

To Lighten
the Housewife's
Burdens

The Housekeeper's Council Table

Conducted
by
Dorothy Dolan



How You May Serve a Formal Meal

BY DOROTHY DOLAN.

ONE of the great perplexities that presents itself to the young and inexperienced housekeeper is the art of serving a formal meal. This is especially true where she is doing her own housework or having the assistance of but one maid.

During her first year of married life she makes a desperate effort to welcome her friends into her new home by giving a formal luncheon. After a number of efforts, some of which are only part successes, she learns how to entertain at luncheon. Still she has not even the courage to try her skill at a formal dinner.

Not Difficult If—

The planning and the giving of a dinner is not much more difficult than the serving of a luncheon if a hostess will bear certain things in mind. Though you prepare the dinner yourself it is well to get somebody to help you serve it. It is very hard for a housekeeper to set the table alone, give the last touches to the table and to take dishes and be ready to receive her guests when they arrive.

She will do well to limit the number of her guests to six without herself and her husband instead of having twelve or fourteen. A small number of people are more easily served and entertained. This is especially true where the house or apartment is none too large and the service is limited.

It is well to set and to decorate the table late in the afternoon instead of delaying this important task until you are in the midst of preparing the meal. Plenty of time and attention should be given to this work. The tablecloth should be spotlessly white and ironed with exquisite care. In the center of the table is the lace centerpiece or a lace runner laid across the table. The table decoration is always placed right in the center.

Matter of Taste.

It is a matter largely of individual taste whether the flowers should be placed in a tall vase or be gathered in a low mound. A simple and novel way of combining these two ideas is to have a large fernery in the center and to place two slender silver or glass vases on both sides of the fernery and to fill the vases with single roses or lilies. Candelsticks do much to enhance the beauty of a table and help to carry out the color scheme of a dinner, though they are not absolutely necessary. Small dishes for

bonbons and nuts can be placed on either side of the candelsticks. Each plate should be provided with a service plate that is kept as the under plate throughout the meal. The silver, bread plates and napkins are placed as for a formal luncheon. There is one difference and that is the dinner napkins are a larger size than are the luncheon napkins. The butter plate should be at every plate, and the roll can be put on it.

It is a question of individual taste whether butter shall be served or not. Three sets of dollies can be used. The largest are for the service plates, the second size for the water glasses and the third for the bread plates. The knives, spoons and silver needed for the first course are laid at the right. The forks are placed at the left.

The arrangement of the glasses begins with the goblet at the point of the knives. The water goblet comes first and whatever other glasses are used are placed at the right. It is only when the last touches are given that the water glasses are filled and the candles are lighted. Place cards at each plate are of great assistance in placing your guests.

