

THE HOUSEKEEPER'S PAGE

The Proper Ways of Setting a Table for Luncheon and Dinner

By J. Mabel Miller

A CORRESPONDENT has requested that some information be given on The Modern Housekeeper's page, in regard to table service.

"Laying the Table" first requires attention. A heavy cover of felt or double faced cotton flannel should be spread over the top of the table and securely fastened about the legs, which will prevent it from sliding about on the surface. This cover not only protects the top of the table, but deadens the sound made in setting down china and improves the appearance of the finest linen. Over this spread the damask tablecloth, being sure to have the fold exactly in the center of the table, with opposite edges of the cloth at equal distances from the floor.

At the center of the table place a growing plant, cut flowers or a dish of fruit. The plate, napkins, glasses and cutlery set in place for each person at the beginning of a meal are called "the cover."

The plate marks the center of each cover, and at least 25 inches, or better, 30, must be allowed for each individual cover at table and 15 or 16 inches in depth, which means that all glasses, plates, etc., must be set inside of an imaginary line 15 or 16 inches from the edge of the table.

Knives are placed at the right and forks to the left of the plate. The cutting edges of knives are towards the plate and the tines of the forks and bowls of the spoons are turned upward. Plates, knives forks and spoons are placed half an inch from the edge of the table; knives, forks and spoons are disposed in the order of use, the first to be used being farthest from the plate. Fresh knives and forks must not be put on the table during a course or laid on the clean plate to be set down before one at a table.

There are two styles of serving meals, the English and the Russian, and a third which perhaps meets the requirements of American living better than either, and since it embraces the best points of each may be called a compromise.

In the English style of service, the



food is served from the table, the meat or fish, just as it is taken from the oven or kettle, being set before the host, who carves it and selects the portions desired by each. One or two vegetables are also served by some one at the table, and bread and butter, relishes, etc., also find a place upon the table, but aside from these only one course appears at a time.

The English style savors of hospitality, inasmuch as the guest receives the individual attention of the host, while in the Russian fashion the duty of supplying food to those at table devolves upon attendants and dinner is the meal for which this formal service is best adapted. In the Russian style nothing appears upon the table except the centerpiece and the articles which compose the individual covers, although a bonbon dish or two is permissible. All food is served from the side; the attendants pass the food, separated into portions, to the left of those at table, for each to help himself, or made ready on individual plates, it is set down before each individual from the right.

The "compromise" style is a little less formal than the Russian and somewhat more so than the English.

A breakfast table after the English fashion should be set thus: Place the breakfast plate and the cutlery half an inch from the edge of the table. A knife, with the cutting edge toward the plate should be placed at the right, and at the right of the knife a dessert spoon for cereal. A fork of breakfast size, with tines turned upward, is placed at the left of the plate. A tumbler for water should be set at the point of the knife, and beside it another for milk. At the point of the fork place a small plate for bread or hot muffins and butter, and across this lay a small knife or "spreader." The napkin is placed at the left of the fork; above the plate a dessertspoon, and above this a fruit napkin with a finger bowl beside it. Place salt and pepper sets and also carafes for water between each two covers.

The required number of coffee cups and saucers are placed above the cover at the foot of the table, and frequently a large tray, holds the whole coffee service and the dishes belonging to the "cover." Near these coffee spoons are placed on a flat dish, also the cream pitcher and a bowl of cut sugar; sometimes also stands for hot milk and coffee. Just before breakfast is announced the glasses should be filled with water, and cold bread and butter should be placed on the bread plates. There should also be an extra supply of these two articles upon the table.

A dinner table for the Russian service should be laid as above, until it comes to arranging the covers. For these use a plate of dinner size. Place a dinner knife at the right of the plate, and beyond this the spoon for soup; this may be a table or dessert spoon or a round bowled soup spoon.

If raw oysters or clams are to be served lay an oyster fork across the soup spoon, or beyond it to the right. When canapes take the place of oysters a small fork takes the place of the oyster fork. On the left place the forks in the order of use, the one to be used first being farthest from the plate, as, fork for fish, entree and roast. Since this array of cutlery is enough to occupy the space allotted to the cover, forks for additional entrees and the forks and spoons needed for the dessert service must be passed when needed.

At the left of the forks lay the napkin, a roll or piece of bread between its folds, but in sight. Sometimes a roll is laid on top of the napkin, but preferably it is partially covered.

