

Hospitality in the Home



Informal Supper by the Fireplace

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Hospitality in the Home

Bear welcome in your eye, your hand, your tongue.—*Shakespeare.*



ANY a woman with a real spirit of friendliness and hospitality is prevented from expressing that spirit to her friends because she fears that she may not do things in a manner meeting the approval of those whom she entertains, or because she fears she may find the effort too burdensome. She may not realize that her spirit of hospitality is the most charming and satisfying thing that appreciative guests experience when they accept her invitations. For the comfort of all concerned, guests hope that the physical effort necessary for their entertainment will not be over-burdensome. Fortunately, the whole trend of present-day entertaining is such as to eliminate undue labor and worry for the hostess, in order that the hostess and guests may enjoy each other.

Entertaining cannot be done without effort. It takes time to prepare food. Furthermore, dishes, silver, and linen must present a clean and inviting appearance. Plan as one will to entertain as simply and as easily as possible, the total labor involved is considerable, but the total satisfaction derived is usually worth the effort.

Since many forms of entertainment in the home involve the serving of food, it may be well to consider first the setting of the table and the serving of guests.

Table Setting

LINENS

The type of table linen selected depends partly upon its use, but personal preference, ease, size of table, and size of living quarters are also determining factors. A cloth which completely covers the table is usually given a preference for dinner. This does not, however, for some occasions, exclude the various sets of place doilies and runners which serve as individual tablecloths and which are both attractive and economical, especially if the laundry problem is considered. More and more, a tendency toward simplification of table linen exists. If doilies or runners are used, nothing needs to be sacrificed in the manner of attractiveness, and much may be saved in labor and comfort.

If a linen tablecloth is used, a silence cloth is needed under it. The silence cloth permits the linen cloth to lie more smoothly and decreases the noise when dishes and silver are handled. A silence cloth may also protect the table.

The laundering process influences the placing and proper use of tablecloths and napkins. The fewer the folds and creases and the more lightly the necessary creases are ironed, the more smoothly a tablecloth will lie upon the table. A fold is placed lengthwise in the center of the cloth. Two additional lengthwise folds may be necessary if storage space is limited. End to end folding should be done only to permit the folded cloth to fit into available storage space. Do not press in crosswise folds unless they are necessary.

Napkins should be ironed so that the open edges are on the outside of the fold. Dinner napkins are usually folded to form a square, while smaller luncheon napkins may be folded rectangular in shape. If the napkins are very small, they are usually folded only twice to form a square.

In placing the tablecloth upon the table, the center crease is placed lengthwise in the center of the table. The cloth should be of such length that the ends hang no longer or shorter than the sides of the cloth. Usually 10 to 12 inches is desirable. No extra doily is needed for the floral centerpiece or for relish dishes, as the tablecloth serves as a base for all dishes placed on it. In placing each napkin, one open edge is placed parallel with the edge of the table and the other parallel with the forks. The napkin is placed at the left

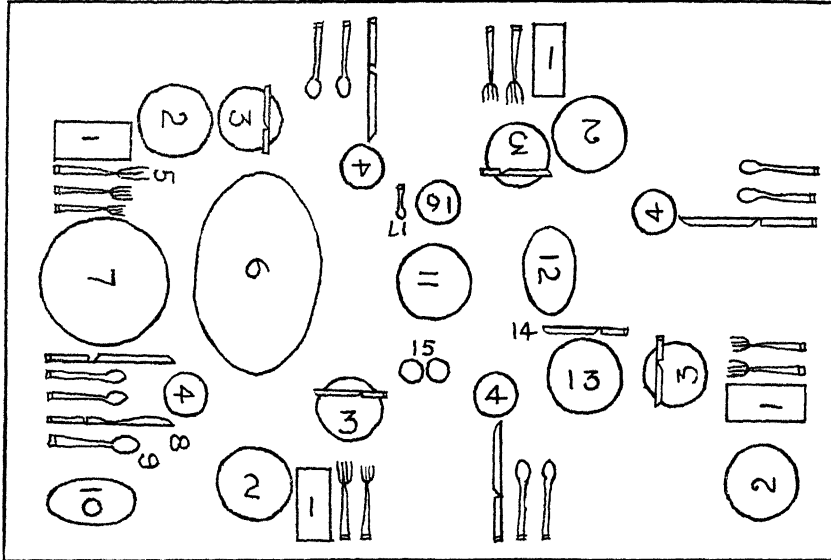


FIG. 1.—THE TABLE SET FOR DINNER

- | | | | |
|----------------------|-------------------|-----------------|--------------------|
| 1 Napkin | 6 Serving platter | 10 Serving dish | 14 Butter knife |
| 2 Salad | 7 Plates | 11. Centerpiece | 15 Salt and pepper |
| 3 Bread butter plate | 8 Serving knife | 12 Bread plate | 16 Jam or jelly |
| 4 Water glass | 9 Serving spoon | 13 Butter plate | 17 Serving spoon |
| 5 Serving fork | | | |

of the fork with the open corner nearest the person for whom the napkin is intended.

Place doilies are usually rectangular in shape and are large enough to hold the silver, glassware, and dishes for one person. Napkins for doily sets are usually smaller than dinner napkins, although some are large enough for dinner use. Whether folded rectangular or square in shape, the open edges are placed as for the dinner napkin. When doily sets or runners are used an extra doily or runner is placed in center of the table for the floral piece.

In place of a linen cloth or doilies, runners which extend the length of the table may be used. They are placed along the edge of the table for the individual dishes and silver. Rectangular doilies fill in the ends and make a

continuous cloth around the edge of the table. An extra doily for a floral piece is placed between the long runners.

For serving lunch, doilies, runners, or luncheon cloths may be used. The cloth is square or rectangular in shape, depending upon the shape of the table, and should cover the table. It may or may not hang over the edge of the table. Square cloths are placed on the table with edges parallel with edges of the table.

Breakfast linens are similar to lunch linens but may be more colorful.

Linens for refreshments at small tables following games, or at the end of an afternoon or evening party are usually small square cloths, slightly larger than the table. Napkins are usually 10 or 12 inches square.

Linens for tray service consist of a doily to cover the tray and a luncheon sized napkin.



Fig. 2.—The table set with doilies for lunch or supper.

THE COVER

The “cover” includes linen, silver, glassware, and china for one person. A space of 20 inches is about the least which can comfortably be used, and 24 inches or more is better. Covers should be carefully spaced for symmetry and compactly set so that each space shows clearly where it begins and ends. The depth of the cover is approximately 15 inches.

Silver.—The silver at each cover is placed so that the ends of handles are about 1 inch from the edge of the table. The knife is placed next the plate at the right, with the cutting edge turned toward the plate.

Spoons are placed at the right of the knife and are arranged in order of their use. The first spoon to be used is placed farthest to the right.

The fork is placed at the left with tines up. If more forks are needed they are usually arranged in order of their use; this means that the fork to

be used first would be farthest from the plate. The fork for the main course may be placed next the plate, and other forks in order of their use as suggested above.

If no knife is needed, one of two arrangements of silver may be used. Forks and spoons may be placed at the right, since both will be used in the right hand. The forks are placed nearest the plate in order of their use, and the spoons are placed at the right of the forks. In the second possible arrangement, forks are placed at the left in order of their use and spoons at the right in order of their use. As suggested above, the first piece of silver to be used is farthest from the plate.

The bread and butter knife, if included at each cover, is usually placed upon the bread and butter plate parallel to the edge of table and with the

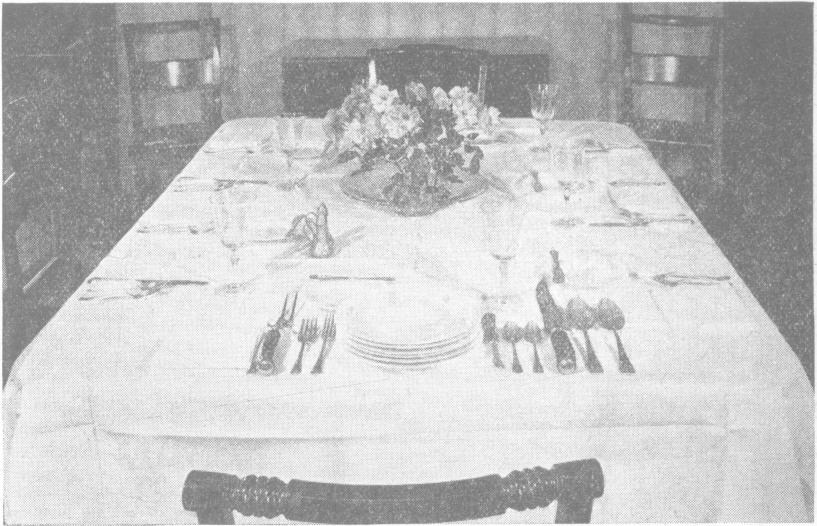


Fig. 3.—The table set for dinner showing arrangement of host's silver.

handle toward the right and the spreading edge turned toward the center of the plate.

Serving silver is placed at the host's cover for the foods which he serves (see Fig. 3). If the hostess serves any food, the necessary silver must be put at her place.

The carving knife may be placed at the right of the platter with cutting edge toward the platter, and the serving fork at the left of the platter with tines up. Serving spoons are placed at the right of the carving knife.

Another approved position for serving silver is to have the knife and spoons placed at the right of the host's individual silver and the serving fork at the left of the host's forks. Such an arrangement, however, tends to put vegetable dishes too far away from the host for convenience and safety in serving.

The relish or jelly server is placed at right angles to the edge of the table in a straight line beside the dish for which it is intended, and both are placed near someone who can pass the food when asked to do so by the hostess.

Glassware and China.—The water glass is placed at the tip of the knife, with the left edge of the glass on a line with the cutting edge of the knife.

The bread and butter plate, if used, is placed at the tip of the fork and may be shifted slightly to right or left, depending upon the position of the salad plate and the size of the napkin.

When salad is served with the main course, it may be placed at the left and below the bread and butter plate, or it may be placed at the right of the plate if no beverage other than water is to be served with the main course.

When milk is served the milk glass is placed to the right of the water glass and a little nearer the edge of the table than the water glass. When iced tea is served the glass is placed in the same position as that suggested for the milk glass. Iced tea glasses require a plate under them in order to provide a place for the stirring spoon to rest after it has been used.

Centerpieces.—Flowers, leaves, fruits, or small decorative plants add greatly to the attractiveness of the table. Simple and inexpensive pieces are the most effective. It is possible, with thought and planning, to frequently have an attractive centerpiece. On the family table the floral arrangements should be low enough so that they do not obstruct the view across the table.

Salts and Peppers.—If individual salt and pepper sets are used they are placed directly in front of each cover. One set can serve for two people, in which case it is placed between the two covers about on a line with the water glasses. If fewer sets are provided, they may be placed as conveniently as possible.

Chairs are placed with the front edge on a line with the edge of the table. This placement enables guests to seat themselves with little or no moving of chairs. It also avoids breaking the line of the hanging tablecloth.

Buffet Meals



THE term "buffet" is applied to meals in which food is arranged on the buffet or the dining table ready for guests to serve themselves. The present trend is toward a very wide use of this manner of serving. Its attractiveness and the ease with which the hostess may serve either a small or a large group, commend it to the busy homemaker who likes to entertain her friends frequently. Buffet service may be used for dinner, luncheon, or supper, or for refreshments following a party.

The table should be attractively set and arranged conveniently for the guests. A simple convenient arrangement of items is as follows: serving plate, food, silver, and napkin. The guest may serve himself entirely, or the hostess may plan to have someone serve the main course and the beverage.

Tables where guests may be seated after serving themselves provide the most comfortable arrangement for the eating of food. Trays with doilies to fit are a convenience when guests are to be seated but are not to be at tables. Trays are not needed when tables are provided.

Second servings are made possible by asking guests to go back to the buffet table, or the hostess may pass or ask someone to assist her in passing foods.

After the main course, the buffet table may be cleared and the dessert with its silver placed ready for guests to serve themselves, or guests may be served dessert at their tables by the hostess and her assistants. If guests go back to the buffet table for the second course of food, either extra table space must be provided for soiled dishes from the main course, or soiled dishes must be removed from each individual place before guests are asked to go to the table for the dessert. The dessert may be served at a separate table if the crowd is large and continuous service is desired.

