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## The New Plush Hats.



Utility Hat of Blue Plush, Trimmed with a Band and Bows of Old Rose Velvet Ribbon.



Gathered, Full-crowned Cap of Black Velvet, with Border of Gold Embroidery and Cluster of Gold-Colored Osprey Feathers.

**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.



A Girlish Bonnet of Dark Blue Plush with Flat Trimming of Mauve Velvet Flowers and Mauve Wings.

**Lady Duff-Gordon Discusses the Craze for the Old-fashioned Fabric That Is Seen in All the Latest Millinery**



Hat of Rich Seal Brown Plush, with Trimming of Small, Natural-Colored Ostrich Tips. Worn with Russian Blouse Costume of Taupe Corduroy.

THE once despised and forsaken material, plush, has become a leader in millinery fabrics this season. I am glad to see this, for no fabric, not even velvet, is more becoming. Plush being universally becoming is welcome to all who are trying to make of dress what it ought to be, a fine art.

Plush is becoming to young faces because it throws into relief their delicacy of coloring and outline. It is yet more becoming to old ones because it softens angular features and seems to clear muddy complexions. It constitutes one of the most beautifying frames to the picture, the face.

On this page is reproduced the photograph of one of the most popular styles of the many dark plush hats seen this mid-winter. The hat is of medium size and has a wide, rolling brim, turning back from the face and drooping slightly over the ears. The crown is high and slopes gently to a rather high point. This model is in dark blue plush. I have seen duplicates of it in brown and black, and gray and green and even of old gold. It is simply trimmed with a band of old rose velvet ribbon, tied in two flat parallel bows at the left side.

Another, jauntier hat for more formal wear is a high crowned plush hat of rich, seal brown. The rolling yet stiff brim is graduated to a

### By Lady Duff-Gordon ("Lucile")

greater width at the left side. Trimmed directly in front as is the mode of the moment, it shows a high mass of small, curled plumes in the natural dun colors of the ostrich feather as plucked from the bird.

This is worn with a handsome Russian blouse costume in taupe corduroy. The long blouse is slashed at either side and trimmed with heavy silk embroidery in conventional design, of the same color. The skirt is finished at the side with similar ornaments and around the hem is a broad band of mink. The girdle is of corduroy trimmed with the braid. The sleeves are long and rather full and finished with cuffs trimmed with the braid. The costume has a Dutch neck, and is finished with a wide collar of embroidery edged with platted Valenciennes lace and a small jabot.

A girlish bonnet, of the style so much the mode among young women with regular features, is of dark blue plush. A flat, irregular trimming of pale mauve velvet roses encircles the crown. Low at the right and drooping coquettishly over the hair, is a pair of mauve wings.

For an older woman and state-

lier costume is a Charlotte Corday cap of black plush. It is gathered full into a broad border of heavy gold embroidery. The ends of the embroidered gold border cross above the forehead and a tall osprey feather of natural colors finishes the garniture at the side. This, worn with a black plush coat bordered at the hem and sleeves by, and with a shoulder enveloping collar of black fox, gives the effect of indescribable richness and becomingness.

Note that all these hats disclose a yet more becoming frame, one which nature intended should envelop every face picture, the hair of the owner. No hat is ever artistic that wholly hides the hair.

Of the colored plush I am not quite so much in favor, though I admit its effectiveness in purple, and its seductiveness in a soft mulberry shade, all shadowed with plumes, in dead mauve and "wine dreg" tones. But the fabric is not dedicated solely to picture hats, but is, on the contrary, being also used for those small, and simple hats which are so entirely suitable and comfortable for cold and windy weather; these shapes being generally just trimmed with a cockade of satin ribbon, a couple

of wings, or a pom-pom of clipped ostrich feathers.

And now, regardless of the feelings and the fears of the masculine "comptroller of the cheque book," let me incite you to extravagance by telling you of a certain narrowly brimmed but rather high crowned hat of seal musquash, underlined and upturned with powder blue cloth, which is all bordered in dull gold soutache, the contrast of color and fabric being only just suggested in front, but being brought into full and pretty prominence at the back, where the brim is turned high up and so cleft in the centre as to suggest the shaping of a heart. For the rest, the crown is encircled by a trail of roses and leaves in soft pure silk and silver tissue, while the great muff and small bag to match are both fashioned of the fur, bordered with blue and cloth of gold braid, while a bunch of the pink and silver roses is fastened coquettishly at one side. Truly, a most attractive trio, though it has a friendly rival in a toque of tallness ermine, in whose snowy whiteness there are embedded some trailing leaves formed of gold net, while then, standing out in bolder and still more beautiful relief at one side, is a rose of the same shimmering fabric with, however, an inner circle of the fur to proclaim it as a genuine novelty.

