

SUBJECT NO. 10 WILL TREAT ON "THE MODERN KITCHEN."

Home Course In Domestic Science

IX.—Attractive Table Arrangements.

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NEXT in importance to the proper cooking of food is the way it is served and the order in which the table is laid. The attractive appearance of well cooked food appeals strongly to the appetite and prepares the digestive organs for their work. Probably every person has experienced the feeling of being suddenly hungry when some especially attractive viand has been displayed before him. Equally true is it that almost every one has known hunger to vanish at sight of a table laid with soiled linen and china and food carelessly arranged on serving dishes. The homely hash has not a musical name and generally calls up memories of unenjoyable meals, yet I have known a platter of it to win a sincere approval as has ever been bestowed on a porter-house steak. True, the hash was served piping hot on a pretty platter. It was well browned, flanked perhaps with poached eggs and garnished with sprigs of parsley. Its flavor, too, was just as pleasing and tempting as its appearance. It may take a moment or two longer to garnish the dish of meat or vegetables, but it certainly pays for the trouble. Rather than neglect it I would suggest omitting one or two dishes from the menu. Referring to menus brings to mind the fact that in some homes, those in the country especially, there is a tendency to serve too many foods of the same kind at the same meal.

For instance, I have many times seen three kinds of cooked fruit, three or four kinds of vegetables and at least two kinds of pickles or desserts served at an ordinary dinner. This means unnecessary work, unnecessary expense and so much time spent in preparation that very likely there was none left for dainty serving. A knowledge of foods and food values should teach the housekeeper that one food of each of the above mentioned kinds is sufficient at one time for any family.

In many homes, too, it is the custom to put all the food on the table at once and have the various dishes pass-

enter of the cloth should be exactly in the center of the table.

In arranging the places allow at least twenty inches space at the table for each person. The china, glass and silver set for each person make what is commonly known as a "cover." In placing the silver observe this order: Lay the silver on either side of the plate in the order in which it is to be used, beginning at the outside. Place the knives on the right side, handles about one inch from edge of table, sharp edge turned in. Lay all the forks, with the exception of the oyster fork, on the left hand side, tines up, handles on a line with the handles of the knives. The oyster fork is either placed on the right side outside the knives or slanting across the oyster plate, handle toward the right hand. The spoons are properly placed on the right side, the soup spoon outside the knives. The teaspoon at dinner is next the plates. For breakfast it may be outside the knife if it is to be used first. It is considered more correct for a formal dinner to have the silver brought to the table with each course after the salad has been served.

The table napkin is folded in a simple square and is placed on the left side at the lower edge of the plate. If bread and butter plates are used these are placed on the left just above the napkin. The water glass is placed on the right side at the top of the knife. A pair of salt and pepper shakers is placed conveniently between each two persons, as a rule.

It is well to have some decoration on the table, even if it be nothing more than a simple potted plant or some sprays of wild flowers. A small pot of growing parsley in winter is better than no decoration. The centerpiece should be low and flat rather than high, for the latter obstructs the view of people sitting on opposite sides of the table. Dishes of celery, olives, pickles or confectionery may be on the table from the beginning of the meal and if so should be arranged near the center around the floral decoration.

If tea or coffee is to be served on the table the cups, saucers and service should be neatly arranged in front of the hostess.

Serving the Meal.
In many homes where there is only one maid to act as cook and waitress the serving must be as simple as possible. Very often, in fact, the housekeeper must herself act as both cook and waitress, and then the serving must be even more simple. But in any case try to avoid the too common habit of putting everything on the table at once and allowing each person to help himself.

