

# COQUETTISH NEGLIGEE FOR SUMMER

## ADVICE TO WOMEN WHO HAVE DOLLARS BURNING HOLES IN THEIR POCKETS

**N**EW YORK, June, 1902.—This is the season when feminine thoughts turn yearningly to the coolest fabrics and most breeze-inviting garments that can be included in the Summer wardrobe. This is the month when the airy, fairy, the almost imperceptible, the daintily graceful negligee is every woman's heart's desire, and frankly it may be confessed that the modern toilette de repos, as the French woman prettily expresses our idea of a lounging gown, has attained a measure of artistic charm that we never believed it capable of possessing. Of Chinese, Indian or French silk, of mercerized lawn, of silky Manila gauze, and of silk-striped madras, the happiest examples of tidy ease in flowing drapery are so far to be found. In the various shops where they sell the cool costumes they go by the name of "siesta suits," "hammock gowns," "napping robes," "negligees" and "breakfast dresses."

The woman who has a \$50 bill burning her pocket may easily lay out that whole sum on any one of these two-piece suits, and purchase therewith a robe fit to appear in at the coronation. On the other hand, \$2.50 will secure as sweet a little Japanese breakfast frock as any fastidious man should ever care to see behind his silver coffee set.

The \$50 buys an imported work of art in the finest white French handkerchief lawn, hair frosted with such white needlework as is only done in French convents. The petticoats of such a suit swirl on the ground in the rear, and the full flounce is set on to tape itself by means of a garland of embroidery. Sometimes the needlework is achieved in the most delicate blue and white on a white ground, or the linen lawn is pale plumbeous blue with white needlework. The loose waist, to accord with a skirt of this type, is often made with long Marie Antoinette frocks that cross the bust to right and left, draw under the arms and fasten in the rear. This lets fall on the back of the skirt two long, pointed, full-edged ends that form a sash-like finish. The finest white corset cover and under petticoat must be worn with such a breakfast dress, and slim women find it necessary to brace their figures with nothing more substantial than the short, light tape corsets.

**Pongee Lounging Robes.**  
Far less costly than these veritable confections are the pretty pongee negligees, made on the same model and edged with tea stained footing, though quite the coolest fabric in the world is pure white Habutai silk. This is not expensive; it washes like a sheet, and a little Valenciennes edging is all the trimming needed. Many of the silk lounging robes have straight, deeply hemmed skirts, and the upper garment is cut like a Greek peplos, or like a farmer's smock, with the difference that the modern garment fastens down the left side of the front.

All the odds and ends of dimity, lawn and organdie from the counters were sent a few weeks ago to the manufacturers and departments of the dry goods shops and thriftily made into kimono suits, that now bear the bargain tables at compelling prices. These, in white or colors, prove absolutely irresistible to the comfort-loving woman, and so gay, and pretty, and becoming are they, and so ridiculously inexpensive, that three or four are carried off by every shopper. They all consist of a round full skirt with a deep hem and a hip-length kimono blouse. Sometimes a white suit has its skirt, sleeves and blouse edges all faced with a color, or a sprigged blue and white suit has solid blue borders all about. The borders are most effectively set on with a hem-stitch heading, and the women who possess a talent for wearing strings of coral beads with their open-necked kimono blouses.

**A Japanese Mood.**  
So decidedly Japanese is our momentary mood, swayed no doubt by the kimono suit, that many women do up their hair for the morning with white carved bone Geisha pins. Some of these are of amber, celluloid, and the basic principle and shape of the appliance is that of the ordinary black wire pin. The difference is in the long, delicate and more or less carved horn that sticks out two or three inches from the bowed end of the prong. Some women whose hair is thin and whose heads are sensitive to Summer find it a genuine comfort to use the true Geisha pins that are nothing more than long, white or colored bone knitting needles, with ends carved in lace-like openwork. Two such pins, properly adjusted, will hold up a suit of hair in a cool, coquettish knot that to most faces is distinctly becoming.

The Oriental straw slipper is enjoying a Summer lease of popularity along with the kimono suit and the Geisha hairpin. Women who have straight, well-formed extremities dress them, for family wear on the piping hot days, in all lace like hose, and then put their toes into the points of a pair of straw Hong Kong sandals. It is the next coolest thing to enjoying the blessed privilege of the barefoot.

