

HE afternoon tea was apparently devised for the especial benefit of women who cannot afford to spend much money in entertaining. If hospitable inclinations and the amount of one's income always went hand in hand, it would be a simple thing to invite our friends to our homes. Often, however, it is the woman who desires most earnestly to show hospitality who has to be so careful in managing her expenses that there seems to be no money left for parties after the

ce it as thin as Possible

bills have been paid. That is, for big parties. The housekeepers whose only idea of a social gathering is one which includes a generous meal may well hesitate before they plan to issue invitations. Their common sense tells them that there is no reason in asking their Triends and neighbors to share in a big dinner or supper, when by so doing they must stint their families before and after the merry-making. More than this, since the majority of the housekeepers-the big majority, too-keep no servants, it is a good deal of a burden to prepare for a large party and clear up after it. For the woman thus hampered in money and service the afternoon tea is the best way of discharging her social obligations, and at the same time giving herself the pleasure of seeing her friends in her home.

Simplicity should be the keynote of the afternoon tea. Dwellers in cities. whose surroundings and whose purses permit, may fill their rooms with flowers from a florist. The woman who cannot do this may move her house plants to positions where they will show to the best advantage. If she is where she can get green things to fill her vases and to freshen her room, so much the better. The house should be scrupulously and daintily clean, of course, and looking its best. The hostess should wear a pretty afternoon gown to receive her guests, but beyond this no "frills" are necessary.

The number to be invited to an afternoon tea may be regulated by the space at command and the teacups in the pantry. Except that a little more tea is put in the pot and a little more water poured on it, that the quantity of sandwiches made is somewhat larger and the proportion of cake bigger, there is no more to be done for entertaining forty than four. It is a mistake to ask more than the rooms can accommodate comfortably without prowding.

The difference in the manner of inviting may perhaps vary a little if a large company is to be asked. When only half a dozen are expected the invitation may be verbal. "Come and take a friendly cup of tea with me next Friday afternoon," you may say to a friend. If the occasion is to honor a visiting friend, you may add, "My friend Mrs.—— is visiting me, and I wish to have her know some of my friends here." Or, if you prefer, you may write a note to this effect.

may write a note to this effect.

Should there be a larger number to invite, write in the lower left hand corner of your calling card, "Tes b to 7," or "4 to 6," and the date. If a special friend is to be introduced, write in the upper left hand corner, "To meet Mrs. ____," inclose it in a card envelope and post it four or five days before the date of the party. Even if only half a dozen are to be invited you may pursue this method if you prefer it to the other.

The preparations for the refreshments

al request of several correspondents.) for your tea need not be elaborate. To my own mind, it seems a great pity that the informal afternoon tea as we adopted it from our English cousins should ever have been changed into the big afternoon reception it now is in some places, where the dress is such as one would expect at an evening party and the collation is a heavy and expensive affair. Make your own afternoon tea simple, both to save yourself work and cost and as an example to those others who wish to entertain and have little money with which to do it.

BreadontheLoaf

At such a function as I am trying to describe tea is, as a matter of course. the principal if not the only beverage. Should you know, however, that there are some of your guests who do not drink it, you may prepare chocolate also-although this is not essential. I know of hostesses who entertain on a generous scale and have their drawing rooms well crowded on their at home days who offer their guests only tea as a drink. Save your chocolate until some time when you wish to give a "chocolate party" for your grown daughter or some other voung creatures who have not yet learned the solid comfort there is in tea.

TEA "WHILE YOU WAIT"

If there is some one at liberty to preside over the tea table in your drawing room, and if you have the equipment, it is always pretty to make the tea "while you wait," so to speak. For this a hot-water kettle and spirit lamp are needed, but if you are not provided with these,_ have your tea made in the kitchen and keep it under a cozy, as the wadded cover to the teapot is called. A good plan to follow is that of putting the tea into little bags of thin muslin which are large enough to permit the leaves to swell, dropping them into the teapot, pouring boiling water upon them, and removing them when the tea is sufficiently drawn. When this plan is followed the tea may be kept hot indefinitely at the back of the stove without becoming too strong or acquiring the stewed taste it gets if permitted to stand long on

the leaves. Sandwiches or thin bread and butter are the correct thing to serve at your afternoon tea. The bread must be at least a day old to cut properly. and if it is close in texture, so much the better. Have a very sharp knife, butter the bread on the loaf, slice it as thin as possible, lay the buttered sides together, trim off the crust and cut your sandwiches in squares, parallelograms or triangles, as pleases you and as the shape of the slice permits. Lay a dolly on a wide plate, arrange your sandwiches on this, and. if they are to be kept any length of time before serving, throw a damp napkin over them to save them from drying out and put them in a cool

drying out and put them in a cool place.

