

## Woman and Her Work.

Dinners.  
Luncheons and  
Teas.  
By Mrs. Burton Kings  
land in the Ladies'  
Home Journal.

A dinner, where the bill of company and the bill of fare are both pleasing, has rightly been called the "flower of hospitality," as it is the most charming expression.

Fashion now condemns an over-bountiful provision, and the elegance of an entertainment depends rather upon the choice of the viands than upon the number of the courses. Good taste has always put quality before quantity. The first rule to be observed is not to attempt more than can be done with ease.

A centerpiece of fruit or flowers, spotless damask, sparkling silver and glass, comfortable chairs a room not too warm, a few dishes well cooked and daintily served, however simple, a genial host, a gracious, hostess and pleasant people furnish an entertainment leaving little to be desired.

The usual company dinner consists of raw oysters, a thin soup, fish, an entree, a roast, game with salad, ices and coffee. At an elaborate function they sometimes have a thick and thin soup, two entrees, a single vegetable served after a roast, and a sorbet before the game. For a simple repast among friends a fine roast, carefully selected, with two vegetables, a well-dressed salad, a sweet course and a cup of unexceptionable coffee amply suffice.

Of course, the guests, not the food, are the most important part of the dinner, but the material part sinks into insignificance only when it is above criticism.

Cooks may be hired for the occasion at prices varying from three to five dollars.

### Select a Pretty Color Scheme.

Some scheme of color is usually chosen in the decoration of the table, to which the flowers, bonbons, candle shades and embroidered centerpiece conform, and small dishes of silver or glass are placed where they will be most effective, containing fancy cakes, candied fruits, salted almonds and sometimes olives and radishes. Candles are conceded to furnish the most becoming light. A fork for each course preceding the dessert is placed at the left of each plate, the knives and soup-spoon at the right, as well as the bread or roll laid in or on a large napkin, simply folded. The glasses are freshly filled with iced water, but without ice. Menus are used only at large, formal dinners, and the name cards are of the simplest—usually plain cards with the monogram of the hostess printed in gilt.

The hostess, having written out her menu and full directions for her serving for the instruction of her servants—providing against every contingency—should be ready a few moments before the coming of her guests, and await them in the drawing-room, serene and self-possessed. The host should also be present to assist in receiving the guests.

Upon the arrival of the guests the servant at the door presents to each gentleman a salver upon which he finds a tiny envelope addressed to him containing a card with the name of the lady whom he is to take in to dinner, and R or L in one corner to indicate the side of the table. Sometimes these cards are found in the men's dressing-room.

### Well Bred Guests are Punctual.

Every one should feel punctuality to be an obligation. An allowance of fifteen minutes is made for a tardy guest, after which, in justice to the rest of the company the dinner should be served. Upon his appearance it is explained that he doubtless would have preferred them not to wait longer, which would be true of a well-bred man.

Half after seven, eight, and half after eight o'clock are the fashionable hours for dinner.

The meal is announced by the appearance of a servant at a drawing-room door, who silently draws aside the portieres. The host gives his arm to the lady whom he wishes to distinguish and leads the way into the dining room; the rest follow, and

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the hostess brings up the rear with the man whom she intends seating at her right hand. The gentlemen assist in seating the ladies before they take their places.

The women remove their gloves and lay them in their laps. The habit of tucking them in at the wrists is most inelegant. The napkin is unfolded to half its amplitude and laid across the lap.

In the hands of the hostess usually lies the responsibility of setting the conversational ball rolling, but a guest should say a few words to each neighbor at the earliest opportunity, whether previously presented or not.

The most popular hostesses are those who, self-forgetting, seek to call forth the best points in their guests. To quote one charming woman, "It is not necessary to be wise; it is only necessary to please," which sums up the philosophy of the sex. Conversation should be general if possible.

Nothing makes or mars a dinner so effectively as the manner of its serving. It requires two persons and an assistant in the pantry to serve a dinner of more than six persons smoothly and well. The service à la Russe is universally accepted as the simplest and most elegant. The dishes are passed on a tray, or held on the flat of the hand, with napkin between, a large spoon and fork in each. The servants begin alternately at the right and left of the host and go in opposite directions. All plates are brought and removed one at a time. They should be cold for the salad, and thoroughly warmed for the hot courses.

Upon removing a soiled plate a fresh one is substituted, but the fresh plates must not be put in place until all have finished eating. Neither must one plate ever be laid upon another for convenience in removal.

### How the Company Dinner is Served.

Empty plates and those containing individual portions are placed and removed from the right, but everything is passed at the left of a person.

