

TABLE
DECORATIONS
AND
DELICACIES

PRICE



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HESTER
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Follett, I. L. R.
Table decorations and deli-
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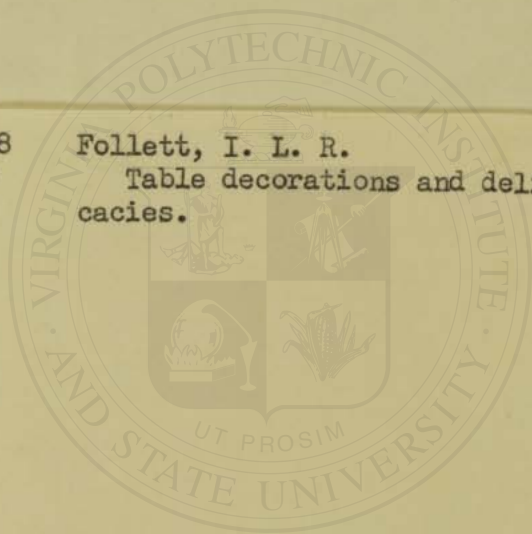




TABLE DECORATIONS AND DELICACIES

A COMPLETE HAND-BOOK FOR THE HOSTESS

BY
HESTER PRICE [pseud.]
(Mrs. John Dawson Follett)

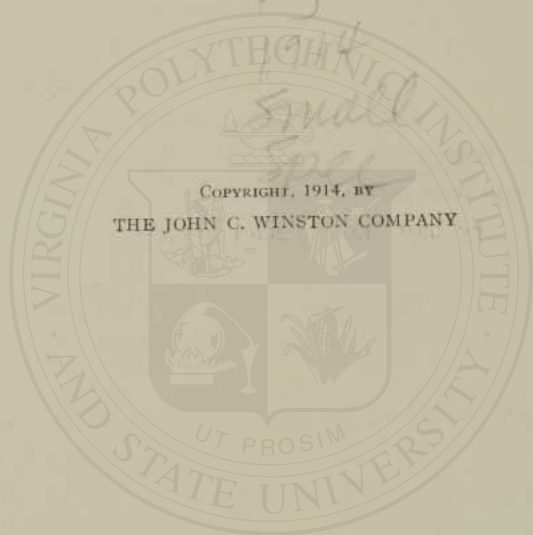
Follett, Ida Lee (Rust)

WITH NINETY-SIX ILLUSTRATIONS

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FOREWORD

To the Hostess:

Every book, however unpretentious in character, owes its origin to an inspiration. If practical, it has a distinct object. This picture book for housekeepers is designed to give some sort of permanence to childhood memories as well as to ideas garnered in later days. These ideas are set forth with the hope that they may be of value to many women who are too busy to give much time to the decorative side of housekeeping. The illustrations show how easily one may brighten and elaborate the table every day and especially upon high days and holidays.

So much has been written with regard to the actual laying of the cloth and serving of the dinner that it seems useless to enter upon the subject here. Suffice it to say, fashion has reverted to the old style of having very little upon the table. And, again, it is no longer desirable to serve a dinner of many courses.

It may be advisable to state that this is not, strictly speaking, a recipe book. On the other hand, a number of recipes as well as hints for cooking have been given when the dishes mentioned were old-fashioned or in any way unusual.

The greater number of the pictures represent cold dishes. The reason for this is that it is an easy matter

to give care and attention to perfecting a dish that may be finished at a convenient time and set aside until it is needed.

With a very few exceptions the dishes set forth may be made by any woman of taste and judgment, and without much outlay for material or kitchen appliances. Adaptability, or the faculty of making the most of materials at hand, may be placed first and foremost in the list of characteristics necessary in planning for guests. Striking and original effects are easily secured by the use of what is generally termed ordinary material. One needs to recall the revelation in St. Peter's vision—that nothing is "common." Each season in turn offers to the alert and appreciative eye countless beauties all lavishly bestowed for our "common" use.

The pictures in this book were originally published in *Collier's Weekly*, *The Ladies' Home Journal* and *The House Beautiful*. They appear now in book form through the courtesy of the several editors of these publications. It is my pleasure to make acknowledgment of this courtesy.

Berwyn, Pa.

Heiter Price

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PART I

TABLE DECORATIONS THROUGH THE YEAR

So forth issued the seasons of the year.

—SPENSER.



SPRING

*First, lusty Spring, all dight in leaves of flowers
That freshly budded, and new blooms did bear.*

—SPENSER

ONE

A "MAD AS A MARCH HARE" LUNCHEON

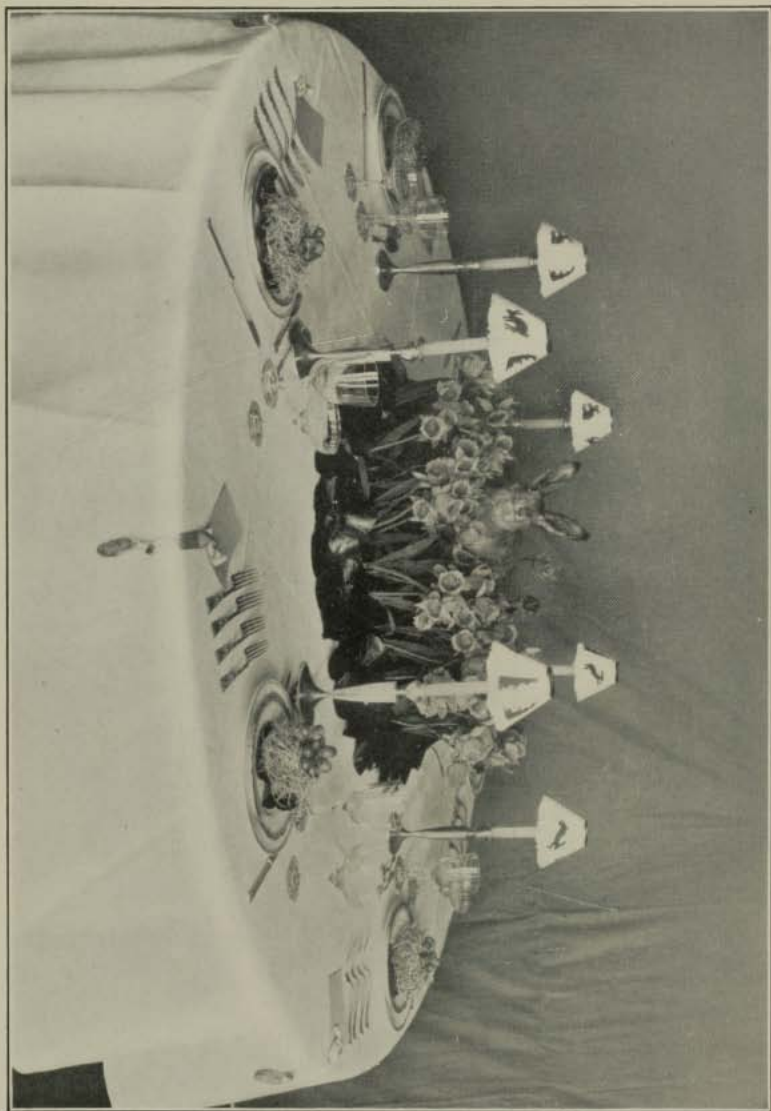
WHEN considering the old saying, "mad as a March hare," it is rather disappointing to find it originates from so reasonable and sane a source as the mere corruption of the word "marsh."

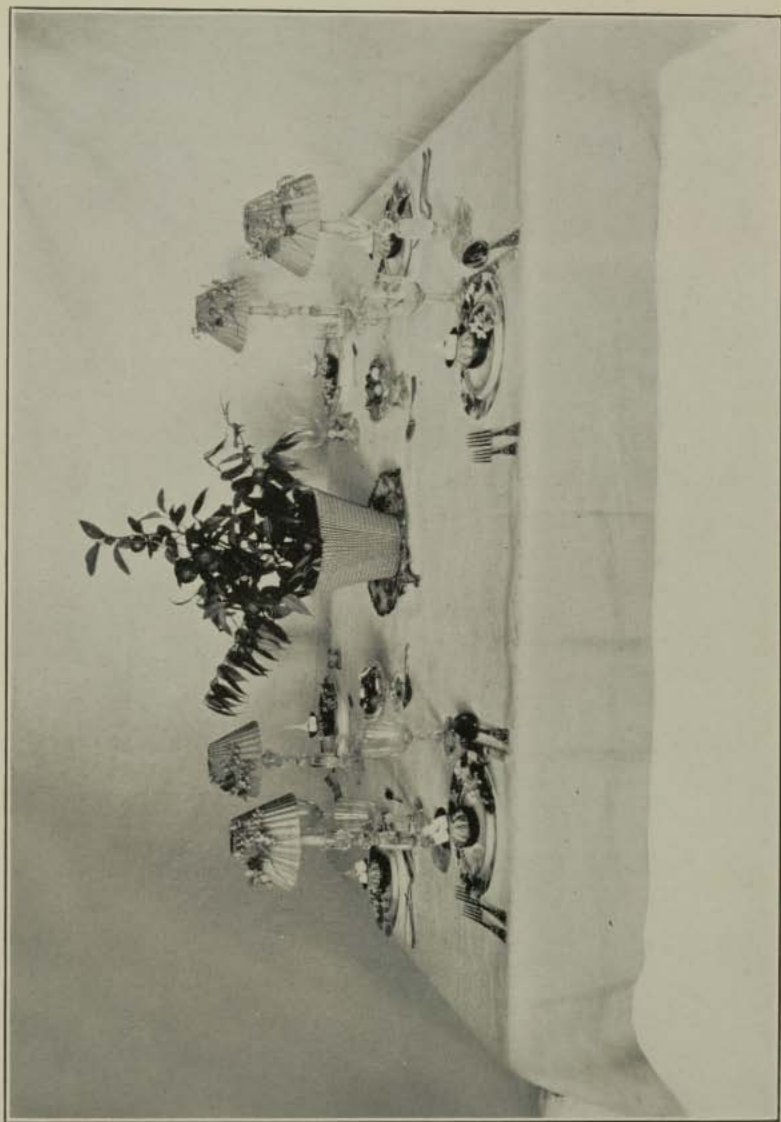
It has been explained that marsh hares are madder and freer and wilder than those elsewhere, because of the greater flatness of the ground and the absence of hedges and covers in marshes. But "where ignorance is bliss 'tis folly to be wise," so dismiss this explanation and continue to believe that "mad as a March hare" means something unusual, unconventional and even eccentric.

Over a broad, round table lay a cloth of soft, green linen. For a centerpiece use a large, round box, two inches high, filled with moist sand. Such a box is easily made of cardboard. Plant in the sand jonquils, to give the effect of waving, growing flowers. In the middle of this put a stuffed hare. If such a hare is not available, use a toy hare. The candles are to be capped with yellow shades, decorated in water color.

To each place-card, tied by a yellow ribbon, "the left hind foot of a graveyard rabbit." Upon the cards write in gilt letters appropriate quotations.

The first course, chilled grapes, should be in place when luncheon is announced. The grapes are served in nests of spun sugar resting upon natural leaves.





TWO

AN ORANGE TABLE

IN the center of the table upon a salver is a fruit-bearing orange tree. The pot is concealed with yellow, fluted manila straw. This is inexpensive and durable. It may be found at a florist's. The candle shades are made of fluted straw and are trimmed with sprays of artificial orange blossoms. At each cover is a *petit brulé*. These are made of tangerine oranges: Draw a sharp line a little less than half way through the center in a small tangerine orange; cut the skin through, turn the upper or smaller section up in cup shape. Put in each "cup" two or three pieces of cut sugar, a piece of cinnamon and a clove; cover with high-proof brandy and set on fire. The purpose is to make a blaze in a darkened room. If orange blossoms are not to be found, garnish the plates with a few narcissi. This custom of the *petit brulé* is borrowed from the French creoles. In a darkened room the various little fires give a weird effect.

THREE

A JAPANESE LUNCHEON

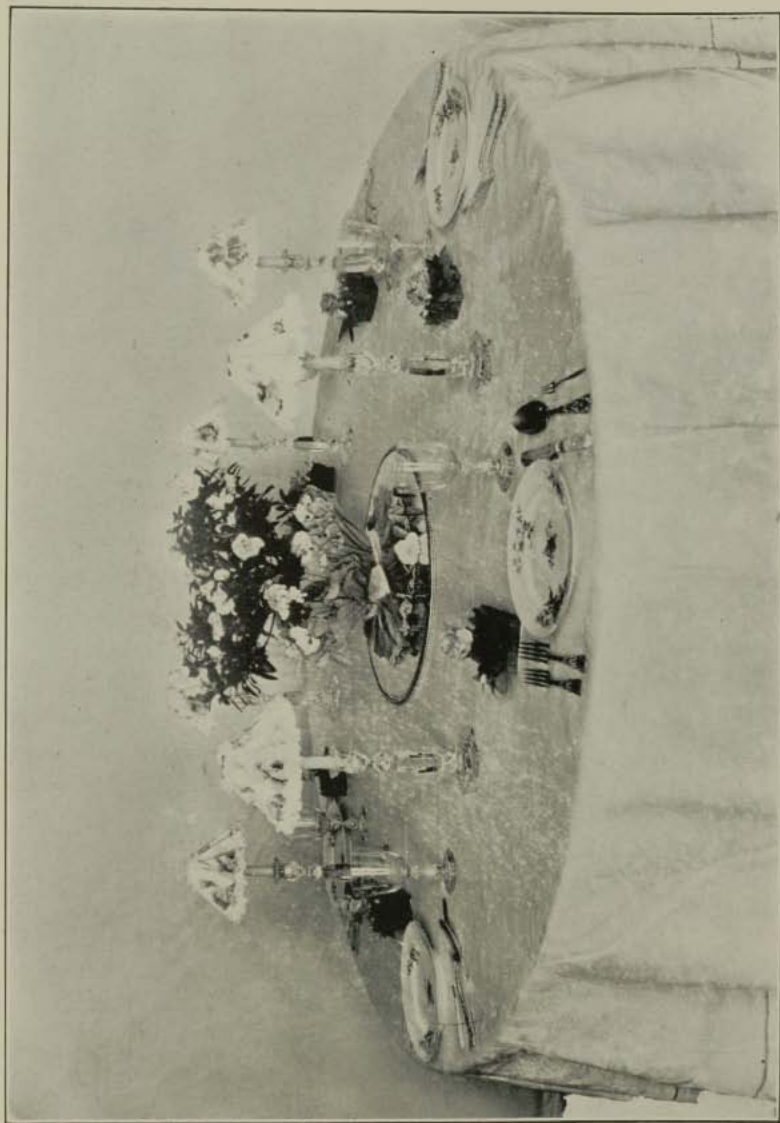
THE centerpiece and plate mats are of Japanese lace. The first course is served in covered Japanese bowls. The favors are small Japanese dolls which are standing upon small boxes. These boxes are filled with tea of a choice brand, each box holding enough tea for one "brew." The brass jardiniere in the center of the table, the four flat bowls and the inverted Japanese parasol hanging over the table are filled with cherry blossoms, the favorite flower of Japan, and sprays of the delicate keria. The colors in the lanterns, parasol and dolls' robes are delicate blues, pinks and yellows.

The menu offered is suggestive of things Japanese:

- Cream of celery soup. Garnish each portion with a fish cut from a pimento.
- White meat of chicken, rice and curry cooked together and served in ramekins. Rice wafers. Tea.
- Baked salmon trout. Full length. Head and tail included. Potato balls. Asparagus.
- Celery salad. Cheese. Crackers.
- Ginger sherbet. Lady fingers. Oriental paste, cut in cubes.

Ginger sherbet has for a base lemon ice, flavored with the heavy syrup drained from preserved ginger with a little of the preserved ginger chopped and added.





FOUR

WITH AZALEAS

THE azalea is a flower of great beauty with many variations in tints and colors. It is peculiarly attractive with its clear-cut blossoms in contrast with the dark green foliage.

A fine potted azalea with rosy blossoms has a place of honor in the center of this table. The pot, covered with pink crêpe paper, bound around with white satin ribbon, rests upon a round mirror. The favors are small bonbon boxes decorated with paper azaleas and leaves. The crystal candlesticks add to the clear, dainty effect. The candles are capped with simple shades made of white paper, stamped with pink azaleas. The shade is plaited and edged, top and bottom, with a little ruche of tissue paper.

Every detail is simple and clear cut, quite in keeping with the fresh beauty of the flower chosen to grace the board.

FIVE

AN EASTER TABLE

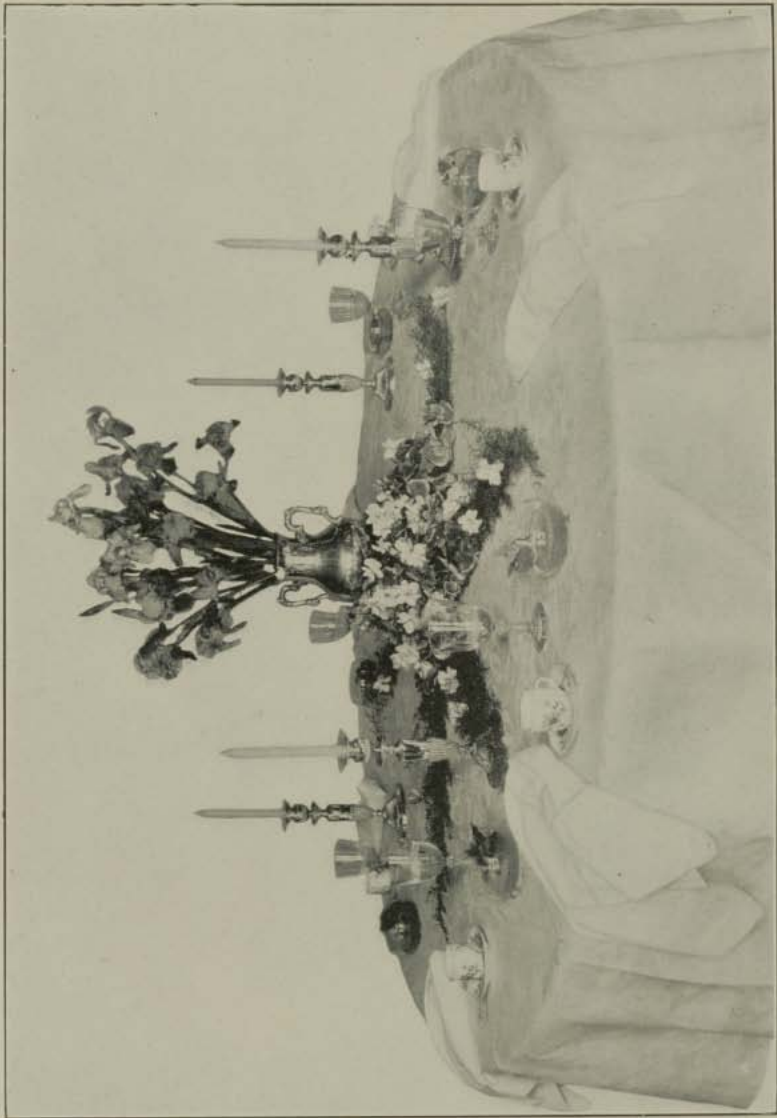
THE real Easter flowers are lilies, tulips and other bulbous plants.

The round table has in the center a beautiful piece of silver with crystal vases at intervals upon it. These vases are filled with tulips the color of gold; the centerpiece is outlined with sprays of delicate fern; and a tall vase of stately lilies has the place of honor.

The favors, white tulle boxes decorated with artificial Easter lilies, are filled with the daintiest confections in white and lavender. Almond creams that look like tiny eggs and crystallized violets are especially appropriate.


The service plates with a simple design in gold and soft green are quite in keeping with the delicate beauty of the Easter blossoms; and the general charm of the table is enhanced by the clear crystal candlesticks with the white tulle shades.





SIX

WITH FLEUR-DE-LIS AND PANSIES


 HIS shows a table after the last course has been served.

The centerpiece is a silver loving cup filled with the delicately fragrant, old-fashioned garden *flags*. Pansies are arranged around the base of the loving cup—most of them in deep saucers filled with water to keep them fresh, while the stems of those which, with the fern, form the points of the star, are wrapped in moistened cotton to preserve their freshness. One perfect pansy floats in each finger-bowl.

The quaint, unshaded candlesticks and silver loving cup seem especially in harmony with the royal purple of the beautiful flower-de-luce.

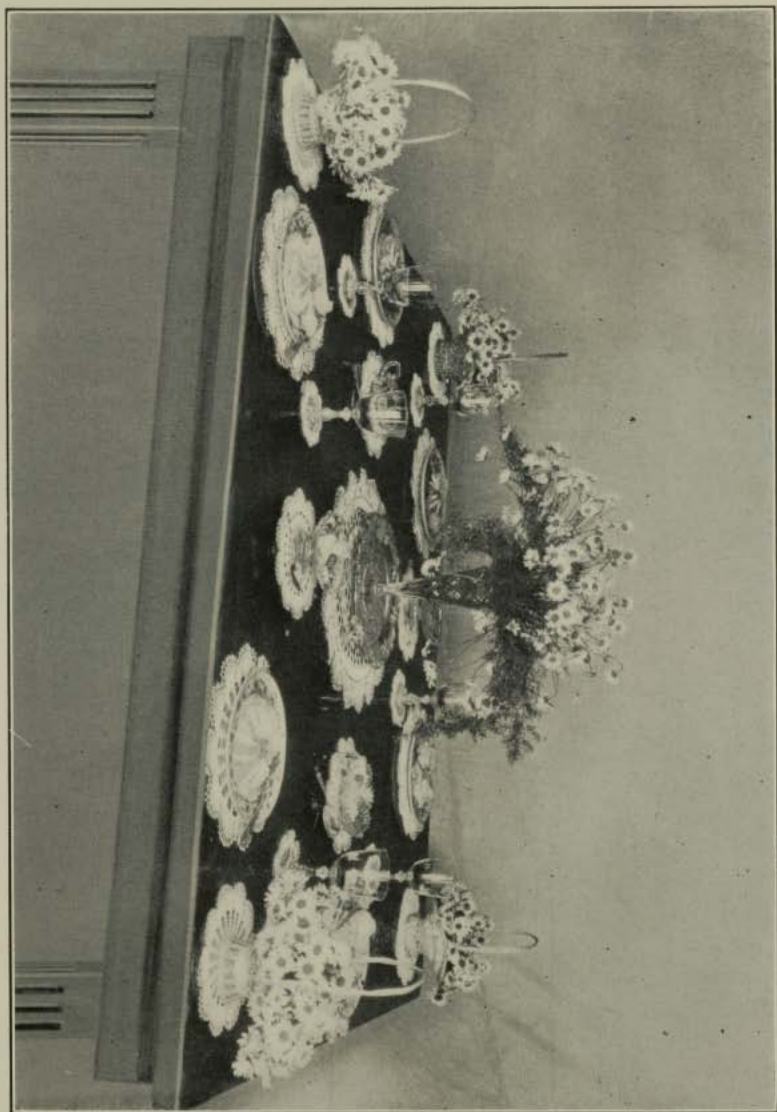
SEVEN

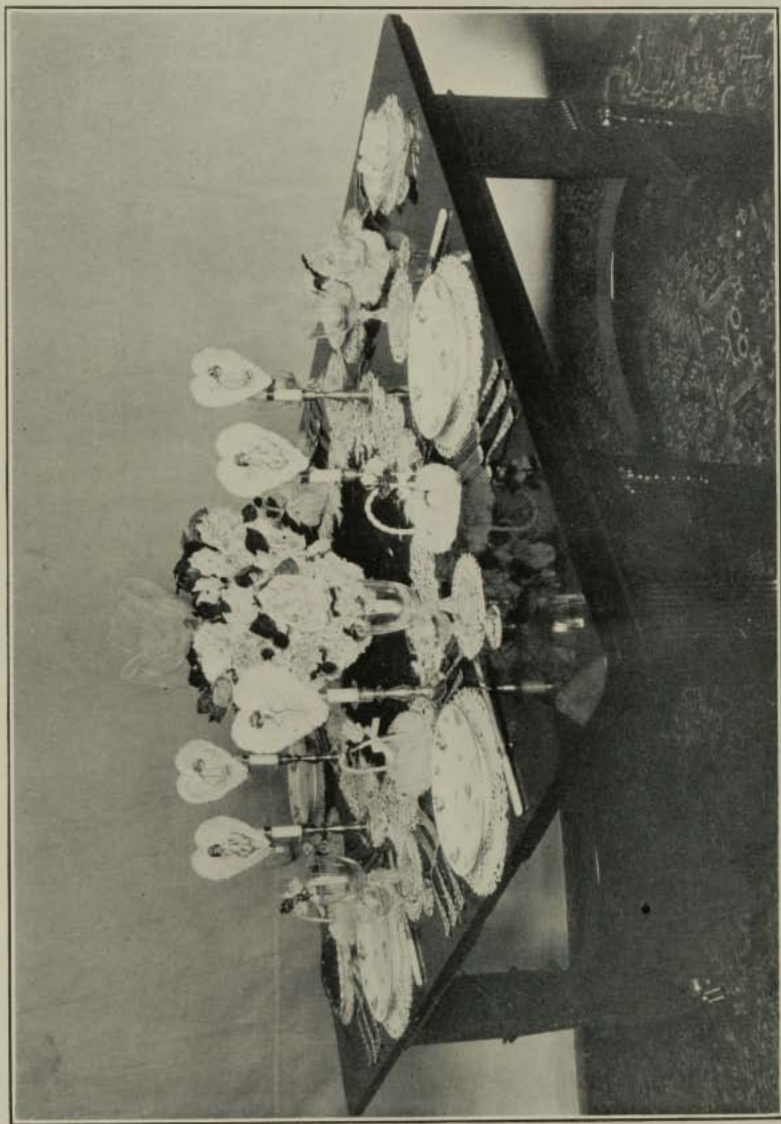
A DAISY LUNCHEON

T is always a delight to handle flowers in profusion. One advantage when using the field daisy is the consciousness that one has "enough and to spare," with no expense.

The illustration shows the table set for the salad course. The plates are decorated with a daisy design. Green and white china would be equally effective. The crystal vase in the center of the table is filled with daisies and sprengeri fern. At the four corners are small baskets of clear green straw massed with daisies. The lace mats make a pretty showing upon the polished table.


In planning the menu it would not be difficult to follow the general color scheme. It would be a simple matter to serve at dessert vanilla ice cream that had been packed in round baking powder boxes and then cut in even slices. Before serving dispose in the center of each disk small circles of orange jelly. The cakes may be sponge or cup or pound cake baked in individual round pans. Ice them with white icing, decorate the icing before it becomes firm with almonds cut lengthwise in thin pieces, leaving a center to be filled in with icing colored a dainty yellow.





EIGHT


AN ANNOUNCEMENT LUNCHEON

 AN Announcement Luncheon offers scope for elaborate decoration. This table is bare. The centerpiece and doilies are of Cluny lace. The heart, massed with pink roses and finished with a bow of pink tulle, rests upon a circle of ferns. The heart-shaped screens in the place of shades are a unique feature. These pink screens are prettily decorated with cupids. The favors are heart-shaped baskets of pink tulle filled with bonbons. The service plates are decorated with pink roses and buds.

The *pièce de resistance* is the cake. Bake any preferred mixture in a pan which is a little longer than it is wide. When cold cut the cake into as many slices as there are guests to serve. It is best not to cut all the way through. In each division made place a valentine rhyme. Press the cake firmly together and cover with white icing. In the upper right-hand corner put two pink hearts of icing to serve as stamps. Decorate the edges of the cake with scallops of pink icing. Inscribe with pink icing the name and address of the guest of honor upon the top of the cake, which should be placed before her when the dessert is brought on. She should be instructed in advance to cut each slice the size indicated by one scallop, so that each guest may receive a *billet doux*.

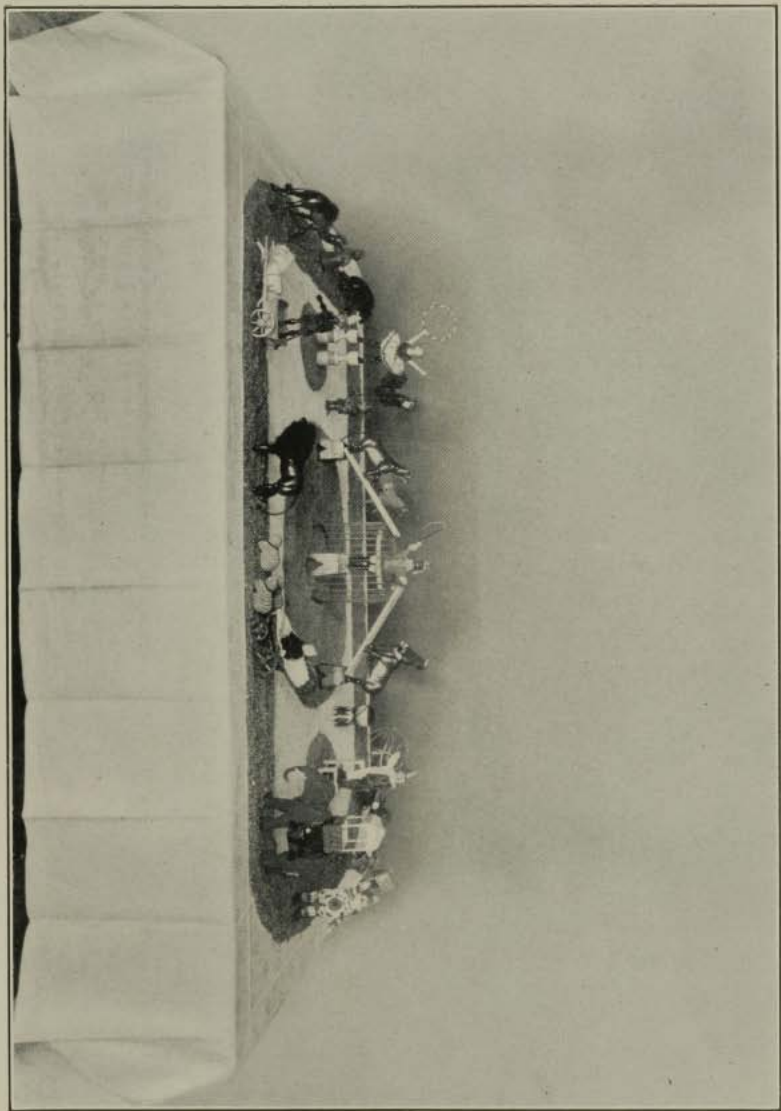
NINE

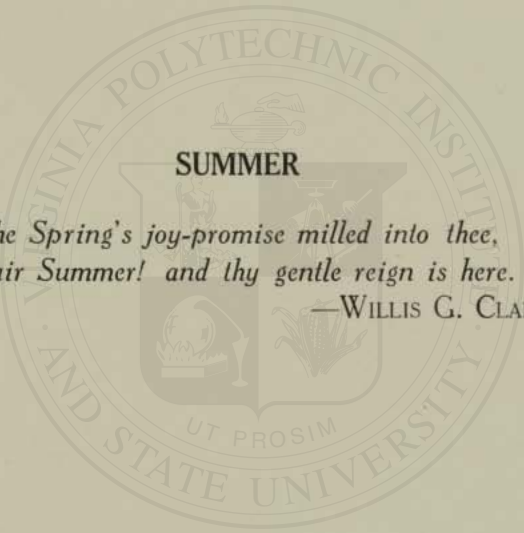
A CIRCUS PARTY FOR CHILDREN

OVER the table with a white cloth. Arrange three rings and the track with sawdust. Let the cage and animals occupy the middle ring, and the acrobats the smaller one at either end. "The parade" will prove very interesting.

After the party, each guest may receive a circus toy as a favor.

It requires a little ingenuity to think of articles to serve as refreshments that will be in keeping with this circus table and yet that will not tax the hostess too greatly. Sand tarts may be cut in shape of rabbits, horses, or other animals. Bright round candies called *harlequin balls* may be provided, also snapping bonbons with fantastic paper caps. The confectioner could provide ices shaped as brownies or small animals. A crowning feature would be to have some friend with a knack for quibs and jokes appear dressed as a clown to serve the refreshments.





SUMMER

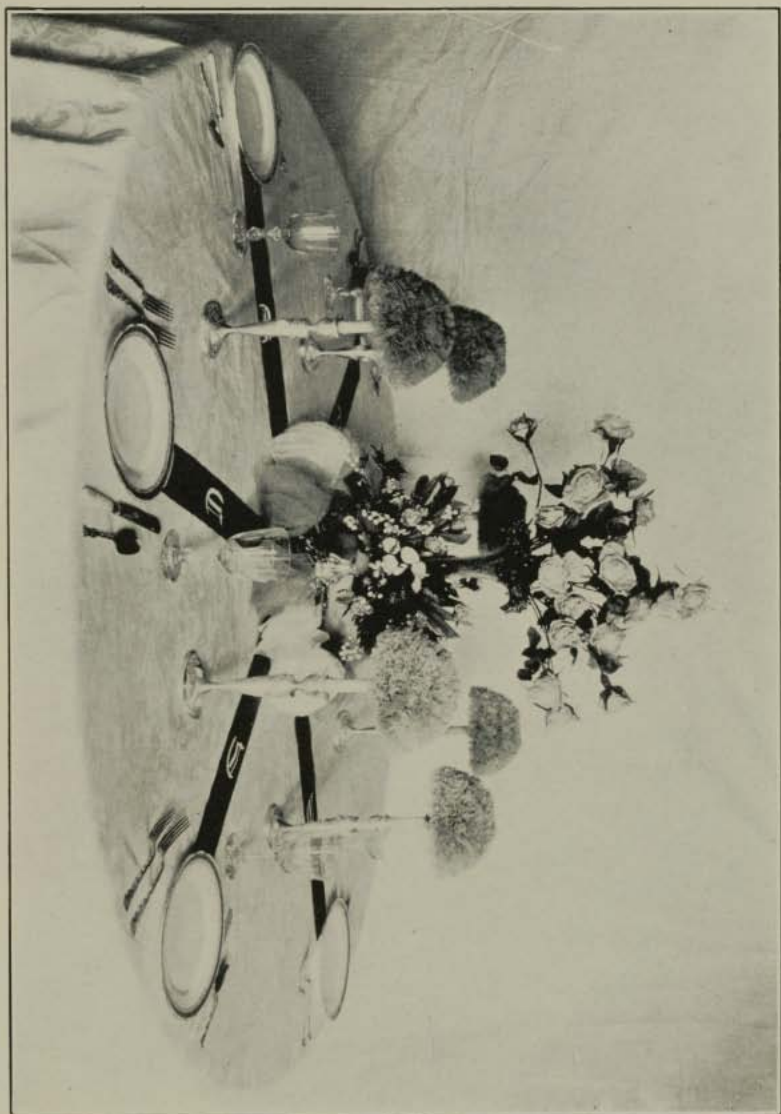
*The Spring's joy-promise milled into thee,
Fair Summer! and thy gentle reign is here.*

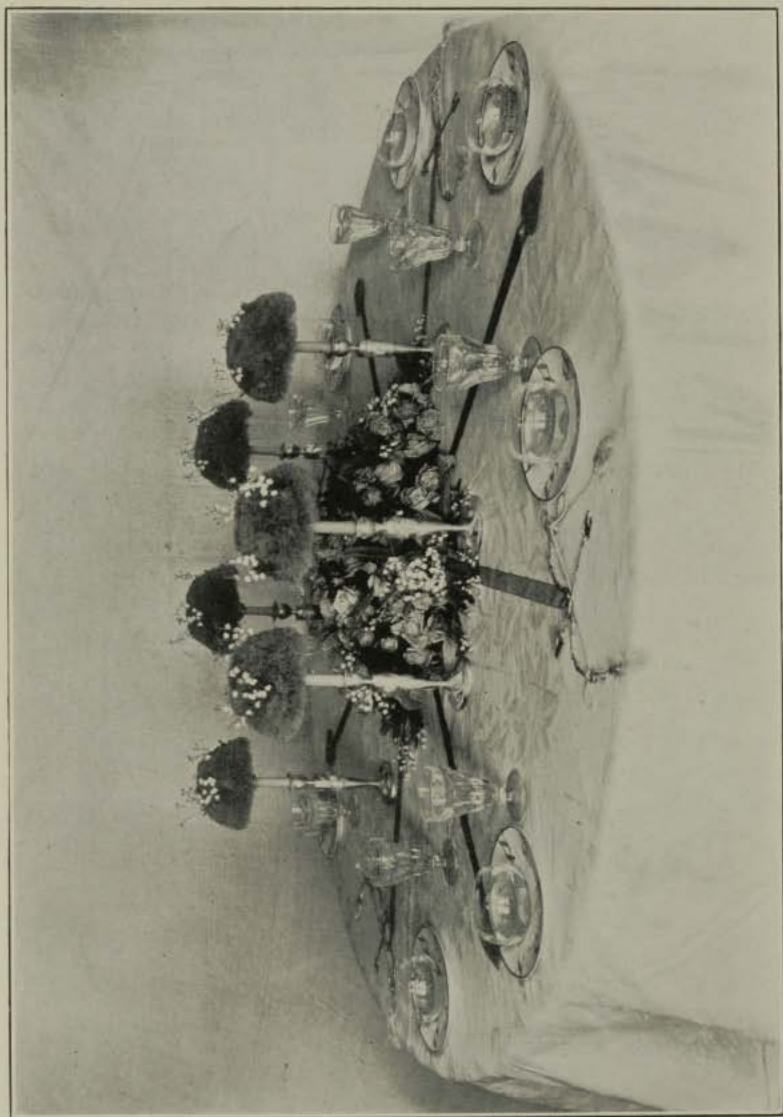
—WILLIS G. CLARK.

TEN

IN WHITE AND GREEN

THE color scheme is white and mignonette green. In the center of the round table is an epergne. The upper part of the epergne is filled with long-stemmed white roses; the lower part with white roses and lilies of the valley. At the base of the epergne are rosettes of white tulle fastened to wide satin ribbon of a pale green tint. The ribbons reach to the plate line. The bride's initial in plaster of Paris or raised gold is upon the ribbon midway between the centerpiece and plate line. The guests' names are at the end of the ribbon in letters of plaster of Paris or raised gold. The table is lit with green wax candles shaded with pale green tulle shades. The service plates, decorated with bands of gold, harmonize with the delicate flowers and dainty coloring.





