



An Afternoon Mode.



A Fashionable Bolero.



A Coat Costume.

FASHION, FAD AND FANCY

LILY OF VALLEY, MAY FLOWER

Maive, Combined With Blue a Fashionable Combination Favored by Modistes—The Bare-headed Summer Girl Begins to Make Her Appearance, Though Hats are Still Given for Her to Wear—Simple Blouses of Lawn and Linen.

BY DOROTHY.

Written for The Observer.

"The voice of one who goes before, to make

The paths of June more beautiful, is thine, Sweet May!"

For ages the first day of May has been a gala one. In the old days in England every body went a-Maying, and the prettiest inside of the village was crowned "Queen of the May." About her gathered the gay young revelers who paid her homage in dance and song. Upon this gala day, too, the May pole was erected and bedecked with the early spring flowers, while about it danced the merry folk. By and by came the Puritans with their strict notions and solemn ways, and while these were in power in England, the Maypole was condemned. After the restoration came the much loved first of May celebration including the return of the Maypole—but now only in some villages are the old customs kept up. The New England towns almost all remember the day—if only to hang baskets of flowers upon the front-door knobs. This is a very pretty custom, by the way, and gives many a silent worshiper an opportunity of paying court to the object of his love.

The flower of the month is the lily of the valley, and already the little white bells, bedecked about in their green drapery, are smiling out upon the new May day. How much nicer to talk about these little children of the soil, like whom "Solomon in all his glory was not arrayed," than to go back to the clothes made by the hand of mortals! Yet, since our birthday garments are not adopted to wear the year round—we must make some preparation for those that are.

It seems that maive combination with blue is a combination much favored by modistes and people of fashion generally. A costume of this

character is shown to-day in sketch No. 1 as

AN AFTERNOON MODE.

"Dame Fashion reveals to her modes for informal occasions, but it is from the styles of formal design that the woman of limited allowance draws her inspiration. An example is given in this afternoon costume of figured chignon voile in pale mauve, the shade over which London has gone mad this year. With the mauve a delicate shade of blue is blended in marvellous fashion. The circular skirt has a panache of blue silk broadening at the bottom and continuing around the sides and back into a deep facing. The skirt is cut in flared design that disposes of any fulness about the hips. The bodice blouses slightly over a deep girdele of the voile, piped at the top with blue silk, and revers of the same silk trimmed with handsome enamel buttons, opening over a nest of gauze and lace. The puffed sleeves are finished with blue cuffs with lace, run along either edge and buttons completing the trimming. A hat of dark mauve satin straw trimmed with pale blue flowers, and mauve and blue plumes completes the costume."

The bare-headed summer girl is beginning to make her appearance, and although she is "not a new apparition, the effect this season will be novel. The head-dress is tremendously elaborate and complicated, and yet much will depend upon the taste of the wearer herself." As we come more and more into the real summer days this no hat fad will be more conspicuous, and a comfortable fancy it is. I cannot see why this idea should not be carried to the churches—certainly, at least to evening services—for hats between one and the speaker have spoiled many a sermon. Perhaps it is Paul's injunction—"that a woman should not have her head uncovered"—which prevents her appearing bare-headed within the doors of the church. Well, in spite of the bare-headed girl, hats are still given for her to wear, two styles of which may be seen in sketch No. 2, under the heading

HAT DESIGNS THAT PLEASE.

"In the maze of millinery designs that have been showed upon us this year, many of which are too freakish to be considered, hats that are not eccentric are refreshing. Both of these models are from new

broad band of deep rose silk, and over this is a strip of heavy cream, lace insertion piped top and bottom with palest rose satin. The large bow at the side is formed of loops in two shades of rose satin ribbon, into which is stuck a peacock feather with the "eyes" tinged with rose and pale green. It does not matter that such a combination of colors was never seen on a live peacock; fashion follows nature whenever possible, but her laws are wantonly disregarded when they fail to meet all demands. Instead of the odd little shapes first shown, a more practical and becoming sailor is being worn and it is destined to continue in favor throughout the season."

I wonder if we shall ever grow tired of hearing of, or wearing the separate waist? I for one hope not, for two are given on this page to-day, and in the wearing thereof, I cannot imagine anything more convenient or comfortable, which might be designed to take their place. Cut No. 3 to-day shows

A BLOUSE OF LINEN AND LACE.

"A few tucks and embroidery are added to complete the effectiveness of this handsome design. The sheerest handkerchief linen is used for

pony design is laid in broad plaits at the sides, the plaits being released a few inches above the waist line to give a full effect. The surface of the plaits is stitched to correspond with the trimming of the skirt, and the decoration is repeated on the short sleeves. For the cuffs and collar there are shaped bands of soft silk moire, matching the braid and finished with narrow flutings of Alice blue silk." Suits of this character are also made of wash fabrics, linen being one of the most popular, for the reason "it takes the narrow wash braids so well." Not only the white linens, but those in colors, are also used for this style of dress.

Sketch No. 5 to-day again shows a separate blouse—this time not of wash material, however. The cut is listed as a

HANDSOME WAIST OF WHITE SILK.

