

# WHAT WELL DRESSED WOMEN WILL WEAR

BY *Rumer Plattenhouse*

## THE NEW SPRING FASHIONS GIVE WOMEN A WIDE CHOICE IN COLORS

### Paris Offerings Look as if Some One Had Responded To an Invitation to a Costume Ball Where the Gowns Represented Half a Dozen Periods.

THE women who were troubled about the overbrilliance of coloring demanded for their clothes may be at rest.

What Rodier has named silent colors have superseded the oriental ones that blazed a striking path through this planet since the cult of Poiret and Bakst began.

In the hands of great masters like these, gorgeous colors were put through their paces; but in the countless hands of amateurs who piled upon purple, blue upon green, without knowledge or study, the result was enough to make the people of Mars shudder. We had gone mad, if their telescopes are strong enough to see us running about the earth like multi-colored ants.

Whether or not such weavers and dyers as Rodier and Bianchini liked the Indian and Slavic shades they were compelled, or rather persuaded, into making by the wish of the designers, no one knows. They did the work beautifully, and if their art could have been repeated in all the mills that produce fabrics, all would have been well; but rarely did their copyists get the right shade, and so confusion was added to ignorance.

A red and a green used in Paris by a designer was heralded here as the latest fashion, unless one had the opportunity to buy these colors from headquarters in Paris. There was no way of getting them, naturally, the masses of women had to accept what was given them, and they went about in what was a travesty of the original fashion.

Even in the smart places in America, where one paid absurdly high prices, there was no guarantee that the one touch of marvelous color that gave a frock distinction could be repeated when the gown was copied. Most of the dissatisfaction among women who have French models copied by their own dressmakers arose from that constant deficiency.

#### Paris Monopolizes Shades.

The American dressmaker had her troubles on this score also. She bought the gowns in Paris and was compelled to buy each of the materials that went toward the building of them, for the American markets do not imitate the French colors anywhere near the mark, and often make no attempt to do it, or even copy the weave. France has a monopoly on these shades at the beginning of each season, to judge by their exclusiveness.

Therefore, our dressmakers buy from the fabric people abroad as much of each material in its proper color as they think will be needed over here, judging by their usual trade in gowns, sometimes they overbuy, again, and underbuy. In the first instance they lose money unless they can put the surplus to some good use, and in the other case they are apt to lose a customer or gain her dissatisfaction because the wrong shade was used on an expensive frock that depended on a certain shading to make it worth its value to the dressmaker.

Maybe you are only an onlooker at this absorbing, money-making and money-losing game of buying clothes. If so, you must have wondered why it was that so many women wore such hideous colors and, of course, you put it down to French influence. You exclaimed in horror and patriotism over this yielding of our women to the art of such colorists as the modern French school had produced, and wondered when such perversion of good American taste would stop.

Had you been privileged to see the original offering as the French designer put out you might have wondered why the average American woman who bought cheap clothes was not versed in the simplest rules of color schemes. The copy was no more like the original than the daubs of the student in the Louvre are like great masters. When one knows the secrets of rare color combinations, then, indeed, does one mount high in the realm of art.

Of course, the first trouble started in the trying to copy rare colors in cheap work. And the second trouble was in attempting to make bricks without straw. In other words, to create a French frock without the aid of a French dye pot.

#### Silent Colors Will Rule.

It needs no color card to convince one that the tones that do not shriek will be the ones insisted upon this spring and summer. Rodier's statement that all his colors would be silent ones brought the public attention, through the felicity

of a phrase, to the knowledge that this was not the time for noisy colors.

One of the leading American houses had announced early in the year that it would feature soft tones that had been manufactured here, each of which bore American names, such as Palm Beach sand, Gettysburg gray, Oregon green, etc. These names would attract interest, but not purchasers, if the tones had not merit in themselves, which, however, they have.

All the gamut of glowing browns without number, especially featured in this output, and, as beige, twine and their sisters are already popular, this drifting toward a deeper shade is within the general color scheme for the incoming season. The new tones are brown, gray, blue, green, and resembles the London smoke shades that were far more appreciated in fabrics than in reality.