ELEVEN

WITH HEARTS AND ARROWS

THIS striking table is developed with roses of deep, clear pink and lilies of the valley. The centerpiece is formed of roses and boutonnieres of lilies. The roses are for the maids; the lilies, for the men. The flowers are tied with pink ribbons that reach to the plate line; the favors are tied to them—hearts tinted pink in water color for the maids, small gilded bows and arrows for the men. The candle shades, made of tulle, are of purest rose and are decorated with lilies of the valley. The plates are charmingly decorated with gold bands and small pink roses.

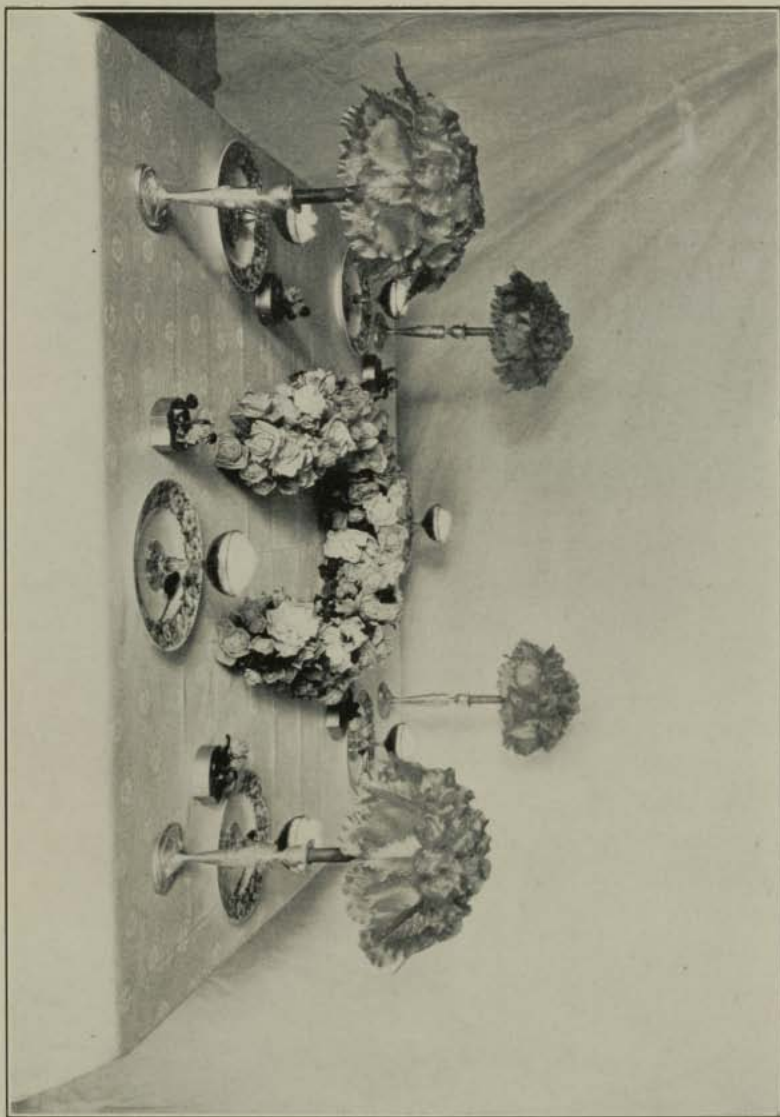
With the dessert serve twin heart cakes, using any preferred mixture. Bake the cakes in a heart-shaped pan, or they may be baked in a large flat pan, and cut out by laying a heart-shaped pattern on top. Ice one cake with white icing, using pink icing for the decoration. Ice the other cake with pink icing, using white icing for the decoration. Dispose the cakes upon a large tray with one long-stemmed rose between them.

TWELVE

WITH HORSESHOE AND ROSES

ALL the world knows the horseshoe is supposed to bring good luck to the finder. This theme is worked out with pink roses.


The centerpiece of roses is in the shape of a horseshoe. The favors are gilded bonbon boxes in the shape of a horseshoe. They are prettily decorated with roses. At the four corners of the table are four candlesticks. The large shades are made of many roses of a delicate pink. The service plates are appropriately decorated with wreaths of pink roses. A gilded horseshoe is tied to the bride's chair with pink ribbons. A delicious "summer cup," concocted of juices from a ripe pineapple, red currants, seltzer water, shaved ice and sugar is served in slender glasses. A spoonful of chilled whipped cream caps each glass.





THIRTEEN

WITH CORNUCOPIAS

 HIS unique table has at its four corners and suspended over the center cornucopias of green and white French straw. Pale green ribbons are run from the corner cornucopias to the center one. The large cornucopia is filled with pale pink roses and asparagus fern. A plot of pink roses is in the center of the table. The smaller cornucopias are filled with white carnations and trailing ferns.

The tall spiral-stem crystal candlesticks are capped with candle shades made of rosettes of pale pink gauze ribbon and maiden-hair fern. The crystal fringe is especially effective. The dessert shown is raspberry sherbet. Each portion is sprinkled with candied rose leaves.

Raspberry Sherbet

- 1 quart of raspberry juice
- 1½ pounds of sugar
- Juice of 4 lemons
- 1 quart of boiling water

Mix the first three ingredients and pour over them the boiling water. Allow the mixture to stand at least one hour, then strain and freeze.

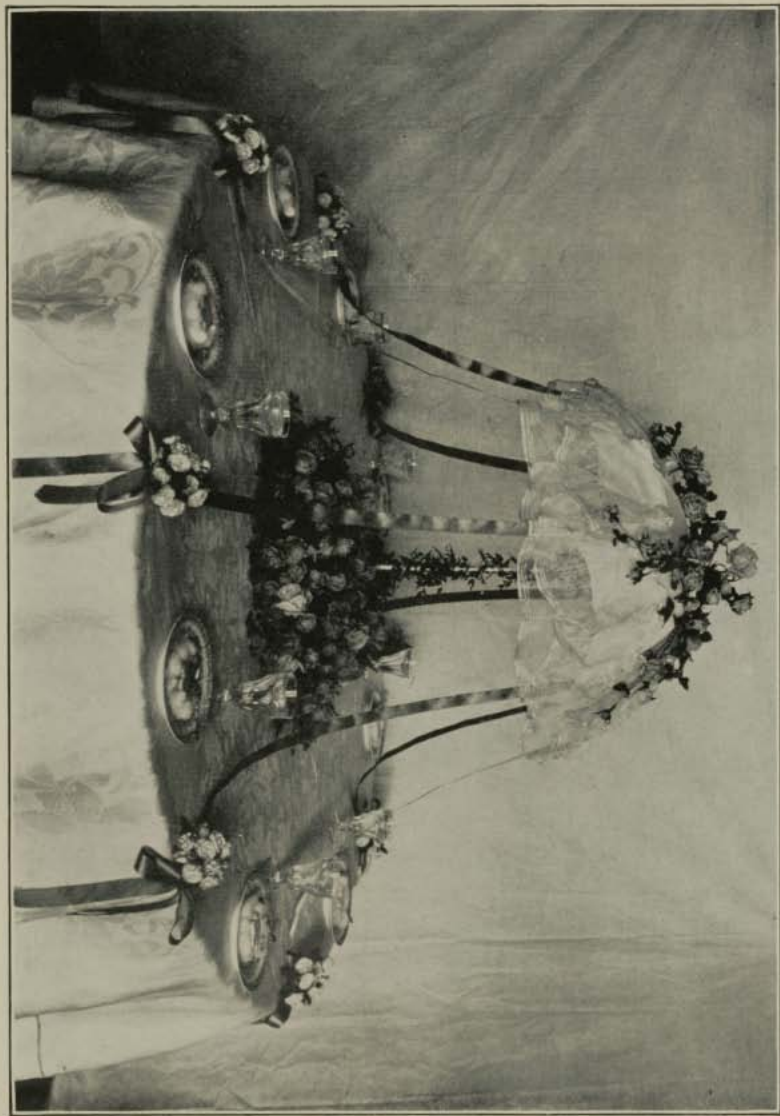
FOURTEEN

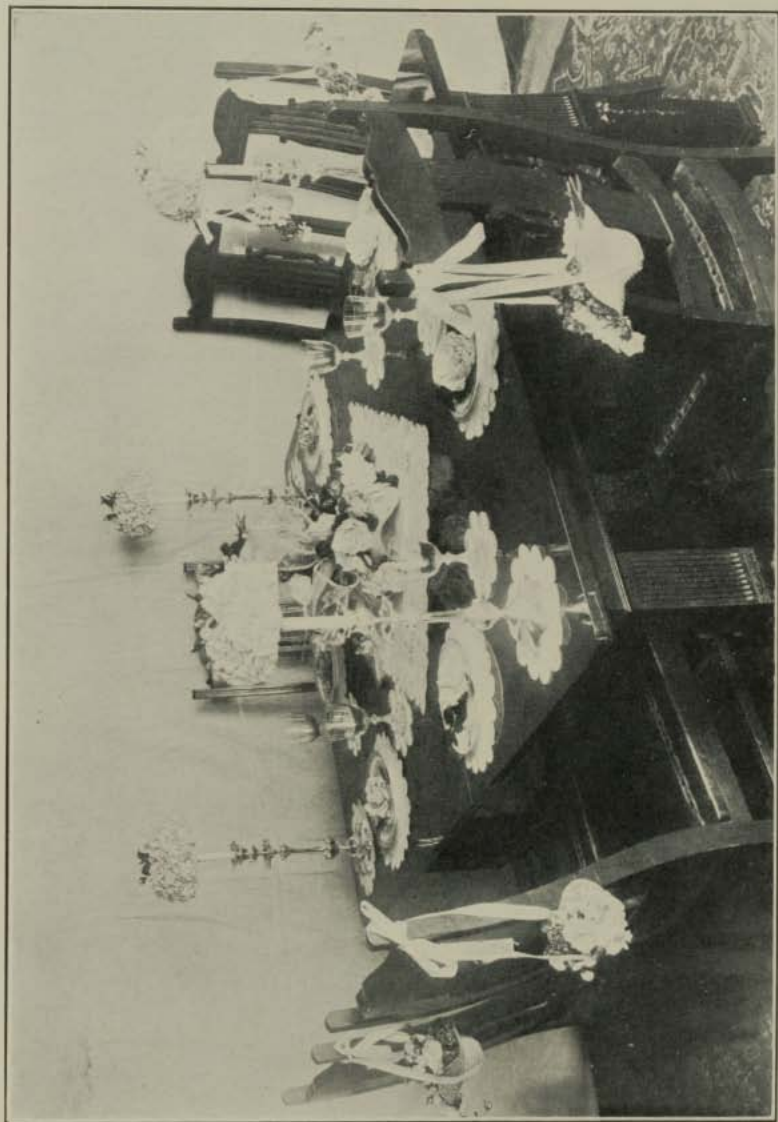
UNDER THE PARASOL



PINK chiffon parasol, decked with roses, is suspended from the chandelier. The handle is wound with smilax and the end of the handle rests upon a mound of pink roses and smilax. From each rib of the parasol is a streamer of ribbon reaching to the plate line. Attached to each ribbon and resting upon the damask is a compact bouquet of small pink roses and rose buds. Strawberry ice cream, tinted pink, is in flower shape within a circle of whipped cream.

The parasol may be cleverly lined with pink tissue paper and filled with rose petals. A narrow pink ribbon is then caught in with one of the ribbons that extends from the parasol in such a way that the maid of honor may pull it, tear the tissue paper and strew the table with rose leaves.





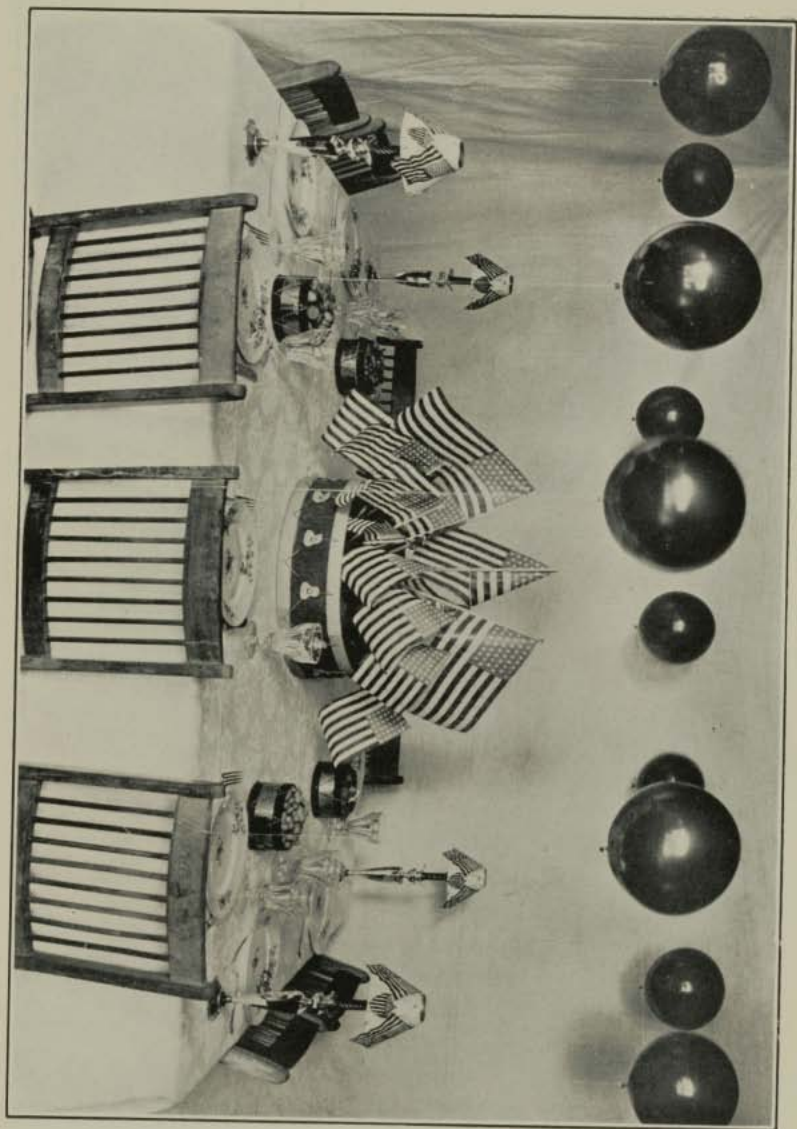
FIFTEEN
JUNE ROSES

THIS luncheon table is especially designed for a party of young girls in June, when roses are blooming in riotous profusion. The tall silver candlesticks are capped with shades made of numberless pink paper roses. The centerpiece is a flat straw hat tied with a pink gauze bow that rests upon the flowers very like a huge butterfly. The hat is filled with garden roses, which show a fine rivalry between delicate tints, cream, white, rose and glowing red. The ice cream is served in paper cases covered with large, pink paper roses. The favors are dolls' hats made into "Sundowns" with streamers of pink taffeta ribbon. The hats are filled with bonbons, which are concealed by roses strewn over them. These little hats hung over the chairs add greatly to the effectiveness of the general scheme.

SIXTEEN

WITH FLAGS, DRUMS AND BALLOONS


THIS table has for a centerpiece a mock drum, which is a combination of stiff cardboard, gilt paper and cord. In the center of the drum is a pan covered with red paper and filled with white sand. The flags are stuck in the sand. Small drums, instead of bonbon dishes are filled with peanuts and red and white candies. The candle shades are made of white cardboard covered with white crêpe paper, stamped with gilt stars, the great seal of the United States, and tiny flags. To the back of each chair is tied a red balloon. These balloons are exceedingly effective, and after the meal they may be given to the children.





SEVENTEEN

A FOURTH-OF-JULY DINNER TABLE

T first glance it would seem difficult to plan anything new to celebrate so old a holiday. The "red, white and blue" are indispensable, but an unusual choice and arrangement of flowers will give sufficient novelty to the table.

Place in the center of the round table a large pan filled with moist sand. In the center of this place a tall vase of white iris. Plant in the sand scarlet poppies to give the effect of growing blossoms. To complete the color scheme, wreath the pan with bluets or corn-flowers. The shades are decorated with the American flag and shield. The favors are bonbon boxes in the familiar forms of "Uncle Sam" and "Miss Columbia." Small drums filled with candied cherries, crystallized ginger and salted peanuts are used instead of bonbons. To complete this attractive table, gilt stars are scattered over the cloth.

EIGHTEEN

AN OLD-FASHIONED FLOWER GARDEN

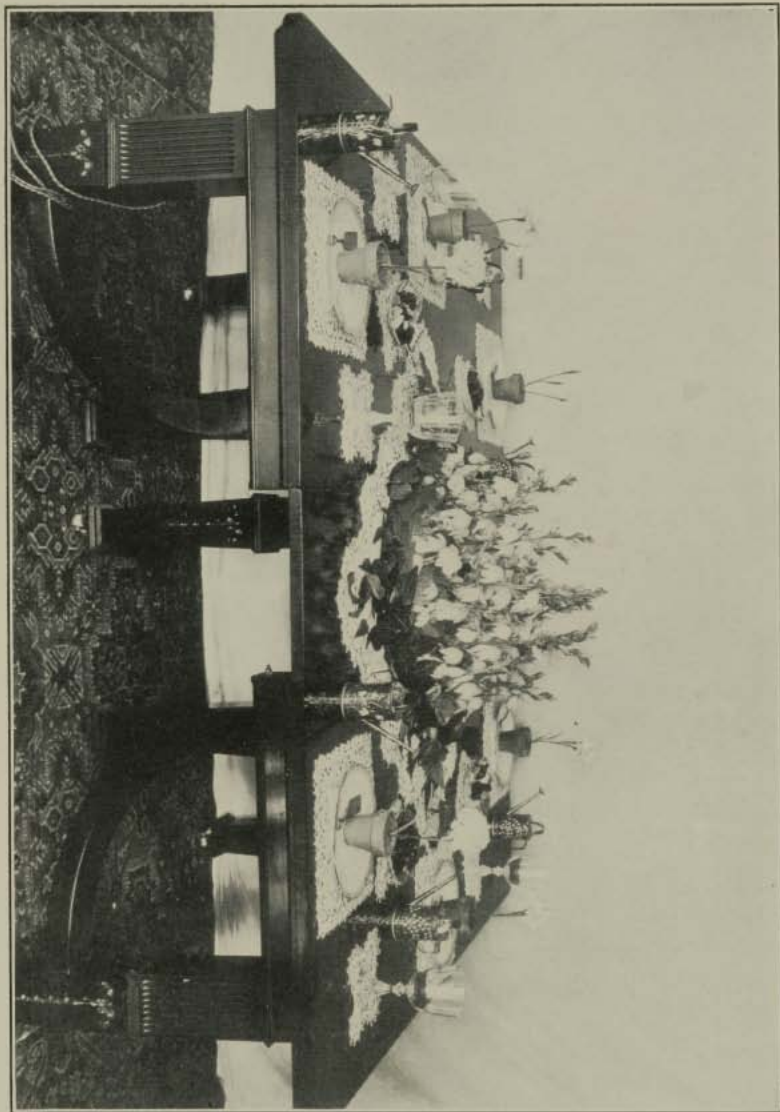
PLACE in the center of the table a pan filled with moist sand and plant in it Canterbury bells. Conceal the edges of the pan with vines. The favors are small watering-cans filled with bonbons.

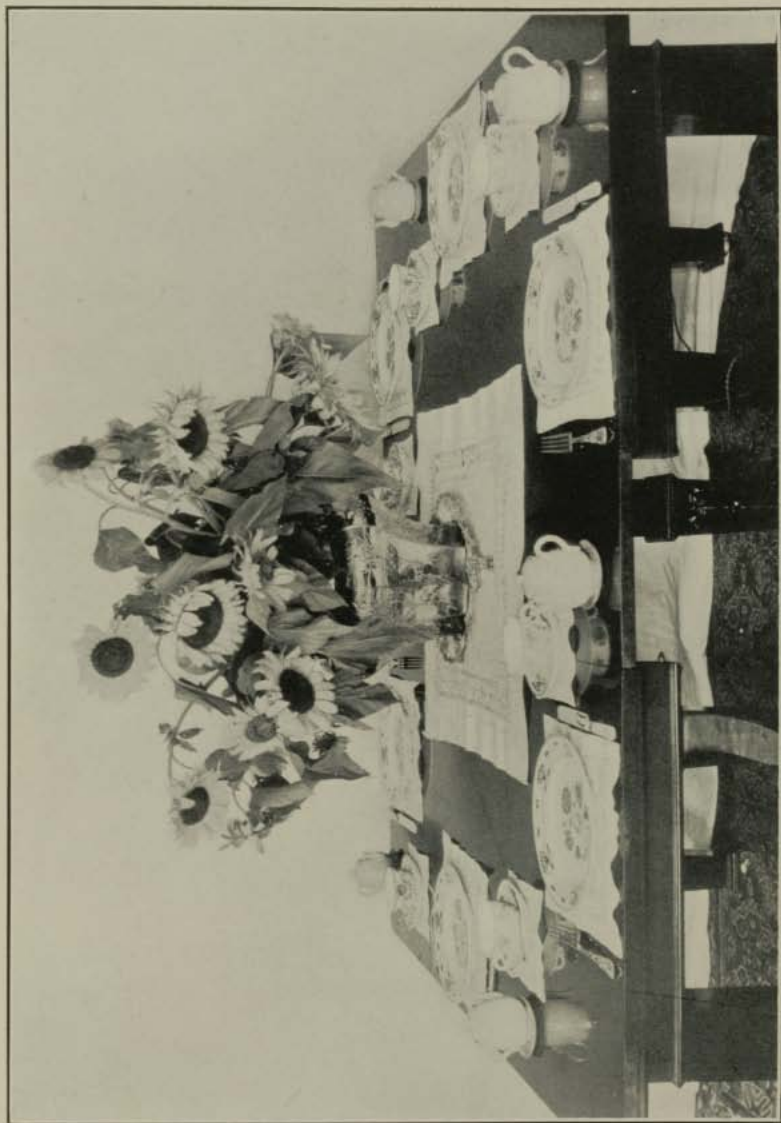
The dessert aids in carrying out the idea of a garden. Take small flower crocks; scald, scrub and chill them; then line them with oiled paper. Just before serving pack with peach ice cream, frozen very hard. Cover the ice cream with powdered sweet chocolate and plant in each pot a pink carnation. Serve with each flower pot a small wooden spade instead of a spoon.

Peach Ice Cream

- 1 quart of ripe peaches
- 1½ pounds of sugar
- 2 quarts of rich cream

Crush the peaches; add half the sugar and a tablespoonful of lemon juice. Sweeten the cream with the remaining sugar, freeze to a smooth consistency, add the fruit, pack and allow to stand in the salt and ice until hard. Canned peaches in glass, or as generally termed now, "fresh peaches," if home-made or bought from a reliable kitchen, make ice cream that is as fine as that made in the peach season.





NINETEEN

A BACHELOR MAID'S LUNCHEON

THE centerpiece is a large jardinière of hammered brass, filled with sunflowers. The drawn-work mats are over yellow silk. The plates, cups and saucers have a conventionalized decoration in yellow. The individual tea-pots of yellow majolica, upon small cedar coasters, are a unique feature, and may serve as favors.

With the assistance of chocolate and of yellow coloring matter the menu may easily harmonize with the general color scheme. The following is suggested:

Golden Consommé
Ruddy Duck Currant Jelly
French Peas Celery Hot Rolls
Lettuce with French Dressing
Crackers Roquefort Cheese
Orange Ice Cream
Small Chocolate Cakes

After this luncheon *au masculin* pass matches and chocolate bonbons in the form of cigarettes, with black coffee.

TWENTY

POND LILIES

THIS charming table is developed entirely with pond lilies and ribbons. Place in the center of the table a large round pan of water; conceal the edges with ferns; place upon the water a few blossoms. Green satin ribbons, one inch in width, are arranged to form a sunburst. Lilies or buds are at the end of each ribbon.

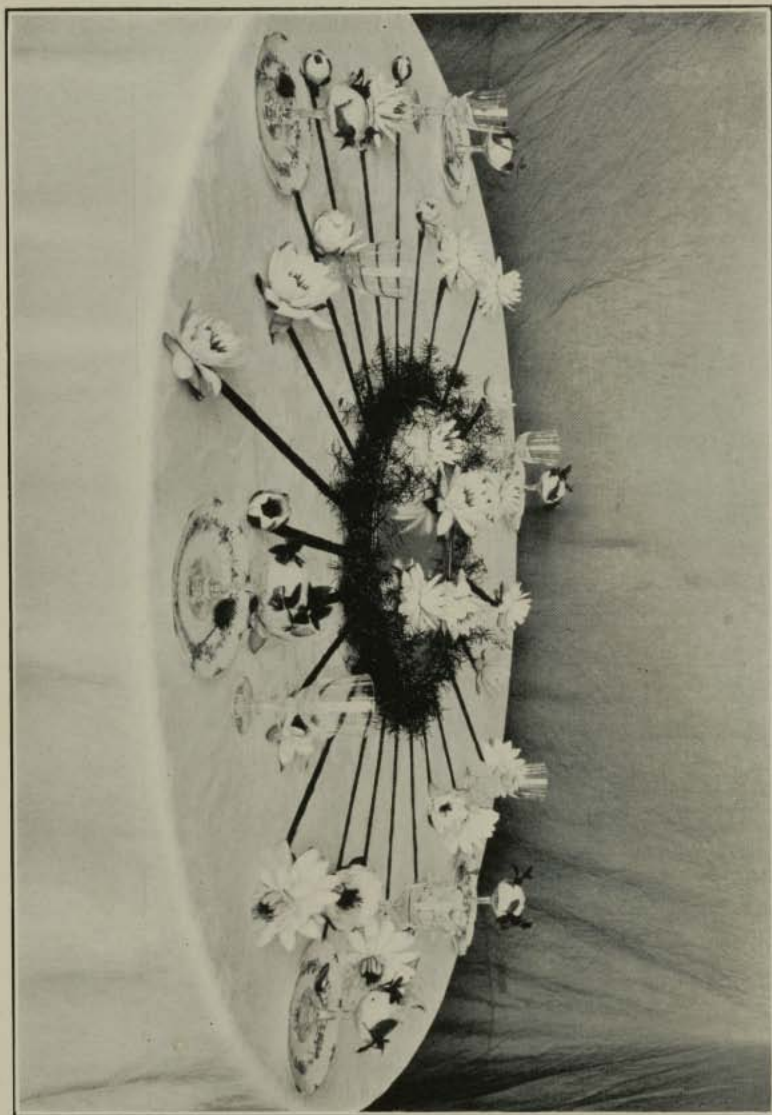
Lemon ice, garnished with mint, is served in slender stemmed glasses.

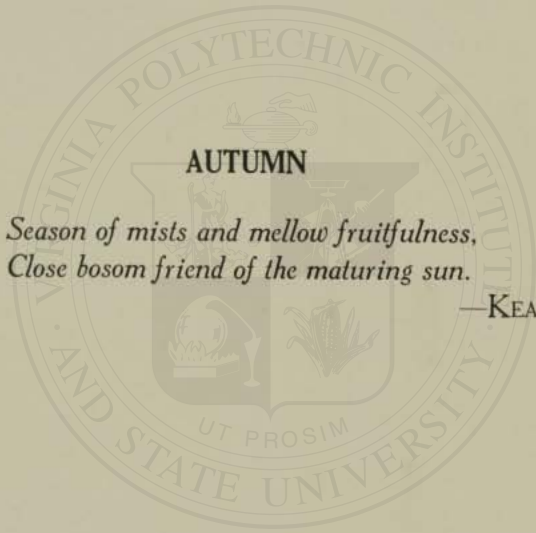
Lemon Ice

Lemon ice is much better when sweetened with sugar syrup. A very practical way in preparing ices is to make a syrup of 32°. Add enough juice to dilute it to 20°. Freeze and pack in salt and ice. Ices do not freeze as hard as creams.

If one does not wish to prepare the syrup, the following recipe may be used:

Add three cups of sugar to one quart of water. Boil ten minutes and add the juice of five lemons and two oranges.





AUTUMN

*Season of mists and mellow fruitfulness,
Close bosom friend of the maturing sun.*

—KEATS.

TWENTY-ONE

A CARNATION DINNER

THE chief charm of this table, perhaps, is its simplicity. The centerpiece is a silver candelabra upon a round table mirror. Six slender crystal vases are set close to the base of the candelabra. These vases are filled with pale pink, long-stemmed carnations that are just the height of the unshaded candles. The base of the vases are concealed with delicate fern. The effect of this simple arrangement is brilliant and lovely, the reflection of the blossoms and lighted candle-tips making a picture of almost fairy-like beauty. The four slender compôte dishes are a distinctive feature.

In planning the menu for this dinner the dainty character of the setting should be kept constantly in mind in order that no heavy or contrasting note may be introduced. The dessert, unless a more elaborate one is desired, may be Fanchonettes.

Fanchonettes

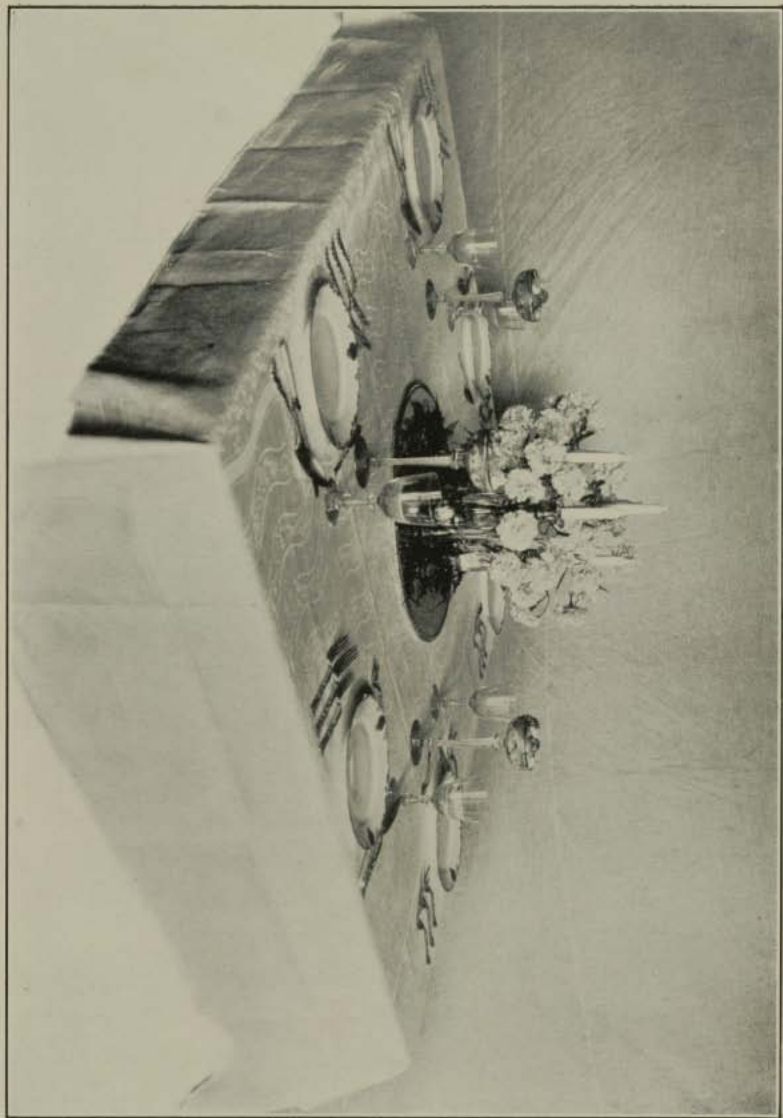
2 cups of fresh or canned red raspberries

1 cup of sugar

Cook until thick, then add:

2 tablespoonfuls of lemon juice

When ready to serve, fill puff-paste shells, capping each portion with a teaspoonful of whipped cream, tinted pale pink and flavored with a little sherry.






TWENTY-TWO

A BIRTHDAY TABLE

USE for a centerpiece a large mirror, around which arrange maiden-hair fern and candlesticks. These candlesticks are simply artificial roses. (Heat the lower end of each small "Christmas-tree" candle and place in the middle of the roses; use as many roses and candles as there are years to be indicated.) The four glass candlesticks are capped with rose shades. The place for the guest of honor is designated by a loving cup which is wreathed with pink roses. The sheen of the damask, the sparkle of clear crystal, the delicate ferns and blossoms, and the reflection of many candles in the mirror make an enchanting picture.

TWENTY-THREE
WITH IVY AND ROSES

HE centerpiece is a scarlet basket filled with grapes and ruddy apples. Graceful ivy vines decorate the handle of the basket and radiate from the center of the table. A circle of white roses is at the base of the basket. The scarlet candle shades are decorated with ivy.

The dessert is orange jelly colored a bright red and garnished with a rosette of whipped cream.

Orange Jelly

$\frac{1}{2}$ box of red gelatine
 $\frac{1}{2}$ cup of cold water
1 cup of boiling water
1 pint of orange juice
Juice of 1 lemon
1 orange, sliced thin
2 cups of sugar


Soak the gelatine in the cold water for an hour or more. Put the fruit juices, sliced orange, sugar and cup of hot water on the fire, being careful first to have removed all seeds, as they are very bitter. When the sugar is thoroughly dissolved, add the soaked gelatine and stir until that is dissolved. Before pouring into molds strain the hot fluid through a flannel bag. If very clear jelly is desired, strain it several times.





TWENTY-FOUR

WITH GRAPES AND GRAPE VINE

HE tall centerpiece is made of strong wire and a flat oval basket with a round base of wire, which is filled in with moss. The framework is entirely concealed with grape vine. Golden pears, pink and white grapes are piled high in the basket, and fine clusters of pink grapes are wired to either side. An oval outline of grape vine with leaf and tendril is upon the cloth. At the base of the centerpiece are disposed purple, pink and white grapes.

The rose-colored wax candles are hooded with large silk shades that graduate in tints from rose to palest pink. The plates are banded with gold. White grapes are served upon their own leaves.

TWENTY-FIVE

FOR A WEDDING BREAKFAST

THE roses used in decorating this table are the variety known as the "Golden Gate." The epergne with branching candelabra has banked around it a star-shaped mass of roses, the star being accentuated by long trailing ferns and rosebuds. The service plates are decorated in gold.

The breakfast served should be light rather than heavy, and of unexcelled quality.

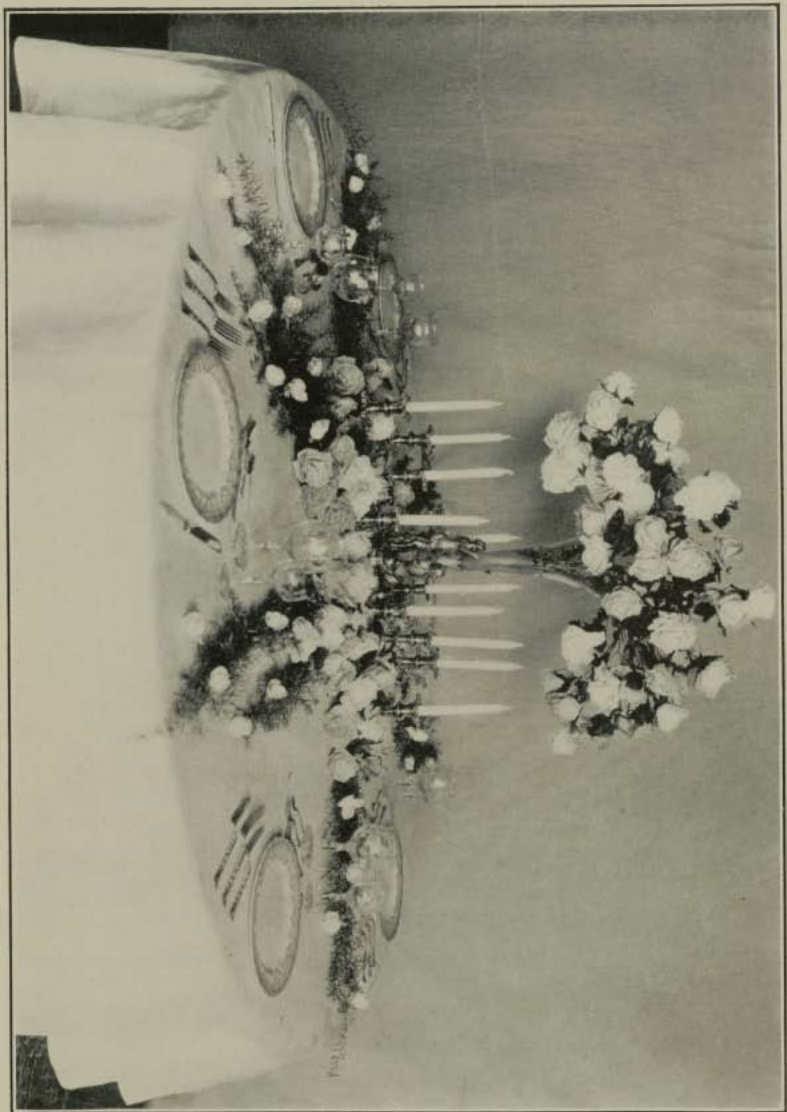
Fruit cup in champagne glasses.

Timbale of halibut in cases. Potato balls. Sliced cucumbers. Hot biscuit.

Sweetbreads in aspic with white Mayonnaise. Thin biscuit.

Individual bricks of French ice cream. Macaroons and wedding cake.

Crystallized grapes, white and pink. Coffee.





TWENTY-SIX

WITH FLORAL LANTERNS



THE main features of this illustration are the floral lanterns. Suspend from the chandelier a hoop; conceal the hoop and wire with smilax. Hang from the chandelier a large Japanese lantern and from the hoop six small Japanese lanterns. These lanterns are covered with tissue-paper petals with a few green leaves at the top. The round plot of chrysanthemums and ferns reaches the plate line of the circular table. The color scheme is pink—the unusual coral tints identified with Japan. The following menu is suggestive:

Consommé.

Frogs' legs. Potato balls.

Roast capon. Boiled rice. Peas. Celery. Olives.

Birds' nest salad.

Peach ice cream. Peach-blossom cakes. Coffee.


