

A JUNE LUNCHEON

PREPARED BY
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WITH the approach of the summer season, the matter of entertaining is greatly simplified. The profusion of flowers then readily procurable solves the difficulty of decorations, and the variety in kind and coloring leaves nothing to be desired in the way of proper material for devising artistic effects. Then, too, the mildness of climate offers an opportunity for open-air socials, with the result that the hostess is afforded a broader scope in which to plan attractive affairs than at any other season of the year.

The month of roses is particularly lavish in floral display, and the many events with which it is crowded—weddings, commencements, etc.—affords abundant opportunity for the ingenuity of the hostess to manifest itself.

Roses are first and foremost associated with June affairs, yet there are several other flowers that as readily lend themselves to effective adornment. The simple bachelor's-buttons may be mentioned in this class, and when combined with proper greenery serve as an admirable central feature.

One scheme sets forth the value of this pretty flower very well. Here it is shown massed with its own foliage in a bark jardiniere, its light and dark blue tints blending harmoniously with the dull brown of the bark finish. A mat of galax leaves, repeating the coloring of the jardiniere in a slightly darker tone can serve as a foundation, and ropes of these same lovely leaves stretch from the mat to the table corners. Small crystal holders, equipped with blue tapers, can dot the outline of the main feature at intervals, completing the color theme of blue and brown. The place cards may be simple, white cards, attached by inch wide blue ribbons to the lower part of the jardiniere.

The table complete is simple yet most attractive. The decorations permit of abundant room for the placing of food, yet give no hint of scantiness. The coloring of the bachelor's-buttons, which, as the main feature, dominate the decorations, is repeated wherever possible, and as a foil for their soft blue tones, dull shades of brown with a glint of golden, is introduced with excellent effect.

Whether such a luncheon table is arranged indoors or upon the porch, the decorations of room or verandah should be of like nature. Nothing will harmonize so well with this bachelor's-button theme as more bachelor's-buttons, and in consequence they should be given the preference. Greenery, such as ferns, may be grouped with the blossoms in low bowls or rustic baskets, arranged about the room, and the result will be far more pleasing than if other flowers were used to adorn the room proper, even though they should be entirely harmonious in tone.

The table decorations completed, the next consideration is the menu. As a help towards its solution, the following is offered in the light of a suggestion.

Egg Canapes	Cream of Asparagus Soup	Nuts
Radishes	CROUTONS	Lamb Circles
Creamed Shrimps	Fruit Salad	Peach Pudding
Lady Finger Sandwiches		Coffee

EGG CANAPES—Mash the yolks of six hard-boiled eggs with a little butter, to form a paste. Season to taste with salt and pepper. Spread on rounds of crisp toast, and garnish each with a slice of stuffed olive and a spoonful of hard-boiled egg white, chopped fine.

CREAM OF ASPARAGUS SOUP—Boil two bunches of asparagus until tender, then rub through a coarse sieve and season. With one teaspoonful of flour mix one teaspoonful of butter, and stir into one pint of hot milk. Add the asparagus and boil for ten minutes. Cook the tips separately, and add to the soup just before serving. Serve hot, and drop a tablespoonful of whipped cream into each plate.

CREAMED SHRIMPS—Remove shrimps from can several hours before using. Break each one into two or three pieces and put in cool place. Put into kettle 1 cup strained tomato juice, 1 cup water, 1 tablespoon butter, and ¼ teaspoon curry powder. When this boils add 1 tablespoon flour rubbed smooth in a little water. Stir constantly until sauce is thick; season with salt and pepper, add shrimps and cook two minutes longer. Serve in patty shells, garnish with whole shrimps and green.