The oysters are in place when the company assembles, each oyster plate standing upon a dinner-plate. As these are removed and a filled soup plate substituted the under plate is left and afterward replaced by those for the fish course. Where there are no oysters an empty plate is at each place. The soup is served from the pantry.

A sauce is passed with the fish, as well as potatoes and dressed cucumbers.

The entree, if served in tiny pans or fancy forms, is set in front of the guests.

The roast is carved in the kitchen or pantry and neatly disposed upon the dish. A single vegetable accompanies it, or, with a fillet, a "Jardiniere" of several small vegetables is often placed about it as a garnishing.

The game follows, with a salad, for which small, cold plates are provided to insure its crispness. These are slipped unobtrusively into place as the salad is offered, and withdrawn if it is refused.

Salted almonds are passed between the courses, and are convenient to bridge delays.

After the game the table is cleared for the sweet course. Everything not required is removed on a serving-tray covered with a doily, and the crumbs are brushed.

Ices in individual forms are placed before the guests, but the larger forms are passed, followed by the cakes.

A side table, supplied with extra knives, forks, spoons, etc., is a necessity. Upon this are also the finger-bowls, filled and laid upon the plates that are to be used for the fruit, with dainty doilies between.

### When the Ladies Rise From the Table.

The bonbons are passed after the fruit, and at a glance from the hostess the ladies rise, leaving their napkins unfolded upon the table. The men also rise, and remain standing until the ladies pass out, after which the men return to the dinner table and enjoy their coffee and cigars in each other's company for a brief half hour. In some houses the men accompany the ladies to the drawing room, bow, and then return to the dining room.

Coffee, and later, Apollinaris water, is served to the ladies. They resume their gloves or not as they please, or as the hostess sets the example.

A dinner should not last more than an hour and a half, and an hour after the men

have rejoined the ladies the guests should take their leave—unless music, dancing or some special entertainment detain them—and express in a few cordial words to host and hostess their appreciation of their hospitality.

### Luncheons Begin With Fruit Course.

A formal luncheon differs from a dinner in but few particulars.

When the meal is announced the hostess graciously invites her friends to follow; her to the dining-room. The women wear their hats, having removed their wraps in a room above-stairs.

Fruit is usually preferred to oysters as a first course; bouillon is served in cups—commonly with two handles—and; the roast is often replaced by chops, with peas or chestnuts or an extra entree. Coffee is served at the table or in the drawing-room. The guests linger over it, and in about half an hour take their leave.

A bunch of violets at each place at table has almost superseded all other souvenirs. Where there are twenty guests or more they are generally served at small tables prettily decorated with flowers. In fashionable parlance, one speaks of luncheon as a noun, and lunch as a verb.

The usual hour for luncheon is between one and two o'clock. A breakfast is given at noon or a half hour later.

This latter function invariably begins with fruit, followed by a course of eggs, a fish entree, one meat, a salad, and a sweet course. Ices are replaced by a fruit salad, sweet omelet, or some such confection. Artificial light at a luncheon is inappropriate.

### Afternoon Teas are Popular.

Teas are the most popular entertainments known to modern society.

From the informal assembling of a few friends for a chat and a cup of tea, to the elaborate reception to introduce a debutante, they are called "teas."

For the former, the drawing room or library is made attractive with a few flowers, and a fire when possible, and from her afternoon tea table with its singing kettle and pretty appointments the hostess dispenses her simple hospitality.

Nothing but some dainty sandwiches and cakes are offered with the tea or coffee, which last, in hot weather, should be iced and served out of doors if possible. The guests serve themselves and each other.

At an afternoon tea, for which cards have been sent to all one's acquaintances naming a special day, there is an awning and a carpet at the entrance, or a carpet alone, and a man to open the carriage door. Another opens the house door without waiting a summons.

The ladies remove their wraps in a dressing-room upstairs, where one or two maids are in attendance.

A man stationed at the drawing room door asks the name of each guest, and repeats it aloud for the benefit of the hostess, who stands just within the room to greet her friends. If a daughter is to be introduced she stands at her mother's side, in which case the rooms are decked with flowers and bouquets galore—the latter being the gifts of friends. There is sometimes a small orchestra behind a screen of plants.

Several young girls in pretty, high-necked gowns, and without hats, are stationed about the rooms to assist in receiving the guests.

In the dining-room the table is made attractive with flowers and lights, and three or four waiters are in attendance to serve sandwiches, salad, ices, cakes and bonbons, tea, chocolate and bouillon. Small napkins are a convenience but not a necessity.

