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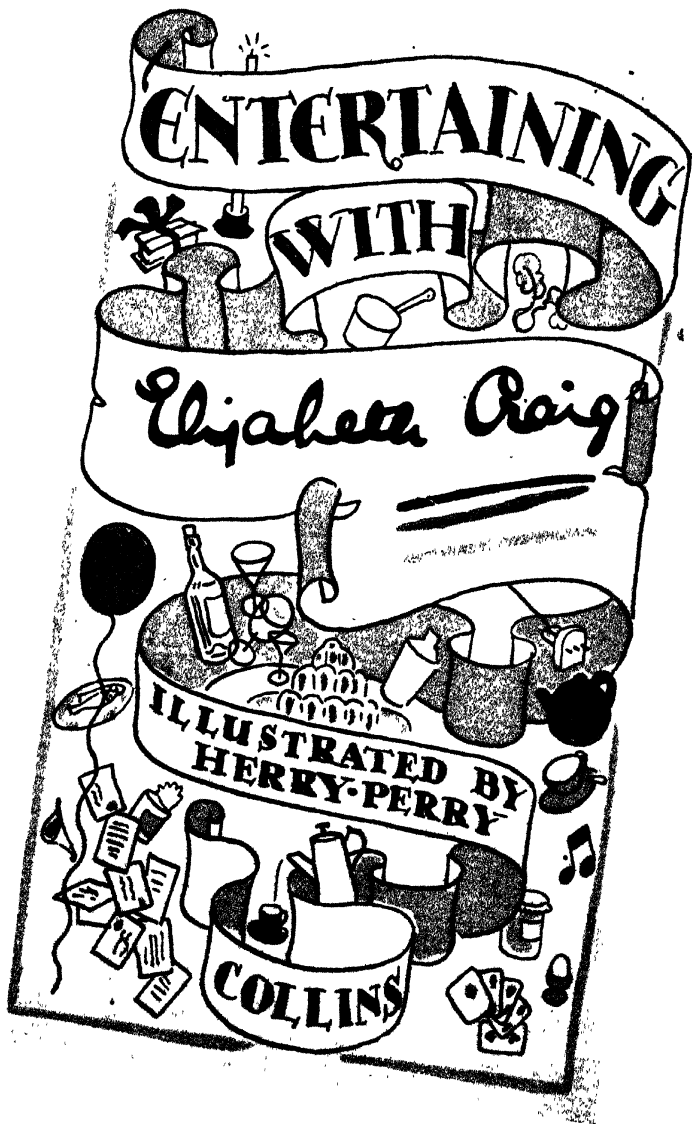
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**ENTERTAINING WITH
ELIZABETH CRAIG**

PLANNING THE MENU





ENTERTAINING

WITH

Elizabeth Craig

ILLUSTRATED BY
HERRY PERRY

COLLINS

THE MODERN HOSTESS

IF you wish to be a successful hostess, no matter your means, no matter your staff, you must make entertaining a business as well as an art.

First draw up a list of the different kinds of parties you can afford to give, your list depending, of course, on whether you entertain with the help of one maid, of a staff of servants, or single-handed. Follow with a list of the equipment required for such entertainments, then devote some time to planning well-balanced menus for spring, summer, autumn, and winter parties.

You do not need a large housekeeping allowance to qualify for the rôle of an ideal hostess. You can become famed for your cocktail parties, your luncheons, your teas, your dinners, your after-dinner coffee parties, or after-theatre supper parties. You can specialise in bridge lunches, or bridge teas in the winter, and picnics or tennis parties in the summer. You may even limit your entertaining to "Finger Fare" parties, or to "Fork" parties, or to "Sandwich Spreads," as a substitute for Sunday night's supper, or for the usual refreshments following a game of cards, or a dance to music on the wireless.

The point to remember, if you wish to be an ideal hostess as well as modern, is to entertain brightly without undue expenditure of either labour or money. I might add that more parties are spoiled through lack of forethought than through lack of labour, or money.

Elizabeth Craig

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BEFORE THE GUESTS ARRIVE

LOOKING AFTER YOUR GUESTS

MANY hostesses hold that the best way to please guests is to give them as much freedom as possible. That is quite true. But you must first see that they have all they want, and that you have done everything possible to put them at their ease before you can sit back and tell them to go ahead and do what they like, when they like, and how they like.

How you look after your guests depends, too, a great deal on your circumstances. If you have a large domestic staff you can do much more to ensure visitors having a crackajack time than if you have only one maid or are without domestic help. Again, it is easier to look after your guests in the country than in town. Perhaps it is because they are not so much among your fingers in the country as they are in town.

But to start at the beginning. When you invite guests to stop with you, no matter your circumstances, do all you can to prepare for their comfort *before* they arrive. You don't want them to go to their bedrooms and find the bed unmade, or the wardrobe and cupboards full of your clothes. Their rooms should be in perfect order before they take possession.

THE GUEST ROOM

SOME hostesses rob themselves of many a comfort to make their guest rooms rooms to remember. Others, judging from some of the rooms I have slept in, think anything is good enough for visitors. But I like to think that my guest room will appeal as much to my guests as my own room appeals to me. In short, I've tried to furnish my guest room so that it will be welcomed by any and every guest, and by guests of either sex, though to do so is not easy.

Most women, for example, prefer what I call a fluffy room. I have more a man's taste in bedrooms. The severer the better. But I've furnished my guest room so that with a little addition here, the removal of something there, the room can soon be turned into a fluffy nest for the dainty woman or a quiet retreat for the simplicity-loving man. More than that, I've stored away

in a large cupboard one or two items of furniture which can make my room a comfortable double bedroom for married couples when they come to stay.

If you're only blessed with one spare room perhaps the following ideas will help you to make it a room your friends love to visit. First, choose for your spare room, when possible, one which can accommodate two people without cramping them. Should the room face north or east, suggest sunshine by covering the walls in a delicate shade of yellow or gold paint or paper, framed in midnight blue woodwork. If it faces south or west, choose a silver, or a soft love-in-the-mist or delphinium blue wall paper, or cover the walls with vellum coloured plastic paint. How you decorate will partly depend on your furniture. As for furniture, you want enough to provide comfort for two, but you must on no account have too much or it will look as if you had stored in the guest room furniture you have no room for elsewhere. Given a double bed, or twin beds, with box springs and a thick overlay mattress, given a large wardrobe, built in for preference, and half of it fitted for feminine apparel and the other half for masculine, or two wardrobes if there is room, given a dressing table with plenty of drawers to hold gloves, stockings, handkerchiefs, and other small articles of apparel, a writing table well equipped with stationery, and a bedside table large enough to take the early morning tea tray, all you need is a day bed or a chaise longue and a fireside chair.

For no guest room is comfortably furnished that does not boast a low chair and a couch of sorts, despite the attempt of modern furnishers to oust the couch for ever from the bedroom, and a dressing table stool.

FIRST AID FOR GUESTS

It's not usual to provide much toilet table equipment for visitors, but I think it a good idea to have one or two oddments stored away in a drawer for guests who for some reason or other are unexpectedly asked to stay overnight, or who forget part of their equipment. If you like the idea, here is a list of the things I always have on hand :

1. A bottle of eau de Cologne and smelling salts.
2. Talcum powder, orange sticks and nail file.
3. A work basket, containing an assortment of mending silk and wool, and a bodkin in case lingerie ribbons become "unstuck."

4. A first-aid box containing a box of aspirin, throat lozenges, lint, and sticking-plaster, etc.
5. A miniature corkscrew for opening perfume bottles fitted with corks.
6. A button hook.

Don't forget to have a large fat pin cushion well stocked with safety pins and other pins in varying sizes on the dressing-table. If you think of this guest room equipment, your guests will bless you when a ladder suddenly appears in their stocking, or their better half loses his collar stud, or cuts himself while shaving.

Once the bedroom is thoroughly inspected to see that it is quite clean, and the windows also, make the bed, taking care to tuck the sheets and blankets well in at the bottom. See that there are plenty of pillows with an extra one to tuck in at the back, should the visitor wish to read in bed. Make sure that the reading lamp has a good light and that it is placed so that one can read comfortably without straining the eyes.

One of the mistakes many hostesses make is to imagine that visitors prefer to write in the lounge or the smoke-room. It is not so. If hostesses would only arrange that bedrooms are tidied up as soon after breakfast as possible, and that the bureau or writing table is equipped with everything required for correspondence, even to pen-knife, paper-knife and scissors, entertaining would be easier. For then guests would not hang heavily on one's hands.

Yes, the hostess I like best of all sees that I can have as much notepaper as I want, that there are postcards and telegraph forms handy, that there is a bottle of ink to draw upon when my fountain pen begins to grow dry, that there is a plentiful supply of the thick pen nibs I always use, that the blotting paper is fresh and a pencil sharp, and that the light is as good at the writing table as it is when I want to read in bed, which is seldom.

One of the items of furniture you must store away for use in your bedroom when men come to visit is a coat and trousers rack. Another is a shoe rest, or you may find your favourite chair has been ruined by a masculine shoe. Should your carpet not extend up to the skirting board, or you have a polished floor and rugs, make sure that there are rugs at each side of the bed.

And remember when you ask me to stay that you have a

large wastepaper basket as well for holding the rubbish I seem to take with me wherever I go. You can get charming baskets for the fluffy room, decorated with raised flowers, which make good "bit" baskets, to save the grate from being turned into a rubbish receptacle.

To finish with the guest chamber, I see that the light is arranged over the dressing-table so that no one comes down to dinner with too much powder on her nose, and I also see that there is not only a good light over the wash-basin, but a mirror there to enable a man to shave without cutting himself.

Last thing, just before guests arrive, I place a vase of flowers on the dressing-table, a fancy box of biscuits, and a tiny box of chocolate croquettes on the night table, and if my guests are smokers I always have a box of their favourite cigarettes and an ash-tray on the writing table, as well as one or two of the latest magazines.

My one idea when preparing for guests is to try to make them so comfortable that they don't need looking after.

Don't make the mistake many hostesses do of thinking that they have to work hard at entertaining. That is not so. Find out what your visitors want to do, plan so that they can do it. If they don't it is their fault, not yours. Make your guests feel at home. My motto in looking after guests is to make them feel as much at home as possible so as to get rid of all formality. For formality and comfort and enjoyment don't often go together.

But to return to details—I wonder how many hostesses of long standing do all they might to welcome guests when they arrive. Time and again I've gone to houses where there was no room to hang your wraps, where you had to ask for the loan of a clothes-brush, where no one seemed to think you preferred a clean towel on which to dry your hands. Every one who wants to be counted a perfect hostess should see to all these details.

In the bathroom welcome your guests for the day with dainty, short guest towels. Little hem-stitched and monogrammed ones are always in good taste. Or have the hem inserted with drawn thread-work below your monogram. Arrange a pile of these towels near the hand-basin and place in readiness some guest cakes of good soap, and have some eau de Cologne and a bottle of bath salts also within reach.

When guests arrive for any length of time, find out first of all whether they would prefer to breakfast in bed or in their

rooms, and arrange breakfasts accordingly. Should they not eat with you at the first meal, send up a glass of strained orange juice, or half a grape fruit with the breakfast tray, but let the fruit remain in the refrigerator overnight, so that it comes fresh and cool to the morning palate. Do the same when juice is required to add to cocktails either before lunch or dinner.

With the aid of a refrigerator you can also shop ahead. But never store food in a refrigerator without ice. If you haven't a refrigerator which provides ice, get ice delivered regularly so that food is never stored in the "frig" without its chilling influence. If we spent more money on refrigerators there would be fewer doctor's bills to pay in the summer for attendance on patients suffering from troubles caused by eating tainted food, or over-ripe fruit, or food that has been spoilt by bluebottles. You cannot do either yourself or your family, far less your guests, justice without a refrigerator.

week-end guests a suitable time to arrive. You don't want guests to arrive for lunch on Saturday, if you are not expecting them till tea time, or you'll feel annoyed if they turn up on Friday night when you're not expecting them till Saturday morning. Every one does not agree about the length of week-ends. So delicately intimate when you expect guests to arrive and depart. If they are coming by train, you can easily manage this by telling them you will meet a certain train, and suggesting that they can go to town with friend Husband on Monday morning, or stay to lunch, whichever they prefer. The whole art of extending a week-end, or for that matter a longer invitation, is to make it perfectly clear in as delicate a way as you can how long you wish guests to stay.

HOW TO PLACE YOUR GUESTS

THERE are no hard and fast rules about placing ordinary people like you and me at a dinner table. The only rules to remember are :

1. Place the principal lady on your husband's right.
2. Place the principal man on your own right.
3. Separate husbands and wives where possible.

At a wedding breakfast, place the bride on her husband's left, and group the bride and bridegroom's relations with each other. The bridegroom's father or nearest male relation should sit beside the bride's mother, and the bride's father should be next to the bridegroom's mother. The best man and any ushers should escort the bridesmaids. It is impossible to lay down any law about bridal precedence. The seating of the guests depends on the relations present. In fact, when planning the seating at a wedding breakfast, if you remember the order in which the bridal party left the church, and seat the guests in the same order, as far as possible, starting with the bride and groom, you can't go wrong.

There are lists of precedence in many books of reference, such as Whitaker's Almanack. These may be useful when placing your guests. Remember when using them that the wife takes the same rank as her husband or eldest brother, and that daughters of Peers come directly after the wife of their eldest brother. A daughter of a Peer marrying a Peer of lower degree still takes her husband's position, but if she marries a commoner she retains her maiden rank.

THE GUEST ROOM





Note.—Guests at any party given for royalty, a bride and bridegroom, or any important person, should never leave their seats until the honoured guests have made a move. When entertaining royalty the hostess should mention on her invitation that decorations should be worn.

ENTERTAINING WITHOUT A MAID

SOME hostesses make the fact that they have no maid an excuse for not inviting guests to stay with them. I would not do so. For, given a certain amount of imagination and a tray wagon, it is very little trouble to cater for an extra guest or two.

To save trouble in the morning, you can serve guests' breakfast in bed. This allows you to get on with the day's work without having to linger over breakfast, as you often have to do when there are guests present. If you have time the night before, you can arrange the breakfast tray to simplify work in the morning, then when you are ready to breakfast yourself, add finishing touches to the tray and take it up before sitting down yourself.

THE BREAKFAST TRAY

Some morning trays are only equipped with a tea or coffee service. But better to have one of the larger sets which include egg cups, covered bacon and egg dish, toast rack, and all the other little individual oddments required to serve a perfect breakfast. Otherwise, you might feel it necessary to send up the bacon and eggs in a silver entree dish, the butter in a silver butter dish, and the marmalade also framed in silver. Whereas the whole secret of entertaining easily without a maid is to serve dainty food with as little labour as possible.

When entertaining at breakfast without a maid, have the table set with a bright breakfast cloth, and put a bread and butter plate and a knife and fork for bacon and eggs and a butter knife for each person. If grapefruit be served, have it at each place with pointed spoon on the side before announcing breakfast. Set everything in place before you sit down so that you haven't to rise in the middle of the meal and go to the kitchen.

When boiled eggs are wanted, you can prepare them at table, or bring them in before you announce breakfast is ready. The host can serve the bacon and eggs, you can pour out coffee

or tea, and have a tray wagon close beside you, so that you can move used dishes on to it, in order to keep the table tidy throughout the meal, without having to leave the room. Better still, keep to the old-fashioned English way of having whatever hot dish is served on a hot plate on the sideboard with the plates, and let every one help themselves.

LUNCH OR SUPPER

When it comes to lunch or supper, arrange the table so as to save trouble while the meal is in progress. If offering soup, have it placed ready in individual bouillon cups before you sit down. Eliminate carving and serving as much as possible by having individual fish or meat creams, or dishes en cocotte, for the savoury course. When a fish mayonnaise is on the menu, arrange individual ones in the kitchen, and leave them in the refrigerator while the first course is being taken. You can make creams, custard, fruit fools, jellies, junket, salads, and steamed puddings also in separate portions. The point is that if the courses are served individually, it does away with serving dishes and so simplifies washing up. But it is absolutely necessary to have a tray wagon. For on it you can have the coffee tray, and underneath is space for all the used dishes, which can be placed there when the second course is arranged on the table. The side flaps can take the sweets or the biscuits and cheese.

Clear all soiled dishes on to the tray wagon between each course, and have whatever cold dishes are to be served ready there to place on the table afterwards. Between the main course and dessert I would rise and brush any crumbs off the cloth with the aid of a clean napkin and a plate.

When there are few to cater for it is a good idea to make the breakfast or luncheon omelet, the mushroom toasts and other savouries, at a side table, with the help of an electric toaster and chafing dish. Cooking at table saves your steps for then you don't have to run to the kitchen to stir on occasion and attend to or dish up whatever is cooking.

Don't attempt at any time to entertain elaborately without the help of a maid. Give informal little entertainments like bridge, cocktail, and tennis parties, and make it the fashion for guests to help themselves and each other. You'll find your entertainments go with a bang if they strike this informal note.

But before you try to do so you must first learn to plan a

menu easily prepared from dishes that require no last-minute touches, and arrange the table and the food so that you don't need to run out to the kitchen between each course.

Nothing is more disturbing to guests than to have a hostess always excusing herself in order to mix the salad dressing, whip the cream, or take the jellies or ice from the freezer.

Every meal should be leisurely, not one hustle from beginning to end, as it is if you entertain without a maid without first taking the trouble to learn how to do it in as charming a fashion as possible.

The first thing a hostess has to learn is to make the most of a simple meal. It is nonsense to imagine that you have to serve half a dozen courses to please your guests. Better three courses perfectly served than six offered anyhow. Also make the shops help you all they can. See that any fowls come home cleaned and trussed as you want them, and larded if required. Insist on any fish being cleaned, and filleted, if you want fillets.

WHEN EVERY ONE HELPS HIMSELF

One way of entertaining without a maid is to arrange that every one helps himself, but you cannot make a practice of this at luncheons and dinners, for the result would be too much of a scramble. So, better when you haven't a maid, to give, as I've already suggested, "teas," bridge parties, followed by light refreshments, cocktail parties, picnic and after-theatre parties.

If you have a good gramophone or wireless, and a parquet floor, give a party in the form of a Saturday afternoon or evening hop. If you have a tennis court, then have tennis and strawberries and cream, cold drinks and cakes, or leave out the strawberries and cream and serve iced tea and coffee, sandwiches and cakes. The refreshments you serve depend on the size of your purse and the amount of trouble you wish to spend on preparations.

Should you want to give a party for some friends who have motor-cars, taking for granted in this case that you have one too, ask them to meet you at some lovely spot for lunch, or tea, or supper, if it be a very warm night. If you live near the sea, make it a beach spread in the moonlight.

SETTING THE TABLES

When you have no maid, you must set your tables so that it is unnecessary to rise from the table and go into the kitchen

between courses; that is, when you are entertaining. When alone with your husband, it does not matter so much if you have to leave the room once to rescue a bird from the roasting pan, or ice cream from the freezer. But try to avoid this as much as possible.

It entails more expenditure at the outset when you make up your mind to run a maidless household. For there is certain extra equipment you must have if you are to run it smoothly. The same equipment naturally simplifies a maid's work. Let me give you an idea of what I found it necessary to have when I first started housekeeping in a London flat that allowed of no room for a maid.

I bought some entrée dishes, a muffin dish, both with compartments for holding hot water to keep the contents above warm. I bought an electric table stove, which meant I made our toast and cooked our breakfast dish at table. I bought a coffee percolator, so that whenever we wanted coffee I had just to slip the plug into an electric socket, and it prepared itself while we consumed our fruit at breakfast or while we were busy over our sweet at lunch or dinner. I bought, too, an electric kettle, so that I could make the tea without leaving the room, make a cup of bouillon from meat extract or cubes, and flavour it with a little sherry kept in the wine cupboard.

I was given a Lazy Susan for a wedding present, so she twirled our butter or preserves round at breakfast.

CHOOSING THE FOODS

Always remember, when choosing the dishes required for any sit-down party, that you want dishes that won't spoil if they stand a little before they're served. Not only that, you want dishes that are easy to prepare or you'll be so weary you cannot enjoy their company. So shop very carefully.

If you wish to save yourself the trouble of making soup, serve hors d'œuvres. All you have to do is to slice some tomatoes, pour a very little vinegar over them, then sprinkle them with pepper, salt and minced parsley; open a tin of sardines, and arrange them neatly in a dainty dish, garnished with sprigs of parsley. Turn some tinned baked beans into another dish, and some Russian salad into another, and arrange all dishes on the Lazy Susan, with olives too, and every one can help themselves.

But if soup you must have, buy a tin of consommé, add a little fresh gravy left over from yesterday's roast to it, thin it down a little, then open a small tin of peas, wash them, and turn them into the soup when it is ready.

To save fussing when you have guests, serve for a meat dish at lunch or dinner a *vol au vent* of chicken or veal, buying a large one that only requires heating, or individual patties. Fill with chopped meat heated up in cream sauce along with a few mushrooms, and a little chopped cooked ham, or a tiny bit of chopped pimento. This needs no potatoes. Or serve a cold boiled chicken with lettuce and tomato salad, and large cauliflower au gratin.

For a sweet, nothing can better strawberries, hulled and served with sugar and thick cream, and a plate of French wafers or dainty *petit fours*. Or if you want to show your prowess as a cook, serve a frozen sweet. You can always titivate a dinner with bought or home-made cheese straws made piping hot in the oven and served with the soup, or with brioche treated in the same way. Or you can make a hit at lunch by mixing a lactic cheese with a little fresh cream, chopped chives, or caraway seeds, and minced capers, and serving this piled up on a dainty dish, garnished with cress and accompanied by thin toast.

When entertaining without a maid you have to make a hit with the trimmings, not with elaborate courses.

WHEN YOU GIVE INFORMAL PARTIES

Now, suppose you are keen on being known for your "teas"; well, before your guests arrive have your table all set, a long narrow table, if you are giving an afternoon crush, such as a tea dance. Provide plenty of little sandwiches, but remember it will be less trouble if you make half of them with bridge rolls instead of all with bread. Then, with a cutter, cut rounds of thin brown bread, spread it with a scraping of mayonnaise, then with a scraping of shrimp paste, and then centre with a thin slice of peeled seasoned cucumber. Try in this way to have something quite novel at your "teas."

Though it is a tea, offer coffee as well, and let every one wait on themselves or the men help the women. You can always coax a friend or a relation to slip into the kitchen and make fresh tea, and replenish the coffee. For that matter it does not take long to do it oneself. In the summer time, better

still to offer only hot tea and iced coffee, the coffee all being prepared in advance. Don't have large cakes. Provide a great variety of the tiniest you can find, ones that can be easily slipped into a saucer and so save the provision of plates, which only add to the washing up. But remember to have plenty of crepe paper serviettes on hand.

No matter what sort of party you give, whether it be an afternoon tea, tennis, bridge, or dance, or an evening "bridge," or dance, the refreshments can always be about the same. Only in the summer time see that you have a plentiful supply of iced fruit punch or fruit lemonade and iced coffee. Have a glass jug of some fruit syrup handy with plenty of iced soda water, and a great bowl of cracked ice. Whatever you skimp on don't skimp on ice.

When you ask friends in to bridge after dinner, or bring some one home from the pictures or a theatre for a bite, have tray or table ready before the guests arrive, or before you go out. A good idea is to buy a long round sandwich loaf. Slice and butter lightly, cover some pieces with cold tongue, some with slices of hard-boiled egg, sprinkled with paprika, some with a scraping of sardine butter, some with liver sausage, some with Gervais cheese, and some with chopped cooked ham, pepped up with tomato catsup. Serve on a large flat dish lined with a lace paper doily, with wine.

LABOUR SAVERS FOR THE HOSTESS

WHERE THERE IS ELECTRICITY

Electrical Kettle.
 Electrical Coffee Percolator.
 Electrical Hot Plate.
 Electrical Iron
 Electrical Toaster.
 Electrical Table Grill.
 Electrical Saucepan.
 Electrical Stove.
 Electrical Refrigerator.
 Electrical Waffle Iron.

WHERE THERE IS NO ELECTRICITY

Breakfast Heater (For plates or one hot dish).
 Table Heater (For meat and vegetables).
 Spirit Stand (For heating milk, soup, sauce creamed dish,
 etc., in a saucepan at table).

- Egg Cooker
 - Coffee Percolator
 - Chafing-dish
 - Dining-room Oil Cooker.
 - Breakfast Dishes
 - Entrée Dishes
 - Muffin Dishes
 - Vegetable Dishes
- } Used with spirits.
- } Each with hot water compartments.

INDIVIDUAL DISHES (to save serving at table).

Fruit Salad Dishes or Glasses.

Sundae Glasses.

Soup Cups.

FIREPROOF GLASS AND EARTHENWARE.

Cup and Saucer with Plate combined (if liked).

Casseroles.

Custard Cups.

Au Gratin Dishes.

Entrée Dishes.

Pie and Pudding Dishes.

Divided Vegetable Dishes.

Tart Dishes. Plates.

OTHER EQUIPMENT.

Stainless Cutlery (for dining-room and kitchen).

Separate Corkscrews, Knife Sharpeners, and Tin-openers (for dining-room and kitchen).

Crêpe Paper Serviettes (serve with dessert and tea only).

Cake Stand.

Cocktail Bar.

Service Wagon (can be converted to table use).

All-size Trivet (not required as well as hot plate).

Refrigerator (electric or gas).

Kitchen Table (with porcelain top and rubber rollers).

Step-Stool.

Wood Pulp Serving Trays.

Cardboard Plates and Spoons

Grease-proof Paper Sandwich Bags

Wicker Case Tumblers

Cartons for Salads

Vacuum Flasks for Hot Coffee

Collapsible Table and Chairs

Fitted Picnic Baskets

Crêpe Overalls (need no ironing).

} For picnics.

ENTERTAINMENTS FOR THE HOSTESS WITHOUT A MAID

AFTERNOON TEA.—Rolled Bread and Butter. Brown Bread, Nut Bread, and White Bread Sandwiches. Bridge Rolls with Savoury Fillings (Ham and Cress, Chicken Salad, etc.). Hot Cinnamon Toast. Hot Buttered Scones, and Toast. Savoury Canapes of Buttered Toast : Caviare, Foie Gras, Pimento Cheese, Bloater Cream, Smoked Salmon, etc. Eclairs, Fancy Biscuits, Patisserie, Layer Cakes, etc. Choice of China Tea with slices of Lemon, and Darjeeling Tea.

BRIDGE TEA.—As above. Add Strawberries and Cream, or Raspberries and Cream, when in season, or Fresh Fruit Salad and Devonshire Cream or Ice Cream, or Sundaes, and choice of Tea or Iced Coffee in hot weather.

BRIDGE LUNCHEON.—Grapefruit, Fruit Cocktail, Hors d'œuvres, Iced Melon, or Pâté de Foie Gras, Toast and Butter. Salmon, or Lobster Mayonnaise. Chicken, Guinea, or Pheasant vol-au-vent, or Chicken à la King, served from a chafing-dish at table, or Grilled Cutlets, Potato Straws, French Beans or Green Peas, or Chicken Salad, or Chicken, Pheasant, or Veal Cutlets. Strawberries and Cream, Trifles, Jellies, Creams, Fruit Fools, and Salads, Junket and Devonshire Cream, Lemon Meringue Pie, Butterscotch Pie, Cherry Tartlets, Apricot or Peach Flan with Whipped Cream.

BUSINESS WOMAN'S LUNCHEON (Summer).—Grapefruit, Iced Melon, Fruit Cocktail, or Hors d'œuvres; Fried Cutlets, Buttered Peas and New Potatoes, kept hot in entrée dishes on the sideboard while the first course is eaten. Raspberries or Strawberries and Cream, Fruit Fools and Salads, or Rhum Babas, arranged on the sideboard or on the bottom shelf of the dinner-wagon before the meal.

(Winter).—Cups of Bouillon, garnished with one or two green peas, or of Cream Soup, with a spoonful of whipped cream, or a dusting of fresh mint or paprika, floating on top. Serve the Soup with Hot Cheese Straws. Casserole of Chicken, Steak, Kidney and Mushroom, Pheasant, or Pork and Veal, and Vegetables, or any hot Savoury Pie, Cheesecakes and Coffee. Serve a green Salad when possible both summer and winter. In winter, Celery can be offered with cheese instead, if liked. Give a choice of Cheese. Salads or celery can be placed on the table before guests arrive.

CHAFING-DISH PARTY.—Can be Breakfast Party, Luncheon Party, or Sunday Night's Supper Party, or After-Theatre Supper.—Scrambled Eggs, Egg and Pimento Scramble, Egg and Tomato Scramble, Egg and Chopped Pork Sausage Scramble, Curried Eggs, Omelettes, Creamed Fish, Lobster à la Newburg, Creamed and Stewed Mushrooms, Tomato Rarebit, English Monkey, Welsh Rarebit. Choose luncheon or evening menus from hors d'œuvre, Smoked Salmon, Melon, Grapefruit, or Fruit Cocktail, and hot dish prepared in Chafing-dish, and Green Salad, and Cake, Cheese, Fresh Fruit and Coffee.

COCKTAIL PARTIES.—When the party is large have a buffet, or small tables, for four, set with dainty cloths and small dishes—one of salted or devilled Almonds, or salted Peanuts, one of fine salted Potato Crisps, and one of stuffed or plain Olives. Provide one or two plates of Savoury Canapes, such as Buttered Canapes spread with Caviare, sprinkled with Minced Onion, with Bloater Cream, dusted with Minced Hard-boiled Egg, with curls of Smoked Salmon, sprinkled with Minced Onion or Chives, Foie Gras, or spread with shavings of Goat's Milk Cheese, and sprinkled with Minced Chives, etc. Puff Cracknels, stuffed with Prawns and Mayonnaise, and tiny truffled Liver Sausage Sandwiches, are all suitable for this party. The Canapes and Sandwiches should be cut small. Small grilled Sausages, each one spiked on a stick, are always welcomed.

FORK PARTIES.—Serve in place of Luncheon and Supper Parties. Provide a variety of sandwiches, made from white and brown bread, split toast, and bridge rolls, savoury canapes—same as for Cocktail Parties—but cut twice as large. Anything that can be eaten with a fork, such as Lobster, Oyster, Game and Chicken Patties, Lobster, or Salmon Mayonnaise, Ham Mousse, Chicken à la King, Sausage Rolls, Savoury Shortcakes, Fish Salad, Spaghetti with Tomato Sauce and Mushrooms, Asparagus Salad, appeals. Eclairs, Cream Buns, Jam Puffs with Whipped Cream, Lemon Puffs with Devonshire Cream, Fruit Creams and Jellies, Charlotte Russe, Meringues filled with Macaroon Cream or Ice Cream, etc., are popular sweets.

ICE CREAM PARTY.—Give in place of tea or on a hot summer evening after dinner. Iced Tea and Iced Coffee, or one iced and one hot can be served, with Chocolate Biscuits, Petits Fours, or French Wafers, and iced Layer Cakes or Small Cakes, as well as Ice Cream, or Sundaes, or Fruit Salad and Ice Cream. Iced Wine Cup or Fruit Cup may be served in place of Iced Coffee.

MORNING COFFEE.—Serve at eleven o'clock with assorted Sandwiches, Walnut Cake, or any Layer Cakes. In winter, offer hot buttered Scones or Toast, as well as cake or biscuits.

PICNIC.—Cold Chicken and Tongue, Potato Salad, or Russian Salad in Cartons, Veal Galantine, Scotch Eggs, Devilled Eggs, Rabbit Pie, Veal and Ham Pie, Pork Pie, Ham and Green Pea Jellies, Asparagus taken in tins, served with bottled mayonnaise. Fruit Salad and Sponge Fingers, Cream carried in cartons. Apples, Oranges, Bananas, Celery in season, with Cheese and Oatcakes, Hot Coffee in a vacuum flask. Cocktail in a shaker if wanted.

A RESTAURANT PARTY (for women only).—If for more than two, arrange the menu with the head waiter beforehand. Offer cocktails or any other apéritif wanted in the hotel or restaurant lounge, and see that there are salted almonds, or salted potato crisps, and stuffed olives, arranged in little dishes on cocktail table, so that guests can help themselves. Ask guests to come fifteen minutes before you have arranged for the meal to be served. Provide your own flowers if you like, or ask the head waiter to see that the floral decoration is low. If the restaurant you patronise is not in the custom of serving fairy toast, order it and also instruct the waiter as to whether you wish coffee to be served in the restaurant or in the lounge. If you arrange all these points beforehand, as well as what wine is to be served, the party will go as smoothly, without any worry on your part, as if given in your own home with the help of a staff of servants. When giving parties at your Club, make the same arrangements.

(Mixed).—If offering only a sweet or a savoury, serve a savoury when men are present. If serving liqueurs with coffee, offer a choice and a cognac. Arrange for cigars being passed round with cigarettes when men are present.

SUNDAY NIGHT'S SUPPER.—Offer one hot dish—cheese toast, spaghetti, tomato, and cheese dish, grilled pork sausages, chips and mushrooms, egg and green pea scramble, or any dish it is possible to cook at table. If hot soup is served, let the main dish be a variety of cold cuts. Serve with a mixed, potato, beetroot, or celery and potato salad. Finish with cake, fruit, and coffee.

TENNIS PARTY.—Variety of sandwiches—Bridge Rolls, filled with diced Ham or Tongue and Mustard and Cress, Mustard and Cress, or Tomato, each filling moistened with mayonnaise.

Brown Bread and Liver Sausage. Bloater Cream, Mustard and Cress, and Cucumber Sandwiches. Afternoon Tea Cakes in paper cases, Petits Fours, Sponge Fingers sandwiched with Apricot Jam, Ice Cream, Strawberries, or Fruit Salad, and Cream. Hock Cup, Fruit Cup, with canned Pineapple Juice, or Lemon and Orange Juice basis. Use soda water to make it sparkle.

THEATRE SUPPER.—Have it prepared on a dinner-wagon, ready to wheel into the Lounge when required. Offer a variety of sandwiches, Miniature Sausage Rolls, or grilled Chipolata on sticks, Fruit Salad, Strawberries or Raspberries and Cream. Cake and Coffee; Port Wine, Whisky and Soda.

WIRELESS DANCE.—Give a variety of sandwiches and “Fork” fare. Have all arranged in a separate room on the “help yourself” principle. A good idea is to have one or two tables for two arranged in odd corners.

Note.—1. Where meals are to be served at table, have everything required in the room before starting to serve. Coffee can be percolating in your coffee machine on the table, or on the sideboard, while the meal is in progress.

2. When giving a large party like a “Tennis Party” or “Wireless Dance,” the hostess must attend to the replenishing of Fruit Cups, Home-made Lemonade, etc., and relays of Coffee. A good idea is to provide a large bottle of fruit syrup like Grenadine, as well as Lime Juice, which only requires the addition of soda water to provide a long drink for thirsty dancers or tennis players. Be sure to have one or two cans of fruit salad in the store cupboard, in case there is not enough prepared.

3. Be ready also with a tin of fancy biscuits in case you have to draw upon them.

ENTERTAINMENTS FOR THE HOSTESS WITH ONE MAID

AFTERNOON TEA—See suggestions for the hostess without a maid.

BRIDGE TEA—See suggestions for the hostess without a maid.

BRIDGE LUNCHEON.—Have first course as “without a maid.” Offer Fried or Roast Chicken, Roast Partridge, Pheasant, or Guinea Fowl, in season, accompanied by Fried Breadcrumbs, Bread Sauce, Green Peas, Spinach, or French Beans, and

suitable Salad, or Grilled Cutlets, with Tomato Sauce, and two Vegetables, in place of the made-up dish served when "without a maid." In winter-time, a Rum Omelette, a Jam Omelette, or Banana or Pineapple Fritters, Hot Caramel Cream, or Baked Chocolate Pudding and Cream can take the place of Cold Sweets.

A BUSINESS WOMAN'S LUNCHEON (Summer).—Start as "without a maid." Substitute Spanish Omelette and Green Salad, or an Egg Dish, or Sole Florentine, or Fried Herrings in Mustard Sauce, or Fried Plaice and Sauce Tartare, and the wing of a Chicken, or half a Roast Hazel Hen, Green Salad, Fried Crumbs and Potato Straws, for the Fried Cutlets and Vegetables.

(Winter).—Vary Casseroles and Savoury Pie, suggested as the main dish when entertaining "without a maid," with any Roast Game, and suitable accompaniments. If Cheese is not desired, serve Hot Sweets, like Apple Charlotte and Cream, Baked Chocolate Pudding and Cream, Butterscotch Pie, Lemon Meringue Pie, or have a cold Sweet like a Fruit Flan. Serve it with Devonshire or Whipped Cream.

CHAFFING-DISH PARTY.—As "without a maid," except that the maid can clear away after each course and prepare coffee in the pantry.

COCKTAIL PARTIES.—As "without a maid," except that the maid can pass round cocktails and attend to relays of almonds or olives as required.

FORK PARTIES.—As "without a maid," except that the maid can clear away or replenish empty plates, remove used forks, cups, and saucers, and help the hostess to serve more guests than would be possible if she were without a maid.

ICE CREAM PARTY.—As "without a maid."

MORNING COFFEE.—As "without a maid."

PICNIC.—As "without a maid."

STAG LUNCHEON OR DINNER.—As "without a maid." For men only—Regimental friends, bachelor meals, entertaining "best man" or father-in-law at a last meal as a single host. Oysters with Fingers of Lemon and Brown Bread and Butter, or Oyster Cocktail, Caviare, or Smoked Salmon, served in Rolls, garnished with little heaps of highly-seasoned cold Scrambled Eggs; Soups; Half a Lobster, Mayonnaise Sauce, and Salad, or Fried Smelts, or Whitebait, or Grilled Salmon, or Sturgeon; Roast Chicken, Duckling, or Game in season, or Grilled Steak with Maitre d'hôtel Butter and Fried Onion

Rings, or a cut off a perfect Joint, Roast Potatoes, and a suitable second Vegetable ; Green Peas, Buttered Artichokes, Onions, Celery au Gratin, Cauliflower with Cheese Sauce, and Asparagus with hot melted Butter, are Vegetables men like most.

Omit Sweets. Serve a choice of Cheese, such as English Cheddar, and Stilton, in season, or Gorgonzola. Brie, Camembert, Cream Cheese, or Gruyère should be offered as well as Stilton and Gorgonzola. Bel Paesa and Port de Salut are two other Cheeses worth remembering when making your choice. Offer Biscuits and Oatcakes, or Toast with Cheese, and a Green Salad or Celery, or Radishes or Spring Onions when in season, for Luncheon. For Dinner—Substitute for Cheese a hot Savoury, like Cheese Straws, Cheese Tartlets, Welsh Rarebit, Roes on Toast, Mushrooms on Toast, Angels on Horseback. If fond of dessert, finish with Fruit and Nuts and Port. Offer Cognac with the Coffee.

SUNDAY NIGHT'S SUPPER.—As "without a maid."

TENNIS PARTY.—As "without a maid."

THEATRE SUPPER.—As "without a maid."

WIRELESS DANCE.—As "without a maid," but offer China Tea as well as Coffee, for many people refuse coffee on account of its keeping them awake at night.

LUNCHEON FOR FOUR. — Grapefruit ; Salmon or Lobster Patties ; Roast Duckling, Green Peas, Potato Straws, Orange and Lettuce Salad ; Vanilla Ice Cream with Butterscotch Sauce, French Wafers.

DINNER FOR FOUR (In Autumn).—Melon Cocktail ; Clear Soup, garnished Custard Dice ; Fried Fillets of Sole with Lemon, Sauce Tartare ; Roast Pheasant, Fried Crumbs, Potato Crisps, Bread Sauce, Cauliflower with Brown Butter, Endive Salad ; Walnut Jelly with Whipped Cream.

Note.—When arranging a Luncheon with only one maid, have the first course all ready on the table. Buy the little pastry cases for the Creamed Salmon or Lobster. Add a little pimento or a few asparagus tips to flaked salmon mixed with cream sauce. Keep hot in the top of a double boiler, and the cases hot in the oven with a low gas, while welcoming guests. The maid can fill the cases while the first course is being enjoyed. Green Peas, when boiled and drained, should be put in little hot melted butter in a double boiler until the fish course is served. The Salad should be prepared before Luncheon, and placed in a refrigerator. Buy a bombe of Vanilla Ice Cream. Make the

Butterscotch Sauce before Luncheon. Keep hot in another double boiler. Serve in a hot sauce-boat when the ice cream is handed round.

When arranging Dinner with only one maid, place the fruit cocktail on table beforehand. Flavour soup lightly with sherry. Serve in cups with a few pieces of custard dice as garnish, or green peas if preferred. They give you less work. Fry the sole. Keep hot in an entrée dish. Pot-roast the pheasant, and leave in a pan till serving time. Crisps and Crumbs can be kept hot in their own dishes in the oven, also Bread Sauce and Cauliflower. Pour boiling hot butter over the cauliflower just before serving. Individual endive salads can be kept in a refrigerator till required. Set the walnuts in lemon or orange jelly.

Important.—If a simpler menu is wanted, omit the fish. If no sweet is wanted, serve mushrooms on toast. The maid can place mushrooms on toast while the sweet is being eaten.

GUESTS WHO ARE DIFFICULT

SUGGESTIONS FOR PARTIES FOR NON-CARD PLAYERS AND NON-DANCERS

1. Afternoon Tea. (Mixed).
2. Chafing-Dish Party. (Mixed).
3. Cocktail Party. (Mixed).
4. Fork Party. (Mixed).
5. Ice Cream Party. (Mixed).
6. Morning Coffee. (Mixed).
7. Musical Tea Party. (Mixed).
8. Picnic Party. (Mixed).
9. Restaurant Party. (For Women only, or Mixed).
10. Stag Luncheon or Dinner. (Men only).
11. Sunday Night's Supper. (Mixed).
12. Swimming Party. (Mixed).
13. Tennis Party. (Mixed).
14. Tête à Tête Party. (For Men or Women only, or Mixed).
15. Theatre Party. (Mixed).
16. Thimble Party. (Women only).

Note.—Business, Cocktail, Luncheon, Dinner, and Supper Parties can be arranged for men and for women only. A-Tête-à-Tête Party can be a Luncheon, Dinner, Tea, Supper, After-Movie, or After-Theatre Supper, a Picnic Ramble, a Motor Picnic, a River Picnic, a Cocktail, Swimming, or Tennis Party.

GUIDE TO SHOPPING

RULES FOR SHOPPERS

1. Examine the larder daily. Make out a list of what is required, including food necessary for the following day.
2. Examine the store-room weekly. When any article is taken from the store-room, enter it on a slate kept there, and replace it the next time you go shopping.

Example.—I always have in my cupboard three tins of sardines. Should I require one for sandwiches on toast before next shopping day, or before I send out my next order, there will still be two left to draw upon should emergency arise. Should emergency arise, and one tin, or the two tins, be required in the kitchen, then I order three more.

3. Take advantage of cheap lines advertised by your local shops and in weekly food bulletins.
4. Those who live in country towns or in the country should patronise the weekly markets.
5. Learn how fish, game and poultry, meat, fruit and vegetables should look when fresh.
6. Learn how to tell a young bird from an old one.

The hostess who wants to make the most of her housekeeping allowance shops herself, pays cash, and takes her choice home with her.

FISH

Generally speaking, when fish is fresh, gills should be red; flesh should be firm; smell should not be strong; all white fish, when cut, should be creamy with a bluish tint, except plaice. Slices of cod should have an iridescent appearance.

CHOOSE

COD.—Red gills, clear eyes, firm white flesh.

CRABS.—Free from water, stiff and heavy.

LOBSTERS.—Bright eyes, with the tail drawn in under the body. When stale this hangs limp. When fresh it should spring back when pulled out. Judge lobster, like crab, by its

size. The heavier the better. They are best in summer. Hen lobsters, which you can recognise by their coral spawn—used for garnishing and for Cardinal Sauce—are in good condition in winter.

LANGOUSTE (Crawfish).—Choose like lobster.

OYSTERS.—When fresh, they close forcibly on the knife when opened. When dead, the shells remain open when forced. Then oysters should not be eaten.

SALMON.—Red flesh and silvery scales. When choosing a whole salmon, select one with small head and tail and thick shoulders. Scotch and Irish salmon are best. Dutch salmon is available when Scotch is out of season.

SOLE.—Creamy in colour on under-side. May be kept for 24 hours before cooking.

Note.—Mackerel and smelts should not be eaten unless quite fresh. If the least stale, they are dangerous to health.

Herrings, mackerel and salmon are indigestible, sole and whiting are the most digestible fish, cod and turbot next.

FISH FOR—

BAKING.—Bass; Bream; Carp; Cod; Flounder; Gurnet; Haddock; Hake; Halibut; Herring; Mackerel; Mullet; Pike; Salmon; Sturgeon; Sea Trout; Turbot.

BOILING.—Brill; Carp; Cod; Eels; Hake; Haddock; Halibut; Mackerel; Pike; Sea Trout; Salmon; Skate; Sturgeon; Turbot.

FRYING.—Bass; Brill; Bloater; Carp; Cod Steaks; John Dory; Flounders; Haddock; Herring; Kippers; Mackerel; Oysters; Plaice; Salmon Steaks; Smelts; Sole (Dover and Lemon); Sturgeon Steaks; River Trout; Whitebait; Whiting.

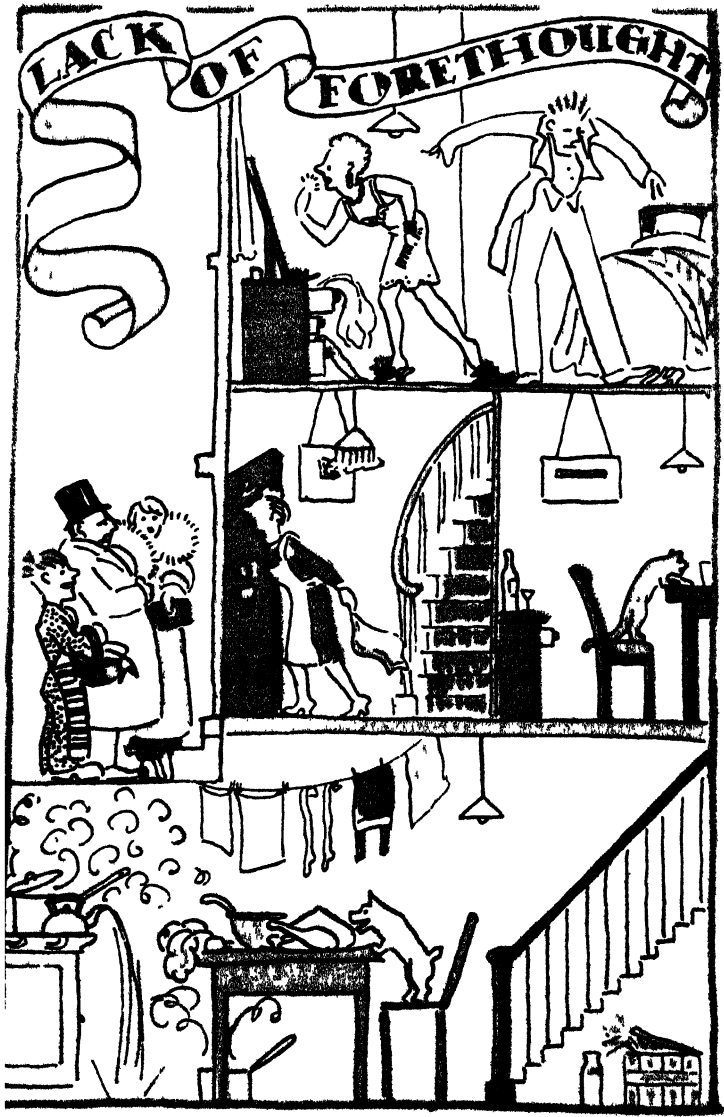
GRILLING.—As for Frying.

STEWING or EN CASSEROLE.—Sea Bream; Brill; Cod; Eel; John Dory; Gurnet; Halibut; Grey Mullet; Red Mullet; Salmon; Whiting.

STUFFED and BAKED.—Bass; Bream; Carp; Gurnet; Haddock; John Dory.

FISH FOR PICKLING

SERVE COLD FOR LUNCHEON OR SUPPER.—Flounders; Herring; Mackerel; Salmon; Skate; Sprats.



FISH FOR BREAKFAST

Fried Finnan Haddock with Poached Egg; Creamed Finnan Haddock; Fried Herring; Fried Bloaters; Fried and Grilled Kippers; Fish Cakes; Kedgerree; Curried Prawns; Fried Cod's Roe; Fried Slips.

FISH FOR SALADS

Fresh Crab; Lobster; Langouste (Crawfish); Prawns; Halibut; Trout; Salmon; Turbot; Shrimps; Sea Bream; Tinned or Glassed Tuna Fish; Prawns; Crab and Lobster.

SIMPLE GARNISHES FOR FISH

SALADS AND SANDWICHES.—Mustard and Cress.

FISH SALADS.—Sliced Beetroot; Sliced Tomato; Capers; Sliced Hard-boiled Egg; Sliced Gherkin; Sliced Stuffed Olives; Strips of Pimento.

FRIED FISH.—Lemon cut into butterflies and fingers; Sprigs of Parsley, or Fennel.

COLD SALMON, HOT SALMON, AND SEA TROUT.—Sliced Cucumber in vinegar and sprinkled with minced parsley.

FISH USED AS A GARNISH

CURLED ANCHOVIES.—With Stuffed Tomatoes, Vegetable Salads, Savouries.

SHRIMPS.—Fish Sauces, Fish Salads, Vol au Vents.

CHOPPED, SMOKED SALMON.—With Egg, Fish, or Potato Salad, Canapes.

CRAYFISH.—On a Mayonnaise.

Note.—Serve Brown Bread and Butter with Crab Salad, Oysters in their shell, Fried fresh Sardines, Smelts, Sprats and Whitebait.

SAUCES FOR—

BOILED OR STEAMED FISH.—Cucumber; Egg; Egg and Parsley; Fennel; Cheese; Egg and Olive; Hollandaise; Horseradish; Mayonnaise; Mousseline; Mustard; Tartare; Tomato; Shrimp; White.

FRIED FISH.—Cucumber; Egg and Olive; Fennel; Maitre d'Hôtel; Mustard; Tartare; Tomato; Vinaigrette.

SAUCES THAT GO BEST WITH—

COD (boiled).—Anchovy; Brown Caper; Cream; Egg; Mussel; Oyster.

CRAB (boiled).—Mayonnaise ; Tartare with Brown Bread and Butter, and Lemon Fingers.

EELS (fried).—Tartare.

HALIBUT (baked).—Worcester ; Walnut Catsup.

HALIBUT (fried).—Tartare.

FLOUNDERS (fried).—Hollandaise.

HERRINGS (boiled and fried).—Mustard.

LOBSTER (boiled).—Mayonnaise ; Tartare.

MACKEREL (boiled).—Fennel ; Mustard ; Parsley.

MACKEREL (grilled).—Maitre d'Hôtel Butter.

OYSTERS (fried).—Shrimp ; Fried Parsley.

OYSTERS (raw).—Cocktail Sauce or Vinegar ; also Brown Bread and Butter ; Cayenne ; Lemon Fingers.

OYSTERS (stewed).—Serve on Fried Croûtes.

PLAICE (fried).—Maitre d'Hôtel Butter ; Shrimp ; White Wine.

RED MULLET (grilled).—Parsley ; Tomato.

SALMON (boiled cold).—Anchovy ; Cold Curry ; Green Mayonnaise ; Tartare ; Vinaigrette.

SALMON (boiled hot).—Caper ; Cucumber ; Hollandaise ; Lobster ; Shrimp ; Tartare ; Vinaigrette.

SALMON (grilled).—Bearnaise ; Maitre d'Hôtel ; Piquante ; Tomato Butter.

SMELTS (fried).—Melted Butter also Fried Parsley ; Brown Bread and Butter ; Lemon Fingers.

SKATE (boiled).—Black Butter ; Tartare.

SPRATS (fried).—Melted Butter ; also Brown Bread and Butter ; Cayenne ; Fried Parsley ; Lemon Fingers.

SOLE (boiled).—As for Plaice.

SOLE (fried).—Anchovy ; Egg and Olive ; Hollandaise ; Shrimp ; White.

TROUT (fried).—Hollandaise ; Maitre d'Hôtel Butter.

TURBOT (boiled).—Bechamel ; Hollandaise ; White Wine.

WHITEBAIT (fried).—Serve like Sprats.

WHITING (fried).—Anchovy ; White.

TABLE FOR FISH

JANUARY.—Bream ; Brill ; Cod ; Crabs ; Crayfish ; Doreys ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Lobsters ; Mackerel ; Mullet ; Mussels ; Oysters ; Perch ; Plaice ; Prawns ; Dutch Salmon ; Scallops ; Skate ; Smelts ; Soles ; Sturgeon ; Trout ; Turbot ; Whitebait ; Whiting.

FEBRUARY.—Bream ; Brill ; Cod ; Crabs ; Crayfish ; Doreys ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Lobsters ; Mackerel ; Red Mullet ; Mussels ; Oysters ; Plaice ; Prawns ; Scotch and Irish Salmon ; Scallops ; Shrimps ; Skate ; Smelts ; Soles ; Sprats ; Sturgeon ; Turbot ; Whitebait ; Whiting.

MARCH.—Bream ; Brill ; Cod ; Crabs ; Doreys ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Lobsters ; Mackerel ; Oysters ; Plaice ; Prawns ; Scotch and Irish Salmon ; Salmon Trout ; Scallops ; Skate ; Slips ; Smelts ; Sprats ; Sturgeon ; Turbot ; Whitebait ; Whiting.

APRIL.—Bream ; Brill ; Salt and Fresh Cod ; Crabs ; Dabs ; Doreys ; Eels ; Gurnet ; Haddock ; Hake ; Herring ; Halibut ; Lobsters ; Mackerel ; Oysters ; Plaice ; Prawns ; Scotch and Irish Salmon ; Scallops ; Smelts ; Soles ; Turbot ; Whitebait ; Whiting.

MAY.—Bream ; Brill ; Cod ; Conger-eels ; Crabs ; Crayfish ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Herrings ; Ling ; Lobsters ; Mackerel ; Mullet ; Perch ; Plaice ; Prawns ; Scotch and Irish Salmon ; Shrimps ; Skate ; Smelts ; Soles ; Trout ; Turbot ; Whitebait ; Whiting.

JUNE.—Bream ; Brill ; Crabs ; Crayfish ; Eels ; Gurnet ; Haddock ; Hake ; Halibut ; Herrings ; Lobsters ; Mackerel ; Mullet ; Plaice ; Prawns ; Scotch and Irish Salmon ; Shrimps ; Skate ; Smelts ; Soles ; Trout ; Turbot ; Whitebait ; Whiting.

JULY.—Bream ; Brill ; Cod ; Crabs ; Crayfish ; Eels ; Doreys ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Herrings ; Ling ; Lobsters ; Mackerel ; Mullet ; Perch ; Pike ; Plaice ; Prawns ; Scotch and Irish Salmon ; Shrimps ; Skate ; Soles ; Trout ; Turbot ; Whitebait ; Whiting.

AUGUST.—Bream ; Brill ; Cod ; Conger-eels ; Crabs ; Crayfish ; Doreys ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Herrings ; Lobsters ; Mackerel ; Mullet ; Mussels ; Oysters ; Pike ; Plaice ; Prawns ; Scotch and Irish Salmon ; Shrimps ; Soles ; Turbot ; Whitebait ; Whiting.

SEPTEMBER.—Bream ; Brill ; Cod ; Crabs ; Doreys ; Eels ; Flounders ; Gurnet ; Haddock ; Hake ; Halibut ; Herrings ; Lobsters ; Mackerel ; Mulllets ; Oysters ; Plaice ; Prawns ; Scotch and Irish Salmon ; Shrimps ; Soles ; Sturgeon ; Turbot ; Whiting.

OCTOBER.—Bream ; Brill ; Cod ; Crabs ; Crayfish ; Doreys ;

Eels; Flounders; Gurnet; Haddock; Hake; Halibut; Herrings; Lobsters; Mackerel; Mullet; Mussels; Oysters; Salmon Trout; Scallops; Smelts; Turbot; Whiting.

NOVEMBER.—Bream; Brill; Cod; Crabs; Crayfish; Doreys; Eels; Gurnet; Haddock; Hake; Halibut; Herrings; Lobsters; Mackerel; Oysters; Plaice; Prawns; Canadian Chilled Salmon; Scallops; Shrimps; Soles; Skate; Sprats; Turbot; Whitebait; Whiting.

DECEMBER.—Bream; Brill; Cod; Crabs; Crayfish; John Doreys; Eels; Flounders; Gurnet; Haddock; Hake; Halibut; Herrings; Lobsters; Mackerel; Oysters; Plaice; Prawns; Scallops; Skate; Smelts; Soles; Sprats; Turbot; Whitebait; Whiting.

GAME

When purchasing any kind of game, always avoid birds that have been shattered by shot, or become wet and bruised through being badly packed. Remember, the better the plumage of the bird, the better its condition.

TO TEST GAME FOR AGE

Feel the end of the breastbone. When the bird is young, it breaks easily. When old, it is quite firm.

Hold the bird up by the lower beak. If young, the beak will bend in the middle, if old, it will remain stiff and straight.

NOTES ON GAME

BLACK GAME.—Hang for a few days, or the birds will be tough. Truss them like chicken. Bard with bacon before roasting. See Grouse.

CAPercaILZIE.—Bury in the ground for a few days before using, or the bird will be tough. They should be really "high." If unable to bury, hang *till really* tender. See Grouse.

DUCKS (Wild).—Pintail (Sea Pheasant) is the best. Mallard (Common Wild Duck) is next best. Teal, which should be chosen after the frost sets in, is third in order of excellence. Widgeon, I consider, just as good. Don't hang longer than two days. Test for age, and truss like the Domestic Duck.

GROUSE.—Choose young birds for grilling, pies, puddings, roasting, and salads. Old birds—cook en casserole, or make into pudding or soup. Besides testing for age, as already suggested, test Grouse for length of hanging. Grouse, Capercaillies,

GUESTS WHO ARE DIFFICULT



RABBITS.—Choose like Hares.

SNIPE.—Young birds are known by their spurs. The feet of old birds are hard. They are plumpest in frosty weather. Snipe should not be kept long. When the feathers come out easily, they are ready for cooking. Pluck and wipe them well outside. Truss with the legs close to the body, and feet pressing upon the thighs. Skin the neck and head. Fold the beak under the wing. Choose fresh snipe for potting. Roast undrawn.

VENISON.—Red Deer give the best Venison, Fallow Deer the next best, then Roe Deer, which I like least of all, unless the Venison is Scotch, when I prefer it to a dish of park Buck Venison. When young, Venison is ridged with bright, clear fat. Hang it from two to three weeks in a covering of butter muslin, after rubbing the skin joints down with flour, well seasoned with ground ginger and pepper. Examine the joints every day, and renew the flour dressing if necessary. Cut away any portion round the shot-wound, for this piece taints quickly. The haunch, liver, and kidneys are the titbits, except in the Roe Deer, when the saddle is better than the haunches. If Venison seems rather "high" when you buy it, wash in warm water, and dry well with a cloth before cooking. If not sure of the state of the meat, insert a skewer into the flesh, when the smell will tell you whether it is fit for cooking or not. *Doe Venison* is in greatest perfection from November to the end of January; *Buck Venison* from June to Michaelmas.

WOODCOCK.—Hang from three to four days by the neck. Cook undrawn when the feathers fall out. Prepare for table like *Snipe*.

GAME POINTERS

1. Hang *Wing Game* undrawn, in their feathers.
2. When the flesh of birds that require to be well hung becomes a greenish tinge, cook at once.
3. The flesh of *Grouse* is nourishing.
4. The fresher water fowls are eaten, the better.

GAME FOR—

BAKING.—Duck; Hare; Partridge; Rabbit; Teal; Widgeon.

BOILING.—Partridge; Pheasant.

CASSEROLE (EN).—Wild Duck ; Grouse ; Hare ; Partridge ; Pheasant ; Pigeon ; Plovers ; Quail ; Rabbits ; Snipe ; Venison.

FRYING.—Hazel Hens ; Pigeon ; Quail ; Rabbit.

GRILLING.—Hazel Hens ; Partridge ; Pheasant ; Quail.

PIES.—Grouse ; Hare ; Partridge ; Pigeon ; Rabbit ; Snipe ; Woodcock.

PUDDINGS.—Grouse ; Partridge ; Pheasant.

ROASTING.—Black Game ; Capercailzie ; Wild Geese ; Duck (wild) ; Grouse ; Hare ; Hazel Hen ; Partridge ; Pheasant ; Pigeon ; Plover ; Ptarmigan ; Quail ; Rabbit ; Snipe ; Venison ; Woodcock.

SALADS.—Grouse ; Partridge.

SALMIS.—Duck (wild) ; Grouse ; Partridge ; Woodcock.

SOUFFLÉ.—Hazel Hen ; Partridge ; Pheasant.

SOUP.—Grouse ; Pheasant.

STEWING.—Hare ; Pheasant ; Pigeon ; Ptarmigan ; Rabbit ; Venison.

WHAT TO SERVE WITH GAME

BLACK GAME (roast).—Bread Sauce ; Gravy ; Fried Crumbs ; Serve on Buttered Toast.

Salads.—Watercress ; Endive ; with Tarragon Dressing.

CAPERCAILZIE (roast).—Bread Sauce ; Gravy ; Fried Crumbs ; Potato Straws.

Salads.—Watercress ; Endive ; with Tarragon Dressing.

DUCKS (wild, roast).—Cut Lemon and Watercress ; Port Wine Sauce ; or Orange Sauce, if Orange Salad is not also an accompaniment. Potato Straws ; Potato Crisps.

Salads.—Orange and Lettuce ; Orange, Celery and Watercress ; Watercress ; Endive ; Chicory.

GOOSE (wild, roast).—As with wild roast Duck.

GROUSE (pudding).—Mashed Potatoes ; Creamed Potatoes.

GROUSE (roast).—Bread Sauce ; Fried Crumbs ; Gravy ; Watercress Garnish ; Potato Crisps ; Potato Straws ; Serve on Buttered Toast.

Salads.—Corn ; Watercress ; Endive ; with Tarragon Dressing.

HARES (jugged).—Wine and Olive Sauce ; Red Currant Jelly ; Force Meat Balls ; Cranberry Jelly ; Mashed Potato ; Creamed Potato.

HARES (roast).—Cranberry or Red Currant Jelly; Force Meat Balls. Garnish with Parsley. Gravy flavoured with Port Wine, or Madeira.

Salads.—Lettuce; Corn; Endive, or Watercress.

HAZEL HENS (roast).—Bread Sauce; Fried Crumbs; Gravy; Cranberry or Rowan Jelly.

Salads.—Heart of Lettuce; Endive; or Sorrel.

PARTRIDGE (boiled).—Onion Sauce; Creamed or Mashed Potatoes.

PARTRIDGE (grilled).—Brown Gravy; Mushroom; or Rémoulade Sauce. If Gravy, or Rémoulade, serve with Grilled Mushrooms round. Garnish Watercress. Potato Chips; Crisps, or Straws.

Salads.—Chicory; Endive; Lettuce; or Watercress with French Dressing.

PARTRIDGE (pudding).—Creamed; Mashed; or Riced Potatoes.

PARTRIDGE (roast).—Bread Sauce; Fried Crumbs; Gravy; Potato Crisps or Straws. Serve on Buttered Toast; Garnish with Watercress.

Salads.—As when Grilled.

PHEASANT (boiled).—Celery Sauce, or Cream Sauce, and Boiled Celery. Creamed; Mashed, or Riced Potatoes.

PHEASANT (pudding).—As with Partridge Pudding.

PHEASANT (roast).—Bread Sauce; Fried Crumbs; Gravy. Or substitute Brown Chestnut, or Champagne Sauce for Bread Sauce; Potato Chips, Crisps or Straws.

Salads.—As for Grilled Partridge.

PHEASANT (grilled).—Brown Gravy; Mushroom; Piquant; or Poivrade Sauce. Garnish with Watercress. Potato Chips; Crisps, or Straws.

Salads.—Same as Grilled Partridge.

PIGEONS (grilled).—Tartare Sauce; Grilled Tomatoes; Potato Chips; Crisps; or Straws. Garnish with Watercress.

Salads.—As for Grilled Partridge.

PIGEON (roast).—Bread Sauce; Fried Crumbs; Gravy. Potato Chips; Crisps, or Straws.

Salads.—As for Grilled Partridge.

PLOVER (roast).—Roast over Rounds of Fried Bread. Potato Straws. Serve with Madeira, Wine, Sauce, or simply Gravy, or melted Butter, sharpened with Lemon Juice. Serve on the Fried Bread. Garnish with quarters of Lemon.

Salads.—Watercress.

PTARMIGAN (roast).—Horseradish Cream, or a Strong Piquant Sauce, or simply Bread Sauce. Potato Crisps. Serve on Buttered Toast, if not accompanied by Bread Sauce.

Salads.—Watercress, dressed with Tarragon.

RABBIT (boiled).—Mushroom; or Onion Sauce; Boiled Bacon; or Pork; New Potatoes.

RABBIT (fried).—Tartare Sauce; Fried Rolls of Bacon and Fried Parsley. Creamed or New Potatoes. Serve on a hot dish lined with a napkin.

Salads.—Lettuce and Tomato; Sorrel, or Mixed Green Salad, in season.

RABBIT (roast).—Bread Sauce; Brown Gravy; or Gravy Sauce enriched with Cream. Creamed; Mashed; New; or Riced Potatoes. Garnish with Cut Lemon.

Salads.—As for Fried Rabbit.

Snipe (roast).—Roast and Serve on Buttered Toast; Brown Gravy; or Brown Mushroom Sauce. Potato Chips; Crisps, or Straws.

Salads.—Watercress, dressed with Tarragon Vinegar.

VENISON (fried).—Espagnol; Piquant; or Tartare Sauce. Fried Tomatoes. Potato Chips. Garnish with Watercress.

VENISON (jugged).—As for Jugged Hare.

VENISON (roast).—Red Currant; or Rowan Jelly; Wine; Clear Gravy; or Brown Sauce; Bread Sauce. Roast Potatoes.

Salads.—As for Roast Hare.

WOODCOCK (roast).—As for Snipe, with the addition of Melted Butter Sauce.

VEGETABLES

BLACK GAME, CAPERCAILZE, GROUSE, PTARMIGAN.—Braised Celery, or Chicory; Jerusalem Artichokes; French Beans with Grouse. Butter Scorzoner, and Mashed Parsnips, sharpened with Lemon.

HAZEL HENS, PARTRIDGE, PHEASANT.—Buttered Celery, Cabbage, or Chicory; Braised Onions; Onion Purée; Buttered Green Peas; Buttered French Beans. Serve Cabbage only when the accompanying salad is a white one, Buttered Scorzoner, or Seakale, when the salad is to be green.

DUCK (wild), GOOSE (wild), KNOT, PINTAIL, PLOVER, WIDGEON, TEAL.—Purée of Watercress, if Watercress is not served as salad, Stewed Apples and Onion, flavoured with Sherry,

and Buttered Celeriac, Scorzonera, or Seakale, Braised Celery, Chicory au Gratin.

PIGEON, QUAIL, SNIBE, WOODCOCK.—When green salad is served, offer fried or stewed Mushrooms, Breaded Tomatoes, Buttered Scorzonera, Seakale or Asparagus, fresh or tinned, or a mixture of Buttered Green Peas, and Carrot Straws. When the salad is white such as Celeriac, Celery, Chicory, or Asparagus, choose Green Peas, French Beans, or a Purée of Spinach.

HARES, RABBITS, VENISON.—Buttered or Braised Celery, or Buttered Celeriac, Buttered or Braised Chicory, Glazed Carrots, Braised Onions, Mashed Parsnips, Buttered Savoys, or Chicory or Brussels Sprouts, when in season, Mashed Turnips, Buttered Jerusalem or Japanese Artichokes.

TABLE FOR GAME

JANUARY.—Black Game (foreign); Capercaillies; Duck (wild); Grouse; Hares; Partridges; Pheasants; Pigeons; Plovers; Ptarmigan; Rabbits; Snipe; Teal; Widgeon; Woodcock; Doe Venison.

FEBRUARY.—Black Game (foreign); Capercaillies; Duck (wild); Hares; Hazel Hens; Plovers; Ptarmigan; Rabbits; Snipe; Teal; Widgeon; Woodcock.

MARCH.—Black Game (foreign); Capercaillies; Duck (wild); Hares (foreign); Hazel Hens (Gelinottes); Pheasants (imported); Plovers; Ptarmigan (Norwegian); Rabbits; Snipe; Teal (Dutch); Widgeon; Woodcock.

APRIL.—Black Game (foreign); Duck (Dutch wild); Hares (foreign); Knots (Dutch); Leverets; Partridges (foreign); Pheasants (foreign); Pigeons (wood); Plover (golden); Ptarmigan (foreign); Rabbits; Teal (Dutch); Widgeon.

MAY.—Black Cock; Duck (wild); Grey Hen; Hares; Leverets; Partridges; Pheasants; Plover (golden); Rabbits (English and Ostend); Teal (Dutch); Widgeon.

JUNE.—Black Game (foreign); Duck (foreign wild); Hares (foreign); Hazel Hens (foreign); Partridge (foreign); Pheasants (foreign); Pigeons (wood); Plover (golden); Rabbits; Teal (Dutch); Widgeon; Buck Venison.

JULY.—Black Game (foreign); Duck (wild); Hares; Hazel Hens; Partridges; Pigeons; Plovers (golden); Ptarmigan; Rabbits; Teal (Dutch); Widgeon; Buck Venison.

AUGUST.—Black Cock (Scotch); Duck (wild); Grey Hen (Scotch); Grouse; Hares (Scotch); Hazel Hens (foreign);

Partridges; Pigeons (wood); Plovers; Ptarmigan; Rabbits; Teal (foreign); Widgeon; Buck Venison.

SEPTEMBER.—Black Cock (Scotch); Duck (wild); Grouse; Hares (Scotch and Norfolk); Hazel Hens (foreign); Leverets (Norfolk); Partridges; Pigeons (wood); Pintail Ducks; Plovers (golden); Ptarmigan; Rabbits; Snipe; Teal; Widgeon; Buck Venison.

OCTOBER.—Black Cock (Scotch); Duck (wild); Grouse; Hares (Scotch); Hazel Hens (foreign); Partridges (English and Scotch); Pheasants (English and Scotch); Pigeons (wood); Pintail Ducks; Plover (golden); Rabbits; Snipe; Teal; Widgeon; Woodcock; Doe Venison.

NOVEMBER.—Black Cock (Scotch); Duck (wild); Grey Hen (Scotch); Grouse; Hares (Scotch and Norfolk); Hazel Hens (foreign); Leverets (Norfolk); Partridges (English and Scotch); Pheasants (English and Scotch); Pigeons (wood); Pintail Ducks; Plovers (golden); Ptarmigan (foreign); Rabbits; Snipe; Teal; Widgeon; Woodcock; Doe Venison.

DECEMBER.—Black Cock (Scotch); Capercaillies; Duck (wild); Grey Hen (Scotch); Grouse; Hares (Scotch and Norfolk); Hazel Hens (foreign); Leverets (Norfolk); Partridges (English and Scotch); Pheasants (English and Scotch); Pigeons (wood); Pintail Ducks; Plovers (golden); Ptarmigan (foreign); Rabbits; Snipe; Teal; Widgeon; Woodcock; Doe Venison.

