

THE COAST LINE TO MACKINAC
DETROIT, CLEVELAND, BUFFALO, NIAGARA FALLS
TOLEDO, PT. HURON, ALPENA, ST. IGNACE.

A REAL VACATION—The Water Way is the Only Way
 Daily service between Detroit and Cleveland. Day trips during July and August, as well as two boats out of Detroit and Cleveland every Saturday and Sunday during these two months. FOUR TRIPPS FROM TOLEDO TO CLEVELAND AND BACK. SPECIAL STEAMER SERVICE TO MACKINAC ISLAND FROM JUNE 25th to SEPTEMBER 15th. SPECIAL STEAMER SERVICE TO MACKINAC ISLAND FROM JUNE 25th to TRIPS WEEKLY. NO STOPS ENROUTE EXCEPT AT DETROIT EVERY TWO DAYS.
 Daily service between Toledo and Put-In-Bay, June 10th to Sept. 10th.
 RAILROAD TICKETS ACCEPTED ON D. & C. Lake Steamers between Detroit, Cleveland and Buffalo, either direction. Send two cent stamp for illustrated pamphlet and Great Lakes Map. Address: L. G. Lewis, Detroit, Mich.

DETROIT & CLEVELAND NAVIGATION CO.
 P. H. McHILLAN, Pres.
 A. A. SCHWARTZ, V. P. & G. M.

FARE \$3.00 DAILY BETWEEN BUFFALO & CLEVELAND

C&B LINE

The Great Ship "SEEBEE"
 The largest and most costly steamer on any inland water of the world. Sleeping accommodations 1 of 140 passengers.

3 Magnificent Steamers — "CITY OF BUFFALO"

Buffalo-Daily, May 1st to Nov. 15th-CLEVELAND
 Leave Buffalo 7:30 A.M. Arrive Cleveland 1:30 P.M.
 Leave Cleveland 7:30 A.M. Arrive Buffalo 1:30 P.M.

THE CLEVELAND & BUFFALO TRANSIT CO., Cleveland, Ohio

Beautiful Bust and Shoulders
 are possible if you wear a scientifically constructed **Bien Jolie** Brassiere.

The dragging weight of an unconfined bust so stretches the supporting muscles that the contour of the figure is spoiled.

Bien Jolie
 IN AN ANATOMICAL BRASSIERES

put the bust back where it belongs, prevent the full bust from having the appearance of sagging, eliminate the danger of dragging muscles and confine the flesh of the shoulder giving a graceful line to the entire upper body.

They are the simplest and most scientific garment to associate with in all materials and styles. Cross Back, Hook Front, Surplice, Bandeau, etc. Bordered with "Vaseline" the rustless lining, permitting washing without removal.

Have your dealer show you **Bien Jolie** Brassieres, if not stock at we will gladly send him, prepaid, six days to show you.

BENJAMIN & JONES
 31 Warren Street Newark, N.J.

Insure Your Teeth

Better than the dentifrice you are using now.

VAVADOUS
 TOOTH PASTE

At all good stores 25c

— Get rid of dandruff —
 it makes the scalp itch and the hair fall out. Be wise about your hair, cultivate it, like the women in Paris do. They regularly use

ED. PINAUD'S EAU DE QUININE

the wonderful French Hair Tonic. Try it for yourself. Note its exquisite quality and fragrance. Aristocratic men and women the world over use and endorse this famous preparation. It keeps the scalp clean and white and preserves the youthful brilliancy of the hair.

Buy a 50c bottle from your dealer—or send 10c to our American Offices for a testing bottle. Above all things don't neglect your hair.

PARFUMERIE ED. PINAUD, Dept. M ED. PINAUD Bldg., New York

A SKIN LIKE VELVET
 smooth, clear, free of wrinkles.

Use the exquisitely fragrant cream of the beauty flower of India and be complimented on your complexion. Your dealer has **Elcaya** or will get it.

CRÈME ELCAYA

"Onyx" Hosiery

You Get GOOD Value at ANY Price—Silk, Lisle or Cotton
 25c to \$5.00 per pair

Emery-Beers Company, Inc.

WHOLESALE 153-161 EAST 24th ST. NEW YORK

RIBBON TRIMMINGS.

Ways of Using the New Fallais For Fall Modes.

As trimmings and the materials of which smart accessories are made of ribbons have risen to the top notch of prominence, there seems to be also lately nothing which cannot be ribbon-trimmed.

Ribbon "harnesses" are being shown for wear over a lace nightdress to make it more elaborate. They are put on separately and snapped in place. Similar harnesses are also being fashioned for wear under thin blouses. Such a harness makes a plain blouse much more elaborate and partly conceals a thin camisole which may be worn beneath it.

A strip of ribbon is sometimes introduced into the chain of a lavalliere, where it comes in contact with the neck.