When there are boys and girls in the family they should be taught to take turns in serving. In that case or when the housekeeper is alone the first course may be placed on the table before the meal is announced. If it is soup served from a tureen the hostess serves it from her end of the table, or the soup may be served in the kitchen and put at each place before the family is seated. The soup plates and tureen are removed before bringing in the next course. The meat platter is placed at the head of the table before the host, who should carve it and, putting a portion on each plate, pass it to the person sitting at his right. This person keeps it if specially requested to do so or passes it on down the table. The potatoes and other vegetables may be served by the host if the family is small or by some person sitting near him. The dinner dishes—that is, the plates on which the meat course was served—should be removed before bringing in the salad or dessert. If both are included in the menu the salad is generally served by the hostess. It is quite permissible, however, to have the salad arranged on individual plates in the kitchen and placed on the table at the beginning of dinner. Dessert should be served by the host while the hostess pours the tea or coffee. Pudding sauce and cream and sugar are passed. Bread and butter are usually on the table throughout the meal and are passed as needed. Celery and olives are passed with the soup and pickles with the meat course. Jelly is often passed with chicken, and apple sauce should accompany roast pork.

In some households the business of serving at table without a maid has been brought to a perfection which is worthy of emulation. In order that it may be absolutely devoid of awkwardness it is necessary for each member of the family to be well schooled in his or her part. It is nowadays the fashion in some households to dispense with the services of a maid, at least during the simpler meals of the day.

When there is a waitress she is expected to take the plate from the host or hostess and place it before the person for whom it was served. She must place all dishes at the right side and pass those from which the person helps himself at the left. All plates and dishes are removed from the right side. In clearing the table after each course all dishes used in serving it must be removed as well as the individual plate and silver. After the salad and before serving the dessert all dishes, bread, butter and relishes should be removed and the crumbs brushed up on crumb tray. Water glasses should be kept filled as required without removing them from the table.

With a little practice any meal can be served simply and correctly, and in a short time it will be found that its enjoyment has been greatly increased.

In buying china or silver remember that quality is of much more consequence than ornamentation, and in either the simpler designs and colorings are preferable. Plain white china of good quality is much more satisfying in the end than elaborate designs in pronounced colors. In nothing are artistic sense and feeling more strongly shown than in the appointments of the dining table.

\$18,000 STOLEN FROM THE MAIL

Greatest Robbery in Years Reported
from Canada—Believed Depart-
ment Employees May Be Concerned
in It.

DETROIT, Mich., March 10.—News of the biggest mail robbery occurring in Canada for years was received here today when it was announced that detectives are seeking \$18,000 stolen from a train on the run between Windsor and Toronto on February 8.

The money was in drafts and checks and was contained in a mail bag which was rifled by thieves.

Closest secrecy is being maintained by Canadian inspectors, but it is believed that department employees may be involved in the disappearance of the money.

Nearly every large bank in Windsor is involved in the loss. The authorities announce that the perpetrators left no clew.

MEET WITH TROUBLE IN APPRAISING PRODUCTS

WASHINGTON, D. C., March 10.—

Inquiries have been made of the census bureau whether farm products should be valued by farmers, in replying to census enumerators, at the general wholesale prices or at the actual prices obtained by the producer. It was pointed out by the inquirers that many farmers sell a proportion of their eggs for breeding at much higher than the regular price. Others sell part or all of their milk, butter and cream at retail. Quite a number sell pure-bred livestock of various kinds at more or less fancy prices. The bureau's correspondents are of the opinion that if sales are quoted in this way in the census reports the results might be somewhat uncertain as a basis for the average market prices.

Responding to these inquiries, Census Director Durant states that in forming its inquiries and instructions with reference to the value of domestic animals and fowls, the census bureau must necessarily follow the lines laid down in the law governing its action. That law requires the bureau to ascertain the number and value of animals and fowls. The value sought is not the value of some particular class of animals or fowls, but of all animals and fowls. It is the amount at which the animals and fowls can be sold. Good, pure-blooded animals will sell for more, and thus have a greater value, than the poor animals. Where there are many pure-blooded, the average will be higher than where the opposite condition of affairs prevails, but, as a matter of fact, the pure-blooded animals are so thoroughly distributed that they left no appreciable influence upon the average published by the 12th census, except in the case of the young colts of the state of New Jersey.