MEAT

Given a refrigerator, you can buy meat in larger quantities than is possible when you haven't one in which to keep food in condition. Remove the wrappings from all meats as soon as they are brought into the kitchen, then weigh.

To Weigh Meat.—First weigh the plate on which the meat is placed, then weigh the plate with the meat and subtract the weight of the dish from the combined weight of meat and dish. If you do not check up your meat purchases, you cannot possibly keep your household accounts in proper order.

Before storing meat away in a larder, or a refrigerator, wipe with a damp cloth. Don't wash meat unless absolutely necessary, but when it is necessary, wash as quickly as possible to avoid loss of juices, and wipe dry at once. If any part of the meat looks unsound, or is in any way tainted, trim off that portion before storing the meat away. Carefully protect it from dust

and flies by a perforated dish cover, unless you place it in the refrigerator, when no cover is required. I always use enamel dishes and plates for holding perishables in the larder or refrigerator. Aluminium or crockery utensils are also suitable, but never use iron or tin utensils, nor cracked plates, which absorb odours, for this purpose.

Before storing meat away, cut off the portion required for the first dish, if you do not intend to cook all the meat at once, then store the pieces in separate utensils.

If, owing to a change of plan, the meat you bought for use to-day has to be held over till to-morrow, it will not usually matter if you have an electric refrigerator. If you haven't, and the weather is hot or muggy, make a marinade—blend 1 tablespoon lemon juice or vinegar with 3 tablespoons olive oil. Stir in a dash of pepper, paprika, and a teaspoon of minced parsley. Place the meat in an earthenware dish, coat thoroughly with this marinade, turn occasionally, and keep covered.

Remember when shopping, in any meat department, that it is not always necessary to buy the choicest cut. Delicious casseroles, meat puddings, galantines, and other savoury dishes can be made from the cheap cuts of meat, and any tough piece of meat can be made appetising if it is cooked properly.

TO CHOOSE BEEF

Prime beef should be bright carmine-red, marbled with yellow fat, and have a thick outside layer of fat under a fine skin. It should be elastic to the touch, the lean of beef, which is most nutritious, must be moister than the lean of mutton.

SIRLOIN.—Usually roasted whole. This is the *prime joint* of beef. A baron of beef, which answers to a saddle of mutton, is two sirloins in one. If liked, the fillet can be removed, and laid aside for another meal, and the remainder of the sirloin can then be boned, rolled up and roasted.

THE UNDERCUT OR FILLET.—This is tender, but dry. When roasted with the sirloin it is best used hot the first day. Choose this cut for most beef entrées.

RUMP STEAK.—For frying, grilling, braising, or roasting.

ITCH BONE.—Makes a cheap roast, but is difficult to carve. It is better suited for boiling, casseroles, or stewing.

ROUND.—Used for beef olives, casseroles, pies and stewing. Good for beef tea.

BUTTOCKS.—Occasionally roasted. Better boiled, cooked en

6. Scotch Beef is the best.

7. Choose beef suet for puddings, the suet found round the kidneys is the right kind.

TO CHOOSE LAMB

Remember, when choosing lamb, that the fat should be firm, hard, and white, and the lean pale pink. Look at the veins of the fore quarter. If blue, the lamb is fresh, if turning at all green, have nothing to do with it. If the kidney fat is *not* very fresh and white, don't buy the lamb. Lamb reared under shelter is in season from Christmas to March. Grass lamb comes into season in April, and is best in May, but is really in *perfection* when four to five months old. When quite small, lamb is sold in fore and hind quarters. When older, lamb is divided into :

SHOULDER.—Roast. When the shoulder is removed before cooking the roast the remainder is called "Target," or "Coast."

BREAST.—Roast or stew.

LEG AND LOIN.—Roast. Loin is also available for chops, and many dainty entrées.

NECK.—Roast or divide into cutlets, or use cutlets for entrées, and trimmings for Irish stew, hot pots, broth, or stock, or use "Noisettes"—the small round pieces of lean meat after bone and fat are removed, or the cutlets for entrées.

FORE QUARTER.—When young, roast whole, and raise the shoulder after cooking. When the shoulder is removed before cooking, the remainder of the fore quarter—the whole neck and breast, usually called a "Target"—makes an excellent roast, pot roast, or casserole. When carving, give feminine guests a cutlet, and masculine a bit off the shoulder. If difficult to carve, raise the shoulder and remove before carving.

HIND QUARTER.—When young, should be roasted whole.

SADDLE.—Roast.

CHUMP, LOIN AND NECK CHOPS.—Fry or grill.

SHANK.—Use for broth or stock.

CROWN ROAST.—Made from ribs on each side, after the chine bone is removed. Roast with pieces of fat tied round the ends of the bone to prevent scorching. Remove fat. Serve frilled, with creamed or mashed potatoes, or a purée of spinach or mashed turnip in the centre.

KIDNEYS.—Grill for breakfast, entrées, or savouries.

LAMB POINTERS

1. Lamb is not so easily digested, or so nourishing as mutton, so should be well cooked.
2. Choose a saddle of lamb, which is two loins undivided, for a banquet.
3. When English lamb is too expensive, substitute New Zealand.

TO CHOOSE MUTTON

Mutton, which is very easy to digest, should have firm, waxy, white fat. The lean of prime mutton, when first cut through, should be dark, purplish brown, and the meat finely grained. The joints of prime mutton should be plump, and moister on the surface, where the lean shows through the skin.

Small-boned mutton is best. To tell the age, look at the breast bone. If red, the animal is less than a year old. When the upper and lower bones are beginning to whiten, it is one or two years old. Bones grow whiter till the sheep are four years old, then become quite white. Southdown Mutton is the most famous. Next to it comes the mutton from the Cotswolds, Leicestershire, Lincolnshire, and Shropshire.

Mutton which is well hung looks rather dry and almost black, if of good quality. In cool, dry weather, you can hang mutton from a fortnight to three weeks in a cool dry place. In any case, hang freshly killed mutton a week before cooking.

THE BEST END OF NECK.—Boil, roast, or divide into cutlets for frying or grilling.

MIDDLE OF NECK.—Use for Irish stew, haricot mutton, hot pots, casseroles, etc. Can also be boiled.

SADDLE.—Roast for special occasions.

LOIN.—Roast whole, or bone and stuff, and roast. Can be divided into chops for frying or grilling.

LEG.—Boil or roast.

SCRAG.—Make into broth or stock.

SHOULDER.—A useful joint for a small family, but the meat is coarser than that of any other joints. Usually roasted. Sometimes boned and stuffed.

KIDNEYS.—Fry or grill for breakfast. Useful for entrées.

MUTTON POINTERS

1. Prime joints are—saddle, leg, and loin. Second quality cuts—shoulder and neck.

2. Useful and economical cut—the whole neck, which consists of best end, middle, and scrag.

3. The cheapest way to buy cutlets is to buy the best end of neck, but ask the butcher to raise the chine bone. You can then cut and trim your own cutlets. Use trimmings for broth or Irish stew, or any hot pot.

4. Mutton suet is more digestible than beef suet.

TO CHOOSE PORK

When pork is fresh, the flesh is smooth to the touch. It should be rather pale than red, and spring back readily when pressed. The rind of pork in prime condition should be thin, smooth and delicate.

If pork is clammy, or flabby, or spotted, or shows little kernels, do not buy. Then it is dangerous to health.

LOIN.—Usually roasted. Can be cut into chops for frying or grilling.

LEG.—Roast or boil.

NECK.—Roast, or divide into cutlets for frying or grilling.

RIBS.—Roast.

HAND.—Roast or boil.

SPRING.—Boil.

PIG'S CHEEKS.—Cheap joint for roasting. Good for making brawn. Often salted.

PIG'S TROTTER.—Boil.

PIG'S FRY.—Fry.

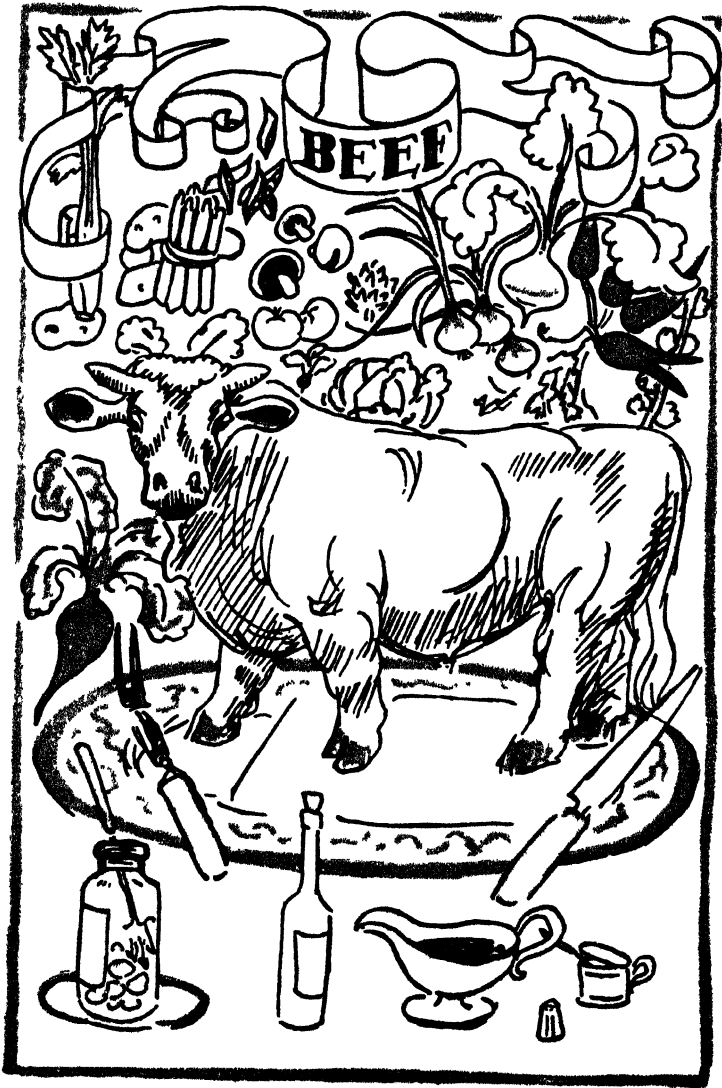
PORK POINTERS

1. Pork is at its best between September and April.
2. Buy pickled and salted pork for boiling.
3. Crown roast of pork and loin are the prime joints.

TO CHOOSE VEAL

Choose Belgian or French Veal, when possible, for Belgian and French calves are fed on eggs and milk. Good veal is plump, finely grained, and of a delicate pink colour, with semi-transparent fat.

Look at the fat round the kidneys when choosing a loin. If firm, white, and sweetly smelling, it is all right. Veal must be fresh, and should be used within forty-eight hours of being killed.



BREAST.—Stuff and boil, or roast. It is also good for making galantines, etc.

FILLET.—Roast, or use for cutlets and entrées.

LOIN.—Roast, or bone, stuff and roast.

KNUCKLE.—Stew, or make into broth or stock.

LEG.—Roast, or bone, stuff and roast.

NECK.—Roast. Use for cutlets. Trimmings can be made into broth or used in a hot pot. Braise.

SHOULDER.—Roast, or bone, stuff and roast.

FEET.—Use for aspic jelly, in clear soup, and stock.

HEAD.—Boil, or use for making mock turtle soup. Stew.

BRAINS.—Use for sauce, fry, etc.

LIVER AND KIDNEYS.—Fry, grill and sauté.

VEAL POINTERS

1. The fillet and loin are the prime joints.
2. When buying veal at a foreign shop, and it is wanted for frying, ask for escalopes.

WHAT TO SERVE WITH BEEF

BOILED BEEF.—*Sauces*, etc. : Horseradish Sauce ; Paste Balls.
Potatoes : Mashed ; Riced ; New ; Boiled.

Second Vegetable : Boiled Carrot, Turnip, Parsnip, Artichoke, Onions.

FRIED AND GRILLED STEAKS.—*Sauces*, etc. : Horseradish Sauce ; Mushroom Sauce ; Bearnaise Sauce ; Tomato Sauce. Grated Horseradish. Not with Horseradish Sauce. Pickled Beetroot. Maître d'Hôtel Butter.

Potatoes : Mashed, Riced, Creamed, New, Sauté, Lyonnaise, Scalloped, Chips.

Second Vegetable : Buttered Asparagus, Peas, French Beans, Lima Beans, Spinach, Cabbage, Spring Greens, Buttered Brussels Sprouts. Breaded Tomatoes, but not with Tomato Sauce. Fried or Braised Onions.

CURRIED BEEF.—*Sauces*, etc. : Curry Sauce ; Chutney ; Boiled Rice.

Potatoes : Mashed, Riced, Baked or Boiled in their jackets.

Second Vegetable : None.

CASSEROLE, OR STEW OF BEEF.—*Sauces*, etc. : Gravy from Stew.

Potatoes : Boiled, Mashed, Riced.

Second Vegetable : Glazed Carrots, Mashed Turnips or

Parsnips, Buttered Beetroot, Cabbage, Savoy, Brussels Sprouts, Onions. Mushrooms cooked with meat.

HAMBURG STEAKS.—*Sauces*, etc. : Tomato Sauce, Mushroom Sauce, Spaghetti with Tomato and Pimento Sauce.

Potatoes : Creamed, Riced, Mashed, Stuffed, New, Fried Left-over Potatoes.

Second Vegetable : Fried Mushrooms, Tomatoes, Artichoke Chips, Celery Fritters, Buttered Peas, French Beans, Spinach, Scorzonera, Seakale, Celeriac.

ROAST BEEF (hot).—*Sauces*, etc. : Gravy, Horseradish Sauce, Yorkshire Pudding, or Onion Soufflé.

Potatoes : Roasted, New, Boiled, Mashed, Riced.

Second Vegetable : Buttered Peas, Spinach, French Beans, Brussels Sprouts, Savoy, Cabbage, Spring Greens, Dandelions, Turnip Tops, Braised Onions, Mashed Parsnips or Turnips, Glazed Carrots, Buttered Cauliflower, Artichokes, Celeriac, Scorzonera, Seakale.

ROAST BEEF (cold).—*Sauces*, etc. : Horseradish Cream, Chutney, Pickled Beetroot, Sweet Pickles, Beetroot and Onion Relish, Spring Onions, Radishes.

Potatoes : Scalloped, au Gratin, Paprika, Stuffed, Stoved.

Salad : Chicory, Tomato and Onion, Beetroot and Onion, Mixed Vegetable, Lettuce and Tomato.

MINCED BEEF.—*Sauces*, etc. : Gravy with the mince.

Potatoes : Boiled, New, Mashed or Riced.

Second Vegetable : Buttered Spinach or Greens, French Beans, Peas, Buttered Haricot Beans.

WHAT TO SERVE WITH LAMB

CHOPS AND CUTLETS, FRIED OR GRILLED.—*Sauces*, etc. : Mint Sauce, Tomato Sauce, Soubise Sauce. Parsley.

Potatoes : New, au Gratin, Scalloped, Straws, Fried Left-over Potatoes, Balls or Croquettes, Potato Border, Potato Snow.

Second Vegetable : Grilled Mushrooms or Tomatoes, Buttered Peas, French Beans, Spinach, Carrots or Peas.

BRAISED LAMB.—*Sauces*, etc. : Gravy.

Potatoes : New, Boiled, Mashed, Creamed.

Second Vegetable : Young Carrots, Turnips, Parsnips, Tomatoes cooked with Lamb, Buttered Peas, Spinach, French Beans, Asparagus.

ROAST LAMB (hot).—*Sauces*, etc. : Mint Sauce.

Potatoes : New, Roasted, Riccd.

Second Vegetable : Creamed Cucumber, Buttered Peas, French Beans, Spinach, Brussels Sprouts, Glazed Carrots or Turnips.

ROAST LAMB (cold).—*Sauces*, etc. : Mint Sauce, Olives.

Salad : New Potato, Pimento, or Spring Onion Salad, Egg, Lettuce and Tomato Salad. Mixed Vegetable Salad. Asparagus Salad. Russian Salad.

WHAT TO SERVE WITH MUTTON

ROAST SADDLE (hot).—*Sauces*, etc. : Gravy, Red Currant Jelly.

Potatoes : New, Roast, Riced.

Second Vegetable : Buttered or au Gratin Cauliflower, Braised Celery, Buttered Celeriac, Mashed Turnips, Buttered Spring Greens, Dandelions, Savoys, Brussels Sprouts, Turnip Tops.

ROAST LOIN (hot).—Same as Roast Saddle.

BOILED MUTTON.—*Sauces*, etc. : Caper Sauce, Onion Sauce, Parsley Sauce.

Potatoes : Boiled, New, Creamed, Mashed, Riced.

Second Vegetable : Glazed Carrots, Mashed Turnips, Buttered Leeks, Leeks with Cream Sauce, Cauliflower, Buttered, au Gratin or with white sauce. Braised Onions, but not when serving Onion Sauce.

ROAST MUTTON (cold).—*Sauces*, etc. : Mint Sauce, Tomato Catsup, Apple Chutney.

Salad : Tomato and Onion Salad, Potato, Celery, and Onion Salad, Russian Salad, Mixed Vegetable Salad.

CHOPS FRIED OR GRILLED.—*Sauces*, etc. : Mint Sauce, Tomato and Onion Sauce, Maître d'Hôtel Butter.

Potatoes : As with Fried Steak.

Second Vegetable : As with Fried Steak.

WHAT TO SERVE WITH PORK

ROAST.—*Sauces*, etc. : Apple Sauce, Apple and Onion Sauce, flavoured with Sherry, but not when the Pork is stuffed with Apple Stuffing.

Potatoes : New, Roast, Riced.

Second Vegetable : Stewed Red Cabbage, Braised Celery, Braised Chicory, Buttered Dandelions, Baked or Breaded Tomatoes, Buttered Brussels Sprouts.

CHOPS FRIED OR GRILLED.—*Sauces*, etc. : As for Roast Pork.

Potatoes : New, Riced, Mashed, Plain Boiled.

Second Vegetable : Braised or Creamed Celery, Breaded or Baked Tomatoes, Stewed Red Cabbage, Buttered Chicory, Endive.

PORK PIE.—Lettuce and Tomato Salad. Green Pea and Pimento Salad, Mixed Vegetable Salad.

WHAT TO SERVE WITH VEAL

ROAST (hot).—*Sauces*, etc. : Brown Gravy, Cream Gravy, Onion Sauce. Cut Lemon, Grated Horseradish, Mushroom Sauce.

Potatoes : New, Riced, Mashed, Roast.

Second Vegetable : Stewed Tomatoes, Buttered Beetroots, Peas and Carrots, French Beans, Spinach, Asparagus, Cauliflower. Boiled Spring Onions with Cream Sauce, Creamed Cucumber, Buttered Endive.

ROAST (cold).—*Sauces*, etc. : None.

Potatoes : Scalloped, au Gratin, Creamed, Paprika, Stoved.

Salads : Russian Salad, Potato, Spring Onion and Pimento Salad, French Bean Salad, Green Pea Salad, Mixed Vegetable Salad.

CUTLETS.—*Sauces*, etc. : Tomato, Mushroom, or Madeira Sauce, Fingers of Lemon, Parsley. Curled Anchovies.

Potatoes : Chips, Mashed, Creamed, Pommes Soufflés, Fried Left-over Potatoes, Potato Straws, New Potatoes with Parsley or Mint Butter.

Second Vegetable : Fried or Grilled Tomatoes, Fried or Stewed Mushrooms, Buttered Peas, French Beans, Spinach, Seakale, or Scorzonera.

STEWED VEAL.—*Sauces*, etc. : Parsley Sauce.

Potatoes : Boiled, New, Mashed, Riced.

Second Vegetable : Young Carrots and Turnips, Sliced or cut into balls, and cooked with Veal. Buttered Peas.

WHAT TO SERVE WITH MISCELLANEOUS MEATS

ROAST HEART.—Brown Gravy, Mushroom Gravy, Gravy flavoured with Madeira Sauce, Sage and Onion or Veal Stuffing. Riced, Mashed, or Creamed Potatoes. Scalloped Tomatoes, Buttered Peas, French Beans or Spinach.

STEWED KIDNEYS.—Boiled, New, Mashed, Riced Potatoes, Boiled Spaghetti or Macaroni, Mashed Turnips, Parsnips, Artichokes.

SHOPPING
IN
MAY



FRIED OR GRILLED KIDNEYS.—Potato Crisps or Straws, English or French Mustard, Watercress, Buttered Peas.

STEWED OX TAIL.—Boiled, New, Mashed, or Riced Potatoes, Glazed Onions. Grilled Mushrooms.

PRESSED BEEF.—Boiled Potatoes, Buttered Cabbage, Spring Greens or Spinach.

BRAISED TONGUE.—Madeira Sauce, or Thick Brown Gravy, New, Mashed, or Riced Potatoes, Buttered Peas, Seakale, Scorzonera, or Cauliflower.

BOILED TONGUE (cold).—Mashed, Creamed or Scalloped Potatoes. Stuffed Potatoes. Or Potato Salad, and Buttered French Beans, Spinach, or Peas, or serve with Tinned Beans, and Tomato Sauce, heated. Russian Salad, Mixed Vegetable Salad, and Egg, Lettuce and Tomato, are all suitable salads.

BOILED PIG'S KNUCKLE.—Vinaigrette Sauce. Boiled Potatoes, New Potatoes, Sauerkraut.

TRIPE.—Onion Sauce, Boiled, New, Mashed or Riced Potatoes, Boiled Celery.

LIVER AND BACON.—Mashed Potatoes, Fried Onions, and Apple Slices.

BOILED CALVES' HEAD.—Vinaigrette Sauce, Mashed or Riced or New Potatoes. Fingers of Lemon and Watercress.

TABLE FOR MEAT

JANUARY.—English and Scotch Beef; English and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Pork; English Veal; Argentine Chilled Beef.

FEBRUARY.—English and Scotch Beef; English and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Pork; English Veal; Argentine Chilled Beef.

MARCH.—English and Scotch Beef; Devonshire, Somerset and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Pork; English Veal; Argentine Chilled Beef.

APRIL.—English and Scotch Beef; Devonshire, Somerset and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Pork and Veal.

MAY.—English and Scotch Beef; Devonshire, Somerset and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Veal.

JUNE.—As for May.

JULY.—As for May.

AUGUST.—As for May.

SEPTEMBER.—English and Scotch Beef; English and Scotch Lamb; New Zealand Lamb; English and Scotch Mutton; New Zealand Mutton; English Pork.

OCTOBER.—As for September.

NOVEMBER.—As for September.

DECEMBER.—As for September.

POULTRY

When purchasing any kind of poultry, select birds that are fresh and fat. Choose only young birds for roasting. If wanted for frying they must be less than six months old. When in good condition, the flesh should be firm, the breast plump, and there ought to be a certain amount of fat in evidence. Don't buy too fat birds. You can tell them by their flesh looking greasy.

All poultry should be cooked while fresh. To tell when fresh, they should be free from smell and have limp, moist feet. Don't buy birds with discoloured flesh.

TO TEST POULTRY FOR AGE

When young, the skin is thin and tender, the feet moist, the legs smooth, and eyes full and clear. Press the end of the breastbone. If flabby and soft, the bird is young. If hard, it is only fit for soup or stock.

CHOOSE

CAPONS, CHICKENS AND FOWLS.—Surrey Birds are supposed to be the best. Select only white-legged fowls for boiling, as they have the whitest flesh. Black or yellow-legged birds for roasting. Their flavour is richer than the white. If young, the spurs should be short, the feather downy, and free from long, coarse hairs. If in good condition, *Capons* have short pale-coloured combs and smooth legs.

DUCKS AND GEESE.—Aylesbury Ducklings are supposed to be the best. Geese are best in Autumn and early Winter. Goslings from May to the end of July. Select plump Ducks and Geese. When young, they have yellow bills and feet. When old, both are reddish. Choose for roasting only birds

with fresh-coloured brittle beaks and soft breastbones. When freshly killed, their feet are soft and pliable. Don't choose birds with damp stiff feet and legs.

PIGEONS.—Should be plump with close, firm, fresh-coloured feet, and the flesh of the breast a light red. When the legs are thin, and dressed very dark, the birds are old.

GUINEA FOWL.—Choose like Chickens.

QUAILS.—Best from May to July. Choose birds with short, round spurs and full tender breasts. Roast undrawn.

TURKEYS.—Choose heavy birds with fat breasts and smooth legs. Have nothing to do with birds that have long hairs and flesh that is purplish where it shows under the skin on the legs and back. Norfolk Turkeys are considered the best.

POULTRY POINTERS

1. Use apple, sage and onion, or potato stuffing for ducks and geese.
2. Use Chestnut, truffled pork sausage meat, or veal stuffing for roast chickens and turkeys.
3. Use oatmeal stuffing for boiled fowls or turkeys.

POULTRY FOR—

BOILING.—Fowls; Hen Turkeys. Choose White-legged Fowls.

CASSEROLE (EN).—Chicken; Duck; Goose Giblets; Guinea Fowl; Pigeons; Old Turkeys.

FRYING.—Young Chickens; Ducklings; Pigeons; Guinea Fowl.

GRILLING.—As for frying.

PIES.—Chicken; Pigeon.

PUDDINGS.—Chicken; Duck; Guinea Fowl.

ROASTING.—Capons; Chickens; Ducks; Geese; Guinea Fowls; Pigeons; Quails; Turkeys. *All young.*

SALADS.—Chicken; Duck; Pigeon; Quail.

SALMIS.—Chicken; Duck; Guinea Fowl; Pigeons; Quails; Turkeys.

SOUFFLES.—Chicken; Guinea Fowl.

SOUP.—Fowl; Duck; Guinea Fowl; Pigeon; Turkey.

STEWING.—Capons; Fowls; Duck; Geese; Guinea Fowls; Pigeons.

WHAT TO SERVE WITH POULTRY

CAPONS AND CHICKENS (roast).—Brown Gravy; Bread Sauce. Curls of Bacon, or Fried Chipolatas, or Petit Parisienne Sausages, or Baked Force meat Balls. Potato Crisps; Straws, or New Potatoes.

Salads: Lettuce, Endive, or Sorrel.

Second Vegetable, if wanted: Corn Fritters; Buttered Green Peas; Peas and Carrots; French Beans or Spinach; Fried Mushrooms; Buttered Seakale or Scorzonera.

CHICKENS (boiled).—Cream Sauce; Oatmeal Stuffing, or Boiled Rice accompaniment. Boiled, New, Mashed, or Riced Potatoes.

Salads: Watercress or Corn Salad.

Second Vegetable: Buttered Spinach, or any other greens. Peas or French Beans.

CHICKENS (fried).—Piquant, or Tartare Sauce, or Maître d'Hôtel Butter, or Browned Butter. Potato Crisps, Straws, or New Potatoes. Any Green Salad.

Second Vegetable: Grilled Tomatoes; Corn Fritters; Fried Mushrooms.

CHICKENS (en Casserole).—Brown, Mushroom, or Tomato Gravy. New, Mashed, or Riced Potatoes.

Second Vegetable: Peas or Mushrooms cooked in Gravy. French Beans, or Buttered Spinach; Cauliflower; Seakale; Scorzonera; Leeks with Browned Butter.

CHICKEN PIE (hot).—New Potatoes; or Mashed or Riced Potatoes, or Potato Balls; Buttered Peas, or French Beans.

CHICKEN PIE (cold).—Potato and Celery Salad, or Mixed Vegetable Salad.

CHICKEN (Salmis and Stew).—As for Casserole of Chicken.

DUCKLING (roast).—Brown Gravy, or Orange Sauce. Potato Chips, Straws, or New Potatoes.

Salads: Orange and Lettuce Salad, if Orange Sauce is not served, otherwise Endive or Lettuce Salad.

Second Vegetable: Buttered Peas, or French Beans.

DUCK (roast).—Brown Gravy, Apple, Orange, or Giblet Sauce. Sage and Onion Stuffing, or Potato Stuffing, or Apple Stuffing if Apple Sauce is not served. Potato Crisps; Straws, New Potatoes, Potato Balls, or Chips.

Salads : Same as Duckling.

Second Vegetable, if wanted : Stewed Chestnuts, Buttered Green Peas, French Beans, Broad Beans, Mashed Turnips, Fried Aubergines.

DUCK (braised or stewed).—As for Casserole of Chicken. Mashed Turnips, or Mashed Parsnips can also be served as a second Vegetable.

GEESE (roast).—Apple Sauce, Apple and Onion Sauce, or Giblet Sauce. Sage and Onion, or Potato Stuffing, or Apple Stuffing, if Apple Sauce is not served. Thick Brown Gravy. Cranberry Sauce, or Purée of Apples, if Apple Sauce or Stuffing is not used.

Salads : Celeriac, or Celeriac and Lettuce Salad ; Chicory, or Celery Salad.

Second Vegetable : Buttered Cabbage or Savoy, Stewed Red Cabbage or Sauerkraut, or Scorzonera, served with a sour sweet Sauce.

GUINEA FOWL (roast).—As for Roast Chicken, except that Orange and Watercress Salad should be served, instead of other salads, or an Orange Sauce and Lettuce Salad.

GUINEA FOWL (en Casserole, salmis, and stew).—As for Chicken.

PIGEONS (roast).—Giblet Gravy, or Mushroom Gravy. Curls of Bacon. Potato Crisps, Straws, or New Potatoes.

Salads : Corn Salad ; Lettuce ; or Endive Salad.

Second Vegetable : Buttered French Beans, Green Peas, or Spinach.

PIGEON (fried, and pie, etc.).—As for Chicken.

QUAILS (roast).—Gravy, or Melted Butter, Fried Crumbs, Garnished quarters of Lemon. Serve on Buttered Toast. Potato Crisps or Straws.

Salads : Watercress.

Second Vegetable : Buttered Green Peas or French Beans, or Fried Aubergines.

TURKEY (hot, roast).—Brown Gravy, or Mushroom Gravy. Cranberry Sauce. Purée of Chestnuts, if Chestnut Stuffing is not used. Stuffings—Chestnut, Pork Sausage, Apple, Sage and Onion, or Potato. Curls of Bacon, or little Fried Sausages, if Sausage Stuffing is not used. Roast, New, Mashed, Riced Potatoes, or Potato Crisps.

TURKEY (cold, roast).—Potato and Celery Salad, Sweet Pickles, or Pickled Water Melon Rind. Stuffed Potatoes, if

Potato Salad is not served. Scalloped Potatoes. Pickled Beetroot, or Beetroot and Onion Salad.

TURKEY (boiled).—Celery or Oyster Sauce. Oyster Stuffing if Oyster Sauce is not used, otherwise Sausage Stuffing. New Potatoes, or Boiled, Mashed or Riced Potatoes.

Second Vegetable : As for Boiled Fowl.

TABLE FOR POULTRY

JANUARY.—English Capons ; English Chickens ; English Ducklings ; Fowls, for soup ; English Geese ; Guinea Fowls ; Bordeaux Pigeons ; Fat Quails ; Norfolk Hen Turkeys ; English Cock Turkeys.

FEBRUARY.—As for January.

MARCH.—As for January, with the exception of Norfolk Hen Turkeys, and the addition of Petit Poussins.

APRIL.—As for March.

MAY.—English Capons ; English Chickens ; Aylesbury and Norfolk Ducklings ; English and Dutch Petit Poussins ; English Soup Fowls ; Bordeaux Pigeons ; Fat Quails.

JUNE.—As for May, except for the addition of Goslings.

JULY.—As for June, with the addition of Imported Turkeys.

AUGUST.—English Capons ; English Chickens ; English Ducklings ; English Soup Fowls ; Bordeaux Pigeons ; Guinea Fowls ; Fat Quails ; Geese.

SEPTEMBER.—As for August.

OCTOBER.—As for September, with the addition of English and Imported Turkeys.

NOVEMBER.—As for October.

DECEMBER.—As for November.

VEGETABLES

Root vegetables can be bought in a large quantity, but purchase other vegetables as required. Green vegetables are best stored in hygienic racks in the dark.

TO CHOOSE :

ARTICHOKES.—Jerusalem : Choose crisp, medium-sized ones. Allow 2 to 2½ lb. for 6 persons. Globe : Leaves should be fresh and crisp. Allow 1 per person. Store in cool, airy larder.

ASPARAGUS.—Heads fresh-looking and stalks medium-sized. Allow 6 to 8 stalks per person. Store in a cold, airy larder.

AUBERGINES.—Pods should be sound and firm. One is enough for 2 persons. Store in a cool, airy larder.

BRUSSELS SPROUTS.—Heads must be firm and fresh, the outside leaves a good colour. Allow 2 to 2½ lb. for 6 persons. Store in a cold, dry place.

CELERIAC.—Choose firm, round roots. 1½ lb. is enough for 6 persons. Store in a cold, airy larder.

CELERY.—Bunches should be firm and compact, clean, and with crisp stalks and fresh leaves. Store like Celeriac.

CRASSES.—Leaves should be bright and fresh with rather fine stems. Keep in fresh water till required.

CHIVES.—Choose fresh, crisp bunches or plants. If a plant, pot to keep, and water well.

CHICORY.—Should be crisp and clean. Allow 1 lb. for 3 or 4 persons. Store till required in a cool, moist place.

ENDIVE.—Whether Curly Endive or Escarole, the leaves must be crisp. One head is enough for 6 persons. Store like Chicory.

FRENCH BEANS.—Select as young as possible. Must be crisp. Store in a cool, dry place. Allow 1½ lb. for 6 persons.

GREENS.—All greens, such as Kale, Dandelions, Turnip Tops, Broccoli Tops, Beetroot Tops, etc., should be chosen young. Select young tender leaves, *and use as soon as possible after picking.* Allow 2 to 2½ lb. for 6 persons.

KOHL-RABI.—Tubers should be firm, and medium in size. 1 lb. is enough for four people. Store in a cool well-ventilated place, and cover with moist sand, if not wanted quickly, to prevent shrivelling.

LETTUCE (Cos, or Romaine).—Choose crisp, fresh lettuce. If Cabbage Lettuce, the outer leaves should be brighter coloured than the inner. Store both in a cool place, away from the air. Some authorities insist that a tightly closed tin is the best place for lettuce. One head is enough for 4 persons.

ONIONS.—Bulbs should be firm, and perfect with thin skins. Choose English Onions for flavouring, but Spanish for baking, boiling, braising or frying. Store in a wooden crate, in a temperature of from 30 to 40 degrees Fah. if possible. Onions keep best when the tops are left on. 1 to 1½ lb. is enough for 6 persons.

RADISHES.—Choose small, crisp Radishes with fresh leaves. Best served as fresh as possible.

SPINACH.—Only choose young and fresh leaves. Use, if possible, as soon as picked, or otherwise store in a cool damp place. Allow $\frac{3}{4}$ lb. per person.

CABBAGE.—Red, White and Savoy. Should be free from rust and spots, and brightly coloured. 1 lb. of Cabbage is enough for four persons. Store, if necessary, in a cold place.

CARROTS AND TURNIPS.—Should be firm to the touch, of medium size, and crisp. Store in a cold place with a little sand over them. Best stored on a slate-shelf. Must have good ventilation. Allow about 2 lb. for 6 persons.

CAULIFLOWER.—Allow 1 lb. for four persons. Choose full white, compact heads, free from dirt and mildew. The outer leaves should be crisp. Eat as fresh as possible. Store, if necessary, in a cool place.

PARSNIPS.—Select medium-sized, tender roots, neither withered nor shrivelled. Bury in moss or sand, and store in a cool place away from currents of air or light. Allow 1 lb. for 4 persons.

PEAS.—Pods should be fresh, crisp, brightly coloured, and full of medium-sized peas of a good green hue. Use as fresh as possible. If necessary to keep, store in a cool, dry place. 2 pints shelled peas is enough for 6 persons.

TOMATOES.—Choose firm, not too ripe, and heavy-sized tomatoes, with small seeds. Store in a cool, dry place. Allow 1 lb. for 4 persons.

POTATOES.—Choose even-sized potatoes for boiling, baking and roasting. Choose waxy tubers for boiling or Potato Salad. Buy old potatoes in quantity. Store in a dark cellar, cover with matting. Allow 2 lb. old, and 3 lb. new for 6 persons.

VEGETABLES FOR GARNISHING

MUSTARD AND CRESS, PARSLEY SPRIGS, ESCAROLE SPRIGS, AND LETTUCE HEARTS.—For trimming Egg, Fish and all other Savoury Salads, garnishing cold, sliced Meats, and cold Savouries.

WATERCRESS.—For garnishing Waterfowl, and other wild birds, Guinea Fowl, and Duck, also grilled Kidneys and Cutlets.

SLICED BEETROOT.—Green Salads.

SLICED CUCUMBERS.—Cold Boiled Salmon, and Sea Trout, and any Fish Salad.

RADISH ROSES.—For Salads, cold sliced Meats, cold Meat shapes, such as Brawn, etc.



PICKLED ONIONS.—Savoury Salads, Hors d'Œuvres, cold Savouries, or sliced Meat Loaf.

SHREDDED LETTUCE.—For beds, stuffed Eggs, or Mayonnaise of Eggs or Fish, Meat, Vegetable, or Fish Salads.

SLICED TOMATOES.—Use over-lapping to garnish sliced cold Meats. Sometimes I alternate sliced Tomatoes and sliced hard-boiled Eggs.

ASPARAGUS TIPS.—For Vol au Vents, stuffed Tomatoes, or piled in small bundles, at intervals round dishes of creamed Fish or Meat.

TABLE FOR VEGETABLES

JANUARY.—Globe and Jerusalem Artichokes; Asparagus; Guernsey Runner Beans; Beetroots; Broccoli; Brussels Sprouts; Cabbages; Carrots; Celeriac; Celery; Cucumber; Curly Kale; Endive; Garlic; Spring Greens; Leeks; Lettuce; Mint; Mushrooms; Mustard and Cress; Onions; Parsley; Parsnips; Potatoes; Guernsey New Potatoes; Radishes; Salsify; Savoys; Seakale; Shallots; Spinach; Swedes; Tomatoes; Turnip Tops.

FEBRUARY.—Globe and Jerusalem Artichokes; Asparagus; Jersey and Madeira Beans; Beetroot; Brussels Sprouts; Broccoli; Cabbages; Carrots; Celery; Cress; Cucumbers; Curly Kale; Endive; Flageolets; Leeks; Lettuce; Mushrooms; Onions; Parsley; Parsnips; Potatoes; Radishes; Savoys; Salsify; Seakale; Spinach; Spring Greens; Swedes; Turnips; Turnip Tops.

MARCH.—Globe, Jerusalem, and Japanese Artichokes; Guernsey Runner Beans; Madeira Beans; Beetroot; Broccoli Tops and Purple or Cape Broccoli; Cabbages; Carrots; Cauliflower; Soup Celery; Celeriac; Chicory; Cucumbers; Curly Kale; Endive; Flageolets; Greens; Leeks; Lettuce; Madeira Marrows, Forced Mushrooms; Mustard and Cress; Onions; Parsley; Parsnips; Jersey Peas; Guernsey Potatoes; Radishes; Savoys; Salsify; Scotch Kale; Seakale; Spinach; Swedes; Tomatoes; Turnips; Turnip Tops and Watercress.

APRIL.—Asparagus; Globe Artichokes; Guernsey Dwarf and Runner Beans; Beetroot; Broccoli, Spring Cabbages; Carrots; Cauliflower; Soup Celery; Chicory; Cucumbers; Spring Greens; Leeks; Lettuce; English Marrow; Mint; Mushrooms (indoors); Mustard and Cress; Spring Onions; Parsley; Parsnips; Guernsey Peas; Irish and Jersey Potatoes;

Radishes; Savoys; Seakale; Spinach; Scotch Kale; Swedes; Turnips; Turnip Tops; Watercress.

MAY.—Artichokes; Asparagus (forced); Cabbage; Cucumbers; Carrots; Beetroot; Dandelions; Endive; Kidney Beans; Lettuce; Onions; Cauliflower; Peas; New Potatoes; Radishes; Rhubarb; Corn Salad; Tomatoes; Salads; Seakale; Sorrel; Spinach; Turnips; Leeks; Mushrooms.

JUNE.—Globe Artichokes; Asparagus; Beans; Beetroot; Carrots; Cabbages; Cauliflowers; Cress; Cucumbers; Endive; Horseradish; Mushrooms; Leeks; Lettuce; Onions; Peas; Potatoes; Parsley; Radishes; Rhubarb; Sorrel; Spinach; Turnips; Tomatoes; Vegetable Marrows.

JULY.—Globe Artichokes; Beetroot; Kidney and Scarlet Beans; Broad Beans; Cabbage; Carrots; Cauliflowers; Cucumbers; Leeks; Lettuce; Green Peas; Potatoes; Radishes; Salad; Spinach; Tomatoes; Turnips; Mushrooms; Vegetable Marrow.

AUGUST.—Artichokes; Aubergines; French, Kidney and Scarlet Beans; Beetroot; Cabbages; Carrots; Cauliflowers; Cucumbers; Endive; Leeks; Lettuce; Marrow; Mushrooms; Onions; Peas; Potatoes; Parsnips; Radishes; Salads; Salsify; Shallots; Spinach; Soup Celery; Turnips.

SEPTEMBER.—Artichokes; Beetroot; Dwarf and Runner Beans; Brussels Sprouts; Cabbage; Carrots; Cauliflowers; Celeriac; Celery; Capsicum; Cucumbers; Endive; Garlic; Leeks; Lettuce; Mushrooms; Chicory; Mustard and Cress; Onions; Parsley; Parsnips; Peas; Salsify; Potatoes; Savoys; Spinach; Swedes; Tomatoes; Turnips.

OCTOBER.—Artichokes; Aubergines; Beans; Beetroot; Celeriac; Cabbages; Brussels Sprouts; Carrots; Cauliflowers; Celery; Endive; Chicory; Garlic; Leeks; Mushrooms; Onions; Parsley; Peas; Cucumber; Potatoes; Savoys; Salsify; Scorzonera; Shallots; Parsnips; Spinach; Tomatoes; Turnips.

NOVEMBER.—Jerusalem and Japanese Artichokes; Guernsey Runner Beans; Flageolets; Beetroot; Brussels Sprouts; Cabbages; Carrots; Cauliflowers; Corn Salad; Small Cress; Chervil; Celery; Celeriac; Chillies; Cucumbers; Eschalots; Endive; Horseradish; Leeks; Mint; Marrows; Mushrooms; Onions; Spring Onions; Parsnips; Parsley; French Peas; Potatoes; Sweet Potatoes; Radishes; Savoys; Salsify; Scotch Kale; Spinach; Swedes; Tomatoes; Turnips.

DECEMBER.—Asparagus ; Jersey and Madeira Beans ; Flageolets ; Beetroot ; Brussels Sprouts ; Cabbage ; Carrots ; Cauliflowers ; Celery ; Chicory ; Cucumbers ; Eschalots ; Horseradishes ; Leeks ; Forced Mint ; Forced Mushrooms ; Spanish Onions ; Parsley ; Parsnips ; Forced Rhubarb ; Canary New Potatoes ; Savoy ; Salsify ; Scotch Kale ; Spinach ; Turnips.

FRUIT

Judge fruit with your eyes. It is wrong to handle it when choosing. The wise housekeeper is she who pays cash and takes the fruit home with her. By doing so you will avoid being palmed off with damaged fruit.

CHOOSE :

LEMONS, ORANGES, AND GRAPEFRUIT.—Heavy in proportion to size.

APPLES AND PEARS.—Free from bruises and specks.

BANANAS.—If wanted to use at once, should be yellow.

PINEAPPLES.—When ripe, the pointed leaves can easily be pulled out. The fruit should be heavy.

APRICOTS AND PEACHES.—Firm and free from brown blotches.

PLUMS.—Firm and undamaged.

GRAPES.—Bunches must be sound. Don't buy bunches from which the grapes are falling off.

BERRIES.—Insist that your dealer shows you the berries below the top layer in the basket.

CURRANTS.—Choose dry, ripe, fruit.

FRUIT FOR PRESERVING

All fruit for preserving is better slightly under-ripe than over-ripe.

FRUIT FOR GARNISHING

CHERRIES.—Use a small cluster on the plate on which you stand a fruit cocktail.

CLUSTERS OF CURRANTS AND GRAPES. Use as Cherries.

FINGERS OF LEMON. Use with Fried Fish, Boiled Fish, or Fried Veal Cutlets.

GRAPES, SLICED BANANA, RIPE CHERRIES, SLICED ORANGE, LEMON, APPLE, APRICOT, NECTARINE, PEACH. Can all be added alone, or a combination of these fruits, to a fruit cup.

TO STORE FRUIT

APPLES AND PEARS.—Store on shelves, each one apart, in a cool, dry room. If they don't have air, they go soft.

BANANAS.—Hang bunches up on a hook.

GRAPEFRUIT, LEMON, AND ORANGES.—Place in separate nets, and suspend from hooks, so that the air circulates all round them, and prevents them from getting mouldy quickly as they sometimes do if laid flat on a plate or shelf.

LARGE PEARS.—Should be rolled in separate pieces of tissue paper, before storing, well apart in a cool, dark, airy room.

TABLE OF FRUIT

JANUARY.—English and Canadian Apples; Apricots; Bananas; Cranberries; Dates; Figs; Granadillas; Hot-house Grapes; West Indian Grapefruit; Lemons; South African Litchies; Melons; Nectarines; Jaffa Oranges; South African Peaches; Canadian and South African Pears; Pineapples; Plums.

FEBRUARY.—English and Canadian Apples; South African Apricots; Bananas; Granadillas; Hot-house and South African Grapes; West Indian Grapefruit; South African Litchies; Mangoes; Melons; Nectarines; Jaffa Oranges; South African Peaches; Canadian and South African Pears; South African Pineapples; Australian and South African Plums; Rhubarb.

Nuts: Almonds; Barcelonas; Brazils; Peanuts; Walnuts.

MARCH.—English, Canadian, Australian, South African and New Zealand Apples; Canary and Jamaica Bananas; South African Granadillas; Hot-house, Australian and South African Grapes; West Indian Grapefruit; South African Mangoes; Melons; Nectarines; Peaches; Pears; Pineapples; Plums; Pomegranates; Californian, Denia, Jaffa and Seville Oranges; Lemons.

Nuts: Almonds; Barcelonas; Brazils; Coconuts; Pecans; Peanuts; Sapucaia; Walnuts.

APRIL.—Canadian, Australian, New Zealand and South African Apples; Bananas; Avocado Pears; Cape Colony Fruits, including White Hanepoot Grapes; Grapefruit; Pears; Plums; Peaches; -Pineapple; Pomegranates; Quinces; Jaffa Oranges; Hot-house Strawberries.

MAY.—Apples; Apricots; Avocado Pears; Bananas; Cherries; Figs; Grapes; Currants; Gooseberries; Melons;



Peaches ; Pears ; Strawberries ; Nectarines ; Cape Pineapples, Pomegranates and Quinces.

JUNE.—Apples ; Apricots ; Bananas ; Cherries ; Figs ; Currants ; Gooseberries ; Grapes ; Melons ; Cape Grapefruit ; Nectarines ; Peaches ; Pears ; Pineapples ; Naartjes ; Raspberries ; Strawberries ; South African Oranges.

JULY.—Apples ; Apricots ; Bananas ; Cherries ; Canteloups ; Currants ; Figs ; Gooseberries ; Greengages ; Grapefruit ; Muscat Grapes ; Lemons ; Rock Melons ; Nectarines ; Peaches ; Pears ; Pineapples ; Plums ; Raspberries ; Strawberries ; South African Naartjes and Oranges ; Loganberries ; South African Plums.

AUGUST.—Apples ; Bananas ; Cherries ; Currants ; Damsons ; Figs ; Gooseberries ; Grapes ; Greengages ; Melons ; Mulberries ; Peaches ; Pears ; Pineapples, Plums ; Raspberries ; Strawberries ; Grapefruit ; Nectarines.

SEPTEMBER.—Apples ; Bananas ; Blackberries ; Damsons ; Figs ; Grapes ; Grapefruit ; Greengages ; Medlars ; Melons ; Naartjes ; Nectarines ; Oranges ; Peaches ; Pears ; Pineapple ; Plums ; Quinces ; Sloes.

OCTOBER.—English Apples ; Bananas ; Blackberries ; Cranberries ; Damsons ; Grapes ; Medlars ; Melons ; Peaches ; Pomegranates ; Pears ; Pineapple ; Plums ; Quinces ; Sloes.

Nuts : Filberts ; Walnuts.

NOVEMBER.—English Apples ; Canadian and Nova Scotian Apples ; Ribston Pippins ; Greening ; Jamaica Bananas ; Cranberries ; Custard Apples ; Cape Gooseberries ; Almerian, English and Muscat Grapes ; British West Indian Grapefruit ; Granadillas ; Lemons ; Mangoes ; English Hot-house Melons ; Australian, South African, South Rhodesian, and British West Indian Oranges ; Canadian Peaches ; Avocado Pears ; Canadian Pears ; Persimmons ; Cape Pineapple ; Canadian Plums ; Pomegranates.

DECEMBER.—English and Canadian Apples ; Canary and Jamaica Bananas ; Cranberries ; Custard Apples ; Almerian and Muscat Grapes ; Grapefruit ; Lemons ; Mangoes ; Denia and Jaffa Oranges ; Mandarines ; Avocado Pears for salads ; Pears ; Pineapples ; Forced Rhubarb.

GROCERIES

Don't buy groceries in too small quantities, as the paper is generally weighed in with the article purchased. A good plan,

if you have a fair-sized storeroom, is to buy sufficient amounts of groceries that keep well to last a month. Only buy flour, sugar, and all grains in moderate quantities. Ground rice, for example, does not keep indefinitely.

Choose loaf sugar for tea, Demerara, or crushed brown sugar-cane sugar for coffee. Choose loaf sugar for preserving, and white granulated sugar, or castor for puddings, unless you wish for the richer flavour given by brown sugar, which is better for spiced puddings, and can be had in different makes. Choose castor sugar for all cakes and fine desserts. Choose Barbados, or Demerara for spiced cakes, puddings, brown toffees, and pickling. Use confectioners' sugar for icing cakes, except for boiled icing.

When you want rice, ask for *Patna*, a long thin grain, for curries; *Carolina*, for puddings; *Rangoon*, for cheap rice.

For macaroni, choose one of the varieties that comes from Genoa. It is a little more expensive than the Naples variety, which is sold in long, straight sticks.

Buy your dried fruits in small quantities, except when the new dried fruits come into the market. Choose sultanas, for cakes and puddings, unless large raisins are wanted, then choose Valencias. I always choose the boxed muscatels for dessert. If you see Touggourt on a box of dates, you may depend on their being good. Include Carlsbad, and Elvas plums, in your Christmas purchases.

TINNED FOODS

In choosing tinned foods, which I use as an emergency, and use freely, when fresh fruits and vegetables are scarce, rather than do without variety in the menu, do not buy any tin that bulges, as this denotes spoilage.

Choose advertised brands, and have nothing to do with tinned food stuffs that do not give the name of the canner. In brief, always buy graded, trade-marked goods.

SURPLUS AND EMERGENCY STORES

Besides storing surplus bottled, package and tinned foods in my store-cupboard, I also keep a variety of food-stuffs not in daily use, because I prefer to cook with fresh foods, when possible, and because many of my emergency stores, kept on shelves labelled "Emergency," are too costly for everyday fare, as well as cleaning materials, dish papers and frills, toilet supplies, etc.

BEVERAGES

Condensed Milk	Cherry Syrup
Evaporated Cream	Lemon Syrup
Cup Chocolate	Orange Syrup
Lemonade Crystals	Strawberry Syrup
Lemon Squash	Raspberry Syrup
Lime Juice	Bitters (various)
Orange Squash	Gin (dry)
Ginger Ale	French Vermuth
Ginger Beer	Italian Vermuth
Grenadine	Madeira
Loganberry Juice	Marsala
Black Currant Syrup	Sherry (dry)
Red Currant Syrup	Sherry (old brown)

FOR WINE CUPS

Champagne	Still Moselle
Claret	Sparkling Moselle
Still Hocks	Sparkling Asti
Sparkling Hock	Maraschino
Sparkling Muscatel	Sauterne
Curacao	Barsac
Chablis	Cider
Grave	

BISCUITS

Cheese	Macaroon
Chocolate	Ice Wafers
Ratafijs	Pumpnickel
Bretzels	Petits Fours
Caviare Wafers	Sponge Fingers
Crackers	Cocktail

CHEESE

Parmesan	Gruyere (box)
Cheddar	Gorgonzola

PICKLES

Gherkins	Onions
Capers	Walnuts
Mixed Pickles	Beetroot
Chow-Chow	Piccalilli
Water Melon Rind	Pineapple

PRESERVES

Apricot Jam	Lemon Curd
Strawberry Jam	Mint Jelly
Cranberry Jelly	Bloater Cream
Marmalade	Anchovy Paste
Honey	Peanut Butter
Raspberry Jam	Salmon and Shrimp Paste
Red Currant Jelly	Lime Curd
Fruit Cheese	

BOTTLED OR TINNED FISH

Curled Anchovies	Shrimps
Lobsters	Herring
Sardines	Smoked Herring
Sprats	Tunny (Tonno or Tuna)
Salmon	Anchovy Fillets

BOTTLED OR TINNED FRUIT

Olives	Almonds
Grape Fruit	Cherries
Plums	Green Figs
Apricots	Peaches
Strawberries	Pineapple Slices and Chunks
Pears	Muscatel Grapes
Loganberries	Raspberries
Fruit Salad	Passion Fruit

BOTTLED OR TINNED SOUPS

Cream of Celery	Bouillon
Cream of Green Pea	Mockturtle
Cream of Tomato	Turtle
Oxtail	Vegetable Soup
Chicken	Consommé

BOTTLED OR TINNED VEGETABLES

Asparagus	Pimentos
Champignons	Peas
Sugar Corn	French Beans
Tomatoes	Macedoine
Flageolets	New Potatoes

SAUCES

Catsup	Chutney
Mayonnaise	Salad Cream

Anchovy	Tabasco
Worcester	Mushroom
Tomato	Horseradish
Chilli	Yorkshire Relish

ESSENCES

Anchovy	Vanilla
Lemon	Almond
Cinnamon	Rosewater
Orangeflower and Rose Water	Raspberry
Pineapple	Strawberry

SEASONINGS

Nutmeg	Allspice
Cloves	Mace
Cinnamon	Ginger
Paprika	Celery Salt
Black Pepper	White Pepper
Peppercorns	Mixed Sweet Herbs
Chilli Vinegar	Tarragon Vinegar
Wine Vinegar	Orleans Vinegar
Cayenne	Curry Powder
English Mustard	French Mustard
Saffron	Garlic Seasoning
Bay Leaves	Mixed Spice
Mustard Seed	Onion Seasoning

PACKET FOODS

Cornflower	Cream of Rice
Jellies (assorted)	Chestnut Flour
Cream of Barley	Farina
Semolina	Soup Tablets
Blanc Mange Powder	Custard Powder
Gelatine (granulated and leaf)	Biscuits
Fecule	

MISCELLANEOUS

French Dressing	Date and Chestnut Purée
Salad Oil	Salad Dressing
Pâté de Foie Gras	Potato Crisps
Browning	Dried Dates and Figs in season
Meat Extracts	Rennet (powder and liquid)
Grated Cheese in packets	Cochineal

Desiccated Coconut
 Crystallised Flowers
 Angelica
 Chocolate Powder
 Maraschino Cherries
 Stem Ginger
 Cherry Sticks
 Freezing Salt
 Baking Powder
 Baking Soda

Silver Balls
 Glacé Cherries
 Jordan Almonds
 Chocolate Bars
 Ground Almonds
 Preserved Ginger
 Drinking Straws
 Mince Meat
 Tongue
 Cream of Tartar

CLEANING MATERIALS

Soapflakes
 Turpentine
 Metal Polish
 Yellow Soap
 Furniture Polish
 Bath Salts
 Shoe Polish
 Matches
 Asbestos Mats
 Lint
 Disinfectants
 Sanitary Paper
 Boracic Acid
 Camphor
 Water Softener
 Ink
 Luggage Labels
 Paper Doilies
 Cutlet Frills
 Paper Serviettes
 Electric Bulbs
 String
 Mending Materials
 Corkscrew
 Bottle Opener

Ammonia
 Soda
 Plate Powder
 Floor Polish
 Methylated Spirits
 Aluminium Cleanse¹s
 Black Lead
 Candles
 Linseed Oil
 Bandage
 Tooth Paste
 Cotton Wool
 Aspirins
 Toilet Soap
 Face Cloths
 Blotting Paper
 Stationery
 Pie Frills
 Grease-proof Paper
 Ham Frills
 Shampoo Powders
 Brown Paper
 Safety Pins
 Tin Opener
 Starch

TAKE CARE OF YOUR FOOD

It does not matter how much money you spend on food, or how much food you buy, if you do not take care of it once you have it. Careless cooking is sometimes responsible for waste, but wrong storage is more often the prime culprit.

First, let us see where we store the food we buy. Given a refrigerator, or larder and store-room, of course, any hostess can keep food fresh with care. But do not leave tinned foods in tins for a moment after opening tins, and don't leave cooked foods overnight in pans, though you may have the finest storage quarters in the kingdom.

No matter what your storing accommodation is, it should be kept scrupulously clean. If not, food will not keep well, and illness, more or less severe, may be the result of harbouring disease germs. If you have a store-room, reserve it for dry goods—groceries, preserves, etc., and your larder or refrigerator for perishable food.

THE IDEAL STORE-ROOM

When you have a choice, choose a store-room facing the north, and see that it is amply fitted with shelves. The ideal room is a fairly large one with a cupboard in it for storing groceries, and another for cleaning materials, soap, etc. If you have a spare room you can use for this purpose, place a table in it, scales and weights, and a slate and pencil, so that all goods may be weighed and checked on arrival. To begin with, it is advisable to keep a store-book in your store-room so that you can note date of purchases, day of arrival, price, and quantity. For in this way it is easy to calculate what quantity of anything you buy is on an average required for a given time. If you have maids, set a time for giving out stores and keep to it. When you notice certain supplies are running low, make a note on an index plate you can buy at any ironmongery stores, or on a slate.

Air store-room daily, and also see that the shelves and the table are wiped down with a damp cloth, and that shelves, table and the floor are scrubbed weekly to ensure cleanliness. In drawers in either cupboard or table keep a store of kitchen

paper, brown paper and string, a box of dessert and fish doilys, and a reserve of house flannels, dusters, pot-cleaners, mops, and chamois leathers. A kitchen cabinet is *a great help* in storing. For in it you can pack away quite a small grocer's shop, practically all that is required for everyday use.

TO STORE GROCERIES

To store cereals, all kinds of sugar, dried fruits, use jars with closely fitting lids, either of glass or enamel. I prefer the glass ones for dried fruits, sugars, and cereals like rice, barley, sago, and tapioca. If you buy flour in moderate quantity, keep it in a wooden keg with a closely fitting lid. But if you prefer to buy in small quantities, store in a stone jar, which you must wash and scald every time you buy a fresh supply. Always keep the receptacle, no matter what it is, tightly closed, as flour absorbs moisture readily. For the same reason it should not stand on the floor.

The housewife who prides herself on her coffee will always buy the beans in very small quantities and grind just as much as she wants when she wants it. But if you have to buy yours already ground, keep it in a dark-coloured canister, and never leave the lid off a moment longer than you need.

Store nothing in paper bags, or the food will lose its value, and attract both beetles and mice. Strong spices should be bought in small quantities, and kept in tins tightly covered, and the corks should never be left out of bottles of flavouring essences and sauces. Store all preserves, bottled fruits, and canned goods in this dry store-room of yours, keeping breakfast-foods and prepared foods, like blancmange or pudding powders, and packets of jellies, in large biscuit tins kept for the purpose, and well labelled.

TO STORE SEMI-PERISHABLE GOODS

All the semi-perishable foods which include butter, lard, margarine, eggs, tough-skinned fruits like bananas, lemons, oranges, grapefruit, apples, pears, should be kept in a larder, with shelves fixed an inch from the walls so that steam cannot condense in the crevices and make the shelves wet.

Keep larder and meat safe clean by scrubbing them out weekly with carbolic soap and water. Never sweep out a larder containing food, but wipe the shelves daily with a damp cloth to gather up the dust.

Do not put hot food straight into your larder. Turn soups, stocks and sauces out of the cooking pans and leave to cool before storing away. If stored hot they sour quickly. It is cheaper to buy salt butter in large quantities, but keep it tightly packed in its barrel or it soon becomes winded. Buy fresh butter by the half pound or pound, according to your needs.

TO STORE MEATS

As soon as meat comes home from the butcher, remove paper wrappings, and hang it up unless it is to be cooked almost at once. Never put cooked meat away in the larder or the refrigerator on the same dish on which it was served, as the remains of the gravy and congealed fat may turn the meat sour. If meat should be at all tainted, wash with vinegar and water, two tablespoons to a quart of water. Always remove the spinal cord from lamb and veal as soon as meat arrives. Leave all game undrawn in the larder until required for cooking.

WHEN TO RELY ON REFRIGERATION

You can't do without a refrigerator or up-to-date ice box in the summer months. I use mine in one way or another all the year round. If I've to do a heavy round of shopping in the morning and there's a chance I may not be able to reach home in time to attend lunch, then I prepare any salad, arrange slices of cold ham and tongue, cold chicken and ham, liver sausage or sliced galantine, all ready on the platter, garnishing whatever cold cuts I serve with tomatoes, dipped for a minute or two in boiling water before peeling, spring onions, and sprigs of parsley.

Any salad, if covered, will keep good for hours in a refrigerator. Sometimes I make a tomato one. Sometimes I boil a cauliflower, use the water for the basis of a soup stock, and make individual salads from the flowerets. Again, I prepare a potato salad, garnishing it with chopped cucumber, and minced fresh or tinned pimento, which I am never without. Sometimes I have a lettuce salad. I make the dressing, but it is not added to the salads until they are served.

DEPEND ON YOUR REFRIGERATOR

As to preparing meals for your guests, whether they are stopping with you or only come to lunch, tea, dinner, or supper, you simply cannot do them or yourself justice in the

summer-time without a refrigerator. If you have a refrigerator, you or the maid can make up pounds of butter into butter balls when there is nothing to do and they will keep in perfect condition. You can make creams and jellies, junket, and no end of cold sweets as well as whipped cream and ices, and store them in a refrigerator. What would fuss me more than anything when entertaining would be to have to prepare many things at the last moment, because if they are prepared early, as they ought to be to save that terrible last-minute rush, they go to pieces or refuse to keep fresh or something equally disastrous happens, when you haven't a refrigerator.

But a refrigerator eases the mind of a housewife all round. You can make your cold sweets in the morning, or on Saturday for Sunday, if you wish to have the latter day free from work. You can bake a ham on Saturday, after steeping it over Friday and boiling it on Saturday morning, and it will keep deliciously moist and fresh for Sunday night's supper, or you can make galantines, pressed beef, and jellied tongues, for picnic fare, and keep them in prime condition in the refrigerator. There is no end to what you can do to save yourself work and worry, when you entertain a great deal, if you have a refrigerator.

CHOOSING A REFRIGERATOR

If your home is fitted for electricity have in whatever equipment you like, but do buy an ice-making electrically-run refrigerator.

If your home is not fitted for electricity, there are still wonderful refrigerators you can buy for use with gas, or oil, and others that require a daily supply of ice. If the latter, select, when space will allow, one large enough to accommodate a large supply of ice. You can do well on sixpennyworth of ice daily, unless the weather is very hot when you might require both a morning and later afternoon delivery of sixpennyworth each time. This will depend on the demand on the ice.

Choose a high and narrow refrigerator rather than a wide one, and please yourself whether you have one with the ice chamber at the top or at the side, though I think the latter is preferable. Don't buy a cheap ice box that is only the shadow of a refrigerator. Choose a good one, well enough insulated to keep an even temperature of 40 degrees F. or thereabout. It is best to select a model that has a porcelain or glass lining. If zinc has been used for the lining, see that it is given two

coats of flat white paint and one of bathtub enamel before you begin to use it, and have nothing to do with refrigerators in which wood is used in the interior construction.

Before storing food in your refrigerator, see that it is quite dry inside, not moist. To test this, place a box of matches inside and leave it there for three or four days, then try to light the matches.

TO STORE FOOD IN A REFRIGERATOR

You can't lay down drastic laws about where to store food in a refrigerator, but there are certain rules you should observe where possible :

1. Store milk in capped bottles to the left of the chilling unit.
2. Place foods which spoil quickly directly below the chilling unit.
3. Arrange butter, meat, and fish, and cream cheese on the shelf below the chilling unit.
4. If your refrigerator is fitted with a tray beneath the chilling unit, keep fish there in a covered dish.
5. Place all cooked food, and left-overs in the bottom of the refrigerator.

If you have an ice-making refrigerator, you should make the fullest possible use of it. This means that no space should be wasted. To ensure this, try to secure glass or agate refrigerator dishes that not only fit into the refrigerator but fit against each other. They are very popular in America, where practically every home has its refrigerator, and housewives have been educated to realise that most foods stored in a refrigerator should be covered.

On the other hand, on no account put a small quantity of food away in a large container, for this is a sheer waste of space. If you do not have proper refrigerator dishes, store foods in strong glass jars, or earthenware jars with tops. Small quantities of fish or meat paste, or cream cheese, or any left-over food of the paste variety, tomato purée, etc., could be stored in old caviare or foie gras pots. Store all liquid foods in covered bottles or basins. There is one point you must never forget when using a refrigerator, and that is that all foods with a strong odour, such as bananas, cabbage, cheese, fish, lemon and onion, must be covered. Always keep butter as well as cream, lard, margarine and other fats in a closely covered

earthenware jar, as they are quickly contaminated. Remember the following tips about refrigeration :

1. Avoid overcrowding shelves by choosing dishes of a size to fit your food.

2. When you require every tray for freezing a cold sweet or ice cream, and ice blocks for cocktails or a white wine or cider cup, freeze the blocks first, and let them sit in a bowl below the chilling unit till wanted.

3. When anything is wanted chilled in a hurry, or frozen very quickly, remove the trays from chilling unit, and chill or freeze in the interior.

4. Experiment with butter. Store it where it keeps firm, but does not become too hard for making up or spreading.

5. Use inexpensive glass custard cups, Melba glasses, etc., when any chilled individual fruit cocktail, or sweet is to be served straight from the refrigerator. It is very unwise to place expensive glass or china in a refrigerator.

6. When taking milk from the refrigerator only pour out as much as you want, then cover the bottle with a movable cap or an inverted tumbler. Never pour milk back into the bottle, however much is left over.

7. Wash all green salads and chill in tightly covered aluminium, glass or earthenware containers.

8. Chill any plates or dishes on which cold courses are to be served in the refrigerator.

9. Sweet or savoury jellies can be partly frozen or quickly set in the chilling unit.

10. All fruit cocktails, and fruit salads, as well as salad dressings and hors d'œuvres, should be chilled in the refrigerator before serving.

11. Prepare grapefruit that you want for breakfast the night before. Sweeten, cover, and leave overnight in the refrigerator.

12. Either chill all beverages in the refrigerator or serve with ice blocks.

HOW THE REFRIGERATOR HELPS THE HOSTESS

Suppose you have arranged to give a dinner-party, let's say on Wednesday, for example. Make your soup stock on Monday or Tuesday, cool, cover and place in the refrigerator. Make your sweet or sweets on Tuesday, and prepare any grapefruit or fruit cocktail and salad dressings, and store in the same way.

If before the party your fruit cocktail, or fruit cup, or grapefruit, is prepared and placed in the refrigerator, all the maid has to do at the last moment is to garnish the cocktail, or grapefruit, add a teaspoon of Kirsch or Curacao to each portion, and place one at each cover. The addition of one or two sprigs of fresh mint, a few sliced berries and a sprig of borage, or a slice of cucumber, and a slice or two of lemon, is all that requires to be added to a fruit cup before serving.

In the winter-time when you've only one servant who has to do a certain amount of cooking and waiting at table, you often wonder whether she will be able to arrange this dish right, or the other one daintily. This dreadful bogey need never haunt any hostess in the summer-time when she has a refrigerator, for everything can be made ready to eat, and left till required.

When you've no maid at all, let your refrigerator take her place. With its help you can entertain more easily and serve food chilled to just the right degree. With its help you need fear no unexpected guests, no emergency raid on your table. For, given a refrigerator, there's no reason in the world why you shouldn't cook a larger joint than you require when alone, or bake a larger ham, or make enough sweets for two days at one and the same time. Then when guests arrive unexpectedly, you'll always have something in prime condition on hand to cut for sandwiches, or to make up with the aid of some thickened milk, a good pat of butter, a few peas, and a little chopped pimento from your store-cupboard, into a dainty entrée, which can be served on buttered canapes of toast or fried bread, or heated in pastry cases that you can keep stored in a tin.

Although a refrigerator is an expensive item in household equipment, the saving in food throughout the year goes a long way towards paying for it. Take stock, for example. If you boil it up every day, and store the remainder in your refrigerator, you can have fresh soup at any time in a few minutes. The same may be said of sauces and gravies. When bouillon is liked for lunch or supper, it can always be made early in the morning, or the night before, and allowed to set in the refrigerator. If wanted cold, cut it into cubes before putting it into bouillon cups. Cream soups can also be prepared in advance and left covered in the "frig" till required, then re-heated.

Now let me list some of the things that find a temporary home in my refrigerator :

1. Hard boiled eggs, in a covered container. They do for

emergency sandwiches, or for garnishing shell fish salads, and cold ham or tongue. They also make good hot savouries, when the yolks are beaten up with mayonnaise, chopped chives, and minced pimento, and returned to the shells. On cold nights, they can be sliced and added to onion sauce.

2. Stuffed celery. All the better cleaned and the grooves stuffed with cream cheese, whipped with a little mayonnaise, onion and minced pimento, and chilled.

3. Cheese, made from sour cream or milk and seasoned with pepper, salt, paprika, and minced chives, pimento or carraway seeds.

4. Home made liver pate.

5. Fish or ham and green pea jellies, or ham mousse.

6. Fish or meat mayonnaise.

7. Cooked vegetable salad.

8. Fruit cocktails, fruit juice and prepared grapefruit.

9. Green Salad.

10. Cold drinks, white wine cups and wine.

11. Pastry is improved by chilling before rolling out and using as required.

12. Dishes and plates required for serving cold desserts and salads.

TAKE CARE OF YOUR REFRIGERATOR

If you want your refrigerator to do all I've told you it will, take good care of it. A single drop of milk or a particle of neglected food will contaminate any refrigerator in a few days. Here are some hints for looking after it :

1. Wash out the ice trays every day, then fill them with fresh water.

2. Wash all the interior, ice trays, dividers, etc., with weak hot soda water, then rinse with clean water two or three times a week.

3. If anything has been spilt in the refrigerator, clean, and wash at once.

4. When the walls of the chilling unit become thickly frosted, so that you find great difficulty in removing the trays, "defrost" by switching off, and allowing the frost to melt and drip into a vessel below.

5. The best time to "defrost" is overnight. In the morning empty the vessel which caught the melted ice, clean the chilling unit and interior of refrigerator with soda and water, rinse, and

dry thoroughly, then fill trays, put them in place, and switch on.

If you keep your food cool in an ice-box, always wash the ice thoroughly before putting it in the box, and wash out the box once or twice a week in the cool weather, and twice in the hot. Remember every part of the refrigerator except the ice chamber should be perfectly dry, and that the drain pipe should be absolutely free from impurities and dirt. If you take care of your refrigerator it will never let you down.

