The Bee's Household Arts Department

School Day Parties.

The irksome school days of childhood, with their

have re-established themselves throughout the length and breadth of the land, and grown-ups may profitably and delightfully draw upon this topic of the moment for inspiration for their parties and socials. A school days' party would be capital fun, and with a little ingenuity can be made a "scream" throughout.

School Day Party.

Of course, the hostess will be dles he is ranged in the teacher, and, needless to say, the third or fourth class. festive scene will be converted into

"Teacher" should be rather severely gotten up, and at least dur-ing the opening school hours should conduct herself with stern dignity. Spell "not difficult" in two let-ters? E. Z. (easy). Spell a girl's nickname in two letters? K. T.

satisfactory

flavor and

healthful.

the benches where the pupils are

Divide the school into classes, hood, with their
"Readin' and writin' and 'rithmetic, tion of the room, and as each guest Taught to the tune of a wooden enters on the occasion of the party let the newcomer pass an entrance exam. to determine his or her status in the school.

Being brought before the teacher's desk, the new pupil is asked three nonsense questions, the more absurd the better. For instance.
"Why does a goose stand on one leg?" or "Where was Moses when the light went out?" According to his readiness and wit in answering nonsense with nonsense or in re-membering the answers to old riddles he is ranged in the first, second,

All the games are based in nonan imitation school room, with sense fashion on some task or test the same line or sentence he isays desks, if possible; benches, a black-board and whatever maps and edu-cational looking prints the enter-ing, so called, which will put the tainer can gather up for the occa-sion. wits of the company to a merry test. Here are some sample questions and the answers for teacher's use.

She should wear goggles (the glass may be removed if desired), a two letters? L. N. (Ellen). Spell two letters? L. N. (Ellen). Spell arrow a ferrule. Her desk or table is raised on a little dais and faces position in two letters? S. A. (es-

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nothing that is harmful and

much that is beneficial.

aroma and it is

say). Spell "exaltation in three let-ters? X. T. Z. (ecstasy). Spell "being" in three letters? N. T. T. (entity). Spell void in two letters? M. T. (empty). Spell a beverage in one letter? T. (tea.) Spell a legume in one letter? P. (pea). Another good spelling contest is one in which the men endeavor to

"spell down" the women players. Teacher acts as referee, "assistants" being provided to consult with her upon difficult points of orthography and to search the pages of the unabridged. Members of the winning side draw for the prize. "Reading" likewise may be ar-ranged in different ways. A comic

stunt, known as "Phizbuzz" reading, is one good plan. For this two words, which may be "and" and "is," are taboo. Each player reads aloud half a page from a book provided by the entertainer. Any book may be teacher's choice. When in any line the reader finds the word "and" he must say, in its stead, phiz; and when the second tabooed word (is) is found, he must make a buzzing sound. When both words occur in phizbuzz. The result is very laughable and the difficulty of remember-ing when to phiz and when to buzz makes the reading a very exciting

"lesson." Instead of arithmetic have the old ashioned game of Tit, Tat, Toe on the blackboard, two players playing it at one time, of course. Double

game is more exciting. About this time "recess" will be in order. The piano strikes up a lively air and, gayly chanting the refrain (which may be that of School Days"), the pupils march to the door of the school where they break ranks and flock out of doors. In the school yard there are, of course, all kinds of merry games. Drills directed by teacher and assistants would also make for fun. The romps are followed by luncheon served in school baskets or boxes.

Blottentots are the amusing and very diversified little figures made by dabbling ink or water color on bits of paper and then folding the paper so as to spread the ink or paint into strange and grotesque forms.

Decorate the rooms where the company will be entertained with blottentots formed with splashes from a large paint brush on sheets of wrapping paper. Each picture should have a rhyme written below it which will give the hostess' interpretation of the exhibit. These art exhibits will serve to amuse the first arrivals until all the company is on the scene.

When the number of guests is complete pass to each player five slips of paper to be used in "blotting and dotting," and at the end of half an hour ask each person present to give you the blottentot of his own producing which he considers most worthy of the prize.

Blottentot Social.

All the blot pictures so submitted are entered into competition and the cooked chopped clam, the diced are to be judged by someone who potato and the seasoning. Cook undoes not compete. Or a committee of three may be appointed for the purpose. As many players will protest against the production of explanatory rhymes each might be clam water with two tablespoons of the purpose. As many players will protect against the production of explanatory rhymes each might be clam water with two tablespoons of vanilla. As soon as it comes to a boil pour gradually over the eggs planatory rhymes each might be asked simply to name his pictures. In another competition the host-

ess announces the name of some creature or person or thing as in-spiration occurs, and the blottentot artist tries to produce a semblance of it in the ink picture. A prize is given for the best work. For supper at this little social, in case inspiration is lacking, copy the

ollowing dainty little menu: Jellied chicken broth. Crackers. Crabmeat patties.

