

A Luncheon For Family And Guests

By MISSIS PHYLLIS

If you are the mother of a family of children of school age and are planning to have a few friends in for luncheon, there is always the problem of what to do with the children, and also what to feed them.

They usually come for lunch at a little after 12. That is too early for a guest luncheon. Besides, probably several of your guests have children of their own whom they like to feed and start back to school before they go to school. If the children don't go back to school until nearly one, better set your party for 1:30. Then you won't be rushing them off to school at the same time that you are darning around putting the finishing touches on your table and silver. Even if you are having only a few close friends who will be bound to overlook any slight mistakes, it is well to cultivate a habitual perfection.

Now about the children's meal. You can do one of two things. You can plan a luncheon that really includes them or you can prepare something simple and easy, but quite different. Suppose we have some such menu as this:

Cream of Pea Soup with Toasted Crackers
Chicken Salad Sandwich
Grapefruit Jelly Salad
Dutch Apple Pie with Swiss Cheese Coffee

Does that sound just a wee bit different from the luncheons you have served lately? Perhaps it is the sandwich that makes it so. Why shouldn't you serve the sandwich instead of creamed chicken or chicken salad when it is so admittedly popular in tea rooms frequented by women?

Now the children's menu may be:

Cream of Pea Soup with Toasted Crackers
Creamed Chicken on Toast Spinach
Apple Sauce Milk

There is an abundance of milk in that menu. But the soup and the cream sauce for the chicken have a flavor quite different, and the extra nourishment will be good for them. You will see that there isn't much work to be done for the children's meal. Cream sauce can be quickly made in five minutes, and you have saved out a little of the chicken, cut as for the sandwiches and added it to the cream sauce. The spinach, we'll say, was cooked yesterday or early this morning and has only to be heated, seasoned and buttered.

WHILE you are cutting up the apples for your pie, cut up a few extra apples and make the sauce for the children. It may be still a little warm when they come in, and on a cold wintry day a little tart apple sauce that is just warm tastes pretty good.

While the children are eating their lunch, you could unmold your salad on the plates and make your sandwiches. Allow two whole slices of bread for each person and cut the sandwich into quarters, arranging the quarters around the salad. Just before you take the plates in, add the dressing to the salad and a few olives and a slice of pickle to the plate.

The pie needs to have nothing done until you cut it and serve it with a thin slice of Swiss cheese beside it. If you prefer, you may pass the cheese separately, having both Swiss and York State cheese on the plate.

Have you noticed how, even counting the extra bit of work for the children, that is an uncommonly easy lunch to prepare? And an uncommonly easy one to eat? And easy to look at?

CHICKEN SALAD SANDWICHES

One cup cold chicken cut into very small pieces and well marinated with fresh dressing, forms the basis of your sandwich filling. Add about a half cup of finely cut celery, a tablespoon of finely chopped green pepper and a teaspoon of minced parsley.

Other ingredients may be added as you see fit. Perhaps a little chopped pickle, olive, and a very little minced onion may be added. The whole mixture must be well mixed with mayonnaise and spread between day-old slices of bread from which the crusts have been cut off evenly.

The main thing to remember is that the ingredients of the filling must be cut finely enough to cut nicely when you prepare the sandwich. A ragged edge is anything but attractive. Taste your filling and be sure that it is seasoned enough.

DUTCH APPLE PIE

1 cup flour, 1/2 cup shortening, salt, 3 or 4 tablespoons cold water, 4 tart apples, large; 1/2 cup cream, 1/2 cup sirup.

Blend the shortening and flour. This is ordinary pie dough. Add salt and water and toss on floured board. Line pie pan and build up the edges so that they will form a wall to hold the juices in.

Make the sirup by boiling one-third cup water with one cup of sugar. While still hot stir in a tablespoon butter.

