



Copyright, 1889, by J. F. INGALLS.

All rights reserved.

CONDUCTED BY LAURA WILLIS LATHROP.

## RECEPTIONS. — AFTERNOON TEAS. — SOME CHOICE DISHES. — HOME DRESSMAKING.

IN some respects the afternoon reception is not unlike an afternoon tea, many ladies making little distinction between the two. Still in essential points they differ widely. A reception is, properly, an entertainment where the guests come and go—each remaining but a limited time, so that the company is constantly changing. The hostess is kept constantly on duty receiving or bidding adieu to the guests. A few words is all that is expected of her, as circumstances prevent anything further. Guests entertain each other. A little time for social chat is allowed, refreshments are offered, after which five minutes—more or less—of small talk, and they pass on to receive the farewell hand-shake, thus making room for fresh arrivals. From a quarter of an hour to a half is about the usual time consumed, although if one happens to meet pleasant acquaintances, it is considered no breach of etiquette to remain longer. The invitations imply this course of procedure. The lady simply writes on her visiting card, below her name:

AT HOME,  
Wednesday, April tenth,  
From 5 to 8 o'clock.

If more formality be desired, the entire form may be engraved. No answer is expected as a rule, indeed, not at all unless requested. Those receiving invitations attend if possible, leaving their card, or if unable to do so, send cards during the day—usually during the reception hours.

Evening receptions are usually attended with more formality. They are an admirable form of entertainment, if one has a large circle of friends, with but limited room to entertain, or where one dreads the expense of large and fashionable parties. Being much simpler in detail, they require but a limited

expenditure of money. An elegant simplicity prevails, and guests derive their greatest pleasure from the casual meeting of congenial friends.

At an evening reception the hostess should be dressed in handsome home costume. Several ladies often receive with the hostess. Where this is the case, their cards are enclosed with her card of invitation. Young ladies often make their *début* into society through the inexpensive medium of an afternoon reception or tea. In this case the young lady takes her position beside her mother, either opposite or near the drawing room door, that guests may have no difficulty in finding them. Where several ladies receive together, it removes the liability of stiffness and lends a more social air, if they are scattered among the guests, chatting here and there, inviting guests to partake of refreshments and giving an occasional introduction where it seems absolutely necessary. As these assistants do not wear bonnets, and callers at afternoon receptions invariably do, they are readily distinguished and sought in turn by the guests. At afternoon receptions, the hostess may wear such toilet as her fancy dictates. A tasteful tea gown is in good form, and may be both becoming and inexpensive at the same time. Guests wear handsome street or visiting costumes. In cool weather their wraps are left either in the dressing-room or hall, according to provision made. Refreshments are served very informally, and whether the entertainment be classed as tea or reception, either tea or coffee should be served. If one have plenty of assistance, both may be served, as some ladies consider the former essential to their comfort. Chocolate may be added at the option of the hostess. The bill of fare will be all-sufficient if rolls, sandwiches, or dainty slices of bread and butter, with fancy cakes

and fruits be served. Add *bouillon*, salad, ice cream, salted almonds, olives, etc., and it is entirely adequate for a stately afternoon reception. Where the number of guests is large, or where some have come from a distance, and especially when it is held in the country or a small town, more substantial dishes may be added, provided one has sufficient help and experience to render it a success. Oysters in variety, cold meats, *pâtés*, croquettes, all form a delightful addition. The mode of serving varies. It is customary to arrange the table in the dining room with whatever of decoration in the way of fruits, flowers and handsome service the taste and means of the hostess may suggest. A tall, slender, silver vase, resting upon a handsomely embroidered mat of linen, and containing only a few choice roses, is much liked just now for a center piece. The guests are served from this table, either at small lunch tables, or by servants handing refreshments. If one dislikes the task of pouring the tea it is perfectly proper to have it poured by a servant and handed around, either on a handsome salver or simply a white-covered tray. Sugar and cream should be passed with it, and slices of lemon should accompany the tea for those who are fond of the Russian mode of serving.

Residents of large cities, if in possession of abundant means, may be relieved of all anxiety in regard to refreshments by calling to their aid the services of a professional caterer, but in the country home—the little town, or where economy is desirable, the duty falls upon the housekeeper. A little pains-taking practice will render her expert in the preparation of very many delicious dishes at less than half of the expenditure involved in their purchase.

#### Some Choice Dishes.

**BONED HAM.**—Wash a large ham carefully, and soak it for twenty-four hours in water enough to cover, with a pint of vinegar added. Boil tender and let cool in the liquor in which it was boiled. Next carefully remove the bones. Fill the space with a dressing made of bread crumbs, seasoned with such herbs as you prefer, and rendered firm by the addition of two eggs. Sprinkle the ham thickly with cracker crumbs and bake

in a moderate oven for one hour. Place between two large meat platters under a heavy weight. Slice crosswise when cold.

**BONED TURKEY.**—Select a nicely-dressed turkey, and with a sharp knife slit the skin down the middle of the back. Lifting the flesh with the fingers of the left hand, carefully separate it from the bones with the knife. When the legs and wings are reached, unjoint them from the body, and cutting through to the bone, carefully separate the flesh and remove the bones.

