TRAVELING COSTUMES ADMIRED IN PARIS

TRAVELLING GOWNS ORDERED BY AUTUMN BRIDES

SMART COSTUMES SEEN IN RAILWAY STATIONS

PARIS, June 16.—(Special Correspondence of The Sunday Oregonian).—Costumes de voyage are just now occupying the attention of many of the great makers.

"The reason?" said one great maker. "Well, it is because of the enormous demand. Paris is full of travelers, and, except for Americans, who have, as a rule, excellent taste, they all arrive atrociously dressed." French witticisms on this last point are everywhere heard, and it must be confessed that America does not always receive the bouquet. The train scarcely puffs into the station ere the stranger is spotted, something odd, to French eyes, giving her away. Eyebrows lift as a fair daughter of Britain goes by with her long tread, and comment is audible and not always beautiful. "Regardez! Another tournure, still another Bath bun!"

This gets to be funny after awhile, for directly the listener sees that England is really a country of enormous tournures and Bath buns. Nine out of every ten Englishwomen go by with the ungainly hump at the back, and the round, smooth, net-covered wad of hair, which to Parisian eyes, used to the cushioned and curled wonders of the coiffure of the moment, has no reason whatever for being.

However, as far as the American woman is concerned, she is soon so Parisianized that it is often difficult to separate her from her French sisters. Then many travelers who know the annoyances which arise in Paris from too obvious strangerhood often buy French traveling wraps in London, and so make their entree into the beautiful city without remark.

With it all, Paris is full of inconsistencies in this all important matter. Visitors from the Provences, whose styles are renewed only every ten years, pass unremarked, while all the odd costumes of costume countries are accepted as a matter of course. Thus is Paris at once the most capricious and most delightful city in the whole world.

To see traveling toilettes in their perfection it is first of all necessary to encounter elegant travelers en voyage. This is difficult with the native Parisian, as the smart class here is very exclusive, and private railway carriages and automobiles hide the traveler from common eyes.

Notwithstanding, there are some delightful confections seen entering or leaving some one of the various railway stations; and so complete is the Parisian transformation that nobody would recognize the wearers of these as the same persons who arrived but a little while ago.

Of equal, perhaps more, importance is to have the entree of some first-class place where these feats of cunning millinery are turned out. In midsummer the best people give almost their entire attention to them, one well-known faiseur having achieved an enviable reputation here through traveling toilettes alone. So to this artist of renown the writer went yesterday; the great maker, who has the manner and appearance of any elegant man of the world, beginning:

"Who are my best customers? Why—after Parisians—Americans, of course. Americans don't care what a thing costs. They have natural taste, besides—admirable taste—and, above everything, the slim figures necessary for chic dress."

A gentle tap at the Parisian here who gets fat, alas, too soon, and once more a very amiable little sermon against the toilettes first worn by the stranger.

"For dress is a science, an education, and madame comes to Paris—assurement—to learn." The moral of this is obvious—go to Monsieur D—— immediately upon arrival. "To come to the toilettes themselves, in point of material, plaids it was observed was this great artist's first choice.

"Plaids in every conceivable texture, you see; cheviots, homespun, laine, mohair, silk, etc. And observe nothing eclatant—knocking as you say in English, too obtrusive, too checkerboard. All medium-sized with a soft undershadow and a bias effect. That is essential, the bias—and will you believe it? this graceful crossing is done in the weaving. Then with plaid—blue, red, brown, dove-gray or fume—a touch of deeper velvet for collar, cuffs, belt, etc., and a white vest. But all of this for the coat, for there are no plaid gowns. Remember that, no plaid toilettes du tout though tiny checks—infinitesimal—may appear. Chapeau, shoes, gloves, all must be in keeping. A traveling chapeau I am exploiting has a veil of chiffon cloth. This is good for dust, hangs gracefully by moments, hides Madame's weariness at others, and always enhances her beauty.