A variation of the buffet meal consists of placing foods on kitchen tables and work spaces and allowing guests to go directly to kitchen for their food. This manner of serving a buffet meal is extremely informal, but can provide a jolly occasion if the group is made up of intimate friends. The kitchen must, of course, be made as immaculate and attractive as possible by having all soiled dishes washed and everything in order. People fortunate enough to possess an unusually lovely kitchen can well make use of this easy manner of serving. The desire to use the kitchen for serving purposes may provide an incentive to beautify the room in an inexpensive but effective manner.

SETTING THE BUFFET TABLE

A tablecloth which covers the table is usually more convenient than doilies or runners, because with a cloth there is more space for the placing of dishes and silver. An attractive centerpiece of flowers, leaves, or fruits furnishes the center of interest. Since people will not be seated at the buffet table, the matter of height of centerpiece is not so important as at the family table, but a graceful arrangement in a low bowl rather than a tall vase usually presents a more attractive appearance.

Candles also add to the attractiveness of the table. They are placed between centerpiece and ends of table, usually somewhat nearer the centerpiece, although placement depends on the number of candles used. Sometimes they are placed toward the corners of the table.

Arrangement of food, dishes, and silver depends on the menu and on the plan of serving the main course. The main course only may be served from the buffet table, or the main course and beverage may be served at the same time.

If both main course and dessert course are to be served at the buffet table, the table is cleared after the main course and the dessert or dessert and beverage arranged in convenient manner.

For the main course, the stack of plates is usually placed at one end of the table near the main course for which the plates are intended. The serving silver is placed beside the dish of food. If only a spoon is needed it is placed on the right of the food dish. If both spoon and fork are needed, the fork may be placed at the left and the spoon at the right of the dish of food. If the

hostess or an assisting friend serves the main course, she is usually seated at the end of the table. Otherwise the guest may stand at the table and serve himself.

Other foods such as salads, potatoes, buttered rolls or sandwiches, and relishes are arranged around the table. Serving spoons or forks should be placed beside the dishes of food wherever needed.

The beverage, if to be served with the main course, is placed at the other end of the table with cups, or cups and saucers, provided ready for guests to serve themselves or to be served. Accompaniments for the beverage, such as cream and sugar, are next in order. If preferred, the coffee service may be on the buffet or service table.



Fig. 4.—The buffet table set ready to serve the first course. Service for the second course is conveniently arranged on the buffet.

Silver, napkins, and water glasses are arranged last in order. Guests will probably not be able to carry both the glass of water and the other beverage unless the latter is placed upon the plate with the food. This complication may be avoided by having someone serve water to the guests after they have been seated, and by serving coffee with the dessert.

In serving the dessert course, plates are placed next the dessert, and serving silver is provided. Cakes or cookies, and accessories such as nuts or candies come next in order, and the beverage, if served with the dessert course, is arranged at the end of the table opposite the dessert service. Cream, sugar and silver for the dessert are placed where the guest can serve himself after receiving his beverage.

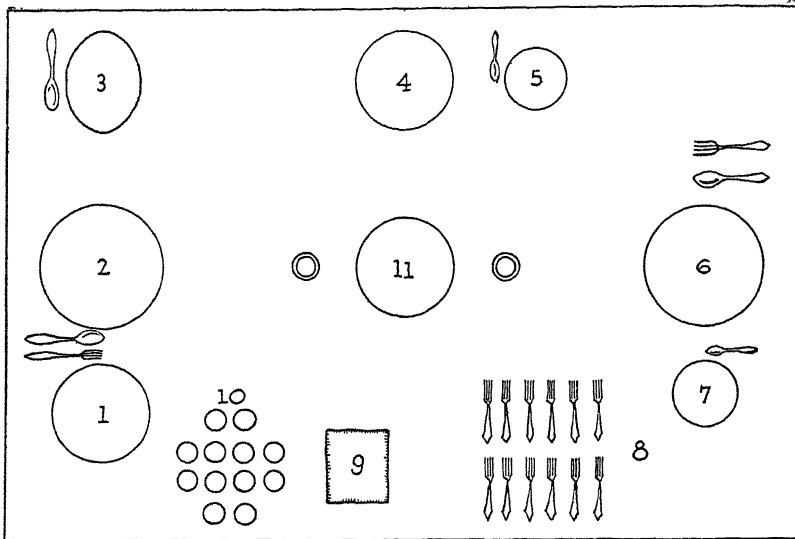


TABLE SETTING — FIRST COURSE — BUFFET LUNCHEON

- | | | |
|------------------------------------|-----------------------|----------------------|
| 1 Plates | 4 Bread or Rolls | 8 Forks |
| 2 Platter for Meat or Covered Dish | 5 Preserves or Relish | 9. Napkins |
| 3 Vegetable | 6 Salad | 10. Water Glasses |
| | 7 Salad Dressing | 11 Center Decoration |

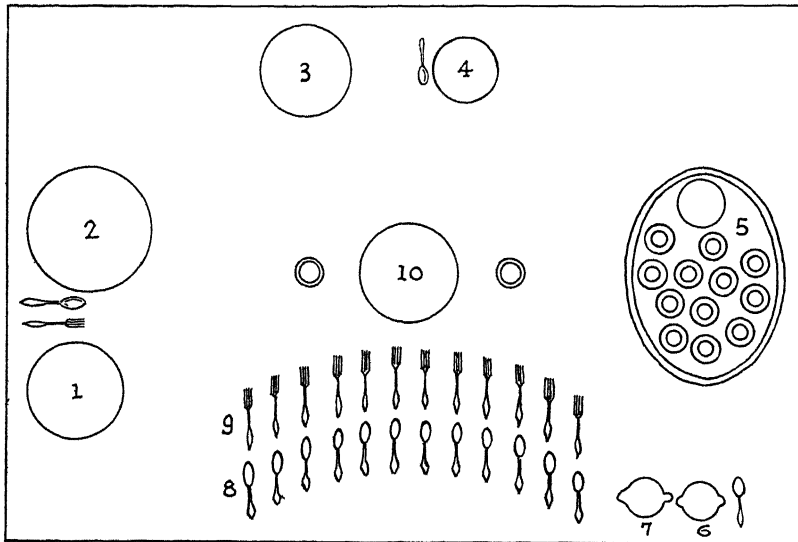


TABLE SETTING — SECOND COURSE — BUFFET LUNCHEON

- | | | |
|--------------------|-------------------|----------------------|
| 1. Plates | 4 Nuts or Candies | 8 Teaspoons |
| 2 Dessert | 5 Coffee Service | 9. Forks |
| 3 Cakes or Cookies | 6 Sugar | 10 Center Decoration |
| | 7. Cream | |

Fig. 5.—Buffet luncheon settings.

HOW TO SIMPLIFY THE MEAL PREPARATION AND SERVICE

The buffet meal should be such that it can be easily served and eaten. The menu should be limited to the main course and dessert. Juicy foods should be avoided; also foods requiring a knife. Meats that hold their form well when sliced and can be eaten with a fork, casserole dishes, salads, and foods arranged in individual servings are all easy to manipulate and are therefore desirable for buffet service. Buttered rolls or sandwiches are usually served.

It is desirable also that the menu permit early preparation of food. Some foods which are easily prepared ahead of time are pressed meats; meat loaves which are to be served cold; molded desserts or salads; meats, fruits, and vegetables for other types of salads or main dishes; cakes; salad dressings; breads other than hot breads; patty shells; and cold beverages. Some casserole dishes may be prepared several hours ahead of the time when they need to be placed in the oven. In all food preparation it is well to avoid too many last-minute preparations, but this is particularly true when guests are expected, and it is necessary for the hostess to be fresh and rested and to have her house in order. She will be less tired if she plans for assistance in serving.

The "make-your-own" buffet meal is a development which, even more than the buffet services previously described, frees the hostess for the enjoyment of her guests. It is extremely informal, but is enjoyable for guests and easy for the hostess. For example, it requires less time and effort to provide food for the making of sandwiches than to make them. Salad materials may be prepared ready for making into salads, and the guests may make their own. This form of buffet service is better adapted to the "snack" or light supper than to the more substantial meal, although if well planned, a fairly substantial luncheon or supper can be served in this manner.

The hostess may go so far as to provide toaster, chafing dishes, and raw materials to be made into cooked dishes. Groups may be formed to prepare different dishes, thus giving guests some choice as to the food which will be cooked or prepared. For this type of meal, recipes are provided and trays set up with all ingredients and equipment necessary. Probably not more than three or four groups, each composed of four or five people, can be entertained in this manner in the average home. Menus must be simple and easily prepared, especially if people are inexperienced in cooking. The hostess must give careful thought to the preliminary work so as to avoid confusion and to make the work easy for the guests.

Three simple menus which could be prepared buffet style by the guests are given below:

1. Toasted cheese sandwiches, fruit salad, cocoa.
2. Creamed shrimp on toast, lettuce salad with French dressing, tea or coffee.
3. Club sandwiches (toast, sliced chicken, crisp bacon, lettuce, tomato and mayonnaise), tea or coffee.

The hostess may provide a dessert for all and she may make and serve one beverage to the whole group instead of having groups make their own beverages,

Tray Service

IN THE discussion of buffet meals, mention was made of the use of individual trays as one means of helping guests in holding food on their laps when tables are not available. Some people object to the use of the individual tray because they think it suggests cafeteria service. Trays are very convenient and comfortable to use, however, and can be made attractive enough so that they do not suggest cafeteria service.

They are more comfortably handled if light in weight, and may add a festive touch to the occasion if colorful and attractive in appearance. When used for buffet service, trays may be equipped with doilies before placing them on the table. Doilies help to make tray service attractive and desirable.

Individual trays may also be used by the hostess for serving meals or refreshments other than buffet meals. Under such circumstances each tray is set up in the kitchen. On the doily which covers the tray are placed the silver napkin, and plate with its food. A flower or clever favor placed on the tray adds interest.

Beverages may be placed on each tray in the kitchen, but since there is some danger of spilling liquids while passing trays, water or other beverage may be passed after all are served. The tray furnishes a convenient place to put the drink. A saucer is unnecessary, but may be used if space permits.

Attention should be paid to appearance of food. Attractive preparation and arrangement go far toward making this type of service desirable. Foods which are easily eaten with a fork are preferable to foods requiring knife and fork. It is desirable to have breads and rolls buttered as for buffet serving.

After the main course, the hostess or her assistants may remove plates and place dessert on the trays. If large numbers of guests are being served, desserts may be brought in on a tray, with another person assisting in placing them. Additional beverage may be served to those who wish it.

SUGGESTED MENUS FOR TRAY SERVICE

First Course

Scalloped Chicken in Ramekins *or*
Creamed Chicken in Patty Shells
Buttered Peas
Stuffed Tomato Salad
Hot Buttered Rolls
Coffee

Dessert

Pineapple Milk Sherbet
Frosted Chocolate Cup Cakes

Jellied Veal
Stuffed Baked Potato
Head Lettuce, 1000-Island Dressing
Buttered Bran Muffins
Coffee

Strawberry Shortcake

Ham Timbales
Fresh Fruit Salad
Olives
Whole Wheat Bread Sandwiches
Coffee

Vanilla Ice Cream
Caramel Sauce

Sunday Night Suppers

When friends are at your hearthside met,
Sweet courtesy has done its most
If you have made each guest forget
That he himself is not the host.—*Aldrich.*



ONE of the most delightful and easily varied forms of entertaining in the home is the Sunday night supper. When guests are invited for Sunday night, the family's meal at noon can be a simple, easily prepared one which will supplement the menu planned for night.

The size of the group and the type of menu planned will probably determine the method to be used in serving the meal. Buffet service is attractive and easy for all concerned. Tray service in which the hostess sets up individual trays in the kitchen is also a convenient and attractive method of serving the Sunday night supper. Either buffet or tray service is desirable for large groups.

