

TRAVELING RAIMENT ON TAILORED LINES

The Array of Fabrics for Hard-Wear Gowns Is Almost Bewildering



LOOSE COAT SUIT OF LIGHT-WEIGHT HOMESPUN.

THE NEW TWO-PIECE CIRCULAR SKIRT IN SHEPHERD'S PLAID.

PLAITED TWO-PIECE SUIT OF CHECKED GLORIA.

FOR some inexplicable reason, the feminine world goes a-traveling in Summer. The Spring, Fall or even Winter offers more attractions in traveling comfort, pure and simple, but the prevalence of a Summer vacation and a general sense of right to relaxation in hot weather is responsible for the tremendous vogue for Summer traveling among the masses.

The young wife closes her flat in town and goes uptown to visit her mother with the advent of hot weather. The mother of four or five active children closes her town house, and goes half-way across the continent to visit the old farm directly school vacations begin. The young woman who has worked in office or store for nine months begins to plan for a trip of some sort when the leaves burst in the city park. And it is known that this very day should mark the laying of her plans for the traveling gown, most important feature of her Summer wardrobe.

It is all very well to say that the gown does not make the woman, but in traveling it commands the respect of porters and other inferiors, and it often regulates the welcome accorded a girl on her first visit to a punctilious and conservative hostess, for in no way does a woman show her breeding as in the selection of her traveling gown, and in no place is the sin of overdressing more conspicuous than on a railway train or a boat.

The economical woman chooses her traveling gown and all its accessories with a view to their utility in other directions. The business girl counts upon its doing service when she returns to the office after her vacation. The wife and mother expects to utilize the dress later for shopping, and perhaps even church wear in the early Fall.

The general effect of a traveling gown should be that of smartness and trimness. It should afford no lodging place for dust or train grime. It should be neither so dark as to show dust nor so light as to catch the least fleck of soil. And the inexperienced shopper will do well to approach the salesman at a good shop with the simple statement that she wants to see some of the best fabrics for traveling gowns. In response to this request she will find a field practically without limit.

Just coat will employ a long, all-enveloping coat of this nature over a shirtwaist suit of silk or mohair. But for the average purse the two-piece suit of rough cloth or mohair, with a harmonious shirtwaist, will give best value in present and future wear.

The short jacket, with perhaps the position back, is the ideal traveling coat, as redinkotes or long-tailed jackets of any sort create, while the bolero can be hung on a hook or even folded on the rack overhead, with less danger to its freshness and good lines.

The traveling skirt clears the ground all the way round, and it comes in an infinite variety of styles. For the girl who carries herself well and has a faculty for keeping her gowns fresh and smart-looking, the skirt of the moment is the two-piece circular pattern with a seam directly down the front. This is considered particularly desirable when evolved from small, indefinite checks and plaids, but it is a question whether it is a skirt which meets the needs of an economical girl, as it is more apt to get out of shape than the pleated skirt. Unless cut by an expert, it is apt also to hang in points, sagging here or there in a most trying fashion, and if it is bought ready-made its seams, and particularly the piececut of the skirt, must be regarded with suspicion. Here is where the sagging will be noticed first if the grain of the skirt is not preserved in the junction.

As to the general cut of the gown, the prospective traveler must solve this problem according to the nature of her journey and the length of her purse. The woman who can afford the luxury of a silk

plaited two-piece suit of mohair, showing yoke effect in skirt.

PLAITED TWO-PIECE SUIT OF MOHAIR, SHOWING YOKE EFFECT IN SKIRT.

the jackets are built from pleats to match, in size and arrangement of those employed for the skirts. A noticeable feature of the very full pleated skirts is the double or triple line of stitching which outlines the waist and hips on a good curve and simulates a yoke. These pleated skirts are particularly effective on a slender girl, who may also venture on the full-pleated bolero or blouse jacket to match. If they are adopted by a stout woman, the pleats must be stitched very flat and the yoke line must be clearly defined.

