1931

If a Husband Comments...

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Recommended Citation
Stover, Margaret (1931) "If a Husband Comments...," The Iowa Homemaker: Vol. 11 : No. 9 , Article 10.
Available at: http://lib.dr.iastate.edu/homemaker/vol11/iss9/10

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"SAY, Sue, what were those ding-dongs you served when we sat down to dinner tonight?" queries the proud husband.

v "Hors d'oeuvres, dear. Did you like them?"

v "I'll say I liked them! But say it in English!"

v "Well, in English it is one jar of caviar from the corner grocery, cheese from the dairy, celery from the vegetable man, and bread from the bakery put together by the wife in the kitchen! And she's very glad you liked them!"

v And there it is in a nutshell—how to make your party a success! When husbands comment upon the success of a dinner party there is something to it, and when a tired business man comments on one and only one article of food at that dinner party it is an article of food worthy of notice!

v All of which doesn't mean that hors d'oeuvres are a new dish by any means. From time out of mind, as the prelude to the opening wedge to innovation, and with brown bread and butter served with little 'kickshaws' considered so good food that it is served, or hors d'oeuvres, that serve to whet the appetite. The Italian custom is quite elaborate; dishes divided into compartments are provided, and in the compartments are tastefully arranged thin slices of tongue, sausage or ham, potted or deviled meats, caviar, fillets of sardines or anchovies, lobster, oyster, chicken livers, pickles, cucumbers, olives, radishes and many, many more. Each elaborateness is not in keeping with the American home of this day, consequently the custom is gradually being dropped, except for more formal occasions. Such elaborateness is not necessary, however, and with the variety of hors d'oeuvres on the market today it is easy to save any luncheon or dinner from the commonplace.

v Perhaps the most satisfactory way of dealing with this feature of the meal is to place upon the table of each guest just before the dinner is announced a single cold canape, a hors d'oeuvre served on bread or toast. The pieces of bread should not be more than two inches long and an inch and a half wide. First spread them with butter, either plain or fancy, then press upon the butter such bits of material as desired, the utmost care being taken to obtain pleasing combinations of flavor and color. The fancy butters are easily made, and a new kind may be presented on each occasion. The best of butter is, of course, a first requisite. This is creamed a little and the sifted material is added to obtain such tint and flavor as is desired. Olives, capers or cooked spinach chopped, pounded and sifted, give a green tinge to the butter. Anchovies may be added to green butter to produce anchovy butter, while lobster coral alone gives a reddish color. Cooked yolks of eggs, sharpened with capers, are added with advantage to almost any fancy butter.

v Sardines, olives, anchovies, cheeses, pate de fois gras, caviar, shrimp and crabmeat are just a few of the hors d'oeuvres that can be purchased ready to serve at nearly every grocery store in the country.

v Similar canapes may be served at the close of the dinner, with the cheese. Hot hors d'oeuvres may be substituted for the cold, either at the beginning or at the end of the meal. These include savory souffles and fondue of fish or of cheese mixtures, rarebits and many others. All

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are served in tiny paper or pastry cases, or in very small individual portions, for they are only appetizers.

In recent years cocktails of sea foods, fruits, fruit juices, melons, mushrooms and vegetable juices have been our most popular hors d'oeuvres. Raw oysters and clams are served on the deep half of the shell in broken ice, often with a highly seasoned sauce covering them. A similar sauce may also be used with crabmeat, shrimp and mushrooms.

The service for hors d'oeuvres is quite simple. The cocktails may be served either at the table or in the drawing or living room immediately preceding the dinner. Canapes should be arranged on individual plates and placed on the service plates just before the guests are seated. The others suggest their own service. They may also be arranged on a compartment dish or platter and served as a main dish at an informal supper. If a fork is necessary, use a breakfast, salad or pastry fork, placing it at the extreme left of the service plate. Simple canapes may be eaten with the fingers.

In serving hors d'oeuvres, whether hot or cold, three things are essential: smallness in size, neatness and distinctness in appearance, and piquancy in flavor.

So you see hors d'oeuvres needn't be as foreign to our dinners as their name suggests, and nearly everyone's dinner party would be improved by even the simplest of them. Try one at your next and see if it doesn't add to the success of the dinner party.

Make It Simple
By Thelma Carlson

DURING the afternoon chat the conversation drifted off to pictures.

Now this was one of my favorite subjects, and soon I took my friend to my room to show her a painting I was very fond of.

"What a beautiful frame," she exclaimed.

This woman had failed to see the picture because she was interested in the frame. This was one of the ways she had learned to judge pictures.

Yet we find people everywhere choosing frames that are beautiful with the thought that they are adding to the interest of the picture, while in reality they are doing much to detract from the picture and making it less interesting.

The frames we use have three functions. One function is to hold the picture in place. Another is to make it stand slightly from the wall, but at the same time, to relate it to the wall. The third is to make a transition from the wall to the picture. So you see it is very important to consider both the wall and the picture in the choice of the frame.

Color is one of the best ways to make an easy transition from the wall to the picture. A color that blends with the wall and the picture is good. We must not allow our frames to appear gaudy against the wall.

One way to make the frame and the picture seem related is to have the frame the size that seems in proportion with the picture. When we have a picture of a single object it must have a stronger frame than a picture with small more delicate objects. Pictures in which there are strong violent motions of water, trees, or animals require stronger frames than pictures of quiet, peaceful scenes. The name is true of strong colors.

The frame should be simple. Carving or color designs that are elaborate will detract from the picture. Let the frame always be a part of the picture so that people looking at it will not be conscious of the frame. It will then be a beautiful picture and not a picture with a beautiful frame.

There is a greater difference between evaporated milk and sweetened condensed milk than most people realize. Evaporated milk is milk from which 75-85 percent of the water has been removed and nothing added, while sweetened condensed milk is that to which in addition to evaporation about eighteen percent by weight of sucrose has been added. Both can be modified for use in cookery and likewise can be adapted to the use of infants.