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## SUGGESTION

for  
JUNE



Brides

## OUTDOOR MEAL SEASON ARRIVES

There Will Be a Lot of Picnics and There is Much  
To Do to Prepare

By EDITH M. BARBER

The first warm weather holiday  
comes this year as it should every  
year on a week-end. Cars and trains  
will pass each other taking city folks  
to the country and bringing country  
folks to the city. The latter will en-  
joy the outdoor cafes, the garden  
restaurants and the roofs from which  
they can see the whole city spread  
out before them.

City folks who have houses in the  
country will be entertaining lucky  
guests for the long week-end. If the  
weather man is gracious, there will  
be many picnics in the woods or on  
the beaches as May 30 opened the  
outdoor meal season. I shall go,  
as I do every year, to New Jersey for  
an annual picnic where custom de-  
crees that we shall cook steaks over  
an open fire and serve them with  
creamed potatoes which will be made  
at home and reheated. A mixed vege-  
table salad and quarts and quarts of  
sparkling coffee, which, for some  
reason or other, takes on a special  
flavor when made in the big tin pot  
over an open fire. There will be dev-  
il's food cake for dessert and, I should  
have put this earlier in the paragraph  
—rolls buttered first and then toasted  
over the coals on long green twigs.  
This will be the noon meal. For sup-  
per we will have as usual baked beans  
which have spent many hours baking  
in the oven, and hot brown bread  
which certainly absorbs the butter.

Over the week-end which I am pass-  
ing with other friends at the nearby  
farm home, there will be young broil-  
ers which the city slickers have raised  
themselves. There will certainly be  
young onions from the garden. We  
will have to wait a few weeks for  
the wild strawberries with which the  
sunny banks are covered later in the  
season. We will content ourselves with  
rhubarb which will go into a pie and  
furnish a sauce for breakfast.

Over the week-end there will cer-  
tainly be enormous quantities of  
frankfurters and bacon, toasted over  
fires. I recommend that you stop on  
the way to a picnic and buy a bag  
of charcoal briquets so that you can  
get a fire started quickly as wood is  
likely to be damp at this time of year.  
Many slices of ham will be broiled  
and pounds and pounds of hamburger  
with and without the onions will be  
fried for sandwiches.

Some of the picnicers will be con-  
tent with coffee from thermos bottles  
to go which appetizing sandwiches  
which have been made at home. Rad-  
ishes, young onions and perhaps whole  
tomatoes to be eaten with salt and  
pepper out of the hand will provide  
an impromptu salad. Perhaps there  
will be the hard-boiled or deviled eggs  
which are associated with picnic meals  
of this sort. There will certainly be  
fruit, bananas, of course, which are  
so easy to eat because they provide  
their own serving dishes.

Sandwiches for a picnic meal should  
be made without thought of dainti-  
ness, if they are to provide the main  
course. Some of them doubtless will  
have sliced cold ham as a filling, al-  
though other cold meats are suitable.  
Next in order will be cheese. Liver  
paste and sardines are other popular  
fillings. For convenience the sand-  
wiches should be wrapped separately  
in oiled paper. If you are finally un-  
able to resist cooking something on  
an outdoor fire, you will find any of  
these sandwiches are the better for  
toasting. If there are children in the  
group, it is a wise plan to provide a  
few peanut butter and jelly sand-  
wiches even when a cooked meal is  
to be served. Children are not con-  
tent to wait and should not be obliged  
to be too patient while a first which  
may be temperamental is burning  
down to coals for cooking.

### Devil's Food

$\frac{1}{2}$  cup butter.  
 $\frac{1}{2}$  cup white sugar.  
 $1\frac{1}{2}$  cups brown sugar.  
4 egg yolks.  
 $1\frac{1}{2}$  cups cake flour.  
 $\frac{1}{2}$  teaspoon baking powder.  
 $\frac{3}{4}$  teaspoon soda.  
 $\frac{3}{4}$  cup sour milk or buttermilk.  
 $1\frac{1}{2}$  cups ground Brazil nuts.  
4 ounces chocolate.  
2 egg whites.

Cream butter, stir in sugar and  
cream together. Add egg yolks and  
beat well. Add flour, sifted with bak-  
ing powder and soda, alternately with  
the milk. Stir in ground Brazil nuts  
and melted chocolate. Fold in stiffly  
beaten egg whites. Pour batter into  
three greased eight-inch layer cake  
pans and bake 30 to 40 minutes in a  
moderate oven, 350 degrees F. Frost

with seven minute frosting.  
Soft Molasses Cookies

2 eggs.  
 $\frac{1}{2}$  cup oil or melted shortening.  
 $\frac{1}{2}$  cup sugar.  
1 cup molasses.  
4 cups pastry flour.  
1 teaspoon soda.  
1 teaspoon baking powder  
2 teaspoons cinnamon.  
1 teaspoon ginger.  
1 teaspoon salt.  
 $\frac{1}{2}$  cup coffee.