A skirt which will be found most effective on a stout woman is a new tailored design, which shows a yoke box-pleated in the front, and smaller box pleats running down from either hip and in the center of the back, making four

box pleats in all. Between these the skirt is laid in fine side pleats. Another skirt shows a plain panel down the front, with side pleats turning in toward the panel at intervals, all the way round, and these pleats, just at the knee, are held in place by flaps of the cloth, finished off with buttons. Still a third skirt shows five box pleats, the largest outlining the center of the skirt in front. Between these are panels finished at the bottom with a V-shaped point, under which are stitched four side pleats, which, with the box pleats, give a delightful flare around the foot of the skirt.

In the matter of blouses, gunmetal black silk, sober shades of pongee and mohair, plain and figured, with collar and cuffs set in tucked lawn or broderie Anglaise, are preferred generally to wash

PLAITED TWO-PIECE SUIT OF CHECKED GLORIA.

shirtwaists. Many of the boleros for traveling show pieces of linen outlining the front, in exactly the fashion displayed in the white edgings for men's vests. White and cream colored vests and chemisettes and dickers are also combined, with heavy cloth in traveling gowns, and these are detachable, so that they can be removed on entering the train and replaced when the traveler reaches her destination. Anything white or cream colored must be immaculate if it is to add and not detract from the traveler's raiment.

Fetters of mohair and mercerized saten are preferred to the lingerie skirt for wear beneath the traveling gown. The light-weight silk petticoat is, of course, the most desirable garment of all, but the mohair is an admirable substitute.

KATHARINE ANDERSON.

Food Value of Various Vegetables

THE craze for all things Japanese which has been marked since "the Yankess of the East" have scored martial success, has now invaded that holy of holies in domestic life, the culinary department. The American housewife has read that the Japanese owes his marvelous strength and endurance, as well as his smooth, if dark, complexion, to a well-balanced vegetable diet. Hence in many an American home today, where meat has always played the star role in dietetics, vegetables have usurped the place of honor.

Vegetables should be divided into four classes: First, those containing nitrogen, which is the muscle and tissue-building quality, in which may be included peas, beans, asparagus, cereals, nuts and gluten macaroni; second, the vegetables rich in starch and sugar, such as rice, potatoes or ordinary macaroni. A few vegetables there are which yield fat, such as certain nuts and olives. The last and least valuable are the vegetables which contain principally water and mineral matter, such as cabbage, carrots, turnips, lettuce, tomatoes, etc.

Green vegetables, such as tomatoes, lettuce, asparagus and even cucumbers, marinated in oil and vinegar, are excellent for toning the bowels and clearing the complexion. Carrots are also considered excellent for the complexion, and boiled onions are said to be extremely strengthening. The Italian practically lives on macaroni or spaghetti stewed in tomatoes and mixed with cheese. The Japanese build up firm, solid flesh on a diet of rice.

how fresh they may arrive from the truck garden.

French Beans a la Creme.—String, but do not break, two pounds of young French beans. Cook in unsalted boiling water until they are tender enough to pierce with a toothpick or a straw, but do not let them boil long enough to collect in a shapeless mass. Have ready a sauce made as follows: Rub the bottom and sides of a stewpan with a freshly cut onion. Melt in this pan two ounces of butter and rub into it an ounce of flour, forming a smooth paste. Then add gradually half a pint of cream and stir until the sauce thickens. Season with salt, pepper, a pinch of sugar and nutmeg, and a few drops of tarragon vinegar. Into this sauce pour the beans. Mix just long enough so that the beans are thoroughly hot and serve in a hot vegetable dish, with a sprig of parsley rising from the center. If the cream is not at hand, substitute half a pint of milk from which the cream has not been removed.

Asparagus is frequently served in a most unpalatable form in the American household because the cook pays more attention to her sauce than to her vegetable, and serves a creamy, delicious dressing over a tough, indigestible stalk. Asparagus is sold in bundles. The string should be cut and each stalk carefully washed in cold water and then trimmed; that is, cut from the lower end the woody, hard fiber, then lightly pare off the outside skin until it begins to turn green toward the head. Now tie into small bundles, three or four stalks to the bundle, and lay these carefully into a kettle of boiling, salted water. One careful cook lays the asparagus in a long, narrow basket-sieve, with a handle, and drops this into boiling water, as she fries potatoes in boiling lard. When the asparagus is cooked, which

