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How to be a Successful Hostess

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How to be a successful hostess

by Constance Spry
and Rosemary Hume
The next time you have a few friends to dinner, why not entertain them with an evening à la Française: typically French food prepared and served the way they do it in Paris or Nice or Aix-en-Provence. Flan de Printemps, say, for the main course, together with wines and flowers for table decoration—the small touches that make eating on the Continent so much more exciting.

**THAT CONTINENTAL FLAVOUR**

The first course presents no problem whatsoever. Soup served with buttered toast starts off a meal with just that right touch of piquancy. But here's a tip: don't try to compete with Maggi for soups. Maggi Soups have that real Continental flavour to distinction.

**TWELVE EXCITING VARIETIES**

There are twelve varieties of Maggi Soup, and each one is different, deliciously different, from any other soup you have ever tasted. That explains why Maggi is one of the best kept secrets of many celebrated chefs throughout Europe.

Another thing about Maggi Soups—they are so simple to prepare. To make six ample servings, you just add the contents of a 1/6d. packet to boiling water, bring to the boil, and simmer for 8 to 10 minutes. Voilà—all the goodness, all the natural flavour that ordinarily comes with six to seven hours' slow simmering captured and ready to serve in a matter of minutes, as only Maggi knows how. That means more time for preparing the rest of the meal.

**FLAN DE PRINTEMPS**

Most French chefs have their own local recipe for this dish. Here is one particularly popular all over the country.

4 Cooked Lamb Chops
2 Hard Boiled Eggs
2 Medium Size Firm Tomatoes
4 Level Tablesp. Cooked Peas
Some Sprigs of Mint
½ pt. Maggi Aspic Jelly flavoured with two sprigs of mint, remove before using.

For the pastry: 6 oz. flour, 1 Box Maggi Green Pea and Ham Soup or Maggi Mushroom Soup, 5 oz. Lard or Vegetable cooking fat.

Rub fat into flour and Maggi Soup powder. Blend to make short crusty pastry with water or egg and water mixed. Roll out and line in a narrow shallow tin. Bake blind and cool.

Cover the bottom of the pastry case with a layer of aspic jelly—almost set—and place overlapping slices of skinned tomato and hard boiled egg in rows to divide the flan case in four. Place the Chop or the trimmed centre part of the meat on the aspic next. Follow with a line of cooked peas. Repeat until each piece of meat is decorated in this way, thus covering the surface of the aspic Jelly. Coat the whole with the rest of the aspic jelly and leave until set. Garnish one end of each piece of meat with sprigs of washed mint.

**MAGGI EXTRA SOUPS**

Bring the Continent into your kitchen

CAULIFLOWER . CELESTINE . MUSHROOM . ONION . NOODLE SOUP MIX (CHICKEN FLAVOURED) . NOODLE SOUP MIX (BEEF FLAVOURED) . PEA WITH SMOKED HAM . CONSOUMME WITH TURTLE MEAT . ASPARAGUS . JARDINIERE . BEEF & CHICKEN BOUILLON

**MAGGI HOSTESS BOOK.**

Why not write to Dept. M.100, The Nestle Co., Ltd., Hayes, Middlesex, for the new 'Maggi Hostess Book'. It's full of exciting suggestions to make your parties a succès fou.
Making the party go

Warm and welcoming, the good hostess knows just the right ingredients that go towards successful party-making

Concentrate entirely on giving pleasure to your guests and cater as far as possible to their variety of tastes: in food, in drink and in company. Don't ask more guests than your room will reasonably hold and have as much seating accommodation as possible so that the not-so-youngs can sit down to talk if they feel like it.

Refrain from being too managing: for example if two people are evidently enjoying a conversation hesitate before interrupting them to effect new introductions; on the other hand if you see someone cornered by a monopolist go to his rescue.

Mix your guests well, that is to say don't restrict your invitations to one category among your circle of acquaintances; if you invite a few particularly interesting or attractive people some homelier friends will appreciate talking to them.

Don't fall into the common error of being too anxious. Relax a little but keep your eye on the shy ones and see that they are having a good time; if at any time of your life you have been a wallflower you will know just what I mean.

If you are unconventional and simple—unstuffly is a good word—and warm in your welcome everyone will feel at ease and that is the basis of a good party as indeed you will know if you too suffer from hidden pangs of shyness.

One of the nicest guests I know is a well-known man whom everybody likes to have to a party. Unobtrusively he helps his hostess and is warm and friendly to everyone known or not known to him. He sees that everyone is being taken care of and then when he has helped to make a party go he writes the very nicest of thank you letters. And then one of the nicest hostesses; she welcomes you warmly and for a moment or so gives the whole of her attention to you so that you feel so very welcome; after that she introduces you to one or two people. When these preliminaries are over, she remains unfussed, unpreoccupied and ready to join in any group.

One point in making introductions: English hostesses might take just a little leaf from our American friends, and though I do not think we are likely to take the pains that they do to explain guests to each other, we might do a bit in that direction. For example, if someone I know had said to a young woman 'I know Mr Blank is a famous rose-grower' the young woman would have refrained from telling him how to grow roses; on the other hand, I do remember being taken aback at an official dinner when a note came from my host: 'your neighbour is interested in goats'.

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The dinner party

How to seat your guests,
how to wait
at table, plus three
special menus

IDEAL number 6. If you need to entertain a larger number, have parties on two consecutive nights.

INVITATIONS

EXCEPT for the most official dinners, these are always in the form of a personal note, and it is a great help if you indicate what you want your guests to wear. For example:

'Dear . . . We should be so glad if you and your husband (or 'you and John,' according to how well you know each other) will come to dinner with us on Thursday, June . . at 7 o'clock for 7.30.' You can then add the words 'black tie', or 'don't dress' to indicate dinner jacket or lounge suit.

SEATING PLAN

CORRECT protocol is of course that the host has the most important woman guest on his right and the next most important on his left and the hostess the most important man on her left. Unless you must observe such etiquette it is really more in the spirit of real hospitality to put people next to each other whom you think will enjoy each other’s company.

COMFORT AND CONVERSATION

If your room is heated by an open fire, have an electric fire on the opposite side, so that all your guests may be comfortable.

Make your guests talk, rather than talk yourself, and reserve your energies for throwing in the necessary word or two to revive a flagging conversation. This advice is probably only useful when you have one or two people who are strangers to each other.

WAITING AT TABLE

THE old-fashioned way was to serve ladies first which with experienced maids was fine but it can be fidgety, rather like a sort of uneven set of lancers; the modern way is more peaceful. It makes for simplicity when one starts with the guest on the right hand of the host, goes on to the host and straight on round the table.

Have the dining-room comfortably warm or cool, as the case may be; most important this. If you have to do everything—cook and wait—try to organise this so that you have a maximum of peace and a minimum of interruption; this takes a bit of planning but it can be done and if you are by nature a fussker watch yourself here.

If you want your husband or your son to take care of any particular item of waiting, the wine perhaps, brief him beforehand and if he forgets catch his eye but don't raise your eyebrows. And whatever you do don't interrupt good conversation, unless the house is on fire.