HOW WILL YOU COOK YOUR FOOD ?

You can cook, roughly speaking, by only three methods—by hot water, steam, or dry heat. When you wish to apply the *first* method to food, you have your choice of boiling, braising, cooking in casserole, making meat into a fricassee, or simmering, which is more commonly called stewing. When you favour the second, you can cook in a double boiler or steamer. When you wish to apply the third method to food, you may bake, grill, or roast. Deep and shallow frying can also be included in the latter class. No matter whether you cook by coal, gas, electricity, or oil, or use high pressure or waterless cookers, you must keep your stoves or cookers scrupulously clean *if your food is to cook as quickly and as well as it should.*

COOKING WITH COALS

To decide on a new range, choose the most modern, or better still, why not try a combination of coal and gas ? It is most popular on the Continent. In winter you can do most of your cookery by coal, and in the summer most of it, if not all, by gas. When you do cook with coal, learn how to work the dampers before you start to cook. It seems impossible that anyone cannot learn by experiment to work a stove, but I have had to teach many a maid how to work dampers, so that I could warm water quickly in the mornings, and so that my oven would not be too hot nor too cold when I came to bake. To get the most out of your coal range, and use as little coal as possible, keep the range scrupulously clean, and the grate free from dead ashes, or the fire will not burn brightly. If "clinkers" appear in the sides of your grate, burn a few oyster or scallop shells as the Americans do, and the clinkers will become soft, and you can remove them easily.

When stoking the firebox of your coal range with coal, remember that it should never be more than three-quarters full.

When full the draught is checked, a much larger quantity of fuel is consumed, and much heat is lost. When cooking replenish the range frequently with coal in small quantities. Do not wait till the fire is very low before stoking. Charcoal, because it gives an intense even heat is the best fuel to burn for grilling.

COOKING WITH ELECTRICITY

If you like to do your cooking with electricity you will find it will pay you in the long run, provided your electricity does not cost you more than a penny per unit—which is about the average cost throughout the country to-day.

The experience with electric cooking is that although you have to allow a little longer pre-heating time than may be required with some other methods, this time is subsequently made up, and the heat is so uniform that there is no need to examine the food continually while it is being cooked, as is the case with other methods. Once you have cooked a dish in the electric oven to your satisfaction in a certain time, you can do the same again by keeping your eye on the clock and on the thermometer fixed to the oven door. This is never possible with a coal fire because of the varying degree of heat.

Moreover with electricity there is no dirt or smoke, and you never need matches, while waste is a thing of the past if you're careful to make the most of the control switches. These switches permit you to vary the heat in any of the units of the cooker, whether in the oven, grill, or boiling plates. You'll find electrical cookery more economical still if you make a note of all that you can cook in such an oven after the current has been switched off, for it retains its heat for quite an appreciable time. For example, if you're browning an au gratin dish, or baking a meringue, or cooking anything that only requires a little heat, turn the oven control switches to the "Low" position. If you're baking a vol au vent pastry case, or patty cases, the same remarks apply.

Of course, many modern hostesses prefer to have small electrical equipment for use in the dining-room and a gas stove in the kitchen, especially if they are not doing all their own cooking, as a maid can run up an enormous bill for electricity by using the cooker carelessly. Should you prefer to do this—or even if you have an electric cooker in the kitchen, and small equipment for dining-room use—have a chafing

dish, in which you can not only cook breakfast dishes such as omelets, sausage and egg scramble, bacon and eggs, kidneys and tomatoes, etc., but Sunday night supper dishes or after-theatre snacks, like Welsh Rarebit, cheese fondue and fried mushrooms for mushroom toast.

Make your toast at table on an electric toaster, and your coffee with an electric percolator, or have an electric griller-boiler on which you can boil above and grill underneath. Given an electric percolator, and a stove on which one dish can be prepared and the toast made, you can cook and serve at table. You must take great care of all electrical equipment in the following ways :

1. Be sure to turn off the current as soon as the cooking is done.
2. Use your switches so that current is only being consumed for the heat you require.
3. Keep all appliances perfectly clean, and if anything is spilled it should be wiped off at once, or as soon as it is cool enough to touch.
4. Don't let crumbs collect in the grill pan, nor grease remain in the drip pan.
5. If you wish to clean electrical cooking appliances, use a cloth wrung out in hot soapy water, and wipe while still warm.
6. Use flat-bottomed vessels when cooking on boiling plates. They save current.

COOKING WITH GAS

If you have your choice of gas cookers, choose one with an oven you can reach without bending, and fitted with an automatic oven heat controller, which enables you to cook a whole meal without any attention whatever.

Only, no matter what kind of gas range you have, reduce heat as soon as the contents of a saucepan boil, by lowering the flame, or by transferring the pan to a smaller ring. Once boiling point is reached, very little heat is required to keep the food at this temperature. You'll notice, too, that practically every gas range has three sizes of burners. The largest should be used only when intense heat is required, and the smallest, should be used for slow cooking.

If you wish to be very economical, try to plan your menus so that all the space in the oven is in use when that part of the range is in action. By that I mean have a whole meal cooked

in the oven. Don't, for example, have boiled meat when you're having a baked vegetable. Bake your potatoes as well as your meat when you are using the oven, also your sweet, and so save your gas bill. You can also lower your gas bill by taking advantage of the following hints :

1. Never put more water in a kettle or saucepan than you require.
2. Never let the flames lap round the sides of a kettle or pan.
3. Do not use blackened vessels from your coal fire on a gas burner, as soot is a bad conductor of heat.
4. Light the match or taper before turning any gas on. It is better to save gas than matches or tapers.

COOKING WITH OIL

There was a time when the oil stove was looked upon as a makeshift, but this is no longer so. As good meals can be prepared with oil cookers as with any others, provided you use good oil—for poor oil has sediment which clogs the feed pipes—but keep your stove immaculately clean, and don't turn your burners up too high. Oil stoves are easy to run, because their heat is controlled like gas, and they leave no ashes.

HINTS ON COOKING BY OIL

1. Keep the wicks smoothly trimmed and raise only slightly above the top of the tubes before lighting.
2. If the flame doesn't spread evenly, put it out, and examine the air-holes in the spreader and bottom of the chimney to see if they are clear. If not, clear them.
3. See that the flame burns blue, and that small yellow flames tip the blue flames all round. If this does not happen when your burners are on full, the wicks or air holes need attention.
4. Square saucepans and steamers, as well as waterless cookers and high pressure cookers, can be used with the average oil stove.
5. If your stove has an oven, wipe it with a cloth dipped in hot soapy water, immediately after any meat or bird has been cooked in it. It is even better to use a covered self-basting roaster.

COOKING AT TABLE

If you entertain a great deal, you'll be wise if you introduce a certain amount of table cookery to your menage. Every little while some new table cooker, sometimes better sometimes not

quite so good as those already on the market, is to be obtained. You must choose one according to your needs. For example, I own what is sometimes called an electric plate table cooker with which you can cook bacon, sausages, mushrooms, chops, steaks, etc. Simply place them on a fireproof plate, switch on the cooker, and when the coil is red hot, turn the cooker on top of the plate. Leave it there till the food is cooked. This is very handy for a hostess who entertains without a maid or one who does her own cooking.

Among the other cookers I find very useful, not only as a hostess but as a housewife, is an electric table toaster, electric kettle, saucepan, coffee percolator, and waffle iron, as well as a table heater for keeping dishes warm on the side, high pressure and waterless cookers are also a standby, but in the kitchen.

HOW I USE THIS EQUIPMENT

1. A table toaster enables you to make toast as you want it at table.
2. An electric kettle I find handy when I want to make my own tea, either in the afternoon or in the early morning. It can be plugged into a socket in any room.
3. Given an electric saucepan, you can boil eggs, heat up soup, milk, etc., very quickly.
4. My coffee percolator enables me to make coffee at the table, or in the sitting-room or wherever I please, without leaving my guests.
5. Sometimes I make waffles at table for breakfast, and sometimes for Sunday night supper.
6. When I've to cook a dish in a hurry I always use my high pressure cooker on the kitchen stove.
7. When I want to leave the dinner to look after itself, I prepare a three course meal, and leave it to cook in my waterless cooker.
8. If you haven't an electric chafing dish, or table cooker, you can always prepare scrambled eggs, mushrooms on toast, creamed fish or meat, etc., in a chafing dish heated by a spirit lamp.

TO COOK YOUR FOOD

To BOIL MEATS.—Cook them in boiling stock or water—boiling point 212 degrees F. The liquid should always be boiling hard when you plunge meat in it, and sufficient in quantity to half cover meat. See that the lid of the saucepan fits

tightly, and if it doesn't weight it down. After contents of pan come again to the boil reduce heat till the liquid simmers.

TO BRAISE MEAT.—Cook it slowly in a stewpan especially designed for braising. It has a sunken lid. The lid fits tightly to the pan so that the juice of the meat is retained, also that of anything else, like the chopped vegetables, which form a bed for the meat, the stock which should only be enough to cover the vegetables, and any herbs used. In France, where braising is an art, the cook places burning charcoal on the sunken lid, so that the meat cooks from both above and below. If you don't want to use charcoal you can get almost the same result by putting a pan in the oven, or by cooking in a casserole.

TO BROIL OR GRILL MEAT OR FISH.—Cook in front of a glowing fire, or in the grilling compartment of a gas or electric stove. When grilling over an open fire, you need a wire broiler, or "brander" as we call it in Scotland, with two sides hinged together. Rub the wires with a small piece of fat or brush with olive oil, place fish or meat between the bars, and turn constantly over the flame so that the flesh is cooked evenly. A good grill needs to be seared or browned at once over the flame so that the meat retains its juices. Season both sides with pepper and salt when half cooked. No matter what you grill on, the griller bars must be well greased. If you haven't a wire broiler or grill, you can get a very good imitation of a grill by making a heavy frying-pan smoking hot, then lay the meat in it without any fat, and sear both sides of it quickly. Cook the same length of time as for broiling. This is sometimes called pan-grilling or pan-broiling.

TO FRY MEAT.—1. Cook for deep or wet-frying in smoking hot fat, deep enough to well cover food. 2. To sauté or "dry-fry," cook in a very small quantity of fat. Fillets of fish, croquettes, fritters, potato chips, rissoles, and doughnuts, etc., can be fried in deep fat. Raw meats and fish fillets are sometimes dry-fried. If you want sauté potatoes, fried sausages, kidneys, tomatoes, or mushrooms, dry-fry them. Keep an iron saucepan exclusively for deep frying.

TO BAKE MEAT, which is a modern version of roasting, for very few people are able to roast in front of the fire nowadays, you need a very hot oven and the tenderest cuts of meat. Place on a grid in a baking-tin, and cook quickly for fifteen minutes. Reduce the temperature and cook till tender. Baste frequently with hot fat, if not using a self-basting pan.



THE ART OF SERVICE

SETTING THE TABLE

THERE are a few principles every hostess should bear in mind when "setting a table," for any meal. She must remember that china, glass, and silver should be arranged in a symmetrical order. Again, a well-set table should have a scrupulously clean table-cloth or mats, fresh flowers, and bright and shining china, glass, and silver.

If you use table-cloths, whether it be the regulation damask, or the embroidered and lace-trimmed linen cloth, both hanging low over the edge of the table, or a coloured bordered or embroidered breakfast, lunch or supper cloth, first cover your table smoothly with a silence cloth of baize felt, or Canton flannel. Over this spread a spotless cloth as evenly as possible, with the middle crease dividing your table exactly in half. If carving is to be done at table, lay a carving cloth at one end as well.

Should you prefer mats, or, as some hostesses do, use a cloth for breakfast and supper, and mats for lunch and dinner, you must have little mats, preferably of cork, raffia or asbestos, for placing underneath, so as to protect your table surface from hot dishes.

WALK ONCE ROUND THE TABLE

Having arranged your linen, place your flowers, fruit centre, or Japanese garden in the centre, collect all the silver that you require on a small tray with the "peppers and salts," the "sugar and cream" when wanted, the carving knife and fork, or fish servers, when required, and the little dishes of salted almonds which you place at the side of each cover when you have a lunch or dinner party, and walk round the table once only, putting all in place. If you happen to have a tray-wagon, you can carry on it any plates, water or wine glasses, cups, and napkins at the same time, and wheel it round the table as you set, thus doing the whole job on one journey.

SETTING THE CHINA, GLASS AND SILVER

When you are giving a party, make sure you do not invite more people than your table will accommodate comfortably.

Nothing is more uncomfortable than eating a meal with the fear all the time of nudging some one next to you when lifting a spoonful of soup or a glass of wine. So always allow sixteen to twenty-four inches at table for each person. Put your plate mat exactly in the centre of this space, or, if a table-cloth is used, place the service plate, or if you do not want to use one, place the plate to be used for the first course in position to mark the centre of each "cover" and then arrange the others in geometrical order, giving exactly the same space to each. Of course, when your table is large, and you are not entertaining many, just divide space evenly between each.

Always arrange the table so that the host sits at the head, near the entrance door, with the hostess opposite, unless there are more ladies than gentlemen, when the hostess can sit at the side.

It is very easy to arrange the table silver if you remember *that it should be placed in the order in which it is to be used, counting from the outside towards the plate*. Place the knife or knives in their order of use, at the right of each plate, the sharp edge towards the plate; the fork or forks in the order of their use at the left, from left to right, both knives and forks being one inch from the edge of the table. If soup is served in soup plates, place the soup spoon to the right, at the outside of the knives. If served in soup cups, place the spoon which must be smaller, about the size of a large teaspoon with a rounded bowl, unless for bouillon, on the right side of the saucer.

Set the water glasses or wine glasses at the right of each cover, just above the tips of the knives, and when a bread and butter plate is provided, as often happens at luncheon and Sunday night supper, place it at the left, just at the corner of the tips of the forks.

Now, suppose you are setting the table for a family meal, place the spoon and fork for the sweet at the top of the cover, first the fork with its handle to the left, and above it the spoon with its handle to the right, so that when you require these implements all you have to do is naturally to raise your hands, lift up the spoon first with your right, and then the fork with your left. But if you are giving a party, let the maid bring in the fork and spoon and set it down, the fork to the left and the spoon to the right of each cover, after all the other silver has been used and removed. When ice cream is served, place the ice spoon on the plate as it is served, or when you have ice

cream instead of a sweet in the bosom of your family, a spoon for it, a small teaspoon, if you haven't an ice spoon, should be placed at the top of each cover.

It is the same with fruit forks and knives. When alone, place the fruit knife just above the cover below the spoon and fork for sweet, but if no sweet is served, place a fruit knife and fork above the cover, the fork in the same place it would be for a sweet, and the knife above with the handle to the right. In setting silver, take care that everything is symmetrical all the way round the table, or the effect will not be dainty.

To finish setting, place the napkins to the left of each cover, folding dinner ones in squares with the monogram showing in the centre of the square, and tea ones in triangles, with the straight-edge to the left outside the cover. When you use individual "peppers and salts," or only "salts," place above the cover. Otherwise, place a set at each corner of the table.

If the host does the carving, the knife should be placed to the right of the mat which is placed for the meat dish, and the fork to the left, both with rests to take their tips, and if the hostess serves the soup, vegetables and sweets, which is usual at family meals, the soup-ladle and other servers should be arranged to her right. Remember, too, that bread, rolls, and water, if offered, should be placed on the table before dinner begins.

THE COFFEE OR TEA SERVICE

For family meals, arrange the coffee or tea service on the right of the hostess at breakfast, or lunch, or dinner for coffee, and at breakfast when tea is served. The handles of the cups should be turned towards the right, all "going" exactly the same way, as well as those of the cream jug, coffee, tea, or chocolate pot, or any hot-water jug, and any spoons used.

WHEN SETTING BREAKFAST

Put a fork and knife at each cover for the hot dish, a bread and butter plate and knife to the left and on a level with the knife and fork; stand the hot dish in front of the host, with a fork and knife at each side, and a spoon to the outside of the knife, if required. An omelet would require all three. Bacon and eggs need only spoon and fork. If any one has given you a present of a "Lazy Susan," or silent waiter, as it is sometimes called, use it for breakfast and sit-down teas, placing the butter,

jam, honey, or marmalade, toast and oatcakes on it, then no one is worried to pass anything but the hot portions and the coffee or tea. You just twirl "Lazy Susan" to suit yourself when you want to help yourself to more butter or preserve, etc.

THE LUNCH OR SUPPER TABLE

The silver required depends on how simple or elaborate the meal is. As a rule, I set my lunch or supper table in the same way as I set my breakfast one. If soup is to be served, I place the soup spoon on the outside of the knife for the meat dish, and a water or wine glass ready to the right as already described, then I arrange my coffee service on a tray-wagon, and place it to the left of my chair, so that I can prepare the coffee and attend to serving it without rising.

WHEN SETTING TEA

Spread the table with your daintiest tea-cloth, and set your tea service on a tray covered with a pretty tray-cloth, unless the tray is of silver, when you don't need a cloth. An oblong or oval tray always makes the prettiest tea service. Place on the tray the afternoon tea kettle filled with water, the spirit lamp beneath it, ready to light, the tea-pot, a caddy of tea, a small jug of cream, a jug of milk, because some people don't like cream in tea, a plate of lemon slices with a fork on the side, a bowl of sugar lumps with tongs, and cups and saucers and spoons, and slop-basin.

Arrange a pile of mats somewhere on the table, and stand the silver muffin dish on the table too. If your tea table is small, however, arrange on another daintily clothed table nearby the plates, the hot muffins in a muffin dish with boiling water in the bottom part of the dish, a little pile of serviettes to match the cloth if possible, or made of fine linen daintily scalloped and embroidered, and a plate of thin bread and butter, or rolled bread and butter with tiny tufts of young cress peeping out of each end.

If you have a cake-stand, arrange your cakes and biscuits daintily on plates covered with lace paper doilys, and place them on the stand, so that they can be easily carried to your guests in different parts of your room.

WHEN SETTING DINNER

Place each finger-bowl on a dessert plate covered with a filmy painted or lace doily, with dessert fork to the left,

and knife to the right of the bowl. Fill them all with warm water, three-quarters full, last thing before dinner, and float on top a flower, the kind depending on the season and the floral decoration. They must be in harmony with the centre. If liked, you can add a few drops of eau de Cologne or two teaspoons of rose-water to each bowl.

When you serve grapefruit for breakfast, or asparagus for lunch or dinner, pass finger-bowls immediately afterwards, and use before proceeding with the remainder of the meal. Serve paper serviettes always with fruit, either at breakfast, or at dessert. You can have tiny ones, emblazoned in one corner with your monogram, if you like. They will pay you over and over again, for nothing ruins serviettes more than fruit stains.

TABLE TOUCHES

1. Dust table before setting, and, if using mats, also polish it.
2. When you set a service plate at each place, to take each course in turn, you don't require a mat under a linen mat, or baize under a table-cloth, to prevent scorching the table.
3. When service plates are used, place a small doyley upon each so that when the plates for the different courses are put down there is no noise.
4. If preferred, provide a Scottish lapkin in place of table napkins. They do not slip off the lap so easily, as they are narrow.
5. Place table napkins in the centre of each cover, unless a fruit cocktail or oysters are to be served first, when they are placed in the centre of each cover before guests sit down, and the napkin put a little to the left with monogram in the centre, whether folded or not.
6. Don't economise on silver. Have a fully equipped canteen, then add the following pieces to your store—Butter-spreaders, hors d'œuvres knives and forks, pastry or salad forks, oyster forks, orange or grapefruit spoons, bouillon spoons, olive or salted nut spoons, a flan or ice cream server, ice cream or sundae spoons, pickle forks, iced tea or iced drink spoons, one cheese server, lemon or relish forks, bonbon spoons, bacon and egg knife and fork, sardine fork, game shears, cake knife, Gruyère cheesebox frame, cream carton frame, jam pot frame, date box frame, sardine box frame, fish or meat plate frame, tea strainer, mayonnaise bowl, etc.
7. It is no longer necessary to have china which matches

for each course. You could use lacquer bowls for soup, and when necessary, serve fire-proof glass ramekins, arranged on bread and butter plates to match your service. Fruit salads, compôtes of fruit, and stewed fruit can be served in one of the popular fruit sets.

8. When you have a "Lazy Susan," arrange sweets and relishes, cruets, sugar and cream, if you like, on this labour-saving contrivance.

YOUR BREAKFAST TABLE

IN olden days we did not worry about colour schemes for our breakfast table. Content we were if we had pretty china to eat and drink from. But times have changed for the better. To-day it is the fashion to sun up the breakfast table.

Take breakfast cloths. Where yesterday we were content to dress our tables in white fringed damask, to-day we spread them with checked blue, red, or yellow, and white, or with white cloths gaily embroidered with sprays of flowers and edged with lace, or in buttercup yellow or delphinium blue linen with serviettes en suite.

Some up-to-date housewives go further than that and choose china to match. You can buy buttercup china to match your linen, not only cups, saucers, and plates, but teapots, coffee pots, egg cups and other pieces. You can buy ware of a delphinium blue as well as creamy china garlanded with summer blossoms. You can choose yellow china cups, saucers, and plates with grapefruit dishes to match, and complete your set with leaf green or autumn brown coffee or tea service.

It matters not how you choose your table equipment so long as the service is not bitty. When you can manage it, have honey or marmalade jar of the same ware as cups and saucers, or select instead yellow Bohemian glass preserve jars, with glass spoons handled in orange or yellow.

If you wisely start off breakfast with fruit, make it grapefruit, oranges, or apples, when fresh fruit is your choice, and grapefruit, peaches, or figs, when you have to depend on tinned. If, like the Americans, you have fallen for the lure of orange juice, try the effect of a little strained orange juice, refreshed with a squirt of lemon juice, and served in yellow or orange glasses.

Stand your breakfast table in the sunniest corner of your room. Change it from one room to another when necessary so as to ensure breakfasting in the brightest spot in your home. Our breakfast table has been far too dull in the past. We have to brighten it if we would do away with the bad temper for which we as a nation are renowned at breakfast time, and draw the menfolk out from behind the pages of their favourite newspaper.

So don't be content with doing what I have suggested. Make buttercups, old-fashioned marsh marigolds, Iceland poppies, Californian poppies, or the yellow rose of Sharon, the centre. Or stand a pot of flowering musk, or mimulus, or a yellow begonia, or daffodils, or tulips in the middle of the table, or have a centre of ornamental gourds or red peppers.

When your flowers are withered and you haven't had time to replace them, arrange a bowl of fruit in the centre, giving preference to yellow fruit like oranges, and green like grapes. You can still further brighten the table with coloured handled knives, and with yellow horn porridge spoons if porridge you serve. You can even have serviette rings made of horn.

With cruets in the shape of tomatoes and yellow ducklings, with toast racks to match, all you need to present a sunny appearance at the first meal of the day is tiny yellow or orange egg cosies, and a knitted tea cosy in keeping when you serve tea instead of coffee. Give pointed grapefruit spoons with grapefruit, and choose breakfast dishes a little out of the ordinary such as tomato, egg, and pimento toast; Spanish ham omelet; fried sausage, bacon, and apple; Finnan haddie, bacon and poached eggs.

Use your imagination in sunning up your breakfast table, and no matter whether it rains or snows out of doors, the meal will be a sunny one.

MENUS FOR SPRING

Grapefruit

Egg and Pimento Scramble

Fried Bacon

Toast Lemon Marmalade

Coffee

A SMART PARLOURMAID



SUNDAY BREAKFAST

Grapefruit

Grilled Loch Fyne Kippers
 Fried Tomato Sausages
 Fried Apple Slices
 Toast Oatcakes
 Tangarine Marmalade
 Tea Coffee Cocoa

Note.—Serve each kipper with a pat of butter melting on top. Prick sausages before frying. Core and peel apples before slicing. Fry apple slices last of all.

MENUS FOR SUMMER

Strawberries
 Fried Finnan Haddock Poached Eggs
 Toast Clover Honey
 Coffee

Fresh Pineapple
 Bacon and Mushrooms
 Toast Lemon Cheese
 Coffee

Note.—Peel and remove eyes from pineapple and flake out core in chunks with a silver fork into a glass dish. Sprinkle with castor sugar. Stand overnight in refrigerator. Serve lightly dusted with freshly minced mint. Substitute tinned pineapple when necessary. Grill mushrooms and bacon. Serve mushrooms on hot buttered toast, garnished with bacon and fried tomatoes.

MENUS FOR AUTUMN

Orange Juice
 Buttered Kippers Boiled Eggs
 Hot Rolls Damson Jelly
 Coffee

Orange Juice
 Fried Bacon Corn Pancakes
 Hot Rolls
 Heather Honey Buttered Toast
 Coffee

MENU FOR WINTER

Stewed Prunes
Oatmeal Porridge
Fried Pork Sausages *Tomatoes*
 or
Grilled Kidneys and Bacon on Toast
Oatcakes *Tangerine Marmalade*
Coffee

BREAKFAST HINTS

1. Breakfast should always be a "help yourself" meal.
2. When entertaining without a maid, serve guests' breakfast in bed
3. Where grapefruit is provided, follow with finger-bowls.
4. Never scrape and pile dishes at table.
5. Use a "Lazy Susan," when you have one, for the table-centre.

SERVING THE MEAL

NO matter the size of your staff, there are certain rules to be enforced about service if you want your household machinery to run on oiled wheels. So, when talking about serving, although I shall speak of the parlourmaid, the same rules apply to a house-parlourmaid, or a cook general, who does a certain amount of waiting.

You must see that the girl is neatly dressed, and that she keeps her uniform, caps, aprons, stockings and shoes very neat, and that her hair is also neat, and her hands and nails spotlessly clean. Insist on her moving quietly, and serving quietly, for nothing so spoils the harmony of a meal as noisy service, or a girl who breathes heavily, or is jerky in her movements.

Teach the girl, when you wish her to wait through the meal, to stand very still, close to the serving table, though near enough to the dinner table to notice the wants of diners. Except at formal parties, the maid can leave the room after bringing in the sweet.

I always give a parlourmaid my menu as soon as it is planned, so that she can study it before getting together the china, glass and cutlery for laying the table. Then just before guests arrive, I walk round the table and the side table to see that nothing

has been overlooked. Here are one or two tips I always give a new maid when she arrives :

1. Before announcing a meal, open the dining-room door, then shut it again when all have entered.

2. Remove plates as they are finished with, leaving those of the host and hostess till the end.

3. Pass a salver on the left of the diner in your left hand, also pass dishes on the left, or anything else to which the diner has to help himself or herself.

4. Hand clean plates from the left side, and remove used plates from the same side. Unless it is a large party, carry all the plates round at one time in your right hand, to save several journeys to the side table.

5. When taking a plate and a vegetable dish round at the same time, carry the plate in the right hand and the vegetable dish in the left.

6. Serve wine from the right of the diner, as well as coffee and liqueurs.

7. Before announcing lunch or dinner by saying "Lunch or dinner is served, Madam," have the first course on the table, if cold, or if hot, on the side table, and see that the candles are burning brightly when used. Also pull back the chair of the chief guest. Stand to the left of the carver, and be ready with the vegetables in your left hand, so that you can hand the meat when carved and the vegetables at one and the same time, moving round to the right, and beginning with the lady to the right of the host.

8. When handing wine, begin with the same lady. The hostess decides whether the host is served second or the lady on his left.

9. Before serving dessert, clear the table of everything except the bonbon dishes, decorations, and candles if any. Remove salts and peppers, glasses, and any cutlery not used. Then brush the crumbs from the table with a folded napkin on to a plate. Next move dessert plates covered with a filmy doily and finger bowls, with dessert fork to the left and knife to the right, from the side table to each cover. Place a clean wine glass to the right of each cover, then pass the dessert followed by the wine, and when you've completed this service place the decanter in front of the host, and hand cigars and cigarettes. If coffee and liqueurs are to be served in the dining-room, offer them next.

10. When handing wine, always state the name of the wine in this way, "Hock, Madam," or "Hock, Sir," or "Claret, Madam," or "Claret, Sir," whatever the wine may be.

Some parlourmaids are very careless about answering the bell, and answering the door. See that yours is not. It is your fault if your maid is careless in small matters of this kind. You should instruct her personally how to answer the telephone, how to enter and leave a room, how to announce visitors and meals, answer the door when you are not at home, put the living-room in order before guests return from the dining-room, prepare it for tea in the afternoon, etc., A smart parlourmaid goes a long way to making your parties a success.

SUGGESTIONS FOR SERVING

SOME years ago when I was crossing from New York and enjoying meals afloat, I asked the head steward of the American boat I was on how it was possible to make the dishes so tempting. He replied, "Years ago when I was learning my trade, an old Scotsman I was working under said to me, 'If you want to be a success, you must learn to eat wi' your eyes, laddie.'"

He was quite right. Every hostess should make her dishes appeal as much to the eye as to the palate. To do this successfully not only must the art of garnishing be mastered, but there should always be a good supply of dainty serving dishes available. Let me give you a list of "aids to serving."

AIDS TO SERVING

SANDWICHES.—Lace paper doilies, round, and oblong if you own a sandwich set; and sandwich flags.

COCKTAILS.—Cherry sticks, and little toothpicks for serving with small grilled sausages at cocktail parties.

MEAT.—Silver skewers; ham bone and cutlet frills; pie collars; plain paper mats.

FISH.—Paper mats; a drainer for boiled or steamed fish if a napkin is not used.

PUDDING.—Pie collars; paper soufflé cases.

CAKES.—Paper serviettes of varying sizes; silver boards for fruit cakes; paper cases; cake knife; pastry slice.

DRINKS.—Straws.

When planning a party, always make a list of the dishes and

THE PART OF CLEARING UP



glass required for the different courses, and give it to your parlourmaid, unless you have a large establishment, and table appointments can be left to the staff. On the other hand, if you wish your table to reveal your personal touch, I would see that the glass and china you particularly like for certain courses is used. The average domestic servant, no matter how good, cannot get away from what is customary, and if you want to be an original hostess, you must supply the personal touch yourself. Now let me give you some ideas about the serving of one or two different foods.

CHEESE.—If of the Camembert, Gruyère, or Wensleydale variety, sold in round low cartons, serve in a china or silver frame, sold for the purpose. Otherwise, serve large cheese like Cheddar, Double Gloucester, Leicester, etc., either whole on a cheese dish lined with a lace paper d'oyley, or cut into cubes and arranged on a cheese, biscuit and butter dish. Stilton, when served whole or in halves, should be placed in a cheese dish, with a table napkin folded round, and accompanied by a cheese scoop. Usually the host scoops out the Stilton in individual portions on a plate, and it is then passed by the butler or parlourmaid.

Accompaniments.—Celery, radishes, spring onion, tomatoes, watercress, or green salad.

CAVIARE.—1. Serve in the top part of a double glass caviare dish with cracked ice in the bottom part. If no such container is available, serve in its own container embedded in a deep glass or silver dish lined with cracked ice. Garnish with fingers of lemon.

Accompaniments.—Thin toast, fingers of lemon, and minced onion for those who like it.

2. Serve on tiny caviare wafers sold in tins for the purpose. Garnish with fingers of lemon.

FRUIT SALAD.—1. In a scooped out melon or pineapple, and well chilled.

2. In a tower sponge cake soaked in sherry, Decorate with whipped cream, and chopped nuts, crystallised fruits, or marshmallows. The sponge can be spiked with split, browned almonds, and decorated with fruit or whipped cream round the base.

3. *Orange baskets.*—To make them: Choose large oranges, and cut a third of the peel away from the blossom end, leaving right in the centre a handle of peel a third inch wide. With a

sharp knife cut the pulp away below it, then scoop out the remaining pulp from the shell. Vandyke with a pair of scissors round the rim, and tie a tiny bow of ribbon on top of the handle, before filling with salad, masking with whipped cream, and decorating to taste. Any wine or fruit jelly can also be set in orange shells.

GRAPEFRUIT.—If you are fussy about grapefruit, you can have your choice of cut crystal, earthenware, and silver containers, or you can serve it in its own shell, after removing the core and tough membrane, and loosening the pulp from the skin, then vandyking the rim with a pair of scissors. No matter what you serve it in don't always put a maraschino cherry in the centre. Substitute occasionally a ripe berry, a tiny sprig of mint, a teaspoon of chopped fresh pineapple or a grape.

MAYONNAISE.—1. In grapefruit, lemon or orange shells, vandyked round the rim.

2. In scooped-out tomatoes. To prepare the tomatoes, remove a slice from the blossom end, then with a stainless saw-edged knife, gently scoop out the pulp, then invert and drain well before using.

3. In rosy-cheeked apples. To prepare, remove a slice from the blossom end, core gently, then carefully remove the flesh without breaking the skins. Vandyke round the edge with a sharp pair of scissors. If uneven on the stalk end, remove a thin slice to make the apple sit properly. Before adding mayonnaise, fill the bottom end with a piece of the apple to prevent the mayonnaise running out.

Note.—Apple, grapefruit, lemon and orange shells are equally good containers for Russian and Waldorf salad.

OYSTERS.—1. Serve in half shells on sunken oyster plates lined with cracked ice. Garnish ice here and there with a finger of lemon, or sink a small glass or lemon shell full of cocktail dressing in the centre of each plate. A tiny sprig or two of parsley can also be arranged among the ice.

2. Serve in grapefruit glasses or smaller glasses in the form of a cocktail.

Accompaniments.—Thin brown bread and butter or oyster crackers, and tobasco or cayenne.

SANDWICHES.—1. Arrange either on round glass plates with a handle in the centre, or on flat oblong or oval sandwich dishes made of china with plates to match, or on a silver entrée dish lined with a lace paper doily. Write or print the name of the

variety on a sandwich flag, and plant it in the centre. Sprinkle with a little mustard and cress if liked.

SARDINES.—1. Open the tin, and lower it into a silver-plated sardine dish frame sold for the purpose.

2. Transfer sardines to an earthenware or cut glass or silver sardine dish.

3. Pile up in a parallel heap in an oblong or oval glass dish. Garnish with fingers of lemon and a sprig of parsley.

SMOKED SALMON.—1. Arrange in a large or individual plate in thin wafers. It looks better on a glass plate than on a china one.

2. Serve in rolls in a round dish round highly seasoned scrambled eggs in the centre.

MAKE MORE USE OF VEGETABLE CUPS

Vegetable cups are very useful as containers for peas, cream of chicken, game or meat, etc. Choose small equal-sized beetroot or turnips for the purpose. If turnips, peel as many as you want and simmer till tender in well seasoned stock sweetened with a lump of sugar in a covered saucepan. Cook beetroot in the same way, but unpeeled. When required, hollow out centres with a sharp curved knife, until you have neat even-sized cups.

FILLINGS FOR CUPS.—1. Peas : Steam 1 pint peas, 1 tablespoon diced ham, a walnut of butter, and salt to taste. Season with pepper when cooked.

2. Chicken, rabbit, meat, etc. : Dice the meat, make enough sauce to moisten it, with equal quantities of gravy and milk, and butter and flour. Add a dessertspoon of chopped pimento to every $\frac{1}{4}$ -cup of diced meat. The addition of one or two chopped cooked mushrooms, or cooked cheese, also improves this mixture.

TO SERVE STUFFED VEGETABLE CUPS. Place the piping hot meat filling in the prepared cups and plant a sprig of parsley in each. Serve in individual hot plates or on a large hot dish as a luncheon or Sunday night supper dish with hot crisps. When filled with peas, serve with grilled chops, steaks, or fried Hamburg steaks.

TO SERVE BEVERAGES.—Serve in tall jugs of silver, coloured glass, or cut crystal, with sprigs of fresh mint or borage floating on top. Sometimes, I add a few whole or sliced berries with a slice or two of lemon or orange and a few grapes to a cup.

TO SERVE ICE CREAM.—1. Place individual portions on ice plates, with one or two vanilla ice wafers stuck in the ice.

2. Use as a filling for meringue shells, sandwiched together or not, as you please. Sprinkle the ice cream with chopped blanched pistachio nuts when the shells are sandwiched together. If served in a half shell, cover each portion of ice cream with whipped cream. Decorate to taste with crushed marshmallow, crushed meringue, chopped nuts, or crystallised fruits.

3. Serve between slices of Swiss roll.

4. Serve in sundae glasses.

THE ART OF GARNISHING

Though food should always be daintily garnished, I think it is more important to appeal to the eye in the summer, when it is too hot to eat, than in the winter when the cold weather sharpens the appetite. But this does not mean that you should forget garnishing in winter.

Some housewives, however, think that garnishing means adding a sprig of parsley here, or a finger of lemon or tomato there. I don't agree. Garnishing starts with service. If food is not daintily served no amount of garnishing makes it attractive. If you would serve attractive meals this is how I suggest you plan them.

Think out the colour scheme of your china and glass as well as of your food. It's no longer necessary to keep to a regular dinner service throughout lunch, dinner, or supper. I often start by serving hors d'œuvres on cut glass plates of a clear burnt amber hue, follow with soup in ivory, gold-rimmed cups with saucers to match, and then serve the main dish on plates of an ivory background with a nasturtium design.

Then I arrange the fruit salad, or banana fool, or other sweet of that kind in orange Bohemian glasses standing on saucers to match. Serving food in this way needs the background of lace and linen mats and a polished table. The pageant of colour is lost against a white table-cloth.

When you serve soup in cups, if a cream, float a teaspoon of whipped cream, sprinkled with minced parsley or mint, or dusted with paprika, or half a marshmallow on top of each cupful. If clear, add one or two cooked peas, a little cooked julienne of carrot and turnip, or simply flavour with sherry. Sometimes, with clear soup, I serve hot cheese straws, or Italian

bread sticks, or unsweetened ice wafers, buttered, sprinkled with grated cheese, and crisped under the grill.

In summer I often garnish all cold fish salads and savoury salads with nasturtium flowers and foliage, and cold ham, chicken, tongue, or lamb as well as fruit salads and fruit cups with sprigs of mint. A sprig or two of rose geranium foliage or verbena can be added last of all to a fruit or wine cup for garnish, in place of mint or borage, if you like.

I also shake a little paprika over mayonnaise dishes, ground cinnamon or grated nutmeg over milk puddings, grated chocolate over trifles, decorated with whipped cream, candied cherries and angelica, and minced chives over potato salad, when in season.

GARNISHES I USE

1. Daisies made of hard-boiled whites of *eggs*, cut in long strips, and arranged like daisy petals, with sieved hard-boiled yolk in the centre, for garnishing salads, buttered spinach, and savoury jellied salads.

2. Cooked *beetroot* and *pimento*, cut in fancy shapes with vegetable cutters, for savoury salads and soups.

3. Fluted slices of *cucumber*, cut with a fluted knife, for fish salads, boiled fish, and as an accompaniment to boiled salmon when served, dressed with vinegar and minced parsley as seasoning.

4. *Radish* roses with cold sliced meat or savoury salads.

5. *Asparagus* tips, piled in little bundles, and ringed, if liked, with pimento or red pepper, can be arranged at intervals round any entree. One tip makes a dainty garnish if planted in the centre of any savoury toast.

6. Fancy-cut slices of *truffle* give a finish to moulds of chicken or fish.

7. *Pimentos*, cut in strips, can be used when a garnish is needed for any savoury dish or cooked salad.

8. *Stuffed olives*, halved or sliced, *capers*, and *curled anchovies*, good for garnishing canapes, hors d'œuvres, and cooked salads.

9. *Lemon* butterflies, quarters and slices are invaluable for fried, boiled and grilled fish and fried veal.

10. *Candied cherries* are equally useful for ice cakes and trifles. Use *maraschino cherries* for fruit salads, fruit and wine cups and desserts, like sundaes, etc.

11. *Candied flowers* used for small cakes, singly, in wreaths, or on roses of whipped cream.

12. *Cranberry or redcurrant jelly*. Cut in cubes, with cold duck, goose or turkey.

13. *Sugared cranberries*. Used as jelly, but with tongue, ham and chicken as well.

14. *Fried apple slices*. Serve with red peel on, overlapping, round baked ham.

15. *Coconut*. Use desiccated or shredded coconut on sponge cake balls, consisting of two small rounds put together with jam or cream, after brushing outside with melted jelly, to give you "snowballs" for tea. When "snowballs" are wanted for dessert, dip balls of ice cream in freshly shredded coconut. Serve on a plate lined with maidenhair fern.

16. *Dates* slit, stoned, filled with whipped, sweetened cream, and dabbed with water icing, can be used for decorating a winter trifle.

17. *Chestnuts*. Peel and boil in sweetened milk, then put through a potato masher for decorating a winter sundae or a fruit trifle.

18. *Crystallised fruits and fruit pastilles*. For decorating cakes and iced sweets.

19. *Chopped nuts*. A good finish to sundaes, trifles, iced cakes, potato salad, apple and celery salad, fruit cakes, etc.

20. *Orange shells*. Good containers for oyster cocktail dressing, and fruit salads in portions.

MORE HINTS FOR SERVING

1. When the first course is cold, it can be placed in individual portions at each cover before the meal is announced.

2. Everything should be placed on the breakfast table before the gong is sounded.

3. Bread or rolls, butter, always decorated with parsley, salt, pepper, water, relishes, if offered, and first course, if cold, should be on table before luncheon is announced.

4. The tea-tray, cakes and everything required for the service of tea should be in readiness before announcing tea.

5. Serve dinner like luncheon.

6. All hot foods are best served after guests are seated at luncheon and dinner.

7. Serve fried croûtons or hot cheese straws with cream

soups, and when giving a dinner party, float a teaspoon of whipped cream in each cup instead.

8. Take care when serving bouillon or soup not to spill any of it on the rim of the plate or the saucer of the bouillon cup.

9. Arrange fish, meats, and other savoury foods on the dish or plate so that they do not crowd over the rim. Do not overfill dessert plates or Melba glasses containing a fruit fool, a sundae, or any other sweet.

10. Decorate rib chops, legs of grilled chicken, and leg of ham knuckle with paper frills, which you should never be without.

11. Serve cold individual soufflés in paper, china, or silver soufflé cases.

12. Line plates required for serving bread, rolls, or sandwiches with lace paper or linen doilys, and when you haven't a muffin dish with a bottom container to hold hot water arrange muffins and toasted tea cakes in an emboidered muffin cloth on a hot plate.

13. Use silver lace paper doilys to cover dishes intended for fruit or nuts, or line them with grape leaves, or maidenhair fern.

THE ABC OF CARVING

YOU cannot be a good carver unless you understand the anatomy of animals, birds, and fish served whole, as well as the grain of different joints. Once you have mastered this, choose good carving implements.

The knives should be well-tempered and sharp enough to cut without applying undue pressure. Use a scimitar-shaped silver or plated blade, and broad, short-tined fork for fish. A stiff, long-handled knife, with a small pointed blade, and a long-handled fork, as well as game or poultry scissors, which are scissors with handles, and short heavily-curved blades, should be used for game and poultry. They simplify the cutting apart of joints and small bones. Choose a stiff-bladed knife for carving sirloins, and long, straight, thin, supple knives for joints like brisket and round.

To CARVE.—Always hold your knife firmly when carving. Apply lightly, and avoid saw-like actions. Remember that at whatever angle you hold your knife, it should be maintained

throughout, or the sections will be ragged. All cuts should be direct and decisive.

The aim of the carver is to give helpings with a little piece of fat, and portions that are sightly and palatable. The advantage of good carving is that no meat is wasted, and that the utmost is made of each bird or joint. A good carver is an economical one.

But you cannot be a good carver unless the dishes in which the birds and joints are served are quite suitable. Every dish used for this purpose should be large enough to admit of the joint being turned to any required position, large enough to allow some space for carved portions. For a good carver often prefers to carve a bird completely before beginning to serve it. This does not apply to a joint. The portions of a joint are much more sightly if served straight away. The dishes used for birds and joints should contain little or no gravy, and be placed within easy reach of the carver. Carve beef, ham, and veal into thin slices; lamb, mutton, and pork into slightly thicker ones.

FISH.—Remember in carving fish that the middle is the choicer part. Carve thick fish like halibut, salmon and turbot in thick slices down to the bone, so as to remove the slices without breaking them. With salmon be sure to serve a little of the thick and a little of the thin part of the fish to each person. Don't break flakes when carving fish. Divide boiled fish lengthwise through the centre, then into conveniently-sized portions for serving. Serve upper side of fish like mackerel, plaice and soles before removing the backbone and serving lower half. The choice part of a turbot is the fins; of cod, the head and roe; of a salmon, the flap. Serve fish as quickly as possible, as it soon gets cold.

BIRDS.—Before starting to serve a bird, you must consider whether it is the principal item of the meal, or only one of many courses. When the former, carve and serve a large portion. When the latter, give small and dainty helpings. No matter the size of the portion, never overcrowd the plate. A little quantity of such accessories as stuffing, toast on which game is served, watercress, or other salad, used for garnishing, should be served with each portion. Carve turkey stuffing in the breast thinly and lengthwise.

Begin by removing the leg and wing from the side of the bird nearest you, using the small carver, or game scissors, then cut long, thin slices from the breast. If the number to be

served is small, perhaps sufficient meat can be cut from one side of the bird, leaving the other whole for a subsequent meal. The leg of a turkey can be divided into several portions, this depending on the size of the turkey, but usually the leg is reserved for devilling. The second joint and the breast are the choicest part of the bird.

When carving a chicken, insert a fork firmly in the breast-bone, but never in the breast. The legs and wings of old game and poultry should be dislocated before cooking. Cut grilled chickens into halves, and if very large, divide again crosswise, making four portions.

In England and Scotland the wings of a fowl and a turkey are usually removed before the legs. In the case of a fowl, a slice of the breast is generally cut with the wing. In the case of a turkey, the breast and stuffing, cut in long, thin slices, come before the wing.

When carving a duck or a goose, it is permissible to remove the wings and legs before carving slices from the breast at right angles from the breastbone, if you are carving in the Continental fashion. If carving in the British way, begin close to the wing, and carve upwards towards the ridge of backbone, cutting long, thin slices in the process. You can carve fowls, ducks, geese and turkeys in this way if you please.

I usually remove the limbs of a duck and fowl before carving, but try to carve goose and turkey so that these birds leave the table complete with limbs. If they are large enough, there should be enough breast and stuffing to serve the average party, leaving the legs for devilling, and wings for serving cold.

Remember when carving birds that the perfect carver claims a bird can be carved without the fork ever leaving the breast-bone, where it should be firmly poised before you start. That is, if you would carve in the old English fashion.

TIPBITS OF JOINTS.—The parts of the joints that are best eaten hot are the undercut of sirloin, underside of shoulder, knuckle, and end of gigot. Cut all meats across the grain, except saddle of mutton, which it is extravagant to carve lengthwise and should be cut parallel to the backbone. For the undercut of the sirloin, insert the carving-fork towards the end of the thick part, furthest from the chine bone.

HAM.—To carve a ham economically, cut slanting slices from the shank towards the thick end. This is the better way when most of the ham is to be used, as the small slices cut off first,

can be laid aside until the prime part is reached, and a slice of each served together. But for choice cuts, start in the centre.

THE EQUIPMENT required is :

1. 1 set fish slice and fork.
2. 1 set game or poultry carvers.
3. 1 set meat carvers.
4. 1 steel.
5. 1 pair game shears.
6. Knife rests.
7. Flat dishes with wells.

CARVING HINTS

1. ROLLED ROAST.—Slice horizontally, right across the joint, but be sure that the guard of the fork is up to protect your hand.
2. CROWN ROAST.—Cut between each two ribs, so as to give one chop to each person.
3. PRESSED BEEF. If round or rump, slice thinly across the grain of the meat. If brisket, slice downwards to the bone, unless the bone was removed before cooking.

CLEANING AND WASHING UP

AS soon as a meal is finished, collect and remove any knives, forks and spoons, empty cups into one, and place them, stacked not too high, one inside another, on the tray, then after taking all the used utensils into the kitchen, place any not used back in their place in their respective cupboard or drawer. Now brush the crumbs from the cloth, and fold neatly in old creases, and place wherever you keep it. If any stain has been made, remove it and press at once. If you use mats, shake them on to the table and store away, then brush crumbs off the table, sweep any crumbs off the floor, dust the table, and put chairs in place.

The dishes should be piled by themselves, the largest at the bottom, cups by themselves, silver articles together, and steel knives and forks by themselves. Before starting to wash, wipe all greasy dishes and knives with soft paper, which burn directly ; soak dishes used for sugary mixtures and gummy substances like gelatine, egg dishes, pie dishes and au gratin dishes that have had milk puddings, or pastry, or savouries baked in them, in cold water before washing. If any dishes have a burnt rim, rub with wet salt after soaking them, then wash, and rinse well before drying.

Wash always in this order: (1) glassware; (2) silver; (3) cups and saucers; (4) plates; (5) meat and vegetable dishes, sauce boats; (6) cooking utensils if not washed when the meal was served.

GLASS

Now add a teaspoonful of ammonia to the water, which should be poured into a pulp or wooden bowl, slip the glasses in sideways so that the warm water touches both inside and outside at once, thus avoiding any danger of breaking, rinse in cold water in another pulp or wooden bowl, and dry carefully with a fine linen towel. Polish finally with a soft leather or silk cloth.

Wash cut glass in the same water, after adding a few soap-flakes, and use a soft brush to remove dirt. Rinse, dry, and polish like plain glass. Fancy glass like Bohemian and Venetian glass should be washed with a piece of plain muslin in warm, soapy water in which you have poured a very little ammonia. Brush the ornamental parts with a soft brush. Rinse in clean cold water, to which you have added a squeeze of laundry blue, and dry and polish like all other glass.

When washing glass in frosty weather always place in lukewarm water, and rinse in water that is lukewarm to start with and gradually made cold while the glass is in the water.

To clean flower bowls and vases and decanters when they are stained, fill them half full with soapy water, then add used tea leaves, or raw potato cut into the finest of dice, soak for half a day or overnight, shaking occasionally, then empty. Rinse several times in clean cold water, and turn upside down. You should have a bottle brush for vases and decanters. But should the stain be so bad that this treatment will not remove it, pour a mixture of one part salt and two parts vinegar into the decanters, leave overnight, empty, rinse well, then drain, dry and polish like other glass.

CHINA

Wash all china in clean hot water, adding a little borax to the water when you wash delicate china. Rinse in cold water, and dry with a soft towel without rubbing. Remove all stains from china with a piece of damp flannel dipped in common salt, and be careful to see that all dirt is removed from decorated parts and handles and spouts with the aid of a soft brush.

KNIVES AND SILVER

On no account must you ever allow any forks and knives to lie in the dish-water. Place the knives (blades only) in one jug of warm water and the forks and spoons in another. Do this as soon as you clear the table before starting to wash up. When ready to attend to the cutlery, wash with a dish cloth. Scour all knives, except stainless and silver-bladed, when very stained, lightly with fine brick dust, rinse all and wipe dry.

COOKING UTENSILS

All your granite ironware and tinned cooking utensils can be washed with hot soda water, and rubbed with baking soda or salt when browned, then rinsed in clean warm water, and well dried before storing away, but on no account use soda on aluminium or you will ruin your pots and pans. Rub them with a wire dish-washer, then rinse and dry. If you fill up pans, as soon as you dish food, with water, hot for sweet mixtures or greasy food pans, cold for utensils that have contained egg mixtures, and all milk and starchy foods like potatoes or a milk pudding, they will be no trouble to clean. The utensils can be placed on a rack and the lids hung up. To finish the washing up process—burn all refuse, wash out your towels and dish cloths, and rinse thoroughly.

THE SINK

If the wooden skirting board of your sink is grubby, wet a scrubbing brush, apply soap to it, and scrub with the brush the way of the wood. Rinse and dry with a clean mopping towel.

Polish your faucets both in the kitchen or scullery and the bathroom once a day with one of the good metal polishers.

Don't think that it is enough to wash the sink every time you use it. Take a skewer as well and with it clean as far as you can behind the sink pipes, then last thing at night, summer and winter, flush the sink with boiling water, and once a week flush with a strong solution of washing soda. If of white china, and discoloured, rub well with a cloth dipped in paraffin oil, then wash as usual.

COPPER, PEWTER AND OTHER METALS, ETC.

To clean brass and copper pans, rub with vinegar and salt mixed to a paste, then wash well in soap and hot water and when rinsed and dry, polish with a leather and dry whiting. Zinc articles should be first of all washed well with hot water then

rubbed with wet salt. Rinse and dry thoroughly. Wash japanned trays in cold water, dry thoroughly, and polish with a soft cloth dipped in a little olive oil. Clean oak woodwork, such as trays, table surfaces, etc., with a cloth dipped in linseed oil.

Wash pewter in hot water to which you have added a very little soda, dry, polish on the outside with metal polish, or moistened whiting, and shine with a soft duster. Scrub antimony ornaments with a soft brush dipped in hot soapy water, dry, and rub with a soft duster.

I'm often asked how to clean bronze and Indian brass ornaments as well as enamelled metals and gilt frames. Bronze I usually simply rub with a damp chamois leather, then with a dry one. When it's very dirty, I rub it with a cloth dipped in lukewarm salad oil, then with a leather. Indian brasswork—wash with hot soapy water, then dry and rub well with a chamois leather. When it's very dirty rub it first with a rag dipped in lemon juice or vinegar and salt, then wash with warm water before drying and polishing with a leather.

For enamelled metals—wash with warm soapy water, but if stained rub with a cloth dipped in salt or whiting. Wash thoroughly, then rub till dry and shining with a soft cloth. Never use any gritty cleanser with enamelled metals. To clean gilt frames—add a pinch of soda to a beaten white of egg, brush on, wash in soft water, and dry with a piece of white flannel.

But remember when polishing silver that is used for food that you must wash it again in hot water after it has been polished with plate powder, then dry and polish, this time with a perfectly clean leather or soft duster, before it is again ready for use.

Never be without silver sand in the kitchen. Sprinkle a little on your kitchen table and pastry boards and chopping boards before scrubbing with a soapy brush and they will always be white, if you finish off thoroughly with a good rinsing, then dry carefully with a flannel cloth.

Clean steel with a coarse rubber dipped in paraffin, then in fine bathbrick. When neglected, scour with emery paper and oil, then wash in hot soapy water, dry thoroughly, and polish with a duster dipped in whiting. I always clean all neglected steel surfaces as well as the neglected bottom of an enamelled or tin pot, pan or kettle with powdered rotten stone made into a paste with linseed oil. Dip a flannel in this and rub the surface

well, then wash in hot soapy water, dry, and polish as already directed.

TIME SAVERS

1. Before stacking dishes, carefully scrape each clean with a rubber cleaner.

2. Put pots and pans to soak immediately after they are emptied.

3. Use a long-handled dish mop instead of a wash rag, where possible.

4. To save hands, wear rubber gloves, or after scraping off remains of food from dishes and saucepans after they have been soaked and the water poured away, wash them with a long-handled mop and soapy water, then hose them with rinsing water. If you have no electric dish washers, you can arrange dishes after washing in plate racks and rinse them with warm water out of a watering-can.

5. Leave the dining table in perfect order, polishing it if perchance any stain has been made, so that it is ready for the next meal.

6. Clean tea-stained cups and teapot spouts with kitchen salt, applied with a moist rag.

7. Use soapy water for washing up.

8. Polish all silver after drying before returning to canteen, or storing large pieces in a cupboard lined with baize.

9. Polish all glass after drying.

10. Clean all knives before storing away.

11. *Never wash spoons and forks and knives together, as the knife-blades scratch the silver.*

12. Wash fishy things separately.

13. Wash all egg things in cold water, also all things on which or with which floury sauces have been served.

14. Soak saucepans, in which potatoes have been cooked, in cold water.

15. Never wash omelet pans. Wipe them while still hot with a piece of soft paper.

PARTIES AND PARTY FARE

A COCKTAIL PARTY

WHEN you wish to give a cocktail party, first of all decide whether you want it to be a morning or an afternoon one. Some hostesses specialise in Sunday morning cocktail parties, starting at about 11.30 and ending at 1 o'clock, but most prefer to entertain in this way in the evening, when guests are expected to arrive any time after 5.30 p.m.

To prepare for such a party, if your home is not fitted with one of the modern cocktail-bars, either mix and shake the drinks yourself at the sideboard, or at the side-table, or have them prepared and brought in as required. But it is more informal preparing them in the room for your guests as they arrive.

No matter how you prepare them, you require plenty of cracked ice, dry gin, French vermouth, Italian vermouth, and a bottle of Angostura bitters. These are all you require for a Martini. If you wish to serve Manhattans have whisky as well.

Women very often prefer a fancy cocktail, such as Bronx, Clover Club, Riviera, A Maiden's Prayer, or a Hong Kong Special. When you decide to serve these, have the other necessary ingredients alongside the gin and vermouth.

I always pass a dish of olives stuffed with pimento, a dish of salted almonds, and a dish of Saratoga chips, which you can buy in high-class grocery stores, with my cocktails. Line dishes with lace paper doilys. When the party is a large one, arrange titbits either on a buffet or on odd tables. At any rate, within the reach of all.

But if you want to be more lavish, have little croûtes of thinly buttered toast spread with caviare; or wafers of smoked salmon sprinkled with lemon juice or minced onion; puff cracknels stuffed with a prawn soaked in mayonnaise; tiny cheese biscuits spread with foie gras and garnished with chopped truffle, or miniature sandwiches filled with home-made bloater cream; little hot sausage rolls; unsweetened ice wafers, thinly buttered, sprinkled with grated cheese and crisped under the grill. Arrange all on dainty plates covered with lace paper doilys, and offer these instead of the almonds and olives, or

with them. Sometimes I offer tiny hot grilled sausages, each spiked on a tooth-pick.

You should have a supply of fancy cherry sticks, to be bought at most stores, for sticking in the cherry or olive that you put in the cocktail for garnish. It is also advisable to offer miniature serviettes at a party of this kind, for the fare is all finger food. If you make them yourself, let them be the size of a lady's handkerchief, and have them embroidered in one corner with a cock.

RECIPES FOR COCKTAILS

(Shake well with ice)

MARTINI

$\frac{1}{2}$ cocktailglass gin $\frac{1}{4}$ cocktailglass Italian vermouth
 $\frac{1}{4}$ cocktailglass French Vermouth Olive in each glass

If wanted dry, more French vermouth and less Italian, and a few drops of lemon juice.

IRISH MANHATTAN

$\frac{1}{2}$ cocktailglass Irish whiskey $\frac{1}{4}$ cocktailglass Italian vermouth
 $\frac{1}{4}$ cocktailglass French vermouth

MINT ORANGE BLOSSOM

$\frac{1}{2}$ cocktailglass gin $\frac{1}{2}$ cocktailglass orange blossom
 Add few sprigs mint cocktail

Put in cocktail shaker with crushed ice.

CLOVER CLUB

Made for champagne glasses. For each cocktail :

$\frac{1}{2}$ cocktailglass gin $\frac{1}{4}$ cocktailglass grenadine, or
 $\frac{1}{4}$ cocktailglass orange juice raspberry syrup
 $\frac{1}{4}$ cocktailglass lemon juice Few drops Angostura bitters
White of 1 egg

PENDENNIS

$\frac{1}{2}$ cocktailglass gin $\frac{1}{4}$ cocktailglass French vermouth
 $\frac{1}{4}$ cocktailglass apricot brandy

Can vary brandy and vermouth.



RIVIERA

- $\frac{1}{2}$ cocktailglass *crème de menthe* $\frac{1}{2}$ cocktailglass *lemon juice*
Sugar to taste

Shake and pour into champagne glass, and fill with apollonaris.

CHERRY BRANDY

- 1 cocktailglass *brandy* 1 egg
 $\frac{1}{2}$ cocktailglass *cherry brandy* *Angostura and sugar to taste*

Fill tumbler with milk, put in shaker.

APRICOT BRANDY

- $\frac{1}{2}$ cocktailglass *gin* $\frac{1}{2}$ cocktailglass *lemon juice*
 $\frac{1}{2}$ cocktailglass *orange juice* *Dash apricot brandy*
Sweeten to taste

HONG KONG SPECIAL

- $\frac{1}{2}$ cocktailglass *gin* $\frac{1}{2}$ cocktailglass *cream*
 $\frac{1}{4}$ cocktailglass *crème de cacao*

Shake with ice.

A HIGH SPOT

- $\frac{1}{2}$ cocktailglass *French vermouth* 2 dashes *orange juice*
 $\frac{1}{2}$ cocktailglass *Plymouth gin* 2 dashes *Apricot brandy*
Lemon peel

JERSEY LIGHTNING

(Special Rough Cocktail)

- $\frac{1}{2}$ cocktailglass *Swedish* $\frac{1}{2}$ cocktailglass *brandy*
punch *Dash absinthe*

Serve very cold.

LEAP YEAR COCKTAIL

- 1 sixth cocktailglass *Grand* 2 thirds cocktailglass *gin*
Marnier *Dash of lemon juice*
 1 sixth cocktailglass *Italian* *Lemon peel on top*
vermouth

WILL ROGERS COCKTAIL

- $\frac{1}{2}$ cocktailglass *Plymouth gin* $\frac{1}{2}$ cocktailglass *orange juice*
 $\frac{1}{2}$ cocktailglass *French vermouth* 4 dashes *curacao*

PEN CLUB COCKTAIL

$\frac{1}{2}$ portion dry gin	2 dashes absinthe
$\frac{1}{2}$ portion French vermouth	2 dashes Angostura bitters
	4 dashes Benedictine

Serve very cold.

You can drink two and go home, but if you take three you won't want to go home.

HOW TO MAKE A COCKTAIL

Equipment required

Cocktail shaker, with separate compartment for ice, when possible.	French and Italian vermouth.
Cherry Sticks.	Variety of Bitters.
Cocktail Glasses.	Lemon Squeezer.
Tray.	Bottle Maraschino Cherries.
Ice.	Bottle Stuffed Olives, and
Dry Gin.	Liqueurs — also whisky
	limes, oranges, lemons,
	depending on kind of cocktail to be made.

HOW TO MIX

Measure out ingredients required into shaker. Add ice, shake well, and pour into glasses when the mixture is properly iced. When wanted sweet, stab a maraschino with a cherry stick and plant one in each glass. If wanted dry, substitute a small olive or stuffed olive, or pickled onion for cherry.

FINGER FARE

SOME hostesses only serve finger fare at bridge and tennis parties. I specialise in it all the year round, especially at holiday time. For, given a party where a good selection of finger fare is offered, you not only simplify service, but save the trouble of washing up on a large scale.

If you would like to introduce more finger fare to your family circle and friends, lay in first of all a stock of cracknels, a tin or two of devilled chicken, and of devilled ham, a few bottles of pickled prawns, a few bottles of a really good make of mayonnaise, a tin of chopped walnuts, and always some soft cheese, preferably a cream cheese, as well as plenty of bread and butter and unsweetened biscuits.

Then ring the changes between cracknels, filled with a prawn or a flake or two of salmon dipped in mayonnaise, salted

crackers spread with devilled chicken or ham, then sprinkled lightly with mustard and cress, and tiny pastry cases, if you are wise enough to keep a tin of them always in stock, filled with flaked salmon or shrimps, and chopped hard-boiled egg, mixed with mayonnaise, and tiny cheese wafers procurable in packets, bretzels, and cheese straws, that only need heating. (See also *A Cocktail Party* for further ideas).

It only takes a minute or two to cut even slices of bread into oblongs or triangles and spread them after buttering with a slice of ham, tongue, pressed beef, or tongue cut to fit, or chopped into small pieces and moistened with a little mayonnaise. A little chopped stuffed olive or capers is an improvement to the mixture. Cold roast beef, lamb, mutton and veal can also be used for the mixture.

The next time you want light refreshments in a hurry, try these "breads." Vary them with slices of bread spread with an oval slice of hard-boiled egg, garnished with strips of anchovy, with slices of cheddar or other cheese of that sort, as well as with Swiss cheese, with a slice of home-made galantine, a slice of poloni, or cut the bread in small rounds, spread with anchovy paste, but very thinly, then top with a round slice of hard-boiled egg, and garnish with a thin cross of pimento.

There is no end to the variety of savoury finger fare you can make at a moment's notice if you keep a good store cupboard. If it is possible to buy bridge rolls, stuff them with devilled or chopped boiled ham, mixed with a little mayonnaise and minced lettuce, or mustard and cress, or with slices of peeled tomato and chopped tongue, and a little salad, moistened with French dressing, which I always have ready in a bottle. It's a good idea to make a little every week in case of emergencies.

The whole idea in serving finger food is to dispense with all service, all forks, knives, and spoons, and almost all washing up. But don't forget to offer crêpe paper serviettes when this fare is your choice.

SERVICE SUGGESTIONS

1. Serve, as a rule, with cocktails offered just before a meal, stuffed olives, thin, salted potato crisps, salted almonds or peanuts, all in little silver or dainty crystal dishes, lined with lace paper doilys.
2. Serve "finger fare" at a cocktail party in oval china or silver dishes lined with lace paper. Garnish daintily with

parsley or maiden-hair fern. Cracknels, stuffed, look best on a tall-stemmed glass dish.

WHEN YOU ASK FRIENDS TO LUNCH

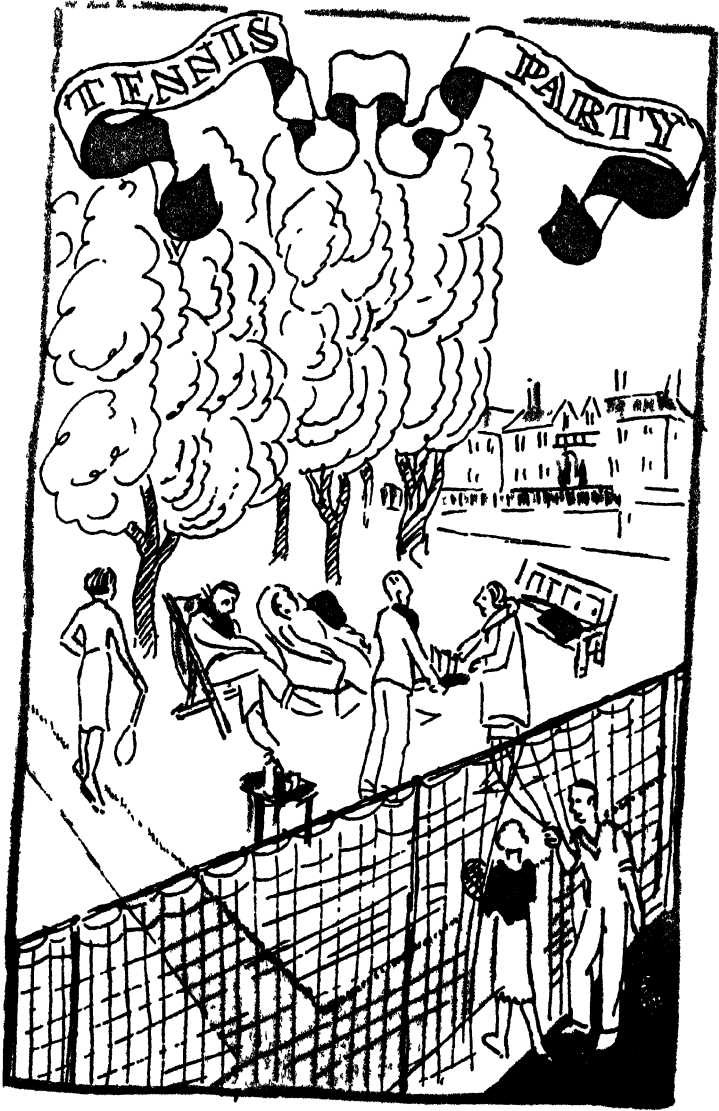
HOW do you like to entertain your friends to lunch? Sometimes I give luncheon parties during the summer. Again, I feature winter luncheons. Once in a while, I give a round of luncheons in the spring or autumn. When I entertain depends entirely on my work and holiday arrangements.

If you want to serve a cool summer luncheon, your refrigerator should always be your friend. If you prefer to start with a fruit cocktail or a slice of iced melon, make them ready individually and place in the refrigerator. The same should cold salmon be your choice, or a cold egg dish. The dessert, whether it consists of a fool, cream, ice, or fresh berries, also ought to be kept cool in your refrigerator until required for the table.

Now take a look at your luncheon table. If it is a stifflingly hot day you may place a block of ice in the centre of the table. Stand it in a pretty glass or crystal bowl, sprinkle mustard and cress lightly over it to give it a feathery green appearance. Or smilax and ice make a lovely hot-day centre, and more charming still if you weight the sprays in the bowl with the ice, then fringe the bowl with mock orange blossom, scented jasmine, or cherry pie.

IN SUMMER

Always remember when arranging a menu for a sweltering day that every dish must not only look light but be light. No heavy salad dressings. No too heavy sweets. I think an ideal summer luncheon consists of a slice of iced cantaloup, served with cracked ice on the top of the wedge, a cup of consommé, delicately flavoured with sherry, then iced, fried fillet of sole sprinkled with a little hot butter, sharpened with lemon juice and garnished with minced parsley, and accompanied by boiled cucumber, prepared from thick peeled slices, halved, boiled, then lightly buttered, a breast of cold chicken, flanked with a slice of Yorkshire ham, and garnished with a tiny mould of tomato aspic and leaves from the heart of lettuces lightly masked with French dressing, and strawberries, hulled,



then mixed in a crystal bowl with sweetened chilled cream.

As an alternative you can serve a chilled fruit salad with whipped sweetened cream, but flavour it first by soaking in it La France rose petals as long as necessary. Or you can have meringues filled with vanilla or strawberry ice cream, or a round of Genoese cake for each person, spread lightly with crushed meringue into which you have slipped a scoop of ice cream, covered it with whipped cream, sprinkled lightly with minced pistachio nuts, and ringed the ice with picked strawberries. But you need a refrigerator, or you cannot possibly prepare this in advance, and a maid to serve lunch in perfection. Only if the rest of the menu is very light offer a sweet like the last.

When you serve melon or a fruit cocktail as a start you must finish with an ice or a fool. You cannot end on the same note on which you started. If you want to end with fresh fruit or a fruit salad, better to start off with a little hors d'œuvres, perhaps a small piece of smoked salmon, a little egg mayonnaise, a sardine garnished with two or three stuffed olives, and one or two scraped radishes.

Egg mayonnaise, garnished with a finger of tomato and daintily arranged on heart of lettuce leaves, makes an appetising first course, and in that case arrange little dishes of stuffed olives, washed, then rinsed in sherry, on plates, filled with cracked ice, here and there on the table within reach of all.

To serve cheese at a summer luncheon, take a large round cheese dish, stand pats of butter on ice in a hollow in the centre, garnishing with mustard and cress, then arrange alternately small wedges of Gruyère, cream cheese seasoned with pepper, salt, and paprika, chopped capers, chopped chives or spring onions, and made into a dainty mound, fingers of brie, and a wedge of Bel Paese or Port de Salut, and fairy toast and cheese biscuits. See that whatever drink you serve from cocktails to white wines or cups is chilled to perfection. The secret of a successful summer luncheon is an adequate supply of ice.

IN WINTER

Sometimes I start luncheon with soup, sometimes with oysters, either on their half-shells or in the form of a cocktail. Sometimes I start with hors d'œuvres. I generally follow with a vol-au-vent of chicken and mushrooms, or pheasant, decorated with asparagus tips. Sometimes, instead of a vol-au-vent, I

have fish, fried filets with sauce tartare, scalloped fish, or curried prawns. For the main dish, I usually have a roast bird, or chicken en casserole, braised tongue, chicken pie, or Hamburg steaks with grilled tomatoes.

