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Durbar Dresses

By Lady Duff-Gordon ("Lucile")

It was only to be expected that women's fashions would respond to the Durbar influence, especially that of the recent great Indian ceremony and pageant, which, for the first time in history, was graced by the presence of the King-Emperor. Even at that great distance from European centres the importance of this social event could not but be reflected in new costume designs at home, and, naturally, the predominant note in "Durbar Modes" is the Oriental note.

As I have so frequently mentioned in these articles, deft touches of the legitimately Oriental in coloring and in form in draping the feminine figure always meet with my heartiest approval. My own applications of these ideas have frequently appeared in designs reproduced on these pages, and usually those adaptations of results of centuries of taste and skill in costuming that prevail in the highest civilizations of the East are by no means short-lived in the affections of Western women of artistic tendencies.

ing. It is formed of white galon trimmed ribbon, loosely snapped to the head and finished at the top with voluminous loops of the material. The Eastern effect is heightened by a deep fringe of gold, which falls to the neck at sides and back.

Next to the turban, probably the veil reminds us most of the Orient. Another photograph shows how a handsome liberty gown may be apparently Orientalized by the application of several yards of pink silk veiling. It is principally the tint that produces the desired effect, for the veil does not approach the head or face. It is draped about the shoulders, and, falling gracefully over the arms, drapes the front of the gown for half its length.

The third example depends for its Oriental touch upon a rich and graceful tunic, heavily embroidered



A Very Pretty Turban Adaptation of White Galon-Trimmed Ribbon Voluminously Looped at the Top and Trimmed at Sides and Back with Gold Fringe.

Now these are all perfectly consistent as well as charming creations for the Western woman of fashion, and not to be confounded with those exaggerated Oriental modes which one sees occasionally on the stage, when the scene is appropriate, or at some fancy dress occasion. The Western woman of taste can never be entirely Oriental in her costuming—our temperament, our manners and our mode of life prohibit it. Such fashions cannot express the Western woman or lend themselves to her needs.

In certain ways they suit the drawing rooms of the modern Parisienne; but, to be quite frank, when I see a woman wearing Oriental garments—Turkish slippers, anklets, clinging rich-colored silken skirts, obviously no corsets, a head-dress of jewels and metal, which makes her head look absolutely Eastern—and, as a finishing touch, to have over-manicured nails, a too powdered face and lips a shade too scarlet, I feel uncomfortable. Just as I do when I have to sit and listen to some quite sensible person with irreproachable morals reciting a passionate poem on love or its semblance before a crowd of people.

It is not wholesome, any of it, and it is as complete a deformity of enlightened womanhood as some of the Post-Impressionist pictures are caricatures of all that is lovely in the art of painting. I cannot conceive a really great Western lady getting herself up in any of the lovely Oriental gowns which are called fashionable by some people, unless for masquerade, and there is no doubt about the fact that the

real great ladies in France do not do so. As a matter of fact, they have more serious things to do, and many of them dress with noticeable simplicity, only putting on handsome gowns for great occasions.

But such discreet, Oriental touches as are illustrated here are always effective and not out of place.

It is at such places as the Grand Guignol in Paris that one sees the quaintest clothes. Going one night to see a series of new and remarkably clever plays, I saw, between the acts, some of the funniest head-gear I have seen anywhere. One girl had a bonnet rather like the sort of thing a Knight of St. John would have worn in a tournament. It was made of gold metal in a chain pattern, and it completely covered her head right down to the nape of her neck. Another had a Mother Hubbard cap trimmed with a wreath of scarlet flowers, another wore a high, pointed hat of old brocade trimmed with fur round the brim, and several wore bands of beads bordered with deep fringe, which hung all round the face after the fashion of a lamp shade.

This reminds me of several things I have long awaited an opportunity to say respecting the use of color contrasts in gowns in general, irrespective of any intention to strive for Oriental effects.

There are gorgeous velvet brocades on a ground of cloth of gold; brocade velvets whose bold and beautiful design stands out strikingly against a brightly colored backing of satin, and a thousand and one other such things of beauty.

My most vivid memory and admiration must, however, be

Charming Oriental Hints in Turbans, Tunics and the Use of Veiling That Reflect the Recent Scenes at Delhi

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

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the reversible silks, which are the novelty and success of the season, show one side corded and the other plain, a contrast in color, too, making their effect still more striking.

A plain cream will, for example, be the life companion of a black corded silk, while another rich silk, whose warm nut-brown cordings are divided by the merest line of blue, will, on its inner side, entirely reverse this scheme.

But, indeed, these doubly decorative materials deserve to be the rage for they are of infinite variety, and of real beauty, too; one other notable creation being so woven as to show all the shimmering blues and greens of peacock plumage, while on the other side it is just gorgeous green.

I much like, too, an eggshell blue satin whose reverse side is a curious salmon pink, while then again, there are great possibilities in a black charmeuse, which unexpectedly reveals on its inner side an emerald green brocaded crepe de chine, another black charmeuse reversed with plain royal blue, being also very effective.

In the way of woolen materials, too, there are some exceedingly striking color schemes and contrasts. A delightfully soft green whose narrow stripes of silky white were each one enclosed within guarding lines of black, being on its other side a plain dark blue, is an attractive example.

For the rest, and for the making of tailor-mades and coats, heavy coteries and other silk cords are much in favor, and very well they look, either in the more ordinary shot effects or when black and colored cords alternate. Many of

A Distinctly Eastern Touch in the Veil of Pink Silk Which Drapes the Shoulders and Front of a Liberty Gown.

