



HE usual talk of the silver and gold, cakes and fine linens which go with the wedding breakfast brings up visions of great bills—but the new simplicity of weddings is no bar to spending as much money as one chooses; still in these times, one must stop and consider that the money spent on a large and sumptuous wedding could be used to better advantage by the bride for other purposes.

The home wedding with its beautiful atmosphere of charm and happiness is after all quite the nicest and it does make it possible to have a smart wedding breakfast at a reasonable expenditure.

If the wedding is absolutely a family affair the table is completely covered—first with a silence cloth and next with the finest damask linen the closet affords, only one fold in the cloth is permitted, and that must be a lengthwise one and when laid this fold must cross the centre of the table; if the table is an oval or oblong the cloth must be laid with the fold lengthwise.

A charming custom is for the mother of the bride to present her with the cloth used on the bridal table to be used afterwards at the anniversary celebrations.

In laying the covers twenty-four to thirty inches should be allowed between plates if possible—the plates should be set an inch from the edge and the silver should be placed in the order in which it is used, commencing at the outside and using toward the inside of the plate. The knife is placed half an inch from the edge of the table with the cutting edge toward the plate, and the spoon with the bowl facing up at the right of the knife. The water glass is placed at the point of the knife, and the wine glass, which may be used for charged water, is placed at the right.

Of course the decorations will be bride roses and the Japanese arrangement is pretty because it is low and does not interfere with the view of the guest at the table—and when filled with roses and fern 'tis truly graceful.

The rose decorations may also be carried out in the sherberts and ices and they can be ordered molded any desired shape from the caterer.

Four wedding breakfasts are given here, elaborate enough, yet timely, and not too difficult for the hostess to attempt.

#### Timbale Cases

ONE and a half cupfuls flour, 1 teaspoonful salt, 2 tablespoonfuls olive oil, 1 cupful milk,  $\frac{1}{4}$  teaspoonfuls sugar, yolks 4 eggs.

Make a batter, let stand for  $1\frac{1}{2}$  hours. Use heart-shaped timbale iron. Heat iron in deep fat, then dip into batter, then into fat and fry delicate brown and crisp. Drain, fill with strawberries rolled in powdered sugar.

#### French Poached Eggs

EGGS, boiling water, 1 tablespoonful vinegar, asparagus tips, 1 tablespoonful salt, hollandaise sauce.

Have water boiling rapidly and deep enough to completely cover eggs—add salt and vinegar, drop egg, cook four minutes, remove trim. Keep hot till required number of eggs are cooked. Place on round of buttered toast. Cover with hollandaise sauce and serve with buttered asparagus tips.

#### Fried Chicken

CHICKENS, egg, salt, butter or butter substitute, bread crumbs, pepper.

Split small young chickens in half, allowing half chicken for each guest. Season with salt and pepper, dip in bread crumbs, then in egg then in crumbs again. Have pan well filled with hot butter, fry a delicate brown. Serve with mushrooms, garnish with parsley and lemon rings.

#### Moulded Salmon

AMOUNT of salmon required will depend on the number of guests, but to every two pounds of salmon allow:

One tablespoonful mustard, yolks of 6 eggs, 1 tablespoonful salt, 2 cupfuls milk, 4 tablespoonfuls sugar,  $\frac{1}{2}$  cupful vinegar,  $\frac{1}{4}$  tablespoonfuls gelatine.

Boil sea salmon in salted water, remove skin and boil and chill. Separate in small pieces. Mix together mustard, salt, sugar, eggs, milk and vinegar. Cook in double boiler till thickens like custard. Remove from fire, add gelatine soaked in one-half cupful of cold water. Strain over salmon, mix thoroughly, turn into mold which has been dipped in cold water, set away in a cool place. Serve with chopped stuffed olives.

#### Chicken King

CHICKENS. For each chicken used allow 2 green peppers, 3 hard boiled eggs, 1 quart liquid,  $1\frac{1}{4}$  pints cream, salt, pepper.

