

Planning Pleasant Table Service.

BY EMMA GARY WALLACE

If there is anything that is discouraging to a careful housewife, it is to take infinite pains with the preparation of a meal, and then to have the one or ones who serve the food or assist in the serving, make awkward work of it or spoil its appearance.

Not very long ago, the writer was in an attractive home, and after the evening dinner, the mistress of the house confided in a voice dangerously near to tears, that her husband and her son rather scorned taking pains with the serving of a meal, insisting that the food itself was what counted more than how it was carved or dished out.

As I recalled how Mr. Martin had haggled the roast and had soiled the cloth about the platter; and how handsome, nineteen-year-old Colby had dragged the mashed turnip over the side of the serving dish to his own plate—I understood and sympathized with my hostess. That is, I sympathized, at first, but after I came to think about it, I decided that she was quite as much to blame as husband and son, and that her own lack of resourcefulness in remedying so simple a situation cancelled her right to any sympathy at all.

As I helped her pack up the dishes for the maid-by-the-hour who was to come in to wash them, I noticed that the carving knife was as dull as a hoe. No one could carve anything skilfully with it. I called Edith Martin's attention to this fact gently and she said with a resigned air,

"Yes, isn't it awful! I never can get Frank to sharpen the knives, unless I keep at him until I am sick of it!"

"But," I replied spiritedly, "Frank has to leave home at 7.30 in the morning, and he doesn't get home until 6.30 at night. I'd never wait for him to do it, if I were you. I'd get Colby to sharpen them, or take them some place to be sharpened. By the time Frank has carved with a knife sufficiently sharp and in good condition for six months, he'd never be satisfied to use a dull knife again. Educate him to having things right and get Colby to aid and abet you. Think what it'll mean to the lad when he gets a home of his own!"

"Then, Edith," I continued, "I can't help but sympathize a little farther with Frank. That was a delicious fresh pork shoulder, but a shoulder is very difficult to carve nicely at any time, because the bone is so large and the depth of meat upon it rather shallow. Now, if you really have a sharp knife to work with, you can take the bone out yourself in ten minutes; or, if you think when you are buying the meat, your meat man will take it out for you and send it home, so you can use it in the stock pot. Then the pieces of dry bread, which are sure to accumulate, will make a nice dressing with which to stuff the boned roast; or you can simply roll it and tie it, and you have a solid piece of meat to handle. If you will put your roast upon a larger platter, and give Frank a sharp knife, you'll find he will be more skilful."

"That platter was rather small," Edith said thoughtfully. "It hadn't occurred to me before."

"But," she said, brightening up, determined not to give Frank too much credit, "my husband never seems to know which way of the grain to cut meat. I've told him and told him, and he nearly always starts in just opposite from what he should."

"Perhaps," I defended again, "no one has ever explained the difference to him. Why don't you get him to go with you to market sometime, when he has a vacation, and get the market man to explain to him something about the cuts and the way they should be served, for meat goes so much farther and tastes so much better when it is properly cut."

Edith nodded in agreement. "I've thought of doing that myself," she said, "but even when a steak is put in front of Frank, he is just as likely to give the tough end to a guest as the tenderest tidbit."

"Now see here," I exclaimed, "Edith Martin, you are not going to make me believe that Frank isn't just as brilliant as the next fellow! He never could have made the record in a business or scientific way that he has, if he had lacked mental ability. The chances are you have never explained to him the difference in the parts of a steak, but have expected him to

know by intuition. Sometime when you are alone, show him the steak before you fry it, and let him take hold of it and see how much tougher part of the fibres are than others. Then, if a steak is carefully trimmed, there is really not so much difference. Do your part, Edith, and I believe Frank will do his."

She laughed.

"What would you do, if Colby dragged the mashed potato or turnip over the edge of the nappy dish, in place of lifting it out with a spoon? I have told him dozens of times about that, but he persists in serving it in his own way and says that I am fussy."

Edith's cheeks were burning. I could see that she really had had some troubles of her own to deal with.

"Of course," I said gaily, "it's lots easier to advise other people than to solve the problem one's self, but I think I should handle Colby in this way."

"I should invite some of his friends to dinner from time to time. I don't mean make a party, but have one or two in, when it is convenient, and he will enjoy it. Before you have them come, let Colby see that you are doing your best to treat his friends handsomely, and ask him to take special pains in serving his part of the food nicely. I am sure he will respect your wishes."

"Then, I believe that as a family, you are rather inclined to eat over-much at home. It would do you good to get out occasionally, and have a meal elsewhere. Remember, I am not advocating that you become gadabouts or spendthrifts, but once in a while, it would be a real relief for you to be free from meal getting, and would do Frank and Colby good to have a change."