Birds' Nest Salad

Serve lettuce cups each containing three small "eggs" of cream cheese, flecked with paprika.

Peach-blossom Cakes

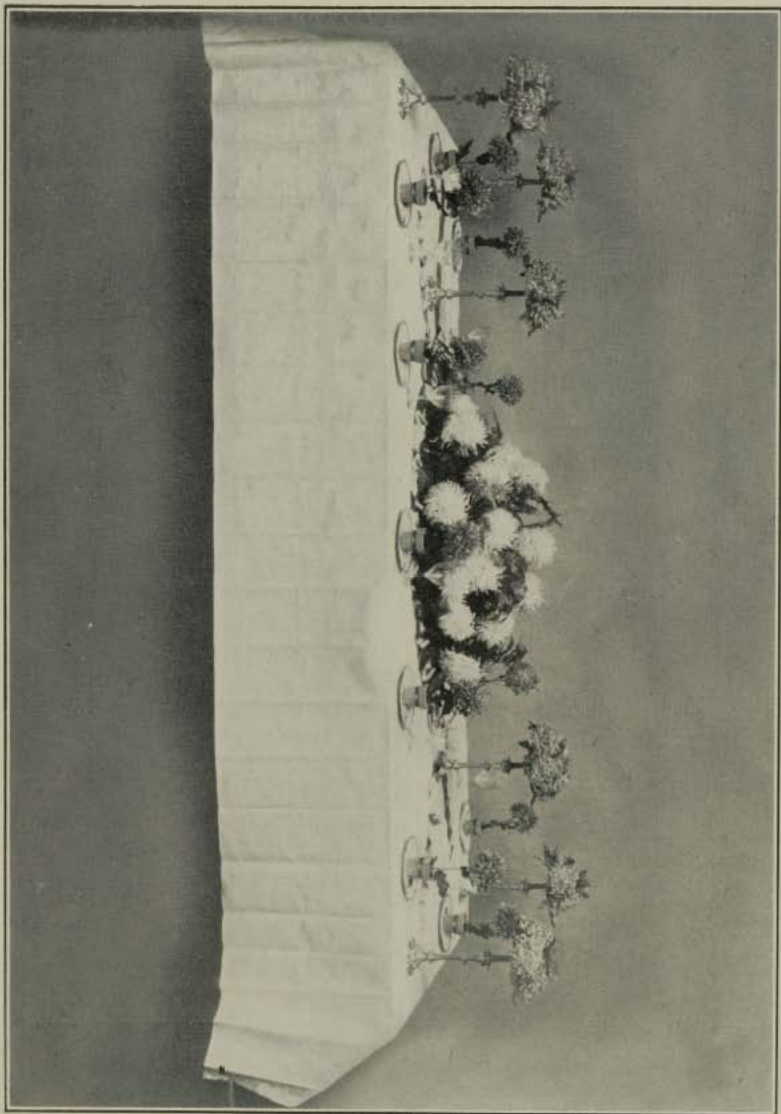
Select any white cake or cup cake mixture preferred. Bake in a flat pan. With a sharp cake cutter cut into form of a blossom. Tint icing pale pink, flavor with a little bitter almond and ice the cakes. Serve flat on a sandwich platter, garnishing with pistachio candies.

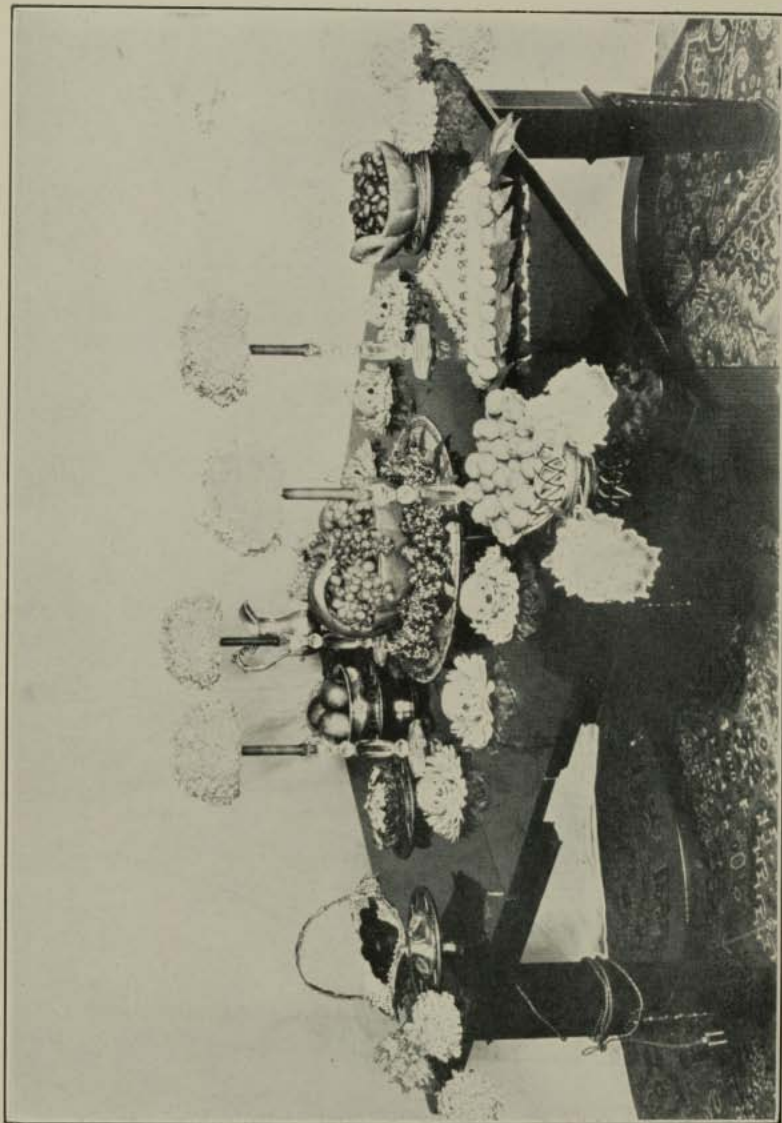
TWENTY-SEVEN
WEDDING BREAKFAST, No. 2

 THE illustration is of a table designed for a bridal party. The table is twelve feet long. The centerpiece, a large oval plot of splendid yellow chrysanthemums and asparagus fern, is outlined by a broad yellow satin ribbon that makes a shimmering, rippling band of gold upon the damask and terminates at either end of the floral centerpiece in bow and long ends.

The ice cream is served on gold-banded plates in cases made to imitate flower crocks; each crock is decorated with an artificial chrysanthemum. These chrysanthemums and the chrysanthemum shades are of a deeper tint than the flowers used in the centerpiece.

Crystallized grapes in clusters may be obtained from any good confectioner. If arranged in a crystal or silver basket with high handle, or banked upon a flat crystal platter they are exceedingly ornamental.





TWENTY-EIGHT

HALLOWE'EN

THE table is bare. Across each corner are laid several great, shaggy chrysanthemums of tawny shade. The candles are hooded with artificial chrysanthemums. The table is further lighted with tiny pumpkin lanterns which burn throughout the supper. The centerpiece and mats are the artistic kind made of grasses by the Indians. Upon the centerpiece is a basket carved from a large pumpkin and encircled with bitter-sweet berries. The basket is filled with red, white and purple grapes.


At one end of the table the "Dumb Cake" is given a place of prominence. See description eighty-nine.

Like Christmas, Hallowe'en comes but once a year, and with it usually comes the first real "snappy" fall weather; therefore the hostess should provide an ample and appetizing menu for the late supper. Chicken à la King in chafing dish, toasted brown bread, celery, apple and nut salad, and coffee would be appropriate.

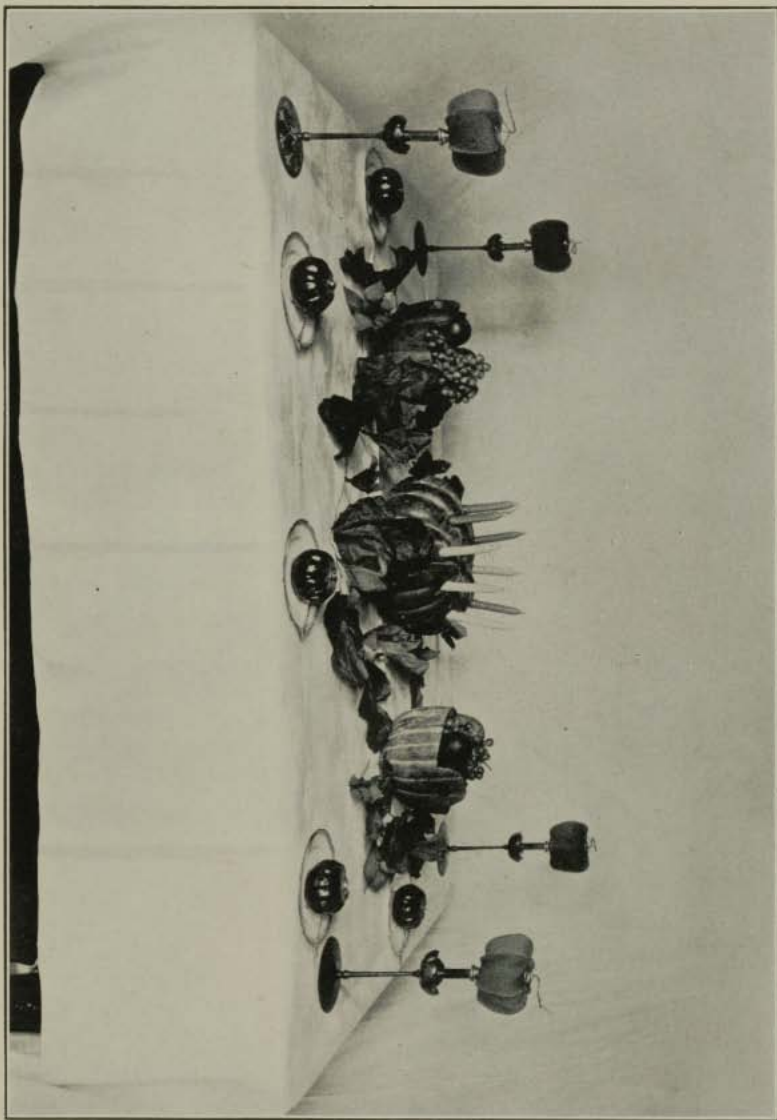
The menu may be further amplified with bowls of roasted chestnuts, rich spicy ginger bread, country cider and delicious nut fudges for the inveterate sweet tooth. Doubtless "dreams," or small circles of sandwich bread dipped in melted butter, toasted in a chafing dish, and put together with highly flavored melted cheese would be a welcome dainty.

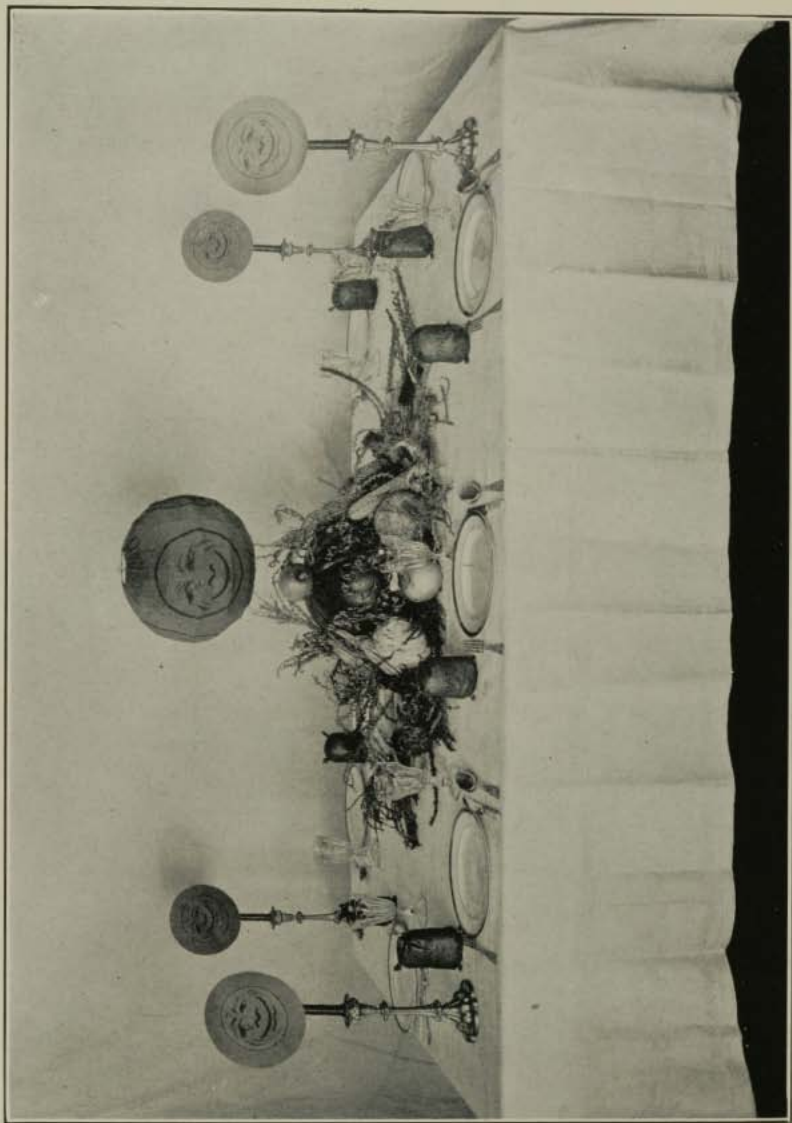
TWENTY-NINE

“SOME PUMPKINS”

 HIS table shows what may be done with the common garden pumpkin. The deep orange tones show to advantage upon snowy damask and the effect is rich and glowing.

The central pumpkin is large and rather flat. Holes are made in the upper side, in which are inserted white and yellow candles, alternating the two. Baskets carved from pumpkins, filled with yellow pears and peaches and white grapes, are placed at either end of the table. A pumpkin vine with blossoms is twined in and out the three pumpkins to form the figure eight. The orange-colored candle shades are in pumpkin shape. Ice cream is served in papier-mâché pumpkins upon plates decorated with gold.





THIRTY

A HARVEST-HOME SUPPER




LARGE wire globe, covered with yellow crêpe paper, is hung over the table by fine wire which is almost invisible. This globe has drawn upon it a quizzical and kindly face of "The Man in the Moon."

The foundation of the centerpiece is a fine pumpkin. It is surrounded with heads of cabbage, satiny onions, ears of golden corn with an occasional ear of red popcorn to aid in giving tone to the color scheme. Dried corn tassels relieve the general solidity. Small yellow globes with smiling faces serve as candle shades.

The favors are little sacks made of yellow burlap. These are marked "oats" in black letters. They may be filled with salted popcorn or with salted hickory nuts.

THIRTY-ONE

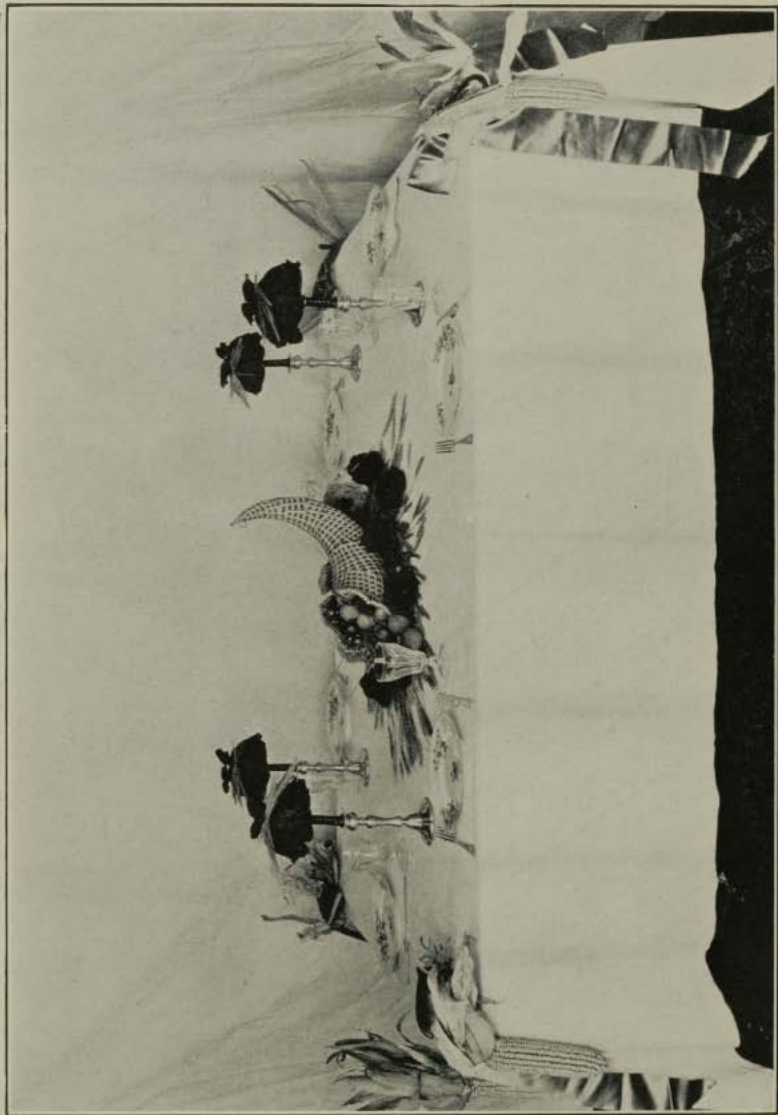
TO CELEBRATE THANKSGIVING

 HIS table is designed for a genuine up-to-date Thanksgiving "spread."

The centerpiece is decidedly unique. The stuffed turkey is surrounded with bunches of wheat, corn tassels and scarlet poppies. These poppies conceal small bonbon boxes filled with candied filberts, which serve as favors. The candle shades are also trimmed with wheat and artificial poppies. Golden ears of corn, with husks turned back and tied with scarlet ribbons, decorate the corners of the table.

The china is of a unique pattern, with a beautiful turkey in the center of each plate.





THIRTY-TWO

THE HORN OF PLENTY

WHEAT, poppies, corn and various fruits are appropriately used in developing this table. A round centerpiece is made of the wheat and poppies. Upon this rests a straw-colored horn of plenty, filled with grapes, peaches and pears. The candle shades are made of large petals of poppies, and are trimmed with bunches of wheat. The corners of the table are decorated with ears of ripe corn tied with wide yellow ribbons. The coloring in the service plates is in harmony with the rich color scheme.

The menu should be substantial and bountiful to emphasize the note of thanksgiving for the successful garnering of abundant stores from field and garden. For such a feast the hostess should depend upon good cooking, fine flavors and old-fashioned dishes, rather than upon modern elaborations.

Omit oysters and begin the meal with soup.

Black bean soup.

Roast turkey, stuffed with oysters. Cranberry jelly.

Succotash. Sweet potatoes. Creamed celery. Brown bread. Olives.

Hearts of lettuce with French dressing. Crackers.

Camembert cheese.

Pumpkin pie. Nuts. Raisins.

Bonbons. Coffee.



WINTER

*O Winter! ruler of the inverted year,
I crown thee king of intimate delights.*

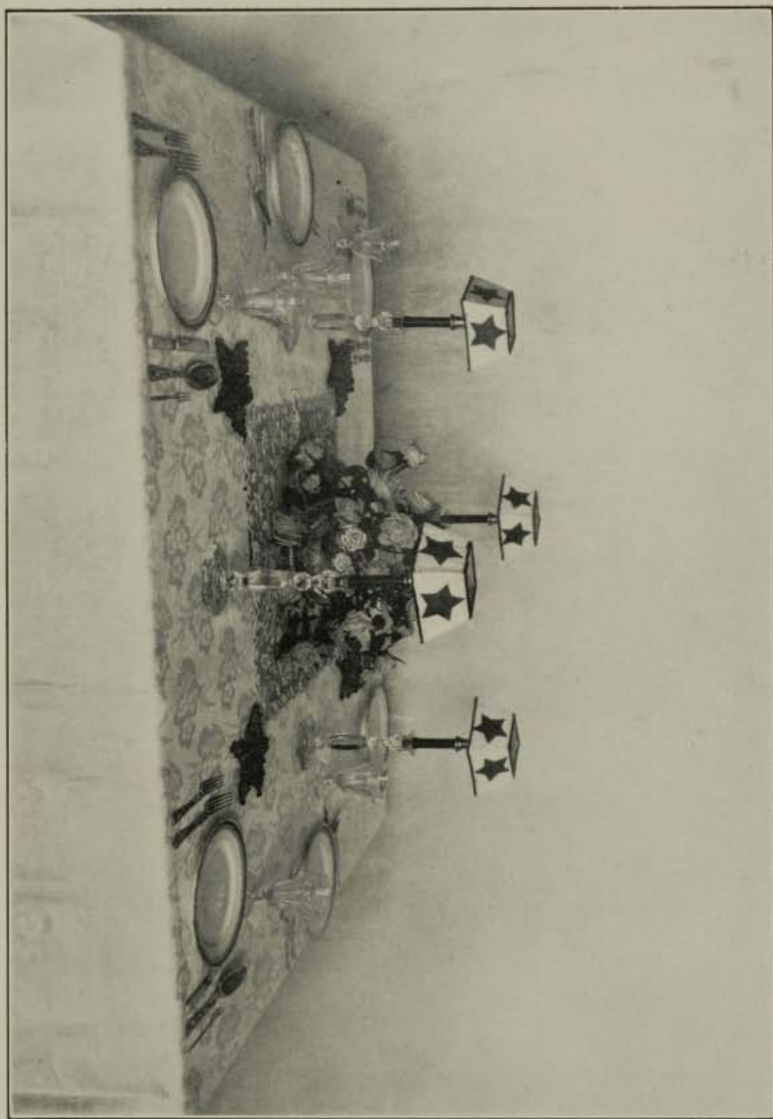
—COWPER.

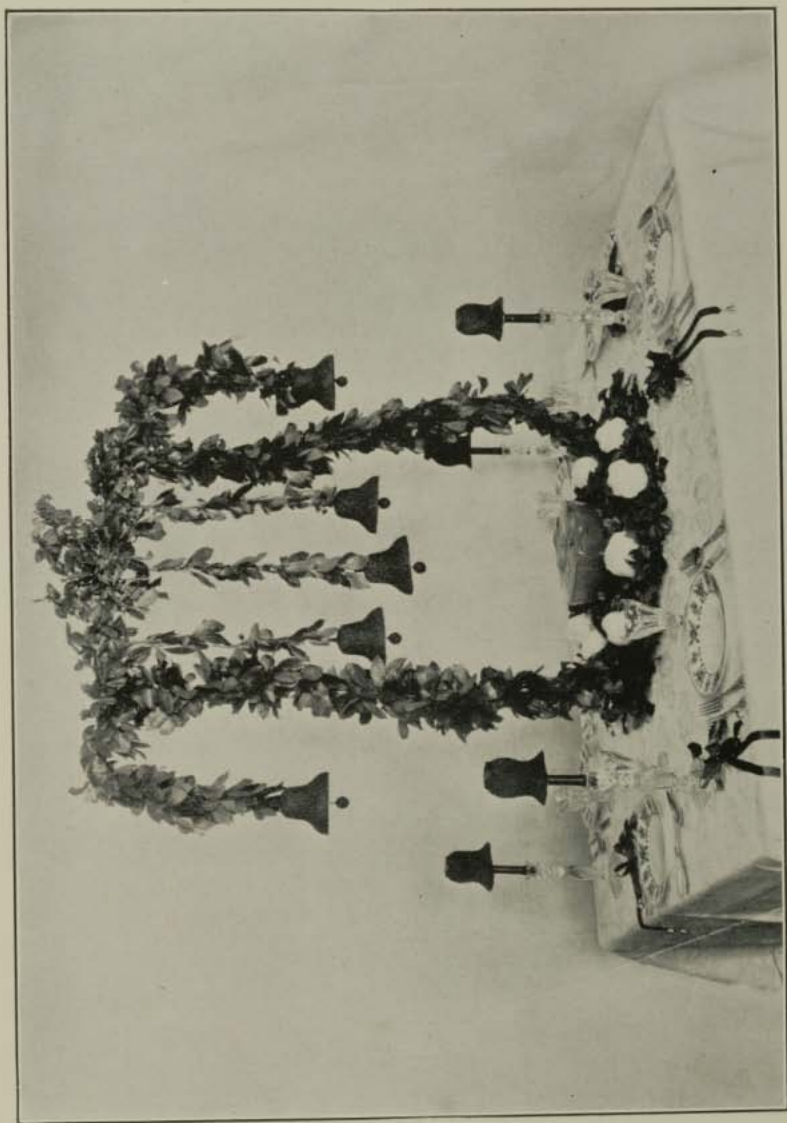
THIRTY-THREE

THE CHRISTMAS STAR

THE Christmas Star is prettily brought out with red and green on this table. A bowl of white roses rests upon a lace centerpiece, which is lined with green satin. At each corner of the lace is disposed a star of scarlet immortelles. The square candle shades are decorated with stars alternating with scarlet and green. The service plates are decorated with bands of vivid green.

At the Christmas season the resources for color effects in white, green and red are abundant. In order to emphasize the idea of the star select for the menu the rice garnished with pimientos cut in stars (description fifty-one). The salad may be a macédoine of vegetables, disposed upon a platter to represent a large star. The green peas, the celery, chopped fine, the beets and lettuce will help to carry out the colors. For dessert serve Mince-meat Tartlets (seventy-four) with a star of whipped cream. If ice cream is served it may be garnished with candied cherries and strips of angelica. The little cakes may be baked in star-shaped pans and iced with icing, tinted green, red and white.





THIRTY-FOUR

WITH LYRE AND BELLS AND RUBY LIGHT

THE centerpiece for this unique Christmas table may be made as follows: Color some water a vivid red; fill a round pan and place in the center a small bucket that has been weighted; freeze the water solid; then place the ice upon a flat pan lined with absorbent cotton. Remove the small bucket and set a night candle in the open space. When lighted it casts a lovely, ruby glow.

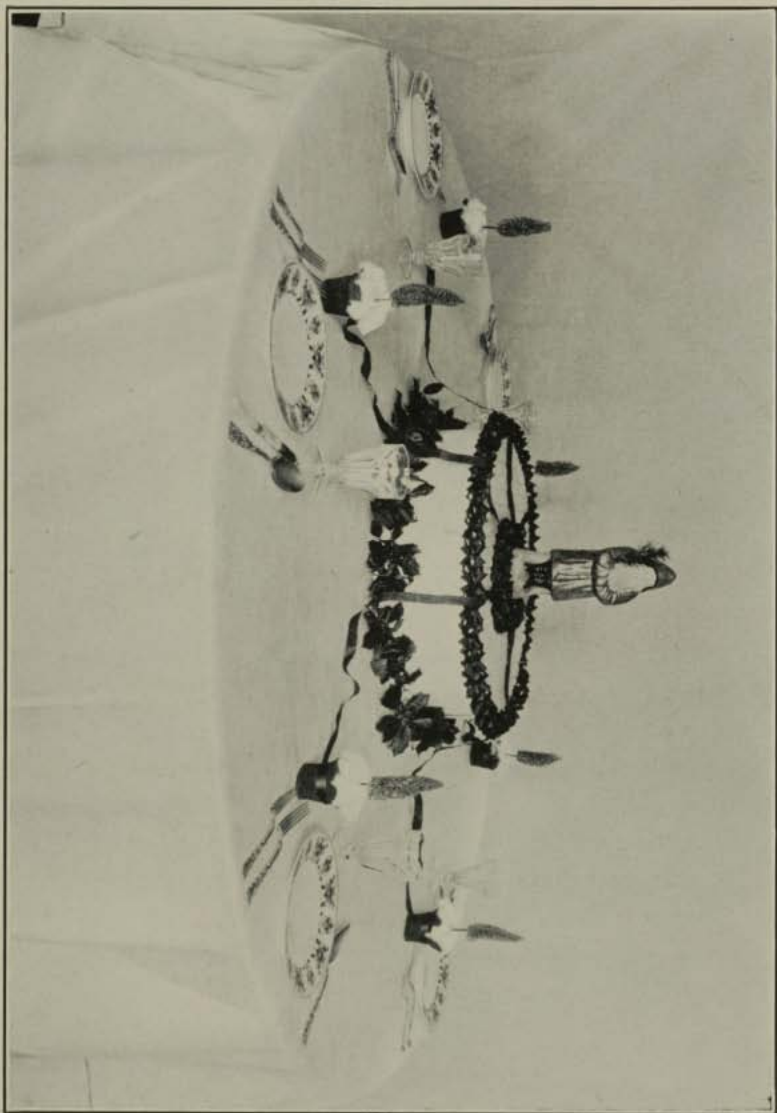
Around the ice is a wreath of holly. Upon the holly is a circle of snowballs made of cotton, sprinkled over with diamond dust. The lyre is formed by drawing out wires wreathed in laurel from either side of the centerpiece and attaching them to the chandelier. Within the lyre are three strings of laurel, with a bell attached to each string. The candle shades are scarlet bells. At each cover is a bunch of holly tied with scarlet ribbons. At the end of each streamer is a tiny metal bell.

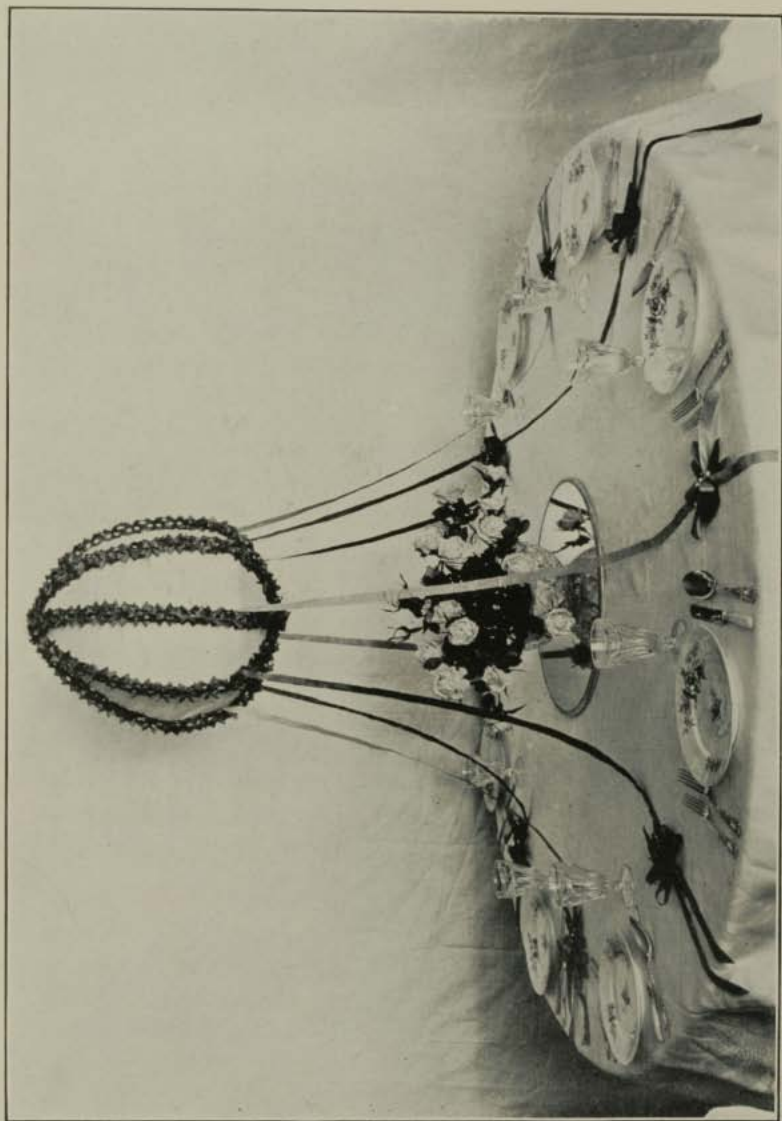
THIRTY-FIVE

A SANTA-CLAUS CHRISTMAS PIE

THE large "pie" in the center of the round table is made of cardboard, covered with white tissue paper and trimmed with scarlet frills. "Santa Claus" is so placed as to conceal the hole in the top of the pie. At each cover there is a small flower pot filled with bonbons and covered with scarlet crêpe paper. The bonbons are covered with white cotton, and each pot has planted in it a toy pine tree. From the pots to the pie ribbons extend. At a signal each child draws from the pie his gift.

The Jack Horner Pie is an old friend to the hostess. There are, however, possibilities for novel effects in the ideas that may be worked out. The real pie crust over a genuine baking dish will sometimes divert and amuse children more than any amount of tissue paper and tinsel when they discover that, after all, the substantial-looking pie is merely a ruse to conceal the favors. The element of surprise is one of the best factors to count upon when entertaining children.





THIRTY-SIX

A GIFT BALL




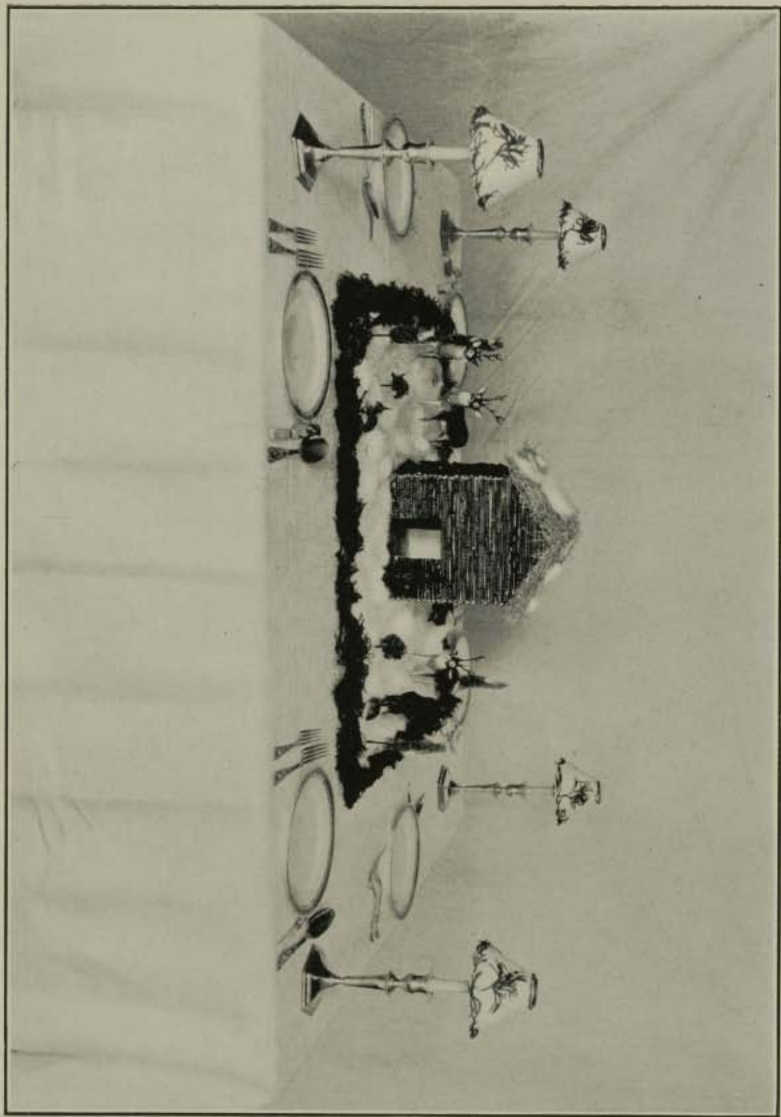
A GIFT ball is an attractive feature of a Christmas table for children. Under the ball, in the center of the table, is a round mirror. Upon the mirror is a crystal bowl filled with white roses.

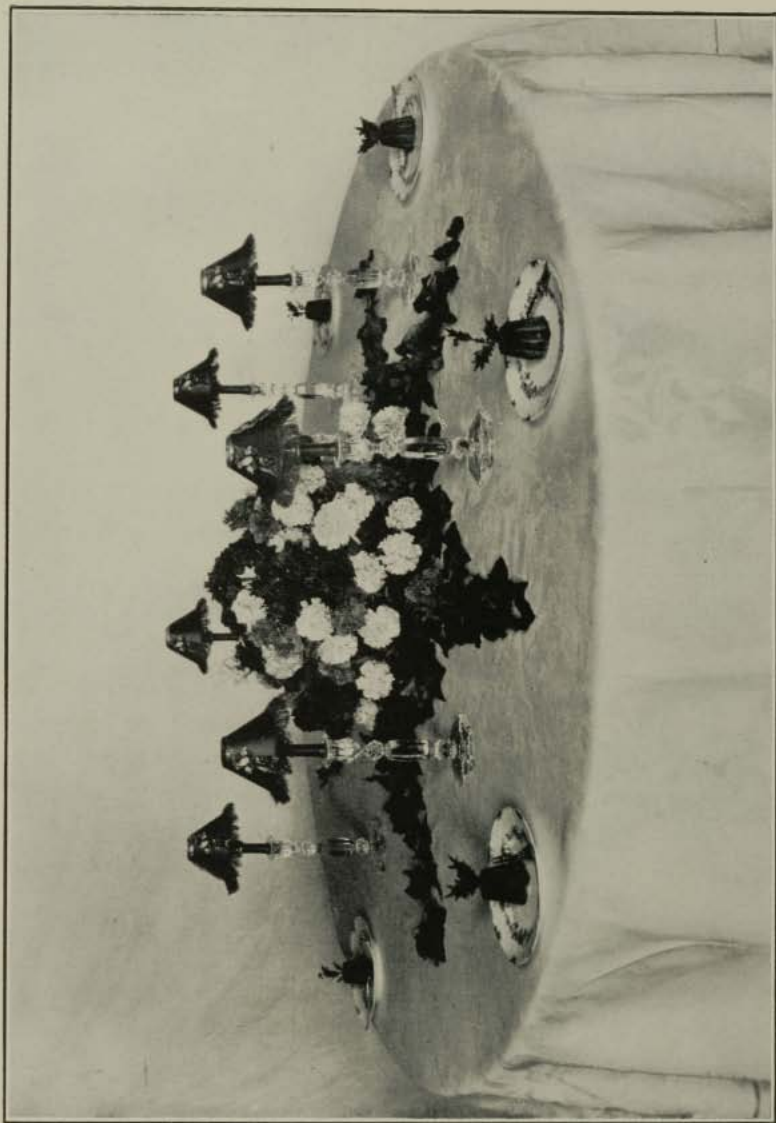
The ball is made of wires so arranged that there is space between them for small articles, that have been selected for gifts, to slip between. The gifts are wrapped in tissue paper, a ribbon is tied to each, and the other end of the ribbon extends to the plate line. After the gifts have been placed in the ball the whole is covered with white or scarlet tissue paper and trimmed with fringed tissue paper. The ball is suspended from the chandelier by a wire that is covered with holly. The ribbons emerging from the ball are of two colors; white for the girls, scarlet for the boys. To the white ribbons are attached sprays of mistletoe; to the red, sprays of holly. After dinner the ribbons are pulled and each guest draws a gift.