The joy of the well-arranged negligee lead us very naturally to the cool liberties of the beaches, where, just at the



NEGLIGEE FOR ALL AGES.

moment, some new pongee water dresses are experimentally disposing themselves, and where the sun-pleated swimming gown strikes envy to the hearts of all the feminine beholders. The pongee referred to is not the real Oriental silk, but a clever American adaptation and combination of mohair and silk for seeping uses. How well the combination in tan results is shown in a sketch of a bathing suit made up with a trimming of white mohair, decorated with dark-brown embroidered rings. The mohair forms the collar, belt and cuff finish for the waist, and the blouse, though buttoned firmly under its fly front, is further decorated by adjusting straps of dark-brown wool braid. Dark brown hose and a hat of white, stitched linen, bespattered with little embroidered brown spots, makes up the quite perfect suit.

The companion to this is an extremely coarse, woolly velvety in dark blue, very deeply accented pleated from bust to hem. The yoke is a plain, bright blue flannel that matches the belt, and though the fabric is of a modern origin, it promises to grow with the Summer. The heavy velvety holds little water, and while it possesses all the virtues of flannel, it has none of the weight of the woolly material. The charm of the accented pleat needs no dilution to the very thin woman, who will recognize in it a boon and a blessing, and these bathing gowns are so firmly pleased that no amount of wetting and drying injures the flexibility of each crease.

**Pelican Pouched Sleeves.**  
So far as the season has progressed it is safe to say that sleeves are bigger than ever before, taking the arm snugly from shoulder to elbow and thence expanding like the pouch of a pelican, and always on the outside of the arm. Another conclusion to be drawn has reference to the tulle neck bow. In the Winter and early Spring we wore it only in white; now we wear it in colors and in combinations. Navy blue and parrot green tulle, twisted together and spraying out in a big variegated bow under the chin or under the back hair, is considered a very smart device. Up to date we have not seen over many dark blue gowns trimmed with parrot, moss emerald or opaline green silk, but forewarned is forearmed, and this combination is sure to have a wholesale popularity when Autumn shopping becomes necessary. This idea is signified as the ground chieft in Paris, and some notion of how it is carried out is shown in the sketch of a copy from a Parisian model. This is a Summer frock of navy blue nun's veiling, the skirt arranged in three shaped flounces and a front panel. Each flounce is bordered with a band of emerald green taffeta prettily needleworked in a simple design of contrasting tones of green and blue. The waist has a yoke vest and half sleeves

of green taffeta, embroidered in alternating blue and lighter green dots. A hat of green straw, garnished with big blue plumes is the proper crown for this agreeable color study.

**An Extravagant American.**  
Most hats, by the way, have their edges narrowly bound with velvet, and fewer conspicuous jewel ornaments are used than we have observed in six months or more. Ribbon and flowers or ribbon and feathers have come to take the place of the baroque, and art nouveau, and rhinestone brooches and buckles—and the change is not wholly unwelcome. The flowers continue to struggle with marvelous artificial fruits and vegetables for millinery supremacy.

The grape season, in gilt, silver, pearl or natural colors, was full, but very short. We did grapes to death in about six weeks, and now the effort is to find some kindly fruit of the earth that does not appetitiously appear at one and the same

time on a million or more straw frames. One rich woman rejoiced the other day to find a box of exquisitely copied petit pois vines at once in fruit and flower. These had just come over from Paris. In order to stifle imitation she bought up the whole consignment from the importing milliner, and, after having one smart hat trimmed with the fruiting, blooming pea vines, she calmly burnt all the rest.

Of course, this is the coming color. Some few gowns show it already, peeping along the front edges of their smart taffeta coats, binding the tops of their high dress waists, occasionally illuminating a fanciful suit finish or narrowly strapping a handsome lace blouse. The color we refer to is ochre, and it is promised a wholesale predominance in the Autumn. Perhaps it can be pushed by sheer weight of fashionable prestige, but it is not becoming to the majority, and it requires a few more seasons yet to firmly and feathily dislodge tarquish blue from its proud position as the finishing touch to every smart suit. **MARY DEAN.**

### GOOD DISHES FROM RHUBARB DELICIOUS JELLY, FOOL, PIE AND PUDDING AT LITTLE EXPENSE AND OTHER RECIPES

The prudent housekeeper always waits for a glut of rhubarb in the market and lays in a supply when it is cheap, for many palatable sweets may be made from it.