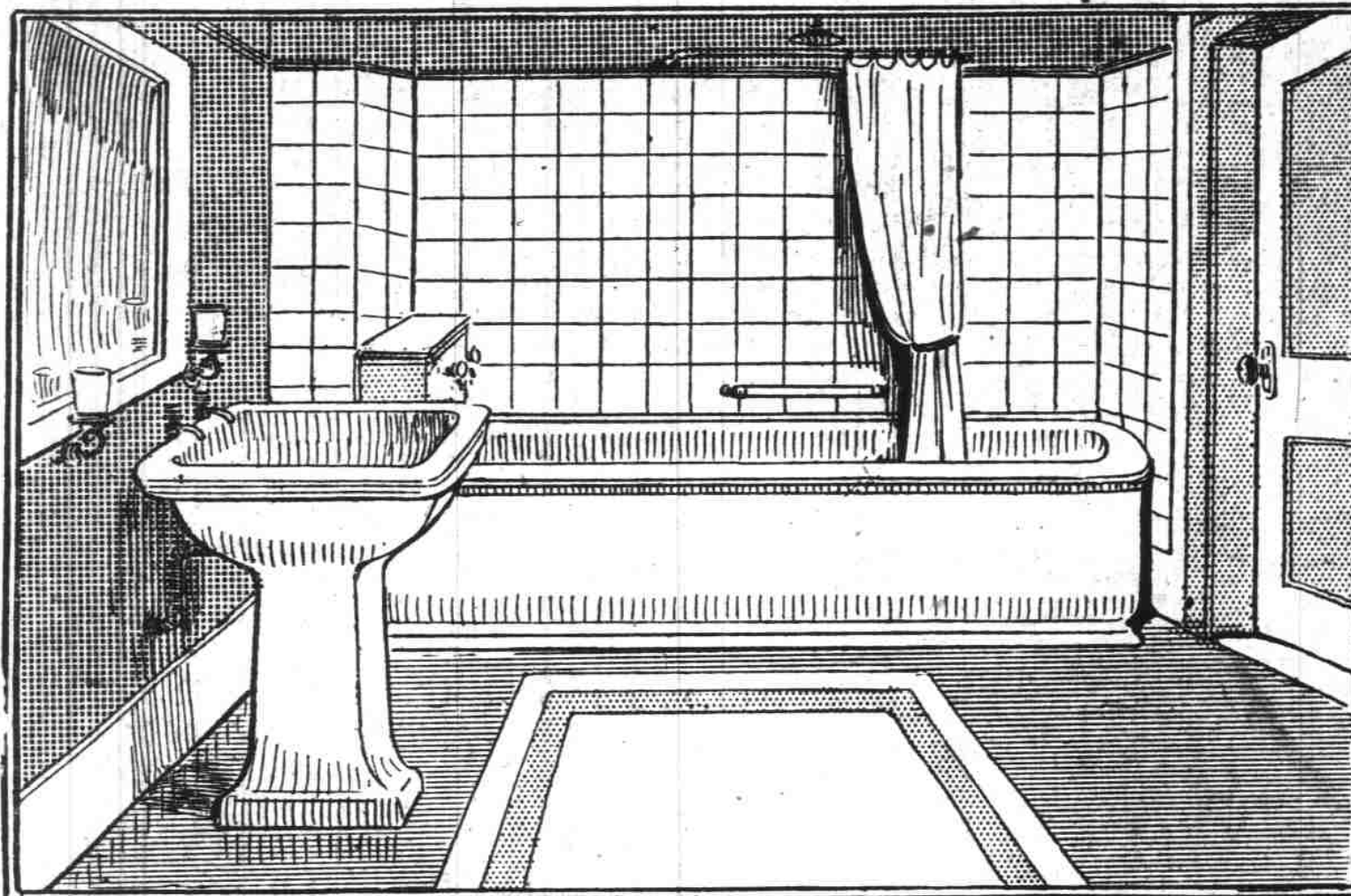
Not Too Elaborate.

It is a mistake to have a great variety of courses. This results in tiring the guests and wasting the food. A far better plan is to have a few carefully selected dishes served with much nicety. The first course is usually a fruit or a canape and can be arranged on a small plate laid on a service plate. The olives, celery and nuts may be passed after the first course. Soup or a fish course comes next. It is only at a very large dinner that both courses are served. One meat, such as a roast, a chicken or a turkey is plenty. Between the meat course and the dessert there is a salad and two or three vegetables. The care given to these dishes is as important as that given to the soup and the meat. Toasted crackers or fancy sandwiches add much to a salad course.

The desserts are the accessories of the dinner and enhance its taste and success. The dessert can be ice cream sherbet or a parfait.

This is to be supplemented by small cakes, candies and either fruit or fancy cheese. The small coffee can be served at table or in the drawing room. This is an important part of the whole success. The remainder depends on the congeniality of the guests to each other and the tact the hostess exercises in placing her friends. The final flavor of the meal is the talent you have of making guests feel at home by creating a feeling of warmth and comradeship.

THE walls of this bathroom are creamy white tiles and the floor is of an especially made tiling. The junction of the floor and walls is rounded to prevent the catching of dust. It is a room that will delight the heart of the housekeeper who abhors cracks and dust.



Home Decoration and Furnishing

By MADAME MAISON.

HOW this modern bathroom will delight the heart of the housekeeper who loves cleanliness and abhors cracks where dust may accumulate. The walls are creamy white tiles and the floor is of tiling that is especially made for bathrooms, the edge where wall and floor meet being rounded so there is no division where even the slightest particle of dust can adhere. The tub is built in with no space underneath and oftentimes the outside is tiled the same as the side wall and floor.

Mirrors and glass shelves are put in where needed and all the faucets and fixtures are of porcelain, no nickel being in evidence any place, so cleaning is reduced to its lowest terms. Of course, such fittings are more costly, but as one little housewife said: "I would rather economize some other way and have my bathroom as sanitary as possible and as easy to keep immaculate as it can be made."

