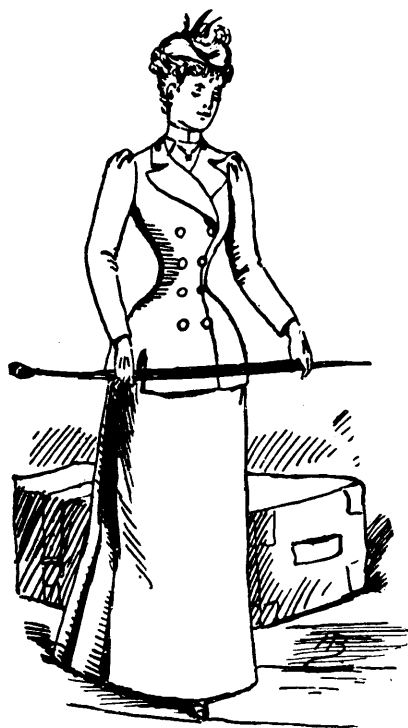




A Useful Travelling Dress.—The Newest Fashion in Belts.—Jam Making.—How to Keep Preserves.



USEFUL travelling dress is a very important thing in a summer's outfit whether the journey is by land or sea, or both. The material must depend on the climate of the place you are going to, and may range from the thickest naval serge or cloth, down to the lightest and thinnest of tweeds. Serge is an especially useful material, because you

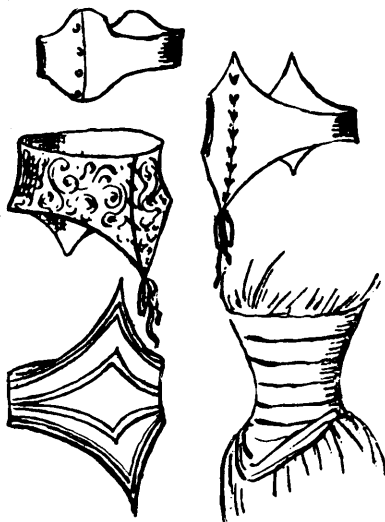


can get it in so many varieties of thickness, and a costume of dark navy blue always looks nice. Such an one, or one in grey tweed, should certainly form a special item in your wardrobe, and for travelling I should recommend it being made as follows. You see the accompanying sketch has a perfectly plain skirt. This you will find by far the most useful, and with it I recommend also a silk blouse or skirt prettily made, and worn with one of the Swiss belts I mentioned last week and varieties of which I will give you to-day. Shirts of washing silk, such as white spotted foulards, pongees, or surahs look and keep much longer clean than cambric ones, though I never think they have the fresh appearance of the others when new. Therefore it must greatly depend on the journey you take and the places you are going to, whether you can get things easily washed, in which case you can have a relay of cotton blouses, and look all the

fresher for wearing them. If your wanderings take you where such accommodation is hard to obtain, I advise the first mentioned silk skirts of decided colours, not very dark. You will notice the jacket bodice. This is made to fit very accurately so that when closed it looks like an ordinary light fitting jacket, and yet when open it is not too loose.

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The newest fashion in belts is to have them made of velvet, though the most useful decidedly is when they are of the same stuff as the dress, and the skirt set on to them instead of the usual straight band. Thus there is no fear of an unsightly gap being seen between the skirt band and that of the belt, which so often occurs. I give you various new



shapes so as to suit the tastes of any and every one. The first is quite the plainest, and can be made to button or to fasten at the side with a small buckle. The second can be fashioned out of brocade or velvet, braided with black braid or an ornamental design, or if desired still more rich looking it can be worked with gold and coloured silks, and laced down the front. The third is a good pattern for one that is made of the stuff of the dress, as it is quite simple and very neat and plain. Another nearly as neat a design is seen in the fourth, which has deeper points and may be adorned with wider braid. The fifth and last is useful for evening as well as day bodices, and follows more of the corselet form. This is also composed of the stuff of the dress set on in bands cut on the cross, on a well made foundation. Of course the entire success of this last depends on the care with which the foundation bodice is fitted. These are the very newest styles of belts now being worn at the French seaside places, and the jacket form of costume such as I have mentioned above is what is preferred for travelling more than anything else; only when the dress is of foulard, or any other washing silk, the revers of the jacket, and cuffs, as well as the hem of the front of the dress, are trimmed with guipure. A very favourite way of decorating the belts is to have three "plaques" of any rich old Renaissance, or Byzantine work in old silver, gold, or enamel, and to place these on the front of the belt, the largest being at the lowest point. Of course such ornaments look best placed on a velvet belt, and the most fashionable are made of velvet in any dark colours. Sometimes to those blouses or shirt bodices that are made of white silk, cuffs, or whole sleeves are added of the same velvet as the belt, in such colours as green, pansy purple, moss green, or ruby red. This makes a pretty contrast to the uniform whiteness of the silk shirt. I must not, however, spend all my time talking of these pretty vanities, but turn to the more homely and useful topic of jam making, which I began last week. There are two ways of cooking fruit for ordinary use; preserving it whole in syrup, or boiling it down to a mash—very literally to jam—as many people do. For the first, stone fruits are the most suitable because their substance is firmer, and will stand the repeated boiling that is necessary, and which would utterly reduce to pulp the softer and more seedy fruits. Seedy fruits are also preserved whole in syrup, but it is rather too lengthy an operation for a very busy housekeeper. I have seen red and white currants—of all berries the most delicate—so beautifully preserved as to look as if they had just been gathered fresh from the tree and laid in water-clear syrup. They were left on their stalks in their natural bunches, which made them more attractive; but this was in Russia, where the ladies pride themselves on the beauty of their preserves. For seedy fruits I think it is by far the best way to make a syrup beforehand with the

