

AFloral Screen Will Hide An Unsightly Corner.

TOBODY calls it a "party" been appropriated by politicians and "personal conductors" of voyagers, until the social flavor has been entirely dissipated.

A hundred years agone what we know as a "reception" would have been called a "rout."

I happened the other day upon a sentence in the Life of Sydney Smith, by his daughter, Lady Holland, that tickled me amazingly. It might have been printed in 1907, in the satirical critic's corner of the Morning Trumpeter, of Chicago, Philadelphia or New York.

The biographer of the clerical wit tells of his dissuading invited guests from attending a certain "rout" by "painting and describing in glowing colors the horrors of a dumplin rout-the heat, the crowd, the bad lemonade, the ignominy of appearing next day in the Morn-

CYNICAL VIEWS

A blunt husband once defined his wife's semi-annual assemblage of all her acquaintances as "saying grace over the whole social hogshead." It is not unusual to hear sporting Benedicts allude to the big function as "wiping off the slate."

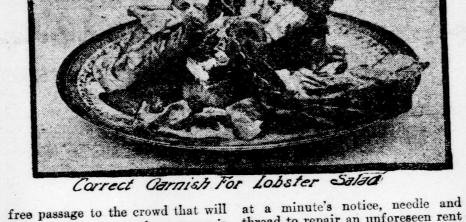
The average omnium gatherum, christened by society leaders "the reception," deserves all this and more. It is no compliment to be invited to one, and seldom anything but a bore to the givers of the "rout." In former papers I have spoken of the knack of bringing together congenial spirits as the very genius of successful hospitality. This selection of harmonious elements is impracticable when invitations are issued by the hundred. Somebody is bound to feel out of place and ill at ease. Host and guests are lucky if the "somebody" be not in the plural and do not include most of those present.

So well is the difficulty of entertaining a motley throng of acquaintances understood that the necessity of providing other forms of amusement than conversation is universally acknowledged. To this end card tables are laid in one room, a band of music and a cleared floor for dancing in another, where the entertainers can afford space and money for these preparations. So much for the general reception that clears off a multitude of social debts and leaves the mind of

the hostess easy on the score of

the minds of some of her dear 500

"friends." If, however, you, my reader, a woman of fair means and hospitable disposition, wish to bring together under your roof fifty or seventy-five friends in the evening, perhaps, to mark the debut of a daughter, or to introduce to your eircle of acquaintances a guest whom you delight to honor, you may make the function a pleasant memory to all who take part in it. The dining table should be drawn to the utmost length that will allow



served. Chairs are set back against the wall, leaving as much space as possible for the waiters and the men who supplement the hirelings in caring for the wants of their partners. If you have a handsome embroidered cloth of sufficient length to cover the table fully and hang gracefully over the edge at each end, use it. If not, dispose the prettiest centrepieces and doilies you have over the polished surface, leaving little bare space. The light should come mainly from candelabra and lamps. The supper table must be more brilliantly lighted than that laid for a dinner. A low bowl of flowers has the place of honor in the middle. Smaller bowls are nearer the corners, and dishes of fruit, tastefully arranged and garnished with leaves, flank the central ornament. For eatables have glass dishes of salads-lobster and chicken-sandwiches, boned and jellied tongue and chicken, as substantials, and between them saucers or plates of salted nuts, bonbons, olives, candied ginger, small cakes, etc. Forms of ice cream and ices should be at the top and bottom, and near the edge at the sides of the table, to be accessible to the waiters. Annoying accidents to gowns and table furniture have been the consequence of carelessness in the placing of creams. The waiter should not be obliged to reach over intervening dishes to get at the fragile and treacherous

sweets. RECEIVING THE GUESTS

Hostess and daughters, with the master of the house-if there be one who is willing to bear his part in the reception-take their stand near the front door of the drawing room at the sound of the first slights and affronts conceived in

