

The Inglenook.

Ade's Fables.

George Ade's own account of how he came to write the fables that have made him famous, of which the latest are included in his *People You Know*, is given as follows in the Boston *Literary World*: "In 1890," writes Mr. Ade, "having risen to a weekly income of fifteen dollars, I lit out for Chicago, where I got a job on the *Morning News*, later the *Record*, as a reporter. The following year I had pretty good assignments, and in 1893 I did special World's Fair stories. When the fair closed up I became the father of a department in the paper called 'Stories of the Street.' I had to fill two columns every day, which, with a cut or two, meant from twelve hundred to two thousand words. My stuff was next to Eugene Field's 'Sharps and Flats.' When Field died I got his desk. I used to get desperate for ideas sometimes. One lucky day I wrote a story on a church entertainment, in which Artie was the spokesman. That was in 1895. I heard from that story so much that Artie was given a show once a week. In 1898 I ran up against the fable of the old serio-comic form. I had learned from writing my department that all people, and especially women, are more or less fond of parlor slang. In cold blood I began writing the fables to make my department go, but I had no idea that those fantastic things would catch on as they have. My first one was entitled 'The Blond Girl Who Married a Bucket-Shop Man.' Soon other papers asked permission to copy the fables, and then to share them with the *Record*, and by-and-by a publisher collected them and made up a copyrighted book. There you have the whole thing in a nutshell."

A Halloween Supper.

All-Hallows eve, the 31st of October, dates so far back among the festivals days of antiquity that it brings us to the age when the Druids held their annual harvest-festival. It was the evening before one of the greatest of the early festal days, and when the Christian era began, it was still kept, but dedicated to the eve of All-hallows, with All Saints' day following. Among the poems of Robert Burns many quaint references are found as to the custom of celebrating the rites in old Scotland.

It is a charming evening to dine one's friends, to have a *petit souper*, as the occasion in itself gives rise to many little entertainments of a fun-making nature, tinged with a spice of the mysterious. The table must of course be round, and twelve guests should be the number asked, a lucky number. In front of each plate place one of the miniature papier-maché jack-o'-lanterns seen in the second illustration from the foot of the page. Light the candle found inside, and turn the lights of the chandelier rather low. Between the lanterns lay wreaths of fern or smilax, slightly curving in the middle, and this effect with the lanterns produces a beautiful finish to the centerpiece, which may be a huge witch cake slightly raised on an elevation concealed by autumn leaves or yellow chrysanthemums—the color scheme which best accords with the evening. The witch cake is seen in the third picture from the foot of the page, and is composed of as

many white boxes as there are guests. The cake is held in one large round shape by means of a ribbon circling around the boxes and tied in a bow, while at the centre of the top stands a little witch with broom in hand. The color of the witch and box trimmings may be made to suit the color scheme of the table decorations. If extra light is needed, twelve tall candles without screens may be lighted around the cake. Each box cover is hand-painted with illuminated verse; the box is filled with cake while one of the slices contains the lucky ring. As a name card and favor, the bon-bon-box with a witch on top is delightful. It should be at the left of the guest's plate, and the name of the guests should be inscribed on one side of the white box. A unique menu card is in the shape of a hazelnut, which, as every one knows, comes from the mysterious hazel-bush, the sticks of which are gathered for the witch's broom. This card is a perfect copy of the real nut and contains two white leaves in the centre. Fanciful names should be devised for the menu, as follows:

Lucifer's Pudding-stones.
Little Pucks.
Titania's Broth.
Neptune's Delight.
Mortals' Food in a Fairy's Ring.
Earth Roses. Pixies' Ammunition.
Oberon's Delight.
A North Pole Dainty.
Witch Cake.
Druids' Offering.
Wood Elves' Delight.
A Gift from Mother Meldrum.