Near the point of the dinner knife set the glass of water, and beside this the glass for Apollinaris or charred water. If wine is served the glass for water is set nearly in front of the plate, the glass for sauterne at the tip of the soup spoon and the glass for sherry between the three, forming a half circle. Back of these, forming a second half circle, with the sauterne glass as the first in the circle, place the glasses for champagne and burgundy, to accompany the roast and game, respectively.

Salt and pepper cups and spoons, or shakers, should be placed between each two covers. The floral decorations and the candelabra or candlesticks, placed symmetrically upon the table, complete the laying of the table.

For a luncheon to be served after the "compromise" style the cloth is laid in accordance with the foregoing directions. On the centerpiece in the center of the table stands a bowl of flowers. The plate line is an imaginary line extending around the table 15 or 16 inches from the edge; inside this

are placed candelabra or candles at equal points from each other and the center of the table, and between these are dishes of salted almonds and bonbons. Olives are served upon bits of ice, and should not be placed upon the table.

When this much is done the following articles should be set in place: Service or place plates (10 inches in diameter). Spoons for grape fruit. (Set these above the plate or first in order at the right). Spoons for bouillon. Forks for oysters (those used for raw oysters). Small forks for timbales. Knives and forks for filets of beef. Salad forks. Tumblers for water. Glasses for wine or Apollinaris. Napkins. (Later on insert a roll of piece of bread between the folds). Individual butter plates. (Supply balls of butter later on.) When luncheon is announced the following items should be in order upon the sideboard: A carafe of chilled water, either with or without a bowl of ice, in bits with spoon. Extra supply of butter. Extra supply of bread. Sandwiches to serve with oysters. Olives in fancy dish. Cradets of oil and vinegar. Salad fork and spoon. Icecream forks or spoons. Cut sugar for coffee. Fingerbowls on plates, dollyes between.

Upon a side table there should be a tablecloth for serving timbales; a carving fork of small size and a tablecloth for serving beef; after dinner coffee spoons; a tray covered with a dolly and two or three napkins and towels for emergencies.

The bouillon cups and plates for timbales and filets of beef should be in the warming oven. The plates for the salads and ices should be in the refrigerator.

A second side table or a dinner wagon set of casters expedites the service.

Here Are the Prize Winning Ideas and Names of Prize Winners

All Good Ideas and Recipes Will Be Published in Turn on This Page or in the Daily Call

\$5 PRIZE

Braised Duck With Brown Sauce Hominy Balls

Miss Angelina Perini, 509 Berlin Street, San Francisco

Single, draw and truss a good sized tame duck, put in the baking pan with a chopped onion, a cupful of chopped celery and a chopped carrot; dissolve a level teaspoonful of meat extract (any brand) in a pint of boiling water, pour this in the pan, add a teaspoonful of pepper; run the pan in a quick oven until the duck is brown, then baste and cover with an oiled paper and cook slowly one hour. While this is cooking cook some hominy balls in a double boiler in milk, allowing half a cupful of either to each pint of milk. When the hominy and duck are tender add a teaspoonful of salt and a teaspoonful of pepper. Take from the fire, run into balls. Drop them in hot fat. Place the duck in a dish. Rub together one tablespoonful of butter and one of flour. Work them carefully into the water in the bottom of the pan, boil for a minute, season and strain this sauce dry and curli. Pour the sauce over the hominy balls around the duck and garnish with parsley.

\$1 PRIZE

Fried Potatoes Spanish Style

Mrs. M. B. Wilson, Box 27, Batavia, Cal.

Pare and slice several raw potatoes in thin slices, about 1/8 inch thick, then add half an onion cut fine and season with salt, but no pepper. Dissolve a teaspoonful of chile powder in a teaspoon of hot water. Stir the oil in the potatoes, add the chile and a small quantity of cheese cut fine. Turn into a hot oven and bake for 20 minutes. The potatoes are done. This is a very fine dish and has been called a good substitute for tamales.

\$2 PRIZE

Things Worth Remembering

Mrs. Lu Lindsay, 1437 E. Fifth Street, Alameda

Refreshing sandwiches are made of chopped cucumbers and chopped peppers mixed with a little mayonnaise and a sandwich filling is bacon. After it has been cooked crisp it is powdered till it forms a paste, then spread on buttered bread. It is especially nice when served with a green salad.

Eggs for salads should be boiled rapidly, or half an hour, so that the yolk will be merely set.

Honey should always be kept in a warm place. It granulates when it becomes cold.

Hot water bags should be filled with cold water, then emptied, before being filled with hot water. This prevents the melting of the seams.

To clean white or colored ostrich plumes, make a suds of white soap and warm water. Wash the plumes, rinse in water to which a little starch has been added. Shake till dry and curl with a dull knife. Dip black ones in gasoline till clean, shake till dry, then curl.