Dressing rooms are provided for men and for women. Wraps and hats are laid off in these, one or two maids being in attendance in the ladies' dressing room to assist in removing mufflers and cloaks, and lending a hand in whatever rearrangement of toilettes may be required. The appointments of the dressing table should be complete and in order. Hand-glass, shoe and glove buttoners, hairpins, powderpuff, scissors, plenty of white and of black pins—and even a work bas-ket, from which the maid may draw,

troop into the room when supper is thread to repair an unforeseen rent -are little things which are no trifles in the time of sudden need. While women wear trains and cobweb draperies, and other people's discarded hair, and renew damaged complexions with cosmetics, the provident hostess must cater to their infirmities.

PUNCTUALITY NOT NECESSARY

The hours during which the house will be open to arrivals are named on the card of invitation. Punctuality is not a desideratum at this function. In fact, few make a point of being on time. If the hours be from 9 to 12, the rooms do not fill up until 10 and after. Supper is usually served about half-past 10. The dining-room is then thrown open, and some member of the family, or friends who assist the hostess in her task, make the motion to enter. After the first instalment of eaters has found the way to the table, the rest follow at their free will. Many partygoers make it a rule never to go into the supper room. There is nothing invidious in the refusal to partake of salads, creams, etc., at a late affair. As the veteran society woman sometimes

nence at one or two is obvious.

as guests are arriving, the hostess has no right to leave her post for food, or drink, or rest." The justice of this cannot be denied, since the newest comer has the same right to attention as the first. Yet strict obedience to the rule leaves all guests to their own devices in a way which destroys, root and branch, the ostensible end of the reception. A brilliant woman, who is a figure in the best circles of the city where she is at home, told, in my hearing, the other day, the story of her experience in a house to which she was invited:

"I have what may be called a 'calling acquaintanceship' with the mother of the debutante in whose honor the evening party was given," she said. "I had also met the daughter-a pretty and well-mannered girl. She stood at her mother's side

as I entered the splendid drawing room, bowed gracefully, smiled sweetly and spoke my name as an echo to her mother's cordial 'Ah. Mrs. Blank! how very good in you to come!' To her formula the hostess subjoined, 'Louise feels highly honored that you have paid her the compliment of attending her debut reception."

"'Indeed I do!' smiled the echo. "I am sure that neither mother gates. nor daughter would have recognized me in my evering dress had not the footman's sonorous enunciation of my name reminded them of my identity. I lingered near the door and the reception group long enough to hear hostess and daughter say the same things in substance to ten other arrivals. Then I drifted through the rooms, idly seeing, at least, a hundred facesall strange to me-and not speaking to one person. Not a creature seemed to see me until I landed in

takes in three receptions in one the crowded supper room. The taevening, the propriety of absti- ble was superb, and well tended, for a waiter asked if he 'might bring Says a social arbiter: "So long guests are arriving, the hostess me something.' I said 'No,' and strayed leisurely back to the drawing room. By now the crowd was a press, and it took at least ten minutes to thread it. I had been in the hospitable (?) mansion thirty-five minutes. As I made my adieux to the smiling twain on duty at the door the hostess said sweetly: 'Ah! Mrs. Blank! going already? How very good in you to come! Louise feels highly honored that you have paid her the compliment of attending her debut.' And dutiful Louise responded,

'Indeed I do!' "I went home and marked against the 'Reception' or my engagement calendar-'Done!' In that 'social' half hour I had not exchanged one syllable with a human being except what I have repeated."

A travesty upon hospitality, you say. Perhaps so, but what more could the urbane hostess do for a single guest?

To avoid the hollow pretense of entertaining those who honor your invitation, ask a few intimate friends to act as pudding-sticks to the incongruous ingredients. Let some belonging to your family circle-relatives, if not members of your household-distribute themselves through the rooms, and look out for the stranger within your

You cannot afford to employ paid artists to make music, to act plays and recite for the delectation of the assembly. You are poor in expedients if you cannot devise something in the way of amateur recitations, charades, jugglery, or music that will give people who do not know each others' names a few themes of common interest.