WHAT TO EAT

KEEP the food simple and straightforward, and well within your scope. If the sweet is cold (and this is advisable) you can make this what you like, as you need have no time limit. Where possible, fit your choice of dish to your guests.

Menu I

*Cream of Watercress Soup
*Chicken Casserole with Mushrooms.
bacon, onions and baby new potatoes.
A green or chicory salad
Cold Lemon or Apricot Soufflé (Sweet Booklet)
or Coffee Cream.
*Anchovy Rolls.
If a savoury would be a popular move, serve anchovy and cheese rolls (see Menu). These can be put into the oven when the casserole is served, and be ready piping hot for after the sweet.

Menu II
Grapefruit with Green Grape Salad (Salad Booklet)
Veal Fricadelles (Meat Booklet)
Spinach—New potatoes or sauté potatoes
Chocolate Profiteroles or Mille Feuilles
or Meringue Bavarois (Sweet Booklet)

Menu III
Spicy Tomato Soup or Mushroom Soup
Lamb Cutlets in Mint Aspic (Meat Booklet) or Beef Olives (Meat Booklet)
Meringue Chantilly (Sweet Booklet)

*Devilled Almonds and Prunes in Bacon.

WHAT TO DRINK

Most people like to serve wine for a dinner party. Choice is determined largely by the food as to whether the wine is to be white or red. Generally speaking, red wine should be drunk with red or dark meat, and white wine with fish and white meats.

There are, however, exceptions if the dish is dark in colour. For example, a light red wine such as claret or a rosé wine could be drunk with Menu I. Menu II might have either a claret or white wine, while Menu III would be suitable for Burgundy or a heavier type of wine to accompany. If wine is, however, to be drunk with this menu it would be wiser to choose the hot dish.

On choice of wine consult your wine merchant. Tell him what you want to spend and the type of wine you prefer. On page 21, Mr. Layton gives a useful guide to the good years.

Unless it is a very formal party it is usual to drink one wine throughout the meal and, of course, sherry may be served before the dinner or with the soup.

RECIPES

Cream of Watercress Soup
2 bunches watercress; 2 oz. onion, chopped; 1 oz. butter; ½ pints milk; ¼ oz. flour; 1 teaspoonful arrowroot mixed with a tablespoonful of milk, or 2 egg yolks mixed with ½ gill cream.

Chop the watercress. Melt butter, add watercress and onion, cover and stew gently 6-7 minutes. Draw aside, add the flour and mix. Bring the milk to the boil, pour on and add salt and pepper.

Simmer 15-20 minutes and rub through a fine sieve. Return to the pan, add the arrowroot or cream mixture and bring up to the boil. Serve with fried croutons and freshly chopped mint.

Chicken Casserole Bonne Femme
1 chicken; 2 oz. bacon; 2 oz. mushrooms; 2-3 potatoes or ½ lb. baby new potatoes; 1 oz. flour; 1 pint stock; 1 doz. 'pickling' onions or shallots or spring onions; 1½ oz. dripping or butter; bouquet garni; chopped parsley.

Melt the fat in a casserole or cocotte, brown the chicken in this slowly and carefully. Take out and joint it. Put into the pan the bacon cut into strips and previously blanched, the mushrooms cut in quarters and the onions whole. Brown these, dust over flour, cook for a few minutes longer.

Pour on the stock, season, bring to the boil, add the bouquet and the pieces of chicken. Cover and cook in the oven about an hour. Twenty to thirty minutes before it is done, add the potatoes cut in olive shapes, finish cooking; dust well with chopped parsley. If new potatoes are used leave whole.

Prunes in Bacon
Large prunes well soaked; 8-10 thin rashers of streaky bacon; 2 almonds to each prune; chutney; small rounds fried bread or hot buttered toast.

Simmer prunes until soft and stones can be removed. Blanch almonds, fry in a good nut of butter with plenty of pepper. Then roll in salt. Stuff these into the prunes with a little chutney. Roll each in a rasher of bacon. Bake in a hot oven 7-10 minutes, set each on a 'canapé' or small square buttered toast.

Anchovy Rolls
White sandwich loaf; anchovy fillets or anchovy paste; butter; grated cheese; pepper, cayenne.

Cut off the bottom crust of the loaf. Then slice it thinly lengthwise, buttering each slice. Remove the crusts, and spread each slice thickly with anchovy paste and grated cheese. Sprinkle well with pepper, and a dust of cayenne. If fillets are used omit paste and lay a fillet at one end. Roll over, pressing firmly, then cut off.

If fillets are not used, roll bread over twice, continue in same way. Lay rolls on a baking sheet, sprinkle over with melted butter and bake in a hot oven 7-10 minutes.
WHEN TO SERVE

It is unusual to serve food before about ten o'clock, and sometimes much later. The exact time must, of course, be determined by the hostess, and depends a little on the time for which the guests are invited and the type of party it is.

Hot coffee, may, however, be served when the guests arrive. This is a popular move and helps to break the ice.

If the night is cold, and your guests stay, you may like to serve a hot punch or mulled wine just before the party breaks up.

WHAT TO SERVE

The food should be light, appetising and easy to eat, preferably with the fingers. For example, savoury open sandwiches, little stuffed rolls, tartlets and such like. If the party is to go on late something more substantial could be served; an egg salad or chicken mayonnaise, followed by a simple sweet or fruit. In summer, sugared fruit and cream is popular and in winter ice cream with an attractive hot sauce, or chocolate mousse will make a good finish.

For drinks the general rule is long and cool in summer, and something a little more warming for colder nights in winter. Here a cup of good hot soup is often welcome.

HOW TO SERVE

How to serve and present food and drink to the best advantage depends a lot on space available.

Arrange your room comfortably with plenty of chairs; have cigarettes and ash trays. Leave space for coffee cups, and if necessary remove temporarily a certain amount of bric-a-brac.

The after-dinner

Attractive snacks and drinks for an informal get-together

If it is possible, it is a good plan to have the food arranged on a ‘buffet’ table in another room. This makes for circulation amongst the guests, and for convenience. For example, the table can then be arranged before the party; this avoids the food having to be brought in and the consequent slight upheaval. Alternatively, if space prohibits this, arrange the bulk of the food on a trolley which can then be wheeled in. If you mean to play games, have what is needed at hand; prepare the coffee tray and leave also ready a tea tray for later on.

WHAT TO DRINK

Drinks should be of the ‘long’ variety—fruit cups, cider or white wine cups are all suitable, iced coffee, in the height of summer especially so. In winter a mulled wine is both popular and inexpensive.

White Wine Cup

2 bottles of a dry white wine, either French, Alsatian or Portuguese; 1-2 bottles soda water; 1 small wine-glass brandy or sherry; a few slices of orange, strips of cucumber rind; sliced strawberries; cherries, etc.; ice; a sprig or two of borage if obtainable.