usually requires about 20 minutes, she lifts sieve and asparagus right out of the water and sets it to drain over a pan on the back of the stove. In this way there is no chance of the asparagus being water soaked, and it is less apt to break. While the asparagus is cooking make the toast and sauce. Trim off the crust of the bread and cut into square pieces. Toast in a hot oven. Melt butter in a saucepan and arrange them neatly on a hot platter. When the asparagus is drained, arrange it neatly on the toast, with the tips all pointing in one direction, and brush with a little melted butter. Sauté Hollandaise.—Boil one bay leaf and a tablespoonful of chopped onion with two tablespoonfuls of tarragon vinegar. Drain and pour them into a vegetable dish. This is the ideal way of serving new peas, and fancy dishes from this vegetable are not desirable until they have reached the point where they are old. Later in the season they can be prepared through a sieve and worked into a puree or served with a cream sauce.

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cooked on a buttered tin in the oven until just tender. Have ready a sauce made according to the directions given below. Garnish the top of each egg with about a teaspoonful of it and scatter a little finely chopped parsley over it. Pour the remainder of the sauce round the tomatoes, but without covering them.

The Power of Song.

Knit with the threads of life's weaver. By those dread powers that weave the woof—Whose art the singer's spell can sever? Whose breath has made to music proof? Lo, to the bard a wand of wonder. The herald of the gods has given: He sticks the soul the death-realm under. Or lifts it breathless up to heaven—Half sport, half earnest, rocking its devotion Upon the tremulous ladder of emotion.

AN anxious little wife armed with a formidable shopping list, met her dearest friend in the basement of a department store.

Dame Fashion's Decree as to Buttons

WITH the change of frills and furrows from heavy silk and wool materials to the sheerest and thinnest of Summer fabrics, the decorative button loses none of its Winter popularity. It does, however, have the appearance of being an integral part of the lightweight frock which it adorns. Most of the fancy buttons come in three sizes, from the two-inch button for the giraffe to the quarter-inch button for collar and cuffs.

Mother-of-pearl undoubtedly plays the largest part in the foundation of the Summer buttons. Unadorned it serves as the approved fastening for morning shirtwaists, but for trimming more elaborate bodices it takes on endless embellishments and decorations. Extremely delicate is a button with a gold filigree center and a quarter-inch mother-of-pearl rim overlaid with gold filigree. Another pearl button is ornamented with a small gold cross, the top of the circle being cut out to form the upper petals of the flower. For big coat buttons the opalescent mother-of-pearl is covered with sterling silver filigree of flowery pattern, a single button of this design selling for \$1.

setting off one of the numberless varieties of shepherd checks. Shaded and changeable silks are likewise imitated in metal buttons, a silky finished button of porcelain a piece of the sintering itself covers the center of the button.

When a button finishes the end of braid bands or loops or straps, it is covered with braid to match. Lion's paws are trimmed with linen-covered buttons, and on an embroidered frock the buttons have embroidered coverings done in the same design in miniature.

This seems to be the year when the girl who can do hand painting will be able to use her art as she never has before. China buttons, exquisitely ornamented with ideal heads or dainty flowers, are the coveted possession of the Summer girl of 1935.

When straw frames are not used, stone or porcelain jardiniere are most attractively decorated in the richest of delft blue, old rose and shaded browns. One enormous palm vase in deep blue shows Shakespearian scenes against a gold ground. Another displays quiet country scenes in pink, standing out on a white ground. But the shopper does not have to

turn in dismay from these magnificent and costly jardiniere, for just beside them are vases with the same artistic coloring in simple design, for less than half the price. Noteworthy among these is a brown vase decorated with golden brown flowers, in perfect imitation of the more expensive brown pottery.

Jardiniere resting on porcelain standards are more popular this year than ever with the woman who has a spacious porch and a well-lined pocketbook. Among the most striking of the new designs is a stand and vase four feet in height. In a rich blending of deep ashy blue and leaf green, water lily leaves are scattered gracefully about the standard and culminate in a rose-shaped vase showing a few leaves and an occasional white lily, which is extremely natural.

Something New in Jardiniere for Porch Plants

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