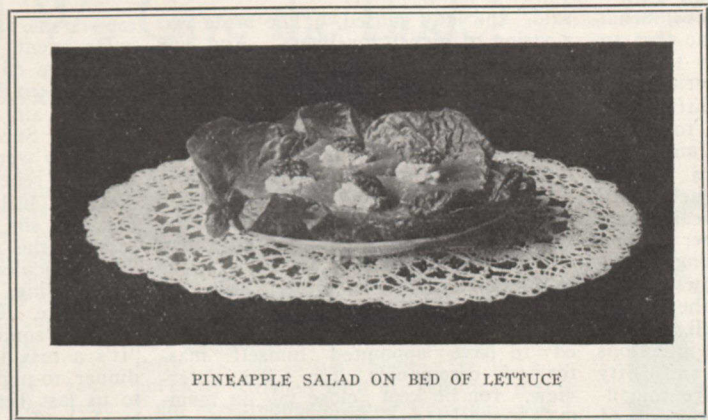


# JUNE LUNCHEONS

PREPARED BY  
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THE June hostess has little left to desire in the way of occasions, flowers for decoration, and choice of menu. What with weddings, school commencements, and the departure of friends for extended travels, there is frequent demand for a June luncheon.

Fortunately for the housewife of moderate means, she may entirely dispense with the services of a caterer in planning the refreshments and table decorations; for a little time will permit her to make



PINEAPPLE SALAD ON BED OF LETTUCE

her arrangements beforehand. Here is a pleasing menu for a light and simple lunch:

Strawberry Cocktail or	
Unhulled Strawberries with Powdered Sugar	
Cream of Spinach Soup or	
Clam Broth with Whipped Cream	
Meat Croquettes	
Olives	Salted Nuts
Peas and Eggs	
Pineapple Salad on Lettuce	
Tiny Baking Powder Biscuit	
Strawberry Ice Cream	Angel Cake      Coffee

The table can be made beautiful by suspending a great silk-

en rose from the electrolier above it, with a few real rosebuds and leaves, and narrow rose-colored ribbons. For the centrepiece, stand a tall glass vase in a shallow glass platter, and mass roses in both. Glass baskets of roses look well upon two of the corners. Place cards can be painted with wild roses in any pattern.

The choice offered in the first item on the menu is due to the fact that strawberries vary in quality. Only freshly-gathered and perfect berries are fit to serve unhulled, with powdered sugar. If very good berries can be obtained it is a good plan to serve the very finest of these in their natural state for the first course, and keep those whose appearance is less pleasing, although their flavor is unimpaired, to be crushed for the ice cream. If none of the berries are perfect, it is best to substitute strawberry cocktail for the unhulled berries.

**STRAWBERRY COCKTAIL**—Mash a quart of fresh, ripe strawberries fine; add the juice of a sweet orange and three pints of cold water. Let it stand three hours, then strain it over three-fourths of a pound of pulverized sugar, and stir until thoroughly dissolved. At serving time, half-fill punch glasses with shaved ice, pour the fruit syrup over it, then stand the glasses in deep glass saucers and bank with crushed ice.

**CREAM OF SPINACH SOUP**—Cook two quarts of spinach for thirty minutes in boiling water. Drain, chop, and rub it through a sieve. Add three cups of the liquid in which it was cooked, four cups of white stock, and heat to the boiling point. Then thicken with one-third cup of flour rubbed smooth in one-fourth cup of butter. When this boils up, add two cups of boiling milk, and season with salt and pepper.

In case that spinach is difficult to procure, I have suggested the substitution of *Clam Broth*. To prepare this, wash with a brush one-half peck of clams, changing the water at least three times. Put the clean clams into a kettle, with three cups of cold water. Cover them tightly, and steam until the shells on the top are widely opened. Strain this liquor, cool it, and clear it. Reheat when about to serve, turn it into bouillon

ture of egg well beaten, with two tablespoonfuls of milk, then in cracker crumbs for a second time. Fry in deep fat and drain on unglazed paper.

**PEAS AND EGGS**.—This is the month when tender green peas are in market. A dish of these looks very appetizing when surrounded by a garnish of lettuce and hard-boiled eggs cut in quarters lengthwise. Stuffed eggs served in this way are even better.

**PINEAPPLE SALAD**—Use one slice of Hawaiian pineapple for each guest, one black date, and lettuce. Place each slice of pineapple on a crisp lettuce leaf, cut the dates in strips and put them on circles of fruit. Cover with this French dressing: Two table spoonfuls of oil, one half table spoonful of lemon juice, and mustard, salt and pepper to taste. Just before serving, mix an equal quantity of double cream whipped stiff and dry. Heap a spoonful upon each salad, and crown it with a walnut meat.

**TINY BAKING POWDER BISCUIT**—To one quart of sifted flour add one-half teaspoonful of salt, two and one-half teaspoonfuls baking powder, one large lump of butter size of a large walnut; sift all these ingredients together until they seem like meal; add enough sweet milk to make a good dough, roll out on a floured board, and cut with a very small round cutter. Have the dough about

one and a half inches thick. Bake in a buttered pan, in a quick oven, for fifteen minutes.

**STRAWBERRY ICE CREAM**—Use any good recipe for ice cream. For each quart of the mixture, allow one pint of hulled berries, the juice of a half lemon, and a half cupful of sugar. Crush the fruit, add lemon juice and sugar, and stand it aside for an hour, stirring it often. Then rub it through a fine sieve, or strain through cheesecloth if you want to keep the seeds out, and add to the mixture when in the freezing can.

A very pleasing way of serving strawberries with ice cream is to keep the two separate. Make a rich vanilla cream, and serve it on one side of a tea plate, with very fair and perfect strawberries heaped upon the other side.

**ANGEL CAKE**—Beat the whites of eight eggs until they are frothy; add one teaspoonful cream tartar, and beat again until the eggs are stiff; then add gradually one cup sugar. Fold in three-fourths cup flour mixed a pinch of salt and sifted four times. Add three-fourths cup flour mixed with a pinch of salt and sifted four times. Add three-fourths teaspoon vanilla. Bake about fifty minutes in an un-buttered angel cake pan. When it has risen and begun to brown, cover it with a buttered paper.

**WEDDING TABLE**—Our illustration shows a very attractive wedding table. The strips of white ribbon which hang from the chandelier and the bell which hangs in the centre are wound with asparagus fern and pinks. Pinks and baby's breath are around the cake and also the airship, which shows the couple in its interior. Cupids and bows and arrows are shown at each plate.



PEAS AND EGGS



WEDDING TABLE



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