Thin bread and butter is really the only unswestened solid demanded at afternoon tea, but if you desire variety the whole field of sandwiches if open to you. One of the nicesi and simplest of these may be of brown as graham bread, spread first with outter and them with gream chases, which has been a little softened by oream and butter and seasoned lightly with salt and perhaps a little which pepper. If you wish you may make the sandwiches still better by dipping a crisp letture leaf in French diesesing and laying it between the slices

you have spread them with the butter and cheese.

Chicken, minced very fine and made to a paste with melted butter and seasoned to taste, is also an excellent filling for sandwiches, and so is boiled ham or tongue, chopped and treated in the same way. A little sweet cream is a benefit to almost any of these sandwich pastes. Good as these relishes are, however, it is a mistake to attempt them if their preparation is to entail extra work, which will spell fatigue for the housekeeper. Even the simplest of afternoon teas means more or less work and the true enjoyment of the occasion is impaired for the hostess if she has overdone in advance. Should something a little more than bread and less than cake be desired, there are plenty of delicious tea biscuits and fancy crackers which may be added to the tea table.

Cake is almost an essential, but this does not mean that there must be a big variety of rich cake. I have clear recollections of one of the pleasantest teas I ever attended where the only sweet was a very delicious sponge cake, prepared by an old family recipe. A certain southern housekeeper of my acquaintance offers what she calls "Old Dominion pound cake" at her teas. It is invariable and it is the solitary sweet-but it does not go begging. If one wishes to launch out into fancy cakes there are many which can be prepared at home with little additional trouble. A knowledge of how to make fondant icing is a boon to the woman who aspires to fancy cakes at home.

Your bread and butter or sandwiches cut, your cake made, your tea planned for, set your table. This may stand in your parlor, if you please, and should be daintily spread with a pretty tea cloth and laid with a little dish of sliced lemon for those who prefer this to cream in their tea. Some one of your family or an intimate friend should be

Sendwiches maybe Place In a Folded Napkinto Keep Them from Drying out invited to preside, pour the tea and see that the guests have what they want. If there are to be a number present, it is well to depute the work of serving the cups and saucers, passing eatables

and the like to two or three young girls whom you can trust to see that the needs of the guests are supplied. You will be able to do something in this line yourself, but you must receive, and from your post by the door you will be unable to keep track of all those present. Should you have but a few friends with you, you may waive formality to a greater degree than with a big party and give the affair a more homelike aspect by encouraging the guests to gather in a little knot at close quarters while they take their tea. In one home I know, where the parior and the dining room adjoin, the tea is spread on the

dining table on the "at home" day of the hostess. Sometimes there are many guests and the tea is carried to the guests in the parlor; but if only a few are present they draw up cozily around the table and have a very jolly and informal time of it. In other homes I have known of guests being asked to a "jam tea," which did not mean preserves, but that those who were asked should come prepared to sit about a table-or to "jam" about it-and make a merry, free and easy meal of their tea

Marin Harlang

FAMILY MEALS FOR A WEEK

SUNDAY BREAKFAST. LUNCHEON.

Cold corned beef (a left-over), brown bread (steamed over), fruit salad, cracker, and cheese, lemon jelly and sponge cake, DINNER Cream of spinach soup (a left-over), roas, ducks, green peas, apple sauce, mashed potatoes, custard pie, black coffee.

MONDAY

BREAKFAST. Oranges, cereal and cream, bacon and fried hominy (a left-over), brown and white bread, tea and coffee,

LUNCHEON. Corned beef hash, French mustard, baked sweet potatoes, potato souffle (a left-over), stewed rhubarb, gingerbread and cheese, DINNER Bean soup, selmi of duck (a left-over), green pea souffie (a left-over), stewed salsify brown betty, black coffee.

TUESDAY

BREAKFAST. Baked apples and cream, bacon, boiled eggs, white bread, toast, tea and coffee.

