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## Gaby's New Clothes

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 City.

By Lady Duff-Gordon ("Lucile")

GABY DESLYS, the charming and capable little comedienne who has made herself a pleasing sensation on both sides of the Atlantic, has celebrated her return to Paris by selecting her outfit of new Spring costumes, hats and other articles of apparel, lacking which she would not be "Gaby."

The photographs reproduced herewith may inspire your criticism that Miss Gaby's taste runs a trifle to extremes. Yet there are points about her new Spring outfit that deserve commendation. The Gaby hat shown here will be a general favorite this Spring. It has the high, flower-pot crown which this actress has made her own particular style; the curved, turned-up brim is the newest Parisian touch.

This brim is deeper at the back, and the hat must be placed on the head so as to hide the hair entirely except at the sides. This violet hat of hemp, with lighter satin facing, has the new feather duster arrangement of shaded violet cassowary feathers. Needless to say, it is one of those hats that is exceedingly expensive. The gown portrayed here shows the latest treatment of the split skirt. It is of supple violet velvet, and is apparently a combination of the Modern Age and "Hobble" styles. The skirt is opened exactly in the front almost to the waist line. An inset of deeper violet velvet falls in the split, and the ever-popular buttons edge one side of the skirt.

The stiff attempt at drapery, shown so clearly in this picture, is the latest "trick" of the Paris clothier. The Modern Age effect is displayed in what might be termed as the middle section of this very remarkable costume. The crushed girdle relieves any severity. But quite the most unusual touch is the tablier collar.

A few months ago this tablier effect was hung in front from a high waist line. Miss Gaby's newest gown shows it hanging down the back. It starts from the upper band of trimming on her bodice, runs over the shoulder and ends below her waist line—in fact, at the extreme lower end of the trimming. Only a slender, flat-backed woman could manage this without appearing grotesque.

Gone is the high coiffure with which Gaby familiarized us during her stay in New York. She now wears in Paris with a new coiffure, one which shows the shape of her head. It is low and only slightly waved, and the only decoration is a narrow, jeweled band, a duplicate of the one which Princess Patricia wears.

This week I am going to explain some of the novelties by which you can give a suggestion of Spring smartness to your wintery costumes at the first suitable and sunshiny moment. For example, in some of the new lace, when wearing as "Shadow Chantilly" will give you some little idea of its soft and elusive loveliness, which is in direct contrast, by the way, to the bold beauty of a new version of the "point de Venise plat," which, a clever and inexpensive copy, as it is, of the old style of point Venetian, is also assured of a vogue during the coming season, more especially in a very uncommon and effective shade of ochre.

Some lace bonnets, too, where the design is worked in ivory tone on a background of rather coarse ecru net, is a forthcoming and fascinating novelty, as is also a blending of point d'esprit and Maline lace, while as to the durable and decorative broderie Anglaise, it promises to be more varied and attractive than ever.

There are, too, some new lace collars, by means of which those of you who may be inclined—er, what seems more likely, compelled—to study economy, may at small cost get an appearance of up-to-dateness and coquetry to an old theatre coat, be this of fur, or velvet, or satin. This immediate use is no deterrent to the later appearance of the pretty thing, or a filmy chiffon wrap, or even a Spring tailor-made, seeing that fashion's favor is given to this latest and largest lace collar in one and all of these different positions.

It is generally carried out in lace of the aforementioned flat Venetian variety, and as to its shape is always at the back of great depth, and though it may there form either a round or a point or a square. Sometimes its career is cut short at the shoulder line, but other models are combined in front into small revers, while in one or all of its aspects the collar has so much to recommend it that it is a welcome arrival and is certain to become an established and universal favorite.

I would next chronicle (because I am still steering clear of extravagant modes and trying to help those of you who have to count the cost of your clothes carefully) the latest version of that very adaptable and helpful garment, the tunic, which, as sold in separate and complete ready-to-wear form, has enabled so many women to give a new lease of life and loveliness to an old or too familiar gown. Now it will help any of you who are so inclined to display the odd, or one-sided bodice, which is the fashion—or the tunic—of the moment, this tunic being entirely composed of pale ecru-tinted lace as regards its skirt, though at the

bodice part the lace only drapes the right side and is there combined into a short, closely-fitting sleeve.

The other side and sleeve consist of a softness of black tulle, whose semi-transparency, I would point out, will be of all the more "alluring" effect if it be nylon and charmeuse—the sleeve being underlined with fresh pink finished off at the elbow with a rosette of tulle clasped in the centre with a paste buckle.