Thickening—Half pound mushrooms.

beds. Beat cream until nearly stiff. Add vinegar gradually and salt and paprika. Continue beating till cream will hold its shape. Carefully fold in cucumbers, finely chopped, place tablespoonful on top of tomato and dot lettuce here and there with the dressing. Serve with wafers.

#### Fruit Cup

TWO shredded pineapples, 2 boxes strawberries cut in half, juice of one dozen oranges, cherries, sugar.

#### Jellied Parsleyed White Fish

FOR  $\frac{3}{4}$  pounds white fish allow 1 large onion, 1 stalk celery, 3 carrots, 1 bunch parsley, 1 tablespoonful white

Peel and chill firm round tomatoes. Remove blossom and make a small cavity. Put a spoonful of caviare into each cavity and place tomato on individual lettuce beds. Pour over the following dressing.

#### Salad Dressing

THREE cupfuls iced olive oil, 3 egg yolks, juice 3 lemons,  $\frac{1}{2}$  cupfuls grated Roquefort cheese, salt.

Beat egg yolks with silver fork, dropping oil drop by drop and beating constantly. When all oil is used up dressing should be of thick consistency. Thin out with lemon juice. Season to taste and beat in cheese

#### Stuffed Figs

One cream cheese, cream, salt, cayenne, figs.

MASH cheese, moisten with cream, season highly and make into balls. Wash and dry figs, make incision in each, stuff with cheese balls. Pile on plate covered with lacy paper doiley.

#### Parkins

One cup rolled oats,  $1\frac{1}{2}$  cups flour, 1 egg, now beaten, 1 teaspoon soda added dry to flour,  $\frac{1}{2}$  cup butter or butter substitute,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  teaspoon cinnamon, nutmeg, ginger or any spice liked. Drop in spoonfuls on buttered pan and bake in a moderate oven.

#### Chocolate Sauce

One square sweetened chocolate, 1 tablespoonful butter,  $\frac{1}{2}$  cupful sugar,  $\frac{1}{3}$  cupful water,  $\frac{1}{2}$  teaspoonful vanilla.

MELT chocolate in small saucepan placed over hot water, add butter, sugar and water. Bring to boiling point. Add vanilla.

#### Baked Eggs

Two cupfuls hot ricced potatoes,  $1\frac{1}{2}$  teaspoonfuls salt, 2 tablespoonfuls butter,  $1\frac{1}{2}$  pimentos,  $\frac{1}{3}$  cupful rich milk, eggs.

ADD butter, milk and salt to potatoes and beat vigorously. Add pimentos finely chopped, beat until well blended. Pile evenly on buttered baking dish and make indentations required for number of eggs. Break eggs, put in oven till set. Serve immediately.

#### Egg Soup

Soup stock, eggs, salt, pepper. MAKE rich soup stock of meat and vegetables; strain it well, let cool. For each person to be served, have ready a separate cup. Into each cup drop a raw egg and beat together whites and yolks gently, then fill cup with stock. Salt and pepper to taste, stir egg and stock together. Just before serving, stand cups in a pan in two inches of boiling water. Cover and heat for about seven to ten minutes.

#### Devilled Egg Salad

Lettuce, Canadian cheese, cream, egg yolks hard boiled, mayonnaise.

MAKE nest of head lettuce, place small eggs made of Canadian cheese moistened with milk. Make pliable with cream and the yolks of hard cooked eggs formed into paste with salad dressing. Pour mayonnaise between the eggs and serve.

#### Oatmeal Macaroons

Two tablespoons melted butter or butter substitute,  $2\frac{1}{2}$  cups oatmeal,  $\frac{2}{3}$  cup brown sugar, 1 teaspoon baking powder, 2 eggs beaten very light. Drop on buttered tin and bake about 3 minutes in a very hot oven. To be eaten fresh.

#### Ginger Nuts

Three cups flour,  $\frac{1}{3}$  cup sugar,  $\frac{1}{4}$  cup butter, 1 cup molasses, 1 tablespoon allspice, 2 tablespoons ginger.