It is a common but most mistaken refinement to peel rhubarb. The thin skin cannot be distinguished from the pulp after cooking, and, besides adding to the flavor, it gives a pretty pink tinge, while peeled rhubarb always has a most uninviting green color.

**RHUBARB JELLY.**  
Wash and wipe nice red stalks of rhubarb, cut into inch pieces and put in a stone dish. To every six pounds of fruit add the thin peel of three good sized lemons; set the jar in a moderate oven and cook till quite tender. When cooked, pour off the juice and add the juice of three lemons. Let this simmer quietly for half an hour and strain through a jelly bag. To every pint of juice add one pound of granulated sugar and let it boil very gently for 40 minutes. Pour into glasses and cover when cool.

**RHUBARB FOOL.**  
Stew rhubarb with half a lemon rind, a stick of cinnamon and sugar to taste. When it has boiled down remove from the fire and pass it through a sieve. Beat half a teaspoonful of cream until quite stiff and stir into a pint of rhubarb. Serve in glasses.

**A PIE.**  
A deep-dish rhubarb pie is a good thing to try. Take a pudding dish and cut into it some red stalks of rhubarb. Sprinkle over this two teaspoonfuls of light brown sugar and the grated rind of a lemon. Set it in the oven to soften and meanwhile prepare a light upper crust, and roll it out quite thin. Take the fruit from the oven, let it cool a bit, and cover with the crust. Return to the oven and bake till the crust is brown.

**BAKED RHUBARB PUDDING.**  
Into a gallon of boiling salted water throw half a teaspoonful of rhubarb. Sprinkle over this two teaspoonfuls of light brown sugar and the grated rind of a lemon. Set it in the oven to soften and meanwhile prepare a light upper crust, and roll it out quite thin. Take the fruit from the oven, let it cool a bit, and cover with the crust. Return to the oven and bake till the crust is brown.

**Oatmeal Snap Cakes.**  
Now that fresh fruits will be coming on one after the other, the crisp little cakes made from fresh oatmeal will be found a delightful accompaniment. They are easily made and the following recipe will give excellent results both in numbers and quality. Put half a cup of the oatmeal in the mixing bowl; add two cups of flour sifted with two teaspoonfuls of baking powder and one of salt, and rub into this two tablespoonfuls of sugar. Beat an egg until light, stir this into a cup of cream and milk, half and half, and with this, mix with a fork the contents of the bowl to a light dough. Roll out on the floured board, cut rather thin and bake in a moderate oven. The extra quantity of powder is required to overbalance the slight heaviness of the oatmeal and must not be omitted.

**To Make Puffed Bread.**  
With all the fine cooking at a New York hotel, famous for its cuisine, it is the puffed bread that is most talked about and thoroughly enjoyed, served as it is with unsalted butter. This may be made to perfection with any long shaped loaf, providing it is not milk-mixed bread. Slice the crust from the loaf while whole, then pull apart in convenient slices, cook in a moderate oven until well

dried, browning delicately at the last. Serve with the soup course, or with the cheese. If with the latter fresh butter should be passed. Fresh butter is never omitted with cheese at English tables whether the dinner be plain or simple.

**How to Make Salt-Rising Bread.**  
Put two tablespoonfuls of corn meal in a pitcher and pour over it a half-pint of boiling water. Add a pinch of salt, and let it stand about 10 minutes to partially cool. Then stir in two tablespoonfuls of flour and set in a warm place to rise overnight for four or six hours. In the morning add a half-pint of fresh, sweet milk or water and flour to make a smooth batter.

Set the pitcher in a kettle of water hot enough to bear the hand in. When this rises, pour it into a batter, which has

been made of two quarts of morning's milk, scalded and cooled, and thickened with flour until it can drop from the spoon.

Be careful not to scald the flour by mixing with the milk when it is too warm. A dough that cannot be stirred with a spoon. Turn out on the floured molding-board, and a half cupful of lard, and knead thoroughly and continuously until smooth and elastic.