A bathroom treated in this way is usually all white, but one may have bath mats of pink, blue, yellow or white, with colored monograms done in French knots or a heavy chain stitch. Make wash cloths and bath towels to match, and I assure you the result will justify the extra expenditure. If tiles are too expensive have a

good inlaid linoleum on the floor and imitation tiled walls.

Doing Over a Kitchen.

Your advice is always helpful and I'd be so glad to have you help me. My kitchen is an old one. The woodwork was varnished pine and the walls fawn colored. There is a cupboard set in and wainscot three feet deep. It is all too dark. Shall have the floor varnished in light and wonder what color the woodwork and walls should be. Should the kitchen cabinet be painted to match?

C. O. B.

Perhaps you can afford to get a pretty blue and white "tile effect" linoleum for the kitchen floor, paint all the woodwork, including the cabinet or built-in cupboard, a very light gray or creamy white if you live in a clean place and do not burn soft coal. Do

Do You Wish Advice?

TO THE housekeeper who thinks:

The purpose of this page is to lighten your burdens by giving you the aid of numerous experts in solving the knotty problems of your home.

Would you like advice as to the most artistic means of decorating your house? Are you puzzled by some problem of the kitchen? Are you planning a house party and seeking information concerning entertainment?

Write to the editor of this page for help on any or all of these problems. It will be freely given.

Address all communications to the writers whose names appear here, care of this newspaper.

Appetizing Menus for Your Sunday Meal

BREAKFAST.
Cereal and Cream.
Rice Waffles. Sirup.
Eggs in Shell.
Bread and Butter.
Tea, Coffee or Cocoa.

DINNER.
Tomato Soup.
Roast Fillet of Beef. Baked Potatoes.
Spaghetti with Tomato Sauce.
Crab Salad.
Raspberry Ice Cream. Coffee.

SUPPER.
Welsh Rabbit on Toast.
Ripe Olives.
Angel Food Cake. Coffee.

Roast Fillet of Veal—Select a good sized fillet and take out the bones. Fill with a bread and sage stuffing. Truss it a good shape by drawing the fat round and tie it up with a piece of tape. Cook rather slowly at first and baste with butter. Roast from three to four hours, according to size. Pour melted butter over when ready to serve. Veal, like all other meat, should be washed in cold water and dried thoroughly with a clean cloth.

Welsh Rabbit—Mix four tablespoonfuls flour, the same amount of butter, one-fourth teaspoonful salt, one-eighth of soda, the same amount of mustard, paprika and mace. Add one cupful milk and two of cheese. Melt

butter, add flour and mix gradually. Add seasoning and soda. Flavor with cheese and a fish sauce. Serve at once on hot toast or on heated crackers.
Crab Salad—Boil three dozen hard-shelled crabs twenty-five minutes. Drain and cool gradually. Take off the upper shell and tail. Break the remainder apart and take out the meat carefully. The large claws should not be overlooked, as they contain a dainty morsel. Line a large salad bowl with small white lettuce leaves, add the meat and pour over a rich mayonnaise. Garnish with crab claws, hard boiled eggs and little mounds of cress leaves, which may be mixed with the salad when served.

Novelties in Home Entertainment

BY DAME CURTSEY.

THE old custom of keeping the first day of May is being revived, especially by people who live in the country, who make a practice of sending baskets filled with wild flowers to their friends who are so unfortunate as to be debarred from gathering them personally. The city people observe the day by sending baskets of fruit and flowers to the sick or to their friends who may be in sorrow, and the children have revived the English method of hanging "May" baskets on the door-knobs of their friends and then running away before the ring is answered. These baskets may be made at home or may be of an inexpensive kind purchased for a trifle. They should contain preferably wild flowers, fruit, a simple gift; and one young hostess delivered her invitations in this novel way, hanging the baskets to the door by a loop of ribbon.

For a centerpiece at a May party have a pole some thirty inches high, supported on a firm, flat base about twelve inches across. Fasten inch-wide ribbon of the delicate pastel shades at the top of the pole. Give these a few twists and then carry them to each place, where they are tied to the handle of miniature baskets holding the name of the guest, also bearing the salted nuts.

