Woman's World

By Mair M. Morgan

BUFFET SUPPER SOLVES ENTERTAINING PROBLEM

Buffet suppers are the answer to an eternal question: "How can I give large parties with a minimum of preparation?" The modern procedure of letting each person serve himself from a laden table solves the problem entertainingly. Your guests will love the idea of choosing their own dinner partners, and they'll have a better time because their hostess is having fun, too.

After preparing a large dinner and worrying about how it is going to be served, any woman is really too worn out to enjoy her own party. Once she gets the buffet supper habit, however, she'll be able to face her guests with a calm, so-glad-you-came expression.

Four delicious food items are quite enough for the average party. Have one hot dish — preferably something in a chafing dish or casserole—a hearty salad, hot breads or sandwiches, meat or chicken, dessert and coffee. Put everything on one long table along with plates, silver, cups and saucers and let guests help themselves. They then can find their own seats and decide whether they want to balance plates on their knees or sit at card tables which you have provided.

Substantial Hot Dish

The hot dish should be rather substantial. You may serve a hot meat loaf, or, if you're having cold cuts or a roast, you might prepare a large casserole of baked macaroni and cheese or Spanish rice. Hot soup is always enjoyed and is an ideal first course if cold meat and salad are on the menu. Baked beans, particularly if you're having baked ham, is a good suggestion.

The salad not only gives zest to the menu, but adds a decorative note to the table. You may serve a simple one of lettuce or other salad greens, cubes of fresh tomatoes and diced culumbers or go in for fancy jellied varieties in individual molds. Better not serve the dressing on the salad. Put bowls or various dressings on the table and let each guest help himself.

For Chafing Dish

Creamed chicken, lobster, crabmeat, sweetbreads, oysters and mushrooms come under the heading of chafing dish delicacies.

To cream sweetbreads:

Put sweetbreads in cold water and allow to stand one hour; then drain and put into salted boiling water and cook slowly for 20 minutes. Again drain and plunge into cold water to keep them white and firm. Sweetbreads are always parboiled in this manner for subsequent cooking.

Cut sweetbreads in half inch cubes or separate in small pieces. Reheat in rich white sauce and serve on toast or in patty shells.

Cold cooked chicken and sweetbreads in equal parts combine well in a cream sauce.

Oysters and Mushrooms

Two dozen oysters, oyster liquor, 1½ cups milk, 1 tablespoon flour, 1 cup mushrooms, ½ teaspoon salt, ⅛ teaspoon lemon juice, 1 teaspoon onion juice, 2 egg yolks, beaten light, 2 tablespoons butter.

Drain oysters and place in hot pan with a teaspoon butter. Toss them till they are plumped and ruffled on both sides, then place in hot dish. Add to oyster liquor the milk and flour and cook till thick. Add chopped mushrooms and cook two minutes. Add other ingredients in order named, then the oysters. Bring to boiling point and pour over hot buttered toast. The recipe would need to be doubled or trebled for buffet supper since it only serves 6.

To cream mushrooms alone:

Peel mushrooms and shop fine. Saute in butter for 5 or 10 minutes until juice begins to flow freely. Then add to rich white sauce and serve on toast. Broiled bacon goes well with creamed mushrooms.

Chicken En Casserole

This casserole dish is especially flavorsome and is unusual in its combination of vegetables.

One three pound chicken, 1 tablespoon minced onion, 1 clove garlic, 3 tablespoons butter, 4 cups chopped tomatoes, 2 cups diced carrots, 2 cups potato marbles, ½ cup green peas.

Clean and disjoint chicken. Add 1 teaspoon salt and 1½ teaspoons pepper to ½ cup of bour and roll each piece of chicken in mixture. Melt butter in frying pan and cook chicken until brown over a low fire. Then add onions, garlic, tomatoes, carrots and potatoes and cook twenty minutes longer. Turn into a shallow casserole and garnish with peas which have been cooked separately. Put in oven until very hot and serve with sprays of watercress.