If the group is small, the table may be set and guests served at the table, but even in this service considerable variation is possible. Platters and dishes of food may be provided and guests may make their own salads, sandwiches, and desserts at the table, or the meal may be fully prepared and placed on the table to be served by the host in the usual manner.

The waffle supper is ideal for Sunday night hospitality, and several persons at the table may have a part in the serving of the meal. If waffles are to be cooked at the table, an electric waffle iron is necessary. The hostess cooks the waffles, and the host or a guest may be asked to place bacon or sausage on the plate, and another may be asked to pour the coffee. Maple sirup and jam or preserves may be on the table, and a delicious fresh fruit salad served to each guest as a "topper-off."

In serving the first few waffles, the hostess may separate each one along the division lines into fourths or halves in order to give portions to more than one person. As guests receive their plates they may be told by the hostess not to wait for all to be served. Waffles lose their crispness on standing, so should be eaten hot and fresh. If preferred, enough waffles may be baked to serve all at the table before passing any plates, in which case waffles are kept as hot as possible in a folded napkin. Choice of method will depend partly, no doubt, on how well acquainted the members of the group are.

It is difficult for the hostess to cook and serve waffles, and at the same time serve another food on the plate. Furthermore, the amount of room required for the waffle service is such that little space remains at the hostess' end of the table for other food dishes and serving silver. As the hostess passes plates they go first to the host to have bacon or sausage placed on them. The host will then pass the first plates on to the right, serving all guests in order on that side of the table. He then passes plates to those on his left. The hostess' own plate will have to be passed to the host to receive bacon or sausage, after which it is returned to her. The person who is serving coffee passes the cup of coffee after the guest has received his waffle plate.

Teas



HOSTESSES may serve afternoon tea informally in the living room from a tea car, a table, or a tray, or they may serve informally or formally from a tea table in the dining room. When tea is served in the living room, the group served is necessarily smaller than can be accommodated in the dining room.

SETTING THE TABLE

The tea cart or table may or may not be covered with a linen doily. Teapot, cups, and saucers are placed near the hostess for convenience in serving. Handles of cups are placed toward the hostess, and the handle of the teapot is in a position where it can be easily reached. The saucers are at the left where the hostess may pick them up one at a time with her left hand when the filled cup is ready to be placed on a saucer. The spoons may also be so placed that the hostess can reach them, in which case she places a spoon on the saucer when she serves the guest. If preferred, spoons may be placed on the side of the tea cart or table next the guest, with handles toward the guest. With this arrangement the guest takes a spoon when serving herself sugar, lemon, and sandwiches.

All foods are arranged on the side of the tea cart or table near the guest in order that the guest may conveniently help herself. Tea napkins are also placed on the side of the table near the guest. A large tray of attractive design may be equipped in the kitchen and carried into the living room, where it is placed on a table.

The setting of the larger tea table in the dining room gives the homemaker one of her best opportunities for the practice of artistic table decoration and for the use of some of her attractive table accessories. For serving tea in the home, elaborate table setting is in poor taste, but the use of one's most attractive linen, and one's best silver and dishes is justifiable and desirable. A cloth may cover the table, or runners along the table edge may provide a base for the placing of food and dishes. If runners or doilies are used, an extra runner or doily is placed in the center of the table to accommodate the floral piece.

Flower arrangements may, under some circumstances, be larger and somewhat higher than for the family dinner table. A low, spreading bowl, however, usually makes possible a more attractive floral arrangement than high flower containers of small diameter. Candlesticks with candles may be placed between the floral piece and the ends of the table or toward the corners of the table. Usually two or four candles are sufficient. If candles are used, it is desirable to darken the room and light the candles. A tea service, including teapots, plates, and cups, may be at each end of the table if only tea, sandwiches, and cakes are being served, and if the group to be served is large enough to require the services of two people to pour; or tea may be served from one end of the table and some other food such as an ice served from the other end. Two beverages are sometimes served, tea at one end of the

table and coffee or cocoa at the other. Both hot and cold beverages may be served. As guests are served they may be asked if they have a preference, and if so, they are directed to the place where the preferred beverage is being served.

Tea cups and plates are placed conveniently beside the person who does the pouring, the cup handles being turned so that the cups may be easily picked up. Only a few cups and plates are placed at one time, which means that someone must be assigned to assist in supplying more dishes and silver as needed. It is important to carry cups by their handles instead of allowing the fingers to touch the drinking surface. Teapots and food dishes must be re-filled or replaced with full ones as they are emptied.



Fig. 6.—The table set for afternoon tea service. Additional tea cups are placed conveniently on a side table or on the buffet.

Accessories such as cream, lemon, and sugar, for tea or coffee are usually placed near the beverage service. Plates of sandwiches, cakes, or cookies, and small dishes of candies or nuts are arranged next in order along the sides of the table.

Spoons or forks are laid upon the tablecloth in straight, orderly arrangement. There is no fixed position for the silver, but both serving and individual silver are generally placed near the food or beverage with which they are to be used.

Napkins are also placed in a convenient position near the ends of the table.

FOODS SUITABLE FOR TEA

It must be remembered that dainty rather than filling food is desired for afternoon tea. If served late in the afternoon, a more substantial menu may be provided, but in general it is better to hold to small dainty bits which serve merely as accompaniments for tea.

Common mistakes in planning foods for the tea table consist of providing too many sweet foods or of loading the tea table with too many kinds of food. A beverage with cookies or sandwiches is adequate. A beverage with dessert and cookies would give a more substantial menu. Some suggestions as to beverages and desserts are as follows:

Hot Beverages.—Tea, coffee, cocoa, or chocolate. Two beverages may be served if desired—tea from one end of the table and cocoa or coffee from the other.

Cold Beverages.—Iced tea, iced coffee, fruit punches, iced chocolate. In warm weather an iced beverage and a hot beverage may be served.

Frozen Desserts.—Ices, sherbets, ice creams. Frozen desserts may be served from a bowl or platter into sherbet glasses, which are then placed on the plate, or they may be served on tiny paper doilies, or individual molds or forms may be placed on a doily. Paper doilies will help to prevent melting of the frozen food. The doilies are arranged on a large plate or platter, with serving silver provided for the hostess to use in transferring them to the plates.

Sandwiches.—There is practically no limit to the possibilities for attractive and delicious sandwiches. Assorted sandwiches may be placed on one plate, or two or more plates each containing a single kind may be provided. Plates of sandwiches should not be filled too full. A single layer of sandwiches is sometimes placed on a doily which covers the sandwich plate or tray, but there is no objection to a double layer, provided the plate is not heaped too full for attractive appearance. Additional plates or trays of sandwiches should be ready in the kitchen to replace plates as they are emptied. Sandwiches held in reserve should be covered with a damp cloth to prevent them from drying out.

Cakes and Cookies.—One of the chief points to consider in preparing cakes for the tea table is that they should be dry enough to be easily handled without soiling the fingers. Small cakes may be frosted, but the frosting should not be soft or sticky. Individual cakes are preferable to sliced cakes, although some pound cakes or fruit cakes may be firm enough to hold their form when cut into bars or small squares. Various kinds of small cooky bars are delicious for teas, and practically all types of roll or drop cookies are suitable. Attractive appearance is one of the principal considerations.

Sweets and Nuts.—Small hard candies, fondant patties in suitable flavors and colors, bon bons, candied ginger, and various glazed or salted nuts are pleasing additions to the tea table.

Salads.—Salads are usually served only when more substantial refreshments are desired. They may be fruit, chicken, or fish salads with suitable wafers, toast forms, or sandwiches to accompany them. Individual salads in

lettuce cups are arranged upon a large plate, or platter, with service silver provided for transferring them to the plate.

Tea or Coffee Accompaniments.—Sugar and lemon or orange slices are usually provided for tea. Cream may also be on the table for those who may wish it.

Lemon is sliced about $\frac{1}{8}$ inch in thickness. The slices are then cut in half and may or may not have a whole clove stuck into each half. The half slices are then arranged in orderly fashion upon the lemon plate and a lemon fork placed beside the plate on the table. After using, the fork is left on the plate. Orange slices may be arranged in the same way, except that on account of the size of slices it is usually necessary to cut them into quarters or eighths.

For coffee, sugar and cream are provided. Loaf sugar is generally used; sugar tongs are placed beside the sugar bowl. After using, the tongs are left in the sugar bowl.

FORMAL AND INFORMAL TEA SERVICE

In informal service in the dining room, guests are asked to go into the dining room in groups of suitable size for the space. They are also asked to go on to the table to be served. At least the first comers are asked to go to the table and others will, of course, follow as they see what method of service is being used. After being served the beverage, guests help themselves to other foods and to napkins and silver. If chairs are provided, the guests then go to their seats, or if no chairs are provided, they stand around the room. As they finish eating, those assisting with the service relieve them of their dishes and napkins.

Upon entering the dining room where a formal type of tea service is being used, the guests may be asked to be seated or may remain standing. They are served by friends of the hostess, who are assisting with the tea service (or servants of the household), who go to the tea table to receive the plate. A spoon is placed on the plate by the person who is pouring tea. Those who are serving may place a napkin under the plate before the plate is handed to the guest. Other assistants follow with accessories and foods. If preferred, napkins may be passed before guests receive their plates. Spoons arranged on a tray may also be passed before guests receive their plates. The former method is a bit easier, however, and tends to avoid the confusion which results from passing too many times. When guests have finished they are relieved of their plates and napkins, both being taken at the same time.

The hostess, in pouring tea informally in the living room, may ask guests to come to the table to be served and to help themselves to other food. In serving the guest she may say, "Mrs. Brown, may I give you some tea?" As the guest receives her cup, the hostess may then add, "And will you help yourself to sugar, lemon, and sandwiches?" Turning to another guest, the hostess continues pouring tea until all are served. The hostess then serves herself and, leaving the tea table, joins her guests for a friendly chat. She may offer a second serving of tea later.

Suggestions for Making Party Sandwiches



ANDWICH BREAD for all except rolled sandwiches is more easily sliced if 24 hours old. For rolled sandwiches the bread should be very fresh. Fresh bread is difficult to slice very thin, but can more easily be rolled without cracking. Butter spreads more easily and in a thinner layer if creamed before spreading. Under some circumstances, a small amount of whipped cream added to the creamed butter improves the consistency. Buttering each slice prevents filling from soaking into the bread.

Knives for slicing bread should be very sharp, so that the bread slices can be cut less than $\frac{1}{4}$ inch in thickness.

Fillings should be moist enough to spread well and be palatable, but too moist a filling tends to drip from the sandwich.

Crusts are usually removed from the bread before making it into dainty sandwiches. Tea sandwiches are cut into attractive sizes and forms. It is well to remove crusts and shape sandwiches before spreading with butter or filling so that these trimmings may be used for bread crumbs and not wasted.

In cutting and shaping bread slices for making sandwiches, adjacent slices should be kept together and adjacent surfaces spread with butter and filling. This tends to prevent irregular looking sandwiches and the necessity for additional trimming.

Sandwiches, if made in large quantity, must be prepared ahead of time and kept in a cool place. They can be kept fresh by covering with paraffin paper or a cloth wrung as dry as possible out of hot water.



Fig. 7.—Making pin wheel or rolled sandwiches.

Fillings may be fruits, vegetables, cheese, eggs, or meat, poultry, fish. Foods for dainty sandwiches are usually finely chopped or ground in order to make a compact sandwich. The addition of grated carrot, minced parsley, green pepper, or pimiento gives color to vegetable sandwiches. Salad dressings and chopped pickles or olives are added for tart sandwiches. Fruit juices may be used to moisten fillings of dried fruits and nuts. Salad dressing is also desirable for moistening sandwich fillings, and prevents too sweet a taste when dried fruits are used.

Horseradish, sauces, French mustard, or onion juice may add a pleasing tang to cold meat sandwiches, but if used in tea sandwiches, they should be used sparingly.

Pinwheel sandwiches are made by slicing bread lengthwise of the loaf. After spreading on butter and filling, the bread is rolled by beginning at one end of the long slice. The bread should be rolled very firmly and the finished rolls wrapped in waxed paper. After being kept for an hour or two in a cold place slices $\frac{1}{4}$ inch in thickness are cut.

