

# The Last Word in Paris Fashions



Vionnet dress of beige crepe de chine; beige hat with transparent crown, Princess Pat in sable coat and large hat of transparent crinoline. White dress striped in red and blue, run with marine blue ribbons. Vionnet coat of pearl gray broadcloth with straw collar and cuffs.

**By Mary Brush Williams.**  
*Chicago Tribune Foreign News Service.*  
**A BRIDE IN LAVENDER.**  
—The Princess Pat, shivering in a big sable coat and a hat of what the French call crinoline or fine horsehair—is a picture to remember. At least, it is what I remember of a smart wedding that took place in our otherwise unexciting neighborhood last week. She was one of the witnesses, and signed the register with shaking fingers—that signifying the kind of spring we have over here.

The more chic it is to be married there. Right round the corner stands the Madeleine, "all set" for any wedding, however smart. But this bridal party called the officiating clergy away from their regular post there, and brought them to the historic relic five doors from us.

they were arranged informally as at a reception. The bridegroom sat up near the altar in one of them waiting for his bride. She, after the worldwide custom, walked to meet him on the arm of his father. The wedding was really awfully smart. Mme. de Lana, sister of the bride, was the first attendant. Her dress shrieked Vionnet so loudly that you could hear it. It was of beige, and it had pieces of the material crossing the bodice horizontally, in contrast to the tooth shaped points that fanned the skirt. The big hat was of beige crinoline and transparent in the crown, so that one could see every wavy hair of the beautiful coiffure.

The dress itself is white, and the stripes are in red and blue. As you can see, the bodice is tight fitting and the skirt flared. It is run lengthwise with ribbons of marine blue velvet. The low cut bodice is finished with a Charlotte Corday collar in white embroidery. Alice Bernard is the author. The fourth offering is valuable for showing the way that Vionnet is using straw for cuffs and collars instead of fur. Of course it is awfully uncomfortable stuff to have around your neck, but you must put an up to date appearance. This is an gray strap on a pale gray coat. (If you sit down in it on a cane seated chair you would be lost—or the coat would, and nothing short of dyeing would ever save it.) People are ordering it in numbers in more conservative colors, and then again there are the smart purchasers—and rich—principally from Spain and Portugal, who are getting the model exactly duplicated.

## MY FUNNIEST TRAVELING EXPERIENCE

**Boys Will Be Boys.**

Three young men were traveling from Chicago to Jacksonville together. The youngest, Herbert, had been the only one able to procure a lower berth, owing to crowded conditions. The first night out of Chicago he retired early, leaving his friends in the smoker. As the other two came through to their berths they plotted against poor Herbert, who they supposed was slumbering in the coveted lower berth. However, he had turned it over to an elderly woman and had taken her upper berth for himself. Quite unconscious of this fact, the conspirators crept up to berth 12, and reaching in, gave several energetic thumps with their fists until a feminine voice cried out: "Help! Porter! Help!" They fled, cursing Herbert's chivalry.

**Cool!**

In the middle of the night I was aroused in my berth by the sensation that I was being kicked in the face. And I was. I switched on my light and discovered a little girl, not more than 4, who had crawled into my berth.

"What are you doing in here?" I asked.

"Why, I was cold," she said as she

reversed herself and snuggled down under the covers.

Finally I found the mother, who had put the child to bed by herself, and we all settled down again.

**Solicitous.**

Having rushed to catch my train and reaching the train about a minute before it started, the conductor informed me to get on in one of the rear coaches and walk through to the day coach which was several coaches ahead.

On my way through I overtook an elderly woman who, was making her way to the same coach. At that moment the porter came through and relieved me of my luggage, and told me he would bring it in later. The woman clung to her traveling bag and told me that I had better hold on to mine. I tried to assure her that I felt perfectly safe in letting the porter take my grip. She, however, was somewhat suspicious and reminded me all the way to our seats that I might never see my belongings again.

She sat in the seat in front of me and about every five minutes would inquire if the porter had brought my grip. Every one near us was much amused, and when at last the porter came in carrying my grip, I felt as much relieved as she did.