Mix the liquids together in a large jug about an hour before serving, add a small quantity of ice, the fruit and cucumber rind.

Iced Coffee

Make the coffee extra strong (remember that iced things tend to lose flavour) and sweeten very slightly. Add creamy milk to taste, usual proportions are two-thirds strong coffee to one-third milk, but keep the mixture strong. Chill thoroughly in the refrigerator or in ice, never put ice into the coffee.

Just before serving, top the jug with 2-3 spoonful whipped cream, very slightly flavoured with vanilla. Stir contents before pouring into glasses.

Mulled Wine

Allow 3-4 oz. lump sugar to each bottle of red wine, though the amount depends a little on the type of wine used and your own personal taste. Put these into a saucepan, preferably enamel, and allow sugar
to dissolve over very gentle heat. Add the pared rind of a lemon, a small stick of cinnamon, a blade of mace and 1-2 cloves.

Heat wine slowly until the surface is covered by a fine white foam. Strain into warmed large wine glasses, or goblets and serve with a slice of lemon in each glass.

**Fruit Cup**

2 tins orange juice; 2 large bottles ginger ale; ½ pint lemon squash; water or soda water to taste (about 2-3 pints); sliced fruit; ice; sprig of borage or mint. Mix altogether.

**WHAT TO EAT**

Small bridge rolls with plenty of savoury filling, certain cocktail savouries made larger, good fresh sandwiches with original mixtures, devilled ham rolls, open sandwiches, hot chipolatas on sticks with a devil sauce to dip them into. Given below is a selection of recipes which should prove useful.

**Devilled Ham Croissants or Rolls**

½ lb. quantity of puff or flaky pastry; about 6 oz. chopped cooked ham or boiled bacon; 1-2 tablespoonsful good chutney, or sweet pickle; tomato ketchup to moisten and bind the mixture together; beaten egg for brushing.

Roll out pastry thinly to a long strip about 3-4 inches wide; cut into squares. Mix ham, chutney and ketchup together, season with mustard and pepper. Put a small spoonful of this mixture on each square of pastry. Roll up from the corner and curve to form a horse-shoe shape, touching the last corner with egg to keep the pastry in position. Lay on a dampened baking sheet, chill for ten minutes or so, brush lightly with beaten egg and bake in a hot oven. Reg. 6-7, 425 degrees F. for 15-20 minutes.

**Quiches**

**Short Crust.** 6 oz. flour; scant 4 oz. margarine containing butter; salt, pepper; 2 tablespoonsful cold water (approximately); 1 egg yolk.

**Filling.** 2 oz. bacon; 1 egg and 1 yolk; 2 oz. onions or 12 or more spring onion bulbs; ½ oz. butter; 1½ oz. grated cheese; 1½ gills creamy milk; seasoning.

First make the pastry. Rub fat into the flour lightly, add seasoning. Mix to a firm dough with the water and yolk. Chill. Roll out thinly and line into tartlet cases. Put into the fridge or larder while preparing the filling.

Beat the egg and yolk together in a bowl, add the cheese, seasoning and the milk. Melt the butter in a small saucepan, add the bacon diced, and the onions finely sliced. Keep the spring onion bulbs whole. Cook slowly until just turning colour, then turn the contents of the pan into the egg mixture. Mix and pour into the tartlet cases. Bake in a fairly hot oven Reg. 6 or just below 400 degrees F.

The above quantity will make 2-3 dozen tartlets.

**Sandwich or Bridge Roll Fillings**

**Mango Egg.** 2-3 hard boiled eggs, coarsely chopped; 1 tablespoonful mango chutney chopped; salt, cayenne, pinch curry powder; mayonnaise or whipped cream to bind.

Mix together lightly to form a creamy mixture.

**Stem Ginger and Cream**

Thinly slice stem ginger drained from syrup, or it may be the crystallised variety. Mix with enough lightly whipped cream to bind: good in brown bread.

**Green Pepper Relish**

1-2 green peppers; about quarter of a cucumber, or one small outdoor cucumber; milk or cream cheese; a touch of grated onion or some snipped chives; salt and pepper.

Seed and chop peppers, put into boiling water for 2-3 minutes. Drain and squeeze dry. Coarsely grate the cucumber and press in a strainer to dry a little. Work cheese, adding a little butter, if necessary, work in peppers, cucumber, onion, seasonings.
Sunday supper

A go-as-you-please party

where the entertaining is
easy, the food simple

ONE of the most popular forms of homely party because: The food offered can all be properly prepared well ahead of time, so you are most likely to enjoy your own party. You can, without throwing a spanner in the works, add to your numbers at the last minute and this makes for a spontaneous party and particularly pleases the young. Men like this party; they know they can come as they are straight from golf or tennis and are not expected to dress. Have plenty of guest towels and soap.

The type of food served is universally popular, and although it is generally cold, it need not be depressingly so. It also gives the proud housewife a chance to show her skill and imagination in the matter of spiced fruits and original relishes, which she would have tucked away in her store room for just such an occasion.

The whole affair can be contracted or expanded to suit yourself; if you live in a small flat you may like to turn it into a tray supper, since all the food can be served at once, and each guest will collect a trayful from the kitchen, or it may easily be converted into a buffet supper for larger numbers.

WHAT TO EAT

FOR the first alternative a good pie for the main course is always liked: Served cold with plenty of jelly in it and a rich crust, a veal and ham, beef steak and kidney, hare and mushroom pie—all are equally good. Baked potatoes with pats of fresh butter and a wafer-thin sliced beetroot salad or a chicory salad should accompany.

A good alternative is a corner of gammon, first boiled and then sprinkled well with sugar and baked. Serve cold with a pineapple salad.

Another choice could be what the French call ‘Assiette Anglaise’; this makes a good centre piece to the table for people to help themselves and may be as simple or elaborate as you please. It is a collection of sliced cold meats well arranged on a big dish; cold ham, any type of sausage, beef, either salt silverside, pressed brisket, cold roast or galantines.
Again baked potatoes or a potato salad should accompany, with two or three different kinds of salads—tomato, chicory, cucumber, sweet pepper according to the season.

For the first course a good soup is always appreciated, while a cheese board and fresh fruit makes a good finish with any simple sweet.

For example, a big bowl of rice cream, with, as a sauce, an apricot purée, made of dried apricots.

Other suggestions are—Beef Roll (Meat Booklet) and Veal and Egg Jelly (Meat Booklet). Cheese Mille Feuilles (Cheese Booklet).

WHAT TO DRINK

Here the choice is wide, from beer to the best of vintages. In general, particularly if the numbers are expected to fluctuate, have a good drink that can ‘go on’ throughout the evening. Beer, mulled wine, fruit, cider or wine cups are the most popular. For the smaller more intimate party reserve, perhaps, a better wine which will be more suited to the occasion and you will have more time to enjoy it.

In winter a wassail, or the drink known as lamb’s wool is admirably suited to an informal gathering. Here are recipes for both wassail and lamb’s wool.

