

VERANDA HOSPITALITY IN THE EASTERN STATES

SUGGESTIONS FOR THE LANAI SYBARITES OF HAWAII—NEW THINGS FOR THE PORCH MENU—EMERGENCY LUNCHEONS AND SOME GOOD RECIPES.

The following article by Margaret Hall, appears in the New Idea Woman's Magazine:

In summer days the veranda should constitute a continuous "living-room," and here may be presented at times, if not permanently, the family breakfast, luncheon and five-o'clock tea.

When the children's appetites begin to lag, as often happens during the summer, the distressed mother will find gratifying results through offering a dainty, alluring repast on the home porch.

BREAKFAST SUGGESTIONS.

Suggestions for breakfast on the veranda in summer days may be made as follows: Fruits—berries, apricots, melons, pears, peaches, grapes, varying these frequently; cereals of light character, cooked and uncooked, dispensing with oatmeal until colder weather.

The chafing-dish may be brought into service in presenting such features as stewed kidney, tripe creamed or a la Lyonnaise; smoked beef, creamed or with scrambled eggs; minced ham on toast, creamed codfish, scrambled eggs and tomatoes, eggs in various forms, and omelettes of ham, parsley and rice.

Watercress should become a staple accompaniment to this season's breakfast; crisp radishes and cucumbers may be served, too. "Popovers," light breakfast muffins, breads, toast of entire wheat bread, etc., should be presented.

SOUTHERN RICE BREAD.

Where the breakfast does not include meat, the following formula will give a nutritious, inviting, satisfying feature.

Make a batter as follows: Mix a tablespoonful of butter with half a cupful of soft-boiled rice, add the yolks of two eggs well beaten and a cupful of milk; sift in next half a cupful of flour, a tablespoonful of yellow cornmeal, and a very scant teaspoonful of baking-powder. Add a dash of salt to the whites of two eggs and beat to a stiff froth. Fold this in quickly and lightly to the remainder of the mixture. Pour into small layer-cake pans and bake in a hot oven until a golden-brown, which will take from twelve to fifteen minutes. Remove one of the layers to the serving plate, bottom side up. Butter well over the entire surface. Place another layer over this and butter generously as you would spread jelly on a layer-cake. The top layer is to be placed top side up, and also well buttered. Cover all with a deep dish and place in the oven until ready to be served.

SUGGESTIONS FOR LUNCHEONS.

Various full luncheon menus may be made up from the following suggestions, or ideas may be also taken for a simpler repast: Melons, red apples scooped out and filled with shredded pineapples, chopped apple, celery, mayonnaise, clam cocktail, Little Neck clams on the half-shell served with tiny sandwiches of gluten bread spread lightly with horseradish, chicken consommé, clam broth, bouillon hot, or jellied and served ice-cold. Crab-meat and soft-shell clams may be prepared in the same manner as lobster a la Newburg, using the chafing-dish, which, too, may be utilized in cooking small clams, creamed, to be served on

toast; curried or creamed chicken; spaghetti, creamed or a l'italienne; tripe a la Bordelaise; crab-meat, creamed and highly seasoned, to be served on toast with a grating of cheese over the top; chickens' livers and mushrooms on toast or in pate shell; Spanish or asparagus omelet. Then there are soft-shell crabs, soft clams fried with an accompaniment of sliced tomatoes and mayonnaise or French dressing, broiled sardines, stuffed crabs or clams, chicken in various forms.

A very delicious and attractive entree may be made of canned or potted chicken in small pyramids covered with aspic jelly and served in small individual forms with mayonnaise, or with tiny French peas and a cream sauce. Then green peppers, scooped out and filled with salmon, or chicken and ham, bread-crumbs, cream and a beaten egg and a savory seasoning and baked, make an effective and delicious dish. There is an endless variety of substantial and dainty salads which it would be superfluous to mention in detail. The green salads of reasonable character should find a place at either luncheon or dinner, or both of these meals, without fail, each day. Cottage cream or Neufchatel cheese may be whipped with pure cream, and served on lettuce-leaves with a spoonful of Barleed jelly, or with mayonnaise dressing. Sandwiches of cream cheese and minced green peppers, without the seeds are, relishable. These may be presented, too, made of three very thin slices of bread, spreading the cheese between the first two slices, and then between the next two or upper and middle slices a filling of minced green peppers, or of thinly-sliced olives, or watercress, or lettuce-leaves with mayonnaise dressing.

AS TO "SWEETS."

For "sweets" at the veranda luncheon may be suggested raspberry cream and macaroons, cafe parfait, small musketeers cut in half and served with a filling of ice-cream, cherry-bounce sherbet, pineapple tart with vanilla cream, fruit salad, pineapple scooped out and filled with shredded pineapple and thinly-sliced bananas, peaches, oranges, grapes, a few candied cherries, some cut-up preserved ginger and a few whole canned or preserved raspberries or strawberries. Whipped cream, flavored and sweetened, piled high over the fruit in the pineapple shell, makes an attractive finish, or these same fruits served on slices of ice-cream constitute an inviting dessert. Or again, this macedoine of fruits may be served in little baskets made from scooped-out oranges. There are knives specially made for preparing these little baskets.

Beverages to be served are iced tea (which to be perfect must be made carefully in the beginning according to the simple but imperative rules which go with brewing a perfect cup of hot tea), tea punch, iced coffee with whipped cream, orangeade, claret cup, raspberry shrub, ginger ale, carbonated waters, etc.

