

Short and Narrow Kirts Fashioned French Work

BY ANNE RITTENHOUSE.

ALL the French clothes of importance have arrived. From now on the decision for failure or success will be left to the public. Fashionable women who do not popularize styles, but who do lend prestige to whatever they take up, are beginning to shop for their autumn apparel.

The three weeks that have preceded the one now beginning have not been dull or devoid of buyers. The American shops can reckon on several thousand purchases of new models after the 1st of September. There seems to be a concerted buying of clothes after Labor day, but even before this holiday, she who runs may read what the popular models will be. The signs are not only in the shop windows, but on the figures of hundreds of girls and young women who want new things before any one else has them.

The interesting phase of this condition is that these foreigners of fashion do not belong to the smart or wealthy sets. They are almost entirely girls and women with a small income, and their early and exacting choice of a copy of a French model and their exploitation of it, along with the shop windows, before the minority has realized that autumn is soon to begin, clinch the argument of fashion experts.

This argument is that it is the girls with small incomes who demand the most fashionable clothes. No men can understand this, except those who work in the fashion trade. There is a tradition, stubbornly held by those who are not in the business, and especially by men, that only the wealthy and the bulk of American womanhood wants only such gowns as should satisfy a demure and conservative taste.

Even against the verdict rendered by their own eyes, people will cling to this peculiar fallacy. There is no truth in it. It is the women who pay little, change often and do not care for clothes that last who buy by vast numbers the last thing from the French boulevards, and they insist also that it shall be offered to them in advance of a season.

Who are the women who have worn the extraordinary short skirts, the high boots and the fantastic hip drapery of the last season? Was it the Newport set or the 5th avenue millionaires or the wives and daughters of the captains of finance, who can have everything they wish? By no means. The most extreme clothes of the winter—those that have been preached against from the pulpit, raised against by conservative critics and denounced in every way by a vast number of people with different opinions—these have been worn by women who probably do not pay more than \$10 or \$15 for a suit and whose incomes range from \$5 to \$20 a week.

The stage, the dance halls, the crowded avenues and the large shops were filled with all these fantastic caprices of fashion, while a great ball at a smart house did not show even a faint reflection of this costumery, and among the ultra-fashionable and overly wealthy were clothes that would have been scorned by the other set.

So when any group of people says

HOW MANY MOLES TO WRAP UP A WOMAN?



THE FIGURE ON THE LEFT SHOWS A FRENCH GOWN WITH A PLEATED SATIN SKIRT AND A LONG CARRIAGE BLOUSE OF VELVET, COVERED WITH ECCLESIASTICAL EMBROIDERY, AND GIRDLED WITH A NARROW BELT OF BLACK VELVET ENDING IN JET BALLS. THE FIGURE ON THE RIGHT SHOWS THE NEWEST AND MOST AMAZING SCARF OF MOLESKIN, WHICH IS WRAPPED AROUND THE FIGURE TO FORM A CAPE AND AN OVERSKIRT IN EFFECT. ALL THE EDGES ARE HEAVILY BANDED WITH ERMINE, FLECKED WITH BLACK. THE TWO HATS SHOW THE EXTREMES IN NEW SHAPES.

that Paris caters to the rich social classes in America the statement to shoe dealers, the limit in shoe prices here by the thousands in order that those of strictly limited purses may be able to wear them.

Observe the hour for exclusive fashions among people who have money; but this month, with its daily

exhibitions of French gowns and American adaptations, does not offer to a public which wants to be excluded over here by the thousands in order that those of strictly limited purses may be able to wear them.

In that situation lies the fun for the observer. In October are trotted out the clothes of September, but they are the originals and not the adapta-

tions. Their handwork is superb, the material is gorgeous and the price—well, it is all great for the money. The patience of the rich. Those who have watched clothes through September and October for the past few years have reversed—the costly original appearing after the cheap imitation.

Is it any wonder that the women of wealth and fashion are irritated over being offered almost the identical things that have been bought during the four weeks previous by those who forced their way to the bargains early in the crush?

Not only a class of people but several are interested in the trick turned by the house of Callot in waiting until the other French houses had shown straight, full and longer skirts, before it threw out the smart work of short skirts with long, narrow hems than we have had for two years, short coats, and evening gowns that are short in front and have long trains at the back.

