

SCHOOL for HOUSEWIVES

THE VERANDA AS A LIVING ROOM



They sit cross-legged in true Oriental fashion

"THAT is the first time I ever saw a bookcase on a veranda." The speaker was a young man visiting at a country house, and he was inspecting, with some curiosity, a set of small bookshelves which hung against the side of the house in the most sheltered corner of the big veranda.

"I don't think I ever saw one before, myself," said the hostess. "It is my own idea. We find it very handy to have a book within reach when we stroll out here for a few minutes after breakfast or luncheon."

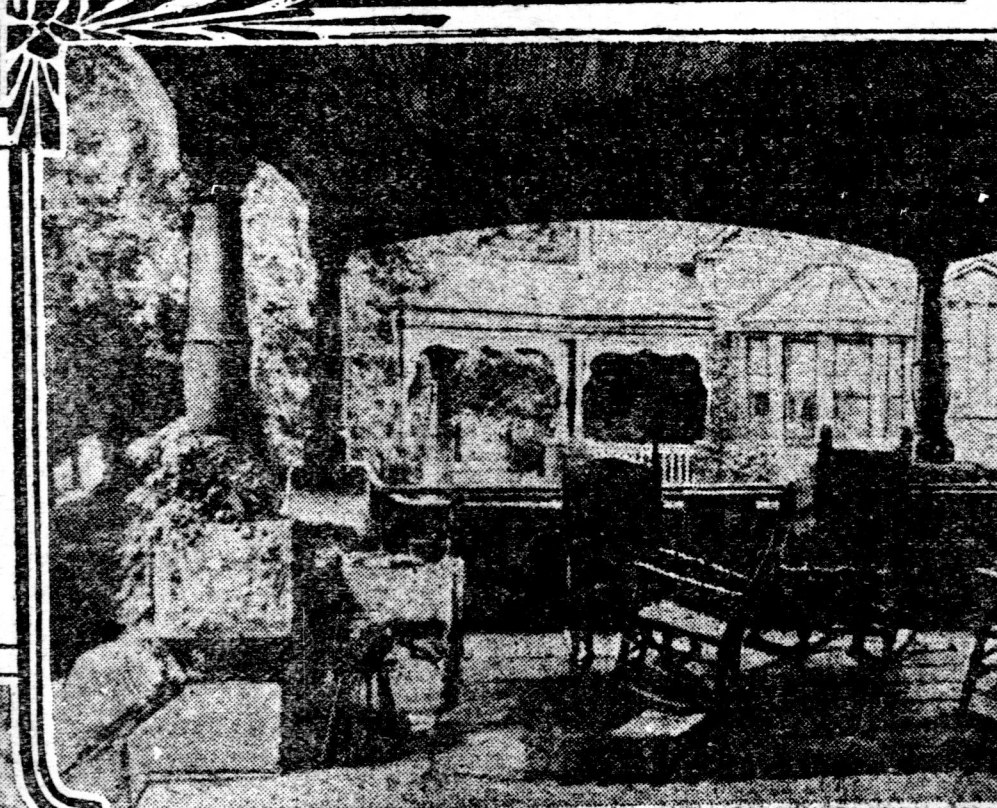
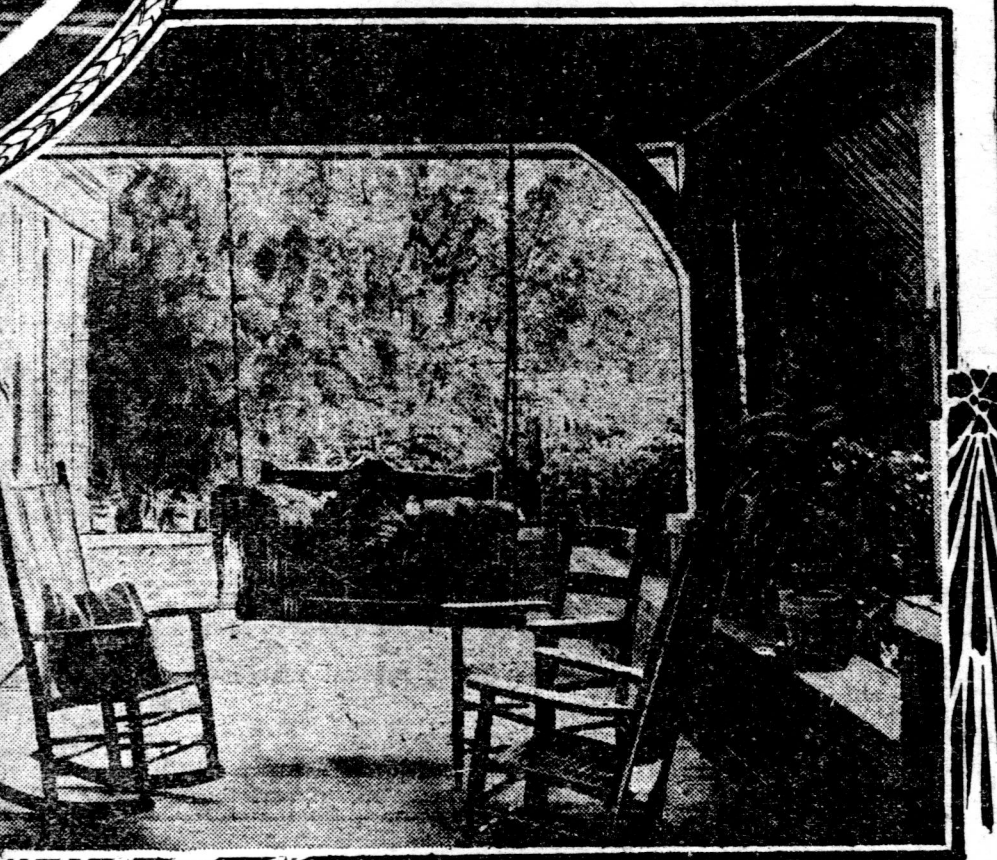
The bookcase in question was of bamboo, with light wooden shelves, and was evidently not of a nature to be injured by the weather. The books on it were paper-backed summer novels and magazines, with not a bound volume among them. Nothing there was of sufficient value to tempt a thief, or to be a serious loss if an unusually sweeping storm should invade the porch. The novelty was not expensive, but it was a feature to commend itself to all who make the veranda a living room.

