Wedding Luncheon Menu By JANE EDDINGTON .-

tolls on the menu.

Of course, no one would be so perfect. foolish as to try to make fancy rolls for the first time when a bread was needed for the wedding breakfast table, so the list of recipes for that menu would not contain one for bread. And the good breadmaker who wants to prepare rolls or fancy buns for a wedding breakfast would do well to make several experiments, I think, before that date.

Make Small Rolls First.

First let her make small rolls, brush them with ice cold water just before they are put into a 500-degree oven and cook them for 15 minutes. if she wants them to come to a peak let her put a bit of sugar or some fancy candies in the middle of the top of each before they are put into chicken, we may serve spinach made the oven. Three or four little balls like sorrel with lemon juice, and baked in each place in a mu n tin

make the pretty cloverleaf rolls. Let some of the rolls be plain for the first service, or to cat with the meat dish, and others may be made vitamines, so all we get is our straw like buns, if desired. These may be or stomach sweeper. Pick over the named as the Italians name them- spinach and wash with great care, love buns.

called love buns, an Italian woman fruit, nuts and candies.

things into a bit of dough, shape it and stir constantly until any surplus a hot oven for 15 minutes. Either custard.

the plain roll or this one will bake in 15 minutes in a 500-degree oven. meat gravy may now be added, the but if left in for longer time will cream making something exceeding-

Although bread may be placed stead, just a few drops. It is quite first in importance by a few people, necessary not to overdo this. This spinach may be molded and turned most others, while the cake and out easily. It may be put into cups sweets are the crowning feature of and when cold served with a French the meal. Creamed chicken or dressing as a salad, with fancy cutsweetbreads may be served in so many pretty ways that there is good The Cake. reason why they form the center of

this sort of meal. In fancy cases of Perhaps because of the influence pastry or bread, in table shells or of the so-called French pastries, ramekins, in a hollowed-out volcano which have come to be mainly pieces of potato, or in a large potato rose, of cake iced in various fashions, the or banked up against some mold of triangle tins have come into use. An potato or over a potato muffin-there angel cake mixture may be baked in are endless ways of serving these these, and each triangle-it would be more correct to use the term from creamed preparations. If we start to consider the menu solid geometry-iced to suit. If we

entire, we shall begin with some have chosen to have the touch of fruit, best that which is at the height green for our luncheon, with the of its season and, therefore, most ever-satisfying smilax in the decoraperfect. In June both the strawber- tions, some of which is clean enough ry and the pineapple are in fine con- and odorless enough to go on the plate with the cake, we may sprinkle

Recently I saw these two put to- chopped pistachio nuts over the gether for a beginning service of a luncheon in an exceedingly pretty fashion. Wedges of pincapple, one cake when you are to prepare some Cored apples are delicit with walnuts, sprinkled v and cinnamon and baked. of large size, with the peeling on, the menu like this, but if you can make upper edge of the wedge just the a mock angel cake or a white cup ize of one of the checkers which cake to perfection, you do not need boiling water the flavor and nutri-

A wedding luncheon or breakfast sauce and cook for 10 or 15 minutes. stall it what you will, the hour of The sauce: Stir four level tableeating it is one and the same, or spoons of flour into two of melted nearly the same-should be one of butter, add two cups of rich milk the most perfectly simple meals- or half milk and half cream, or as perfect and simple perhaps expresses much cream as you can afford, stir the idea most perfectly. And since all over the fire until it thickens as the world has been, often without much as it will, add salt to taste and knowing it, always starving for fine a light grating of nutmeg, or salt to breads. I would place as first in im- taste after the sweetbreads are in the portance the bread, usually listed as sauce. The two should be gently cooked together until the blend is

Sweetbread in Shells.

Butter shells, put sweetbreads in sauce, sprinkle with bread or cracker crumbs, then with a little melted butter, put into hot oven or into the broiling oven, considerably away from the fire, and cook until they puff. Serve with lemon slices or lemon in any fashion to get a few drops of lemon juice. Vegetables or Salad.

