TWO HOLIDAY SUPPERS ARE PLANNED BY MRS. WILSON

The Birthday-Cake Recipe She Gives Is the Original One Which Was Used 200 Years Ago for Washington Himself

By MRS. M. A. WILSON

(Copyright, 1921, by Mrs. M. A. Wilson. All rights reserved.)

WASHINGTON'S BIRTHDAY makes an excellent opportunity to have either a dinner party or a delicious old-fashioned supper. A short time ago I visited Monticello, the Jefferson homestead, in a spur of the Blue Ridge mountains, a few miles beyond Charlottesville, Va. While at this old home I had the rare treat of seeing an old diary of Thomas Jefferson's, he was a great friend of George Washington, whom he entertained in his hospitable home, atop the mountain.

Tradition tells us that the people of those good old days enjoyed their simple pleasures a great deal more than we do today. With all our cares, fancy machines and methods for enjoyment in this twentieth century, still, it seems to me that the modern maid and her swain, in their rapid stride, have missed the dear old-time birthday parties of yesteryear.

The dainty table, lighted by candles, the fragile china, the simple and good home-made delicacies of those days and the dignified but motherly presiding over it all—this is something that these modern days have never known.

The Washington home at Mount Vernon was surely a delight and a pleasure to feast in. The diaries of those bygone days tell of the fact that Martha Washington looked well to the ways of her household, and from a treasured diary of Mrs. Mussey, I bring to this corner a birthday cake as it was prepared in the Washington home.

MENU FOR DINNER

Split Pea Soup

Celery Home-made Pickles

Chicken Brunswick

Potato Dumplings Braised Cabbage

Onion and Celery and Cabbage Salad

Slip Custard Birthday Cake Coffee

For an old-time birthday party, plan to serve—

Sliced Virginia Ham

Potato Salad Coleslaw

Birthday Cake Tapioca Cream Coffee

Split Pea Soup

Wash one cup of split peas and soak overnight. In the morning add one-half pound of salt pork very fine and then cook until a delicate brown. Add

Two cups of sliced onions,
Two cups of finely chopped green tops of celery.

When nice and brown turn into a stock pot and add the peas, and three quarts of cold water.

One large carrot, cut in slices,
One faggot of soup herbs,

Bring to a boil and then cook very slowly until the peas are soft and mushy. Turn into a sieve and rub peas and vegetables through. Measure and return to the saucepan. Now add one cup of flour to three pints of mixture, dissolving the flour in one cup of cold water before adding. Bring to a boil and season. Cook for ten minutes and then serve in dainty china cups.

Chicken Brunswick

Prepare chicken for stewing and cook until tender. Season and thicken the gravy. Cook

Two onions,
One-half carrot,
One half turnip

for each person in a separate saucepan until tender and then drain and dress with highly seasoned French dressing. Keep in a warm place until needed.

Potato Dumplings

Place in a mixing bowl

Two cups of mashed potatoes,
Two cups of flour,
One and a half teaspoons of salt,
One teaspoon of white pepper,
One level tablespoon of baking powder,
One level tablespoon of grated onion,
Pinch of sweet marjoram,
Two eggs,
Two tablespoons of melted butter.

Mix well and then form into balls the size of an egg. Place two quarts of boiling water in a saucepan and add one onion chopped fine. When boiling drop in the dumplings and cover closely. Cook for fifteen minutes and then lift out on a cloth to drain.

To Serve Dinner—Lift the chicken on a piece of toast and lay the vegetables around and also the potato dumplings. Cover with gravy and sprinkle with pepper or force-meat balls.

Slip Custard

Place in a mixing bowl

Two cups of milk,
Two tablespoons of sugar,
Two tablespoons of cornstarch,
Pinch of cinnamon,
Two eggs.

Whip and then add to the milk and cornstarch mixture and cook in a double boiler until thick. Remove from the fire and flavor with one more thing

And this is the one more thing asked Peggy. "I wish I could have the real thing for just one fairy princess."

"Well, one more thing is to run your lord-ships to sleep, all the bugs and worms of our spring vegetable kingdom. We have been working and working at it while we have been talking. Peggy was right."

"I'll be sure to tuck well over the worms and bugs, and I'll tell the sleeping girls." She turned and was about to leave the garden when Peggy called to her.

"Oh, Mistress Spring, I wish you would tell the birds to sing to-morrow, for it is the wedding day of the loveliest girl in the world and the birds must sing."

"I'll see to it," said the Spring Fairy, and the birds flew out of the garden.

The Spring Fairy quickly guided Peggy to the house to a very large room, where all the fairies were gathered. Peggy was dressed in a beautiful gown of white satin and lace, and her hair was arranged with a wreath of orange blossoms and a long veil. She was very happy and excited, and the fairies were very busy with the last touches to her costume.

Peggy thought she had never seen so many beautiful fairies before. Some were dressed in white, some in pink, some in blue, and some in yellow, and they were all so busy that they did not notice Peggy.

"Dress thoughts over that and then she smiled. "Just know what Fairy Princess Cinderella did in the story," she said, and she waved her hands, and the fairies disappeared, leaving Peggy alone.

As soon as the birds hidden in the trees began to sing, which is the signal for the bridesmaids, Peggy left her room and descended the stairs. She was met at the foot of the stairs by her father, who was waiting for her. He looked very handsome in his evening clothes, and Peggy thought that she had never seen him look so happy.

"Peggy, you look like a fairy princess," he said, as he kissed her.

"Oh, father, I am so happy," she replied, and then she saw Dorothy Tucker coming down the stairs. She was followed by the bridesmaids, who were all Peggy's friends.

"Peggy, you look like a fairy princess, dear," Dorothy gasped, as she saw Peggy.

"Dorothy, you look like a fairy princess, too," Peggy replied, and then she saw Dorothy's father, who was waiting for her.

"Peggy, you look like a fairy princess," he said, and she waved her hands, and the fairies disappeared, leaving Peggy alone.

Peggy thought over that and then she smiled. "Just know what Fairy Princess Cinderella did in the story," she