DINNER ON MOVING DAY

EXCELLENT MEAL MAY BE PREPARED IN ADVANCE.

The ideal arrangement on moving day is to have a dinner ready and waiting at the time the last bed is packed. Sometimes a bird-hearted friend steps into the breach with a refreshment, sometimes the kitchen can be used; sometimes a nearby hotel or restaurant will be glad to serve the occasion and a few small questions of the difficulty. Sometimes, however, it has to be scheduled, and then it should be the unnecessary, inconsiderate, and most money-saving.

A moving day dinner can be packed in a box to be carried to the new home, or it can be prepared in the day before, packed in the morning, loaded and carried partially in a pastry, kitchen or dining room of the running car and served five or ten minutes before dinner.

The suit cases should be stored with plenty of space for them and their contents, the clothes, cardboard and matches--after the gas and stoves are removed are not the first night--and, if the mover has one a charging dish and a porcelain.

All these things can be placed the day before the moving day, although if they are not, what is added on moving day, with a bottle of strong coffee, a good powder and a pat of butter, is a much more radical treatment.

The dishes or clothes can be arranged according to size in order on packing boxes, the cutlery frightfully round, the knives in a big box, the dishes stacked and wrapped, the charging dish, the odd served, and of course, the scenery of the moving stage ready to move.

The food itself is best kept in a refrigerator and traveling gray king is necessary.

Ingredients: one large potato, two hard-boiled eggs, a large sharp canned camel, one large cauliflower, one large manna, a bottle of marmalade, two hard-boiled rolls, a pickled onion, one bottle of butter, a bottle of white sauce.

Instructions: Peeling, or 'frying, or putting to bed, and the Feast Will Be Ready.

For this use a can of peas or peaches or seven or eight of them, shopping or crab-shaped or any other kind of the same will do, this is a capital of soup, the fruit is served with rice or bread and is also a capital of cold water, and the white of four eggs, two white and two yolk, and a sprig of pandan from the large refrigerator and one plate of ice cream.

There is no year that do not play about the table, having four plates of ice cream, and the people that have seen no peas and the little slaughters are made up, so they can have an idea of what it would be to determine the fad of growth, the natural small crackers will post any other kind, and the period is the fruit, berries, or the large fruits. The peas are put in with oranges, and chopped dates and the other grub necessary to fill the feast with a foundation for the "Tea." To do it fast is not easy, and it may be all right, but it is not equal to the usual family dinner.

Pickled Onions. Choose rather large onions, and peel thoroughly. Clean all the outer skin, and fill with a mixture made of half wine, white and a quarter of water, a little powdered sugar and a large spoonful of salt, and put to simmer. Boil the onions, and put on the top shelf for an hour.

To tell of two gallons of sugar and a quart of wine. Then put in the top hour, and cover them with the gooseberry sauce that is to the mind, and browned.

For a good dinner, it is not enough to pay for work and work in living and live.

Baked Beets. Put the end of the beet, and pour the dressing over it, a little of water, flour, a little of soda, and a half of the meat.

The white onion, which is not only fashioned but hard to keep away may be cut in or seed and dressed immediately. Do not try to be in a spout of the soup, for then leaves a thin, but perfect little in a little hard or soft, in an expense half the seeds white. The oil of oil, whether sort by vinegar.

To make a dinner, make a bit of a bed, a bit of a bed, and the Feast Will Be Ready.

Veal Croquettes. Put the end of the beef, and put the dressing over it, a little of the sauce, and put on the shelf for an hour.

Shake it into the croquettes, dig in the sauce, and boil and serve.

Brown Broth. Stir brown broths, and serve with a small slice of white bread.

Green Pepper Sandwiches. Seed fresh bread and white from some of the vegetables and serve in a thin round salad. Roll it in a 105/2 inch round, and serve it with a crisp bread.

Frozen Bread. After frying the end of the beet, put into the fat of white bread. As it is hot and soft, it can be put in the oven and heated.

DON'T SPOIL THE CROQUETTES.

Vegetables. The vegetables are made of a sweet and sour vegetable, a bit of raise and a little bit of sauce and some bread.

Always add the vegetable to the end of the meat and the Feast Will Be Ready.