## THE DINNER OF A PRINCE -- A Menu De Luxe by A. Escoffier, the Greatest French Chef.

By Mons. A. Escoffier

AS a curiosity to my American readers I give the menu of a dinner offered by a fabulously wealthy Russian prince to his friends, who included some of the most charming and brilliant actresses in Paris.

It is one of the most costly and luxurious ever given in modern times. I do not suggest that any of my readers should attempt to reproduce it entirely, but those who love fine cooking will find it interesting to study the principal features of this menu and may derive some useful ideas from it.

It is only possible to touch on a few of the most interesting features of this tremendous dinner.

Well does the menu begin with "Frvollites," or "Frvollities." This is a term I have chosen to denote a lighter class of hors d'oeuvres, such as barquettes and tartlets. Bilnis de Sarrazin are little pancakes made to hold caviar.

Frvollites  
Fresh Caviare Bilnis de Sarrazin  
Sea Urchins  
Soups—Turtle with Port Wine Veloute  
Dame Blanche

Volga Sturgeon a la Moscovite  
Barquettes of Carp Roes a la Venitienne  
Capon—"Pearls of Perigord."  
Cardons a la Toulousaine.

Saddle of Venison with Cherries.  
Sylphides of Ortolans.  
Supremes of Ecrevisses (Crawfish) with  
Champagne Sauce.  
Frosted Mandarins.

Terrine of Quails "under the cinders" with Grapes.

Pink Snipe "au Feu de Sarment" (cooked under vine twigs.)  
Salad Isabelle.  
French Asparagus.  
Delices of Foie Gras.  
Souffle of Pomegranate a l'Orientale.  
Iced Biscuit with Violets.

Turkish Coffee.  
Choice Liqueurs. Fine Champagne.



### VOLGA STURGEON.

STURGEON from the Volga is the rarest delicacy on the elaborate menu. This is the most costly and highly esteemed fish in Russia. A Russian sturgeon of the finest quality costs \$60 in London. The quality is partly judged by the deep yellow color of the belly.

The fish must be kept alive up to the moment of cooking. After cleaning the fish remove the nerve along the spine. Cook it in a court-bouillon prepared with white wine, fresh butter, aromatic herbs, salt, cucumber liquor and several spoonfuls of chicken sauce. Serve the sturgeon with its own liquor boiled down and garnished with little cucumbers, fresh or simply cooked in butter.

BARQUETTES OF CARP ROES VENTINNE. BARQUETTES are little pieces of paste with indented edges made in very small boat-shaped moulds. Garnish them with carp roes cooked in butter, seasoned very lightly, and cover with an arrangement of Parmesan soufflé. Put them in the oven for a few seconds before serving, in order to color the surface delicately.

CAPON WITH "PEARLS OF PERIGORD." STUFF a fat capon with black truffles surrounded by rouelles of veal, little round slices cut very thin, braised with fine champagne and mixed with spiny char-

cons, moistened with the gravy of the bird. Chardons, or cardons, are a kind of spiny artichoke, which are obtainable in the United States only with difficulty.

SADDLE OF VENISON WITH CHERRIES. MARINADE the venison—that is, soak it in a softening liquid made from the juice of green grapes and aromatic herbs. Roast it on the spit and carefully moisten it with its marinade. It is served with a bitter-sweet sauce made from cherries.

SYLPHIDES OF ORTOLANS. A LITTLE cassiole, or pan, of silver is provided for each guest. Butter each cassiole lightly on the inside and then garnish it with a fine moussé of ortolans with essence of truffles. Mousse is a kind of force meat made from ortolans in this case. The choicest meat of the birds is pounded to a paste and beaten up with white of egg. After straining it beat it up again with thick, fresh cream.

Fill the cassioles half full with this moussé and place them in a dish partly filled with hot water. Poach at the entrance of the oven.

At the same time take as many ortolans as there are cassioles. Roast them at a quick fire and then arrange in their little pans. Moisten with a fine brown butter combined with pineapple juice and chicken glaze.

FROSTED MANDARINS. CAREFULLY remove the interior of mandarin oranges and prepare a sorbet flavored with the fruit.

TERRINE OF QUAIL "UNDER THE ASHES." CHOOSE large fat quail, prepare them as for an entree, season them and put them in a terrine (earthenware dish) with large grapes skinned and several spoonfuls of poultry glaze. Cover the terrine, close the edge of the lid with a circle of paste and place the terrine in hot ashes completely covered up. Cook for about thirty minutes. This must be done with the aid of an old-fashioned baker's oven heated by wood. It is a dish very difficult to perfect.