Beat eggs slightly and add other  
ingredients in order given, and drop  
by spoonfuls on to oiled baking sheet  
and bake in moderate oven 350 degrees  
F. five to eight minutes. Add more  
flour if you prefer a thick cookie.

### Combination Sandwiches

Bread.  
Butter.  
Boiled ham.  
Swiss or American cheese.  
Mixed mustard.

Cream the butter and spread on the  
loaf of bread before slicing. Between  
each two slices place a thin slice of  
cheese spread with mustard and a  
slice of boiled ham. A leaf of lettuce  
may be placed on top of this. Wrap  
separately in oiled paper. Sliced dill  
pickles should accompany these sand-  
wiches.

### Frankfurters With Sauerkraut.

2 cans sauerkraut.  
 $\frac{1}{4}$  cup sausage or bacon fat.  
12 frankfurters.  
Cook sauerkraut slowly in sausage  
or bacon fat for half an hour or more.  
Broil frankfurters and serve on a  
bed of sauerkraut. One teaspoon of  
caraway seeds may be added to the  
sauerkraut, if desired.

### Picnic Vegetable Salad

4 tomatoes.  
2 cucumbers.  
1 onion.  
1 head lettuce.  
French dressing.  
Peel and divide tomatoes in eighths.  
Peel and slice cucumbers and onion.  
Wash and separate lettuce. Mix all  
ingredients with French dressing, put  
in a glass jar and chill until ready  
to go.

### Stewed Potatoes

3 tablespoons butter.  
3 cups diced potatoes.  
Salt and pepper.  
2 cups milk.  
Melt the butter in frying pan, add  
the potatoes, seasoned and stir over  
the fire until fat is absorbed. Add  
milk and cook slowly about half an  
hour. More milk may be added if  
necessary.



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## BRIGHT COLORS COMPLETE THE SCHEME

By Eleanor Williams

Pure fancy went into the making  
of accessories for summer, 1937. A  
down-to-earth fancy that has produc-  
ed bright, flattering things that are  
practical and wearable, too.

You won't have to spend much  
money to stretch your wardrobe with  
a little jacket here and an extra  
crownless turban there. For summer  
variety and vacation spice, access-  
ories will do the trick.

White is the crisp, cool favorite—  
immaculate, fresh-from-the-laundry  
white—and those that aren't white  
are riotously bright. All shades of  
blue, red, yellow-green, and greenish  
yellow, sunny yellow, and dusty pink.  
Green is a dark horse in accessory  
colors, coming unexpectedly to the fore  
every day, because it is so fresh as  
an accent with white clothes. Plain  
colors aren't the only choice, there  
are prints, polka dots and multi-color  
fabrics.

On your head—something small, but  
always something. A skull cap with  
a pert little "stem", a gay kerchief,  
perhaps a brilliant printed cotton  
square, or an open-air turban. Tur-  
bans are new in all summer fabrics  
—linen, pique and a host of novelty  
weaves that will look as much at  
home with cotton frocks as with  
pretty sheers for daylight dining.

Then, too, there are coronet twists  
of fabric to slip on your head to keep  
wayward curls in place when the wind  
blows. Match them to your dress or  
have them match your accessories.  
One of the newest and most appeal-  
ingly feminine fashions of all is  
braided chiffon used for head or hat  
bands with matching girdles for light  
summer dresses. The colors are  
lush, some startlingly bright; colors  
that aren't usually combined, yet  
they look ever so smart.

### Smart White Gloves

On your hands—shorter gloves are  
the thing for summer, unless you  
wear classic white pull-ons. The  
shorties are antelope, net, and lacy  
weaves. Schiaparelli puts butterfly  
with outspread wings on the backs of  
her famous gloves—proving that  
summer accessories are fanciful. Some  
butterflies are glossy transparent  
velvet; others are made of glittering  
sapphire paillettes. White gloves are  
always smart, and never more so  
than right now, but it shows you  
what's what if you contrast them  
occasionally, too.