Wassail

To 1 quart good ale add 2-3 strips lemon rind; ½ teaspoonful each ground cinnamon, ginger and nutmeg; ½ pint sherry; soft brown sugar to taste; about half a dozen crab apples, or 3-4 small red apples.

Bake apples with the sugar until soft, adding a little extra ale to baste them with. Meantime add lemon rind and spices to the ale and sherry and bring slowly to the boil.

Leave on the side of the fire 6 minutes, then add the apples with their juice. Stir, taste and add more sugar if necessary. Serve hot from a bowl.

Lamb’s Wool

To 1 quart brown ale take 1 stick cinnamon, a good pinch of grated nutmeg and ground ginger; 1 pint sweet white wine; 4 baked apples, medium size, or the equivalent in weight of crab-apples; soft brown sugar.

Heat ale, spices and wine together. Mash the apples adding sugar to taste. Remove cinnamon stick from the ale and pour over the apples.

Stir and strain through a muslin or aluminium strainer. Press well, add sugar to taste and re-heat.

RECIPES FOR A FORK SUPPER

Eggs with Horseradish

A simple good dish which need only be accompanied by rolls and butter. To feed 6-8 people.

12 eggs, hard-boiled; 2 lbs. tomatoes; ½ pint mayonnaise; 2 large tablespoonsful grated horseradish; English mustard.

Quarter or slice the eggs. Peel tomatoes and slice. Lay these in a dish and arrange the eggs on top. Mix the horseradish with the mayonnaise and add boiling water to thin to a good coating consistency.

Flavour with the mustard, salt and pepper. Coat this over dish, dust with paprika or cayenne pepper.

Bacon Triple Déckers

A stack of these sandwiches will help to fill any chinks, and go well with beer or cider cup.

1 sandwich loaf, brown or white; streaky bacon; butter; watercress; French mustard.

Cut the bottom crust off the loaf. Slice thinly the long way of the loaf, buttering two-thirds of the slices and spreading the remainder on both sides with French mustard.

Grill the bacon rashers until crisp, cool, then lay on the buttered slices, covering the bacon with crisp sprigs of watercress, season with pepper, then put the mustard spread slice in between two of the bacon slices and so on to re-form the loaf. Lay the crust on top, and set a firm but not too heavy weight on this. Leave for an hour or two before removing the crust and cutting into slices.

Alternatively each sandwich may consist of three slices of bread, two bacon and cress and one mustard slice in the middle.

Hot Dogs

Buy long rolls. Split, spread with butter and a touch of mustard, lay a grilled frankfurter sausage down each roll.
For your unexpected guests-

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The unexpected

Main ingredients for success:

to keep your store-cupboard crammed

It is lovely to welcome the unexpected guest with the comfortable feeling that you can produce something really good and unusual to eat, and do it in your stride with no Martha-like inhibitions. It is easier to do this nowadays with the vast range of preserved foods for the store room, with refrigerators and, for the lucky ones, even small deep freezes.

So keep at least a small store of things in hand; let's say rice, tinned pimentos, curry spices, mango chutney and dried chillis to give you materials for an unusual curry or a good risotto; tinned ham, French mustard and store sauces for barbecued ham, everyone's favourite. And along with your ordinary tinned fruits, hide away a tin of lychees to give a wonderful flavour to a fruit salad.

After the party, don't forget to replenish your store cupboard, ready for the next unexpected occasion.

The amount of time available for preparation is an important factor, but it could, I think, be assumed that you would have about one to one and a half hours for this. Provided all the materials were at hand the following dishes could be prepared within the hour.

Corned Beef Hash
Made the American way with potatoes cooked in milk, the dish garnished with pickled walnuts.

Shrimp Pilaff
A particularly good and rather exotic dish. It does call for shrimps or prawns, but if you have a refrigerator a packet or two of frozen prawns can be slipped into the ice box. Provided they are not allowed to thaw out between the shop and your kitchen they will keep perfectly for several days.

First prepare all the ingredients for the pilaff ready for cooking and leave them arranged on a large dish or tray. The actual cooking is then done at the last. Recipe, opposite, is enough for 5 or 6 people.

Savoury Rice
Several useful dishes under this heading. Amongst them Pilaff. A different sort from the above. Here
the rice is cooked in the oven for 20 minutes with any 'left-over' in the form of meat, ham, etc.

**Risotto**
Like the above but of a creamier consistency as it cooks on top of the stove. Needs more attention.

**Salad Niçoise**
Quick to make and a dish with a good choice of materials. (Recipe in Salad Booklet.)

**Cheese Fondue**
A last-minute, but really delicious, dish this. (Recipe in Cheese Booklet.)

**Omelettes of all kinds**
These, of course, are always a useful standby. For recipes see Egg Booklet.

**Baked Eggs**
These make quite a substantial dish, for a savoury mixture of some kind is put into the baking dish before the eggs are broken in. For this type of dish, two eggs per person should be allowed. (Recipe Eggs Flamenco in Egg Booklet.)

**Curries**
Also useful but here a little more time should be given. Once the curry sauce is made it should soak as long as possible on the main ingredient. This also allows time for the sauce to mellow.

**Savoury Pancakes**
These would be possible, too, but here again a little over an hour should be allowed. The batter must stand for half an hour as a preliminary, otherwise the pancakes will be tough. Once made, however, they are more than useful and it might be wise, if you suspect that a few guests may be in the offing, to make up a stack of pancakes, and keep them wrapped in a cloth ready for making up into a dish, either savoury or sweet.

A cheese board and raw fruit makes the best finish to a supper of this kind, but if this is not available, tinned or home-bottled fruit is pleasant, especially if laced with something out of the way, such as a liqueur, or the addition of a tin of mango or lychees.

Nothing is better than sliced sugared oranges laced with a little Cointreau or Kirsch, but this is for special occasions only.

**WHAT TO DRINK**

The same applies as for the Sunday night party, and is governed by what you have in the house.

**WHAT TO SERVE**

**Corned Beef Hash**

Equal parts of corned beef and raw potatoes, cut into dice; dripping for frying; 1 small onion (or to taste); boiling milk; salt, pepper.

To serve: Rounds of hot buttered toast; pickled walnuts or gherkins, or chutney for garnish.

Heat a good spoonful of the dripping in a large frying pan. Add the potato and onion, finely chopped. Cook rather slowly to soften a little. Now add the beef and continue cooking for five minutes. Pour in enough boiling milk to moisten, and continue cooking, gently adding more milk as the potatoes absorb it. Season during the process. When cooked, the mixture should be soft and rather creamy.

Have ready toast, cover each round thickly with mixture. Put under grill, decorate each round with slice or two of walnut, or a teaspoonful of chutney.

**Shrimp Pilaff**

3 lb. Patna rice previously boiled; 4 oz. mushrooms, sliced; small head of celery, sliced; 2 oz. onions, sliced; 1 large green pepper; 1 lb. tomatoes; 4 oz. picked shrimps or prawns; 2 oz. butter.

Melt half the butter in a large frying pan, put in the mushrooms, celery and onions and cook fairly quickly without colouring, until just tender.

