



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, a 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-called-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 cucumbers 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, crab-meat, sweetbread, 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, 1 1/2 cups milk, 1 tablespoon flour, 1 cup mushrooms, 1/2 teaspoon salt, 1/2 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 chop fine. Sauté 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 flavoured 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, 1/2 cup green peas.

Clean and disjoint chicken. Add 1 teaspoon salt and 1/2 teaspoon pepper to 1/2 cup of flour 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

2 1/2 lbs. veal cutlet, half inch thick, 1 lb. veal twice ground, 6 lb. sausage meat, 1 cup bread crumbs, 1/2 cup cream sauce, 1 small onion, grated, 1 tablespoon Worcestershire sauce, 1/2 teaspoon pepper, 1/2 teaspoon salt, 3 eggs, beaten stiff, 2 tablespoons shortening, 6 medium sized carrots, 6 small onions, 1/2 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 dices 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 recognized 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, har-



Miss Rosalyn 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 Salisbury, England. Photo shows bride and groom leaving the church after the ceremony.

Scientist's Daughter Marries

monies, 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 vermilion 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.

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-

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. Critics make our prayers factually 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

inch material with 3-8 yard of 39-inch nonstrating.

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.

Remembrance Day

A bill is going through Parliament which provides that Remembrance Day shall be added to the list of holidays in the Interpretations Act. A separate act was passed some years ago declaring it a holiday, but many communities, including Toronto, have preferred a brief remembrance service to an all-day recognition of the occasion.

The action now taken, according to Senator Graham, "makes the observance of Remembrance Day compulsory," and to this view Senator Meighen assented. But what happens if communities decline to be compelled? The situation will have to be clarified before next November.

The fact is that if a whole day holiday were observed in Toronto, it would not be utilized in honoring the soldier dead, but, like most other holidays, in rushing from place to place in motor cars, or in other forms of enjoyment. As it is, there is a brief and impressive service, and a few minutes of silent meditation. It is doubtful whether a whole day spent as most holidays are spent would indicate any greater respect for the heroic dead—Toronto Star Weekly.

House Of The Soul

Laura Benet, in the New York Times.

Open the door!
This house is not a tomb
With treasure heaping high
In every room.

Let in the air!
Can mummy's ghostly scent
To the keen senses
Rate as excellent?

Break the firm seals
Death severs in the end
While life is warm
Admit it as a friend.

Open the door, then, Obdurate—
Reckon not
To make your hoard more precious
By dry rot!

Lessons In A Bathing

(Edmonton Journal.)
British and foreign manufacturers have announced in London the appearance of standardized baths for houses of \$2,500 and upward. Until recently there were 998 different patterns and sizes of baths. Last summer standardized baths for workmen's homes were produced. These were five feet long and tapered. An advantage claimed for this pattern was that it took eight gallons less of water to fill it, with a consequent saving in heating costs also.

The new baths now announced are of two sizes, 5 feet 6 inches and 6 feet. They are described as built on "clean, modern lines, while a choice of panelling will appeal to the buying public."
The recent remarks of Dr. H. M. Tory, head of the national research council, before the price spreads commission at Ottawa, make the new British baths of interest to Canadians. Dr. Tory spoke of the need for standardization in the Dominion. In the search for customer appeal, manufacturers on this continent have been led into all sorts of styles, patterns, sizes and qualities of nearly everything they produce. All this has added to manufacturing costs for which, in many instances, both employe and customer have had to pay.

There are indications now that the world is turning back toward a much needed fundamental simplicity. It will find it profitable in many ways.

Fashion Hints

A narrow black suede belt is but-toned with a large brass button. Backless blouses in flowered silks are to be worn with spring suits.

Wideupples reverts often start at the shoulder seams in collarless coats.

White chonging is put round the edge of the soft cowl collar, the waistband and the turned-back cuffs of a navy blue dress.

White pique flowers are used to trim the neck and the three-quarter sleeves of a navy spring suit.

An all-over pattern of white broderie anglaise is shown on an evening gown. At the décolleté, round the edge of the shoulder frills, and at the waist narrow black velvet is threaded into the pattern.

White pique is employed frequently for cuffs, collars, neck bows, blouses and waistcoats for morning wear.

A three-tier petal collar in fine linen is worn with a navy blue suit, the bodice of which buttons across a finely pleated linen vest by means of five narrow straps.

When Mother used to cover all the pictures and the chandelier in the parlor with cheesecloth for the summer?

MUTT AND JEFF—



By BUD FISHER