THIRTY-SEVEN

WITH GNOMES AND REINDEER

NE has only to turn to Hans Andersen's tales to receive ample inspiration to create a Christmas party for children. In Denmark the fairies or pixies are known as gnomes. Two of the little men in elfin green have installed themselves within a cedar hedge upon this table. Their domain is covered with soft white cotton. The tiny pine trees and the roof of the log house are also touched with snow, while everything is sprinkled with sparkling diamond dust or ground isinglass. The rabbits and reindeer, knowing no fear, are on the friendliest terms with the good fairies. The light from the green candles is softened by white shades that are appropriately decorated with small cedar trees and sprays of cedar wreathed at the top and bottom.





THIRTY-EIGHT

WITH IVY AND CARNATIONS

THE centerpiece of this table is composed in such a way as to form a sunburst. The tendrils of the ivy reach to the plate line, the dark, glassy green of the leaf making a charming contrast to the glistening damask. The scarlet shades are decorated with figures of Santa Claus bearing a small Christmas tree. Individual plum puddings, garnished with sprigs of holly, are placed at each of the six covers.

If children are to appear at this Christmas table a simple dessert should be planned, as a small portion of plum pudding is all a child should be allowed to have. The following is suggested:

First have ready a large round angels' food cake. With a sharp knife cut the top straight across and carefully remove in order not to break or injure it. Scoop out the inside of the cake, then ice the sides with white icing, also ice the top. While the icing is still moist, arrange a wreath on the top made of angelica cut into leaf shape with an occasional candied cherry. Candied mint leaves are still easier to manage if the icing is almost dry. When ready to serve, pack the hollow cake firmly with ice cream; replace the top. When serving, cut straight through the cake and ice cream, just as if the cake were a plain one, and so "keep the secret" until the moment of tasting.

THIRTY-NINE

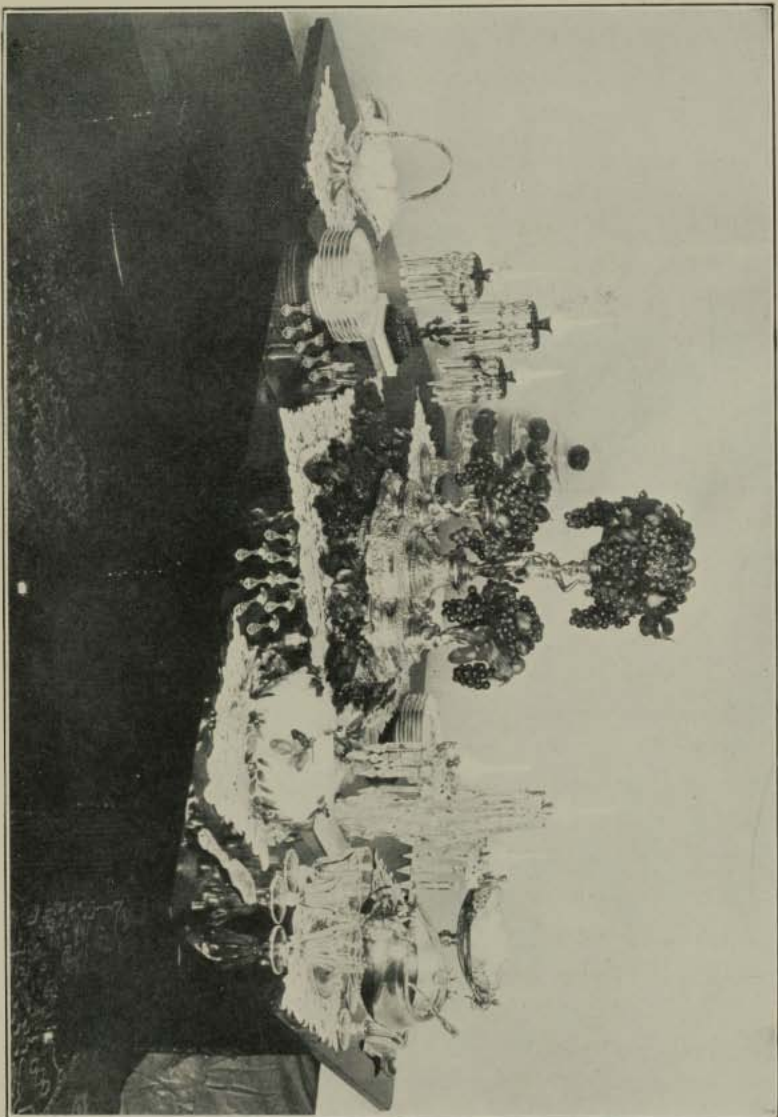
A NEW-YEAR TABLE

IN Dixie-land, years ago, friends and neighbors were invited to partake of the first feast of the New Year. This picture is a fair illustration of an old-time Southern New-Year's table.

In the center of the wide mahogany, on an exquisite piece of lace, stands a silver epergne of rare beauty, and bowls of priceless cut glass, filled with ruddy apples and great clusters of white and purple grapes, over which are scattered the dark, glossy leaves and glowing berries of holly. The only light is the soft glow of wax candles in tall, branching candelabra, without shades.

A rich cake, beautifully iced, and decked with holly, is on a silver salver. There is a massive silver bowl filled to the brim with "apple-toddy," which is served in glasses of generous size.

Upon the sideboard in the dining room is the large silver tray, with delicate, wide-flaring cups and coffee-urn and tea-pot of quaint pattern. The serving tables fairly groan with their weight of tempting dishes. There are a saddle of mutton, roast turkey, cranberry jelly of a royal ruby color, fried oysters, chicken salad, beaten biscuit and a fine old ham baked and garnished until fit to set before a king.





FORTY

NEW-YEAR BELLS



HOOP is suspended from the chandelier by wires which are covered with smilax. Red candles are fastened to the hoop with wire. From the hoop scarlet bells are hung, and to each bell clapper is tied a scarlet ribbon, wound with smilax. This ribbon reaches to the bell that serves as a favor. The centerpiece is of white roses and ferns. The ice cream is served in scarlet cases. Each handle has a bell fastened to it.


It is almost impossible to bring any changes upon this season. Since scarlet has already been selected as the color scheme rather than the alternative, snow white, it is important to emphasize somewhat the colors red and green in the menu. Serve with the ice cream Snowball Cakes.

Snowball Cakes

Take a large angel-food cake. Scoop out rounded spoonfuls. Dip these first in warm, boiled icing, then roll in cocoanut grated fine. Serve piled high on a flat silver or crystal platter.

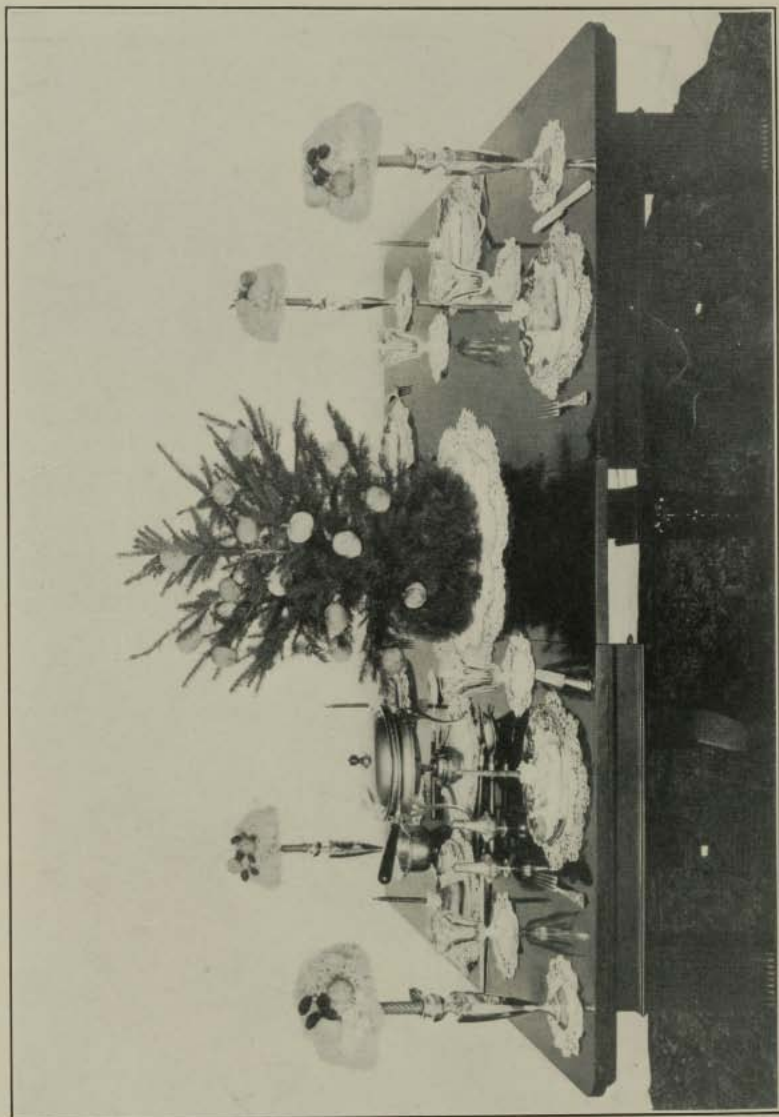
FORTY-ONE

WITH POINSETTIA AND WHITE ROSES

HE epergne is filled with white roses and maiden-hair fern. One long rope of smilax is separated into single strands. These delicate strands are laid upon the cloth in waving lines. Here and there, amid the smilax, is a glowing poinsettia. The candle shades, of scarlet silk, are very large and shade from scarlet to lighter tint. The favors are heavy white cardboard made to imitate slates; to these tiny pencils are attached with scarlet ribbons. The border and the hostesses' initial are gilded. The guests may write good wishes or good resolutions for the New Year upon them and exchange with their partners.

A menu elaborate in effect may be easily arranged for this table. To demonstrate this point: Tomato Jelly may be served as in description sixty-eight. For one vegetable serve rice boiled carefully to look like popcorn. Scatter over the rice little stars cut with a vegetable cutter from scarlet pimientos. If individual service is preferred, fill ramekins with Rice Pilaff; garnish each portion with a pimiento star.





FORTY-TWO
THE WISH TREE

THIS chafing-dish feast is planned for the mystic hour when the old year merges with the new. The color scheme is yellow. The yellow candles are capped with orange-colored tulle shades, decorated with artificial oranges. A small pine tree trimmed with imitation oranges is in the center of the table. These "oranges" are made of cotton and orange-colored crêpe paper. Within each is a scroll of heavy paper decorated with a gilded wishbone. Some beautiful wish for the New Year is written upon each scroll. At each cover is a small triangular cake made to imitate the old English "God's Cake." In the center of each cake is a lighted candle.

Instead of filling the pastry with mince-meat, according to ancient custom, triangular pieces of bread may be hollowed, toasted and filled with creamed oysters, then covered with pie-crust and baked.

On the stroke of twelve each person should blow out his candle, while making a wish.

FORTY-THREE

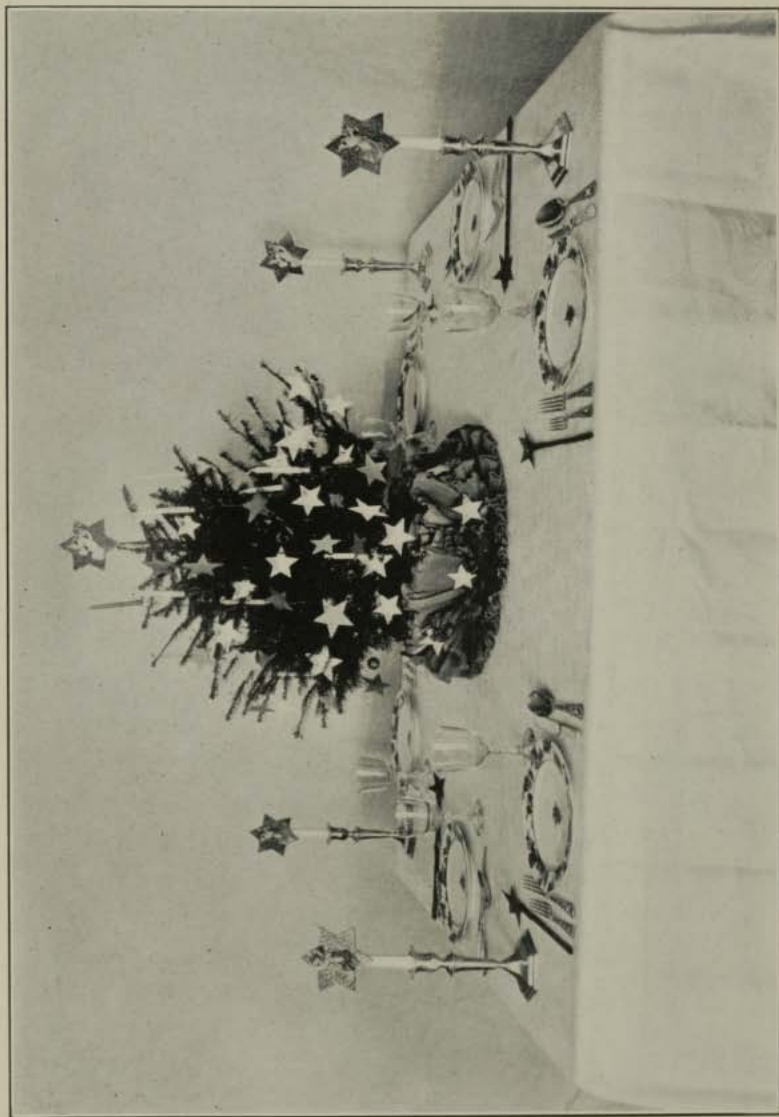
TWELFTH NIGHT—FROM THE RUSSIAN

IN considering Twelfth Night one finds that every Christian country has interesting customs of ancient standing. The Russians present each guest with a lighted candle.

A novel and attractive appearance may be given a table by following out this custom. The candles should be in the colors, red, pale yellow, rose and white. The candlesticks may be paper roses or roses of some composite material. These should match in color the candles they hold and may serve as favors.


The Russian cake in the middle of the table is elaborate and beautiful. It is cut when coffee is served. This cake is rich with spices and fruits. It is decorated with green and red candied fruits. Clusters of white sugared grapes are disposed upon the top. One large red candle is in the center of the grapes. The cake rests within a wreath of evergreens. The dessert course is in place.






FORTY-FOUR

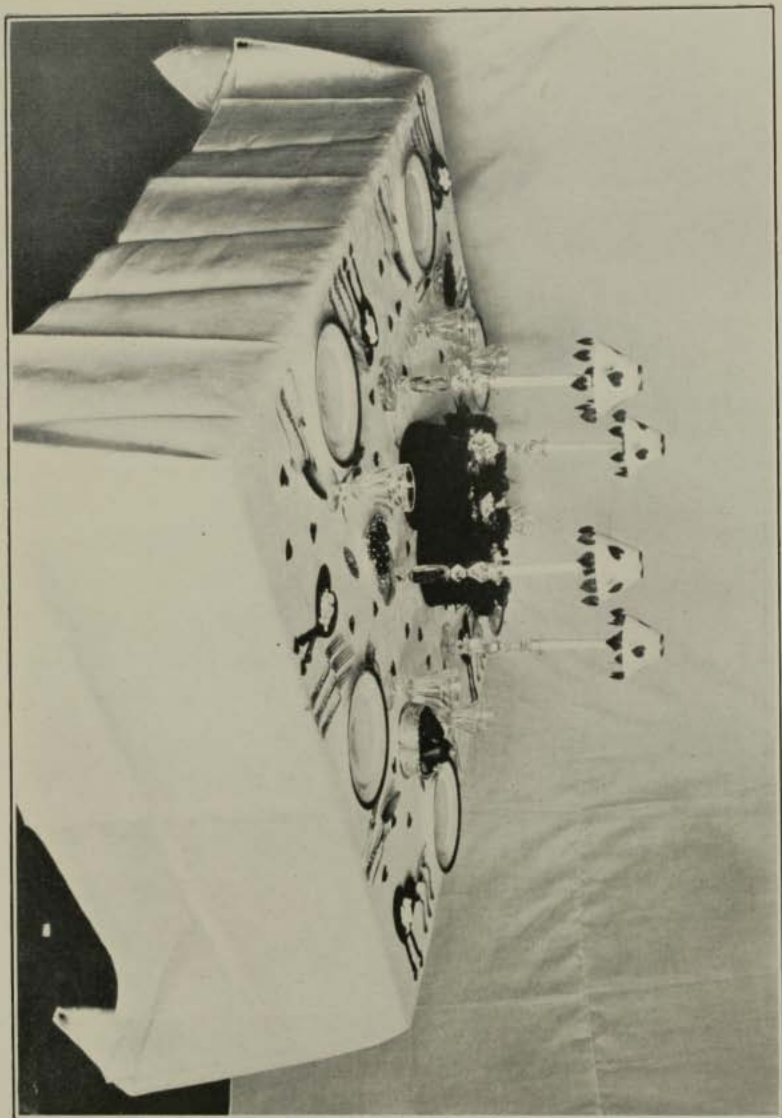
THE TWELFTH-NIGHT STAR

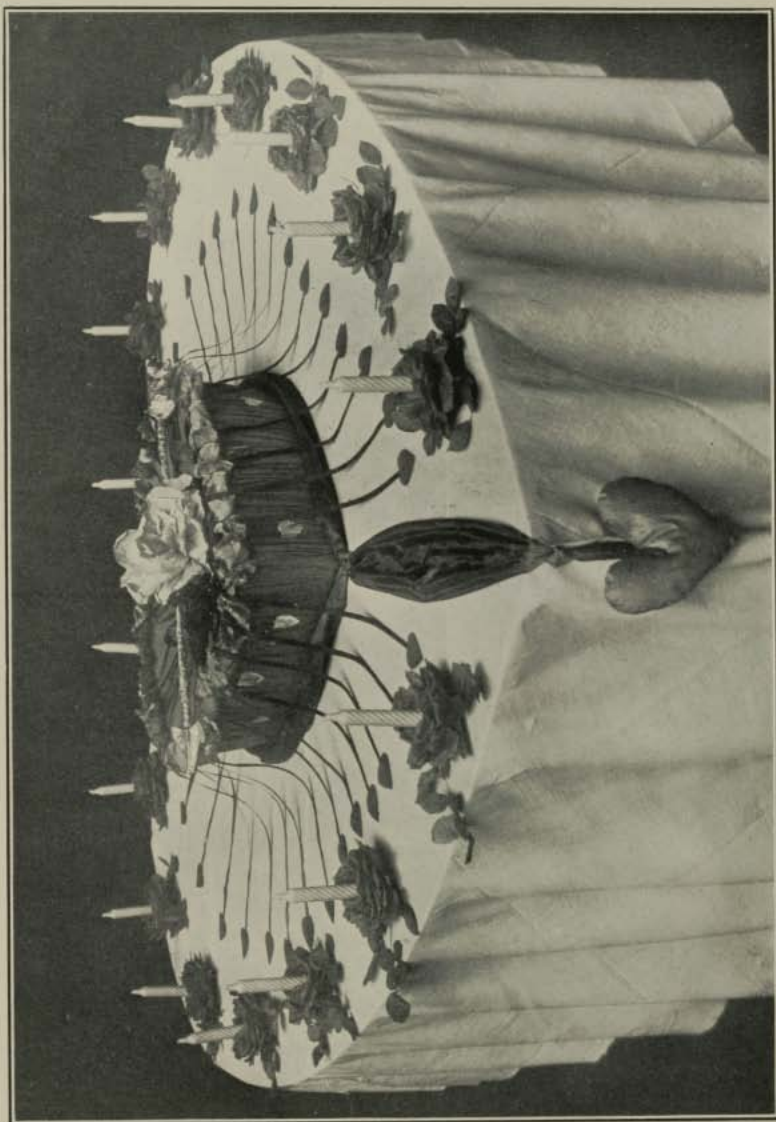
 THE star, emblematic of the Light of the World, is emphasized in this picture. In the center of the table is a symmetrical pine tree which is lighted with tapers and decorated with stars of many hues. These stars may be cut from cardboard and covered on both sides with red, green, yellow, rose and silver paper. On the tip of the tree is a larger star of gold. The stock of the tree is concealed by green crêpe paper rippled and tied with ribbon. A circle of the colored stars is around the stock. The candles have star-shaped shields in the place of shades. These shields are cut from gilt cardboard. The favors are slender wands wrapped with green and tipped with a gilt star.

FORTY-FIVE
FOR A ST. VALENTINE DINNER


HE table in the illustration is laid for six. The place-cards are heart-shaped valentines, decorated in water colors with cupids and suitable valentine verses. To the red streamers are attached two smaller hearts, one for the name, the other for the date. The centerpiece is a heart-shaped basket, made of cardboard, covered with red crêpe paper and filled with meteor roses and asparagus fern. The shades shown in the illustration are of a simple and severe style, decorated in water colors with red hearts. The daring red on the plain white is effective.

The final touch to this charming table is the scattering over the cloth with lavish hand of small hearts cut from scarlet cardboard. The vivid, blazing red, in contrast to the purity of the damask, gives a brilliant effect.






FORTY-SIX
PANDORA'S BOX

 HIS heart-shaped table is outlined with artificial roses of deep pink that serve as holders for candles of a more delicate tint. The heart-shaped box is covered with deep-pink crêpe paper, spangled with silver hearts. A large rose conceals the opening in the top of the box. Silver cardboard hearts are attached to one end of narrow pink ribbons, and little souvenirs, symbolical of the blessings of life, are fastened to the other ends, with the exception of one ribbon, to which is fastened a card bearing the word "Hope." The souvenirs and the card are placed within the box; their ribbons are drawn out and the hearts symmetrically placed upon the cloth. When the ribbons are drawn out, the guest who chances to draw the card receives the heart-shaped bag of rose-colored silk that is fastened to the wide ribbon encircling "Pandora's Box." A star, the emblem of Hope, may be in this bag and should go "with the heart" to the fortunate one.

FORTY-SEVEN

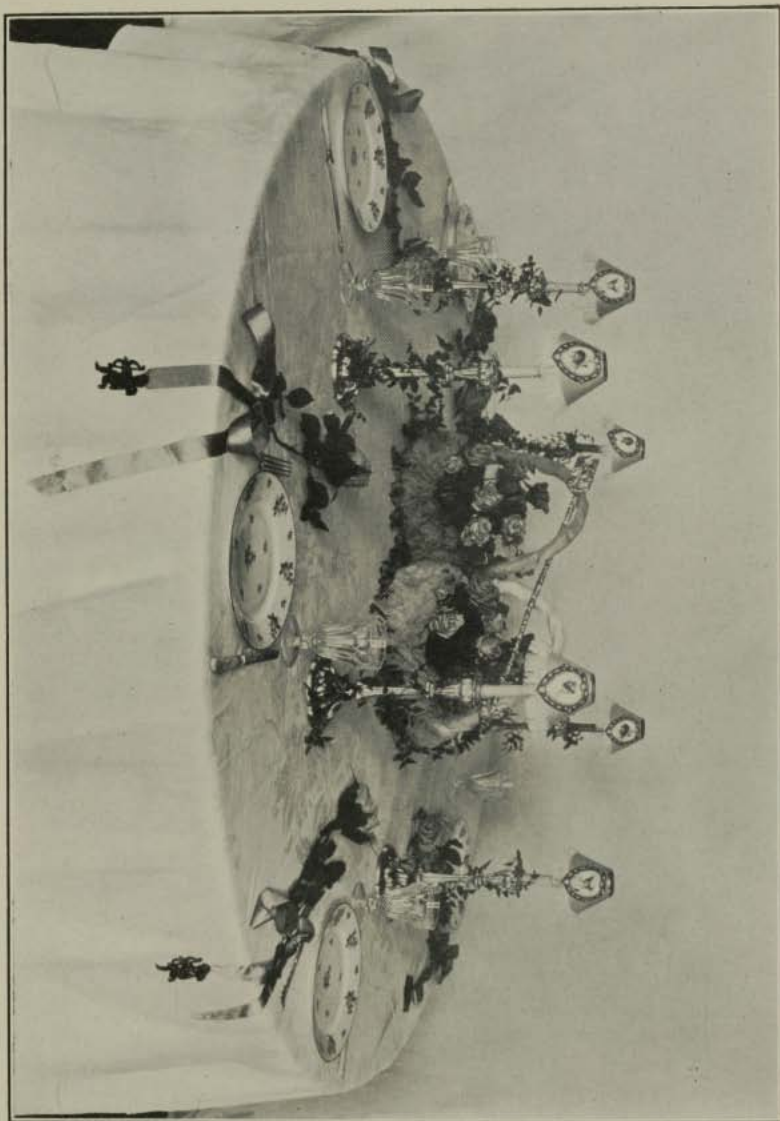
A VALENTINE TABLE

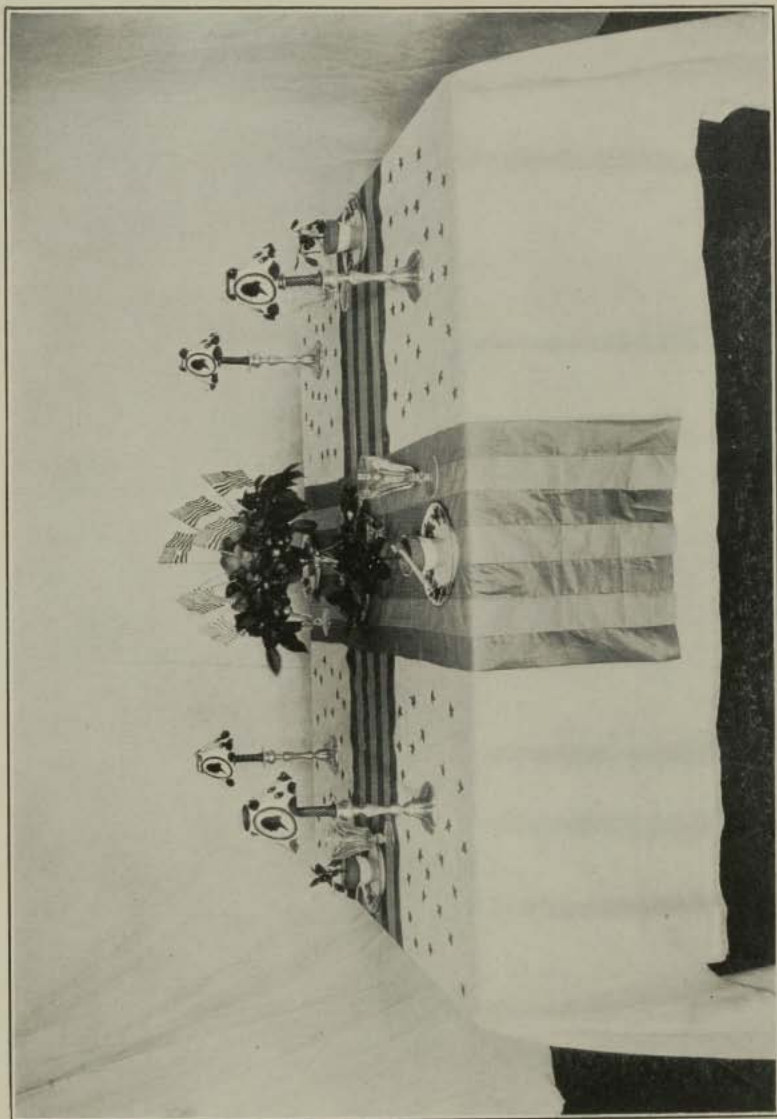
 IN the center of the table are two heart-shaped baskets made of tulle; the white basket is filled with white roses and the pink basket with pink roses. The hearts are pierced by one long gilt arrow.

The hearts are outlined and the candlesticks are wreathed with smilax. The candle shades are pink silk, decorated with faces that appear in heart-shaped frames. The plates are rose-patterned.

The favors are long-stemmed roses, tied with ribbons. At the end of each streamer is a gilt cupid.

Heart-shaped cakes iced with pink, ices served either molded in heart-shape or from heart-shaped boxes covered with pink crêpe paper as may be most convenient, and baskets tied with pink ribbons, filled with motto candies or snapping bonbons decorated with hearts and arrows, may be passed.





FORTY-EIGHT

WASHINGTON'S BIRTHDAY

RIBBONS are sewed together to represent the flag and are laid the length and breadth of the table, crossing in the middle. The corners of the cloth left bare are scattered with small gilt stars. The red candles are hooded by shades decorated with silhouettes of George Washington, cherries and cherry leaves. The centerpiece is a large compote filled with ruddy apples, with tiny flags placed in their midst. The edges of the compote are hidden in a garland of greens with artificial cherries placed at intervals. The ice cream is packed in small flower-pots, covered with strips of red, white and blue, and served on plates decorated with cherries. In each pot is a tiny artificial cherry tree, with the inevitable hatchet laid at its trunk.

PART II
DELICACIES

*What first I want is daily bread—
And canvas-backs—and wine—
And all the realms of nature spread
Before me, when I dine.*

—JOHN QUINCY ADAMS.

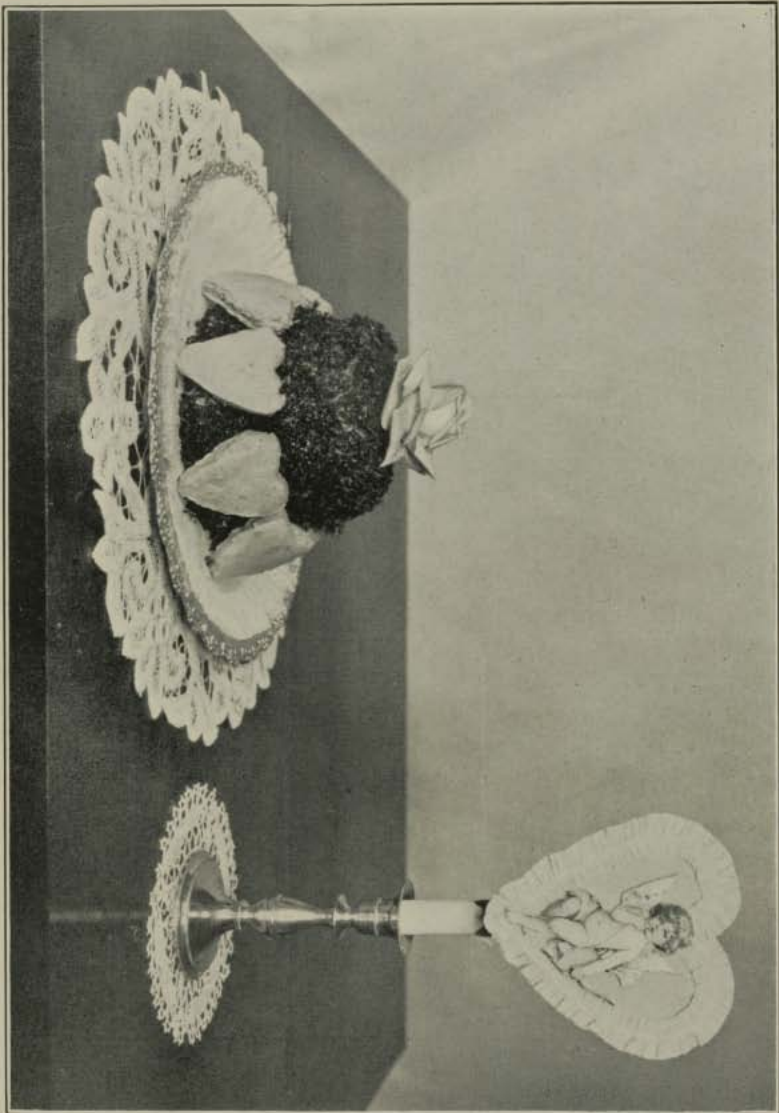
HOT SERVICE

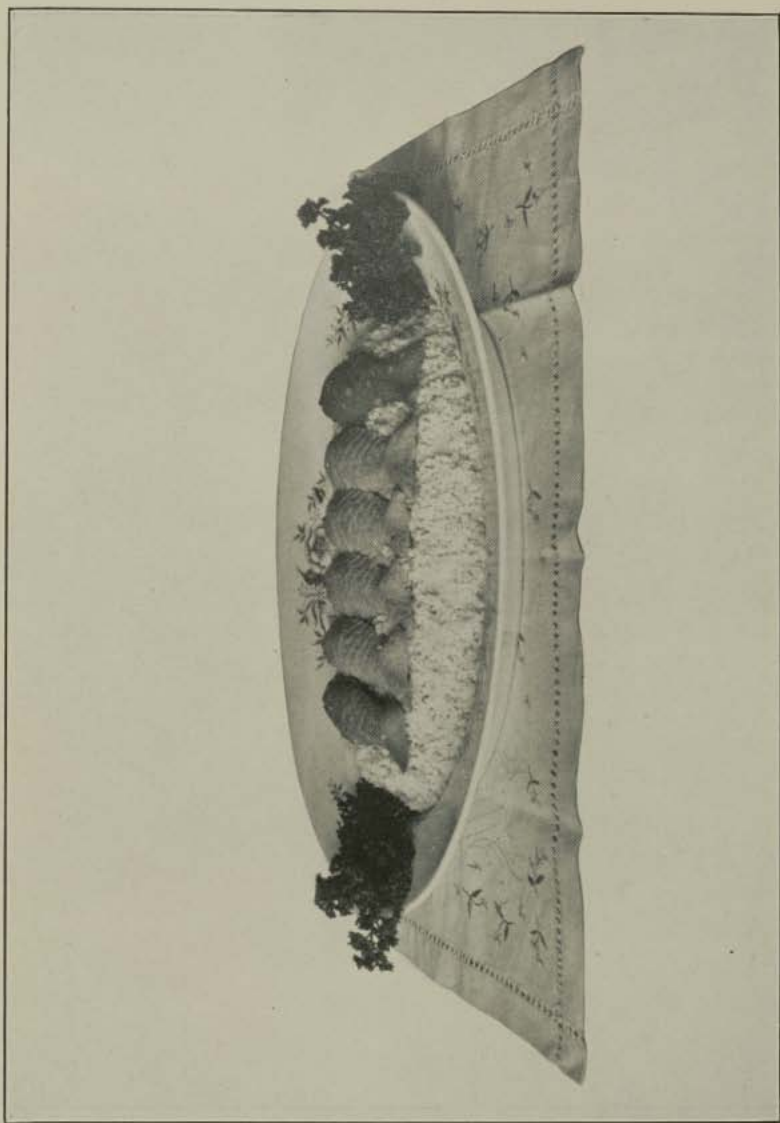
*The discovery of a new dish does more for
the happiness of man than the discovery of a
star.*

—BRILLAT-SAVARIN.

FORTY-NINE
PALMETTES OF BASS

CUT out six heart-shaped fillets from the thickest part of the bass. Season with pepper, salt and the juice of half a lemon. Put under a press for one half hour. Cook in clarified butter for ten minutes until a delicate brown. Take half a pound of raw fish; mortar it well and put it through a purée sieve. To half a cupful of the fish pulp add a thickening made as follows: Put a dessert-spoonful of butter in a saucepan on the fire; when it is melted add a dessert-spoonful of flour; cook a minute without coloring; add three table-spoonfuls of cream or milk, half a teaspoonful of salt and a dash of pepper. Remove it from the fire; stir in the half cupful of fish pulp and one beaten egg; color it a delicate pink with a few drops of cochineal; beat the whole until light and spread the palmettes of fish with this mixture one quarter inch thick; smooth it carefully on top and sides with a wet knife. Place the pieces in a pan; cover; set it into another pan containing hot water, and let steam in the oven for ten or fifteen minutes. Arrange the palmettes around a socle of hominy covered with parsley chopped fine. Serve with Hollandaise sauce colored pink. Garnish socle with one pink rose.





FIFTY

MOUSSELINES OF FISH

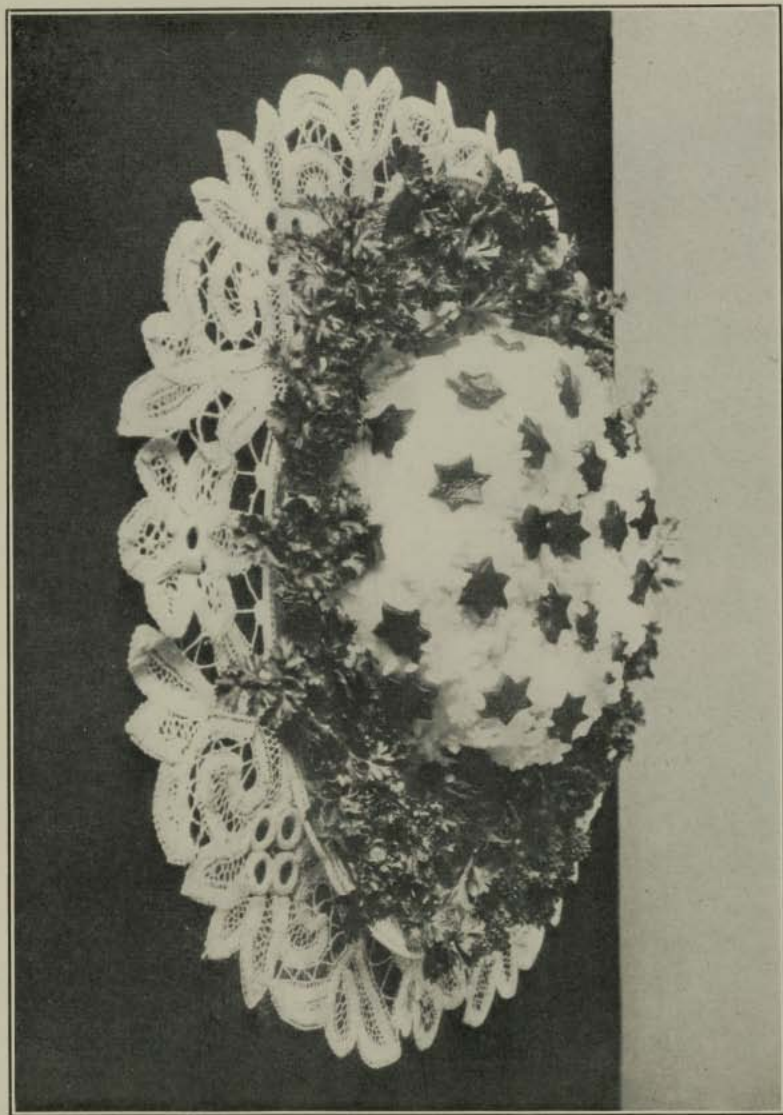
CUT one pound of fresh, white, uncooked fish into small pieces; put in a mortar, and pound until the fiber is well separated from the meat; then press it through a purée sieve. To every cupful of fish pulp add one tablespoonful of bread crumbs, soaked in cream until soft and then pressed through a sieve; add the beaten yolk of one egg, ten drops of lemon juice, one teaspoonful of salt, one quarter teaspoonful of pepper and a dash of nutmeg. Beat all well together and for some time to make it light; then for every cupful of pulp beat in lightly the whites of two eggs whipped very stiff. Put the mixture into well-buttered individual fish molds, filling them three-fourths full; set them into a pan of warm water covering three fourths of the molds; cover the molds with a greased paper and place in a moderate oven about ten minutes. Do not let the water boil. Turn the timbales out; dispose upon an oblong mound of potatoes that have been put through a potato ricer. Garnish with parsley. Serve with Hollandaise sauce colored a delicate green.

