

School for Housewives

by Marion Harland

HOW TO ENTERTAIN AT AN EVENING RECEPTION



Service Table and Correct Dress for the Maid

A Floral Screen Will Hide An Unpleasant Corner

NOBODY calls it a "party" nowadays. The word has been appropriated by politicians and "personal conductors" of vaudeville, until the social flavor has been entirely dissipated. A hundred years ago what we know as a "reception" would have been called a "fete".

I happened the other day upon a sentence in the "Life of Sydney Smith," by his daughter, Lady Holland, that tickled me amazingly. It might have been printed in 1897, in the satirical critic's corner of the Morning Tropic, of Chicago, Philadelphia, or New York.

The biographer of the clerical wit tells of his dissuading invited guests from attending a certain "fete" by "painting and describing in glowing colors the horrors of a dampish room—the heat, the crowd, the bad lemonade, the ignominy of appearing next day in the Morning Post."

A blunt husband once defined his wife's semi-annual assemblage of all her acquaintances as "saying grace over the whole social household." It is not unusual to hear sporting Benedicts allude to the big function as "wiping off the slate."



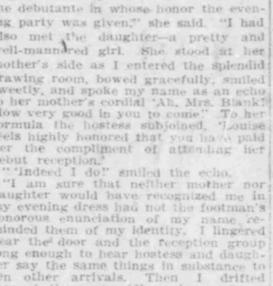
Correct Central for Lobster Saled

gowns and table furniture have been the consequence of carelessness in the planning of events. The waiter should not be allowed to reach over intervening dishes to get at the fragile and treacherous spoons.

Receiving the Guests. Hostess and daughters, with the master of the house, if there be one who is willing to bear his part in the reception—take their stand near the front door of the drawing room at the sound of the first arrival.

Dressing rooms are provided for men and for women. Wraps and hats are laid off in these, one or two maids opening in attendance in the ladies' dressing room to assist in removing mufflers and cloaks, and lending a hand in whatever rearrangement of toilettes may be required.

Attractive Ways of Serving Ices



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acquaintanceship with the mother of the debutante in whose honor the evening party was given," she said. "I had also met the daughter—a pretty and well-mannered girl. She stood at her mother's side as I entered the splendid drawing room, bowed gracefully, smiled sweetly, and spoke my name as an echo to her mother's cordial 'Ah, Mrs. Blank! How very good in you to come.' To her formula the hostess subjoined, 'Louise feels highly honored that you have paid her the compliment of attending her debut reception.'"

"I am sure that neither mother nor daughter would have recognized me in my evening dress had not the footman's sonorous enunciation of my name recalled them of my identity. I lingered near the door and the reception group long enough to hear hostess and daughter say the same thing in substance to ten other arrivals. Then I drifted through the rooms, fully seeing, at least a hundred faces—all strange to me—and not speaking to one person. Not a creature seemed to see me until I landed in the crowded supper room. The table was superb, and well tended, for a waiter asked if he "might bring me something. I said 'No,' and strayed listlessly back to the drawing room. By now the crowd was thinning out, and I took at least ten minutes to thread it. I had been in the hospitable (?) mansion thirty-five minutes. As I made my adieux to the smiling twain on duty at the door, the hostess said sweetly: 'Ah, Mrs. Blank! Going already? How very good in you to come! Louise feels highly honored that you have paid her the compliment of attending her debut.' And dutiful Louisa responded, 'Indeed I do!'

Perhaps so, but what more could the urban hostess do for a single guest? To avoid the hollow pretense of entertaining those who honor your invitation, ask a few intimate friends to act as padding-sticks to the incongruous ingredients. Let some belonging to your family circle—relatives, if not members of your household—distribute themselves through the rooms, and look out for the stranger within your gates.

