Marion Harland's Page



GOOD dinner is a good thing—surely every one will admit that—but a good dinner, daintily served, with charming accessful hostess is she who puts almost as much time, thought and skill into the arrangement of her table decorations as she does into the planning of her menu. The woman who is planning a series of pretty dinner tables this fall will do well to look about her and meditate well to look about her and meditate upon the possibilities that lie close to her hand. If she must have flowers, there are chrysanthemums—big yellow ones that are in keeping with the season's rich coloring, feathery white ones

A Novel Fruit Dish

ones that are in keeping with the scarson's rich coloring, feathery white ones of which we never weary; but if she wants to make her table carry out the spirit of the garnering of the fruits of the harvest, she will turn her attention to other things.

If she pines for novelty and her dinner is given for young people, to whom anything out of the ordinary run is apt to be a joy, she may indulge in a pumpkin centrepiece. A big polished yellow pumpkin, to which are fastened great clusters of purple grapes, each bunch concealing a tiny favor, will surely be appreciated. Stickpins, silver bookmarks, any trifle that the grapes will hide, will do for these gifts. Or the pumpkin may be hollowed out and filled with fruit, with candles set at intervals about the edge.

This matter of fastening the candles to the pumkin is simple enough if you leave a broad rim after you have scoon-

to the pumkin is simple enough if you leave a broad rim after you have scoopleave a broad rim after you have scooned out the seed and pulp. A sharp knife will cut little sockets
When you don't care for the candletrimmed pumpkin, you may scallop the edges, and it is rather effective to suspend a similar pumpkin, scalloped and fruit filled, from the ceiling to a little distance above the one on the table. The cord by which this second pumpkin is hung should be concealed by a clinging vine, and this vine brought down, twined about the lower pumpkin and across the cloth to each plate, then circling the table, is not to be despised as an aid to beauty.

A more conventional centrepiece is an ordinary flat fruit disk, filled with fruit and banked with chrysanthemums. A

A more conventional centrepiece is an ordinary flat fruit disk, filled with fruit and banked with chrysanthemums. A number of chrysanthemums with very long stems extend from this banking one ending in front of each guest's plate. This fruit dish remains in place during the entire meal, the fruit is eaten as a final course, and each guest carries away the chrysanthemus that touched his plate as a souvenir of the occasion.

occasion.

Few women realize the possibilities and beauties of corn in the ear when it is used as an autumn table decora tion; yet you seldom get a more at-tractive background than this simple grain will make. If you can get per-

and red corn (unhusked, of course). you and red corn (unnusked, of course). You will have enough for your centrepiece. Put your at dish, piled high with fruit, directly in the middle of the table and arrange the unhusked corn at intervals about it. Strip back the husk from the side that is uppermost, thus revealing the gleaming grains; then draw these husks over the fruit so that the rich

the gleaming grains; then draw these husks over the fruit so that the rich colors of the apples, oranges and grapes glint through their pale yellow.

The woman who is fortunate enough to get hold of a shock of wheat for her autumn table has wonderful possibilities at her command. The wheat, loosely bound, placed in the centre of the table with a profusion of fruits—grapes are especially attractive in working out this idea—falling from its pale yellow background certainly suggests the richest sort of a harvest. Then she can make her candle shades like shocks of wheat, and she can conceal appropriate favors in tiny wheat shocks beside each plate.

plate.

Autumn leaves are "gettable" in almost every locality. They are inexpensive, since they may be had for the gathering. They are beautiful; and if you can carry out your entire decoration in maple leaves, they are patriotic. When they are used, a charming effect can be gained by a background of brown leaves, strewn with nuts. from which rises a centrepiece of the usual fruit, banked about with corn and wheat. The dull browns and the pale tints of the grain bring the deeper coloring of the fruits out into un-

pretty, but by no means novel. Tissue paper pumpkin shades are a delight if they are not beyond the skill of the amateur shademaker, and clusters of

usual beauty.

Candle shades for this table of autumn leaves can be made in the semblance of several richly tinted maple leaves, out of paper, or, what is far more economical and quite as effective, the hostess may make them herself of the real leaves. All she needs for this purpose are the tiny wire frames, which are sold at a trifling cost, and which, when covered with thin white paper, may be decorated with real maple leaves or in any manner that falls in with the proposed dinner scheme.

Yellow chrysanthemum shades are pretty, but by no means novel. Tissue amateur shademaker, and clusters of grapes twined over green tissue paper shades are good to look at, but a trifle topheavy, and therefore keep you on the lookout to guard against fires.