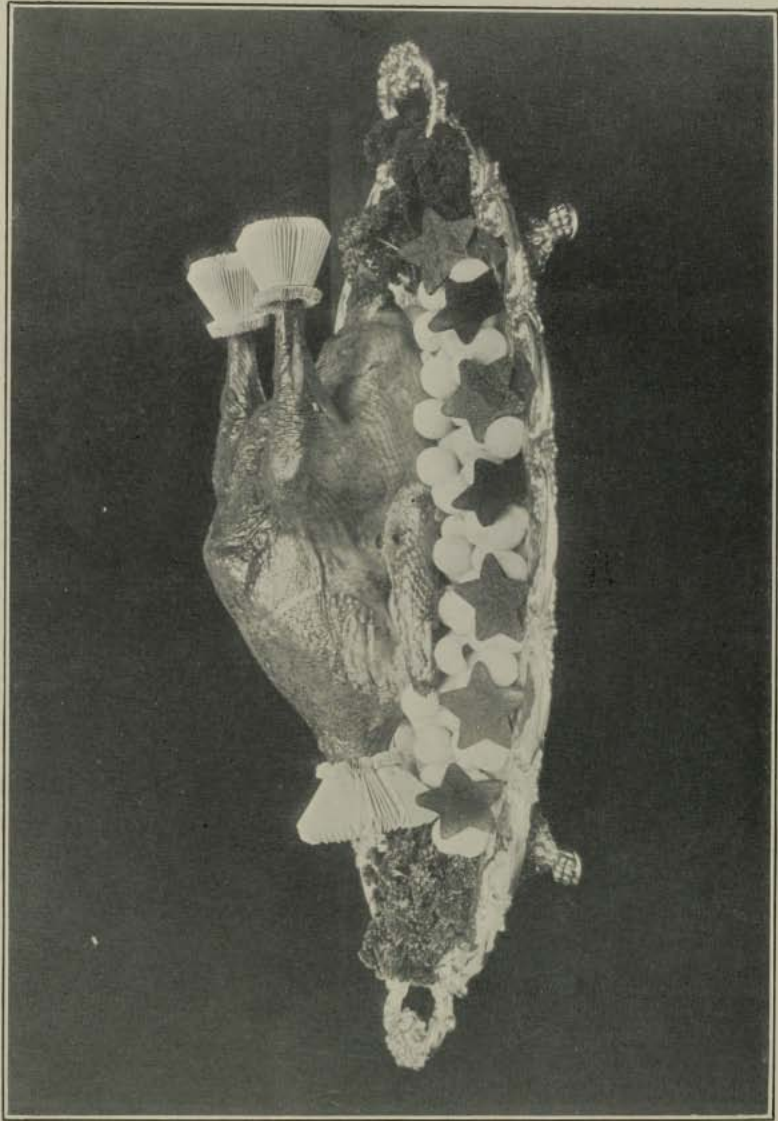
FIFTY-ONE

RICE PILAFF

- 1 cup of rice
- 2 cups of stock
- $\frac{1}{2}$ cup of tomato pulp
- 2 tablespoonfuls of butter
- $\frac{1}{4}$ teaspoonful of salt
- $\frac{1}{4}$ teaspoonful of paprika
- 1 teaspoonful of curry.

B OIL together the rice, stock and tomato pulp until the rice is tender. Add butter, salt, paprika and curry. Press in a buttered mold; turn out on a bed of parsley; cover with rice that has been steamed until each grain is separate; garnish with stars cut from Spanish peppers by means of a star-shaped vegetable cutter. Serve hot.





FIFTY-TWO

OUR CHRISTMAS TURKEY

THIS nicely roasted fowl has drum sticks and neck dressed with fluted ruches. The platter is garnished with potato "marbles," stars cut from boiled red beets, and full bunches of parsley.

The probabilities are that every housekeeper has her own special recipe for stuffing a turkey. Notwithstanding this fact the very old one given here may please. As with many old recipes, the ability of the cook for proportioning things is relied upon with supreme confidence.

The forcemeat is made of grated bread crumbs, minced suet, grated lemon peel, nutmeg, salt and the yolk of an egg beaten till light. Add to this mixture a small amount of grated ham. When making the forcemeat, reserve enough to form into balls. Fry the balls in hot lard and dispose around the platter just as the turkey is ready to be served.

Turkey prepared in this manner is particularly delicious served with mushroom sauce.

FIFTY-THREE

ROAST GOOSE WITH STEAMED TURNIPS AND FRINGED CELERY



ROASTED bird, properly served, is an ornament in itself.

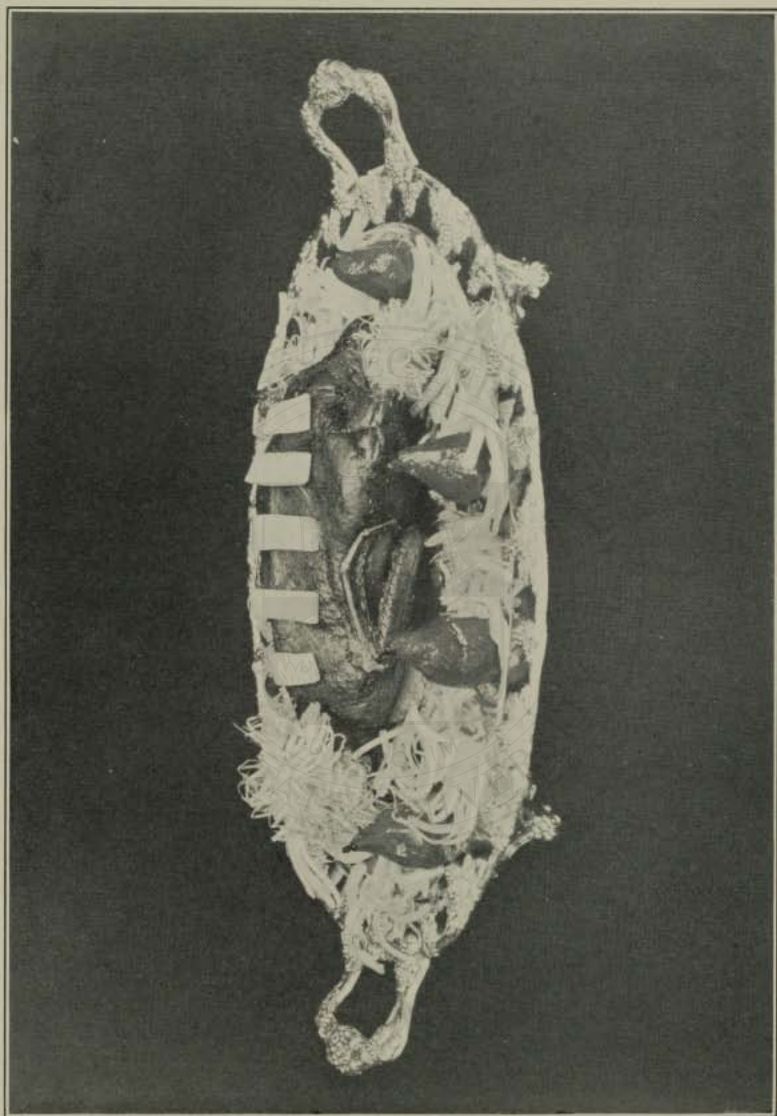
Goose with fringed celery and steamed turnips makes a delicious dish for either Christmas or New Year's. Dispose one or a brace of geese upon a platter. Garnish the breast of the fowl with strips of steamed turnips. Arrange upon it and the platter sweet pickled pears and fringed celery. The celery, turnips and pickled pears add the necessary decorative touches.

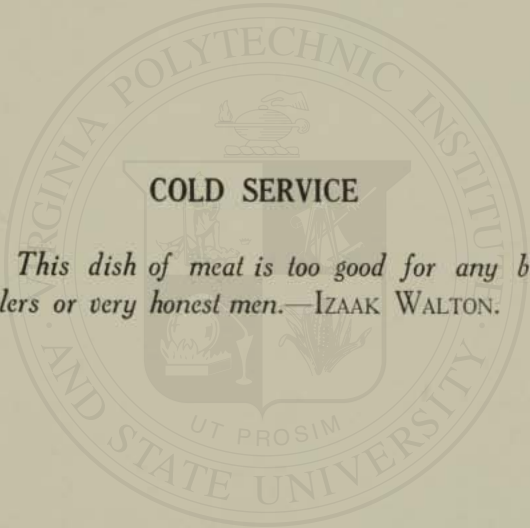
A very old recipe for filling for roasted goose is:

4 good-sized onions minced fine
Half their quantity of green sage leaves
1 large cup of grated bread crumbs
A piece of butter the size of a walnut
Yolks of 2 eggs, well beaten
Salt and pepper to taste

Sage is not as popular as a seasoning as it was some fifty years ago; so unless one is really fond of the flavor of sage, it is better to stuff the fowl with the usual filling of bread crumbs, celery, etc.

A wineglass of good Burgundy or Madeira may be added to the gravy.



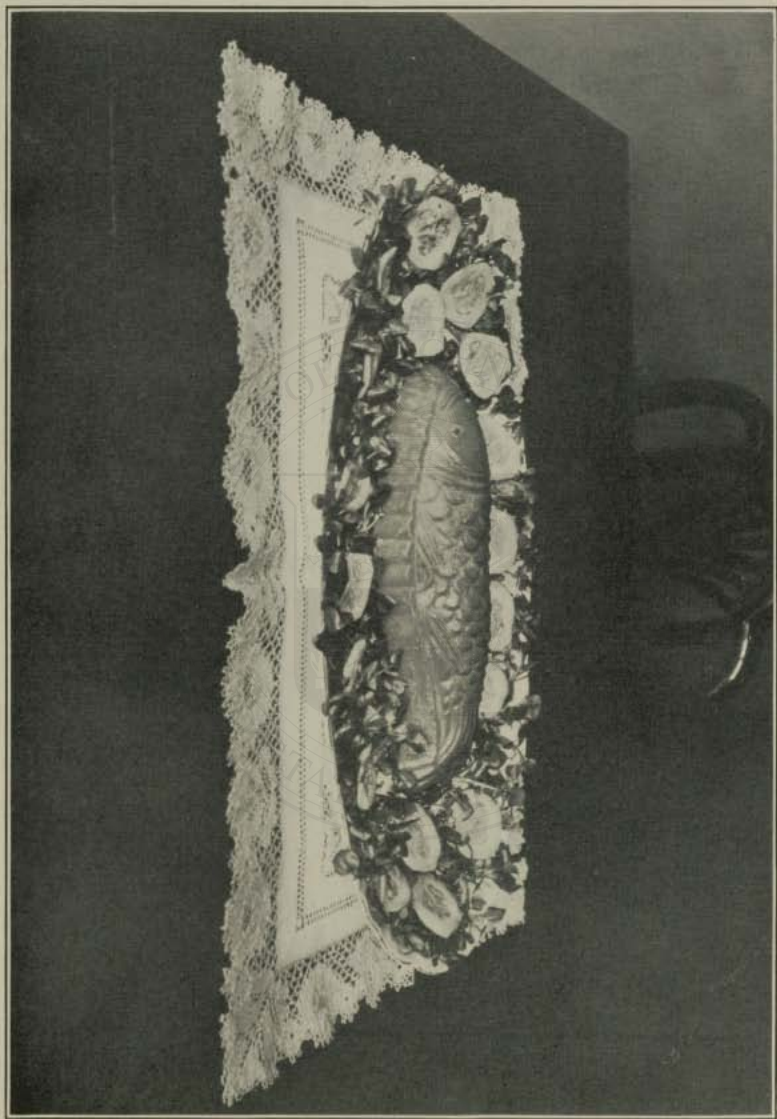
The seal of Virginia Polytechnic Institute and State University is centered in the background. It features a shield with a plow, a sheaf of wheat, and a book. Above the shield is a crest with a plow and a sheaf. The text "VIRGINIA POLYTECHNIC INSTITUTE AND STATE UNIVERSITY" is written around the top and sides of the seal, and "UT PROSIM" is at the bottom.

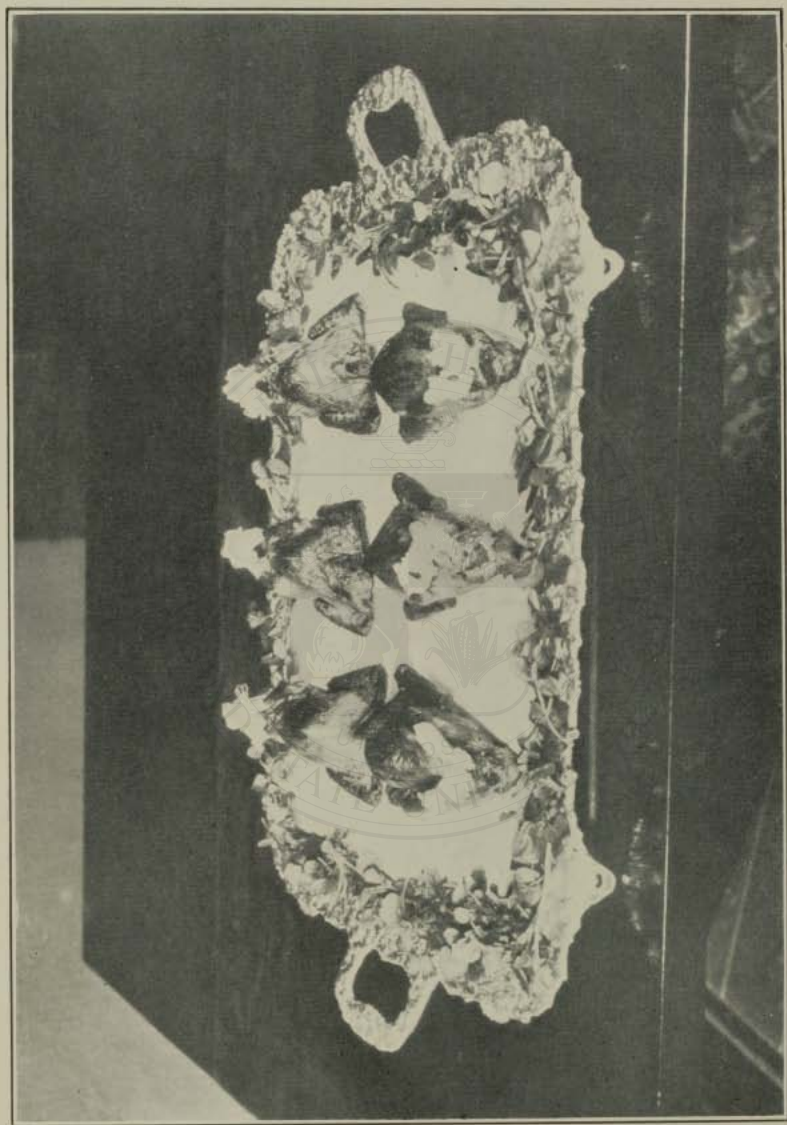
COLD SERVICE

*This dish of meat is too good for any but
anglers or very honest men.—Izaak Walton.*

FIFTY-FOUR
SALMON MOUSSE

TAKE canned salmon; chop very fine; rub in a bowl with the back of a silver spoon, heat one cupful of liquor from the salmon, pour it over the beaten yolks of three eggs; add a teaspoonful of salt, a dash of pepper and paprika. Put in a double boiler; stir until thickened like a boiled custard; add two table-spoonfuls of granulated gelatine which has soaked for an hour in a quarter cupful of cold salmon liquor. When the gelatine has dissolved, remove the custard from the fire, add one and one-half cupfuls of the prepared salmon. When the mixture begins to thicken stir it perfectly smooth and fold in a half pint of cream whipped to a stiff froth. Turn into a mold. The cream must not be added until the mixture begins to set, or the ingredients will settle in layers. After cooking, allow the mousse to become cold; unmold the form upon a bed of water-cress. Garnish the cress with thin slices of crisp cucumbers.





FIFTY-FIVE

COLD SQUAB WITH CELERY MAYONNAISE

SELECT six young pigeons; stuff with mashed potatoes; lard the breasts with thin slices of sweet bacon; roast in a hot oven thirty minutes; when cool, remove potato stuffing; fill each squab with Celery Mayonnaise; garnish legs with tiny paper frills; garnish platter with a border of watercress.

Celery Mayonnaise consists of crisp celery cut into half-inch pieces, dried and mixed with Mayonnaise.

With this dish sandwiches of several varieties may be served arranged symmetrically on the same platter. Very delicious sandwiches may be made by using simply brown bread and unsalted butter. In this case there is no high flavor to conflict with the delicate celery filling of the squabs. If one prefers, savory butters may be used. In mixing savory butters use unsalted butter.

Two tablespoonfuls of fresh butter creamed may be the foundation for the following variety of sandwiches:

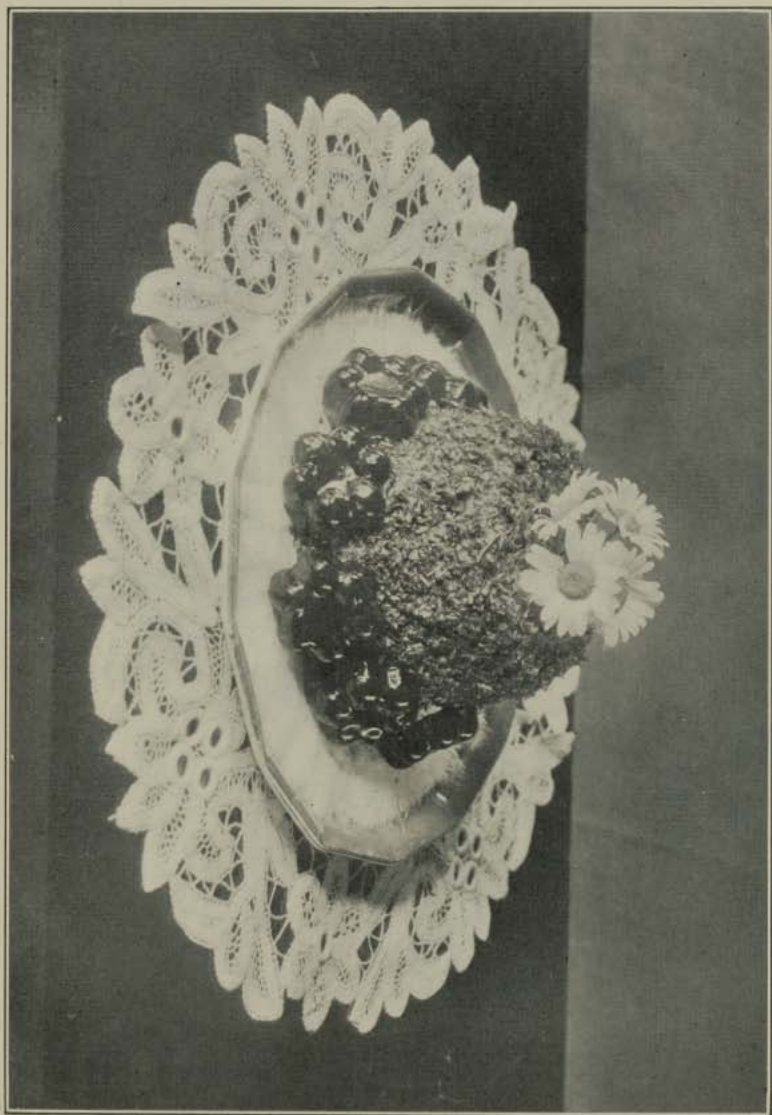
- Caviar sandwiches
- Sardine butter sandwiches
- Olive sandwiches

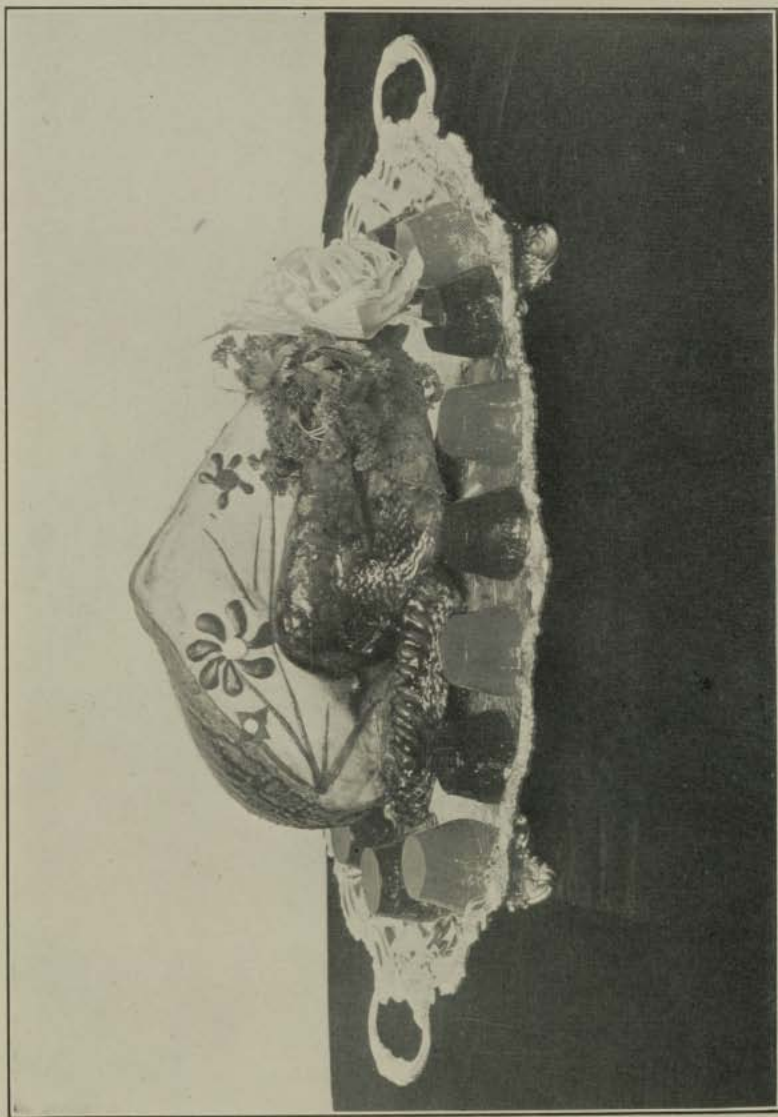
FIFTY-SIX

CHICKEN JELLY IN DAISY FORM

AN ornamental dish for luncheon or supper may be arranged by molding chicken jelly in individual daisy molds. Dispose the forms around the base of a socle covered with chopped parsley, and garnish with ox-eye daisies.


Boil a fowl as for chicken stock. Let the stock cool; take off the grease; then clarify the stock. Add to a quart of clarified stock three fourths of a box of Cox's gelatine which has been soaked one hour in half a cup of cold water. Stir until the gelatine is dissolved. This will make a very clear jelly. Fill the individual molds. Do not oil or grease the molds.





FIFTY-SEVEN

COLD TURKEY WITH INDIVIDUAL MOLDS OF JELLY

ECURE a plump young gobbler. After roasting carefully, allow it to cool. When time to serve, remove the skin quickly from the breast, using a sharp knife. Decorate the exposed white meat with flowers, the petals of which are made of slices cut from large olives and the centers of circles cut from the white of a hard-boiled egg. Touch the olive and egg with the white of a raw egg to make them retain their position. The leaves and stem are those of a natural carnation. Place the turkey when ready upon a large platter. Surround it with alternating molds of gooseberry jam and cranberry jelly. This is an attractive dish for an evening collation.

FIFTY-EIGHT

BEEF LOAF WITH ASPARAGUS

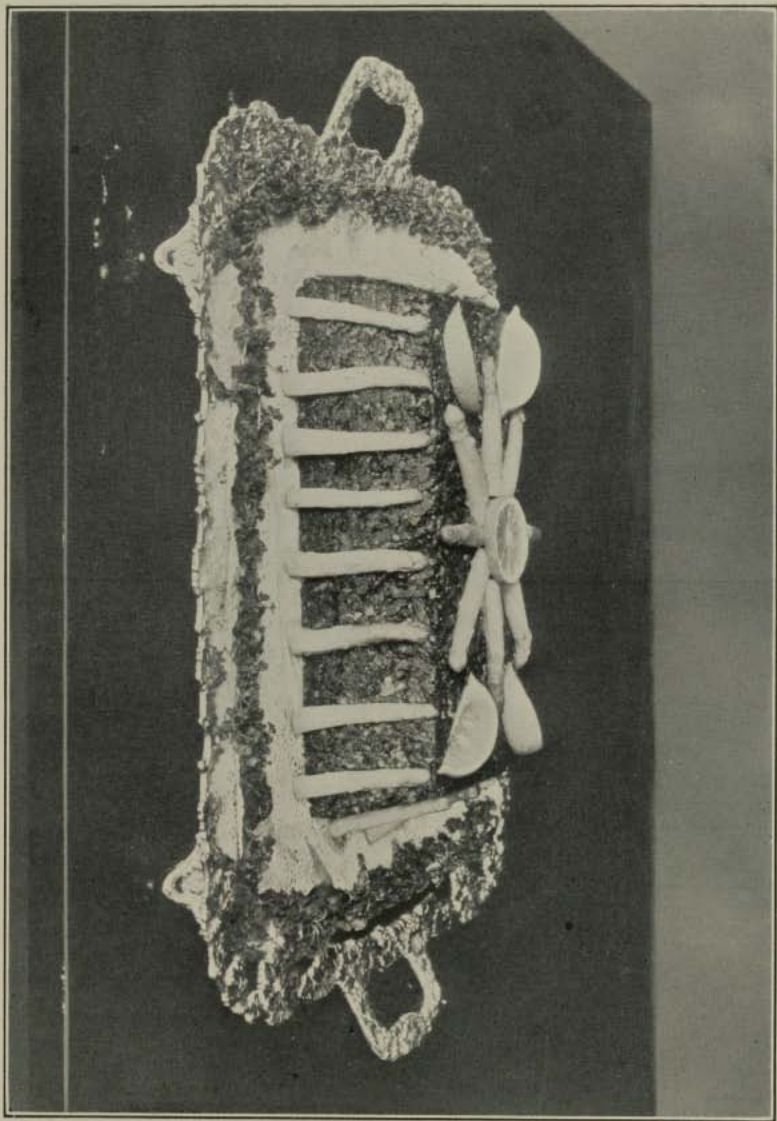
PRESS the beef mixture in a buttered mold. When cold, turn out on a pretty platter and garnish with cold asparagus and lemon quarters. The asparagus should be marinated in French dressing before being used as the garnish. Trim the platter with parsley.

Beef Loaf

Cook any cut of beef preferred and cut up one quart in pieces. Mix all dry ingredients as follows:

- A dash of black pepper
- A dash of mace
- $\frac{1}{2}$ teaspoonful of allspice
- 1 teaspoonful of cinnamon
- $\frac{1}{4}$ teaspoonful of cloves

Stir together thoroughly and then add one half pint of boiling stock. Place into mold and set aside to cool.





SALADS

*Now good digestion wait on appetite,
And health on both.*

—SHAKESPEARE.

FIFTY-NINE

PINEAPPLE AND CELERY SALAD

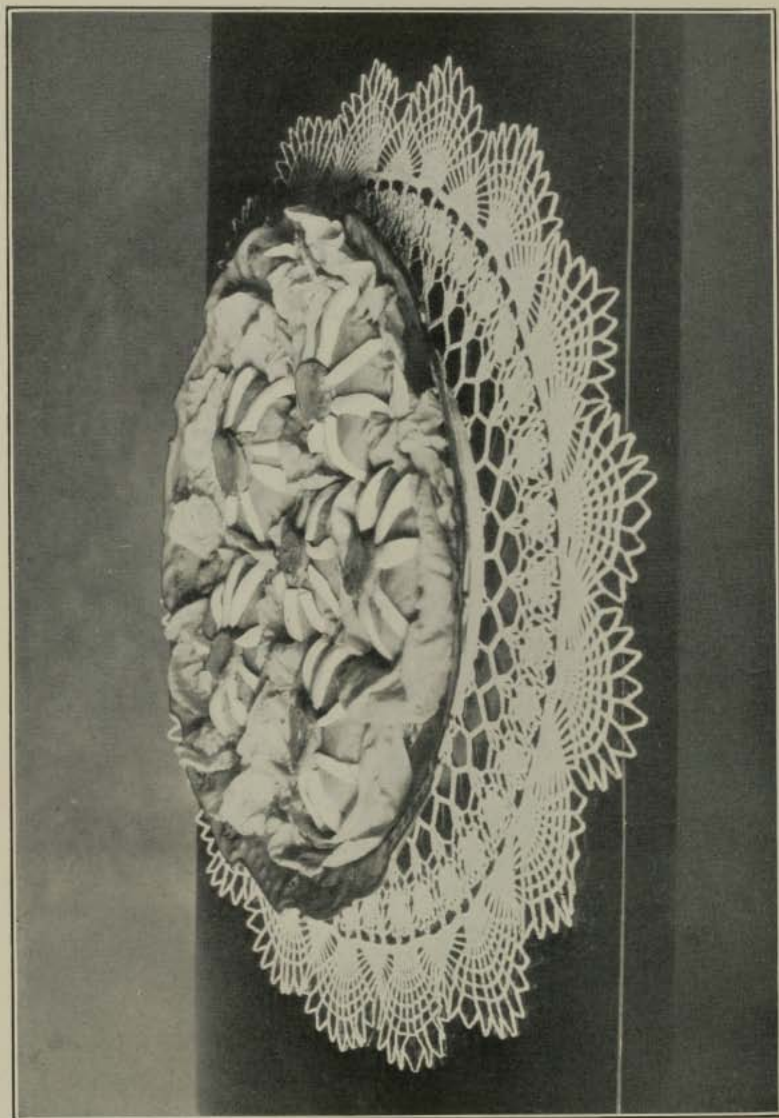
MIX two cupfuls of shredded pineapple and one cupful of chopped celery with white Mayonnaise; Line an ice-bowl with lettuce; fill with the salad. garnish with pimiento or sweet red pepper. Place the bowl upon a bed of cotton pulled to look like snow. Garnish with holly.

For white Mayonnaise use a tablespoonful of unsweetened condensed cream instead of the yolk of an egg; beat thoroughly; add gradually the oil and vinegar or lemon juice as in ordinary Mayonnaise.

Another delightful way to serve pineapple salad is as follows:

Provide one large juicy pineapple and equal parts of Malaga grapes, oranges and celery. Cut the top from the pineapple, carefully remove the inside, leaving the shell intact. Shred the pineapple with a silver fork; seed the grapes; carefully mince the celery. Mix the fruits with French dressing; place in a bowl on ice. Just before serving mix in a little whipped cream; fill the pineapple shell; replace the top and serve on a platter of crushed ice.





POTATO SALAD IN DAISY FORMS

BEAT fresh-boiled new potatoes, not using any milk or butter, until they are very light. Let them cool; then whip into them Mayonnaise dressing, but not enough to make them too soft. Shape them into little individual mounds of symmetrical size, flattening the top. Boil eggs hard, and carefully separate the whites from the yolks, breaking either part as little as possible. Cut the white into lengthwise strips and arrange on each mound to simulate the petals of a daisy, using a circle cut from the yolk for the center of the flower. Lay each daisy in a nest of crisp lettuce.


Another very attractive potato salad may be made by cutting potato marbles, then boiling them with great care. Be sure that they are really cooked but not mealy. When thoroughly chilled, the marbles should be marinated, using the following proportions:

- 3 tablespoonfuls of vinegar
- 2 tablespoonfuls of olive oil
- 1 teaspoonful of salt
- 1 dash of pepper
- 1 bay leaf
- 1 teaspoonful of onion juice

When ready to serve pile the potato marbles in a heap. Sprinkle over them parsley, chopped very fine. Serve with either a French dressing or Mayonnaise.

SIXTY-ONE

STAR CANAPÉS

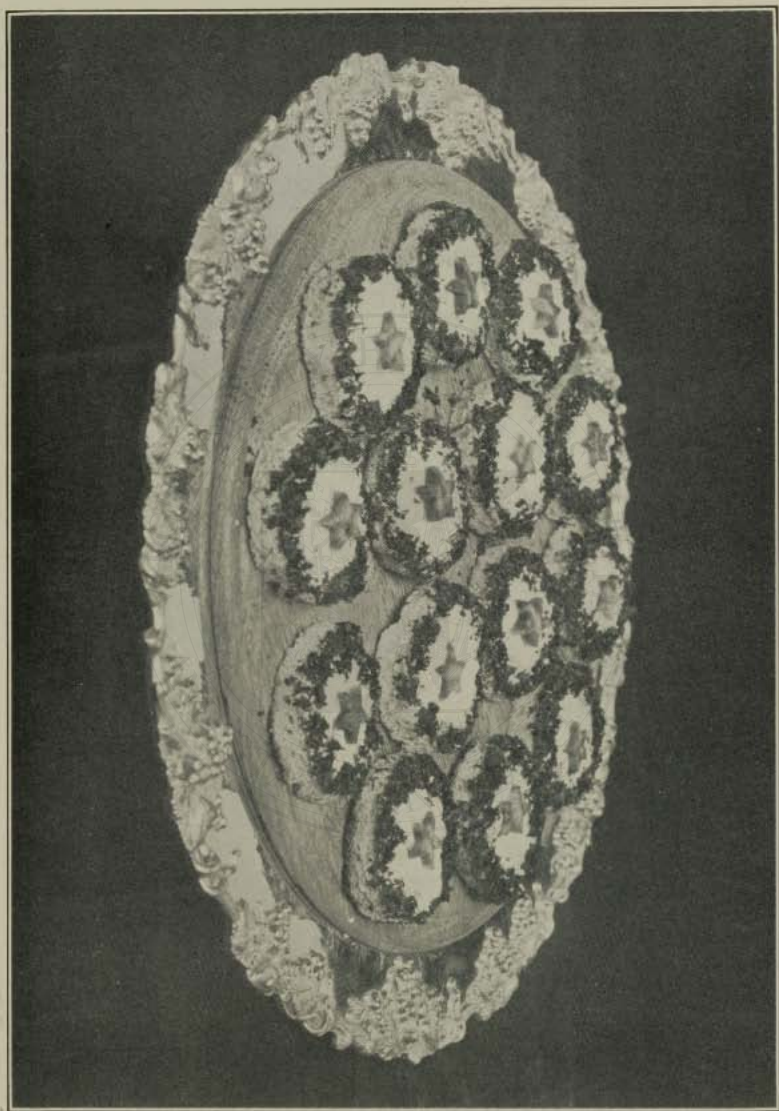
 CANAPÉS are a desirable adjunct to salad, or may serve as a first course. When used as an appetizer, cheese should be avoided and something highly seasoned preferred.

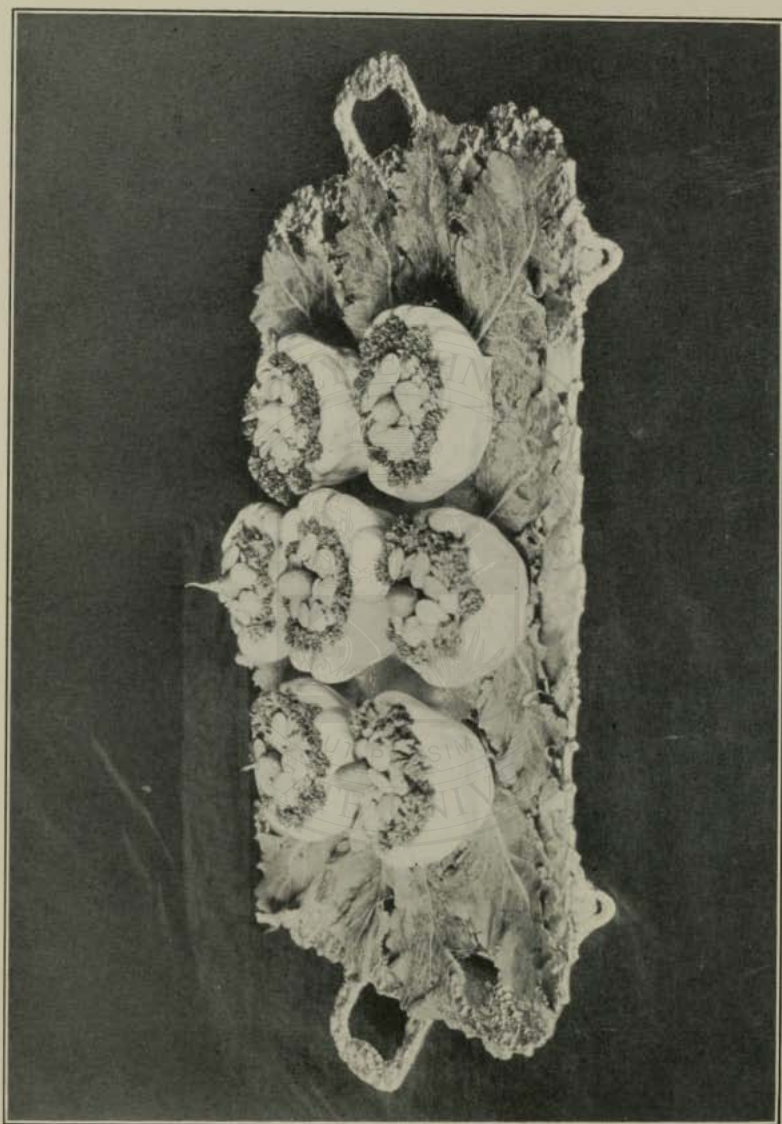
There is a wide range to select from when planning canapés. Those most commonly used are:

- Caviar
- Salmon
- Anchovy
- A blend of celery, truffles and gerkins
- Minced ham, highly seasoned

The canapés illustrated are made as follows:

Cut small circles from toasted bread; butter the toast. Spread the outer edge of the circle with parsley, chopped fine, making a neat border. Now spread the center of the toast with Philadelphia cream cheese; dispose in the center a star, cut from a scarlet sweet pepper or a red beet.