Now add the pepper previously blanched (i.e. shredded, and thrown into boiling water for 3-4 minutes before draining), the tomatoes, peeled and cut into thick slices, or quartered and seeded. Cook for a minute or two and then add the shrimps or prawns. Turn on to a hot plate.

Put the remaining butter into the pan and when melted add the rice and toss up over a hot fire. Then fork in the shrimp mixture, and adjust seasoning.
INVITATIONS

On the principle of emphasizing the personal, friendly touch of making each guest feel personally wanted, an informal note of invitation is always most pleasing, but if, because the party is large, you must send out printed cards, it is a good plan to write a word or two on each one yourself, even if it's only 'do come', or 'it doesn't matter how late, it will go on for hours'.

WHAT TO SERVE

Nowadays cocktail parties tend to merge into a supper party in that people very often make the 'eats' their evening meal, so it is wise to serve rather more substantial savouries.

Do not have too much choice, concentrate rather on three or four savouries, and in addition provide potato crisps, salted nuts, olives, sliced dill cucumber.

Allow an average of three savouries per person. This does not count the 'dry' stuff, such as cheese straws, crisps and so on.

HOW TO SERVE

For a small party arrange the savouries on plates, a china or wire tray, easy to hand round. Keep a table where you can arrange one particular savoury to be featured. For example, a green or red cabbage, or small pumpkin stuck with chipolata sausages or prawns on sticks, with a bowl of devil or cream sauce to dip them into. Alternatively, one good hot savoury set on a night-light heater.

For a larger party a small well-arranged buffet table is the most convenient; this will give you more scope and can look most attractive. Have a separate table from which drinks can be dispensed.

WHAT TO DRINK

Sherry

For a sherry party as opposed to a cocktail party, it is appreciated if there is a choice of sherries, medium dry and dry. If the party is small, only one sherry need be offered, possibly a medium dry.

Cocktails

The choice here depends very much on personal taste as to the type and variety of cocktails served. For a large party it is usual to offer two kinds of cocktail, one dry and one not so dry, a sherry and something non-alcoholic, such as tomato juice or fruit juice. (This applies also to a sherry party.)

For a smaller gathering one mixed cocktail is adequate, with sherry and a non-alcoholic drink.

A straightforward cocktail is usually the best, and should, if mixed in quantity for a large party, be carefully measured. A common fault is to mix them too strong with the result that if they are well iced they can deal a knock-out blow in a very short time.

It is a little difficult to assess the exact quantity of drink to allow for a party of this kind as it depends on the size of glass, how long the party goes on for and so on. As this question of how much is always a slight problem, it is wise to buy on the sale and return basis from any wine merchant.

The following are average amounts per person:—

Sherry 8 to a bottle. This is a generous measure and allows for extra glasses.

Gin from 16 to 18 to a bottle. This is supposing that it will be mixed with vermouth or fruit juice.

Drinks such as Dubonnet and Vermouth will do about 20-24 to the bottle if mixed with gin. If plain, of course, much less, about 12-14 to the bottle.
WHAT TO EAT

TINY bouchees of puff pastry—filled with shredded chicken, or chopped shrimps with a cream sauce.

Canapés of Celery Roquefort.

Canapés of smoked cod's roe.

As a ‘feature’—chipolatas fried, half split and filled with chutney, rolled in chopped browned almonds. Impale on cocktail sticks, and stick into a cabbage or pumpkin.

RECIPIES

Celery Roquefort

1 head good celery; 2 oz. Roquefort cheese; 3 oz. butter; salt, pepper; fresh or tinned pimento; rounds of brown bread and butter.

Wash and dry celery thoroughly. Pound or work cheese to a cream, then work in the slightly softened butter. Season and spread this on each stick of celery, then reshape into a head. If the head is a large one, it may be reshaped into 2 or 3 of a smaller size. Wrap in greaseproof paper, chill slightly.

Have ready about a dozen tiny rounds of pimento and the same number of bread and butter rounds about ½ inch in diameter. Now cut the celery across about ⅛ inch thick, lay each round on top of the bread and butter and garnish with round of pimento.

Smoked Roe and Salted Almonds Canapés

4 ozs. smoked roe; ½ oz. butter; Béchamel sauce or cream; salted almonds.

Pound the roe with the butter and rub through a wire sieve. Soften with the sauce or cream and pipe on to small rounds of savoury short crust pastry. Decorate each with a salted almond.

Walnut Sablés

3 oz. margarine or butter; 3 oz. grated cheese; 3 oz. flour; salt, pepper; coarsely chopped walnuts.

Rub the fat into the sifted flour, add the cheese with the seasoning. Press together into a paste. Roll out fairly thinly and cut into wide 2 inch strips.

Brush with beaten egg and cut each strip into triangles, having first sprinkled it thickly with the walnuts and salt. Bake in a moderately hot oven to a good golden brown for 10 minutes.

Bouchees of Chicken

½ lb. puff pastry; beaten egg for brushing.

Filling: ¼ oz. butter; 1 shallot, chopped; 2-3 mush-rooms, chopped; ¼ oz. flour; ¼ pint chicken stock; ½ gill cream; 2-3 tablespoonsful diced or shredded chicken meat.

Roll out the pastry barely ¼ inch thick. Brush lightly with beaten egg, stamp out into small rounds with a fluted cutter—make an incision in the middle of each with the nozzle of a forcing pipe and bake until brown and crisp. Take out the middle of each and fill with the chicken mixture.

Melt half the butter in a pan, add the shallot and after a minute or two the mushrooms. Cook for 3-4 minutes, add the rest of the butter and the flour off the fire. Pour on the stock, bring to the boil, add cream and cook until thick and creamy. Draw aside and add the chicken.

Cream Cheese and Pickled Cucumber Canapés

Rich cheese short crust pastry; 3 oz. cream cheese; 1 oz. fresh butter; pickled cucumber or cocktail onions.

Roll out the pastry, stamp into rounds and bake until brown. Pound or cream the cheese and butter together, pipe a ring on each round. Decorate the top with the sliced cucumber, or a cocktail onion.

Austrian Cheese Cakes

6 oz. flour; 6 oz. butter; 3 oz. grated cheese; 1 yolk; 2 oz. ground almonds; salt, pepper and paprika to season.

Rub fat very well into flour, add cheese, egg yolk and a spoonful of water to bind to a firm paste. Roll out about one-eighth of an inch thick and stamp into rounds. Brush with beaten egg, sprinkle with cheese and bake until pale golden. When cool, sandwich together with this filling:

Mix together ½ oz. grated cheese, 1 gill milk, 1 teaspoonful arrowroot, 1 egg yolk, pepper, salt and paprika to colour. Stir over a slow fire without boiling until thick, then mix in ½ oz. butter and cool. Finish with the stiffly whipped egg white.
Have you joined yet?

Stork Wives Club

Have you seen the Stork Wives Club pages in your favourite magazines?