To color light plumes, take a little oil paint the color desired and mix with gasoline, dip plumes till they are the required shade, shake dry and curl with a dull knife.

\$1 PRIZE

Irish Pot Cake

Mrs. Alice Rankin, 161 Morris Avenue, San Francisco

Take six cups of sifted flour, half cake compressed yeast in cup of warm water, small tablespoonful of salt, one cupful of sugar, one pound seedless raisins, half a pound of currants, and a half pint of brandy.

Cash Prizes for Household Ideas

WANTED: New recipes, clever housekeeping ideas, new wrinkles that will add to the beauty, comfort or coziness of the home, for publication on this page, which will appear as a feature every Sunday. Prizes will be awarded for these ideas. Put your best in writing—not over 200 words in length—and send it in at once. For the best ideas published each week seven prizes will be given. The first prize will be \$5, the second prize \$2, and there will be five prizes of \$1 each. No manuscripts will be returned and no payment will be made for any that is not awarded a prize, though some others may be published. If you know anything at all that should be interesting to housekeepers—and most women do—send it in. Address Modern Housekeeper's Page, The Sunday Call, San Francisco.

\$1 PRIZE

Lamb Chops White Navy

Emilie Gauthier, 1850 Pine Street, San Francisco

Season and fry the lamb chops in butter, cook them rare, then dip them in a white thickened tomato sauce in which you previously have mixed some finely chopped cold ham. Have a good pie crust made in the proportions of one and a half pounds of flour, one pound of butter and a glass of water. Roll the dough on a board quite thin. Put a slice of cold ham on it, then the chops and another slice of ham on top. Wet the edges and wrap the chops in the dough and bake in a hot oven.

\$1 PRIZE

Ideal Vinegar Pie

Mrs. H. D. Jackson, 1114 H Street, Sacramento

One cup water and half a cup vinegar, one cup of sugar, four eggs; save the whites of two minutes, add three thickened tomato sauce in which you previously have mixed some finely chopped cold ham. Have a good pie crust made in the proportions of one and a half pounds of flour, one pound of butter and a glass of water. Roll the dough on a board quite thin. Put a slice of cold ham on it, then the chops and another slice of ham on top. Wet the edges and wrap the chops in the dough and bake in a hot oven.

\$1 PRIZE

Roman Pudding

Mrs. E. H. O'Donnell, 400 Thirty-Fifth Avenue, City

Line a well buttered pudding dish with strips of cooked macaroni, laying the pieces close together in circles in bottom of pan and against the sides, to look like logs. When pudding is turned upside down to serve, Cook one-fourth of a cup of bread crumbs in a cup of milk five minutes; add two spoonfuls of grated cheese and two spoonfuls of Brussels sprouts that have been boiled tender in salt water and well drained. Add a tablespoonful each of chopped parsley and grated onion, two well beaten eggs, and pepper and salt to taste. Mix and turn into prepared mold; sprinkle over the top three tablespoonfuls of melted butter and cover with chopped cooked macaroni. Put on a lid and bake in a pan of hot water for 30 minutes. Turn out carefully on a dish, bottom uppermost, and pour over or around it the following tomato sauce:

\$1 PRIZE

Fruit and Nut Cheese

Mrs. W. A. Stock, 1833 Harmon Street, South Berkeley

Quarter pound brazil nuts, quarter pound pecans, half pound almonds, half pound walnuts, half pound each of figs, dates and raisins. Prepare nuts as usual, mix well with the fruit and a quart finest selected strawberries, one egg, one cup cocoa or baking powder cans. Cover well and it will keep five months. When wanted dip in hot water and it will slip out easily. A slice of this between thin pieces of bread makes a dainty sandwich for luncheon or picnic and is more nutritious than meat. It also makes a delicious confection when cut in cubes and dipped in melted strawberries and chocolate. The above are some of the many ways in which this cheese may be used.

\$1 PRIZE

Ambrosia for a California Wedding Breakfast

Mrs. N. J. Barelli, 888 Madison Street, Oakland

Four navel oranges, four bananas, one pineapple, one grated coconut, one quart finest selected strawberries, one and a half pints powdered sugar, one pint champagne, natural orange leaves and blossoms for garniture. Soak pineapple in champagne long enough for the fruit to take up flavor of wine. Cut oranges and pineapple in small pieces, the bananas crosswise, and place in alternate layers, beginning with pineapple, orange then bananas.

