

Recipes for Wedding Dishes

Wedding Breakfast.
 Clear Mushroom Soup
 Stuffed Breast of Guinea Chicken
 with Ham Forearm
 Crab Meat and Pineapple Salad
 Tiny Buttered Rolls
 French Ice Cream with Caramel Sauce
 Bride's Cake
 Wedding Cake Coffee

Clear Mushroom Soup.
 Add stems and skins of one-half pound mushrooms to three pints soup stock. Simmer one-half hour, strain, cool and clear.

Stuffed Breast of Guinea Chicken with Ham Forearm.
 3 guinea chickens
 Ham forearm
 Lard
 Salt and pepper
 Cream
 Flour

Remove breast meat from birds, make a pocket each and stuff with forcemeat. Lard upper part of breast with four small strips of lard. Place in pan, sprinkle with salt and pepper, brush over with cream, dredge with flour and bake in a hot oven 30 minutes, basting three times with fat in pan or with melted butter. Make gravy from two tablespoons fat in pan, peanut butter, one and one-half tablespoons flour browned together, one and one-half cups chicken stock, and one-half teaspoon salt and a few grains pepper. Stir and boil two minutes.

Forcemeat.
 1/2 lb. lean raw ham, chicken or veal
 2 egg whites
 Few grains pepper
 Few grains nutmeg
 1/2 cup heavy cream
 Chop the meat finely, add egg whites unbeaten and mix to a smooth paste. Rub through a sieve, add pepper, nutmeg and heavy cream, a little at a time.

A forcemeat can be baked in timbale or cutlet molds and served with Bechamel or mushroom sauce.

Crab Meat and Pineapple Salad.
 2 tablespoons gelatin
 1/2 cup chicken stock
 1/2 cup pineapple juice
 1 cup mayonnaise dressing
 1 grapefruit
 1 cup canned pineapple
 2 cups crab meat

Soak gelatin in chicken stock and dissolve over hot water. Add vinegar, then add slowly to mayonnaise dressing, beating thoroughly. Pare grapefruit, remove sections free from membrane and cut in pieces. Cut pineapple in small cubes, mix fruit, crab meat and mayonnaise and serve on lettuce leaves garnished with Maraschino cherries.

French Ice Cream with Caramel Sauce.

1/2 vanilla bean
 2 cups milk
 4 egg yolks
 1/2 cup sugar
 Split bean, add to milk and scald. Pour over egg yolks mixed with sugar and salt. Return to double boiler, stir and cook until coating is formed on the spoon. Cool, strain, add heavy cream and freeze, using three parts crushed ice and one part cream salt. Remove dasher, drain off water and repack with four parts ice and one part salt. Two teaspoons vanilla, added just before freezing, may be used instead of vanilla bean.

Caramel Sauce for Ice Cream.

1/2 cup sugar
 1 cup corn syrup
 1 cup thin cream
 1/2 teaspoon vanilla
 1/2 teaspoon salt
 Mix sugar, syrup and cream, and boil stirring occasionally until it forms a very soft ball. Add vanilla and salt. Leave over hot water until ready to serve.

Bride's Cake.

2-3 cup butter
 2 cups flour
 1/2 teaspoon soda
 1 1/2 tablespoons lemon juice
 Whites & eggs
 1/2 cup powdered sugar
 Cream butter; add gradually one and one-third cups flour sifted with soda; then add lemon juice. Beat egg whites until stiff; add powdered sugar gradually, while beating constantly; combine mixtures, then fold in two round cake pans, one smaller than the other. Put together with frosting, having the smaller cake on top. Cover with ornamental frosting and decorate with frosting in white or colors.

Uncooked Ornamental Frosting:
 Put two egg whites in a large bowl, add two tablespoons confectioners' sugar, and beat three minutes, using a perforated wooden spoon. Repeat until one cup of sugar is used. Add two teaspoons lemon juice, gradually, as mixture thickens. Continue adding sugar by spoonfuls, and beat until frosting is stiff enough to keep in shape. (Recipe for Cooked Ornamental Frosting given in the June Companion.)

Wedding Cake.
 1 lb. butter
 1/2 lb. brown sugar
 2 eggs
 1 c. molasses
 1 lb. flour
 1 lb. cinnamon
 1 lb. allspice
 1 lb. nutmeg
 1 lb. raisins, seeded
 1 lb. currants
 1 lb. preserved lemon
 1 lb. preserved orange
 1 lb. macerated
 1 lb. grape juice or
 1 lb. jelly
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Betrothal Cake



The comparative excellence of all cakes is a matter of individual taste, but there are some housekeepers who will not welcome a new recipe for making cakes? The following recipe will be found both good and unusual.

For a betrothal cake of generous size, allow one cup of butter, one cup of sugar, six eggs, half a cup of cream, two cups of flour, one pound of raisins seeded and chopped, half pound of citron cut in long strips, one tablespoonful of ground cinnamon and one grated nutmeg, half teaspoonful of mace, half teaspoonful of ground cloves, ground allspice, and one teaspoonful of vanilla essence. Rub the butter

thoroughly, add melted chocolate and beat thoroughly. Separate yolks from whites of eggs, and beat yolks until thick and lemon colored. Add to first mixture, then add flour (excepting one-third cup, which should be reserved to dredge fruit), mix and sifted with spices, fruit dredged with flour, lemon rind and orange rind finely chopped, grape juice or jelly, and whites of eggs beaten until stiff and dry. Just before putting into pans, add soda dissolved in hot water. Cover pans with buttered paper, and steam four hours. Finish cooking by leaving in a warm oven overnight. Cake may be baked in fireless cooker with two stones heated to 350 degrees.