If you want something novel in candlesticks, use carrots that have been cut off at one end to make a substantial base, and hollowed out at the other to form a socket. Or pumpkins, or even apples, if you can get the big, rosy ones. Candles set in these fancy sticks are better without shades.

Of course, the hostess who is tireless in her ambitions need not stop at the harvest notion in her decorations. She may carry out the oretter idea in her salads, in the garnishing of her dishes—even in her ices, her bonbons and her tiny cakes. Her time, strength and pocketbook are the only limitations to her possibilities.

Candlesticks and Fruit Form the Centrepiece

Winter Desserts of Preserved and Canned Fruits

HERE are more possibilities in preserved and canned fruits than are dreamed of in our 'ousewife's philos-

Of course, she knows that the fruits put up last summer during the torrid days, when, perhaps, the flesh groaned under the effort, will be of use for Sunday night teas and for the luncheon on washday or ironing day, when the exigencies of must-be-dones allow little time for the dessert that is only a may-bedone. But on these occasions the fruit is simply "turned out" into a glass bowl and served with sweet crackers, biscuit or cake. The children may like it, although they soon weary of the cloying sweetness of too many conserves; but John, remembering his mother's frugalities, suspects a makeshift in the hastily and easily prepared dessert, and does not ask for a second supply-unless he be that rarity among the masculine sex, a man with an inordinately sweet tooth.

In retrospection, those hot July, August and September days (in which she literally won her metaphorical bread in the shape of preserved fruits by the sweat of her brow) will seem better worth while to our housewife if she appreciates that at that time she pre-pared the nucleus of many a delicious winter dessert-a dessert in which the boys and girls will revel, and of which John will show his approval by that most convincing of hrases. "A little more, if you please, my dear!" Pies are expensive and indigestible articles-

For human nature's daily food,"

in a family where digestions are and knows that sweet, firm fruit and delicate and purses even more slen- pure sugar went to the preparation der. Pastry of all kinds is to be of her preserves, which are, let us taken very sparingly by the child one

would have escape American dyspepsia. One mother insists that a diet of apple pie makes the small boy's complexion of the hue of the soggy pastry and his temper and stomach of the acidity of the not-too-liberally-sweetened contents of the crust. Occasionally, however, the pie may be introduced into the bill-of-fare, but only as a stranger with whom one has a mere speaking acquaintance, but is not on terms of intimacy. And when it is thus brought forward, it may consist largely of one of the fruits from last summer prepared by the housemother her-

For this same housemother, remembering with qualms of the diaphragm and indigestion of soul, recent "pure food" investigations, does not often set before her family the tin-can product from the corner grocery. The amber lobes that were once fresh plums, the carefully halved peaches, translucent and shining; the wax-like Bartlett pears, perfect in contour and firm of texture, are, to her, one and all objects of suspicion. They may be pure, and yet, again, they may not—and in her cautious mind the "nots" carry the day. Looking well after the ways of her household, she fears to introduce some deleterious acid into the stomachs of her family, and so does not trust the wares offered by the salesman as "the finest thing in fruit to be found anywhere, 15 cents a can-two for a quarter."

Our housemother prefers to know just what she gets for her money,

hope, as sweet now as they were the day she parboiled herself and cooked them against the time when heat and fruit would be expensive luxuries. And just here is it well to remind this same housekeeper that, if her fruits show signs of fermentation, they should not be used, even in pies and puddings. Turn them back into the preserve kettle, add sugar and "cook them over" before serving them in any shape. The little acrid taste that leaves a "tang" on the tongue may leave a worse reminder upon the sensitive mucous membrane lining the stomach.

In the following recipes there are often directions for draining the fruit from the liquor in which it is canned or preserved. Our housewife may save this liquid and make of it excellent pudding sauces.

Plum Batter Pudding. Plum Batter Pudding.

Drain the liquor from a can of plums and set in an open bowl for an hour. Remove the stones carefully, not to break the fruit.

Sift three teacupfuls of flour with a heaping teaspoonful of baking powder. Beat four eggs very light, add a generous tablespoonful of melted butter, a quart of sweet milk into which a salt-spoonful of salt has been stirred, and, lastly, stir in lightly the flour. Have two dozen stoned plums arranged in layers in the bottom of a deep, greased pudding dish, pour in the batter and bake at once in a hot, but steady, oven. While baking, make a hard sauce, flavoring it with vanilla. Serve the pudding with this sauce as soon as baked.

Small Plum Puddings. Drain and stone the plums as in the last recipe. Put four plums in the bottom of a very deep greased patty pan or very small pie plates. Work into a la:; ecup of flour a scant tablespoonful of butter, add a gill of milk and a little salt. Work smooth, then spread over the top of the plums. Bake in a quiek

oven. When ready to serve, loosen the edge of the crust on each tin, and turn upside dowt on a broad platter. Serve with rich cream.