Rolled sandwiches made from a slice of fresh bread are often spread with ground or grated cheese. They may or may not be toasted. It is usually necessary to fasten rolled sandwiches with a toothpick.

Open-faced sandwiches may be attractively decorated. Since they are made from single bread slices they are more difficult for guests to handle than the firmer double sandwich.

Family Company Dinners

To do the honors of a table gracefully is one of the marks of a well-bred man.

—*Lord Chesterton in his letters to his son.*



FAMILY company dinners differ so little from ordinary family dinners, except for more careful menu planning and table setting, that they should involve few problems. Ease in entertaining is promoted by the regular practice of a systematic and pleasing form of family service. Guests are more comfortable when they can be made to feel that the whole household is not being upset for their entertainment.

But even when no guests are present more leisure and sociability, particularly at the evening meal, will do much for both the physical and mental welfare of the whole family. Personalities are developed and an atmosphere created which may carry over more than the family realizes to the times when company joins the family group.

Since the hostess must be free to meet her guests when they arrive she must plan her menu and her meal preparation to make last-minute freedom possible. Assistance on the part of some other member of the family is very helpful. If she alone is responsible for the food preparation she must later excuse herself to finish the last details and to place the food on the table.

The ideal type of menu permits some early preparation. Anything which can be done the day before will relieve pressure and effort on the day the dinner is given, and make possible a greater degree of enjoyment for both the hostess and her guests. A good manager always tries to avoid too many

last-minute preparations for the meal. When company comes, it is especially important to avoid hurry and confusion just before the meal is announced. It is wise to include dishes one can prepare well.

A general plan for the menu may include soup or fruit or fish cocktail, main course with or without salad, beverage, and dessert. The beverage may be served only with dessert, or it may be served with the main course and dessert. Fruit juice, tomato cocktail, fresh fruit, or fish cocktail may be used as the first course if desired. Soups for dinner are clear meat soups, which stimulate the appetite rather than highly nutritious soups such as cream soups.

The main course includes one meat, potatoes, and at least one other vegetable. For simplicity of service, the salad may accompany the main course, although there is no reason why the salad may not be served as a separate course if desired.

A relish and sweet are usually provided as accompaniments for the main course. A variety of relishes and sweets is unnecessary and undesirable.

The type of dessert served depends on the remainder of the menu. It is desirable to avoid repetition of the same type of food for different courses. It is also desirable to serve a lighter, more refreshing type of dessert following a heavy meal.

The table can be set and the flowers arranged. Also the filling of sugars and creamers, relish dishes, jam and jelly dishes, and any other food dishes which can satisfactorily be held without deterioration of the food.

When dinner is ready the hostess comes into the living room and announces that the meal is ready. She may say simply, "Dinner is served," "Will you come out to dinner?" "Dinner is ready," or "We are ready." If several guests are present, including both a woman and a man guest of honor, the host may lead the way to the dining room with the woman guest, or the most honored woman guest. The hostess will enter the dining room with the man guest of honor. If no place cards have been used (they are not needed except for a large party), the hostess seats her guests by telling them where to sit and never by pointing to places. All are seated from the left to their chairs and later rise from the left.

CARVING AND SERVING

A host is like a general; mishaps oft reveal his genius.—*Horace*.

The type of service which is easiest and satisfactory for most families is that in which the host carves the meat and serves the plates. With practice and speed of serving, the food is likely to reach each individual in a more nearly perfect state than with other forms of service. There is also the advantage that the hostess can be seated with family and guests, and will seldom be required to leave the table.

Since the majority of families have no help, waiting on the table between courses may be done by the hostess, or preferably by some other member of the family who has been trained.

If some food such as fruit or fish cocktail or soup precedes the main course, it may be on the table when the guests are seated. Care must be used

to be sure the soup is hot, or the cocktail cold, and the group ready to be seated before placing the food on the table.

When the first course is finished, the member of the family who is to wait on the table places her napkin on the left of her cover, rises from the left of her chair and removes the dishes. She first removes the wafer plate, if wafers accompanied the course. If the hostess herself is serving, she removes the wafer plate, then removes the soiled dish from the cover of the person on her right, continuing around the table to the right. She stands at the left of the person and with her left hand removes the dish, transferring it to her right hand. She proceeds to the next plate, removing the dish with her left hand, and goes to the kitchen with one service in each hand. If another member of the family is serving, she starts at the hostess' cover to remove the soiled dishes, and continues around the table to the right.

In serving later courses, if silver and dishes must be placed, the order is silver first, then dishes, then food. This applies in bringing in the main course. Serving silver is placed, then plates, then the platter with the meat, vegetable dishes, gravy dish, and bread plate. The platter is placed directly in front of the host's cover and the stack of plates between his knife and fork. The plates for hot food should be warmed before bringing them to the table.

In carving, enough meat is carved to serve all before starting to serve the plates. An individual portion of meat is then placed on the top plate, and vegetables are served from the vegetable dishes which have been placed to the right and left of the host's cover. For convenience and safety, the host's water glass and bread and butter plate may be set aside while he is serving.

An orderly method of serving plates, if practiced continuously in the family circle, can be used successfully when guests are present.

When the first plate is ready it is passed to the hostess. The second plate is passed to the host's left to the person on the right of the hostess, after which others on that side of the table are served in order. The person on the left of the hostess is next served and others on that side of the table in order. If guests are at the table the host should indicate for whom each plate is intended.

The above is an orderly and accepted method of serving, but honored guests may be served first if thought desirable.

The hostess takes the lead in starting to eat, and is responsible for the passing of bread, relishes, jams, or jellies. It is usually impossible for her to start all foods on the table. She may ask the person who can conveniently reach a food to serve himself and pass it. If there is any question about the use of a given food the hostess will set people at ease by serving herself first before passing the food, or by being specific in indicating what a food is in asking to have it passed. Food should always be passed to the right by the hostess or by any guest at the table who is asked to pass a food. This avoids the awkward situation of having foods reach one person from two directions.

After the main course, the one who is serving rises, removes the platter, all food dishes and hot dish pads, then starts removing soiled dishes from covers. Dishes should never be stacked in front of any person. Standing at the left of the person being served, the waitress lifts the plate and transfers it

to her right hand. If salad or vegetable has been served she next places the salad plate or vegetable dish noiselessly upon the dinner plate, picks up the bread and butter plate in her left hand, and goes to the kitchen. She continues in order around the table, removing all soiled dishes from one cover before going to the next. Any unused silver which belonged with the course just finished is next removed. Salt and peppers are also removed at this time.

The table is crumbed after the main course; a folded napkin and plate may be used for the purpose. Water glasses should remain in place on the table while being re-filled. A folded napkin should be held ready to catch the drip from the mouth of the pitcher.

The dessert silver may not be placed on the table at the beginning of the meal. If not, it is placed before bringing in the dessert. It may be carried on a



Fig. 8.—Coffee service placed at the hostess' end of the table.

small tray or a folded napkin. Dessert dishes, if served from the kitchen, are placed before guests from the left, using left hand, and following the order suggested on page 21.

Coffee or other beverage, if poured in the kitchen, is placed at the right of each person. If the hostess is to serve the beverage at the table, the cups, saucers, and beverage service are placed before her before the dessert is served. If the hostess is not serving desserts herself, she may start pouring the beverage while the dessert is being served. The person who is waiting on table will first serve the hostess her dessert, then serve others in order around the table to the right. By the time she is about ready to serve the host, the hostess may start pouring the beverage. The hostess passes the first cup to the right to the host, completes serving the side of the table at her right, then beginning with the person on the right of the host serves the other side. People at the table should have their dessert before receiving their beverage.

Outdoor Meals

LPEOPLE of foreign countries have appreciated the pleasure of eating in the open more than Americans have done in the past. Many American families, however, with roomy porches or attractive spots in the yard have always made use of them for family meals, and there is happily a growing tendency both among families and commercial food places to provide and use outdoor space for the serving of meals.

Climate and season of the year, of course, are factors which have influenced people in their desire to eat in the open, but all sections of the United States have seasons in which outdoor meals are possible. People living in the warmer sections of the country make use of outdoor space the year around.

The furnishing of a space to be used for meal service throughout the season is essential if that space is to be used regularly. If the porch is to be used, some less choice furniture regularly used indoors may be transferred to the porch, provided it can be protected against the weather. Old furniture which is not in use may be painted for the purpose.

Doilies or lunch cloths which are easily laundered may be used for all meals. In warm weather, when work should be made as easy as possible, the use of small pieces may prove to be a real labor saver. Under some circumstances where labor saving is the chief consideration, paper cloths and napkins may be used, or materials which may be washed off.

Family outdoor meals may include breakfast, lunch or supper, and dinner. Special menu planning is unnecessary. Practically all foods which may be served in the dining room may be carried outdoors. To be obliged to plan special meals would tend to discourage use of the out-of-doors.

In order to avoid too many steps for anyone, plates may be served in the kitchen and individual members of the family may take charge of their own plates. Father and the boys and girls may cooperate in carrying all food and dishes back and forth, using trays for convenience. Food for second servings may be kept hot in the kitchen and brought out later in serving dishes to be passed.

Desserts may be served in the same manner as the main course, each member of the family carrying his own soiled dishes back to the kitchen and taking his own dessert out. Some members of the family may be glad to do all the serving. Water, milk, and iced-beverage pitchers may be on the table or on a side table. The joy and informality of eating in the open may make of the warm season a real vacation for the whole family, and especially for the ones usually responsible for meals, if others share in the work more than they usually do.

PICNICS WITH MEALS PREPARED OUTDOORS

The picnic may be a family affair, or may be a cooperative arrangement with friends and neighbors, or a form of entertainment in which a family may provide the food and invite guests.

The picnic may be a one-meal or an all-day affair. Some all-day picnics are among the most enjoyable of outings. They may involve leaving home

early, cooking breakfast in the open, and spending the hours of the day not needed for food preparation in hiking or exploring, in lounging and reading, or in games. A late dinner can usually serve for both dinner and supper. Choice of a good site is very important. Safe water should be available, and plans must be made for any cooking which is to be done in the open. Part of the fun for most groups who go out for the day is in doing some of the cooking. In this way more interesting and palatable food can usually be provided than is possible with the majority of foods prepared entirely in advance. It is usually desirable to have vegetables washed and in the pans ready for cooking. Other vegetables or fruits for salads can be prepared ready for



Fig. 9.—A cool and attractive place to eat.

making into salads. Fruits for breakfast or for desserts may be washed and left whole or prepared and placed in jars.

Some method for keeping foods cold may be necessary. If highly perishable foods are taken it may be necessary to take ice along or to use vacuum food containers. Some spots have natural springs where food may be kept cold for hours. On the whole, the simpler the plans the better the fun.

Steaks, chops, ham, bacon, wieners, and hamburger patties are among the easiest of meats to cook outdoors. Some of these may be cooked over the coals, but some will require a pan on a gridiron. "Kabobs," which are 1-inch cubes of meat put alternately on a stick with onion slices, are roasted over the fire.

Potatoes and other vegetables may be cooked either by toasting in coals or by boiling in a saucepan over the fire.

With all the "makings" of salads prepared at home, one need not go without salad because it is a picnicking day. A greater variety of salads is possible than the average person thinks. Potato salad is an old standby. If it is used potatoes should not be used in any other form. Tomatoes and cucumbers may be chilled and made into salad at the picnic. Salad fruits or mixed vegetables may be prepared in similar manner ready for making into salad.

Sliced breads, buns, or sandwiches may provide the breadstuff. It is possible to bake hot breads, but special equipment and some skill are necessary. Toasting breads for breakfast is easily accomplished, and griddle cakes for breakfast in the open are a luxury. If desired, the dry ingredients for griddle cakes may be mixed at home ready to have the egg and milk added.

Desserts are usually best prepared at home and taken along unless fresh fruits are to serve as dessert.

Picnic or camp coffee is usually prepared by the so-called "boiled" method, but may be made with egg, which is among the best methods if the coffee is *not* allowed to boil. The coffee may be placed in a bag and the bag removed when the coffee is ready.