The latter feature was not so shocking a surprise to the buyers and the American designers have several houses, notably Doeuillet, who has a wonderfully good collection this year, had already attached a train to an evening skirt. It was the shortness of Callot's skirts that shocked. This house absolutely changed the silhouette of the month. Not a bit of fullness was allowed in its skirts, except what was necessary to keep them in a straight line from the waist. They not only omitted all the ankle, but a goodly portion of the leg above it.

The coat suit which this house turned out seemed to have been designed after the costumes of the Scottish troops. The skirts were tilted straight and so abbreviated that even hardened buyers gasped. The coats, with their metallic buttons, narrow belts and long sleeves, were not unlike the uniform jackets worn by the kilted troops.

If the buyers thought that the house would make another mistake by offsetting the introduction of the train, they were mistaken, for the skirts were from twelve to fifteen inches above the floor in front and the train, which was attached at the waist or shoulders, spread out behind. This silhouette is not that of a kilted warrior leading through space with the aid of its strong tail, its forefeet raised high in air.

Fourteen as a rule are exploited in Paris and America a very short flaring minaret skirt with a long train spreading out on the floor, and even the grace of his amazingly smart mannequin, who wore it, Paquerette, could not keep the onlookers from bursting into laughter.

HALF SATIN AND HALF FUR



SATIN IS THE MATERIAL THE FRENCH DESIGNERS HAVE CHOSEN FOR BRILLIANT TOPCOATS, AND ROYANT, A GREAT DESIGNER, SENDS OVER THIS ONE OF TETE DE NEGRE SATIN, LAVISHLY TRIMMED WITH BROWN SEAL. THE NARROW BELT GOES ONLY ACROSS FRONT.

the effect of a very short skirt in juxtaposition with a long train may have been Callot's way of accentuating a departure from the ordinary evening frock. The youngster who does not want to be bothered with any drapery while she dances will probably rebel against the train and refuse to accept it, but, after all, she may be in the minority as the season advances. There are hundreds of women who are looking upon this innovation with pleasure. They are wearied of seeing the same extra-short skirt, with long frills, ruffles and Louis Quinze drapery, and the infinite variety of legs, ankles and feet that these

skirts have displayed to a bored mankind. The evening skirt which reaches to the ankles and which has a sizable train at the back is a distinct change from this other fashion, and the bets are that it will win out before the new year.

over the arm, although some of them were managed in the old way by a ribbon loop which slipped over the shoulder and slipped over the wrist. This is the most secure way, although it is not as graceful as the other.

The new gowns have detached trains of embroidered velvet lined with a contrasting color of satin, and sometimes partly lined with fur, in medieval fashion. Doeuillet has an immensely attractive evening frock, outlined in gray net with the embroidered and tarnished silver roses dropped over the skirt, which extends into a long train, made of dahlab-red velvet.

The balance of dignity in the new fashions is thrown on the side of the long evening skirt with the train, but a remnant of the present fashion is in a short line across the exact front of the skirt. No French designer seems to have considered the possibility of a skirt was long or moderately short, however, in placing a train on it. When there is so much uniformity of opinion among the French houses, as is shown in this, it is only fair to believe that America will accept skirts with trains.

Not only Callot, but several other of the designers have indulged with enthusiasm the gown with the finely pleated skirt; above it is a long-waisted, straight bodice made of metal-embroidered net.

One of the best models built in this manner is of pearl-gray satin cloth, the entire skirt of which is laid in eight-inch pleats and a glittering brass bodice made of gray net, heavily embroidered in silver threads and gray silk floss.

Walking suits from the best houses have finely pleated satin skirts, weighted at the hem by Gothic points of delicate soutache and fancy stitching combined, and the coat, which is quite as apt to be long as short, is also edged below the waist with these points of ornament, often belted across the front only with a wide girdele of metallic embroidery.

Mme. Paquin has herself created an exceedingly good-looking street suit of flour, in that rich warm color known as dress of wine. The skirt is laid in two-inch pleats with a flatly ornamented hem, and the top of it is nipped in sharply in two places at the waist to allow the material to sag over the wide right side of the skirt, and across the figure at neck and waist. This coat does not extend more than three or four inches below the normal waist line, and the top of it is finished with one of those new collars that wrap around the neck like a muffler; it is made of a bright warm tone of red velvet edged with gray rabbit.