## Bright Sayings of the Children

Pearl went eagerly in search of Sport, for she had most important news to impart to him. Suddenly he spied her; came running happily toward her. "O,



doggie," she exclaimed in gleeful excitement. "I has the best news to tell you; me and you has got a little baby sister!"

Valentine's day Horace brought a valentine to my nephew, saying: "Here's a valentine for Harold. Tell him to send me one."

One morning Mary was in Aunt Edith's room, making a little visit. She had been told many times that when up there she must not open any table or dresser drawers. Nevertheless, it

was not long before she began to open one drawer after another—doing so gently and casting side glances at her aunt at the same time. Finally she said, "O, I'm not touching anything. Aunt Edith, I'm just letting in a little fresh air."

Grandpa came in smiling, and Billy, wishing to him, said: "Have you got something for me? You look so laughing."

Dick loves to ride in an auto and rides with me quite often. He came in the store one afternoon and I told him he had missed a nice ride through the park by not being around in the morning, to which he replied: "Next time holier me."

The writing teacher visited school one day and found one exceptionally good writer in the class.

The teacher said: "Clark is going to be a good business man. Is your father a business man? What does he do?" Clark replied: "My youngest father works in an office, and my grandfather does, too."

I was walking along the beach with Amy Lou one day in August. The beach was pebbly and she had neglected to put on her sandals. She limped along for a while, then said wistfully: "My feet feel like they have a headache."

On her first visit to Chicago, Jane was taken downtown in a bus. "Mother," she said in a loud whisper, "was Cinderella's coach like this?"

Mary and Tom, while mother was upstairs, helped themselves to doughnuts. Then, conscience stricken, Tom ran to the bottom of the stairs and

called up, "Mother, may we have some doughnuts?"

"Yes, dear," replied mother, "but be sure to go into the kitchen to eat them."

"Yes, mother, we did," said Tom.

John's mother was tacking down a hall carpet and accidentally struck her hand with the hammer.

When daddy arrived home he was naturally surprised to see her hand all wrapped up in a cloth, and exclaimed, "Well, well! What happened to poor mamma?"

John promptly replied: "Reckless driving."

Rosemary, seeing a sprinkling was on for the first time, exclaimed: "O, daddy, look. Just see what that man



put on the back of his wagon to keep the kids from hitching on."

Wayne's uncle presented him with a penny. With an air of deep grievance the child eyed the coin and spoke reproachfully. "Why, that won't go in my dime bank."

Grandma was rather slow in trying to fasten the back of Mary's dress,

when her little brother, anxious to go out and play with her, remarked, "Come, grandma, make it snappy."

## LOVE LETTERS

**FACING LIFE TOGETHER.**  
EARLY BELOVED: The sun is setting, and the hour of twilight has settled upon the earth. The day's conquests and failures are at a close, and now I come to you to whisper what my heart would say.

abroad their cheering light into your heart and mine.

I wonder, heart of mine, what today has brought to you, for our future happiness is built upon this daily unconscious wedding of our souls into one.

Beloved, when with noiseless tread the years shall lead us down the westward slope of life, finding our supreme happiness in facing the same storms and living the same joys together. You can never know just how much you have meant to me in a thousand different ways. I have loved you so long that love has become deeper and deeper every day.

It has been a joy to me every day to know that the same sun shines upon us both; that the same rising moon lightens with silvery radiance our pathways, that the same star sheds

# THE COOK BOOK

By Jane Eddington

## LETTUCE IN MENU MAKING.

THE summary of a Roman meal was "from egg to apple." The English equivalent has more commonly been "from soup to nuts." According to the preachment below we might define it as from "leaf to leaf"—the leaf being the lettuce leaf, or some substitute for it, like cress or nasturtium or pepper grass or mustard sprouts.

Little nice crisp centers of the sea lettuce, or what we more commonly speak of as romaine, are a perfectly good appetizer. They are quite as good, with or without salt, served after the sweets of a meal or at the end, after a cooked pudding, as the English quite universally serve sea lettuce, radishes, and crisp celery.

