

reception in a moderate-sized house, than of a crush-party; of one where the whole could be carried out by the servants, with little or no help, except the assistance at the tea-table of one or two of the daughters of the house or other relatives of the family.

In this case one would use the ordinary dining-table, leaving it very nearly in the middle of the room, just a little more space on the door side. Put a rather large cloth on, as the effect of the cloth hanging well down is better when no one is to sit at the table. If the table is square-cornered, fold the corners of the cloth round at each end of the table so as to leave it to hang straight and flat all round the table and fasten each edge with a pin.

A white embroidered centre—I have seen some lovely ones late,—white flowers and green leaves embroidered in silks on very fine white linen, or white china silk or *crêpe*, may be used for the centre of the table; if soft silk or *crêpe* is used, it is placed loosely on the table and pushed up into puffs; around the edge of it place a long trail of smilax or some asparagus fern. Stand the wedding-cake in the centre of the table. This is more elegant decorated with natural flowers than with chalky ornaments and artificial flowers.

Place four medium height glasses to form a square enclosing cake, then two high glasses near each end of the table. All the glasses must be filled with white flowers; then attach the four glasses at each end of the table with eight trails of smilax hung in festoons between them. If needed a strand of the very finest wire may be used to support the green trails.

Should the table be very long, it may be necessary to use two more glasses of flowers half-way down each end of the table, to carry out the idea, or one higher glass in the centre of each half; then the droops would meet half way down each end of the table and make a sort of canopy. It would be very pretty if the smilax could be festooned from the flowers on the cake; but it is not practicable, as they would have to be removed when the cake was cut, and at once spoil the appearance of the table. With the glasses of flowers, which should be very lightly filled, nothing more will be required in the way of ornament except a few loose flowers or ferns to lie on the silk or a few specimen glasses, depending on the size of the table. The tea-service and cups would be placed at one end of the table, the coffee at the other; wine and lemonade glasses on the sideboard. It has been the fashion to serve iced coffee, but it is not usual now, but iced lemonade is liked.

The refreshments consist of sandwiches, for which it is an advantage to have small labels; they can be made in the shape of little flags and fastened on to white-headed pins, or the names simply written on tiny white and silver cards; patties, brown and white bread-and-butter, small moulds of various kinds, biscuits, cakes of all kinds, fruits and sweetmeats.

The twisted wire-plate handles are most useful and also very ornamental when trimmed, as they should be, with white-satin ribbon twisted round and a bow at the top, and one at each side. The wires will fit any plate and convert it into a basket, which is easily handed about. They only cost a few pence each.

Those who are lucky enough to have silver baskets, use the larger ones for fruit or cakes, the little ones for sweetmeats.

With regard to the dishes the following list may be useful to choose from: Sandwiches, ham, tongue, potted meat of any kind, with a little mustard (green) and cress, hard-boiled egg, with or without cress, chicken and water-cress, shrimps that have been pounded in a mortar with very little nepaul or cayenne

pepper, anchovy paste, or potted anchovies, cucumber, mustard and cress, water-cress, shred celery, guava or quince jelly, or jam of any kind.

While writing of sandwiches, I would like to remind those who have to provide, that their success depends on the sandwiches being nicely cut and evenly buttered, and most important of all, that the bread of which they are made should be suitable and quite fresh, the general complaint being that the sandwiches "are so dry."

I always use newly-baked tin sandwich-loaves, and after they are made lodge a small plate on the top of each pile, then cover with a cloth until wanted. In the course of cutting, the bread loses its newness, but at the same time, when put on table, the edges are never curled and hard, as with dry bread. A variety is made by having some of the tiny rolls made for sandwiches; they are an inch wide, and about three inches long, they are cut open, and what is wished is put in, each making one sandwich. They are convenient and look tempting; the outsides are glazed brown. It is well to have a few dishes of these on table as well as the cut sandwiches.

The following recipe is for a very good cake. Having no fruit in it, it is very suitable for covering with chocolate, coffee, or other fancy icing.

*Piedmont Cake.*—Ingredients: six yolks of eggs, three whites of eggs, seven ounces of sifted flour, seven ounces of castor sugar, three ounces and a half of melted butter. Mode, beat the yolks of the eggs for half an hour, dredging the sugar in as you beat them; beat the three whites of eggs to a hard froth, add them to the yolks and sugar, then sift the flour in slowly, add the butter, which should be melted, not oiled; beat all the time you are adding the ingredients. Put into a tin that you have lined with buttered paper, put a buttered paper lightly over the top of the tin, and bake in a moderately hot oven. This cake cannot be properly made in less than three quarters of an hour. It is best when made with Hungarian flour.

