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After-class Homemakers Relax With Cookbooks

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After-class Homemakers

Relax With Cookbooks

by Helen Hochriem

Every night in the life of a veteran's wife at Iowa State the old-fashioned cookbook serves as her handbook of strategy in the daily Battle of the Menu.

FOR the benefit of husbands whose before-dinner cigar or sports page round-up is essential even when guests are expected, Ruth Langland Holberg's *Take It Easy Before Dinner* provides the homemaker with time-saving methods of food preparation.

The book includes a formula for smooth and graceful entertaining without imposing undue strain on the husband before guests arrive.

Recipes for dishes which may be whipped up just before serving, as well as recipes to prepare a day or two beforehand, are included.

For frustrated wives caught unaware by relatives who "just dropped in," or for working brides whose baking moments are limited, this cookbook will contribute to a gracious dinner hour and a much-relieved and more human husband.

RECIPES of the gay and whimsical 1890's, assembled and modernized with a unique touch, are contained in F. Meredith Dietz's *Gay Nineties Cook Book*.

Here, exemplifying the carefree style characteristic of the period, are collections from autobiographies, memoirs, letters and verbal reminiscences of persons who had known or had dined with celebrities.

The recipes are divided into sections arranged according to the order in which they would be served: beverages and appetizers; broths and soups; fish and other seafoods; entrees; meats; fowl and game; cake and candies; ice cream; egg dishes, and breads.

Remedy for a successful dance, dinner and morning or evening parties are tucked in here and there among the recipes. Christmas delicacies, dishes to serve invalids, menus for special dinners and luncheons, do's and don'ts in dining etiquette, suggestions for table arrangement and various styles of dinner service are discussed in the last section of the book.

Any modern cook who is alert to the possibilities of adding something individual to her menu will find this collection of the Gay Nineties a clever and ingenious addition to her library.

CONTRARY to popular belief, differences between Chinese and English culinary art lies not in the material but in the method, explains M. P. Lee in his *Chinese Cookery*.

One hundred recipes are contained in this cookbook, which are divided into five main groups—rice and noodle dishes; poultry and meat; fish and eggs; soups, vegetables and salads. Humorous diagrams illustrate the Chinese methods of preparation.

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