Cherry Turnovers.

Drain canned or preserved cherries into a pound of flour, and rub a cup of butter. When like a coarse powder, moisten with a teacupful, or less, of iced water, and work to a paste, handling as little as possible. Roll out upon a floured board, fold up and roll out again and vot core more if very upon a floured board, fold up and roll out again, and yet once more. If very cold still, use at once. If not, set in the ice chest until chilled. Chop the cherries (from which the pits must have been removed, unless this was done before canning them), add two beaten eggs and the juice of one lemon. Roll out the paste, and cut into rounds the size of a large biscuit. Put a tablespoonful of the mixture on one-half of the round, and turn the other half over upon the fruit and itself, pinching the edges together. Lay these half-circles in a floured baking pan and bake to a golden brown. These are good, hot or cold. Sift powdered sugar over them before serving.

Cherry Bread Pudding.

Cherry Bread Pudding.

Drain the liquor from a can of stoned cherries, and chop these small. Cut the crust from a loaf of bread, and slice thin, then spread each slice with the chopped cherries. Pack all into a deep dish, and pour slowly over the bread—allowing time for it to soak in well—the liquor from the cherries. Set aside in the ice-box for some hours, or until the juice is thoroughly absorbed by the bread. Make a custard of three eggs, a pint of milk and sugar to taste, and pour this over the bread. If this quantity does not fill the dish, add more milk, for the bread must be entirely covered with the custard. Put a plate or cover on the bread to keep it under the custard, and bake until the custard is set. Serve with powdered sugar and cream.

Steamed Cherry Pudding. Make a batter of a pint of milk, a tablespoonful of melted butter and two well-beaten eggs. Add three cups of flour that has been sifted with a tea-expoonful of baking powder and a pint

of cherries that have been drained from the liquor in the can. Dredge the fruit well with flour and stir it in lightly. Turn into a greased mould and steam for three hours. Eat with a hard sauce

Raspberry Pudding.

Raspberry Pudding.

Open a can of canned or preserved raspberries, and drain off the liquor, saving it for sauce for the pudding. Make a rich biscuit dough; roll this into a sheet a half inch thick. spread thickly with the berries, sprinkle bits of butter over these and roll up the sheet of dough as you would a sheet of music. Put into a floured cloth and boil for three hours. Add to the raspberry liquor a little sugar and boil up once. Take the pudding from the cloth, lay on a dish and pour the steaming sauce over it. Rhubarb Pie.

Bhubarb Pie.

Drain the liquor from a can of rhubarb and chop this. Add to it a half cup of sugar, the yolk of an egg, a piece of butter the size of a walnut and a tablespoonful of flour. Moisten with three tablespoonfuls of the rhubarb liquor and bake in an open piecrust. When done, make a meringue of the white of the egg and sugar, spread this on the pie and return it to the oven just long enough to "set" the meringue. Eat cold.

Rhubarb Pudding. Rhubarb Pudding.

Drain the canned rhubarb and put a layer of it in the bottom of a greased pudding dish. Sprinkle lightly with sugar, add a few drops of lemon juice and dot with bits of butter. Now put in a layer of crumbs and moisten these with the liquor from the can of rhubarb. Put in more rhubarb, sugar and butter and more moistened crumbs. Continue in this way until the dish is full, having the top layer of dried and buttered crumbs. Cover and bake for fifteen minutes in a hot oven, then uncover and brown. Serve hot with hard sauce.

Huckleberry Shortcake.

Into a quart of flour chop a tablespoonful of butter and work in a
half cup of powdered sugar. Add

Keep in the ice until ready to cerve. Pass fresh sponge cake with this descert. This makes an attractive and delicious company dessert. It is still pretter if a Maraschino cherry top each mound of whipped cream.

Apple Whip. Apple Whip.

Chop canned apples very small, or, better still, if you have canned apple sauce, use that. Rub through a colander. Beat the whites of four eggs to a stiff meringue, and add gradually to this a pint of the minced apples, adding, also, a dash of lemon juice and a little sugar, f needed. Line a glass bowl with ladyingers and fill the bowl with this mixture. When serving, put a great special of cream on each portion

Strawberry Souffie Drain the liquor from a can of proserved or canned strawberries. Beat the whites of seven eggs to a stiff froth, adding the berries gradually. Turn into a greased pudding dish and bake for a half hour in a steady oven. Serve at once with whipped cream.