This recipe for chocolate icing is very simple, and quite suitable for covering the above.

Dissolve over a slow fire two ounces of grated good chocolate in a gill of water, add half a pound of castor sugar, stir until it is the consistency of smooth thick cream, when it is ready for use.

Queen drops, or bars of Genoese pastry, are very nice covered with this icing, which must, of course, be used while it is warm.

*Queen Drops.*—Beat three eggs ten minutes with two tablespoonfuls of good rose-water, sift in six ounces of castor sugar, beating all the time; add a few drops of vanilla, sift in a quarter of a pound of fine flour, add two ounces of butter, previously warmed and stirred to a cream; finish by stirring in two ounces of currants. Drop a small teaspoonful of the mixture on a well-buttered paper and bake. If they are to be chocolate-iced, omit the currants. Do not make the icing until the drops are cool; it is easier to join them in pairs with the chocolate than to cover the outsides.

*Pistachio Cake.*—Ingredients, eight eggs, their weight in castor sugar, the weight of three eggs of fine sifted flour, the weight of one egg of pistachio kernels weighed after they are blanched and skinned. Method—beat the yolks of eggs with the sugar until they are quite thick, then add the flour slowly, beat for ten minutes; beat the whites of the eggs to a stiff froth, stir them into the mixture. Last add the pistachio kernels, which must have been previously pounded to a paste in a mortar. Bake in a slow oven. Ice with the following—

Put a tablespoonful of lemon-juice into a

basin with the whites of two eggs, work half a pound of icing-sugar into it gradually, using a wooden spoon; work it a long time, until you can break a piece off short from the spoon, when it is done, and should be used at once. If you are obliged to keep it, cover the basin with a damp cloth. Ice the pistachio cake, and cover the top with finely-chopped pistachio nuts, put in the oven a minute to set, then in a cool dry place until wanted. The above cake may be made with pounded almonds instead of pistachio nuts; the icing then would be ornamented with angelica and dried cherries.

Few people now trouble to make biscuits, but some readers of *THE GIRL'S OWN PAPER* may like to try the following; they are very simple, and I find them much liked at teas. Make a dough with half a pound of flour, and four ounces of golden syrup; add a quarter of a pound of melted butter, two ounces of brown sugar, a large teaspoonful of grated ginger, and one ounce of candied peel chopped small. When well mixed, roll out thin and cut into biscuits with fancy cutter, bake on greased baking-sheets in moderate oven. They should be quite thin cakes.

The following is a very good lemonade. Take three large lemons, cut off the peel, as thin as possible, put it in a jug and pour a quart of cold water on it, squeeze the juice from the lemons, being careful to extract it all, strain the pips out and pour the juice to the peel and water, sweeten to taste with castor sugar (do not make it too sweet), add a slice of pine-apple (fresh or canned), and let the lemonade stand until wanted, when the peel and pine-apple can be strained out. This lemonade being made with cold water should be prepared at least four hours before it is wanted. Add a lump of ice before serving. Three or four lemons to each quart of water, depending on the quality of the lemons.

While writing of weddings, I am reminded of some that, when I was a girl, were hardly noticed. I allude to silver weddings, the celebration of the twenty-fifth anniversary of a marriage. I have been to several of these lately, and really they have seemed to me to be made almost more of than weddings, and perhaps there is some reason in it, for a silver wedding entails no parting, as a marriage does, where a girl is leaving home for her new life. The day should really be a joyous and happy one when two people can look back on a quarter of a century passed together happily with reason to expect many more peaceful years in one another's company.

For silver wedding festivities the invitations are sent in the names of the husband and wife. If for an afternoon reception the arrangements are the same as for a wedding, though some do not care to have a wedding-cake.

Presentations of articles in silver are made and guests offer their congratulations and good wishes to their host and hostess as they would have done on their wedding-day.

At a twenty-fifth anniversary dinner at which I was a guest a few months ago the husband took his wife in to dinner, and sat next her at table, as he had done on his wedding-day; but I fancy most English people prefer to adhere to the ordinary dinner arrangement: our insular objection is always so great against doing anything that might be construed into a demonstration of feeling, that we cling by preference to our every-day customs.

However a silver wedding-party is a very enjoyable one, especially as most people like to get together as many of the original guests as they can, even though the missing faces must give one some sad thoughts, one can give one's hearty good wishes to host and hostess and hope to meet them again on their golden wedding-day in good health and with happiness round them.