

A Tea Room That is Different

By OPAL F. MILLIGAN

TEA ROOMS! There have been many of all types spring up in the last few years, but rarely do you find one that has the atmosphere and the setting of the "Maples" on the campus of Iowa State college.

The Maples is located in the home of the late Dean Stanton. Every student and old grad will remember "Stantie," but do they know that when Mr. Stanton was in college he lived in the attic of this old house? After his graduation he became associated with the college and served the institution until his death in 1920, and lived the greater part of his life in this old English house, which stands so sedately on a knoll of the campus grounds. The house is surrounded with great maple trees, which gave it the name of the "Maples." After Dean Stanton's death, Mrs. Stanton established the tea room in memory of her husband and the old home name was retained.

There are few tea rooms that have had such associations, few tea rooms, indeed, that have such a homelike atmosphere, since greatest care has been taken not to destroy this "homelikeness."

The interior of the Maples is English. The high ceiling, long narrow windows and great doors are most attractive. The walls and woodwork are a cream ivory, while orange silk curtains with figured cretonne valances grace the windows. The chairs and tables are an adaptation of an early colonial type. They are of light yellow and deep blue to harmonize with the walls.

In the room that used to be the dining room is an old-fashioned built-in china closet. Rare pieces of old Wedgwood and willow ware stately stand behind the glass doors. A small porch enclosed in glass opens off of the dining room. This little porch proves most popular during the warmer months of the year. It commands a view of Lake La Verne, the surrounding hills and the tea room flower garden, which supplies the posies used on the tables in the summer and fall.

The old living room has a colonial fireplace in it. In winter the college folks like to take their evening lunch before the open grate. Antique brass candlesticks are the only ornament on the mantel. Two other rooms serve as pri-

vate dining rooms for parties and special occasions.

The name and color scheme of the tea room are carried out in a most attractive manner. The menu cards are old blue and ivory with small ornate maple leaves on them. The paper doilies have a maple leaf design in them, and the leaves on the dainty muslin aprons are outlined in orange thread that matches the curtains.

And the food? Is it as attractive? Everyone who dines here once comes back again. And who wouldn't, when you can get fresh home-made rolls each meal? And once each week and sometimes twice the famous Maples brown sugar roll appears on the menu. Then comes the pumpkin pies with black walnuts and whipped cream, and the cold, crisp salads. But why even mention these good things and antagonize you so?

One cannot help but feel at home in this tea room that is so different from the average, and hominess is just what the Stantons want you to feel in remembrance of the late Dean of the Junior college.

Sour Milk and Its Uses

By ELIZABETH STORM, Home Demonstration Agent, Webster County

"**MARTHA,**" inquired Anne, as she watched her farmer cousin put away several pans of sour milk, "how in the world, I mean culinary world, do you use up so much sour milk? You save such quantities of it, yet in the week I have been here I have seen no evidences of it in our meals."

"You haven't recognized it, for I use it often. Sour milk may be used in so many different ways which are truly delicious besides being of important food value."

"Tell me all about it, Martha, I know so little of its use, but I promise to be an interested pupil."

"Well, Anne, let's begin with cottage cheese. I'm going to make some right now. I'll line this colander with a piece of cheesecloth, set it in a pan and put in the clabber, then pour boiling water thru it until the curd begins to harden slightly. When it has drained I'll add salt, paprika and butter or cream, and it is ready to serve with fruit, preserves or jams."

"By adding nuts, cottage cheese makes an excellent sandwich filling or bits of pimento may be molded with it into little balls which nestle in lettuce leaves, making a delicious salad. Cottage cheese contains all the protein of the milk and part of the fat, so it is of more food value than most housewives suppose."

"Sour milk may be substituted for sweet milk in any recipe by using $\frac{1}{4}$ teaspoon of soda to each cup of sour milk for sweetening, then using the amount of baking powder (less one teaspoon for each cup of milk) given in the recipe."

Soda is the leavening agent for sour milk dishes. One-half teaspoon of soda is used to each cup of sour milk.

"I use sour milk in quick breads, griddle cakes, simple cakes, doughnuts and cookies. In my card index under "Sour Milk" you will find a list of recipes which you may look up under their respective headings." And Martha brought forth the card index in which Anne found the following recipes:

Graham Bread

3c graham flour 2 tsp. baking powder
1c white flour 1 tsp. soda
 $\frac{1}{2}$ c brown sugar 2c sour milk
1 tsp. salt 1 egg

Mix and sift all dry ingredients together; add the sour milk and well-beaten egg. Mix thoroughly with dry ingredients. Bake in a moderate oven 1 hour.

Bran Bread

2c bran $\frac{1}{2}$ c chopped raisins
2c white flour $1\frac{1}{2}$ c sour milk
1tsp. soda $\frac{3}{4}$ c molasses
1tsp. salt

Mix the dry ingredients together, add the sour milk mixed with the molasses; beat thoroughly and bake in a moderate oven.

Whole Wheat or Graham Muffins

1c sour milk
 $\frac{1}{2}$ tsp. soda
2 tbsps. melted fat
2 tbsps. sugar
2c whole wheat or graham flour
1 tsp. salt

Sift dry ingredients; add fat and milk. Bake in buttered muffin pans 15 minutes.

Sour Milk Griddle Cakes

$2\frac{1}{2}$ c flour 1 tsp. soda
 $\frac{3}{4}$ tsp. salt 1 egg
2c sour milk

Mix and sift flour, salt and soda together. Add sour milk and well-beaten egg; beat thoroughly and drop by spoonfuls on a hot griddle.

Sour Milk Gingerbread

$\frac{1}{2}$ c fat 1 tsp. soda
 $\frac{1}{2}$ c sugar 1 tsp. ginger
2 eggs 1 tsp. cinnamon
1c sour milk $\frac{1}{4}$ tsp. cloves
1c molasses 1 tsp. salt
3c flour

Mix the fat with the sugar; add the beaten eggs, sour milk and molasses. Mix and sift the dry ingredients and add to above mixture. Bake in a moderate oven.

Sour Milk Doughnuts

1c sugar 1 tsp. soda
1c sour milk 3c flour (about)
2 eggs $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. salt

Beat the eggs, add the sugar, sour milk, salt, nutmeg and soda; add flour to make a soft dough. Roll, cut and fry in deep fat.

Sour Cream Tea Cakes

1c sour cream $1\frac{1}{2}$ c flour
 $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. baking powder
1c sugar $\frac{1}{4}$ tsp. nutmeg
2 eggs

Mix the soda with the cream; add the sugar and the beaten eggs. Sift flour, salt, baking powder and nutmeg together.

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