Cut the apples into eighths or quarters, and lay close together in the pie pan. Fill the pie with neat rows of apples. Pour over them the cream and the hot sirup, being sure that the sirup coats all of the apples. This will help to keep the apples from getting that sad look they sometimes have when cooked in the open like this. No crust on this pie.

Bake in a hot oven for about a half hour and then reduce the heat. It will take almost an hour to bake it. It is done when the crust is brown and the apples tender.

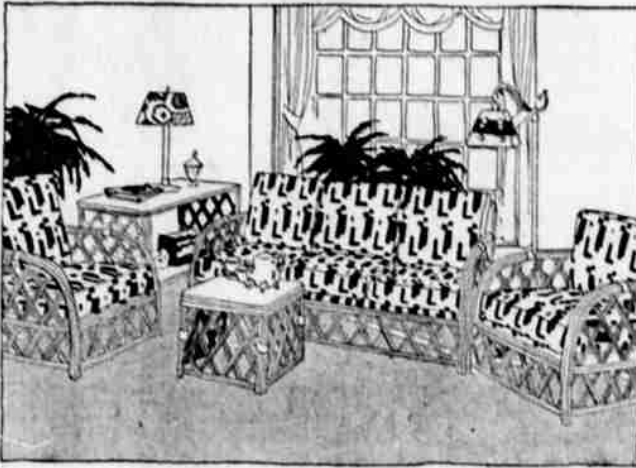
Gayety in the Sun Room

NO other room in the house offers such an opportunity for using color and no other room, probably, offers such terrible pitfalls as the sunroom. It looks so much like a chance to "go the limit" with paint and draperies that some restraint will be necessary to keep the enthusiast from going far beyond the limit. There is no reason for not having the colors as bright as you please, for the light and exposure of the room will tone down the gayest of them, but they should bear a definite relation to each other.

The effect to be desired in the use of color in the sunroom is one of complete harmony. There should be no doubt as to what is the dominant color. You want your sunroom to be gay and joyous and homelike, but you don't want it to be rampant and unruly.

The upholstery material affords an opportunity for getting in a splash of color. The boldness will be somewhat nullified by its outdoor aspect of the room and it will not become tiresome as it would inside the house.

COMFORT is a consideration—the room is fairly dedicated to comfort and good health. The furniture of the sunroom will probably include in addition to several comfortable chairs, a couch or day bed, likewise very comfortable, one or more tables placed where they can be



Stick reed furniture with gaily colored upholstery of waterproof fabric is conducive to an atmosphere of hospitality in the sunroom. (Sketch courtesy American Furniture Mart, Chicago)

used with greatest ease, a smoking stand, a magazine rack, a writing desk, and several reading lights. In many homes the sunroom practically takes the place of the living room.

The background of the room is the wall of the house. The walls of the room are the windows. Because the windows literally make the sunroom, they should be of the right sort and properly treated. Out-swinging casement

windows or in-swinging ones that fold up like an accordion are the most satisfactory.

