MIDWINTER FASHIONS

By HELEN D. PURDY

GIFT-MAKING is not the only topic at this season, though naturally it absorbs much of our thoughts. This is also the time of party-going and party-giving, when the need of at least one suitable evening dress is most insistent. It is an oft-told tale that good dressing depends more upon sense than dollars, upon judicious planning rather than the amount of money expended. The first principle of this planning is the right dress for each occasion, and this system may be carried out equally well in cotton-print, Danish cloth, serge and serpentine, crêpe or silk mull as in fine linen, broadcloth, velvet or chiffon. The style in which it is made stamps the character on the evening dress, practically regardless of the material. It should always have a real or simulated open cut at the neck. This need not necessarily be deep or wide enough to call a low-cut gown, but it should draw a decided line separating it from suggestion of yoke, guimpe or chemisette. There is just one concession to protection and personal prejudice, and that is that the cut-out may enclose one or two layers of fine net, but it must be drawn perfectly smooth and flat; no tucks to give it the appearance of an ornamental addition to the dress. This net, by the way, is a great beautifier of a thin neck or arms, giving them an apparent smoothness and roundness that they are often far from possessing. The opening may be cut V-shape or, somewhat newer this season, square. No standing collar is worn, but the upper edge of the net, if used, is concealed under a string of beads or a dog-collar of silk or velvet ribbon.

Simplicity and Grace

Simplicity and grace of outline are the principal features essential founded upon the classic dress of the Greeks.

A decided change in style seems best introduced through the medium of evening dress, and is, somewhat later, accepted for street costuming.

The classic trend in costume must naturally be accompanied by the same suggestions throughout the toilet. Hairdressing shows the change most decidedly. The hair is dressed low, in some instances in the severe Psyche knot, with which some of us were familiar probably twenty years ago. Classic simplicity applied to the arrangement of the hair, however, requires classic outline of features; so modifications must be arranged to suit irregular features. Small puffs and separate braids make the becoming arrangement of the hair a much easier matter than if all one's own hair is used. Except for the gratification of a personal pride, long and thick hair is more burdensome than necessary. The appropriate hair ornaments are variations on the Grecian fillet or suggestions from that source. These are readily made on a foundation of ribbon wire, covered with satin or ribbon. Several models are shown here, any one of which may be easily copied. A fillet of braided ribbon is shown on the first example of hairdressing. This type is suitable for a young girl. The hair is parted and slightly waved on each side, then drawn closely to the back, where it is arranged in two braids that are pinned rather close to the head. The fillet crosses the front of the head, rather like a coronet braid, and ends with a large ribbon rose at each side.

Profuse Bugles and Spangles

Bugles, spangles and jewels are used profusely on evening dresses. There is more of band trimming used than elaborate, made garnitures, the application and shaping of the bandings being left to the dressmakers' skill and taste. Most of the motifs of these trimmings are floral, and fine tinsel threads, of different metallic colors, are employed in the manner of embroidery silks. These tinsel threads are soft and pliable as annealed wire-tape, and work as easily as silk, without danger to the net background or rendering the band-trimming stiff.

Braiding directly on the garment, a form of ornamentation that became very popular during the later part of the summer, has had a pronounced influence on braid trimmings. They have taken on much more of a hand-made individuality. Fine soutache and satin cords enter into them and the designs are arranged to have quite a very open effect. The cloth of the garment shows through and adds to the braiding illusion. Straight-edge finishes are generally though not always the rule.

Petals of daisies are worked in satin-stitch with a fine, flat tinsel thread or tape. The tinsel is a deep, brilliant, metallic blue in color, and the effect on the fine black Brussels net of the ground is very rich. The clusters of flowers are divided by a diamond lattice, worked on the net with bugle beads of the same blue shade. The fashionable colors of the season are marvelously well reproduced in both the metal threads and the glass bugles. Self-colored trimmings have a much richer effect than have marked contrasts.