Some Little Helps

Agnes St. Clair, Oakland

Creaming Butter and Sugar—In creaming butter and sugar for cake or pudding sauce pour over enough boiling water to moisten a potato rice and sugar and it will cream almost instantly and the cake will be as good as if creamed in the old way.

Tomato Jelly in a Hurry—Tomato jelly can be quickly made by thickening the well seasoned juice with cornstarch. Let it cook at least five minutes, mold it in small cups and serve on lettuce leaves with a spoonful of salad dressing on top.

Mock Lobster Salad—Instead of lobster use a good piece of halibut with enough boiled beets cut up fine to color and season it, and the result is very satisfactory.

Canning Rhubarb—Put your cans and rhubarb in cold water, then peel and boil pieces, the banana crosswise, and cut the rhubarb into small pieces and chop very fine. Pack in cans as firm as can be placed, running off any surplus juice. Screw on covers tight and set in cold water for a while, after which set on the collar bottom in the dark. It will keep a year and no water, and no one can tell it from fresh rhubarb. One quart will make three quarts.

To Dry Peaches in an Oven—Pare,

A Few Household Hints

Tessie M. Joseph, 600 Lyon Street, San Francisco

Rub powdered pumice stone on wash stands or windows to remove the dabs of paint left by the painters.

When mayonnaise which has been made of yolk of egg and olive oil has been standing a few days and you wish to use it, do not stir it until you drop about a teaspoonful of vinegar on it; then mix it together. This will prevent it from curdling and will also freshen it up.

Place lettuce, carrots or any kind of vegetable which has been standing a day or so and are not quite fresh in a large pan of fresh water in the open air for several hours and you will be surprised how hard and crisp they will become.

Whipped cream added to mayonnaise is quite a delicious improvement to the ingredients of any salad.

Hamburg Steak Pot Roast

Mrs. W. Scott, 2315 Merced Street, Fresno

Take 20 cents' worth of hamburger steak, or chopped beef. Soak a slice of bread about two inches thick in cold water; then squeeze out all the water; add it to the meat; then grate one onion, add salt and pepper, and if you like olives add half a cup of the pickled olives; mix this all together with your hands and make into a ball; have a hot fire in pot, put in the meat and brown it on all sides; then add a little water, a sliced onion and a sliced carrot, and simmer slowly for 20 minutes; then thicken the gravy a little. This will make enough for six people. It is nice sliced cold.

Old Fashioned Sponge Cake

Mrs. B. C. Hatch, Merced, Cal.

Beat the yolks and whites of six fresh eggs together with sugar, six three measuring cupsful of sugar. Mix two teaspoonfuls of cream of tartar with two cupsful of flour, beat this together with the eggs and sugar, two minutes. Next dissolve one teaspoonful of baking soda in one cup of cold water, pour it in with the other ingredients and beat for 30 minutes. Turn out carefully on a dish, bottom uppermost, and pour over or around it the following tomato sauce:

Eggless Gingerbread

Mrs. J. Carter, Alvarado, Cal.

One and a half cupfuls molasses, half cupful of melted shortening, one level teaspoonful of salt, one and a half cupfuls of flour, one teaspoonful ginger, half cupful of sugar, two minutes. Next dissolve one teaspoonful of baking soda in one cup of cold water, pour it in with the other ingredients and beat for 30 minutes. Turn out carefully on a dish, bottom uppermost, and pour over or around it the following tomato sauce:

Apple Jack

Mrs. M. Mennary, 315 Clipper Street, San Francisco

Mix into a batter one cup of sugar, two eggs, piece of butter the size of an egg, a scant cup of flour mixed with two teaspoonfuls of baking powder and three-fourths of a cup of milk. Line a deep baking pan with sliced tart apples, sprinkle evenly with sugar and two tablespoonfuls of water. Pour the batter over and bake for 30 minutes in a moderate oven. Serve with cream.

Chicken a la Mode

Miss M. L. Grandt, Valley Ford, Sonoma County

Pick and draw a fine, young chicken; wash and wipe dry and season with salt and pepper. Make a nice pastry, roll out an inch thick; wrap the chicken in it, tie in a cloth, and boil an hour or two, according to the tenderness of the fowl. Make a dressing of one table spoonful of flour, one of butter and sufficient boiling water to make a smooth paste. Place the chicken on a dish and pour the dressing over it. Garnish with parsley or celery leaves and a hard boiled egg cut in slices.

Orange Marmalade

Box 37, Salliana

Five oranges and one lemon sliced thin, then weigh and to each pound add three pints of water. Set aside for 24 hours, then boil 45 minutes. Set aside for another 24 hours, then weigh and to each pound add one pound of sugar and the juice of one lemon. Boil briskly 45 minutes, skim and when cool pour into glasses.