PINK SNIPE "AU FEU DE SARMENT." COOK the snipe until they are pink at a fire of dried grape vine stalks. This is an old method used by hunters in cooking game.

SALAD ISABELLE. SLICE up raw truffles, celery, raw mushrooms, potatoes and cooked artichoke bottoms. Season carefully with oil of Provence and fine herbs.

SOUFFLE OF POMEGRANATE A L'ORIENTALE. TAKE a soufflé slightly vanilla flavored. Add to it little biscuits soaked in grenadine, a liqueur made from pomegranates. Cook the soufflé according to the rules, and at the moment of serving cover with powdered sugar, sprinkled with small bonbons, flavored with grenadine, in imitation of pomegranate seeds.

## How to Pick a Lawyer Who Will Win Your Case

THAT the very great majority of lawyers will treat their clients right if given the opportunity is the opinion expressed by Morris Salem, a member of the New York Bar, and in his recent book, "Reflections of a Lawyer," he gives some novel advice to clients on the choice of a lawyer.

By client, says Mr. Salem, is understood one that patronizes the lawyer, has confidence in him, appreciates his services and sticks to him, irrespective of what the lawyer is, he knows that his principal stock in trade is the good will of his clients and their recommendations, and he can't afford to ill-treat a client.

Most of the dishonest lawyers are the product of dishonest clients—the demand creates the supply.

If you have an honest lawyer, prize him highly; but remember that an honest lawyer does not mean honest to you and crooked to your opponent. An honest lawyer will very often disapprove of your schemes, will advise you to pay debts which you would not like to pay.

Don't be under the impression that because the lawyer asks for money, because he wants to be paid, because he wants his fee in advance, that he is dishonest. All that one ought to expect of an honest lawyer is that he will render the services he undertakes, that he will try the best he can, for the consideration agreed upon, no more. Make him feel sure

that he will reap the fruit he expects for his labor. Let him not be in doubt.

Don't put the lawyer to temptation. If by being honest to you the lawyer is not paid, then it is your own fault if some lawyers are dishonest.

Make inquiries about the lawyer you are about to retain. If you have no confidence in him, or if you doubt your confidence in him, don't retain him. But once retained, have implicit faith in him.

Don't bargain with the lawyer, and, if possible, don't ask him the price for his services before he renders them or before he becomes fully aware of the exact amount of work that he may have to perform for you. If you don't have enough confidence in him that he will charge you honestly, how can you have confidence in him that he will treat you honestly?

Select a lawyer of good habits. If your lawyer is a gambler, a drunkard, or has contracted other vicious habits, and you know it, it will be your own fault if you ever regret having employed him.

Avoid an extravagant lawyer.

Avoid a lawyer that has an extravagant wife.

If people were careful in the selection of their lawyers as much as they are of their tailors, many regrets would have been avoided.

One will very seldom make a loan of \$25 before he is convinced of the honesty of the borrower; he will seldom employ a servant before getting satisfactory references. But he will employ a lawyer in a haphazard way, as if he bought a handkerchief, and entrust him with all that is best and dearest to him. Insist on references.

Beware of the lawyer who advertises to give advice free of charge. Free advice is highly expensive. Quacks and fakirs thrive on it.

Avoid a boasting lawyer.

Avoid a lawyer who guarantees the result of a lawsuit, but insists on getting his fee without giving a written guarantee.

Don't have too much faith in the noisy lawyer who makes a commotion in court over every little thing. He is an empty barrel.

If you find your lawyer reckless in his appointments, profuse in promises and not scrupulously truthful, give him up. Shun and avoid him.

Beware of the conceited lawyer. There is no genius that knows all the law. Law is too deep; it is a development of the ages; fifty lifetimes are not enough even to read over all the law. Don't consider the lawyer ignorant because he wants time to study up a question of law. On the contrary, appreciate him for desiring to be considerate and thoughtful.

Because a lawyer lost your case it does not show that he is not a good lawyer, or that he did not exert himself sufficiently in your behalf. Don't blame him until you are convinced that it was his fault. Don't increase his pain by laying the blame to his door. In most cases he feels more keenly your loss than you yourself do. Don't aggravate him.

Get the ablest lawyer, if you can afford to pay him his price; if not, get an honest lawyer, and if able counsel is required he will tell you, and in the long run it will cost you much less than if you engaged able counsel yourself.

