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STRIPES STRAIGHT FROM PARIS



The "Rooster" Hat in Silk and Lace, a Survival, Perhaps, of the Chantecler Fad.

By Lady Duff-Gordon ("Lucile")

ALONG the boulevards one notices this Winter more striped fabrics than are usually seen at this time of the year, and many of them are very striking. Black and white is the combination most frequently used, but I have seen the striped patterns in all colors—many of them quite lurid and some of them almost grotesque.

Of the latter description was a freak—one could hardly call it anything else—I witnessed the other day. It was of ratine in broad yellow and purple stripes, and if it had been made up and exposed for sale as a bathrobe, would undoubtedly have been rejected as being altogether impossible. And yet the deluded creature who wore it on the avenue no doubt imagined she was making a wonderful impression—which, in a sense, she was.

Of the more sober stripes, the walking gown shown on this page is a good example. It is in black and white striped panne velvet. The panel of skirt is finished with a broad stripe of black silk trimmed with gold lace. The pattern is very effective and not at all too showy.

Olive green and brown is a very popular combination in striped fabrics, and is likewise much seen just now in Paris.

The other gown shown on this page is one of my own creations in champagne colored satin. There is a soft chiffon bodice with lace fichu. The skirt has an

LADY DUFF-GORDON, the famous "Lucile" of London and foremost creator of fashions in the world, writes each week the fashion article for this newspaper, presenting all that is newest and best in styles for well-dressed women.

Lady Duff-Gordon's new Paris establishment brings her into close touch with that centre of fashion.

Lady Duff-Gordon's American establishment is at No. 17 West Thirty-sixth street, New York.

apron of lace which is self-colored, and which makes the whole dress look all one color.

The satin skirt is caught up at the side, and shows a softly pleated petticoat of chiffon and lace, with blue ribbons run through. The tiny bow of satin and lace which fastens the fichu at the neck is of old blue.

The accompanying hat is a close-fitting bonnet of the Quaker shape, in lace and fur, with soft frill of narrow lace to finish.

Just a word now about the freak hat shown in the illustration. I call it the "rooster" hat, because it resembles nothing more than the tall and body of a chantecler. Perhaps it is a survival of the chantecler fad. It is made of silk and lace, and, although imposing, is not I think, destined to become popular.

A suitable hat for ordinary wear is a tricorne hat of palest pink charmeuse, its brim upturned with black velvet and edged with a soft ruche of white ostrich feather, this being a form of trimming, by the way, for which the milliners are showing much favor just now, while rouchings of pinked-out silk also enter largely into their schemes, one hat, for example, having its conical crown all formed of ruches of black and blue shot silk, the brightness of the blue being brought into prominence by the pinking of the edges. The "Niniche" brim is of velvet and set at one side, with the shimmering softness of the silk for background, is a bunch of pansies—cerise, mauve, purple and golden yellow—with just one marguerite of deep dark blue velvet to emphasize these contrasts of color.

Make note, too, of a fascinating little *capote* of gathered black velvet, whose soft folds are held in by an encircling trail of white ostrich feather, while looped at one side is a bow of velvet ribbon in that loveliest lilac pink shading.

In something of the same tone, is a great rose, which has been dropped lightly down on a wide-brimmed black velvet hat, and which can boast of the most up-to-date addition to all its soft silk and velvet petals of an edging of tiny gold beads.

Somehow this new finish, by entirely doing away with the naturalness of the flowers, seems to make them a more suitable finish for Winter millinery, and, anyway, they are something new and pretty, and therefore deserving of mention.

Timely Novelties in Gowns and Hats, Described by Their Creator, Lady Duff-Gordon

Another such head-edged rose—silver being chosen in this case, with petals of purest white—is the chief, charming adornment for a flatly crowned hat of black velvet, whose enormously wide brim is softened by a bordering fold of white tulle. And, to make the color scheme still more effective, the white rose is set round with a few leaves, some of green velvet and the others of silver tissue.

There is another "maggie" triumph that combines black velvet, white chiffon and Irish lace, while, tied up in a jaunty bow toward the front are two little ermine skins, complete with heads and tails. The smallest model of all, however, is a black velvet hat, whose wide sweep of brim is lined with fine white felt, and against whose low, rounded crown there is fastened a mount of soft white plumage, from which long white coque feathers spread outward in a bold curve.

These simple black velvet shapes, either lined with a contrast of felt or entirely black, may, indeed, be accounted a necessary addition to every woman's outfit of millinery this season, some being just finished with a side mount of the glossy green and black coque plumage, and thereby, of course, being made more serviceable than when the more attractive, white variety of plumage is used. These are very young looking hats, and yet will not look in the least out of place if worn by the woman of thirty, while they adapt themselves well to many different styles of costume.