"Don't go to a cheap eating place, but afford yourself a real treat, in the way of an outing, with nice food, properly served. The boy is as keen as a briar, and will soon notice how much the appearance counts. Then, too, if you invite some friends of his in, he will receive return invitations, and he will observe that in good families, the table service is easy but correct."

"Then, if I were you, I would not spare effort to have one or two dainty and rather unusual dishes every day at the home table. I don't mean to make a lot of fussy food, but rather to take pains to have some of the viands especially attractive. Now, a fruit salad put in a bowl and passed, is a very ordinary dish. Take the same materials, dress these daintily with mayonnaise and whipped cream, and serve on crisp lettuce, and garnish with a cherry and a few nuts, and the common meal becomes a banquet."

"In many homes, the individual service in ramekins, small casseroles, custard cups, and so on, is almost replacing the larger serving dishes, because of the greater attractiveness in the way of neatness at the table."

"Then in some homes, the shortage of help has made the housekeeper herself a little careless, for naturally the woman who gets her own meals, and does her own work, is rather fagged when everything is ready to serve, but a small expenditure in the way of a muffin-stand or a tea-wagon will make it possible to clear the table and remove everything between courses without the least trouble. It pays, too, in point of keeping up the family standards of refinement."

"I have always wanted a tea-wagon," Edith burst out, "but it seemed like an extravagance."

"It really isn't," I assured her, "for it saves you steps and keeps you good-natured and sweet."

"In my own home, when I am preparing food for the table, I always try to visualize how it will look when it is placed before those who are to eat it. A cream pie that flattens all over the plate and leaves the crust empty, is not appetizing, and it is just as easy and much more satisfactory to follow a tested recipe and to have a cream pie that stands up and is rich and toothsome and shapely."

"Take a dish of hash, for instance. Some will make hash so that the very sight of it causes your stomach to revolt, and others will prepare it so that the savory odor and crispy brown appearance tempt the appetite. So, all in all, I think it is quite as much up to us who are preparing the meals and keeping the utensils in order, as it is to those who actually do the last minute serving. Naturally we realize the importance, as they do not, of offering the food in the most pleasing manner, but a little tact-

fully directed education will go a long way in helping make meal times restful and a delight in every sense of the word."

"I believe you are right," Edith said thoughtfully. "As usual, when we find fault with other folk, we can trace the trouble back to ourselves, can't we?"

And I was obliged to agree that Edith was right.—*American Cookery.*

The Windrow

There will hereafter be no question of identity as to the babies in the New York Nursery and Children's Hospital. An imprint of the sole of the baby's foot will in the future be taken immediately after birth. This device is as infallible as the finger prints of criminals.

The Salt Lake Tribune has this introduction to its account of the Garfield County High School 'clean-up' campaign: A new turning point in civilization, one that promises to be of far-reaching effect upon the morals and habits of the human race and which also reverses a custom founded with the creation of Adam and Eve, and the birth of Cain and Abel, namely, that the parent shall be mentor and moral guide to offspring, has developed in Garfield County.

The male faction of the Garfield County High School student body, composed of about 100 boys, has unanimously declared war against the use of tobacco in all forms with the intention of entirely eliminating it from the student body. Not only has this drastic step been taken by voluntary action, at a meeting from which the girls of the student body were barred, but the boys of Panguitch have gone a step farther and have put a series of most pertinent and perplexing questions to fathers and elder brothers. In fact, the students have issued a proclamation to the "old boys" of the community asking in pointed and plain language who first introduced tobacco into the community, whether children or parents, and what kind of an example they may expect to look for in the future, not forgetting to tell the adults what the disgusted youngsters think of those who have made tobacco using among children possible.—*Journal of Education.*

Both candidates for the United States Presidency belong to Ohio, both began active life in a printing office (Harding spent his early years on a farm and earned the money for his education by doing all sorts of country jobs), both became owner of several small newspapers, and eventually went into political life. At present both are editors. "A paralleled column study of Republican and Democratic platform planks in the N. Y. *Evening Post*," says *Literary Digest*, "discloses very much similarity, the differences arising either from different methods of doing things, or from a disagreement as to which party should be credited with their accomplishment. . . . Neither party has brought anything strikingly new to the fore, and the campaign would seem to rest upon the old questions of party differences and primarily upon ratification of the Peace Treaty." At time of going to press it seems likely that the contest will revolve almost wholly about the question of the Treaty and the League of Nations.