Strips of lace alternate with strips of ribbon to fashion many attractive neckties. Boudoir caps made of a skeleton of ribbons gathered into a knot of roses at the top and held together at the bottom by roses, which they overlap are chic.

A classic necktie uses ribbon to offset the crossed Green lines from the shoulders to waist and to outline the full panel from which hangs from the shoulders in back.

Wide metallic and brocade ribbons are deep enough to form the bodice in some evening gowns. Soft fulle and grosgrain ribbons in cord-knot effects with living coils are used to hold up the draperies on evening frocks of soft materials. Again panders will be simplified by garters of wide ribbon allowed to extend outward from the hips, or deep bows of two toned satin ribbon will serve to make pander or bustiers successfully as the material.

Wide ribbons for muffs are being tried in many curious ways. Often a bow at the back of the neck makes a fetching finish. Where double ribbons are crossed jeweled slides like those used on wrist balls are used to clasp the two strands together. Sometimes a tiny bunch of artificial flowers is tied in the length of the muff ribbon.

A LA MILITAIRE.

This Frenchy Gown is Also Ecclesiastical in Simplicity.

The fabric used here is velours de laine, an army blue and an Italian gray, which is used for the under-



skirt lining and deep color. Although of military origin, the cut is almost modest. Please observe the skirt paneling on the top hat.

A Birthday Reminder.

For a child or even a grown-up who is willing to be amused try this scheme for a birthday reminder. You may buy this little contrivance already made or you can try your own hand at fixing it up. It is nothing more than a round candy box painted to represent a birthday cake. Instead of candles, rolled bits of paper on which are written amusing mottoes or birthday wishes are thrust through holes in the box lid. There can be as many candies as you wish, unless the number is too great. For the mottoes use some of those to be found on birthday postcards, or, if you can, make your own. This idea could be carried out likewise for a birthday party, having the real cake in the middle and at each guest's plate a tiny round box painted with water colors to resemble a cake, with one rolled paper candy on which is written a "fortune."

Hash in Peppers.

Cut the tops off from three green peppers and soak them in cold water while preparing the filling. Mix one cupful of chopped cold meat and one half cupful of chopped potatoes and season with celery salt. Drain the peppers and fill with the hash mixture. Bake in a hot oven about twenty minutes.

FOR YOUNG FOLKS

Sleepy Time Story About a Wicked Witch in Finland.

CRUEL PLAN FOR REVENGE.

How the Schemes of the Arch Plotter Failed to Work Out as She Had Intended—A Finnish Legend—Many Things of Interest to Small People.

Well, said Uncle Ben to Polly Ann and Little Ned, I suppose you are waiting for a story. This time it will be about

FOXES AND SHEEP.

Once upon a time, so long ago that no one even remembers the year, there were no foxes in Iceland, but plenty of sheep—nice woolly sheep living on every farm in the country.

It happened that a man from Iceland was obliged to go to Finland to spend an entire winter there in attending to some business affairs.

Nells was a most attractive young man and every one liked him. Indeed, so very handsome and attractive was he that a wicked old witch fell quite in love with him and wanted to marry him.

Nells, however, had a sweetheart at home and had no mind to give her up for any one and, politely, but firmly refused to marry the Finnish witch, and as soon as springtime came home he went, in spite of all the entreaties of the witch.

Of course she was very, very ugly and determined to be revenged on Nells.

"Very well, my fine Nells," she said, "I'm going to get the sheep that you are bearing him away. I'll see that you will regret all your days the slight you have put upon me!"

So the witch made every effort to think of a plan to punish the sensible Icelandic man and at last hit upon a most ingenious and wicked one.

She took two foxes and repeated many charms and incantations over them that they were completely bewitched and ready to obey all her commands.

Taking them down to the seashore she put them on board a ship bound for Iceland.

"Go," she ordered, "to that land in which cold-hearted men live and destroy the first living thing you meet and ever after all others of the same kind!"

Now the cruel witch was sure the first living things the foxes would meet would be the owners of the ship waiting at the landing place to meet her coming in, and she intended that the foxes should destroy all the people on the island, Nells himself being among them.

As it chanced, however, a sheep that had strayed away from the fold had wandered down to the water's edge, and when the bewitched foxes sprang where the sheep was drooping in their path.

So the poor sheep was sacrificed and the foxes remaining horrified.

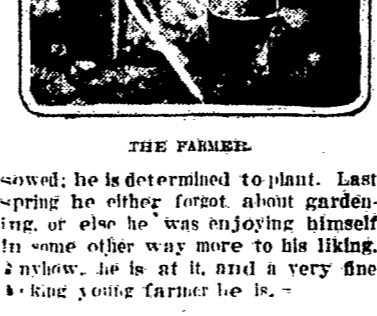
As for Nells he married his sweet heart and was very, very happy, but never again did he leave his own country.