This sort of collar is too far advanced to go deeply into the subject of the draped clothes of the hour, but just a word to put you on the sharp lookout for them. The American designers call them guardman's capes; the French designers name them after the revolution, but on neither count have they ever been worn as they will no longer remain over the shoulders.

To see just such a collar at a smart fashion opening is like regarding a lightning-change artist. It hangs to the waist, it mounts to the crown of the head, setting in like a hood, and is twice like a muffler, and it is sharply pointed at each ear and sedately drawn across the forehead.

FOOTWEAR OF THE SEASON

THE shops are well supplied with autumn footwear, and on the whole, it is a most satisfactory sort of stock that is shown. It is not very much different from that of last year. The better sort of shoe dealer is not showing freakish models and there are few of the eccentricities, such as back lacings and openwork over the instep, that marked some of last winter's footwear.

On the whole, though, those oddities did not find favor with the better dressed woman. For her, there is not much change in the footwear outlook. High boots, between seven and eight inches high, and about the same in height as those of last year, will be used for street wear, although pumps and spats will be worn to some extent. The high boots will be largely buttoned, for dress wear, but, of course, for skating and other sports laced boots will be the rule.

There is a new heel, and, although high heels for dress will be usual, the new heel which is only a little over an inch high, is used on many street shoes. It is an admirable heel for walking and, doubtless, we have the rage for sports clothes to thank for its appearance. It is used on shoes daintily cut, so that now it is no longer necessary to wear a rough, huge boot if we would get a low, straight heel. Just as sweaters are now made of silk and wool, so the chignon, so slight and low heels are put on boots with dainty toes and ankles.

As for the high heels, the incurred Louise heel, to which we have become so accustomed, is used on all evening shoes and slippers, and on many for the day. But there is also a high Cuban heel on dress boots and shoes. So those who roamed the shoe shops disconsolately last winter looking for a sensible heel will not be disappointed this year. The straight, high Cuban and the low, straight sport heel will both satisfy them.

Although the highly elaborate shoe of last year has died a deserved death, shoes are by no means plain. We have grown fond of combinations of leather, of different colors and of novel effects in the toe and heel. These things are the result of the shoe manufacturers.

These bright colors, however, are no longer used. Brown, tan, gray, black and white are all much used, and they are also being reproduced over here by the thousands in order that those of strictly limited purses may be able to wear them.

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As for the evening slippers, broadness is to be the smartest material for them. And its characteristic mark of smartness will be a silver thread running through all the wealth of colors. Plain silver slippers, too, without other color, will be used, and both black and white satin slippers will also be worn.

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VEGETABLE SOUPS.

THE secret of making good soup is not in having strong stock. Many persons save the grease from boiled beef, chicken and turkey and keep it in a jar for quick soup-making. The soup is strong, never as good as when it is fresh and one soon grows tired of the very name. Brisket is a good soup meat, and when thoroughly cooked the liquid can be chilled, freed from the fat which rises to the top, and made into a palatable soup. The grease that forms on the top of soups can be easily removed by sliding a clean piece of blotting paper or ordinary brown paper along the surface after the grease bubbles have formed. The paper will absorb them all and leave the soup clear and clean. Do not get milk or cream until about five minutes before removing it from the fire. Tie it with a long string, and it can be taken out of the soup and will not boil through it.

A quick dumpling is made as follows: Beat one egg to a froth, add half an ounce of water, a pinch of salt, a teaspoonful of baking powder and four spoonfuls of flour, mix thoroughly, then thicken it with flour to a dough, roll very thin and cut into tiny strips. Noodles are an improvement to soup and are easily made. Beat an egg slightly, add half a teaspoonful of salt, then work in as much flour as will hold it together. Knead it well, roll it on a floured board and roll out as thin as paper. Set aside for half an hour, then roll and cut with a sharp knife into the finest shavings, or they may be cut into fancy shapes with a vegetable cutter. Boil them in the soup for twenty minutes before it is sent to the table. When making soup, you will find that it creates a pinch of salt by chopping the ingredients into a meat cutter. Such soup must be carefully watched, or it will scorch. Never add milk or cream to soup until it is ready to serve.

Mixed Vegetable Soup. Take one-half gallon of cold water, five medium-sized potatoes cut fine, two medium-sized onions chopped fine, one-third cup of rice, two teaspoonfuls of salt, two heaping tablespoonfuls of butter and a cup of shredded cabbage. Put this on to boil until the vegetables are tender, add a pinch of salt, then strain. Mix three tablespoonfuls of flour with four tablespoonfuls of cream, add to the soup, stir it on the stove and let it boil up once.