Divide into small loaves, put them in well-greased pans, cover with a towel and set in a warm place for the last rising. When light, bake as quickly as possible. When done, brush over with a little

molten butter, to prevent the crust hardening. Salt-rising bread must always be kept much warmer than the ordinary yeast-bread.

**Cream of Asparagus Soup.**  
Take two bunches of fresh asparagus, cook the tips in salted water, cook the remainder about 20 minutes in a quart of salted water. Put through sieve; add to this one and one-half pints of rich cream sauce and the water the asparagus was cooked in; let stand the tips, let come to a boil and serve.

**Maple Cup Custard.**  
Two eggs, two tablespoonfuls scraped maple sugar; beat very light; add one pint milk, a few grains of salt. Put two or three small lumps of maple sugar in bottom of each cup, pour in custard and bake in pan of water until creamy. Serve cold.

**Household Hints.**  
The simplest medicine for the skin, the one that will cool it when it is sunburnt and will do much to remove Summer freckles, is the oldest known preparation, says the British Home Journal. It is said that Cleopatra used it, and that it was prepared regularly for Mary Queen of Scots. It is the preparation known as "virginia milk." It is made by taking a quart of rose or elder-flower water, as is most fancied, and adding to it one ounce of simple tincture of benzoin, drop by drop. Keep this well corked, and when you wish to use it, take a teaspoonful in a basin of water; this quantity should give the water a faint milky hue, and the odor of pine. Be sure and get exactly the ingredients mentioned, for any other tincture of benzoin may prove injurious to the skin.

**CHAPTER ON MAYONNAISE**

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#### HOW SMALL LEFT-OVERS CAN BE MADE INTO TOOTH-SOME DISHES

**W**HEN a cook has mastered the art of making a mayonnaise—a smooth and creamy combination, perfect in flavor—she can produce delicious dishes from remnants in the larder, as it gives a consistency and flavor to things that nothing else can furnish, says the Delineator. Small leftovers, otherwise of no value, as a cupful of peas, or string beans, broken pieces of cooked fish, or meats, may form the basis of an excellent salad when masked with mayonnaise and served in a border of crisp lettuce or cream. These salads can be vegetable in appearance, consisting of cooked fish or meats, may form the basis of an excellent salad when masked with mayonnaise and served in a border of crisp lettuce or cream. These salads can be vegetable in appearance, consisting of cooked fish or meats, may form the basis of an excellent salad when masked with mayonnaise and served in a border of crisp lettuce or cream.

It is not necessary to spend an hour and tire one's muscles to produce a good mayonnaise. In a bowl, just large enough to allow the beater to revolve easily, place the yolk of one egg, half a teaspoonful of salt, a dash of cayenne and, if mustard is to be used, half a teaspoonful of the dry ingredient. The mustard should be omitted if the mayonnaise is to be used with fruits or vegetables with a delicate flavor, as it overpowers them. Have everything very cold before beginning to make the mayonnaise; if possible, set the oil on ice for half an hour before it is used. Then measure half a pint olive oil and have in another cup two tablespoonfuls of vinegar or lemon juice. The juice of fresh lemons is excellent also, and limes are cheaper than lemons. Fruit acid is best for all fish, vegetable and fruit salads. Vinegar that has been flavored with mint, taragon, horseradish or chives may be used with the materials suited to their several flavors. Fenel goes with fish, mint with lamb or mutton, horseradish with beef, parsley or chives with veal and with any vegetable salad the delicate flavor of chervil is agreeable. There are several vinegars now on the market that are fine quality and of such delicate flavors that they can be used in all branches of cookery with the certainty of a delicious result.

If the flavored vinegars are not on hand, the fresh herbs can be chopped very fine and added to the mayonnaise during the process of making. To chop the herbs so they will not clog and fall in heavy little lumps, first chop them in a mortar, remove all stems and coarse bits. Wash clean, shake dry and chop very fine with a sharp knife. Gather up and place in a clean cloth, wring up and wring out the cold water faucet for a few moments; then squeeze as dry as possible. On shaking out a green powder will be the result.