Mother Goose Pantomime.

"Mother Goose" rhymes written line by line on separate slips of paper may be shuffled and labeled to players, in strictness being given that those reciting the same poem lines shall find each other and stay together. After all the groups have been formed each group can dramatize the little jingle they have been given and let the others guess it. Care should be taken to select rhymes that will lend themselves easily to dramatization.

A Youthful Soil Tiller.

Equipped with shovel and pail, the little farmer is about to start in farming. It does not matter that this is the season when crops are gathered in.



THE FARMER.

What Housewives Are Glad to Know

The Luscious Grape

Grape Salad.

Wash one-half pound Malaga grapes, halve them lengthwise and seed, mix with one cupful of blanched almonds and one-half cupful chopped celery. Serve with whipped cream or mayonnaise.

Grape Juice.

Put six pounds of Concord grapes in a kettle with one quart of water, let them heat until the juice begins to flow; strain, and to each quart of juice add one teacupful of granulated sugar. Return to the kettle and boil ten minutes. Bottle and seal.

Grapes With Rice.

Into a deep dish put two cupfuls of stemmed and washed grapes. Sprinkle through them one-half cupful sugar, one-half cupful boiled rice. Pour on this one-half cupful of water, cover and bake two hours in moderate oven. Chill and serve with cream.

Grape Marmalade.

Stem the grapes and wash them. After seedling weigh the fruit and for every pound add one-half pound of sugar. Cook slowly for twenty-five minutes and then add the juice of one lemon for every pound of fruit. Put away in jelly glasses.

Grape Ketchup.

Stew five pounds of grapes until soft. Strain through a sieve and add two and a half pounds of sugar, one tablespoonful of cinnamon, one tablespoonful of nutmeg, one-half tablespoonful cloves, one tablespoonful pepper, one-half tablespoonful of salt and one pint of vinegar. Boil until rat or thick and bottle. Serve with cold meats.

Maple Ice Cream.

Scald in a double boiler one cupful of milk, when hot add three-fourths of a cupful of maple syrup. Beat two eggs well till thoroughly mixed. Strain to the double boiler and cook, stirring constantly. As soon as the mixture thickens strain, allow it to cool, then add a cupful of thin cream and freeze.

Mint Sauce.

When making mint sauce add a little brown granulated sugar to the mint and the chopping will be much easier and accomplished more quickly too.

How to Milk a Cow in the Morning.



Worth Knowing

KITCHEN KINKS.

- Simple salads for the home table will be much improved with very little trouble by the addition of such garnishes as beet figures, pimento strips, slices of stuffed olives, or even gay nasturtium blossoms.
- A scant teaspoonful of baking powder for every four eggs will make an omelet light and fluffy.
- If fresh bones are placed in a spot where black ants gather the insects will swarm over the bones, which can be easily dipped into a bucket of scalding water.
- Kitchen ammonia will relieve the pain of a bee sting if the affected part is bathed with the fluid, taking care not to touch the eyes if the sting is on the face.

Chic Fall Suit

This misses' fur trimmed wool jersey suit for misses was designed for Franklin Simon & Co., New York. It is made in rose, gold, copen, purple, dark green, seal brown, burgundy.



navy blue or white. The new model coat is furnished with four pockets closed with buttons, collar and cuffs of Hudson seal or seal mole skin fur (collar can be worn high or low), novelty buttons, belt ties at front, shirred top skirt with two stitched pockets.

Recipe For Making Bread With Dry Yeast

Here is a recipe made with dry yeast that we know makes good bread, writes a correspondent of the Iowa Homestead: Set the sponge at night. When you start your evening meal put a yeast cake to soak in lukewarm water. Cook your potatoes without salt and save the water from them and two medium sized potatoes. Run the potatoes through a fine sieve while they are still warm. When the evening's work is finished stir into the potato water the potato, about a quart of flour and the well soaked yeast cake. There should be nearly a quart of water. If the sponge should be too thick add a little water until it is the right consistency. It should be considerably thicker than cake batter. Beat thoroughly and set away until morning. If the weather is cool put the sponge where it will keep reasonably warm. It should be light and bubbly.

In the morning add to the sponge a tablespoonful of lard, two tablespoonfuls of salt, two tablespoonfuls of sugar and flour enough to make dough of proper consistency, which should be about a quart and a half. Knead until the dough is quite smooth and elastic. The dough should not be sticky. A difference in flour will make a difference in the amount to be used. Place the dough in a greased bowl, grease the top of the dough lightly to keep crust from forming, cover and let rise in a warm place.

When the dough has doubled in bulk knead down. Do this three times, then make out into loaves. Let rise again and bake for forty-five minutes to an hour in an oven that will brown white paper in five minutes. The bread should be an even color and have a crust about one-eighth of an inch thick.