

A Cotton Wedding Anniversary

The first wedding anniversary is known as the "Cotton Wedding" and it is observed at all, the celebration is usually a jolly little informal evening gathering of a select few, and if games are played the prizes are usually chosen with an idea of provoking fun—such as a spool of cotton thread, a cotton guest towel, a pair of cotton hose, or any other inexpensive thing made of cotton.

There are a number of ways of entertaining your guests—It would be nice to invite them to dinner and then have cards or other games. Or the guests may be invited for the evening and a supper served at midnight. There are several attractive ways of decorating your table for a Cotton Wedding Celebration and I will try and tell you about two or three of them. Decorations for this anniversary should be white with a touch of green. Running from the chandelier to the corners of the table, are four torn strips of cotton cloth, to which small bundles of cotton are pinned every few inches. If the actual cotton balls can be obtained, they will be still more effective. White flowers are arranged to form a few center-pieces, which is surrounded by a ring of white tapers stuck into spools of hasting cotton. The place cards are tied to balls of crocheted cotton. Small picture dolls, mounted on the covers of candy boxes that are trimmed with cotton balls, would make appropriate favors; or, if the anniversary occurs near Easter, cotton bunnies or chickens might be utilized.

No. 2. Place a white bowl of snowballs, or any white blossoms on a mat made of cotton and sprinkled heavily with diamond dust or mica. The most effective decorations for a cotton wedding are balls of cotton batting, sprinkled with diamond dust, placed on a cotton mat or on a mat of ferns. A plate of popcorn balls rolled in rock candy, chopped up, also makes an attractive centerpiece. If you have access to cotton-plants, have cotton balls at each plate, or these could be made. The place-cards may be made of cotton cloth with the names lettered on. Or one could use little baskets covered with white cotton and tied with green cotton string.

Unusual Year-round Pies

By Betty May Barclay

What is the most popular dessert? A dozen women and girls will have a dozen ideas on this, but a dozen men with one voice will shout "Pie!"

There is no getting away from it, the men folks stick to pie. Women may shift from French pastry to ice cream and then again to tapioca pudding, and from there to sherbet, but man leans back at the table in both summer and winter and smiles with satisfaction when pie is mentioned.

When it comes to flavors or kinds of pie, of course men have their preferences. Many lean to-

ward lemon meringue, others toward raisin, while a vast host insist that the old-fashioned deep apple pie cannot be beaten. Cherry, rhubarb, pineapple and peach will have a few followers. Mince pie ranks well toward the top around Thanksgiving and Christmas, but drops down during hot weather.

Since pie is such a favorite with the men it is wise to be a pie expert. If the way to a man's heart or to his pocketbook is through his stomach, what could be more simple than to reach that heart or pocketbook by tempting the man in question with unusual dainties in the pie line?

Much as he likes the usual pies that he gets at home or outside, he will relish a change occasionally, and there are many excellent pies that are not baked by the average housewife.

For instance, instead of having a plain lemon pie next time, try a lemon fluff pie and see how it is appreciated. The only ingredients needed are three eggs, one-third cup lemon juice, grated rind of one lemon, three tablespoons hot water, quarter teaspoon salt and a cup of sugar.

Beat yolks of eggs very light. Add lemon juice and grated rind, hot water, salt and one-half cup sugar. Cook in double boiler until thick. Add one-half cup sugar to stiffly beaten egg-whites and fold into the cooked mixture. Fill baked pie shell and brown in moderate oven.

Or, if you have been serving lemon meringue pie, vary this occasionally with an orange meringue pie. Here is a recipe for this delicacy that will be found excellent:

1 cup sugar
1-3 cup flour
1/4 teaspoon salt
Grated rind of one orange
1 cup orange juice
2 tablespoons lemon juice
2 tablespoons butter
3 eggs.

Mix sugar, flour, salt and grated rind; add fruit juice and cook in double boiler 10 minutes, stirring until thickened. Add butter and egg yolks beaten light; cook two minutes longer. Cool and turn into baked pie shell. Cover with meringue made by beating whites of eggs until frothy, adding six tablespoons sugar and one-fourth teaspoon baking powder and continuing beating until stiff. Put into moderate oven for 10 minutes to brown.

A third unusual pie that is very inexpensive and very easy to make is a great favorite on the western coast, yet not at all common elsewhere. This is Chiffon pie, which requires 1 1/2 cups sugar, 1/2 cup flour, 1/2 cup oil, 1/2 teaspoon salt, 1 1/4 cups boiling water, juice of one lemon, juice and grated rind of one orange, and three eggs.

Mix sugar, flour and salt; add boiling water, stirring constantly. Cook 15 minutes. Add well beaten egg yolks, rind and juice of fruit and cook until thick. Cool. Make meringue of the whites of the eggs, 1/2 cup powdered sugar and 1 teaspoon lemon juice. Whip

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Stunts for Hallowe'en

The Witch's Cauldron

Over a make-believe fire in a secluded corner of the room suspend a large iron kettle. At some time during the evening an old witch rushes into the room. The lights have been turned very low to make it more witchy. In a covered basket the witch has a number of ingredients which she will need for charms. She gives the basket to the hostess and then retires, muttering to her witch kettle. The hostess explains that the objects must be passed through every hand till they reach the witch, and forms the company into a line. Then she bandages everyone's eyes and passes first a hot baked potato. This is passed very quickly to the next, and all along the line little screeches follow.

Invisible Surprises

Give each one an orange envelope which must not be opened until quite late. The paper inside seems blank, but when held over a candle the surprises, which are written in lemon juice, becomes readable. Something like the following will be found lots of fun—written with lemon juice instead of ink: "In the front room two steps to the right, your lover waits for you tonight." (The lover is a man cut from a fashion advertisement.)

And so on. You can think of ever so many funny things to say

Next comes a chestnut burr, then a piece of ice, an old glove filled with mush, a large soup bone, a large grape without the skin, and an oyster. The horrid feel of the various things will keep the company squealing, and when the last has been dropped into the witch's kettle the bandages are removed and they may all look in. The old witch then stirs and stirs and later in the evening takes from each guest.

—something that will "suit" for each of your guests.

These games, with dancing, will fill up the evening nicely. The table for Hallowe'en should be as spooky as possible. A huge lighted pumpkin for centerpiece grins amiably upon the company. Little black cats at each place and smaller lanterns, paper witches riding on the tumblers and funny little goblins will add interest to the table.

Recipes

White Chicken Salad

Cut cold boiled or roast chicken in one-half inch dice. To two cups of chicken add one and one-half cups celery cut in small pieces and moisten with mayonnaise dressing.

Mound on salad plates, cover with dressing, garnish with capers, thin slices cut from small pickles, and curled celery.

Snow Cake

1/4 cup butter.
1/2 cup granulated sugar.
2 egg whites.
1/2 cup milk.
1 1/2 cups flour.
2 level teaspoons Calumet Baking Powder.
1/2 teaspoon vanilla.
Cream butter, add gradually sugar and vanilla. Sift flour and baking powder together thoroughly and add to first mixture alternately with the milk. Beat egg whites to a stiff froth and add after flour. Bake in a moderate oven forty-five minutes at 325 degrees F. Cover with boiled white icing.

There is an old and popular saying in the coal industry that when the mules come out of the mines it means a long strike. Well, they're out!

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