To choose partners for any entertainment scheme the hostess may have in mind, or for cards, make a "tulip bed." Fill a shallow wooden box with sawdust or sand, covered with green crepe paper, and place it on a tabouret or stand. Then realistic tulips can be made from crepe tissue paper, if real ones cannot be procured. On the end of each stem wire a half of some well-known quotation, or the title of a book; the other half of the quotation and the name of the author of the book must be wired to other tulips. Each guest pulls a flower and proceeds to hunt his partner. The end of one of the tulips will have a drawing of a crown on it; the person gathering that one must be "crowned" with a garland of flowers, either real or artificial, and have some one read Tennyson's "I Am to Be Queen of the May, Mother."

EVELYN.
It has been the province of the bride-elect to provide the bed and table linen for the new home, but I think curtains would come under the head of house furnishing and should be purchased afterward and the bridegroom would pay for them.

Reply to A. R. K.

FROM time to time schemes for raising money for churches appear in this column, and many ideas may be adapted to the needs of individual cases. I am sorry not to reply "in next Sunday's paper," but that is an impossibility. There are several books that contain such suggestions as you wish, but I am not permitted to give names or addresses or prices in this paper; neither do I answer any beauty questions. Contributions of original entertainments will be printed in this column as benefit to all our readers, but they are not paid for; a mutual exchange of party ideas will help us all.

A Spool Party.

This party was certainly a novelty for the twelve little guests who were invited to spend the hours from 3 to 5 with the 6-year-old hostess. The oldest child asked had passed her ninth birthday, and she proved a decided help in assisting to amuse the younger ones. This mother said she had been

saving spools for months, begging them of her friends, and had even done an extra amount of sewing to get sufficient spools for this party. First dolls were made by inserting a pasteboard nose in a slit and doing the face with a tiny brush and black paint (ink will do). Toothpicks were stuck in slits for arms, and the children were greatly interested in the construction of these wooden men.

Then a bowling alley was made by inverting one end of an ironing board and arranging spools at the other like tenpins. A prize was given to the child making the best score. Coarse needles and colored twine were provided for a spool-stringing contest.

Questions and Answers.

Dessert and Bread and Butter Plates.

I read your answers to questions in the Sunday papers and get so much good from them. I come with two questions for answers, please. When you have a friend for supper—by that I mean hot supper, nothing formal—is it just the thing to serve a dessert? Also will you please tell me about the use of bread and butter plates? Are they used at every meal when only biscuit are served? I thank you very much.
L. M.

Desserts are served at suppers, a something sweet to top off with, perhaps just some nice canned fruit with little cakes or a gelatin. Bread and butter plates are especially nice with hot biscuit; a butter ball is placed on them and the bread or biscuit when passed is placed there. It is quite the fashion to omit them at formal dinners as bread, if served, is placed in the dinner napkin or wee buttered rolls are passed.

Name for a Girls' Club.

I have been a constant reader of your little column and like it very much. As I have found several hints in entertaining and serving, I would like to ask you if you could help me out in the selection of a name for a girls' club?

There is a limited number—namely, fifteen—and the ages run from 13 to 24. We plan on little outings, theater parties, etc., and would like a name suitable for same.

Hoping I haven't asked too great a favor and that you will answer soon.
A READER.

As your organization seems to be on pleasure bent, I think the name of "Pleasure Club" would be a good name. How do you like "The Merry-Go-Rounds" or "The Happy Hearts"?

A WORRIED MOTHER.

VIVIAN'S Heart to Heart Chat

DEAR VIVIAN: I have been going with a young man for some six months. Though he knows that I am fond of him I have never shown the least sign of affection. He has told me time and again that he loves me. He wants me to tell him the same old story. His argument is that spring-time is made to love. What do you think?
ONE IN DOUBT.

Your question is not easy to answer because opinion is divided as to when is the right time to love. There are those who say that two souls can be drawn to each other at any time. I am of this opinion, believing that love has more to do with personal attraction than with the season.

There are many who believe that all things love, and somehow spring is the time when this love bursts forth like a great body of water that has been dammed in.

DEAR VIVIAN: I am 19 years old and I have never gone into society. I was graduated from high school and went to a finishing school for a year. I have many girl friends, but I am timid in meeting young men. Mother says that I ought to meet young people by going into society. I am such a home body and I have such a happy home life that I do not miss it. Do you think it is necessary? Please give me your honest opinion.
A TIMID GIRL.