The pudding-stones are simply white grapes detached from the stems, chilled thoroughly, and heaped in the half shell of a small orange; the cover is laid snugly over, the whole tied with a broad band of ribbon. This should be in place before the guests are seated. To properly prepare the orange, cut in two hemispheres by zigzag lines, like the teeth in a jack-o'-lantern, scrape out the pulp and place the shells in ice-water until needed; then allow them to partly dry. This may be done the day before, and if a few marachine cherries are added to the grapes they will be the more attractive and appetizing. Titania's broth is a golden julienne, with many devices of stars, clover leaves, etc., cut out of beets, carrots, and white turnips with a vegetable cutter.

Little pucks are oysters on the half shell. Neptune's delight is lobster or salmon croquettes. Mortal's food in a fairy ring is filet de boeuf with mushroom sauce. Earth roses are white potatoes peeled with a spiral knife and boiled, then laid in cream and hot butter with finely chopped parsley, then slightly drained and served. Pixie's ammunition is green peas. Oberon's delight is the salad, served with hot cheese-straws; it is of lettuce with chopped grape-fruit, nuts and mayonnaise dressing. A north-pole dainty is of course ice-cream, a Tortoni bisque, or a charlotte in a sugar case with whipped cream. Druids' offering, if properly served, will score a great success. At this point the guests are requested to extinguish their jack-o'-lanterns, the chandelier lights are obscured, and at the precise moment when the room is in darkness a waiter enters bearing an apparently blazing tray, setting it in front of the host, who serves the guests.

It proves to be tangerine oranges with the upper half of the skin of each turned up to form a cup, which is filled with burning brandy. The guests each make a wish, and the light that burns longest brings the fulfillment of that guest's wish in the near future. Just as darkness falls again the chandelier is relighted, the guests break off the cup, set it gently on the plate, and sweeten it with the two lumps of sugar found beside the orange. They break off the tangerine lobes, and dipping them in the nectar proceed to eat them. Wood elves' delight is nuts and raisins and red apples. The apples are pared in one strip, which is thrown over the shoulder to form the initials of one's true love. A separate dish of nuts forms Mother Meldrum's gift and is composed of papier-maché nuts. There is one for each guest, and as the nut is opened it reveals a fortune inside. The witch cake is served with the ice cream. Coffee is served right after the ice, or in the library or drawing-room after supper, where a maid enters bearing a tray of wish-bones, gilded and tied with gold ribbon for the guests to pull and wish on.

Such a supper is easy to prepare where one has the benefit of the city shops, which provide all the clever, unique little devices that give the distinctive touch. But where one must contrive for one's self there is considerable skill and ingenuity required to make a success of the affair. To take up the matter in detail, the little witches are really the most difficult item in the list, and this obstacle may be surmounted easily by dressing little dolls in loose frocks of black with tall red conical caps and giving each a little broom made out of wisps from the housemaid's broom. The witch cake of course, would be a difficulty if one must have it in the boxes; but this touch of elegance is really not essential, and a big cake cut in slices will serve the purpose admirably. Take a round tin spice box with sharp edge and cut down into the very centre of the big cake before the slices are cut; then cut each slice out, radiating from this round centre. There is left, thus, a little round for the witch's seat, which is not disturbed as the slices are served.

If you cannot get the little papier-maché jack-o'-lanterns use big yellow apples or oranges hollowed out instead. Put a small wax night light in each.

The menu cards will not be found difficult if one has any skill with a brush. If not, one might use English walnut shells, carefully split and glued to a card with a small bit of paper poking out of each, bearing the names of the dainty menu. The same plan of English walnuts will serve for the fortunes at the end of dinner. A mock horoscope may be written on a sheet of thin paper and folded into each nut, the shell being tied together again with a gold ribbon or cord.

To prepare the tangerine oranges cut the skin in points around the circumference, and tear off one half, leaving the other side intact. Now turn back carefully this half skin to form a cup with pointed rim, and loosen slightly the small sections of the fruit at the other end, so that they may be spread out to form a solid standard for the cup in which the brandy is to be burned. This cup is left attached very slightly to the fruit, so that it may be loosened without spilling the liquid.

Any variations in the menu should be followed by corresponding alterations of the titles of the dishes, but in most instances the names given will serve even for a different article. A cream soup, served in cups, will be perfectly correct in place of the usual clear beef soup. This may be of celery,