SIXTY-TWO

BEAN SALAD SERVED IN SHELLS

USE for this salad only the very small lima beans, which are a delicate green tint. Boil them until tender; then let them become perfectly cold and marinate them.

Select small summer squash of uniform size and shape. Scoop out the centers of these to form cups and let them stand in ice-water until ready for use; this will prevent them from discoloring. Wash and chop fine some fresh parsley, sufficient to line the squash-shells, then fill with the beans and top off each filled cup with a tiny scarlet radish.

Place the "patty pans" on a large platter garnished with leaves from the squash vine. If these are not available, use grape leaves. Serve with a thick Mayonnaise dressing.

SIXTY-THREE

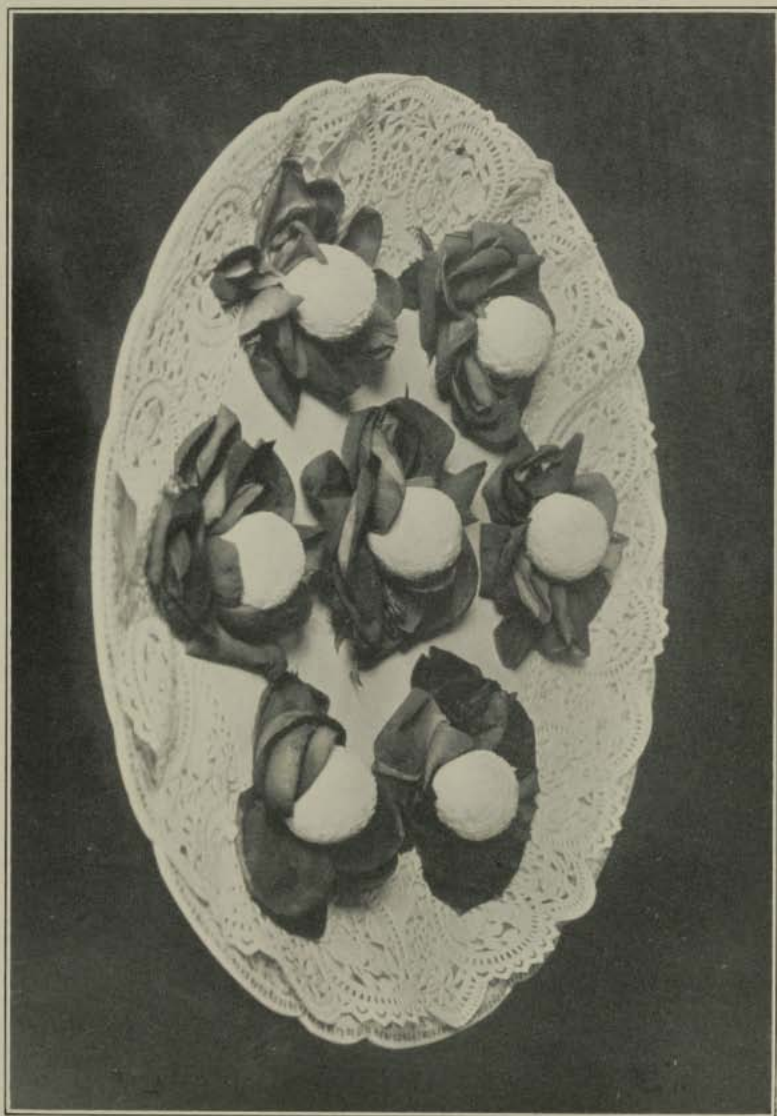
CREAM CHEESE IN ROSE LEAVES

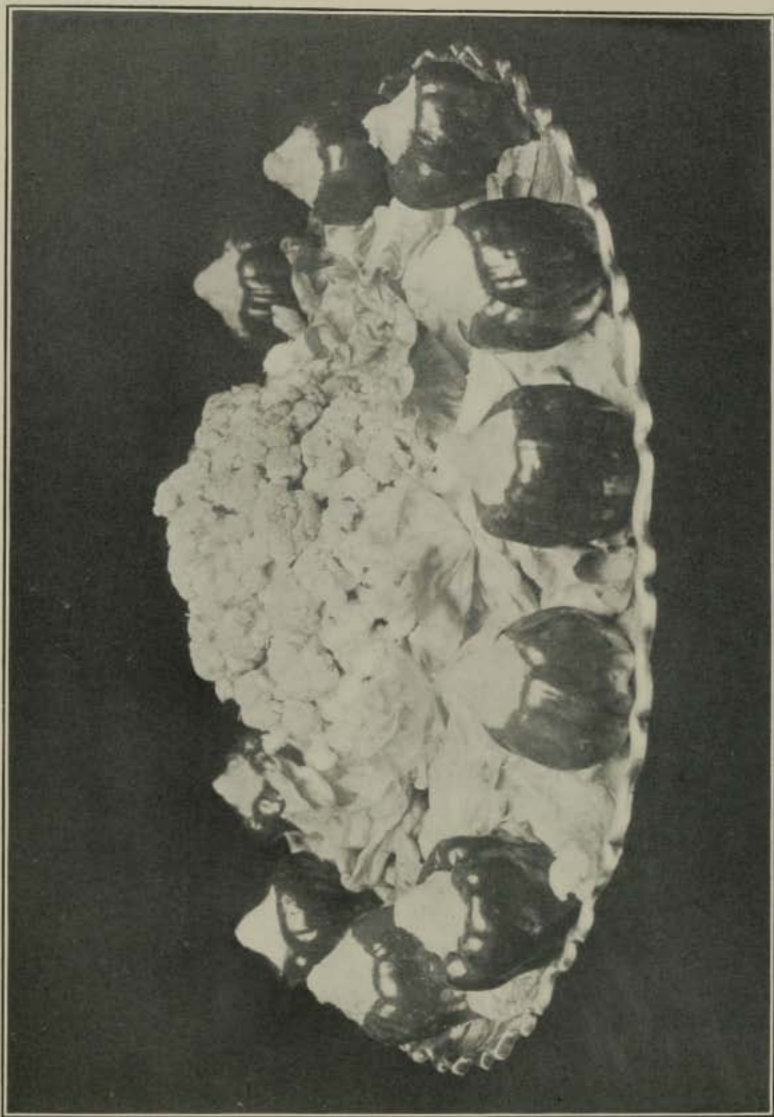
THIS is a vivid and unusual salad and makes a dainty dish to serve with thin slices of bread and butter and a cup of tea at five o'clock, or as a salad course.

Remove the hearts from crimson roses; in their stead put Philadelphia or any other good cream cheese, rolled into balls. Serve with a French dressing.

Crimson rose leaves are suggested because the deep red offers a sharp contrast to the cream cheese, but of course if the color scheme demands it, pink or yellow rose leaves may be substituted.

As cream cheese served with French dressing is an exceedingly simple salad it affords an opportunity to serve sweet sandwiches. Delicious sandwiches may be made with chopped dates or figs moistened with hot water or a little lemon juice.





SIXTY-FOUR
CAULIFLOWER SALAD

TRIM off the outside leaves and cut off the stalks. Place upside down in cold salted water for fifteen minutes or more. Tie the cauliflower loosely in a piece of cheesecloth; put into a generous amount of rapidly boiling water. Cook uncovered until tender, being careful not to let it cook until soft or it will fall to pieces. Remove scum from the water to insure the whiteness of the cauliflower.

When ready to serve the salad, dispose a mound of tender lettuce leaves upon a round platter. Before placing the cauliflower in the center of the lettuce, cut the stem of each floweret not quite through in order that the bouquet effect may be preserved and yet that it may be easy to serve. Cover the cauliflower with a French dressing. Garnish the dish with as many sweet scarlet peppers filled with a firm Mayonnaise as there are guests to be served.

SIXTY-FIVE

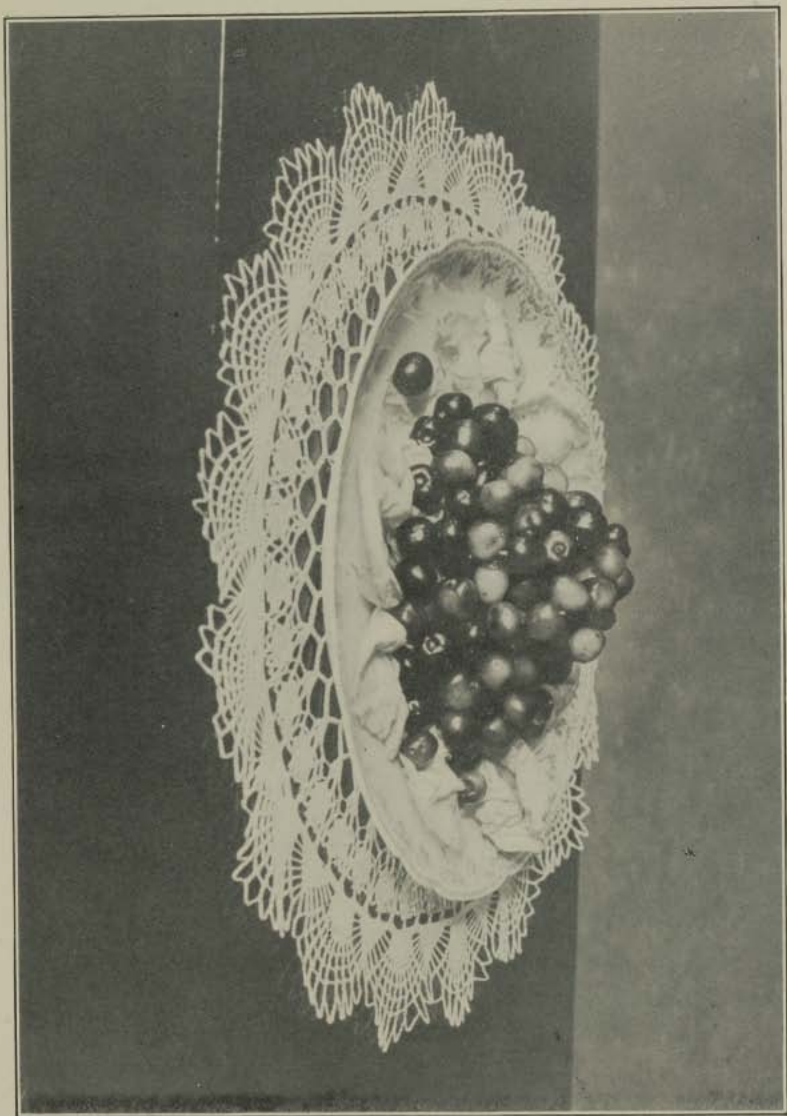
CHERRY SALAD

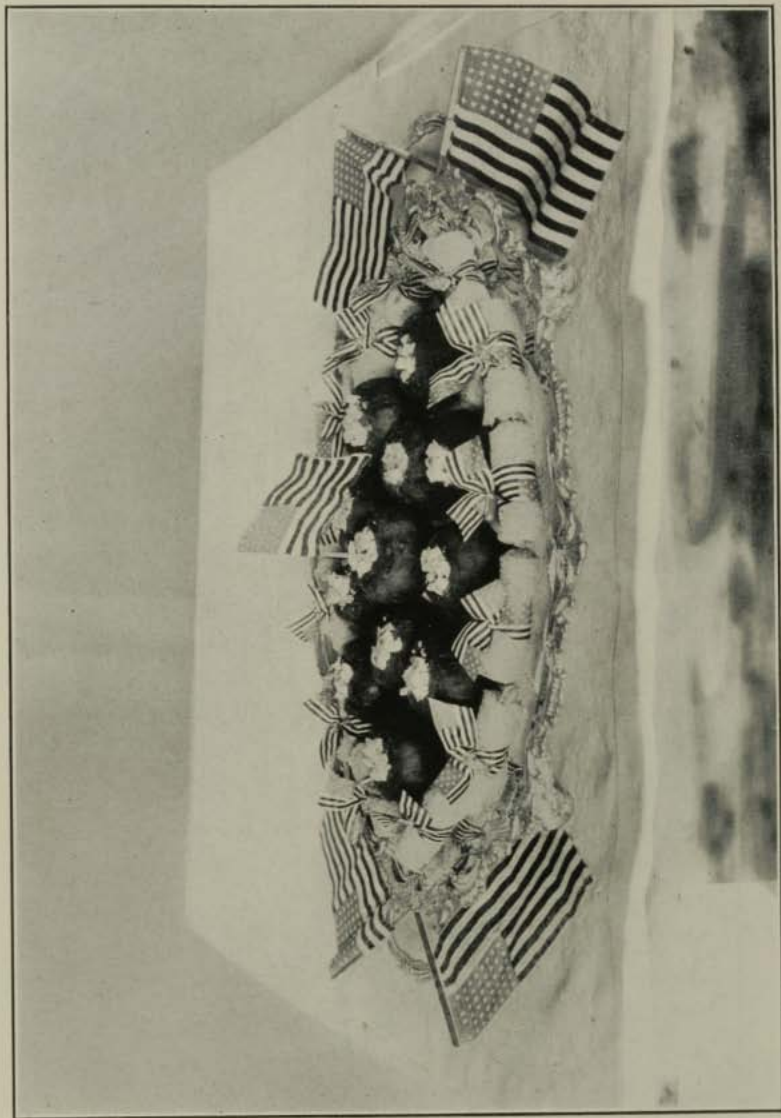
SELECT for this dish the large ox-heart cherries; or use in combination the red, white and black cherries. Remove the stone by cutting a slit in one side and pressing out the pit carefully so as not to bruise the skin. Fill each cherry with bits of English walnut meats or whole filberts that have been blanched. Make a circle of the heart leaves of lettuce and pile on these the stuffed cherries. Serve with a French dressing.

Cherries *Suprême* or large white or red cherries canned may be used when cherries are not in season.

Another effective salad may be prepared with cherries and cream cheese, if great care is exercised in handling the cheese. Use one pint of red cherries, pitted, one pint of large white ox-heart cherries, pitted, two Philadelphia cream cheeses, and a little heavy cream.


Beat the cream and the cheese into a smooth consistency. Put it into a pastry bag with a star-shaped opening and press it through. As the cheese comes through the tube, guide it in a circle, winding it around until it comes to a point. Make a "rose" for each portion to be served, disposing each upon the platter to form a circle as you work. Place in the ice box. Just before serving heap the red cherries in the center of the circle of cheese and dispose the white cherries around the edge of the platter. Serve with French dressing.





SIXTY-SIX

A GAY SALAD FOR THE FOURTH OF JULY

HE tomatoes are skinned, chilled and stuffed with hard-boiled eggs, cut in cubes, dressed with French dressing and a small portion of green pepper minced very fine.

The tomatoes are disposed in the center of a large platter; they are surrounded with dainty rolled sandwiches. The sandwiches are tied with patriotic ribbon and the tray is decorated with small flags.

With regard to the sandwiches, one has a very wide range. The most obvious for a Fourth-of-July occasion are peanut sandwiches because we seem to associate peanuts with the day as naturally as we do fire-crackers. Sardine or lettuce sandwiches are always appetizing, or possibly preference may be yielded to a newer combination given here:

Indian Sandwiches

Mix two cups of white stock with one small tablespoonful of curry powder; cook until thick; add two tablespoonfuls of lemon juice, one cup of chopped cooked chicken and one cup of chopped ham. Have ready at hand toasted circles of bread; spread with the mixture; cover with another piece of toasted bread; serve hot.

SIXTY-SEVEN

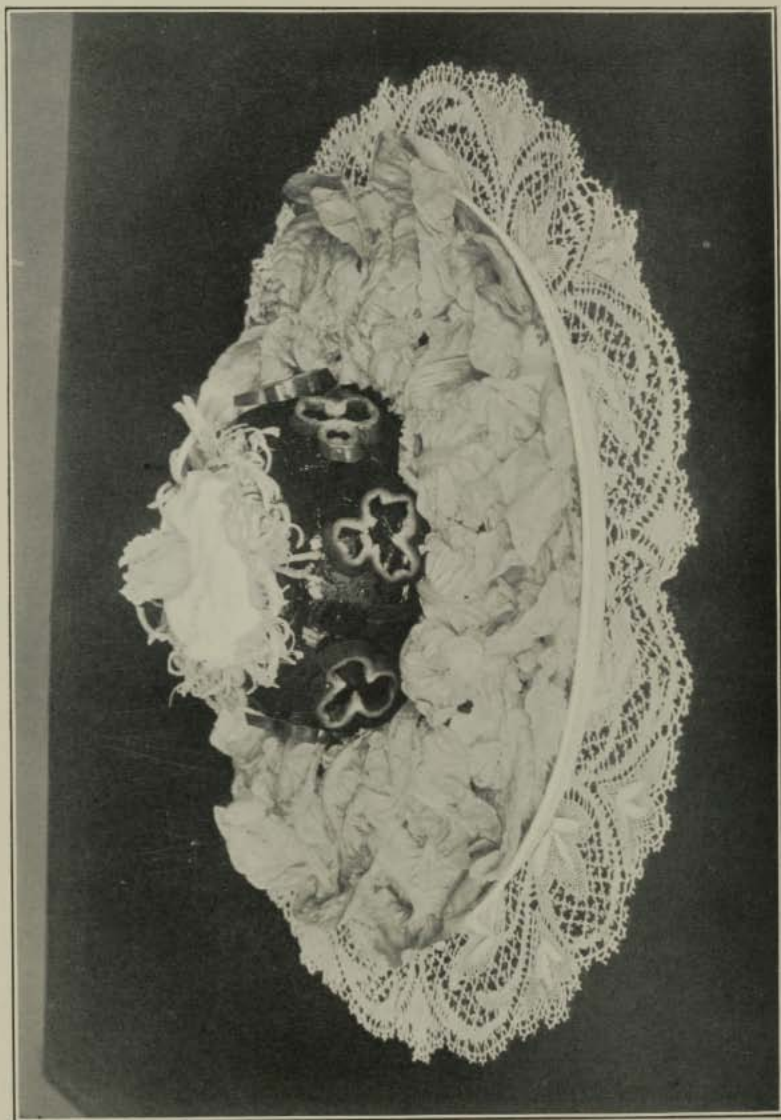
TOMATO HEARTS

THIS salad is a most effective one for Valentine Day or for an Announcement Luncheon. The illustration shows the tomato hearts resting upon the delicate, inner leaves of head lettuce. Above is a circle of white Mayonnaise capped with the yellow Mayonnaise.

- $\frac{1}{2}$ can or 2 cups of tomatoes
- 3 cloves
- 1 bay leaf
- 1 slice of onion
- $\frac{1}{2}$ teaspoonful of thyme
- 1 teaspoonful of salt
- 1 teaspoonful of sugar
- $\frac{1}{4}$ teaspoonful of pepper
- $\frac{1}{3}$ box of Cooper's gelatine, soaked in
- $\frac{1}{2}$ cup of cold water

Boil together the spices, tomatoes and onion until the tomato is soft; add the soaked gelatine and stir until the gelatine is dissolved; then strain and pour into individual heart-shaped cake pans or molds. When thoroughly chilled, they may be served.





SIXTY-EIGHT

TOMATO JELLY

MOLD in a round bowl; when ready to serve turn out upon a bed of lettuce; scoop out the top of the jelly; line the hollow with fringed celery; fill with Mayonnaise dressing; garnish the sides of jelly with slices of green pepper; cap the whole with a lettuce heart.

To fringe celery:

Place fine white celery in ice water. When very cold, cut into four-inch lengths. Split the celery into a fringe for about one and one half inches. The thin pieces, if the celery is crisp, will curl backwards and offer a very pleasing and delicate garnish.

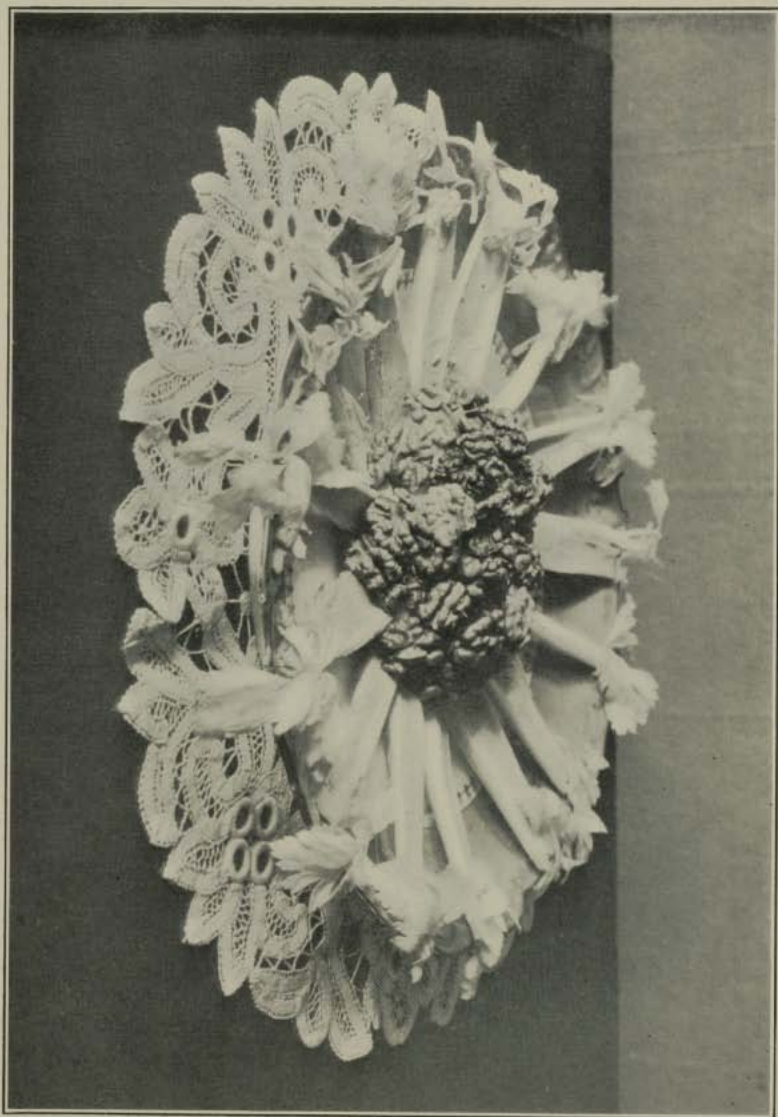
A simpler way to present the same salad is to pour the jelly into a square enamel pan. When set, cut into cubes about one inch square. Cut fine celery into small dice. Serve each portion individually, using first a cup of lettuce leaves, then a close circle of the celery, then four or five blocks of the tomato jelly heaped in the center. Serve the Mayonnaise dressing separately.

SIXTY-NINE

CELERY SALAD WITH ENGLISH WALNUTS

MIX Neufchatel cheese with oil, salt, paprika and a little vinegar. Color a delicate green. Fill the center of the stalks of celery with the paste. Arrange the celery around a mound of salted walnut meats. Leave some of the tender leaves on the stalks for a garnish.

Another simple and effective way to serve cream cheese tinted a delicate green is to roll it in egg shape and to place three eggs for each service in a nest or cup of lettuce. Just before serving dash a little paprika on each egg. Serve with French dressing.





SEVENTY

MARCH HARES



SPIC jelly molded in the shape of small hares nestling in head lettuce makes a beautiful salad.

The rabbit molds may be found at exclusive tinware shops. They are not easy to handle, but a good result makes a charming dish.

First make a white stock as follows:

- 1 fowl
- 1 knuckle of veal
- 1 small onion
- 1 turnip cut into squares
- 3 stalks of celery
- 1 carrot cut into dice
- 2 bay leaves
- 1 bouquet of thyme, marjoram and savory
- Cold water

Wash skin of fowl thoroughly. Cut veal from bone. Cut fowl into large pieces. To each pound of meat and bone allow two quarts of cold water. Let all simmer about five hours. Strain into an earthen bowl and allow to cool without a cover. When stock is cold, remove all grease. Clarify the stock. The veal should take the place of gelatine, but if a very stiff jelly is desired add half a box of Cox's Gelatine (already soaked an hour or more in a little cold water) to each quart of clarified stock.

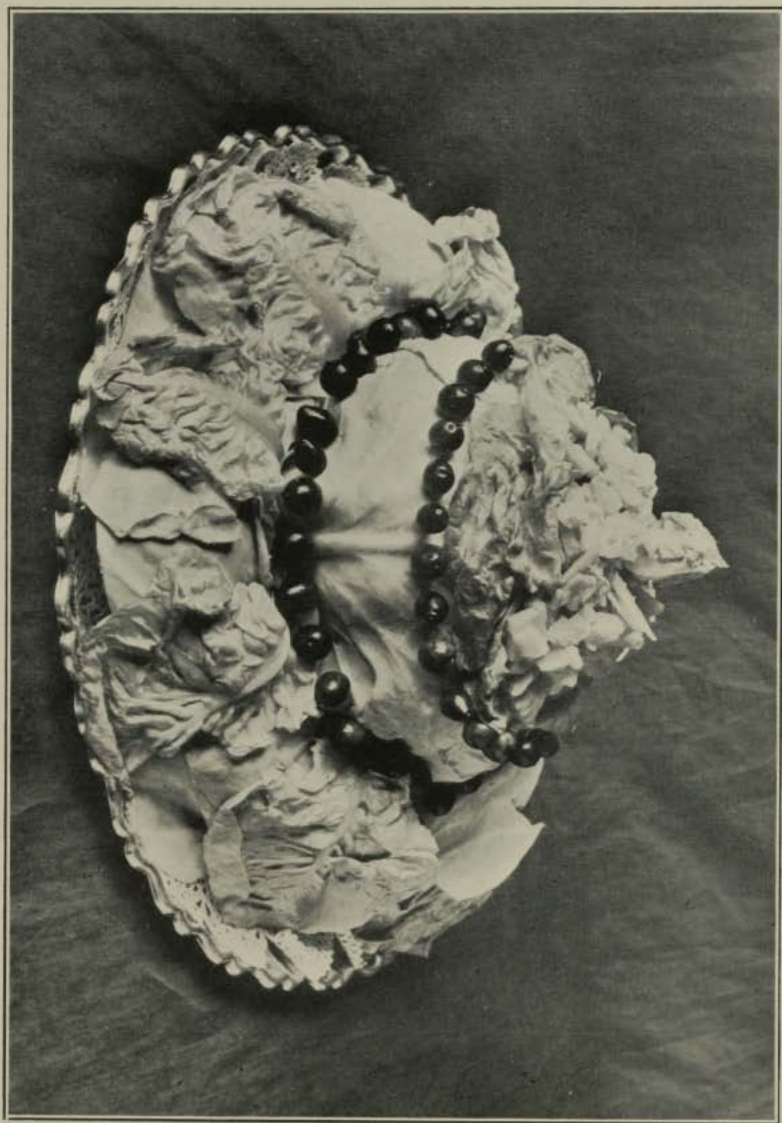
SEVENTY-ONE

CHRISTMAS SALAD

SECURE a fine head of white cabbage. Turn back the outside, loose leaves; then with a sharp knife hollow out the cabbage to form a bowl. With wooden toothpicks and cranberries decorate the upper and lower edge of the cabbage; fill the "bowl" with a salad made of equal parts of walnuts or hickory nuts and celery mixed with Mayonnaise.

It would also be appropriate to serve a vegetable salad in this head. Asparagus tips with Mayonnaise, the latter garnished with thread-like strips cut from the skin of a very red apple, are effective.

Another attractive salad, but one hardly elaborate enough for an affair of state, may be made by using two cabbages, a red one and a white one. Shave the cabbages carefully into long strips. Arrange the strips of the red in a circle about an inch wide. Within that circle arrange a circle of the same width of the white cabbage, then fill in the space that is left with the red. Garnish the middle plot with large olives. This salad should be served with a cream dressing rather than with Mayonnaise.





HOT DESSERTS

*A good digestion to you all; and once more
I shower a welcome on you.*

—SHAKESPEARE.

SEVENTY-TWO

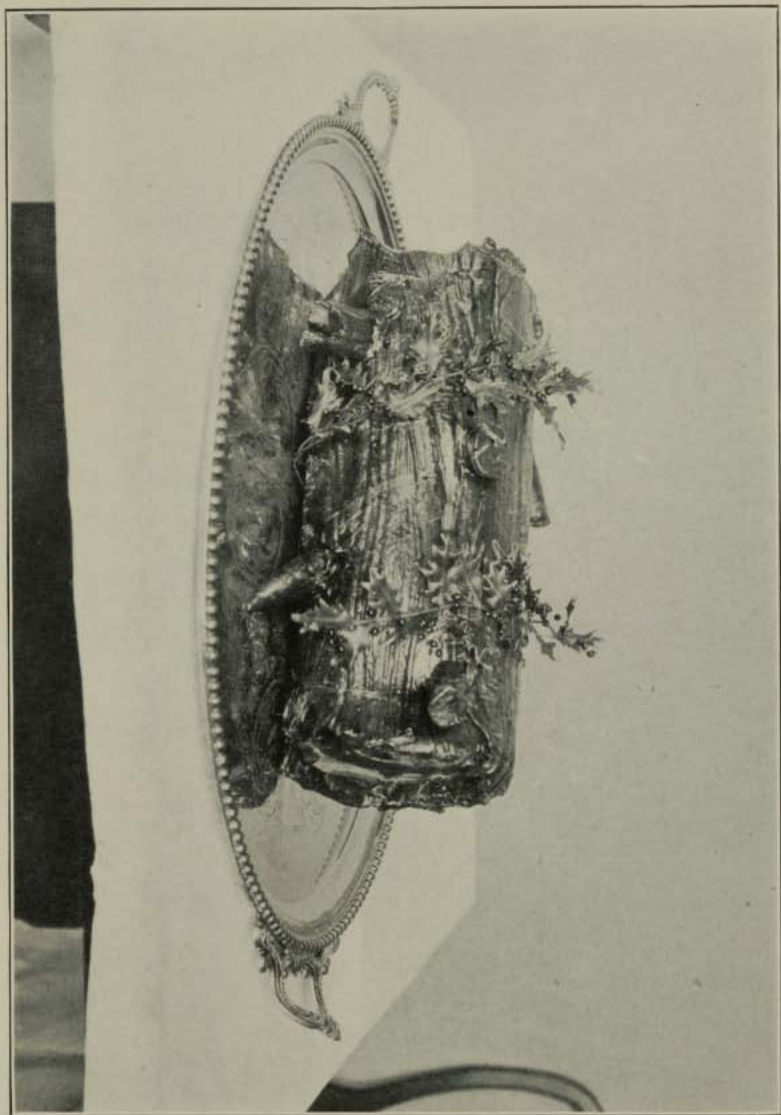
THE YULE LOG

THIS festive looking plum pudding was steamed in a cylindrical mold to represent a yule-log, and garnished with long sprays of holly. When sent to the table enveloped in a Christmas blaze it presented a very attractive and holiday-like appearance. It was served upon a large silver platter and accompanied by a delicious soft as well as an appetizing hard sauce.

Plum Pudding

- 6 eggs
- 1 pound of suet
- 1 pound of raisins
- 1 pound of currants
- 1 pound of sugar
- $\frac{1}{2}$ pound of citron
- $\frac{1}{4}$ pound of candied orange peel cut
into thin shavings
- $\frac{1}{2}$ teaspoonful each of ground nutmeg,
cloves, cinnamon and allspice
- $\frac{1}{2}$ wineglass of sherry
- $\frac{1}{2}$ wineglass of brandy

Mix all dry ingredients thoroughly, add eggs, one at a time, then add the sherry and brandy. Steam four hours.





SEVENTY-THREE

FIG PUDDING

FIG pudding is simpler than the regulation plum pudding, and it may be made the day it is eaten. Individual portions of hard sauce served in lemon shells should be kept on ice until the last moment. Each portion of the sauce is garnished with a cube of red jelly. A bowl of whipped cream makes a delicious adjunct to this dessert.

The recipe for the pudding is as follows:

- $\frac{1}{2}$ cup of chopped figs
- $\frac{1}{2}$ cup of chopped suet
- 2 cups of white bread crumbs
- $\frac{1}{2}$ cup of sugar
- 1 cup of milk
- $\frac{1}{4}$ cup of flour
- 4 eggs
- 1 teaspoonful of baking powder
- 1 wineglass of sherry
- 1 grated nutmeg

Soak the chopped figs in the sherry several hours; flour the suet; mix bread crumbs, sugar, nutmeg, baking powder and flour. Add the figs, then the egg yolks, well beaten, then the milk, and last the whites of the eggs well beaten. Butter the pudding mold; fill three-fourths full and steam three hours.

SEVENTY-FOUR

MINCE-MEAT TARTLETS

FOR these pretty little dainties make puff-paste shells in oval patty pans. These may be made the day before they are needed and re-heated before serving. The mince-meat should be heated in a saucepan, the shells filled nearly full with it and a garnish of stiffly whipped cream put on each in the form of a five-pointed star.

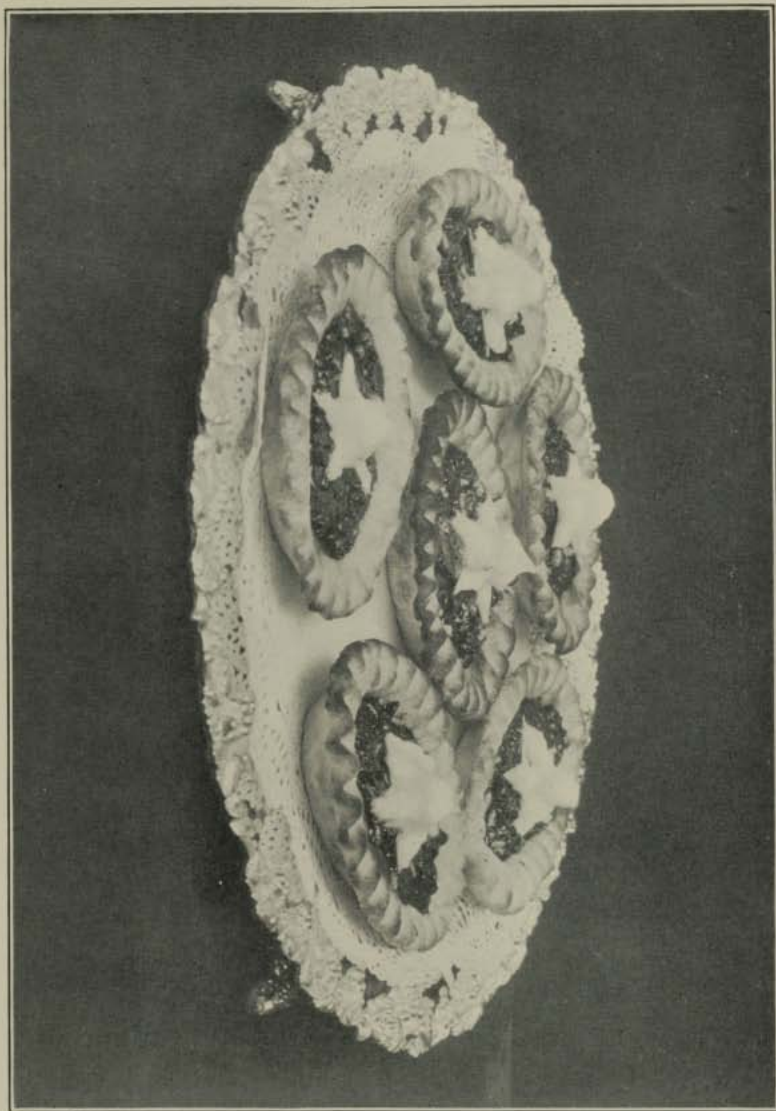
It is not always convenient to make mince-meat and the recipe below is rich and delicious.

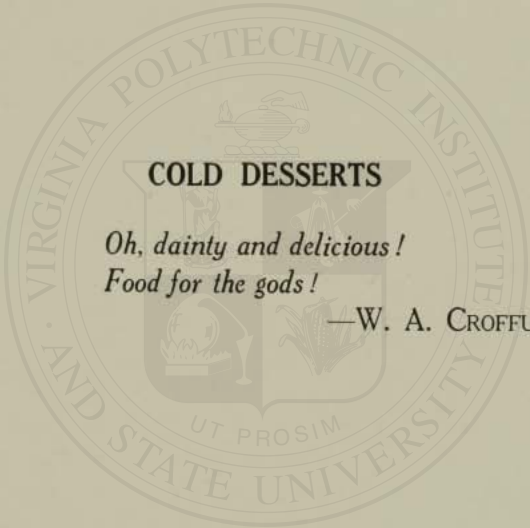
Plum Pudding Pies

- 4 eggs
- $\frac{1}{2}$ cup of granulated sugar beaten into the yolks
- 1 cup of butter
- 2 tablespoonfuls of flour
- 1 cup of cream
- 1 cup of acid preserves

Apricots, boiled, or even a very good grade of dried apricots or damson preserves not too sweet, could be used.

Beat the eggs separately. Add to the yolks the sugar and the butter carefully creamed. Add the flour and the cream; then the preserves, and finally the whites of the eggs, stiffly whipped.