FASHIONS BUIL BOOK

By CORINNE LOWE.

regular picture book fashion. The

Aztec designs, copied exactly from

ing patterns are employed nowadays

on many of the new sweaters, where

the vivid colorings are used with

background. Here these Aztec de-

signs, carried out in orange, green,

blue and black, show effectively on

one finds many frocks printed in the art of garnishing.

peaches.

er.

avoided.

oring and serve

When we have a beautifully cooked green vegetable with a meal we can get on without a salad. To make an ornamental spot or garnish on the plate, with a timble filled with a creamed mixture of sweetbreads or molded.

There is never any need or justiand blanch as for canning, for five

Asked to explain why they were minutes in boiling water. If we want to serve it in molds, it in Rome replied that, like love, they should then, after being rinsed in were full of surprises. These sur- cold water and drained, be sieved. prises consist of different bits of Aftr it is sieved or rubbed through a strainer, put it in the fry-It is easy enough to work these ing pan with butter over a fierce fire

like a bun, let it rise, brush it over water is dried out. Many a vegetawith egg heaten with a little water, ble lacks superfine quality because of sprinkle it with coarse sugar or rock the few drops of free water in itcandy or with comfits, and bake it in free like the water in an overcooked Some hot cream or some hot, thick

burn unless the oven has water in it. ly fine, but because the sweetbreads are among the insipid or neutral foods, let us add lemon juice in-The Meat Dish.

design.

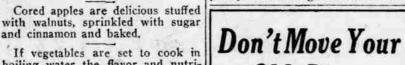
white. When boiling whitefish add a little vinegar to the water to keep it white and firm.

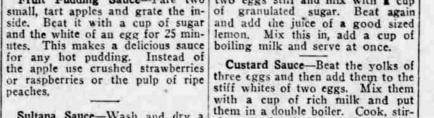
sturdy scraper. If freshly baked bread must be used for toast, dry slices in the oven before toasting. Doughnuts made with risen bread

dough are more wholesome than those made with soda. Cored apples are delicious stuffed

tive properties are retained.

Cocoa is more digestible if allowed





Sultana Sauce-Wash and dry a ring all the time, until it is thick quarter of a cup of sultana raisins and smooth. Remove immediately and then remove the stems. Put them from the fire, add half a cup of over the fire with a cup of boiling sugar and any desired flavoring and water and simmer for 30 minutes, serve. slowly, adding more water if it is Diplomatic Sauce-Boil two cups necessary. At the end of that time

THE BEE: OMAHA, SUNDAY, MAY 29, 1921.

Sauces, Sweet and Tempting

Fruit Pudding Sauce-Pare two two eggs stilf and mix with a cup

the raisins should be quite soft. of water with one of sugar until Then add half a cup of sugar and boil to a syrup. Add a little lemon they are well mixed, but not a syrup, Thicken with flour, mixed smooth juice and more sugar if necessary. in a little cold water. Simmer until clear and then add half a cup of

For Plum Pudding-Beat the red wine or the same amount of fruit yolks of three eggs and then add juice-strawberry, raspberry, grape or red plum juice-and the juice them to the stiff whites of two eggs. Mix them with a cup of rich of half a lemon. Sprinkle in a bit milk and put them in a double boilof mace and serve. Cook, stirring all the time, un-

Uncooked Egg Sauce-Beat the til it is thick and smooth. Remove immediately from the fire, add half whites of three eggs stiff. Then add a cup of sugar and any desired flav- a tablespoon of sugar for each white and beat again thoroughly. Then beat the yolks and add them. Season

Foamy Sauce-Beat the whites of with vanilla and serve immediately.

so worth while as the one that is also edible and an addition to the Simple Garnish taste or food value of the dish. The leaf in the case of the grapefruit is