Veal Roll

2½ lbs. veal cutlet, half inch thick, 1 lb. veal twice ground, 6 lb. sausage meat, 1 cup bread crumbs, ½ cup cream sauce, 1 small onion, grated, 1 tablespoon Worcestershire sauce, ⅛ teaspoon pepper, ½ teaspoon salt, 3 eggs, beaten stiff, 2 tablespoons shortening, 6 medium sized carrots, 6 small onions, ½ cup cold water.

Make a filling of the ground veal, sausage, crumbs, cream sauce, onion, seasoning and eggs. Mix well and spread on veal cutlet. Roll up and tie with string, season and put in a pan and spread shortening over (bacon fat will do well)surrounding with peeled whole onions and scraped carrots. Roast in hot oven until browned, add water, baste, cover pan closely and return to oven till tender. Serves 8 to 10.

Veal Loaf

Separate a knuckle of veal in pieces by sawing through bone. Wipe, put in kettle with 1 lb. lean veal and 1 onion; cover with boiling water and cook slowly till veal is tender. Drain, chop meat finely and season highly with salt and pepper. Garnish bottom of mold with slices of hard-boiled eggs and parsley. Put in layer of meat, layer of thinly sliced hard boiled eggs , sprinkle with finely chopped parsley and cover with remaining meat. Pour over liquor which should be reduced to one cupful. Press and chill, turn on a dish and garnish with parsley.

Dessert Course

For a meal of this kind a number of desserts will immediately suggest themselves to you. Ice cream is always good; so are fruit jellies topped with whipped cream, Charlotte Russe and things of that kind. Fancy individual cakes or pastries would fill the bill adequately and you might also have a tray of cheese and crackers for those whose diet says "Sweets are taboo." Coffee, of course, accompanied by salted nuts if you like, brings the meal to a close.

Try a buffet supper and enjoy yourself, Madame Hostess!

* * *

MAKING YOUR CHOICE OF THE RIGHT COLORS

Since color is now recognised as having a profound effect on the nerves, it follows that its right use in rooms becomes a matter of importance. Colors are of two kinds—long-wave giving the sensations of yellow, orange and red, and short-wave giving those of violet, blue and green. Long-wave colors are stimulating and short-wave soothing; nature with sky, sea and foliage seems to favor the latter.

All rooms for living in need something of both qualities; it may be legitimate for a cafe only to excite, and a rest room to lull, but a parlor and a bed room cannot be so single-minded. In general, long-wave colors should be modified by use in small areas or in reduced strength, and short-wave by the introduction of lively relief.

For convenience, color relations are described as contrasts, harmonies, and discords. The three pairs of pure contrasts are red with blue-green, blue with yellow-orange, and violet with green-yellow, each pair consisting of long and short wave components which, having nothing in common, "tell" to a maximum extent when related to one another.

Harmonies are colors which do contain elements in common, as yellow and orange, red and violet, or blue and green. Discords are pairs of contrasts or harmonies used out of their special tone relation of yellow lightest, orange and green next, red and blue next, and violet darkest; typical discords are mauve with mustard and pale blue with flame.

In a room it is generally safest to have the walls and ceiling lighter than the floor, with a view to stability of effect. This suggests stimulating colors for them, since these are less exhausting when reduced, and, except for red, are naturally light and so not liable to look discordant; pink is a little difficult, but not so much as mauve or azure.

The scheme of a room may be in essentials either a contrast or a harmony. If the walls are stimulating it will be more restful to work on a contrast basis with, say, lemon walls, yellow-grey paintwork and violet floor, or light orange walls, "brick" paintwork and dark blue floor. If, however, the walls are, for example, sage green, the scheme may be a harmony of sage, apple green, and dark peacock, with contrasting accents — mats, cushions, pots—in vermillion or magenta.

The question of personal color preference is rather an interesting one; it has been suggested that such preference is a fact always due to some obscure chemical reaction. It appears that a vast majority of people prefer either red or blue—red in the case of women and blue of men—and that there is a general intolerance of greenish yellow, a color which oddly enough is fatal to certain insects.