Marion Harland

mutton, with caper sauce; Jerusalem arti-chokes, Bermuda potatoes, rhubarb tart-lets, with cream cheese; black coffee.

FRIDAY

BREAKFAST.

Oranges, cracked wheat and cream, salt mackerel, creamed; potato biscuits, brown teast, tea and coffee.

LUNCHEON.

Golden buck, made with cottage cheese; Saratoga potatoes, lettuce, prune-and-nut salad, hot crackers, junket and cream, angel cake.

DINNER. Cod chowder, baked shad with sauce tartare, green peas, whipped and browned potatoes, rice custard pudding with lemon meringue on top, strawberry preserves, black coffee.

SATURDAY

BREAKFAST.

LUNCHEON.

HOUSEMOTHERS' EXCHANGE

THE following comes in reply to a request from one of the constituency; I am glad to give "Mrs. J. S." a recipe for pickling herring. Soak the herring over night in cold water. In the morning remove the scales, cut the fish open, take out all the black stuff that sticks to the sides of the fish and wash theroughly. If you of the fish and wash thoroughly. If y like to do the work in a little more fanciway, cut the fish around the neck as far the bone, and with your fingers push the fish from the bones until you get a go

start, working the fish toward the tail. With patience you may strip the whole ish and separate the bone from the meat. This with patience you may strip the meat. This work is, of course, rather slow.

Now cut the herring in half, or in four long strips. Cut a few sour pickles into dice and fold a strip of the fish around some of these, using two small wooden toothpicks to pin the sides of the strip together. Take a teaspoonful each of whole black peppers, alispice and cloves, a teaspoonful of mustardseed, a dash of ground pepper and of grated nutmeg, twelve bay leaves and enough white vinegar to cover the herring entirely. Pack the fish in glass jars or in a stone crock. They should keep for weeks. When serving the fish, garnish them with slices of lemon, cut with the rind on. This improves the flavor of the fish. Spiced vinegar may also be used in putting up the herring. Should "Mrs. J. S." wish recipes for luke herring. I will be glad to furnish them, if you will let me come again.

Mrs. J. G. L. (North Marshfield, Ill.).

I do not know what "luke herring" is,

I do not know what "luke herring" is, and would like to be enlightened.

For the "Shut-ins" If you know of any "shut-ins" who would be glad to receive some books on fancy work, and also some stamping patterns, please let me know through the columns of the "school for housewives."

Mrs. S. (Charles City, Iowa).

An offer of this sort is sure to be eagerly accepted. As the offer is limited to invalids, it is, of course, narrower in its range than many of the proffered benefits that appear in these columns; but the shut-in, with her long, and the shut-in are the sure of the shut-in are the shutmonotonous days, is peculiarly in need of just the diversion that can be found in needlework. I hope the offer may be won by the person who needs it most.

Wants a Floor Polish

Will some of the sisters tell me of a heap, lasting and durable floor polish for a amily room that has rough use? Mrs. F. P. H. (Hartnell, Ga.). Directions for making such a polish will be received joyfully by others sides the housekeeper who asks for will be received joyiully by others be-sides the housekeeper who asks for it. There is a felt need of such a polish in many a home where bare floors com-mend themselves either from motives of economy or on hygienic grounds.

Beef Juice for the Baby Beef Juice for the Baby

I should like to say to "Mrs. M. L. A."
in regard to feeding her 14-month-old baby
that if she will give it beef juice on
bread for one meal she will gain excellent
results. To prepare the beef juice get one
pound of lean juicy round steak and run it
through a meat grinder. Put eight ounces
of water on it. I put mine in a glass jar
and keep it over night with a little salt.
In the morning pour off the juice and
squeeze the meat through a cloth. Heat it
by putting it into a cup and stand this in
hot water. By this method it does not get
cooked and is very fine. I hope this may be
of help. If any more assistance is needed
I will be glad to give it.