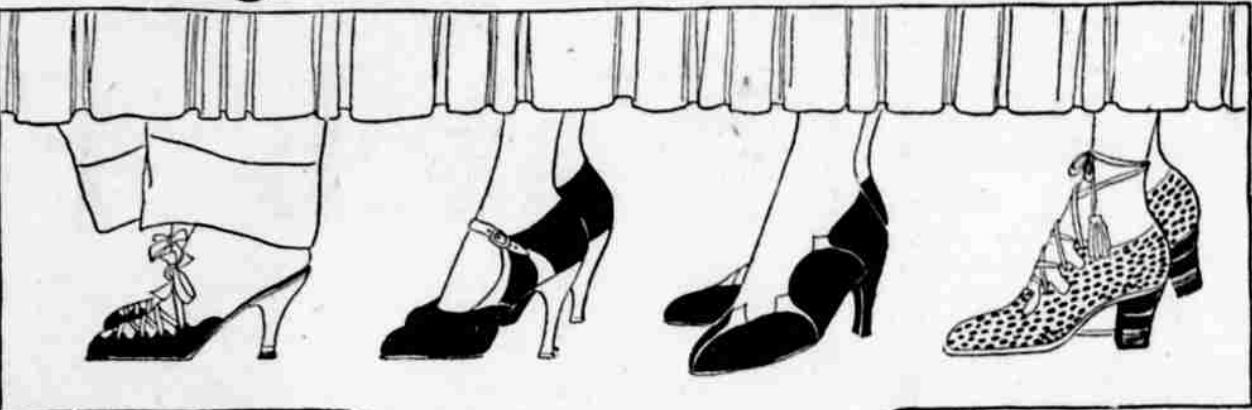
The size, shape and style of the windows will largely govern the kind of decoration they receive, but it should always be remembered that they are the most conspicuous part of the room. One very satisfactory way to treat them is to use a glass curtain of semi-transparent casement cloth over a glazed chintz shade. A drapery of some sunfast material in bold pattern and brilliant colors, hanging to the floor, gives the room a striking character.

THE floor of the sunroom may be tile or cement, or it may be covered with linoleum to appear like tile. The rug that goes on it may be of grass, rush or linen. Here again is an opportunity for using color. Rugs in these materials come in a great variety of shades and patterns.

Another thing about the sunroom which recommends it to every household is the economy with which it can be furnished. A little paint, some brightly colored, inexpensive material, a little effort and it becomes the jolliest room in the house!

The use of plants in the sunroom should be extensive. They are not only beautiful and colorful, but healthful. Plants breathe the carbonic acid gas which we exhale and they exhale oxygen, the gas we breathe.

Putting Your Best Foot Forward



FOOTNOTES to chic this spring are as absorbing as the costume styles themselves, for a woman will find reflected in the shoes she wears all the main features of the new costume mode.

There is the same general principle, for instance, that when the material that fashions the shoe is elaborate, the shoe's lines must be simple and elegant. When two materials are used, there is apt to be a fine blending in color. When two colors are used, they tone admirably or act as foils to each other. Sharp, bizarre effects are no longer good.

Femininity in shoes reveals itself in lacing mules, green crepe and gold slippers, a manipulated pump cut like a décolletage, and oxfords with a "princess" line.

More than that, the general feeling of suits and frocks is reflected in the shoes they step along in. Some have what might be interpreted as yoke effects, others with fine shaping and no seams across that give a princess line to the shoes.

THERE are belted shoes, in the shape of what would have been slender strapped sandals last season, but this year boldly and comfortably belt the ankle.

For the boudoir there are arresting mules, exotic in their cut and color. With lace negligees, there are mules cut with only the most graceful of laced strips to hold them on. For the startlingly modish pajamas, there are mules made like patchwork, with many colors in pastel tones, working out floral designs.

More than these individual styles, the new mode in shoes extends to diversified types, each of which is proper with a certain type of costume.

TAKE, for instance, the Prince of Wales oxford that cuts its tan lizard along princess lines. It is admirable with fitted sports frocks or soft morning tweeds that use the princess cut in their making.

THERE is, too, the manipulated pump, in the fabric of one's gown, which is usually a plain colored material cut on extremely elaborate lines. The pump, too, is made of many pieces fitted together so that the intricate gown has its counterpart in the intricate pump. Usually there is no decoration needed on this pump. Its top line usually has curved, pointed or other fancily cut shape to match up the neckline of the gown above it.

THERE are many evening sandals made to go with individual gowns, that take the elaborate strapping idea from the rear décolletage and strapping of the gowns. Some cross narrow strips over the instep, leaving a nude effect. Others have cutout effects, giving the illusion of less slipper than there really is. Others are extremely elaborate in their fancy cuts. Fabrics make most of these, crepe de chine dyed to match the gown, brocades, moires, satins. Most of the trims take some gold or silver. Elegance rather than fussiness is the goal. Beauty is there in abundance and richness. But the svelt line and the clever manipulation is better than the ornate effect.

