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Mayfair, January, 1930

MAYFAIR'S HOSTESS



The supper table for Mr. and Mrs. J. J. Gibbons' Ball at The Royal York, Toronto, was a masterpiece in design and epicurean delight. English pheasants capped with their lovely plumage; pâté de foie gras; Cornish pasties; British Columbian salmon garnished voluptuously, aspic delicacies, delectable cake concoctions—gourmet and ascetic alike succumbed.

SAVOURY DISHES FOR WINTERTIME

By EUSTELLA F. BURKE

OUT of a savory kitchen come these recipes for cakes, puddings, cookies, doughnuts, waffles, corn pones and barbecued meats.

There is a strange mustard gravy. There are confection waffles with chopped pecans, dripping with velvety hard sauce. There is chicken like some new white-meat fowl you never tasted before.

Furthermore, there is a lemon pie that makes its two top layers by itself! And there are little cakes full of surprises . . . conserves you will serve in clear crystal . . . a cake icing that is moist and mallowy, and loops down upon the cake as you spoon it from the platter. Try this on Devil's Food with the Mexican Meat Roll dinner. Baked bananas too, and Delmonico potatoes, pickle relish, marshmallow pudding and then coffee. At some time have fried chicken Louisianne, rice potatoes, green peppers stuffed with tomatoes; butter cakes to eat with the French Melange, and deep apple pie with brown sugar cookies. Many other de-

lightful menus will suggest themselves to you as you peruse these.

Barbecued Ham with Corn Pones

Slice the ham about one-half inch thick and in pieces for serving. Brown it in a hot skillet. Slice cold boiled sweet potatoes around this; add a few round slices of apple, cored but not peeled; let brown a little. Sprinkle paprika on potatoes, sugar on apples, then put on the skillet cover, and leave it all to cook gently, the ham flavor permeating the potatoes and apples in a most tempting way.

Corn Pones

Make corn pones by adding a pinch of salt to two cups of yellow or white Indian meal, one tablespoonful of Crisco, and enough boiling water to moisten. Make into rolls as soon as the ham and the apples are tender, arrange them on a hot platter, put the corn rolls in the fat in the skillet, under the

See also page 74

Mayfair, Janu

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