As for sweets in winter, cream caramel with rum cream, kirsch omelette, lemon meringue pie, butterscotch pie, chocolate soufflé are all suitable. But I do not always serve four courses, sometimes only three, sometimes only two, and finish with a variety of cheese, biscuits, celery and salad. My favourite soup for winter luncheons, or dinners for that matter, is petite marmite, when clear is wanted, and cream of asparagus, or tomato when cream.

MENUS FOR LUNCHEONS

QUICKLY PREPARED LUNCHEON

Bouillon
Lobster Mayonnaise
Walnut Cream Peaches
Cheese Biscuits
Coffee

Note.—Serve bouillon in cups, after flavouring with sherry, accompanied by fingers of toast. Allow half a lobster on the shell to each person. Pass mayonnaise in a sauceboat. Serve lettuce, cucumber and tomato salad in a salad bowl. *Walnut Cream Peaches*—Flavour lightly whipped cream with minced walnuts, pile into half tinned peaches, and serve with their syrup. If a family party, spring onions or pickled beetroot can be served with cheese and biscuits. If hot, offer radishes or watercress.

LUNCHEON FOR TWO

Smoked Salmon
Sole Veronique
Grilled Cutlets
Spanish Peas New Potatoes
Banana Ice Cream

Note.—*Spanish Peas.*—Boil and drain new peas. Melt a lump of butter. Add 2 tablespoons minced pimento and, when hot, the peas. Season to taste with pepper, salt, and a dash of castor

sugar. *Banana Ice Cream*—Dissolve $1\frac{1}{2}$ cups castor sugar in 1 quart scalded thin cream. When cold, add 1 pint thin unscalded cream, and freeze. When fully half frozen, add 1 cup ripe banana pulp, and $\frac{1}{4}$ cup lemon juice and finish freezing. Stand 1 hour before serving, decorated with chopped blanched pistachio nuts.

MENUS FOR SPRING

Fruit Cocktail
Ham and Celery Scallops

Fried Spring Chicken
New Potatoes Lettuce Salad

Pancakes

Note.—Make the Fruit Cocktail from grapefruit, pineapple, and sliced banana. Mix cold diced Ham with diced Celery and well seasoned white sauce. Place in buttered scallop shells. Sprinkle thickly with breadcrumbs. Dab with butter. Bake till crisp. Biscuits and cheese can be substituted for pancakes, or serve ice cream instead.

ST. VALENTINE LUNCHEON PARTY

Cream of Artichoke Soup

Prawn Patties

Pot Roast of Guinea Fowl
Potato Crisps Buttered Spinach

Fruit Salad
Rum Cream

Note.—Serve Artichoke Soup in cups with 1 teaspoon whipped cream floating in each. Pass Imperial Sticks— $\frac{1}{4}$ inch thick slices of stale butter bread, cut into strips, sprinkled with paprika and toasted in the oven. Heat the Prawns in a little white sauce and pile into hot pastry cases. Decorate on top with a sprig of parsley. Flavour sweetened whipped cream with rum.

LENTEN LUNCHEON

*Grapefruit Cocktail**Eggs à la Tripe*

—

*Grilled Sole**Maitre d'Hôtel Butter**Potato Chips*

—

Loganberry Fool

Note.—Use bottled or tinned loganberries for the Fool, putting them through a sieve and mixing them with an equal quantity of whipped cream or custard. If menu is too long, omit the egg dish.

MENUS FOR SUMMER 1

*Smoked Salmon**Mushroom Omelette*

—

*Grilled Lamb Cutlets**New Potatoes French Beans*

—

*Fruit Salad**Devonshire Cream*

MENU 2

Dublin Bay Prawns

—

*Grilled Kidneys**Potato Straws Buttered Green Peas**Watercress*

—

Strawberries and Cream

Note.—Allow 2 kidneys per person, and garnish with the watercress. Serve with a pat of maitre d'hôtel butter on each. Strawberries serve well chilled in sundae glasses, with whipped cream on top.

AUTUMN LUNCHEON MENUS

Melon Cocktail

Roast Partridge

Fried Crumbs Potato Straws
Bread Sauce Endive Salad

Zabaglione

Biscuits, Celery, and Cheese

MENU 2

Pâté de Foie Gras
Thin Toast and Butter

Coquilles d'Homard

Teal with White Wine
Mashed Potatoes Braised Celery

Chocolate Soufflé

AUTUMN LUNCHEON FOR FOUR

Half Grapefruit

Eggs Mornay

Roast Grouse
Bread Sauce
Potato Crisps
Endive Salad

Vanilla Ice Cream
Hot Chocolate Sauce

Note.—For Eggs Mornay, poach eggs and arrange each one on an individual dish, surrounded by piped mashed potatoes and covered with cheese sauce. Brown lightly under the grill. Serve Vanilla Ice Cream, or Rum Ice Cream if preferred, with Hot Chocolate Sauce, in a hot sauceboat.

SHOOTING LUNCHEON PARTY

Hot or Iced Bouillon
Grilled Salmon Steaks
Cucumber Salad
Sauce Tartare

Cold Roast Grouse
Watercress
Scalloped Potatoes

Fig Pudding
Vanilla Sauce
Fruit Salad Whipped Cream

Note.—Place a cold steamed egg in each cup of bouillon. Dust with paprika and set in the refrigerator if wanted iced. Peel the cucumber, slice with a ridged knife, and cover with French dressing. Slice the potato thinly. Arrange in the bottom of a fireproof dish. Cover with dabs of butter, grated cheese, a good dust of flour, with pepper, salt, and paprika to taste. Repeat layers till the dish is full. Pour milk in at the side of the dish, just enough to come to the edge, but not cover. Bake 45 minutes with a buttered paper on top, or in a covered casserole. Remove the paper or cover. Brown and serve. Cheese can be omitted and grated onion added. Add 2 table-spoons chopped walnuts to 1 pint vanilla flavoured white sauce. Conclude with cheese course.

MATINEE LUNCHEON PARTY

Grapefruit
Fried Sole à la Marguerite

Roast Duckling
Lettuce and Orange Salad
Potato Straws
Apple and Onion Sauce
Green Peas

April Fool Sundaes

Note.—Serve Grapefruit in its half-shell, after sprinkling with castor sugar and a little kirsch, and chilling for 6 hours. Garnish with chopped maraschino cherries. *April Fool Sundaes*—Fill sundae glasses with alternate spoonfuls of whipped cream and ice cream. Pour a tablespoonful of crushed berries, sweetened to taste, over each sundae. Pile up with whipped, sweetened cream, mixed with an equal quantity of chopped marshmallows.

MENUS FOR WINTER 1

Petite Marmite

Sole Bonne Femme

Roast Partridge

Potato Straws Watercress Salad

Grape Soufflé

Cheese

MENU 2

Hors d'Œuvres

Chicken en Casserole

Mashed Potatoes Buttered Spinach

Kirsch Omelette

Cheese

MENU 3

Oysters

Vol-au-vent of Pheasant

Hamburg Steaks

Grilled Tomatoes Scalloped Potatoes

Cream Caramel

Note.—Start with cocktails, madeira or sherry. Follow with white wine or cider cup.

TABLE DECORATIONS

FOR SPRING LUNCHEONS

Mimosa.
 Daffodils and Violets.
 Pink and White Tulips, or Mixed Tulips.
 Any fruit blossom.
 Violets and Primroses.
 Floating bowl, planted with golden Aconite.

FOR SUMMER LUNCHEONS

Forget-Me-Not and Wallflower. (May)
 Roses. (June and July)
 Catmint. (July)
 Carnations. (July and August)
 Mixed Sweet Peas. (July and August)
 A block of Ice decked with Maidenhair or Smilax. (For sultry days).

Note.—Gypsophila can be added to sweet peas and carnations. If low effect is wanted, sprays of mock orange blossom or pansies can be used

FOR AUTUMN LUNCHEONS

Black bowl filled with Nasturtiums.
 Brown pottery filled with Scotch Marigolds.
 Tawny Chrysanthemums with Autumn foliage, massed in a flat, floating bowl.
 Montbretia in specimen glasses.
 Basket of Autumn fruit with Autumn foliage.
 Purple Heather and Ferns arranged in a rustic basket.

FOR WINTER LUNCHEONS

Berried foliage in a copper or black bowl.
 A pot of Roman Hyacinths.
 Lilies of the Valley in their own leaves.
 St. Brigid's Anemones (forced).
 Dwarf Christmas Trees.
 Cape Gooseberries.
 Ornamental gourds in a copper bowl.

TEA FOR TWO IN WINTER



LUNCH-BOX LUNCHEONS

MANY hostesses only think of packing lunch-boxes for children going to school, or for young folks going to college, but you can provide lunch-boxes for picnics, either in the country or on the shore, you can pack lunch-boxes for country-tramps or for motor-car jaunts. In fact, you can entertain in many ways through the medium of a lunch-box whether it be a luxuriously fitted luncheon-basket or one you have fitted up yourself.

For that matter, there is no reason why you should adhere only to lunch-boxes. Usually you can buy lunch-baskets, which hold more than the average lunch-box. But the container is immaterial, so long as it is large enough to hold a good lunch.

Then, before starting to pack it, invest in a good roll of waxed paper, a selection of individual paper plates, cups, bamboo forks, knives and spoons, wax paper sandwich bags, collapsible tumblers, and a package of crêpe paper serviettes, and any gadgets that are useful to the lunch-box luncher.

FOR CHILDREN

Now let me first give you some summer menus for children's lunch-boxes, and then we'll see what we can do for adults :

Pixie Sandwiches Orange Lakes
Banana Layer Cake Cherries
Lemonade

For the sandwiches just make scrambled eggs in the usual way, only add a few cooked peas and a little chopped watercress to them when they are on the point of thickening. When thick and cold, spread thickly between slices of thinly-buttered bread. To make **ORANGE LAKES**, take oranges, remove all the pulp and clean the shells thoroughly, then prepare a packet jelly, adding the strained juice of the oranges, fill up the shells, and when set put the halves together, and pack in a box with a sharp-pointed spoon. Remember to allow for the orange juice when adding the water, or the jelly will not set. The jelly can be set in individual cartons. To **MAKE THE CAKE**—put slices of sponge cake together with four ripe bananas creamed with a tablespoon of lemon juice and two tablespoons of sugar.

Stuffed Eggs
Rhubarb Tartlet
Banana

Watercress Sandwiches
Chocolate Biscuits
Milk

Boil eggs hard, shell, halve crosswise, and remove the yolks, and beat with a pinch of salt, a pat of butter, and a little chopped parsley. Return to the halves of white of egg and put these together, with a bit of lettuce between, and wrap in greaseproof paper. In cold weather you can put hot cocoa in the flask, and no matter the weather vary the menu with creamed chicken sandwiches, use brown bread sometimes instead of white, give a custard baked in a jelly glass, or a cornflour mould, or an apple or cherry tart once in a while. Children love jam turnovers. Let them have them. And always pack away a few nuts or sweets if you haven't some fruit handy. Try to introduce a little salad or green vegetable somewhere into the menu every day.

FOR GROWN-UPS

Now, when you are packing a luncheon for grown-ups, you can go in for more elaborate meals, for grown-ups are more able to carry a heavy meal than a child. Let me give you a light and a heavy menu for grown-ups' luncheons :

A LIGHT LUNCH :

Spanish Sandwiches
Liver Sausage Rolls
Fruit Flan
Coffee and Cake

For the first sandwiches, beat cream cheese with a little fresh or sour cream, add a dessertspoon of chopped pimento, a little minced spring onion and seasoning and spread between thin slices of unsweetened brown bread, split bridge rolls for the second, butter lightly, scrape a little French mustard over the butter, then spread with liver sausage. Chopped boiled ham makes another good filling for these rolls. Always cover the filling with a layer of mustard and cress, shredded lettuce, or watercress.

A HEAVIER LUNCH :

Deville'd Eggs
Meat Galantine and Potato Salad
Strawberries or Peaches and Cream
Cider Coffee

Any meat galantine is good, half steak and veal, or half bacon and steak or veal, mixed with a few breadcrumbs, seasoning, well moistened with egg, and boiled in a roll. When cold you can glaze it if you like. It looks daintier. Slices of this can be packed in an enamel butterdish, or the whole roll may be wrapped in greaseproof paper, and the potato salad pepped up with chopped celery, cucumber, and a little pimento and capers, and packed in cartons. Then always put some fresh salad in the lunch-box, watercress, celery, lettuce, whatever is in season. Fresh salmon can be taken with dressing in a carton, also cucumber.

The joy of a lunch basket is that you can eat from it anywhere, any time, in a car, on a bank, up a tree if you like, or in a punt under a drooping willow. If one picnicker cares to take a tea basket the others can provide the food. There is no end to the glorious possibilities of a lunch-box. I know, for I've played with one.

TO HELP YOU PACK THE LUNCHEON-BOX

1. Keep a store of sandwich bags, made of waxed paper, small cream cartons, for holding cream and cooked vegetable salads, crêpe paper serviettes, grease-proof paper, tiny cruets for taking pepper and salt, papier-mâché cups, plates and spoons.
2. Remember to provide a vacuum flask for hot drinks in winter and cold drinks in summer.

SCHOOL LUNCH-BOXES FOR WINTER

MENU 1

Cream of Tomato Soup
Chopped Ham Sandwiches
Eccles Cake
Apple Nuts

Note.—Carry soup in a vacuum flask. Make sandwiches of brown bread and cover filling with a layer of chopped cress or lettuce. A Cheese Cake or Doughnut can be substituted for Eccles Cake.

MENU 2

Gravy Soup
Cheese and Cress or Celery Sandwiches
Apple Turnover

Note.—Carry soup in a vacuum flask. Make sandwiches of bread or unsweetened biscuits.

THE ONE-PLATE MEAL

IT was in the United States that I first had the pleasure of eating a "one-plate meal," or a "blue-plate luncheon," as it's called over there. It consisted of a blue plate with three wells, one containing chicken pie, another lettuce and tomato salad, and a third cornmeal muffins and a portion of Philadelphia cream cheese and two pats of butter.

It was the "blue-plate" of the day. I was told that tomorrow I might find it contained sausage cakes on grilled half tomatoes in one well, with one or two chipped potatoes, raw celery, cheese, and crackers in another, and a great hunk of layer cake in the third.

A luncheon of this kind is satisfying, saves service, time, and washing up.

A COLD MENU FOR A ONE-PLATE MEAL

Now let me give you a recipe for a cold "one-plate" and a hot one in turn, both of which I have prepared myself.

For SCOTCH EGGS, BATAVIA SALAD, AND PINEAPPLE DELIGHT, boil one egg hard, plunge in cold water, shell, dip in flour seasoned with pepper, salt, and paprika, then in egg and breadcrumbs. Repeat the egging and crumbing. Fry in hot smoking fat till golden brown, then stand till cold on kitchen paper to absorb any fat.

Meanwhile, wash one or two leaves of Batavia, boil two small potatoes in the usual way, then cut in small chunks, and when nearly cold, mix with enough mayonnaise, seasoned with two chopped spring onions, and a teaspoonful chopped pimento, to moisten. Pile up in the centre of the Batavia—lettuce or watercress will do just as well—sprinkle the potato with a little finely minced parsley. Spread a triangle of sponge cake with apricot or raspberry jam, sprinkle with sherry, if liked, if not, with pineapple syrup, cover with diced pineapple, then mask with whipped cream, sweetened and flavoured with vanilla. Crush half a meringue over and arrange Pineapple Delight in second section.

Now halve Scotch Eggs and arrange in the largest well in a bed of mustard and cress well washed in several waters and dried. Garnish with more cress and fingers of tomato.



A HOT MENU FOR A ONE-PLATE MEAL

GRILLED KIDNEYS, POTATO CONES, AND CAULIFLOWER, WITH FRESH FRUIT, is a good one-platter luncheon. Blanch, skin, remove core, and skewer two sheep's kidneys, dip in melted butter or olive oil, and sprinkle with pepper and salt. Grill from three to four minutes on each side.

Meanwhile, take enough butter to give you two fair-sized pats, mix it with half teaspoon minced parsley, then make into balls with butter fingers. When ready to serve the kidneys, place on a hot plate, garnish with watercress, and tuck your pat of maître d'hôtel butter in the heat of each.

Boil a Cauliflower in the usual way, after steeping an hour in salted water, drain, melt 2 oz. butter or margarine in a saucepan, sprinkle in half teaspoon each of Parmesan and brown breadcrumbs, fry three minutes, and gently pour over flowers after arranging them on the hot plate.

TO MAKE POTATO CONES—mix thoroughly with a wooden spoon, one cup hot, smoothly mashed potatoes, one tablespoon butter, one dessertspoon grated cheese, one tablespoon milk, half a yolk of egg, and a dust of cayenne and grating of nutmeg. Beat well, shape into cones, roll in beaten egg and then in dried breadcrumbs, shape again, and fry till golden in hot fat. Half these quantities are enough for a moderate eater.

Now here are some suggestions for other "one-plates."

1. Pressed beef and watercress, tomatoes stuffed with Russian salad, lemon cheese sandwich.

2. Chopped cold veal in cream sauce, mixed with a few peas and a little chopped pimento. Baked potatoes in their jackets with a pat of butter, raw celery, individual sponge cake pudding, masked in hot melted apple jelly, with custard sauce.

3. Pickled herring, garnished with stuffed olives, spring onions and sliced tomatoes, fruit salad in half a grapefruit with custard or whipped cream on top, and rolls butter and cheese.

If you can't buy a "well" plate for a meal of this kind, use as deep a meat plate as you can find, and be careful not to serve much sauce with the food.

WHEN YOU WANT TO GIVE A TEA PARTY

SOME hostesses specialise in tea parties. Others simply treat a tea party as part of a bridge, tennis or sewing party.

No matter how you entertain to tea, or whether you serve afternoon tea or high tea, have the tea tray set and all preparations made before your guests arrive.

If for some reason or another you wish to serve tea in the dining-room, draw the curtains in the autumn and winter, and light the table with candles. When you want to serve tea in the sitting-room, have it served in time-honoured fashion, or on a dinner waggon in modern style.

TEAS IN SPRING-TIME

When entertaining to tea in spring, try to introduce a green note into your fare. For example, you could colour the icing on cakes a delicate green, or decorate white iced cakes with minced blanched pistachio nuts, or with thin stalks of angelica and mimosa balls. Either serve mustard and cress sandwiches, or sprinkle your sandwiches with mustard and cress. Decorate your tea table with flowers that particularly suggest the spring, such as mimosa, pale mauve or pink tulips, daffodils, or St. Brigid anemones, and keep the same note throughout your sitting-room, or wherever tea is served.

MENUS FOR AFTERNOON TEAS 1

Cinnamon Toast
Liver Sausage and Cress Rolls
Orange Layer Cake (decorated with Mimosa Balls)
Fudge Squares
China and Darjeeling Tea

MENU 2

Buttered Crumpets
Buttered Date and Walnut Loaf
Cheese and Pimento Sandwiches
Maids of Honour
Coffee Eclairs
Chocolate Sponge Roll
Queen Cakes

Note.—Serve crumpets, buttered hot, in a muffin dish with boiling water in the lower compartment. Make the sandwiches from brown bread and use cream cheese, moistened with cream or mayonnaise for a filling. Season to taste after adding minced walnuts and minced pimento.

GOOD FRIDAY TEA

Egg and Cress Rolls
Spanish Croûtes
Easter Slices
Hot Cross Buns
Easter Plum Cake
Devonshire Drops
Tea

Note.—Fill bridge rolls with minced hard-boiled egg and washed and dried mustard and cress. *Spanish croûtes.* Spread tiny rounds of lightly buttered toast with bloater cream. Ornament with criss-cross strips of pimento. *Easter Slices*—Thinly buttered brown bread made into sandwiches with creamed cream cheese and chopped walnuts. *Devonshire Drops*—Put sponge drops together with strawberry jam and Devonshire cream.

TENNIS TEA

TIME was when all you could expect when you knocked off tennis for tea was a cup in your hand with a cake or a sandwich balanced perilously in the saucer. Now "Tennis Sets" have come to delight both hostess and guest.

Nothing but a combined plate and cup and saucer, they are a great improvement on the ordinary cup and saucer into which drippings from the teacup sometimes fall and make sodden the cake or sandwich poised there. They are useful not only at tennis parties but at bridge parties, at afternoon and evening receptions, at garden parties and fêtes of all kinds, at ordinary afternoon teas, and when friends drop in for a cup of coffee between breakfast or lunch, or after dinner, as well as for lunch or supper when all you want is a variety of sandwiches or a fish or meat salad or both, or simply sandwiches and cake. I have served chocolate, cocoa, coffee, tea, beef-tea, bouillon and milk in mine from time to time.

If preferred you could serve ice cream in the plate, or a meringue, the two halves stuck together with ice cream, or with whipped cream lightly thickened with chopped marshmallows or crushed macaroons, you could make a sandwich, with a slice of ice cream or brick placed between two thin layers of sponge cake, with raspberry or strawberry jam spread quickly over the top. Decorate with whipped cream.

SANDWICH IDEAS

Now, here are some suggestions for sandwiches suitable for serving in tennis sets with coffee or tea :

1. Shred lettuce, lightly dress with mayonnaise and spread between slices of thin white bread, with the addition of sliced hard-boiled eggs and mayonnaise.

2. Beat cheese till creamy with a little fresh cream, then sharpen with lemon juice and tomato catsup to taste, and mix with a few chopped walnuts or chopped olives or pimento.

3. Spread liver paste or pate on white bread thinly buttered then mask with mustard and cress and top with a slice of bread spread with thin mayonnaise.

4. Spread devilled ham, chicken or tongue between thinly-buttered bridge rolls, cover with seasoned mustard and cress.

5. Thinly spread brown bread with a salad dressing, the most appetising being made from whipped cream, slightly sour, and seasoned to taste with tarragon vinegar, pepper, salt, paprika, chopped capers, a little minced sweet pickle, and a pinch of fresh minced herbs. Put together with lettuce or watercress.

The following give you a choice of menus for any of the afternoon functions mentioned, from tennis refreshments to bridge teas :

MENU

<i>Apple, Nut and Mayonnaise Sandwiches</i>	
<i>Devilled Ham Rolls</i>	<i>Sliced Buttered Nut Bread</i>
<i>Meringues</i>	<i>Iced Cakes</i>
<i>Tea</i>	<i>Coffee</i>
<i>Tennis Cup</i>	

For a good Tennis Cup mix a quart of cider with three-quarter cup of lemon juice, sweeten to taste with any fruit syrup, or simply sugar, strain into tall glass jugs, a quarter filled with cracked ice. Add an equal quantity of soda water,

a slice or two of orange, and a few fresh berries or maraschino cherries and serve at once if the cider is of the sparkling variety. You cannot serve this in the tennis sets, but a cup of this is a good alternative to tea or coffee.

If berries are to be served, line serving plates with lettuce leaves, or nasturtium leaves. Offer crêpe paper serviettes to guests at alfresco parties, and see that the iced drinks are as cold as they can be and that the cream served with hot drinks is quite fresh.

MENU

<i>Creamed Chicken Sandwiches</i>	<i>Rolled Bread and Butter</i>
<i>Tomato Bridge Rolls</i>	<i>Creamed Salmon Rolls</i>
<i>Chocolate Eclairs</i>	<i>Lemon Cheese Layer Cake</i>
<i>Café au Vanilla Frappé</i>	<i>Iced Tea Milk Shake</i>

TO ICE TEA.—Scald teapot, drain, add $1\frac{1}{2}$ teaspoons of tea to each pint of liquid required, then pour on the boiling water, cover closely and stand from three to five minutes in a warm place, but not a moment longer. Strain at once into a jug, allow the juice of two lemons for each pint of tea, sweeten to taste, stir till the sugar is dissolved, put into bottles or jars with patent stoppers, and when cold chill on ice. Serve in tennis cups with a slice of lemon floating on the top.

MILK SHAKES are delicious. Put a small teaspoon of castor sugar into a tennis cup, add enough chilled milk to come within an inch of the rim, stir till the sugar is dissolved, then add a teaspoon of maraschino to each cup, and float whipped cream on top.

In catering for an alfresco party, allow two sandwiches per head and some over, one slice of large cake or layer cake, three small cakes and biscuits for every two people, a tumbler or cup for each, a quart of ice cream for eight people, a quart of iced coffee for twelve, and if the weather be very hot allow extra cold drinks.

TEA IN HEATHER TIME

IF you plan to give a tea in heather time, go out and rob the common of its purple glory, if you have not a garden planted with heather, then hold your party indoors under a chandelier hidden in a shower bouquet of heather, tied in place with tartan ribbon.

There are many excuses for giving a heather tea. You could give one to honour a Scottish bride, some one about to leave for Scotland, or just for the fun of pretending you are somewhere near the moors. A Scottish debutante could give a heather tea for her girl friends. A young matron might change her usual once a month "At Home" into a purple heather tea. You could, if you like, make such a tea just a golden hour à deux.

If you wish yours to be a white heather party, send out your invitations on thick white notepaper. If a purple party, choose notepaper as near the purple heather shade as possible. Or you could use white with your monogram, engraved in Continental fashion on the left top corner of your notepaper, and on the flap of your envelope, in purple. Only this is an extravagance unless you are willing to make notepaper of this kind your fad of the moment.

Then plan out your table. Use a white or purple linen tea cloth as you feel inclined, choosing tea serviettes to match, or select white linen embroidered with sprays of purple heather, or purple linen embroidered with sprays of white heather. It is best to have white china decorated with heather sprays.

Failing these, select self-coloured purple heather china, and use a silver tea service. Have everything required for the table silver, where china is not used. For example, serve hot buttered Scotch muffins in a silver muffin dish with boiling water in the lower compartment. Serve a Scotch bun, if you can make one, in a silver cake basket. Pipe in white icing a sprig of heather on a large cake of home-made shortbread or Pitcaithley bannock.

WHAT TO SERVE

Then arrange to serve not only tea, a fragrant brew of muscat-flavoured Darjeeling or Russian caravan, but iced tea, rolled bread and butter, with curls of young cress peeping out each end, a layer cake put together with butter icing flavoured with heather honey, and vanilla ices, served in scoops in tall glasses, with a hollow in the centre of each filled with run heather honey and masked with whipped cream.

If you are giving this tea in Scotland, serve either drop scones or white girdle scones with fresh butter and heather honey in the comb. If in England, offer any light tea cakes like Cornish splits and honey buns. To make Honey Buns—

rub 6 oz. butter into $\frac{1}{2}$ lb. sifted flour, then mix in 2 oz. brown sugar, 2 oz. run honey, 6 oz. washed and dried currants, 1 teaspoon baking powder, 1 tablespoon minced peel, 1 oz. chopped candied cherries or ginger, the grated rind of a lemon, and a well-beaten egg. Put little rough heaps of this mixture with a fork on a buttered baking sheet, and bake from 15 to 20 minutes, in a sharp oven to start with. Dust with icing sugar after cooling on a cake rack.

Should you wish to serve sandwiches—use as a filling, a cream cheese, mixed with a dessertspoon chopped pimento, 1 tablespoon chopped walnuts, pepper, salt, and paprika to taste. If not moist enough, add a little thick cream or mayonnaise. Or serve fried mushroom sandwiches.

I would place one or two silver bonbonnières about the tea table, and fill some with honey caramels, others with marshmallows. If you want to keep up the purple heather note to the very end, offer purple-tipped cigarettes after tea.

AUTUMN MENUS

Hot Cinnamon Toast

Hot Buttered Muffins

Nut Bread and Butter

Brownies

Russian Gingerbread

Cinnamon Toast.—Prepare hot toast in usual way and spread with butter. Sprinkle at once with equal quantities castor sugar and cinnamon.

Bloater Cream Rolls

Dropt Scones

Apricot Jam

Brown Bread and Butter

Orange Layer Cake

Chocolate Biscuits

Bloater Cream Rolls.—Butter bridge rolls lightly, after splitting. Spread with home-made bloater cream, put together with mustard and cress.

TEA FOR TWO IN WINTER-TIME

SHOULD you want to serve a cosy little tea in the winter-time, place the tea-table near the fire, a blaze of logs or peat and logs for preference, so that the flames light up the silver, and make sure that the drawn curtains, with not

even the tiniest gap showing, shut out any possible draught, maybe even the fog, and keep the curious world at bay, then ring in the tea.

That is if you have a maid. If you have not, see that the tea-tray is set ahead and ready to be brought in, that the kettle is freshly filled, and that everything is to hand so that when the appointed hour for tea arrives you are ready to dispense it without any fuss. If you have a silver tray and a silver tea set, have them polished till they catch and fling back the dancing shadows cast by the flickering firelight.

Then, given a dainty tea-cloth with tiny tea serviettes for two, or more if you happen to be entertaining a big party, given your tray set with all the little accompaniments which transform what is only a cup of tea into a magic brew, given a cake or muffin stand filled with delectable tea bread, not yours the fault if the party is not a great success.

There is no difference between a tea for two and tea for twenty except in the quantity of refreshment provided, and the number of cups, saucers, plates, spoons, and serviettes. But if you want to earn the reputation of being a perfect hostess, be sure you provide a service of China as well as Ceylon or Indian tea, and when there are many guests invite one to pour out the China tea and preside at the other tea-tray yourself.

Now, suppose you are giving a tea for the very first time, and you are not sure what sort of tray to use, and feel just a little uncertain of its furnishings, let me help you. The most convenient tea tray is oblong, but if you have an oval one use it rather than invest in a new tray, for the oval shape shows up your tea service to good advantage. If silver is out of the question a copper one should be your choice, and a lacquered tray makes a dainty frame for dainty China, especially of oriental design. Failing all these, choose an oblong tray of carved wood, polished mahogany or wicker, and if you are buying tray and table at the same time choose them to match.

I am very fond of the low lacquer and wicker tea-tables, either of which, if covered with a pretty afternoon tea-cloth and arranged with the tea-tray beside a low fireside chair, makes a perfect little intime arrangement for tea à deux.

The ideal way to serve tea à deux is to have an electric kettle ready to attach when your visitor arrives. Have the tray laid with the necessary cups, saucers, a tea caddy with two compartments, one for China and the other for Ceylon, Indian, or

Darjeeling tea, a small jug of cream, a bowl of lump sugar, a slop basin, a tea strainer if one is not attached to the spout of the teapot, and a plate of cut lemon and fork for serving in case tea à la Russe is desired.

Arrange your plates in a little pile close by the tray, with tea serviettes, folded triangularly, at the side. When you have poured out tea, lift a plate, lay a serviette on top, then a cup and saucer, and pass or have them passed to the guest, who will bless you if you have a "nest" of tables to group around the room in convenient positions.

If there is a maid in attendance, she will place the small tables handy, and keep on replenishing the kettle so as to ensure a constant supply of tea. Fresh tea should always be brewed after two cups have been poured out for guests unless you make tea as an old Scottish dame of high degree used to make it—by infusing in a hot teapot, allowing half as much tea again as is usually added and then straining it off into a fresh pot and covering it with a tea cosy. This is an excellent plan. All you need do when serving tea infused in this way is to weaken it to taste with boiling water.

In America, the hostess who serves tea makes more of a rite of the function than we do to-day. You would not recognise our homely intime meal if you saw the blaze of flickering candles that oft accompany its service in the United States. Over there, too, they make much of the accessories. Not content with tea and sugar and cream, or even with a slice of lemon floating in it à la Russe, they serve with tea tiny plates of seeded lemon slices pricked with one or two cloves in the centre, or thick slices of seeded orange pricked with large Penang cloves.

MENU FOR TEA

<i>Scarlet Flecks</i>	<i>Nut Bread and Butter.</i>
<i>Chelsea Tearakes</i>	<i>Crazy Layer Cake</i>
	<i>Coffee Cake</i>

SCARLET FLECKS.—Beat a double cream cheese with a teaspoon mayonnaise and 3 chopped walnuts, to a creamy paste, then lightly stir in a dessertspoon chopped pimento, and if mayonnaise does not season the mixture enough add pepper, salt and paprika to taste, also a little celery salt if you like it. Spread the mixture between thin slices of bread sparsely buttered, with crust removed, and cut into triangles. Use

either white or brown bread. Or spread this mixture on fresh bread still warm, then roll up with a tiny tuft of baby watercress peeping out of each end. But your knife must be very sharp to cut the bread thin enough. Arrange flecks on a plate or in a basket covered with a lace paper doily. Garnish with mustard and cress.

NUT BREAD.—Sift 4 cups flour, 4 level teaspoons baking powder, and a teaspoon salt into a basin, stir in $\frac{1}{2}$ cup granulated sugar, a small cup chopped walnuts, and $\frac{1}{2}$ cup stoned chopped raisins, then beat 2 eggs well, mix with 2 cups milk, and then lightly stir into the dry ingredients. Pour into a well-buttered loaf tin, bake in a good oven for $\frac{3}{4}$ hour.

CHELSEA TEACAKES.—Sift $\frac{1}{2}$ lb. flour with half-teaspoon salt, and 2 small teaspoons baking powder into a basin, stir in 2 dessertspoons sugar, then lightly run in 3 oz. butter or margarine. Mix to a thick batter with the beaten yolk of an egg mixed with a gill of milk, pour at once into buttered gem tins and bake in a quick oven from 10 to 15 minutes. Split and butter hot, and serve in a muffin tin with boiling water in the lower compartment. Place a lace paper doily below the cakes.

COFFEE CAKES.—Line a buttered cake-tin with 2 layers buttered paper for Coffee Cake, then chop $\frac{1}{2}$ cup bleached almonds and $\frac{1}{2}$ cup preserved ginger. Now cream together 1 cup Demerara sugar and $\frac{1}{2}$ cup butter, then stir in alternately with 3 beaten eggs, 2 $\frac{1}{2}$ cups flour sifted with a teaspoon ground cloves, $\frac{1}{4}$ teaspoon ground ginger, $\frac{1}{2}$ teaspoon ground cinnamon, and $\frac{1}{4}$ teaspoon ground mace. Lastly, mix in $\frac{1}{2}$ cup treacle, or $\frac{1}{4}$ cup each of treacle and syrup, the almonds and ginger, and $\frac{1}{2}$ cup strong cold coffee in which you have dissolved $\frac{1}{2}$ teaspoon baking soda. Pour into the tin, bake in a fairly hot oven to start with, then reduce heat till cake is firm.

CRAZY LAYER CAKE.—Beat $\frac{1}{2}$ cup butter and 1 $\frac{1}{2}$ cups castor sugar to a cream, sift 2 $\frac{1}{2}$ cups flour with 2 rounding teaspoons baking powder, and add to the butter and sugar alternately with milk, of which you need 1 cup. Beat thoroughly, stir in a teaspoon rosewater and $\frac{1}{2}$ teaspoon vanilla, then fold in stiffly the frothed whites of 5 eggs. Bake in two large layer tins or in three small ones, and when cooked and cold put together with this Crazy Filling—1 cup chopped stoned raisins, $\frac{1}{2}$ cup minced citron, 1 tablespoon apricot jam, 2 tablespoons ground almonds, 1 tablespoon chopped walnuts, and sherry to taste.

HELPFUL HINTS

1. Have the tea-table drawn up to the side of the fire. Light the tea-table with candles. Draw the curtains.
2. Give preference, in floral decorations, to red flowers and berries, Autumn foliage and flowering bulbs.
3. Use table-linen of gold damask, or linen embroidered with red or gold.
4. Choose any tea-service you like but give me one in flaming nasturtium or marigold colours or heavily rimmed in red.
5. Offer last of all a little savoury canape, for example, rounds of buttered toast ringed with minced, smoked salmon and centred with highly seasoned, cold scrambled eggs.

JUST A THIMBLE TEA

EVERY little while I give a Thimble Tea, to which I ask a few chosen friends. In the summer-time, we sometimes hold it in the garden. In the winter, it is held in the cosiest corner of the room, close to the fire with ship logs ablaze in blue, and purple, and fiery red.

If you want to start Thimble Teas, first count over your friends who are interested in needlework, whether it be simple knitting or embroidery, or fine sewing. It matters not what their taste is, so long as they are of the Sister Susie sisterhood.

Then send out invitations to come to tea and bring their work along with them. I would not invite more than half a dozen at a time. For a Thimble Tea to be a great success must be a small, intimate party. You cannot crowd round the fire, or make the conversation general if you have more than six guests. When I give a Thimble Tea, I usually write "From 2.30 to 6 p.m." on my invitations.

Now, suppose you have decided to brighten up some dull afternoon with a Thimble Tea, be ready in plenty of time for your visitors in this way. First decide where you want them to group, then arrange your lights accordingly. If it is impossible to arrange the lights to suit the guests, have the guests' chairs arranged so that they have good light for their handiwork.

Then set the tea, not as you would on an ordinary occasion, on a small table with a stand of cakes at the side and a nest of little tables handy so that each guest can have a table to herself for cup and saucer and plate. No, for a Thimble Tea

arrange your tea things all on a large table, so that guests can gather round. Your party must be a cosy one. Never forget that.

There is still another thing the tea hostess must remember. As this is a Thimble Tea she must produce her daintiest tea cloth, doilies and tea serviettes. If she has a hand-worked tea cosy, it is a good idea to have a teapot rest to match—a strip of knitted wool, stuffed firmly with cotton wool, and sewn lengthwise to form a woollen roly-poly. This must be invisibly joined at the ends to form a circular roll, which in turn must be firmly sewn to two rounds of plain knitting, with a round of stiff cardboard slipped in between to form a stiff base for the nest.

If you have not an old-fashioned lace or embroidered tea cosy to slip over your teapot when it is firmly at rest in its nest, slip a doll tea cosy over. Do as I do too. Boil the water for the tea at table with the aid of an electric kettle or a spirit lamp, have your tea caddy ready beside the teapot, and a little plate containing slices of lemon in case some guests wish their tea à la Russe. Have milk as well as cream, for lots of people do not care for cream in tea.

Then arrange little plates of dainty sandwiches, shortbread fingers, or jam-jams, almond or coconut macaroons, spiced rock cakes, and anything else you care to have, within reach of all. Provide at least one muffin dish of hot scones. And have, what is the very latest idea, a plateful of tiny canapes of bread, rounds the size of a crown piece, spread with a savoury paste and kept carefully out of sight till every one has finished with cake and then brought out and offered as a savoury finish.

To make JAM-JAMS rub 4 oz. butter in 7 oz. flour, stir in 4 oz. castor sugar, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon ground cinnamon, and moisten to a rollable dough with yolk of egg. Roll out on a lightly floured pastry board, cut into rounds with the top of a wineglass, or with a fancy cutter, bake till crisp and golden, and, if by any chance through incorrect management of the oven the cakes spread out of shape, you can recut them again with the same cutter as soon as you take them out of the oven. But don't wait till they cool at all or they will break in the cutting. Put twos together with jam, then sprinkle with castor sugar. Apricot or raspberry jam is best for jam-jams. If liked, you can use ground ginger for flavouring instead of cinnamon. And if you want another filling besides jam,

mix a cup of stoned and finely minced raisins with two stiffly frothed whites of eggs and about a cup of sifted icing sugar, flavour with vanilla and use.

No matter your menu, tea over, have food cleared away, if teapig in the sewing room, and settle down again to work and gossip.

In the summer-time, serve tea, when possible, in the garden. If raining, have it indoors with the fire lit. Decorate the room with glowing plants.

In the winter-time, decorate your room with red flowers or berries, and red or white candles, serving tea, when possible, in a different room to that in which you work, or in a room opening off your working room.

TEA MENUS

SUMMER THIMBLE TEA

Bread and Butter
Cucumber Sandwiches
Layer Cake *Strawberry Filling*
Strawberries and Cream
Petits Fours

AUTUMN THIMBLE TEA

Raisin and Nut Bread
Cheese and Pimento Sandwiches
Hot Buttered Tea-Cakes
Spiced Fruit Cake
Iced German Biscuits

WINTER THIMBLE TEA

Bloater Cream Sandwiches
Ham and Cress Rolls
Buttered Crumpets
Chocolate Eclairs
Tangerine Layer Cake
Tea

Note.—Make Bloater Cream Sandwiches with brown bread. Use bridge rolls, split, for Ham and Cress Sandwiches. Hot buttered teacakes can be substituted for Crumpets and Cream Buns for Chocolate Eclairs. Fill Tangerine Layer Cake with tangerine honey and cover with tangerine icing.

WHEN YOU WANT TO GIVE A DINNER PARTY

ALWAYS try when planning a dinner party to arrange the menu from food in season. If you make a habit of serving forced fruit and vegetables, etc., all the year round, your dinner menus tend to become too "samey," whereas if you adhere strictly to food in season you can have a much greater contrast between spring, summer, autumn, and winter dinners. Remember when choosing the flowers that they must not be too highly scented or they will spoil the aroma of the wine.

When arranging a dinner in the spring, be very careful about the colour of the different courses. Green and pale shades should predominate. For example, salmon and cucumber, lamb and mint sauce, asparagus (late in the season), gooseberry and rhubarb sweets all emphasise the spring note in the menu. When you wish the first course to introduce the green note, make it a grapefruit cocktail, or start with grapefruit, or serve clear soup garnished with green peas, or cream of lettuce, or cucumber when salmon is not on the menu.

But there's no use in introducing spring to the courses if you don't introduce it to the etceteras such as bonbons, dessert, finger-bowls and floral decorations. Green crème de menthe, green turkish delight, liqueur gooseberries, and pale coloured fondants are yours to choose from for the bonbons. Be sure to have some green grapes and Cape nectarines or peaches in your fruit basket. Add snippets of lemon rind, one or two violets, or apple blossoms to finger-bowls. As for the floral decorations here are some ideas :

Low bowls of primroses and violets.

Apple blossom floating in a bowl.

St. Brigid anemones.

Forget-me-nots and polyanthus.

To introduce summer into your summer menus go in for broader effects. Where spring menus should be delicate, summer menus should be stronger. For example, dishes that only require to be cool in the spring, should be chilled in the summer. Summer fruits bring a deeper colour to your sweet

course, and summer flowers should be chosen to enrich your colour scheme, and suggest the fullness of the season.

For example, red roses, begonias, the richer of the sweet peas, marigolds, all give that full-blown note that is typical of summer. When the weather is very hot, however, bring in the ice centre. For every dinner table should look cool on hot nights. Decorate finger-bowls with rose or carnation petals, syringa blossoms, or sweet briar leaves.

SPRING MENUS

SUNDAY DINNER

Roast Sirloin of Beef
Baked Potatoes *Buttered Spring Greens*
Onion Soufflé
Horseradish Sauce
Pickled Beetroot
Gooseberry Fool
Biscuits *Cheese*
Watercress

EASTER SUNDAY DINNER

Vegetable Broth
Golden Dumplings
Roast Lamb *Mint Sauce*
New Potatoes
Buttered Green Peas
Steamed Rhubarb
Whipped Cream
Herring Roes on Toast

Note.—Make a broth from knuckle of veal and chicken carcase or from beef bones, carrot and turnip, onion, etc. Add golden dumplings 5 minutes before the soup is ready. Rub 2 cooked yolks through a sieve. Season, bind with a raw yolk, shape into small balls, drop into the boiling soup and boil 5 minutes.

SUMMER MENUS

DINNER FOR TWO

Iced Cantaloup
Scallops au Gratin
Filet Mignon
Spinach *New Potatoes Rissolées*
Compote de Fruits
Mushroom Toast

Note.—Serve Cantaloup with one or two bits of cracked ice on top of each wedge, accompanied by sugar and ground ginger. Marinate the Fillet of Steak in 1 tablespoon oil and $\frac{1}{2}$ teaspoon pepper and 1 teaspoon salt, turning often before grilling 3 minutes on each side. Serve with a pat of maître d'hôtel butter on top of each and surrounded by Rissolées potatoes.

DINNER FOR SIX

Grapefruit
Steamed Salmon
Hollandaise Sauce *Cucumber Salad*
Roast Chicken
Potato Crisps *Buttered French Beans*
Bread Sauce
Strawberry Ice Cream

Note.—Serve Grapefruit in glasses, perfumed with sherry or kirsch, and garnished with a maraschino cherry and sprig of fresh mint. Pass friandises with ice cream.

A LITTLE AUTUMN DINNER

MANY hostesses specialise in giving little intimate dinners. But too many choose the same kind of menu, spring and summer, autumn and winter. I always try to make my menus suit the season.

Suppose you wish to start off your autumn entertaining with

meg. Pile into containers, sprinkle with browned crunibs, mixed with grated Parmesan cheese to taste, smooth over with a palette knife, bake in a moderate oven 10 minutes. Dish up on plates lined with lace paper doilys. If you have oysters substitute Mousse of Foie Gras or Ham for the Lobster.

Roast your birds with fat bacon tied over their breasts, and serve garnished with watercress, and with a Heart of Lettuce salad, dressed with oil, lemon juice, chopped chives, chopped tarragon, and sprinkled with a very little chopped pimento. Potato straws and French beans should be served as well as a salad, when game takes the place of the usual meat entrée, or green peas or cauliflower scorzonera can be substituted for the beans.

Sospiro is simply a vanilla ice cream bomb. You can buy one if you haven't time to make one or are short-handed in the kitchen. Have a slice of sponge cake, made with butter, $\frac{1}{4}$ inch thick, and large enough to leave an inch protruding all round when you place ice on top. Then when the game course is half-finished, the cook must place the bomb on the sponge cake, the sponge cake on a baking board, pour a meringue made of 3 whites of eggs and 3 oz. of castor sugar over, and place it in a sharp oven till it is gilded on top, then serve at once. Sospiro, which means a sigh, is a good name for this divine sweet.

For the savoury, Croûtes à la Baron, take rounds of $\frac{1}{2}$ inch thick bread, the size of a crown piece, fry till crisp and golden in butter, spread with maître d'hôtel butter, cover each with fried mushroom, black side uppermost, then nest a soft herring roe, cooked in boiling salted water for 2 minutes, in each mushroom. Sprinkle with paprika, and serve on individual hot plates lined with a lace paper doily.

Before serving dinner, offer cocktails, accompanied by a dish of stuffed olives, or tiny croûtes of buttered toast, spread with caviare, and sprinkled with minced onion. But see that cocktails are properly chilled. Have your table laid with the new oblong lace mats, which allow of the complete cover being laid on them. Place in the centre either a fruit basket of apples, oranges, pears and black grapes, or a low dish of ornamental gourds, bronze chrysanthemums or golden dahlias can be used. Keep the decorations to warm autumn shades of gold, with bronze and tawny flowers and foliage. If you have amber

glass, use it, or the new smoky Swedish glass would be in keeping.

I've given you a menu which is a combination of grey, brown, pink, green, pale gold and white, and black and biscuit coloured. Get your vivid touch in flowers, fruits, bonbons, choosing glacé fruits, crème de menthe and chocolates, and keep the china and glass to shades of amber and ivory, or use ruby glass, if you have it.

Don't have serviettes folded in a fancy shape. That is no longer à la mode. Fold the square triangularly and set at the left side of the plate with the monogram showing. Serve cream with coffee, for many people can't drink black coffee late at night.

ANOTHER AUTUMN DINNER MENU

Cream of Mushrooms

Philadelphia Fried Oysters

Grilled Lamb Cutlets
Buttered Spinach *Creamed Potatoes*

Roast Grouse
Watercress Salad

Blackberry Jam Tarts
Devonshire Cream

Note.—Either cutlets or grouse can be omitted from menu and a savoury added, or a sweet such as Lemon Meringue Pie can be substituted for Jam Tarts and Devonshire Cream. Serve the soup either in cups or in a tureen. If in cups, have a teaspoon of whipped cream floating in each.

A BRIDE'S FIRST DINNER

IT is not easy to arrange the first dinner of all. You have to choose guests agreeable to each other, as well as select a menu likely to appeal to all tastes. Every hostess has to take these points into consideration when giving a dinner party.

Begin preparations by arranging your menu. Choose the various courses with the background of your table, floral or fruit decorations, your table covering, whether it be a sheeny

tablecloth, or the last word in individual mats, and your china, glass and silver always before you. Alternate a light course with a heavy course, as, for example, a creamed fish dish, or egg dish, following a clear soup, but not a cream soup or purée. Try as much as possible not to give the same flavouring or seasoning to two dishes on the same menu, and see that the colours of the various courses show in themselves a good colour scheme, harmonising with the background of the table and its appointments.

It will not take so long if I just tell you what I would do if I planned to give such a dinner. I would first see that my table was polished so that no spots remained, then I would lay it with individual mats of antique lace or embroidered linen. After that I would set the covers, using fumé glasses I bought in Sweden for the wine, and arranging finger-bowls to match on the dessert plates, covered with filmy fringed mats of cobwebby silk, painted in autumn's colourings, before placing them ready with fruit forks and knives on a side-table.

Then I would stand tiny cut crystal or gold-painted peppers and salts between each two covers, a small fumé glass or silver plate filled with salted almonds to the right of each cover and between glasses, and a bonbonnière in the shape of a gilt basket to the left. I'd place the folded napkin with its accompanying boutonnière on each service plate, choosing, if I had one, an ivory and gold plate, or an ivory plate with autumn designs for border. Fill your bonbonnières with chocolates, walnut and pecan fudge, and crèmes de menthe. Serve dainty croissants or brioche in a Russian or Tunisian or silver bread basket.

If your table is round, place a very flat bowl of deep yellow and tawny chrysanthemums and browning foliage, or of moss and golden aconite, or a round Japanese garden in the centre. If oblong, arrange a stiff oblong of chrysanthemum heads, framed with the foliage, down the centre, and let a trail of alternate yellow and tawny chrysanthemum heads, set in foliage, and wired to long stems of asparagus, or smilax, if it is to be had, come from the centre and droop over each corner. When a round table is used, let a trail of the asparagus or smilax come from the centre and lie between each diner.

But should your table be oval, arrange an oval of marigolds, king cups, or wallflowers, or of full-blown yellow and orange dahlias, in the centre, with one or two trailing off in a frame of foliage towards the top and bottom of the table. Sometimes



I make an oval Japanese garden the centre when I use my oval gate-leg table.

Here is a menu, which, with a little alteration would be suitable for any season of the year :

MENU

Caviare à la Russe
Consomme à Espagnole
Omelette au Champignons
Tournedos Transatlantique
Pommes Paille
Faisan à la Bobemienne
Salade Japonaise
Rêve d'Amour

Serve caviare in its original dish on a bed of cracked ice with triangles of toast, butter, and fingers of lemon. Or substitute melon, or an amber fruit cocktail for caviare, pieces of grapefruit, and a $\frac{1}{4}$ its quantity of banana and peach sweetened, flavoured with yellow curaçao and served in grapefruit shells. For the soup, flavour consommé delicately with sherry and allow $\frac{1}{2}$ teaspoon minced pimento for each cup as a garnish. Serve with hot cheese straws made in corkscrew shapes.

Instead of serving fish, give a mushroom omelette. Follow with little "tournedos" steaks, topped with a slice of tomato and garnished with petits pois, and serve in a round dish with potato straws piled up in the centre. Put a dab of Bearnaise sauce on top of each, and arrange a border of buttered peas around. Serve also peeled, sliced, egged and crumbed aubergine when you entertain in the autumn.

Cook floured pheasant en casserole with butter, $\frac{1}{2}$ cup stock, a few skinned muscatel grapes, and quarters of orange, till tender. Enrich the sauce with cream and serve with *Salade Japonaise*—fresh pineapple cut into dice, and arranged on lettuce leaves, garnished with asparagus tips, celery and jelly, and masked with Japanese dressing.

For *Rêve d'Amour* put a scoop of vanilla ice cream in sundae glasses, bury in it half a chopped marron glacé, pile up with whipped cream, flavoured with vanilla. Crown each with a halved marshmallow or crushed meringues. Serve with friandises.

HELPFUL HINTS

1. If you don't wish to serve caviare at the table, spread croûtes of toast thinly buttered with it, and sprinkle with lemon juice or finely minced onion, and offer with the cocktails or with vodka or with a glass of Rhine wine or champagne. You can substitute for caviare, oysters in the winter and iced melon or a fruit cocktail in summer. When pheasants are out of season, serve guinea-fowl, chicken or duckling.

2. Offer a choice of cocktails and sherry before dinner. If oysters are served, provide sherry or vermouth only. Have champagne or other sparkling wine throughout the meal. Offer a choice of liqueurs with coffee.

EVE OF WEDDING DINNER PARTY

Grapefruit
Petite Marmite
Sole Florentine
Roast Chicken
Bread Sauce
Potato Crisps
Crêpes Suzette
Mushrooms on Toast

Note.—Pass round a dish of Parmesan with Petite Marmite. Garnish Roast Chicken with watercress, dressed with tarragon vinegar. Make the table look bridal in white flowers, lacey greenery, and silver, and provide boutonières of lilies of the valley for the bride and her friends, while the bridegroom and his friends should have a white carnation button-hole. Serve iced champagne throughout the meal, and liqueurs with coffee.

SPRING WEDDING ANNIVERSARY DINNER
FOR TWO

Oysters
Cream of Green Peas
Grilled Cutlets
New Potatoes *French Beans*
Tomato and Pimento Sauce
Charlotte Russe
Asparagus
Brown Butter

Note.—Serve oysters, each on a half shell, imbedded in cracked ice, with fingers of lemon, and thin brown bread and

butter. Make a tomato sauce flavoured with bacon and chopped pimento. Melt butter for asparagus till brown. Serve sherry with the oysters, claret with the cutlets, then champagne till the end of the meal.

WHEN YOU WANT TO ARRANGE A STAG DINNER

NOWADAYS stag dinners, dinners for men only, are just as popular with men as women's luncheons are with women. You see, if a man wants to give a business dinner, so as to be able to talk over a deal in the privacy of his own house, which is much better than discussing the matter in a public restaurant, then he does not want any women, even a wife, around.

So the next time you have to be away from home why not delight the man of your heart by suggesting that he might do worse than ask a few friends up to dinner? Tell him you will see that everything is arranged, that the table is properly laid, and a substantial menu planned, and all that he has to do is to issue the invitations and tell you how many to order for.

Don't on any account indulge in what men call "Flossy" table decoration for a stag dinner. The menu is most important at a stag dinner. Don't choose finicky food. When men are eating alone they generally show a preference for meat soups, a grilled steak or a cut from a perfect joint, or the leg of a well-roasted bird, followed by some fruit salad and cream, and a savoury.

Here is the menu for a stag dinner I was once complimented on:

Whitstable Oysters
Minestrone Soup
Ham baked in Cider
Castle Sauce *Potatoes au Gratin*
Roes on Toast

I placed cracked ice in the bottom of four soup plates, for the dinner was for four, made a hollow in the centre, and placed therein a half lemon shell filled with Whitstable Sauce, and imbedded six oysters round each lemon in the ice. Then I

served cut lemon and thin brown bread and butter, cut into triangles, on a separate plate covered with a lace paper doily.

WHITSTABLE SAUCE.—To make Whitstable Sauce, mix for each person 1 tablespoon tomato catsup with $\frac{1}{2}$ tablespoon vinegar or lemon juice, stir in a teaspoon of finely chopped celery, 2 drops tabasco, $\frac{1}{2}$ teaspoon of Worcestershire Sauce, and salt to taste. If liked, a grating of horseradish can be used instead of celery.

MINISTRONE.—This is an Italian vegetable soup. It can be made with or without stock. If with stock, put 1 lb. scrag end of mutton in a saucepan, after cutting it into small pieces, and removing the fat. Add a quart of cold water and a dessertspoon of salt, bring to the boil, skim well, add a small scraped carrot, a small peeled onion and turnip, a stalk of celery, and cook steadily but gently for $\frac{3}{4}$ hour, then add 1 oz. spaghetti, broken in inch lengths, 1 oz. rice, 3 peeled tomatoes, 2 diced potatoes, and boil gently till the vegetables are tender, then add 1 tablespoon minced parsley, seasoning to taste, and serve without meat, passing a dish of Parmesan cheese round with it.

This is a soup I always add any left-over peas to, and sometimes a little chopped cabbage and chopped lettuce, or two chopped artichokes. It is best to make it with prepared stock. If stock is not used, cook the vegetables for a little in a dessertspoon melted fat, then add water.

TO BAKE HAM IN CIDER.—Wash and soak a small ham overnight in cold water, next morning mixing together $1\frac{1}{2}$ cups of flour and enough water to make a tough dough. Dust the flesh side with pepper, $\frac{1}{2}$ teaspoon ground cinnamon and $\frac{1}{2}$ teaspoon ground ginger, then with a tablespoon grated onion. Roll the dough out, place it on top of the seasoning, and fasten it down nicely to the skin. Place ham, skin side down, in a baking tin, fill the pan with cider and bake very slowly for 3 or 4 hours. Remove dough and skin, trim the bone of ham neatly, then place in a dry baking tin, fat side up, dust the fat thickly with breadcrumbs, stick with whole cloves, and bake in a quick oven till brown. Boil the cider down in the pan till of a sauce-like consistency, skim off fat, and strain into a hot sauceboat.

POTATO PIE AU GRATIN.—Serve ham with apple sauce as well and Potato Pie au Gratin, for which slice a dozen potatoes in thin pieces, place in a layer in a buttered fire-proof dish, cover with grated Cheddar cheese, pepper and salt, and dabs of butter

or margarine; repeat these layers till the dish is full, then pour enough thin white sauce in at the side to come up to the edge but not cover the potatoes; cover with buttered paper, bake in a slow oven 45 minutes, then remove paper and bake till brown on top.

If, besides having soft roes poached in a little hot melted butter till cooked just enough, you sprinkle them lightly with paprika and serve them on fingers of piping hot buttered toast, and garnish each with a tiny curl of grilled bacon, you'll win praises all round. Only don't stint the supply.

REMINDERS

1. Decorate the table with heather and moss or bracken, or make the table-centre a dish of fruit and nuts.
2. Make plenty of fresh coffee in case more than one cup is wanted, and provide cream as well as milk.
3. No matter what liqueurs you offer, make certain of having a good cognac.
4. Don't choose the cigars and cigarettes yourself, unless you know what your husband likes.
5. Make certain there is plenty of soda-water, and also ice, if it is a hot summer night.
6. Provide good Burgundy or offer a choice of Burgundy, Claret, and whisky and soda. Serve Port Wine with dessert and Cognac with coffee.

A STAG DINNER PARTY

Smoked Salmon, Prawns, or Potted Shrimps
Brown Soup

Grilled Steak
Maitre d'hôtel Butter
Grilled Tomatoes Chip Potatoes

Welsh Rarebit
Black Grapes

Note.—If you want a substitute for smoked salmon, serve a dish of prawns, allowing 6 per person, or potted shrimps. The average sized pot is only enough for 2 persons. Pass round with the shrimps or prawns some thinly cut brown bread and butter and fingers of lemon.

SUPPER PARTIES

WHEN THE COOK IS AWAY

WHEN I want to entertain on the night my maid is off I always have a "help-yourself" supper. If you like to copy the idea, which will save you all the flurry and upset of having to leave the room and cook in the kitchen, which is what one has to do when there is no help or the help is away, set your table early in the day, placing it either in the dining-room or handy to the room you are setting in. It depends whether you want your guests to eat in the dining-room or in the sitting-room.

As my dining-room is small, I set my table usually in an alcove of the hall handy to the sitting-room door, and sometimes I serve the coffee from the table, but more often from an electric coffee pot arranged with the coffee cups, sugar and cream on a low table in the sitting-room, leaving only the food and the whisky and soda and wine or winecup with glasses outside. When my party is large, the latter are generally assigned to another table in the sitting-room presided over by the man of the house.

The result of the whole arrangement, anyhow, is that I make the coffee, the man of the house attends to the other liquid refreshments, and the guests help themselves to the fare provided, though strictly speaking, they are supposed to help themselves even to coffee and wine as well.

To make this party go smoothly, always remember to set a little pile of serviettes, one for each person, or two if there are many guests, on the serving table. Put a pretty supper-cloth in the centre of the table if it is oval or round, and a runner if long like a refectory table, then dispose as artistically as possible a bowl or vases of flowers on the table, as many glasses and cups as you want if serving liquid refreshments from the supper table, as many plates and all the cutlery you require as well.

The main object of giving a "help-yourself" supper is to save yourself trouble during the party. However, if you find from experience that your guests are willing to help themselves, and that the men are keen to wait on the

women, I shouldn't go to the trouble of arranging individual service.

Personally, I prefer to have food apportioned out so that all the guests require to do is to lift it up, repair to a comfortable chair, and enjoy it beside a little table on which they can place plate and glass and cup. Now let me give you the recipes for the fare I served at a "help-yourself supper" I held the other night.

TOMATO BOUILLON.—Stew $1\frac{1}{2}$ lb. ripe tomatoes in a pint of water with 2 slices carrot, a medium-sized onion, $\frac{1}{2}$ bayleaf, 4 peppercorns, $\frac{1}{4}$ teaspoon pepper, 2 cloves, 1 dessertspoon tomato catsup, and a teaspoon salt, for 20 minutes. Then add $1\frac{1}{2}$ pints boiling water, and strain all through a double cheesecloth to make it clear. Now re-heat, and just before serving mix in another $\frac{1}{2}$ pint boiling water in which you have dissolved two teaspoons beef extract. Serve with fried croûtons of bread arranged on a lace paper-covered plate. Serve in soup cups with a spoon arranged in each saucer.

SAUSAGE ROLLS.—Either make 1 lb. puff pastry or buy the pastry, when all you need to do is to roll it out thinly in an oblong sheet on your slightly floured baking board. Invest also in 1 lb. of midget pork sausages. Arrange sausages on the pastry after par-boiling them and allowing them to get cold, only leaving enough pastry between each to ensure the ends meeting well over after cutting. Lift up each sausage in turn, hollow out the pastry, with finger slightly damp all round the edge of the pastry with water, then fold over the sausage and press the edges together with the point of a knife blade. Prick the top with a fork, make a slit in the middle, brush with beaten egg, and bake first in a quick oven, then reduce the heat till golden all over. Serve hot or cold, garnished with parsley or mustard and cress.

DEVILLED HAM SANDWICHES.—Take a small tin of devilled ham, beat it with a tablespoon cream, and serve between lightly-buttered slit bridge rolls, but sprinkle a layer of mustard and cress over the ham before putting the halves together.

FRUIT DELIGHT.—Melt a cake of jelly in enough almost boiling water to give you a pint with the jelly. Set as usual, then whip till frothy, and beat in 2 tablespoons thick cream, a dozen chopped dessert dates, or a cup of any sieved tinned fruit, pour into tall glasses. Stand on glass plates covered with a lace paper doily, with a spoon on the right side.

A "HELP YOURSELF" SUPPER

CAFETERIAS WHERE MAIDS ARE FEW

One of the simplest forms of entertaining is to give a "help-yourself" supper. I got the idea first in New York, then in Vienna.

But before you send out invitations for such an affair, you must be sure you have all the equipment required. Here is a list :

Individual trays, a nest of tables, crepe paper serviettes, a cruet for each table, cups, glasses, silver, a buffet, and large table soda syphons.

Then plan your supper, which, when the night arrives, you will arrange on the large tables. If you wish to offer a real meal, and not finger fare, which is easier to manage, I suggest a menu something like this :

Grapefruit Cocktail

Tuna Fish Creams

Chicken Pie

Green Peas Potato Chips Salad

Stewed Fruit
Clotted Cream
Meringue

Coffee Wine Cup

If you serve such a meal either you or one maid will have to look to the replenishing of the vegetables if the party is large and it is impossible to serve enough for everybody at one time. On the other hand, if I were to give a party of this kind for a very large number, I would see that the serving dishes were large enough even if I had to take soup tureens to hold the vegetables.

For such a menu I would stack up on the buffet, first, enough individual trays, then enough individual china, glass and silver, then enough paper or linen serviettes. Wherever I wished guests to sit I should place small tables, some suitable for two only, some for four, with chairs near. On each table I would



put a cruet, sugar and cream, cigarettes, matches, and flowers, and the guests would see to the rest.

If you copy the idea, have a nest of tables handy, in case some guests wish to seek a quiet spot away from the crowd. Then when the time comes for visitors to arrive, be ready with the buffet and food, and after they have divested themselves of wraps, serve apéritifs along with tiny savoury croûtes of chopped smoked salmon, garnished cold, highly seasoned, scrambled egg, or caviare, garnished minced onion, or foie gras, topped with a speck or two of truffle. Stuffed olives and salted almonds or peanuts can also be served as well, or alone.

When every one is present, lead the way to the dining-room, and break the news that all have to help themselves, as is still the charming custom at breakfast in Great Britain. The points in favour of such a party are that you can entertain a large number of friends in the smallest house, the party goes with a bang because it is so informal, and couples can eat where they choose.

In the summer-time, especially on stifling hot evenings, serve a cold repast, such as Iced Melon, Chicken Salad, Strawberry Tartlets and whipped cream, or Ices, or Sundaes. Only, when ice cream is provided, some one has to serve it. If you wish to serve bread and butter at such a meal, make it into thin sandwiches with some green salad between, unless you happen to be serving green salad with any course.

Card tables, covered with a pretty cloth, will do for the supper tables. That is unless the meal precedes a bridge party. If it follows one, then a maid, or a friend of the hostess, will have to help lay the cloths, and put cruets, etc., on each table. This does not take a moment to do if some one lays the cloths, and all the etceteras are arranged on a dinner wagon.

Only remember in entertaining of this kind that all hot fare should be served hot, and cold fare cold.

TO DECORATE

1. On hot summer nights stand blocks of ice in glass bowls and decorate with ferns or smilax and rose petals.
2. In winter-time decorate with berried foliage and candlesticks with rose red shades.
3. Dot little dishes of bonbons here and there about your rooms.
4. Make certain you have plenty of matches and cigarettes.

5. Provide home-made lemonade, hock or Moselle cup or cider cup in the summer and claret cup in the winter. Have whisky and soda on the side.

FORK SUPPER

Hot Sausage Rolls
Chicken Salad
Bloater Cream Sandwiches
Liver Sausage Rolls
Fruit Salad
Whipped Cream
Apricot Tartlets
Pineapple Trifle
Claret Cup
Coffee

Note.—Have the Chicken Salad arranged in individual portions. The best way is to moisten diced chicken and diced celery with French dressing. Mould individual portions in oiled cups. Turn out when wanted on to plates lined with heart of lettuce leaves. Put a “rose” of mayonnaise on top of each. Use liver sausage, moistened with mayonnaise, as a filling for split, buttered bridge rolls. Cover with minced cress before putting the halves together.

FORK SUPPER PARTY FOR BRIDGE PLAYERS

Chicken Bouillon
Grilled Sausages *Rolls and Cress*
Mushroom Sandwiches
Fruit Salad and Cream
Tangerine Charlotte Russe
Shortbread Fingers
Fruit
Russian Tea
Claret Cup
Coffee

Note.—Make the soup from cubes if liked. Flavour lightly with sherry. Serve in cups, accompanied by fingers of toast. Welsh rarebit can be made in a chafing dish and served either on squares of hot buttered toast or cream crackers if preferred to sausages.

COME TO SUPPER ON SUNDAY

IF you want to be famed for your Sunday Night Suppers, see that they don't develop into ordinary dinners. A Sunday night supper, which is often given without the help of a maid, should be informal above all. If you want to have a bouillon, or some kind of soup, serve it in soup cups with spoons on the saucers. One that is easily made is Turtle Bouillon. Dissolve cubes in the stated amount of hot water, bring to the boil, season, flavour with sherry to taste, and serve in cups with hot cheese straws. You can buy these ready made at certain bakeries.

When the night is warm, substitute a Fruit Cocktail for soup. Equal quantities of grapefruit and orange pulp and halved grapes, of diced pineapple, sliced bananas, and orange, of diced pears, sliced peaches, and stoned cherries, make good cocktails. Sweeten with a little sugar syrup, or simply sprinkle the mixture thickly with sugar, stand for several hours on ice or marble till the sugar is dissolved, then pour into sherbet glasses. Add two maraschino cherries to each glass and serve.

The hostess who wishes her suppers to go smoothly will provide herself with a tray wagon. On the top shelf arrange the coffee service, the coffee and liqueurs, if you are serving any. If you make your coffee in a pot with a spirit lamp, you can superintend its preparation without leaving the table. Otherwise better to have an electric coffee pot with a point handy, in the neighbouring wall. It will also come in handy when you wish to make toast at table.

Now try the following menu :

Spring Cocktail
Worcester Toasts
Cold Beef Tongue Sausage
Potato Salad
Cake and Coffee

The Cocktail is simply grapefruit, a squirt of lemon juice, banana, and diced pineapple. For Worcester toasts you want your chafing dish, a "can't be done without" if you specialise in suppers arranged on a nickel tray on a side-table. Fry first little rashers of bacon, then peeled mushrooms, then half small tomatoes, season all well when frying, and spread hot buttered toast with the bacon, then with tomatoes, then with mushrooms.

Don't offer cold beef or mutton, or whatever you had for dinner; alternate the slices with tongue from a glass in your store cupboard, and slices of lamb or breakfast sausage, and garnish the dish with slices of beetroot and heart of lettuce leaves. Then make a good dish of potato salad, with a few chopped capers, chopped pimento, paprika, and mixed with plenty of chopped chives or spring onion and mayonnaise.

You can cook enough potatoes at lunch time to allow for your salad. Mix with mayonnaise, etc., before the potatoes are quite cold. I always offer some stuffed or green and black olives on Sunday night, and sometimes a few salted almonds or peanuts, which are cheaper.

Don't attempt to serve any one who can help themselves. Once the soup or cocktail is in position at each cover before the party sits down, the meal should have been so arranged that the hostess has never to leave the room. So, when you are serving a hot dish, have the plates very warm before you start and stand them on your chafing dish or stove. When you find it is impossible to cook in the dining-room, prepare any hot dish like the Bee-Bee mixture, or chopped chicken mixed with cream sauce, and peas and grated onion, or veal cooked in the same way with the addition of a little chopped pimento, and put in an entrée dish with the lower compartment filled with boiling water before announcing the meal. Any meat or fish dish can be prepared in the same way and kept warm.

Another idea is to serve what is known on the Continent as "belegte brot," slices of bread, buttered, and some spread with thin slices of ham or tongue, some with smoked salmon, some with cheese, some with hard-boiled egg, garnished with anchovy, etc., and salad after soup instead of bothering with forks and knives.

But I think my most successful Sunday Supper was served on individual trays. When supper was ready, every one came into the kitchen and lifted their tray set with a combination cup, saucer and plate. In the cup was soup. On the plate was cold chicken and tongue and potato salad, and behind this was an oval dish of fruit salad flanked by a chunk of chocolate sandwich. On the table was the whipped cream for every one to pass, and also the wine cup, and pickles. To serve an appetising Sunday Supper you must have imagination. Without it the meal soon becomes ordinary.

AFTER THEATRE SUPPER



SUNDAY SUPPERS 1

Smoked Salmon
Chicken and Sliced Cold Ham
Mixed Vegetable Salad
Pickled Watermelon Rind
Fruit and Cake
Coffee

Note.—Serve a little roll of smoked salmon to each guest, accompanied by a spoonful of cold, highly-seasoned scrambled egg. Joint the chicken and serve in a silver entrée dish, garnished with heart of lettuce leaves and small tomatoes. Serve ham, the slices overlapping each other, garnished with gherkins, cut fanwise. Mix a green pea, minced pimento, diced carrot, potato, and mustard and cress salad. Garnish with sieved hard-boiled egg. Offer home-made cheesecakes or a French gateau with coffee and a basket of fruit. If a cool drink is wanted, serve iced grenadine and soda in tall glasses, garnished with slices of lemon.