E. V. D. (Cleveland, Ohto).

All mothers of young babies will be in-All mothers of young babies will be interested in this method of preparing beef juice. It brings out the full value of the meat and is all the better for not being really cooked.

For Washing Flannels The following suggestion will be of use to all housekeepers who desire to simplify the labor of washing flannels and other clothing—and who does not? and other clothing—and who does not?

I wish to give my experience in washing with ammonia. I use the regular household ammonia. I have employed it ever since last August, and think it excels anything by far that I ever tried before for flannels and other clothing, too. I use a tablespoonful to a pail of water. It makes the clothes white and gives them a nice, clean, sweet smell. Do not use washing soda or anything else with it but soap. I do not believe that those who have once tried it would ever use anything else.

Mrs. A. A. R. (Manistee, Mich.).

Formula for White Borax Soap Some one asked for a formula for white borax soap. I send one.

One can of potash, dissolved in 2½ pints of cold water. Let it stand until cool. Add half a pint of ammonia and half a pound of

melted. Pour in slowly and stir unitables, then pour into a wooden box thickens, then pour into a wooden box and stir unitables. Before it is too hard pat down smooth. Before it is to nice ha in bars to suit. This is a very nice ha HOUSEKEEPER At this time of year, when house-cleaning is in the air and every one is being made spick and span for the summer campaign, these suggestions about washing and directions for soap-

making will appeal especially to house On the Cost of Living Here is another communication on the ever-interesting subject of the cost of living, and the figures of "H. A. S." are again under discussion:

of living, and the figures of "H. A. S." are again under discussion:

I have read with attention the menus for a week given by "H. A. S." for meads which are to cost \$4 a week. She did not say how many persons that \$4 was to feed. We will say three. I wonder how much she would have left from dinner for the next day's luncheon out of three pounds of steak? She had eggs five times for breakfast; also an onelet for Sunday-night supper, yet she only used two dozen eggs, at 39 cents. We pay here 35 and 40 cents a dozen for eggs. Her pot stew cost her is cents, and "did" her for three meals—Sunday dinner—for she had cold meat for dinner oa Monday. She had one and one-quarter pounds, at 32 cents. We pay 34 cents a pound at the least. She had cream every morning for breakfast, yet she did not mention cost. She tells of onions at 4 cents a quart; we pay 12 cents a quarter peck. Now, if I had to do it, I could live on \$4 a week, my husband, 9-year-old daughter and myself, but I would have to change that menu considerably. We could not afford to drink milk every day at 8 cents a quart, nor could we use very much cream at 25 cents a quart. I should use more potatoes and more meat. It is a very nice menu, but I could not carry it out at the same figures. I wonder how many of the housemothers could? I would like to hear just what some of them think about it.

This is the first time I have written to the correr, although I have received much benefit from it. I had everything to learn when This is the first time I have written to the Corner, although I have received much benefit from it. I had everything to learn when I started housekeeping ten years ago, and had very little to do with at first, which I think a blessing, for I had nothing to waste and it taught me economy.

Mrs. W. H. C. (Philadelphia).

Necessity and Economy And here is another letter which touches upon a different phase of the same fruitful topic.

I have just read the letter from "Mrs. I have just read the letter from "Mrs. H. F." and your comment, and I want to ask you what you would do if you could not afford a better diet—if your John could not earn enough to pay for it. My husband earns \$12 a week. Our rent amounts to \$3 weekly, fuel (just now) \$1, clothing and life insurance \$2, and if we spent \$4 a week for food we would have remaining, if he never lost a day through illness, \$104 a year for doctors' and dentists' bills, replacing worn-out furniture (the pots and pans will wear out), reading matter, stamps and stationery, and the thousand and one incidentals which eat up so much in the aggregate. and one incidentals which eat up so mach in the aggregate.