As to the fur coat, it shows some new and unexpected and also attractive developments every day, one of the very latest of these fashionable and furry arrivals being carried out in the finest broadtail, with a bordering of Persian lamb, at first quite narrow, but eventually curving into an almost founcelike width on the skirt panel.

This in itself is a distinctive and novel detail, but still more prominently up-to-date is the one great shawl-pointed lapel of ermine, whose lower part is all edged with a fringe of tails.

When the wearer so desires, and the weather permits, the outward display of this decorative addition will make the coat noteworthy anywhere, but, of course, at other times the panel can be so folded right across to the other side as only to show the broadtail and to thus afford a double and welcome protection alike for itself and the "much-to-be-envied" wearer.



A More Modest Afternoon Gown, "Lucile" Model, in Champagne Colored Satin.



An Effective Afternoon Gown in the Popular Black and White Striped Panne Velvet. The Bodice Is of Soft Chiffon, with Lace Fichu, Fastened at the Neck with a Bow of Old Blue Lace and Satin.

For the Epicure---New Ways of Preparing Oysters

Lesson No. 12 in "The Fine Art of French Cooking" by the Greatest Living Chef

By A. Escoffier



A. Escoffier, the Famous Chef of the Ritz-Carlton Hotel.

I HAVE found that American oysters are decidedly superior to French and English oysters for cooking purposes, whatever may be the merits of the different kinds when eaten raw. The European oyster has too strong a flavor, which, when the bivalve is cooked, interferes with the flavor of the sauce. The American oyster cooked in various ways makes an excellent introduction to a dinner. It is also very suitable for a late supper, being light, nutritious and digestible. It would mean a great prolongation of life and an increase of happiness if people who feel compelled to eat late suppers would make them of nicely cooked oysters instead of the rich and indigestible dishes which so often tempt them at midnight.

I give here a number of my favorite methods of cooking oysters for various occasions.

OYSTERS MARINADED, OR PICKLED OYSTERS.

PREPARE a marinade, or pickling mixture, for the oysters by using a glass and a half of white wine, a chopped onion, the juice of four lemons, a coffee-spoonful of pepper grains, a bay leaf, two or three sprigs of parsley, a little pinch of salt, two or three small red peppers.

Put the whole in a saucepan and let it boil on a gentle fire for ten minutes. Then take twenty-four large oysters, clean them and heat them with the water contained in their shells, taking great care not to let them boil. Trim off the oysters carefully and arrange them on a dish. Then pour the marinade over the oysters, passing it through a fine strainer. Then garnish the oysters with the little red peppers which have boiled with the marinade and serve them.

COMBINATIONS OF PICKLED OYSTERS.

WITH marinated oysters you can prepare a variety of little dishes which may be served as hors d'oeuvres before dinner or as a supper.

Take equal quantities of marinated oysters, watercress leaves, hard-boiled eggs cut in slices, and filets of anchovies. Mix the whole together and season with salt, pepper, oil and vinegar—white vinegar by preference.

Here is another recipe for oysters as a hors d'oeuvre. Take some marinated oysters, sliced truffles and julienne of celery—i. e., celery cut in short strips about two inches in length. Prepare a sauce for them in the following manner:

Put the yolk of a very fresh egg in a cup with a pinch of salt and a little pepper. Add a coffee-spoonful of mustard, a tablespoonful of good vinegar and two tablespoonfuls of olive oil. Beat this mixture with a fork and when the whole is thoroughly mixed pour the sauce into a salad bowl with the oysters and other materials and stir again before serving.

PLAIN OYSTERS AU GRATIN.

REMOVE oysters from shells, heat them in their liquor and trim them carefully. Take the larger shell of each oyster, wash them well in boiling water. Wipe them with a clean cloth and arrange them on a dish large enough to hold them all placed side by side. Keep the plate and the shells in a warm place, put the oysters back on the half shells, and at the moment of serving cover the oysters with bread crumbs fried in butter and seasoned with a little red pepper. Serve very hot.

OYSTERS A LA MORNAY.

PREPARE oysters as in preceding recipe, taking care to arrange shells in a dish that will go into the oven. When the oysters are replaced on their half shells cover them with Bechamel sauce. To make this sauce, make a thickening of eight ounces of flour and four ounces of butter. Moisten them with two quarts of milk. Add a bouquet of parsley, bayleaf and thyme tied together, two onions, a pinch of pepper grains with a little salt, and cook for two hours. Bechamel sauce may also be obtained ready prepared.

Scatter the surface of the oysters with grated parmesan cheese and sprinkle with melted fresh butter and cook it brown in the oven or on the gas fire.

OYSTERS A LA FLORENTINE (WITH SPINACH).