In your hand—a hugo-bag that will  
hold all your gadgets. If it's a beach  
bag, it will be canvas or a sturdy  
linen weave in natural or navy with  
nautical white and red accents. Rub-  
berlined, of course. If it's for the  
street, it will have a top handle and  
capacious insides. There are sum-  
mer miracles in the form of new bag  
materials that are snowy white, safe-  
ly and easily washable. Fine, natural  
straw is also tailored within an inch  
of its life and trimmed with con-  
trasting grosgrain in high fashion  
handbags. Aristocrats of fashion  
come in accessory ensembles, hand-  
bags matched to shoes.

On your feet—Color! Suedes, kid-  
skins, and patent leather are perfor-  
ated and always cut out. They have  
open toes and open heels in flower  
print colors and multi-color combina-  
tions, pumps, ankle straps, and a  
new "sling" strap that hugs the heel,  
graceful, secure and comfortable.  
They're smartest when worn with  
filigree-tipped stockings in the new  
shades in beige or skin tones match-  
ed to your sunburn.

Summer shoes come from all points  
of the globe. Light woven straws in  
many colors from Italy; Guatemala  
fabrics representing South America,  
and California sends play shoes of  
sailcloth with squared cork heel.

On the beach, shoes carry out the  
color of the ensemble, casual, com-  
fortable shoes with a world of chic in  
their air-conditioned toes and heels.  
There are ghillies, ankle straps, and  
ties made of everything from fishnet  
to multi-color raffia.

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## CUCUMBER BOATS AMONG SALADS THAT WILL ATTEMPT APPETITES

By Frances Blackwood

Summer time is salad time. These  
recipes are suggested to tempt hot-  
weather appetites.

But, first, before the directions for  
making the salads, let me remind  
you that three-fourths of the secret  
of success with salads lies in mak-  
ing the dish look refreshing to the  
eye.

Have the vegetables crisp and well  
chilled. And then, season them with  
zest and piquancy. If these rules  
are observed you can combine almost  
any cooked ingredients and find that  
salads are always a favorite num-  
ber on your bill of fare.

### Cucumber Boats

Prepare a bed of crisp lettuce on a  
salad plate. Peel small cucumbers.  
Scoop them out so they form a boat  
effect. Place on the lettuce. Fill  
the boat thus made with a combina-  
tion of (1) Thin shreds of ham,  
tongue, celery, green pepper, a little  
chopped tomato and some fine green  
peas, all moistened with mayonnaise  
and serve with a garnish of stuffed  
ripe or green olives on the side, or  
(2) Flaked canned crab meat mixed  
with finely-minced cabbage, a little  
pimiento, chopped pickle and may-  
onnaise and garnish with thin slices  
of tomato cut into halves and placed  
curved side toward the "boats."

### A Jellied Vegetable Salad

Prepare an aspic (a tablespoon of  
gelatin dissolved in a pint of well-  
seasoned boiling hot consomme—or  
you can buy salad aspic already  
prepared and add a little more sea-  
sonings to it to pep it up a trifle) pale pink.

and combine this aspic mixture with  
chopped cucumber, chopped celery  
and if you wish a little chopped or  
finely-flaked crab or tuna. Pour a  
little plain aspic in individual round  
molds—enough to cover the bottom  
 $\frac{1}{4}$  of an inch. Chill this quickly to  
set it. Lay a slice of tomato on it to  
just cover. Fill molds with the vege-  
table aspic mixture. Chill thoroughly.  
Serve on crisp lettuce with a garnish  
of cooked cauliflower flowerettes,  
shredded pickled beets, crisp little  
lettuce leaves and mayonnaise.

### A Cantaloupe Salad

Use medium-sized, spicy-flavored  
ripe cantaloupes. Cut into rings  
about  $\frac{1}{2}$  an inch thick and cut away  
the rind. Place the rings on beds of  
crisp lettuce so that the lettuce  
makes a lacy grill just outside the  
ring. Surround the ring with the  
whole segments of grapefruit, leav-  
ing only about  $\frac{1}{4}$  inch of the green  
of the lettuce leaves beyond them.  
Mix finely-diced fruit, such as orange,  
apple, peach and pear with a few  
halved and peeled grapes and if  
possible some diced alligator pear  
and moisten this with French dress-  
ing. Fill the centre of the canta-  
loupe ring with this mixture and  
garnish with a few whole berries for  
color contrast—raspberries, blue or  
black berries. Serve with a fruit  
mayonnaise passed separately. For  
the mayonnaise, fold together equal  
quantities of slightly sweetened  
whipped cream and mayonnaise and  
mix in enough grenadine to tint a  
pale pink.

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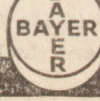
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