Fashionable Dress Fabrics

The cross-cords will be a strong novelty feature in dress fabrics. A 44-inch wide Ottoman Royal shows a pronounced cross-cording. The fabric is mohair and wool, in a mixture that is light, but firm and durable. This is an excellent material for mourning wear.

The cording spaces of Ottoman Royal vary in width. The material is light and, because of the mohair mixture in the weave, uncrushable and has a silky luster. Mohair fabrics have stood the test of many years and require no argument in proof of their good qualities.

Velvet, velveteen and panne will be used for costumes and outer garments. They are shown in the new cloth shades and are supple and light in weight. In these fabrics, too, is shown the popularity of stripes, but here the stripe is not in the weave, but is formed by a cutting down of the pile, forming a hollow-stripe line.

When the Bedford cords are separated by a narrow serge-weave stripe, as in this fine all-wool fabric, the lengthwise cording gives a decided striped effect even to a one-toned goods. This material is well adapted to the more elaborate type of tailored costumes, replacing broadcloth and the serge weaves.

For Tailored Costumes

The narrower cut-stripes on chiffon velvet have some of the appearance of corduroy, but the velvet pile is flatter and the cord between stripes not so rounded. With both lengthwise and cross-over stripes sharing popularity, it should be easy to make a selection that shall be becoming to tall or short figures, and develop smartly as tailored costumes with moire collar and cuff facings.

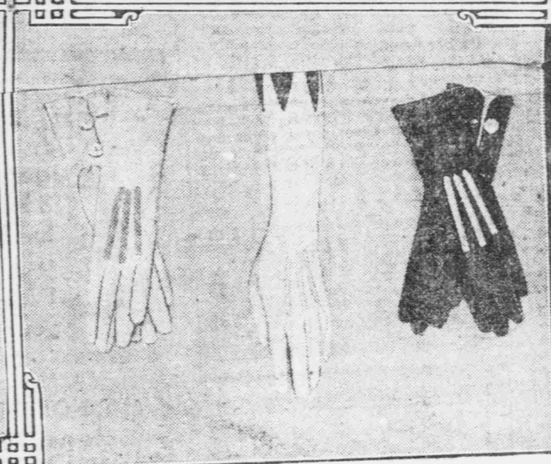
Tussah Royal, the crisp and silky mohair mixture, is woven in Bedford or lengthwise cords, as well as the cross-over cord stripes. This interesting dress fabric is produced in a number of colors.

Becoming Grecian Hairdressing for a Girl.

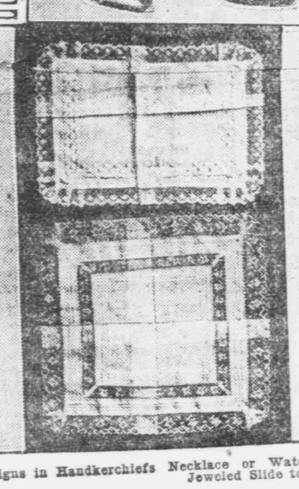
Grecian Hairdressing with Fillets and Appropriate Ornaments

New Designs in Handkerchiefs

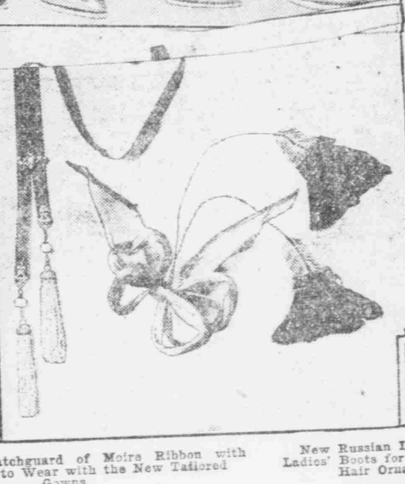
New Russian Lace Veiling
Ladies' Boots for Winter Wear



Novelty Effects in Gloves



Necklace or Watchguard of Moire Ribbon with Jeweled Slide to Wear with the New Tailored Gowns



Hair Ornaments

Handsome Neckpiece and Muff of the now Fashionable Opossum Fur, which is All the Rage in Paris

ORNAMENTATIONS PROFUSELY USED

Bugles, Spangles and Jewels Freely Employed on Evening Dresses

SPLENDID DINNERS CAN BE MADE OF REMNANTS

How to Provide Tasty Dishes and Avoid Wasting Good Food

PROBABLY nothing puzzles the young and inexperienced housekeeper so much as to know what to do with the remnants. There will often be left on the table a bit of meat that doesn't seem large enough for any practical purpose, and yet it is so nice that her conscience won't—or shouldn't—let her throw it away.