"Gloves? Biarritz are my gants, those which slip over the hand very loosely without buttons, and preferably of wash leather. Then with costumes in almost any color I advise laced boots—short tops, of Russia leather, blucher fastenings, of dull red or brown. For brown shoes 'champagne' and 'dust' are new shades."

As to form for coats shown by this maker, models were countless. A species of half-fitting ragian with a cape—covering only the shoulder and back of the coat—was one exclusive design, with which, despite his flurry against plaid toilettes, went a matching skirt. Monsieur explained that readily: "The under blouse, you see, is plain brown silk, and this and the white pique vest of the coat cut the ugliness all-plaid would make. Though," he smiled deprecatingly, "the skirt was my customer's choice."

With this stunning coat and skirt, the blurred brown plaid of which had the desired bias, went an equally effective hat. The shape was a species of French sailor, very wide in brim, large and flat in crown, of brown satin straw, which an immensely long veil of white chiffon cloth trimmed entirely. One end of this veil was tied in a huge bow at the front of the hat, and the other, spreading out widely, fell in a long square behind. "White Biarritz gloves and brown shoes and brown umbrella," said Monsieur in conclusion, "should accompany this very smart little plaid raglan cape with a wide hood for a child of 7."

Another maker, renowned for riding habits and other garments of a strictly tailored cast, showed a predilection for plain cloth, covert, with invisible stripes and Empire cuts. One coat, openly confessed to be made after a garment worn by Madame Jane Hading, more than suggested the taste and style of this beautiful actress. Cut with the effect of a little separate coat, this long garment was essentially Empire in essence. The coat portion, which hung loosely above the flowing skirt, was finished with three applied tucks of the material, and the three-quarter puff sleeves showing immense fulness. Only stitching and these tiny folds upon the jacket trimmed this elegant garment, which was of pâle olive cloth. A plain black satin skirt—woolsoft in fall—and a tiny black turban with olive tulle and natural tinted peacocks were shown with it.

The different shades shown everywhere in these graceful feathers are eternally surprising, and as yet there is no diminution in their elegant vogue.

Apropos of veils, launched by America la violette is now the most Parisian of coquetries. There are dozens of ways of putting them on, but each seems so individual that no one method may be denominated as the thing. As now worn, the veil is the Parisian fan—the chief arrow is the coquette's quiver.

Delightful things are seen in traveling underwear, which is rarely white here. Black or dust color for traveling, these exploited in soft silk, pongee and batiste of a sublime softness. It seems strange to see this somberly hued underwear, but everything is so exquisitely made, so daintily needleworked, that hue is no detriment. Then, when the uncertainties of unknown laundries come to be considered, it is easily understood why traveling lingerie is not white.

In Paris alone the careful and gifted blanchisseuse is a tradition. The best laundries do up things exquisitely, but tinted handkerchief borders and delicate textiles are soon a thing of the past. Hard water and harder soaps are responsible for this, but so complete is the cleaning method that the traveler may laugh at even bottles of ink, hair dye or what-not spilled over everything.

There is word upon the carpet that some of the traveling coats and gowns now being made presage Autumn styles. Some are plainly modifications of Spring effects, for when French makers have found a charming style they wisely continue it, especially for garments which are to be worn at the beginning of a season, before entirely new modes may be launched. Conspicuous among the novelties of the moment are some closely-fitting coats with almost tight sleeves, and hip and three-quarter lengths. These are predicted for tailor gowns, whose skirts are likely to be short enough to escape the ground all round, and with a godet fullness. One little frock of this sort, worn by a wax manikin at a smart place, had a military trimming of black braid, gilt buttons and scarlet cloth.