Some of the new tunics, which are thus adorned, dispense with sleeves altogether, leaving them to be supplied by the under dress or stays and just carry over the shoulders a fish-like drape of chiffon or nylon, which will perhaps be first edged with pearls of sea silk, Pompadour roses and



Gaby's new coiffure shows the shape of her head, and is worn with a Princess "Fat" jeweled band.

scrolls of beads, and then by a little bead fringe, the same scheme of trimming being repeated on the apron-shaped skirt. Last, and actually last, too, as regards its size—here is the "Cassique" tunic, with seamlessly covered kimono corsage, very high waist line and very short skirt pattern which only just covers the hips. The variously colored chiffon of which it is made being worked all over with a Valenciennes lace design in ecru and medallions of the new and effective Ecruage embroidery in white, a little fringe of grollettes again combining the white ecru tones very prettily.

Such a tunic will, of course, transform the plainest white or pastel-colored or black satin slip into quite a smart toilette, so I commend it to your special consideration and early choice.

Blouses in their turn still proclaim the popularity and the prettiness of varied effects. Paisley patterned crepe de chine and soft silks being softened by a filmy transparency of black or colored nylon, while metallic net will just shimmer faintly through. First a softness of mellow-toned lace and then a final veiling of nylon, white broderie Anglaise being another fabric which is going to be much used in conjunction and contrast with nylon, and not only for blouse, but for entire dresses as well.



A remarkable Spring gown—Modern Age and "hobble" combination, the latest treatment of the split skirt—of violet velvet, with collar draped down the back.

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A Spring Hat with the New Curled Brim,  
A Remarkable Gown Combination...  
And Her New Coiffure Is Low and Simple



Gaby's choicest new Spring Hat, with the new curled-up brim—falling low at the back—osprey and cassowary feather plumes.

## A Bouquet of Recipes—

No. 22 of "The Fine Art of French Cooking,"

By A. ESCOFFIER

### Chicken Gomboor Okra Soup.

THE following quantities are calculated for six persons:

Fry one medium-sized onion in two ounces of butter, without letting it acquire any color. Add one-quarter of a pound of fresh lean bacon, or raw ham cut into medium sized dice; fry for a few minutes and add about one pound of boned chicken meat cut into large dice. Let these ingredients stiffen well; take care to stir fairly often and moisten with two quarts of white chicken consommé. Boil and set to cook gently for twenty or twenty-five minutes with lid on. Now, add about one-half pound of peeled gombo cut in coarse slices, and three or four medium sized tomatoes peeled, chopped up and with their seeds removed. When the gombos are well cooked, carefully remove all grease from the preparation. Test the seasoning, and if desired add a few drops of Worcestershire sauce. Garnish the soup with two or three tablespoonfuls of plainly cooked rice.

### Compote of Pigeons a la Bourgeoise.

TAKE two pigeons, cleaned, singed and tied up with the feet turned in; five ounces of lean bacon, cut in large squares; two soup-spoonfuls of butter or lard; one large soup-spoonful of flour, a glass of dry white wine, a glass of hot water, twenty small onions, twenty small mushrooms, a "bouquet garni" of parsley, a bay leaf and a sprig of thyme, the whole tied together; salt and pepper.

Melt the butter and the lard in a saucepan. Add the bacon, cook it for a few minutes until it is slightly browned; then put it on a plate and lay it aside. Brown the onions and the mushrooms in the oven and put them aside also on a plate.

Put in the same saucepan the pigeons, and let them cook in the butter at a gentle fire; sprinkle them with flour, rolling them well in it, and put in white wine and hot water nearly up to the top of the pigeons. Boil for ten to twenty minutes; add the salt, pepper and the "bouquet garni," then put the saucepan on the corner of the fire.

When the pigeons are half cooked, add the onions and the mushrooms. At the moment of serving drain the pigeons and unstring them. Arrange them on the dish, with the dressing around them; skim the sauce and pour it through a fine strainer over the pigeons.

### Fine Open-Work Apple Pie

THIS kind of pie, called a "flan" in French, is open on top, with crust underneath.

Cut into quarters a dozen apples (pippins by preference), weighing about two pounds. Peel them, slice them, put them in a rather wide

saucepan with a pound and three-quarters of fresh butter, several tablespoonfuls of hot water and seven ounces of sugar. Shake up the apples from time to time to secure an even cooking. The apples being cooked, add four tablespoonfuls of apricot preserve.

