

# THIRD 'SCHOOL OF COOKERY' OCT. 24—HOLY APOSTLES PARISH

## Secret For A Successful Dinner Party

With the advent of the apartment or semi-apartment house, the huge dining room with its long extension table and three or four yard cloth is seen no more.

In a home in which one maid or none is employed it is no longer practical to serve 12 or 15 guests at dinner at one long table. For this reason dinner parties are either very small or if it is desirable to entertain more than three or four guests the "dinner party" becomes a buffet supper.

The buffet service at which guests stand up to eat is no longer in order unless at soirées or large receptions where large numbers are served to a light collection.

An up-to-date supper party for a party of 12 or 15 guests at a table which is made up of attractive as the party and the guests after helping themselves are seated at small tables placed conveniently about the room.

The buffet service is equally suitable for an after-theater supper or a Sunday-night supper.

If the affair is to be quite large and informal it is customary to have these small tables with silver glass salt and pepper and napkins. If the supper party is quite informal, simply cover the end tables with attractive linen covers and arrange the plates, silver and napkins on the serving table.

Plates are piled at one end, forks and spoons are arranged in alternating rows, and knives are seldom used since it is not customary to provide anything which needs to be cut with a knife at a buffet supper. Napkins are placed in a neat pile or lapped in a long row.

**DONT CROWD TABLE**

Decorations must be kept quite simple since the table is to be crowded.

This is one of the happy occasions on which the hostess may use one of her tall vases if she chooses because the flowers will not be in the line of vision of seated guests.

A very few choice blossoms in a tall silver or crystal vase with can-dles at either end are all that is needed. A low bowl of blossoms is equally charming and still another admirable centerpiece is a large round flat dish or even a painted wooden chopping bowl filled with the fruits of the season and some stuffed fruits and vegetables which may be served as part of the dessert. If this is to be done so that some of the oranges are separated into sections and the rest is removed, that a pineapple is cut into wedges, shaped, pressed tightly back into place so that when passed the sections may be removed. This makes a simple and handsome centerpiece.

**SOUP OMITTED**

For a buffet supper a soup course is to be dispensed with the "soup course" but a cocktail either of tomato juice, grapefruit juice or of some alcoholic mixture is served according to the personal preference of the hostess. A usually passed first with some appetizer or hors d'oeuvres.

After this the hostess leads the way to the dining room where each guest takes his plate fork and napkin unless these things are on the small tables and help himself to the buffet table.

The hostess should be marked with a place card at one of the small tables. If coffee is to be served with the main course or later, either a maid or the hostess and a friend see it and serve glasses if not already on the small tables are passed a the same way.

**NO MAID SERVICE**

If the hostess is employing a maid or two the dinner plates are usually removed by the maids and the coffee and dessert brought on. But since the buffet supper is especially popular with the hostess who has no maid it is suitable for her to use when the first course is finished and remove the plates from the tables then lead the way to the dining room where the guests may help themselves to dessert.

This procedure is easy, graceful and informal and is a perfect solution to the problem of entertaining a large crowd in a fairly small, modest home or apartment.

For the first course the cocktail either fruit or tomato juice or the alcoholic variety which ever you wish are brought on on a large tray, usually with tiny cocktail napkins on the side.

If tomato juice cocktails are to be served they will be improved by the addition of a little salt, lemon juice and sugar to taste.

**CHOICE OF APPETIZERS**

With the cocktails pass appetizers or hors d'oeuvres. These need not be elaborate. In fact the smartest hostesses choose something fairly simple which is suitable to precede the meal and a root to be the main repast as at a cocktail party. Choose two or three of any of the following appetizers.

Cured olives either plain or stuffed with a mixture of cream and Roquefort cheese seasoned with a teaspoonful of onion juice, olives ripe plain or stuffed; picles in brine which are olive wrapped in bacon and bread; small squares of ordinary store cheese, tiny toasted or rolled and toasted cheese sandwiches; small pretzel sticks, cheese crackers or sticks; very thin rounds of bread which chopped, e. g., and marmosade; round or diamond shaped bread or toast spread with anchovy paste mixed with cream cheese or if you want to be really extravagant, canard sauce.

Other kinds of hors d'oeuvres may be served, but two or three of these kinds chosen to suit the taste of the hostess are sufficient.

For the main course at a buffet supper a main dish out of two

## Tasty Meat Pies In Hallow'e'n Motiff



## SCANDINAVIAN SMORGASBORD

The Smorgasbord is borrowed from the Land of the Midnight Sun, and is a variety of small courses which are served on a long table. In a buffet or table d'hôte service, too, is the fact that "Serve Yourself" is the motto. Each guest is to select his own share of the food.