More and more this is done, and the matter of porch furniture is considered of importance never dreamed of twenty years ago. In those days a few comfortable and more or less battered chairs were all that were needed, unless one introduced a long settee. There was the inevitable hammock, of course, but little besides.

The veranda of those days did not always lend itself very graciously to furnishing. In some parts of the country—notably the southern portions—wide porches or galleries were a matter of course. But in the New England and Middle States the wide veranda is distinctly an innovation, except in the houses of well-to-do dwellers in country towns. In the "real country" there might be a square porch or "stoop," but if there was a piazza of any sort it was barely wide enough for two people to pass one another if it when walking, and it would have left no room for passengers had it been endowed with furniture. When persons who lived in these houses wished fresh air, beyond that which came in the window,

chairs, bamboo and willow and cane and rattan couches and seats are now in chief favor.

Two qualifications the veranda furniture must possess in addition to comfort and usefulness. It must be fitted to stand ordinary weather and light enough to be moved easily when a hard storm comes up. The tropical storms which we often have during the summer would ruin anything delicate or perishable. Manufacturers recognize this, and the furniture they offer for the veranda is warranted to stand tolerably severe usage from the elements. There is an endless variety from which to choose if one can go forth and purchase at will. Long lounging chairs which are almost like couches, deep sleepy hollow chairs with a pocket for books or work attached to the side, hammock seats or benches which may be used as a bed or napping place, low rockers, short, broad settees, hood-



The wide veranda is distinctly an innovation

are inexpensive, and cheaper even than these is the heavy grass matting sold by the yard, that, after being cut to the desired length, may be bound with wide tape to prevent raveling at the ends. Three or four such rugs as these, or even mats made from odds and ends of carpet and matting, may be laid on the veranda. The furniture may not be quite so simple a matter, but it is astonishing what favorable results may be achieved by a combination of old chairs or settees and a lot of green paint. Even a cheap kitchen rocking chair or an old-fashioned Boston rocker, if freshened by a coat of paint and provided with a cushion or two, will make a smart appearance without a hint of its former shabbiness. Much the same treatment may be bestowed upon a little table, which will serve to hold the afternoon tea tray, and between times may be used for books or work. Add a hammock or two and the veranda will be attractively furnished, even though the planishing may be less expensive than if all the articles were newly purchased.

The outdoor life implied by the veranda is not nearly so much practiced as it should be in this country. To this statement I must make some exceptions, for I know families who make regular sitting rooms of their verandas, and even use them for dining rooms as well. In one cottage all the meals are taken on the wide porch, and the veranda will be at least about it at three meals a day, unless the weather is stormy enough to drive them indoors. A long window, opening down to the floor, admits to

the dining room, and, as the kitchen is just beyond this, there is little distance to carry the food or the dishes. Such a plan as this would hardly be feasible in those sections of the country most given over to the plague of flies and mosquitoes. That is, it could not be followed in an uninclosed veranda like that of my friends. But the practice of putting netting about the veranda is common in the Middle States, and protected behind these wires the family could eat in comfort, secure from attacks of insects. One family of whom I have heard practically live on their veranda. Their meals are taken at one end, they have their sewing room at the other, and here there is always some one reading aloud or chatting with the workers. They take their afternoon sleep in hammocks swung in the porch and go indoors to dress and sleep at night, and little else. Indeed, I have known of occasions when the heat of the night has driven them from their beds and they have transferred their sleeping quarters to hammocks on the porch.