HOUSEMOTHERS' EXCHANGE

THE following comes in reply to a request from one of the contributors: "I am glad to give 'Mrs. J. S.' a recipe for pickling herring. Soak the herring over night in cold water. In the morning remove the scales, cut the fish open, take out all the black stuff that sticks to the sides of the fish, and wash thoroughly. If you like to do the work in a little more fanciful way, cut the fish around the neck as far as the bone, and with your fingers push the flesh from the bones until you get a good start, working the fish toward the tail. With patience you may strip the whole fish and separate the bone from the meat. This work is, of course, rather slow.

Now cut the herring in half, or in four long strips. Cut a few sour pickles into dice and fold a strip of the fish around some of these, using two small wooden toothpicks to pin the sides of the strip together. Take a teaspoonful each of whole black peppers, allspice, and cloves; a teaspoonful of mustard, a dash of ground pepper and of grated nutmeg; twelve bay leaves, and enough white vinegar to cover the herring entirely. Pack the fish in glass jars or in a stoneware crock. They should keep for weeks.

When serving the fish garnish them with slices of lemon, cut with the rind and clove. This improves the flavor of the fish. Spiced vinegar may also be used in putting up the herring. Should 'Mrs. J. S.' wish recipes for lake herring, I will be glad to furnish them, if you will let me know again.

Mrs. J. G. L. (North Marshfield, Ill.) I do not know what "lake herring" is, and would like to be enlightened.

For the "Shut-ins." If you know of any "shut-ins" who would be glad to receive some books on fancy work and also some stamping patterns, please let me know through the columns of the school for housewives.

MRS. S. (Charles City, Iowa.) An offer of this sort is sure to be eagerly accepted. As the offer is limited to invalids, it is, of course, narrower in its range than many of the profits benefits that appear in the columns; but the shut-in, with her long,

monotonous days, is peculiarly in need of just the diversion that can be found in needlework. I hope the offer may be won by the person who needs it most.

Wants a Floor Polish. Will some of the sisters tell me of a cheap, lasting and durable floor polish for a family room that has rough use?

Directions for making such a polish will be received joyfully by others besides the housekeeper who asks for it. There is a felt need of such a polish in many a home where bare floors commend themselves either from motives of economy or on hygienic grounds.

Beef Juice for the Baby. I should like to say to "Mrs. M. L. A." in regard to feeding her fourteen-month-old baby, that if she will give it beef juice instead of one meal she will gain excellent results. To prepare the beef juice get one pound of lean, juicy round steak and run it through a meat grinder. Put eight ounces of water on it. I put mine in a glass jar and keep it over night with a little salt. In the morning pour off the juice and squeeze the meat through a cloth. Heat it by putting it into a cup and stand this in hot water. By this method it does not get cooked, and is very fine. I hope this may be of help. If any more assistance is needed I will be glad to give it.

E. V. D. (Cleveland, Ohio.) All mothers of young babies will be interested in this method of preparing beef juice. It brings out the full value of the meat and is all the better for not being really cooked.

For Washing Flannels. The following suggestion will be of use to all housekeepers who desire to simplify the labor of washing flannels and other clothing—and who does not wish to give my experience in washing with ammonia. I use the regular household ammonia. I have enjoyed it ever since last August, and think it exceeds anything by far that I ever tried before for flannels and other clothing.

According to my recollection, "Mrs. H. P." paid for more than groceries out of her \$4 a week. Were not meat and fish included in her estimate? In any case, I am sure we shall all be glad to hear how groceries for family of three can be successfully compassed by \$4 a week. Even without the spur of actual necessity, most housekeepers are glad to know of available economies by which they can save money from one branch of householding in order to expend it in another.

E. S. B. Monmouth, Ill.

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A CUP OF GOOD COFFEE LIKE MOTHER USED TO MAKE

"Fresh Roasted Coffee?—bah! Mother didn't use fresh roasted coffee, she had Arbuckle's."

The way to get a good cup of coffee that tastes like Coffee with all the delicious flavor and aroma intact, is to buy a package of the old original Arbuckle's ARICSA Coffee, and grind it as you want to use it, first warming it a little to develop the flavor and make the grinding easy. Coffee loses its identity as coffee after being ground or exposed to the air and is easily contaminated by...