THE READY-PREPARED PICNIC

For those who prefer to take prepared foods to the picnic a word of caution may be given. One of the most frequent mistakes in planning the menu is that too much protein food (meats, cheese, eggs, and baked beans), and too much sweet food are provided, with too little in the way of fruits, vegetables, and milk.

Baked beans and macaroni and cheese are meat substitutes and should be treated as such. Ham or bacon with eggs, meat loaf or other meat is much more palatable served with fresh fruits and vegetables than with another protein dish such as baked beans, macaroni and cheese, cottage cheese, or eggs.

Hot casserole dishes such as scalloped potatoes, or ham and potatoes scalloped together, may be prepared at home and well wrapped with paper to keep them hot on the journey. Hot meat loaf, hot broiled ham, or hot fried chicken can also be kept hot by wrapping or packing in a vacuum box, but care should be practiced to avoid keeping meats at merely warm temperatures. They should be kept either hot or cold for safety.

Crisp foods such as lettuce, radishes, green onions, celery, raw carrot strips, and sections of raw cabbage are delicious additions to the picnic menu.

It is unnecessary and undesirable to have several desserts after a big meal, particularly such heavy desserts as pie and cake. Fresh fruits are often more satisfying than other types of desserts. A few further suggestions may be helpful as to choice of foods and ease of service:

1. Foods should be such as to stand transporting. Pies and cakes are best carried in the pans in which they are baked. Pies with meringues and cakes with soft frostings are not likely to be attractive at the end of a journey.

2. While some individuals prefer to use china and glass, the majority prefer paper dishes which may go into the fire after they are used. Paper

plates with compartments permit the use of some foods with sauces or salad dressings without marring flavor and appearance of adjacent foods. With care, one plate may suffice for all foods for one person. Water, milk, and fruit drinks may be served easily in any type of paper cup which may be set on a table, and some paper cups can even be used successfully for hot beverages. Cutlery requirements should be reduced to a minimum. Paper forks and spoons which are firm enough to last through the meal are now obtainable.

Cooperation of the whole group is one of the essentials for enjoyment of picnics. The type of person who expects to be waited upon and cooked for is often responsible for the failure of others to have a good time.

Refreshments for Afternoon and Evening Parties

REFRESHMENTS served at hours which come between meal times or at bedtime should be merely refreshing rather than filling. If the hostess prefers serving a heavier meal, it should be so planned that it comes approximately at meal time preceding or following an afternoon party, or preceding an evening party. The food then does not interfere to so great an extent with one's appetite for regular meals or with one's comfort in sleeping. It is a good rule to have the food at young children's parties served at meal time.

Between-meal refreshments may consist of one or two courses. Suggestions for refreshments consisting of one course are as follows: merely



Fig. 10.—Simple but attractive refreshments.

sandwiches with a beverage; a salad and sandwiches with a beverage; or a frozen dessert with cake or cookies, and if desired salted nuts, and a hot beverage.

A two-course evening meal may be served at the end of an afternoon party or before an evening party.

TWO-COURSE SUGGESTIONS

<i>Course I</i>	<i>Course II</i>
Chicken or Tuna Fish Salad Sandwiches	Frozen Dessert Cake or Cookies Coffee
—————	
Creamed Chicken in Patty Shell Pickles or Olives Hot Biscuits	Orange Ice Chocolate Cake Salted Nuts Coffee
—————	
Tomato Stuffed with Chicken or Shrimp Salad Hot Rolls	Frosted Layer Cake Coffee

For special parties the menu may be adapted to the occasion in color scheme, but palatability and attractiveness of appearance should not be sacrificed for special color.

Overnight and Week-End Entertaining

The Beauty of the House is Order,
The Blessing of the House is Contentment,
The Glory of the House is Hospitality
The Crown of the House is Godliness.

—An Old House Blessing.

ENTERTAINING guests overnight or for the week-end is a different matter from entertaining for a meal or for an afternoon or evening. Host and hostess and their guests all have responsibilities to meet and attitudes to develop which go far toward making the overnight or week-end party a success. Someone has said that a person who is set in his ways and is unable to adapt himself to the ways of others, must never visit overnight in another's home. Unselfishness or the gift of appearing unselfish is essential for the guest. While both host and hostess will exert every effort to adapt their home activities to the comfort and pleasure of guests, the fact remains that it is the responsibility of guests to conform to the habits of the family with whom they are visiting.

One of the essentials for the host and hostess is a capacity for making guests feel at home. For the guest, "feeling at home" is largely a matter not only of friendly welcome into another's home, but of careful, although not too obvious consideration by members of the household of the many small

but important details pertaining to the comfort of the guest. Provision for allowing the guest to do some things for himself will go far toward creating an atmosphere of informality and ease.

In extending overnight hospitality the hostess will do well to try putting herself in the guest's place.

A comfortable bed made up with fresh linen is a necessity. Some choice of weights of bed covers and of sizes of pillows will help to make the night comfortable for the guest. In some homes which are not heated throughout provision should be made, if possible, for a comfortable room temperature in cold weather. Good ventilation at all times of the year is important. Adequate bathing facilities, drinking glass, and drinking water should be

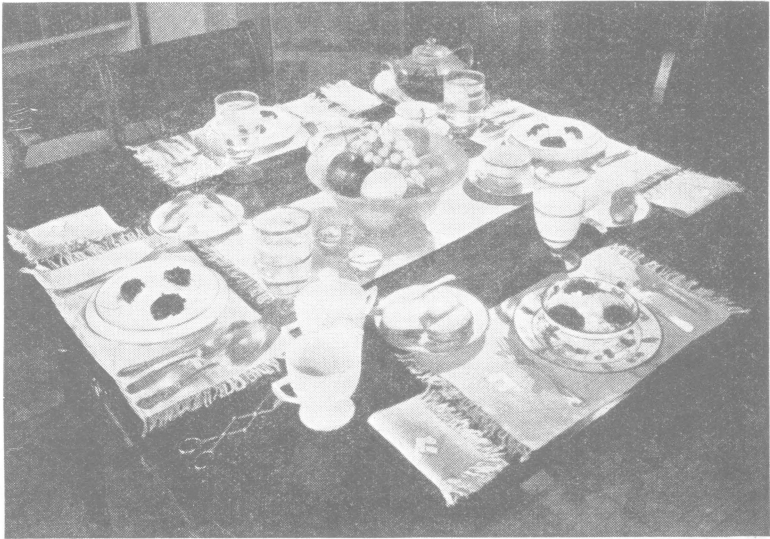


Fig. 11.—An attractive breakfast table.

provided. A comfortable chair, a good light for reading and some interesting material to read will help to make enjoyable the hours which the guest spends in his own room.

Writing materials and a comfortable place to write are also guest room essentials. Ink bottles should be filled with fresh ink and the pen should be inspected and equipped with a new point if necessary.

When guests retire for the night there should be some understanding about the breakfast hour. It is much more considerate of the guest and much easier on the hostess for the guest to be informed about the breakfast hour, than to leave him wondering at what time he had better rise in order to be ready to eat with the family. Rising earlier than is necessary, or over-sleeping to the extent of delaying the meal or forcing the hostess to provide a late breakfast, may be embarrassing and exasperating for both the guest and the hostess.

The hostess who plans to entertain a group of people for overnight or for the week-end will do well to select her group carefully. Many a house party has failed because of the presence of one person who did not fit with the group either in temperament or in interests.

The qualities which make a good host or hostess also make a good guest. Consideration on the part of the guest for others and the ability to adapt himself to the hours, food, and arrangements of the household are essential. No individual's regular habits are likely to be changed because he is spending a week-end in another's home, but the guest who is likely to be invited a second time is one who not only fits into the general scheme of things, but who does not cause extra work and worry by carelessness, lack of consideration, and disorder.

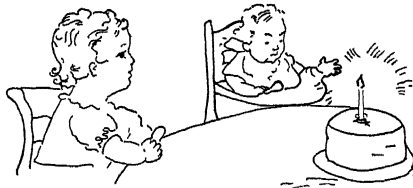
In homes where the hostess does all her routine work, house guests may assist in food preparation and house care. They should be very sure, however, that their attempt to help does not cause added work and confusion for the hostess. It is usually better to ask to be assigned work and to ask what method the hostess prefers in order that one's efforts may be definitely helpful.

To be invited back for other overnight and week-end affairs and to wish to go is indication that the members of the household and the guest have met their obligations well.

THE "THANK-YOU" NOTE

The final obligation of the guest is a thank-you note to the hostess. The note should be written the hostess promptly after the guest's departure, and should express simply and sincerely his appreciation of the hospitality extended. While the note usually follows overnight entertainment in the home, it may be sent to express appreciation for a dinner, a tea, or other form of entertainment which is planned as a special honor for the guest.

Family Anniversaries



A large part of the pleasure connected with a family party or celebration comes in the planning and preparation. This planning should include the younger members of the family as well as the older ones. Ability and thoughtfulness developed in even the youngest child increases

his job and importance in living. Real happiness in living is experienced in homes where the family take advantage of opportunities of working and playing together.

FAMILY BIRTHDAYS

Let us not miss celebrating the family birthdays. The plans need not be elaborate or expensive. Any well-planned family dinner or supper may, with a little special attention, become the birthday celebration. For the birth-

day dinner the dessert may be a cake decorated with candles or individual cakes with a candle on each. A seasonable decoration helps in making the occasion a special one. Flowers or foliage in season may furnish the festive decoration. Planning food especially liked by the person who has the birthday, or just using the best dishes, is quite likely to be appreciated by older as well as younger members of the family.

The nature of special plans made for a birthday anniversary, including the food served, will depend largely upon the age and particular likes of the



Fig. 12.—A birthday cake with candles will make a child's heart glad.

persons for whom the anniversary is planned. The grandparents or parents may wish to have a family reunion dinner with food suitable for all ages. The children or young people may wish to have a dinner or party for friends of their own age.

The birthday cake with its cheery candles is the outstanding feature for both old and young. The older members of the family and the younger children may prefer the angel food cake or sponge cake, while the others may prefer the richer butter cakes. The cake should be covered

with white or delicately tinted frosting, with candles to match. The candles may be put on a cake in tiny flower-shaped holders that can be bought for the purpose.

The majority of American men, women, and children enjoy frozen dessert with their cake. This may be the good homemade ice cream or sherbet served in an attractive dish or paper cup; or it may be commercial ice cream either in bulk or in the form of attractive molds, carrying out the color scheme and the theme of the party. Molds of flowers, fruits, vegetables, animals, birds, ships, automobiles, and other forms are available. These are more expensive, of course, than the bulk ice cream. When buying in bulk

one may buy bulk ice creams or sherbets in more than one flavor and combine them. The young people may enjoy a combination of vanilla ice cream and chocolate ice cream, vanilla ice cream and strawberry ice cream, vanilla ice cream and orange or pineapple sherbet. The addition of fruits or sauces to the frozen dessert also gives opportunity for a pleasing variety both in flavor and color.

Special decorations may follow a plan suitable to the month in which the birthday occurs, such as valentine decorations or a patriotic party for February, a May day party for May, or a Hallowe'en party for October. Such parties are discussed in this bulletin under the heading, "Entertaining Month by Month," pages 35 to 48. These parties are enjoyed by both the younger and older members of the family.

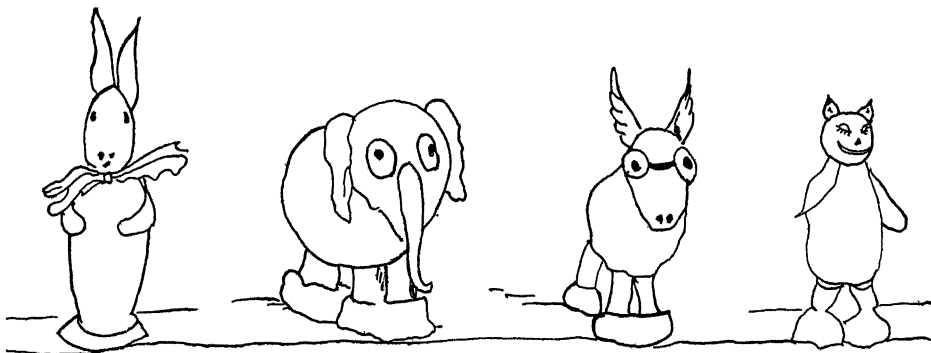
Some of the birthday dinners or luncheon parties which children enjoy are the Circus Party, the Pirates' or Treasure Hunt Party, the Popular Friends' Party.