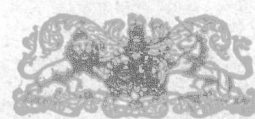
"My pigmy counterpart," the poet wrote Of his dear child, the darling of his heart; Then longed to clutch the stupid printer's throat That set it up, "My pig, my counterpart." —*Harper's Weekly.*

The Real Reason.—"Can you tell me, my boy," said the prim teacher, "why the race is not always to the swift?" "Yes'm," said the little boy, promptly. "It's because sometimes their tires bust." —*Baltimore American.*

A spinster in a certain city was a most notable housekeeper and the immaculate neatness and order pervading every room had made a deep impression upon her small but observant niece.

One day the little girl returned home after a tea party at auntie's and in an awed tone said:

"Mother I saw a fly in auntie's house, but" after a second's thought "it was washing itself."—*Harper's Monthly.*



SEPARATE SEALED TENDERS addressed to the undersigned, and endorsed "Tender for Assistant Medical Officers' Quarters, Westminster Psychopathic Hospital, London, Ont.," etc., as the case may be, will be received until 12 o'clock noon, Friday, August 27, 1920, for the construction of Assistant Medical Officers' Quarters, Nurses' Quarters, Married Orderlies' Quarters and Tile Conduit from Ward "H" to Nurses' Home, Westminster Psychopathic Hospital, London, Ont.

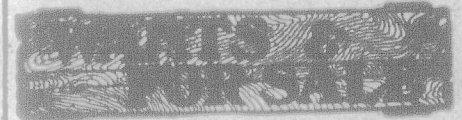
Plans and Specifications can be seen and forms of tender obtained at the offices of the Chief Architect, Department Public Works, Ottawa, the Superintendent, Westminster Psychopathic Hospital, London, Ont., the Superintendent of Dominion Buildings, Postal Station "F", Toronto, Ont., the Builders' Exchange, Montreal, and the Overseer of Dominion Buildings, Central Post Office, Montreal, P. Q.

Tenders will not be considered unless made on the forms supplied by the Department, and in accordance with the conditions set forth therein.

Each tender must be accompanied by an accepted cheque on a chartered bank payable to the order of the Minister of Public Works, equal to 10 p. c. of the amount of the tender. War Loan Bonds of the Dominion will also be accepted as security, or war bonds and cheques if required to make up an odd amount.

By order, R. C. DESROCHERS, Secretary.

Department of Public Works, Ottawa, August 3, 1920.



Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted and Pet Stock.

TERMS—Five cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order. No advertisement inserted for less than 75 cents.

C. P. R. LANDS IN WESTERN CANADA—The rich prairies of Alberta, Saskatchewan and Manitoba are especially suited for mixed farming. Land that will produce big crops of grain and fodder, and well adapted for dairying or live-stock raising, can still be had at prices averaging about \$18.00 an acre, with twenty years to pay if you wish. Only 10 per cent. down. No further payment on the principal until the end of the fourth year; then sixteen payments. Interest 6 per cent. Write for illustrated booklet to D. A. La Due Norwood, C. P. R. Land Agent, Windsor Station, Montreal, Quebec.

FARM FOR SALE—48 ACRES—GOOD SOIL, bank barn and buildings, Natco silo, spring water, natural gas and well drained. Near school, church and cheese factory. Easy terms. Apply 343 Maitland St., London, Ont.

SCOTCH COLLIE PUPS FOR SALE—BRED heelers. Males ten dollars, females five. Wm. Stock, Tavistock, Ont.

WANTED: DAIRYMEN, AT ONCE. MUST be good milkers. Steady employment, \$55.00 per month, room and board. Apply Dairy Dept., Speedwell Hospital, Guelph, Ontario.

WANTED—BOARD AND HUNTING PRIVILEGES for four men, September first to fifteenth. Willing to pay well for decent board and good duck hunting and fishing. Farm or Public Boarding House. Write at once. Box 41, Farmer's Advocate, London.

WANTED—ONE OR TWO MEN FOR erecting wood tanks and steel towers. Young men with framing or carpentering experience preferred. Single, active men, willing to travel all over Canada. Good wages and expenses. Steady work. Write Gould Shapley & Muir Co., Tank Department, Brantford, Ont.



Condensed advertisements will be inserted under this heading at five cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order for any advertisement under this heading. Parties having good pure-bred poultry and eggs for sale will find plenty of customers by using our advertising columns. No advertisement inserted for less than 75 cents.

I HAVE 1,000 WHITE LEGHORNS FOR sale that were in the laying pens last winter as pullets. They are proven producers and will make good for you. Price \$2.25 each. Hind Baby Chick Specialist, 222 Greenwood Ave., Toronto.

Poultry Wanted—We have a special demand for LIVE POULTRY of GOOD QUALITY at this season of the year, which enables us to pay very top prices for any quantity. Get the best market in Western Ontario by selling to C. A. MANN & CO., 78 King Street, London, Ont. Phone 1577.