When everything is in readiness, begin to beat the egg with a Dover beater; when well broken add a dessertspoonful of oil, beat vigorously, add a tablespoonful of oil, beat again, pour in the rest of the oil and give the beater a vigorous turn; then add the vinegar, a little at a time, and beat between each addition. The mayonnaise thus made will be thick and creamy, and as fine as if an hour instead of 10 minutes was taken in making it. The mayonnaise can now be set on ice to chill.

Fruit such as oranges, apples, banana, peach, grape-fruit and grapes are important factors in the preparation of many dainty salads with mayonnaise. An equal portion of chilled whipped cream added to the mayonnaise, when ready for use, renders it more agreeable for fruit salads. In this case limejuice should be the acid employed, as it whitens the egg when the cream is added. The mayonnaise will be almost white. If a place of cream the white of the egg can be beaten to a solid froth and added just before serving. It gives a foamy sauce, with a bland flavor.

For a fancy effect add to half the creamy mayonnaise a tablespoonful of well-beaten currant jelly. A pink-and-white effect is made in this way that is highly ornamental with a fruit salad served in green lettuce cups. A fine pistachio green is obtained by chopping a handful of washed spinach. Twist it up in bits of cheese-cloth and squeeze tightly; the resulting juice is caught in a cup and sufficient used to produce the effect desired. It is perfectly tasteless and produces a dainty green.

Cream mayonnaise is used also with chicken salads, vegetable salads or with nuts. The vegetables for salads should be well cooked in salted boiling water, drained as soon as done, and set on ice to chill.

A pretty salad at a green-and-white luncheon consisted of green peas mixed with a white mayonnaise, served in little egg-shaped containers. In green heart leaves of lettuce. Large green grapes, peeled and mixed with a pale-green or pale-pink mayonnaise, served on pale-green lettuce leaves, form a pleasing and highly ornamental with a fruit salad. Half a tablespoonful of softened gelatine is frequently added to half a pint of mayonnaise to give it more body, as it can be taken up in spoonfuls to garnish a dish.

**TOMATO MAYONNAISE.**  
This sauce is comparatively new and is delicious. It goes well with broiled fish, cold meats and vegetables. Stew half a pint of tomatoes, soften one teaspoonful of butter in a teaspoonful of cold water, add to hot tomato, stir well and rub through a fine sieve. Let cool, beating occasionally, then add to half a pint of mayonnaise, and give the sauce a beautiful pink color; heaped in little cucumber cups and served with broiled fish or cutlets it decorates a dish effectively and is pleasing to the palate as well.

**RAY-GOUGE SAUCE.**  
This is suitable for any little lump of fish to vegetable, and with it the plainest food is converted into a delicious dish. It may be served with hot dishes or in the form of dressing on cold viands, and when properly made it has an inviting deep-green color. Place in separate saucepans a handful each of well-washed tarragon, parsley, chervil and cress. Cover with boiling water; simmer for five minutes, drain and chop fine. Take a tablespoonful each of the parsley, tarragon and chervil and four tablespoonfuls of the cress; mix with them a tablespoonful of finely chopped chives and rub all through a sieve; add to half a pint of mayonnaise made with mustard.

**REMOULADE SAUCE.**  
Is another variation of mayonnaise and is especially fine for cold meats or game. Add to half a pint of mayonnaise a tablespoonful each of chopped parsley, tarragon and fennel, and half a clove of crushed garlic. Be careful to crush the garlic to a fine paste, as any little lump has a crude flavor. When making these green sauces a few tablespoonfuls of the yellow mayonnaise can be set aside before the herbs are added, and the two colors used in garnishing. Cold meat salads should be garnished, as they are not so pleasant to look at as green salads. A dot of yellow, with a ring of green, or parallel lines, running the length of the dish make the dish attractive.

**TARTAR SAUCE.**  
This is a variation of mayonnaise. It is served with hot or cold fish, with broiled lobsters, oysters or with cold meats, poultry or vegetables. Make a mayonnaise in the proportions given above. Add to it a tablespoonful of finely chopped parsley, and a tablespoonful each of chopped gherkins, olives and capers. An additional tablespoonful of chopped truffles converts this sauce into a truffle sauce.

**LIVOURNAISE SAUCE.**  
This is good with fish only, whether hot or cold. Add to half a pint of mayonnaise one tablespoonful each of anchovy paste and chopped parsley, one-fourth of a teaspoonful of ground nutmeg and four tablespoonfuls of whipped cream. This should be served very cold.