COLD DESSERTS

*Oh, dainty and delicious!
Food for the gods!*

—W. A. CROFFUT.

SEVENTY-FIVE

BLANC MANGE WITH STRAWBERRIES

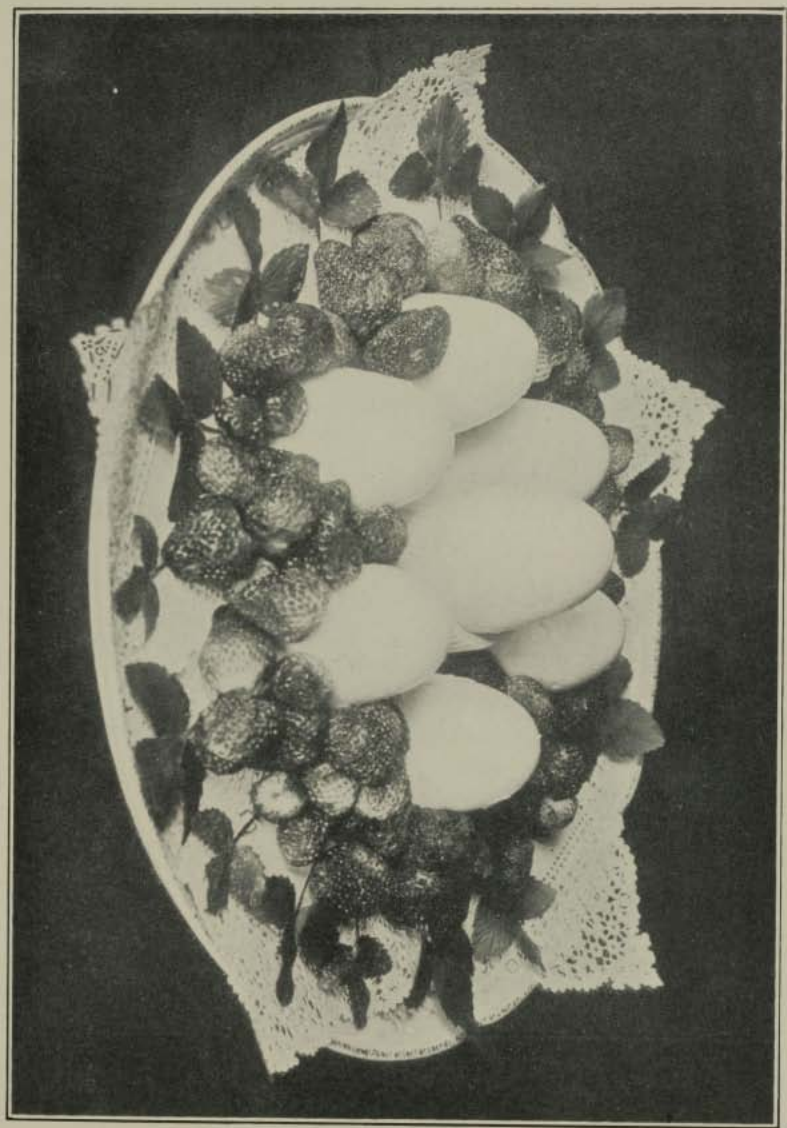


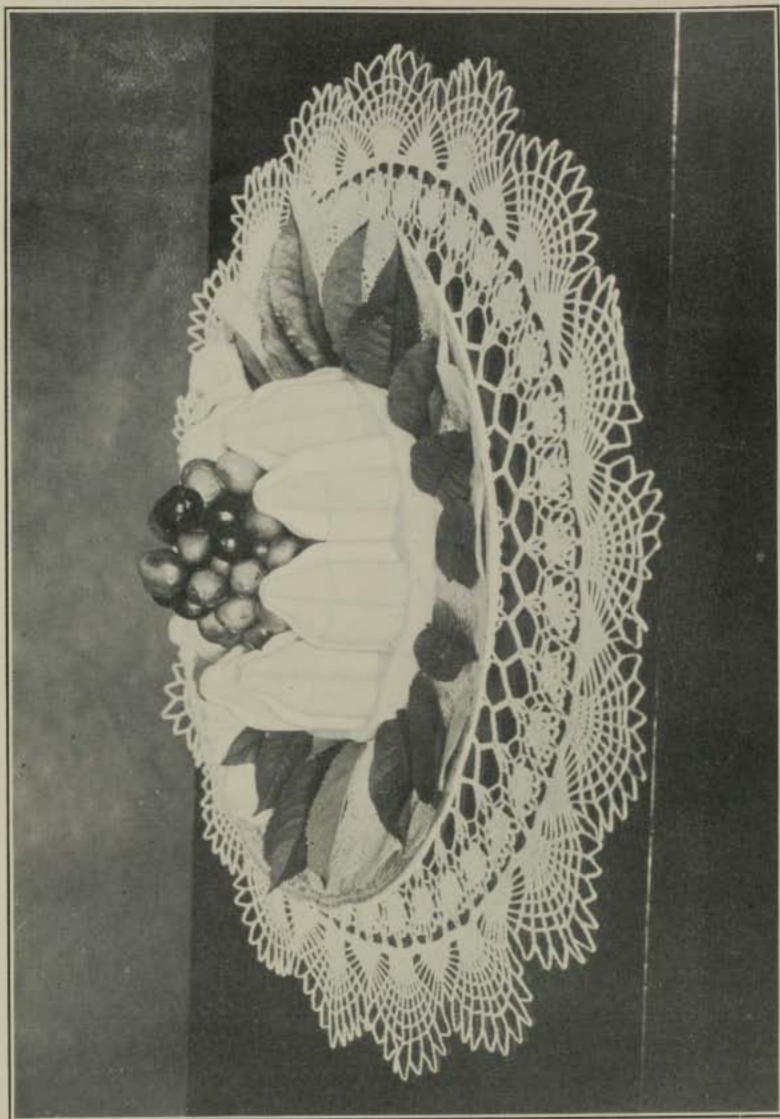
PRETTY effect may be gained by molding white blanc mange in egg cups, arranging the molds in a circle, raising the center one, and garnishing the dish with strawberries and their leaves.

There are many simple recipes for blanc mange and for cornstarch puddings. A simple blanc mange and one especially desirable for children and invalids is made of carrageen moss. This is a seaweed found in large quantities on the coasts of America and may be purchased at drug stores. Take one half pint of rich milk; add one half ounce of bitter almonds, blanched and pounded; one fourth of a grated nutmeg, three snips of broken cinnamon, and three blades of mace.

Set in a closed pan over a hot fire and boil half an hour. Now wash thoroughly half a handful of carrageen moss and add to a pint and a half of cold milk. Stir in the boiled milk; add gradually half a pound of powdered sugar and mix the whole well. Set over the fire, allow it to come to a boil and then to boil hard for five minutes. Flavor to suit taste; strain into a pitcher; wet the molds or cups with ice-water; fill with the blanc mange and set aside to harden.

Caution: The seaweed must be carefully washed and dried in a napkin. If too much is used, the blanc mange will have an unpleasant taste.





SEVENTY-SIX

BAVARIAN CREAM WITH CHERRIES

THIS may be served with whipped or plain sweetened cream. Any of the small fruits or sliced peaches or bananas may be used in the same way.

1 pint of cream, whipped
1 pint of cream
 $\frac{1}{2}$ cup of sugar
Yolks of 4 eggs
 $\frac{1}{2}$ saltspoonful of salt
 $\frac{1}{2}$ box of gelatine soaked in $\frac{1}{2}$ cup of water
 $\frac{1}{2}$ vanilla bean

Whip one pint of cream and let it drain. Scald one pint of cream with the vanilla bean broken in it; take off fire; pour gently, stirring constantly, on the well beaten yolks that have been creamed with the salt and sugar; return to the fire until the mixture begins to thicken. Add the soaked gelatine; stir until dissolved, and pass through a sieve. When cold and beginning to set, mix in lightly the whipped cream and turn into a mold.

When perfectly solid turn from the mold on a pretty china or glass dish. Fill the center of the form with red, white and pink cherries and garnish with a circle of cherry leaves.

CHARLOTTE RUSSE WITH CHERRIES PERLÉES

FIT an oiled paper to the bottom of a round or oval pan. Arrange lady fingers evenly around the sides. Fill the pan with charlotte russe filling. Garnish the platter and charlotte russe with cherry leaves and cherries perlées.

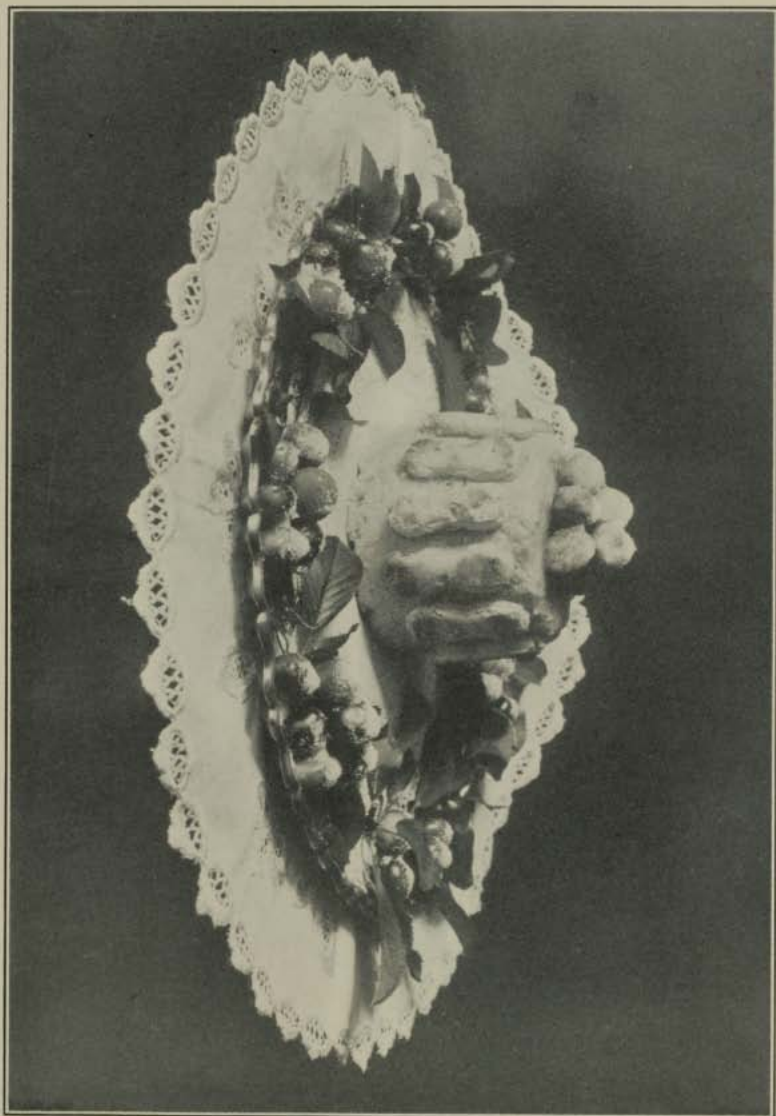
Charlotte Russe Filling

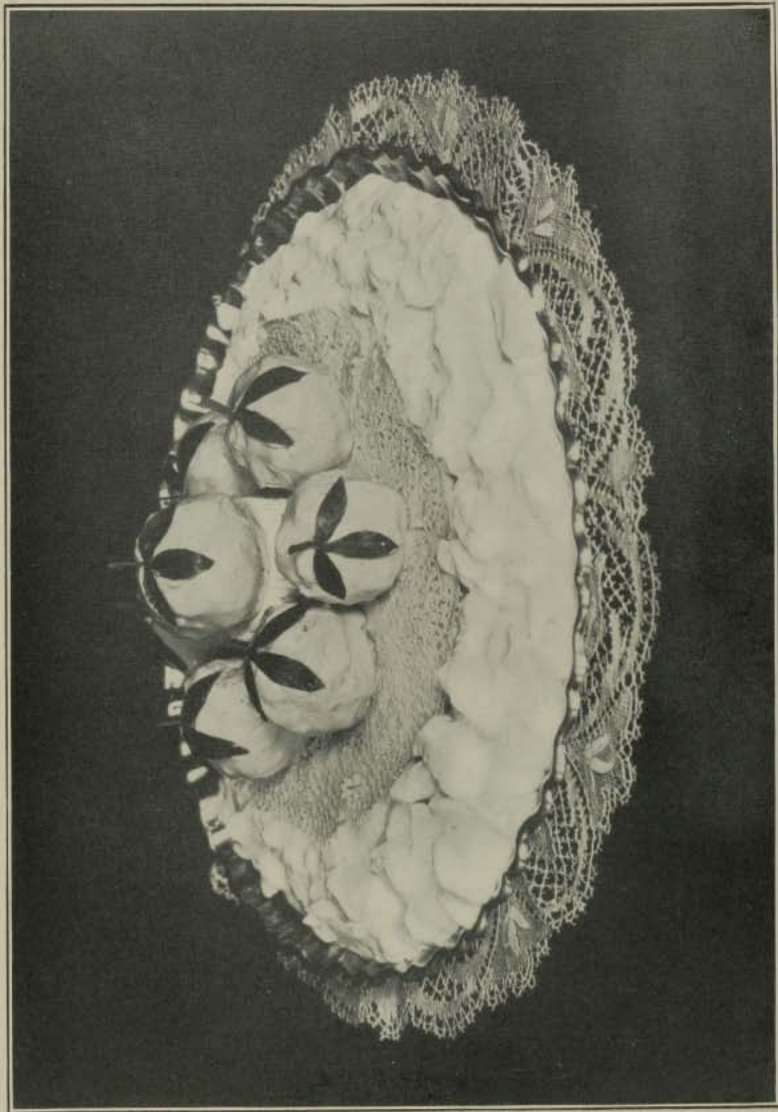
1 oz. of gelatine
 $\frac{1}{2}$ cup of cold water
1 cup of sugar
 $\frac{1}{2}$ cup of lemon
2 cups of orange juice
Yolks' of 2 eggs

Soak the gelatine in the water half an hour. Make a light syrup of the sugar and fruit juices. Turn the syrup slowly on the well-beaten yolks, beating all the time. Return to the double boiler; when slightly thickened, add the gelatine, strain and beat until cold; add one pint of cream whipped stiff; then turn into the mold.


Cherries Perlées

Mix the white of an egg with a little very cold water. Dip the cherries in the mixture; drain and roll in granulated sugar. Allow them to dry.





SEVENTY-EIGHT
PEACHES EN MASQUE

 SELECT fine preserved peaches, preserved whole; cover each peach carefully with a meringue, colored pink. Cut leaves from thin slices of citron; drop them in water colored green in order to obtain a deep green tint. Place three leaves on each peach. A piece of stick cinnamon may serve for a stem. Put the peaches in a very slow oven for thirty minutes or more. Do not take them out until entirely dry. When cold, invert a pie pan upon a platter; cover the pan with a lace paper doily; dispose the peaches upon it. Whip a pint of cream very stiff and make a border around the peaches.

SEVENTY - NINE

DANTZIC JELLY AND LEMON CUP



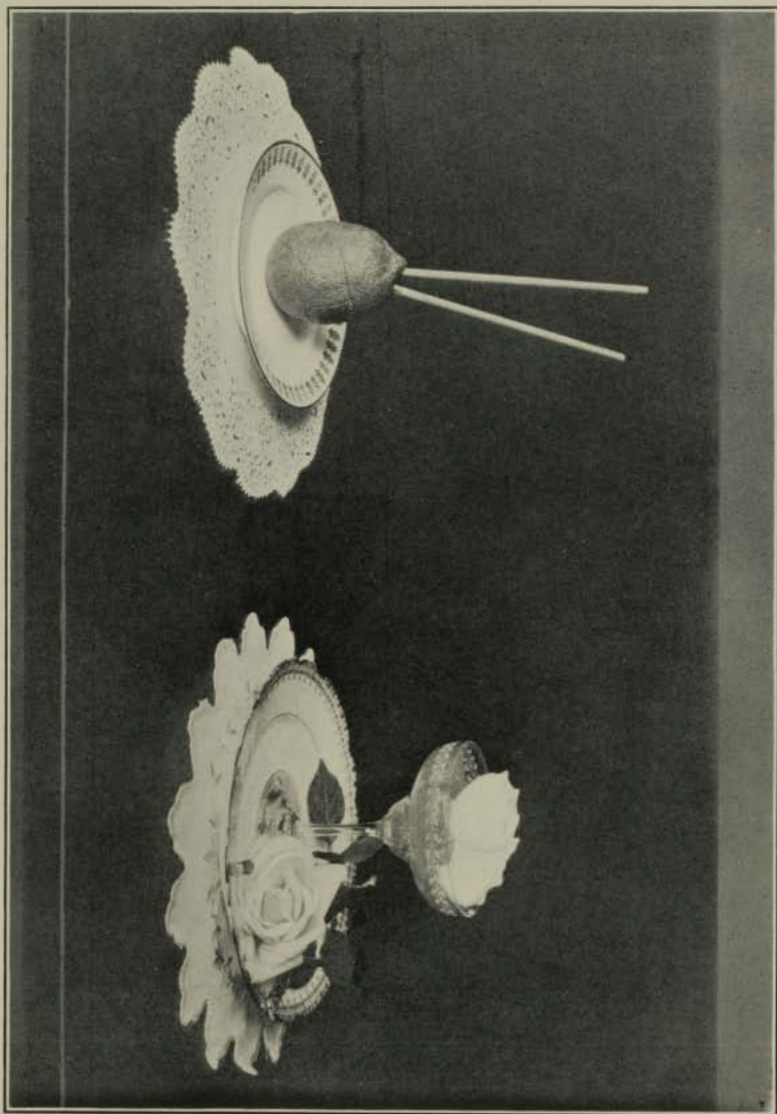
AU de vie de Dantzic is made of brandy, is highly flavored and contains gold leaf. It makes a very ornamental jelly.

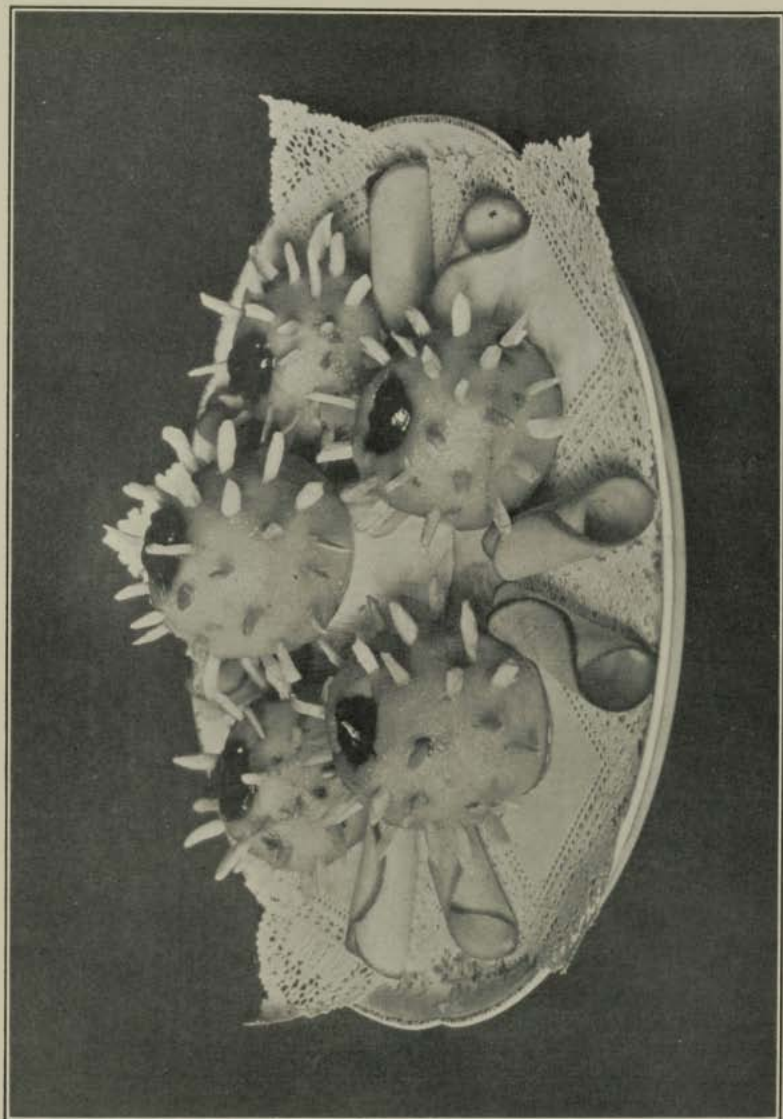
- $\frac{1}{2}$ box of gelatine
- $\frac{1}{2}$ cup of cold water
- 1 cup of sugar
- Juice of 1 lemon
- $2\frac{3}{4}$ cups of boiling water

Soak the gelatine in the cold water two hours. Put the boiling water, the sugar and a few thin slices of lemon peel in a saucepan on the fire. When the sugar is dissolved, add the soaked gelatine and stir until that also is dissolved; then remove and when it is partly cooled, add the lemon juice. Strain it several times to make it very brilliant; when it is cold (before becoming formed) add two tablespoonfuls each of *eau de vie de Dantzic* and brandy. Serve in champagne glasses with whipped cream. Lay a yellow rose on each plate.

Lemon Cup

A lemon cup is simply a lemon with the top cut off, and shred of its interior fruit. It is filled with grape juice and lemonade, and has the cover replaced with two holes cut through, in which are inserted two straws.





EIGHTY

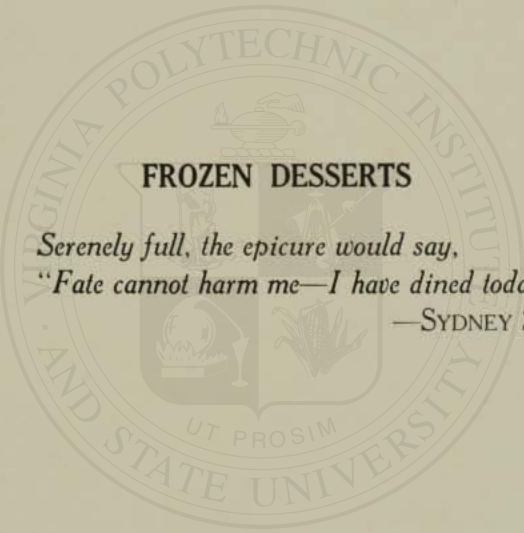
PORCUPINE APPLES

SELECT large perfect apples of equal size; pare them and cut out cores; cook them in syrup. Now boil down the syrup used to cook the apples; roll the apples in it. This will give them a fine gloss. Stud them with sweet almonds; cut into four lengths; fill the centers with jelly; dispose upon a round platter, arranging vanilla wafers around the outer edge.

The temptation to offer here another pretty idea is too strong to resist.

Les Petits Pommés en Tasse

Immediately before serving, heat through individual puff-paste shells to insure their crispness. Dispose four or five beautiful crab-apples, preserved with the stems on, in each shell, with the stems standing together like stacked guns. If whipped cream is served as an adjunct, it should be passed, as the success of this dainty dessert depends upon the bewitching "first appearance."



FROZEN DESSERTS

*Serenely full, the epicure would say,
"Fate cannot harm me—I have dined today."*

—SYDNEY SMITH.

EIGHTY-ONE

ICE CREAM SERVED IN FLOWER POTS

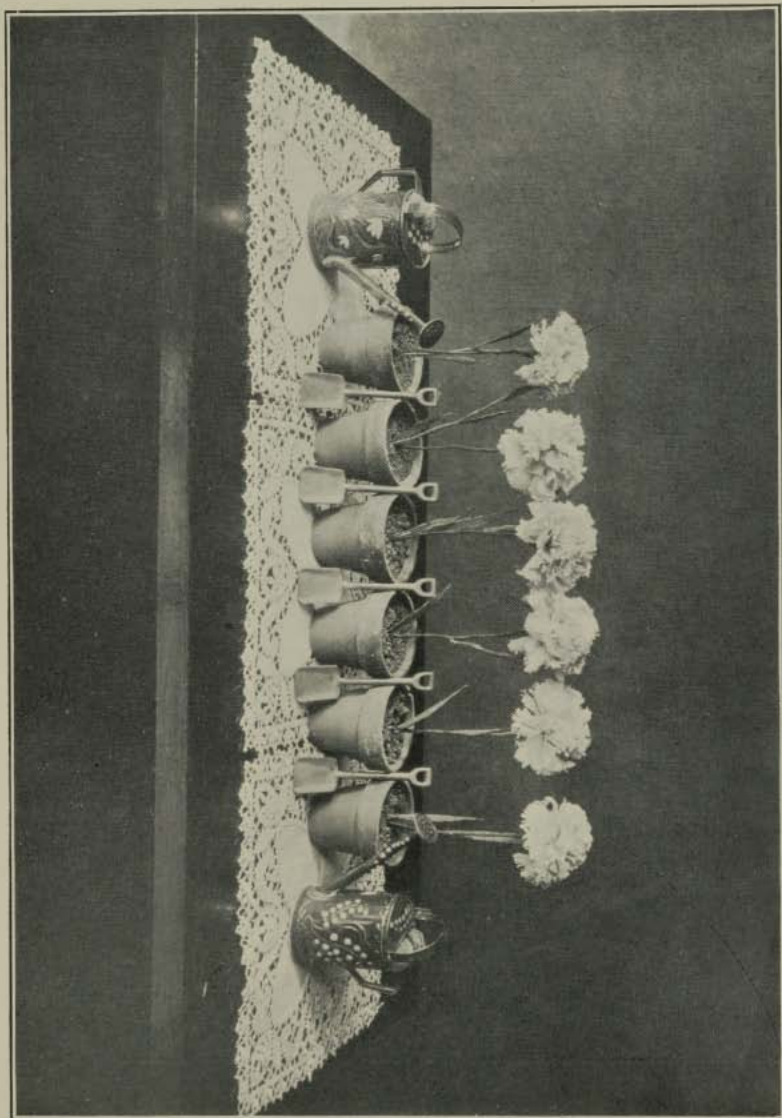
SELECT six small flower crocks; scrub, chill and line with oiled paper; pack with ice cream, frozen very hard and put in a bucket packed in ice and salt. When ready to serve cover the tops of the crocks with pulverized sweet chocolate; plant in each a carnation and serve with tiny wooden spades instead of spoons. Small watering cans may take the place of bonbon dishes.

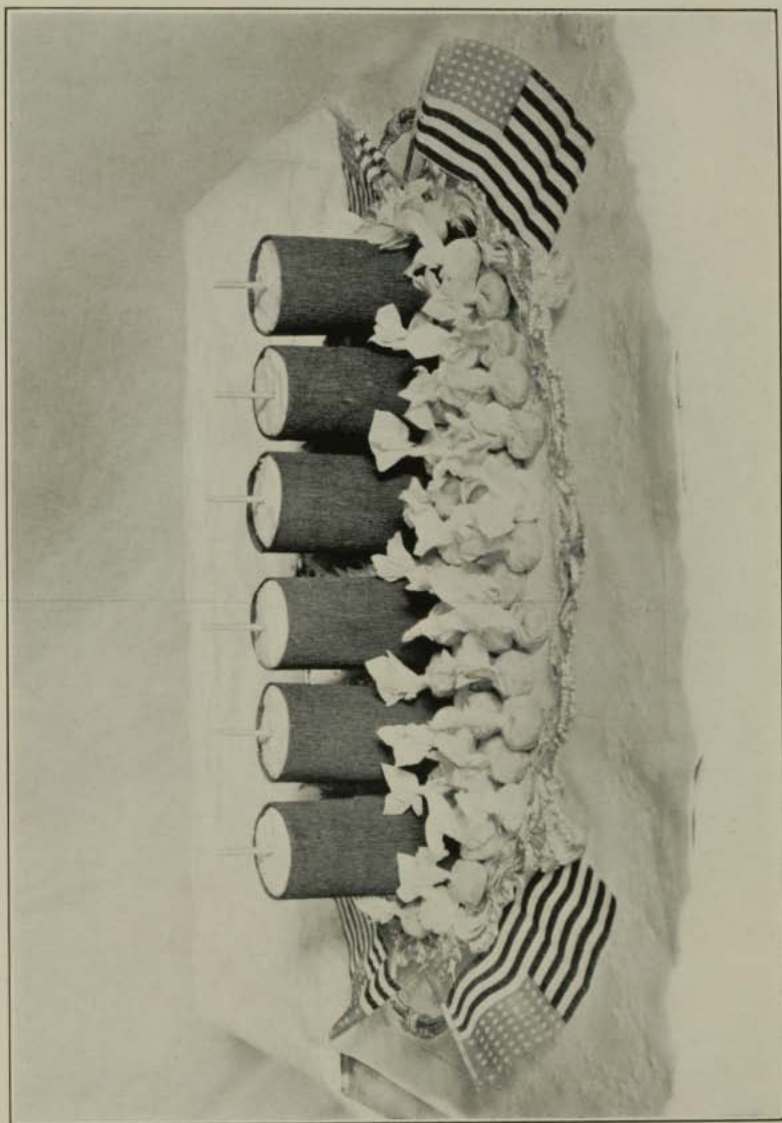
The recipe given below is a little unusual and may be helpful.

Almond Ice Cream

- 2 cups of sugar
- Juice of 6 oranges
- 1 $\frac{1}{4}$ cups of grated almonds
- 5 drops of extract of almond
- 2 quarts of cream


Freeze the sweetened cream. When frozen to a smooth, soft consistency add the fruit juices and nuts. Freeze well. Pack in the little crocks carefully. Place the crocks in a clean freezer with abundant salt mixed with the ice to insure hard cream. Just before serving cover the top of the ice cream with pulverized sweet chocolate.





EIGHTY-TWO

FIRE-CRACKERS AND TORPEDOES

 HIS illustration shows a unique arrangement of ice cream and cookies.

Make cases of cardboard; cover with scarlet crêpe paper. Pack these cases with ice cream, frozen hard. Place in each a tiny taper. Around the "fire-cracker" dispose small peanut cookies wrapped in white tissue paper to imitate torpedoes. The tapers should be lighted at the moment of serving. They afford surprise and pleasure to little children.

Peanut Cookies

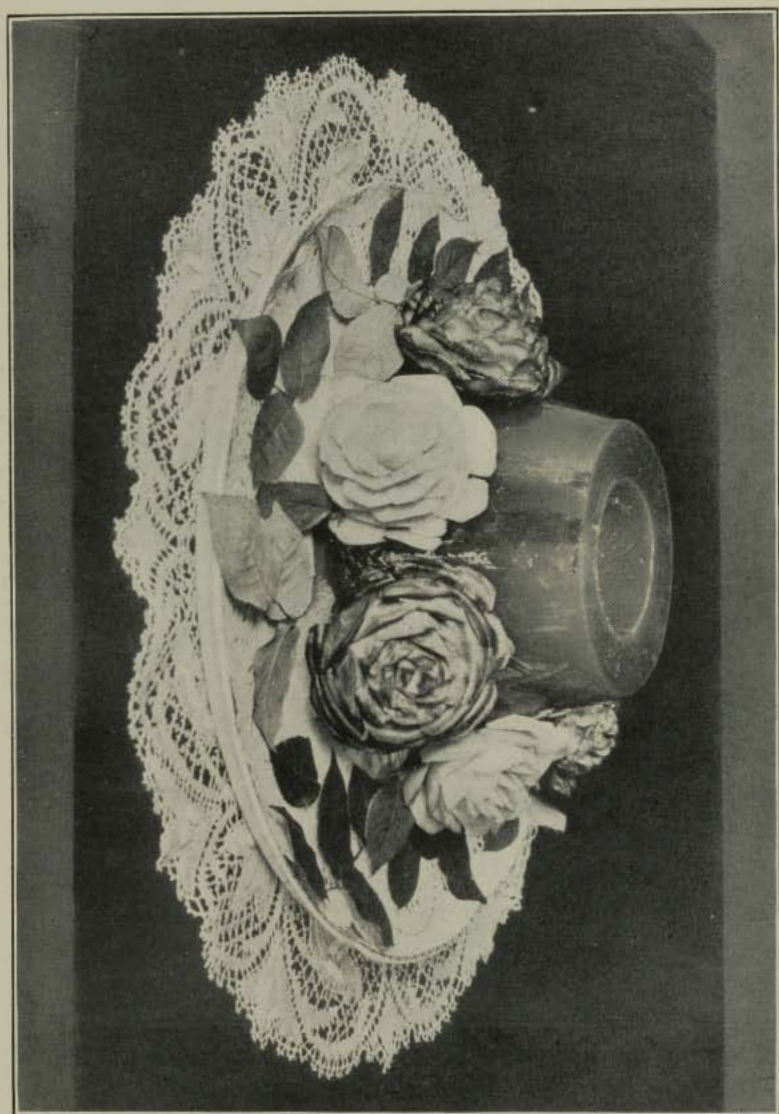
- 2 cups of peanuts, chopped fine
- 2 cups of pulverized sugar
- Whites of 5 eggs, beaten very stiff

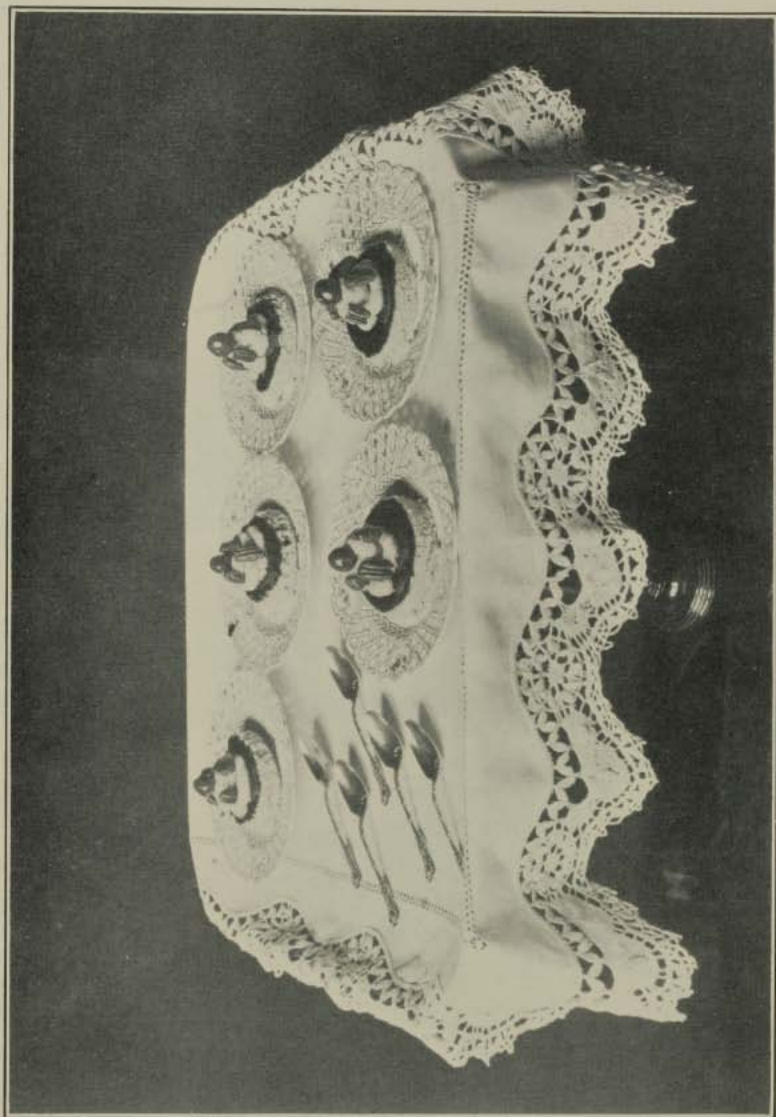
Rub pan with beeswax. Drop mixture with a spoon. Bake in a moderate oven.

EIGHTY-THREE

ROSES À LA REINE

THIS is a beautiful dessert. Color clear water a very intense green with coloring paste; fill a mold with it and pack in ice and salt twenty-four hours before it is needed, the object of course being to secure a solid mass of ice. The mold should be similar to a deep cake pan, having smooth sides and a straight tube through its depth. The tube should be large enough to leave an opening in the ice three inches in diameter. If not found in the shops, such a mold is easily made to order. When ready to serve the dessert, turn the mound of green ice on a large platter; place within the hole a lighted flat candle, such as are used in night lamps. The effect is brilliant and lovely. Around the base of the ice-mold place rose forms of raspberry ice cream, colored a deep pink. If the rose forms are out of question, rounded spoonfuls of the pink ice cream, garnished here and there with the foliage of natural roses may be used.





EIGHTY-FOUR

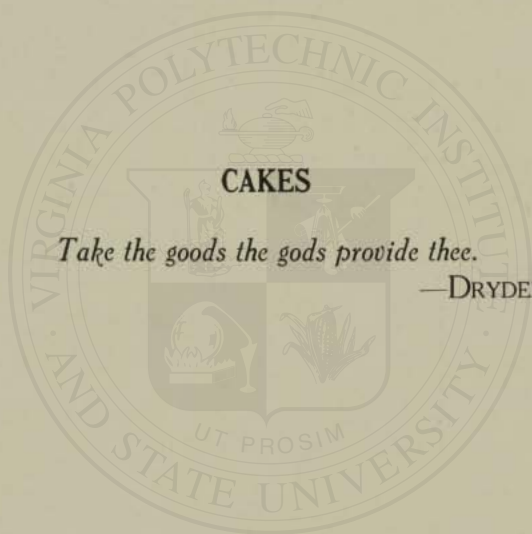
ICE CREAM CANAPÉS

SLICE sponge cake; cut in circles with a pastry cutter; spread with jelly or delicate marmalade. When ready to serve dispose rounding spoonfuls of ice cream upon the cake. Garnish the ice cream with meats of pecan nuts and a single maraschino cherry. These canapés afford attractive single portions, which are often desirable, and obviate the trouble of single molds, which require a skilled hand.

Easy Sponge Cake

- 6 eggs
- 2 cups powdered sugar
- 2 tablespoonfuls of milk or water
- 1 pinch of salt
- 2 teaspoonfuls of baking powder
- 2 cups of flour

Beat eggs separately and very thoroughly. Add the whites last of all. In any light cake it is well to sift the flour twice. Measure after the first sifting.