Fill the bottom of one or two circular pie molds with fine paste. Fill the bottom with the prepared apples. Even the surface with the blade of a knife. Cook in the oven. When the cooking is finished sprinkle the surface of the tart with powdered sugar. Caramel the sugar either by cooking or by passing a red-hot iron near the surface.

### Turkey Stuffed with Chestnuts.

FOR a turkey of six pounds take one and a half pounds of sausage meat and two pounds of chestnuts. Split the shells of the chestnuts and soak them for several minutes in very hot fat. Then skin them quickly and put them in a saucepan with a good quantity of ordinary broth, or simply hot water. Keep the chestnuts as whole as possible. When they are cooked, drain them and mix them in with the sausage meat. With this mixture stuff the turkey, which you must take care to clean well, and season the inside with salt and pepper. When the turkey is well stuffed, tie it up and cover it with strips of cooking bacon. Tie this bacon on, and set the turkey to roast in the oven, taking care to have a moderate heat. Baste it frequently during the cooking. When it is cooked to a turn, serve it, accompanied by its own gravy, in a sauce boat. This gravy should have a little fat.

### Soupe Aux Poireaux, or Leek Soup.

FINELY mince the white of four medium sized leeks. Put this into a stew pan with one ounce of butter and stew gently for a quarter of an hour. Then add three medium sized quartered potatoes cut into discs (rounds) the thickness of 50-cent pieces. Moisten with one pint of white consommé. Add the necessary quantity of salt and set to cook gently.

When about to serve finish the soup with one pint of boiled milk, and one and one-half ounces of butter; pour it into the soup-tureen and add twelve small bread dice fried in butter.

### Asparagus and Its Sauces.

ASPARAGUS should be cleaned with care, quickly washed, tied into faggots and cooked in plenty of salted water. It is equally good hot or cold. In case you wish to serve it cold, a good simple vinaigrette sauce already described may be served with it.

A favorite sauce to serve with hot asparagus is "Sauce Hollandaise." A simple way of preparing this sauce is as follows: Boil down a small glass of vinegar with as much water and a pinch of salt. Then remove to the corner of the fire and throw in four yolks of eggs. Beat up vigorously to mix the yolks thoroughly. Then thicken with about half a pound of melted butter, dropping in from time to time a drop of vinegar. Keep the sauce in a warm condition during the latter part of this operation.

## Fighting the Tree Blight That Costs Us \$50,000,000 a Year

UNLESS science discovers a remedy, and it is quickly applied, the plague that has attacked nearly every chestnut forest and grove in the Eastern States, from Maryland to Maine, will soon cause that beautiful and useful tree to become only a memory.

The germ of this disease has been discovered, but not its anti-remedy, or any successful means of preventing its spread. The medium of infection is the minute, gelatinous spore of a fungus, which has such extraordinary vitality that it even adheres to and destroys barkless chestnut fence rails.

These sticky little seeds of the death-dealing fungus are peculiarly adapted to be carried from one tree to another on the feet of insects, squirrels and birds—and thus the infection has spread in the last few years to nearly every chestnut forest and grove east of the Alleghenies. It has ruined the beauty of Forest Park, on Long Island, near the Brooklyn Borough line, having already destroyed 30,000 trees, of which 16,000 were chestnuts.

As yet, exemption from this blight is something that money cannot buy—forests on great private estates, in spite of all efforts, suffer as greatly as do the uncared-for groves of small farmers. Nearly all the

chestnut trees in Bronx Park are gone. Probably the fine chestnut forests of Southeastern Pennsylvania and Central New Jersey show the worst ravages of this disease. The situation is so serious that Governor Tener, of Pennsylvania, has issued a call for a convention to be held in the State Capitol at Harrisburg on February 20 and 21 of this year to consider the important problem of saving what healthy chestnut trees remain.

A forest attacked by this fungus growth is a melancholy sight. The chestnuts mortally stricken, or already dead, stand out ghastly white among their living companions. Close inspection leaves no doubt about the cause.

The exterior appearances of this fungus first is numerous yellow pustules on the smooth bark of the tree. In the deep cracks of the oldest bark it takes the form of yellow or orange lines. Later the color turns to a much deeper yellow and finally brown of deepening shades. Within the pustules, the perithecia are found closely clustered.

Within the perithecia are the elongated sacs or asci containing the spores, always eight in number. It is estimated that this tree blight during two years has cost \$100,000,000 in whole forests destroyed. What is the remedy? It must soon be found, or the chestnut's career in this country is ended.



Map of the region most affected by the tree blight.