* * *

PLAID TAFFETA BLOUSES

Jacket costumes in monotones for spring have plaid taffeta blouses for contrast.

Besides navy, which is highly regarded and black, interest is also shown in gray and beige. One gray frock in two-piece suggestion has a gay red belt.

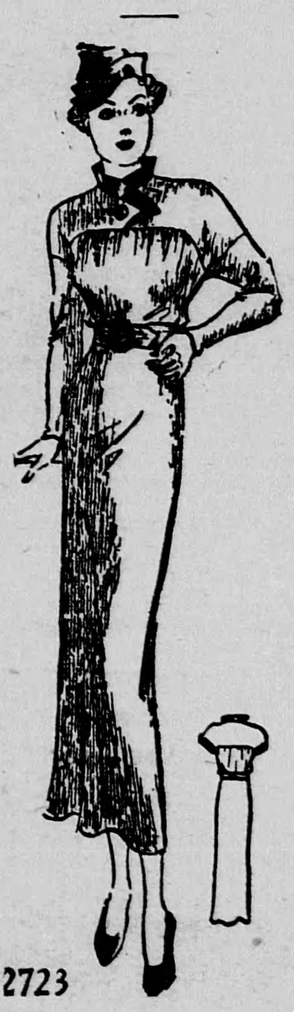
"Every well-trained lawyer recognizes that it is only by the imposition of restraints upon others that the liberty of the individual is secured."—Donald R. Richberg.

Scientist's Daughter Marries

Miss Rosalynde Lodge, daughter of Sir Oliver Lodge, world famous scientist, was recently married to Sir Harold Edgar Yarrow, head of the famous shipbuilding firm at Wilsford, near Sailsbury, England. Photo shows bride and groom leaving the church after the ceremony.

So Smart All Day

Illustrated Dressmaking Lesson Furnished With Every Pattern



2723

Here's one of those simple smart dresses that will brighten your winter wardrobe—perfect for afternoon bridge or tea. It's a dress, too, that will play such a vital part of fashionable spring wardrobe.

It's inexpensive and easy to make. The sleeves are merely joined to the drop shoulders and the standing band collar is quickly stitched to the neck. The rest of the dress is simple enough.

Black crinkly crepe with white collar trim or periwinkle blue with navy is another fascinating suggestion for this distinctive dress that may be dashed off in a jiffy—started one day and worn the next.

Style No. 2723 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust.

Size 16 requires 3 7-8 yards of 39-inch material with 3-8 yard of 39-inch ronstrasting.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred—wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

SUNDAY SCHOOL LESSON

PETER DELIVERED FROM PRISON — Acts 12: 1-19. GOLDEN TEXT.—Prayer was made earnestly of the church unto God for him. Acts 12:5b.

THE LESSON IN ITS SETTING

TIME—The spring of A.D. 44.

PLACE.—A prison within the city of Jerusalem, perhaps in the tower of Antonia; the house of John Mark.

"Peter therefore was kept in the prison." This is not the first time Peter was in prison for his loyalty to Christ—see 5:18-20. It was to prison that Saul committed those Christians whom he dragged from their homes (8:3). "But prayer was made earnestly." The adverb here translated earnestly is from a verb meaning, literally, stretched out, and is the very word (as an adjective) used by Luke in his account of our Lord's prayer in Gethsemane—Being in an agony, he prayed more earnestly. "Of the church unto God for him. Crises make our prayers effectually definite.

"And when Herod was about to bring him forth, the same night." The helplessness of Herod when God intervenes must remind one of our Lord's words to Pontius Pilate, Thou wouldest have no power against me, except it were given thee from above (John 19:11). "Peter was sleeping between two soldiers, bound with two chains; and guards before the door kept the prison." Two soldiers were chained to Peter, one to his left wrist, and one to his right; two more kept guard at the door. Escape was out of all question.