Coffee.
 Serve boiled or filtered coffee sweetened with honey, and whipped cream.—Woman's Home Companion.

In pressing a serge dress over a wet cloth, the precaution should be taken of not continuing the pressing until the cloth is dry, as this causes shininess.

French Ice Cream with Caramel Sauce.

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Afternoon Tea

By WILMA PHILLIPS-STEWART.

Just a cup of tea for hospitality. If not tea, some cooling drink, dainty sandwiches, good to eat and not much work.

Commonwealth Sandwiches.
 Cut bread in thin slices, remove crusts and spread with a thin layer of butter. Spread with orange marmalade, press together, brown on both sides in a moderate oven.

Sardine Biscuit.
 Two cups flour
 Four teaspoons baking powder
 Two tablespoons butter
 Three-fourths cup milk
 Two tablespoons lard
 One teaspoon salt
 One-half cup sardines

Combine ingredients as for biscuit, adding the minced sardines last. Toss on floured board and roll to about one-third inch thickness. Cut with the smallest cutter if you have them. Bake in a moderate oven seven minutes. Split, spread with butter and serve with tea.

Doughnuts.
 Cut the dough in thin strips, twisting the strips to make a "bow knot," or cut in solid circles so they will be balls when cooked. Dust with powdered sugar mixed with cinnamon.

Lettuce Sandwiches.
 This gives you something new in the lettuce line. Spread slices of graham bread with butter. Spread one side with cream cheese mixed with Thousand Island dressing; cover with a lettuce leaf. Combine both pieces of bread, brown quickly in a hot oven, only on one side.

Rochester Sandwiches.
 One-half cup butter
 One-half cup sugar
 One egg
 One-sixteenth teaspoon salt
 Two tablespoons milk
 One-fourth cup flour
 One teaspoon baking powder
 Mix like a butter cake. Roll as thin as possible, cut in circles, bake in a hot oven. While still hot put together with pimento cheese.

Tea Accompaniments.
 Slices of orange sprinkled with powdered sugar and cinnamon.
 Slices of lemon stuck with cloves.
 Barley sugar sticks.
 Lemon sprinkled with colored sugar.
 Sugar cubes which have been rubbed with lemon or orange.
 Thin cinnamon sticks.
 Candied cherries stuck with strips

Sailors Are Larger



There must be one sailor in your hat closet of course, but the size and shape is the thing rather than the color. The tiny old-fashioned hats known as sailors would stand a sorry chance these days. They have vanished along with other relics of the past. Would you ever recognize the hat picture as a sailor? Well, it is, and a very typical one in navy blue, with a rolling brim and a huge black wing poised ever so jauntily on the right side of the brim. It is otherwise bare.

A few rough straws are to be seen in the sailor variety, but the majority are milans. Blue and brown are the favorite shades. A gold-colored straw with a black wing is considered the very acme of sailor elegance. As to furs, there must be a little band around the neck of the tailored gown even if the days are getting warm.

Orange Nectar.
 One quart tea
 Juice two lemons
 Juice two oranges
 One pint ginger ale
 Combine ingredients and sweeten to taste.

When starching linen, add a few drops of glycerine to the starch. The iron will not stick and the linen will have a beautiful gloss after it is ironed.

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A Happy Marriage Is Fifty-Fifty

By J. J. MUNDY.

Are you not traveling a dangerous course? Are you associating with those you like because they like what you enjoy, and leaving your helpmeet to indulge in what he or she thinks best?

This plan, carried to excess, leads you only farther and farther apart. Are you not traveling a dangerous course? Getting more and more interested in those with whom you associate and gradually losing interest in the one who should command your attention?

Isn't it a fact that in your home you find little to interest you and there is always a desire to get with those who have tastes similar to yours?

How much better if you would adopt a give and take system whereby you could manifest at least a passive interest in what your nuptial partner enjoys, and then perhaps your companion would be a little interested in what you like.

You must realize that your home will never be what it should be while you both keep going in opposite directions for your enjoyment. It takes two to make a bargain, and each is responsible for half.

Fifty-fifty is a good rule.

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Removing Creases

When gowns become wrinkled from being packed, hang them in bathroom and run in enough hot water to create a good deal of steam. Close the door for half an hour and the creases will go away. This treatment is far better for silk or chiffon than pressing with a hot iron.

Summer Drink

A good summer drink to keep always in the ice box is oatmeal lemonade. Put into a large pan one-quarter of a pound of fresh, fine oatmeal, six ounces of sugar and half a lemon sliced thin. Mix with a little warm water, then add one gallon of

boiling water, stirring all together thoroughly. More oatmeal may be used if desired. Use cold. This makes a refreshing and strengthening drink.

The newest fad for trimming children's dresses is wool embroidery on cotton material.

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