Strawberry Jelly. Strawberry Jelly.

Soak a half box of gelatine in a little water, and, when the gelatine is dissolved, add a cup of the liquid in which strawberries were canned, and the berries themselves. Stir for a moment, pour into a wet mould, and set aside until cold, then put in the icebox. When turned out, the berries will be at the top of the form, the pink jelly at the bottom. Turn upon a platter and heap whipped cream about the base of the form.

-Plateau Effect of Chrysanthemums and Fruit

three cups of milk and two teaspoon-

three cups of milk and two teaspoonfuls of baking powder. Mix to a soft
dough, handling as little as possible.
Roll out, and cut into rounds that
will fit in two laye.-cake tins. Bake
in a quick oven. When these two biscuits are done, turn out, split open
and spread with butter. Have ready
the contents of a can of huckleberries, drained and heated, and spread
each layer thickly with these. Place
the rounds on top f each other, pour
the remaining berries and liquid over
the top round and serve at once.

Dutch Peach Cake.

Dutch Peach Cake.

Drain the liquor from a can of peaches, and, if not already stoned, stone them, cut into strips or eighths, and set in the colander to drain well while you make the cake.

Sift with a pint of flour two teaspoonfuls of baking powder and a half teaspoonful of sait. Into this stir a beaten egg and a teacupful of milk. Grease a loaf tin and put in the dough, then press the pieces of peaches into the top of the loaf, laying them close together. Sprinkle with bits of butter, and dust all with sugar, adding but a little of this, as the peaches are already sweetened. Bake until done, and serve with whipped cream or, alone, as a cake.

Peach Tapioca.

Soak a cup of pearl taploca until clear and soft. Cut up canned peaches into bits. There should be eight or ten of these peaches if large in size and a cup of their liquor. Boil the taploca in a pint of water. When tender, add the peaches and liquor, and stir while the mixture comes to a boil, then remove immediately from the fire. When cold, set in the ice until wanted. Serve with cream.

Peaches and Cream.

Drain the liquor from halved preseryed or brandled peaches, and set on the ice until very cold. Beat a pint of cream very light, sweetening it as you do so, and whipping into it a haif cup of blanched and chopped almonds. Arrange the halves of the peaches on a chilled platter, and fill the cavity left by the stone in each half with the whipped-cream mixture, heaping this high

The Housemothers' Exchange

THE frank confession of "Ignorant" that butter-making is an unknown art to her, and her petition for enlightenment, have drawn forth so many and such intelligent replies that I am tempted to form a symposium on the important subject. Kept back from the fulfilment of the desire by want of room, I shall please myself and help other young housekeepers, as well as "Ignorant," by inserting here and now one especially good letter, reserving the rest of the batch for later issues:

I wish to say to "Ignorant" that she will not need to use that signature again if she will make up her ining that to make good butter is a fine art, and that, white the old haphazard wav of making it will now and then produce good butter, more frequently it will be very poor.

I moved to a larm a year ago, bougat three nice cows and proceeded to experiment with butter-making. My first attempts were not satisfactory, so I began looking about for information.

I went to a book store in Chicago, asked to see books on butter-making, and round one that contains all any good butter-making. Frinciples and Fractice or Butter-making. The service of butter-making is "Principles and Fractice or Butter-making." by G. L. McKay and C. Lassen, of the lowa Agricultural Conlege. Then I subscribed for one of the best dairy papers and my butter is now deficious.

Of course, one cannot learn everything from books; but why waste years in experimenting, when, for a lew golfars, you can have the benefit of others' experience? If all the service of the initial contains the service of the initial contains the service of the period of the service of the service of the period of the service of the serv I wish to say to "Ignorant" that she will

While His Wife Practices.

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ments.

Dar Ladies of the Council Table: Will you rermit "a mere man" to step into your circle, ask a question or two and endeavor to settle some trinks that trouble the mind masculine? I was much interested in reading "Mrs. M ichafraig's" list of troubles, and my sympathies certainly go out to poor "John," who must for a long while live on what he can get, while his wife "practices" and certainly should have known how to do she certainly should have known how to do before she ever took upon herself the responsibility of doing it. What would she think if "John" should tell her that she think if "John" should tell her that she could support her, but that he was trying to could support her, but that he was trying to could support her, but that he was trying to right to assume the care of a home in such blind, inexcusat le ignorance of her duties than the man las. On Sunday afternoon I was in a company where there were five young women. Not one of them was under twenty. The subject of cooking came up, and the whole five of them confessed that they could neither make a loaf of bread nor roast a plece of meat. I went home a wiser, if not a happier, man!