Adapting the best of American tastes and habits we serve our guests from a buffet or table d'hôte service, too, is the fact that "Serve Yourself" is the motto. Each guest is to select his own share of the food.

Having with the warm glow of happiness and vitality, the fellowship and thought in the quiet atmosphere of informality and hospitality.

Food as it is served is a matter of habit to an old tradition. Let there be many and varied dishes. Let the table be covered with a variety of courses. Let the table be covered with a variety of courses. Let the table be covered with a variety of courses.

Arrange your table with care. Lay out with the richest beauty on have stacks of patterned plates and silver glass salt and pepper on a convenient table.

Have plenty of food for this is one occasion where the hostess knows no bounds.

**SMORGASBORD MENU**

Monday to Wednesday

Appetizer: Midgee Cheese Puffs

Meat: Filled Lemon Cups, Nibbles, Tongue with Roasted Sauce

Vegetables: Stuffed Potatoes, Canned Corn, Canned Beans

Salads: Potato Salad, Cucumber Salad, Tomato Salad

Dessert: Fruit Salad, Cream Puffs, Ice Cream

**GRILLED HERKINS**

1/2 lb. Herkies, salt, pepper, oil, grill 10 minutes.

**SUNBIRDS**

1/2 lb. Sunbirds, salt, pepper, oil, grill 10 minutes.

**TEASERS**

1/2 lb. Teasers, salt, pepper, oil, grill 10 minutes.

**NIBBLES**

1/2 lb. Nibbles, salt, pepper, oil, grill 10 minutes.

**FATTIGMAN BAKELSE**

1 egg, 1/2 cup butter, 1/2 cup sugar, 1/2 cup flour, 1/2 cup raisins, 1/2 cup nuts, 1/2 cup currants, 1/2 cup almonds.

**NORDIC SNOW MAN**

1 pound cream cheese, 3/4 cup butter, 2 whole cloves, Bite of angelica, 1 slice of orange.

**DANISH PASTRY**

4 cups sifted flour, 1 cup butter, 2 compressed yeast cakes, 1/2 cup sugar.

**FILLING**

3 eggs, 1 cup nuts, 1/2 cup sugar, Grated rind of 1 lemon.

"Said to the guests who gladden our table, To our friends are the north for us, We're happy to share this charming tradition, Of food as it best this glad holiday."

## Choice Of Location Is Serious Problem

"Start from scratch" is the best advice that can be given to a prospective home builder who is selecting a neighborhood or a location in which to build, according to F.H.A. officials.

As far as possible the prospective builder should eliminate from his mind all preconceived notions and prejudices. It is suggested in this way every possible factor which could have a bearing on the problem will be worked through to the end.

First, F.H.A. officials say the prospective home builder should decide whether he is going to build in one of the more centrally located residential districts or whether he wishes to move into one of the more suburban sections.

If the family is composed of adults who are employed and who have little leisure time, the home builder may wish to live in one of the more populous residential districts. If, however, he has a few small children, or if he is fortunate enough to have considerable leisure time, he may feel that the spaciousness of the suburban areas will compensate for the longer distances which must be traveled to reach places of employment.

**Advantages**

The physical character of the location should be seriously considered by the home builder as to the services offered and the protection given by fire hydrants and fire lines. According to the F.H.A. officials, they also suggest that the neighborhood be judged in relation to the needs of the family, its social life, its welfare and health, and its general surroundings.

Finally, F.H.A. officials caution prospective home builders to remember that the building of a home is one of the largest and most permanent investments they will ever make. It is a major step for the average family, and considering the importance and magnitude of the investment, it is only wise and fitting that the builder go into the matter of basic necessities with the same care and a careful and businesslike manner.

## Terms Explained

"The language confuses me." Too many inexperienced home buyers have made that complaint as they grapple with such unfamiliar terms as "mortgage amortization," "conditional commitment," "mortgages" and "mortgages."

To help prospective owners over the first obstacle, the Federal Housing Administration recently offered the following definitions of words frequently encountered in F.H.A. operations:

**Mortgage**—The lender or person to whom a property is mortgaged.

**Mortgagee**—The borrower or person who gives a mortgage.

**Selected for Appraisal**—A mortgage selected for appraisal in an instance where the lender has a first review by F.H.A.

**Processing**—The examination attending the handling of each mortgage selected for insurance by the F.H.A. before it is accepted or rejected.

**Accepted for Insurance**—A mortgage accepted for insurance in an instance where the F.H.A. has agreed to insure.

**Commitment**—A written engagement made to the lender by the F.H.A. with reference to the insurance of a mortgage.

## ABUNDANT-SOAPSUDDS SPEED DISHWASHING

If you have ever camped out and through some hitch in arrangements had to a camp the best of washing dishes with cold water and insufficient soap or none at all, what a relief it must have been to come home to a steaming faucet and a well-stocked pantry!