SUNDAY SUPPERS 2

Cream of Tomato Soup
Sliced Cold Tongue
Potato Pie
Celery and Apple Salad
Lemon Cheese Puffs
Fruit
Coffee

Note.—Cream of Tomato Soup can be tinned. Add milk to taste and a little minced parsley or chives if liked. Garnish the Tongue with sliced hard-boiled eggs and halved tomatoes. *Potato Pie*—Butter a fireproof dish. Fill with layers of evenly-sliced potato, sprinkled with flour, pepper, salt and grated onion, and dabbled with butter. Fill up at the side till almost full with stock, but do not cover the top layer. Cover with a buttered paper. Bake 45 minutes. Remove the paper and brown.

SUNDAY SUPPERS 3

Foie Gras
Fairy Toast
Cup of Tomato Bouillon
Cold Roast Pheasant with York Ham
Heart of Lettuce Salad
Hot Cheese Straws
Coffee

Note.—Serve Bouillon in covered soup cups, adding a little minced pimento, or a few bottled peas to each cup beforehand. Flavour if liked with a little sherry. When very hungry, substitute for the salad, or have as well, a boiled cauliflower, well drained, masked with melted butter, and cooked till brown. A fruit flan and cream can be served with coffee when a sweet is preferred to savoury.

SUPPER MENUS

I

Hot Lobster Patties
Veal and Ham Galantine
Curly Endive Salad
Fudge Cake and Fruit
Champagne
Coffee

Note.—Allow a breast and wing of partridge to each person. Serve garnished with watercress.

2

Marshmallow Canapes
Tunny Fish Toast Sandwiches
Creamed Chicken
Cranberry Fool
Petits Fours
Fruit
Coffee *Port*

Note.—*Marshmallow Canapes*—Allow 1 marshmallow and 1 cheese wafer to each person. Place a marshmallow on top of each wafer. Bake in oven till marshmallow is puffy and golden. Substitute Chicken Salad if liked for Creamed Chicken. Serve Fool made from $\frac{1}{2}$ pint sieved, stewed, sweetened cranberries and $\frac{1}{2}$ pint whipped cream in tall glasses.

WHAT ABOUT A SNACK WITH ME ?

TIME was when I used to try very hard to entertain friends to lunch or dinner. Now I ask: "Will you come and have a snack with me?"

When a hostess is busy and has not much time for entertaining she can still gain a reputation for giving charming little parties either at lunch time or in the form of Sunday-night or after-the-theatre parties, if she learns to make the most of snacks.

No matter what your *pièce de résistance* is, it must be hot, not lukewarm—piping hot. Then once you have decided on what snack you are going to offer, arrange to have a plentiful supply of tempting accessories. At meals of this kind I always provide little dishes of salted almonds, stuffed olives, very often a selection of *hors d'œuvres* which you can buy ready prepared. Serve sardines garnished with cut lemon and parsley in an oblong dish with 2 or 3 hard-boiled eggs, halved lengthwise, and masked with mayonnaise you can buy fresh daily from most stores by the bottle. Offer a dish of sliced beetroot, and another of sliced tomatoes, one masked with tarragon vinegar, and the other with malt vinegar, and one sprinkled minced onion, and the other minced parsley.

If you have a few moments in which to play with the *hors d'œuvres*, serve prawns or shrimps masked with mayonnaise instead of eggs, then halve hard-boiled eggs crosswise, remove the yolks, pound them with anchovy butter to taste and a little mayonnaise, and return to the white shells. Cover each with a cross of pimento and serve on a bed of cress or lettuce leaves. Make a lemon jelly with a packet, flavour it with a little tarragon vinegar, set in it cooked green peas to taste, pouring all into a ring mould. When firm, turn out on lettuce or cress, and fill up the centre with celery, turnip, carrot, and potato and onion salad, moistened with mayonnaise pepped up with tomato catsup.

Sliced salami, or liver sausage, garnished with Spanish olives, makes another attractive *hors d'œuvre*. Offer with this course crisp toast, prepared when possible with an electric

toaster at table, and pats of butter. Sometimes I season butter to taste with pepper, salt, and paprika and colour it with minced parsley or watercress for a change.

If the night be cold, I allow a turtle soup tablet and a cup of water to each guest, dissolve the tablets in warm water, then bring the water to a boil. I season bouillon to taste with pepper, salt and Madeira, then fill up soup cups, and garnish each with a few cooked peas or asparagus tips, removed from a tin and heated beforehand. I usually provide hot cheese straws to accompany soup.

A CHOICE IN SWEETS

A tea wagon is an invaluable asset at snack parties. On it you can lay the prepared sweet, and cake and coffee service. You can, if you prefer, cook from it, and so do not have to leave your seat to serve out lobster à la Newburg, or a Spanish toast, or any other "tasty" you may care to make. Now take your choice of the following snacks:

Crab Canapes
Chef's Delight
Scallops of Tuna
Cheese Dreams
Guy Fawkes Scramble

CRAB CANAPES.—For the Crab Canapes spread rounds of fresh toast with finely-chopped crab meat, seasoned with salt, paprika, and a few drops of lemon juice, and moistened to a paste with thick white sauce. Cover with butter beaten to a cream, and mixed with white of egg in the proportion of 2 tablespoons butter to 1 white of egg. Sprinkle with grated gruyère cheese and brown quickly under the grill.

CHEF'S DELIGHT.—To make Chef's Delight, cook as much macaroni as is required. Then to every $\frac{1}{2}$ lb. macaroni allow a cup of stewed tomatoes, 1 tablespoon butter, $\frac{1}{2}$ cup chopped olives, $\frac{1}{2}$ cup cooked mushrooms. Strain tomatoes into a saucepan, season with paprika, salt and pepper. Add butter mushrooms and olives. Pour over the macaroni and serve piping hot.

TUNA SCALLOPS.—These are cooked in ramekins. You can prepare any cold fish or tinned salmon in the same way. Melt 2 tablespoons butter. Stir in 2 tablespoons flour and $\frac{1}{2}$ teaspoon salt. Add $1\frac{1}{2}$ cups milk when well mixed, and stir till the

mixture boils. Remove from the fire. Add a beaten egg, 1 cup flaked fish, 2 tablespoons thick cream, and $\frac{1}{4}$ cup fine bread-crumbs. Mix well, pour into buttered ramekins, divide between each $\frac{1}{2}$ cup of fine crumbs, dot with 2 tablespoons butter, and make crisp and brown in oven.

CHEESE DREAMS.—Now try Cheese Dreams. Put a cup of strained tomatoes in a chafing dish, add a tablespoon butter, and when hot stir in a cup of grated cheese, $\frac{1}{2}$ small onion grated, and pepper and salt to taste. When cheese is dissolved, add 4 beaten eggs, cook till the mixture thickens, then spread on squares of hot buttered toast. If you like pimento, add a dessertspoon minced with the cheese.

GUY FAWKES SCRAMBLE.—Fry small pork sausages after brushing them with tomato catsup and dipping them lightly in flour. Fry thin rings of apple, halves of tomatoes, and lastly sliced potatoes and thin rings of onion, and serve sprinkled lightly with minced parsley. I would arrange the sausages in the centre of the dish and pile the mixture round.

If you want a specially good sweet for the autumn, serve meringues filled with whipped cream mixed with chopped marshmallows to taste. Or offer pineapple flan with your coffee.

To ensure a snack party going with a bang, make the most of the etceteras, and offer plenty to make up for want of the usual number of courses served at a meal.

DRINKS TO ACCOMPANY SNACKS

1. Mixed Vermouth. Sherry and Bitters. Dry Madeira. Cocktails. Glass of Claret, Grave or Chablis. Cider. Gin and Ginger Beer. Ginger Ale. Ginger Beer.
2. Hot or Iced Coffee. Hot or Iced Tea. Chocolate and Whipped Cream. Any Fruit or Wine cup.

WINTER MENUS

EARLY MORNING COFFEE

Coffee
Whipped Cream

Brioche and Butter
or
Waffles Maple Syrup
Chocolate Biscuits

Note.—Serve coffee in breakfast cups with brown sugar crystals and whipped unsweetened cream. If neither Brioche nor Waffles are possible, offer ham and cress-filled bridge rolls.

AT HOME WITH A GAS RING

I SHOULD not like to count the number of meals a certain gas-ring in Adelphi, London, once provided in the days when, bachelor free, I liked to be able to serve up a meal for two or more. But before you start thinking of such an entertainment, lay in a small cooking equipment. You will want a frying-pan with a short handle, a saucepan with a lid, large enough to boil at least a quart of liquid, a double boiler, a kettle, a lid that fits into the frying-pan, but not so tightly that it will crush any of its contents, and a vacuum flask.

Then, before taking delivery of your saucepan, get the ironmonger to fit a partition right across the middle, which you can leave in or remove at will, and so cook one vegetable or two in it as you feel inclined. Ask him to make you a round steel plate, a little wider than your gas-ring, which, when you want to cook something in a casserole, you can place over the gas before setting the casserole on to cook.

You can even have a grill from your gas-ring if by good fortune you happen to have, as I have, an old-fashioned steel "brander," as we call them in Scotland, or can manage to find one. It has narrow round ribs of steel welded together into a backbone of steel, about 7 in. wide across, and 10 in. long. Two sets are hinged on to the backbone, with handles composed of two or three ribs, springing out of the centre of the narrow rib to which the ribs from the opposite end to the backbone are attached. When you want to grill bacon, a chop, a kipper, a sole, or steak, you lay the thing to be grilled on one set of ribs after rubbing it well with butter, close over the other set, and then dangle it over the gas flame, trying to distribute the heat as evenly as possible.

While you are doing this you can be keeping the fried potatoes hot in the double boiler, with peas, taken from a tin, rinsed with boiling water, then drained well before heating in a little warm butter, and seasoning well, keeping warm in a dish, carefully poised on the top of the boiler where the potatoes are.

You can even go one better than that. You can heat a tin

of soup, say, chicken broth, freshened with a little minced parsley, and if liked a little milk, in the bottom part of the boiler, and then you can stand the boiler aside for a moment with the rest of its contents while you prepare your grill or fry, or heat up the contents of the casserole.

There is no end to the entertaining you can do with the aid of a gas-ring if you care to take the trouble. But one thing remember—if you want to entertain in this way and, not content with one hot dish, you wish to make a little menu—set your tables before you start, for the cooking will need all your ingenuity.

Now let me give you two of my favourite menus :

M E N U 1

Cream of Tomato
Scallops of Veal
Potato Purée Buttered Peas
Cake Coffee Fruit

M E N U 2

Chicken Broth
Sausage Cakes
Garden Scramble
Tipsy Delight
Coffee

When I want to be more formal, I serve a little dish of hors d'œuvres to each. They are placed ready when the guests sit down—a sardine, an anchovy, a slice of salami, or liver sausage, one or two radishes, scraped, then cut to look like roses, and a little Russian salad, bought like the rest of the hors d'œuvres at a delicatessen shop. On the table I arrange a few washed, scraped and trimmed spring onions, a dainty dish of gherkins or stuffed olives, and some Italian bread sticks, instead of the usual rolls, when I have time to go for them.

In the summer-time I often offer a slice of melon instead, or a peeled tomato, masked with bought mayonnaise, refreshed with a little chopped parsley, capers and cream and garnished with a cross of pimento on top.

The beauty of entertaining with the help of a gas-ring is that you need not trouble to offer too elaborate a meal. Cream of tomato soup, artichoke, asparagus, green pea or celery, all

that I buy in a tin, but I always refresh it with a little cream and minced parsley, if I can't get chives. When I treat my guests to fried scallops of veal I flavour the gravy with a little sherry.

My Topsy Delight is just a round of sponge spread with jam, then soaked in a little wine. When required, I spread it with whipped cream, and serve it cut in wedges with tinned strawberries.

EXTRA HINTS

1. Buy a gas-saver so that you can cook in three pans at once.
2. If you haven't a double boiler, you can buy an aluminium basin to fit into a saucepan, which is a good substitute.
3. Buy a flat toaster at the 6d. bazaar, so that you can make toast over the ring, and what about a high pressure cooker?

A SCRAMBLE PARTY

AT THE SIGN OF THE TIN OPENER

SOME hostesses make no end of a fuss when the Man of the House brings a friend home unexpectedly to supper. Now there is something very far wrong with a hostess who cannot provide a meal at any and every time. It is a slur on her powers as a caterer and reputation as a hostess not to be able to prepare and serve such emergency meals.

If you feel as I do about being able to provide meals in a trice, let me tell you about my emergency shelf where I keep duplicates of everything I ever use for unexpected guests, and above which I have suspended on nails within easy reach the latest tin opener, a few odd sardine tin openers, the usual contrivance for opening cider and lemonade bottles, a corkscrew for removing corks of olive, gherkin and other bottles, and a pair of scissors. I call this part of my store cupboard "At the Sign of the Tin Opener."

Now if you want an emergency corner too, stock it well with relishes like olives, plain and stuffed, pickles, sweet and sour, gherkins, tomato catsup, chili sauce, prepared mustard, small bottles of mushroom and Worcestershire sauce, all the vinegars, olive oil, mayonnaise, pimentoes, capers, and a jar of ginger, then have a good selection of tinned or bottled vegetables, meat extracts, bouillon cubes, and fish and meat packed in

glass or tins like anchovies, tuna fish, lobster, prawns, sardines, salmon, corned beef, ox tongue and tins of baked beans, as well as fish and meat pastes in glass pots.

All you need now to complete your emergency rations is a selection of tinned fruits, fruit salad, jams, marmalades, fruit syrups for drinks, condensed milk, evaporated cream and milk, marshmallow cream, prepared cocoa and coffee, a tin of cheese biscuits and sweet biscuits, a bottle of grated Parmesan, and perhaps a tin of cheese fingers that only need to be made piping hot in the oven to give you an appetising savoury.

You can nearly always depend on having something fresh in fruit or vegetable, such as a few spring onions, one or two tomatoes, or left-over potatoes to freshen up a bottled salad, and then if you take the bottled mayonnaise, and stir into it one or two chopped capers, a chopped olive or two, a little fresh or sour cream, and a squirt of lemon juice, you will have a dressing fit for a queen.

Now let me give you a tiny menu for a supper served from my cupboard :

Hop Scotch Canapes

Consommé Elizabeth

Lobster Scrapple

or

Tongue with Baked Beans

Marshmallow Fruit Compôte

Cheese Fingers

For the Canapes spread unsweetened biscuits, or rounds of toast, if there is time to make toast, with bloater cream, or kipper cream, made by pounding the flesh of a fish with enough butter, seasoning, and cream to make it spreadable. Place a cross of pimento in centre of each.

Open a tin of consommé, and a tin of asparagus or peas. Heat the consommé, flavour delicately with sherry or marsala, add a few peas, or asparagus tips, and serve in cups, distributing the garnish evenly between each. If you want to serve tomato soup, cut up bread into dice, and fry till golden in hot dripping or butter and throw half a dozen into each cup.

Lobster, prawn, or any fish scrapple is best with white sauce. Butter a gratin or any flat fireproof dish, sprinkle thickly with dried breadcrumbs, cover with white sauce, then lay flaked cooked fish on top. Cover with sauce, more crumbs and dab

with butter or margarine. Bake till piping hot and crisp on top. If there is no time to make white sauce, heat half a bottle of chili sauce, add a little fresh or sour cream, and chopped olive to taste, and heat up the flaked fish in this and serve on squares of hot buttered toast.

For the compôte, fill up sherbet glasses with fruit salad, cover with marshmallow cream you can buy in cartons, thinned with milk, and garnish with maraschino cherries. You can serve cheese fingers as they are or spread with anchovy essence, sprinkled lightly with grated parmesan and crisp up in the oven.

You must use your imagination at the "Sign of the Tin Opener," then you will never go wrong.

REMINDERS

1. Keep a stock of sardine tin openers, or buy a permanent sardine tin opener.
2. Give preference to tin openers which cut the top right off.
3. Remember to turn the food out immediately the tin is opened.
4. Examine every tin in case there are some special instructions about them.

A SURPRISE PARTY

IF you want to give a quite unconventional sort of party, make it a surprise one. Only you are not supposed to know anything about such a party when it is held at your house, though between you and me there are few hostesses who have not been tipped off about what is about to take place.

You see, a surprise party is only supposed to be a surprise to the hostess. All the guests know all about it. When a surprise party is to be given, a number of people headed by the one or two who made the suggestion arrange among themselves the fare for the party. As it is usually held in the evening, the refreshments generally resolve themselves into a selection of dainty savoury sandwiches, a selection of cakes, fruit, wine, sometimes ices, sometimes creams and jellies. The fare chosen is usually of the kind that carries easily, and all the hostess does who is chosen by her friends to give her house for the feast, is to play the part as best she can.

At the same time, the hostess for a surprise party is generally chosen because she has a nice home for a party, and sometimes because in addition she is well stocked up in china, coffee spoons, and all the paraphernalia required to make the party go without a hitch.

Now, suppose you are asked to take part in such a party—then what is your contribution to be? If a large number of guests are inviting themselves it is only necessary for you to take a very little more of one variety of food than you would consume yourself. If a small number, then let one provide all the sandwiches, another all the cakes, another all the fruit, another the creams, or jellies, and another the wines, and lastly another the coffee with sugar and cream as well.

No matter the menu chosen, see that most of the fare is finger food. I would take some bridge rolls sandwiched together with minced boiled ham, and mustard and cress. But brush the rolls with mustard butter before filling them. Somebody else should take some sardine sandwiches, some one else tomato, another guest should provide sandwiches filled with liver sausage, moistened first with a little mayonnaise, and lightened with watercress or shredded lettuce.

As a rule, rich cakes are not welcomed at an evening party, so let the one in charge of the cake department provide chocolate and walnut fudge cake, an almond ginger cake, and perhaps some French wafers to accompany the coffee. If jellies are wanted, then set seedless grapes in jelly, made from a packet, but delicately flavoured with wine. If creams are desired, you can make them quickly by dissolving a package of jelly in half a pint of water, then stirring into the mixture half a pint of fruit juice, half a pint whipped cream, and half a pint of fruit pulp. Peach, pineapple, and pear, I think, make the best creams.

Coffee can be carried in vacuum flasks, whipped cream to take with it, in little cardboard cartons. Then all that is required is a package of lump sugar and, if liked, a packet of cardboard spoons, which the ice man or woman can also provide for ices, along with a quantity of friandises, of which I think French wafers are about the nicest.

Over in Canada I once had the pleasure of attending a surprise party given in the far North-West prairie of Saskatchewan for the benefit of church funds. This "surprise" party, so far as the minister was concerned, took the form of what is known

in the prairie country as a Fowl Supper. Some of the guests brought chickens, others brought pies, which are just as popular in Canada as in the United States, and are open pastry cases, filled usually with apple, or with cooked cranberries, or lemon custard, and the remainder brought jellies, coffee, and lemonade.

If, by any chance, you find out you are to play hostess on such an occasion, take my advice and lay in a supply of cigarettes, and matches, see that your glasses are handy and shining like the stars, that your coffee spoons are as bright as they should be, that your gramophone or radio is in good working order. In short, don't let the revellers catch you napping..

MENUS FOR SURPRISE PARTIES

SUMMER

Assorted Sandwiches
Cold Chicken and Tongue
Potato and Onion Salad
Watercress
Fruit Jellies
Baskets of Strawberries
Layer Cake
Cartons of Cream
Iced Coffee
Bonbons
Sparkling Cider

WINTER

Assorted Sandwiches
Fish Mayonnaise
Meat Pies
Salad in Season
Eccles Cakes
Dough Nuts
Oranges Apples Bananas
Coffee Tea
Wines

CHRISTMAS AND NEW YEAR PARTIES

ORGANISING FOR CHRISTMAS

IF you want your Christmas to be a "merry" one in every sense of the word, start organising at the end of November. No use waiting until the middle of December, as many do, before starting to prepare for the festive season. You want a notebook with an index for your Christmas presents, and another for your kitchen stores in order to plan systematically. Given both, first tackle the presents.

I would begin by making a list of the people for whom gifts are wanted, arranging the names in three groups under their respective headings of "relations," "friends," and "others." If you intend to make any gifts, list them too. Don't postpone buying gifts you have to buy, or want to buy. Every time you go to a shopping district make sure your purse is well lined in case you may see something that will do for some one you wish to remember. But look at your list of "Wanted" in presents before buying anything that catches your eye. For the fact that you like it does not mean that it is always suitable for your friends.

More sensible still if you make a list of those whose Christmas you wish to brighten, then give an hour or so to deciding how best to do it. Some you know would welcome personal gifts, others, gifts for the home, while many like to receive presents that can be shared by all. No matter what you choose, as soon as you have bought a gift for any one person, write it opposite their name to avoid confusion when it comes to packing and posting.

Now tackle the kitchen stores, though it's no use starting to order flour, fruit, spices, and all the other ingredients that go to making a perfect plum pudding and mincemeat until you are sure what recipes you are going to use, and how many plum puddings and mince pies you mean to make. Once decided, order ingredients, and make your puddings and mincemeat at the end of November. The sooner they are made the mellowier they will be. I would also make the cranberry

jelly and any other Yuletide relish that will keep, such as pickled beetroot, at the same time.

Then plan your entertaining, as you cannot do any catering ahead until you know just how many meals you will have to serve at home, and how many will be likely to take part in them. If you wish to invite any one outside the immediate family circle, do so early, or you may get a refusal. Once you know just how many will be sharing your Christmas dinner, order the bird. You ought to be certain of that bird, whether your choice be a goose or a turkey, well ahead.

In the notebook sacred to kitchen stores, write a list of all the non-perishables you can stock up in from the last week in November up to Christmas week, so that nothing will be forgotten. You want ginger, candied fruits, sweets, cake decorations, if you wish to make the Christmas cake, besides all the usual staples. List also the perishables—your last moment purchase as, for example, the ingredients for stuffing the bird, the vegetables you wish to serve at dinner, the fresh fruit and nuts, the cold cuts for Boxing Day, the ingredients for soup, as well as the food required to carry you over the holiday, remembering that a few tins of this and that will not go wrong, and will leave your mind at rest from the fear that rations may run out before the shops open again.

You attend to the state of the Stilton if you like, but let the man of the house root round for the wine and the cigarettes. I am all for leaving just a little bit of the preparations to the head of the house. Then your Christmas will be merry, for he won't have you to blame if the champagne has lost its sparkle, or if the cigarettes are too light or too strong.

But it is not enough to organize the Christmas menus and present buying well in advance. Make a list of those you wish to send greetings to, whether in the shape of cards or calendars, and buy all you need. There will come some dull evening when you've nothing to do, and you'll bless the thought that made it possible for you to get your cards ready for posting without grudging the time as you would if you waited till the last moment.

If you plan to give a children's party, stock up in Christmassy crêpe paper serviettes, Christmassy crêpe paper table covers and decorations to match. Have a supply of the serviettes, whether you give a party or not, as they impart a festive note to any table. Order Christmas wrapping paper, brightly coloured

string, and tape and labels that are in themselves Christmas cards. For a gift that comes wrapped in holly paper is more personal than one that might be tied up at a shop. Why it has not been the custom hitherto in Britain to send Christmas presents in festive garb as they are sent on the Continent as well as across the Atlantic has always been a mystery to me.

Arrange definite hours and definite menus for all meals during the Christmas festival. If you have a wireless, be sure it is in good working condition before it is too late to make it so. If you are giving a dance to the music of a gramophone, see that there is a plentiful supply of needles; if a bridge party, you need perhaps some fresh playing and scoring cards. If you want to present your gifts straight from the branches of a glittering pine, see that you have the tree a day or two before you want it.

Then not only will your Christmas be merry, but every one else will share in your happiness. For there is nothing so sad at Christmas as to see a mother so worn out that she cannot share in the happiness she has almost entirely created.

CHRISTMAS MERRYTHOUGHTS

SOME housewives are content to serve the same Christmas dinner, the same Christmas tea—in short, the same Christmas fare—year in year out. We should retain as far as possible all the traditional good cheer, but at the same time introduce novel touches that will make Christmas entertaining something for all to look forward to. On the other hand it is not enough to provide new fare. You must also try to introduce little dainty, original touches into your table decorations, and make the food and drink festive-looking.

Why not start with your table? If you want to set your dinner on a polished table, give the table a good rub with a cloth dipped in linseed oil then polish with a soft duster till your arm aches. Now place a great Christmas bell in the centre, suspending it from your electric light or from the ceiling.

If you do not have a bell, buy one made of wire and cover it with cotton-wool, decorate with sprigs of berried holly and mistletoe, either artificial or natural, then sprinkle thickly with frost. Whatever the bell is made of muffle it up with cotton-wool till it looks padded in snow.

Now arrange four tall candlesticks stuck with berry-red

candles round the centre, place lace mats over the asbestos or any other sort of mats you happen to use to prevent hot plates scorching the table, place a dish of Christmas bonbons to the left or right of each plate and connect each bonbon dish with the bell with a gold or silver tinsel ribbon. You can buy all kinds of dainty bonbon cases.

Silver or gilt baskets would go well with silver or gold tinsel, or scarlet paper flower cases like lilies or poppies or roses. Whatever flower you choose it must be made with a deep heart so that you can fit the paper case for sweets inside.

PLACE CARDS.—A dainty idea for place cards would be to put a posy of flowers for each lady with her name on a tiny green paper leaf attached to the flowers. Give the men a button-hole, a scarlet carnation preferably, with a name attached, and in this way you would not only be placing your guests but giving them a graceful souvenir. I should make the ladies' flower a red rose if possible, or what is wrong with mistletoe; you want to keep the colour note to green, white and red, and gold or silver.

MENU-HOLDERS.—You can buy Christmas menu holders, but it's more original to make your own. A good idea would be to buy a series of small engravings, as a friend of mine once did, and inscribe the menus on a flap. Another idea would be to give photograph frames, or bridge scoring card frames as favours and slip the written menus in the frames. If you don't want to go to this expense, you can buy little bronze Turkey menu holders. In this case, two would be enough. Some hostesses prefer to attach menus to Christmas horseshoes, which any florist will make for you. If you have any small horseshoes you could bind them with scarlet ribbon and decorate each with a sprig of mistletoe. When binding leave a little space between the ribbon and shoe, to enable you to slip in the menus.

Tie your rolls, or better still, a miniature roll, a cheese straw, and a brezel, which you can buy in some delicatessen shops, together with a narrow scarlet ribbon, and place this to the left of each cover. Serve your fruit salad in orange baskets with a sprig of berried holly tied with a bow of gold tinsel ribbon to the handles. Serve your soup, if it be a cream one, with a spoonful of whipped cream, lightly mixed with minced chives or parsley, and paprika to taste floating on top.

WINDOW BOXES.—Then plant out your window boxes with miniature pines. If there be no snow on Christmas Eve, or on



Christmas morn, stick one or two tufts of cotton-wool on each plant, dust it with mica, and you'll be surprised how frosted they will look.

Give your house plants a "manchette," a pleated collar of crinkled paper, using purple for plants that look well framed in purple, and green for the others. Tie the manchette on with a ribbon to match or pin the ends invisibly together.

If you have an aérozone, burn pine-scented spirit in it at Christmas-tide. I find it best to do this in the dining-room half an hour before dinner is to be served. Then transfer aérozone to the lounge, where it will freshen the air while you linger over the feast.

When serving fruit at Christmas time it is a good idea to prepare it so that no fruit knives and forks require to be provided unless at a sit-down meal. Stone and stuff the dates with half a walnut and a tiny bit of preserved ginger. Candy your lemon, orange and grapefruit rind and serve as a sweet-meat. Make slits in the skins of oranges and tangerines half-way down and loosen the tips of the quarters of skin. Crack any walnuts you mean to serve with the fruit. Offer grapes and bananas, and a large dish of glacé fruit and green ginger.

PLANNING THE MENU

Now let us plan the menu. Shall it be clear or thick soup? Shall we order goose or turkey? What shall we have as a prelude? Caviare? A fruit cocktail? Grapefruit? Oysters? Or smoked salmon?

These points each hostess must settle for herself, remembering that men usually prefer oysters, or smoked salmon, and women a fruit cocktail, or grapefruit, delicately flavoured with maraschino and garnished with a cherry en suite in the middle. But listen to the menu I suggest for a Christmas Day dinner. It may help you when you come to draw up your own.

MENU FOR CHRISTMAS DAY DINNER

<i>Devilled Pecans</i>	<i>Grapefruit au Marasquin</i>	<i>Olives Farcies</i>
	<i>Bouillon en Tasse</i>	
	<i>Sole Trovatore</i>	
	<i>Dindonneau Farcis aux Marrons</i>	
<i>Cranberry Sauce</i>	<i>Salade d'Endive</i>	
<i>Pouding de Noël Flambé</i>		
<i>Ye Olden Mynce Pyes</i>		
	<i>Le Moka</i>	

GRAPEFRUIT AU MARASQUIN.—Allow $\frac{1}{2}$ grapefruit per person. Halve crosswise, and carefully remove pips, then take out core, either with a flexible grapefruit knife or a corer. Loosen the membrane all round the inside of the shell and between the sections, but without pulping the fruit. Sprinkle each half with a tablespoon of castor sugar, then with a teaspoon of lemon juice. Chill and when required, add a teaspoon of maraschino to each portion.

BOUILLON.—Flavour the bouillon to taste with Madeira and add a few rinsed peas to each cup as garnish. Serve with hot cheese corkscrews. Follow with *fillets of sole* rolled up, and cooked in wine sauce, and garnished mussels and mushrooms, and the sauce enriched with cream, and serve the turkey with its stuffing of truffled sausage meat in the breast and chestnut dressing in the body, accompanied by individual cranberry jellies, endive salad, braised celery and soufflé potatoes.

TABLE DECORATIONS

Decorate your dinner table as you please, but give me, when serving this menu, a huge floating dull green bowl of Christmas roses, then attach a red candle to clusters of evergreen, mistletoe, berried holly, and if the table is oblong bring a row of candles down the centre from the middle to as near each end of the table as possible. If the table be round, or oval, surround the centre with a round or oval of candles embedded in their sprays of greenery. Tuck a boutonnière into each serviette, tie a narrow scarlet, gilt, or silver bow to each boutonnière, choosing silver or gilt ones, and decorate your silver fruit basket with grape leaves and a great tinsel bow.

Stand horseshoes of white heather somewhere on the table. With the aid of a little fine wire and green ribbon, make them serve for menu stands. Don't pile the crackers on the table as is usually done. Keep them till after nuts and wine, and dessert and coffee. Serve coffee, to those who like it, à la Donau—accompanied by a glass of *crème de caçao*, covered with a $\frac{1}{4}$ inch layer of thick cream.

GIFTS

There are many ways of giving Christmas gifts. One of the best where there are children is to suspend a giant cracker of crinkled paper from the ceiling, with a ribbon falling to within arm-length from each end. When, after dinner is over and

fun is at its height you want to distribute the gifts, let the Master and Mistress of the Ceremonies pull the ribbons, and the gifts come tumbling out. Only, if you choose this method, you must give nothing breakable as gifts. Better, perhaps, to make a snow scene at one end of the hall, with a small Christmas tree, plenty of cotton-wool and frost. Conceal the gifts in frosted cotton wool, and after you have lit all the candles, and put out the other lights, let Father Christmas distribute presents.

No matter whether you send your presents by post or give them on Christmas night, wrap them in holly paper, or in tissue paper, sealed down with Christmas seals. Write the address on real Christmas labels, and do any tying with scarlet twine.

Try to make Yuletide Christmassy, even to using harlequin sugar with coffee and tea instead of lump sugar, even to burning ship logs when you can get them, even to sprinkling the little fir trees in your window boxes, for you must have them this Christmas, as they are the latest fashion for Yuletide window boxes, with mica, if there is no snow.

IDEAS FOR DISHES

Again, you may wish to introduce some Continental ideas into your Christmas plans this season, as I am going to do, not only in my menus but in my general preparations. If so, listen here: choose as vegetable to accompany roast goose, or duck, or venison, red cabbage, cooked in the Prussian way—shred it finely, wash it well, then drain and place in a saucepan with a tablespoon of salt, 2 tablespoons butter, 4 pared, cored and chopped tart apples, 1 large peeled and chopped onion, 1 tablespoon sugar, and $\frac{1}{2}$ cup of vinegar.

Cook very slowly, stirring frequently till the cabbage is tender, then season to taste with salt, pepper, paprika, and more sugar if required. Some cooks add a few caraway seeds to this dish at the start, but I prefer to keep them for white cabbage cooked in this way.

Don't be content to stuff Christmas birds with sausage meat or the ordinary veal stuffing. Try this Australian filling for all kinds of duck and goose; cut $\frac{1}{2}$ cup unsweetened, half-cooked prunes in small pieces, add to them 1 cup chopped walnuts, 2 cups soft breadcrumbs, barely a teaspoon salt, 1 tablespoon minced onion, 1 teaspoon powdered sage, $\frac{1}{4}$ teaspoon paprika, 1 grated apple, $\frac{1}{2}$ teaspoon curry powder, and a $\frac{1}{2}$ teaspoon each powdered summer savory, thyme, and sweet marjoram.

Moisten with 3 tablespoons butter dissolved in $\frac{1}{2}$ cup hot water.

I like the way the Continental hostesses serve their vegetables, especially the way they are offered in Central Europe. Sometimes they are grouped round the meat or bird, usually three vegetables at least being provided with each dish. Picture a roast of veal, juicy and succulent, garnished round with tiny golden potato balls, green buttered peas, and sprigs of cooked cauliflower masked with delicate white sauce, gilded with the yolk of an egg beaten in just before serving.

Sometimes red cabbage takes the place of peas. Sometimes carrots, cut in short matches and cooked till tender without water, moistened only with butter, in the proportion of 2 tablespoons to a quart of prepared carrots, salt to taste, and a heaped tablespoon sugar. Stir frequently and mix in a tablespoon finely minced parsley before serving.

If you would like to introduce the Hamburg method to your Yuletide table, take a large round vegetable dish, cut two bars of bread about 2 inches broad from a cottage loaf, make a slit in the centre of one, taking care not to cut right through, then fry both till golden in hot fat.

Drain well, then fit this "cross cut" into a hot vegetable dish, when you will have four compartments for vegetables. Put peas in one, cauliflower sprigs in another, carrots in the third, and cubed and boiled turnips, sprinkled with melted butter, seasoned to taste with pepper, salt, lemon juice and paprika, in the fourth. You can now buy fireproof glass dishes with two compartments for serving two vegetables.

Now let us drink to "A Merry Christmas" in *Kalte Ente*, as I did one Christmas in Berlin. To make it, you mix together a bottle of sparkling hock with still Moselle, or you can use champagne for the sparkling hock. If you like your beverage very dry, leave this unsweetened. If you don't, add 3 lumps sugar, then peel a washed lemon round and round without breaking the rings and balance the tip of the peel for $1\frac{1}{2}$ minutes in "Cold Duck" before serving.

If you prefer a fruitier Christmas drink, peel $\frac{1}{2}$ pineapple and cut the peeled half in fine slices. Place in a large punch bowl, sprinkle with $\frac{1}{2}$ lb. castor sugar, and pour over a flask of white still wine. Stand 5 hours to extract the flavour from the pineapple, then pour over a bottle of sparkling wine before serving this Ananas Bowle.

No matter what your cocktail, serve it in tubby glasses, in preference to thin-stemmed ones, which are so easily knocked over. Drop a cherry or small Spanish olive into each and stick into the garnish one of the latest cocktail sticks.

Copy the Continental habit, at least the Scandinavian and Central European one, of serving tiny canapes of toast or bread spread with smoked salmon, caviare, foie gras, or some savoury home-made paste with your apéritifs. I even go one better—I always provide tiny dainty crêpe paper serviettes with my monogram emblazoned in gilt in one corner with this apéritif course, and I never forget a dish for olive stones.

YULETIDE RECIPES

If, weary of the everyday mincemeat, in spite of its "sugar and spice and all that's nice," you want a change for your Christmas Pyes, why not try this American Cranberry Mincemeat?

AMERICAN CRANBERRY MINCEMEAT

Put 2 quarts cranberries and a cup of water into a saucepan and cook 15 minutes. Wipe 4 tart apples, peel, core, and chop them finely, mix with $\frac{1}{4}$ lb. suet, weighed free from skin and gristle, and finely shredded and minced, 2 oz. citron peel, finely chopped, 1 cup blanched, chopped almonds, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup fine treacle, $\frac{1}{2}$ teaspoon grated nutmeg, 1 salt-spoon grated mace, $\frac{1}{2}$ lb. seeded and roughly chopped raisins, $2\frac{1}{2}$ cups Barbados sugar, $\frac{1}{2}$ cup syrup, 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground allspice, and the grated rind of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange, both washed and well dried before grating. When cranberries are cooked stir into other ingredients, mix well, fill sterilised jars with the "meat," put in a pan of boiling water, and sterilise 20 minutes, then seal as usual.

CHRISTMAS CUP

Mix a quart cider with the strained juice of 2 lemons and 2 oranges. Stir in a quart grape juice, a cup sugar, and stand for $\frac{1}{2}$ hour, then add a sliced apple, 2 slices orange, 4 slices of lemon, 2 slices of banana, a tablespoon maraschino cherries and 2 quarts soda water. Pour into tall jugs, decorate with a bunch of grapes and a few rose-scented geranium leaves, or maidenhair fern, and serve at once. This quantity is *enough for 10 to 12 persons.*

CHRISTMAS COCKTAIL

Allow half a grapefruit for two people and a tablespoon diced fresh or tinned pineapple. Mix together in a basin, sprinkle with a teaspoon lemon juice, and thicken with castor sugar. Leave in a cold place till the sugar is melted, then add $\frac{1}{2}$ banana, halved lengthwise, then sliced. Divide between two Melba or sherbet glasses.

Sprinkle with a few drops of maraschino or curaçao, put candied cherries cut in halves on the top in the form of a cross or a flower and give frosted mint leaves. Serve as a first course on a plate covered with a lace paper doily.

GRANDMAMMA'S HAM

This is an adornment to any Christmas table. Steep a breakfast ham in cold water overnight, then put on to boil in a pan of cold water and boil till nearly ready, allowing 20 minutes to the pound. Allow to cool in the water, then peel off rind and trim off any rough bits of skin.

Rub all over with a cut clove of garlic, and then with a handful of brown sugar. Stick thickly with cloves all over the fat, and brown for 20 minutes to $\frac{1}{2}$ an hour in a hot oven. Serve hot or cold. If cold garnish with fingers of tomatoes and parsley. If hot garnish with sliced, cored fried red-cheeked apples.

You can serve a Christmas salad with the ham when it is cold if you like. Allow a red-cheeked tart apple for each guest. Cut a thin slice off the stalk end so that it will sit evenly, then cut a deeper slice off the other end before scooping out the apple with a sharp pliant knife, taking care that you do not break the skin in the process. Cut a Vandyke border round the top of the apple with a pair of scissors or a sharp knife, then chop your apple pulp into tiny short matches, mix with half its quantity of shredded celery, and moisten well with highly seasoned mayonnaise.

Add a few chopped walnuts to the mixture if liked, then fill up the apple shells and serve on lettuce leaves masked lightly, with French dressing. Finish with a tuft of watercress or parsley on top.

ORANGE BASKETS

These can have various fillings. Either make an orange jelly, and fill the shells with it, then decorate with whipped

cream and chopped pistachios and tie a tiny sprig of holly on the orange handle, or spread sponge fingers with apricot or raspberry jam and soak lightly in sherry, then put a layer in the bottom of the basket, and cover with a thin layer of crushed ratafias, then custard, and decorate with whipped sweetened and vanilla-flavoured cream.

If preferred you can serve a grape salad or any other fruit salad in the baskets. If grapes, peel and seed, and sprinkle a tea-spoon of orange juice and $\frac{1}{2}$ teaspoon lemon juice over each, then decorate with whipped sweet cream.

MARZIPAN CHERRIES

Mix together 3 oz. sifted icing sugar, and the same quantity of castor sugar, and of ground almonds. Moisten to a rollable paste with white of egg, then flavour to taste with lemon juice, vanilla, not more than three drops almond essence, $\frac{1}{2}$ teaspoon rose water, $\frac{1}{4}$ teaspoon orange flower water, and 4 drops pineapple or rose essence.

It is not necessary to use all those flavourings. Lemon juice, vanilla, or almond is sufficient. Make the paste into pellets or tiny balls, half-split the candied cherries, and squeeze a marzipan pellet in between, close as much as you can, and dip in castor sugar. Then make a pot of marshmallow fudge. Heat 2 cups sugar and a cup of milk in a saucepan, add 2 squares chocolate, and boil, stirring all the time, till the mixture forms a soft ball when a little is dropped into cold water. Add a tablespoon butter, gradually stir till dissolved, then pour into a buttered pan, large enough to give you $\frac{3}{4}$ in. thick fudge, and cut into squares when cool.

When quite cold wrap each square in silver or gold paper, which I hope you have kept out of all the boxes of chocolates you must have had since last Christmas, and mix in bonbon cases with the cherries.

CHRISTMAS CAKE

1 $\frac{1}{2}$ lb. flour	1 small nutmeg
$\frac{3}{4}$ lb. butter	1 teaspoon salt
$\frac{1}{2}$ lb. ground almonds	$\frac{3}{4}$ lb. brown sugar
1 lb. raisins	1 lb. candied peel
6 eggs	$\frac{1}{2}$ lb. brown sugar
4 level teaspoons baking powder	$\frac{1}{2}$ pint milk or $\frac{3}{4}$ pint milk and only 3 eggs

Grease cake tins, line with four folds of buttered paper. You can use margarine for the first three folds, but the paper next the cake must be well brushed with melted butter or oil. Stand the cake tin in a shallow tin, lined with a bed of kitchen salt, and lap the salt round the bottom edge of tin to prevent burning. I even tie a band of folded buttered paper round the outside of tin. Now sift flour with baking powder and salt. Rub the butter into the flour till like breadcrumbs, add all dry ingredients, including cleaned and chopped raisins, washed and dried currants, chopped mixed peel, halved cherries, and all the sugar except the $\frac{1}{4}$ lb. Beat eggs and the remaining sugar together for 10 minutes, then mix with dry ingredients, using a wooden spoon. Half fill the tins with this mixture, and bake about $2\frac{1}{2}$ hours in a steady oven. To test the oven put a piece of writing paper in it. If the paper curls up in a minute the oven is right. Make a hollow in the centre of the cake before baking. Test with a fine knitting needle or skewer before removing the cake from the oven and turning it on to a wire rack to cool. The needle or skewer should come out clean. If not, leave the cake a little longer. The cake should be placed on the bottom shelf, in a moderate oven, till it rises to the top, then increase the heat till a crust is formed, then reduce again till the cake is cooked in the centre. When cold, brush over with melted jelly, and cover with almond paste. Leave overnight to harden, and give a coat of Royal icing next day. Leave another night, then coat again, and the next day, decorate to taste.

SCOTCH BUN

Crust

$1\frac{1}{2}$ lb. flour	6 oz. butter
beaten egg	$1\frac{1}{2}$ teaspoons baking powder

Mixture

1 lb. flour	$\frac{1}{2}$ lb. Demerara sugar
$\frac{1}{2}$ lb. orange peel	$\frac{1}{2}$ oz. ground ginger
$\frac{1}{8}$ oz. ground cinnamon	1 teaspoon cream of tartar
2 lb. raisins	$2\frac{1}{2}$ lb. currants
2 oz. lemon peel	$\frac{1}{2}$ oz. Jamaica pepper
2 eggs	1 teaspoon baking soda

1 tablespoon brandy

Threequarters pastry with half mixture makes a fair-sized cake. Clean the fruits in the usual way, sift soda, cream of

tartar, spices, and flour all together. Mix to a moist consistency, adding a little buttermilk if necessary. The peel should be finely chopped, the raisins, stoned and chopped, and currants washed and dried. Mix flour and fruit, then add moisture. A little black pepper is an improvement. Have a greased cake tin smoothly lined with the pastry, taking care to smooth out all wrinkles, and reserving enough to cover cake. Wet the top edges of the lining with water. Fill in mixture, pressing it well but lightly down. Flatten on paste. Make four holes with a skewer right to the bottom of cake. Prick the top with a fork, and brush with beaten egg. Bake till crisp and golden on top and dry inside.

PITCAITHLY BANNOCK

13 oz. flour	2 oz. rice flour
4 oz. castor sugar	2 oz. minced almonds
2 oz. orange peel	$\frac{1}{2}$ lb. butter

Sift flour, mince almonds, after blanching, and peel. Rub the butter into the sugar, then rub in rice flour, and finally knead in flour. Keep on kneading till the dough is very smooth, then knead in almonds and peel. The dough must be quite smooth and free from cracks before you shape it into rounds. Either shape into rounds with the hands, and ornament round the edge with thumbs and forefingers, or mould with a wooden shortbread mould, brushed with melted butter, and thickly sprinkled with equal quantities of ground rice and castor sugar. Shake any superfluous mixture out before moulding the cakes. Prick all over with a fork, and bake on lightly buttered tins. Cook in a good but steady oven, and cool on a wire tray away from all draughts.

WHAT WILL YOU HAVE?

1. Make a dry cocktail for the men, such as a Martini, and serve it with an olive. If the women like dry, serve Martini throughout, adding a dash of absinthe to each, if liked. Provide a Maiden's Prayer for those who like sweet cocktails.

2. Offer a choice of red and white wine at dinner, if champagne is not available. The lighter the wine, the better, with Christmas dinner. I prefer a glass of very dry sherry as an apéritif, followed by a dry champagne throughout the meal.

CHRISTMAS MENUS

BREAKFAST

*Mandarines, Dates, and Figs**Grilled Wiltshire Bacon**Egg and Pimento Scramble**Ginger Marmalade**Toast**Tea and Coffee*

Note.—Start off Christmas day with a Christmas fruit basket of mandarines and another dish of dried dates and figs. Serve the scramble on squares of hot buttered toast, garnished with overlapping slices of grilled bacon. If fish is wanted, follow the fruit with Loch Fyne kippers, fried in butter.

LUNCH OR SUPPER

*Giblet Soup**Game Salad**Ye Olde Mynce Pyes**Biscuits Stilton Cheese**Celery**Fruit**Coffee*

Note.—When the Christmas feast is held at midday, make soup of giblets, add minced parsley and little rice, and serve in cups for supper, when cold goose or turkey can be served, if preferred, to game salad. Pass a decanter of brandy round with mince pies so that the guests can help themselves. Serve port wine with biscuits and cheese. If the feast is held at night, serve game salad or a salad made with one or two tins of best quality "Thon," flaked and mixed with mayonnaise, diluted with fresh cream, and diced beetroot and minced pimento. Arrange on individual plates, lined with lettuce leaves. Garnish with a dust of minced parsley, olives and onion. Soup for lunch can be tomato or potato, and the giblet soup held over till Boxing Day, if liked.

CHRISTMAS DINNER

Oysters
Stuffed Olives *Salted Almonds*
Clear Soup
Roast Norfolk Goose
Apple and Onion Sauce
Sausage Stuffing
Potato Crisps
Carrots and Peas
Plum Pudding
Santa Claus Wafers
Fruit *Nuts*
Bonbons

Note.—Serve Oysters on their half shells, four or six to each, embedded in cracked ice, with half a lemon shell in centre, filled with cocktail sauce. Accompany with fingers of lemon and thin brown bread and butter. Garnish the clear soup, perfumed sherry or Marsala, with matches of pimento. Serve Roast Goose surrounded with peas and diced carrot, both boiled, then tossed in seasoned butter. Carve the Goose in the kitchen so that the guests can help themselves to meat and vegetables together. Serve Plum Pudding with whipped sweetened cream, flavoured with rum and stiffened in the refrigerator, or with brandy or rum butter or sauce. Santa Claus Wafers are just chocolate and orange wafers you buy in boxes, sandwiched together with a slice of vanilla ice cream. Serve salted pecans if you can get them in place of almonds.

BOXING DAY DINNER

Oxtail or Giblet Soup
Vol-au-vent of Goose
Cold York Ham
Potato and Onion Salad
Fried Plum Pudding
Yuletide Coupe

Note.—To save trouble in the kitchen, serve bottled or tinned Oxtail Soup. Make a well-seasoned white sauce partly with milk, partly with giblet stock, add a bottle of sliced mushrooms, any left over peas, and diced goose. Make a case of pastry piping hot, and pile up with cream of goose. Garnish with minced parsley and asparagus tips, arranged as if growing

in the Vol-au-vent. Ham can be boiled or parboiled, skinned, rubbed with a cut clove of garlic, brown sugar, stuck with cloves, then baked till brown and crisp. Serve with spiced pineapple. Add a little chopped pimento, chopped celery and onion or chives to the potato salad to taste.

CHILDREN'S NEW YEAR'S EVE PARTY

Egg and Cress Sandwiches

Bogieman Rolls

Mistletoe Jelly

Yule Meringues

Stuffed Dates

Apples *Oranges*

Almonds *Raisins*

Pineappleade

Note.—Bogieman Rolls—Bridge rolls, split, buttered and spread with liver-paste, covered with minced watercress and put together. Mistletoe Jelly—Make a lemon jelly and serve in it slices of banana. When turned out, decorate with a sprig of mistletoe, made from whipped cream, with coloured green stalks. Yule Meringues—Put meringue shells together with vanilla ice cream. Fill stoned dates with half a walnut, dust with icing sugar. Add a small tin chopped pineapple slices and juice to every quart home-made lemonade.

A CANDY PULL

FOR A CHILDREN'S PARTY

ONE of the most delightful ways of giving a children's party at Yuletide is to arrange for a "candy pull," just before Christmas. Children adore being allowed to make things, especially things that can be sampled in the making and devoured when finished.

The best time to give a "candy pull" is in the early afternoon. Invite children of between ten and fourteen years of age to come at 2 p.m. Have all the materials ready for candy making. See that you have plenty of baking boards to go round, or, if they are large enough, to share between two. Place everything you do not require for the lollipops out of reach of curious fingers, and everything required within reach, so that no climbing up has to be done.

Then explain what is to be made first, giving just a little direction at a time, and if any one does not understand let the others wait until you demonstrate just what you mean by your directions. Better still, if there is room, make the lollipops with your young visitors. It is always easier for a child to copy with her eye than follow what you mean by ear.

I find marzipan one of the easiest sweets for children to make. It requires no cooking, no cooling, and can be turned out so quickly. But before you start to marzipan let us make some Candy Pull. This is the way I suggest you arrange to do this at your party. Weigh out on the scales 1 lb. of granulated sugar, put it in a saucepan with 4 tablespoons of water, and place on the stove to boil. As soon as it begins to bubble hard add a teaspoon of cream of tartar, and a tablespoon of vinegar. Take a cup of cold water and keep it away from the stove until the candy has boiled three or four minutes, when take a teaspoonful of the sugar and water and drop it into the cold water. If it makes a soft ball at once in the water it is not ready.

Keep on pouring in a few drops of sugar and water into a cup of cold water, using fresh water each time, till you find when you do it that the drops turn hard at once. Then quickly take the pan from the fire, stir in another teaspoon of cream of tartar, pour the candy into buttered tins, and when it gets quite cool, pull it out for all you are worth, with newly washed hands, of course, till it is white. Then cut into crinkled strips, with scissors. When quite cold, wrap six strips first in wax paper, then in pink or red or yellow crêpe paper, cut into squares a little smaller than a paper serviette, tie each end with a bow of ribbon till it shapes like a cracker. One of them can be put in a little brother's stocking on Christmas Eve. Now let me give you some recipes for other sweets children like to make :

MARZIPAN LOLLIPOPS

Four ounces ground almonds, yolks of two eggs, 1 dessert-spoon lemon juice, 2 drops essence of almonds, 2 oz. icing sugar, 2 oz. castor sugar, $\frac{3}{4}$ teaspoon vanilla essence, $\frac{1}{4}$ teaspoon lemon essence.

There is no use starting to make marzipan lollipops unless the icing sugar is quite free from lumps and as soft as face powder. If it is not, crush it through a fine sieve with a wooden spoon, then mix the two sugars and the ground almonds in a

basin with a wooden spoon, make a hollow in the centre and pour in the yolks of eggs, lemon juice, and essences.

Unless the child's hand is very steady she should get a grown-up to measure out the essences, for if she has any more almond essence the flavour will be too strong, and if any more lemon essence it will be too bitter. Now with the right hand squeeze all together until the mixture is like dough and without a crack. If the eggs were very small you have to use a little of one of the whites to get the mixture just moist enough.

STUFFED FRUITS

To Stuff Cherries.—Buy $\frac{1}{2}$ lb. glacé cherries. With a sharp knife make a slit in the side of each, then breaking off tiny pellets of marzipan, push one into each, and close the cherry half over it. Dip in castor sugar and pile up in a silver bonbon dish lined with a lace paper doily. This can be passed on to mother for her table. Dates can be stuffed in the same way. Use boxes of dates, remove the stones, put marzipan inside, or half marzipan, half chopped preserved ginger and minced walnuts, of which you take an equal quantity, draw the halves of dates close enough together to show only a slit of filling, and dip in icing sugar.

COURT TOFFEE

Then we make Court Toffee, which is a delicious form of Russian Toffee, for which you put 1 lb. loaf sugar, 1 lb. pot of red currant jelly, $\frac{1}{2}$ lb. of butter and $\frac{1}{2}$ pint cream into an enamel pan, and when this has been very slowly dissolved, vanilla essence is added to taste and the whole is stirred constantly till the mixture leaves the side of the pan, then it is poured into a tin brushed with fresh butter, cut into squares when set and wrapped in small oblongs or squares of wax paper. I usually let children put it in a box to take home to mother for one of her bonbonnières. But this is a recipe I generally keep for special occasions. It is too expensive to allow a lot of children to make.

SPICED WALNUTS

As children are very fond of nuts and like the game of cracking walnuts I usually make more than one kind of walnut lollipop. For Spiced Walnuts—put $\frac{1}{2}$ cup water into a saucepan, add a cup of sugar and boil till a little hardens when

tested in a cup of cold water, then add $\frac{3}{4}$ teaspoon ground cinnamon or ginger, and 2 cups shelled walnuts, stir till the nuts are thoroughly coated with syrup, then spread on a well-buttered platter to cool.

These we tie first in wax paper, then we put some in the centre of a Christmas paper serviette, and tie the ends of half of them round with scarlet ribbon. The others we roll up in a serviette and tie each end with narrow scarlet ribbon to make them look like crackers. I always tell the little ones a sprig of holly pinned to the centre of each, if we have forgotten the scraps that should be stuck there, looks just as well. Then these are taken home to hang on the Christmas tree.

As a Victorian posy or market posy of sweets is usually composed of a variety of blooms, wisp white tissue paper over some of the remainder of "delights," which should have been dipped in fine desiccated coconut as soon as made. Others cover with pink tissue paper, others with pale mauve, and others with red. Then put a floral wire through a dozen of them, letting it pierce the sweets where the paper is wisped so that none of the ends of paper show on the posy. Put a little artificial fern in the posy, then draw the wires of the flowers tightly through a dainty lacey paper serviette, just large enough to provide a little fringe of lace paper round the bouquet in true Victorian style, and cover these wires with a close wisp of raffia to the end of the wire stems, there tie carefully before cutting the ends. If preferred, the posies can be wrapped in tinfoil.

It is not so easy to make a tree. But with patience you can do so. First make a tight little posy such as I have described. Any sweets will do that are not too soft; then once you have got a firm top, wisp the ends firmly round with raffia, pack more wired sweets below, tie again with raffia and go on doing this till you have a tall stem which when the tree looks big enough you frame in four artificial leaves. Wisp thickly round the bottom of the wires with raffia to suggest a trunk, plant it in a real little flower-pot, and give it a scarlet manchette collar of crêpe paper, tied on with scarlet raffia.

Line all bonbonnière dishes with lace paper doilys, tie tiny bows of scarlet satin ribbon or tiny sprigs of artificial holly or mistletoe to any handles. If you should buy chocolate animals to give to the children, wrap them first in silver or gilt paper. I keep every piece that comes in chocolate-boxes

throughout the year for this purpose, and to brighten candies when packing a box.

It is not necessary to pack every sweet in a paper case. But at least have the top layer packed so. All candies like fudge, butterscotch, and any likely to be sticky, should be wrapped in squares of waxed paper. You can make very attractive sweet-boxes from notepaper boxes covered with flowered paper.

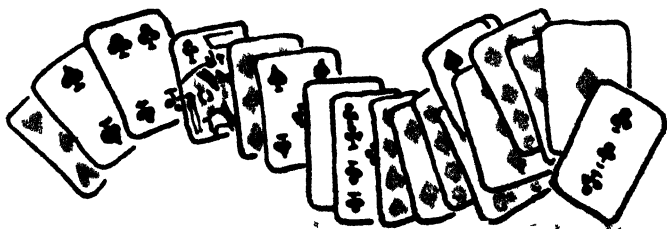
AFTERNOON BRIDGE

IF you wish to gain a reputation for giving smart afternoon bridge parties, make a point of introducing some novelty every time you give one. The Continental hostess, for example, sometimes sends out her invitations on dainty cards emblazoned with four cards at one corner. If you can't lay your hands on any of these, or don't care about them, send invitations-as-you-please, but add that coffee will be served beforehand. For many a bridge party is spoiled by laggard guests, and the lure of coffee and liqueurs may tempt them to leave their own luncheon table a little earlier.

Have coffee ready fifteen minutes before you wish to start playing. Offer with it *crème de menthe* or any of the other liqueurs women usually prefer to cognac, which must be in evidence if men are of the party. Sometimes I don't offer a selection when it is an all-women's party, but simply have a bottle of *crème de çacao* brought in with the coffee tray. Some guests prefer to drink it in liqueur fashion with a layer of cream on top while others copy the Continental fashion of slipping a little into their coffee.

See that you have both Egyptian and Turkish cigarettes to offer, with a box of Virginians for the many smokers who prefer these to the most exotic brands you can provide. You can now buy coloured wax vests in little round checked boxes which look festive on the table, and if you think of purchasing any new bridge tables, choose ones with wooden slides at each corner with receptacles for copper ash-trays, and copper stands for glasses or cups.

It is now the fashion to ask guests to remove their hats before sitting down to bridge, no matter when it is played. But the up-to-date hostess does not feel it necessary to have them shown to a bedroom to do this. She provides for the occasion an improvised dressing-table below a mirror near the card-room.



There guests find a selection of face powder to suit all skins, a pretty alabaster or painted jar filled with tiny tufts of cotton-wool for applying the powder, another jar or bowl to take soiled tufts, a clothes brush, and a pin cushion, so that any necessary titivating can be done before they are announced. It is presumed that the guests do not care to use any but their own brushes and combs, so these are not in evidence, though generally to be found in a drawer in the table by those who have forgotten their vanity bag.

In the bathroom, dainty scalloped or hem-stitched huckaback towels, made in individual size and heavily embroidered with the monogram of the hostess, also await the use of players. For the bridge hostess who is a success does everything she can to assure her guests' comfort besides simply providing a game of bridge.

If you wish to introduce an American fashion to your parties, you must have little card-table covers made of biscuit or grey linen or holland, embroidered at each corner with a heart, spade, club or diamond, and strings to tie the cloth firmly in place. But most players prefer the baize surface, I think.

Make a stop about 4.30 for tea, or if you are only playing from 3 to 5 p.m. serve tea at the end. Don't be content with the usual fare. Serve very thin slices of new bread and butter rolled up (and caught with toothpicks just until the shape is set). I always spread bread with a little chopped mustard and cress, and leave one or two leaves hanging over the edge so that they green out at the ends of the rolls. The fashionable malted brown bread makes delicious rolls of this kind.

Offer tea à la Russe, or à l'Americaine as well as tea with cream. Have both China and Ceylon or Indian infused, and cream for those who want it. When the weather is very hot, provide iced coffee, and after tea has been served offer ice cream or strawberries and ice cream. I always have a tall, frosted glass jug of some kind of cup to offer guests when playing bridge in hot weather.

Offer a variety of dainty cakes, éclairs, and thinly-buttered walnut and raisin bread, and offer at the end tiny canapes of buttered toast spread with caviare, foie gras, or cream cheese, moistened with cream, and sharpened with minced pimento and tomato catsup. Only, remember to give guests tea serviettes before providing fare which will damage fingers for cards. On hot afternoons have a bowl or two of ice about the room,

and if you have American guests, arrange to have iced water always to hand during the game.

One of the most delightful ways of entertaining at Christmas is to give a bridge party. You can hold it in the afternoon or evening, just as you please. If the party is to be a small one, you may care to serve a dainty little luncheon beforehand. That is to say if you decide you want to make yours an afternoon party. If you prefer to do the entertaining at night, you can preface the game with dinner.

When you want to have a meal as a prelude, it means, however, that you will not be able to have as many tables as you could have if you only served light refreshments from a buffet. For the average dining-table seldom accommodates more than six or eight, or twelve at a stretch.

On the other hand, three "tables" make up a nice little bridge party unless you wish to entertain a large number of guests and devote more than one room to bridge, when, of course, you can have as large a party as you choose. No matter, once having made up your mind what sort of a bridge party you want to give, prepare your invitation.

If a bridge luncheon be your choice, send out formal little notes asking your friends to lunch and stating it will be followed by "bridge." Do the same if giving a bridge dinner; but if you simply decide on bridge with refreshments, tea if the game is to be held in the afternoon, and coffee and sandwiches and other dainty *bonnes bouches* when the party is to be held in the evening, then issue "At Home" cards with the day and date written under your name, and "Bridge, 3 or 3.30 p.m., or 8.30 or 9 p.m.," as the case may be, inscribed in the left-hand lower corner. Better still to state how long you wish your party to last. Say from "8.30 p.m. to 12," or from "9 to 11.30 p.m." If in the afternoon "3 to 6.30" is the usual time fixed for bridge. In the latter case write on the invitations, say "Bridge, 3 to 6.30 p.m."

But do not make the mistake I made at my first bridge party. Do not attempt progressive bridge. I know it sounds much nicer to have guests move around and meet each other, but if they are keen bridge players they will not thank you for the opportunity. What I did was to inform the guests that after one rubber the winning couples must go on to the tables next to theirs and play with the couples who lost and remained in their seats. I do not mean that the winners had to play against

the losers all the time. No. If Miss Angelina and Mr. Edwin won, when they came to the table occupied by the defeated Miss Country Mouse and Mr. Dick Nogood, then they must either cut for partners, as the hostess decides, or Miss Angelina must partner Mr. Nogood and Miss Country Mouse Mr. Edwin.

The game had not been going long when I realised it would have been much more successful if I had done what I do now—arranged just who were to be partners for the whole evening and placed a card on the table in front of each seat with the name of the player intended to sit there. The trouble with progressive bridge is that so much time is wasted. For you naturally never get all the tables finishing at once.

So have four pretty place cards placed in position at each bridge table, with scoring blocks and pencils for every one, and two packs of new cards, and seats drawn up as well before the guests arrive. If the game is to be held without lunch or dinner as a prelude, you can serve coffee before starting to play and accompany it with liqueurs if you please.

If you do not have bridge tables with ash-trays that are contained in a narrow sliding leaf at each corner, sometimes with containers for glasses alongside, place two ash-trays on each table with cigarettes handy. And at opposite corners have decorative bonbonnières filled with chocolates or other sweets that will not make the fingers sticky. Two ash-trays and two bonbonnières are enough for each table.

Some hostesses never serve refreshments during bridge. You can please yourself whether you serve yours half-time or after the game is over. Personally, if the party is held in the afternoon following lunch, I would wait until afterwards before offering tea, but if no lunch has been served I would serve tea half through the game. So in the evening, if no dinner has been given to the players, I would break off at half-time to offer light refreshments.

When possible, have refreshments arranged in a different room from the one in which bridge is being played. It makes a diversion and is a pleasant change to rise and move from one room to another. Besides it prevents damage being done to the card tables. Of course, if you care to take the time to slip dainty cloths over each table before passing round refreshments, then you can serve players where they sit. On the other hand, they have a chance to mix and chat with each other if you serve refreshments in another room.

Now let me give you a menu for a Christmas afternoon bridge party :

Deville'd Ham Rolls
Yule Slices Cress Bolsters
Santa Claus Layer Cake
Mistletoes
Christmas Fruit Salad
Petits Fours

DEVILLED HAM SANDWICHES.—To make the Devilled Ham Sandwiches, it is best to buy a tin of devilled ham, but if you want to make it at home, put as much ham as you want through the mincer, moisten it to a spreadable paste with mayonnaise, then season to taste with made mustard, a good dash of paprika, a sprinkle of cayenne and celery salt, and spread between halved bridge rolls lightly spread with butter. Sprinkle one half with mustard and cress and put the halves together. Write the name of the sandwiches on a sandwich flag and stand it in the centre of the dish, which should be lined with a lace paper doily.

YULE SLICES.—For the Yule Slices, beat a double cream cheese to a cream with a little sour cream, fresh cream, or mayonnaise, then stir into the mixture a tablespoonful of finely chopped celery, 1 saltspoon paprika, a tablespoonful minced shelled walnuts, a teaspoonful tomato catsup, and pepper, salt, and celery to taste. If liked, you can add a finely buttered white bread, remove crusts, cut in triangles, and arrange in a pretty sandwich basket.

Your sandwiches will look more Christmassy if you buy some flower wire and make a handle of it for the sandwich plate, then wisp the handle closely over with leaf-green ribbon, finishing at each end where the wire meets the plate with a sprig of flowered holly, real or artificial.

CRESS BOLSTERS.—For Cress Bolsters you must have quite new bread and the sharpest of knives. Beat some fresh butter to a cream with a little fresh cream, sharpen with a few drops of lemon juice, using about 2 tablespoonfuls of cream to $\frac{1}{2}$ cup butter, and only a dessertspoonful of lemon juice. Add lemon slowly and beat constantly till creamy, then use. Or, if you prefer, cream 4 tablespoonful butter with a wooden spoon, then add $\frac{1}{2}$ teaspoonful salt, a dash of pepper and cayenne, $\frac{1}{2}$ table-

spoonful minced parsley, and $\frac{3}{4}$ tablespoonful lemon juice. Be sure to add the juice slowly. No matter which butter you choose, spread it thinly on the thinnest of new bread after removing the crusts, slip a sprig of baby watercress into each end, and then begin to roll up, taking care to keep the leaves of watercress just peeping beyond the bolsters and no more. Fasten with toothpicks for half an hour, then remove, and the rolls will look like tiny bolsters.

MISTLETOES.—For Mistletoes, cream 3 oz. butter and 3 oz. castor sugar together, beat 2 eggs well, sift 4 oz. flour, and add eggs and flour alternately till all are used up, when lightly stir in 1 oz. candied cherries and 1 oz. citron finely chopped, $\frac{1}{2}$ teaspoonful vanilla essence, and, last of all, $\frac{1}{4}$ teaspoon baking powder. Pour into a large buttered sandwich or baking-tin, and bake in a moderate oven about 20 minutes till risen, firm and golden, then remove from oven, stand a minute, and turn out on to a cake rack. When cold cut in pieces, hearts if you have a heart-shaped cutter, otherwise into small triangles. Cover with liquid icing flavoured with orange juice to taste and a squirt of lemon juice, and coloured pink with a few drops of cochineal. Decorate each with tiny white balls, like pills, of marzipan made with 4 oz. of icing sugar and 2 oz. ground almonds, and moistened with white of egg, then colour remainder leaf-green with vegetable green, which you can buy in a bottle, and place a stalk of green marzipan down the centre of the berries.

CHRISTMAS FRUIT SALADS.—Cut up 6 bananas, 2 pears, 1 apple, and remove the seeds from $\frac{1}{2}$ lb. grapes, mix this with a tin of pineapple, the juice of $\frac{1}{2}$ orange, a dessertspoonful of lemon juice, and 2 tablespoonful of maraschino cherries, and the same quantity of maraschino syrup. Fill up into tall glasses, and just before serving pile each up with whipped cream, sweetened and flavoured to taste with maple essence or vanilla, and sprinkle chopped pistachios over each. Serve with petits fours.

YULE VELVET PUNCH.—You can serve the same sort of menu at night, only instead of offering both tea à la Russe and Ceylon tea as you did in the afternoon, make a Yule Velvet Punch like this. Squeeze the juice from 4 oranges and 5 lemons, rejecting the seeds, pick the leaves from sprigs of 2 bunches of mint, then add mint leaves, 2 cups sugar, and $\frac{3}{4}$ cup of water to the fruit juice, and stand for $\frac{1}{2}$ hour till the sugar is dissolved,

stirring frequently. Now strain into a tall glass jug, add $1\frac{1}{2}$ quarts ginger ale, and, if wanted peppery, $1\frac{1}{2}$ wineglass of gin. Garnish with clusters of black grapes and sprigs of scented geranium. Serve in tall glasses with a slit maraschino cherry poised on the rim of each glass, and a leaf of frosted mint floating on top.

SAUSAGE PUFFETTES.—I often offer Sausage Puffettes at evening "bridges." Men always like them. To make them, buy or prepare 1 lb. puff pastry, roll out very thinly on lightly floured pastry-board, parboil 1 lb. of midget pork sausages or chipolatas, and when cold skin and arrange all equidistant over the pastry; then cut out oblongs of pastry, allowing enough for each sausage to enable you to moisten the edges with cold water, then squeeze them together. Make a slight cut in the centre of each, prick over with a fork, then make a pattern round all the cut edges with the backs of the tines of a floured fork, brush with beaten egg, and bake about ten minutes in a swift oven for the first five minutes then in decreased heat till golden and puffy. Heat up when required.

LOVING CUP.—If you want a warm drink serve it in the form of a Loving Cup. This is good if you want a chocolate one. Mix 6 rounding teaspoonsful grated chocolate with 6 cups boiling milk, and when chocolate is thoroughly dissolved add 2 tablespoons of strong, clear coffee, a tablespoonful brown sherry, and a teaspoonful of vanilla. Serve in pretty cups, with a spoonful of whipped cream sweetened and flavoured with vanilla, or, if preferred, with cognac, on top.

When arranging your refreshments, do not forget to have a dainty dish decorated with greenery and piled up with grapes, tangerines and bananas. Serve also pretty dishes of candied fruits, one of stoned dates filled with whipped cream, flavoured with minced preserved ginger, then dusted with icing sugar, another of almonds, blanched and dried, then fried till crisp and golden in smoking hot olive oil, and sprinkled with salt, cayenne and paprika.

See that your guests are provided with crêpe paper serviettes of a Christmassy design, and if you have a stock of the latest idea in party china, a cup and plate and saucer combined, they will bless you.

Allow three sandwiches per person, and three small cakes for every two persons. Rather less than a $\frac{1}{2}$ lb. fruit salad should be provided per head. Do not stint the beverages, and make sure you have plenty of whisky and enough soda to accompany

it; and, if you want a sparkling cup, prepare Kalte Ente in the way I have described to you at the end of the chapter "Christmas Merrythoughts."

SHIVAREES

BRINGING IN THE NEW YEAR

SOME people like to reserve New Year's Eve for family parties. Some newly-married couples prefer to spend New Year's Eve in romantic seclusion. But if, whether you are long married or newly married, you wish to celebrate the departure of the old year and the arrival of the new with a jolly party, give a spooky entertainment on the 31st December, what I call a "Shivaree."

There's no need to plan elaborate refreshments for such an occasion. Serve only light fare, but give both sandwiches and cakes names befitting the day. One of the varieties of sandwiches should be very substantial, for people grow hungry sitting up late, playing bridge, or dancing, as the case may be.