Lettuce cream soups are delicious. Lettuce greens or a vegetable of lettuce have great tonic value, and are particularly appropriate with lamb, and historically just, also. Three thousand years ago lettuce figured with the lamb without blemish and the bread without yeast. The bitterer this lettuce was—not below how to cook to get full bitterness—the more symbolic was the combination.

**Using the Late Lettuce.**  
As for the salad course, it has had too large a monopoly of this wonderful and abundant green thing. To try to use the lettuce wealth of even a small garden in salads alone, unless for a large number of people, is hopeless, but lettuce can be cooked even after it has sent up a tall seed stem. Late lettuce, gone to seed in this fashion, makes a delicious vegetable, if correctly cooked.

There is a combination of cooked greens and eggs, molded, which is used in various European countries. It is called a pudding in Italy, and may take the place of the meat dish. It is called a "savory" in England, and may take the place of the pudding course in a meal finished with bread and cheese, and crisp things like radishes and celery. The French call lettuce which is blanched, then cooked in lightly salted water until soft, drained, arranged on a vegetable dish and allowed to get cold, then served with melted butter, boiling hot, English lettuce. Cooked lettuce served with a perfect white sauce has been called German lettuce by the French, or lettuce "à l'Allemande," a term frequently seen on fine menus in the French language.

One French publication says in this connection: "This denomination, so often employed in cookery, makes us think that it is to the quality of a central dish for a meal. When served with a heavy and rich brown gravy the lettuce is called Spanish."

If we will go to the French for the designations of our lettuce dishes, we can find enough names to last us a

year through in making our daily menus. I once read and translated from the French quite endless pages about lettuce, with recipes, and then, working with these pages for a base, semi-cooked the following simple recipes:

**Cooked Chiffonade Lettuce I.**  
The word chiffonade, meaning to make into rags, is commonly used in cookery referring to lettuce cut up in thin strips. In cooking lettuce there is considerable advantage in cutting it up this fashion. Squeeze a handful closely in the hand and cut across.

Large heads of leaf lettuce so cut up and cooked, are among the most easily prepared and pleasant of vegetable dishes.

Look over lettuce carefully, wash thoroughly, and cut up—on a board—like slaw. Put in a pan, pour boiling water over the lettuce, pour off, drain, and put into a small saucepan, allowing one tablespoon of melted butter to each head of lettuce. Cover and cook over a tiny fire until the lettuce is tender.

Season with a bit of salt and use plain as a vegetable, or a garnish, or cold with a salad dressing, or hot with any sauce you are expert in making and like.

**Cooked Chiffonade Lettuce, II.**  
The advantage of blanching lettuce in boiling water is that it will be a bright grass green when cooked, though it is likely to be a dark olive green when it is not blanched, but if we want to get the full benefit of the better principle we should not blanch it.

Instead put lettuce, cut slaw or julienne fashion, to cook directly in butter, after it has been washed and cut up. Cover the pan quickly so that the lettuce will not wilt, but will steam at once. Cook till tender.

**Lettuce Purées.**  
Lettuce purées are used not only for soups, but in making little green balls or molds, sometimes to be used alternately with slices of toast, or carrot in some form, for garnishing meats.

This cooked lettuce is always put through a sieve to get it to the purée form, and it steams most easily if it is cut up chiffonade fashion before it is cooked. It may be pressed through a frying basket instead of a sieve, and be fine enough for most purposes. Of course the task is easier. Lettuce purée may be simply heated up, but it may be used for a soup, or further cooked, gently, in meat stock or a gravy or cream, or stewed gently with vegetable and meat seasonings.

**Chiffonade Soup.**  
To a thick soup, cream or of meat, lettuce, cut up chiffonade fashion and cooked, may be a great addition. It may be added to a thick bean or pea soup to give the soup a lively quality. The cooking of the lettuce before it is added to the soup should be for ten minutes. It may be blanched or not. Lettuce which is so cut up and cooked in the water only it has within itself and what remains from the washing, with a little butter, is sometimes called melted lettuce, and may be used when cold with boiled egg garnish for a salad. It may thus be the perfection of a wilted lettuce salad. For the salad, bacon fat may be used instead of butter.