Bright ideas, hints, recipes and competitions for members— with really worthwhile prizes— appear regularly on the Club pages in "Housewife" and other women's magazines. If you haven't already joined, do write in and become a member. Send 1/- Postal Order made payable to Van den Berghs Ltd., and crossed & Co. to cover cost of registration, help with postage, etc., and you will be sent your membership card and special recipe booklets. There will be new ones sent to you regularly as well.

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If you have any questions about recipes, difficulties or failures in baking, feeding the family, planning for parties, The Stork Wives Club provides the answers. All you do is write in and ask!

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Children's

Any time is party-time for children; it's just a question of knowing how to cope, says Eileen Elias

PARTY giving for young people is very largely just a 'knack'. You don't have to be a born hostess, nor do you have to spend much money or do things elaborately, to make your party 'go'. Two things however are needed: careful planning, and imagination. Planning, because without it any crowd of children is apt to get out of hand; imagination, because putting yourself in a child's place is one of the secrets of giving them a good time.

Let's take the youngest children first. They'll love to have a party on that very special day of the year, their birthday; but keep the numbers small (four or five is quite enough) and the time short (say, three-thirty to five-thirty). Trying to mix the ages is rarely a success at parties for children, but where the toddlers are concerned, it could be quite disastrous; they don't want to be organised or to play games, and much prefer to potter about with their young host's toys— always so exciting to visitors at this stage— with a nice colourful tea to form the highlight of the afternoon.

**TOYS AT TEA TIME**

Tea for the tinies should be a simple and gay affair. They don't usually eat very much, so save your giant 'spread' for the schoolboy stage later on, and go in for small, dainty mouthfuls with plenty of choice and plenty of colour. Crêpe paper instead of a cloth saves the laundry bill; and instead of flowers, which will only get knocked over, scatter a few bright miniature toys about the table, to provide a talking point for young guests as well as a splash of colour.

Use plastic beakers for the drinks, ready poured out for the children as they come in; and for the party table provide tiny sausage rolls, savoury biscuits topped with cheese or lettuce, potato crisps, and miniature bridge rolls rather than thick sandwiches or buns. Avoid sticky iced or jammy cakes; biscuits of the chocolate or animal variety are much easier to manage. And make your jellies or serve your ice cream in individual containers; cardboard ones can be bought, or the kitchen patty pans will do quite well, and children like these much better than dollops of jelly or blancmange served from a bowl.
parties

With the cake, the centrepiece of the table, you can really go to town. The cake itself should be simple—a plain sponge with icing—but with the decorations and candles you can have plenty of fun. Novelty cakes made in the shape of trains or boats or cottages are always popular with tiny children; and you can make them very attractive with paper frills and gay ribbon. Blowing out the birthday candles and singing 'Happy Birthday' will be the high spot of the party tea; but do leave the guests a little time to get over their meal before you let them romp around; small tummies need a chance to settle down.

After tea you can try, if you like, a simple game or two, but nothing more ambitious than Ring o' Roses is likely to be a success with the under-fours. Or you could gather them round the piano and sing a few nursery rhymes or do a 'finger game' with them; this will be quite enough in the way of entertainment. A goodbye gift of a balloon or a bag of sweets to 'take home to show Mummy' is a popular send-off; and be sure the children get home before they become tired or fractious, if you want to give your party a really happy ending.

The five to ten or eleven age-group is certainly the most lively group to entertain, and your planning and imagination will be taxed to the full as the children grow older and more demanding. Youngsters at these ages can be a handful, so again put yourself in your child's place and give him the sort of party he wants rather than the one you'd prefer yourself; then the children will be more likely to cooperate. If it's to be a 'boys only' or 'girls only' affair—and many families like it this way—then plan your games accordingly. Boys enjoy noisy games and plenty of running about, so if you've a garden, turn them into it and get them playing team games, races or hide-and-seek to work off their high spirits, before you call them in to finish up with a few games of your own choosing. Girls often like dressing-up and 'pretending', and their choice of games may be more elaborate. But whatever kind of party you plan, do get the programme worked out well beforehand, and be quite clear about the times of beginning and ending, and the number of children to be invited. And resist the temptation to ask young guests whom you like but your children don't; it will only land you in difficulties all round.

GAMES 'UP YOUR SLEEVE'

Lively girls and boys of these ages need a firm lead, and your party may get out of hand unless you watch for certain danger-points. Mark the limits of your party area clearly, and stipulate that certain rooms, or certain parts of the garden, are out of bounds. It is usually better to confine the party either to the house only, or the garden only, or you may lose touch with your young visitors altogether, and they will run riot. Stick to your programme within reason, too, for it spoils the party if there is a lot of argument about what games to play. Remember to keep more games 'up your sleeve' than you really need, so that if one shows signs of flagging, you can easily switch to another. Avoid those which involve a great deal of sitting out or waiting turns.

Games to begin and end the party need special thought; they must allow for much coming and going, so guessing games such as 'Advertisements' are popular when the children are just arriving, and charades or a sing-song can wind up the party and won't be spoilt by children leaving as the parents come to collect them. Vary your noisy games with quiet ones, and always stop a game while the fun is still going strong.

Team games and competitions usually appeal to the nine-year-olds onwards. For these you need plenty of space, so clear the decks in one room completely, or hold the games in the garden, if possible. Passing an orange down the row between each player's chin and neck, or a matchbox from nose to nose, amuses the children; or you could have a dressing-up race, where players run up, put on some piece of clothing, the funnier the better, and run back to the next member of the team. You can make up your own variations on this sort of theme. Competitions need well working out beforehand, and any properties should be kept in readiness—small objects for Kim's memory game, or household articles to be passed from hand to hand.

More on next page
to hand in the dark and identified by their 'feel'.

Tea-time for the fives to tens needs to be a more substantial meal than it was for the tinies, even though children will still look for colour and novelty. Savoury snacks of the 'cocktail' variety will be popular. Boys like little sausages speared on sticks, and a bottle of pop each with a straw for drinking. All children seem to prefer small light cakes or biscuits to heavy fruit slabs and buns; and all of them love ice-cream in individual servings.

Dressing-up and 'character' parties are fun for the middle age-groups. What about a pirate party for small boys, where each is asked to come in pirate's rig and tea is served on a box covered with a gay cloth, with upturned barrels or stools for chairs? Or a cowboy and Indian party where children turn up in the appropriate clothes for a picnic tea followed by realistic play in the garden? Small girls can bring their dolls to a 'mothers and fathers' tea party, where they entertain the dolls out of miniature cups and saucers.

SPECIAL OCCASION PARTIES

SPECIAL occasions, of course, provide a special challenge to those of us who like party-giving for young people. With the teenagers especially, parties for Hallowe'en, Guy Fawkes' Night, Christmas and St. Valentine's Day give plenty of scope for interesting preparations and new ideas. Decorating the house with black paper witches' hats and broomsticks and finding eerie stories to tell round the fire at Hallowe'en, provide fun for the older boy or girl who wants the party to be 'different'. Bonfire Night in the garden can be preceded by a sausage-and-mash supper which the children can cook for themselves in the kitchen. Christmas can be made gay with original decorations, and someone can be in charge of the gramophone to produce carol singing and Christmas bell effects to lend the party a festive air. And for St. Valentine's Day the room can be decked with hearts and arrows, invitations sent on Valentine cards, and there can be a heart-shaped cake 'prettied up' with violets and silver balls.

