

# STREET AND TRAVEL TOGS *by Corinne Lowe*

**N**EW YORK.—[Special Correspondence.]— Even in the gay nineties they seemed to wear sports clothes on board an ocean liner. One recalls vividly, for example, the description of the American girl in Richard Harding Davis' "Princess Aline" as she paced the deck in her blue sweater muffled up about her throat. And does not this same little novel of the nineties allude somewhat scathingly to the other American girl dressed as if she thought an ocean steamer were a private yacht?

The elegance and sophistication of today's sweaters but one indication of the steady advance of sports clothes in general. In these times they are worn every place, but they are worn with particular enthusiasm on an ocean trip. With a fleet of this kind of attire and a few evening gowns any woman can undertake to circumnavigate the globe.

When it comes to both steamer and train wear we are becoming more and more addicted to the tweed. With a tweed suit, for example, and a number of harmonizing sweaters topped by either fur or cloth coat one is perfectly equipped for the most correct ocean liner. A tweed ensemble is perhaps even better. A tweed steamer coat leaves nothing to be desired. So on through every exigency of our water route.

Perhaps the best selection for the tweed suit we need for travel is one built on tailored and boyish lines. A sack coat with a wrap-around skirt—a simple tulleur like this provides a background for all the gay and expensive accessories we may choose to collect. We may wear it with different hats and sweaters and scarfs and so extract from it the last essence of variety. Nor do we need feel guilty about the economy of our attire. The accessories for our keystone will mount to a formidable sum—provided, of course, we pursue that course held up to us by every smartly attired woman—of getting accessories as fine and costly as our purse can buy.

As a matter of fact, it is perfectly wonderful what one can do by adding a hundred dollars' worth of good accessories to some simple little tweed suit we may have picked up for thirty-nine fifty. A silk scarf of Gallic origin, an imported sweater of finest weave and most exclusive design, correct shoes and stockings and gloves, and, above all, a good felt hat—who ever glances at that simple little suit when such accessories catch the eye?

We present at the extreme left a version of the tweed suit which, although not so good for wear under the coat enforced by so many days on ship board, is a smart and satisfactory costume for those hours of promenade when we can dispense with a wrap. Made in brown and tan tweed, it attaches to the coat that shoulder cape which a number of our spring coats are adopting. The jacket shows an original surplice closing in connection with a stitched down continuation of the collar, and the skirt, with its gods, seems to merge into this closing.

There are several possibilities in the shoes with which one may set off this suit. First, from the standpoint of our most exclusive sentiment, are oxfords of lizard. Next come either oxfords or one trap pumps of alligator. We are also permitted to wear either of these tailored types in brown suede.

It is certainly a case of all hands on deck, for the band motivation is apparent throughout all the realm of sports clothes. The sweater is one of the most active propagandists for this mode, and so we find the lady in our tweed suit wearing a beige jersey sweater with a round neck which is bordered with



*Appropriately enough, the beige jersey sweater worn with this steamer suit of brown tweed, at the extreme left, also has a crew-neck. Although not seen, the sweater is banded in graduated stripes of brown. The suit presents smart details in its surplice closing, front fullness and, above all, in the*

*shoulder cape. Next, a one piece frock of almond green rep is treated to fine tucking and allotted a wide belt of matching suede.*

*In the center, the vogue of gray is indicated in a tweed ensemble of gray tones trimmed with gray krimmer. A one piece*

*tweed frock is the traveling companion of this outfit.*

*Fourth, a one piece frock of dove gray kasha further bears out the ocean gray hound theory.*

*Last, a brown tweed ensemble unites with a beige jersey bodice and is set off with mottled brown calfskin.*

graduated bands of brown. Carrying out this same policy, the beige felt hat is banded in brown, or, of course, it might be inset with bands of brown felt.