"This semi-tailored model is an advance guard, as it were, of many other handsome silk waists that are to be displayed for summer wear. It is cool, and it is insured because the waist is built upon the coarsest of linen gauze. As a relief from the yoke effect the front is stitched with a broad plait of silk, finished on either side with very wide tucks, narrow-



Hat Designs That Please.

the blouse and it is tucked at the shoulders and down the front. About the bust-line the tucks are interrupted by bands of insertion put on in fanciful design; below they are resumed, continuing almost to the waist line, when the insertion is again introduced, being stitched in to describe a scalloped effect. For the sleeves the same decorative idea is carried out and about the elbows but below this point there are very deep cuffs of tuck-lined, attached with narrow bands of Valenciennes insertion.

Many a simple blouse of lawn or linen is made this year by the clever application of a few bands of insertion, grouped with fine tucks. Any figure or design that makes an artistic ensemble is permissible, and in copying the expensive models, one has every chance to bring in original variations of trimming."

Turning away from the blouse for a moment, we have in sketch No. 4

A COAT COSTUME.

This represents one of the little "pony" style of coat, which impresses me as being very pretty indeed. These come with the attempt to ravine the tunic skirts, which are

ing at the waistline beneath a stitched strap of black silk. Both the broad plait and tucks are embroidered along the edge while a dainty little vest of lace and shirred chiffon is introduced at the front. A few rows of shirring from shoulder to waist are released to afford the necessary fulness. The sleeves are extremely simple, being merely full puffs tucked into cuffs of the same material finished with a band of embroidery and lace."

It is said that both silks and linens are made so sheer and the linens with such a lustre, that it is hard to distinguish one from the other—and both materials are very popular for these separate waists. To my mind the linen would have first choice, for the reason that it may be washed. Some of the silks, too, may be sent to the tub, but never with the good results of the wash fabrics.

In sketch No. 6 we have given

A FASHIONABLE BOLERO.

"Probably the most expensive item of the summer woman's toilet is the bolero, which is developed in every possible combination of the modish materials. Here is a charming trifle in chiffon tulle, embroidery and Alencon lace. In reality there are al-

importations and can be worn successfully by women of fashion generally. In the upper left hand corner the design sketched is of canecolored straw dashed with red. A band of Burgundy satin is folded around the corner, while a bow of the same trimming secures the up-turned trim, and forms the basis of an elegant Parasol feather.

The second model is a modified sailor or rose colored straw decorated with two shades of the same color. Around the crown there is a

more charming in their bestest guise than any of their predecessors. The silk voices are lead fabrics for these costumes, the one illustrated being a delicate shade of Alice blue, stitched with very narrow silk soutache braid in a tone slightly darker than the voile. A most fantastic design is described by the stitching, but it is highly artistic. The tunic is stitched in very narrow side plaits and falls in circular effect over the skirt proper. The coat, which is the newest modification of the fashionable little

most two boleros, for there is so much of the lace foundation that it would be an economy to leave it uncut in case of future use. At the front the silk is cut away into narrow straps, revealing much of the lace, and where the straps are merged into the jacket again at the sides, the whole is outlined with the narrow embroidery. The upper part is filled in with lace and there is a foundation of the same under the rippling silk caps. These little coats are said to be quite as smart when made of the lace only, and of course, when so constructed, not so expensive. There are also "models of heavy linen and lace," which are very attractive, as well as much more durable and useful than the other mentioned. It seems that when made of the linen, this material is used for the foundation, then "closely by concerned with medallions of heavy lace." They are made in this way, then sometimes the linen underneath cut out, which makes a beautiful little garment indeed, especially so warm above a sneeze linen gown in one of the delicate pastel shades, in sheer linen, now to be had at many of the up-to-date shops. Surely there were never so many pretty designs or fabrics as are now offered!

TABLE TALK.

A JUNE WEDDING BREAKFAST.

The following menu will answer equally well for a small home wedding in early June or a formal luncheon. In the former case it would undoubtedly be advisable to seat the guests at a number of small tables, while on the latter occasion, unless a large party is planned for, one large table would be used. Roses, lilacs, daisies and other flowers, wild and cultivated, are in full bloom in early June, so that there can be a wide choice in the way of decorations. The linen should be white, the main decorations centering about the bridal table. The strawberries should be of good size, and are to be served un-hulled, passing small bowls of powdered sugar with them. After the fruit course, coffee, if desired, may appear and be served throughout the meal.