**Lettuce in Cream.**  
Probably there is no way of preparing lettuce in cream so pretty as that in which the lettuce is first cooked chiffonade. With cream it is delicious served on toast and is as quickly prepared as a Welsh rabbit, and presumably infinitely more suitable for easy digestion. For two good big heads of leaf lettuce, cut up, blanched, and

stewed in two tablespoons of butter need only to be boiled up in two tablespoons of cream, which is half reduced in the boiling up, to prepare it for serving on toast or with some rice.

**Braised Lettuce.**  
There are a great number of ways of braising lettuce, and it may be served in a great variety of ways, with or without sauces, including Hollandaise. It is combined with almost any of the vegetables and may be seasoned to fit any meat or fish with which it is served.

Heads of lettuce or leaves may commonly be cooked without being cut up, and then are manipulated in numerous ways for a finish—stuffed, spread out, and sprinkled or variously dressed with sauces and meat minces. Meat stock is commonly used, but it may be dispensed with.

Here is one fashion: Blanch lettuce and put it to cook in a little meat stock with a slice of salt pork, some seasoning vegetables like carrot and onion, green pepper and celery, all cut fine. Braising means cooking close covered and over a small fire. Instead of meat stock, a little water may be added to the frying pan, in which ham has been fried in butter, and this used. It is really an excellent liquid in which to braise tomatoes, one onion and two or three carrots sliced exceedingly thin may be used with a bit of salt and a pinch of sugar for the seasoning.

**Lettuce Pudding or "Budin."**  
Blanch lettuce, cool, drain, press, stew in butter, chop fine—or use a puree made as described above—and dry over the fire, stirring constantly, until a crust has formed and the liquid has evaporated. Let it stand some minutes before unrolling it, in order that it may become more compact.

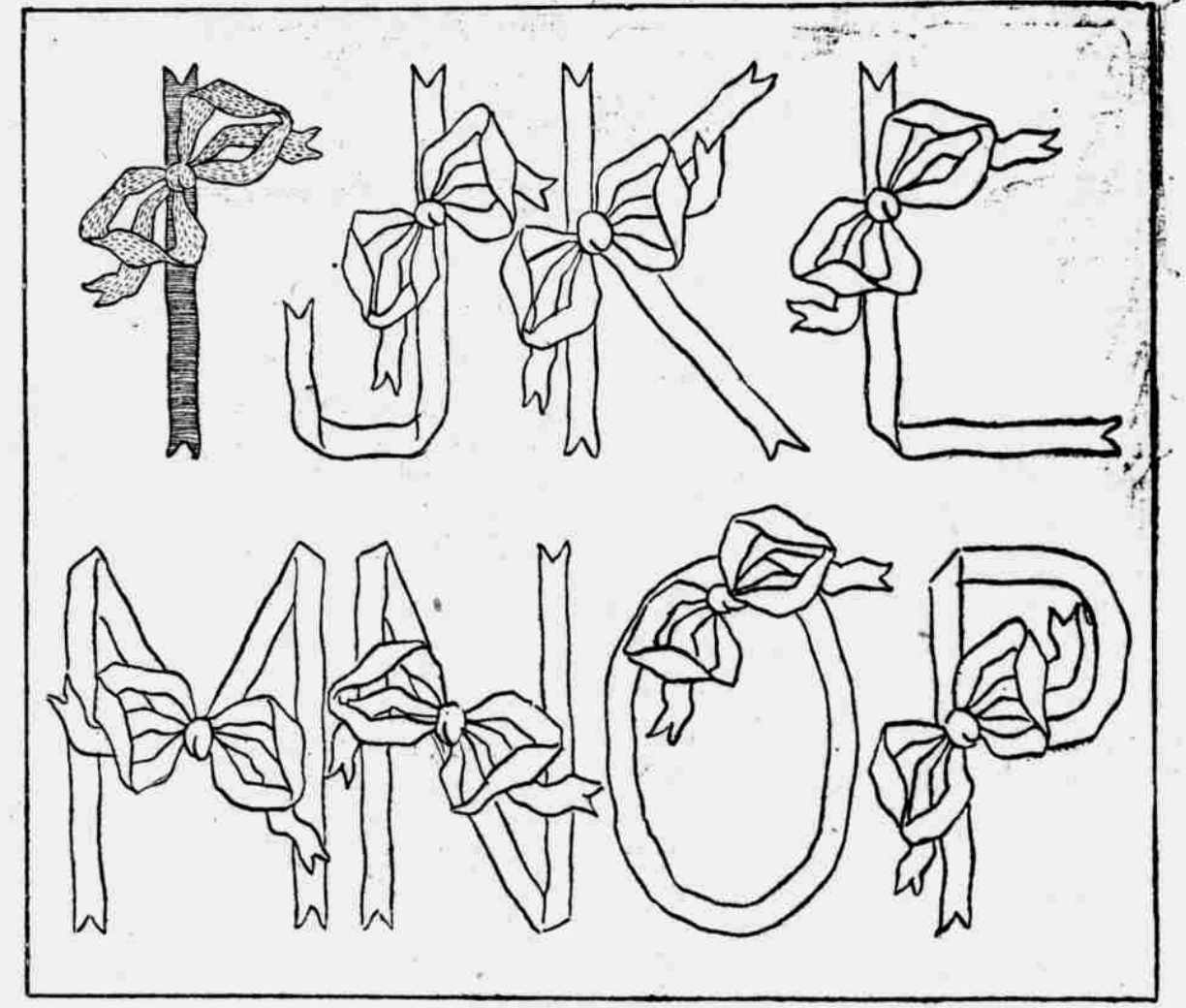
Unroll on a round dish, pour over it a cream sauce or plain hot butter or cream. With meat and gravy this might be served from the mold as a soufflé.