LUNCHEON. Fricasseed eggs, baked tomato toast, po-tations, boiled whole, with parsley sauce; cookies and green cheese, with orange mar-malade; tea. DINNER.

Bean and celery soup (partly a left-over), lamb's liver ea casserols; Brussels sprouts, baked macaroni, rice pudding, black coffes.

WEDNESDAY BREAKFAST.

Oranges, mush and cream, fried scrapple, ominy muffins, toast, tea and coffee. LUNCHEON. ce of liver on toast (a left-over), scal-Irish potatoes, macaroni with to-

Sweetening Rancid Lard

"M. E. B." (Gracey, Ky.) is having the same trouble I met with the first of January. I had a fifty-pound stand of pure country lard, carried over from last year. When it was opened it was quite rancid. I put two galions of cold lard in a large preserving kettle and heated it gradually. Meanwhile, I cut enough Irish potatoes to make a half gallon of Saratoga, chips when fried. As the lard heated, I dropped in a small piece of raw potato to prevent burning. When it was hot enough for frying purposes I put in all the potatoes at once, stirring them in with a wire egg-beater and taking them out as fast as they browned.

I then set the lard aside to cool and settle, and while it was still hot, I strained it through the cheeseeloth.

I must add this caution: Put the lard into a large vessel to heat. The water in the potatoes boils up furlously when they are heated in large quantities. If it were not so, the lard would be discolored by long cooking.

This treatment made my lard perfectly sweet.

My hame is in the Southland. My hus-This treatment made my lard perfectly sweet.

My home is in the Southland. My husband's business takes him often to the large northern cities, and he tells me often of the good oatmeal and baked frish potatoes he has had there. He says that the oatmeal is almost as coarse as rice, and that the notatoes are dry and mealy when the skins are removed. Will you tell me how to cook both? I insist that we do not set the same kind of oatmeal in our markets.

Mrs. J. H. McC. (Nashville, Tenn.).

You give us good news in the remedy for rancid lard. Do you suppose that the same process would take the taint from "strong" butter and make it available for cooking purposes? I do not approve of 'cooking butter" as a rule, but it is hard to condemn pounds of the valuable commodity to the soap-

grease pot when it might be made tol-

erable for frying and seasoning vege-

tables by some method akin to that

you describe. I wish some one would

nake a test of the next lot of equivocal

butter that falls in her way and report results to us. There are divers brands of oatmeal. Some of them are, as your husband says, quite coarse—like the Scotch oat-meal, "parritch." which, a certain

set the pot, open, at the side of the range to dry off the potatoes. Serve as soon as they are perfectly dry. Standing makes them soggy and heavy,

mato sauce (a left-over), fried bread and hard sauce, tea,

DINNER Scotch soup, with posched eggs; veal cut-lets, scalloped tomatoes, spinach, French taploca custard, black coffee.

> THURSDAY BREAKFAST.

LUNCHEON.

Cold ham and liverwurst, grapefruit salad, graham bread and cream cheese sandwiches, stuffed potatoes, bread pudding and liquid sauce, chocolate.

DINNER.

Potato soup, scalloped veal (a left-over), spinach souffie (a left-over), stewed car-rots, peach flummery, black coffee,

FRIDAY

BREAKFAST.

Oranges, cereal and cream, codfish cakes, combread, toast, tea and coffee.

LUNCHEON.

Scalloped oysters, olive-and-cream-cheese sandwiches, toasted crackers and cheese, broad and butter, celery salad with French dressing, cake and preserves, tea.

DINNER.

Cream of celery soup, roast mutton, mashed turnips, rice croquettes, rhubarb tart, black coffee.

SATURDAY

BREAKFAST

Fruit, cereal and cream, bacon and apples, griddle cakes and syrup, toast tea and coffee.

LUNCHEON.

ple cream or honey, tea.

Omelet with cheese sardine sand-wiches, fried potatoes, lettuce salad with French dressing, shortcake (hot), and ma-

DINNER.

Beef gravy soup, curried mutton (a left-over) bananas, ice cold, boiled rice served with the curry, browned sweet potatoes, chocolate pudding with whipped cream, black coffee.

fritters, graham gems, toast, coffee,

Before breaking the potato open to eat it, roll or knead it slightly. This will make the mealiness of which you speak. Neither new potatoes nor very old should be cooked in their jackets. No amount of skill in boiling will make them mealy.