Older children usually prefer a supper party with square dancing to the gramophone. Refreshments of the buffet type are best for this kind of party, or piping hot soup served out of pottery mugs, with crisp rolls and fruit. Then there are treasure hunts and 'scavengers' over the house and garden; beetle drives for winter evenings; and, in a really good spell of weather, a camp fire supper out of doors.

Teenagers like responsibility, and the older they grow the more work they can take off your hands. Some day, indeed, the happy moment may come when your children actually run the party for you, and you can at last sit back and enjoy yourself, not as a harassed hostess but as a specially honoured guest.

TO me, and I think to many others, it is with simple flowers from the garden that one gets the best and most exciting effects. Let loose in a flower shop with money to spend, I can buy lots of pretty things, but still find that I need bits and pieces from the garden to get the best results. Constrained to use exclusively conventional material, decorative schemes can become uninspired and for those who must use principally florists' flowers, the problem can be a very real one, though real enthusiasts generally find ways and means to supplement their purchases by what they call 'the odd bit'.

The question really resolves itself simply into this: What picture do I want to paint? What decorative scheme appeals to me for this particular occasion? And having decided that, you gather together your materials, regardless of anything but their rightness in colour and shape.

Your decorative schemes will be influenced not only by the occasion, but by other factors, such as the weather, the taste and age of your guests. For a warm summer's evening you will choose cool-coloured flowers; for a cocktail party you may suitably go gay with fruits and vegetables, and for a children's party you can forgivably indulge in whimsy in a way you would never do for grown-ups.

TABLE FLOWERS

IN just the same way as the appointments of the table should harmonise with the food and the kind of party you are giving, so should the flowers. Beautiful as these are intrinsically, they can strike an incongruous note if used with a lack of feeling. Let's consider for a minute a rustic luncheon for which we might choose table cloths of rough linen or hessian; with a brown or yellow cloth you will get rich effects for example, with outdoor chrysanthemums arranged
the flowers
as a background
brilliance of your arrangements

low in a basket, and you may well like to strip off a good many green leaves to make them lighter and then to add some extra brilliant foliage.

Or, you may like better to have nasturtiums in flower, in bud and in leaf in shades of yellow and brown. Nasturtiums can look well in a rustic setting, but also, because of their delicate texture, can take their place with the finest linen and silver. Massed marigolds in a wooden bowl make a glowing pool of colour and in the spring a bowl of polyanthus or of wallflowers are rich and marvellous. If you have some late hollyhocks, try making a thick oval garland of the heads only round the centre of the table. If you float the heads in water for a few hours and then dry them and lay them on a piece of greaseproof paper (cut to the size and shape you want), you will find they will last for many hours, and the next day may be used in floating bowls. The same very effective dinner table decoration may be carried out with the heads of full-blown roses or with dahlias. It is in late summer and autumn, too, that one can suitably have low massed arrangements of fruit and flowers for a rich centrepiece.

A DRAMATIC EFFECT

For a buffet table the flowers must of necessity be high or they will not be seen once the room begins to fill. If you have reason to fear they will not be treated with the respect they deserve—not an unreasonable apprehension on your part—then I should, if the buffet stands in front of the fireplace, clear the shelf and use this for a really wide and spreading arrangement; this is attractive and effective enough to decorate the whole room. And it is in just this position, too, that one might have the dramatic group of fruits and vegetables and flowers for a cocktail party. Failing a suitable chimney piece, one may use a pair of high pedestals placed behind the buffet.

I should like to end these remarks on party flowers on one note: whenever you are preparing to receive a number of guests, bear in mind that flowers placed high in the room are safer and more effective than, shall we say, bowls of flowers on tables. For really big parties you may be able to find places for hanging baskets; for these we take wire baskets, the kind you buy for growing plants, stuff them with damp moss and then stick flowers into this, taking care that the flowers have had a long preliminary drink in deep water. Leaves, berries and outdoor chrysanthemums are all suitable and later, for parties nearer Christmas, you can use evergreen in the same way.
Laying the

Simple ideas to give your party table an unusually attractive look

Within the limits of suitability, you may be as simple or as grand as you like, but what is of importance is that the appointments of the table shall match the type of food served and the occasion. As an example, let's consider food for a luncheon which may be of simple rustic type and yet quite fit for a party by reason of the way it is prepared and served.

Perhaps you will begin with the popular Salade Niçoise, containing among other things, tunny fish, anchovies and black olives; if so, this will look best served in a wooden bowl or, failing this, in one of brown earthenware. You may hand with it fresh rolls, piled up on a sieve or arranged on a wire rack. Food of this type put, shall we say, into a cut glass bowl with the rolls on a doily-covered plate, loses its character. Perhaps you will follow this with a dish of spaghetti or a risotto, and here again a brown fire-proof dish looks right. A rectangular board, like a small chopping board, is right for cheese and you may like to offer more than one type. A camembert or other round cheese looks pretty sitting in the bowl-like inside leaf of a Savoy cabbage set on the board.

The Simpler the Better

Up to this point the whole thing follows a pattern of simplicity and at the same time the food looks fresh and appetising. You will not want to spoil it all by setting such dishes on an elaborate cloth, or on too pretty mats, so you may like to continue the simple theme, which, by the way, has also plenty of character, by having attractive cloths or mats that you make for yourself. We have cloths of rough linen, of close-woven hessian and of cotton, all in good colours.

You can make a linen or cotton cloth more decorative by applying a rough but effective sort of embroidery. This is done on a small needlework frame with a very thick needle and tape; either ordinary white tape or coloured Prussian bind. Choose a dye-
proof material and do not aim at a particularly regular pattern; for example, draw for yourself a simple marguerite and if you like transfer it to the cloth with a piece of carbon paper, but do not be too definite; all you need is a rough guide. Sprinkle the flowers irregularly over the surface and if you are afraid to work without a guide, cut out bits of paper and pin these scraps at suitable intervals, to indicate where you will embroider a flower. We have a pretty one in pale green inexpensive linen with pale yellow marguerites and another with single heads of white marguerites on navy blue. We also have two or three simple luncheon cloths made from joining together gay linen glass and tea cloths which are now on the market and these wash and wear and continue to look well for a very long time.

If you are using silver and glass for a more formal meal, you will want a finer cloth, but it need not be conventional and expensive lace. To buy a cheap imitation of a good thing is to court disappointment.

We have a few home-made cloths which we keep for special occasions, all of material easily laundered at home. Our very prettiest have for the centre a flowered square scarf either crepe de chine or cotton, surrounded entirely with a wide border of plain matching organdie; this, by the way, is fastened to the centre by 'pin-stitching'.