There are many selections available for other sweaters to be worn with this costume. One might select for every other day a beige or brown interwoven with threads of gold. One might substitute the heavier and fashionable homespun weaves instead of the jersey. Above all, it is entirely lawful to choose some color such as rose, bois de rose, green, or blue. Many women do this latter in the interests of becomingness, for it must be admitted that some of us are not gifted wearers of beige, and in order to relieve the strain we choose accessories of a more friendly hue.

Of course, once launched upon this contrasting color we've got to stick to our story. If you wear with the beige tweed suit—or the gray one—a sweater of blue, then some other accessory or two has to bear out the message. If not the felt hat,

then the bag, or boutonniere, or scarf.

For wear under the steamer coat there is a wide range of frocks in both one piece and two piece effect. Among the outstanding favorites for these are wool jersey and knitted weaves, in general, kasha, crepella and all the novelty woolsens. One thing is sure. All of these materials must have thermal properties, for as against one balmy crossing there are a dozen where the chill sea wind hunts you down like a detective.

Although beige and brown are still in the ascendant for sports wear, one is impressed by the steady crescendo of two other tones. One of these is a gray and the other some tone of green. It is this latter which is chosen for our second sketch, that of one of the most stunning two piece costumes now on view.

The material is rep and the long jumper, so characteristic of the new mode, is confined by a matching suede belt. Fine tucks traverse both

jumper and skirt and a flare at the hem of the jumper joins hands with those delightful sleeves tucked above the wrist. So, so simple, and yet so awfully representative of the most exalted sentiment concerning such costumes!

Looking at the separate wraps and those of ensembles, and glancing from these to the frock, we are confirmed in a certain strong suspicion. This is that the yoke is awfully good. Not so much the front yoke. One refers especially to the back, where this detail is carried out not only in the traditional manner, but with all sorts of delightful caprices of point and one-sided effect and diagonal mannerism. Glancing at the one-piece frock of dove gray kasha second from the right, we gain fresh information as to the importance of the yoke. For in the back

this detail breaks a long straight line unrelieved by any such trimming as that which graces the front.

In this frock the side plaits of the skirt are carried out in the society of two inset panels encroaching upon the corsage and crossed by a wide suede belt in matching tint.

The tweed ensemble presents certain advantages over the tweed suit and that is why so many experienced travelers have become enthusiastic route-ers for it. The fact of it is that when worn with some good heavy sweater as a jumper, the three-quarter length of coat of this costume obviates the necessity for a separate coat. Realizing this, there are offered to us today numerous tweed suits topped by a matching coat of either full length or three-quarter length and usually as severely tailored as the skirt and jacket underneath.

We show on the page two examples of the tweed ensemble. In the center is an exceedingly stunning model and one commended by its thermal advantages. Warm as a hot water bottle, in fact, is this ensemble combining a one piece frock of tweed with a coat of the same material. Like all the best seafaring tweed ensembles, this is trimmed with one of those curly pelts—in this case gray krimmer.

Remember those sapient words of mine about gray being so much in the ascendant? Well, here beside the gray kasha frock described is another model to prove it, for this tweed is in gray tones. Verily, verily the dove is not departing from the ark, but is climbing right on the boat. Today gray is threatening the prestige of those everlasting beiges and browns.

The one piece frock worn under this coat has a one side closing, is belted in gray suede and has three plaits at the back.

For those opposed to committing any infidelities against beige and brown we offer at the extreme right a brown tweed ensemble with collar and sleeve details of mottled brown calfskin. The frock of this model is made circular in front and is attached to a blouse of beige wool jersey stitched in brown. The skirt and coat are also stitched in the brown thread.

I shall consider the theme of the separate coat in several communications next week and for this reason my only mention of the coat must be confined to the importance of the fur model. For a late winter or early crossing nothing is better than the fur coat. Models of baby leopard, of shaved lamb and caracul—these are sanctioned by the best dressed of travelers and no mere cloth coats can ever take their place.