Of course, if a man earns plenty of money and will have it, he can eat up \$8 a week in expensive food, but he will probably pay for it by having dyspepsia and then he will find, to his astonishment, that then he will find, to his astonishment, that he can live uncounted years on \$1 worth of food per week—and will have to.

If any one wants to know how I keep our family of three on less than \$4 per week for groceries I'll be glad to tell her, but I assure her it is not through parsimony, but stern necessity, and without that best of spurs she would probably net care to follow in my footsteps.

E. S. B. (Monmouth, Ill.).

According to my recollection, "Mrs. H. F." paid for more than groceries out of her \$4 a week. Were not meat and fish included in her estimate? In any case, I am sure we shall all be glad to hear how groceries for family of three car be successfully compassed by \$4 a week. Even without the spur of actual necessity most housekeepers are glad to sity, most housekeepers are glad know of available economies by wh they can save money from one brai of housekeeping in order to expend it in

Saving Time and Patience. I should like to tell my sisters, through your helpful column, how I slip my curtain rods into place. First, I insert a cork in the end of the rod, leaving a wee bit of the cork to project from the rod. I have tried a good many ways that were different, but have failed each time. The cork saves time and an immense lot of patience. I hope this wee bit may be of use to some tired housewife we is anxious to get the work over with.

FAMILY MEALS FOR A WEEK

SHNDAY BREAKFAST.

Berries, rice, jeily and cream, broiled nicken, hominy muffins, toast, tea and cof-LUNCHEON. Cold lamb (a left-over), white and brown cream cheese sandwiches, macedoine saiad, Bavarian cream and cake, cocoa and iced

DINNER. Tomato soup, larded liver en casserole, epinach, potato scallop, rhubarb pudding, black coffee.

MONDAY BREAKFAST.

Fruit, cereal and cream, breakfast bacon, poached eggs, baked toast, whole wheat bread, tea and coffee.

LUNCHEON. Mince of liver (a left-over), spinach a la creme (a left-over), baked sweet potatoes, baked custard and macaroons, tea. DINNER.

Potato and tomato soup (partiy a left-over), vol-au-vent of chicken and mush-rooms (a left-over, in part), boiled rice with cheese sauce, siring beans, home-canned peaches and whipped cream, black coffee.

TUESDAY BREAKFAST.

Fruit, hominy and cream, fried pan fish, cream biscuits, toasted whole wheat bread, tea and coffee.

LUNCHEON. Baked omelette, with tomato-and-cheese sauce; potatoes, boiled whole, with butter and parsley sauce; string bean and lettuce salad (a left-over), crackers and Roquefort cheese, cream puffs and cocoa.

DINNER. Mock turtle bean soup, baked veal cut-lets, asparagus, whipped potatoes, bananas and cream, cup cake, black coffee. WEDNESDAY

BREAKFAST. Fruit, cereal and cream, larded sweet-breads, brown and white toast, tea and coffee. LUNCHEON.

Cod steaks, hashed potatoes, browned; tomato toast, baked; lettuce and cress salad, radishes, Charlotte russe, tea. DINNER. Mulligatawney soup, Irish stew, rice croquettes, scallop of sweet potatoes, berry dumplings, baked, with hard sauce, black coffee.

Berries, Indian meal mush and cream, scalloped shad roe (a left-over), muffins, toast, tea and coffee. THURSDAY BREAKFAST. Deviled mutton fried in batter (a left-over), warm biscuits, lettuce salad with crackers and Gorgonzola cheese, radishes, strawberry shortcake, tea. Berries, cereal and cream, breakfast ba-con and fried sweet peppers, hot rolls, toast, tea and coffee.

LUNCHEON. Stew, with dumplings (warmed over), baked macaroni, stewed celery, crackers and cheese, watercress salad, cake and marmalade, tea. DINNER.

DINNER. Scotch broth (founded on liquor in which Thursday's mutton was boiled), imitation terrapin (calf's head), young onions, polents (fried mush and a left-over), peach marmalade pudding, black coffee.