juice of a few berries—not water. Then the bulk of the fruit can be put in gently, and does not get mashed up to the degree it does when stirred up anyhow amongst the rough unmelted lumps of sugar, against which it is broken to pieces. Jam that shows the fruit, strawberries, raspberries or mulberries, whole, in it, is far more inviting than when turned out in one shapeless pulpy mash. In my opinion the perfection of raspberry preserve is to deprive it of all its seeds and let it thicken into a lovely firm jelly, or, as some people call it, cheese. The seeds are not necessarily wasted by this process, as they can be used for making raspberry vinegar or syrup. The juice of red or white currants is a valuable addition to the syrup of some preserves, instead of using water. Red cherries are immensely improved by it, when preserved whole; and so are raspberries. Currant seeds are not pleasant eating, so I think they are best removed in any case, and the fruit part kept. There is much to be said in the matter of syrup making; great care and exactitude are required as much as anything, and the proportions of sugar and water must be strictly adhered to. Undoubtedly different degrees of stiffness in the thickness of syrups are required, but for most ordinary purposes a syrup consisting of two parts sugar to one of water, thoroughly boiled and skimmed, is useful. When a thicker one is wanted it may be made by merely dipping each piece of lump sugar into boiling water, and dropping them into the preserving pan. The water the sugar thus carries with it is quite sufficient. In preserving fruit whole, great care must be taken in putting each into, and dipping, or lifting it out of the pan so as not to break it. Three boilings, and even occasionally a fourth, are necessary once a day for three or four successive days, and then the fruit may be carefully taken out with a wooden or silver spoon, and laid away till the following day, then boil up the syrup, carefully skimming it, and when cold pour it over the fruit in the bottles in which it should be kept. Some people—and amongst them some very clever jam makers—never skim their preserve at all, and declare that it is not necessary; and perhaps it is not when the sugar has been previously boiled and well skimmed. But under the usual plan it is quite certain that there are always some impurities, however small, and these are always sure to rise to the surface, and if not removed with the rest of the scum to boil back into the jam. I, therefore, have never found my jam the worse for skimming, and it was probably the purer for its being done.

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How to keep preserves is also a rather vexed question, but most people agree that the air cannot be too carefully excluded. Personally, I do not like the idea of pouring melted mutton suet on the top of it, a custom that obtains very often with country people for lack of a better. Nor do papers steeped in brandy always prevent mould or fermentation. Papers brushed over with pure, fresh salad oil, and laid flat on the surface of the preserve with another similarly anointed with white of egg fastened down closely outside, I have found the safest method of covering pots, cups or jars. Of course, preserve must be kept in a thoroughly dry cupboard, but not too warm, for fear of fermentation.

The Lady Shot.

The *Pull Mall Gazette* interviewer thus describes Miss Winnifred Leale, the lady shot of the Bisley match: It was at the "Ladies' Club" that I met the young riflewoman yesterday shortly after noon (writes a lady representative.) Her father, Surgeon-Major Leale, of the Channel Islands militia, was with her. They had just come back from a stroll round the camp, the military gentleman with the quiet, good-natured face, and his bright young daughter, whose face is as brown as a berry with healthy out-door exercise and whose eyes dance with fun and with amusement at the role of a heroine of the hour which has been thrust upon her. She is dressed as simply as it behoves a "campaigner" to dress while on active service; a fawn-coloured home-spun skirt, a white flannel blouse, fastened at the throat with a dainty gold brooch, and at the waist with a gold buckle, a cape of the same colour as the skirt, and a neat little sailor hat complete her costume. Of course she wears her field-glass over her shoulder, and sometimes you see her handle her "Martini," but not often, for it would attract attention, and Miss Leale, though she has the courage to take her place among the rifle-shots without any affected humility, does not court public notice. She is just a natural, fresh young girl, keenly interested in the sport and delighted with her success.