Hot buttered toast fingers. Pear salad en surprise. Maple nut ice cream. Sweet wa-

Canned spinach, beans, cabbage, or any canned vegetables to be served as salad should be opened, turned into a dish and chilled for an hour or so before serving. Any cleansing necessary, as removing the veins from shrimp, and any washing, if dry pack products, should be done when the can is first

If there is a quantity of pie dough left over, put it into a bowl and stand it in the ice chest. It will



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Dr. Prices' Vanilla Extract, regular price, 40c, Saturday, for 32c

Fancy Golden Rio Coffee, per lb., at...........38c 5 lb. tin Karo Syrup, dark,

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Soap48c Large bottle Monarch Cat-

sup, at, bottle......22c Monarch Early June Sifted Peas, per doz. cans, \$2.48

Lipton Ceylon Tea, per lb. tins, at79c Skinner's Spaghetti or Macaroni, 3 pkgs. for . . . 25c Choice Shoulder Pot Roast,

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TODAY DAINTIEST DIST COOKERY IS BECOME A MOBLE SCIENCE



Lamb Stew, Rice, Green Peas

Line the bottom of a stewpan with ! dish, and place the lamb on the top half dozen lamb chops on these; peel crumbed. a lemon, cut it into slices, and put

a few thin slices of bacon; lay one. of these. Serve with potatoes

Potatoes Crumbed.—Peel and boll the required amount of potatoes; these on the meat, to keep it white when they are cooked, but not and make it tender. Cover with one broken, split them in halves; season or more slices of bacon, add two cups with a little pepper and salt; pour of stock, one onion and a bunch of over them a little warm butter, and herbs, and set it on a slow fire to then dip them in browned bread simmer very gently until tender: crumbs, place them on a buttered tin Have ready some boiled rise and and cook in a quick oven for about anned green peas, put these on a fifteen minutes. Serve at once.

Readers Recipes

Bread Crumb Pudding.

4 cup flour
1 teaspoons baking powder
4 teaspoon cinnamon
4 teaspoon cloves
4 cup syrup
4 cup syrup
4 cup syrup
5 teaspoon sait

Sift together the flour, baking powder, salt and spices. Then add the bread crumbs and the raisins. Mix well. Beat the egg and add onee-half cup water and the syrup. fuls of olive oil, half a teaspoonful Add the liquid to the dry material. of salt and one tablespoonful of

Clam Chowder. 1 tablespoons butter teaspoon pepper cups scalded milk

Clean and pick over the clams. Drain off the clam water and save. Chop the hard part of the clams and out on to cook in a cup of water. it out and fry the onion in it. Add the cooked chopped clam, the diced the cooked chopped clam, the cooked chopped c

Ham Omelet.

Make a plain omelet and just before the omelet is ready to roll add the chopped ham. The ham might be added to the egg before it is put in the pan. If the egg is added that way, the bits of ham will be all through the omelet instead of inside of it.

Cheesed Celery.

Take crisp, deeply-grooved celery, one-quarter of a pound of cream cheese worked soft and creamed with whipped cream. Fill the groove of celery with creamed cheese, sprinkle with paprika, place on ice. Serve with soups. Cottage cheese is often used instead of cream cheese.—Mrs. E. O. Leather-wood, President Utah Federation.

How to Fry Old Chickens. Cut up chickens in small pieces

and holl in flour and salt. Fry in spider until nice and brown. Place or pack in stone jars, cover with hot water, cover jar and bake in oven about two hours slowly. Make gravy by pouring water off from chicken when done into pan that was used to fry it in. This makes it brown. Wild game may be cook-

Banana Fritters.

Place half a pound of sifted flour in a large bowl. Add two tablespoon-Mix thoroughly and pour into a vanilla extract. Briskly stir with a greased mould. Cover and steam wooden spoon for five minutes. Just attractive and original does not before serving beat the whites of three eggs, add to the butter and gently mix for one minute.

Now cut six peeled sound bananas, each in two crosswise pieces. Roll them in the batter, plunge in boiling fat and fry 10 minutes, turning with skimmer once in a while. Lift up, thoroughly drain on a towel and neatly trim all around. Serve with the following sauce:

ulated sugar. Mix well with spoon flour and add just before serving.

This should make about five large while. Transfer into a saucepan, set the pan on the fire, heat for three minutes without ceasing stirring, but do not allow to boil. Remove the pan from the fire. Strain through a cheesecloth into a bowl and serve.

