



Copyright, 1889, by J. F. INGALLS.

All rights reserved.

CONDUCTED BY LAURA WILLIS LATHROP.

## PICNIC PARTIES.—HOW TO PREPARE DAINTY AND DELICIOUS LUNCHES FOR THEM.—THE LINEN CLOSET.

EVERYTHING in life and in Nature has its sunny side, and she who allows the beauties of May to become obscured by magnified clouds, condensed from ascending vapors redolent of laundry soap and associate cleansing materials, will never get far beyond the stern realities associated with the "Merry, merry Maytime,"—in the way of paper, paint, and "possibilities"—and will so lose sight of the real possibilities which lie beyond, health-promoting, joy-inspiring recreation after the dread task is done. "Sufficient unto the day is the evil thereof," and knowing that May numbers thirty-one long days, and that less than three-fourths of them will suffice for the accomplishment of the "must be dones," we will go right on and plan for the pastime we may enjoy if we will.

May is preëminently the month for picnics. Not the opening days—which are apt to be too chilly—but the last of the month, which we may rightly claim, by reason of work accomplished, sunny skies and fragrant woods, and the general demand of the system for relaxation.

June, with the exception of the first few days, is too warm, while July *should* be out of the question, for no one will deny that cool, shaded rooms offer more tempting inducements at a time when the mercury is held aloft in a discouragingly monotonous sojourn among the nineties with now and then a jaunt into the scorching decade scored beyond.

Some tact is required in making the necessary arrangements for a successful picnic. The general impression that any one can plan a picnic may be correct as far as the fact of its having been planned is concerned, but the result is frequently a most tiresome, unsatisfactory affair—an overplus here, and an inconvenient lack there, with a total void in many respects regarding refreshments. Fam-

ily picnic parties are most delightful affairs, where several congenial families, with the busy mothers included, unite in having "a day in the woods." The culinary part of the programme is usually a success—the result of experience—and a good time is inevitable. Where the party is composed of young persons, let there be about an equal number of each sex, with a *chaperon* or two to superintend the *minutiae* of the arrangements and to be responsible for the decorum of the party. It is usually expected (unless one person is the projector of the whole affair and defrays all expenses) that the young men will provide the amusements, and look after the comfort of the company. Games must be arranged, swings, hammocks, etc., provided. Boats must be engaged beforehand, if the party have access to the water. If a "basket picnic" is decided upon, the girls are responsible for the refreshments, and that there may be a systematic proportion and variety, let it be decided beforehand just what each one shall furnish and how much. Avoid the hackneyed picnic lunch of rolls, cold sliced meats, etc., and even though "eggs are eggs," as the woman said who returned left-over, cold boiled ones in return for the fresh ones borrowed from a neighbor, there is an appetizing difference in favor of pickled, stuffed or deviled over plain, hard-boiled ones. Finger rolls split, the crumbs hollowed out, with minced meat substituted, and the two sides tied together with the very narrowest ribbon, make a very pretty addition.

Sardine sandwiches are delightful. Salads form a most appetizing accompaniment, and with the aid of ice may be had as crisp and cool as at starting time. The solid portion may be carried in a dish bedded in a larger one filled with ice, the whole packed, surrounded by a bed of green leaves, in a

basket. The salad dressing may be carried in a fruit jar, kept in close contact with the ice supply. Jars of lemon juice and sugar, ready mixed, bottles of pickles and olives, may be carried in cooling proximity also. Fruit juices form delightful drinks, hot tea or coffee may be steeped with the aid of an oil stove. Ice cream, frozen and repacked before starting, will be found in perfect condition, if the freezer be enveloped in several thicknesses of old carpet. Fresh fruit, if kept nice and cool, forms a handsome centerpiece for the table, resting on a bed of green. Huge green leaves may be improvised as mats for bottles of olives, etc., which are served from the original package.

Eggs may be served in baskets lined with crisp lettuce leaves. As to the table, a worn blanket, perfectly clean, will answer for a sub-spread. The only napery required is a pure white table cloth, or one with colored border, so that fruit stains may be easily removed. Japanese paper napkins suffice for the rest.

As a request for recipes for picnic dishes was sent in too late last autumn to be of general interest, we append some very choice ones now at the opening of the season:—

#### Picnic Dishes.

**MINCED FILLING FOR FINGER-ROLLS.**—For every four teacupfuls of cold boiled tongue and chicken (equal parts), add a teaspoonful of salt, and a third of a teaspoonful of pepper. Mash the hard-boiled yolks of five eggs perfectly smooth, add to them two large tablespoonfuls of melted butter, beating well. Then gradually beat in half a cup of cream or milk. Continue beating till it is perfectly smooth, and then stir in the minced meat. Chicken, tongue, or ham alone, may be dressed in this way.

**SARDINE SANDWICHES.**—After draining the oil from two boxes of boneless sardines, rub them to a paste with the back of a wooden spoon. Next mash fine the yolks of six hard boiled eggs, add three generous tablespoonfuls of lemon juice, half a teaspoonful of salt, and a fourth of a teaspoonful of pepper. Add the sardines, and mix thoroughly. Butter very thin slices of bread very lightly, spread with the sardine mixture, lay two slices together and cut into inch wide strips across the slices.

**MARBLLED TURKEY OR CHICKEN.**—Boil one turkey or two large chickens until very tender, adding a little salt, and keeping about two cups of liquor in the kettle from first to last. Free the meat from skin and bones. Chop the light and dark meat separately and moderately fine. Do not use the liver. Remove the skin and gristle from the gizzard, and chop it with the heart very fine, and add to the dark meat. Season each to taste with salt and pepper. Put a layer of light meat and of dark alternately into a mould or oblong pan. Having cooled, skimmed, reheated and strained the liquor, pour it over the meat, pressing down evenly with a spoon. When very cold it will be perfectly solid and should be sliced with a very sharp knife.

**DEVEILED EGGS.**—Boil eggs steadily for forty minutes, then lay them in cold water for five minutes and remove the shells. When perfectly cold, cut each egg into halves, remove the yolks, mash them perfectly smooth, and to each dozen add two tablespoonfuls softened butter, one of vinegar, a teaspoonful of made mustard, and salt and pepper to taste. Blend these ingredients thoroughly, and heap the mixture in the cavities left in the whites.

**MACEDOINE SALAD.**—Drain the liquor from a can of mixed vegetables, rinse in cold water, cut into shapes, and turn into a salad bowl. Add any salad dressing preferred and mix thoroughly.

**SHRIMP SALAD.**—This is prepared according to directions given for lobster salad in January Magazine of last year.

**SALMON SALAD.**—Prepared in precisely the same way. Canned salmon answers nicely.

**SARATOGA POTATOES.**—Pare nice large potatoes and slice delicately thin. Cover with cold water and set in ice chest if possible over night. In the morning drain and cover with slightly salted ice water for an hour. Dry a pint at a time by pressing in a napkin. Put them into a frying basket if you have one, and fry a delicate brown in boiling fat. Nice cold.

#### The Linen Closet.

THOUGH we seldom find whole closets devoted to the storage of the household linen supply as in the olden time of the spinning wheel and the domestic loom, a large per-