What I would do were I to give a "Shivaree," would be to invite guests for 8.30 p.m., or, better still, for 9 o'clock. On arrival I would offer them some Yuletide Cup, made with claret as a basis, and strengthened with $\frac{1}{2}$ pint brandy to every two quarts claret. If you would like to make the same cup, flavour this mixture with the strained juice of a lemon, add a liqueur glass of curaçao, or maraschino, $\frac{1}{2}$ liqueur glass of grenadine, and divide it between three large crystal jugs. Add a slice or two of tangerine to each, also one or two maraschino cherries, one or two slices of rose-cheeked apple, three or four muscatel grapes, and a sprig of rose-scented geranium. Stand 5 minutes, then dilute to taste with soda water, and serve in tall glasses.

Should you prefer to serve something simpler, offer your guests on arrival a cup of hot coffee, and a choice of liqueurs, then start whatever entertainment you mean to give. After all, every one will have dined before coming, so no need to offer food till later. Only have bonbonnières of chocolate and candied fruits arranged within reach of all, and plenty of cigarettes and matches also handy.

Then just before the magic hour of midnight arrives, present every guest with some toy musical instrument to play the Old out and the New Year in. If some member of the family will

enact the part of an aged man, then pipe him out of the room, and just as the clock strikes twelve, and the "Old Year" hirlples out, very weary, and glad to be going, let a little niece or young friend, dressed all in white, and the tinier the better, slip into the room, carrying for luck a beribboned basket of trifling gifts, favours for all, such as a dainty jewelled comb, Viennese hand-mirror, feather fan, or vanity case for the women, and a match holder, comb in a leather case, corkscrew, or pencil, for the men.

Note.—Make either a beef or chicken bounillo. Serve with fingers of toast or cheese straws. Lido Rolls are just bridge rolls split, buttered, filled with minced boiled tongue and celery, moistened with mayonnaise and lightly sprinkled with mustard and cress, or shredded lettuce. Make sandwiches of brown bread and cream cheese, minced pimento and a little mayonnaise. Add sliced tinned or fresh peaches to sparkling cider or any sparkling wine cup.

A SCRAMBLE SUPPER

Now serve a scramble supper. If the party be small you can scramble some eggs with chopped, cooked pork sausages in your chafing dish, and serve them with coffee, celery, and pickles, then follow this up with cakes, fruit, or fruit salad and cream. If a large party, content yourselves with dainty sandwiches, and small squares or diamonds of bread, and bridge rolls, some spread with smoked salmon, some with cream cheese mixed with minced pimento, parsley, and lightly flavoured with tomato catsup, some with liver sausages, some with tunny fish and cress. Then offer tiny cakes, and coffee, fruit, and port, or whatever wine you wish. For no matter the size of the party, you cannot have a Shivaree without drinking each other's health.

Label one sandwich "Hogmanay Slices," another "Spooky Rolls," made with bridge rolls, filled with devilled ham and cress. Provide some cakes, made from butter and sugar creamed, mixed with beaten egg to make a thick batter, flavoured with oranges or pineapple essence, and cooked in two buttered layer tins, after adding a teaspoon of baking powder, in case you haven't beaten the butter and sugar and the eggs enough. Cut into fancy shapes when cold, slice in two, spread with jam, put together, then brush with melted jelly or jam, and sprinkle thickly half with chopped browned almonds, and the remainder,

some with desiccated cocoanut, some with shredded walnuts. Finish each with a curl of glacé apricot or half a glacé cherry.

You might call some spiced fruity rock cakes "Watch Nights," some meringues, filled with whipped cream, mixed with a few crushed macaroons, "Ghosts," but no matter the refreshments, spend the evening telling ghost stories, or enact them, and give prizes to those who guess correctly from the play why the ghost walks. Make the party as spooky as you know how for part of the time, then as merry as possible for the remainder.

Only remember when arranging your Shivarée to arrange that some dark visitor calls soon after midnight. Then you will have good luck all next year.

For a Yule Punch try this recipe—boil 4 cups sugar and 2 cups water for 5 minutes. Remove from the fire, and when cool, add the juice of 4 lemons, $\frac{1}{2}$ cup Kirschwasser, $\frac{1}{2}$ cup maraschino, $\frac{1}{2}$ cup white cherry juice, or strained grape juice, and $\frac{1}{2}$ cup rum. Put into a freezer, then stir in the stiffly beaten whites of 2 eggs and a pinch of salt. Freeze, and serve in tall glasses. Sprinkle with finely chopped and candied cherries and chopped blanched pistachios, or decorate each portion with a sprig of holly.

MENU FOR WATCH NIGHT SUPPER

Watch Night Breads

Stuffed Cracknels

Hot Dogs

Welsh Canapes

Scotch Croûtes

Shortbread

New Year's Cake

Matrimony

Hogmanay Brew

Café Royal

Allow three or four, it depends how small you make them, of the savoury kickshaws I have given at the beginning of the menu, for each guest. Allow one layer cake made with four eggs for every eight guests, and enough Hogmanay Brew for everybody.

For the Watch Night Breads, cut some white and some brown bread in fancy shapes, like diamonds, hearts and fingers, spread some with ordinary butter, some with butter flavoured to taste with anchovy essence, some with butter flavoured to taste with lemon juice and minced parsley or watercress.

Lay a neatly cut piece of gruyère cheese or Dutch cheese on the plainly buttered croûtes, and make a trail of anchovy butter over as a garnish. Cover Scotch Croûtes with a slice of hard-boiled egg and garnish with a dust of paprika.

Place a thin slice of cold roast pork or cold tongue over the lemon and parsley buttered bread, and garnish with a speck of chutney in the centre. If you have any cold roast game, spread rounds of thinly buttered bread thinly with apple chutney, and lay a slice of cold game on top. Garnish with a ring of stuffed olives on the dish on which these are served.

To Stuff Cracknels in the American way break the contents of a tin of tuna fish into flakes, moisten with mayonnaise, and fill into cracknels. Serve on a tall glass dish, garnished with curled celery.

For the Welsh Canapes roll some puff pastry out thinly, cut into rounds, bake, and when wanted make piping hot again and cover each with hot Welsh Rarebit. Sprinkle with cayenne and serve on a hot dish.

Scotch Croûtes should be served piping hot. Dust shelled, hard-boiled eggs lightly with flour, wrap each in sausage meat, egg and crumb, and fry in boiling fat. Serve sliced, each slice arranged on a round of hot buttered toast, with a saltspoon of tomato catsup as a crown to the egg.

No New Year's Eve party is complete without a dish or two of Matrimony—simply muscatel raisins, mixed with equal quantity of peeled Jordan almonds. This looks best in silver dishes. Offer a supply of fresh fruit in season as well, then bring in the Hogmanay Brew made like this :

Boil 2 cups castor sugar with 1 cup water for 10 minutes. Mix together a quart Burgundy, half a cup each of Brandy and Benedictine, 1 cup of rum, juice of 2 lemons, 1 cup china tea, flavoured with orange pekoe, $\frac{1}{2}$ tin grated pineapple, and 3 sliced oranges. Sweeten to taste with chilled syrup, made from sugar and water, pour into a punch bowl, and stand the bowl on a round table covered with a pretty lace mat, arrange tumblers round, and serve with a ladle.

In Central Europe, hot doughnuts, some filled with apple purée, some with strawberry jam, some with rum punch flavoured filling, are always served with this kind of Bowle, which is poured into tumblers with a ladle.

If you care to serve hot coffee with refreshments pour into cups after sweetening to taste, and put a dessertspoon of whipped

cream flavoured to taste with brandy on top. You can speed your parting guests when they are ready to go with a cup of hot tomato bouillon and cheese straws, if you like.

I always serve a supper of this kind at eleven o'clock, bridge or no bridge, no matter the entertainment provided, then just on the stroke of twelve the Bowle is brought in by the darkest-haired guest "For Luck."

Have whisky and soda, stone ginger and lime juice also in evidence throughout the party. If you want to speed the Old Year in sailor fashion, stuff a bolster with straw, tie a cravat round one end, which then paint up to give you a face, dress the "man" up if you like with a jacket and hat, give him an artificial beard, and produce him on the stroke of midnight.

If you live by the sea, or a river, throw him in. If you don't, but have a garden or a backyard, burn him up.

Then drink in Bowle luck to the New Year, and believe as you drink, and you will have a "Happy New Year."

TO MAKE IT HAPPY

1. Have rooms well decorated with mistletoe as well as holly, berries, etc.
2. Buy the largest logs you can procure and that your fire will hold, to blaze out the old and blaze in the new. If you live in the country or have a large garden, decorate bushes and trees at entrance with fairy-lamps. If you have window-boxes, plant them with miniature Christmas trees.
3. Have a Christmas tree, glittering with decorations, in the centre of the buffet.

NEW YEAR'S EVE PARTY

Cup of Bouillon
Lido Rolls
Watch Night Sandwiches
Hot Sausage Rolls
New Year Cake
Peach Cup

OTHER PARTIES THROUGH THE SEASONS

WHEN YOU GIVE A ST. VALENTINE'S PARTY

HAVE you ever thought what fun it would be to give a St. Valentine's Party? Suppose some member of your family has just become engaged, or that you were married in February and wish to celebrate a wedding anniversary, no matter whether it be a paper one, or the fifth, which is wood, or the tenth, which is tin. Given such an occasion for a party, why not one on St. Valentine's Day?

I'd think of the decorations first of all. If you want floral decorations, and wish to have fresh flowers, choose red roses, if you can get them. Otherwise, better than having fresh flowers that are not in keeping, have shell ones. But if real flowers you must have to decorate your dinner table, or buffet, if the party is to be a large one, choose red St. Brigid anemones, carnations, roses, or tulips, and arrange them in the form of a heart in the centre of your table, or tables.

Now here is a simple menu for a set luncheon or supper :

Grapefruit Cocktail
Cream of Tomato
Chicken Vol-au-vent
Green Peas
Lettuce with Beet Hearts
Raspberry Whip
Cupid Cakes

To make your grapefruit more Valentinish, remove the flesh and juice from three for every six guests, sprinkle well with castor sugar, a teaspoonful of lemon juice, and the same of maraschino syrup and mix with eight chopped maraschino cherries. Serve in tall glasses with a rose cut from a candied cherry in the centre. Then if the hostess wants her cream of tomato to look different from usual, pink lightly to a deeper shade with cochineal or beetroot juice. Serve in soup cups with a teaspoonful of whipped cream delicately coloured pink and mixed with minced pistachio floating in the centre. Have the soup piping hot, and the cups heated.

If you have not a large enough glass dish for your chicken vol-au-vent, make tiny ones, or patties instead, and fill with creamed chicken. The secret of good creamed chicken is to boil the sauce well, season well, then stir in diced chicken. Personally, I do not like creamed chicken without a touch of pimento and a dash of paprika. So try a minced pimento to the quantity required for one vol-au-vent or six patty cases.

A BUFFET MENU

Cream Cheese Hearts
Cupid's Rolls *Scarlet Rings*
Marshmallow Kisses
Valentine Cakes
Tartlets D'Amour
Sweethearts

To make "Hearts," simply beat a cream cheese with a little cream or mayonnaise, add a tablespoon chopped celery and the same quantity of chopped pimento. Cut bread into hearts with a "heart" cutter, and spread with seasoned cheese filling. All the better if you have a little mustard and cress with which to garnish. For Cupid's Rolls, stuff slit bridge rolls with flaked tuna fish, moistened with mayonnaise and enriched with chopped olive to taste. Scarlet Rings are just rings cut out of brown bread, spread with butter and chopped ham, put together in twos, spread on top with red currant jelly, and sprinkled with chopped beetroot.

Then make a good Victoria sandwich mixture and bake it in two buttered layer cake tins. Put two together with a filling of raspberry jam, thickened with ground almonds, and cut into heart shapes. Spread with icing sugar, moistened with water, and flavoured with pineapple essence. Decorate some with "hundreds and thousands," and others with glacé cherries, some cut into flowers with angelica for stalks, and others with small hearts of marzipan. You can colour the icing to a dainty pink with cochineal.

For the Marshmallow Kisses whip cream and mix in chopped marshmallows to taste. Fill meringues with this mixture. The Tartlets d'Amour, are just as easy to prepare—and are good for any kind of Valentine party—take pastry cases, put a heaped teaspoon of cherry jam in the bottom of each, then whip cream, and mix with it half its quantity of brown bread crumbs, a quarter its quantity each of grated chocolate and castor sugar

and rum to taste. Pile up into the shells, and garnish each with a glacé cherry on top. Sweethearts, again, are simply little spiced biscuits, made from $\frac{1}{2}$ lb. flour, 6 oz. castor sugar, and $\frac{1}{4}$ lb. butter. Rub butter into flour, stir in sugar, and $\frac{1}{2}$ teaspoon baking powder. Mix in $\frac{1}{2}$ teaspoon ground cinnamon, roll out, cut into rounds, and put two together with red currant jelly, thickened with chopped, blanched and roasted almonds between. Sprinkle top layer with icing sugar.

You can use the same recipes if your party is an evening one, only substituting for China and Darjeeling tea a good cup, such as cider cup, in which you've mixed chopped, tinned peach in the proportion of a cup of chopped peach to a quart of cider cup.

If you wish to emphasise the sentimental note give every one on arriving a pink or red button-hole, and have the table decorated with trails of rose petals. A good idea would be to have a heart of them in the centre of the table, and a trail running to the corners, or use pink or red ribbons in place of the trails of petals, and if you can beg, borrow or steal a perfume burner for the occasion, that is if you have not one of your own, burn in it before your guests come and during the refreshments or meal, La France rose, or some other rose perfume.

ENTERTAINING ON BOAT RACE DAY

IF you want to entertain for the Light or the Dark Blues, on Boat Race Day, you can introduce Cambridge or Oxford fare into your menus, depending on which colour you favour. If you're merely interested in both, you can have an Oxford and Cambridge menu.

Should you wish to entertain at luncheon or dinner, decorate your table with St. Brigid anemones, light or dark, or mixed, as you want. Start with oysters or grapefruit, follow with salmon, cucumber, and mayonnaise, then with Cambridge or Oxford Sausage Pudding, mashed potatoes, and buttered spinach. You could end with Oxford Pudding, or Oxford and Cambridge boats, made of shortcrust, then filled with lemon cheese, and decorated with whipped cream, sprinkled with pistachio nuts.

Or you could make the "boats" take the form of boat-shaped sponge cakes, with their centres cut out. Brush the

insides with melted apricot jam, put a spoonful of diced peach into each, then a scoop of ice cream, and top with whipped cream, flavoured vanilla, and decorate with an oar of angelica. Finish with watercress and Cambridge cream cheese.

Those who want to give a more informal party, say, a tea following the race, a cocktail party, or a dance or bridge party, at which light refreshments are required could arrange the "eats" on something like the following lines:

Hot Cambridge Sausage Rolls or Oxford Sausage Rolls
Thames Sandwiches, Oxford Cress Sandwiches
Banbury Puffs, Oxford Plum Cake
Cambridge Fruit Salad
Light Blues or the Dark Blues Layer Cake

If you wish to start with cocktails, give them a "Happy Day," an "Oxford Rag," or a "Cambridge Kick." The recipe of the first is known to every one, but as I have just invented the others, here are the recipes:—For an "Oxford Rag," 1 part Italian Vermouth, 2 parts Dry Gin, 1 dash Angostura Bitters, 1 dash French Vermouth. Shake well with broken ice, and 2 sprigs of bruised fresh mint. For a "Cambridge Kick," equal quantity of Dry Gin, French and Italian Vermouth, 1 dash Orange Bitters, 2 dashes Absinthe. Shake with a slice of orange peel and cracked ice in the shaker.

Now let me give you one or two of the recipes. You can make the pudding or the rolls with either Cambridge or Oxford sausages, as you please.

Thames Sandwiches are just sandwiches made with brown bread and any fish cream or paste and cress. Oxford Cress Sandwiches are made of white bread, spread with sardine butter, and chopped watercress, seasoned with pepper and salt, while Sausage Rolls should be in two varieties, one made of pastry and sausages, and the other of buttered bridge rolls, put together with sliced, skinned, boiled sausage, sprinkled with minced celery, and moistened with mayonnaise.

CAMBRIDGE OR OXFORD SAUSAGE PUDDING

6 oz. suet crust, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon sage, $\frac{1}{2}$ gill stock, $\frac{3}{4}$ lb. scalded sausages, 1 small minced onion, $\frac{1}{2}$ oz. butter, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons flour. Line a small basin with half the pastry and put in half the sausage. Add pepper, salt and sage. Fry the onion in the butter. Add flour and stock.

Boil 2 minutes. Allow to cool. Pour into the basin. Add the remaining sausage. Cover with the rest of the pastry, then cover the pudding with a pudding cloth, and steam for $1\frac{1}{2}$ hours.

OXFORD OR CAMBRIDGE SAUSAGE ROLLS

$\frac{1}{2}$ lb. dripping, 1 lb. flour, 1 egg, 1 small onion, 1 teaspoon baking powder, $\frac{1}{2}$ lb. cooked or uncooked meat, 4 sage leaves, $\frac{1}{2}$ a shallot, seasoning. Remove all fat from the meat. Mince finely. Season with pepper and salt, chopped sage leaves, shallot and onion. Sift the flour into a basin with baking powder, a saltspoon salt, and rub the dripping well in with the tips of the fingers. Mix to a stiff paste with cold water. Then turn on to a floured board. Divide the paste quickly in two and roll out into thin sheets. Cut into pieces six inches square. There should be one dozen sausage rolls. Put a table-spoonful of meat mixture in the centre of each square. Fold the paste round the meat, joining it smoothly down the centre. Press the ends together with finger and thumb. Place on a greased baking sheet. Brush with slightly beaten egg, and bake for 15 minutes in a quick oven if the meat is already cooked. If raw, bake $\frac{1}{2}$ an hour.

BANBURY PUFFS

1 oz. butter, $\frac{1}{2}$ oz. flour, 1 tablespoon brandy, 4 oz. currants, $\frac{1}{2}$ oz. mixed peel, pinch allspice and cinnamon, 1 egg yolk, 2 oz. moist sugar, flaky pastry. Melt the butter in a saucepan. Add the flour and brandy. Cook until thickened, then cool, and add the other ingredients. Roll out the pastry thinly, cut into large rounds. Spread the mixture over half of each. Brush the edges with water. Turn over each flap of pastry. Brush with water and dust with sugar. Put on a wet tin, and bake in a hot oven for 25 minutes till crisp and brown.

OXFORD PLUM CAKE

2 cups brown sugar, 2 cups butter, 5 cups flour, 1 lb. currants, 4 eggs, 2 teaspoons ground cinnamon, 2 teaspoons baking powder, 6 oz. mixed peel, 1 lb. raisins, 1 pint milk, $\frac{1}{2}$ cup treacle, 1 teaspoon ground cloves, $\frac{1}{2}$ teaspoon ground mace. Melt the butter a little, then beat it well. Add the sugar and eggs gradually, beating well after every addition. Continue beating and add the treacle, the spices, chopped raisins, washed and dried currants, the flour sifted with baking powder, milk,

PREPARATIONS

FOR

CHRISTMAS



and a pinch of salt. Put in a greased tin, lined with three folds of well-greased paper, and bake in a moderate oven. If made in one large cake, it will take about 3 hours to cook. For an icing, stir icing sugar into the white of an egg. Add the juice of one lemon, or as much as is required to make the icing spreadable. Spread over the cake with a knife dipped in water.

THE "BLUES" LAYER CAKE

1 cup flour, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 tablespoons butter, 1 teaspoon baking powder, 2 eggs, 1 teaspoon vanilla. Beat the sugar and eggs together while the milk and butter are heating in a saucepan. When the sugar and eggs are creamy, stir in flour, sifted with baking powder, and the vanilla. Then add the milk and butter. Pour quickly into two buttered warm layer-cake tins and bake in a quick oven till firm and golden. Cool on a cake rack. Put together with jam, lemon curd, or custard filling. Ice with water icing, sifted and moistened with tepid water, and coloured pale or dark blue, as required. Decorate with a piping of "Oxford" or "Cambridge," and a garland of green marzipan leaves.

If you want a loving cup, make it of equal quantities of sparkling white wine and still wine, well iced, and float in it a slice or two of lemon, or use iced sparkling wine and slice thinly into each quart 2 Africa skinned peaches. You can drink lovingly to both the Light and the Dark Blues in such a cup. Oxford! Cambridge!

A STRAWBERRY AND CREAM PARTY

ONE of the most delightful ways of entertaining during the summer is to give a strawberry and cream feast. If you want to hold your party in the afternoon, word your invitations "Strawberries and Tea." If you prefer to give an evening *soirée*, inscribe the magic words in one corner, "Strawberries to Music," or "Strawberry M \acute{e} lange," then prepare to send your guests away marvelling at your ingenuity.

The thing I like most of all about giving strawberry feasts is that they can be simple or elaborate as you please. If you want to be simple, serve strawberries, hulled, with spoon and fork, either in individual cups or on individual plates, or from a large strawberry dish, or a pretty glass or silver bowl, and pass round with them a tray on which you have arranged sugar

and cream, or hull, mash, drain and serve in slightly whipped sweetened cream, and well chilled.

When you hold the party in the afternoon, and you have a garden in which to entertain, receive your guests in the garden and make your party an alfresco one. In that case I should not even hull the strawberries unless you want to, and a sylvan note could be imparted to the feast by serving berries from a rustic basket, and the cream from miniature pails. Tie a bunch of strawberry leaves to the handles of both. Some hostesses prefer to serve ice cream with strawberries.

LALLA ROOKH ICE CREAM

If you would like to do so prepare Lalla Rookh Ice Cream like this: Mix a cup of castor sugar with a tablespoon of sifted flour, then gradually stir in a pint of hot milk, and when well mixed return to the saucepan, and cook, stirring all the time till creamy and mellow. It usually takes about six minutes after boiling-point is reached. Have a tablespoon of gelatine softening in two tablespoons warm water, and when the sauce is ready, remove from the fire, stir in an egg, one teaspoon vanilla essence, and when cooled a little, the gelatine.

Keep stirring till the gelatine is dissolved, leave till quite cold, then slowly stir in a pint of cream. Pour into the freezer and freeze in the usual way. Hand round a portion of ice cream masked with whipped sweetened cream and surrounded with hulled berries, and a dish of petits fours, friandises or vanilla wafers at one and the same time.

Should you want to make your strawberries and cream the piece de résistance of a tea-party, provide tiny hot buttered scones, a plate of cucumber sandwiches, a plate of bridge rolls, filled with chopped smoked salmon, seasoned with freshly ground black pepper, a plate of brown bread sandwiches filled with chopped fried mushrooms, and a plate of thin toast split, buttered, and filled with flaked tunny fish, moistened with mayonnaise, and seasoned to taste with paprika.

Offer China or Indian tea, and you can strike another new note by providing orange sugar to accompany the tea by simply washing oranges, and drying them thoroughly, then rubbing sugar lumps all over the rind till they are yellow with the oil of the orange.

When you serve strawberries at an evening soirée, precede them with a variety of sandwiches and cakes and then serve

them in any of the ways advised already, or set in jelly, and decorated with roses of whipped sweetened cream, or arranged sugared in half grapefruit shells, with handles left on and tied with cream satin ribbon, and masked with whipped sweetened cream centred with a luscious berry.

IN DEVONSHIRE FASHION

If you are able to procure Devonshire cream, serve berries topped with cream in tall individual glasses, and when fresh berries are out of season, three quarters fill glasses with strawberries preserved in syrup, and put a spoonful of clotted cream on top. Better still, fill fresh, crisp shortcrust cases with the preserved berries and cover the filling with clotted cream.

When the strawberry season is over, give a loganberry or a raspberry party in the same way.

HELPFUL HINTS

1. If you hold your strawberry and cream party indoors, decorate with cream and red roses, red and white schizanthus, red and white sweet peas, mock orange blossom and rambler roses, pink and creamy stocks, or with crushed strawberry-coloured carnations.

2. Add a few hulled strawberries to any white wine or fruit cup.

3. Thick cream, in which scented red rose leaves have been steeped till the cream is rose-flavoured, is a novel accompaniment.

WHEN YOU GIVE AN ICE CREAM PARTY

IF you wish to serve an ice cream party that all your friends will rave about, make it an informal one. Send out your invitations on the morning of the party by telephone or messenger. Demand a reply by return, then give your orders or make your ice cream, whichever you want to do.

Of course such a party is well-nigh impossible unless you have a refrigerator. You must have one to store your sundaes in, to put your individual bombes or ice cream meringues in, or whatever you are offering in the way of frozen food.

Now, suppose you make your own ice cream, allow a quart for eight persons. That is if you have other "eats." If you haven't, you'll need more. If you serve ice cream masked with

chocolate or any other sauce, a quart is enough for ten people. If you serve iced drinks, allow $\frac{1}{2}$ pint to each person, and remember that a quart of iced coffee will give about 14 small cupfuls.

There are many ways of giving an ice cream party. Sometimes it is just what I call it. Again, I give it as an accompaniment to dancing or tennis. No matter the reason for it—see that you have a good refrigerator to ensure the party having frozen refreshments, not ice cream going back to nature.

Then, hold it on the balcony, in the garden, in the summerhouse or under a marquee, and, failing all these, in a room. If it is in the afternoon and the weather is stifling, let a block of ice trickle a cool welcome in your hall. I have a majolica pot I put mine into and balance the pot inside the rim of a larger pot. Pads of green moss almost conceal my ice, and over it I trail smilax, sweet peas, rambler roses, nasturtiums, or whatever trailing flowers or greenery I can find.

Now here is a menu for an ice cream party I gave one hot July afternoon :

Salmon Fingers
Cucumber Sandwiches
Tomato Cream Twins
Butterscotch Meringues
Strawberry Sundaes
Frosted Cakes
Russian Tea *Iced Coffee*
Summer Punch

When I give an ice cream party in the evening as an accompaniment to bridge or dancing, I usually serve strawberries and vanilla ice cream, or sundaes. Not two iced courses. Then I omit the tea and offer hot coffee and an iced cup. As in the afternoon, I offer a variety of sandwiches, but place a few dishes of stuffed olives about, a plate of piping hot cheese straws, because men like them at all seasons, and some bonbonnières of Turkish delight, chocolates and candied ginger, as well as dishes of fresh fruit. When I don't offer strawberries or fruit salad, I usually make a sundae like this—put a round scoop of ice cream in the bottom of a Melba glass, surround it with picked strawberries, or sliced fresh or tinned peaches, or a little fresh fruit from a fruit salad, including two maraschino cherries, put a heaped dessertspoon of whipped cream on top of the ice, and top with a maraschino cherry. Sometimes I

sprinkle the cream with chopped pistachios, crushed macaroons, or crushed meringues.

But remember when giving an ice cream party you cannot feed guests on ice cream alone. You must have some other fare like savoury sandwiches, or bridge rolls filled with chopped ham, liver sausage, tongue, and cress. A little mayonnaise holds the filling together better.

Make your sandwiches in the cool of the day, place them ready in their baskets, cover with a damp serviette, and stand in a refrigerator till required, then decorate with a rain of mustard and cress, washed and kept fresh in the ice box too, and they will be ready to time.

If you would like to serve FROSTED COFFEE, allow a cup of strongly made coffee for each person, and 2 tablespoons vanilla ice cream. Shake in a cocktail shaker till the cream is dissolved and serve at once. You cannot make this beforehand. You can only have the coffee and ice cream ready.

To make BUTTERSCOTCH MERINGUES put $1\frac{1}{2}$ cups of granulated sugar, 4 tablespoons white sugar syrup, and $\frac{1}{2}$ cup water in a pan, and boil until a little cracks against the cup when tested in cold water. Remove the pan from the heat, beat in $1\frac{1}{2}$ tablespoon butter, 6 tablespoons boiling water, and $\frac{1}{2}$ teaspoon vanilla essence, and use hot or cold poured over meringue shells, each filled with vanilla ice cream. Arrange on individual plates and pipe roses of whipped cream on top if cold.

No matter where you serve your refreshments, try to decorate the tables with white flowers and greenery. Use white glass or green glass for ice cream or drinks, and stack up handy little bundles of crêpe paper serviettes patterned in green or silver. Place cakes and sandwiches in plates lined with lace silver paper doilies or green leaves.

Frosted glass makes a lovely setting for ice cream, so if you have any use it, and be sure to have a plentiful supply of vanilla ice wafers and dainty petit fours to go with the ice cream.

EXTRA HINTS

1. A novel way to serve ice cream is in balls rolled in freshly shredded coconut and served on a plate lined with ferns.
2. Ice cream bricks, cut in slices, can be used as a filling for a Victoria Sandwich, spread with jam.
3. A tile sponge-cake can be hollowed out, filled with ice-cream and decorated with whipped cream and minced, blanched

pistachio nuts. It can also be filled with alternate layers of fresh or tinned fruit, ice cream, and whipped cream.

4. Meringue shells can be filled with ice-cream and stuck together, prettiest if half the quantity is vanilla and half strawberry or raspberry. Let the filling show and sprinkle with minced blanched pistachio nuts.

5. Serve ice cream wafers, French wafers, friandises or petits fours with ice cream.

MENU FOR AN ICE CREAM PARTY

For Afternoon or After Dinner

Frozen Kisses

Raspberry Sundaes Ice Cream Sandwiches

Hot Tea

Mustard and-Cress Sandwiches

Iced Coffee

Chocolate Eclairs

French Wafers

Note.—FROZEN KISSES—Mix 1 pint whipped cream with $\frac{1}{4}$ lb. crushed meringues, 1 teaspoon vanilla essence, and 2 tablespoons maraschino. Place in a mould. Pack in salt and chopped ice for 3 or 4 hours. If liked, 2 tablespoons minced candied cherries can be added to the mixture. Raspberry Sundaes—Put a large spoonful of vanilla ice cream into each sundae glass. Cover with crushed raspberries. Top with whipped cream. Loganberry and strawberry sundaes are made in the same way. ICE CREAM SANDWICHES—Put a layer of brick ice cream between 2 thin layers of sponge or Genoese cake, spread lightly with equal quantities of raspberry jam and whipped cream, or use Devonshire cream.

ENTERTAINING IN THE OPEN

IF, like many another housewife, you wish to do a little entertaining at the seaside, why not let it take the form of beach meals? You can either do as an American hostess I know always does when she entertains friends, and young people in particular, to a little party on the sands, pack a separate luncheon box for every one, or have one lunch basket packed with plenty of substantial fare ready to eat, or with eatables to be prepared over an open fire.

That is if you are allowed to make a gipsy fire at the spot you happen to choose for your beach meal. If not you will have to rely on a good variety of sandwiches or on cold fried chicken, wrapped in greaseproof paper, and potato salad to go with it, packed in a large cream carton, or on a sliced meat galantine with the same salad, which can be bought ready prepared and pepped up if liked with a chopped green pepper or tinned pimento, one or two minced spring onions, and one or two minced capers or olives and a little chopped celery.

Cold boiled eggs, wrapped in greaseproof paper and served with small firm tomatoes, and bread and butter which you can take with you or spread on the shore, make not only a welcome course at a beach meal, but a tasty bite after a long swim. Only do not forget the pepper and salt, or, better still, halve the eggs, remove yolks, and beat them with a little fresh or bought mayonnaise till soft, season highly with pepper, salt, paprika, cayenne, stuff the halves with the mixture and put together. Eat mustard and cress or watercress sandwiches with them.

If you like BOSTON BAKED BEANS they make a delicious picnic dish, served on a cardboard plate with tomato and lettuce and a little home-made French dressing carried in a bottle. Pass out buttered brown bread with them. A jar of favourite pickles can be taken to eat with the chicken or meat loaf, and then provide doughnuts, or a Victoria sandwich spread with lemon honey, or your favourite jam, or a tin of fruit salad, or a basket of fresh fruit. If you take tinned fruit, it is quite easy to serve it so long as you have packed some cardboard spoons and plates, and remembered a carton of cream.

Here are two recipes for beach sandwiches I often serve at shore picnics or pack away for a hungry bite after bathing at the seaside.

To make DAVY JONES' SLICES, wipe a large, green, sweet pepper, halve lengthwise, remove the seeds and tough portion, cook for 8 minutes in boiling salted water to which you have added a fine grain of soda. Then drain, peel off the thin skin, and chop finely, add to a mashed cream cheese with pepper to taste, $\frac{1}{2}$ cupful chopped walnuts, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful Worcester sauce, a dash of pepper and a few drops of onion juice. Spread between unsweetened biscuits, thinly spread with mustard.

FRIED EGG AND BACON SANDWICHES can only be served when you have a fire. Fry in a pan over the fire as many thin slices

of bacon as you want sandwiches, drain and pour off some of the fat, then carefully fry as many eggs as you want in remaining fat, seasoning them with pepper and a little salt, which you should carry in perforated topped pots. Spread thin slices of white bread thinly with butter, or spread bread toasted on one side only, on the untoasted side. Place a hot fried egg on each of half the number of slices of bread. Cover with a slice of bacon and put together in pairs. Serve with spring onions, small round, red radishes, and hot coffee.

If there are young people in the party, take a box or two of marshmallows and toast them till golden, on the outside only, before the fire, or serve them as they are. You can also make Frankfurt sausages, to be bought at most delicatessen shops and large stores, into what in America are popularly called "Hot Dogs" if you have a fire. Boil sausages for ten minutes in water which you take in a bottle, split and spread the rolls with butter and mustard and serve a sausage in each.

In packing your basket for beach meals, don't forget a kettle, saucepan if needed, water, matches, wood, and a rag to use as a holder, but if you are going to take your food with you, leave all these out, except the matches and, of course, cigarettes in any case, and take hot coffee in a thermos. A few bottles of stone ginger or cider, a box of chocolates or home-made fudge, and plenty of fruit completes an ideal beach meal.

Never forget crêpe paper serviettes, a tin opener, if you have any tinned food, a clean dish-cloth, and a tin of chocolate biscuits or dainty shortbreads in case you are short of prepared foods. If yours is just a picnic for two you can carry all you want in a shopping bag. Or, if you happen to be only giving a bathing party, all you want is a thermos of coffee, some eggs, two packets of tasty sandwiches, and some fruit to keep hunger at bay till you get home.

PICNIC HINTS

1. Don't forget a corkscrew, a bottle opener and a tin opener.
2. Pack fruit that carries well.
3. If you have to choose between fruit and sweets, choose fruit.
4. Remember a couple of cloths for wiping or washing up.
5. Buy a tiny combined salt and pepper shaker and always remember to pack it.
6. Clear up all your litter before you go away.

THE PICNIC BASKET

NOTHING adds so much to the zest of a picnic as the knowledge that when weary of racing uphill and down dale, a well stocked picnic basket is yours to rifle when you come to a halt. Your basket may be the latest model from Bond Street, or just a long wicker hamper, neatly packed with all the appliances you need for an enjoyable meal. It may be only a tea basket for two, fitted with a stove, stand, and kettle with a screw lid for carrying water, a spirit tin, provision box, tea and sugar box, cream flask, butter or preserve jar, and china cups and saucers and polished spoons. Perhaps you content yourself with a suitcase, partitioned off to hold paper dishes and cutlery, a vacuum flask, full of coffee hot or iced as the weather is chilly or sultry, packets of sandwiches wrapped in greaseproof paper, and fruit and cake. If you have hot coffee, carry cream to serve with it in a carton, and remember sugar.

Collapsible sandwich boxes and collapsible drinking glasses are also to be had for stowing away in your improvised hamper, but before starting to pack any picnic hamper, invest in a roll of waxed paper, and a packet of crêpe paper serviettes, a corkscrew, and the gadget you need for removing dry ginger ale stoppers and other corks of that ilk. Remember a tin opener if you are serving any tinned fruits with whipped cream which you can always carry in a carton, and don't forget the salt and pepper, and a washable table cloth. Now let us plan out a luncheon or supper menu from dishes that carry well in a picnic basket :

If you wish to start off with cocktails, mix and chill them before pouring into a vacuum flask, pack in some corner a bottle of olives, stuffed with celery or pimento, and a small jar of salted almonds or peanuts, then decide whether you wish an alfresco meal served in haphazard fashion or a menu of courses. If the first, pack a variety of sandwiches, some made from white and some from brown bread and some from bridge rolls. Include some cold boiled eggs, halved, the yolks seasoned, moistened with mayonnaise, and flavoured with minced chives, and returned to the shells. Sandwich the halves together with a layer of minced cold ham.

I always include some lettuce in some of my sandwiches or take a bunch of prepared watercress, packed in a wooden punnet. If you wish to serve a lettuce salad, make the French

dressing at home, pour it into a bottle and give it a good shake before dressing the prepared lettuce or any other green salad taken with you or bought on the way. For the great fault with most picnic baskets is that the contents are too dry and the menu not varied enough. As a rule it's nothing but a question of "Starch, starch, starch."

Now here is a menu for a picnic lunch suitable for any season of the year :

Creole Eggs
Chicken and Ham
Chicken Galantine or Aspic of Game
Potato Salad *Lettuce Sandwiches*
Fruit Salad
Marshmallow Layer Cake

To make CREOLE EGGS, cut a slice from the top of 6 hard-boiled eggs, carefully scoop out the yolks, and mix them with 1 tablespoon anchovy paste and 1 tablespoon mayonnaise. Fill the white shell with the mixture. Pare off a thin slice from the bottom of each egg so that they will stand. Place each on a round of tomato and decorate with parsley or mustard and cress. Pack into a sandwich box lined with lettuce leaves. Before serving, plant a shelled prawn in each.

Chicken and Ham.—Boil the chicken in a light stock, leave till cold, joint and pack in one container, placing on top a little cold boiled ham, sliced and covered with greaseproof paper. I always allow a 4 lb. chicken for 4 at a picnic and $\frac{1}{2}$ lb. ham or tongue. If liked, a few tomatoes can be taken to accompany this course, or as a separate course; if the latter serve with mayonnaise, carried in a carton.

I seldom offer the kind of potato salad that has become as standardised as Yorkshire pudding. Sometimes I add to the mayonnaise with which I dress mine lots of chopped spring onion and chives, and 1 tablespoon chopped pimento to every $\frac{1}{2}$ pint salad, also 1 $\frac{1}{2}$ tablespoons chopped cucumber, when shredded celery is not available.

If a chicken salad is preferred to chicken and ham and potato salad, dice the chicken and mould it with a third its quantity in diced celery, moistened with mayonnaise, and offer with it boiled peas, moistened with mayonnaise or French dressing, flavoured with tomato catsup, and garnished with watercress or lettuce, or Russian salad.

TO MAKE A CHICKEN GALANTINE

Choose a young fowl with short spurs and yielding breast bone. Begin boning the fowl by cutting the skin across the neck on a level with top ends of the wings. Slit the neck down towards the head, leaving behind as much skin as possible. Remove the neck. Remove the crop and wishbone by first scraping the flesh away from the bone, then slipping a knife under tips where it joins the wing bone and disjointing.

To DISJOINT WISHBONE.—Holding the wing in the left hand, disjoin it at the first joint. Scrape the flesh back towards the second joint and remove the large bone—one nearest the breast—then loosen all the flesh round the back, keeping the knife close to the back and holding the trunk in the left hand, with the first and second fingers of the right hand force the flesh from the bird. When you come to the drumstick, slit the flesh from the tip of joint, draw the flesh down as far as it will go, then remove the bone, taking care not to leave any splinters.

To FINISH BONING.—Holding the meat of drumstick firmly in the left hand, cut the meat from the thigh bone, leaving the bone on the carcase, then holding the back of the skin in the left hand, with the right carefully scrape the meat from the carcase, cutting in the act 2 sinews in the middle of the back, which is easy to do if you slip a knife underneath the sinews with point towards the neck. Now gently ease off the remainder of the flesh by knocking with the back of the knife, and with the right hand on carcase, gently ease the skin with the left, cutting off any piece of flesh that holds. Lastly, cut the bone just above the parson's nose and remove the fillet from each breast.

To STUFF.—Mix together in a basin 1 lb. pork sausage meat, $\frac{1}{2}$ lb. ham or tongue, cut into small squares, $1\frac{1}{2}$ pints second white stock (made from chicken or veal bones will do), 1 teaspoon chopped parsley, grated rind $\frac{1}{2}$ lemon, 2 oz. bread-crumbs, pinch mixed herbs, pepper and salt to taste, and 1 beaten egg. Divide in two portions. Flatten one portion and with the fowl turned breast down on the pastry board, place this first portion inside the breast. Arrange 2 hard-boiled eggs, cut in quarters and the two breast fillets of bird on top of the stuffing, then cover with the second portion. Gently mould the fowl into shape with the hands and truss as for roasting, after sewing the openings with a trussing needle.

TO TRUSS FOR ROASTING.—Turn the points of the wings in towards the breast, then, holding two legs, push a trussing needle right through under the joints of the legs, turn the fowl over, pass the needle right through the two wing joints on either side and tie the two ends of string together. Lastly tie the legs and end of the fowl together.

TO COOK.—Roll the fowl in a scalded pudding cloth and simmer in stock till tender. Take up, unroll, let out steam and roll up again in a dry cloth. Press slightly. Decorate to taste.

TO DECORATE FOR HOME SERVICE.—Garnish with chaudfroid sauce, and garnish it with chopped aspic jelly. No matter how I finish it, I generally serve it with the following salad.

TO MAKE TOMATO JELLY SALAD.—Soak 2 tablespoons granulated gelatine in $\frac{1}{2}$ cup cold water till soft. Cook 1 tin tomatoes and 6 peppercorns, 1 teaspoon sugar, 1 slice onion, 2 pieces bay leaf and 6 cloves together for 20 minutes. Strain. Add 2 teaspoons salt. Pour the hot liquid over the softened gelatine. Stir till dissolved. Pour into custard cups, rinsed out with cold water. Serve on a dish lined with lettuce leaves, and accompanied by mayonnaise.

ASPIC OF GAME

2 egg whites	1 quart of well seasoned stock
2 oz. leaf gelatine	2 wine glasses cooking Mar-
Left over game	sala or Sherry
2 wineglasses tarragon vinegar	

For 6 persons. Turn stock into a saucepan, and flavour it to taste with any good meat extract. Water and left over gravy may be used instead of stock. Stir in Marsala or sherry and vinegar, gelatine softened in a little cold water, and the whipped whites of eggs. Heat gently, whisking with an egg whisk till the mixture nearly comes to the boil, then boil up and strain through a jelly bag. Set a little of this in the bottom of a wet mould and decorate with one or two peas, strips of pimento, or bits of hard-boiled egg white. Cover the decorations with a little of the aspic, and when it is set add alternate layers of game, neatly diced, and aspic. You can add a little diced cold ham or tongue as well as the game, if liked. Keep on adding the layers, allowing each one to set before adding another, till the mould is full. Leave till set, then turn out on to a bed of heart of lettuce leaves. Garnish with tomatoes or hard-boiled eggs.

MARSHMALLOW LAYER CAKE

1 cup castor sugar	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ cup cornflour	3 teaspoons baking powder
3 egg whites	4 tablespoons butter
$1\frac{1}{2}$ tablespoon lemon juice	Grated rind $\frac{1}{2}$ lemon
	$1\frac{1}{2}$ cups flour

Beat the butter and sugar to a cream. Add lemon juice and rind, then milk, alternately, with the sifted flour, cornflour, baking powder and a pinch of salt. Lastly fold in stiffly frothed egg whites. Bake in a well-buttered cake tin from 30 to 45 minutes. Cover with marshmallow frosting. Boil 1 cup castor sugar and $\frac{1}{4}$ cup water rapidly until a little when lifted on a spoon spins a thread. Pour over stiffly frothed white of egg. Add $\frac{1}{2}$ teaspoon vanilla and beat till cool, when add marshmallow, beat a moment longer, and spread over the cake. Sprinkle, if liked, with minced walnuts.

A CHILDREN'S GARDEN PARTY

BEFORE you give a children's garden party, see that you have some sort of waterproof sheeting or old mackintosh that you can spread on the grass and cover with rugs. For there comes a time at every children's party when, tired of romping, the little ones may fling themselves face downwards on the ground, then they may wake up next morning with a chill if you have not guarded against such a contingency.

If you intend to serve ice cream, why not give pots of it? Buy as many tiny earthenware pots as you have guests, line each neatly with a thick round of cardboard, covered with a round of wax paper, so that the ice cream will not come through the hole in the bottom. Then, when required, fill up each pot, sprinkle with grated chocolate on top to give the appearance of earth, and plant a little sprig of candied violets with a stalk or two of angelica round the sprig in each pot.

Now try this menu the next time you give such a party :

A TEMPTING MENU

<i>Egg and Tomato Sandwiches</i>	
<i>Buttercup Rolls</i>	<i>Raspberry Slices</i>
<i>Oxford Gingerbread</i>	<i>Frosted Cherry Cakes</i>
<i>Ice Cream Plants</i>	
<i>Chocolate or Tea</i>	
<i>Orchard Fruit Cup</i>	

Before making thinly buttered white bread into sandwiches, dip the tomatoes required for them into boiling water for a moment so that the skins will come off readily, for these are indigestible and should be removed before using for salad or sandwiches. Then chop up the hard-boiled eggs, make into a paste with a little butter and salt to taste, add a little chopped parsley and a little chopped spring onion if you happen to have any. Spread bread with this and cover with slices of tomato lightly sprinkled with salt, then make into a sandwich with another piece of buttered bread, removing crusts afterwards if you like. Sometimes I use one slice of brown and one slice of white bread.

For BUTTERCUP ROLLS beat cream cheese with a little cream or butter till softer, season with chopped parsley, and add for every two tablespoons of cream cheese a teaspoon of chopped walnuts. Then spread between buttered bridge rolls, and decorate the plate with nasturtium blossoms.

RASPBERRY SLICES—Just make a Victoria sandwich, and put halves together with raspberry jam thinned down with a little cream. Use any recipe you like for the gingerbread, but make it fruity with the addition of minced orange peel and sultanas, and add 3 oz. chopped almonds for every $\frac{1}{2}$ lb. flour used in the recipe. Bake your cup cakes in little gem tins, and when cold spread each on top with icing sugar beaten into a spreadable paste with warm water. Place a cherry on the centre of each, and dab a speck of icing on it too.

ORCHARD FRUIT CUP

6 oranges	1 cup water
6 lemons	2 quarts ginger ale
2 cups sugar	1 quart soda water

Boil sugar and water together to a syrup, then cool. Add strained lemon and orange juice, 2 slices each of lemon and orange, and divide equally between glass jugs in which the cup is to be served, then divide first the ginger ale, then the soda water equally too. Add a handful of rosy tinned cherries to each cup, and decorate with a tuft of mint on top. Or just make lemonade, but add a slice or two of apple, of banana, of lemon and orange to each jug. A little pineapple juice from a tin of pineapple mixed with lemonade and a few cubes of the pineapple thrown in with slices of banana also make a simple but delicious drink.

Make the tea very weak, and if you want to give the little ones something to talk about for weeks, put fruit drops in the tea for sweetening instead of sugar. If you serve chocolate instead, float half a marshmallow on the top of each cup.

HUNT THE TREASURE

Then make one of the games " Hunt the Treasure," and have hidden throughout the garden enough little packages to go round. They should contain a supply of home-made sweets. Fudge, coconut ice, and nut brittle are all good. Tie up whatever you make in crepe paper serviettes, made in the shape of a cracker with bows of ribbon at each end. Put a transfer in the centre of each, then give each child a tiny trifle as a souvenir. The gifts don't need to cost much. A bead necklace, handkerchief, tiny comb, or mirror will please the girls. Give the boys a fancy pencil, notebook, top, or any other trifle that you can buy in the 6d. shops.

Wrap the packets up in coloured paper, green for preference, conceal each with a package of sweets among the flowers or bushes, a boy's and girl's together, and make them search in couples. Ring a bell when it is time to start, and when they come back make that the time to say " Good-bye."

The great secret of giving a successful children's party is to know how long it should last. You don't want to prolong it until some of the younger ones begin to cry or fall asleep.

TO MAKE THE PARTY MORE SUCCESSFUL

1. Have a number of cheap Japanese mats so that children can sit on them, if there are not enough chairs.
2. Rig up a swing, if you haven't one.
3. Provide plenty of brightly coloured balls.
4. Provide one or two out-of-door games.

WHEN WEDDING BELLS RING

THE afternoon wedding, followed by a reception and buffet refreshments, is very popular to-day. If you want to strike a somewhat novel note with your buffet, whether it be for your wedding or for your daughter's, sister's, or friend's, listen here. First, you must see that the colour scheme blends with the bridal gown. But if the bride is to be married in her travelling dress, have a white and silver or white and gold buffet to match the bridal cake.

The long narrow buffet table will require an embroidered

cloth, but if you do not have one that will fit, use no cloth, but buy broad white satin, silver or gilt tissue ribbon, and lay a strip of it down the centre of the table. Stand crystal, gilt, or silver vases of flowers, preferably the same as the bridal bouquet, down the centre, graduating them in size from large to small as they near the ends of the table. If you have lovely silver candlesticks, or silver candelabra, decorate the table with these and ivory candles. When the bride is in orthodox white and silver or white and gold, make your colour scheme match. If she wears a white gown veiling pink, then introduce palest pink into your flowers. Sprigs of apple or peach blossom would make a lovely decoration.

If the bride goes to the altar in any shade like lavender, lilac, apricot, or blue, decorate with flowers to match, sweet peas or schizanthus would be best. If the day be warm, and the cake does not sit on the buffet, decorate the table with ice blocks, arranged in crystal bowls, ferns, and floating blossoms to match the bridal bouquet. In choosing the food, choose nothing that requires forks. Provide only finger food. Here is a dainty June menu you could copy :

SANDWICHES

Whipped Cream and Walnut
Smoked Salmon
Bride's Blossoms
Waldorf Slices
Shrimp Cream
Deville Chicken Rolls
Ham and Cress Rolls
Rolled Bread and Olive Butter
Lobster Eclairs

CAKES

Amourettes
Wedding Rings
Kisses
Cherry Queen Cakes
Chocolate Kissed Gems
Petits Fours

Fruit and Cream
Wedding Sundae
Coffee Tea Champagne



BRIDE'S BLOSSOMS.—Spread thin rounds of sponge cake with whipped cream thickened slightly with chopped preserved ginger, or candied pineapple. Put two together then spread the top with cream: Sprinkle thickly with minced roasted almonds, and centre with a dab of marshmallow.

WALDORF SLICES.—Mix finely minced apple with half its quantity of finely minced nuts, and bind with mayonnaise, for filling. For shrimp sandwiches simply thin shrimp paste with whipped cream, and season. Buy your chicken already devilled, and use with shredded lettuce and a little mayonnaise. Spread very thin hot new bread with olive butter and roll up with a tuft of cress in each end, and fasten in place with toothpicks till the bread cools. For Olive Butter use $\frac{1}{4}$ cup of olives, stoned and finely minced, to $\frac{1}{2}$ lb. butter and a teaspoon of lemon juice.

AMOURETTES.—These can either be dainty coconut buns or tiny sponge moulds, painted with white icing or with melted jelly, and dipped in desiccated coconut.

WEDDING RINGS.—These are just rings cut out of Shortbread mixture or Victoria sandwich mixture enriched with minced citron peel and cherries, and then spread with white icing and sprinkled with chopped pistachios.

KISSES.—Make small "Kisses" (meringues), some quite plain, some flavoured with ground almonds, others with grated chocolate, others with grated coconut. Fill with whipped cream.

WEDDING SUNDAE.—Place a small spoonful of vanilla ice cream and a spoonful of ice cream flavoured to taste with maple syrup, or with sieved loganberries in the bottom of a Peach Melba glass, on the top of a dessertspoonful of chopped fresh pineapple, sprinkled well with sugar and stood over night. Then top each glass with a spoonful of whipped cream well with sugar. Then I top the glass with a spoonful of whipped and sprinkle on top minced marshmallows or Turkish delight.

One quart of ice cream will give eight ices or ten sundaes, $\frac{1}{2}$ lb. tea is enough for 25 people, and $1\frac{1}{4}$ lb. coffee. Allow also $\frac{1}{2}$ pint of any wedding cup, or 1 pint of wine to every three. If you want to introduce a new idea to coffee flavour the whipped cream to serve with it delicately with orange-flower water. Serve champagne or sparkling wine cup at the reception. Choose berries or fruit salad according to season.

A PERFECT WEDDING CAKE

HOW TO MAKE, BAKE, AND ICE IT AT HOME

The following quantities make a very large two-tiered cake, or you can divide the mixture into three or four if you are afraid you won't be able to fire two tiers properly.

INGREDIENTS FOR CAKE

2½ lb. castor sugar	¼ teaspoonful lemon essence
2½ lb. butter	1½ teaspoonful rose essence
2 lb. ground almonds	¾ teaspoonful mixed spice
3 lb. eggs	¾ teaspoonful cinnamon
4 lb. shredded mixed peel	1 teaspoonful vanilla essence
5 lb. currants	juice half lemon
3 lb. sultanas	2 lb. 14 oz. best sifted flour
1 glass brandy	1 oz. allspice
¼ lb. glacé cherries	1 wineglass Italian vermouth
	½ teaspoonful ground mace

Have the cake tins ready in advance, greasing them well, then lining each with five-folds of greased paper and tying a thick band of paper round the outsides as well.

Then prepare all the fruit very carefully. Shred the peel finely, using 2 lb. oranges, 1 lb. citron and 1 lb. of lemon. Clean the currants well, clean and pick the sultanas, and chop the cherries. When all are ready cream together the butter and sugar in a large basin, using your hand instead of a spoon. When quite creamy beat the eggs till light and frothy. Then add the flour and beaten egg alternately to the sugar and butter till all the egg is used up, after which add the remainder of the flour alternately with the fruits and ground almonds. One thing to remember, keep on beating with your hand all the time. Lastly, add brandy, spices, vermouth, and essences, also a pinch of salt.

Now pour the cake mixture into each lined tin, half filling them, hollow out the centres and place the tins on a bed of kitchen salt on baking tins, pushing the salt close to the sides.

To test if the oven is ready for the cake, put in a piece of writing paper. It should take just one minute to curl up. If it takes longer the oven is too cold; if less, too hot. When just right put in your cakes and keep them there until, when you test them with a knitting needle, the needle comes out quite dry. Be sure to maintain the same heat all the time they are

cooking. When you remove them from the oven leave in tins for a few moments, then turn them out on a wire tray, remove paper and cool. But they must on no account be placed in a draught. Keep for a day or two in large tins before icing.

ALMOND PASTE

You want enough almond paste to cover the tops and sides of the cakes. Just make as much as you think you'll require. The proportions I use, of almonds and sugar, are $\frac{3}{4}$ lb. ground almonds to $\frac{3}{4}$ lb. icing sugar, and the same of castor sugar, with 4 eggs for moistening. See that the sugar has no lumps, then mix castor sugar and almonds together in a basin, sift in the icing sugar and mix with the fingers just as you rub butter into flour.

Now make a hole in the centre and add one dessertspoonful noyau and the same of lemon juice, 1 teaspoonful vanilla, $\frac{1}{2}$ teaspoonful lemon, 6 drops almond, also 4 drops each of honeysuckle, heliotrope, and violet essence, $\frac{1}{4}$ teaspoonful of orange flower water, the same of rose water, and 3 drops essence of raspberry and pineapple. This mixture makes a wonderful paste, but if preferred flavour only with almond and vanilla essence and lemon juice to taste.

Then add the yolks of 3 eggs, keeping one yolk in its shell and laying the whites aside. Knead and roll out the paste, adding the extra yolk if necessary. Then brush the sides of one cake thinly with red-currant jelly, cut a strip of paste to the exact size, place the side of the cake to one end of the strip. Roll up, smoothing the ends neatly together. Roll out one round to fit the top, jelly the top, lay on the round, letting it slightly overlap the sides. Then with the hands mould the top smoothly into the sides and leave overnight to harden. Cover all the cakes in the same way.

ROYAL ICING

Beat well together $\frac{3}{4}$ lb. sifted icing sugar with 3 whites of eggs. Add 6 drops of acetic acid, beat again, then add 4 drops of confectioner's blue. Beat again, then cover the basin with a damp cloth and smooth the icing on to almond paste with a palette knife dipped in boiling water.

Ornament round the cakes with ropes of icing and trails of lily of the valley, edging the base of each cake with a snaky

design. Place one cake on top of the other, putting the largest at the foot and the smallest on top. Decorate with sugar roses made in advance and allowed to harden. These must be stuck on with a dab of jelly, just as the tiers of the cake are fixed together. Finish off the cake by decorating with silver comfits and wedding favours, sold at all large food stores.

A HALLOWE'EN PARTY

WHEN WITCHES WALK

NO matter what sort of parties I give through the summer, I always like to make my Hallowe'en party the jolliest of all the autumn festivities. But it isn't so easy to vary a Hallowe'en party from year to year as it would seem. After all, we must have brown, black and gold decorations. These are sacred to the night when witches walk. And we must have apples, oranges, and nuts for dessert, or it wouldn't be a Hallowe'en party. Even so, let us see what we can do to keep the old-time festival a live occasion.

First of all, send out invitations on yellow notepaper, with a witch's hat cut out of black paper, pasted on the top left-hand corner of the paper. If you can't manage that, cut a broomstick out of the paper and paste it on instead. But it is now possible to buy Hallowe'en notepaper as well as seals, labels, caps, and table decorations all made of paper.

Now, after decorating the rooms with autumn foliage and berries and nothing else, unless it be with yellow chrysanthemums, and lighting the rooms with orange candles in hollowed pumkins, arrange your refreshments wherever you want them on one large table or a number of small ones covered with yellow paper. If you have time, cut out stars and birds of black paper and paste them round the edges for decoration. Then arrange your flowers, line all the dishes with doilys cut out of yellow paper, set a tiny packet of home-made fudge, or Turkish delight, at each place. I would cut squares all the same size out of equal quantities of black, gold and red crêpe paper, put the candy in the centre and tie a narrow silk ribbon round each. If the paper is red, give it a black ribbon. If yellow, give it a red, and so on.

MENU

Brown Twins *Flyaways*
Witches Sticks
Lucky Cauldron
Elfin Layer Cake *Chocolate Dwarfs*
Magic Brew

To make the Brown Twins, spread thin slices of brown bread thinly with butter, then with liver sausage cover with a little chopped onion, then with mustard and cress or shredded lettuce dipped lightly in salad dressing. Put thin slices of buttered bread on top of each, remove the crusts, and make a half of stuffed olive sit on the centre of each.

For the Flyaways, spread round crackers first thinly with butter, then with a round of gruyère or gouda cheese cut in neat rounds almost to cover the biscuits. Make a trail of sardine or anchovy butter on top of each.

Witch's Sticks are just cheese straws made by your favourite recipe. A novel idea is to mix a dessertspoonful of finely minced almonds with every 4 oz. of flour, or flour and breadcrumbs (which I prefer) in the making. Another novel idea is to tie the straws with the narrowest red or gold ribbon that you can find.

For Elfin Layer Cake make a Victoria sandwich by your pet recipe, and when both halves are cold, remembering that, unless it is an enormous one, each sandwich will only be enough for eight people, put the halves together with this filling—put $\frac{1}{2}$ lb. chopped figs, $\frac{1}{2}$ cup sugar, and two tablespoons corn-flour in a double boiler, then pour over $\frac{1}{2}$ cup boiling water, stirring all the time. When well mixed, add the grated rind of $\frac{1}{2}$ orange and $1\frac{1}{2}$ tablespoons lemon juice. Cook for about half an hour, or till the figs are tender, stirring constantly. You may find it more successful cooking the figs and water very slowly till the figs are tender, then adding and cooking the other ingredients.

Chocolate Dwarfs are just little chocolate men, the smaller the better, but for Magic Brew boil 1 cup sugar and 3 cups water to a syrup for 5 minutes, then cool, add the juice of 6 lemons and 6 oranges, 1 cup diced tinned pineapple, 2 slices banana, $\frac{1}{2}$ cup maraschino cherries, cut small, and divide the mixture equally between punch bowls or crystal jugs.

Put a lump of ice in each, add 2 quart bottles of aerated water to this quantity of fruit and syrup, throw in a slice or two of rosy-cheeked apple after washing, and serve at once.

OTHER HALLOWE'EN RECIPES

WITCH AND WIZARD ROLLS

<i>bridge rolls</i>	<i>cream cheese</i>
<i>butter</i>	<i>pimento</i>
<i>pepper</i>	<i>watercress or mustard and cress</i>
<i>liver sausage</i>	<i>paprika</i>
<i>chopped ham</i>	<i>celery salt</i>
<i>mayonnaise</i>	<i>minced onions</i>

Halve and butter the rolls. Spread some with liver sausage, slightly thinned with mayonnaise, sprinkle with one or two chopped capers, then with cress or lettuce and put the halves together. Mix minced ham with chopped salad and spread between rolls buttered and scraped with mustard. Beat cream cheese with a little seasoned mayonnaise, chopped gherkin and tomato catsup. Use with cress as filling for slices of thin bread.

ZOO BISCUITS

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ teaspoon vanilla essence
2 eggs	2 teaspoons baking powder
1 lb. flour	$\frac{1}{2}$ lb. castor sugar
	$\frac{1}{2}$ teaspoon salt

Beat the butter in a basin with a wooden spoon till creamy. Add sugar, beaten eggs, sifted dry ingredients and vanilla. Roll out thinly on a lightly floured baking board, cut into different animals or birds, place on lightly butter baking tins in a quick oven of 375° F. for 15 minutes. Cool on a cake rack, then decorate with chocolate icing.

ALL HALLOWE'EN LAYER CAKE

2 cups sifted flour	2 teaspoon vanilla essence
2 cups castor sugar	2 oz. chocolate
4 eggs	2 teaspoons baking powder
1 cup milk	4 tablespoons butter

Beat eggs and sugar to a yellow foam in a basin. Heat the milk in a double boiler with the butter. Lightly stir in the flour and baking powder to the eggs and sugar and lastly add $\frac{1}{2}$ teaspoon grated lemon rind, then milk and butter, melted chocolate and vanilla. Have two buttered sandwich tins ready and slightly warm. Fill in the mixture at once, making it not quite so thick in the middle as at the sides. Bake in a good oven and when golden and light remove the pan from the oven. Stand

a moment or two, then turn out on a sugared paper. When quite cold put layers together with Black Magic Cream.

BLACK MAGIC CREAM

$\frac{1}{2}$ cup fresh butter	1 tablespoon finely minced pecan nuts
2 cups icing sugar	
1 tablespoon cocoa	4 tablespoons strong coffee

Sift the sugar and cream the butter with it. Add the cocoa, coffee and, lastly, nuts, crushed as fine as possible.

WITCH'S BREW

1 cup castor sugar	2 cups cracked ice
6 lemons	2 bottles ginger ale
6 grapes	1 rosy-cheeked apple
1 banana	juice of 1 tangerine
2 bottles cider	3 or 4 chunks of pineapple

Place the sugar in a glass jug, if you haven't a real witch's cauldron or punch bowl. Squeeze the strained juice of lemons over it and when dissolved add the pineapple chunks, apple, cut in chunks with peel on, banana, cut in thick slices after peeling, the strained tangerine juice, grapes, and ice. Stand 3 minutes. Pour over cider and ginger ale. Decorate the cup with grapes and fern and serve at once. You can turn this brew into a more potent mixture by adding 1 liqueur glass maraschino and 1 glass brandy, or weaken it for children with soda water.

HALLOWE'EN FAVOURS

FOR THE HOUSEWIFE

Boxes of gold, orange or red candles.
Boxes of gold, orange or red sealing-wax.
Gold, orange or red-handled cake or bread knife.
Half a dozen red-handled tea-knives in case.
Half a dozen orange-coloured dusters.
Orange, red or yellow glass or lacquer powder-bowl.

FOR THE MAN OF THE HOUSE

Fancy-topped cork.
Cigarette box.
Tobacco jar.
Paper-knife.
Paper-weight.
Orange, red or yellow shoe-horn.

FOR THE UNMARRIED GIRL

Garters, in red, yellow or orange.
 Comb in case in red, yellow or orange.
 Box of sandalwood or lemon soap.
 Powder-puff in yellow or orange.
 Compact powder in orange, red or yellow case.
 Ash-tray in red, yellow or orange.

FOR THE YOUNG MAN

Pencil in red, yellow or orange.
 Ash-tray in red, yellow or orange.
 Fancy knife in red, yellow or orange.
 Cigarette case in red, yellow or orange.
 Packets of cards in boxes of red, yellow or orange.
 Cigarette-holder in red, yellow or orange.

FOR CHILDREN

Butterscotch.
 Chocolate fudge.
 Orange jujubes.
 Orange fruit drops.
 Oranges and nuts.
 Coloured pencils and rulers.

THE LORDLY SCOTCH HAGGIS

FOR BURNS' NIGHT DINNERS

WHEN Burns' night draws near is the time when lordly haggises find their way across the border to exiles in England and over the water, but "foreigners" rarely sample their savour unless drawn into some Scottish banquet, where haggis is the *pièce de résistance*.

If you ask any Sassenach what a haggis is, he usually answers, "All the innards of a sheep." Some one has once passed this joke about King Haggis in his presence and he never forgets it, even though he may know he is wrong. If you ask a Gael, see how his face lights up at the mere word "haggis"; see how emotional he grows as he describes its ingredients and the royal way it should be served.

There are more ways than one of mixing the ingredients of a haggis. In Glasgow oatmeal is favoured to keep company with the so-called innards. In Edinburgh it gives way to rice.

THE MYSTERIES OF HAGGIS

If you wish to be initiated into the mysteries of a haggis, take the stomach bag of a sheep, wash it till perfectly clean with cold water, turn it outside in, scald and scrape it with a knife quickly, and then steep in salted water until required. Now parboil the heart, lights and liver of a sheep, grate the liver and mince the other parts quite finely. Mince also half a pound of mutton suet, and toast one pound of oatmeal before the fire. Mix all these ingredients together with three chopped onions, season with salt and pepper, then fill the bag and, before sewing it up, add a little water in which you have parboiled the onions before chopping. Some cooks add only the onion water for flavouring and throw away the onions. Sew up the bag, taking care that it is not too full, so as to allow the oatmeal to swell, and prick the bag all over with a long needle to prevent bursting. Put in a saucepan with enough boiling water to cover, place a small plate underneath and cover. Boil for four or five hours, keeping the haggis constantly covered with water.

ANOTHER RECIPE FOR HAGGIS

Some cooks prepare haggis like this—attend to the bag in the same way, only after cleaning and so forth, steep in salted water all night. Wash the pluck and place in a pan of boiling water with a tablespoon of salt. Boil two hours, allowing the windpipe to hang out of the pot. When cold cut off the windpipe, grate half the liver, mince the heart, lights, suet and onions very small, but only add one-half pound toasted oatmeal, pepper and salt to taste, one-half teaspoon crushed herbs and a cup of the liquor in which the stock was boiled. Mix well, fill the bag more than half full with the mixture and sew it up. Boil for four hours, pricking occasionally to prevent bursting. The pan must always be covered when boiling haggis.

A SIMPLE WAY OF COOKING HAGGIS

If you don't wish to have the trouble of fiddling with the bag, just boil the lights and half the liver, then mince the lights and grate the liver, and mix with five ounces minced suet, two onions, finely chopped, two and one-half handfuls of oatmeal, and pepper and salt to taste. Then mix with a cup of the liquor in which the lights and liver were boiled, and a little milk, pour into a buttered pudding dish or mould and steam from three to four hours. Turn out on a hot dish to serve.

The haggis can be hung up in a dry place after boiling and then be boiled again, but only long enough to make piping hot right through when required.

To serve haggis with Highland honours place it on a silver platter in a folded napkin. Then the person honoured to bear it into the dining-room should carry it aloft and place it before the host, who promptly cuts the thread that holds the meat in the haggis, and spoons out the savoury morsel, which should be served with potatoes mashed to a snow and well seasoned as well as enriched with butter and hot milk.

WITH HIGHLAND HONOURS

In Scotland and in England and the colonies, when Scottish functions take place, a Highlander, kilted and plaided and all, is usually engaged to carry in the lordly haggis. Before him, kilted and plaided to match, walks a piper screeching out an eldrich air like "Where ha'e ye been a' the day, bonnie laddie, Hielant laddie?" or some such national air, then when the haggis arrives at the head of the table with a great flourish of pipes it is laid before the host and served by him or lifted again after he has cut the thread and carried round so that the diners can help themselves.

THE ROYAL TOAST

But haggis is not allowed to appear in this dry state in its native land. There it is usually accompanied by what the Highlanders call "a wee tickie o' the hard," though the "wee tickie" usually resolves itself into a wineglass of mountain dew which is drunk neat in between mouthfuls of haggis. Some there are who pour it over the haggis.

Further back still we used to leap on our chairs with the advent of Lord Haggis, put our right foot on the table, toss off the fiery whisky and throw our glasses over our shoulders on to the floor. Such was the royal toast with which haggis was welcomed. But times have changed, and content now is the diner who is served with the wineglass of "Scotch" without following the procedure of the royal toast to the letter.

PARTY RECIPES

MENU HINTS FOR THE HOSTESS

If you want to be a successful hostess attend to the following points.

1. Keep your menus short unless you have a large staff of servants.
2. See that meals are served punctually, and that hot food is really hot and cold food well-chilled.
3. When entertaining without a maid, have the first course on the table before announcing lunch or dinner.
4. Arrange any menus for lunch or dinner in the following order, omitting any courses you don't want :

ORDER OF MENU

<i>English</i>	<i>French</i>
<i>Appetizers.</i>	<i>Hors d'œuvres.</i>
<i>Soup.</i>	<i>Potage.</i>
<i>Fish.</i>	<i>Poissons.</i>
<i>Hot or cold made dishes</i>	<i>Entrées.</i>
<i>Roasts</i>	<i>Rois.</i>
<i>Vegetables.</i>	<i>Légumes.</i>
<i>Game or Poultry.</i>	<i>Gibier or Volaille.</i>
<i>Jellies, Creams.</i>	<i>Gelées, Crèmes.</i>
<i>Cheese.</i>	<i>Fromage.</i>
<i>Ices.</i>	<i>Glaces.</i>
<i>Fruit.</i>	<i>Dessert.</i>

SUGGESTIONS FOR MENUS

SPRING

BREAKFAST.—Grapefruit ; toasted cornflakes ; salmon fish-cakes ; grilled kidneys, tomatoes and bacon ; toasted brown bread ; butter, orange marmalade ; tea or coffee (adults) ; milk or cocoa (children).

LUNCHEON OR SUPPER.—Grilled herrings and mustard sauce, chipped potatoes, endive salad ; steamed rhubarb and cream ; oatcakes, spring onions and cheese.

DINNER.—Spring vegetable broth; casserole of guinea fowl, new potatoes, watercress salad; apricot soufflé pancakes; biscuits, watercress, cheese.

NOTE.—If a four-course dinner is wanted, add a shrimp omelet or curried eggs to the menu.

SUNDAY NIGHT SUPPER.—Bouillon with hot cheese straws; ham mousse, lettuce and egg salad; walnut gingerbread; Cape fruit dessert.

SUMMER

BREAKFAST.—Berries; egg and pimento scramble, garnished with curls of bacon; oatcakes (crisped in oven), thin toast, butter, grapefruit marmalade; tea or coffee (adults); milk or cocoa (children).

LUNCHEON OR SUPPER.—Salmon mayonnaise; rolls and butter; junket and sliced peaches; biscuits, radishes and cream cheese.

DINNER.—Iced melon; roast duckling, buttered green peas, orange and lettuce salad, browned new potatoes; vanilla ice cream and hot chocolate sauce.

NOTE.—If a four-course dinner is wanted, add fried fillets of plaice or sole with tartare sauce, or serve a dish of hot asparagus with hot melted butter before the ice cream.