What can be done with it?

Well, there are ways in plenty. A certain young housekeeper one day evolved a particularly nice dish out of her ingenuity and some remnants.

At luncheon her husband praised it and asked what it was made from.

"Chiefly from my brains," was the laughing reply.

"Well," said the appreciative fellow, "I always knew you had brains in plenty, but I never before realized how delicately flavored they were."

"Picked-up dinners," as they are called in blunt English, are by no means an unimportant feature in the economies of housekeeping. If you want to call them by a more attractive name, you can speak of them as réchauffés, and while practically the same thing, it doesn't sound quite so makeshifty.

I said "practically" the same thing, but in reality there is a difference. And the difference is between going along on the same dull level of doing things, or living up to an ideal which demands conscientious care and thought, with the desire always to do a bit better than you did the time before. Say what you will, there is "something in a name," and you will accept with better grace a "réchauffé of beef" than "beef warmed in its gravy."

The tendency of the average American to waste, especially in the matter of food, has been a great deal commented upon, and there is enough truth in it to carry the criticism along, instead of letting it be decently buried.

One reason for this waste is that, until quite recently, sufficient attention has not been paid to cookery as either a science or an art, and that very many housekeepers do not know how to make the best of the materials which they have on hand, so they can neither use them themselves, nor teach others their possibilities.

Then, again, we Americans have rather lavish notions in regard to providing, and are apt to assert that "the best is none too good for us; we don't want warmed-over stuff; things first-hand for us, if you please!"

If you should ask me what, from my standpoint, I consider the underlying principle of successful "made" dishes, I should reply without hesitation: Seasoning first, seasoning last, seasoning all the time. There is the secret in a nutshell. You can vary the same dish indefinitely by a change in the seasoning, and serving it in a different form.

There are certain things which should always be found in a well-stocked pantry. It is not enough to provide the usual list of "four seasons," the salt, pepper, vinegar and mustard; there should also be Cayenne, one of the most valuable, and, when properly used, healthful, of all the list of condiments, and its more delicate sister, paprika; celery salt, to be used when fresh celery is not obtainable; celery extracts for brown soups and gravies; Worcestershire sauce, curry powder, horseradish, tomatoes, onions, and, above all else, herbs, sage, savory, marjoram, thyme, basil, rue and bay.

With this list of seasonings you can cook all the year through, and have something varied in the way of flavor.

For those who have not the facilities of raising their own herbs, I would advise buying them in bunches or packages from the druggist, rather than trust to the ground herbs put up in boxes. Also buy your bay leaves at the druggist's. Only a small quantity will be needed at a time, as you will probably never be called upon for more than one leaf in a dish for an average-sized family.

I wonder how many of you understand the value which the onion has in delicate, palatable cooking? Really it is needed in almost every made dish. Like all other flavors, this should be quite unobtrusive, so subtle that it cannot be analyzed; but it is one of the most important factors in seasoning that can be used, and it forms a basis for all the other seasonings.

You may know that you have achieved a distinct success in cooking when someone tells you that the dish which you have prepared is perfectly delicious, but that the particular seasoning cannot be detected or defined. Then, indeed, you know that you have reached the acme of réchauffé preparation, an absolutely correct proportion of flavors, giving a rare "composite," a perfection of seasoning, when none can be distinguished above another, but all are blended into a perfect whole.