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*Other views of today's models.*

# TEMPTING MENUS FOR THE WEEK *by Jane O'Ddington*

## CULINARY GRANDIMENTS

**E**LABORATE jelly molds are about the most permanent things left from great culinary periods when cooks, for "the table of the wealthy," made great compositions as elaborate as a picture. In those days they reveled in what would seem to us fantastic mountings of fish, flesh, fowl, entrées and entremets. In those days you might see a cooked hen with a diadem, a turkey mounted on a battleship's prow (made of carved bread or some panada and piped and piqued), a swan swimming in a glittering sea of aspic, beef on a bread urn, a bomb of cream, and candied dipped with a candy sylph. Such presentations amused and gilded grand tables.

Some of the silver skewers ("hatelets" or "attelettes") of those days have become museum pieces. These were of the greatest service as an ornament, or really an ornamental pin (as long as the hat pins of two decades ago). The top ends of these pins have figures of almost anything under the sun that can be cooked, as well as of diadems, helmets, tridents for fish dishes, and a sword handle of sirlons. These have not gone entirely out of use, but those of real silver are too expensive for every day. Of other metals, they are still in use in large hotels and wherever cold buffets with truffled meats offer luncheon service, as on the great ocean liners and in the finest restaurants.

Some of the ideas for what may seem to us mere curiosities in cookery, rather than menu leads (as they once were), came from China. A most accomplished cook of a hundred years back, gaudy in expression—rhetorical as well as culinary—getting his inspiration from China, invented what he called his "Service Pagodatique." He had dishes pagodatique, and one phase of the service was a special dish he had made on a sort of pagodalike model as to cover. When the cover was removed, there, in the center, would be an elegant small entrée in one compartment, and in the four other compartments four different sauces to serve with it—four flavorings, as it were, for one elegant bit of chicken breast or the like.

Grandeurs in sugar have been among the least edible of culinary fancywork—mounted pieces—and this same cook spoke of their passing, as a vogue, thus: "At the present time I know many epicures that would object to sit down before those once favorite monuments, the modern table embellishments having very properly fallen into the hands of the silversmiths. Simplicity, the mother of elegance, is now the order of the day."



## A Compartment Sweet.

**T**HE Chinese compartment dishes are still to be purchased, and there are others which especially lend themselves to a collection of sweets for afternoon tea service or desserts. We recommend an apricot jam sweet again as something out of the usual. Pick over one pound of fine dried apricots, rejecting any dark to black pieces. Rinse the fruit with cold water and then allow it to stand in cold water for five minutes. Rub each piece clean from this water and put it into an earthen dish. Add two cups of cold water to a pound of fruit and let it stand overnight.

In the morning cook the apricots in the water in which they were soaked for half an hour or more, or until the skins are so tender that the whole can be sieved without a residue. After sieving (this is real work, but pays) add to each cup of the purée thus obtained three-fourths of a cup of sugar and cook until a little between the thumb and forefinger will be sticky and stretchy.

This cooking should be short unless you want a dark jam, and needs constant stirring. (By the way, though it seems most attractive to cook this fruit in a white enamel dish, it is more practical to use aluminum.)

When this is cooked pour it out in a layer and cut it up in caramel shapes, or strings, or how you will. But to make a superior confection of it, experiment with half a cup of it in an equal quantity of sirup. To make the sirup take one-half cup of sugar and one-half cup of water and, after dissolving the sugar, stir the whole over the fire for five minutes, or until it is a rather thick sirup. Add one-half cup of the jam made, cook till the two are well blended, then pour out like a sheet of caramel.

Cut in squares or in jelly strings and roll in sugar, or not. Stick together two nut meats with it, or use alternate thin slices of it with marshmallow or with thin pieces of preserved pineapple. Or combine it with dates, and even peanuts with it are good.

## Candied Orange Peel.

This makes an agreeable thing for a compartment dish of afternoon tea relishes. Cook the peel of a large orange in plain water until it can be easily pierced with a toothpick—cook gently. Drain well from the water and then with a teaspoon scrape out the white part and cut the rest in thin strings. Scrape carefully or the skin will break and you cannot get pretty strings—ragged strings are messy. For the peel of one large orange, cooked and cut in strings, take one-half cup of sugar and one-half cup of water and cook them to a sirup.