Gray will take on a new lease of life. It is in silver, cloud, gun metal, pearl, gold, and in a tone called moonlight when the medium is sequined. The recrudescence of this shade brings cut steel back into fashion, and it is an apt color for evening wear, and throughout the season, and to the latter there is, apparently, no limit but this season's fashion.

As opposed to the fashion for dead colors, such as gray and brown (no matter how living they appear by reason of the wonderful dyes that have been found for them), there is also to be a strong fashion for flowered fabrics. So look in the trunk upstairs and see if you or your immediate ancestors have any old-fashioned silks and muslins from the gayer days of other years.

Striped materials also are to be prominent. Muslin, lawn, linen, voile with thick or thin stripes in colors are to be made into blouses and frocks for morning and afternoon wear. Striped gingham is coming back for everyday frocks for summer days. The smart blouses of white and blue, and white and pink lawn, made without tucks or pleats, with a square yoke and a front of fastenings.

Frocks are to be built in these colorings with bands of plain blue which are apt to be a sharp silhouette, and a way of doing this, leaving the onlooker in doubt as to its designer's purpose. Gowns, like persons, may have a strong quality to give them character, to give them a certain solidity that you can get hold of.

#### Grandmothers' Gowns Again.

It is not easy to reason out why we are apt to term all the quaint clothes of indefinite periods as grandmothers' gowns, but women and dressmakers have a way of doing this.

When invitations come out for an old-fashioned party one immediately seeks out someone in ruffled and flowered frock with ribbons. And this is what the designers are giving us now to make a way out of the old-fashioned frock for dancing an old-fashioned polka, gave added impetus to the project of modernizing what has passed for fancy dress clothes.

We have become so familiar with the appearance of all kinds of women at all kinds of occasions wearing what the gowns of yesterday, and this may be especially those taken from the tales of Arabian Nights, that anything so demure as a flowered silk gown, beribboned, which is associated with the polka, looks as quiet and homelike as a patchwork quilt.

It is a leap from what is and what has been to these founched frocks, but women probably will enjoy the jump very much. It pleases their sense of contrast. They know that these frocks will take twice as much material as the gowns of yesterday, and this may give them cause to pause, but it is such a distinct victory for the workers who profit by the sales of double the quantity for frocks that they should apply the doctrine of higher economics to the purchase and not be disturbed by the lower ethics of personal economy; that is what the social thinkers tell us and they rule public opinion in these socialistic days.

The mill people were wont to put the lack of work and profit on the foolishness and vanity of women who wanted to be clothed scantily; now we are threatened with more material on our bodies than our diligently kept slenderness can stand, so let us hope that some one will profit. Surely, it is the reverse of the wheel of fashion for which the weavers sighed, and it should remedy a part of the workers' conditions if not the whole. These grandmothers' gowns are made

### PINK AND BLUE IN CHARMING COMBINATION



ON THE LEFT IS A SUMMER FROCK OF WHITE TAFETA, WITH A LITTLE JACKET OF BLUE SILK AND A PINK VEST. ON THE RIGHT IS A SOFT PINK TAFETTA WITH PINK AND BLUE BEAD TRIMMING.

of flowered or striped silks, with flounces that extend from the waist to the hem, and a full skirt, as one wishes. Each is edged with a band of satin or velvet ribbon of moderate

width. The bodice is cut off the shoulders, or it is square in the fashion of Janice Meredith's day, and built high at the back by a plainly drawn scarf of tulle or chiffon. The waist line is

normal, and, if one wishes to be quite in the picture of other days, then the bodice is pointed in the middle front and boned to stay in its place. Possibly we shall continue to look as

though we were at a fancy dress party if we are assembled in empire frocks, Colonial ones, those of 180 and 1850 with a dash of Russian and Algerian. It is safe to assert that if

fifty women were foregathered, each wearing a gown perfectly adapted to the new spring fashions, the appearance would be that they had responded to an invitation to a costume ball representing a half dozen periods.

As far as one can judge from the meager information that the experts give, there will be as much laxity in choice of fashionable apparel from now until June as there has been since last June. If this condition is continued it might result in the elimination of that fetish "the leading fashion" and give women and dressmakers a far better chance to display initiative.