Asparagus Soup. Put two dozen asparagus stalks in boiling water, just enough to cover, parboil and a stalk of celery, cut closely and cook twenty minutes or half an hour until tender. Take out the asparagus with a skimmer and strain the water from the other vegetables. Press the asparagus through a puree strainer and return to the water in which it was cooked. Add a tablespoonful of cooking together one heaping tablespoonful of butter and a level tablespoonful of cream, add a pinch of salt, add the asparagus and water. Allow it to boil a few minutes, then add half a pint of sweet cream or rich milk, butter and a grating of nutmeg, or a tablespoonful of lemon juice, as preferred. Cook for five minutes. Add the cream, but while scalding hot pour gradually over the well beaten yolks of two eggs. Serve with croutons or crackers.

Lentil Soup. Take one-half cup of lentils, four quarts of cold water, three pounds brisket of beef, one-fourth cup of celery, one small onion, two tablespoonfuls of flour and salt and pepper. Soak the lentils in cold water overnight, drain and put them in a kettle with one quart of water and let it boil steadily for three hours. Add the celery and onion and let it boil for one hour. Cook the lentils until they are tender. Skim the fat off the top of the soup.

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VEGETABLE SOUPS.

THE secret of making good soup is not in having strong stock. Many persons save the grease from boiled beef, chicken and turkey and keep it in a jar for quick soup-making. The soup is strong, never as good as when it is fresh and one soon grows tired of the very name. Brisket is a good soup meat, and when thoroughly cooked the liquid can be chilled, freed from the fat which rises to the top, and made into a palatable soup. The grease that forms on the top of soups can be easily removed by sliding a clean piece of blotting paper or ordinary brown paper along the surface after the grease bubbles have formed. The paper will absorb them all and leave the soup clear and clean. Do not get milk or cream until about five minutes before removing it from the fire. Tie it with a long string, and it can be taken out of the soup and will not boil through it.

A quick dumpling is made as follows: Beat one egg to a froth, add half an ounce of water, a pinch of salt, a teaspoonful of baking powder and four spoonfuls of flour, mix thoroughly, then thicken it with flour to a dough, roll very thin and cut into tiny strips. Noodles are an improvement to soup and are easily made. Beat an egg slightly, add half a teaspoonful of salt, then work in as much flour as will hold it together. Knead it well, roll it on a floured board and roll out as thin as paper. Set aside for half an hour, then roll and cut with a sharp knife into the finest shavings, or they may be cut into fancy shapes with a vegetable cutter. Boil them in the soup for twenty minutes before it is sent to the table. When making soup, you will find that it creates a pinch of salt by chopping the ingredients into a meat cutter. Such soup must be carefully watched, or it will scorch. Never add milk or cream to soup until it is ready to serve.

Mixed Vegetable Soup. Take one-half gallon of cold water, five medium-sized potatoes cut fine, two medium-sized onions chopped fine, one-third cup of rice, two teaspoonfuls of salt, two heaping tablespoonfuls of butter and a cup of shredded cabbage. Put this on to boil until the vegetables are tender, add a pinch of salt, then strain. Mix three tablespoonfuls of flour with four tablespoonfuls of cream, add to the soup, stir it on the stove and let it boil up once.

Asparagus Soup. Put two dozen asparagus stalks in boiling water, just enough to cover, parboil and a stalk of celery, cut closely and cook twenty minutes or half an hour until tender. Take out the asparagus with a skimmer and strain the water from the other vegetables. Press the asparagus through a puree strainer and return to the water in which it was cooked. Add a tablespoonful of cooking together one heaping tablespoonful of butter and a level tablespoonful of cream, add a pinch of salt, add the asparagus and water. Allow it to boil a few minutes, then add half a pint of sweet cream or rich milk, butter and a grating of nutmeg, or a tablespoonful of lemon juice, as preferred. Cook for five minutes. Add the cream, but while scalding hot pour gradually over the well beaten yolks of two eggs. Serve with croutons or crackers.

Lentil Soup. Take one-half cup of lentils, four quarts of cold water, three pounds brisket of beef, one-fourth cup of celery, one small onion, two tablespoonfuls of flour and salt and pepper. Soak the lentils in cold water overnight, drain and put them in a kettle with one