Every good cook knows that much an exception. But there are always depends on the way she garnishes exceptions. New York -- (Special Correspond- the food she prepares. Please sub-

ence.)-Nothing like having our stitute the masculine pronoun and Activities of Women frocks illustrated! That's what read the sentence again, for the high

they're doing a great deal now, and class male cook is a past master at Saleswomen in Turkey, even in the **Omaha Likes** And it is a very good idea for the smallest towns, are required to understand and speak seven or eight woman who would do the thing unthe primitive pottery found in Mex- usual to look about her in the resanguages. ico, are now enjoying an especial de- taurants and hotels she visits to get

Women and young girls wearing short skirts are forbidden admission gree of popularity, and these strik- tips in this matter of garnishing, Sometimes the simplest thing, which to Notre Dame, Roman Catholic may be easily copied at home, are church, in North Adams, Mass. the most effective. Indeed, the over-

particular advantage on a white ornate garnish is something to be At the age of 103, Miss Agnes G. Reader, of Ashford, England, still reports first trial helped her eyes One interesting tea room does this plays the piano with nearly as much with its broiled fish orders. It serves alacrity as a girl of 12 years.

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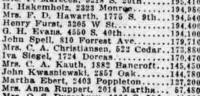
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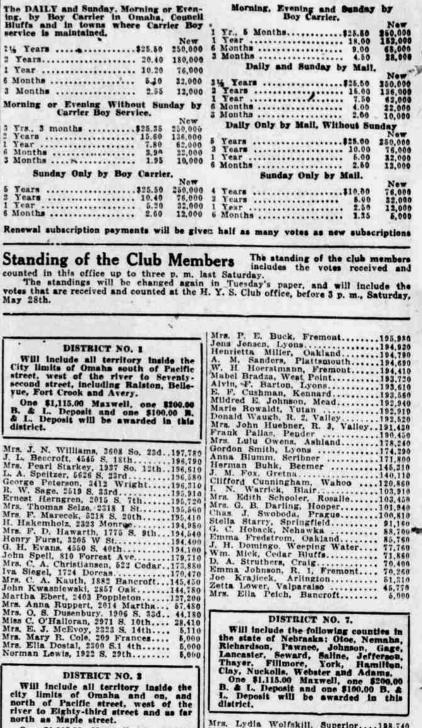
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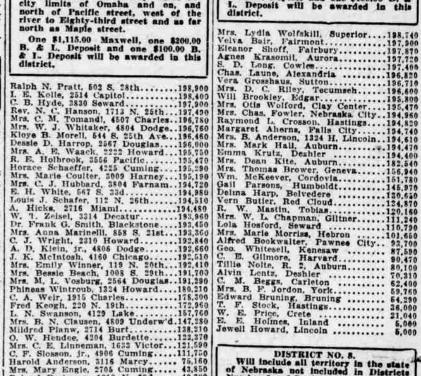
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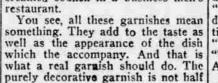
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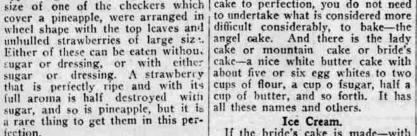
two slices of lemon with each order the corsage of a frock of natural col-ored linen. The pleated skirt of this of fish, one covered with paprik one liberally sprinkled with black frock, as well as the flaring sleeves, pepper. These bits of lemon are both useful and decorative. make it arresting even without the A hotel restaurant serves a fresh leaf, well washed of course, with each Household Hints order of halved grapefruit. The leaf. sparkling with water, is placed or top of the half of grapefruit. The tenderest pork is small and Another hotel restaurant uses a tiny - pyramid of whipped cream, not too fat and the fat should be

pressed through a tube, as a garnish o tomato bisque. Egg white shredded with a knife is

used as a garnish for chicken salad at a place where this delicacy is a spe-Remove stubborn varnish with a cialty. Strips of toast, narrow, crisp and iquid varnish remover and a sharp,

creamed codfish in a business men's restaurant.