- Strawberries
- Pim Glas
- Lobster Caviars
- Salami of Duck with Olives
- Potatoes a la Parisienne
- Chicken Salad
- Ice Cream
- Canada Eggs
- Toast Sandwiches
- Cream Sauce
- Finger Rolls
- Cheese Straws
- Fancy Cakes
- Coffee

Cook together until mixed and bubbling, two tablespoonfuls of butter and four heaping tablespoonfuls of flour; gradually add the liquid, stirring until smooth and thick. Cook five minutes over hot water; add the lobster, season highly with salt, cayenne, lemon juice and a few drops of onion juice; cook another five minutes, add the beaten yolks of two eggs and two tablespoonfuls of chopped parsley, stir and set aside until cold. Form into small cutlets, lay on a floured board. When all are made, egg and crumb them and fry golden brown in deep smoking hot fat. Drain on soft paper and stand on end in a biscuit pan lined with heavy unglazed paper. When needed, set the pan in a hot oven just long enough to heat through. In serving put a spoonful of cream sauce on each plate, lay in it a cutlet, sprinkle with a trifle of chopped parsley and pass the buttered rolls.

Clean and roast a pair of medium sized ducks; do not stuff them. While still rare, take from the oven and set aside. When cold cut the meat into inch strips or pieces; break the carcasses, cover with a quart of water and boil slowly for two hours, seasoning when two-thirds done. When

strained there should be a scant pint. To this add the cut meat, a cupful of port wine, two tablespoonfuls of butter, three tablespoonfuls of mustard, room catsup, four tablespoonfuls of lemon juice and sprigs of parsley. Cover closely and simmer for half an hour; taste, season and simmer ten minutes longer. To accompany this course, cut the season holes or dice sufficient raw potatoes to make a heaping quart. Boil in slightly salted water until almost tender, then drain. Return to the sauce pan, drop over them three tablespoonfuls of butter cut in bits—a little at a time—and stand at the side of the fire; carefully shake or turn through now and then for ten minutes, then the butter may be absorbed. Just before serving sprinkle them with a little chopped parsley.

One large fowl will give sufficient meat to serve more than ten persons. Clean and disjoint it, then cover with boiling water and simmer slowly until very tender, season with half done. Lift from the liquor (which can be utilized in some way) and set aside until cold, then remove skin and fat and cut the meat in half-inch dice. At this season celery is difficult, if not impossible, to obtain; lettuce will probably have to be substituted. Tear the green leaves into shreds and mix with the meat, using equal proportions of the two. In a bowl beat slightly the yolks of two raw eggs, with a teaspoonful of lemon juice, a half teaspoonful of salt and a dash of cayenne. Gradually stir in olive oil until the mixture is quite stiff and jelly-like. Keep on ice until needed. Marinate the chicken with a French dressing and in an hour add to it a part of the mayonnaise thinned with lemon juice. Use the remainder of the mayonnaise as a garnish for the salad.

CORNELIA C. BEDFORD.

THE COOKING LESSON.

BROILING.

Broiling means to burn or sear and is applied to the hottest form of cooking known in which the food is brought into direct contact with the fire, burning being avoided by frequent turning. This quick cooking in the hot, which circulates freely about it, gives a crisp texture unlike that obtained any by other method.

Only those parts of meat which are tender as well as juicy are suitable for rapid and round of beef, the loin and ribs of lamb and mutton. Your poultry, fish, game and birds may be broiled whole because in comparison with the size, but meat should be cut in slices not over about an inch and a half in thickness, so the interior may be cooked before the outside has become dry and burned.

In broiling the fire should be the first consideration; it should be almost bright red and should be near the top of the broiler. Coal or coke is better than coal, as there is less flame, therefore less danger of smoking. The broiler should be tilted, the top of the latter may be added to a coal fire with the desired result.

Broiled meat may be smoked from two causes—the coal flame condensing on the cooler surface of the meat will deposit a film of coal tar while the fat flame will cover the meat with a thin layer of burned fat.

In turning or lifting the meat if a fork is stuck into it the juice will flow out and be wasted; if necessary to use the fork it should be hard wood, and the meat will be slightly puffy in the center and if pressed with the finger will be found to be firm but not hard. When cut it should be pink and juicy; if purple it is still raw; if dry and brown it is over cooked. In winter or when the meat has been taken from the ice immediately before cooking a little longer time must be allowed in which to attain the proper temperature.

BROILED STEAK.

Trim off any excess of fat and wipe with a damp cloth. Rub inside and out with a little butter, then sprinkle with salt and pepper. Arrange on a greased wire broiler. Cook with heat side every ten seconds until both sides are well seared then turn each half minute. A steak one inch thick will broil in from four to six minutes if liked rare, a little longer if preferred well done. When half done season both sides with salt and pepper. Lay a spoonful of butter on the hot platter. Hold the steak for a half minute over paper to let sooty fat drip off. Lay on the platter and turn once that both sides may be buttered.

BROILED CHICKEN.

Single split down the back, clean and wipe with a damp cloth. Rub inside and out with a little butter, then sprinkle with salt and pepper. Arrange on a greased wire broiler. Cook with heat side toward the fire at first. When seared hold a little longer away from the fire, turn occasionally on the plain side but be careful as it readily scorches. A chicken weighing two pounds and a half will take from ten to fifteen minutes; if not well done, it will be tough. Transfer to a hot platter and rub again with butter.

THE COMPLEXION.

For those who are deprived of the services of the scientific masseuse, the care of the complexion devolves upon themselves. I am sorry it is not within

(Continued on Page Eight.)



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