### Customs With Good Manners.

Gentlefolk of all nationalities observe

## Don't Chide the Children.



Don't scold the little ones if the bed is wet in the morning. It isn't the child's fault. It is suffering from a weakness of the kidneys and bladder, and weak kidneys need strengthening—that's all. You can't afford to risk delay. Neglect may entail a lifetime of suffering and misery.

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strengthen the kidneys and bladder, then all trouble is at an end.

Mrs. E. Kidner, a London, Ont., mother, living at 499 Grey St., says:

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nearly the same table customs. Well-bred persons are probably unconscious of conforming to any special standard. The conventional has become habitual, but they are as quick to observe a lapse as the trained ear of a musician to note a discord.

It is at the home table that reform should begin. Rehearsal behind the scenes is necessary to appear well before the footlights.

Soup is taken noiselessly from the side of the spoon. Mustaches have a special dispensation. No one takes soup twice, or tips the plate to secure the last spoonful. Fish is eaten with a fork, supplemented by a bit of bread, which is broken, never cut. One holds the fork always with the right hand except when the knife is in use. The hold upon the knife is relaxed as the fork is raised laterally to one's mouth, the elbow being held quite close to the side. Peas are always eaten with a fork. Asparagus may be taken between the finger and the thumb.

### Rules for the Guests and the Hostess.

A gesture of dissent is sufficient to indicate that one does not take wine. No one requires to be told not to talk while masticating, but it is equally inelegant to chew while serving one's self or others.

One does not press a guest to eat more, nor assure him that there is an abundant supply. It were invidious for him to doubt it. Where considerations of health do not forbid, it is polite to take a little of everything.

Drawing upon the tablecloth, toying with the table furniture and crumbling one's bread are forms of nervousness, and ill breeding that should be controlled.

In traveling and at public tables one's breeding reveals itself.

The habits of resting the arms on the table and bending the head to drink from cup or glass; of lifting a small plate from the table while eating from it, and of holding the fork in the left hand while leading it with food with the knife, are awkward and provincial.

No hostess apologizes, no guests observes anything amiss. If an accident occurs all ignore it. If a guest is the offender a few words of apology suffice.

No guest passes a plate, or offers to serve anything unless obviously desired to do so.

A servant should never reach across a person in placing or removing anything.

At table all should try to make themselves agreeable, excluding all subjects likely to produce discord. Personalities, teasing and fault-finding are barred out.

Upon leaving the table one places the chair far enough out of the way to enable the other guests to pass out with ease.

### The Priest's Umbrella

Picturing life "as it was" in an Irish village, a contributor to the Cornhill Magazine diverges to tell a story of "Old Mike" who, with his wife Moira, occupied a mud cabin on the mountain.

To this mansion came his reverence one cold, showery morning in March, to hold a station. His umbrella was dripping so, being a careful man, he placed it open in the space vacated by the animals, who were

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grazing outside.

When the congregation had dispersed after the usual devotions, the priest went for a stroll while Moira prepared his breakfast; for to entertain his reverence afterward is the crowning honor of a station. He had not gone far when a heavy shower obliged him to take shelter under a tree and send a little goosoon back for his umbrella.

"His reverence is after sindin me to bring him his ombrell!" said the boy, bursting into the cabin.

"The saints preserve us!" said Mike. "Maybe it's the thing he left there byant in the corner," and seizing the umbrella, he tried to pass it through the door, but the entrance was low and narrow and the umbrella large and wide.

Without a moment's hesitation, he caught up a spade and began shovelling down the wall at each side of the door.

"Man alive!" said the priest, appearing on the scene. "Whatever are ye at?" "Shure, it's makin' way I am for yer reverence's ombrell," said Old Mike. "Divil a bit of it'll go through the door at all, at all!"

"Ah, nonsense, man!" said his reverence, laughing; and stepping inside, he took the umbrella out of Moira's hand and closed it before them. Old Mike stared at it agast. Then he turned to his wife. "Glory be to God, Moira!" he said. "Is there anything byant the power of the priest?"

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Humorist—"Well, you see I bought a stove last fall on the installment plan—and making the payments is no joke."

Krank—"The bill of fare at this place is getting infernally monotonous. Here's 'fried soles' again today."  
Frank—"Fried souls?" That does smack of infernal monotony.

Willie Lightcoat—I hear that Mr. Perry married an old flame.

Maud Smith—Yes, and that flame has to light the fire every morning.

Grace—Did the man she married belong to the nobility.

Nell—No, he belonged to the no-ability she supporting him.

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