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The pores of each coffee berry are sealed after roasting with fresh eggs and granulated sugar to hold the goodness in and make the coffee settle clear and quickly; an actual application by machinery, of "Mother's" methods—as patented by this firm.

Sold only in packages, sealed for the consumers' protection, containing one pound full weight. Sales for 37 years exceed the combined sales of all other packaged coffees. The best coffee for you to drink, and saves you money besides.

Save old firm, same old coffee. If your dealer won't supply, write to ARBUCKLE BROS., New York City.

FAMILY MEALS FOR A WEEK

- Sunday.**
BREAKFAST. Berries, rice, jelly and cream, broiled chicken, hominy muffins, toast, tea and coffee.
LUNCHEON. Cold lamb (a left-over), white and brown cream cheese sandwiches, macaroni salad, Bavarian cream and cake, cocoa and hot tea.
DINNER. Tomato soup, larded liver en casserole, spinach, potato scallop, rhubarb pudding, black coffee.
Monday.
BREAKFAST. Fruit, cereal and cream, breakfast bacon, poached eggs, baked toast, whole wheat bread, tea and coffee.
LUNCHEON. Mince of liver (a left-over), spinach a la creme (a left-over), baked sweet potatoes, baked custard and macaroons, tea.
DINNER. Potato and tomato soup (partly a left-over), vol-au-vent of chicken and mushrooms (a left-over, in part), boiled rice with cheese sauce, string beans, home-canned peaches and whipped cream, black coffee.
Tuesday.
BREAKFAST. Fruit, hominy and cream, fried pan wheat bread, tea and coffee.
LUNCHEON. Baked omelette, with tomato-and-

- cheese sauce; potatoes, boiled whole, with butter and parsley sauce; string bean and lettuce salad (a left-over), cream puffs and cocoa.
DINNER. Mock turtle bean soup, baked veal cutlets, asparagus, white potatoes, bananas and cream, cup cake, black coffee.
Wednesday.
BREAKFAST. Fruit, cereal and cream, larded sweet breads, brown and white toast, tea and coffee.
LUNCHEON. Cod steaks, hashed potatoes, browned; tomato toast, baked; lettuce and cream salad, radishes, Charlotte russe, tea.
DINNER. Mulligatawny soup, Irish stew, rice croquettes, scallop of sweet potatoes, berry dumplings, baked, with hard sauce, black coffee.
Thursday.
BREAKFAST. Berries, cereal and cream, breakfast bacon and fried sweet peppers, hot rolls, toast, tea and coffee.
LUNCHEON. Stew, with dumplings (warmed over), baked macaroni, stewed celery, crackers and cheese, watercress salad, cake and marmalade, tea.
DINNER. Cream of asparagus soup, larded leg of

- mutton, with caper sauce; Jerusalem artichokes, Bermuda potatoes, rhubarb tarts, with cream cheese; black coffee.
Friday.
BREAKFAST. Oranges, cracked wheat and cream, salt mackerel, creamed potato biscuit, brown toast, tea, and coffee.
LUNCHEON. Golden buck, made with cottage cheese, Saragosa potatoes, lettuce, prune-and-not salad, hot crackers, lettuce and cream, angel cake.
DINNER. Cod chowder, baked shad with sauce tartare, green peas, whipped and browned potatoes, rice custard pudding with lemon meringue on top, strawberry preserves, black coffee.
Saturday.
BREAKFAST. Berries, Indian meal mush and cream, scalloped shad roe (a left-over), muffins, toast, tea and coffee.
LUNCHEON. Devil'd mutton fried in batter (a left-over), warm biscuits, lettuce salad with crackers and Gorgonzola cheese, radishes, strawberry shortcake, tea.
DINNER. Scotch broth (founded on liquor in which Thursday's mutton was boiled), imitation terrapin (calf's head), young onions, potatoes (fried ranch and a left-over), peach marmalade pudding, black coffee.