

SUMMER LUNCHEON FOR THE LADIES

By Mary Carlson

Imagine that it is a lovely late summer day in 1929 and three friends, Betty, Jessie and Jean, are joining you for the afternoon. To take advantage of the warm day, you have decided that the partially enclosed porch is the perfect spot to enjoy the company, along with the refreshments.

As is the case in 2011, magazines of 1928 and 1929 promoted the idea of outdoor “rooms” and furnished porches or patios. The photos show how these spaces could have been used and decorated. Wicker furniture like this is readily available in the stores today.





This porch is vine-shaded and screened. What a delightful spot on a hot summer day.

It is believed that having only cold dishes is bad for the digestion, as well as being monotonous. Therefore, be sure to include at least one hot item in the meal. You may welcome your guests with a cold drink, such as Ginger Ale Soda [recipe follows]. The luncheon menu is:

Cold Potato Salad
Salmon Surprise [recipe follows]
Hot Rolls and Butter
Pecan Peach Shortcake [recipe follows]
Hot Tea and Coffee

If an afternoon tea is planned, it is suggested that sandwiches be served, but there is no need for a hot dish. The service will be informal and the whole effect is that of daintiness. However, there must be no feeling that the guests are to have delicate appetites. Of course, the linen, silver and china will be arranged on trays and ready to take out to the porch. Sandwiches may be wrapped in damp cloths and left standing on the pantry table, in readiness for serving.

Afternoon frock such as the ones shown here would be appropriate for the occasion. The visiting ladies will be sure to be wearing hats and gloves.



Pictorial Review, July 1929, states:

Re: the top right dress: "Delightful for Summer afternoons is this frock whose snug hipline with a draped collar and skirt achieve the newest silhouette".

Re: bottom left dress: "The bolero and the skirt which dips to a point are important style notes".

Re: bottom right dress: "The skirt fullness of this wrap-around frock is skilfully disposed to form the moulded hipline".



Cool-Looking Frocks for Warm Days

SUMMERTIME, with its out-of-door pleasures, its balmy evenings, and its golden days, is made much more enjoyable if the gayness and freshness of its mood are matched by the frocks we wear. Fabrics may be dainty or sturdy, depending on one's activities, and fashions may be equally versatile, the models illustrated on this page offering considerable variation in choice.

Model 2-7.—Pale tea-rose pink voile or Georgette makes this dainty tiered frock. Use very narrow hand-stitched hems, self-bias bindings, or machine picoting to finish the edges of the tiers and bows. For the lingerie touch, so definitely a fashion feature, use a lace collar, as shown.

Model 2A-7.—The sleeveless mode for semisports wear is interpreted in this frock with its cleverly achieved skirt

flare. Novelty piqué, printed in varied colors with blue predominating, forms the dress, and double white organdie, the collar and bow. Before putting the collar together, apply the embroidery through a single thickness, using white thread or a harmonizing color.

Model 2B-7.—For summer afternoon and informal evening wear, a dainty frock, such as this, of green-and-white figured voile, trimmed with white voile, lace, and grosgrain ribbon, would be charming. If you prefer, sleeves may be used, the pattern including them.

Cut the tied belt from the dress fabric and the bertha collar of white voile, supplying fine Val lace to edge it and grosgrain ribbon, matching the figure in the material, to finish it at the center front. Have the edge of the collar finished with machine picoting, and to it whip the

lace, slightly gathered. Use at least two rows of gathering threads at the top of the lower skirt section before joining it to the yoke which, for chic, should fit quite closely. Finish the armholes with narrow bindings if the dress is sleeveless, and if you wish the collar separate, finish the neck line in the same way, attaching the collar by hand for ready removal.

Model 2C-7.—For summer travel, for the business girl, or for spectator-sports wear, this frock of a gray rayon and cotton fabric, printed in white, is a practical choice.

Cut the vest and cuffs of white organdie and bind their edges and the surplice edge of the blouse with a bias of washable silk in such a color as Kelly green or King's blue. Cut the large bow that seemingly effects the closing, double, and apply it as shown.

Patterns for these designs and their prices are listed on Page 18.

This is a page from the July 1929 issue of *Fashion Service Woman's Institute Magazine*

Recipes for the luncheon:

Ginger Ale Soda:

Fill a tall glass about 2/3 full with ginger ale. Place a scoop of ice cream in the glass and serve.

Salmon Surprise:

1 ½ cups white sauce

1 pound cooked salmon

1 cup salted peanuts

Steam the fresh salmon and remove the skin and bones. Arrange in greased ramekins with three layers of the white sauce and two layers of the flaked salmon. Cover the top with rolled, salted peanuts. Place the ramekins on folds of paper in a pan of hot water and bake until heated through. The peanuts should be hot and crispy, but not browned. Note – canned salmon may be used, but do not use any type of nuts other than peanuts. Serves 6

Pecan Peach Shortcake:

2 cups flour

4 tsp baking powder

½ teaspoon salt

5 Tb Crisco

½ cup pecan pieces

1 egg

Milk to make ¾ cup

12 – 15 peaches

Powdered sugar

Whipped cream or ice cream

Sift flour, baking powder and salt together. Work in Crisco with fork. Stir in nuts. Beat egg and then add enough milk to make ¾ cup. Add to dry ingredients. Pat into an 8" cake pan. Bake at 450 degrees for 20-25 minutes

Peel and slice peaches, then mix with powdered sugar.

Split the shortcake and spread the bottom layer with peaches, add top layer of shortcake and more peaches. Top with sweetened whipped cream or ice cream. Serves 8

Bon Appétit

The photos, menus and recipes are from *Modern Priscilla*, August 1928 and July 1929. The fashions are taken from the July 1929 issue of *Fashion Service Woman's Institute Magazine* and the July 1929 issue of *Pictorial Review*. Note - the author of this article has not tried the recipes.