Banana Pie.

Make a rich pastry, bake on an inverted pie plate, prick with a fork before baking and bake a delicate brown. For filling, put on the fire in a double boiler one cupful of water, sugar, butter size of walnut, three tablespoonfuls flour, one pinch of



Trimming the Table To some women the ornamenting of the table for social occasions stands out as a greater bugbear than the menu, the cooking or the serv-ing. How to make the table look

come naturally to every one and requires considerable thought. woman has made a study of this subject, with the result that her table is now noted for its prettiness and she is relieved from the former struggle of indecision as how to begin. This is one way she suggests: Provide a centerpiece and doilies to match which have a wide, openwork border. They may be expen-

from the fire. Spread a layer of filling on the crust, then a layer of

banana, etc., until you have three layers of filling and two of banana.

It takes about two bananas.

Make a meringue of the whites of

Banana Dainty.

Another dainty banana dessert is

made by lining a buttered pudding

dish with pieces of sponge cake. Cover with slices of banana and pour over this a thick boiled cus-

a meringue of egg whites, sweeten slightly and spread unevenly over

custard. Brown lightly in oven and

A vanilla layer cake, with thin slices of bananas mixed with boiled

frosting for the icing and filling,

is a pleasing variation of plain cake

Banana shortcake is still another.

Place the sweetened sliced bananas

between and on top of the shortcake

Bananas Baked in Skins. Ripe bananas quickly baked in

their skins until they are soft and the juice starts to run give a de-licious, delicately flavored product that may be used as a vegetable. If

the bananas are baked without their

skins, with the addition of sugar,

lemon juice and water, and piece

of butter, this dish is changed to a dessert, or fruit compote, to be

Banana Cream Sandwich.

cream. Spread on sponge cake. Press together. Brush over with

golden syrup and scatter with

Banana Sherbet.

Boil a pint of sugar and a pint of water for 10 minutes and stir

hot into the beaten whites of two

lemon juice and the pulp of six ripe bananas, mashed soft. Strain and cool and freeze. The pulp of the bananas should be pushed through

the sieve when straining.

Then add half a cupful of

Mash two ripe bananas and a tablespoonful of golden syrup, then whip it with half a teacupful of

served with meals.

chopped almonds.

eggs.

and garnish with whipped cream.

and bake to a light brown.

serve cold.

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is selected the appropriate linings the two eggs and two tablespoonfuls of confectioners' sugar. Cover pie and doilies, the color shows through the openwork borders and the shade is at once emphasized over the table. If one has a polished table, very well; if not, these arrangements

will adapt themselves to the snowy tablecloth and prettiness will fol-low in either case. With the lin-ings and linen ready, one has only to choose one's color to find the tard, using only the egg yolks. Make decoration well begun.

Candlesticks are always decorative. Get for them small, openwork silver metal shades and cut linings

for them in the same colors as for

salt, well beaten yolks of two eggs; sive or quite the reverse. Make for the doilies; then they are ready to mix till well blended, add to the water and cook and stir constantly and lightly hemmed around the centerpiece, or at the corners of the table. If one has not candlesilesia or crepe paper make excel-lent substitutes. She has sets of in the center and four smaller ones linings in scarlet, yellow, pink and may be used with pretty effect, green, and they are unattached to choosing flowers, of course, to corthe linen. When the color scheme respond with the color scheme. A pleasing variety is made by having one large, low glass dish for the center and four small, low ones for the corners. Fill these full and level with short-stemmed flowers to make a flat bed effect, and they are very decorative,



ound Steak	Sirloin Steak 19c	Good Ba
ork Chops 32½c	Pork Loin Roast 293 c	Porterho 22½

Sugar Cured California Hams, per lb. Ham Hocks, per lb. 131/2 | Lamb Stew, per lb. 5c | Lamb Roast, per lb. 10c | Lamb Roast, per lb. ... 10c | Lamb Legs, per lb. ... 181/4c | Beef Pot Roast, per lb. ... 121/4c SUGAR-SUGAR-On Sale Saturday Extra Fancy California Tokay Grapes, per basket

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Choice Shoulder Roast, lb..... 13c Choice Veal Stew, per lb.....11c Choice Veal Chops, per lb..... 18c Choice Veal Steak, per lb. 22c Choice Frankfurters, per lb....18c Fresh Bologna, per lb.......18c Fresh Liver Sausage, per lb. ... 16c Choice Garlic and Polish Sausage. Fancy Summer Sausage, lb....25c Compound Lard, special at, lb. . 25c Choice Leaf Lard, per lb.....

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