The vogue of all the silky handsome braids of the Summer continues unabated, and gowns shown for first Autumn use almost invariably display them. Very narrow vests in some sharply contrasting color also distinguish a number of these frocks, especially those with coarse, mannish coats. Accompanying these dapper frocks, which are shown in coarsely ribbed serges, cloth, cheviot, etc., are some little turbans of close build, with bird breasts and wing trimmings. These sit upon the coiffures, which are daily becoming more elaborate, with a conical smallness; but the hat is only complement to the hair arrangement nowadays, and so prevailing is this exaction that the woman with much hat and little hair is quite an eccentricity.

Many costumes for Autumn brides are included among the traveling things, some of these showing skirts and long loose coats in pale brown, lava-gray or Vesuvius red cloth. These last titles, as may be fancied, have been inspired by the Italian tragedy; San Francisco contributing the name of "earthquake" to a tremendous color, very nearly opalescent, employed by one maker for chiffons. Paris is full of fancies, and the greatest tragedy gives inspiration for flights. The delicate shades of earthquake sands thrown up in Italy and California are all copied by late colors, and the most modish traveling umbrellas have handles of carved lava.

More charming inspiration is gained from Princess Ena's marriage, this important event giving rise to a tremendous revival in Spanish shawls and ornaments of all sorts. These shawls, which have long fringes and magnificent embroideries, are already worn by Parisiennes for evening wraps with immense chic. The shawl is doubled and put on square, the right end carried tightly across the bust and held in place by the left arm. This disposal is eminently Spanish, showing off a slim figure, besides, to perfection. The long scarfs are worn in the same way; or after being drawn tight over the arms the ends are allowed to hang at each side.

The huge Spanish combs, though unsuited to the present styles of coiffures, are also everywhere shown, while the newest fans are immensely big and Spanish in decoration.

Returning to traveling toilets, three of those here pictured have been described. The two remaining costumes, ordered for October brides, are of cloth, in rouge Vesuve and lava gray. Appropriate hats, the abundance of whose feathers predicts continuance for these handsome ornaments, accompany them.

NINA FITCH.

Concerning the Making of an Ordinary Cook

More About Pickles, by Lillian E. Tingle, Director Portland School of Domestic Science.

EVEN the most ordinary of ordinary cooks will find it to her advantage to keep on hand a supply not only of spices and herbs, but also of "store sauces," flavored vinegars, and a few well-chosen pickles or chutnees. These food adjuncts may appear costly to the short-sighted housekeeper, and a certain class of food faddists will denounce them as unhygienic, since they contain little or no nutriment and may be very harmful when used in excess, or in order to produce an artificial desire for unnecessary food. But as a matter of fact, the use of spice and condiments in moderation is economical, since by them plain and inexpensive food material may be varied and made palatable; while for persons of average digestive powers the flavor and mild stimulation supplied by the judicious use of spices and condiments may certainly increase the healthfulness of their diet. Don't be like the small boy who told his mother that he did not think what his auntie gave him for lunch could possibly be a "health food," because it tasted "real good." But don't use highly seasoned sauces and pickles to overpower delicate natural flavors, and don't produce them, country hotel fashion, at every meal. I have known housekeepers whose cooking reminded me of a certain railroad restaurant dinner I once had. The food itself tasted all alike, with a faint undercurrent flavor of dishwater; but I counted no less than 17 different kinds of sauces and pickles on the table.

Besides the omnipresent cucumber, excellent sour, sour-sweet, or hot pickles can be made from any of the following: Onions, cauliflower, cabbage (red and white), beets, carrots, beans, celery, parsnips, tomatoes (both red and green), Kentish cherries, unripe peaches, green gooseberries, green plums, green walnuts, green apples, unripe nasturtium seeds and mushrooms. You see that they all contain a good deal of undigestible cellulose and have little nutritive material, so be discreet in using them. The spices generally used are pepper corns, small red chilies, ginger root, allspice berries, cloves, mustard seed, celery seed, tumeric and cayenne. The last two are used mostly for hot pickles of the "piccalilli" or mustard pickle type. The other spices, except celery seed, can often be bought ready mixed, although many cooks have their own favorite proportions and prefer to buy them separately. Horse radish and mace are used in some kinds of pickle.