First of all, tomato sauce is a favorite, as it is a commonly used sauce, with those persons who have a well-trained taste in food, and one of the most useful bits of culinary knowledge is understanding how to make it. And it is not a difficult task, either, but it requires, as all successful cooking does, time, care and patience. Now get your ingredients together.

You will use, for every half can of tomatoes, one cupful of water, two cloves, two allspice berries, two peppercorns, one teaspoonful of mixed herbs—sage, marjoram, savory and a bay leaf—two sprigs of parsley, one tablespoonful of chopped onion, one tablespoonful of butter, one heaping tablespoonful of cornstarch, half a teaspoonful of salt and half a saltspoonful of white pepper. Put the tomato, water, spices, herbs and parsley to boil in a saucepan. Fry the onion in the butter until yellow, taking care not to brown it or let it scorch, add the cornstarch to it, stir until the mixture of flavored butter and cornstarch is perfectly smooth, then add it to the boiling tomato, stirring all the time until it is well mixed. Simmer for ten minutes, add the salt and pepper and a dash of paprika; then strain, and it is ready.

In cold weather this sauce will keep a week or ten days, so while you are about it you might make an entire can of tomato—doubling your ingredients—then what you do not wish to use immediately you can bottle. You will use this sauce for breaded mutton or veal chops, for broiled fish, and to season your curries and other made dishes. It is convenient to have it on hand, and it is easily heated for use.

Whenever you open a can of tomatoes, if you are to use only half the contents, pour the other half at once into an earthen dish, as the harm that comes to canned tomatoes is from leaving them in the tin, exposed to the action of the air. Taking from the can just the moment it is opened will usually insure good tomatoes, with all the flavor of the fresh fruit.

You had some roast beef left over from yesterday's dinner; you are quite sure you don't want it just cut cold; what shall you do?

Slice your meat quite thin. Put about a tablespoonful of butter, or clear beef dripping, into a saucepan, and when it is hot brown it in a tablespoonful of chopped onion. Skim the onion out, and just heat the slices of meat through in the onion-flavored butter; it will take barely a minute, and won't toughen the meat fibre. If you use the dripping instead, dust the slices with salt before browning. Remove the meat from the saucepan onto a hot platter, and pour into the saucepan the gravy left from the roast; dilute with a little boiling water, from a quarter to half a cupful, according to the amount you have; let it just come to a boil, season to the taste with salt, add two tablespoonfuls of Worcestershire sauce, and pour over the meat on the platter. If you wish to make the dish specially ornamental, you may put a border of mashed potatoes about the edge and set it for a moment onto the grate in the oven to brown.

To vary this, you may omit the Worcestershire sauce, using in its place half a cupful of tomato sauce.

To make still another dish, leave out both sauces, season quite highly with salt, pepper, a dash of paprika and a tablespoonful of lemon juice, and add half a can of mushrooms. Let it simmer, after the mushrooms are in, about ten minutes. Add the lemon juice last of all.

Here you have three ways of warming beef in its gravy, any one of which is delicious.

SEASONING IS MOST IMPORTANT FEATURE

Acme of Good Cooking is when Seasoning can not be Detected or Defined

Suppose we try a curry of mutton. From the roast or boiled leg of yesterday's dinner cut some nice slices, just as you cut them from the beef for the réchauffé. Take a couple of slices of clear, fat salt pork, cut in dice and try them slowly out. When the fat is well extracted skim out the pieces. Chop half an onion and brown in the fat, skimming out as soon as brown. Mix half a teaspoonful of curry powder with a heaping tablespoonful of flour, stir them into the hot fat, and when they are well mixed and free from lumps, pour in a cupful of boiling water and stir until a smooth sauce is the result. If too thick, add a little more water. Lay the slices of meat into this sauce and heat through, then put them onto a hot platter, add to the gravy a cupful of tomato sauce, let it boil up once, then turn over the meat. Make a border of boiled rice, and it is ready to serve. If the sauce needs a bit more salt, add it after putting in the tomato.

If any of your family likes the sauce hotter, you may use more curry powder.