There are styles, however, that are not in the running any longer, wide as the choice remains. The skirt that is narrow across the back at the knees, and pulled up and forward to the front with a sash from hem to knees, is among the things that are reckoned as dead.

The long coat is another fashion with a taboo, unless it serves as an overcoat, and the wide elbow sleeves with a lowered armhole should be abandoned by those who still cling to it.

Long skirts for any occasion are not reckoned in the spring styles, for even when there is a train it is not part of a hem that sweeps the floor all around, but a separate attachment to the coat that fastens below the waist line are abandoned for those whose buttons, always prominent, end above the knees, and the long line on jackets is meeting with strong opposition, but no one

can safely predict that its day is done. The same leniency may be claimed for the high collar. True, it is the leading collar, but no one can deny that the wide, rolling, low one has many adherents. The new white blouses that were offered this week have collars in this shape, and do not even compromise with the fashion that calls for a high-buttoned stock.

Over in Paris the women practically have abandoned the collar that closes up the front, but they show that they bend to the demand for the high one, allowing the bones to keep it up in the back and at the sides, and after going that far, the material is simply plain revers, and under the cloth. This trick keeps down any semblance of a double roll of flesh at the spot where a woman detests it. The collar that buttons in a straight line around the neck always adds to a woman's ease, therefore, why accept it? There are so many ways of getting around it.

There is a tendency on all sides to lower the collar on coats also, it is not reasonable to suppose that the coachman's collar of fur, which has been such a happy note in street costumes, will be repeated in cloth. It wouldn't go with the mild weather. The plain revers and collar of cloth, and the return of the shawl revers, and Bernard and Dreyfus are giving some attention to the plain revers and collar of cloth. These are not especially graceful, and it is to be hoped that they will get hold of something more elegant. The long waist line on jackets is meeting with strong opposition, but no one

### Short Cuts for Housekeepers

#### Freshening Up Various Dress Fabrics.

PINK soiled white ribbons to a cloth-covered board and rub vigorously with a piece of white flannel wet in cold water in which there is a little ammonia. When the ribbons are entirely clean, sponge them off with clear water and leave them to dry in the air. If, after washing, they are soiled, they may be bleached with peroxide. Colored ribbons, if only slightly soiled, may be cleaned with hot flour. Dust it over the stained parts and let it remain for a few minutes, then shake the powder off.

Ribbons that are creased and wrinkled may be renovated by rolling them over a large bottle filled with hot water. To freshen black moire ribbon, first brush thoroughly and then sponge with a solution made of a quart of coffee and a teaspoonful of ammonia. Roll the ribbon over a bottle and while still damp press it on the wrong side with a hot iron over a white muslin cloth.

To revive chiffon, spread a wet cloth over a very hot iron and hold the chiffon over the steam until it is free from wrinkles. Renew both cloth and iron as soon as the steam flows feebly. Allow it to dry quickly. To wash, use plenty of warm water with a little borax dissolved in it, and pure castile soap. Do not rub the soap directly on the fabric, but make suds and rub the chiffon very softly between the hands until it is absolutely clean. Rinse in clear, cold water and shake upon sheets to dry. If hung on a line it will pull out of shape.

Any fur coat, muff or neckpiece may be greatly improved in appearance simply by brushing with a soft brush and water, to which one tablespoonful of pure alcohol has been added for every quart. Place white furs in a pasteboard box, and sprinkle liberally with cornmeal. Shake the corn and do for a few minutes, then take the furs out of the box and replace with fresh meal. Repeat the shaking. The furs will come out as white as when new. White or light-gray furs may also be cleaned in gasoline.

The following cleaning fluid does not contain anything injurious and will not weaken the stiffness of fabrics: It is a disinfectant and a preventive of moths: Mix one quart of gasoline, three drams of chloroform and one dram of oil of clove. If a garment is very much soiled let it soak several hours or all night in the fluid. After washing in the fluid shake in the air until dry.

### EMBROIDERED GOWN



SPRING COSTUME OF EMBROIDERED BLUE SATIN AND PLEATED MOUSSELINE, TRIMMED WITH BANDS OF FUR. SKETCH SENT FROM PARIS.

