Breakfast Bridge

Eleanor Murray

Iowa State College

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WHERE I a bride, I should want it to be the last day of May that I might have June breakfasts. A tiny painted table, some gay little curtains, a yellow song canary and a bowl of lavender and pink sweet peas would make food a very minor consideration. But even so, ordinary toast would take on a certain charm if served on the painted table and cinnamon toast and fresh strawberries would be Utopia in breakfasts.

"Remember, though," whispers my long-ago Puritan grandmother, "one can't always be a bride and June will run quickly into July and November and even January, and then food will be very important."

My Puritan grandmother always irritates me—possibly because she's always right. Thus I retort to her.

Delightful as honeymoon breakfasts in June can be there are other purposes for breakfasts in June and thru all the summer months. Best among these purposes is that breakfast which serves as a means of comfortably entertaining when the thermometer oscillates between ninety and a hundred under a shady tree.

So—if you play bridge, and your friends play bridge, and most people and their friends do, entertain in your original way with a Breakfast Bridge.

For the hot months breakfast is most desirable in preference to luncheon. It is always more adapted to the modern woman's need and to her home than the luncheon. It is much less formal, and altho it may be served any time before 11, is preferable at 10 or 11. The hostess can prepare almost completely early in the morning before the house is hot and the actual serving will be over before the day, the house or the guests are very hot. Then in amiable moods can the party readily adapt themselves from breakfast at small tables to bridge at the same small tables.

The breakfast, like the luncheon, may be either formal or informal. The formal breakfast is the same as the formal luncheon, but it is not quite so desirable for hot weather entertaining as it requires more work both in preparation and serving. The informal breakfast is best and can be as simple or elaborate as one chooses. The joy in the whole thing is that the personality and individuality of the hostess may have full swing.

A screened porch that looks out on a green lawn or a flower garden is the ideal setting, but even just a dining room, if it's cool and has a screen and a breeze blowing in a breeze that carries a delicious mixture of flower odors, cannot help but charm even the most particular of guests. With small tables, white lunch clothes and many, many flowers, most anyone will enjoy even a hot morning.

Any breakfast menu, whether elaborate or formal or delightfully simple and informal should start with fruit, and a color scheme suggested by the fruit may be carried out thru the entire breakfast with both food and flowers. Some delicious fruit in season during spring and summer. Big juicy strawberries with their hulls, bright red cherries with stems, fresh pineapple points, red or black raspberries, watermelon balls or cubes, cantaloupe or sliced peaches will all make tasty, attractive appetizers. Peaches, cantaloupe or watermelon may be cut with French fruit cutters into interesting shapes and forms.

If one lives where fresh fish are abundant browned brook trout or fillet of fish make a delectable separate fish course or may be used in place of meat in the main course. Fish, however, should not be served if one does not live in a fish country where they can be obtained absolutely fresh. Young frogs legs, if possible, or fried spring chicken are very good for the main course. Creamed meats—they seem more wintry—on toast or in patty cases may be used (always remembering that creamed meats must be served in or on something—never alon e). Baked sweetbreads are especially good as are lamb chops or steaks, but heavy meats must be avoided. Spring is too light and airy for heavy food and summer much too languid.

With the meat may be served creamed new potatoes, creamed new peas or asparagus; in fact, any new seasonable vegetable from one's very own garden if possible.

Salad may or may not be served—a light watercress or shredded lettuce with the main course. Rolls, little baking powder biscuits or muffins are much more desirable than plain bread.

Any frozen dessert, a sherbet or ice, not too heavy, and coffee will put the guests in a good mood for the bridge game.

From this extreme, the more formal breakfast, we come to the simpler and more intimate little breakfast. This sort is appropriate for four or six guests on the porch Sunday morning. Such a breakfast must, of course, have a fruit start, which may be followed with waffles baked on an electric iron at the table or in the kitchen if one has a maid, but waffles must never be served if the hostess must be in the kitchen and cannot enjoy or be enjoyed by her guests. Small sausages and maple syrup with little cookies for dessert form a most desirable breakfast.

Puffy omelet with crisp bacon or broiled ham is a good substitute for waffles and sausages. With this may be served blueberry muffins, or if blueberries cannot be procured large sultana raisins or other berries may be substituted or plain muffins served with some of the new strawberry sunshine or raspberry marmalade just made yesterday.

The principal delight about this method of entertaining is that the hostess may serve whatever she can best prepare, her specialty, and make it truly her own individual breakfast so distinctively "her" that an invitation is anticipated and heartily accepted. Always attempt to get away from the hackneyed. People will eat toast and porridge at home. Make it original.