**Cooking Head Lettuce.**  
There are more ways of preparing head lettuce than seem in keeping with our dinner service than in preparing leaf lettuce in the many fat dishes which the French and Italians use. The general or preparatory direction always is: Blanch, rinse with cold water, drain, and press or dry. Now it may be further cooked in plain water, in butter, in meat stock, or a thickened gravy, or some substitute for these.

It may be stuffed with almost anything, including mashed potato.

**A Lettuce Rosetta.**  
Lettuce leaves or heads cooked whole may be made into a flat rosette on a plate with an egg finish or with a sauce, or the rosette may be an outer border in which is served vegetables, rice, or any heap of pleasant foods, like a curry. Leaf lettuce may be cooked whole, several placed on top one of the other, cut in half lengthwise, folded once, points placed all together—the wide parts out to form a wheel. In between each spoke may be placed vegetables of one or several sorts to make an ornamental vegetable dish. Use plain melted butter, or any sauce preferred with it. This may seem like doing a busy thing, but the expense in money of the dish is slight at this season, and until the hottest weather, so we can afford a little more expense in time.

## Practical and Fancy Needlework BY CLOTILDE



## A RIBBON ALPHABET.

THESE ribbon initials are quite a little out of the ordinary, and will work up beautifully on many things. Transfer the letters to the material by first laying a piece of tissue paper over the letter, and go over each part of it carefully with a sharp but soft pencil. Then lay the tissue paper you have worked on, pencil side down, on another piece of tissue, and go over the same process again. Lay this second impression face down on the material, pin it securely, and go over each line for the third time.

The reason you have to do the work on both sides of the tissue is that if you used the first impression you made the letter would be the wrong side around on the cloth.

Some of these letters, and the first step is to use a running stitch on all outlines. These stitches must be well done, so as to keep perfectly the shape of the letter. The stitches can be quite long where the line is straight, but where there are curves the stitches must be short and must follow the curves perfectly. Of course, the stitches on the wrong side are tiny ones.

The next step is the padding, and this is done by using three or four strands of the floss and taking running stitches that are quite long on the right side and short on the under. Or you may fill in with a chain stitch. As you near the outline make the filling less pronounced.