PREPARE, heat and trim the oysters as in preceding recipes. Clean the half-shells, dry them and place on a dish that will go in the oven. Cover the bottom of each shell with a layer of spinach which you have cooked in salt water, chopped and cooked with hot butter so as to remove all moisture. Place the oysters on the spinach and cover the whole with Bechamel sauce, sprinkle the surface with grated cheese and moisten with melted butter and cook brown (gratiner) quickly, either in the oven or on the gas fire.

OYSTERS A LA BRETONNE.

AFTER heating, trimming and replacing oysters in their shells, arrange them on a dish that will go in the oven. Place in the saucepan a little butter, and when it is melted add a little parsley chopped very fine,



and some chopped shallots, a tablespoonful of white wine, the juice of a lemon, a pinch of salt and a little red pepper. Leave the saucepan on a slow fire until the wine is well boiled down, and at this point add two small tablespoonfuls of crumbly bread fried in butter and a tablespoonful of butter. When the whole is well mixed, pour it over the oysters so that the shells are well filled, place the dish containing the oysters in a very hot oven and serve after a few minutes.

You may add a clove of garlic chopped very fine at the moment of adding the shallots, but that is optional.

OYSTERS A LA TETRAZZINI.

PREPARE oysters as before, heat in their own liquor, trim them and keep them hot. Place them in a tomato sauce very much boiled down.

To make tomato sauce choose a dozen very ripe tomatoes, remove the skins, divide them into two parts, extract the seeds and chop them into large pieces. Put them in a saucepan in which you have heated five to six spoonfuls of olive oil, salt and pepper in moderation, a tablespoonful of chopped parsley and a mite of garlic. Then cover the pan and let it cook thirty to forty minutes so that the water in the tomatoes boils down very slowly.

Place the oysters and the sauce on a very gentle fire and take care not to let them boil. Prepare some macaroni, slightly salted, and after twelve or fourteen minutes, when the macaroni should be cooked, drain it and place it in a saucepan with two tablespoonfuls of butter and three or four tablespoonfuls of grated cheese, the whole well mixed.

At the moment of serving arrange the macaroni in a timbale or in a deep plate and sprinkle the surface with a layer of grated parmesan cheese. Place the oysters on the macaroni, taking care that they are all turned on the same side, and cover the whole with tomato sauce.

OYSTERS A LA CREOLE.

PREPARE the oysters, heat them in their own liquor, and trim, keeping them hot. At the same time cook in boiling water (salted at the rate of a third of an ounce of salt to a quart of water) five or six tablespoonfuls of rice. When the rice is cooked, drain it, dry it quickly in a white cloth and arrange in a timbale or in a deep dish. Heat in a drying pan four tablespoonfuls of butter, add the oysters (about three dozen in number), five or six red peppers, stir, and arrange the oysters and sauce on the rice and serve.

FLAMING OYSTERS.

SHELL oysters, heat in their own liquor, and trim them. Procure some shallow silver casseroles, and put the oysters in them, allowing six oysters for each guest. Sprinkle each casserole with a tablespoonful of good rye whiskey and set it alight while serving. This dish must be prepared quickly.

OYSTERS A LA POULETTE.

TAKE two or three dozen oysters, clean, and heat them in their liquor, but do not let them boil. Trim them and arrange them in little timbales or deep plates and keep them hot. At the same time melt in a saucepan two good tablespoonfuls of butter, add two large tablespoonfuls of flour. Allow the flour to cook with the butter on a very gentle fire so that it does not turn brown. Moisten with a glass of warm water, season with salt and pepper. Let the mixture boil for eight to ten minutes. By that time the sauce should be very thick. Pass it through a fine strainer and put it back in another clean saucepan. Leave this saucepan on a gentle fire till it boils. Mix four yolks of eggs in a little hot water.

Pour this over the sauce, stirring continually with a wooden spoon, until the eggs are thoroughly mixed with the sauce. Add four or five large tablespoonfuls of fine butter, the juice of a good lemon and a little parsley chopped fine. Taste it and correct the seasoning if necessary. Pour the sauce into the timbales or plates containing the oysters.

You may also serve the oysters on little slices of bread fried in butter. In this case timbales are dispensed with.

OYSTERS WITH EGGS AND CREAM.

PREPARE a good Bechamel sauce. Add fresh cream, heat them, trim them, and add them to the Bechamel sauce.

Take some hard-boiled eggs, allowing one egg for each person, and cut them in quarters or slice them up, as you prefer. Add them to the sauce and pour them into silver timbales or scollop shells.

Oysters prepared in this way may be placed in a crust to form a vol-au-vent.

SALAD OF OYSTERS WITH RICE.

COOK the rice for about fifteen minutes; drain, dry in a cloth and arrange it in a salad bowl accompanied by mild red or green peppers, which have been grilled and skinned. Allow six oysters per person. Clean them, heat them, trim them and add them to the rice. Put over them a few filets of anchovies, season with salt, pepper, mustard, oil and vinegar to taste.