First stir until the sugar is surely dissolved and then cook—after it reaches cooking stage—from three to five minutes; then put in the peel, cover the pan, and cook gently for fifteen minutes. Finally, skim out of the sirup, drain, and roll in sugar, using two forks. Then dry a little, or more if to taste.

The liquid with which the sirup is made may be a fruit juice, which gives an acidulated candied peel that makes for pleasing variety. Or make such a peel thus: Melt one-half cup of currant jelly, add it to one-half cup of water and one-half cup of sugar. Stir till the sugar dissolves, boil up and skim, cook the prepared orange strings in this gently under a cover, drain them out, and finish as above. The cooking liquid will jelly and can be poured out in a layer, cut, and used.

MONDAY	TUESDAY
<i>Breakfast</i> Sliced Oranges Hot Cereal	<i>Breakfast</i> Sliced Bananas Oatmeal Porridge
Toast Marmalade	Toast Honey
<i>Luncheon</i> Hot Roast Beef Sandwich Chopped Cabbage and Pepper Relish Cookies	<i>Luncheon</i> Vegetable Soufflé Nut Bread
<i>Beverage</i> Coffee	<i>Beverage</i> Coffee
<i>Dinner</i> Ripe Olives Vermicelli Soup Lamb Chops Broiled Baked Stuffed Potatoes Buttered Beets	<i>Dinner</i> Green Olives Turnip-Tapioca Soup Pork Chops with Sage Leaves Baked Sweets
Canned Asparagus and Cress Salad Toasted Sponge Cake, Whipped Cream Coffee	<i>Dinner</i> Creamed Chinese Cabbage Dessert Salad Wafers Coffee

WEDNESDAY
<i>Breakfast</i> Broiled Bacon, Fried Apples Hot Muffins Coffee
<i>Luncheon</i> Cream of Potato Soup Toast
<i>Beverage</i> Coffee
<i>Dinner</i> Grapefruit Relish Split Pea Soup Filet Mignon, Mushrooms Mashed Potatoes Boiled Onions Tomato Salad French Pastries Coffee

THURSDAY
<i>Breakfast</i> Stewed Flgs Fried Hominy Slices
Toast Jelly
<i>Beverage</i> Coffee
<i>Luncheon</i> Spanish Omelet Buttered Boiled Rice Fresh Fruit
<i>Beverage</i> Coffee
<i>Dinner</i> Stew with Dumplings Fried Eggplant Lettuce Salad Butterscotch Pie Coffee

FRIDAY
<i>Breakfast</i> Baked Hot Prunes Wheat Cereal
Toast Marmalade
<i>Beverage</i> Coffee
<i>Luncheon</i> Baked Macaroni and Cheese Bean Salad Toasted Wafers Apricot Jam
<i>Beverage</i> Coffee
<i>Dinner</i> Crisp Celery Lima Bean and Celery Soup Fried Smelts, Tartar Sauce French Fried Potatoes Molded Spinach Cucumber Salad Chocolate Mousse

SATURDAY
<i>Breakfast</i> Baked Apple White Cornmeal Mush
Toast Honey
<i>Beverage</i> Coffee
<i>Luncheon</i> Escalloped Oysters Stewed Fruit Layer Cake
<i>Beverage</i> Coffee
<i>Dinner</i> Scallions Barley Broth Broiled Ham, Unsweetened Apricot Purée (dried) Pan Fried Potatoes Mashed Squash Celery Root Salad Brown Betty Coffee

SUNDAY
<i>Breakfast</i> Orange Juice Waffles Coffee
<i>Dinner</i> Cucumber Blocks Cream of Corn Soup Stuffed Capon, Giblet Gravy Mashed Potatoes Buttered Leeks Dinner Rolls Bowl of Salad Molded Cream Unsweetened Wafers Malaga Grapes Coffee
<i>Supper</i> Mush and Milk Cookies Fruit Beverage

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