One slipper combines pale blue moire with silver, another chooses black and white, and a third features a gold strap against an emerald green background.

FRAGILE and exquisite are the new mules for intimate wear. A pair of gold and rose satin ones laces on with the narrowest of decorative rose straps, lined with gold. The heel

is gold, with two shades of rose at the bottom.

Gold is an economical color for those who wish to economize on dancing slippers. It will add a sparkle to almost any dancing frock, regardless of its color. A white and gold brocade pump is being shown this spring which has a matching evening bag.

A costume jewelry pump, which is decidedly effective, chooses dark red for its color and has a diamond and pearl and ruby ornament.

White, which will take a step forward in the evening parade, since it is being favored as a color for gowns, is finding novel styles to feature. There is one imported evening sandal of white crepe, with a finely plaited vamp, which is making a bid for popularity. Another more elaborate slipper combines black and silver and gold. Slippers are growing more beautiful in order to preserve harmony with the more elaborate evening clothes. Color, texture, style, and ornaments all play important parts.

Why Boys Won't Stay At Home

By OLIVE ROBERTS BARTON

"YES, sir, I got the dandiest ball of string you ever saw," bragged "Hick" breathlessly, holding the front door open for his four cronies to stamp in from the front porch.

He slammed the door shut and hospitably waved toward the stairs.

The herd thus urged, thundered promptly up, leaving its Stygian trail on each carefully waxed tread. Work that had started the lumbago all over again, and about which Hick's mother was now consulting her doctor down town.

Hick slid into the first door to the left. The others followed.

"This your room?"

"Yeah!"

"Nice, ain't it?"

"Those your books?"

"Yeah! Darn it! I put that ball of string right here on my bureau."

I spent two whole nights

tyin' it up and winding it for a kite, and now I can't find it. And I had a lot of dandy strips

fixed together, too, for a tail, an' now the whole business is gone! Darn it! I'll bet Mom—

"Mebbe it's in a drawer!"



HICK didn't need this suggestion. He had one out on the floor already. Four pairs of grimy hands assisted in scooping up carefully folded shirts, pajamas, underwear, handkerchiefs, stockings, and dumping them back again. But the ball and tail strips were not there.

A chance remark of Hick's, that it might be in the closet, brought further assistance. No precious ball there either.

The boys were in a hurry. A merger formed since four o'clock with a gross capital of 16 cents had designs on a big kite in McSorley's drug store window.

"I BETCHA it's in the kitchen!" suggested Jimmy Kunkle. "Ma keeps our string in the kitchen."

And all at once the herd found itself in the kitchen. And inevitably in the pantry. From that it was a short step to more specific adventures, more immediately attractive and profitable than a green kite in a drug store window.

Stomachs were empty, the larder was pretty full, and Hick was not a stingy host.

The herd grazed.

Hick went to answer the telephone. When he returned to the kitchen the back door was wide open and his well-filled guests had folded their tents and stolen away. It was all right with him. He closed the door to an echo. The front door closing, too! His mother was home.

HICK didn't mind the whipping so much. It was his mother's hysterics that sunk him. Why she should have to go to bed and send for the doctor puzzled him beyond comprehension.

Gee whiz! He'd brought fellows in before. And he'd been accused often enough of dragging in mud. And he'd mused up his room. And he'd handed out plenty of free lunches, too.

And his mother didn't realize that if she had let that sacred grimy ball of string alone and those long puzzling slips of muslin, she would have saved two sets of nerves from annihilation.

The chances are that Hick will never ask a boy back to his house. Instead he'll be more likely to do the visiting.

Some distant day when his mother and father sit alone and complain that he's always out somewhere and they never see him any more, I wonder if they will remember that afternoon.

Annabelle

By DOROTHY URFER



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