Since soap loosens grease, and water helps to wash away germs, an abundance of both makes dishwashing pleasant, speedy, and safe.

An orderly plan speeds the work. First, the table is cleared and the dishes, scraped and stacked in neat piles. With plenty of soap and hot water ready for action, the rest is so easy that it almost comes under the heading of diversionary activities.

Glance and after are satisfied in hot water and an active lather of soap suds then scalded and polished to perfection with a spotless dish towel. A fresh batch of suds for each lot of dishes and more hot water for rinsing leaves the plates, cups and saucers clean, dry and ready for the kitchen cupboard or for their decorative niches in the dining alcove.

If pots and pans are put to soak in soap suds as soon as they are emptied, they come clean from the dishwasher as quickly as the dishes and seldom is there need to work over food that has stuck. That's all there is to it. Wash out the towel and any dishcloths or cloths you may have used in the washing, and the deed is done.

Some housewives let dishes accumulate from meal to meal. But this only adds to the work. It is far better to wash the dishes as soon as each meal is out of the way. This keeps the kitchen spick and span and a pleasant place in which to work.

## MANY PREPARATIONS MAKE TUNA FISH A TREAT

There are so many ways to serve Tuna Fish that you need never lack variety in your menu. For instance, this Pimiento Tuna in Corn Ring recipe is easy to prepare, and it serves six people very generously. Just follow these simple directions:

2 tablespoons butter  
2 tablespoons flour  
1 cup milk  
1 teaspoon salt  
1/2 cup paprika  
1 cup cooked diced celery  
1 cup chopped pimiento  
1/2 cup brand Tuna  
1/2 cup brand Tuna  
1/2 cup brand Tuna

Blend the butter and flour together in a double boiler. Add the milk and cook until thickened, stirring constantly. Add seasoning, celery and pimiento. Mash the tuna and add it with the mixture. Heat thoroughly. Fill the center of a corn ring of noodle ring with it. Mounds of buttered julienne carrots may be arranged around the ring six servings.

## BATHROOM DOORS

One door opening into a small hallway serving two bedrooms is better planning than a bathroom shared by two bedrooms having direct access to each bedroom. Two doors are inconvenient and waste valuable space in the bathroom.

## NEAR THREACE

To build a terrace at the back of the house, F.H.A. officials say that either flagstones or brick or tile may be used on one of which will be serviceable and attractive. Concrete may also be used, either plain or in pattern.

## STORING MOPS

To avoid the danger of fire developing from mops and mop heads stored in a closet, put covered boxes on the ends of the mops and brooms and hang them on hooks in a utility room or back hall or on the rear porch. If boxes are cut near the top of the door or about a half inch in out from the top and bottom of the door to allow for ventilation, the mop may be safely kept in a closet.

## Wide Influence

Business loans made by the Federal Construction Finance Corporation often promote the economic welfare of an entire community in cases where homebuyers are located in areas where most of the workers are dependent upon one concern.

The large-minded Turn down wall tile-bearers. They are buy-brokers beneath your nose.

## KITCHEN FLOOR

Kitchen floors should be improved to prevent accidents and to make them more sanitary. A concrete floor is a sanitary floor, because dirt sweeps rather than out of the cracks where wall meets floor and where cabinets meet floors. Rubbed, tile, linoleum, cork tiles, composition tiles, and others are suggested.

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# LEAVE IT TO A HUSBAND

to appreciate Pillsbury's Best baking!

"The first time I baked with Pillsbury's Best, my husband noticed the difference." says Mrs. Frank Goff of Chicago, Illinois.

"... When I was first married, I wasn't satisfied with the baking I was doing. So I tried Pillsbury's Best in some simple cupcakes... the kind of food where you can really tell how a flour acts. Those cupcakes came out fine... so light and delicate. My husband noticed the difference, and said to keep on using Pillsbury's Best. Here, and I use it for everything..."

You men who pay the bills might like to read this: Do you know that every year we refund refuse to buy hundreds of thousands of bushels of wheat? We wash you could see the results of the baking tests we run on this wheat, as compared with the results from the fine wheats we buy for Pillsbury's Best Flour. If you could, you'd begin to understand why the baking your wife does with Pillsbury's Best is better... and you'd see exactly why she's telling you the truth when she says "good flour is really economy in the long run."

Thousands of happy husbands are carrying Pillsbury's Best home from the grocery store every week. Why don't you join them?

Women's fine skill does, whether it's washing, coffee making, canning, or any other housework, you'll find Pillsbury's Best Flour in every pack in every bag of Pillsbury's Best and the Pillsbury's Best Flour in every pack in every bag of Pillsbury's Best and the Pillsbury's Best Flour in every pack in every bag of Pillsbury's Best.

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