A Charming Robe in Liberty Style with a Heavily Embroidered Tunic of Pearl, Gold and Blue; Decidedly Oriental in Effect.

Not only London, but Paris also, in this Durbar year, finds itself leaning more than usually toward the Oriental idea in elaborating new modes. The accompanying photographs show in three charming examples how Paris has availed itself of the present opportunity of accentuating the Oriental.

In a hundred different ways we have made variations on that distinctive Oriental covering for the head, the turban. Here is shown a very late Paris adaptation of the turban idea that is really char-

in pearl, gold and blue, trimmed at the bottom with an ornate carved design. The tunic is worn over a charming robe of liberty blue. As in the other instances shown here the novelty and the special charm is in the applied hint of the gorgeous East.

Three Ways to Cook a Turkey---By A. Escoffier---No. 18 of "The Fine Art of French Cooking"



THE turkey is truly an American bird. It was brought to Europe from the West Indies in the reign of King Francis I. of France. It was at the wedding of King Charles IX. in 1570, that the turkey was eaten in France for the first time.

The meat of the turkey, though less tender than that of the chicken, is no less nutritious. The meat of the hen turkey is more delicate than that of the male. Therefore, you should choose the hen by preference if you wish to stuff it with truffles or chestnuts or other stuffing.

Plain Roast Turkey.

FOR this dish I prefer a young cock turkey. After having cleaned out and singed the turkey carefully, extract the sinews from the legs, which may be done by means of two incisions on the interior side, one below and one above the joint which unites the drumstick to the thigh. These sinews must be taken out one by one, then rolled around a skewer, turning it gently until these ligaments are entirely detached from the muscles and can be completely removed. Salt the turkey inside and outside, then tie it up, and cover it with a big piece of cooking bacon, which you must attach carefully with a string.

When the turkey is ready it may be roasted on the spider or simply in the oven, but always at a moderate fire.

To ascertain if the cooking is perfect, pour into a plate a few drops of the gravy which is

found inside the bird. If this gravy is free from every trace of blood, the turkey is cooked to a turn.

Baste the turkey with its own gravy, and serve it accompanied by this gravy skimmed of its grease and poured into a saucedish. In France we generally serve the turkey accompanied by a salad of watercress or some other salad, according to the season.

In Germany the turkey is frequently accompanied by a compote of fruit—practically all fruits being used for this purpose. In America the cranberry is generally employed as an accompaniment of the turkey. There is a great deal to be written upon this appetizing fruit, which, though generally used in America, is still, I believe, not as extensively used as it might be. I have already begun the introduction of this fruit in England and Europe, where

it has proved itself very popular, although it is still unreasonably dear.

I give here a novel way of preparing cranberries as a jelly to accompany roast turkey. Cook some little strips of orange peel, cut in Julienne form, in a light syrup. Cook the cranberries also with syrup, then mix the whole together, and pass through a strainer. When it is cool you have a cranberry jelly flavored with orange. This may not only be served with turkey and other birds, but as a dessert, like other jellies.

Turkey a L'Anglaise.

PREPARE a stuffing in the following manner: Cook lightly in butter or lard an onion and a few herbs. As soon as it begins to take a nice, light brown color, add the turkey's liver, chopped up, and about ten ounces of crumbs of bread soaked in broth or simply in hot water, and dry in a white cloth so as to remove all moisture. Then add a pinch of chopped parsley and a pinch of rice; then mix the whole, adding at the same time 1½ lbs. of sausage meat. Season with salt and pepper, and stuff the turkey with the mixture. When the turkey is well stuffed, tie it up and cover it

with strips of cooking bacon, then put it to roast, keeping it at a gentle fire and taking care to baste frequently. When it is cooked to a turn, serve the turkey with little sausages and pieces of grilled bacon. Serve the cooking liquor in a sauce boat.

Truffled Turkey Mode Bourgeoise.

QUANTITIES for a young turkey of medium size: 1½ lbs. of fresh cooking bacon; 1½ lbs. of peeled truffles; the peeling of these truffles; salt, pepper and nutmeg and a bayleaf.

Cut the bacon in small squares, cook it lightly, then add the peelings of the truffles; leave them all in the frying pan for a few minutes more, and then remove from the fire. Melt one-third of the bacon and add to it the peeled truffles cut in quarters. Season with salt, pepper and

a little nutmeg, and add the bayleaf. Heat it for five to six minutes in an open saucepan, and then pour into a terrine—a deep earthenware dish. Cover this terrine and let it cool, and when the whole is cold add the truffles and the fat to the remainder of the truffled bacon.

The turkey should be cleaned out through an opening in the side, and the skin of the neck kept as long as possible. Insert into the interior the truffles and the fat, and keep in a cool place for twenty-four hours. Then cook the turkey. Truss it up and cover it with large strips of cooking bacon. You may roast it on the spider, or simply in an oven. The time of cooking should be about thirteen minutes for every pound of the turkey. When the cooking is complete, serve the turkey with its cooking liquor well skimmed and if possible add a little good veal gravy boiled down.

Roquefort Cheese---Novelty Note

HERE is a recipe for a trifle which is very much appreciated after a good luncheon, especially if you have a good bottle of old wine to finish:

Take some slices of bread cut in long rectangles. Fry these slices

in very fresh butter, then cover them with slices of Roquefort cheese, which you have previously beaten to a paste, adding to it about a third of its weight of fresh butter. Season the mixture with a little fresh ground pepper, and put it in the oven until brown.