The Circus Party.—The invitation may take the form of a paper cut and folded to represent a circus tent, an animal wagon, or a circus animal. The verse may be a simple original one such as:

The tiger and the bear will be
At home at half-past three
Come to my seventh birthday tea
And play with me.

Date Name

The refreshment table may be covered with a white crepe paper cloth, with clowns and circus balloons pictured on the border. The circus parade may take the form of animal souvenirs made of fruits and candies, one placed in front of each plate. Black cats may be made of raisins strung on wire or toothpicks. Elephants, pigs, and clowns may be made from gum drops. Elephants may also be made from small oranges. Turtles may be made from halves of English walnuts stuffed with a gum drop, a raisin, or currant added for the head, and cloves for feet and tail. Penguins may be made from dates or prunes, stuffed with fondant for the breast, a raisin for the head, and shelled almonds for the feet. Clever animals and clowns may also be made



from marshmallows. Features may be made by dipping a toothpick in melted chocolate. Animal heads and clown heads may be made of gum drops or marshmallows and tied in the top of cellophane bags containing candies or nuts (see illustrations).

The birthday cake may be turned into a circus tent. Animal crackers may be stuck in the frosting around the edge of the cake to form the circus parade. A stick of striped candy may serve as the center pole of the tent, a piece of folded paper may serve as the tent roof.

The menu should always be kept very simple, especially for afternoon or evening refreshments. With the cake one might have a milk sherbet with a fruit drink, or a fruit ice or sherbet with hot cocoa. The party might start with a simple luncheon or supper and be followed with games and other fun.

The Pirates or Treasure Hunt Party.—This party will appeal especially to boys. The invitations may be sent out in the form of a pirate's ship enclosing a simple original verse.

Come join the Pirates bold
And hunt for Treasures of Gold,
For, Tuesday next, I'm told
I shall be ten years old.

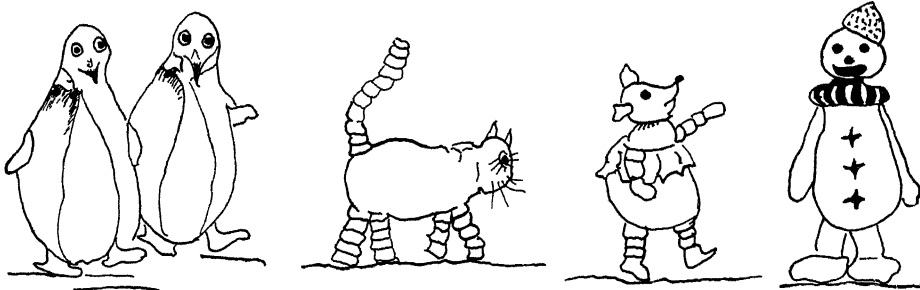
On arrival at the party each boy may be given a name and a hat to wear, selecting characters from "Treasure Island," such as Jim Hawkins, Long John Silver, Squire Trelawney, Dr. Livesay, Admiral Benbow.

Play games of travel such as Going to Jerusalem, Old Maid's Journey, or Gugenheim.

Plan to have a treasure hunt. Peanuts, chocolate buds, and other small candies may be hid in various places in the living room or about the porch or yard. Each child may have as many treasures as he finds. A small toy for each child may also be hid, if it is understood that there is only one toy for each guest.

Each child might be given a little verse telling him where to look for his own special treasure. The following may be suggestive:

1. Across the hall and up the stair
You'll find a treasure, small and rare.



2. Look behind the kitchen door—
You've found treasures there before.
3. Look along the garden wall,
But be careful, do not fall.

Paper tablecloths with appropriate decorations may be bought, or decorations may be cut out and pinned to the tablecloth. The center decoration may consist of a row of three or four ships made from bananas and paper sails.

The favors may be bags of gold-covered chocolate coins. The birthday cake may be decorated on top with a gold and black paper ship. The candles may be black and gold.

Favorite Character Party.—This party may be planned for a group of young people a little older than the previous ones. Ask each one to come dressed as a favorite character such as Raggedy Ann, Little Red Riding Hood, Mickey Mouse, Simple Simon, Little Jack Horner, Humpty Dumpty, Peter Rabbit. Each person might be asked to be responsible for some part of the evening's entertainment. Raggedy Ann and Raggedy Andy might tell a story or sing a song. Little Jack Horner might have a grab bag, or Simple Simon a fish pond. Mickey Mouse and Humpty Dumpty and Peter Rabbit might do stunts. Little Red Riding Hood might distribute goodies or prizes from her basket.

At the table there might be place cards made from gum drops, marshmallows, or eggshells representing these characters (see illustration). Refreshments might consist of a Raggedy Ann Salad. The following arrangement of foods is suggested:

Head—One-half a hard cooked egg cut lengthwise.

Hair—Grated carrot.

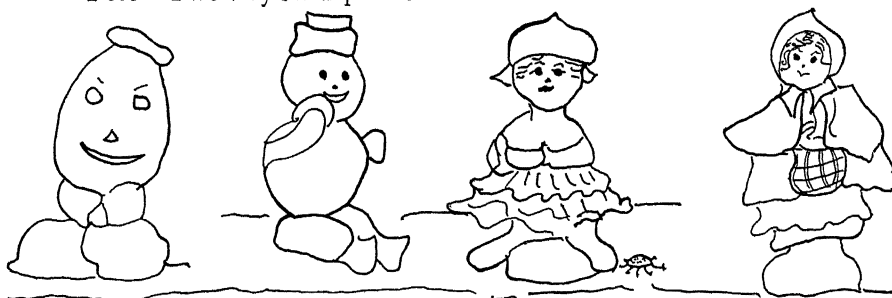
Face—Eyes and nose, cloves; mouth, pimiento.

Chest—Tomato. The stem end of the tomato is cut off flat and the tomato placed on a plate so that the rounded part forms the chest. Slices of stuffed olive may be used for the buttons.

Arms—Celery branches with the leaf ends forming kimono sleeves.

Skirt—Cupped lettuce leaf.

Feet—Two very small pickles.



Salad dressing may be passed, and ham or cheese sandwiches served with the salad.

The ice cream might be served in the form of any favorite character. The favorite character having the birthday might cut and pass the birthday cake, and all might wish her many happy returns of the day.

WEDDING ANNIVERSARIES

Intimate friends and members of the family are usually invited to wedding anniversaries. Gifts are acceptable, but no expensive ones should be given until at least the crystal anniversary is reached.

The names of the anniversaries are:

First	Paper	Twentieth	China
Fifth	Wooden	Twenty-fifth	Silver
Tenth	Tin	Fiftieth	Golden
Fifteenth	Crystal	Seventy-fifth	Diamond

The Wooden Wedding.—Send invitations on small chips of wood or bark, or on paper that looks like wood. If the anniversary occurs in summer, a picnic dinner or supper may be served in the woods. If it occurs in winter, the dining room may be used. For a centerpiece, a wooden salad bowl, small chopping bowl, or small wooden keg may be filled with flowers or fruits. The menu should be simple. Wooden plates, spoons, and forks may be used if available.

The Tin Wedding.—A plaid or tinted tablecloth of peasant type might be used. Pewter or tin is especially suitable for serving the food. Candles and flowers may carry out the color of the linen. Good old-fashioned American dishes are appropriate. A suitable menu might be fried chicken, mashed potatoes with giblet gravy, a green vegetable or tomatoes, jelly or preserves, home-made pickle, ice cream, cake, and coffee.

The Crystal Wedding.—The table may be covered with a linen or lace tablecloth, and as much crystal as possible used in setting the table and serving the food. If colored crystal is used, the color of flowers and candles should produce a pleasing combination.

The Silver Wedding.—This is an important event. It may well be celebrated by a family dinner to which all children, grandchildren, brothers, and sisters are invited, or the married couple may announce an afternoon at home and receive friends and neighbors who may or may not bring presents, as they see fit. Refreshments appropriate to a dignified reception may be served. Frozen dessert, frosted white cake decorated with silver candies, assorted nuts, candies, and coffee are suitable.

The Golden Wedding.—The golden wedding is a very special event and is celebrated in the manner most acceptable to the couple.

Between courses or while waiting for the New Year, each guest may write New Year's Resolutions, beginning each with a letter of the word NEW YEAR. (The phrase *I will* or *I will* not should precede each.)

A man might write:

I will:

Not be Nervous
Ever be Energetic
Wish for Wisdom

Yearn for Youth
Earn more Eagles
Appease my Appetite
Run No Risks

A woman might write:

I will:

Nibble no Nuts
Eat more Eggs
Wear no Wrinkles

Yearn for Yeast
Eagerly Economize
Adjust my Accounts
Read more Romance

Let each person read his or her resolutions. The best may be selected by popular vote and an inexpensive prize such as a calendar for the new year be awarded.

Another form of entertainment might be to procure as many slips of paper as there are guests, and print the name of one guest at the top of each slip. Let each guest draw a slip and write ten resolutions to be observed by the person whose name he draws. Collect the slips and let the person who is supposed to follow the resolutions read them.

Give each guest a tiny red candle in a miniature candlestick. Have them all lighted at three minutes before twelve and turn out all the other lights. Let all make a wish, then when the clock has struck, blow out the candles and wish each and all a Happy New Year.

FEBRUARY

In Honor of St. Valentine.—For the Valentine party invitation paste a double red paper heart on a lacy paper doily. Print the invitation verse within the heart with white ink.

If the hostess has friends with dramatic ability, she might entertain her guests by setting up a small stage in a doorway or archway, and having skits in pantomime, or by having dialogs representing scenes from the lives of famous lovers of history or literature—Romeo and Juliet, Anthony and Cleopatra, or Elizabeth Barrett and Robert Browning. Or the guests may engage in a game of "Letters from great lovers." The guests may be presented with addressed envelopes having return addresses in the corner and a blank paper within; for example, to Marie from Napoleon. The guest would be asked to write a letter on the blank page and seal it within the envelope. Letters may be mailed in a mail box, then distributed and read.

Cover the refreshment table with a Valentine's Day crepe paper cloth, or a white cloth decorated with red paper hearts and cupids with arrows. There really is no choice as to a color scheme for St. Valentine's Day—red and white it must be. Small red candles in individual holders may be placed at each cover. The place cards may be in the form of small envelopes addressed and stamped with cancelled stamps. These envelopes may contain rhymed fortunes. Heart-shaped red boxes may be filled with salted nuts or small candles.

A meat, chicken, or fish salad may be served in a tomato aspic ring. Sandwiches may be cut heart-shaped with cookie cutters and filled with any desired filling. A frozen dessert may be garnished with red cherry or strawberry preserves, or sprinkled with tiny red candy hearts.

A Lincoln Luncheon.—The following suggestions may help in celebrating Lincoln's birthday. Cover the table with a checked red tablecloth. Light the table with candles set in old-fashioned candlesticks. If the children have Lincoln logs, a log cabin made of them may serve as the centerpiece. Tiny Lincoln log place cards may contain Lincoln anecdotes. Favors may be small log cabin boxes filled with chocolate chips.

The menu may consist of

Waffles or Pancakes	Maple Sirup
Bacon or Canadian Bacon	
Grapefruit and Cranberry Salad	
Coffee	

MARCH

The Saint Patrick's Day Party.—Saint Patrick's Day gives an opportunity for having good fun, using pleasing color schemes for decoration, and serving delicious colorful foods.



Invitations may be adorned with a shamrock and written in brogue with green ink.

“We're giving a party, be jabbers!
To a bunch o' our friends and our neighbors.
We'd loike yez to come
To our bit of a home
On the eve of St. Patrick's, be jabbers!”