FIVE-O'CLOCK TEA.

For the five-o'clock tea there may be recommended, in addition to the sandwiches given above, very thin buttered bread and dainty sandwiches of all sorts. Jellied chicken with gluten bread makes delicious sandwiches; so do the potted meats and poultry of good brands, as also crisp cucumbers thinly sliced with appropriate seasoning, minced sardines with lemon-juice and

paprika, also sandwiches of orange or pineapple marmalade. Very thin cuts of ice-cream may be offered between slices of pound-cake. Small features such as salted almonds and pecan nuts, prunes stuffed with Neufchatel cheese, dates filled with nuts and ginger, crystallized ginger—plain, or with a coating of chocolate. Little balls of cream or Neufchatel cheese, chopped nuts and minced green peppers may be rolled in finely-minced parsley with a wooden toothpick stuck in each ball as a convenient device for handling and eating these dainties from.

EMERGENCY HOSPITALITY.

To provide features for emergency hospitality, or as aids in lightening the details of cooking occasionally in hot weather, becomes an easy matter in these days. The high-class grocers as well as the large department stores, offer for such situations an over-generous list. The provident but by no means extravagant house-wife need never find herself in an embarrassing position, no matter how unexpected the occasion which may call for a simple or bountiful repast.

CHEESE FONDU MADE IN THE CHAFING-DISH.

Put in the chafing-dish one tablespoonful of butter; when melted, add a cupful of fresh milk, a cupful of fine bread-crumbs, two cupfuls of grated cheese, half a teaspoonful of dry English mustard and a dash of paprika. Stir constantly, and at the last moment add two eggs which have been thoroughly beaten. Serve at once.

CURRIED EGGS.

Put in the chafing-dish two tablespoonfuls of butter and a tablespoonful of finely minced or grated onion; cook until a very light brown. Stir in a scant teaspoonful of curry-powder. Blend well and add two level tablespoonfuls of well-sifted flour, stirring until all is smooth; then add a large cupful of clear chicken or beef stock; let simmer for about ten minutes, when add slowly two tablespoonfuls of cream; then lay in just long enough to heat six hard-boiled eggs cut in slices. Serve on toast.

CAFE FRAPE.

This will be enjoyed on a summer afternoon, and is easily made as follows: Make a quart of strong coffee, sweeten with a large heaping cupful of sugar; let cool and add gradually to a quart of rich cream which has been whipped well. Freeze as ice-cream and serve in glasses.

RASPBERRY CREAM.

Beat the whites of four eggs thoroughly, adding very gradually four cupfuls of powdered sugar, continuing to beat until all is perfectly firm and stiff; add one tablespoonful of pure raspberry syrup and one teaspoonful of lemon-juice, stirring in carefully a pint of whipped cream which has been made from a cupful of rich cream. Serve in glasses.

FROZEN PINEAPPLE.

Pare and cut out the eyes of two large pineapples, grate wholly except the core; add to this pulp one quart of water and four large cupfuls of sugar. When the sugar is perfectly dissolved, put into the ice-cream freezer.

WHEN YOUR WIFE GOES ON HER VACATION

Don't look too resigned on the day of your wife's departure—women sometimes change their minds.

Don't wear your gladdest rags the day after. Be moderate. A gradual change in the style of your attire is less noticeable.

Don't at any time affect too jaunty a manner or too noisy raiment. You are undoubtedly young and lovely, but there might be the suspicion of the would-be "devil-of-a-fellow" about you, which the knowing instantly tickets as belonging to the man left behind.

Beware of the fascinations of the



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peek-a-boo waist—the man hanging on the strap may belong to her.

Don't start in with ten-dollar dinners the first week. The summer is long.

Don't mix your drinks just because it's summer. It's a strong stomach that knows no turning.

Don't assume a virtuous air with your green complexion, and say that you are sticking too close to your desk and, expect people to believe you.

Don't forget to go to bed. You will look better the next day at the office.

Don't invite too many bibulous friends to the house. They don't improve the appearance of things.

Don't play poker on the best polished mahogany table. Chips scratch.

Don't fail to change your address if your next-door neighbors are at home. You will save yourself future trouble if you do.

Don't forget to visit the family the first Sunday or two. You will enjoy your week in town better, and your wife's vacation will probably be extended.

Don't forget the box of candy, new magazines, and, if possible, a trifling present when you do visit your family. Your popularity will surprise you.

Don't send a telegram saying that important business detains you in town. Your infant daughter wouldn't believe that sag nowadays.

Don't acquire too many roof-garden songs. Your office-boy couldn't teach them all to you.

Better wait till afternoon before writing your daily epistle to your family—your hand will be steadier. A little shaking is an obvious thing.

Don't expect much sympathy from your family when you dilate upon the horrors of being left in town all

through the hot summer. They know a thing or two, sometimes.—Edna Wallace Hopper in the New York World.

Mrs. Hay—"Hiram writes from college that he is learnin' French." Mr. Hay—"By heck, a college education is some use, after all. If he ever gets a job as waiter he can write the menu cards."—Boston Traveler.

A schemer: Mr. Sport—"Ethel, I'll bet you a new dress to a box of cigars that the Vallant wins." Mrs. S.—"No, Jack. Make it a new dress to five pounds of candy and I'll take you."—Brooklyn Life.

Roosevelt and Parker outdistanced: Stella—"Men are so stupid." Bella—"Yes, indeed; do you suppose it would take me weeks to write a letter of acceptance?"—Ex.

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