THE LODGE SUPPER.

Lodge suppers and dinners are typical Colorado entertainments whether given in the rural districts, small towns or cities. Sometimes this form of entertainment is given for the purpose of raising funds for carrying on the philanthropies of the lodge, but more often it takes the form of a jovial social get-together.

In my experience of such affairs, one in particular stands out as a long-to-be remembered occasion. It was held in a small central-Colorado town--it was a social occasion, in honor of the 45th anniversary of the founding of the lodge.

When we arrived at the lodge hall, a large crowd had already assembled. Some of the children were running back and forth across the long lodge hall, playing hide-and-seek, while a few of the smaller more timid ones were staying close to their mothers, busy in the kitchen preparing coffee, and producing delicious looking food from well-packed hampers. The men were gathered in groups about the hall, discussing base ball, the foreign war situation, or the fluctuations of the stock market.

The lodge hall was tastefully decorated with green and pink (the lodge colors) bunting, gracefully festooned about the sides of the long hall. An American flag stood at the right of the chief officer's chair on an elevated platform, and the lodge standard was placed at the left. Autumn vines and flowers were draped and festooned about the posts at the end of the hall.

The long tables were covered with snowy white cloths, and the lodge silverware and china was in place. Beautiful bouquets of dahlias and chrysanthemums were placed at intervals along the tables, adding an attractive color note to the occasion. Pink and white napkins were placed beside the plates.

There were attractive dishes of sweet pickles, bright red beet pickles and picalilli placed at intervals on the table, as well as glistening molds of bright cranberry jelly. There was also plum and grape jelly in shining round glass dishes. Dishes of sparkling tomato preserves, contrasted brightly with the snowy whiteness of the cloth. Long flat glass dishes contained crisp looking celery.

When all had been seated at the long tables, the ladies on the committee to serve, passed heaping platters of fried chicken and cold sliced pink ham. The delicious odor of freshly made coffee permeated the room, as the ladies passed steaming cups of it, as well as glasses of lemonade, to those who desired it. The men guests invariably wanted their coffee with cream, the women preferred the black coffee.

Delicious looking bowls of potato salad, covered with slices of hard-boiled eggs were passed. Casseroles containing hot macaronni and cheese were a favorite with most of the crowd. The tempting bowls of glorified rice pleased every one, as well as the scalloped potatoes, and Waldorf salad. Nearly every one wanted a second helping of the cole slaw, brightened with bits of red pimento, and served in attractive round salad bowls. The cottage cheese served with pineapple proved to be a favorite with the men guests. Small white buns and butter were served

with vegetables and meat.

When the group had done full justice to these delicious viands, the ladies brought on pumpkin and mince pie, as well as delicious looking platters of light and dark cake. Every one wanted a piece of Mrs. Mitchell's cake, a delicious concoction, that only she, of those present, knew the recipe for. She was the proud possessor of at least ten prize won at county fairs. She had obtained this recipe from her aunt of Owensboro, Kentucky, famous in half a dozen counties for her culinary skill. Mr. Mitchell was jokingly asked by those around him at the table, how he rated such an exceptional cook as his wife. He laughingly explained that they often ate cornbread and beans at home, but on certain occasions his wife brightened their dull menu by something especially pleasing. (No one believed this--he is the town's banker.) With the cake tempting bars of pink and white ice cream were served.

When even the children present could eat no more of the cake and ice cream, Mr. Mulloy (Noble Grand) presided as toast master and master of ceremonies. Appropriate toasts relative to the lodge's anniversary were given, and lodge songs were sung by the group. Then all joined in singing "God Bless America" and "My Country 'Tis of Thee."

Mary and Harry Fields (twins) did a tap-dance number, with their proud parents, the most appreciative of the large audience. Miss Mehitabel Smith then sang "When You and I were Young Maggie," in her own inimitable way.

At about 8:30 o'clock a five piece orchestra from Denver appeared with their instruments, and an air of expectancy settled over the crowd. No lodge or grange affair was ever appropriately ended without a dance in this community, and on one occasion a Methodist church party had scandalized the town by winding up with a dance.

The heavy green velvet carpet had previously been rolled from the Lodge floor, in expectancy of the dance. Soon the whole assembly were dancing to the strains of "The Missouri Waltz", the "Beer Barrel Polka" and "It Makes no difference now".

At intermission, Mr. John McIntosh produced his bag-pipes and entertained the crowd with Scotch tunes and airs. He is a native of Scotland. His "Annie Laurie" and "I'll take you home again, Kathleen", made an instant hit with the crowd. A Highland Fling was given by a young couple of the teen age. These numbers were all received with loud applause, and it was only when the orchestra again started playing that the crowd's clapping and shouting was ended by the music.

At about midnight, the crowd broke up, with many cheers and hearty good-nights. Every one hoped the occasion would be repeated next year, when another anniversary of the Lodge had rolled around.