SUNDAY NIGHT SUPPER.—Iced bouillon set with steamed eggs; cold sliced tongue and potato salad, garnished small English tomatoes and cress; fresh fruit salad and cream; coffee.

AUTUMN

BREAKFAST.—Apples or pineapple slices; grilled finnan haddock, garnished steamed eggs; hot rolls, dry toast; butter, honey; tea or coffee (adults); milk or cocoa (children).

LUNCHEON OR SUPPER.—Beef-steak and kidney pie, mashed potatoes, buttered leeks; baked custard and apple purée; toast, celery and cheese.

DINNER.—Lentil purée with fried croûtons; fried rabbit, mashed potatoes, cauliflower with crumb butter, tomato and onion salad; baked chocolate pudding with marshmallow cream.

NOTE.—If a four-course dinner is wanted, add fried trout with lemon butter, or herring roes on bacon toast to the menu.

SUNDAY NIGHT SUPPER.—Gravy soup, wafers of toast; Scotch eggs, veal and ham pie, scarlet runner salad; maids of honour and fruit; oatcakes, watercress, cheese, coffee.

WINTER

BREAKFAST.—Oranges or stewed figs ; fried kippers, grilled pork sausages, fried apple slices, and corn fritters ; bran muffins ; butter ; toast ; ginger marmalade ; tea or coffee (adults) ; milk or cocoa (children).

LUNCHEON OR SUPPER.—Baked liver and onions, riced potatoes ; apple fritters ; biscuits, watercress and cheese.

DINNER.—Cream of potato soup ; roast pork, apple sauce, steamed potatoes, buttered Brussels sprouts ; hot baked gingerbread with almond custard sauce.

Note.—If a four-course menu is wanted, add whitebait or fried smelts with lemon and brown bread and butter, or a savoury—such as croûtes of finnan haddock, or sardines on toast, or angels on horseback, to the menu.

SUNDAY NIGHT SUPPER.—Chicken bouillon ; game pie ; celery and walnut salad ; Lancashire nuts ; dates or figs and mandarines ; biscuits, celery, cheese, and coffee.

THE FIRST COURSE

CAVIARE AND HOW TO SERVE IT

AS soon as caviare arrives, place it in the refrigerator or on ice, without opening its container. If you have a caviare dish made to take cracked ice in the bottom, so that the caviare keeps chilled during its service, use it, otherwise leave caviare in its own container, but place it on a dish lined with cracked ice, decorating the ice round the dish with fingers of lemon, which should always accompany caviare. The Americans always serve minced onion with caviare. The French sometimes hand with it a dish lined with four lettuce leaves, one leaf containing minced onion, another minced hard-boiled egg yolk, another minced olives, and another minced hard-boiled egg white mixed with a little chopped parsley. The Germans serve a pot of caviare embedded in ice in the centre of a large oval plate. At each side of it they place one or two butter balls and one or two fingers of lemon, and decorate both with sprigs of parsley. Always offer freshly made thin toast with caviare. Sometimes thin brown bread and butter is substituted for toast, or offered as well. When a very simple service of caviare is wanted, thinly butter caviarets, allowing one to each person, put a spoonful of caviare in each, and serve

on individual plates with a finger of lemon at the side. No metal must touch caviare. Serve it with a wooden fork or spoon.

CAVIARE TITBITS

canapes
pepper and salt

caviare
lemon juice and whipped cream

Cut hot buttered toast into canapes, $2\frac{1}{2}$ inches long, 1 inch wide and $\frac{1}{4}$ inch thick. Mix caviare with pepper, lemon juice, and salt to taste. Spread canapes with the mixture. Pipe a trail of whipped cream down the middle of each. Serve as a relish with cocktails.

FISH COCKTAILS.

Fish cocktails can be made of diced lobster, shredded crabmeat, whole shrimps, whole oysters, diced prawns, or a mixture of oysters and shrimps. They should be served in cocktail glasses in turn embedded in shaved ice. Tiny glass bowls could be used for fish cocktails if they were placed in soup plates lined with ice. I have even seen orange shells and tomato shells used for serving fish cocktails when glasses were not available.

TO GARNISH FISH COCKTAILS.—Plant a sprig of chervil, fennel, parsley or a small celery tip in the centre of each. When serving fish cocktails in the shells of oranges or tomatoes put a wreath of greenery, such as smilax, fennel, parsley, watercress or mustard and cress, round the base.

COCKTAIL SAUCE FOR ONE PERSON

1 dessertspoon lemon juice
 $\frac{1}{4}$ teaspoon celery salt

1 dessertspoon tomato catsup
 $\frac{1}{2}$ teaspoon olive oil

2 drops tabasco

Mix catsup, lemon juice, tabasco, celery salt, and a dash of Worcester sauce together, then stir in olive oil by degrees and use very cold for making one fish cocktail for any shell fish.

AMERICAN OYSTER COCKTAIL

20 small oysters
 $1\frac{1}{2}$ dessertspoons Worcester
sauce
5 drops tabasco

2 tablespoons tomato catsup
3 teaspoons lemon juice
1 saltspoon salt
 $\frac{1}{2}$ saltspoon cayenne

Mix lemon juice, tomato catsup, Worcester sauce, salt, cayenne and tabasco together. Stand on ice in a refrigerator till well chilled. Put 5 oysters in each cocktail glass and pour over each a tablespoon of the mixture. If you like a lot of sauce only use this quantity for 15 oysters—for 3 persons.

To VARY OYSTER COCKTAIL.—Add to the recipe given one tablespoon minced celery, pimento, or grated horseradish.

PRAWN COCKTAIL

6 prawns	$\frac{1}{2}$ teaspoon Worcester sauce
$\frac{1}{2}$ lemon	1 teaspoon tomato catsup
$\frac{1}{2}$ teaspoon pure malt vinegar	$\frac{1}{2}$ teaspoon freshly grated horseradish
6 drops tabasco	

For 1 person.—Mix together in a basin the catsup, Worcester sauce, vinegar, horseradish, tabasco, and the strained juice of the lemon. Add to prawns, after removing the dark streaks down their backs. Stand in a refrigerator till chilled. Serve in a cocktail glass.

LOBSTER COCKTAIL

1 cup lobster meat	$\frac{1}{2}$ cup lemon juice
$\frac{1}{2}$ cup tomato catsup	2 teaspoons Worcester sauce
$\frac{1}{2}$ teaspoon tabasco	$\frac{1}{2}$ teaspoon chopped chives
<i>salt and paprika to taste</i>	

For 3 persons.—Mix together in a basin the lemon juice, tomato catsup, Worcester sauce, tabasco, chopped chives and salt and paprika to taste. Add lobster meat. Chill in the refrigerator and serve in 3 cocktail glasses.

WHAT TO ALLOW PER PERSON

Five or six oysters for oyster cocktail.

One-third cup of diced lobster for lobster cocktail.

One-third cup diced shrimps for shrimp cocktail.

One-third cup shredded crab meat for crab meat cocktail.

SMOKED SALMON ESPAGNOLE

$\frac{1}{2}$ lb. smoked salmon	2 eggs
$\frac{1}{2}$ oz. butter	2 tablespoons milk
salt and pepper	2 teaspoons minced pimento
<i>cayenne to taste</i>	

Break eggs into a basin. Beat lightly. Season with salt, pepper and cayenne to taste. Turn into a saucepan, add butter, pimento, milk, and stir over a very low heat until the eggs begin to set, then remove the pan from the fire and keep stirring for a moment or two before turning out on to a cold dish. Sometimes I serve eggs piled in the centre of a silver dish with tiny rolls of salmon round. Sometimes I spread the salmon with cold scrambled egg, roll it up and serve it with a tiny sprig of parsley sticking out of each end of the roll. *Enough for 4 persons.*

FRUIT COCKTAILS

FIERY CROSS

1 heaped tablespoon grape- fruit pulp	small ripe strawberries
$\frac{1}{4}$ peach or nectarine (cut up)	$\frac{1}{2}$ tablespoon diced pineapple curaçao to taste

For 1 person.—Mix grapefruit, pineapple and peach or nectarine in a basin. Add a dash of lemon juice and a tablespoon of mixed grapefruit and pineapple juice, and chill in the refrigerator. When required, arrange in a glass and garnish with a ring of halved strawberries. Sprinkle with curaçao to taste.

The addition of a little chopped peach, nectarine or pear is an improvement to any cocktail.

ORANGE BLOSSOM COCKTAIL

9 tablespoons grapefruit pulp	6 tablespoons pineapple pulp
6 teaspoons castor sugar	3 marshmallows
1 teaspoon grand marnier, or maraschino	

Mix either shredded, fresh, or tinned pineapple with the grapefruit. Sprinkle with sugar, then stand for 3 or 4 hours to chill in the refrigerator, stirring occasionally. When required, divide the mixture between six glasses, sprinkle over each one teaspoon of grand marnier or maraschino and serve at once with half a marshmallow on top. *Enough for 6 persons.*

SOUPS

ICED CHICKEN BOUILLON

(Bouillon de Volaille Frappé)

For 4 persons.— $1\frac{1}{2}$ pints chicken bouillon, $1\frac{1}{2}$ teaspoon minced parsley. The bouillon should be rich enough to have formed a jelly. Melt the jelly in a saucepan, stir in the minced parsley,



turn into a wet enamelled baking dish, leave till cold, then serve iced either beaten slightly with a fork or cut into cubes. Serve in bouillon cups, accompanied by hot cheese wafers. *In season*—in summer.

ICED RUSSIAN BOUILLON

(*Bouillon Frappé à la Russe*)

2½ pints chicken or veal stock	4 medium beetroots
1 small bayleaf	1½ teaspoon salt
¼ cup chopped celery leaves	2 tablespoons granulated gelatine

pepper to taste

For 6 persons.—Prepare beetroot as for boiling. Sprinkle with salt, and steam until tender, from 1½ to 2½ hours, depending on age. When tender, peel, and rub through a sieve. Place the beet purée, stock and seasonings in a saucepan. Simmer closely covered for ½ an hour. Strain through a jelly bag. Stir in gelatine, softened in 2 tablespoons cold water. Pour into an enamelled baking dish rubbed with olive oil. Stand in a refrigerator till set and cold. Serve lightly pricked with a fork, or cut into cubes, in bouillon cups, or simply set in bouillon cups. If liked, ½ cup of stiffly whipped cream can be stirred into the bouillon just before it begins to set. The result must be streaky, not creamy. *In season* all the year round.

ICED CELERY OR CUCUMBER BOUILLON

(*Bouillon Frappé à la Américaine*)

3 teaspoons lemon juice	1½ pints chopped celery or cucumber
2½ pints cold water or white stock	2¼ tablespoon gelatine
	1 small onion

1 sprig parsley

For 12 persons.—Place the celery or cucumber, sliced, peeled onion, parsley, and stock or water in a saucepan. Add 3 or 4 white peppercorns and a small blade of mace. Cover and simmer for 1 hour, then strain through a jelly bag. There should be 9 gills left. Season to taste with salt and pepper. Stir in the gelatine, soaked in cold water and leave till slightly cool. Stir in lemon juice. Pour into a wet enamelled dish to the depth of one inch. Stand till set, chill in the refrigerator and cut into cubes. Serve piled up in bouillon cups, decorated with ½ cup cream, stiffly whipped, after flavouring with parsley, or the cream can be stirred into the bouillon before it sets, so that it looks streaky. *In season* all the year round.

CLEAR SOUPS

CLEAR SOUP WITH EGG FLUFF

(Consommé aux Oeufs)

Beat the whites of 3 eggs to a stiff froth, sprinkle with paprika, turn into a soup tureen or divide between 12 hot soup cups. Have $4\frac{1}{2}$ pints of clear soup boiling hot and pour into a soup tureen or cups. *In season* all the year round.

CLEAR SOUP WITH GREEN PEAS

(Consommé aux Petits Pois)

Boil 1 pint of green peas in salted water till tender. Drain and add to 9 gills of boiling hot consommé, flavoured with sherry or Madeira to taste. Use rinsed bottled or tinned peas when fresh are not available. *In season* all the year round.

CLEAR SOUP WITH SPINACH CUSTARD DICE

(Consommé aux Epinards)

For 12 persons.—Pick and wash 1 lb. spinach in 3 or 4 waters. Drain and turn into a saucepan. Add $\frac{1}{2}$ teaspoon salt. Cook slowly, without the lid, till the spinach is tender, then drain and rub through a sieve. Stir in a beaten egg and season to taste. Bake gently in a buttered, fire-proof dish, till firm, standing the dish in a baking tin containing a little hot water. When firm, remove from the oven, then gently turn on to a board. Cut into strips, then into diamonds or other fancy shapes. Heat in a double boiler over boiling water for a few minutes, then turn into a hot tureen or soup cups. Pour over boiling consommé, coloured with beetroot juice. *In season* all the year round.

CLEAR CALF'S HEAD SOUP

(Consommé, Tête de Veau)

$\frac{1}{2}$ calf's head	3 pints rich beef stock
6 peppercorns	2 cloves
1 slice turnip	4 stalks celery
1 small onion	1 small blade mace
1 carrot	1 tablespoon arrowroot
1 sprig parsley	3 pints water
	$\frac{1}{2}$ bayleaf

For 8 to 10 persons.—Wash and bone the head after soaking it for 3 or 4 hours in cold salted water. Remove the brains and tongue. Tie the head meat in a piece of muslin. Chop the bones and, meanwhile, let the meat, just covered with cold water, come to the boil. Rinse the head and place in a saucepan with the stock, water, half the cleaned and sliced vegetables and seasoning, and bones. Bring gently to the boil, skim, cover, and simmer very slowly for $3\frac{1}{2}$ hours. Strain the stock into a basin. When cold, carefully remove any fat, then turn the stock into a clean stewpan with the remainder of the vegetables, the white and shell of 1 egg and $\frac{1}{4}$ lb. lean chopped beef. Whisk over the fire until the soup comes to the boiling point. Draw to one side, simmer for 10 minutes, then strain through a jelly bag. Return to a clean saucepan, bring to the boil, stir in the arrowroot, mixed till smooth in a little clear cold stock, boil for 2 or 3 minutes, then add sherry to taste and lemon juice. Serve garnished with forcemeat balls or with pieces of the head, washed in hot water. *In season* all the year round.

CREAM SOUPS

CREAM OF ALMONDS

(*Purée d'Amandes*)

$1\frac{1}{2}$ quarts rich chicken stock	$\frac{1}{2}$ lb. blanched almonds
$1\frac{1}{2}$ tablespoons butter	$\frac{1}{2}$ pint cream
salt, pepper and paprika to taste	$1\frac{1}{2}$ tablespoons flour

For 6 persons.—Melt the butter in a saucepan. Stir in the flour and, when frothy, dilute with one cup of the chicken stock. Stir till you get a smooth sauce, then add the almonds, put through a fine meat chopper to the remainder of the stock. Cook for a few minutes, then stir into the sauce. Season to taste, then gradually stir in the cream. Serve in cups with a teaspoonful of whipped cream, flavoured with a little chopped chives or parsley floating in each. *In season* all the year round.

CREAM OF ASPARAGUS

(*Purée d'Asperges*)

50 heads of asparagus	1 pint milk
$1\frac{1}{2}$ pints white stock	1 gill cream
1 oz. butter	1 oz. flour

For 6 persons.—Scrape asparagus and remove the tips. Cut the stalks into small pieces. If using tinned asparagus, drain well, remove tips, then put stalks to boil for 5 minutes in a pint of cold water. If using fresh asparagus, bring the stalks to the boil in a saucepan, then add the asparagus tips and cook till tender. If using tinned, boil with a slice of onion for $\frac{1}{2}$ an hour in the stock. Rub the asparagus stalks through a fine sieve. Now melt the butter in a saucepan, add flour, stir till frothy, then stir in the milk. Keep stirring till boiling, then stir in the stock and asparagus purée, and season with salt and white pepper to taste. Simmer gently for 10 minutes, then add the asparagus tips. When piping hot, stir in the cream and serve, if using fresh asparagus tips, they should have been boiled in salted water till tender. If using tinned, they should have been rinsed in cold water and drained. This soup can be served with a teaspoon of cream floating in each cup or plate, as well as with the cream used in the recipe, or merely accompanied by a dish of hot, fried croûtons. If you like asparagus soup a very delicate green, you can colour it with a little raw spinach mashed, and the green squeezed through a piece of cheese cloth. *In season* all the year round.

CREAM OF CAULIFLOWER DUBARRY

(*Crème Dubarry*)

1 onion	1 walnut of butter
white part of 1 leek	2 tablespoons flour
1 pint boiling milk	1 $\frac{1}{2}$ quarts water
1 cauliflower	2 tablespoons cream

Melt the butter in a saucepan. Add the onion and leek, finely chopped, and fry, without colouring, for 2 minutes. Stir in the flour and keep stirring for 1 minute, then add milk and water, and stir continually till boiling. Add a cauliflower, soaked downwards in salted water for an hour and cut in pieces. Season with salt, pepper, and grated nutmeg to taste, then cover and boil steadily for 25 minutes. Rub through a sieve, return to the saucepan. Add the cream, as suggested, or more if liked, and serve at once. *Enough for 8 persons.*

CREAM OF LETTUCE

(Purée de Laitue)

$\frac{3}{4}$ pint outer lettuce leaves	1 gill fresh celery leaves
1 small onion	1 potato
1 clove garlic	2 cups water
2 cups milk	1 cup white stock
$1\frac{1}{2}$ teaspoons salt	pepper and paprika to taste

For 4 or 5 persons.—Pack the leaves closely down in a measuring cup to measure. If you haven't the proper quantity of celery leaves, make it up in lettuce leaves or spinach. Put the leaves, water, stock, garlic, peeled onion, and a slice of stale bread in a saucepan. Boil and cover for $\frac{1}{2}$ an hour. Strain, add milk, bring to the boil and season to taste. Thicken, if liked, with a tablespoon of cornflour, diluted in stock or water. Any left over cream can be added as well. Serve, garnished with 1 heaped teaspoon minced parsley. *In season* from April to November.

CREAM OF MUSHROOMS

(Crème de Champignons)

$\frac{1}{2}$ lb. mushrooms	4 cups chicken broth
1 slice onion	2 tablespoons white wine
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup cornflour
1 cup cream	salt and pepper

Peel and chop the mushrooms. Heat the broth—veal will do if you haven't chicken—add mushrooms to the broth mixed with onion. Cook 20 minutes and rub through a sieve. Re-heat. Melt butter in a saucepan, then stir in the cornflour. When it bubbles add $\frac{3}{4}$ of the mushroom and soup liquid, then the remainder. Stir in the cream and wine. Season to taste. Serve with fried croûtons. *Enough for 5 or 6 persons.*

CREAM OF VEAL

(Crème de Veau)

1 gill cream	4 pints veal stock
1 teacup milk	2 oz. cornflour
2 egg yolks	salt, pepper, and celery salt to taste

For 6 to 9 persons.—Strain the stock into a saucepan. Dissolve the cornflour in a little cold milk, add the remainder of the milk and pour into the soup. Stir till the soup is boiling. Mix

the cream with the egg yolks in a basin, stir in quickly a cupful of the boiling soup, then mix cream, soup and yolks quickly into the soup in the saucepan. Stir till very hot but not boiling. Season to taste and serve at once. *In season* all the year round.

CREAM OF VEGETABLE MARROW

(*Crème de Courge*)

1 quart weak white stock	1 large vegetable marrow
1 onion	1 leek
salt and pepper to taste	2 oz. butter
3 oz. flour	1 pint milk

Melt 1 oz. of the butter in a saucepan. Add the minced onion and chopped vegetable marrow, skin and seeds removed, the peeled onion, and washed and prepared leek. Cover and simmer 20 minutes. Add stock and milk, cover and simmer 35 minutes, or till tender. Rub all through a hair sieve. Melt the remainder of the butter, stir in the flour till frothy, then all the soup, and stir till boiling, cover and simmer for 5 minutes, then season to taste and serve with or without diced fried bread.

CREAM OF BEETROOT

(*Purée des Betteraves*)

4 small beetroot	1 pint white stock
1 pint milk	1 egg
2 tablespoons flour	1 tablespoon butter
<i>salt and pepper to taste</i>	

For 6 persons.—Wash the beets carefully but well. Place them in a saucepan and cover with boiling water. Cover the pan and simmer for 1½ hours or longer, depending on the size of the beets. Dip them in cold water, when the skins will come off easily, then put them through a meat chopper, saving any juice that flows from them. Heat stock in a saucepan. Skim, then stir in the beet purée and juice. Simmer 20 minutes, strain, and keep hot in a saucepan, while you melt the butter in a large saucepan, stir in the flour, and when well-blended, stir in the milk by degrees. Keep stirring till the sauce is smooth, thick and mellow to taste, then beat in the purée and juice, a little at a time. When piping hot, season to taste, then stir into it a well-beaten egg in a soup tureen. Serve at once. The soup is improved if a dish of whipped cream, or sour cream or cream soured with lemon juice, is passed round with it. *In season* all the year round.

HARE SOUP

(Purée de Lievre)

1 fresh brown hare	3 oz. lean bacon or ham bone
2 oz. butter	2 medium sized onions
2 oz. flour	4 shallots
12 peppercorns	$\frac{1}{2}$ pint port wine
1 blade mace	2 teaspoons salt
3 cloves	1 bayleaf
1 carrot	$\frac{1}{2}$ teaspoon sugar
	2 quarts stock

For 7 to 8 persons.—Skin the hare, dip a cloth in tepid water and wipe it carefully all over, changing the water, if necessary. Remove the eyes, cut up the hare to where the ribs begin. Clean, remove and skin kidneys and liver. Wring a cloth out of fresh water and wash all the inside of the hare perfectly clean, especially the skinny parts. Break the diaphragm and let the blood run into a clean dry basin. Remove and rinse the heart in a little water and strain the water into the blood. Joint the hare, dividing the bones at one chop to avoid splintering. Keep some of the best joints to cook as cutlets or fillets or in a pie. Put butter and bacon, freed from rind and cut small, into a large, strong pot. When smoking hot, add peeled and sliced onions, scraped and sliced carrot and peeled shallots. Fry for 2 minutes, stirring all the time. If the bacon is fat, use less butter. Dip each joint in the flour. Fry on both sides to a soft dark brown. Sprinkle in the remaining flour. Add stock. If water has to be used, add 2 lb. beef, one scraped head of celery, washed and diced, 2 tablespoons chopped and peeled turnip. Add salt. Bring slowly to the boil, then skim carefully and add cloves, mace, peppercorns, bayleaf and sugar. Simmer very slowly for 2 or 3 hours, if young. If old, for 4 hours. When tender, strain the soup through a hair sieve. Cool, and meanwhile remove the meat from the bones and pass it through a mincer, then pound it well in a mortar, moistening it with a little stock and pass it through a hair sieve. Return the strained stock to the saucepan when the soup is required, bring to the boil, place 3 or 4 tablespoons of sieved meat into a basin, and thin it down gradually with some of the hot stock. Do not add a lot of stock at once or the soup will lump and curdle. Mix meat and stock to a smooth paste, then thin down to a

creamy consistency with more soup and turn into a saucepan. Rinse out the basin with a little hot water and add this to the soup. Stir constantly till boiling, then add $\frac{1}{2}$ pint of port gradually, more seasoning, if required, and a dash of cayenne. Sherry could be used if liked, but is not so good. Draw the pan to the side of the fire, and when the soup is off the boil, strain in the basin of blood, stir in carefully until the soup looks brown, re-heat, stirring constantly, but do not boil. Serve garnished with egg balls. *In season* August to March.

FISH

STEWED CONGER EEL

(*Anguilles de mer à la Française*)

2 lb. congereel	1 onion
1 clove garlic	3 sprigs parsley
salt and pepper to taste	water to cover
3 tablespoons cream	2 teaspoons chopped parsley

Slice and wash the eels well, place them in a saucepan with sliced onion, parsley, garlic, salt and pepper to taste and water. Bring to the boil, and boil without a lid on the pan till the fish is ready. Then remove the fish and keep it warm while you allow the liquid to cook down to two-thirds its original quantity, then strain it and thicken it with a little cornflour dissolved in milk. Stir till boiling. Boil a moment or two, then draw the pan to the side of the fire and stir in cream and parsley. Serve the fish on a dish with the sauce poured over and accompanied by steamed or boiled potatoes. *In season*—September to May. *Enough for 6 persons.*

LOBSTER MOULDS WITH SHRIMP CREAM SAUCE

(*Homard à la Bourbon*)

1 glassed or tinned lobster	1 tablespoon butter
1 tablespoon flour	3 eggs
1 cup milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon lemon juice	shrimp sauce

Melt the butter in the top of a double boiler and when it begins to brown add the flour. Stir till smooth, then stir in milk, salt and paprika. Keep stirring over boiling water in the pan below until the mixture is thick. Add the minced lobster and lemon juice. Remove the pan from the fire and, when cool,

stir in the slightly beaten egg yolks and fold in the stiffly frothed whites. Fill buttered moulds two-thirds full. Place in a baking tin a quarter filled with warm water. Bake in a moderate oven for 20 minutes. Serve turned out on a hot dish, masked with shrimp sauce. *Enough for 3 or 4 persons.*

LOBSTER A LA NEWBURG

(Homard à la Newburg)

1 boiled lobster	1 glass brandy
1 glass sherry	4 egg yolks
$\frac{1}{2}$ pint cream	1 small onion

Slice lobster into pieces $\frac{1}{2}$ an inch thick. Melt a walnut of butter in a saucepan. Add onion and cook till light brown, then stir in lobster and brown both. Add brandy, set fire to it, and when it stops burning, add sherry, and stir all together. Beat the egg yolks and cream together. Strain and stir into the lobster over a slow fire until mixture thickens, *but it must not boil*. Stir in 1 teaspoon minced parsley and serve with boiled rice, on rounds of toast or in pastry cases. *Enough for 4 persons.*

COQUILLES D'HOMARD

2 lb. lobsters	2 tablespoons melted butter
3 level tablespoons flour	$\frac{3}{4}$ pint new milk
12 mushrooms	1 saltspoon grated nutmeg
1 teaspoon salt	saltspoon cayenne pepper
	2 tablespoons grated Parmesan cheese

For 6 persons.—Halve the lobsters, split and crack the claws and remove all meat. Cut when possible into pieces $\frac{1}{2}$ inch long. Put melted butter into a saucepan. Add flour and, when frothy, gradually stir in the hot milk. Season with salt, cayenne and nutmeg. Stir briskly and boil for 2 minutes. Add the lobster and sliced mushrooms, using either bottled or fresh mushrooms cooked in milk. Mix gently and boil 5 minutes. Pile into 6 buttered shells, sprinkle with cheese, place the shells in a tin and bake 10 minutes. Serve on a hot dish with a folded napkin underneath.

SCALLOPED OYSTERS

(Huîtres au Gratin)

1 pint oysters	2 tablespoons cream or milk
1 $\frac{1}{2}$ cups stale breadcrumbs	$\frac{1}{2}$ cup melted butter
	2 tablespoons oyster liquor

For 4 persons.—Stir the melted butter into the crumbs, then cover the bottom of a buttered, shallow fireproof baking dish with a thin layer of the buttered crumbs. Arrange the oysters on top. Sprinkle with salt and pepper, then with oyster liquor mixed with the cream. Repeat in layers. Cover with the remainder of the crumbs. Bake $\frac{1}{2}$ an hour in a hot oven. There should only be two layers.

SCALLOPS AU GRATIN

(Petoncles au Gratin)

18 scallops	1 gill white sauce
1 oz. butter	1 cup crumbs
pepper and salt to taste	

For 6 persons.—Butter the shells well, sprinkle rather thickly with breadcrumbs and arrange two scallops in each. Sprinkle with cayenne, minced parsley and a squeeze of lemon juice. Season the crumbs with pepper and salt to taste. Brush the scallops with white sauce, sprinkle with crumbs, dab with butter and bake for about 20 minutes. Can be seasoned with grated nutmeg if liked.

SOLE VERONIQUE A LA BERKELEY

2 large filets of sole	1 ladleful fish stock
7 or 8 muscatel grapes	1 egg yolk
1 glass white wine	3 soupspoons cream
1 oz. butter	

Place the filets of sole on an earthenware dish, thickly smeared with butter. Season with salt. Add wine, grapes and fish stock. Cook in the oven covered with buttered paper for 10-12 minutes. Remove the fish from the dish, then add cream and butter to the stock. Bind the mixture with yolk of egg. Season to taste with lemon juice and cayenne, then pour over the fish. Brown quickly under the grill. Enough for 2 persons.

TIMBALES OF WHITING

(Timbales de Merlan)

2 whiting	2 eggs
1 oz. butter	salt and pepper
1 oz. flour	lemon juice
$\frac{3}{4}$ gill milk	cream

Sufficient for 4 persons.—Remove the flesh from the whiting, rub through a sieve. Melt the butter and add the flour and milk. Bring to the boil. Stir in the fish, beaten eggs, salt, pepper, and a few drops lemon juice. Mix thoroughly. Add a little cream. Steam in buttered moulds, covered with buttered paper for 20 minutes. Serve with white sauce.

SAUCES AND STUFFINGS

BURNT ALMOND SAUCE

1 cup boiling water
 $\frac{1}{2}$ cup almonds
 1 cup sugar

Spread the sugar evenly over a hot iron frying pan. Place on the stove. Stir gently with a spoon, moving the sugar constantly to the hottest part of the pan until melted to a smooth light brown syrup. Then very gradually stir in the boiling water and simmer from 5 to 10 minutes. The sugar will again harden but will melt in a few minutes. Chop the blanched, peeled and lightly roasted almonds finely and add to the sauce. If too thick when cold add a little hot water and boil again. Serve with sponge pudding.

CREAM SAUCE

1 small onion
 2 oz. butter
 2 tablespoons flour
 $\frac{1}{2}$ bayleaf
 1 small carrot
 1 oz. lean ham
 1 sprig thyme and parsley
 salt and pepper to taste

Melt the butter in a saucepan. Stir in chopped onion, carrot and ham. Cook, stirring frequently, for 2 or 3 minutes, then add the flour and stir well. Moisten with equal quantities of milk and white stock, till you get a very thin sauce, then add herbs and cook for 20 minutes till the sauce thickens a little, then add the yolk of one egg and an oz. of fresh butter. If not thick enough add another egg yolk. Sieve before using.

CUMBERLAND SAUCE

2 tablespoons redcurrant
 jelly
 $\frac{1}{2}$ teaspoon made mustard
 Cayenne and salt to taste
 1 tablespoon vinegar
 $\frac{1}{2}$ gill port wine
 1 orange
 1 lemon

Cut thinly peeled orange and lemon rind into fine shreds and cook in $\frac{1}{2}$ gill water for 5 minutes. Strain, return the peel to

the saucepan. Add wine, mustard, orange and lemon juice, cayenne and vinegar. Simmer for a few minutes and serve cold with any kind of game.

FLUFFY FRUIT SAUCE

1 egg white 1 cup icing sugar
 1 cup mashed fruit

Bananas, strawberries, raspberries, peaches or apricots or any other fresh or tinned fruit pulp, also grated apple, may be used. Beat the sugar, egg and fruit together until light and frothy for about 20 minutes. Serve with steamed sponge puddings.

GERMAN SAUCE

2 egg yolks 1 tablespoon water
 1 tablespoon castor sugar 1 wineglass sherry

Stir all the ingredients together in the top part of a double boiler over boiling water, till they begin to thicken. Serve hot.

MUSHROOM RELISH FOR GRILLED STEAKS

1 lb. fresh mushrooms 3 teaspoons minced onions
 $\frac{3}{4}$ cup minced pimento $\frac{1}{2}$ teaspoon salt
 4 tablespoons butter $\frac{1}{4}$ teaspoon paprika
 2 dessertspoons chopped parsley

Peel, wipe and roughly chop the mushroom caps and stalks. Melt the butter till smoking hot. Add pimento, salt, onion and paprika, after frying chopped mushrooms. Simmer 5 minutes, add parsley. Serve spread on grilled steaks.

PIQUANT SAUCE

(Sauce piquante)

1 pint brown sauce 2 tablespoons vinegar
 2 tablespoons minced 2 tablespoons chopped capers or
 shallot or onion $\frac{1}{2}$ capers and $\frac{1}{2}$ pickle
 1 teaspoon chopped parsley

Simmer the capers, shallot, pepper and salt and 1 teaspoon chopped parsley in the vinegar till the shallot is tender. Add the stock, bring to the boil. Serve with fish or cold meat.

SPICED BRANDY SAUCE

2 tablespoons brandy 4 tablespoons sugar
 $\frac{1}{2}$ pint boiling water 4 whole cloves
 $\frac{1}{2}$ inch cinnamon stick yellow rind 1 lemon

Stir the brandy and sugar over fire until the sugar begins to brown. Add water, cloves, cinnamon stick, lemon rind and 4 tablespoons sugar. Boil 5 minutes, then add brandy and juice of 1 lemon. Serve hot with plum pudding.

STRAWBERRY CREAM SAUCE

$\frac{1}{2}$ cup strawberry purée	1 tablespoon maraschino or grand marnier
sugar to taste	1 cup whipped cream

Mix all the ingredients well together and serve with junket or ice cream.

STRAWBERRY HARD SAUCE

$\frac{1}{4}$ cup butter	1 cup icing sugar
$\frac{3}{4}$ cup strawberries	

Cream the butter. Add sugar gradually and then strawberries. Beat until the berries are well smashed. Serve with custards.

BREAD AND CHESTNUT STUFFING

1 cup breadcrumbs	3 cups chestnut purée
1 tablespoon minced onion	$\frac{1}{2}$ cup melted butter or margarine
2 heaped tablespoons chopped parsley	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ cup cream

Boil till tender a quart of large French chestnuts, slit with a sharp knife, then shell and skin and rub through a sieve. Stir in the other ingredients. Use for stuffing roast chicken or turkey.

OYSTER STUFFING

1 cup oysters	1 cup breadcrumbs
$1\frac{1}{2}$ teaspoons lemon juice	$\frac{1}{2}$ tablespoon minced parsley
$\frac{1}{4}$ cup melted butter	$\frac{1}{2}$ teaspoon salt
	pepper to taste

Clean the oysters and remove their tough muscles. Add the oysters to other ingredients and moisten with about 2 tablespoons of oyster liquor. Use for stuffing cod, halibut and other white fish which are to be baked.

RICE STUFFING

2 cups boiled rice	2 minced hard-boiled eggs
2 teaspoons minced onion	2 tablespoons bacon fat
1 cup cooked celery	2 teaspoons Worcester sauce

Boil the celery, then add celery water to a little stock and cook the rice, drain it well. Mix the ingredients all together, seasoning to taste. This is used for stuffing breast or boned shoulder of lamb which is to be roasted.

MEAT DISHES: BEEF AND VEAL

ABONDIGAS

1 lb. lean rump steak	2 large olives
1 thick slice bread	1 minced onion
4 large tomatoes	$\frac{1}{2}$ cup stoned raisins

Put the steak through a mincer with a fine knife. Mix the onion, chopped olives, chopped stoned raisins and bread, which has been steeped for a few seconds in boiling water and the water squeezed out, and pepper, salt and paprika to taste. Divide in equal portions. There should be six. Shape each one into a rather flat round with thickly floured hands, then prepare the gravy. Boil sliced tomatoes in a covered saucepan in enough water to prevent them burning with 2 slices of onion and pepper and salt to taste. Boil till tender, then rub through a sieve. There should be $\frac{3}{4}$ cup of purée, if not, make up the quantity with water or stock. Pour the liquid into a casserole, then lay the abondigas in side by side, but taking care they do not touch. Cover and cook gently for $1\frac{1}{2}$ hours. Serve with mashed potatoes.

FILLETS OF BEEF NEAPOLITAN

(*Filets de Boeuf à la Neapolitaine*)

2 lb. steak	3 oz. butter
$\frac{1}{2}$ lb. mushrooms	1 egg
3 tablespoons bread-crumbs	$\frac{1}{2}$ pint brown sauce or gravy
1 oz. boiled ham	1 tablespoon grated horseradish
12 peppercorns	2 tablespoons red currant jelly

Pour the sauce or gravy into a small saucepan. Add the ham, horseradish, red currant jelly, peppercorns and a small sprig each of thyme and parsley. Cover and simmer for 20 minutes, then strain and keep hot. Cut the steak, which should be rather thick, into rounds. Melt the butter till smoking hot, then fry the egged and crumbed steaks in 2 oz. of butter from 10-12 minutes, turning several times during the cooking. Meanwhile fry the peeled and chopped mushrooms in another saucepan in

the remainder of the butter. Serve the entrée in this way: Make a border of 2 lb. mashed potatoes, then stand fillets round and pour the sauce round the fillets. Pile mushrooms in the centre. *Enough for 6 to 8 persons.*

STEAK MARCHAND DE VIN

(*Entrecôte Marchand de Vin*)

1 oz. butter	1 fillet of rump steak
1 wineglass red wine	1 teaspoon tomato purée
3 mushrooms	1 shallot
pepper, salt	marrow, from a bone

For 1 person.—Melt the butter in a saucepan. Add the chopped shallot, chopped, peeled mushrooms, pepper, salt, tomato purée and wine. Simmer 6 minutes. Meanwhile grill or fry a small piece of fillet of steak. When ready, arrange on the serving plate and place on it 2 pieces of marrow from the bone. Pour the sauce over and sprinkle with a little chopped parsley.

DEVILLED STEAK

(*Bifteck Diable*)

1½ or 2 lb. stewing steak	2 tablespoons flour
1 large onion	2 tablespoons butter or dripping
1 teaspoon mustard	3 tablespoons vinegar
1 teaspoon salt	½ teaspoon pepper
2 cups stock or hot water	¼ teaspoon paprika

For 6 persons.—Melt the fat till smoking hot in a frying pan. Add the sliced onion, and when brown remove from the pan and cook the steak cut in strips and dipped in flour in the remaining fat. Remove the meat from the pan. Add the seasonings, the remainder of the flour, and the vinegar, stir well for a moment or two, then add hot water. Return the steak to the pan, cover closely and simmer till tender, from 2½-3 hours. Serve the meat on a hot dish with the gravy poured over and surrounded with boiled potatoes.

HUNGARIAN GOULACHE

2 lb. steak	4 small onions
1 quart tomatoes	salt, pepper, paprika

For 6 to 8 persons.—Arrange the steak, cut in small pieces in the bottom of a saucepan or casserole. Sprinkle with salt and

pepper. Cover with a layer of sliced onion, then meat, and repeat these layers till the dish is full. Add enough cold water or weak stock to show above the meat. Cover the saucepan or casserole and bring to the boil, placing an asbestos mat over the gas when using a casserole. Cover with tomatoes, allowing 1 pint of chopped fresh or tinned tomatoes to each pound of meat. Cover and simmer gently for 2 hours or until the meat is tender, then add 1 quart small peeled potatoes and season. Cook for a further 15 minutes and serve.

WESTPHALIAN HOT POT

$3\frac{1}{2}$ lb. shoulder or shin of beef	6 medium onions
$\frac{1}{2}$ cup sugar	2 tablespoons dripping
salt, pepper, paprika	1 quart tinned tomatoes
	1 bayleaf

Fry the onions in hot dripping till golden brown, then fry the seasoned meat, browning it carefully all over. Add a bayleaf. Cover and simmer for $1\frac{1}{2}$ hours, slowly adding hot water as necessary. Add fried onions, tomatoes, and sugar, and finish cooking. The gravy should be thick and the meat browned. Serve with mashed potatoes and gherkins. *Enough for 10 persons.*

VEAL ROLLS

2 cups lean veal	1 onion
2 cups fat bacon	$\frac{1}{2}$ green pepper or pimento
pepper, salt, paprika	sage to taste

Put veal, bacon, onion and pepper through a mincer. Season to taste with sage, pepper, salt and paprika, then mix well together, using a little beaten egg if not moist enough to form into rolls. Shape into rolls with your fingers, dredge with flour and fry a light brown. Serve very hot with mashed potatoes.

VEAL OLIVES

(*Veau Farci*)

$1\frac{1}{2}$ lb. lean veal	1 cup breadcrumbs
$\frac{1}{2}$ teaspoon onion juice	butter or margarine
salt, pepper, celery	1 egg
salt	2 cups water



For 6 persons.—Cut thin slices of veal into 4 inch squares. Mix the crumbs, onion juice, beaten egg, chopped trimmings of the meat and seasonings to taste and add enough melted fat to bind the ingredients together. Put a spoonful of the mixture into each square and tie into rolls. Dip in seasoned flour. Brown in smoking hot fat, add water, cover closely and simmer till tender. Remove the strings before serving on a hot dish with mashed potatoes, spinach or green peas.

QUENELLES OF VEAL

(Quenelles de Veau)

$\frac{1}{2}$ lb. veal	1 egg
1 oz. flour	$\frac{1}{2}$ oz. butter
ground mace	$\frac{1}{2}$ gill white stock

For 2 or 3 persons.—Melt the butter in a saucepan, stir in the flour and when smooth add $\frac{1}{2}$ gill white stock and stir till the mixture boils and leaves the sides of the pan. Put the veal through a mincer and beat till smooth. Stir in the “panada” and egg and beat till smooth, then rub through a wire sieve. Season to taste. Shape into quenelles. To do this, dip a dessertspoon into boiling water, then into the mixture. Dip a knife in hot water and with it shape the mixture into a nice oval shape. Dip another dessertspoon into hot water, then scoop the mixture gently into the second spoon and turn the quenelle into a buttered pan. When all are prepared and arranged in the pan, either saucepan or frying pan, pour in enough boiling water to cover them and cook very gently for about 10 minutes. Arrange in a circle on a hot dish after draining them on a clean cloth. Mask with white sauce and pile up a mound of spinach, buttered peas or fried mushrooms in the centre.

VEAL JARDINIÈRE

(Veau à la Jardinière)

2 lb. veal cutlet	1 tablespoon butter
1 pint green peas	8 small new carrots
12 button onions	salt, pepper

Melt the butter and when smoking hot brown the veal all over. Turn the veal and butter into a casserole, add peeled onions, scraped carrots, green peas, and pepper to taste. Pour over 1 gill stock. Cover closely and cook gently for 1 $\frac{1}{2}$ hours in a slow oven. Uncover, add peas, sprinkle with salt to taste, turn

the meat, recover and cook from $\frac{1}{2}$ to 1 hour till tender. Serve from the casserole with new, riced or mashed potatoes. *Enough for 6 to 8 persons.*

FRICASSED SWEETBREADS

1 pair sweetbreads	2 egg yolks
$\frac{3}{4}$ oz. sifted flour	1 gill milk
1 gill cream	$1\frac{1}{2}$ oz. butter
3 cloves	1 gill stock
pepper, salt	6 peppercorns

Blanch in this way. Wash and soak in cold water for 1 hour, then wash again and put in a saucepan. Cover with cold water, bring to the boil, skim, cover and cook 20 minutes, then press between two plates. Melt the butter, add the flour and when frothy, stir in stock and milk and bring to the boil after adding cloves and peppercorns. Season to taste. Add sweetbreads. Reheat.

VEAL BALLOTINE

3 lb. veal	2 tablespoons piquant sauce
9 cloves	(see page 244)
1 tablespoon gelatine	12 stuffed olives
salt and pepper	3 hard-boiled eggs
1 lemon	celery salt

Cook veal in just enough water to cover it, till tender. Pass through a mincing machine. Put the pan back on the fire with the stock. Add to it the juice of a lemon, cloves, salt, sauce, pepper, gelatine and celery salt to taste. Line a mould with halved olives and sliced eggs, then carefully add the minced veal and strain the gravy over. Stand in a cool place for 24 hours before serving. *Enough for 8 to 10 persons.*

FRIED CALVES' BRAINS

3 pairs calves' brains	2 quarts boiling water
1 teaspoon salt	$\frac{1}{2}$ gill vinegar
flour	parsley
egg	6 quarters of lemon
	breadcrumbs

Wash the brains in running cold water for $\frac{1}{2}$ hour, then remove the sinews and drain well. Plunge into water, add salt and vinegar and simmer for 2 minutes, then drain. Split the brains in two, lengthways. Roll them lightly in flour, then dip in

beaten egg and roll in fresh breadcrumbs. Place in a frying basket and fry in boiling fat for 6 minutes, or until golden brown, then remove, drain well and dredge lightly with salt. Serve on a dish lined with a folded napkin and garnish with parsley. *Enough for 6 persons.*

LAMB AND MUTTON

GRILLED LAMB NOISETTES

6 noisettes of lamb
salt, pepper

6 slices tinned pineapple
paprika

Ask your butcher to bone, cut and roll the meat, then cut it in thick slices. Keep in shape while cooking with tiny skewers. Grill, season with pepper and salt and paprika. Drain the pineapple slices well. Simmer them in a very little butter in a frying pan till delicately brown. Place the pineapple slices on a hot dish. Arrange a noisette on top of each. Garnish with parsley. Serve with mashed potatoes and spinach. *Enough for 6 persons.*

LAMB TERRAPIN

2 hard-boiled eggs
1½ cups stock
½ teaspoon salt
1 tablespoon flour

2 cups diced cold lamb
1 teaspoon dry mustard
2 tablespoons butter
1 tablespoon Worcester sauce
paprika

Remove superfluous fat from the lamb before dicing. Melt the butter, add mustard, flour, paprika and salt, and when well mixed stir in the sauce and stock. Cook for 5 minutes after the sauce has boiled. Then stir in the meat and sieved yolks, make piping hot and add chopped whites of eggs. Serve on rounds of lightly buttered toast. Put half a grilled tomato on top and ring round with boiled rice. *Enough for 2 or 3 persons.*

MUTTON CUTLETS WITH ONION SAUCE

(*Côtelettes de Mouton à la Soubise*)

6 or 7 mutton cutlets
1 oz. butter
2 large onions
1 oz. flour

4 tablespoons breadcrumbs
½ pint milk
½ gill cream
1 egg

For 6 or 7 persons.—Trim the cutlets till they are all of an equal size. Egg and crumb. Fry till golden on both sides in smoking

hot fat. Meanwhile melt the butter, stir in the flour, then milk. Bring to the boil, add onions, boiled, drained and finely chopped, cream and pepper and salt to taste. Make a border of 3 lbs. nicely mashed potatoes, seasoned to taste, stand the cutlets round and serve with the sauce poured round.

SADDLE OF MUTTON BUCHERONNE

(*Selle de Mouton à la Bucheron*)

1 saddle mutton	1 lb. mushrooms
1 lb. peeled new potatoes	1 gill stock
	1 tablespoon butter

Trim the saddle as for roasting, sprinkle with pepper and salt. Place in a casserole or open enamelled baking tin. Spread with butter. Roast in a hot oven for 10 minutes, then reduce the heat and continue roasting, allowing 20 minutes to the lb. and 20 minutes over. Ten minutes before the meat is supposed to be ready, add the quartered and peeled mushrooms and peeled potatoes. Cover and cook for 40 minutes, then add stock, cover and cook 10 minutes. Serve on a hot dish with the vegetables arranged round. *Enough for 12 persons.*

FRIED MUTTON CUTLETS

(*Côtelettes de Mouton Panées*)

2 lb. best end neck of mutton	$\frac{1}{2}$ pint brown sauce
1 egg	3 tablespoons bread crumbs
	1 lb. mashed potatoes

For 4 to 6 persons.—As it is cheaper to buy the best end of neck in a piece and prepare the cutlets yourself, saw the chine bone from the neck of mutton, then cut off about 1 inch from the end. Divide and flatten the cutlets, then trim them neatly and egg and crumb. Drop into deep smoking hot fat and fry 5 minutes. Drain well and serve round a mound of mashed potatoes, accompanied by tomato sauce.

PORK AND HAM

CHOP SUEY

2 cups shredded, cooked, lean pork	1 tablespoon cold water
2 cups of meat stock or gravy	2 cups shredded celery
4 tablespoons soy	1 tin noodles
	1 tin bean sprouts, if liked
	2 tablespoons fat

For 4 persons.—Melt the fat in a frying pan. Brown the meat lightly. Remove while you fry the onion. Add the celery, meat, salt, and stock or gravy, cover and simmer 5 minutes. Add the bean sprouts, and when the mixture comes to the boil stir in soy and pepper to taste. Serve surrounded by hot boiled or fried rice.

Note.—Bean sprouts and noodles are obtainable in tins in London.

DEVONSHIRE HAM

1 short lean ham	hot cider
brown sugar	beaten yolk of egg
<i>breadcrumbs</i>	

Scrub the ham. Soak overnight in clean water. When ready to cook make a thick paste of flour and water and spread it all over the ham, covering it entirely. Bake on a rack in a baking tin in a hot oven till the paste is cooked. Decrease the temperature. Cook slowly for about 5 hours, but 1 hour before the ham is done, make a hole in the paste and pour in a cup of hot cider. Twenty minutes later, pour in another cup of cider and a third 20 minutes later, then remove the crust and skin. Brush with beaten yolks of egg. Sprinkle with breadcrumbs and return to oven to brown. Serve cold for Sunday night supper.

HOT MOUSSE OF HAM

1 lb. lean cooked ham	1 saltspoon cayenne pepper
2 egg yolks	1 saltspoon grated nutmeg
3 egg whites	1 tablespoon sherry
1 gill cold cream	

Mince the ham finely. Place in a mortar with the egg yolks. Pound to a paste. Press through a sieve into a basin. Season with grated nutmeg and cayenne pepper. Add the sherry. Mix well with a spoon. Gradually stir in the cream, mixing continually meanwhile. Beat the egg whites to a stiff froth. Fold lightly into the ham mixture. Pile up into 6 small paper cases. Place them in a tin and bake 15 minutes in the oven. Remove, and serve on a hot dish lined with a folded napkin. *Enough for 4 persons.*

GRILLED HAM AND TOMATO PUREE

(Jambon Grille)

$\frac{1}{2}$ lb. ham rasbers	1 oz. butter
$\frac{1}{2}$ gill stock	1 shallot
4 large tomatoes	parsley

For 2 or 3 persons.—Melt the butter in a saucepan. Add the sliced tomatoes, parsley and stock. Cook gently till thoroughly tender. Rub through a sieve, season and reheat. Grill the slices of ham, sprinkle with cayenne pepper and serve with the tomato purée. Serve for lunch with oiled spaghetti.

ARABIAN PORK CHOPS

(Côtelettes de Porc à l'Arabe)

6 lean chops	5 tablespoons rice
2 small onions	2 tomatoes
3 cups hot stock or water	3 tablespoons minced pimento salt, pepper

Allow 1 chop per person.—Brown the chops. Place them in a casserole and cover with rice, sliced onions, sliced tomatoes, and minced pimento. The latter can be omitted. Sprinkle with seasonings to taste. Add hot water or stock, cover and cook slowly in a moderate oven for about $1\frac{1}{2}$ hours.

To vary.—Roll the chops in dry breadcrumbs. Fry a sliced onion in 2 tablespoons smoking hot fat, till slightly brown. Sprinkle the chops with salt, pepper and lemon juice and brown first on one side, then on the other.

POULTRY AND GAME

BRAISED FOWL

1 chicken (4 lb.)	1 bayleaf
$\frac{1}{2}$ onion	$\frac{1}{2}$ lb. fat salt pork or bacon
1 sprig parsley	2 cups boiling water or chicken or veal stock
2 tablespoons butter	
1 carrot	

For 6 persons.—Prepare and truss the bird. Cut the pork or bacon into pieces a quarter inch thick and fry, then remove scraps. Cut the carrot into cubes and add with onion, parsley, bayleaf and a sprig of thyme and fry 10 minutes, then transfer to a casserole. Melt the butter in a saucepan, place the chicken in and fry, turning frequently, till the bird is well browned all

over. Place the fowl in the casserole, pour over the butter in which it was browned, then rinse out the saucepan with stock or water and pour over the chicken. Cover, and bake in a slow oven till tender, basting once or twice while cooking. Serve in the casserole. If the stock cooks away, add more as required. Sometimes I thicken the gravy slightly with a little cornflour. The bird can be braised in a saucepan if preferred, and a slice or two of turnip or celery or both can be added with the carrot and onion. Serve with mashed potatoes.

CHICKEN A LA KING †

1 chicken (5 lb.)	1 lb. mushrooms
1 minced green pepper	1 chopped pimento
1 pint cream	2 oz. butter
3 tablespoons flour	1 tablespoon onion juice
$\frac{1}{2}$ teaspoon paprika	1 tablespoon lemon juice
salt to taste	$\frac{1}{2}$ teaspoon minced chives

Cut the meat from a cold boiled chicken into small pieces. Cook the mushrooms, wiped and peeled, with the pepper in butter till tender. Remove the mushrooms while you stir in the flour and cook till it froths, then move to the side of the fire and gradually stir in the cream. Return the mushrooms to the sauce, add the chicken pieces, paprika, onion juice and lemon juice very gradually, stirring all the time, then the pimento, chives and salt to taste and cook over a slow fire, constantly stirring. When thick serve on croûtes of buttered toast or in buttered scallop shells. *Do not let the mixture really boil after the cream has been added. Enough for 6 persons.*

FRIED CHICKEN

(*Poulet Frite*)

Joint a chicken. Plunge into cold water, drain, but do not dry, then sprinkle with salt, pepper and paprika, and dip in flour. Heat in a frying pan enough bacon fat to cover the bottom of the pan. Brown the joints quickly all over, and either cook very slowly till tender and well browned, turning frequently, or cover and finish cooking. Sometimes I transfer mine to a casserole, fat and all, and cook slowly for about 45 minutes, with the lid on in the oven. If you want to fry an older bird, boil or steam it till tender before frying. *Enough for 4 or 5 persons.*

FRICASSEE OF CHICKEN

1 spring chicken	1 carrot
1 onion	2 leeks
2 sprigs parsley	1 bayleaf
2 cloves	1 blade mace
1 sprig thyme	1 quart water
1 teaspoon salt	$\frac{1}{2}$ teaspoon white pepper
$\frac{1}{2}$ oz. butter	1 oz. flour
2 egg yolks	12 tinned mushrooms
$\frac{1}{2}$ lemon	$\frac{1}{2}$ gill cream

Remove the head and feet from the chicken. Singe, draw and cut the chicken into 12 even pieces. Place in a saucepan with the carrot and onion thinly sliced. Tie the leeks, parsley, bayleaf, thyme, cloves and mace in a bunch, and add to the chicken with water, salt and pepper. Cover and boil for 40 minutes, then remove all the vegetables and herbs. Melt the butter in another saucepan, add the flour, then dilute with chicken broth, which has been strained. Stir till boiling, add the mushrooms and simmer 15 minutes, stirring frequently. Thin the egg yolks with the cream, then with the juice of the lemon, and add to the sauce. Stir over the fire 2 minutes, then pour over the chicken, stir 2 minutes and serve on a hot dish sprinkled with parsley. Serve with mashed potatoes. *Enough for 4 persons.*

LOUISIANA CROQUETTES

1 cup cooked chicken	lemon juice
$1\frac{1}{2}$ tablespoons butter	egg
2 tablespoons cream	pimento
1 pint oysters	breadcrumbs
3 tablespoons flour	onion juice
$\frac{1}{2}$ cup oyster liquor	salt, pepper, cayenne
	celery salt

Season chopped chicken with salt, lemon juice, onion juice, celery salt, cayenne, paprika and a little pimento to taste. Melt the butter in a saucepan. Stir in the flour and when quite smooth gradually add oyster liquor, then cream. Season the sauce to taste. Moisten the mixture with sauce. Cool. Parboil the oysters. Drain and coat each one in turn with the mixture. Dip in egg and breadcrumbs. Fry in deep boiling fat. Drain on kitchen paper. Serve piled up on a hot dish, lined with a lace paper doily.

MARYLAND CHICKEN

1 young chicken	flour
1 egg	crumbs
$\frac{1}{2}$ cup melted butter	milk
pepper and salt	

Enough for 4 persons.—Joint a young chicken, sprinkle it with pepper and salt, then dip in flour, and egg and crumbs. Place in a well buttered baking pan, and bake 30 minutes in a hot oven, basting after it has cooked for 5 minutes with $\frac{1}{2}$ cup melted butter. Serve on a hot dish, masked with cream sauce, made from the butter in the pan, thickened with flour, then thinned with milk. Cook till smooth before pouring over the chicken.

BOILED TURKEY

(Dinde Bouillie)

1 turkey	2 medium carrots
sausage meat	6 or 7 peppercorns
weak stock or water	5 sprig parsley
2 slices turnip	5 sprig thyme
3 small onions	1 bayleaf
1 slice parsnip	1 teaspoon salt
2 or 3 stalks celery	

Prepare like boiled fowl. Stuff the crop with sausage meat. Wrap the bird in a well buttered paper and place in a saucepan. Pour over enough water or weak stock to cover it, bring to the boil, add a slice or two of turnip, 3 small onions, 2 medium carrots, all cut up roughly, 6 or 7 white peppercorns, a sprig of parsley and thyme, a bay leaf, 2 or 3 stalks of celery, a slice of parsnip. Add 1 teaspoon salt, cover and simmer 1 hour, add more salt to taste and simmer till tender, then drain well. Remove skewers and strings, serve on a hot dish, mask with celery or mushroom sauce.

Accompaniments.—Scalloped potatoes, boiled ham or tongue, buttered green or spinach, etc.

GAME

ASTRAKAN HAZELHEN *with SAUCE ORELLE*

Roast a hazelhen in the ordinary way, then take the gravy and mix it with cream until it is yellow. Put it through a strainer and make it hot but do not boil. A few moments before serving

add 2 tablespoons of caviare orelle and pour it over the hazel-hen. It is essential that this be served perfectly hot. *Enough for 2 persons.*

To make Russian Fresh Sour Cream.—Mix 3 or 4 drops lemon juice into $\frac{1}{4}$ pint fresh cream and whip till thick. It must be made 4 or 5 hours before serving with Borsche or Russian vegetable soup.

PARTRIDGE A LA DUC D'AUMALE

1 brace partridges	1 oz. butter
1 glass graves	6 chipolata sausages
$\frac{1}{4}$ lb. mushrooms	1 bayleaf
2 oz. chopped bacon	parsley and thyme

Brown the birds in a saucepan in hot butter. Add the wine, sausages, peeled mushrooms, bayleaf, 2 oz. chopped bacon and parsley and thyme to taste. Cover with hot water. Stew lightly. Cover well and cook very slowly till the birds are tender. Serve garnished with triangles of fried bread. *Enough for 2 persons.*

BOHEMIAN PHEASANT

(Faisan Bohemienne)

1 pheasant	$\frac{1}{4}$ cup stock
2 oz. butter	
Stuffing:	
3 oz. fresh breadcrumbs	1 oz. butter
$\frac{1}{2}$ clove garlic	1 gill milk
1 teaspoon minced onion	1 $\frac{1}{2}$ teaspoons minced parsley

Prepare and truss the pheasant for roasting. Sift the crumbs into a basin. Add melted butter, parsley and onion, then pour over the milk. Cover and stand for 5 minutes. Season to taste with celery salt, paprika, pepper and salt. Add finely minced garlic and a dust of crushed herbs. Stuff the pheasant. Rub the bird lightly over with flour, then place in a casserole in which you have the 2 oz. butter smoking hot. Cook in the oven or over an asbestos mat over the gas, turning frequently till brown all over. Add stock, cover and cook till tender. Twenty minutes before the bird is ready, peel and halve 3 bananas lengthwise. Place in an au gratin dish. Heat in a saucepan 1 oz. butter, 1 tablespoon castor sugar and $\frac{1}{4}$ tablespoon lemon juice. Stir till boiling and pour half of it over the bananas. Bake for 5 minutes then baste with the remainder of the syrup.

Baste once or twice again till the bananas are tender. Dish up the pheasant, arrange the halved bananas round, skim the fat from the liquid in the casserole, stir in 2 tablespoons thick cream and serve in a hot sauceboat. *Enough for 4 persons.*

SALMI OF WILD DUCK

1 wild duck	1 gill port wine
1½ oz. flour	2 oz. butter
1 onion	1 carrot
1 pint stock	1 orange rind
salt, pepper	juice of ½ lemon
	<i>cayenne</i>

Roast the duck till half done. Remove from the pan and when cold, joint neatly. Put the chopped carcass of the bird into a saucepan. Cover with cold water, stew gently for 30 minutes. Melt the butter in a saucepan, add sliced carrot and onion and fry till dark brown. Stir in the flour. Add the stock and stir till the sauce boils. Season to taste. Add shredded or grated orange rind, then pieces of duck and any essence remaining in the pan in which the bird was cooked. Stew gently till the duck is ready—about 30 minutes, and 10 minutes before that time add port wine and lemon juice. Serve on a hot dish with the skimmed sauce strained over. *Enough for 2 or 3 persons.*

SPANISH STEW OF RABBIT

1 large rabbit	2 tablespoons bacon fat
1 large onion	3 cups stock or water
	1½ cups tomato pulp

For 4 to 6 persons.—Dip the rabbit in flour seasoned with pepper and salt. Fry in smoking hot bacon fat, turning occasionally, till a rich brown. Add the onion, tomato pulp and any juice, stock or water, and bring to the boil. Re-season if necessary, then cover again and simmer for 1½ hours. Sometimes I use twice as much tomato pulp and add 1 cup of tinned corn as well, then I sieve the sauce before serving it round the rabbit.

TEAL WITH WHITE WINE

3 teal	1 gill meat glaze
1 gill gravy	fat bacon
	<i>pepper and salt</i>

Clean and truss the teal. Wrap a piece of fat bacon round each bird. Roast for 10 minutes, if possible, on a spit. After the birds have cooked for 5 minutes, remove the bacon fat so that they can brown nicely. Then put the wine and glaze in a stewpan. When hot, put in the birds, cover and cook gently for 5 minutes. Remove, untruss, place on a hot dish, pour the wine sauce over and round dish. Serve at once. *Enough for 3 to 6 persons.*

CREAM OF GAME

6 oz. rabbit or any cold game	3 oz. fresh breadcrumbs
1 oz. butter	2 well-beaten eggs
1 gill milk	1 gill whipped cream
	pepper, salt and tomato sauce

Mix the minced meat with crumbs. Bring the milk to boiling point. Stir in to the meat and crumbs, then add butter, and when melted, eggs. Season to taste, add cream and fill into buttered dariole moulds. Cover with buttered paper, tie on with string and steam for 10-15 minutes. Serve turned out on a hot dish with hot tomato sauce poured over. *Enough for 4 persons.*

GAME AU CHOU

Partridges, hazelhens or pheasants, etc.

Truss birds as for boiling. To every brace of small birds allow $\frac{1}{2}$ lb. bacon, $\frac{1}{2}$ lb. carrots, 1 oz. butter, 1 small cabbage, 1 oz. flour, 2 onions, pepper and salt to taste. Place diced bacon and diced carrots into a casserole with the butter. Fry for 5 minutes, stir in the flour and when it froths, remove from the fire and place the birds on top of the braise. Arrange chopped cabbage and sliced onion round the birds. Pour over $\frac{1}{2}$ pint stock, then spread butter over each bird. Cover and simmer very gently for 2 hours. This is a very cheap dish if you use old birds, but they may take a little longer to cook. *Enough for 4 persons.*

RUSSIAN PHEASANT

(Faïan à la Russe)

1 pheasant	1½ gills cream
fat bacon	milk

Lay the trussed pheasant in a casserole. Cover with milk. Stand 3 or 4 days, renewing the milk occasionally. Remove

the bird. Lard the breast with fat bacon. Place in a roasting pan with a little of the milk it was soaked in. Roast from 30-45 minutes according to size. While roasting baste the bird occasionally with some of the cream to give the bird a good glaze. When tender, untruss, place on a hot dish, add the remainder of the cream to the liquid. Heat up and pour over the bird. Serve with mashed potatoes. *Enough for 4 persons.*

VOL-AU-VENT OF PHEASANT

(*Vol-au-vent de Faïsan*)

2 cups diced cold pheasant	1 oz. flour
1 oz. butter	1 gill cream
$\frac{1}{2}$ oz. butter	$\frac{1}{4}$ lb. mushrooms

Wash and peel the mushrooms. Cook with a pat or two of butter in a covered casserole till tender. Make a sauce with 1 oz. butter and flour. Thin with stock made from the trimmings of game. Season with pepper and salt. The sauce should be thick. Stir in cream, butter and chopped cooked mushrooms. Add the pheasant. Make piping hot. Serve in a hot vol-au-vent pastry case. Decorate with asparagus and strips of pimento. *Enough for 4 persons.*

VEGETABLES

FRESH MACEDOINE OF VEGETABLES

$\frac{1}{2}$ lb. shelled peas	$\frac{1}{2}$ lb. carrots
3 oz. turnip	$\frac{1}{4}$ lb. asparagus tips
$\frac{1}{2}$ lb. French beans	

Blanch and boil the peas, the carrot, scraped and diced, the turnip, peeled and diced, the beans, stringed and diced or cut in diamonds, and the asparagus, all separately in plenty of water with salt in it. When all are tender, drain on a cloth, then melt 1 oz. butter in a stewpan, stir in $\frac{1}{2}$ oz. flour, then add, keeping stirring, $\frac{1}{2}$ pint stock, a good pinch of salt and sugar and boil for 10 minutes. Thicken, but do not boil, with 2 yolks of egg and 1 gill cream, then add the vegetables, carefully mixing them in, but taking care not to mash them. *Enough for 6 persons.*

STEWED CARROTS

(*Carottes Braisées*)

1 teaspoon salt	1 quart sliced, raw carrots
3 tablespoons sugar	1 tablespoon fresh butter

For 3 or 4 persons.—Wash, scrape and slice the carrots crosswise. Put them into a saucepan with the rest of the ingredients. Cover closely and simmer on a slow fire till tender. Serve in a hot dish.

CUCUMBER FRITTERS

(*Concombres Frites*)

4 eggs	4 large cucumbers
1 teaspoon butter	salt, pepper, flour, baking powder

For 10 persons.—Measure the flour and use 1 level teaspoon baking powder to each cup of flour. Peel and grate the cucumbers, press out and discard the juice. Add the egg and seasonings to taste to the pulp, then the butter, slightly melted, and enough flour to make a thick batter, after sifting it with baking powder. Drop in tablespoons at a time into a pan of smoking hot fat. Cook till puffed and brown.

CAROLINA PEPPERS

4 large green peppers	$\frac{1}{2}$ cup breadcrumbs
$\frac{1}{2}$ cup celery	$\frac{1}{2}$ cup diced cooked chicken
1 cup milk	2 teaspoons minced shallot
$1\frac{1}{2}$ tablespoons flour	$\frac{1}{2}$ cup breadcrumbs fried in butter
$\frac{1}{2}$ cup blanched almonds	$\frac{1}{2}$ teaspoon minced chives
$1\frac{1}{2}$ tablespoons butter	salt and pepper

Melt the butter in a saucepan. Stir in the flour and when well blended add the milk gradually, stirring constantly till the sauce boils. Add chopped almonds, breadcrumbs, chicken, minced celery, salt, pepper and paprika to taste. Remove the stem ends and seeds from the green peppers. Fill with the mixture and place in a greased pie-dish. Cover with buttered crumbs. Bake for 10 minutes with the cover on, then remove the cover and cook till the peppers are tender. *Enough for 4 persons.*

STUFFED PEPPERS

6 green or red peppers	2 tablespoons melted butter
4 tablespoons ham	1 finely chopped onion
4 heaped tablespoons chopped mushrooms	4 tablespoons breadcrumbs
salt and pepper	3 heaped tablespoons chopped chicken or partridge

It is difficult to give exact quantities for these because peppers vary so much in size. Choose stumpy ones, not the long scraggy ones. Cut off the stem ends, remove the seeds, place in boiling salted water and boil 15 minutes. Melt the butter in a saucepan, cook the onions in it 3 minutes, add mushrooms and raw ham, finely chopped. Cook 1 minute, then add the bread-crums and $\frac{1}{4}$ cup gravy. Remove the pan from the fire, cool the mixture, sprinkle the peppers with salt, fill them with the mixture, cover with buttered crumbs and bake ten minutes. *Enough for 6 persons.*

ZUCCHETTI A LA FALAISE

6 small vegetable marrows	melted butter grated parmesan cheese
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Blanch marrows—the size of thick cucumbers—without peeling. When cold, slice a little thicker than you would raw cucumber. Cook in melted butter over a hot fire till pale gold. Sprinkle with pepper and salt and then drain. Serve in a hot dish sprinkled with grated cheese. *Enough for 6 to 10 persons.*

SPANISH VEGETABLE MARROW

1 rasher bacon	1 medium-sized stubby vegetable marrow
1 minced pimento	2 cups fresh breadcrumbs
1 dessertspoon cream	1 heaped dessertspoon butter

Peel the marrow thinly. Halve crosswise and scoop out the soft centre. Mix together in a basin the crumbs, pimento and minced bacon. Rub in the butter, then mix in cream, pepper and salt to taste and enough milk to make the dressing moist. Stuff the marrow and place the cut ends together. Tie with tape and steam for about 2 hours till tender in a saucepan containing 1 inch of well-flavoured and seasoned stock. Place in a greased oval dish, pour the stock over and bake in a moderate oven, basting occasionally till the top turns golden. Serve with cold roast pork, mutton or beef. *Enough for 6 persons.*

STUFFED POTATOES

4 large potatoes	1 dessertspoon butter
$\frac{1}{2}$ teaspoon salt	1 teaspoon chopped blanched almonds

Scrub and bake the potatoes till soft. Cut in halves lengthwise, and without breaking the skins scoop out the insides, and mash. Beat in seasonings, almonds, butter, a dash of pepper and

paprika with a wooden spoon. Return to the shells. Rough with a fork, dab with a tiny bit of butter or margarine. Sprinkle with paprika and bake in the oven till brown. *Enough for 4 persons.*

AUBERGINE IN THE CALIFORNIAN WAY

- | | |
|-------------------------------|--|
| 1 medium-sized aubergine | $\frac{3}{4}$ cup blanched and chopped almonds |
| 2 eggs | |
| $\frac{1}{2}$ cup breadcrumbs | 2 tablespoons breadcrumbs |
| 2 tablespoons melted butter | salt, pepper, paprika |

Boil the aubergine from 20 to 30 minutes till tender but unbroken. Then peel, halve, remove the seeds and spongy centre and mash the pulp. Add the almonds, the two tablespoons of breadcrumbs, the egg, well-beaten, and seasonings to taste. Mix thoroughly, put in a greased fire-proof dish, cover with the remainder of the breadcrumbs, mixed with the melted butter. Bake in a hot oven till brown. *Enough for 3 or 4 persons.*

SALADS

ARABIAN NIGHTS SALAD DRESSING

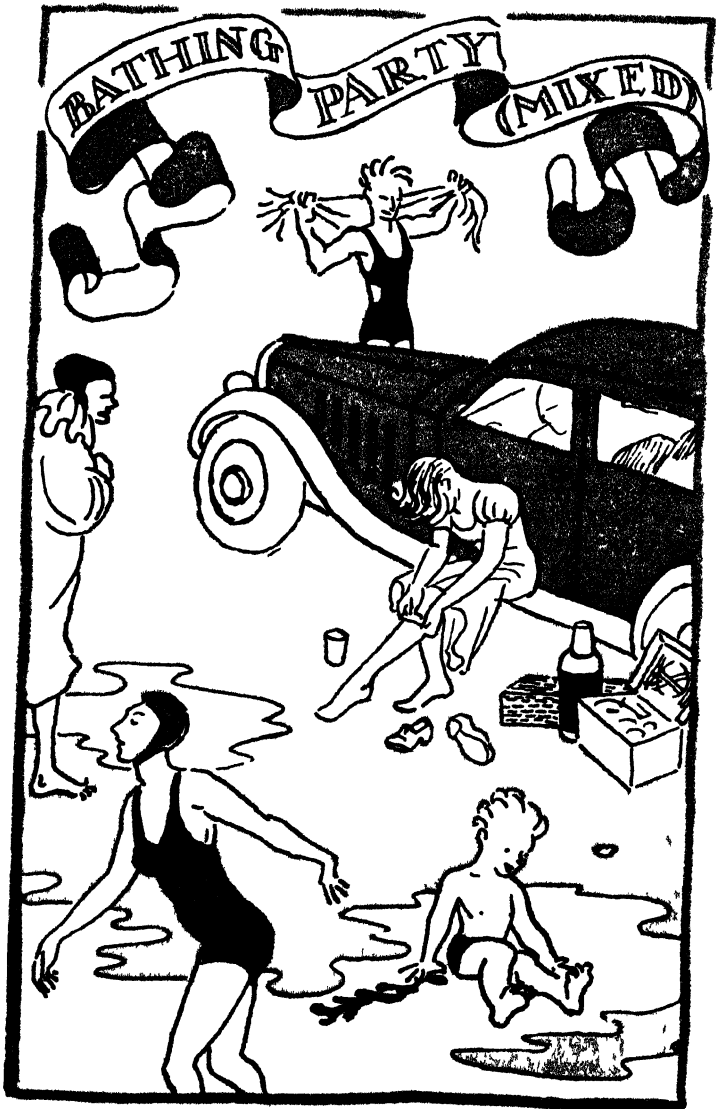
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|------------------------------------|--------------------------------|
| 2 tablespoons mayonnaise | 1 teaspoon chopped parsley |
| 1 teaspoon chopped hard-boiled egg | 1 tablespoon chilli sauce |
| 1 teaspoon chopped beetroot | 1 teaspoon tarragon vinegar |
| 1 teaspoon onion juice | $\frac{3}{4}$ teaspoon paprika |
| | 1 saltspoon French mustard |
| | 4 chopped olives |

Mix gradually, pour into a large-necked bottle, cork and shake till smooth, serve with crisp lettuce heads washed and drained and accompanied by hot cheese wafers as a separate salad course.