Mix in order given. Roll with hands into small flat nuts as large as a quarter and lay on pans lined with brown paper. Bake in a very slow oven.

#### Date Cake

Three-quarters cup butter, 1 cup brown sugar, 2 eggs,  $\frac{1}{4}$  cup sweet milk, flour as for fruit cake, 1 small teaspoon soda,  $\frac{3}{4}$  lb. dates cut in coarse pieces, a few shelled walnuts, broken up.



The bridal table set for the ice course, with frappe glasses and saucers of swedish rock crystal on the china dessert plates. Although an elaborate cloth like this may be used, a much plainer cloth is quite as smart. If candles are used with such a table, they should be unshaded.

## The Wedding Breakfast

### Wedding Breakfast No. 1

Strawberries in Swedish Timbale Cases  
French Poached Eggs and Fresh  
Asparagus Tips with Hollandaise  
Sauce  
Fried Chicken  
Broiled Fresh Mushrooms  
Rolls  
Fancy Ices Small Cakes  
Punch Coffee

### Wedding Breakfast No. 2

Clam Bouillon with Whipped Cream  
Olives  
Small Celery Hearts  
Moulded Salmon  
Chicken King in Cases Rolls  
Tomato Salad Cucumber Dressing  
Strawberry Ice Small Cakes  
Iced Coffee

### Wedding Breakfast No. 3

Fruit Cup  
Clear Consomme (in cups)  
Olives Salted Almonds  
Jellied Parsleyed White Fish  
Sweetbreads with Mushrooms  
Petit Potatoes  
Asparagus Tips  
Tomato Caviare Wafers  
Strawberry Meringues Ices  
Small Cakes

### Wedding Breakfast No. 4

Iced Bouillon Saltines  
Jellied Meat in Molds  
Fruit Salad Sandwiches  
Pineapple Frappe Cakes  
Bride's Cake  
Coffee Bon Bons Nuts  
Fruit Punch

Prepare chickens, put on to boil in sufficient water to cover, with salt and pepper, celery and carrots. Boil slowly till tender. Set aside to cool.

Wash and remove seeds from green peppers. Cut into small pieces, put on to parboil; hard boil the eggs; peel and boil mushrooms.

Remove chicken from chicken liquid, skin, bone and cube. To each chicken there should be from one and a half pints to one quart of liquid. Heat liquid to boiling point—add cream and then add chicken and heat. Then add peppers, chopped hard boiled eggs and mushrooms. Season to taste and thicken. Serve either in plain timbale cases or on toast squares. Decorate with toast points.

#### Tomato Salad, Cucumber Dressing

SMALL round tomatoes, crisp lettuce leaves, 2 cupfuls cream, 2 tablespoonfuls vinegar, 1 teaspoonful salt,  $\frac{1}{2}$  teaspoonful paprika, 2 chopped cucumbers.

Remove skin and blossom from tomatoes and ice, place on individual lettuce

sugar, seasoning to taste,  $\frac{3}{4}$  package gelatine.

This is best made the day before. Clean, wash white fish, cut into slices, put on to boil in enough ice cold water to cover. Season well, add onion sliced, celery cut up and carrots. Boil till tender, remove skin and remove bone, but keep in pieces. Let liquid boil down, strain; add gelatine and parsley finely chopped, pour over fish, set aside to cool and jelly. Serve with cress decoration.

#### Sweetbreads with Mushrooms

ALLOW 8 medium sized mushrooms to one can or  $\frac{3}{4}$  pounds of fresh mushrooms. 1 teacup of cream, 1 tablespoonful butter, salt and pepper to taste. Parboil sweetbreads, prepare and boil mushrooms (if you are using fresh ones), cut sweetbreads in one half inch squares, stew till tender, add cream, butter, then mushrooms, salt and pepper to taste and if desired a little thickening.

#### Tomato Caviare

SMALL firm round tomatoes, lettuce leaves, salad dressing, caviare.