knows the value of taffeta as a becoming and flattering asset to personality is certainly electing to have a dress of this general character.

SALAD ASTOR STYLE.

Cut one large navel orange and one large grapefruit in halves crosswise and carefully remove the sections keeping them in their original shape and free of all membrane. Reserve the juice, arrange heart lettuce leaves on a chop platter. Drain large canned Bartlett pears from the syrup in the can; take five firm halves and cut them in slices lengthwise, spread the slices fan shaped and lay between each two slices a thin slice of preserved ginger. Arrange the sections of orange and grapefruit between each "fan" of pears and garnish each with a small cube of ginger. To the fruit juice add a tablespoon of lemon juice, two tablespoons of olive oil, one teaspoon of sugar, a few grains of cayenne and one-fourth teaspoon of salt. Beat thoroughly and just before serving beat again and pour over the salad.

CREAM FINGER ROLLS.

Scald one-half cup of whipping cream, turn into a mixing bowl and add one tablespoon of sugar, one-fourth teaspoon of salt and when lukewarm add one compressed yeast cake, softened in one-fourth cup of lukewarm water, and, gradually one and one-half cups of flour stir until well blended, then turn on to a slightly floured board and knead until smooth and elastic. Return to the bowl, cover and set to rise in a warm place (about 70 degrees Fahrenheit). When light turn on a slightly floured board and roll to one fourth inch thickness. Shape in small finger rolls or cut with a lady finger cutter dipped in flour. Arrange rolls on a buttered baking sheet, cover and again set to rise until light. Bake in a moderate oven about fifteen minutes.

Draw to the side of the oven and brush tops with two tablespoons of

milk mixed with two tablespoons of sugar and return for a moment or two to the oven, to glaze.

SPONGE CAKE I.

Sift together one-half cup of corn meal one cup of flour one half teaspoon of salt, one half teaspoon soda and five tablespoons of sugar; add the yolks of two eggs beaten until thick and lemon-tinted two tablespoons of melted butter and gradually one cup of rich sour milk; beat thoroughly, then fold the white of one egg beaten until stiff. Bake in a well greased shallow pan thirty minutes in a hot oven. Serve at once.

HAS BEEN MECCA FOR SENSATION CREATERS

(Toronto Globe.)

Ever since Niagara Falls was made accessible by railway, it has been a mecca for men and women desirous of creating a sensation. The death of Bobby Leach in New Zealand last week, after slipping on an orange peel recalled his own exploit of going over the Falls in a barrel in 1911, one of the last efforts there by death-defying adventurers. For the last year or two the Falls has had a more quiet life, luring its tens of thousands almost nightly by beautiful illuminations with colored lights.

Ten years before Leach's venture, Mrs. Anne Edson Taylor, formerly a school teacher at Bay City, Mich., went over the Falls in a barrel and escaped with her life, but she advised all others not to attempt to repeat her feat.

It was the famous Blondin, a French man, born Charles Emile Gravellet, but deriving his later name from his fair hair, who gave the first general impetus to Niagara adventures. Tight rope dancing was one of his feats from childhood, and when, at the age of thirty-one, he first saw the Falls in 1850 he made preparations for crossing the gorge on a rope. This he first accomplished on June 30, 1859, to the mingled horror and admiration of a great crowd. He repeated his performance from time to time with variations, one of his spectators being the Prince of Wales, afterward Edward VII., during his visit to Canada in 1860. W. D. Howells, the American novelist, who saw the exploit, admitted that it bathed him in cold perspiration, and he was so weak from his feeling of sympathy that he could scarcely walk away.

Blondin had a school of imitators for a half-century, among them Samuel J. Dixon, a Toronto photographer, and two other Canadians, Clifford E. Calverley and James E. Hardy. Another man took the tight-rope route to the United States without the formality of an audience—a criminal who thus escaped Canadian justice. It is perhaps as well that no rope is now strung over the canyon to tempt emigrants to dangerous entry into Uncle Sam's domain.

Powerful swimmers long have wished to try their skill in the currents of Niagara, and Captain Matthew Webb, one of the earliest, lost his life in the rapids below the Falls in 1883. He had breasted the English Channel from Dover to Calais, 25 miles, and his confidence was his undoing. The next attempt, by W. I. Kendall, a Boston policeman, three years later, was successful, for Kendall carried a cork life-preserver, while Webb was unprotected. C. D. Graham of Philadelphia went through the Whirlpool Rapids in a cask in 1886, but Maud Willard of Canton, Ohio, lost her life in a later attempt in the same barrel.

Nowadays visitors who want a thrill for themselves may take the route across the whirlpool in the car suspended from a cable, and thus have their enjoyment at first hand.

"Do you mean to insinuate that I can't tell the truth sir?" demanded the pompous gentleman.

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