By the way, the flat, wheel-like ar- five egg whites-the yolks may be rangement of salad materials is Ital- used in the ice cream as follows: Add ian, and is one of the numerous Ital- a scant cup of sugar to the five egg

to which the guests sit down more or less unprepared, because of high emotions, for heavy digestive tasks. mixture coats the spoon. The cook-

The Menu in Brief.

Stating our whole menu on the French dressing, love buns, an ice one cup of cream sti y whipped, or cream, an ice or mousse (whichever not whipped, as you choose, and of these things the cook is most expert in preparing), cake, white Jordan almonds, beverages to suit.

appear on any wedding menu I would plan. It may appear in small

boxes with gilt lettering or monogram, if one wishes to spend the money-these to be taken away by each guest as souvenir of the occasion

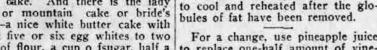
To Prepare Sweetbreads. Order the swetbreads in advance, and have them perfectly fresh when prepared. They keep better if cooked, unless there is perfect refrigeration for them. First they must be washed with the greatest care. The idea of soaking them for an hour seems to me inadvisable. It is an old idea. In washing them pull off any dirty edge, and cleanse any bloody spot.

When they are thoroughly clean drop them into boiling water for five minutes, pour off water then, and rinse them thoroughly in cold water. Now take off skin and remove any cartilaginous parts. They are now ready for almost any sort of a finishing process. If they are to be split and fried-breaded or not-they should be pressed, perhaps between two plates, with a light weight on If they are to be cut up in dice this pressing is not necessary, al-though it may be done.

Creamed Sweetbreads.

Beef sweetbreads are neutral in flavor, and the epicurean calf's sweetbreads really seem insipid in flavor to many people, therefore we need pronounced but dainty season-ing. We marinate split sweetbreads for frying, and we could do something of the sort wth diced sweetbreads, or prepare as follows:

Saute gently in two or three tablespoons of butter one onion cut fine, one-half a green pepper cut small, and some sweet red pepper as welland some sweet red pepper as well-if at hand, and eight mushrooms to one cup of diced sweetbreads. The mushrooms should be cut in the same sized pieces as the sweetbreads. Cook most gently, from five to 10 minutes. The test of the right sort of cooking is that the onion shall not be browned. Now put them into a



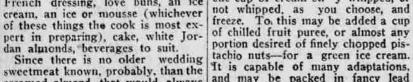
sugar or dressing. A strawberry about five or six egg whites to two that is periectly ripe and with its cups of flour, a cup o fsugar, half a to replace one-half amount of vinefull aroma is half destroyed with cup of butter, and so forth. It has sugar, and so is pincapple, but it is all these names and others.

Ice Cream. If the bride's cake is made-with Pour vinegar over fresh paint that has been accidentally spilled. can then be wiped up with a soft cloth

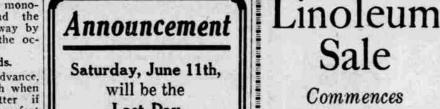
ian way of spreading a little food yolks, and whisk the two until they material over much ground. This are a perfectly smooth ribbon, fall Very satisfactory underclothes can be made from pongee. Dry practice is highly advisable in pre-paring certain meals, especially one whisk is lifted. Add to them two pongee garments thoroughly before ironing.

Part Burger Burg

ing helps to give body, but is not absolutely essential. One of the premises already made, with the nicest ways of flavoring this is to natural additions, we have: Straw- cook a vanilla pod in the milk before berry and pincapple relish, creamed it is added to the egg. It may be sweetbreads with hot rolls, pineapple rinsed off and used several times in molds, or hearts of lettuce salad with this way. Chill this and add to it



creamed almond, that would always annear on any wedding menu I molds if these are obtainable.



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