My dear little girl, believe me, I sympathize with your feelings. I shall never forget the evening I was expected to go to my debut party. I had a very pretty gown and a handsome young man for a partner. I was invited to a splendid party given in a lovely home. I expected to go until the eleventh hour, and then I backed down and returned to budge. It was not stubbornness, but just a good case of stage fright.

Because I was unworriedly it took me some time to overcome this weakness. I want you to profit by my experience. This fault shows that you have lived a home life and not a worldly one. I think there is some vanity mixed with this feeling. If there is cast this feeling of personal sensitiveness aside. Accept the idea that you are as good

but no better than anybody else. I hope you will profit by my advice.

DEAR VIVIAN: I have five children and my husband died before any of my little ones could help me. The other day a lady saw one of my youngest children. The woman had no children of her own. She had great wealth, everything, in short, I lack to make my children comfortable and happy. She wanted to take my little one as her own, but I did not feel that I had the right to part with my little girl. Did I do right?
A WORRIED MOTHER.

You certainly did right, mother. Two hard working hands and a courageous heart will do much to take you over the rocky road. However many children you have, you love and prize them all. I know it is hard to bear at times, but if you are courageous your courage will be amply rewarded. The child you prize too much to part with will appreciate your efforts when she has grown. However hard and trying your burdens are, do not lose heart, but look to a bright future. Somewhere behind these dark clouds there are angels' voices whispering to you to be brave, to march on. They kiss your warm lips and bathe your tired eyes when you do not see them. It means much to be a noble and self-sacrificing mother and the burdens you are carrying will teach you this great lesson.

TALKS With the WOMAN WHO WORKS

DO NOT save only for a rainy day. Do better and save for tomorrow. This is a bit of advice as valuable to the American woman as it is to the American man. They are naturally extravagant. Money once in their possession is hard to save.

This statement is as pertinent for the working woman as for the one of untold means. It is more so, because the one who earns the dollars she spends should give the most careful thought and consideration as to their use.

However small your weekly salary you should try to set apart a small amount each week. It will certainly be worth your while, for it will help your character as much as your material resources. It means so much to hold on to that extra dime when you wanted to spend it for a soda, for candies or a moving picture show.

When you see the dimes swell into a dollar and the dollars into fives you will be glad you made the moral effort. If the "dollar burns in your pocket" put it somewhere else so it cannot make a hole. The best place is in a dime savings bank at home. As soon as you have the first dollar saved open a bank account.

This will net you a number of things. You will be happy because you have something more to count on than your weekly salary. You are drawing interest on that money, so you are a capitalist as well as a wage-earner. You are looking toward and helping yourself in the future as well as in the present. As your salary increases let

your savings increase. It may take much time and patience, but if you persist long enough you will finally save enough to buy some small but safe security. This question of saving is as important as is your salary, the kind of clothes you wear and your daily food. That this is an economic factor is shown by the fact that many business houses keep banks for their employees and under their control. They are broken once a year and often net their investors from 5 to 10 per cent. Everybody is given a chance to invest some money irrespective of salary. The lowest paid worker can buy shares, while there is a limit to the number anyone can buy.

All the savings banks realize that many persons with small salaries want to save, and that many millionaires commenced their careers with small bank accounts. Therefore they welcome investors who have saved a dollar.

Nearly all the savings banks pay some interest. Three per cent is an average. If you are one of the young women who would like to save, but find it hard to tuck money away somewhere so it will not annoy you, ask your mother to take charge of your savings until you put them in the bank. The following incident well illustrates this point: A young woman commenced work at \$8 a week. Though she gave little thought to saving, her mother did. Her mother insisted on her paying \$3 board. Two dollars were laid aside each week and were taken to the bank. She was allowed \$3 a

week for luncheons and car fare. The girl's salary increased gradually. She did not have to pay more board, but she was asked to increase the amount given to her savings account. After eight years of hard work she is about to marry with \$500 in the bank, and \$500 which is part of the money she paid in board to her mother. This part of the savings will buy her trousseau and linens.

Be up and doing, you homemakers who hear the glad, sweet song of spring. You say you cannot make smart gowns and chic hats, nor even copy them from models. This need not worry you. Try your hand at something that requires less dexterity but as much enthusiasm.