The vinegar may be cider, malt or "white wine" vinegar, just as you prefer. In Oregon at least, there seems at present little to fear from harmful adulterated vinegar, according to the Food Commissioner's report, although occasionally vinegar may be sold, especially in the country that is not up to standard strength. Here, however, the damage done is to the pocket-book rather than to the health of the purchaser. If you have a weakness for salads (as the majority of women have) you will do well to make up small bottles of flavored vinegars wherewith to vary your dressings. Tarragon vinegar is essential for good mayonnaise; celery, nasturtium, mint, chili pepper, mushroom and shalot or onion vinegars, are all useful. The best way of making them is to crush the flavoring material slightly and infuse it in cold vinegar keeping it for a month or two before straining for use; but if wanted in a hurry, the vinegar may be heated and poured over the crushed herbs or seeds. A good mixed vinegar for use in salads and sauces is made by infusing 4 tablespoonfuls of garden cress, 3 tablespoonsful of green mustard, 1 tablespoonful of tarragon leaves, 1 teaspoonful of chervil (if you can get it), 1 teaspoonful of parsley, 1 teaspoonful of celery seed and a clove of garlic or tablespoonful of onion juice in 1 quart of vinegar. The green herbs are measured after chopping. Strain and bottle after standing one week.

For pickles the mixed spices are bruised and tied in a cheese-cloth sack and heated in the vinegar to extract the flavor. The vinegar is generally poured while hot over the material to be pickled; but many people prefer the rather crisper pickles that result from the use of the cold vinegar. In the latter case longer keeping is necessary before the pickles are ready for use.

You can prepare your vegetables for the vinegar in one of several ways, according to their nature. First—Soak in brine, one pint salt to six quarts water, let stand a day or two; pour off the brine, bring it to the boil, scald the vegetables in, let stand until cool, drain, and cover with hot spiced vinegar. Cucumbers, onions, beans, cauliflower and mixed pickles are often done in this way.

Slice your material and put in in layers on a large dish, sprinkling each layer with salt. Use not more than a cup of fine dry salt to a peck of green tomatoes or corresponding amount of other material. Let lie over night; drain and scald with hot vinegar, or cook a short time in the vinegar according to its needs. Don't forget to drain off the salt liquor. I know a girl who made red cabbage pickle as she thought she had seen her grandmother do it. She was most generous in sprinkling the salt, packed salt and cabbage together into cans next day, and gaily poured on the vinegar, rejoicing in her "simple method." When eating time came you would have thought Lot's wife herself was in the jars.

Third—steam or cook the vegetables and pour the spiced vinegar over. This is good for beets, carrots, parsnips and cauliflower. It is best for immediate use.

Fourth—Simply infuse the material in cold vinegar with the spices. This is convenient for nasturtium seeds, which can be gathered daily as they form and dropped into a bottle of vinegar. The same applies to button mushrooms, if you are lucky enough to live where they grow. A quick pickle known as "Ladies' Delight," is made by packing in cans equal parts of chopped onions and apple with a few raisins (say one cup raisins to three cups each of apples and onions) and pouring cold spiced vinegar over them.

Lemons or limes have gashes cut in the skin in which salt is rubbed and allowed to lie for a few days. Green plums and walnuts must be used before the shell forms. This can be ascertained by pricking with a long darning needle. The plums can be done by method one. The walnuts are done similarly, but are taken from the brine and allowed to blacken in the sun before being treated with vinegar. This gives a peculiar and I believe a specially English pickle, but is usually liked when tried.

Peach or cucumber "mangoes" are made by removing the inside and inserting a stuffing of mustard seed, scraped horseradish and garlic; the sides are then bound together with a thread.

It is decidedly difficult to give flavoring formulae for vinegar that will suit all tastes, but the following may be suggestive:

First—For sour pickles: Two quarts vinegar, two red peppers, two tablespoons alspice berries, one tablespoon cloves, two tablespoons peppercorns, two cups mustard seed, celery seed, horseradish and garlic may be used if liked.