If you prefer mats to cloths, let these be of similar materials; of capacious size, preferably rectangular and not insignificant flimsy circles. Table napkins to harmonise may be made of organdie, linen, dyed lawn or even of large sized handkerchiefs.

**BY CANDLELIGHT**

Candle light is always pleasant for dinner, and in the old days this involved formal candlesticks which are not only expensive, but involve much cleaning. Now one can buy inexpensive candlesticks of glass; for my own part I do not even need to do this and if I want to use more than four candles, all I have a holder for, I use patty pans weighted with cement or clay, into which the candles are stuck; true, the bases have to be camouflaged with a little circle of leaves or flowers, but the plan enables one to have candles all down the table, and if these are bought in varying heights, this is effective.

If you are a salt addict, as I am, and find you take more of it than most cooks allow for, you will approve the practice of putting salt and pepper in front of each place at table.

Individual butter dishes, too, help towards the simplification of the meal, for the more passing and repassing that can be avoided, the more peaceful it is. If you are serving spaghetti or curry, a spoon and fork to eat them with would be a thoughtful addition.

Iced water should be at hand, whatever else may be offered to drink, and indeed, if you have American guests, you will be wise to set a glass of iced water at each place—they will appreciate the gesture.
It is more than two hundred years since Drambuie was first brought to Scotland by Bonnie Prince Charlie. The pleasant custom of drinking a liqueur becomes, with Drambuie, part of a tradition that has its origin in the colourful days of the eighteenth century.
When to serve
wine
T.A. Layton tells you
how to buy wine and
choose the best years

THE cost of a bottle of wine in England has risen
less in the past ten years than almost any other
luxury article. Or is it a luxury? For seven shillings
and sixpence you can drink from the vineyards of
Bordeaux, Languedoc (South France), The Rioja
(North Spain), Tuscany (North Italy), and the Loire
Valley. Not to mention the excellent wines now being
made in Australia and South Africa.

For 8s. 6d. you bring to your table the red wines
of Burgundy, the white wines of Alsace and the white
wine of Yugoslavia.

For ten shillings you have the luscious white wines
of the mighty River Rhine and the fragrant white
wines of the lovely twisting River Moselle, both in
Germany.

If you reckon that a bottle of any of the above
will, as they rightly say in France, turn a meal
into a banquet for four people, you have only dented
your entertainment budget by between 1s. 10½d. and
2s. 6d. per head.

And considering the ease with which the host can
buy a great range of interesting wine, the lack of
trouble it is to serve for the hostess, and the enliven­
ing pleasure you give your guests, what a small sum
it is for so much enjoyment.

First: the man buying. The prices I have mentioned
are not rock bottom prices and you won’t have to
scour a dozen wine merchants shops to find either
the wines I have mentioned or to find them at the
prices stated. But first let us see what there will be
to eat. Here is your guide.

Dishes you can have any wines with:—
Cold chicken and ham and spam salads.
Tomato, or kidney, or mushroom, or any omelette.
Hot stuffed-with-rice pimentos.
Light hot dishes like macaroni cheese, veal and
ham croquettes, tomatoes stuffed with rice, mush­
room and sweetcorn pancakes and so forth.

Dishes where white wine is most suitable. All fish
dishes and especially poached or steamed fish. Grilled
salmon, hot lobster, or red mullet are the exceptions.

With red wines. Roast chicken, roast mutton or
beef. If you have game, then choose a robust Italian
or Australian red wine or a red Burgundy in prefer­
e nce to the ‘lighter’ Red Bordeaux clarets.

Second: the hostess serving
Glasses. Too large is better than too small. Too
plain better than too patterned. Preferably not
 coloured, as this stops you enjoying the pretty colour
of the wine. Pour the wine about half to three
quarters up the glass: never to the brim.

Temperature. Cold for white. Room heat for reds.

THE GOOD YEARS
N.B. If the year is not given, it means it was not
a good one.

1945. Splendid for Red Bordeaux, will still keep a
while. Good for Burgundies, but slightly less
so. Now too old for nearly all white wines.

Burgundy as for Claret. Hocks, Moselles,
White Burgundy. Beginning to get old for
these wines.

1949. Clarets and Burgundies as for 1947. White
wines still in their prime and not yet too old.

1950. An average year which was condemned too
soon. Quite good for clarets.

1952 and 1953. Clarets and Burgundies. Excellent
years.

1955. Probably good all round.
SEE-AT-A-GLANCE GUIDE

M = Drink with meats.
F = Drink with fish or cold chicken.
C = Serve chilled.
R = Serve at room heat, i.e. slightly warm.
O = Too old now. Was good.
W = Will be good.
A = Can be drunk with anything.
E = Excellent year.

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PORT

SHERREYSE The great aperitif. It does not have vintages. If you like your sherry dry it is quite correct to chill it.
BLACKCURRANT AND CHEESE BISCUITS
Ingredients:
- Blackcurrant jam
- Small pieces of cheese or soft cream cheese

CARR’S TABLE WATER BISCUITS
Method: Spread the biscuits with blackcurrant jam and decorate with small pieces of cheese or pipe with cream cheese.

CARR’S FRUIT SALAD
Ingredients:
- Lemon curd or jam
- Whipped Cream
- Fresh fruit in season
- Chopped Nuts

CARR’S TABLE WATER BISCUITS
Method: Spread the biscuits with lemon curd or jam and arrange the fruit on top. Decorate with whipped cream and chopped nuts.

CHOCOLATE AND BANANA BISCUITS
Ingredients:
- 1 teaspoonful flaked chocolate
- 2 bananas
- 5 tablespoonfuls liquid cream
- Chocolate Vermicelli

CARR’S TABLE WATER BISCUITS
Method: Place the flaked chocolate in a basin with the sugar and one or two teaspoonfuls of the cream. Mix them together well. Whip up the remainder of the cream fairly stiffly, slice the bananas and add with the cream to the chocolate. Blend all the ingredients together. Pile onto the biscuits and decorate with chocolate vermicelli.

AND DON’T FORGET — CARR’S TABLE WATER BISCUITS ARE PERFECT WITH ALL CHEESES
"My coffee must have that fresh-roasted taste" says Nora Swinburne

Brilliantly versatile Nora Swinburne is as well-known in films and television as she is on the stage. She is equally at home with the varied demands of a play like "A Woman of No Importance" and films such as "Helen of Troy" or "The River". When studying a part, or during exacting rehearsals, she confesses that a good cup of coffee helps. "But it must be good" she says, "And until I tried Nescafé I wouldn't have believed that coffee made so easily could prove so delicious. I can sincerely say that Nescafé makes the kind of coffee I enjoy ".

A teaspoonful of Nescafé Instant Coffee in the cup, piping hot water, milk and sugar to taste, and there's your coffee—instantly; full-flavoured, freshly made for each cup!

Nescafé is a registered trade mark to designate Nestlé's Instant Coffee.

There's always time for NESCAFÉ - 100% pure INSTANT coffee