### Celery in Unusual Ways.

#### Celery Greens.

Wash the light leaves of a couple of bunches of celery—all but the stalks—thoroughly in several changes of water. Put them in a saucepan and add a little boiling water, slightly salted. When they are boiled tender, drain and chop and season with salt and pepper and butter. Serve very hot.

#### Rice-Celery Soup.

Boil a cup of rice in a quart of sweet milk in a double boiler. Rub it through a sieve when tender, and add a pint of very rich milk or thin cream. Boil a quart of veal stock and add to the milk mixture. Season with salt and pepper.

#### Celery and Cabbage.

Soak a head of cabbage, tender and white and cut into quarters, for an hour in cold water. Drain and shred and soak the shreds for half an hour, or until thoroughly chilled. Cut two hearts of celery, or three small ones, which have been thoroughly cleaned, into shreds, or fine pieces, and mix with the cabbage. Add a little onion juice, mixing it in thoroughly, and then add French dressing, well seasoned with celery salt and paprika.

#### Sautéed Celery.

Soak for half an hour in cold water half a dozen hearts of celery. Then boil them for five minutes in salted water and drain them. Cut them into inch-long pieces. Brown them in hot olive oil, about three tablespoonfuls of oil, in a small skillet. Toss the celery with the oil, brown it only on all sides. If onion flavor is liked, brown a little onion first in the oil and remove it before browning the celery. The celery is golden brown drain it on paper and sprinkle with salt. Serve with roast or broiled chicken.

#### Celery Relish.

Chop two hearts of celery fine and add a sweet green pepper, washed and chopped fine, without the seeds, a pint of chopped fine, some paprika, celery salt and a little salt. Barely cover with mild wine vinegar and let it stand for five or six hours. This same mixture, without the vinegar, may be mixed with mayonnaise and served on lettuce for salad.

Very smart is a sailor-shaped hat of white satin, faced with white straw and trimmed simply with a band of every gros grain ribbon around the crown, ending in a long tailored bow on the left side.

### A QUAIN STRAW BONNET



THIS BONNET IS MADE OF BROWN STRAW, TRIMMED WITH TINY PINK FLOWERS AND FLOWERED RIBBON ENDS.

### FOR THE FEBRUARY TABLE

#### SUNDAY MENU.

**BREAKFAST.**  
Baked Dried Peaches  
Cereal with Cream  
Corn Syrup  
Date Gems  
Coffee

**DINNER.**  
Grapefruit  
Soup with Oysters  
Potato Balls with Parsley  
Crisp Fried Chicken  
Salted Almonds  
Hardish Flowers  
Tomato Jelly with Mayonnaise  
Lemon Jelly for Ice Cream  
Cakes

**SUPPER.**  
Voisin's Salad  
Creamed Potatoes  
Hot Biscuits  
Fruit Compote  
Custard  
Tea

FROM February until along in the early summer veal in excellent quality adds variety to the butcher's stalls and extends the housekeeper's menu, so that it includes a great addition of tasty dishes. In February and early March there is a chance of getting immature or "bob" veal, as it is known, at some unreliable dealers, but the inspectors of the board of health in large cities are vigilant and if the housekeeper is also on the alert, there need be no difficulty about telling the difference between wholesome meat and the too young and very indigestible animal. You can't tell so much by the size of the creature, as there is a variation in its age, and the preparation of their famous sauces, both brown and white, and for the dainty made-over dishes, in which that nation stands unrivaled. Veal is extremely high there, but no single scrap nor bit of bone is wasted. While the calf is being "fatted" it is

#### Fricandeau of Veal Larded.

If one has a large family or facilities for cold storage, it pays to buy a whole lex, dividing it into parts according to the separation of the veins. Take the skin off first, which gives two nice fricandeaux, which are the thick cushions of meat on the leg that come on either side of the bone beside cutlets, veal for a potpie or a dressing, and the shank and knuckle for soup stock. Take the tendon from the fricandeau and pound with a potato masher until as tender as pulp. Then form into a loaflike shape, lay the upper part with delicate strips of fat, salt pork, season with salt and pepper, sear in hot fat, sprinkle with just a suspicion of powdered sugar and roast in rather a slow oven or braise. When serving, garnish with carrot cut in long strips, peas and potato balls.