Guests may be given Irish names—Norah, Bridget, Mollie, Pat, Mike, Tim or Terry. The names should be printed on cards which are then pinned conspicuously on the guests. Anyone failing to call another by his Irish name should be required to pay a forfeit later. Forfeits may be redeemed by Irish jokes.

The luncheon or dinner table may be covered with a white cloth and decorated with a border of shamrocks cut from green paper. Small, smooth stones may be collected and washed and place cards tied to them with a green ribbon. On the back of the card may be a verse of “blarney” which may be read by each in turn. A larger “Blarney Stone” may be suspended from the chandelier with a green ribbon. The centerpiece may be of green and white flowers. The candles may be green or white.

A miniature Saint Patrick's Wishing Well may serve as a centerpiece. This may contain small candy forms in the shape of pigs and whistles, pipes, bats, shamrocks, and imitation greenbacks.

The food should carry out the green and white color scheme. Serve green and white foods, or color foods such as butter, mayonnaise, and sauces with a little green vegetable coloring matter.

Saint Patrick's Dinner Menu

Roast Pig	Browned Potatoes
Apple Sauce	Green Beans
	Celery and Carrot Strips
	Hot Rolls
Greengage Sherbet	White Cakes with Green Coconut Frosting
	Milk or Coffee

APRIL

The Easter Party.—The Easter Party may be for the children. As each little child arrives give him a small Easter basket labeled with his name. Start the party with an Easter egg hunt; if the weather is suitable have the hunt in the yard. When the children come into the house put up the baskets for safe keeping and play some guessing games, such as how many small candy eggs are in a glass jar; button, button, who has the button; grunt, etc.

At refreshment time, seat all the children at one large table. The table may be covered with a suitable crepe paper tablecloth, one of a delicate pink, green or lavender color, or one decorated with rabbits, chickens and ducks, or spring flowers. The centerpiece may be a bowl or basket of spring flowers and pussy willows. Interesting place cards may be made by gluing empty eggshells to an inverted fluted paper cup, each one being fastened to a card on which is written just the child's first name. The eggshells may be decorated with India ink, water colors, and crepe paper to represent Mickey Mouse, Raggedy Ann, Humpty Dumpty, Old King Cole, Little Miss Muffet. Children always enjoy the popping favors containing the vari-colored crepe paper hats.

Ice cream is the child's favorite refreshment. It may be served in one of several different ways. Make a nest using fine candied orange peel for straw, fill with vanilla ice cream, cover with small candy eggs, or place a small molded chicken, duck, or rabbit of ice cream, candy, or chocolate on the nest.

Older children or grown-ups might enjoy having the ice cream served at the Easter Party as potted spring plants. Get small pots from the florist, and select wax paper cups to fit the pots. Fill them with ice cream, place a small flower such as a tiny tulip or colored daisy in the center, and cover the ice cream with grated sweet chocolate. The cookies may take the form of sugar cooky or gingerbread rabbits. At the close of the party the little baskets may be returned to each guest so they may easily collect and carry home place cards, favors, etc.

MAY

Now comes the happy time of year when flowers are plentiful and small envelopes contain pleasant surprises. One is almost sure to get an invitation to a May Day party, an announcement party, or shower.

Á May Day Party.—Before the party, cut pretty colored pictures of flowers from the seed catalogs. Ask each guest to bring a childhood snapshot of himself or herself which may be cut out. Paste the guest's picture in the center of each flower. Pin or stick each picture flower on a sheet and number it. Give ten or fifteen minutes for guessing. Give a small bouquet of artificial flowers or candy flowers as a prize to the one making the largest number of correct guesses.

The center decoration for the luncheon table may be a pretty plant, a basket of spring flowers, a miniature porch box filled with tiny plants and vines, or it may be the dessert cake with a maypole dance upon it. The pole may be a striped stick of candy, the ribbons rainbow crepe paper, the dancers tiny candy or china dolls.

A pretty package of flower seeds or a tiny basket filled with violets or lilies of the valley may be used as a place card and favor for each guest.

The Luncheon Menu

A Garden Interloper
(Chicken Salad)

Clover Leaves
(Clover Leaf Rolls)

Cinnamon Pinks
(Spiced Cherries or Currants)

Evergreens
(Pickles and Olives)

An Old-Fashioned Nosegay
(Ice cream frozen as flowers or ice cream served with tiny gum drops of different colors of candied flowers)

Sweet Williams
(Sugar Cookies)

Morning Glory
(Coffee)

The Announcement Party.—An engagement is often announced at a luncheon or dinner. For the luncheon, doilies or runners or a lace tablecloth may be used.

The centerpiece may be a heart-shaped box filled with tulips or lilies of the valley. A miniature groom may be offering it to a miniature bride. Small bouquets of lilies of the valley or tulips may be placed at each cover. A tiny heart may be tied with ribbon to the bouquet. Inside the heart may be the names of the engaged couple.

Another interesting centerpiece may be a mail box with a bouquet of flowers at each end and with white ribbons leading to each cover. At the end of each ribbon is a tiny envelope containing the interesting message. This may be written in verse. The cards may be numbered and each line may be read in order. It was an old-time custom to write in vinegar or lemon juice, which is invisible until the paper is held over a candle, when the writing turns brown and can be read. The little letter might contain just the first names of the engaged couple in jumbled letters and the guests left to figure them out. Or the envelope might contain two cards, one bearing the name of the bride-to-be, the other the groom-to-be.

Another pretty and suggestive table arrangement might be to have an anchor in the center of the table, with the two names and the date on the

arms. The engagement and wedding rings (wreaths of flowers and vines or ferns) might be lying on the table. Small anchor place cards might hang from the water glasses.

The centerpiece might be just pretty May flowers, and the place cards a miniature bungalow with the bride and groom entering it, names and dates being written underneath. Or a tiny slipper may be made of cardboard and crepe paper or bits of white satin and filled with rice. Names of the couple may be written on the sole or tucked under the tongue of the slipper.

"In every walk of life
Whate'er the game or goal,
The tongue is sure to tell,
The secret of the soul."

Another way to announce the engagement is to use paper daisies made of crepe paper and green wire. The wire should be left long enough to make a coil so the flower will stand. Fasten a little gold heart in center with the lines:

"Within the daisy's heart of gold
There is a secret, I've been told."

Add to this the names of the bride-to-be and groom-to-be.

Suggested Menu

Meat Salad in Fruit Gelatin Ring
Assorted Sandwiches

Vanilla Ice Cream Butterscotch Sauce
Heart-Shaped Cookies Frosted in Rainbow Colors
Coffee

Showers.—Showers are friendly gatherings usually held in honor of a bride-to-be, a new householder, or a neighbor returned after a long absence. The shower may be a part of an afternoon party, an evening party, a luncheon, or a dinner. The hostess usually provides the refreshments, but the shower may take the form of a surprise party, especially if it is for newly-weds, new house owners, or new neighbors. Friends may gather at a stated hour and bring both a present and a contribution toward the refreshments. Invitations may be spoken, telephoned, or written. Shower gifts should be brought personally, and wrapped and presented according to plans made by the hostess.

The refreshment table may be decorated with an attractively painted garden sprinkling can filled with flowers; or with a miniature crepe paper rainbow having flowers at one end and a pot of gold at the other end. The pot of gold may contain the card of each guest, with a verse telling the honored guest where to find her gift; or the table may be decorated with a bride's shower bouquet, with tiny messages instead of flowers tied to the ends of the ribbons. The bride-to-be is presented with the bouquet and the little message tells her where to find her hidden treasures. If money is given by some guests, it may be in the form of one dollar bills, placed in envelopes obtained from the bank and showing only George Washington's picture under which might be written, "Let George do it."

An umbrella may contain the gifts. When the time comes to present the gifts, read the following verse to the bride-to-be:

“Moon is shining,
Sun is shining
Rainbow’s shining too!
Rain is falling,
Stars are falling,
Everything’s falling—
Falling all for you!”

Tiny umbrellas may serve as favors. To make an umbrella, wrap a 9-inch piece of wire with crepe paper and bend one end into a crook shape for a handle. Fasten a crepe paper frill about 3½ inches wide about 1 inch from the bottom. Wrap the tip. Trim handle with small flower and bow. Stick the umbrella upside down on a large flat mint and fill the umbrella with tiny mints.

A Luncheon Menu

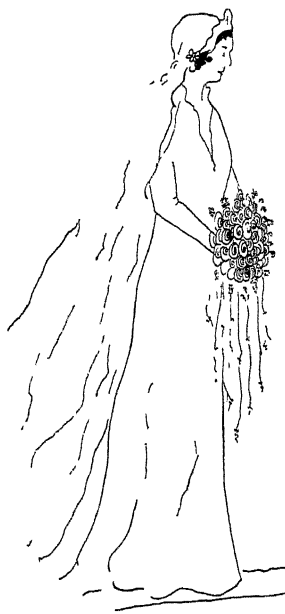
Cheese Fondue	Tomato Salad
Hot Rolls	Apricot Marmalade
Vanilla Ice Cream with Strawberries	
Angel Food Cake	
Coffee	

JUNE

The Wedding.—The wedding “feast” is an expression of friendliness for those who are “sending off” the newly married couple with their best wishes. It is better to have a simple meal or to have simple refreshments, carefully planned as to detail and beautifully served, than to have the bride’s family overburdened and unable to enjoy the day.

The type of refreshments will depend upon the wishes of the bride, the hour of the wedding, and the number of guests. If the wedding is a morning ceremony, a breakfast may be served at any time during the morning. From 12:30 to 2 a luncheon is served. From 2 o’clock until 6 o’clock refreshments suitable for a reception tea are served. Dinner or supper is usually served if the wedding is between 6 and 8 o’clock. Suitable refreshments may follow the evening wedding.

The service will depend upon the type of meal or refreshment. If space does not permit seating the guests, the food may be served buffet fashion from an attractively decorated table in the dining room. Two friends of the bride’s mother may be asked to serve at the table. One might sit at one end of the table and serve the main course; the other would sit at the opposite end of the table and pour coffee or tea and serve dessert. Young friends of the bride or her sisters will enjoy helping. They may keep supplies

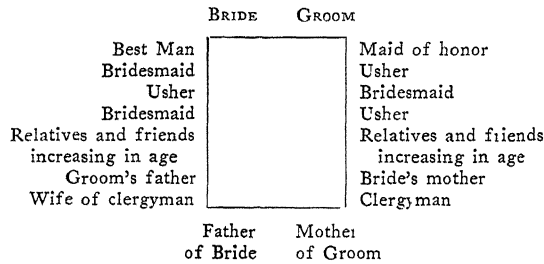


replenished at the buffet serving table, as well as serve guests with their plates and pass extra food, dessert, beverage, cream, and sugar. The bride's mother should be free from details of serving. Some capable person should keep things running smoothly in both the kitchen and dining room.

If there is room in the house, a table may be set for the bridal party. Other guests may be seated at small tables. In favorable weather, the wedding feast may be served in the garden or on the lawn where space may allow for seating of all guests.

At small weddings when only the immediate families of the bride and groom are present, they often all sit together at one dinner or luncheon table. The following chart shows a satisfactory order of seating:

Plan of Seating Which May Be Followed at a Small Family Wedding



If the company is not too large, the bridal party is all seated at the bride's table. Otherwise, a second table is usually reserved for the parents of the bride and groom, the clergyman, and a few intimate friends. The bride's mother sits in the hostess' place and the bride's father in the host's place. The groom's father sits at the right of the bride's mother, and the groom's mother has the place of honor at the host's right. The clergyman, if present, sits at the left of the hostess, and his wife, if present, sits at the left of the bride's father. Relatives or intimate friends may also be seated at this table.

There should be place cards at the parents' table and bride's table. These may be of plain white cards with two parallel slashes cut in them and some white flowers thrust under the strips. Or the card may have a small white flower such as an orange or mock orange blossom placed on the upper left hand corner and a small white candle mounted in the center with a pin. Candles should be lighted just before guests come to the table to hunt their places. A miniature cupid or bride and groom may hold the place card. Place cards are not as a rule put on small tables. In this case guests seat themselves as they wish.