Second—For hot pickles: Same as above with the addition of cayenne or tabasco with one cup horseradish, one ounce root ginger and extra mustard seed.

Third—For mustard pickles: Two quarts vinegar, two cups sugar, one-half cup flower, quarter pound ground mustard, half ounce tumeric (or quarter pound curry powder, if you like it hot), alspice and cinnamon (ground) are sometimes liked with this.

Fourth—For olive oil pickles: Two quarts vinegar, one teaspoon cloves, one teaspoon alspice, one tablespoon broken cinnamon, one cup olive oil, one cup sugar, half cup mustard, one or two tablespoons onion juice.

Fifth—For mild pickles (slightly sweet) Two quarts vinegar, three-quarters cup sugar, one tablespoon cloves, one tablespoon pepper corns, one bay leaf, two tablespoons mustard seed.

No matter whose recipe you follow remember always to taste the spiced vinegar before you use it. Spices, vinegar and personal tastes are all variable in quality; and a formula that is satisfactory this year may have to be varied slightly next year in order to get equally good results.

LILIAN E. TINGLE.

Some Deep-Sea Thoughts.

Boston Traveler.

A sailor's life is a wonderful thing—so variegated like!
He never knows where he is going to land
or what he is going to strike.
He may be wrecked on a coral reef and eaten
by hungry sharks,
Or he may not be—do you catch my drift
and the tenor of my remarks?

He may, you see, depart from port, where the
water is calm and flat,
And presently hit a frightful storm—do you
see what I'm driving at?
Well, that is the hand of fate, you know, a
hidden, mysterious force
Which guides and steers and goes butting
round—you know what I mean, of
course.

This element of uncertainty, of something-
may-happenness,
Is what I'm endeavoring to get at—you follow
me, more or less?
The sight of a barometric drop produces a
shuddering
And trains of extremely high-class thought
and—well, all that sort of thing.

And thus the sailor is hushed and awed and
filled with a childlike doubt,
A sense of pulsating mystery—I was trying
to bring these out.
It's deucedly psychological and, according to
those who know it,
Reacts—do you see?—internally, and—oh, read
a deep-sea poet!

An Off-Hand Reply.

Washington Star.

"What is the chief product of Panama?"

And the great statesman never looked up from the momentous document as he replied:

"Conversation."

Simple and Useful Recipes for the Laundry

Chemicals Any Housewife Can Make, Which Will Keep Linen Free From Blemishes.

FIRST, peel, slice and pound two onions, then add one pint of vinegar, and four ouces of fuller's earth, mix well and add four ounces of washing soda. Simmer slowly for ten minutes, strain carefully and bottle. This mixture will keep fresh for a long time and is chiefly used for bad scorch stains.

Blue for Rinsing Purposes.

Put one ounce of oxalic acid and one ounce of Prussian blue into a large basin and pour over them five quarts of cold water. Let the mixture stand covered for 24 hours, stirring it occasionally, then strain through muslin and pour into bottles.

This is a most satisfactory kind of blue for general use, as it does not streak the linen, and, besides being strong, it has the advantage of being cheap.

How to Whiten Yellowed Clothes.

To whiten clothes that have become yellowed in consequence of being laid away for some time:

Soak them over night in luke-warm water and next morning wash in good clean suds, then put them in a wash-boiler with cold water and some pieces of white curd soap and one teaspoonful of powdered borax. Boil for 20 minutes, rinse immediately and leave them for another night in clean, cold water, to which a little powdered borax has been added.

Hay Water.

Place a good handful of hay seeds, or a small quantity of hay, into a pan and cover with at least a quart of water; bring the water to boiling point and simmer until the solution becomes dark in color. Strain and it is ready for use. Hay water is used for the washing of brown Holland materials or for the tinting of laces. When employed for the latter purpose the solution must be concentrated.