"And behold, an angel of the Lord stood by him, and a light shined in the cell." Certainly the light was due to the presence of the angel, and one cannot but be reminded of a similar occurrence, when the shepherds were watching their flocks by night. "And he smote Peter on the side, and awoke him, saying, Rise up quickly. And his chains fell off from his hands." The writers of the New Testament never embellish their accounts of miraculous events with a mass of detail, as later writers were so in the habit of doing.

"And the angel said unto him, Gird thyself, and bind on thy sandals. And he did so. And he said unto him, Cast thy garment about thee, and follow me." It was not pride that kept the angel from that service. Things we would scorn to do are done by angels gladly. If it was not beneath Christ to wash the feet of Peter, it was not beneath an angel to tie his shoe-latchet. But the angel refrained (as angels always do), in that economy of strength which is divine, from doing for Peter in his hour of need what it was in his power to do himself.

"And he went out, and followed. And he knew not that it was true which was done by the angel, but thought he saw a vision." Note how careful Luke is to distinguish between visions and historical occurrences, enhancing the trustworthiness of his narrative here.

"And when they were past the first and the second guard." These were the warders, who were stationed one nearer to the inner door of the prison and another at some further distance away. "They came unto the iron gate that leadeth into the city." It was the gate outside the prison buildings, forming the exit from the premises. The prison seems to have been in the city. "Which opened to them of its own accord." The Saviour who has led you past one ward in the dark experience will lead you through another, and yet another. The gates will open as you arrive. "And they went out, and passed on through one street; and straightaway the angel departed from him." The angel's work was done. There was no more need for the ministry of miracle.

"And when Peter was come to himself, he said." That is, when he had recovered his self-consciousness. He was before in the half-consciousness of one who is dreaming and knows that it is a dream: except that in his case the dream was the truth, and his supposition was unreality. "Now I know of a truth, that the Lord hath sent forth his angel and delivered me out of the hand of Herod, and from all the expectation of the people of the Jews." James had been put to death and the Jewish people were eagerly waiting for the execution of Peter like hungry wolves.

"And when he had considered the thing." Peter's mind worked rapidly and he decided what to do. "He came to the house of Mary the mother of John whose surname was Mark." Mary was a woman of some property, who had not sold all her possessions; her husband was probably dead; Peter was so intimate with the family that he calls her son Mark the Evangelist his son.

"And when he knocked at the door of the gate, a maid came to answer, named Rhoda."

"And when she knew Peter's voice." She opened not the gate for joy, but ran in, and told that Peter stood before the gate." Here the ministry of bewilderment is joy itself!

"And they said unto her, Thou art mad." Three people in the New Testament are accused of being mad, all because they had messages so wonderful people would not believe them: the Lord Jesus (John 10: 20), Rhoda, and the Apostle Paul (Acts 26:24, 25). "But she confidently affirmed that it was even so." And so they went on debating the matter, while all the time the answer was waiting at the door. The answer often comes knocking at the door but we don't let it in, and we never know that the answer has been given. "And they said, It is his angel." It was a Jewish belief that each man had a guardian angel assigned to him.

"But Peter continued knocking." A little while before, that very morning, Peter had come to a great iron gate. And at a single touch of the angelic finger that gate had opened and let Peter through. And now he was at no massive iron gate, but the humble door of a very humble dwelling—and he continued knocking.

"And when they had opened, they saw him, and were amazed." The entire history of the New Testament is filled with amazement.

"But he, beckoning unto them with the hand to hold their peace, declared unto them how the Lord had brought him forth out of the prison." There were some things that only Peter knew about the goodness and power of God, and unless he would tell them they would never be known for blessing and encouragement by others. "And he said, Tell these things unto James, and to the brethren." This was, almost all agree, James the Lord's brother. "According to common Oriental usage, but apparently in opposition to the injunction of the Lord (Matt. 12:50), the family of Jesus maintained a pre-eminence of some kind or other in the Christian community of Jerusalem which was altogether different from the organization of the Church in other places.

"And he departed and went to another place."

The notice is so definite that we cannot build anything upon it; if Peter left Jerusalem at all, he may have undertaken some missionary journey.

MUTT AND JEFF— By BUD FISHER