Cake Making

I read with much interest your directions for cake making. I, too, believe in strict measurements, and I know the rule in making cake is to cream butter and sugar. But here is a recipe for a cake pronounced perfect by my friends. It is a pound eake, and the butter and sugar are not creamed:

Break three eggs, whites and yolks together; add a heaping cofies cup of sugar; again beat thoroughly. Now a coffee cup of butter. Beat again and well. Sift together a level pint of flour with a quarter teaspoonful of baking powder. Beat hard until very light. If the batter be too stiff, add enough milk (cream is better) to thin the batter until it falls easily from the spoon. If these directions be followed implicitly you could not tell this from real pound cake. Be careful not to make the batter too stiff. I am a novice in cookery, and this oake the toos thing that is a complete success. It is rich and has the flavor of genuine pound cake.

A novice and already a composer.

A novice and already a composer. That would seem to prophesy a triumphant career. I congratulate and thank you.

The Polished Table

S ometimes there are ways of doing things that are so simple that we forget to employ the simple that we forget to employ them. Here is an instance: The polished mahogany dining table is a source of some anxiety and care in many households. An easy matter it is to keep it bright and unspotted if, after each meal, you wash it with cold water, using a sponge; then dry and rub briskly. This keeps the table top clear and bright and free from that greasy look that we often see upon

indles in even well-regulated households.

White spots sometimes appear upon
the polished surface of furniture. Just
remember that you can readily remove
such a spot by rubbing with a cloth
moistened with alcohol. This will not
may the finish of the wood.

THE HOUSEMOTHERS' EXCHANGE

The Posses sor of Some Such Pretty Equipment may Make the Tea "While

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KINDLY let me know through rour helpful Exchange how to clean sponges. I have had several large ones given to me just as they were taken from the sponge fisheries. They have an offensive odor. Perhaps you or some of our many readers may know of a process of cleansing them.

In return I send a recipe for

Orange Pie. Cut three medium-sized oranges into thin slices; cover with a small cupful of sugar and bake as you would apple pie. Sift flour over the lower crust before putting in the oranges. This will partially absorb the superfluous juice. In reply to "A. G. C., who asks for a recipe for cooking sweet potatoes in the southern tyle. I have this from a lady born and bred in Plorida!

Slice the posatoes lengthwise, season with sait and fry is deep fat. Ham drieping are best for the purpose, when tender, by in a platter and spread with succeptable the property of the purpose, when the putter, then spriktie with sugar. They should be treed slowly to delicate brown.

Recipe for Timbales Will you give me a recipe for making timbales? I have a timbale iron and do not know how to use it.

I should like also to get a recipe for nut bread such as is used for making sandwiches.

AMY (Fairbank, Iowa).

You know that a timbale is nothing

more than a mixture of minced chicken, fish or almost anything else baked in a mould and then turned out whole. Egg timbales may be made in this way! Beat six eggs very light, without separating whites from yolks. Add a oupful of rich milk and a pinch of sods, with pepper and salt to taste. Some put

with pepper and salt to taste. Some put in a lew crops of onion jules. Butter the mipules; pour in the mixture; set the timbales in a pan of holling water and page until the early set. Time all upon a hot platter and pour a seed fivy or tomato saute about them. Cold shicken of turkey may be made into thinbales by mippens the meat very one and mixing with it hard-boiled are which have been allowed to set affectly cold and were then run through the meat-chopper or a vegetable press. It is important to get meat and eggs so fine that they look like granulated dust. Mix and season to taste. Then bind with the beaten whites

We thank you for the southern of two or three raw eggs into a paste. Fill buttered tins with this and cook by setting in a pan of hot water and baking twenty minutes in a quick oven. Turn out upon a hot platter, pour drawn butter about them and serve at once. The query as to nut bread is "re-

> A Much-Wanted Recipe In compliance with the request for egg-less gingerbread, which I see repeated in the Exchange, I send the inclosed:



meal, "parritch." which, a certain statesman aversed, "was only fit for norses." But which the true Scot prefers to any other. Other brands, senerally the Iried, are ground more knety.

An eld provore askerts, "There's wit soke to the boiling of eggs." After wit goes into the boiling of petatees. Select the facet is may and shape for this pursose. Weak and drop into belling water, slightly saited. Cook teading until a fork will pleace the argest. Turn off the water immediaters pursable the polatoes with salt and There have been six or eight quiries for this recipe. Judge from this