Baked Steak

Mrs. Joe Joseph, 600 Lyon Street, San Francisco

Buy a T bone porterhouse steak, 1 1/2 inches thick. Render some butter in roasting pan; lay steak in; season highly with pepper, salt, paprika. Cover top of steak with finely chopped onions, parsley, tomato catsup, a few slices of lemon and bits of butter. Bake in very hot oven from 15 to 30 minutes, according to thickness and whether you like it medium or well done. Remove from pan and serve on hot platter.

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Fruit Cake

T. L. L. Box 323, Lompoc

Two and a half pounds flour, one pound butter, one and a half pounds sugar, 10 eggs, three pounds raisins, three pounds currants, one and a half pounds citron, one pound orange peel, one cup syrup, one cup brandy, one cup wine or coffee, one pound blanched almonds, one teaspoon cloves three teaspoons cinnamon, one grated nutmeg, one tablespoon vanilla, one teaspoon soda. Bake four or five hours.

Celery Apple Salad

Mrs. H. L. Clark, 904 1/2 Main Street, Woodland

Mix half tablespoonful flour, half teaspoonful mustard, one saltspoonful salt, three-fourths tablespoonful sugar, one egg slightly beaten, one and a half teaspoonful oil, one cup milk, one cup cream, one cup sugar, one cup butter, one cup sour or buttermilk, four eggs, two cups raisins, one cup currants, one tart apple and English walnuts shaved fine; garnish with celery tips.

Eggs a la Golden Rod

May Looney, 88 Sanchez Street, San Francisco

Separate yolks and whites of hard cooked eggs, make one cup of white cream in the center for to accommodate eggs finely, mix them with sauce, pour them on a hot platter, rub the yolks through a strainer over the top; garnish with a sprig of buttered toast.

Some Valuable Suggestions

Mrs. O. H. Paulson, Box 112, Ely, Nev.

To fine substitute for the expensive rubber baby tubs for infants may be made from a yard of rubber sheeting and a clothes basket. Saw off the handles from the center for to accommodate the size of the infant. In this improvised tub the smallest infant may be laid with no danger of slipping. The price of the regular tub of this kind is \$7 and upward, and no home is complete without a rubber sheet for bed protection in case of sickness.

What to Serve

Mrs. Mary F. Heiden, Care Mrs. Hungerford, 3048 College Avenue, Berkeley

Celery sauce with quail. Walnut catsup with venison. Mint sauce with roast lamb. Apple sauce with roast chicken. Cream sauce with sweetbreads. French dressing with sardines. Orange salad with roast chicken. Sauce piquant with baked shad. Apple sauce with pork croquettes. Cream sauce with oysters. Tomato catsup with pork sausage. Cucumber catsup with corned beef. Melted butter sauce with mackerel. Cream sauce with oysters. Maitre d'hotel sauce with oysters. Celery and onion with roast duck. Olives stuffed with peppers with fish balls. Olives stuffed with cheese with cold tongue. Cream gravy and strawberry preserves with fried chicken. White sauce, hard boiled eggs, parsley with salmon.

Stewed Pudding

Mrs. E. E. Bozeman, 201 East Mineral King Avenue, Visalia

Four tablespoonfuls butter, half cup milk, half cup molasses, one egg, one cup sugar, one cup flour, one cup raisins cut in pieces, one and a half cups sraham flour, half teaspoon soda, one saltspoonful salt, one cup currants, one cup raisins, one cup sugar, dry ingredients sifted, then raisins. Put in buttered molds, cover steam traps and a half hour. Serve with vanilla sauce. Dates or figs may be used instead of raisins.

Left Over Meats

Miss Sadie Meyer, 288 Ninth Street, San Francisco

Filled Meat Dumplings—Make a noodle dough; sift one cup flour; mix one egg and a tablespoonful of water, half a teaspoonful of salt; work into a ball until dry enough to roll thin; let this stand half an hour to dry; so you can cut it easily. Then cut in pieces two and a half inches square; take a teaspoonful of the meat mixture; put in each center of dough; fold the dough over and press the edges down so it is firmly closed in the shape of a square pail. Then boil half 5 minutes in salted water.

Liver Sausage Loaf, German Style

Mrs. William Ladlee, R. F. D. No. 1, Box 50, Sonoma

Take three pounds of veal, two pounds of liver and one pound of fat salt pork. Cook veal till tender in two quarts of water. When done strain liquor, put back in pot, but do not let