The table at which the bride's party is seated is usually decorated with white flowers and garlands of green. In the center as chief ornament is the bride's wedding cake. It is usually a feathery white butter cake, although it may be an angel food cake. The butter cake is baked in two or more graduated layers, iced in white and ornamented as simply or elaborately as seems fitting. It is especially effective when placed on a board or tray larger than the cake, and wreathed in feathery green and dainty white flowers, or con-

fectioners' dolls representing the bride and groom may be placed on top of the cake. The top may be made like a cover and lifted off when the bride is ready to cut the cake, or a circle may be cut in the center and individual pieces cut just to the line.

The bride always cuts the cake—that is, she cuts the first slice, which she divides to share with the groom. Then each person may cut himself or herself a piece. If there are two sets of favors in the cake, the bridesmaids' favors are always on the bride's side and the ushers' favors are on the side of the groom.

Various articles, carefully wrapped, may be pushed through the bottom of the cake at intervals. The bridesmaids find a coin for "riches," a little



Courtesy of Southern Rice Industry
 Fig. 13.—Simple wedding refreshments served buffet style.

gold ring for "first to be married," a thimble or little parrot or cat for "old maid," and a wishbone for the "luckiest." On the ushers' side a button or dog is for the "old bachelor" and a miniature pair of dice is considered a symbol of lucky chance in life.

In addition to the big wedding cake there are sometimes small individual boxes of groom's wedding cake ("black fruit cake").

The following are suggested wedding refreshments:

Reception Refreshments

- Ice Cream with Sauce or Molded Ice Cream
- Salted Nuts Bride's Cake Bon Bons
- Fruit Beverage or Coffee

The Buffet Meal

*Ham or Chicken Timbales or Souffle
Fruit Salad in Lettuce Cups Assorted Fresh Vegetables
Hot Rolls Strawberry Preserves
Ice Cream in Assorted Flower Molds
Bride's Cake
Coffee or Chocolate
‡ Ham to be served with raisin or mushroom sauce, Chicken to
be served with giblet gravy.

Luncheon or Supper Served at Tables

Fruit Cocktail with Mint
Stuffed Ham Rolls or Chicken Salad
New Creamed Potatoes
Tomato, Cucumber, and Celery Salad
Hot Biscuit Currant Jelly
Chocolate Chip Ice Cream Bride's Cake
Coffee

The Wedding Dinner

Hot Bouillon Thin Wafers
Celery Heats Radishes Olives Pickles
Fried Chicken New Potatoes
Buttered Asparagus or New June Peas
Jellied Fruit Ring filled with Fresh Pineapple
Assorted Hot Rolls
Strawberry Ice Cream Bride's Cake
Coffee

School Parties.—When the school crowd comes to your home they will have a better time if allowed to participate in the funmaking and the food preparations. Just plan to have the properties and materials on hand.

Let the early arrivals make a series of letters on cards and pin the cards on guests as they come in. Suggest a game of living anagrams. Make words of three letters or more, rush to the judge for credit, then separate and hurry off to find other letters to make more words.

When time is called, ask as the next game, that each group think of a familiar proverb such as "A rolling stone gathers no moss"; "The early bird gets the worm," etc., and prepare to act it out as a charade.

Divide the group and try an indoor football game or track meet. Arrange goal posts and lines on a table. Give each side a balloon and let them try to blow it across the goal line. Give each one ten peanuts to throw in a bowl or basket. Have a javelin throw with toothpicks, a discus throw with paper plates, or a relay race with potatoes or other objects.

Let all the guests be seated and give each one a card and ask them to write down a list of the things they have never had enough of, their heart's desire, their hobby, or their plans for the future. Collect the cards and choose someone to read them and let the others guess to whom they belong.

Now suggest that the table may be set and refreshments prepared. Pass out cards with names on one side and directions on the other, telling each one what he or she is expected to do.

The centerpiece on the table may be a sundial, which records only sunny hours; a bouquet of daisies, some of which may be used for telling fortunes; a bouquet of class flowers; or an imitation book bonfire. The fire effect may be made by putting red tissue paper over a flashlight, the smoke by burning incense, and tiny 10-cent store volumes may represent school books.

Place cards may be made of tiny rolled diplomas tied with the class colors. These may contain rhymed prophecies to be read at the close of the meal or between courses. Prophecies might be painted on toy balloons with white ink. Let the balloons collapse, then present them to guests as favors. When blown up again, the prophecy would be seen and read. Or a toy airplane containing a bag of mail might be let down from a lighting fixture. This bag of mail would contain tiny envelopes, each enclosing a prophecy for a guest.

The lunch may consist of ham or cheese sandwiches to be made in the kitchen and toasted at the table; potato chips to be crisped in the oven and served hot; sweet pickles; ice cream, chocolate cake, and fruit punch.

Helpful suggestions for those planning and serving large lunches and dinners for commencement classes and alumni will be found in Extension Service Bulletin No. 138, "The Homemaker Plans Community Meals."

JULY

A Patriotic Party.—Fourth of July refreshments may well be served as a picnic supper on the porch or in the yard. Decorate the porch and yard with flags. The table may be covered with a red, white, and blue paper cloth, or just a plain white cloth, and decorated with red flowers in blue bowls. Red, white, and blue balloons or small flags may be arranged to make an interesting centerpiece. If it is an evening party, porch lights or lights in the yard may be covered with red, white, and blue Japanese lanterns.

Outdoor picnic games will be enjoyed either before or after the supper.

The Picnic Supper

Meat Loaf or Baked Ham		
Potato Salad or Scalloped Potatoes		
Pickles	Lettuce Sandwiches	Olives
Ice Cream (garnished with tiny silk flag)		Chocolate Cake
Lemonade or Coffee		

Small toy drums or fire crackers may be filled with candy or salted nuts. Sparklers of different colors may be given as favors and will give a gay finish to the meal.

AUGUST AND SEPTEMBER

August is the month of vacations and going-away parties; September, the month of going back to school. "All the world loves a lover," but all the world envies a traveler.

The center decoration at the table may be a toy train, a sail boat, or airplane. Flowers may be placed in vases or bowls at either end of the table. Favors may take the form of tiny suitcases, paper boats, or airplanes placed at each cover. Place cards may be made in the form of states or countries, and marked with the points of the compass, N, S, E, W, NE, NW, SE, SW. Brief verses with similar letters may help guests to find their places at table.

If one has the time, ability, and inclination, clever little dolls may be made from clothes pins or wire, bits of cotton, crepe paper, or cloth, representing different countries, or different sections of our own country. Highland laddies, Dutch girls, Spanish maids, cowboys, Indians, etc., may easily be made. Refreshments may be planned to suggest the land or lands the traveler expects to visit.

Many interesting going-to-school parties may be planned. Invitations may take the form of little book folders or tiny diplomas tied with ribbons.

Entertainment may take the form of an "Intelligence party." For this, use card tables on which are placed various intelligence tests. Four guests are seated at each table, and each one given a card with numbers and spaces for answers. Guests may work at each table until time is called, then pass on to the next table. The following are suggestions for the tests to be arranged at various tables:

1. Post card pictures of famous places or things, for example:

The Lincoln Memorial	Yosemite Falls
The Empire State Building, New York	Plymouth Rock
Mt. Vernon	Liberty Bell

2. Pictured advertisements with printing removed, or advertising slogans with pictures removed, for example:

"It's time to retire."	"Save the Surface and you save all."
"Eventually, why not now?"	"Always the same, always good."
"Hasn't scratched yet."	"Milk from contented cows."

3. Pictures of famous people of current interest representing statesmen, athletes, humorists, inventors, and others.

4. Jars filled with peas or beans; or an ear of corn—number of seeds or kernels to be guessed.

Cord—length to be guessed; etc.

5. Quotations with space for authors:

"Early to bed and early to rise makes a man healthy, wealthy, and wise."

"Train up a child in the way he should go; and when he is old, he will not depart from it."

"For where you treasure is, there will your heart be also."

Most folks enjoy an old-fashioned spelling bee. This might be used as another form of entertainment. The young men might be lined up on one side and the young women on the other.

It might also be interesting to spend 15 to 20 minutes associating famous persons with different objects. Many will come to mind. The following are suggestions for starting the list:

Pound of flesh Sling shot..... Apple ..
 Hatchet..... Rainbow..... Kite

The supper may be served buffet style and guests given lunch boxes or small baskets in which to collect food. The lunch may consist of sandwiches, pickles, potato chips, fruit, chocolate milk, and ice cream cones.



OCTOBER

Hallowe'en Parties.—October and hallowe'en parties—one suggests the other. Crisp autumn days suggest a different type of entertainment and refreshments. Food must live up to the decorations, witches, black cats, pumpkins, and corn. Cat and witch favors may be made from marshmallows (see illustration). Children and grown-ups both enjoy the ghostly experiences and witches' fortune telling which come but once a year.

Try serving the food picnic style, with guests seated upon cushions or low stools about the fireplace.

Suggested Menu

Pumpkin Face Sandwiches (White Bread and Cheese)	Black Cat Sandwiches (Brown Bread, Dates, Nuts)
Apple Celery and Nut Salad or Orange Sherbet (served in orange cups)	
Doughnuts or Gingerbread	Hot Chocolate or Coffee or Cider

NOVEMBER

The Thanksgiving Dinner.—Thanksgiving Day! This is every home-loving woman's opportunity to create a feast day for her family in which spiritual and material values are blended to maintain beloved tradition. No table is so beautiful, no menu so delicious, and no blessing before meal so fervently offered as Thanksgiving Day in American homes.

What shall we have for dinner? The men folks will say, "Why turkey, of course!" The turkey is by all counts an American bird. Benjamin Franklin went so far as to suggest that it be chosen as our national bird instead of the eagle. And what shall we have with the turkey? A tart fruit cocktail to begin with will whet the appetite and also serve as a conversational stimulant. Add an extra touch to the turkey stuffing, such as oysters, chestnuts, or a little sausage. Serve cranberry relish and crisp celery. Sweet

potatoes or squash will help to carry out the autumn color scheme. The other vegetable may be cauliflower or broccoli, or a crisp green salad. The dessert may be pumpkin pie with whipped cream followed by acorn candies and assorted nuts.

The centerpiece may be autumn flowers and leaves or an attractive arrangement of fruits. The best linen tablecloth may well be used.

DECEMBER

December—wandering snow flakes, holly wreaths on front doors, fragrant cedar, cakes and cookies to bake, presents to make, jolly little fir trees to trim, stockings to fill, and Christmas dinner to plan and prepare! A busy time, but a very happy one. It was Charles Dickens who pictured the holiday season as a kind, forgiving, charitable, pleasant time. Scattered throughout his works are twenty or more wonderful Christmas dinners, many of them with menus and recipes. These dinners were some of them extravagant, some of them meager. But no matter how sad and anxious the characters, for this one day he made them happy and gay and festive. The Christmas dinner should linger in the minds of every member of the family as the very best and happiest meal of the year.



Cover the table with a white damask cloth. Make the centerpiece a bowl of snowballs (popcorn) surrounded by a wreath of greens, a small decorated Christmas tree, a bowl of holly surrounded by a circle of small unshaded red candles, or a bowl of red roses with red candles or bayberry candles. Candles may be held by pine cone holders surrounded by greens. Small red doll socks or small socks made from red mosquito netting may be used for favors. Put a new penny or dime in the toe and fill the sock with nuts and candies.

Suggested Menu for the Christmas Dinner

Roast Duck or Goose with Apple-Raisin Stuffing	
Cream Whipped Potatoes	Buttered Green Beans or Rutabagas
Mixed Pickle	Celery
Currant Jelly or Cranberry Jelly	Hot Rolls
Cabbage Slaw or Head Lettuce with French Dressing	
Plum Pudding or Home-made Ice Cream and Fresh Cocoanut Cake or Fruit Cake	
Coffee	

Even Christmas dinner need not be an elaborate or expensive one.

It should be thoughtfully planned, well-cooked, carefully seasoned, and served in an artistic manner.

It is the gaiety, the happy spirit, and thoughtful kindness of home festivities rather than their elaborateness which strengthen family and friendship ties and always leave a happy memory.

Friendship's laws are by this rule expressed,
Welcome the coming, speed the parting guest.—*Homer*.