#### Braised Veal With Forecmet Stuffing.

This may be either the fricandeau or prime piece of the leg of veal, which weighs from three to four pounds, the shoulder boned and stuffed or the breast. Many of the bones of the latter need not be removed, as they become tender when cooked. Braising is really the ideal way of cooking veal, which lacks richness and needs long and thorough cooking. Use a shallow dripping pan with deep, close-fitting cover. Put the seasoned and stuffed meat in the cover with hot stock with an abundance of herb seasoning and vegetables like young onions and carrots, cover closely and bake about three hours until brown, juicy and well cooked.

A good forecast is made as follows: Run through a chopper a pound of lean veal and a quarter pound of sausage. Add to the crumbs of a month-old and unit to eat. Use a shallow dripping pan with hot stock with an abundance of herb seasoning and vegetables like young onions and carrots, cover closely and bake about three hours until brown, juicy and well cooked.

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#### Veal and Parsnip Stew.

A veal and parsnip stew seems suggestive of spring. For this the knuckle of veal may be utilized. Scrape and cut into small dice two good-sized parsnips and half a dozen roots of vegetable oysters. Peel and scrape one knob of celery and cut fine, together with a small onion.

Put four or five thin slices of salt pork into a stew kettle, and lay on them the veal and vegetables with boiling water to nearly cover. Simmer slowly until thoroughly tender. It will take about two hours. Dish the veal and vegetables on a hot platter, thicken the liquor slightly and pour over them.

#### Veal Loaf.

This is always a savory dish for picnics or lawn teas. Mince three pounds of raw lean veal and a quarter-pound of nice fat salt pork. Season with half an onion grated fine, half a teaspoonful of powdered thyme, a scant quarter teaspoonful each of powdered marjoram and summer savory, a heaping teaspoonful of salt and a half teaspoonful of pepper. When the meat is minced and seasoned, mix in about two-thirds cup cracker crumbs, a half cupful of veal gravy or stock and a beaten egg. Form this compact mixture into a loaf, roll lightly in bread crumbs, set on a rack in the baking pan, and as it begins to brown throw over it a half-cupful of boiling water. Roast and baste every fifteen minutes. It will take about two and an hour to cook. Turn the loaf over in the water in the under pan may have to be renewed. Serve cold in thin slices.

#### Roast Calves' Heart.

Calves' heart stuffed and roasted is another dish not to be despised. Stuff the ventricles with seasoned bread crumbs, put in a deep earthen dish, add a slice of onion, with catsup or tomato sauce, and boiling water to partially cover. Cover the pan, cook very slowly for two or three hours, adding water if it boils away. Thicken the gravy

#### Rechauffe of Veal With Potato.

This is a good way to utilize cold roast. Remove any fat and gristle and chop the meat fine. Moisten it with stock or water, season with salt and pepper and a few drops of onion juice if preferred. Heat thoroughly. Make a nest on a hot platter of hot mashed potato, brush over with beaten egg and brown in the oven. Fill with the meat, garnish with parsley and serve.

#### Veal Croquettes.

Mince one cup of cold cooked veal, add a half cup of cold cooked chicken or sweetbreads, also minced; one cup of rice (cooked), a few drops of onion juice and minced parsley, celery or thyme to season. Moisten with a little rich veal stock and heat over the fire. Add salt, pepper and one egg yolk, beaten; cook for a moment or two and turn on a dish to cool. When cold, form into croquettes, pear-shaped; stick a clove in the small end to simulate the stem, roll lightly in bread crumbs, then in egg and milk, again in crumbs, and fry in smoking hot fat until a golden brown.

#### Veallettes.

Purchase veal cuts from the leg in slices as large as one's hand and about half an inch thick. On each slice lay a large tablespoonful of dressing made from seasoned bread crumbs, a beaten egg and a tablespoonful of melted butter. Roll up the slices, pinning with toothpicks to keep the dressing in. Put on a baking pan in the oven and bake about three-quarters of an hour, basting often with melted butter and hot water. When done thicken the gravy, pour over the veal and serve on a hot platter.

#### EMMA FADDOCK TELFORD.

New and quaint are the German silver mesh bags with their little round tops that clasp and gather the washers for two or three hours, adding water if it boils away. Thicken the gravy