**PERFECT ANGEL CAKE.**  
**Exact Directions for Making a Favorite Dessert.**  
ANGEL cake, by the way, is not at all an expensive cake, especially at this season, when eggs are at their cheapest. Neither butter nor milk enters into its composition, and the egg yolks left over can be utilized in ice cream, mayonnaise, custard or a sunshine cake.

Neither is an angel cake hard to make, once certain principles are understood. The whites of the eggs are to be beaten until very stiff, then folded, not stirred into the dry ingredients, which have been sifted together a number of times, until thoroughly blended. The whites are to be beaten in a slow "bread" oven, and the cake should not stand a moment after it is mixed, lest the air bubbles beaten in with the whites break and vanish. A regular angel cake tin is nice, but not a necessity.

Any narrow bar tin, if perfectly clean, will answer. The eggs must be fresh and cold. If they are good, nine will answer for ten. The whites of the eggs are to be beaten in a clean white paper until it cools and becomes firm as the tin.

**Fashion Notes.**  
Bands of embroidered pongee are among the dress trimmings. Mohair glaze silk and fannel are the popular materials for bathing suits. The emerald matrix is one of the many popular stones for brooches and belt-pins. A green straw-hat with green feathers is the smart thing with your all-black gown. Lady apples with flowers and foliage form one of the fashionable decorations. Fine white serge makes the most fashionable yaachting suit, with stitched bands of the same material covering each seam, a stitched hip yoke and a short jacket, with pale blue glaze silk revers. Foreign fashion notes say that black silk gowns have been raised again to the pinnacle of triumph which they held 50 years ago in Paris, and that it is the favorite of women who wear them. In gloves for Summer wear there are some of white glaze kid which will wash. These cost more than other wash gloves, but they are satisfactory, and that is sufficient reason for their popularity. Silk gloves, with woven lace tops, are to be worn with thin gowns this Summer, as well as mitts, and they are both long enough to meet the elbow sleeves. Black, white and gray are the fashionable colors.

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**Exact Directions for Making a Favorite Dessert.**  
ANGEL cake, by the way, is not at all an expensive cake, especially at this season, when eggs are at their cheapest. Neither butter nor milk enters into its composition, and the egg yolks left over can be utilized in ice cream, mayonnaise, custard or a sunshine cake.

Neither is an angel cake hard to make, once certain principles are understood. The whites of the eggs are to be beaten until very stiff, then folded, not stirred into the dry ingredients, which have been sifted together a number of times, until thoroughly blended. The whites are to be beaten in a slow "bread" oven, and the cake should not stand a moment after it is mixed, lest the air bubbles beaten in with the whites break and vanish. A regular angel cake tin is nice, but not a necessity.

Any narrow bar tin, if perfectly clean, will answer. The eggs must be fresh and cold. If they are good, nine will answer for ten. The whites of the eggs are to be beaten in a clean white paper until it cools and becomes firm as the tin.

**Fashion Notes.**  
Bands of embroidered pongee are among the dress trimmings. Mohair glaze silk and fannel are the popular materials for bathing suits. The emerald matrix is one of the many popular stones for brooches and belt-pins. A green straw-hat with green feathers is the smart thing with your all-black gown. Lady apples with flowers and foliage form one of the fashionable decorations. Fine white serge makes the most fashionable yaachting suit, with stitched bands of the same material covering each seam, a stitched hip yoke and a short jacket, with pale blue glaze silk revers. Foreign fashion notes say that black silk gowns have been raised again to the pinnacle of triumph which they held 50 years ago in Paris, and that it is the favorite of women who wear them. In gloves for Summer wear there are some of white glaze kid which will wash. These cost more than other wash gloves, but they are satisfactory, and that is sufficient reason for their popularity. Silk gloves, with woven lace tops, are to be worn with thin gowns this Summer, as well as mitts, and they are both long enough to meet the elbow sleeves. Black, white and gray are the fashionable colors.



TWO GAY TOILETS FOR THE BEACH



A navy blue nun's veiling.



WHITE SUMMER FROCKS FOR LITTLE PEOPLE.