No appreciable influence on the average price or value of eggs, milk or butter is observed in consequence of the practice mentioned by the inquirers. The high-priced eggs, milk, butter, etc., are found about as much in one part of the country as in another. The average which the census will publish is not that of a particular class of eggs, but of all eggs produced. It is the same for all animals, fowls and animal products. The relative number and value of the animals and products to which specific attention has been called does not exert, for the country as a whole or for many of the states, an influence sufficient to make the average published by the census materially different from the average market prices.

SECRETARY KNOX PLAYS HEAVY ROLE IN DRAMA

WASHINGTON, D. C., March 10.—Secretary of State Knox today is popularly assigned in the role of "leading heavy" as the irate and unforgiving father-in-law.

The "leading man," Philander C. Knox, Jr., is in full retreat to Providence, R. I., with his pretty little blonde bride, the "heroine" of "Why Knox Left School."

Young Knox arrived here yesterday to visit his father concerning his clandestine marriage.

The interview with papa lasted fifteen minutes and young Knox emerged looking woe-begone. He was joined by Mrs. Knox and the couple left for the home of the bride's parents.

"I am expecting and hoping to hear from father after he gets used to the idea of my being married," young Knox said sadly as he boarded the train.

"No," he mused, "he didn't seem to like the idea at all."

- SNAP -

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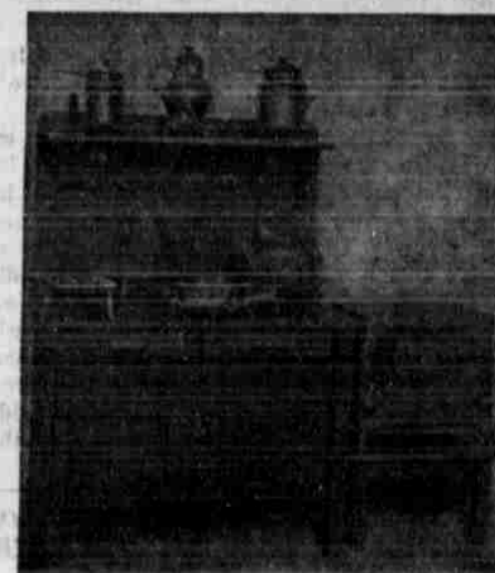
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SIMPLE BREAKFAST TABLE.

ed from one person to the next without any attempt at serving. While I am at all times an advocate of simplicity, I do like to see the head of the house presiding at table, carving and serving the meat at least and his wife, at her end of the table, presiding over the coffee and serving those dishes which rightfully fall to her lot. It seems much more like true hospitality when this is done than when platters and vegetable dishes follow each other in quick succession around the table, each individual helping himself. The extra minutes which serving requires is the best thing in the world for the family, because it allows more time to masticate the food and for social conversation, that best of all sauces for the digestion.

Setting the Table.

The keynote of good taste is simplicity, and nowhere is it displayed to better advantage than in laying a table for a meal, be that an everyday family affair or a formal gathering of special guests. It is not my intention to outline a set of rules for the hostess who plans to entertain on an elaborate scale. She probably will have the advice and assistance of the professional caterer. But my wish is to give a few of the important points to be observed in setting the ordinary table for the ordinary meal. And I want to preface what I shall say with the hope that all women who preside over homes or who have the training of young people in charge will see to it that no carelessness is permitted either in table manners or in the simple act of setting the table, because such things leave an indelible mark in after life. The table, which may be either round, square or oblong, as preferred, is to be first covered with a silence cloth, a pad of asbestos cloth or double faced cotton flannel. The first is more expensive, but is better because of its protection to the table and because it does not become moist from hot dishes and stick to the table. Over the pad is laid the linen cloth, which should extend ten inches over the edge of the table on all sides. The fold in the