CAKES

Take the goods the gods provide thee.

—DRYDEN.

EIGHTY-FIVE

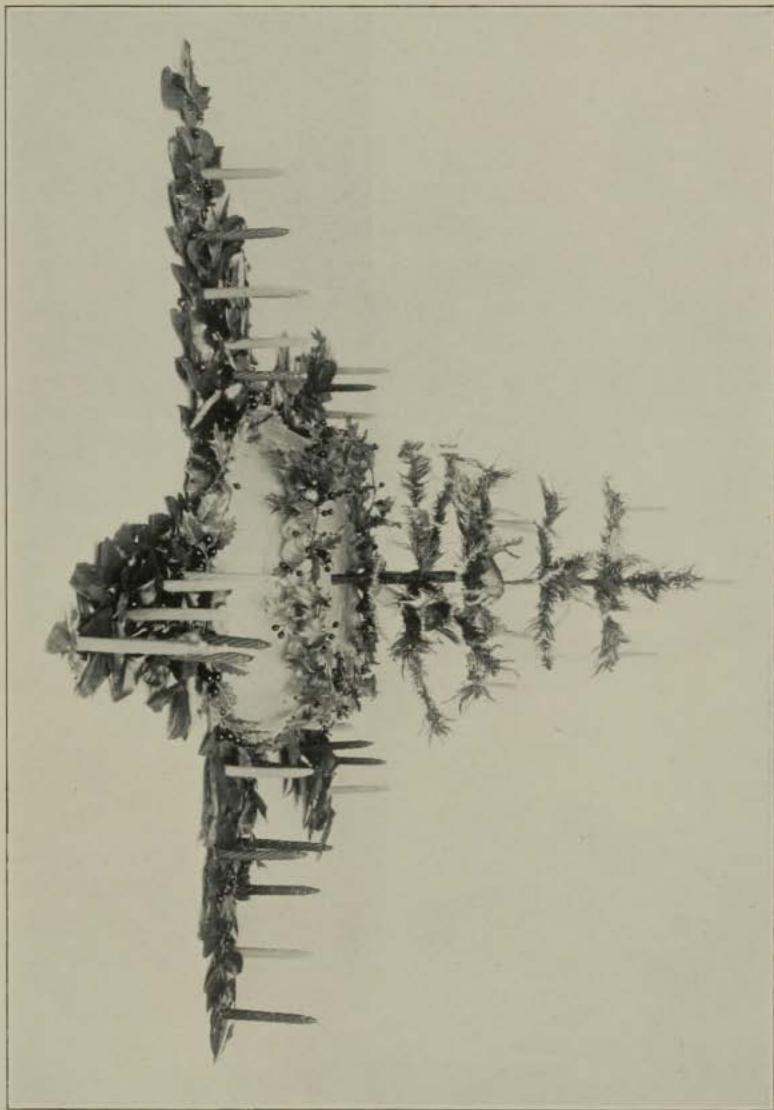
A CHRISTMAS CAKE

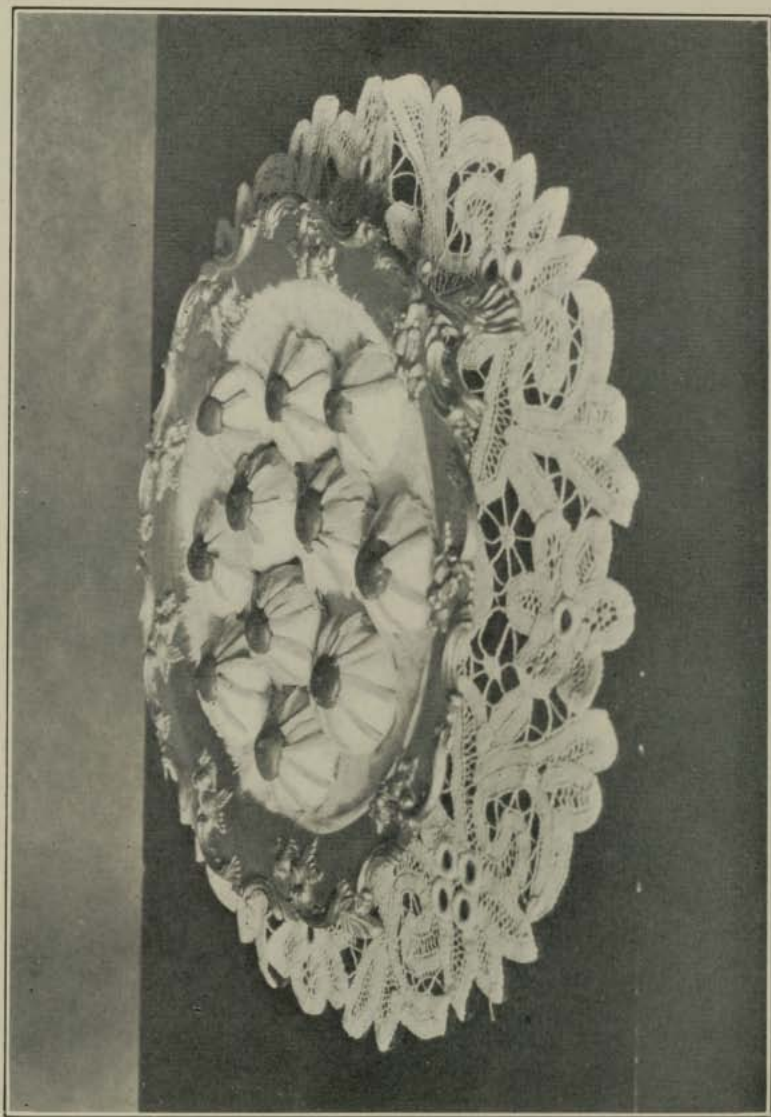
UT from heavy cardboard a large star. Cover the star with holly; stud the holly with white and red candles. Place upon the star a large iced fruit cake, garnished with holly. Place in the center of the cake a tiny Christmas tree, decorated with small tapers. Small toys for children or simple souvenirs for adults may be placed upon the tree.

The following fruit-cake recipe is good:

- 1 tablespoonful of powdered cinnamon
- 2 teaspoonfuls of powdered nutmeg
- 1 teaspoonful of powdered mace
- 1 wineglass of white wine
- 1 wineglass of brandy
- 1 wineglass of rose water
- 1 pound of powdered sugar
- 1 pound of fine flour
- 1 pound of fresh butter
- 10 eggs
- 12 drops of oil of lemon

This recipe, of course, may be divided to make a smaller cake.





EIGHTY-SIX

BLACK-EYED SUSANS

BAKE a pound-cake mixture in small round individual pans, making them very thin, or drop spoonfuls of sponge cake on a baking sheet. Bake quickly and carefully and spread the cakes with icing colored a pale green. Split some blanched almonds, brown them to a delicate yellow, cut them in strips and arrange them in circles on the cakes, putting in the center chocolate icing.

Pound Cake

1 cup of butter (thoroughly creamed)
2½ cups of sugar
1 teaspoonful of cream of tartar
⅓ teaspoonful of soda
3½ cups of flour
½ pound citron, cut thin
¼ pound blanched almonds, chopped
Whites of 12 eggs beaten to a froth

Sift flour before measuring; then add cream of tartar and soda, and sift again. Add to the flour the citron and almonds. Mix all the dry ingredients thoroughly. Finally add the eggs.

EIGHTY-SEVEN

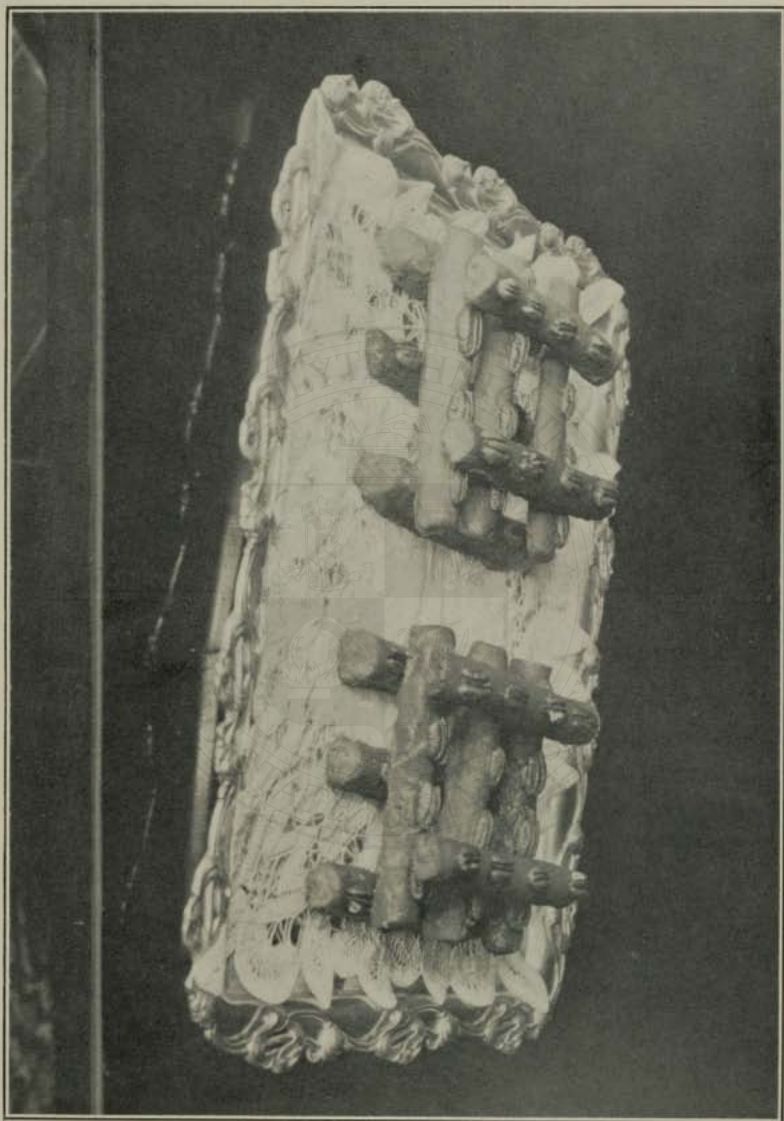
HICKORY-NUT STICKS

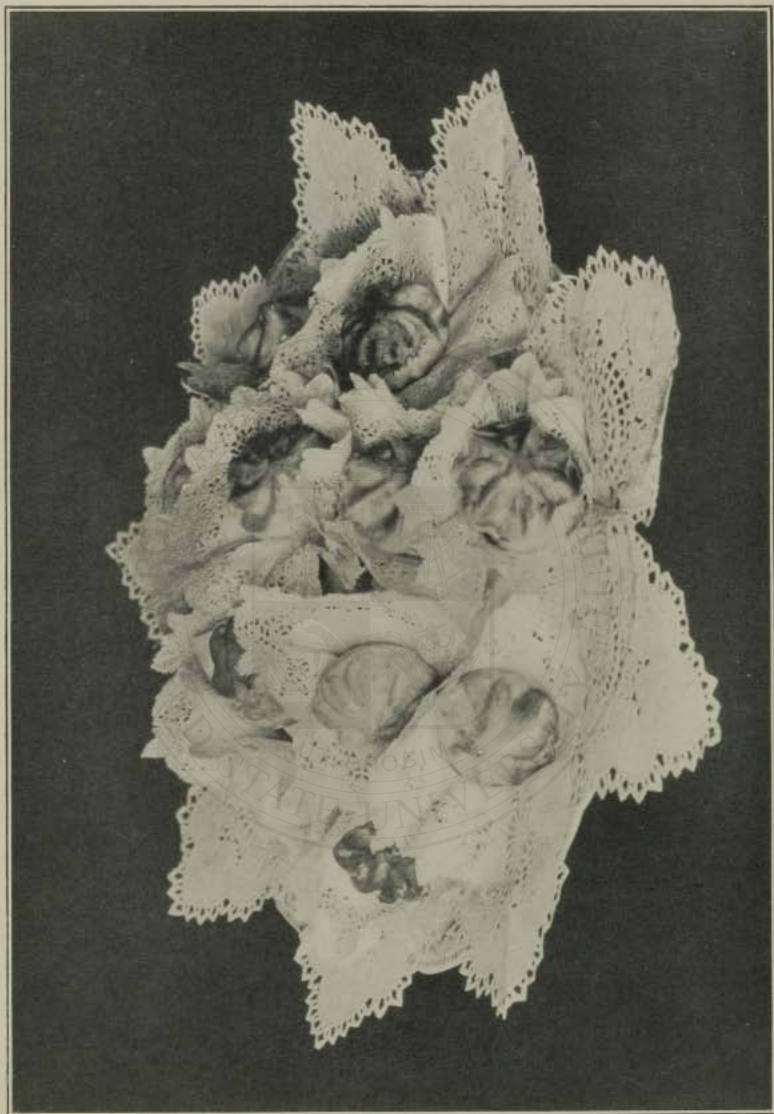
MIX chopped hickory nuts into a very good cup-cake mixture, and bake in finger-roll pans. Cover the sticks smoothly with chocolate icing. Reserve some of the nuts to put on top of the sticks before the icing hardens. Arrange in log-cabin style.

Cup Cake

- 1 cup of butter
- 2 cups of granulated sugar
- 3 cups of flour
- 4 eggs
- 1 cup of milk
- Flavoring to taste


The average housekeeper does not realize how easy it is to give an appearance of elaboration to the simplest dish. The reference to finger-roll pans in the recipe for Hickory-Nut Sticks offers the suggestion that it is not difficult to bake finger-rolls to serve with a cup of bouillon at luncheon or that "sticks" of various sorts of cakes may be baked if desired. Plain cup cake, pound cake, chocolate cake or any mixture that leaves the pan readily may be baked in slender lengths, iced with icing of various tints and flavored with different flavors. These assorted sticks, if served at the same time on the same plate, may be termed Harlequin Sticks.





EIGHTY-EIGHT


LES PLAISIRS

REAM thoroughly three quarters of a pound of powdered sugar and one half pound of butter. Stir in gently, one at a time, six eggs. Then stir in one pound of flour, grated nutmeg, four ounces of chopped orange peel and a glass of orange juice. Chop one half pound of blanched almonds. Drop the batter upon buttered paper. Sprinkle the almonds, chopped, over the cakes. Bake a delicate brown. When the cakes are cold, put them together with icing or jam. Then color icing a delicate yellow. Ice cakes, using a large star tube pipe with pastry bag. When the icing is firm, wrap each cake in a lace doily. Dispose upon a flat platter or tray.

The above recipe is rather elaborate. If one is desirous of offering a particularly dainty cake with a cup of tea and has not the time to spend in making this particular cake or does not wish one so expensive, a modified "plaisir" may be substituted. With this idea in view, very small cup cakes may be highly seasoned with nutmeg, a little sherry and a dash of almond extract. These little cakes may be put together with orange marmalade or a little quince or currant jelly. When served in a twist of lace paper, they present an elaborate appearance.

EIGHTY-NINE

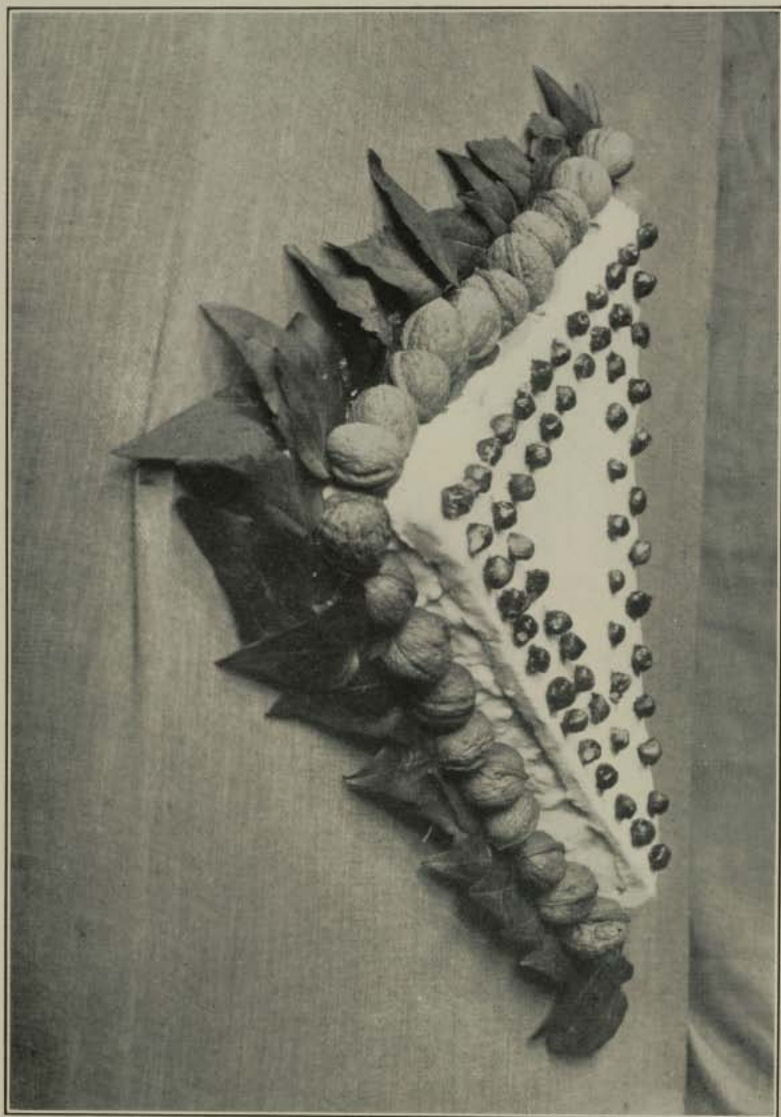
"DUMB CAKE"

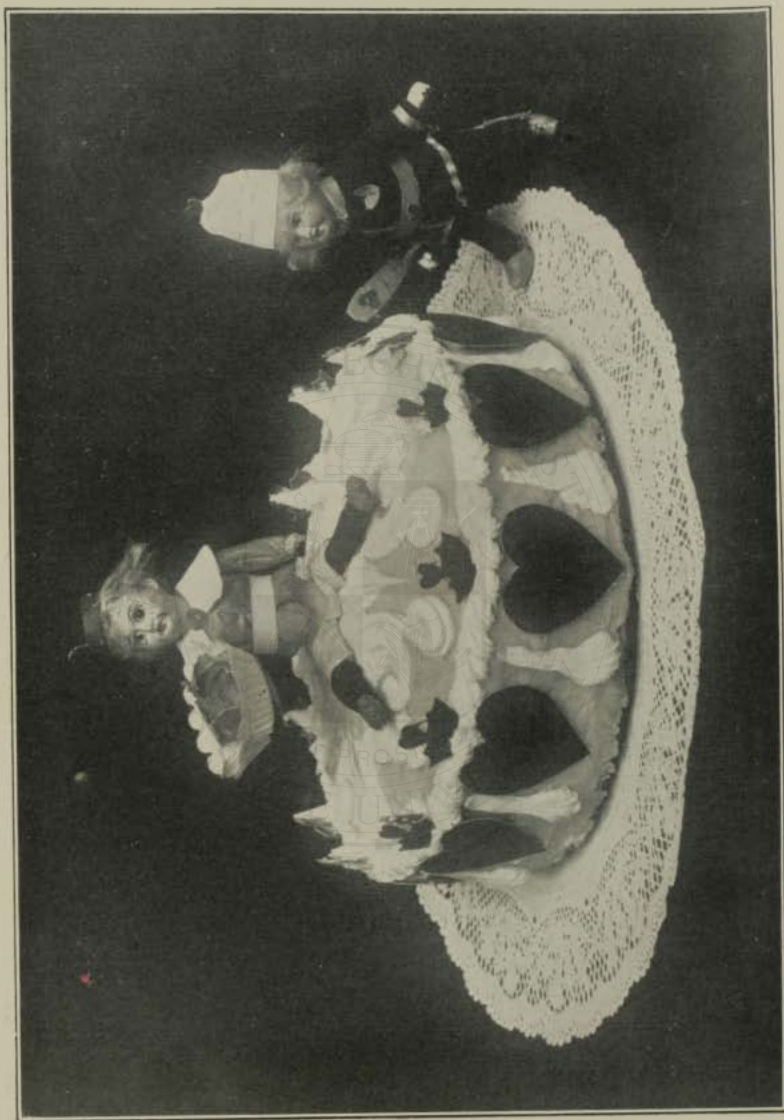
HE "Dumb Cake" is a Hallowe'en dainty. The time-honored custom of eating every crumb of the "dumb" or triangle cake must be observed. It should be eaten in a circle before the open fire in absolute, silence, each person making a wish.

- 1½ pounds of flour
- 1½ pounds of sugar
- ½ pound of butter
- 2 cups of milk
- 4 even teaspoonfuls of baking powder
- 10 eggs
- 2 gills of brandy

Cream the butter thoroughly; add the sugar; beat well; add the eggs, beaten well; then a portion of the flour which has had the baking powder sifted in it. Add a part of the milk, then the rest of the flour and milk. Add a little pulverized mace and the brandy. At the last fold in the whites beaten to a stiff froth. Bake in a flat baking pan.

With a very sharp knife cut off two corners in order to make it a perfect triangle. Ice top and sides with orange icing. Outline the top of the cake with sugared hazel nuts; garnish the lower edge with English walnuts and autumn leaves.





NINETY

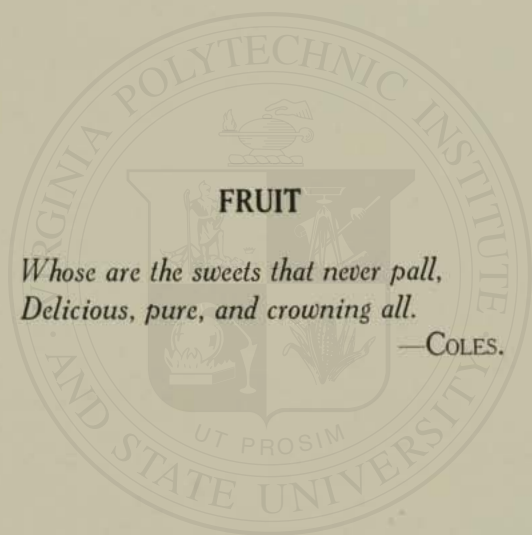
KNAVE-OF-HEARTS CAKE

*"The Knave of Hearts brought back the tarts,
And vowed he'd steal no more."*

THIS cake may be used at a children's party, or will, with its elaborate trimming and absurd dolls, occasion a good deal of amusement if brought on with other refreshments after a game of hearts. The tiny dolls are dressed exactly as the characters in Mother-Goose melodies.

The large white cake is iced with white icing and garnished with white icing. The hearts and crowns are cut from thin wafer sheets and colored scarlet and then disposed upon the cake. A simpler method for an amateur, perhaps, would be to buy scarlet candy hearts and apply.

Use the same recipe as for Christmas Cake, number 85, omitting the fruit. This is a very good recipe.



FRUIT

*Whose are the sweets that never pall,
Delicious, pure, and crowning all.*

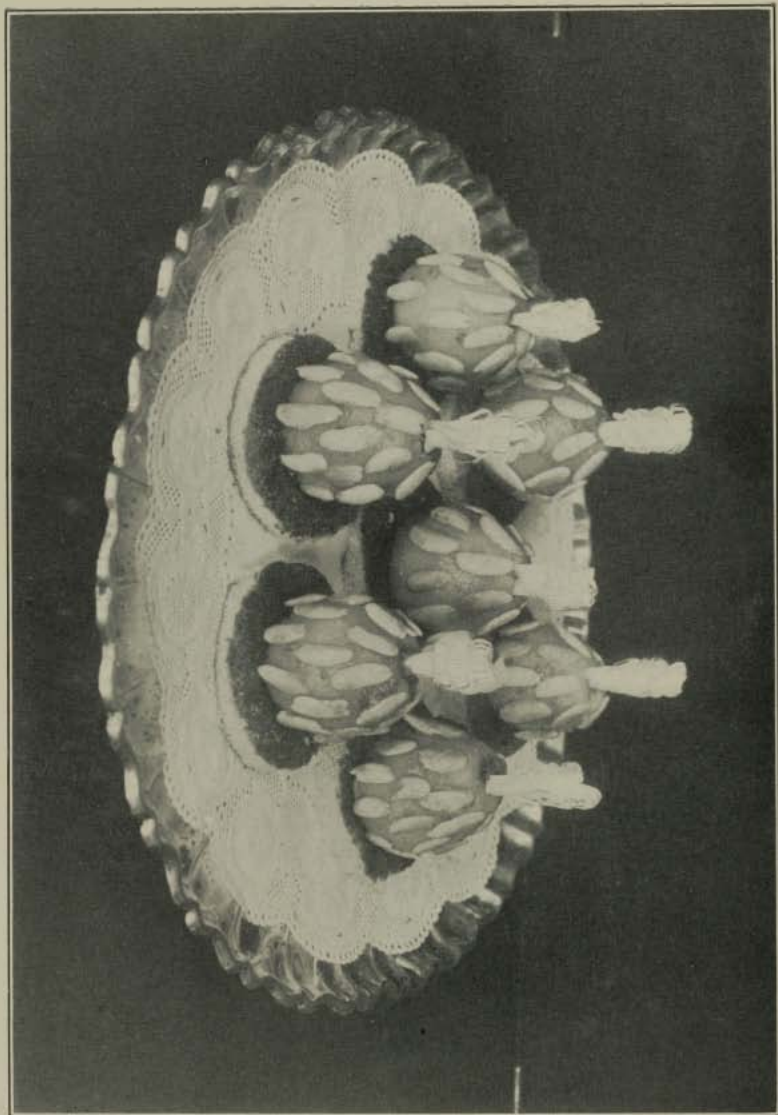
—COLES.

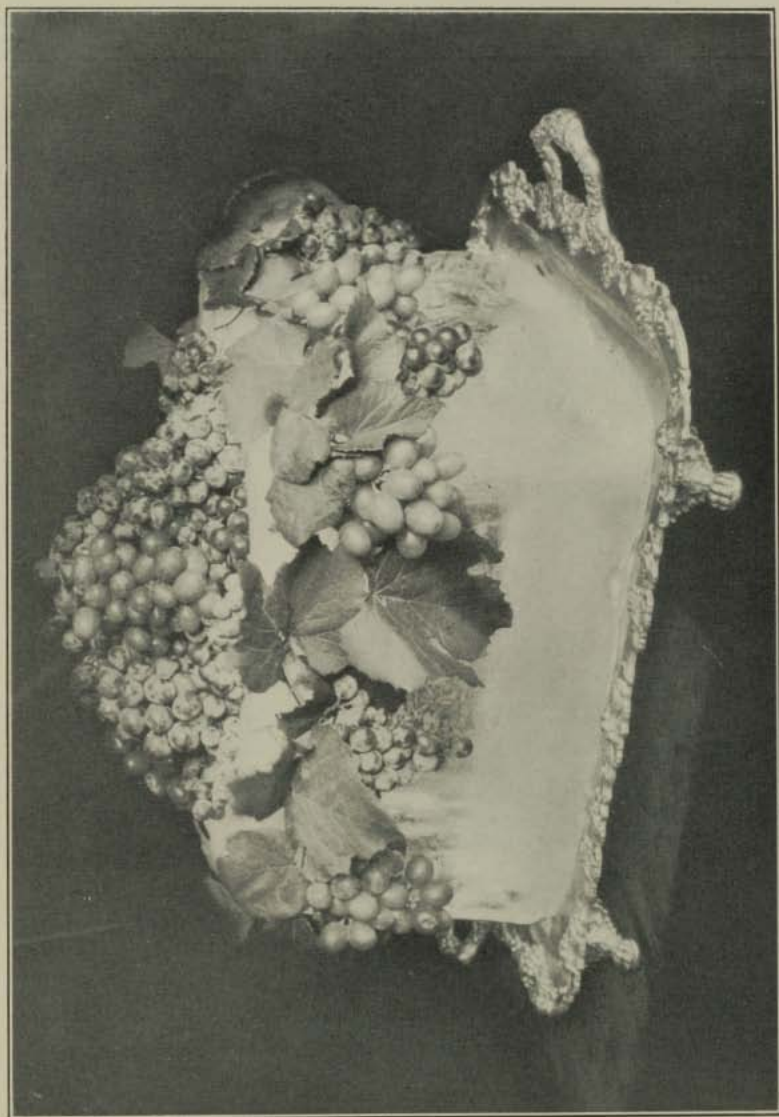
NINETY-ONE

PEAR CROQUETTES

CHOOOSE fine, large pears of equal size; pare them carefully, leaving the fruit whole and without disturbing the stem; cook them until tender in syrup; drain. Boil the syrup down until it jellies; dip each pear in this syrup jelly. Then cover each pear with halves of almonds that have been blanched; twist around each stem a paper frill. Place each croquette upon a round sponge cake spread with quince marmalade. Dispose upon a lace paper doily. Serve with whipped cream seasoned to taste. Canned pears may be used for this dish admirably.

If desired, brandied pears may be substituted for preserved pears, omitting the almonds because they will not adhere to the surface of brandied fruit.





NINETY-TWO

GRAPES SERVED IN ICE

IN seeking beautiful and novel effects one often finds them in a unique arrangement of things right at hand. Nothing can excel in beauty flowers and perfect fruits. An artistic arrangement of fruits is perhaps more unusual than floral decorations. Grapes presented as shown in the opposite illustration offer a delightful picture.

Select a block of ice weighing about thirty pounds and in proportions to fit a large tray. Line the tray with several thicknesses of cotton batting. With an ice chisel make a suitable cavity in the top of the ice for the grapes. Secure around the upper edge of the ice a heavy wire. By means of fine wire arrange handsome clusters of grapes and grape leaves to form a garland, alternating purple and white grapes.

Pile, with great attention to effect, purple, pink, white and green grapes in the ice bowl.

NINETY-THREE
PEACHES EN SURPRISE

SECURE fine large free-stone peaches and chill them thoroughly. Just before serving, peel carefully with a silver knife; remove the pits with a spoon. Have ready at hand cream which has been sweetened and seasoned and thoroughly chilled. Mix with the cream meats of pecan nuts, chopped. Fill the peaches with the mixture; garnish with candied cherries; serve at once.

A simple and attractive way to serve fresh peaches is to make a plain white blanc mange; mold it in a circular form. When ready to serve, dispose the blanc mange upon a round platter; have ready ripe peaches, peeled and halved; fill the center of the mold with the peaches and serve with rich cream and powdered sugar.





NINETY-FOUR

THE HEART OF THE MELON

IT is difficult to prepare watermelon in any new way consistent with good taste. The following suggestions are offered:

Chill a ripe melon thoroughly; cut in half-inch slices. With a heart-shaped cookie cutter cut out as many hearts as required. Dispose upon a round platter; pile crushed ice in the center and between each stack of hearts; and garnish with mint.

Secure a medium-sized ripe melon. Cut off the two ends, leaving a middle section about eight inches high. Remove all the rind, cutting down the straight sides until the edible part of the melon is reached. Remove the heart and all seed. Place on ice. When ready to serve dispose upon a round platter of crushed ice. Fill the center of the watermelon bowl with either raspberry ice or claret jelly. When serving, place a small portion of the melon with the raspberry ice or the jelly on each plate.

Claret jelly may be made with gelatine, using claret instead of sherry or brandy.

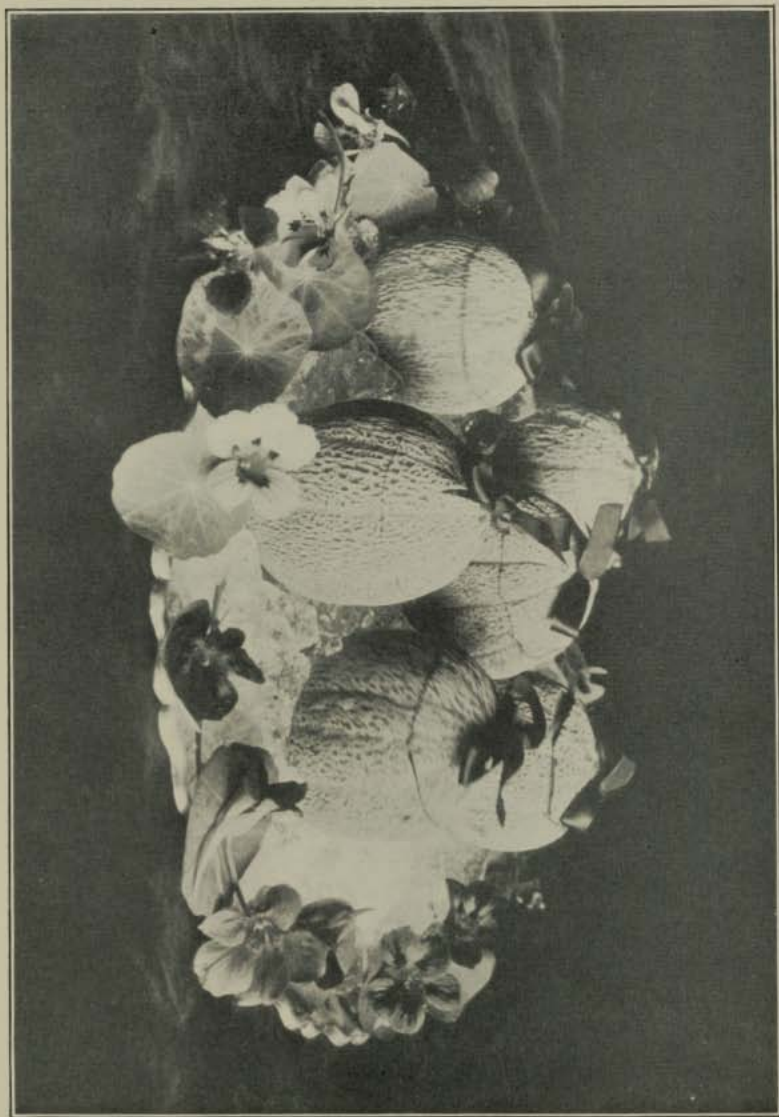
NINETY-FIVE

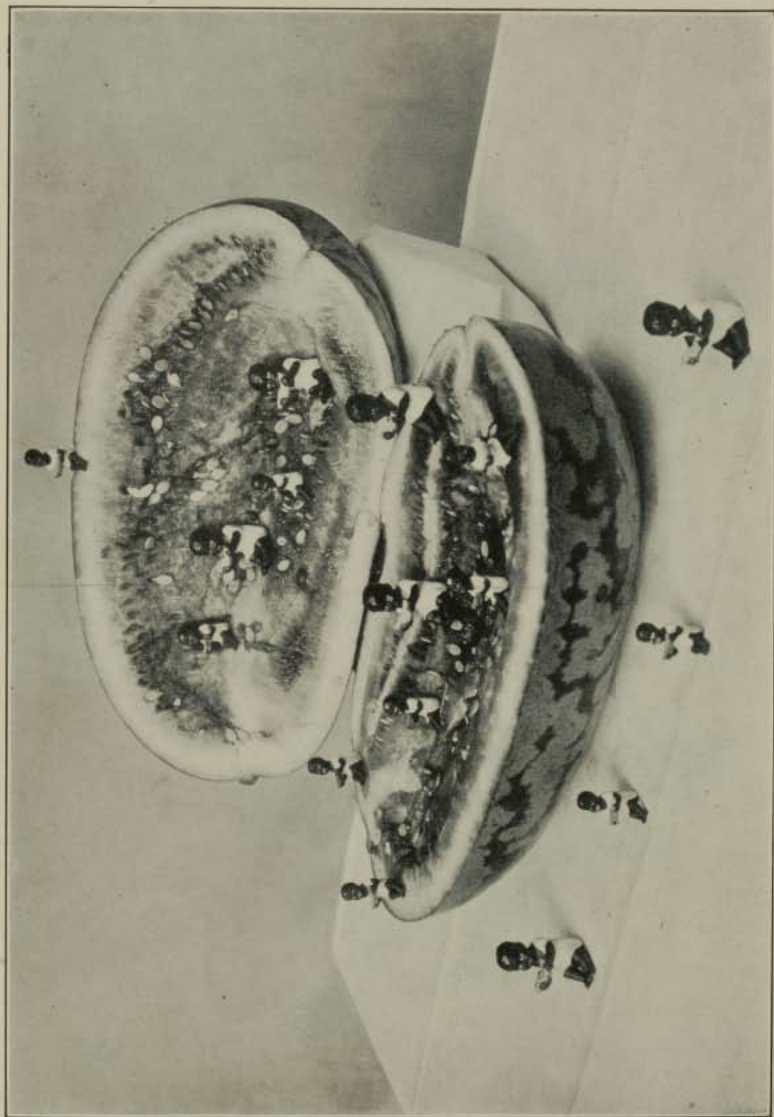
MELONS WITH WHIPPED CREAM

SELECT small melons of uniform size; chill; cut off a small section that may serve as a "lid." Fill each melon with whipped cream which has been sweetened and mixed with chopped ginger and marshmallows. Put the melons in a freezer or bucket; pack in equal portions of ice and salt; let stand about an hour. Serve upon a platter filled with crushed ice and garnished with nasturtiums and their leaves. A piece of yellow ribbon may be drawn through each top and tied into a small bow.

Another attractive way of serving melons is the following:

Select small melons of uniform size. Scoop out the fruit carefully; clean and polish the shells. Line the shells with red raspberries; fill with the melon cut in bits and a garnish of whipped cream. Dispose fruit upon a long platter filled with chopped ice, and garnish with white clovers.





NINETY-SIX

FROM THE SUNNY SOUTH

THE watermelon may rightly be termed the "summer queen" because of its arrogance. Almost any other fruit may be stewed or baked or frozen or served *en mélange* with other fruits. Possibly the huge delight its dusky admirers have for the watermelon renders it absolutely sufficient in itself. Certainly very few ideas for varying ways in which to serve it occur to the most diligent housekeeper. When all has been said, the best way is to cut the heart of a ripe melon that has been thoroughly chilled into suitable pieces and to regard the luscious fruit as the nectar and ambrosia of the gods.

For a children's party secure a fine watermelon; cut in one side a plug large enough to permit of scooping out a part of the meat with a spoon, and placing in the melon a number of china negro dolls; then replace the plug. When the melon is carved, great will be the delight of the children to see falling pell-mell from its rosy depths the tiny piccaninnies who appear to be indulging in slices of luscious fruit.