Bran Water.

Put into a pan one cupful of bran, and cover with one quart of cold water, and bring slowly to the boil.

Allow it to simmer for half an hour, strain through a piece of muslin, add another quart of water to make it luke-warm and also add a little melted soap. As bran water has a certain cleansing property, less soap is necessary than for ordinary water. It has also a stiffening power, and no starch is required to stiffen articles for which bran water is used.

Bran water is sometimes employed for the washing of cretonne and art work with a colored background. These articles are washed in bran water, rinsed, wrung and rolled in a cloth and ironed on the wrong side. The cretonne is better if slightly dried before ironing.

Bleaching Liquor.

Put half a pound of chlorinated lime into a basin, add half a gallon of boiling water and two tablespoonfuls of washing soda. Stir to break up all the lumps and to enable the water to extract all the chlorine. Strain carefully to remove all the powder, and so make the liquod clear. Bottle and keep ready for use.

This liquor is used chiefly for the removal of obstinate organic stains, such as dyes, fruit and wine, old tea and coffee stains. But it should only be used for fabrics made from vegetable fibers, such as linen and cotton, as its application to wool and silk proves fatal to the fibers.

The solution should never be stronger than one part of the liquor to four parts of hot water.

Prepared Tea for Black Lace.

Take one level tablespoonful of dry tea, one teaspoonful of gum arabic, and one pint of boiling water. Put all these in a saucepan and simmer slowly over the fire until the gum arabic is dissolved and the tea a good black color. Stir occasionally to prevent the gum sticking to the pan, and strain through muslin.

Ivy Leaf Solution.

Secure a quantity of dry leaves and wash them thoroughly, put them into a pan and cover with water; bring the liquid to boiling point and allow it simmer for an hour or two; then strain it into the washing water for dark prints, carefully keeping back the leaves.

This liquid is used in the washing water to fix the color of dark blue, red and black prints. It must not be used for light colors, because the dark color of the liquid would spoil the appearance of the print.

Gum Water.

Wash four ounces of gum arabic in cold water to remove dust and wood fiber. Then add one quart of boiling water. Put in a warm place and stir frequently with a wooden spoon until the gum melts; strain through a piece of muslin and bottle, when it is ready for use.

Gum water is used for fine laces, silks and flannel waists, also sometimes for black and dark blue sateens and art work sewn in silk colors.

Melted Soap.

Shred about four ounces of soap into a pan or jar. Cover with one pint of water and put by the side of a fire to melt. The liquid should not be allowed to boil, as part of the soap will harden against the sides of the pan and become wasted. It is economical to use in this way the small scraps of soap that cannot be used for other purposes.

Ammonia Soap for Flannels.

Make a lather of melted soap and moderately warm water, add liquid ammonia in the proportion of one tablespoonful to two gallons of water. It must be covered while in use, as the ammonia will evaporate, and if the water becomes cold the flannel will not be clean.

Alum Water.

This is used for rinsing curtains and muslin hangings and children's dresses and pinafores, rendering them non-inflammable. Dissolve two ounces alum in one gallon of water and use for rinsing.

To the American Hen.

Puck.

(Poets may sing of the glory of the eagle but the American hen that can equal the production of all our mines is entitled to a tribute for her industry.)

Oh, let the country pin
Its faith to you, or hen,
And it will surely win
The scads that glad all men.
You beat the fruitful mine
When on a record lay,
And so your fame must shine
Forever and a day.
All patriots may dream,
While looking on your backie
With joy supreme;
The eagle's scream
Is beaten by your cackle.

Oh, bird of boundless joy,
And cashful industry,
You make all care a toy
That's beautiful to see.
Oh, long enjoy your day
That is a day of gold!
Lay on, oh hen, and may
You na'er be laid out cold.
With wondrous vim agleam
You make all song and quackle
Like six cents seem—
The eagle's scream
Is beaten by your cackle