I would not feel I had done my duty in telling of veranda furnishings without reference to a certain farmhouse I know of in the hills, where a rather narrow porch makes a veranda, and the family sit cross-legged in the shade of a large tree, in place of these the seats are huge cushions stuffed with hay, on which the guests and family sit cross-legged in true Oriental fashion. New-comers exclaim, but they, too, adopt the fashion in a short time, and are apparently as contented on their low seats as though they had been born and reared in Turkey.

Marian Howard



Everything that is needed to convert a veranda into a living room

the mould, without raising the cover, in cold water, and let it get perfectly cold before turning out. Garnish with water cress and slice thin.

Imitation Fete de Foie Gras.
Boil a lamb's liver in weak stock, letting it cool before removing from the liquor in which it was cooked. Transfer to a bowl or wooden tray, and crush fine with a potato beetle. Season with pepper, salt, a tablespoonful of melted butter and onion juice. Have ready a boiled and skinned lamb's tongue, cut into neat cubes, and sprinkle with salt and pepper. Butter a mould or bowl, and pack in the liver paste, interspersing the tongue cubes. Fit a plate on top and set a weight upon the plate. Keep in a cool place for a day, and turn out.

Veal and Mushroom Loaf.
Chop two pounds of cold veal quite fine, or run it through your meat chopper. Mince a dozen olives and the same number of canned French mushrooms. Mix all together in a bowl and season with a teaspoonful each of salt, pepper and onion juice. Have ready a cupful of strained potato starch, or of cornstarch, and mix with it. Unless the gravy be quite thick, it is well to make sure of having a firm jelly by stirring into it, while warm, a third of a package of soaked gelatin. The mixture should not be too soft, or it will not form well. Pack in a greased mould and set in a pan of boiling water. Put into the oven and cook for an hour. When cold and stiff, turn out.

Chicken Fete.
Make as directed in the last recipe, substituting cold roast or boiled fowl for the veal.

Jellied Tongue.
Boil a fresh beef or calf's tongue, and when it is hot, pare away the tough outer skin neatly. Let it get perfectly cold. Soak half a package of clear gelatin in a pint of strained stock for three hours. Heat to a boil, and add to blood warmth. Pour around the tongue as it lies in the mould. Set on the ice to form. Turn out upon a chilled platter when you are ready to serve it, and garnish with parsley. Sliced tongue may be jellied in the same way. But the slices should be put in the moulds first, and then the stock to the bottom of the mould; pour in enough jelly to cover it, and set on the ice until the jelly has become firm enough to bear the weight of the second stratum of tongue. Proceed in the same manner with all the materials as used up, and set on the ice to form.

Jellied Chicken.
Soak half a cup of gelatin in a cupful of cold water for two hours. Boil up and strain two cups of chicken stock or thinned gravy. The liquor in which chicken has been boiled is best. Stir into the hot stock the soaked gelatin and a bit of onion juice, with salt, pepper and onion juice. Have ready the meat of a cold boiled or roasted chicken, a buttered toast, the fat and skin have been removed, and the meat cut into neat dice. Lay a layer of these on the bottom of the mould, sprinkle with salt and pepper, strew with olives, halved and stoned, and French mushrooms, also halved. When the jelly is cold, but not firm, pour it upon the layers. Now mix a bit of onion, olives and mushrooms. Cover with jelly, and go on thus until all are in. Let the mould stand on ice for ten or twelve hours before the contents are turned out upon a chilled platter. To do this neatly, wrap a cloth wrung out in hot water about the mould for about twenty seconds to loosen the jelly from the sides. A fitting accompaniment to this dish is a lettuce salad and cream-cheese balls. Serve a mayonnaise dressing with the lettuce. Pass thin slices of buttered graham bread with them both.

Baked Corned Ham.
You may substitute a "cured" ham for the corned, but it will not be quite so nice. Soak the ham overnight. Next day scrub it hard and pare the hard black crust from the under side. Lay in vinegar for an hour, turning it four times. When the bath is over, do not wipe the ham. Lay it, skin down, in your covered roaster and cover the side you have pared with a paste of flour and water thick enough to hold its place. Mix together a cupful of cold water, half a cupful of vinegar, a tablespoonful of molasses and the same of onion juice, with a teaspoonful of French mustard. Pour about the ham; put the cover on the roaster and bake half an hour to the point after the liquid begins to boil. Baste every fifteen minutes with the liquor, in the pan.