CABBAGE AND CARROT SALAD

- | | |
|-------------------------------|-----------------------------|
| 3 cups finely chopped cabbage | 1 cup finely grated carrot |
| creamy salad dressing | $\frac{1}{2}$ teaspoon salt |
| | lettuce leaves |

For 4 persons.—Mix the cabbage and carrot together. Add salt and stir in the creamy dressing to moisten. Serve in a dish lined with lettuce leaves.



SPRING CABBAGE SALAD

(Salade au Chou)

$\frac{1}{4}$ cup vinegar	1 tablespoon butter or margarine
2 eggs	$\frac{1}{8}$ teaspoon pepper
1 teaspoon salt	1 tablespoon castor sugar
$\frac{1}{4}$ teaspoon mustard	1 quart shredded cabbage
$\frac{1}{4}$ cup cream or milk	

For 6 persons.—Heat the vinegar in a double boiler, then add the butter. Beat the eggs well, add seasoning, and pour the vinegar over them. Return to the saucepan and cook until thick, stirring constantly. Remove from the fire and add the cream, then pour while still hot over the cabbage.

JELLIED CHICKEN SALAD

$2\frac{1}{2}$ cups cold cooked chicken	$\frac{3}{4}$ cup chopped walnuts
$\frac{1}{4}$ cup chopped pimento	2 tablespoons gelatine
2 cups chicken stock	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{2}$ cup cream	salt and celery salt

For 4 persons.—Mix together the diced chicken, walnuts and pepper. Soften the gelatine in the cold stock and dissolve by bringing to boiling point. Add to the chicken mixture and let it stand until it begins to thicken. Fold in the mayonnaise and the stiffly whipped cream, then turn into a mould and allow to stand until firm. Unmould, arrange on a bed of heart of lettuce leaves and serve with mayonnaise.

SAN DIEGO SALAD

1 tin crushed pineapple	2 tart apples
2 oz. blanched almonds	1 medium beetroot

Enough for 6 persons.—Peel and slice the cored apples and beetroot, then mix with the pineapple, drained from the juice. Add $1\frac{1}{2}$ oz. of the shaved almonds, then chop the remainder and sprinkle on top of the mixture arranged in a salad bowl, fringed with heart of lettuce leaves.

ORANGE AND ONION SALAD

(Salade d'orange aux onions)

6 oranges	2 Spanish onions
1 lettuce	2 tablespoons salad oil
1 tablespoon lemon juice	$\frac{1}{4}$ teaspoon dry mustard
$\frac{1}{8}$ teaspoon salt	$\frac{1}{8}$ teaspoon minced chives or parsley

For 6 persons.—Peel and thinly slice seedless oranges after removing any white pith. Line a salad bowl with lettuce leaves. Mix together olive oil, lemon juice, mustard, salt, parsley or chives and paprika to taste. Beat with a fork till thick. Arrange the thinly sliced onion and orange slices alternately in a circle on the lettuce and sprinkle with dressing. Serve with cold roast duck or goose.

STUFFED PRUNES

(*Pruneaux farcis*)

6 large prunes	1 cream cheese
1 pimento	lettuce, mayonnaise
3 spring onions	3 walnuts
$\frac{3}{4}$ pint cider	salt, celery salt

Soak the prunes in cider till soft. Fill with cream cheese, mixed with minced pimento, chopped spring onion and chopped walnuts to taste. Season lightly with salt and celery salt. Place a dab of mayonnaise on the top of each. Arrange on heart of lettuce leaves, lightly masked with French dressing. Enough for 6 persons.

BREAKFAST, LUNCHEON OR SUPPER DISHES

BRETON EGGS

8 fresh eggs	$\frac{1}{2}$ teaspoon salt
2 slices bread	2 saltspoons white pepper
$\frac{1}{2}$ gill cream	2 tablespoons cooked peas
3 skinned pork sausages	1 tablespoon melted butter

For 4 persons.—Beat the eggs, cream, salt and pepper in a bowl with a fork for a minute. Heat the melted butter in a frying pan, then add the sliced parboiled sausages—the slices should be $\frac{1}{4}$ inch thick. Fry 2 minutes, then add the bread, cut in $\frac{1}{2}$ inch squares, and peas. Cook gently 5 minutes, occasionally tossing while cooking. Drop in the eggs, slightly beaten. Stir till thickened and serve in a hot dish for lunch or supper.

EGG AND PIMENTO SCRAMBLE

4 eggs	4 tablespoons milk
1 pimento	4 teaspoons butter
$\frac{1}{2}$ teaspoon minced parsley or chives	8 grilled rolls of bacon pepper and salt to taste

For 4 persons.—Melt the butter slightly in a saucepan. Stir in the eggs slightly beaten and diluted with milk. Stir constantly over a slow heat till creamy. Serve on rounds or squares of buttered toast or fried bread after adding minced pimento, chives or parsley and seasoning to taste, and stirring till thick.

TURKISH EGGS

(Oeufs à la Turc)

8 eggs	4 chicken livers
1 oz. butter	madeira

For 4 persons.—Melt the butter in a frying pan. Cut the livers into dice. Fry, when the butter is smoking hot, for 3 or 4 minutes. Flavour to taste with Madeira. Take 4 small fireproof egg dishes. Butter well. Put 2 eggs in each and place a small pat of butter on top of each. Cook in the oven till the eggs are set. Divide the chicken liver into 4 portions and arrange one on top of each egg dish. Dust with salt and pepper to taste. Serve hot as a second course at luncheon or as a snack when only a light meal is wanted.

POACHED EGGS ST. GERMAIN

12 poached eggs	1 pint shelled peas
1 teaspoon salt	$\frac{1}{2}$ oz. butter
1 qt. boiling water	2 tablespoons cream
3 saltspoons sugar	3 saltspoons salt

For 6 persons.—Put the peas into a pan containing boiling salted water. Boil till soft enough to rub through a sieve. Place the pea purée in a small saucepan. Add cream, butter, salt, sugar and pepper to taste. Stir till piping hot. Serve spread on a hot dish with the poached eggs on top.

KANSAS TOAST

1 small minced onion	$\frac{1}{2}$ teaspoon crushed sweet herbs
4 tablespoons hot bacon fat	5 rasbers fried, diced bacon
5 lightly beaten eggs	$\frac{1}{2}$ finely chopped pimento
	1 small cup tomato soup
	buttered toast or fried bread

Brown the onion and pimento in hot fat. Add herbs, bacon and soup. Boil and stir in the eggs. Season to taste and stir gently over the fire on a moderate heat till the mixture thickens. Serve on squares of hot buttered toast or fried bread.

SARDINE OMELET

(Omelette Sardine)

3 eggs	1 small tin sardines
salt and pepper to taste	$\frac{1}{2}$ lemon

For 2 persons.—Beat the eggs. Season to taste and pour quickly into a small frying pan in which a good pat of butter is melted and is smoking hot. When set and brown, spread half of it with sardines, boned if liked, heated in a little oil, then strained and sprinkled with a little lemon juice and cover with the other half of the omelet. Serve at once, garnished with parsley.

CHEESE TIMBALES WITH TOMATO SAUCE

3 eggs	1 cup milk
salt	$\frac{1}{4}$ cup breadcrumbs
pepper	$\frac{1}{4}$ cup grated cheese
	paprika

For 4 persons.—Beat the egg yolks then add the milk, breadcrumbs and cheese. Season with salt, pepper and paprika, and fold in the stiffly beaten whites of eggs. Turn into greased timbale moulds or custard cups. Set in a pan of hot water, and bake in a moderate oven until firm. Serve on toasted bread with tomato sauce poured round. Garnish with parsley.

CHOP SUEY MACARONI

$\frac{1}{2}$ lb. cut macaroni	2 oz. salt pork
2 medium onions	2 oz. beef steak
2 oz. fresh pork	1 tin tomatoes
salt, pepper	cayenne, garlic

For 4 or 5 persons.—Throw the macaroni into boiling salted water. Boil till tender. Drain, pour a cup of cold water through the macaroni, then return to the saucepan. Put beef and fresh pork through a mincer. Cut up the salt pork. Heat in a frying pan till the fat is melted. Add the onion and fry till brown. Stir in chopped meat. Brown slightly, add finely minced $\frac{1}{2}$ clove of garlic, tomatoes and pepper and salt to taste. Cook all together till the meat is tender. Pour the sauce over the hot macaroni and serve for lunch or supper.



HOT PUDDINGS

MARZIPAN APPLES

- | | |
|---------------------------|-----------------------------------|
| 6 cooking apples | 1 egg white |
| 6 teaspoons apricot jam | 1 tablespoon ground almonds |
| 1 tablespoon castor sugar | 2 tablespoons sifted bread-crumbs |

Enough for 6 persons.—Peel and core the apples, then fill each with a spoonful of jam. Brush them all over with white of egg slightly beaten. Sprinkle with almonds, mixed with the castor sugar and crumbs. Bake in a quick oven, and serve hot with whipped cream, flavoured with vanilla to taste

SURREY BAKED APPLES

- | | |
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| 6 large tart apples | 1½ tablespoons mincemeat |
| 2 tablespoons sherry | 1½ tablespoons butter |
| 2 tablespoons orange juice | whipped cream |

Peel and core the apples. Butter the baking tins. Add 3 tablespoons water. Stuff the apples with mincemeat. Dab each with butter on top and place on baking tins. Pour carefully over each sherry mixed with orange juice, or if preferred, all orange juice or all sherry can be used. Bake in a moderate oven till golden brown, basting every 5 minutes with the liquid. Serve with whipped cream sweetened and flavoured with lemon or vanilla essence. *Enough for 6 persons.*

BANANA SURPRISE

- | | |
|--------------------------|----------------------------|
| ½ pint tinned cherries | 2 tablespoons castor sugar |
| 6 small bananas | 2 tablespoons butter |
| 1 tablespoon lemon juice | ¾ pint Vanilla Custard |

Enough for 6 persons.—Peel and halve the bananas lengthwise. Arrange in a shallow buttered baking dish. Sprinkle with lemon juice and sugar, then cover with cherries, and dab with pats of butter. Bake in a hot oven, basting occasionally with the syrup from the cherries for 15 minutes. Pour the custard over. Bake 5 minutes and serve.

RICH CHOCOLATE SOUFFLE

- | | |
|-----------------|------------------------------|
| ½ cup sugar | ½ cup fine stale breadcrumbs |
| ¼ teaspoon salt | 1 tablespoon butter |
| 4 eggs | ½ teaspoon vanilla |
| ¾ cup milk | 1 tablespoon flour |
| | 1½ oz. unsweetened chocolate |

Mix the flour and butter. Add the milk, then stir over heat till thickened. Melt the chocolate in the top of a double boiler and add to the flour and butter. Add salt, breadcrumbs, sugar, and well beaten egg yolks. Beat well. Lightly fold in the well beaten egg whites. Pour into a greased pudding dish and bake in a moderate oven for 1 hour or till well set in the centre. Serve hot with cream. *Enough for 2 or 3 persons.*

PINEAPPLE SOUFFLE

(*Souffle Ananas*)

4 oz. flour	$\frac{3}{4}$ cup pineapple juice
4 oz. castor sugar	$\frac{1}{2}$ teaspoon vanilla essence
2 gills milk	4 oz. butter
3 eggs	4 tablespoons minced canned pineapple

Enough for 6 persons.—Melt the butter in a saucepan. Stir in flour. Keep stirring till the mixture froths. Gradually stir in scalded milk. Remove the pan from the fire. Cool the mixture a little, then stir in the beaten egg yolks and sugar and minced pineapple. Lightly fold in the stiffly frothed egg whites. Flavour. Pour into a well buttered soufflé mould, with a band of folded paper standing 2 inches above the mould, tied round. Cover with a piece of buttered paper. Stand in a baking tin half-filled with hot water. Cook in a moderate oven for about 45 minutes. Serve immediately with pineapple juice, which has been boiled for 5 minutes.

HOLLYWOOD BREAD PUDDING

4 slices stale bread	3 cups milk
2 eggs	$\frac{1}{2}$ cup castor sugar
$\frac{1}{2}$ cup stoned raisins	$\frac{1}{2}$ cup chopped dried figs
$\frac{1}{2}$ cup chopped walnuts	1 teaspoon vanilla

For 8 persons.—Break or cut the bread into small pieces and soften with a little of the milk. Beat the eggs and sugar together. Add the rest of the milk and pour over the bread. Add raisins, figs, nuts and vanilla, and stir until the fruit is well mixed into the pudding. Pour into a baking dish and bake in a moderate oven until firm. Serve with cream.

LOGANBERRY ROLL

3 eggs	1 cup castor sugar
3 tablespoons cold water	$1\frac{1}{2}$ cups crushed, tinned loganberries
1 cup flour	$\frac{1}{2}$ teaspoon lemon essence
pinch salt	

Beat together the eggs and sugar until very thick. Add water and lemon essence, then the sifted flour and salt, lightly folding them together. Spread the mixture on a large shallow baking tin, lined with greased paper, and bake in a moderate oven for about 12 minutes. When the cake is done, turn it upside down on to a cloth, sprinkled with castor sugar, remove the paper and spread with the sweetened crushed loganberries. Roll up quickly and serve with additional crushed sweetened berries as a sauce. *Enough for 4 persons.*

PARISIAN PANCAKES

(*Crêpes Parisienne*)

3 oz. flour	1 teaspoon castor sugar
2 eggs	1 glass brandy
strawberry jam	a little milk

For 4 to 8 persons.—Place the flour, eggs, sugar and brandy in a basin. Mix well. Add cold milk until a paste as thick as cream is obtained. Put a little butter in a frying pan. When melted, spread a little of the paste on the bottom of the frying pan, enough to cover it, and cook for a minute. Turn the pancake over. Cook for another minute and withdraw from the fire. Repeat these operations 8 times, till you have 8 pancakes, taking care that they are thin. Spread them on the table. Place a thin layer of strawberry jam on each. Roll and arrange on a dish. Sprinkle the top profusely with castor sugar and burn them on top with a red iron. Serve at once.

APRICOT SOUFFLE PANCAKES

$\frac{1}{2}$ pint milk	3 tablespoons flour
$\frac{1}{2}$ lb. butter	2 eggs apricot jam

Bring the milk to the boil. Remove from the fire and drop in the butter bit by bit. When cool, gradually add to the flour, mixed to a paste with egg yolks, and add the whites stiffly beaten. Divide between 4 large saucers. Bake in a quick oven from 15 to 20 minutes. Put a little apricot jam in the centre of each. Fold over. Serve sprinkled with castor sugar and accompanied by fingers of lemon. *Enough for 4 or 5 persons.*

COLD SWEETS

COMPOTE OF APRICOTS

(Compote d'Apricots)

1 pint tin apricots	2 tablespoons maraschino
1 tablespoon castor sugar	lemon juice

For 2 or 3 persons.—Drain the liquor from the fruit into a lined saucepan. Add sugar and lemon juice. Simmer 5 minutes. Add maraschino. Arrange the apricots in a glass dish. Pour the syrup over. Serve with Devonshire or whipped cream.

STRAWBERRY SALAD

(Salade des Fraises)

$\frac{1}{2}$ pint fresh, scented rose leaves	$\frac{1}{2}$ pint thick cream
2 glasses sherry	1 quart strawberries
	1 lemon

For 4 or 5 persons.—Mix rose leaves and cream together in a basin. Mash with a wooden spoon. Stand in a cold place till the cream is delicately flavoured and scented. Arrange large hulled berries in a crystal dish. Sprinkle with castor sugar. Strain over lemon juice. Sprinkle with sherry. Pile whipped cream, slightly sweetened, rockily on top. Chill and serve.

STUFFED PEACH SALAD

(Salade des Pêches)

6 half peaches	6 tablespoons cream
lettuce	6 teaspoons sbredded walnuts

For 4 to 6 persons.—Line a salad bowl with lettuce leaves. Whip the cream. Flavour to taste. Mix in half the walnuts. Stuff the peaches with cream. Sprinkle the remaining walnuts over. Serve in a lined salad bowl, accompanied by a jug containing peach juice. Lettuce is only a decoration and not to be served out with the peach.

HAWAIIAN FRUIT SALAD DRESSING

2 eggs	1 cup thick cream
$\frac{1}{2}$ cup castor sugar	$\frac{1}{2}$ cup pineapple juice
$\frac{1}{2}$ cup orange juice	$\frac{1}{2}$ cup lemon juice

Beat the eggs and sugar together till light. Mix gradually with the fruit juice. Turn into a double boiler. Stir till thick.

CHARLOTTE RUSSE WITH EIDERDOWN CREAM

$\frac{1}{2}$ packet lemon jelly	$\frac{1}{2}$ pint boiling water
$\frac{1}{2}$ cup icing sugar	pinch salt
$\frac{1}{2}$ pint thick cream	$\frac{1}{2}$ tablespoon maraschino

Enough for 8 persons.—Pull the jelly to pieces into a basin. Add boiling water and stir till the jelly is dissolved. Mix in salt and sugar. Stir well and chill in a refrigerator. When ice-cold, add maraschino and fold in whipped cream. Stand the basin in another basin containing cracked ice and beat with an egg beater until light and foamy. Turn into a mould lined with sponge fingers. Leave till set in a refrigerator. Carefully unmould into a glass dish. Cut into slices and put the slices together with a little whipped sweetened cream, flavoured with pineapple essence. Decorate with more whipped cream and chopped maraschino cherries.

WALNUT JELLY

$\frac{1}{2}$ cup cold water	1 tablespoon granulated
$\frac{1}{2}$ cup boiling water	gelatine
$\frac{1}{2}$ cup sherry	$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup castor sugar	halved walnuts
3 tablespoons lemon juice	

Soak the gelatine in cold water. Dissolve in boiling water. Stir in the sugar and when dissolved add strained orange and lemon juice and sherry. Cover the bottom of a shallow square pan with half the mixture. Leave till almost set. Then cover with halves of walnuts, keeping them an inch apart. Gently pour over the remainder of mixture. Chill and cut into squares. Serve with whipped sweetened cream, flavoured lightly with vanilla essence. *Enough for 4 persons.*

LOGANBERRY BAVOROISE

$1\frac{1}{2}$ cups loganberries	$\frac{3}{4}$ tablespoon gelatine
1 tablespoon lemon juice	3 gills whipped cream
$\frac{1}{4}$ cup castor sugar	

Rub the loganberries through a sieve, then pour just enough cold water over the gelatine to cover it. Stir the gelatine over hot water till melted, then add it to the lemon juice and loganberry purée. Keep beating till the mixture begins to thicken,

then fold in the cream, sweetened with sugar. Pour into a mould and turn out when cold and set, and garnish alternately with blobs of whipped sweetened cream flavoured with lemon and whole loganberries. *Enough for 4 persons.*

MELON SURPRISE

5 oz. sugar	$\frac{1}{2}$ pint water
2 tablespoons sherry	juice of $\frac{1}{2}$ lemon
$1\frac{1}{2}$ cup raspberries	$1\frac{1}{2}$ cup strawberries

Boil the sugar and water together in a saucepan till the mixture is reduced by half. Now add sherry and lemon juice. Mix with hulled strawberries and raspberries. Stand in the cooled syrup for $\frac{1}{2}$ hour. Remove the top from a ripe melon, scoop out the seeds, pour in the fruit and syrup and replace the top. Place in a glass dish surrounded with cracked ice. Serve with whipped cream, sweetened and flavoured with maraschino. *Enough for 6 persons.*

PLUM CREAM

$\frac{1}{2}$ pint thick cream	$\frac{1}{2}$ pint boiling water
$\frac{1}{2}$ pint juice tinned plums	$\frac{1}{2}$ pint sieved plum purée
1 packet lemon jelly	

Enough for 6 to 8 persons.—Pull the jelly into pieces. Place in a basin or jug. Add boiling water. Stir till the jelly is dissolved, then add plum juice and whip till light and frothy. Stir in plum purée and stiffly frothed cream. Turn into a wet mould. When set, unmould into a crystal dish. Decorate alternately with roses of whipped sweetened cream flavoured with vanilla, and plums.

RASPBERRY CREAM PIE

vanilla ice cream	1 tin raspberries
$\frac{1}{2}$ pint thick cream	

Enough for 6 persons.—To make this pie successfully, you should have a shallow enamel dish, 9 to 12 inches in diameter, fitted with a cover. Spread the dish with a lining, $2\frac{1}{2}$ inches thick, of vanilla ice cream. Press a plate into the cream, so as to make a crease in the centre to correspond to the hollow of a pastry shell. Seal on the lid and pack in a mixture of rock salt and ice in the proportion of 1 portion rock salt to 4 parts ice. When required, remove the plate from the ice cream pie and fill the

hollow that is left with raspberries. Decorate at once with sweetened whipped cream, or dust the edges with chopped baked almonds.

BUTTERSCOTCH SOUFFLES

(*Soufflés Américaines*)

3 oz. butter	4 oz. Barbadoes sugar
$\frac{1}{2}$ pint milk	1 oz. almonds
1 egg yolk	2 egg whites
$\frac{3}{4}$ oz. flour	2 tableSpoons tepid water
$\frac{1}{4}$ oz. gelatine	1 tableSpoon hot water
	<i>crystallised violets</i>

Enough for 11 soufflé cases.—Blanch the almonds, then mince and bake in a buttered tin, turning occasionally till golden. Melt 2 oz. of the butter in a saucepan. Stir in hot water and sugar. When the sugar is dissolved, bring to the boil and simmer for 5 minutes, then leave till cool. Melt the remainder of the butter in a saucepan. Stir in flour and when smoothly blended stir in milk and bring quickly to the boil. Simmer for 5 minutes. Cool a moment. Stir in the beaten egg yolk. Cook till piping hot, then remove from the fire and stir in the butterscotch mixture by degrees. Dissolve the gelatine in tepid water. Strain into the mixture and stir in half the almonds. When beginning to set, fold in the stiffly frothed egg whites. Turn into soufflé cases. Sprinkle with the remainder of the almonds. Decorate with violets.

STRAWBERRY SOUFFLE

$\frac{1}{2}$ pint sieved strawberries	3 oz. castor sugar
4 eggs	1 gill cream
$\frac{1}{2}$ oz. sheet gelatine	1 teaspoon lemon juice
strawberries angelica	3 tableSpoons hot water
	whipped cream

For 4 persons.—Put the sieved berries, yolks of eggs and sugar into a basin, place it over a pan of boiling water, then whisk the contents till thick and warm. Melt the gelatine in the hot water and allow to cool before straining it into the egg mixture. Now add the lemon juice, stiffly whipped whites of eggs, and gill of cream lightly whipped. Mix all together lightly, then pour into a soufflé case, round the outside of which you have tied a thick band of paper which comes three inches above the edge of the case. When cold and set, damp the paper band slightly

with warm water, when it will easily peel off, then decorate the top of the soufflé with fresh strawberries, tiny horse shoes cut from angelica and whipped cream, coloured pink if you like.

ORIENTAL CREAM

4 eggs	4 oz. sugar
1½ lemons	1 oz. gelatine

For 2 or 3 persons.—Beat the yolks with the sugar, then add the stiffly beaten whites. Dissolve the gelatine in ½ pint of water. When cool, add the juice of lemons, strain into the eggs and whisk together. Pour into a glass dish and allow to set. Spread apricot jam on top and serve decorated with whipped, sweetened cream.

STONE CREAM

1 pint cream	apricot jam
2 oz. castor sugar	1 lemon
1 teaspoon vanilla essence	1 wineglass sherry
1 oz. gelatine	1 gill milk

Sufficient for 6 persons.—Spread the bottom of a glass jar with apricot jam. Pour over the juice of the lemon and 1 wineglass of sherry. Bring the cream to the boil. Add the castor sugar and vanilla essence. Soak the gelatine in the milk, then melt and add the cooled cream. When nearly cold, pour carefully over the jam.

BANANA DELIGHT

(Bananes Délice)

4 bananas	whipped cream
kirsch	castor sugar
pineapple	pistachio nuts

Mash and sieve the bananas. Mix with an equal quantity of whipped sweetened cream, flavoured with kirsch. Put a tablespoon of diced tinned pineapple in the bottom of 6 sundae glasses. Cover with 2 teaspoons pineapple juice. Cover with banana cream. Sprinkle with chopped pistachio nuts. Enough for 6 persons.

MY FAVOURITE FRUIT SALAD

1 lb. black grapes	2 Canary bananas
3 slices pineapple	2 tablespoons maraschino cherries
1 pear	1 tablespoon maraschino syrup
2 peaches	1 tablespoon pineapple juice
	juice 2 tangerines



Halve and seed the grapes. Mix in a bowl with the strained juice of tangerines. Add the halved cherries, syrup, diced pineapple and juice, peeled and sliced bananas, peeled and diced peaches and pears. Stand 30 minutes on ice. Serve with whipped cream, sweetened and flavoured with vanilla. Sometimes I add a little maraschino liqueur to the salad. Sometimes I substitute strawberries for cherries and flavour with kirsch or grand marnier. *Enough for 4 to 6 persons.*

ZABAGLIONE

2 egg yolks	1 egg shell full marsala, sherry
1½ teaspoon icing sugar	or port or ½ egg shell full
	marsala and ½ egg shell full
	Italian white wine

To make Zabaglione allow per person 2 egg yolks, 1½ teaspoon icing sugar and 1 egg shell of marsala, sherry or port. If the marsala is old and strong, use ½ an egg shell and ½ of Italian white wine. Place the yolks and sugar in a double boiler with water boiling below. Stir in the wine gradually and beat constantly over the fire with an egg beater, till you obtain a light amber fluffy custard. Serve at once in a tall silver goblet if you have one, otherwise in any hot sweet dish.

CHOCOLATE CHARLOTTE

¾ oz. cup chocolate	¾ to 1 oz. leaf gelatine
1½ gills milk	2 yolks of eggs
1 gill cream	1 dessertspoonful sugar
½ gill water	vanilla flavouring
1 pint packet lemon jelly	15 savoy biscuits (use as required)
3½ gills hot water	glacé cherries

Make the jelly and let it get cold. Rinse a charlotte mould (a plain round tin mould) with cold water and set a thin layer of jelly in the bottom. Dip the cherries in jelly and decorate all round the bottom edge of the mould, putting the cherries side by side with the cut side uppermost. Put a small ring of cherries in the centre of the mould. Leave until set, then cover with jelly and set again. Trim the side of the biscuits and straighten them; as they are rather brittle, this must be done very carefully. Cut a small piece off each end so that they will stand straight, wipe the sides of the mould and line with the

biscuits, standing them on the jelly. They should reach just to the top of the mould. If there are any cracks between the biscuits make some of the trimmings into a powder, mix them to a paste with jelly and patch them up, otherwise the filling will run through.

The Filling.—Beat up the yolks of eggs. Mix the cup chocolate to a paste with milk. Boil the remainder and stir into it, return to the pan and boil for one minute, cool slightly, then stir into the eggs. Cook the custard in a jug in a saucepan of hot water, or in a double saucepan, until it thickens, then pour it into a basin and leave until cold. Whisk the cream until thick, stir into the custard lightly and add sugar and vanilla to taste. Put the gelatine into a saucepan with the water and dissolve slowly, but do not boil, then strain into the cream and mix together. Stir it occasionally until it begins to thicken, then pour into the mould. When set, dip the bottom in warm water, turn on to a dish, chop up the remainder of the jelly and serve round. *Enough for 6 persons.*

SWEET AND SAVOURY PASTRY

DATE PIE

1 lb. stoned dates apples
1 tablespoon flour $\frac{3}{4}$ cup sugar
1 teaspoon vanilla

Line a deep pie plate with crust and place on it the dates. Peel and slice up enough apples to fill the plate, then pour over the following: mix the sugar with the flour, the vanilla and enough water to make a syrup. Cover with a crust and bake until the apples and dates are well cooked. *Enough for 6 persons.*

CHOCOLATE MAIDS OF HONOUR

$\frac{3}{4}$ lb. flaky pastry (use as required) 2 oz. castor sugar
1 oz. cup chocolate almond or vanilla flavouring
1 egg jam
its weight in ground rice chocolate icing
and margarine 3 or 4 pistachio nuts (for decoration)

Roll out the pastry rather thinly, cut into rounds and line about twelve patty-pans. Put a very small quantity of jam in the bottom of each. Mix the ground rice and cup chocolate to-

gether. Beat the sugar and fat to a cream. Separate the yolk from the white of egg. Whisk the white to a very stiff froth. Stir the yolk into the creamed fat and sugar and beat well for a few minutes. Add the ground rice, cup chocolate and flavouring to taste and mix together. Add the whisked white and fold in lightly. Put a small quantity of the mixture into each tin and cover the jam. Stand them on a baking-sheet and bake in a hot oven for about 15 minutes. When cold, make some chocolate icing and ice the tops of them. Decorate the centres with a slice of blanched pistachio nut.

CHOCOLATE ICING

7 oz. cup chocolate	$\frac{1}{2}$ gill water
4 oz. icing sugar	few drops of vanilla

Roll the lumps out of the sugar, then rub it through a fine sieve. Put the cup chocolate into a saucepan and mix to a smooth paste with the water. Stir over a low gas for a few minutes to cook it, then leave until cool. Add the sieved icing sugar and flavouring and mix all to a smooth paste. Stir over a low gas until the bottom of the saucepan feels just warm, then use as required. If the correct consistency the icing should just coat the back of the spoon. If necessary, add more water, or sieved sugar as required.

LEMON CUSTARD TARTLETS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup lemon juice	grated rind of 1 lemon
2 eggs	$\frac{1}{2}$ lb. pastry

Put the butter, sugar, lemon juice and rind in the top of a double boiler. When the mixture is hot, add the eggs, well beaten, and stir continually until it thickens. Line individual tartlet tins with shortcrust or flaky pastry. Put a spoonful of the mixture into each tartlet and bake for 15 minutes in a moderately hot oven. *Enough for 6 persons.*

MACAROON CHEESECAKES

2 oz. ground almonds	2 egg whites
3 oz. castor sugar	1 oz. rice flour
3 or 6 drops almond essence	1 pinch baking soda and cream of tartar

Place the egg whites in a basin, beat a little, add the sugar, essence of almonds and almonds. Beat for 10 minutes, then add rice flour, sifted with soda and cream of tartar. Line some patty pans with pastry. Put a teaspoon of jam in the bottom of each and a teaspoon of mixture on top. Bake in a quick oven for 15 minutes. *Enough for 6 persons.*

SOUR CREAM PIE

$\frac{3}{4}$ cup castor sugar	2 eggs
2 tablespoons cornflour	grated rind $\frac{1}{2}$ lemon or orange
$1\frac{1}{2}$ cups sour cream	2 tablespoons powdered sugar
pinch salt	1 shortcrust case

Beat the egg yolks, sugar, salt and cornflour. Add the cream and rind. Put the crust into the plate. Pour in the filling. Prepare a meringue by beating the whites of the eggs with the powdered sugar, pile on top of the tart and place it in the oven to bake slowly until the meringue is set and delicately coloured—about 10 minutes. Serve cold. *Enough for 6 persons.*

VEAL AND KIDNEY PIE

1 lb. stewing veal	$\frac{1}{2}$ onion
sweet herbs	2 veal kidneys
1 bayleaf	1 carrot
salt and paprika	3 teaspoons tomato catsup
	2 teaspoons Worcester sauce

Cut the veal into small pieces. Place in a stewpan. Add the bayleaf, sliced onion, chopped carrot and herbs to taste. Cover with cold water and cook till nearly tender, then add salt and paprika to taste. Then place the veal in a baking-dish with prepared kidneys cut in pieces and sautéed in a little hot bacon fat. Make enough gravy to cover, filling from the strained liquor in which the veal was cooked. Season with sauce and catsup. Cool. Cover with potato crust. Brown in oven. *Enough for 4 persons.*

MUTTON AND KIDNEY PIE

1 lb. mutton (thinly sliced)	2 tomatoes
water or stock	salt
pepper	2 sheep's kidneys
chopped parsley	little chopped onion
	2 sliced raw potatoes



Fill a pie-dish with alternate layers of meat and prepared kidney and prepared vegetables. Season and add stock. Cover with flaky pastry. Bake about $1\frac{1}{2}$ hours. *Enough for 4 persons.*

LAMB PIE

3 lb. neck of lamb	$1\frac{1}{2}$ cups diced potato
1 teaspoon onion juice	3 cups boiling water
6 tablespoons flour	1 cup string beans (sold in carton)
$\frac{1}{2}$ cup butter	salt and pepper to taste

Cut the lamb into dice, dredge with flour and fry slightly in half the butter. Add the boiling water and simmer until tender, adding $1\frac{1}{2}$ teaspoons salt at the end of the hour. Then add the onion juice, potatoes, made into balls, and the beans, which have been previously cooked. Thicken with the remainder of the butter and flour rubbed together. Season to taste, bring to boiling point, pour into a baking dish lined with flaky pie crust and bake for about 20 minutes in a hot oven. *Enough for 6 persons.*

SAVOURY SNACKS

ASPARAGUS ROLLS

1 small sandwich loaf	1 tin asparagus tips
pepper and salt to taste	mayonnaise

Use new bread and heat the knife before cutting. Spread thinly with mayonnaise, then slice thinly. Place an asparagus tip on one side of each slice, then roll the slice evenly up. If you find any difficulty in making these asparagus rolls wrap sliced bread in a damp napkin and stand in a cool place for one hour before using. If you do this the bread is not so likely to break when rolled. If the bread will not keep rolled, tie lightly up with thread.

CHICKEN LIVER CANAPES

(*Canapes de foie*)

6 chicken livers	1 tablespoon minced onion
2 to 4 oz. butter	salt, cayenne and anchovy essence to taste

For 6 to 8 persons.—Fry the washed, dried and chopped liver in a little smoking hot butter with minced onion till tender. Beat to a paste with salt, cayenne and anchovy essence to taste and use with toast in place of a savoury.

To vary.—Rub 6 cooked livers through a sieve, stir in 6 washed, dried and fried mushrooms put through a mincer. Season with lemon and onion juice, salt, pepper and paprika to taste. Use in the same way as the first mixture.

POTTED MEAT

(*Pâte varié*)

$\frac{1}{2}$ lb. best steak or veal	4 cloves
2 bayleaves	1 oz. butter
pepper, salt and cayenne to taste	4 peppercorns
	4 allspice berries
	1 tablespoon vinegar

Place the meat cut in very small pieces in a buttered jar. Add seasonings, tied in muslin, cover with buttered paper. Bake in the oven for 2 hours. Then pound in a mortar till smooth. Pour over some clarified butter and use in place of a savoury with toast or oatcakes.

POTTED PHEASANT

(*Pâte de faisan*)

1 roast pheasant	$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ bayleaf	1 glass sherry
1 quart stock	2 shallots

Remove all meat from the pheasant bones and place the bones in a saucepan with the bayleaf, sherry, peeled shallots and a small sprig of thyme. Boil till the stock becomes a glaze then strain. Remove any skin and sinew from the pheasant meat. Place the meat in a mortar and pound to a smooth paste. Add the glaze and butter, and pound all together. Season to taste with salt and cayenne. Pot and cover with clarified butter. *In season*—October to February. Use with toast in place of a savoury.

RABBIT A LA KING

3 cups diced cooked rabbit	2 egg yolks
2 tablespoons flour	2 cups cream
$\frac{1}{2}$ cup minced pimento	1 minced green pepper
4 tablespoons butter	salt
1 teaspoon minced onion	1 pound chopped mushrooms
paprika	1 tablespoon lemon juice

Heat the cream in a double boiler. Blend the flour with 2 table-spoons of the butter, then stir into the cream until it is thickened. Melt the remaining butter in a frying pan. Add the green pepper and mushrooms and cook for a few minutes over a low heat. Beat the egg yolks, pour a small quantity of the thickened cream into them and add to the rest of the sauce. Add mushrooms, green pepper, onion, lemon juice, paprika and salt to taste, then add the diced rabbit and pimento. When the mixture is thoroughly heated, serve in pastry shells or on crisp toast. *Enough for 6 persons.*

VIRGINIA EGGS

3 saltspoons salt	$\frac{1}{2}$ pint tin asparagus stalks
$\frac{1}{2}$ gill cream	$\frac{1}{2}$ oz. butter
12 eggs	$\frac{1}{2}$ saltspoon cayenne
3 saltspoons sugar	$\frac{1}{2}$ saltspoon grated nutmeg
	$\frac{1}{2}$ gill milk

For 6 persons.—Drain the asparagus stalks into a small saucepan. Mash with a wooden spoon, add butter, cream, milk, salt, sugar, cayenne and grated nutmeg. Mix well and simmer 10 minutes. Press through a fine sieve and evenly divide between 6 buttered ramekins. Crack 2 fresh eggs into each dish, mix $\frac{1}{2}$ teaspoon salt and 2 saltspoons pepper together, divide the seasoning between the six and bake 5 minutes in the oven.

ICED SWEETS

APRICOT WATER ICE

$\frac{1}{2}$ lb dried apricots	2 cups castor sugar
2 oranges	1 tablespoon grapefruit juice
2 lemons	4 cups cold water

Enough for 12 persons.—Wash and halve the apricots. Place in a basin. Add cold water to cover. Soak overnight. Turn the water and apricots into a pan. Cover and simmer till soft. Rub through a sieve, then stir the purée into the grapefruit juice, and the strained juice of the oranges and lemons. Boil the sugar and water mentioned in ingredients to a syrup and stir into purée when cold. Freeze.

TUTTI FRUTTI ICE CREAM

1 quart vanilla ice cream	2 candied prunes
4 marrons glacé	6 candied cherries
2 candied pears	1 tablespoon rum
2 candied figs	1 tablespoon kirsch
1 oz. angelica	1 tablespoon maraschino
	2 candied apricots

Prepare vanilla ice cream by your favourite method. Chop up very finely the cherries, pears, apricots, prunes, figs, marrons, and place altogether in a basin. Season with the kirsch, maraschino and rum, mix with the ice cream and serve decorated with angelica. *Enough for 10 persons.*

TRILBY PARFAIT

5 egg yolks	4 tablespoons thick maple syrup
1 pint thick cream	4 tablespoons strong, clear coffee
	$\frac{1}{4}$ teaspoon vanilla

Lightly beat the yolks of the eggs, then put them into an enamelled pan. Add the syrup and coffee, beating all the time. Continue stirring over hot water in a double boiler till the mixture coats the back of a spoon, then turn into a large bowl and beat till light. Have the cream whipped in another basin. It must be quite solid. Add the cooked mixture very slowly, and the vanilla then whip again. Keep whipping till there is no liquid left, then turn all into a chilled mould and pack in ice and rock salt for about 4 hours. Serve with petits fours. *Enough for 8 persons.*

CAKES AND CANDIES

BUTTERSCOTCH FINGERS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ lb. light brown sugar
2 eggs	1 cup flour
1 teaspoon vanilla	1 teaspoon baking powder
$\frac{1}{2}$ cup chopped pecans	2 tablespoons preserved ginger

Melt the butter in a saucepan. Add sugar. Stir till well blended. Then take off the fire and cool till tepid. Add 2 unbeaten eggs and beat the mixture well. Add flour, sifted once before measuring, baking powder, nuts and vanilla. Spread the mixture in a shallow pan, measuring 6 x 6 inches, lined with paraffin paper. Bake in a moderate oven for about 30 minutes.

Remove from the pan, cool, then cut in halves before cutting into strips. These strips can be served plain, dusted with sugar, or spread with icing sugar, moistened with cold water and flavoured with vanilla.

CHOCOLATE MUSHROOMS

$\frac{1}{2}$ lb. flour	$\frac{1}{2}$ flat teaspoonful carbonate
$\frac{1}{4}$ lb. butter	of soda
1 egg	1 teaspoonful cream of
3 oz. castor sugar	tartar
milk	$7\frac{1}{2}$ oz. cup chocolate

CHOCOLATE BUTTER ICING :

5 oz. icing sugar	7 oz. cup chocolate
$\frac{1}{2}$ lb. butter	vanilla flavouring
	2 tablespoonfuls milk

ALMOND PASTE :

$\frac{1}{2}$ lb. ground almonds	vanilla flavouring
$\frac{1}{4}$ lb. icing sugar	about $1\frac{1}{2}$ whites of eggs (add more if required)

Sieve the flour, cup chocolate, soda and cream of tartar. Rub in the margarine finely. Add the sugar and mix the other ingredients. Beat up the egg and add, with sufficient milk to mix all together. When well mixed, beat for a few minutes. Put into small greased cake-tins, putting only a small quantity into each one. Bake in a hot oven for about 12 to 15 minutes, then put on to a sieve and leave until cold.

To make the Almond Paste.—Roll the lumps out of the sugar, then rub it through a fine sieve. Add the almonds and mix together. Whisk the whites slightly and add, sufficient with a few drops of vanilla, to mix all to a stiff paste, then work it until smooth. Cut off a piece and keep for the stalks. Roll out the remainder thinly and cut into small rounds. Brush the bottom of the cakes with white of egg, using it very sparingly, and mould the almond paste over each, leaving the top of each cake uncovered.

To make the Chocolate Butter Icing.—Rub the sugar through a fine sieve. Put the cup chocolate into a saucepan and mix to a smooth paste with the milk, then stir until dissolved—a little more milk may be used if required. Add the butter to the sieved icing sugar and beat both to a cream. Add the cup chocolate and a few drops of vanilla and mix all together, then leave until stiffer before using it. Fix a rose tube on to an icing

bag, put some of the icing into it and force on to the cakes, from the edge of the almond paste to the centre in straight lines, until the tops are completely covered. Mould the remainder of the almond paste into stalks and stick one in the centre of each mushroom.

Note.—If the cakes have risen much in the centre, a small piece can be cut off before the butter icing is put on.

CHOCOLATE PETITS FOURS

$3\frac{1}{2}$ oz. cup chocolate	vanilla flavouring
3 oz. ground almonds	about $\frac{3}{4}$ to 1 white of egg
2 oz. icing sugar	few glacé cherries
1 oz. shelled walnuts	

Chop the walnuts very finely. Rub the sugar through a fine sieve. Add the cocoa, walnuts and ground almonds, and mix together. Whisk the white of egg slightly and add to the dry ingredients as required. Mix all to a stiff paste, together with a few drops of vanilla. When well mixed, work until smooth, then divide into about sixteen portions. Roll each piece in the palm of your hand and make into a smooth round shape, then press your little finger in the centre, not through to the bottom, and make a small hole. Place on a plate and brush the sides over with yolk of egg to glacé them, then stick half a cherry in the centre. Put on top of the browning-shelf in a cool oven to dry for about 15 minutes.

CHOCOLATE NOUGAT CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon vanilla
$1\frac{1}{2}$ cups castor sugar	2 oz. melted chocolate
1 egg	$\frac{1}{2}$ cup castor sugar
1 cup milk	$\frac{3}{4}$ cup almonds, blanched
3 teaspoons baking powder	and shredded

Cream the butter, add gradually $1\frac{1}{2}$ cups sugar and the egg, unbeaten. When well mixed add two-thirds of the milk, and the flour, sifted with baking powder, then vanilla. Stir in the melted chocolate, the remainder of the sugar, place on the fire, add the remainder of the milk gradually and cook till smooth. Cool slightly, then add to the cake mixture. Bake 15 to 20 minutes in round layer cake tins. Put white mountain cream between the layers and on top and sprinkle with almonds.

CHOCOLATE LAYER CAKE

$\frac{1}{2}$ cup butter	1 cup brown sugar
$1\frac{1}{2}$ cups flour	2 teaspoons baking powder
2 eggs	$\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla	2 oz. unsweetened chocolate
	$\frac{1}{2}$ cup milk

Beat the butter to a cream. Stir in the sugar. Beat well, then add the beaten egg yolks and vanilla, followed by the chocolate, melted in a double boiler over boiling water. Then stir in the milk, and the flour sifted with the baking powder and salt, and fold in the stiffly frothed egg whites very gently. Bake in two shallow, well-buttered layer cake tins about 20 minutes. Cool on a cake rack, put the halves together with whipped cream. Spread the top with sifted icing sugar, moistened with boiling water and flavoured with ground cinnamon.

LEMON LAYER CAKE

3 eggs	1 cup castor sugar
1 cup flour	$\frac{1}{2}$ cup water
1 teaspoon vanilla essence	1 teaspoon baking powder

Enough for 6 persons.—Beat the eggs till frothy in a basin. Stir in a few grains of salt, then the sugar by degrees, beating all the time. Sift the flour and baking powder together, and fold gently into the other mixture. Bake in a moderate oven in two buttered and floured tins till light and golden. Turn out on a sugared cloth, and when cold put together with ice cream. Serve plain or with loganberries or raspberries.

FRUIT DROPS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup castor sugar
1 egg	2 teaspoons minced orange peel
1 teaspoon baking powder	1 cup flour
$\frac{1}{2}$ cup minced walnuts	$\frac{1}{2}$ cup cleaned currants
$\frac{1}{4}$ cup chopped raisins	$\frac{1}{4}$ cup minced citron peel
	$\frac{1}{2}$ teaspoon mixed spice

Cream the butter and sugar in a basin. Sift the flour with spice, baking powder, and a few grains of salt, then stir this into the creamed mixture alternately with beaten egg. Then add the fruit. Drop in teaspoons on an oiled baking tin, a little apart. Bake in a quick oven till crisp.

IVY LEAVES

$\frac{1}{2}$ lb. flour	$\frac{1}{4}$ lb. butter
6 oz. castor sugar	1 oz. ground almonds
$\frac{1}{2}$ teaspoon baking powder	1 egg yolk
$\frac{1}{4}$ teaspoon ground mace	apricot jam

Rub the butter into the flour, then stir in the sugar, baking powder, almonds, and mace. Moisten with egg yolk, and turn on to a lightly floured board. Roll out to about $\frac{1}{8}$ inch thickness, cut into leaves with a leaf cutter, and bake till crisp and golden on a lightly buttered baking sheet. Cool on a cake rack, put two together with apricot jam. Spread with sifted icing sugar, moistened with hot milk, flavoured orange essence to taste, and coloured a pale green.

SCOTCH SHORTBREAD

$\frac{1}{2}$ lb. butter	12 oz. flour
2 oz. rice flour	5 oz. castor sugar

Rub the butter into the sugar. Gradually work in with your hands first the rice flour, then the flour. Keep on kneading till the dough is free from cracks. Divide in two. Shape into rounds. Prick with a fork. Pinch round the edges. Bake on a buttered tin till golden and firm. If liked, you can spread the centre with icing sugar dissolved in tepid water and pipe on it some message with thin icing.

CANDIES

BLACK SHEEP TOFFEE

$\frac{1}{2}$ lb. butter	1 $\frac{1}{2}$ lb. Demarara sugar
$\frac{1}{2}$ lb. golden syrup	1 teaspoon lemon juice

Melt the butter in a saucepan. Add the sugar, syrup, lemon juice and a teaspoon of water. Boil slowly, stirring well. Test a drop in cold water for 4 seconds when the toffee shows signs of thickening; if the toffee snaps crisply, it is ready. Pour into a buttered tin and break into rough pieces when cold.

FORMOSA FUDGE

1 cup milk	1 cup granulated sugar
$\frac{1}{2}$ cup walnuts	2 tablespoons butter
$\frac{1}{2}$ teaspoon vanilla	2 cups light brown sugar

Put the sugars, milk and butter in a saucepan. Stand at the side of the fire till the sugars are dissolved. Place the pan on the fire and stir till boiling. Cook, stirring occasionally till a little dropped in cold water forms a soft ball. Remove from fire, add the chopped nuts and vanilla. Beat till creamy, pour into a buttered tin and cut into squares when cool.

STUFFED DATES

2 oz. castor sugar	$\frac{1}{2}$ teaspoon vanilla essence
juice $\frac{1}{2}$ lemon	3 drops lemon essence
1 egg white	2 oz. sifted icing sugar
2 oz. ground almonds	2 drops almond essence

Sift the icing sugar and mix with the castor sugar and ground almonds. Make a hollow in the centre, add flavourings and lemon juice, stir well, then make into a dry but smooth paste with white of egg. Roll into balls, stone good dates and push a marzipan pellet into each, roll them in icing sugar and serve in a pretty dish.

GRILLED ALMONDS

1 cup almonds	1 cup sugar
2 tablespoons lemon juice	2 tablespoons orange juice

Blanch and dry the almonds thoroughly. Boil the sugar and orange and lemon juice till the syrup begins to turn brown. Remove at once and stir till the mixture sugars. Cool and separate the almonds. The sugar will cling to the almonds irregularly.

BEVERAGES

COFFEE MALTED MILK

2 teaspoons malted milk	4 tablespoons strong coffee
sugar	whipped cream
	scalded milk

For 1 person.—Blend the malted milk, a few grains salt and coffee till smooth. Add scalded milk to taste, stirring continually. Sweeten to taste and serve with or without whipped cream.

CHOCOLATE MALTED MILK

2 teaspoons malted milk	2 tablespoons cocoa milk
scalded milk or boiling water	whipped cream

Proceed exactly as for coffee malted milk, substituting the cocoa milk for coffee.

GINGERALE PUNCH

3 oranges
1 lemon

1 cup strong tea
1 pint soda water

1 pint gingerale

Mix the strained juice of lemon with the strained juice of orange and the tea. Sweeten to taste. Add ginger ale, soda water and ice, and serve.

LOGANBERRY SQUASH

$\frac{1}{2}$ cup lemon juice
 $\frac{1}{2}$ cup castor sugar
6 thin slices cucumber

$1\frac{1}{2}$ cups tinned loganberry juice
1 cup orange juice
1 quart aerated water

Mix the fruit juice, sugar and 1 teaspoon grated orange rind together. Add cucumber slices, unpeeled, and stand on ice or in a refrigerator for several hours. Mash the cucumber slightly. Strain into a glass jug and decorate with sprigs of mint or borage. I always thin down my drinks with home-made aerated water, and you can do the same if you own a syphon and keep a plentiful supply of syphon bulbs in your store cupboard.

PEACH CUP

3 large bottles of cider
1 pint soda water

1 tin sliced peaches
ice, mint

Mix the peaches with 1 bottle of chilled cider, then divide the other two bottles and the soda water between two or three large jugs or place in a large punch bowl. Divide the peach cider equally between the jugs, or throw it into the punch bowl. Add a glass of maraschino to each jug, and plenty of ice. Top with a sprig or two of fresh mint. Serve in tall glasses.

PINEAPPLE PUNCH

1 quart cold water
 $\frac{1}{2}$ cup lemon juice
maraschino cherries

2 cups castor sugar
1 cup orange juice
2 cups chopped pineapple

Boil the pineapple, sugar and water together for 20 minutes. Add the strained fruit juice, cool, strain and serve diluted with ice-cooled water to taste. Garnish each glass with a chip or two of pineapple and serve with straws.

VIENNESE COFFEE CUP

1 pint strong black coffee
1 quart soda water
 $\frac{1}{2}$ teaspoon almond essence
2 eggs

4 teaspoons thick cream
2 tablespoons sugar
1 cup whipped cream
1 pint cracked ice

Make the coffee. Add almond flavouring. Strain through a fine sieve into a double boiler. Heat to boiling point. Beat the eggs. Mix with sugar and thick cream. Add to the coffee. Cook, stirring continually till the mixture coats the spoon. Remove and beat well. Cook and just before serving add whipped cream, sweetened, ice and soda water. Pour into tall glasses. Put a spoonful of whipped cream on top of each.

PRESERVING

APRICOT JAM

6 lb. apricots 4 sugar water

Halve and stone the apricots. Break the stones. Remove the kernels and blanch them. Then to every pound of fruit allow 1 lb. loaf sugar and 1 gill water. Boil the sugar and water together for a minute or two, then add the fruit. Boil about 30 minutes till the jam sets. Pot as usual.

CARROT CONSERVE

6 lb. good red carrots 3 lemons
 ½ pint brandy 6 lb. preserving sugar
 1 oz. chopped almonds

Scrape and wash the carrots, divide in small pieces and cook in plenty of boiling water with 1 tablespoon sugar for nearly 1 hour till soft, then pass the carrot through a coarse sieve. Put the pulp in a preserving pan with the strained lemon juice, sugar and half the brandy. Boil 20 minutes. Cool, add the almonds and the rest of the brandy. Pot and seal.

CHERRY MARMALADE

6 lb. morella cherries 4½ lb. sugar

Select fine morella cherries. Stone them, taking care not to lose any of their juice in the stoning. Put a layer of fruit in the bottom of preserving pan, then a layer of sugar. Repeat till all the fruit and sugar are used up. Place the pan on the fire and boil till the syrup is clear and jellies when tested on a cold plate. If the fruit is not very juicy, add a small quantity of water or red currant juice. Do not stir. As the fruit boils shake the pan occasionally. Pot and seal.

GERANIUM JELLY

8 quarts crabapples 4 quarts water
 a few rose geranium leaves

Choose under-ripe crabapples. Wash and halve the apples but neither core nor peel them. Boil with water till soft, then mash and put in a jelly bag to drain. Do not squeeze. Take equal quantities of sugar and juice. Boil the juice 5 minutes, add the sugar and when dissolved add a few rose geranium leaves. Boil till the jelly stage is reached. Skim and put in hot jars and glasses, removing the leaves as you pour in jelly. Cover and store in a dry cool place.

DAMSON AND ALMOND CHEESE

6 lb. ripe damsons	$\frac{1}{2}$ lb. Jordan almonds
1 tablespoon brandy	$4\frac{1}{2}$ lb. sugar

Prepare and cook the damsons in a preserving pan containing just enough water to prevent burning. When soft, pass them through a sieve. Put the pulp in a preserving pan. Add the sugar. Stir till boiling. Add the blanched and split almonds. Boil quickly for 30 minutes or until almost set, then add brandy. Stir a moment or two, then pot and seal.

PICKLES

CONTINENTAL MUSTARD

1 lb. dry mustard	10 cloves
1 lb. sugar	1 pint vinegar
$\frac{1}{4}$ teaspoon salt	5 dry laurel leaves
10 peppercorns	1 tablespoon olive oil

Sift the sugar and mustard into a basin. Boil together in a saucepan the vinegar, peppercorns, laurel leaves, cloves and salt. Pass through a fine sieve and pour, boiling, over the mustard and sugar. Mix till quite smooth, then add the olive oil and mix again. Put into jars. Cover the tops with muslin and stand 10 days to allow the bitterness to evaporate. The jars can then be sealed down and used as required.

CHILLI VINEGAR

50 chillies	1 pint vinegar
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Cut fresh chillies in half. Put in a wide-mouthed bottle. Boil the vinegar for 1 minute. When quite cold fill up the bottle. Cork closely. Stand 6 weeks. Strain into small bottles. Cork closely and store in a dry place.

POLISH PICKLE

- | | |
|------------------|-----------------------------|
| 1 large beetroot | $\frac{1}{2}$ teaspoon salt |
| 1 pint vinegar | 20 peppercorns |
| | <i>horseradish</i> |

Wash and boil the beetroot without breaking the skin. Cut into round slices. Pack into a glass jar alternately with thin shavings of horseradish. Bring the vinegar, salt and peppercorns to the boil. Cool, then pour into jars and seal. The pickle is delicious served with any form of cold roast meat.

RHUBARB CHUTNEY

- | | |
|--------------------------|--------------------------------|
| 2 lb. rhubarb | $\frac{1}{2}$ lb. sultanas |
| $\frac{1}{2}$ oz. salt | 1 lb. brown sugar |
| $\frac{1}{2}$ oz. ginger | 1 pint pure malt vinegar |
| 1 lemon | $\frac{1}{2}$ oz. garlic |
| | $\frac{1}{2}$ teaspoon cayenne |

Cut the rhubarb, after wiping, into fine shreds. Peel the lemon and remove the seeds. Cut the garlic into small pieces and bruise the ginger. Place all the ingredients in a pan. Boil till the mixture becomes thick, stirring frequently to prevent burning. Remove the ginger. Pour the chutney into jars and cover. This chutney should not be eaten until it has been stored for at least a month.

ONTARIO PEPPER CATSUP

- | | |
|-------------------------------------|--------------------------|
| $\frac{1}{2}$ cup brown sugar | 3 red or green peppers |
| 2 tablespoons salt | 1 tablespoon mustard |
| 1 tablespoon cinnamon | 2 tablespoons ginger |
| 1 tablespoon allspice | 1 tablespoon cloves |
| 2 onions | 1 quart vinegar |
| 1 $\frac{1}{2}$ dozen ripe tomatoes | 1 tablespoon celery seed |

Gently press the tomatoes all over after washing and drying them and removing the stalks. The peel can then be easily removed. After peeling the tomatoes, slice them into a saucpan. Add the onions and peppers, finely cut up and seeds removed from the latter. If wanted very hot, use small chilli peppers. If not wanted hot, use the larger, sweeter peppers. Add spices and vinegar and boil for about two hours or till the mixture is like catsup. Only stir frequently to prevent scorching. Either pour into bottles or 1 lb. pots and seal down like jam.

PICKLED VEGETABLE MARROW

3 small young marrows	1 quart malt vinegar
1 oz. salt	1 oz. grated horseradish
cayenne	1 nutmeg, grated

Peel the marrows and halve lengthwise. Remove the seeds and cut the flesh into even sized strips. Boil 5 minutes in well salted water. Drain. Place the strips in a preserving pan with horseradish, vinegar and spices. Boil up 5 minutes, then pack the marrow into jars. Strain in the vinegar and tie down at once. You will find this pickle has a very unusual flavour and it will be appreciated by your friends.

CHRISTMAS RECIPES

YULE COCKTAILS

1 grapefruit	2 tangerines
1 orange	1 pint tinned pineapple
$\frac{1}{2}$ lemon	1 pint tinned cherries
	16 beads sweet violets

Enough for 8 persons.—Prepare the grapefruit by removing the flesh in small pieces. After cutting the fruit in half crosswise, add orange and tangerine pulp, scooped out with a teaspoon. Add diced pineapple and cherries. Pour over 1 gill pineapple juice and 1 gill cherry juice, then the juice of the lemon. Chill. Divide between 8 cocktail glasses. Plant two heads of sweet violets in each glass, or garnish with a sprig of frosted mint.

ROAST TURKEY WITH CHESTNUT CREAM

STUFFING

1 small hen turkey	1 cup stock
chestnut cream stuffing	butter and flour

Stuff the crop of the bird with sausage meat, using veal or pork as preferred. Stuff the body with chestnut cream stuffing. Truss and place the bird on its back on a trivet arranged in a roasting pan. Rub the breast and joints of the bird all over with a paste made of flour and butter, or lay strips of salt pork over the bird instead. Roast in a very hot oven for $\frac{1}{2}$ hour. Reduce the temperature. Cover the roaster if you are using a self-basting pan. Otherwise add to the pan a cup of stock or water and baste the bird frequently with either the drippings of the salt pork or the liquid obtained from the butter paste and the water. Allow from 20 minutes to 25 minutes to the lb. when cooking. Serve accompanied by gravy, bread sauce, baked

potatoes and braised celery. Garnish with rolls of bacon, baked on a skewer in the oven. These rolls can be stuffed with some of the liver of the bird and either baked or fried on skewers.

TURKEY ROYAL

3 <i>tablespoons flour</i>	3 <i>tablespoons soft butter</i>
1 <i>cup thin cream</i>	1 <i>cup cold, cubed turkey</i>
1 <i>teaspoon salt</i>	$\frac{1}{2}$ <i>cup bottled mushrooms</i>
$\frac{1}{2}$ <i>teaspoon black pepper</i>	$\frac{1}{4}$ <i>teaspoon celery salt</i>
1 <i>cup bottled peas</i>	<i>grated Parmesan cheese</i>
	<i>fine breadcrumbs</i>

Melt the butter in a saucepan. Stir in the flour. Pour in thin cream, or milk, and keep stirring till the sauce boils, then season with celery salt, salt and black pepper. Cook till smooth. Add left-over turkey, chopped mushrooms and peas. Stir a moment or two over the fire. Place in buttered ramekins. Sprinkle thickly with crumbs mixed with half their quantity of Parmesan cheese or any other cheese preferred. Bake till brown on top. You can cook left-over chicken, guinea fowl, or pheasant in the same way. *Enough for 2 or 3 persons.*

ROAST NORFOLK GOOSE

1 <i>small goose</i>	$\frac{1}{2}$ <i>teaspoons salt</i>
1 <i>egg</i>	6 <i>thin strips salt pork</i>

STUFFING :

2 <i>oz. melted butter</i>	2 <i>cups hot mashed potatoes</i>
1 <i>chopped onion</i>	1 <i>teaspoon crushed sage</i>
1 <i>tart apple minced</i>	$\frac{1}{4}$ <i>cups soft stale breadcrumbs</i>
$\frac{1}{2}$ <i>cup minced, fat, salt pork</i>	1 <i>heaped teaspoon minced parsley</i>
	<i>pepper to taste</i>

Singe, pick out pin-feathers, wash and scrub the goose, then clean. Wash in cold water. Wipe well. Stuff, truss, sprinkle with salt and pepper and cover the breast with strips of pork. Place on a trivet in a roasting pan with 2 tablespoons dripping. If the bird is young and fat, have no water in the pan. If old, add a little water. Cover the pan, brown on one side, turn and brown on the other. Turn and baste every 15 minutes till the goose is tender, keeping the pan closely covered all the time. Prick the skin with a fork from time to time to let the fat out. The bird will require from 2 to 4 hours, till the meat on the legs is tender to the touch. Remove the pork strips half an hour before serving to enable the breast to become as crisp

and brown as the rest of the bird. Serve on a hot dish after removing string and skewers. Garnish with watercress and candied cranberries or with buttered carrots and peas.

RHODE ISLAND STUFFING

3 oz. butter	$\frac{1}{2}$ tablespoon finely minced
1 cup chestnut purée	parsley
20 chestnuts	$\frac{1}{2}$ cup breadcrumbs
1 shallot	liver of bird finely chopped
$\frac{1}{2}$ lb. pork sausage meat	1 tart apple, peeled, cored,
pepper and salt	chopped

Melt the butter and cook the shallot in it. Add the sausage meat, chestnut purée and other ingredients. Heat to boiling point, stir in the crumbs and whole chestnuts, blanched and skinned. Cool, then use for stuffing.

GANSEKLEIN

1 cup goose broth	back, wings, neck, gizzard
$\frac{1}{2}$ onion	and heart of goose
2 tablespoons fat	1 teaspoon chopped parsley
2 tablespoons flour	1 square inch celery root
1 clove garlic	salt, paprika, pepper
	ginger, if liked

Season the goose parts well with salt, pepper and paprika, as well as ginger and garlic if liked, mincing the garlic amongst them. Stand in a basin covered with a cloth overnight. Next morning place in a saucepan. Cover with boiling water. Add celery and onion. Simmer for 2 hours. When the meat is tender, drain off the stock, keep warm, and pour over this sauce. Heat the fat in another pan. Stir in the flour and make a sauce with the cup of goose broth. Boil till smooth, season to taste, add parsley and serve with Spatzen—beat an egg well, add $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup flour and $\frac{1}{2}$ cup water. Arrange round the dish. *Enough for 4 persons.*

SPICED BAKED HAM

a smoked ham	1 cup red wine
garlic	brown sugar
	whole cloves

Choose a ham weighing from 10 to 12 lb. Scrub and rinse thoroughly in cold water. Soak in fresh cold water overnight. Next morning place in a large saucepan. Cover with fresh cold water. Add 1 quart cider. Cook gently 2 or 3 hours till tender

WINTER BREAKFAST



enough to allow the skin being pulled off. Remove the skin carefully, place the ham in a roasting pan. Rub all over with a peeled clove of garlic. Take a handful of Barbados or Demerara sugar, rub it well into the fat, leaving a layer of sugar over the fat almost $\frac{1}{2}$ inch thick. Stick rows of cloves over the fat an inch apart. Pour red wine over and roast in the oven for $\frac{3}{4}$ hour, basting frequently. Cover with another layer of sugar. Reduce the heat of the oven. Roast slowly without basting for 15 minutes, so that the ham is well glazed. Strain and thicken the gravy after pouring off the fat. Serve hot with corn fritters and chicory salad, and cold with potato and pimento salad.

CANADIAN MINCEMEAT

- | | |
|--|---|
| 2 lb. lean beef | $\frac{1}{2}$ lb. shredded orange peel |
| $\frac{1}{2}$ lb. chopped walnuts | 4 lb. finely chopped, peeled apples |
| 2 lb. finely shredded suet | $\frac{1}{2}$ lb. blanched, roughly chopped almonds |
| 2 lb. Valencia raisins | 1 teaspoon each, ground cloves, allspice, salt, mace, ground ginger |
| 2 lb. picked sultanas | 2 lemons |
| water | 1 grated nutmeg |
| 2 lb. washed and dried currants | 3 lb. brown sugar |
| $\frac{1}{2}$ lb. shredded citron peel | |
| $\frac{1}{2}$ lb. shredded lemon peel | |

Boil the beef in the usual way till tender and when cold mince finely and mix with the prepared apples, suet, stoned currants, peels, almonds and walnuts. Place the mixture in a preserving pan with sugar, spices and salt and the strained juice and grated rind of the lemons. Cook 15 minutes, remove from fire and add when cold, 1 pint cider. Pack the mincemeat into a stone crock and pour over $\frac{1}{2}$ pint brandy. Cover till needed.

GRANDMOTHER'S PLUM PUDDING

- | | |
|-------------------------------|--------------------------------------|
| $\frac{1}{2}$ lb. butter | $\frac{1}{2}$ lb. Demerara sugar |
| $\frac{1}{2}$ lb. beef suet | $\frac{1}{2}$ lb. breadcrumbs |
| 6 eggs | 1 lb. chopped raisins |
| 1 lb. flour | 2 oz. citron peel |
| 1 lb. currants | 2 oz. lemon peel |
| 2 oz. orange peel | $\frac{1}{2}$ teaspoon grated nutmeg |
| $\frac{1}{2}$ teaspoon cloves | 1 cup maraschino cherries |
| 1 teaspoon mace | 2 oz. shelled walnuts |
| juice 1 lemon | 1 teaspoon cinnamon |
| | 1 cup brandy or hot milk |

syrup to cover them, made from boiling together 1 cup castor sugar and 1 cup water, for 10 minutes. Drain, line a charlotte-shaped mould with sponge fingers or with both sponge fingers and macaroons, and bury it for 3 or 4 hours in three parts broken ice to one part rock salt. Serve garnished with whipped cream.

EGG NOGG

6 egg yolks	1½ quarts rich milk
¼ teaspoon salt	1 cup brandy
1 cup sherry	½ teaspoon grated nutmeg
6 egg whites	1 cup castor sugar
½ cup rum	½ cup thick cream

Mix milk, sugar and salt together in a double boiler, beat the egg yolks till honey-coloured and add sherry, brandy, rum and nutmeg. Add all very slowly, stirring all the time, then stir over the boiling water till thick like custard, pour into a pretty bowl and leave till cold. Then beat well and just before serving stir in the whites of egg, stiffly frothed, and the cream, beaten till solid. Serve in the most festive tumblers or tall glasses that you have.

BLACK BUN

CAKE CRUST :

1½ lb. flour	1½ teaspoons baking powder
6 oz. butter	beaten egg to mix

MIXTURE :

1 lb. flour	2 oz. lemon peel
2 lb. raisins	1 teaspoon baking soda
¼ lb. orange peel	1 teaspoon cream of tartar
2 oz. citron peel	½ oz. ground ginger
½ oz. cinnamon	1 tablespoon brandy
2 eggs	½ lb. Demerara sugar
2½ lb. currants	a little black pepper
6 oz. sweet almonds	buttermilk when possible or use
¼ oz. Jamaica pepper	more eggs

Clean the fruits, sift the soda and spices with the flour. Add to the flour mixture the stoned and chopped raisins, washed; cleaned and dried currants, minced peels, chopped blanched almonds, beaten eggs, brandy and buttermilk and sweet milk.

If preferred, use more eggs and no milk. Grease the cake tin well, then make the crust. Sift the flour with a pinch of salt, lightly rub in the butter with the tips of the fingers, stir in baking powder and make into a paste the consistency of good shortcrust with the beaten egg. Line a cake tin smoothly with paste, making sure it is evenly thin all over. Smooth out all wrinkles. Fill with mixture—half of this quantity and $\frac{1}{2}$ of the pastry makes a good-sized cake—damp the top of the edge, flatten a round on top. Make four holes right down to the bottom of the cake with a skewer. Prick with a fork all over the top and brush with beaten egg. Bake till ready, then cool on a rack and keep for at least a week, longer if possible, before cutting.

YULE LOG CAKE

3 oz. flour	1 teaspoon baking powder
4 oz. castor sugar	3 tablespoons heated jam
3 eggs	few drops vanilla essence

Whisk the eggs and sugar together till light and frothy and full of bubbles. Add the flour, sifted with baking powder and vanilla essence. Fold in quickly and lightly. Spread the mixture evenly over a Swiss roll tin or baking tin that has been greased and lined with buttered paper. Bake several minutes in a very hot oven, heating the jam in the meantime and sprinkling a clean kitchen towel with castor sugar. When the roll is golden and firm to the touch, turn out quickly, spread rapidly with heated jam, snip off the edges with a sharp knife and roll up quickly and carefully. Stand on a cake rack to cool. Decorate with chocolate butter icing, applied with a forcing bag and pipe. You can make short branches of nuts with pieces of roll you snipped off. Allow the icing to cool and grow firm before using and decorating the cake with angelica or mistletoe, the berries of which I usually make with marzipan.

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