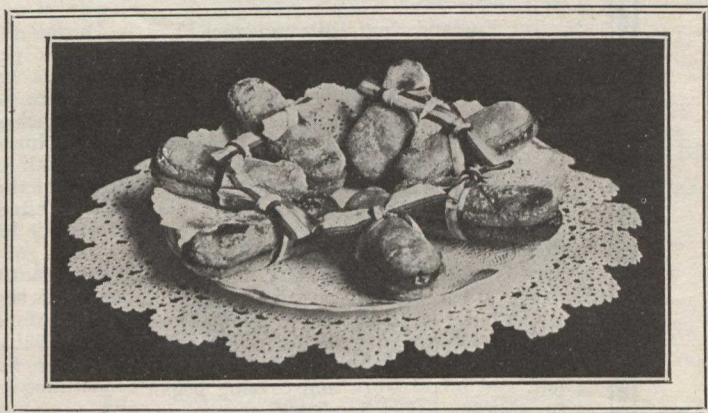
LAMB CIRCLES—One large pint chopped lamb, 1 scant pint of fine bread crumbs, 1½ teaspoon salt, 1½ teaspoon pepper, 1 tablespoon butter, 1 egg, 1 tablespoon chopped onion, milk to moisten the whole. Add seasoning to bread: when well mixed add to meat; add beaten eggs, and lastly the milk. Form in circles, roll in flour and bread crumbs, and fry in hot fat.

FRUIT SALAD—To make this salad, remove the pulp from three blood oranges and tear it in small pieces with a fork, discarding all the tough membrane. Seed and cut in bits a cupful of white grapes. Mix the orange and grape pulp together, draining off the superfluous juice. Blanc and shred half a pound of almonds, mix with the fruit pulp, and pour over all the following dressing: Beat to a froth one egg, and add half a cup of strained honey and three tablespoons of maraschino. Beat thoroughly together before turning over salad.

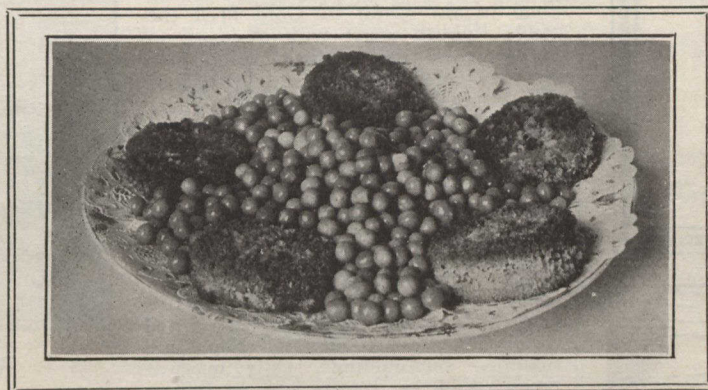
PEACH PUDDING: Make a plain blanc mange, using one quart of milk, and also a peach jelly flavored with fruit syrup and colored pink with a few drops of cochineal or color paste. Wet a plain mold and pour in the blanc mange and gelatine in alternate layers, allowing one to harden before the next is added. Just before serving time, unmold and garnish with slices of fresh or preserved peaches and Maraschino cherries. Serve with plain cream and sugar.

LADY FINGER SANDWICHES—Split the lady fingers, spread a layer of strawberry jam between them, and tie each sandwich with narrow ribbon.

PEACHES IN LEMON JELLY—For a quart mold make a quart of lemon jelly. (Always prepare enough jelly to fill the mold without considering the article to be molded.) Have the peaches chilled, as it shortens the process greatly; cut them in halves and take out the stones; peel and rub over the outside with the cut side of a lemon, to keep them from discoloring; put a blanched almond in the place of the stone, dip the other half of the peach in liquid jelly, and press the halves together; let stand on the ice until firmly joined. Do not prepare all the peaches at once; when one is in place prepare another. Let a very thin layer of jelly form in the bottom of the mold; dip a peach in liquid jelly and place it on the firm jelly and against the side of the mold; put a teaspoonful of jelly around it. Arrange also two or three thin slices of citron or angelica cut in the shape of peach leaves against the side of the mold, to which they will adhere, if the mold has been properly chilled and the leaves dipped in jelly. Add peaches, leaves and jelly as are required to fill the mold. Serve with whipped cream.



LADY FINGER SANDWICHES



PEAS WITH LAMB CIRCLES



CREAMED SHRIMPS

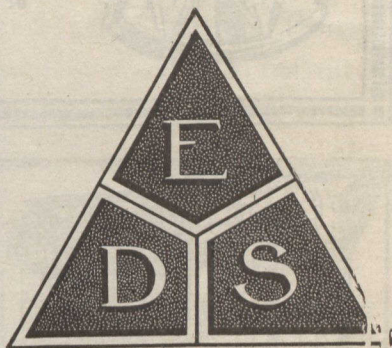
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