Leave in the pan and liquor for half an hour after taking it from the oven. Wipe, then scrape off the hard crust and skin from ham, dusting quickly with cracker dust to prevent the escape of the juices. Next cover the top of the ham with a paste of cracker crumbs, worked smooth with a little cream and bound with a beaten egg. The crust should be a quarter of an inch thick. Set the ham in a quick oven to brown the crust lightly. If the housemother is disposed to cavil at the tediousness of this process, let me assure her that the result will amply repay her for the way of time and trouble. The deliciousness of ham prepared in this way is something to recollect for a lifetime. It will last a family of moderate size for several meals.

Housemothers' Exchange . . .

PROPOS to my talk upon the veranda sitting room comes a request from a correspondent from whom we have heard before, and more than once. It is a woman who thinks of other housemothers' comfort while she studies things pertaining to her own. Her queries are always pertinent, her modest suggestions have supplied me with more "leads" than she would believe possible. Here is part of her letter:

Went you during the "heated term" let us have a "say Number" of the Exchange? Can't we let up for a week upon matters that we find reasonable and helpful for the rest of the year? Help us to forget the horrors of "crimson ramblers" and laundry pests and kitchen heats and the humors of Bridge-the-Kia-Dinah! Instead of the family meals for a week—your poor dear! how the necessity of thinking up, at one fell swoop, twenty-one dainty and inexpensive meals must tax your brain and patience. Instead of recipes for cooling and refreshing and easily-made dishes, suitable and inviting, for hot weather, with any other little suggestion which might be helpful in lightening necessary work?

Am I presuming upon your good nature? Believe me, I offer the suggestion in fear and trembling. But summer is upon us; days are hot and long, and in this latitude nights are short and hot, too, and some of us belong to the "Can't Get Away Club." That is, our respective Johns do, and we cannot reconcile it to conscience or to inclination to be cooling ourselves, within and without, at seaside and mountain inn, or farmstead, when they are broiling bodies and racking nerves to keep their families alive and comfortable.

ANNA L. (Germantown, Pa.). You have not presumed, and I follow your lead with heartiness born of the conviction that you represent the needs and longings of many another of the Guild. I hope you have an inclosed nook—if you have not thought it advisable to surround the whole veranda with rustles mosquito netting! My veranda runs directly across lake and valley to the everlastingly hills is guarded from flies and night moths by the said wire screen. The dining room opens upon it through a French window.

A screen door admits us from the main porch. We read the evening papers here when the tea tray has been removed, an acetylene burner overhead granting all the light we need and reducing to a minimum the heat insupportable from light. The principal objection to cold luncheons and suppers served in the open air—namely, that insects are attracted by food and lights—is done away with by this simple and inexpensive barrier. One wise woman rises while the day is yet young—consequently, comparatively cool—and does the bulk of her cooking then. She says that flies are not phenomenally early risers, but lastly disposed to loiter until the world is well-aired before stretching wings and legs for the day's foraging. I commend her example to you who agree with "Anna L." in preferring chilled cookery to hot in the dog days.

Preserved Beef Loaf.
Get from your butcher two pounds of beef, chopped for hamburger steaks. Mix with it three tablespoonfuls of minced fat salt pork, half a cup of fine bread crumbs, a rounded teaspoonful each of salt and white pepper, and a teaspoonful of onion juice. Work well to incorporate the ingredients before adding the beaten yolks of two eggs. At the last work in two tablespoonfuls of melted butter. Press down firmly into a greased mould with a cloth top, and pour in a pan of boiling water and put into the oven. Keep the water on a steady boil for two hours, replenishing from the kettle should it boil down too fast. Set



The outdoor life implied by the veranda

they sat on the grass or upon the steps. Now, however, furniture shops are crammed with articles labeled "porch furniture," and although the wagon laden with piazza chairs and step ladders and similar wooden ware still goes about the country seeking purchasers, the brilliant red rocker which was once the plus ultra of veranda furnishings has lost its popularity. Mission

ed chairs for invalids, chairs with a book rack or writing tablet secured to one arm—the variety seems practically endless. Other furniture besides seats is required for the up-to-date veranda. At least one small table, and, preferably, two or three, for afternoon tea or work or to lay books on; a "curate's assistant"—the three-shelf stand to hold

cakes and sandwiches for tea—rugs, cushions, hammocks—nearly everything that is needed to convert a veranda into an outdoor living room. While it is not within the power of every one to supply a veranda with all these objects, there is yet opportunity in nearly every family to furnish a porch attractively. The straw rugs which come now in attractive designs