Turn the legs and wings inside the turkey. As the wings are troublesome, some remove them. Fill the inside with a force-meat made of a pound of lean ham, a pound of veal and a slice of pork. Add two dozen oysters if you choose. Season with salt, pepper, the juice of a lemon and two tablespoonfuls of nice catsup. Bring the two sides firmly together; sew well with twine, then wrap in one thickness of cheese cloth and boil five hours in water to which you have added the giblets, all the bones and scraps, a slice of salt fat pork, a quarter of a teaspoonful of pepper and a tablespoonful of salt. Let lie in the liquor, turning it meanwhile, until nearly cold. Remove and press between two platters with weight. Slice crosswise when cold and garnish with slices of lemon. It is an elegant dish and repays the trouble of preparation.

**DEVILED TONGUE.**—Boil beef tongue until perfectly tender. Let lie in the liquor until perfectly cold, after removing the skin. Then slice and lay in vinegar, to which has been added a teaspoonful of made mustard for every pint, with salt and pepper to taste.

#### Welcome Dishes for Busy Days.

**PICKLED OYSTERS.**—To every quart of liquor, add a teacupful of best vinegar, a scant teaspoonful of pepper, a teaspoonful of salt and a few cloves. When this reaches the boiling point drop in the oysters, and simmer gently for two or three minutes. Put in small jars, boil and skim the pickle, pour it over them and keep in a dark, cool place. Will keep three or four weeks.

**CREAMED SALMON.**—Turn a can of salmon into a colander to drain. Separate it into flakes with a fork, carefully removing all bits of skin and bone. Heat to the boiling point one large cup of half cream, half milk.

Thicken with a tablespoonful of flour rubbed into a generous tablespoonful of butter, add salt and pepper. Stir till thick and creamy, add the salmon, tossing it up lightly with a fork till thoroughly heated. Fill a greased pudding dish with this, scatter cracker crumbs over the top, dot with bits of butter, and place in the oven till delicately browned. Serve with sliced lemon. Pass crackers with this dish.

**BROWN BETTY PUDDING.** — Use bread crumbs and finely-chopped tart apples for this pudding, allowing a cup of crumbs for every two cups of chopped apple. Cover the bottom of a greased pudding dish with a layer of apple, sprinkle with sugar, bits of butter and a very little cinnamon. Cover with bread crumbs. Proceed in this order till the dish is full, having the last layer crumbs. Bake covered for half an hour. Remove the cover and brown nicely. Serve with plain pudding sauce (given in December number, 1887) or with sugar and cream.

**FRUIT TRIFLE.** — May be made of canned berries, cherries or peaches, after the recipe given for strawberry trifle, in June number of Magazine.

---

### Home Dressmaking.

THE necessity of Spring dressmaking will force its unwelcome visage to the front at this time of the year, just as surely as the haunting presence of the annual house-cleaning will present itself in the month to follow. Happy is she who early yields to its persistent demands and completes the work before the latter intrudes. She who has a practical knowledge of dressmaking has achieved half the battle, even though she perform little of the work herself. She can tell at a glance whether a garment is constructed so as to permit remodeling, and just how much in the way of trimming, combination goods, etc., will be necessary to accomplish it. If she has previously discovered that really good materials are cheapest in the end, she will find her bills at this season materially lessened. Many ladies who are ambitious to dress fashionably fall into the error of copying rich costumes in cheap, showy materials. No greater extravagance can be committed. Not only does such goods assume a shabby, shoddy appearance before it

has seen half service, but it is incapable of the second and even third term to which a garment is elected if made of substantial, reversible material, with a view to renovation. A good all-wool cashmere or serge may be so varied by new trimmings as to take on the appearance of a new garment. In cutting new garments, patterns should be selected with a view to re-making. Fashion furnishes so wide a range that beautiful and and becoming draperies may be found which have the goods in fine, large pieces for this purpose. Avoid much pleating and shirring as they not only disfigure the goods, but extend an open invitation for the unsightly deposit of dust which follows. One may exercise a great deal of economy by purchasing in the Fall what she requires in the Spring, or by buying in the early Spring that which shall constitute her next Winter's outfit. Merchants make great reductions on goods at these times rather than carry them over another season. One should, of course, choose staple goods and quiet patterns. Some are not sufficiently "forehanded" to avail themselves of these bargains, proving that "the destruction of the poor is their poverty," but all can take advantage of the economies which can be controlled by tact and taste. Many housekeepers who sadly feel the added expense, are obliged, either from lack of time or ignorance of the work, to call in the aid of a home dressmaker. Much time and, therefore, expense is saved if all the preparations possible are made in advance. Old dresses should be ripped apart, well shaken, threads picked out, sponged and pressed. Woolen, if much soiled, should be well washed in a suds of soap bark. Grease spots do not return after this form of cleansing. Full directions for the process were given in the September Magazine of last year. Black woolen goods which have acquired a rusty look will assume a freshness akin to new if sponged with a solution of alcohol and ammonia equal parts. Old black silk should be sponged with cold coffee and stretched to dry by pinning to sheets fastened to the carpet. Do not iron it, as it imparts a stiff, crackling quality, besides destroying the "grain" of the goods. For this reason it does not pay to dye silks. Dresses of all-wool dye well if judgment is exercised in the choice of colors. Some