

Cupid blindfolded. Another form of inviting guests is to use Cupid post cards, then enclose in envelopes and send through the mail. Hearts in all designs, some bleeding with a dart's pierce, winged, hitched to Cupid's cap of roses with blue ribbons.

The menu, printed on rose colored ribbon, makes a dainty souvenir of the feast. The lettering can be done at home by outlining with pencil, then going over with liquid aluminum.

A dainty table decoration is made of a rose heart; the dart of yellow buds is placed on one end of the table. From this a linked chain of rosebuds and pink hearts, winding in and out of the pink and white china, ends at the extreme end of the table in a bow and ends of pink satin ribbon.

Another dainty decorative conceit is to have a silver loving cup (a tin one will answer every purpose) filled with roses and buds. Around the base red heart boxes attached to pink and silver ribbons which extend to the cover are placed, and each contains some souvenir.

So many dainty things are made of tissue crepe paper, that inexpensive mementos can be formed at home. There is nothing more appreciable to women guests than heart sachets made of delicate rose paper, tied with silver gauze ribbon and filled with violet powder; they are dainty and appropriate. Never use anything but violet sachet unless the preferred perfume of each individual is known. Nearly every woman admires violet, so one is safe in this choice.

Little baskets, Marie Antoinette shape, can be purchased at a basket store. These, lined with lace paper doilies, can be filled with crystallized violets, rose petals and sugared nutmeats. Pink bows tied on the handles add a dainty touch to the effect.

At a luncheon given last February, the strawberry ice cream was molded in hearts, by the caterers. They were wrapped in paraffine paper and then tied with pink ribbons in dainty rose and silver paper. Each was passed on a plate, and a genuine surprise was given when unwrapped.

At a house furnishing store, heart sandwich or cookie cutters can be purchased for ten or fifteen cents, and they will be found almost indispensable where the hostess entertains frequently.

A bottle of violet and red vegetable coloring kept in the house will help to add dainty effects to cakes and icings. A sheet of cake, white batter cut into hearts and dipped in rose colored icing, flavored with either rose, peach, almond or vanilla, has dainty flowers designed on top with tiny deep red, silver and green pellets.

A Bavarian cream molded in a dripping pan, can be cut heart-shaped and sewed on rounds of white sponge cake with a spoonful of whipped cream, colored pink.

February 14th is the most appropriate day in all the year on which to announce a nuptial engagement, and clever hostesses are conceiving odd and novel ways in which to convey the news to one's most intimate friends.

One dainty way is to present each invited guest—as they enter the room—with a long stemmed flower,

a rose or carnation, to which is attached, by a green or pink ribbon, a little envelope containing a pink heart on which the engagement is written.

Another clever arrangement is to secure unmounted photographs of the couple and cut the background from the heads. These are mounted on pink or green cards so as to appear as though growing from a large scarlet heart. A photographer friend of the couple can secure pictures that will answer every purpose, and some clever poses can be secured.

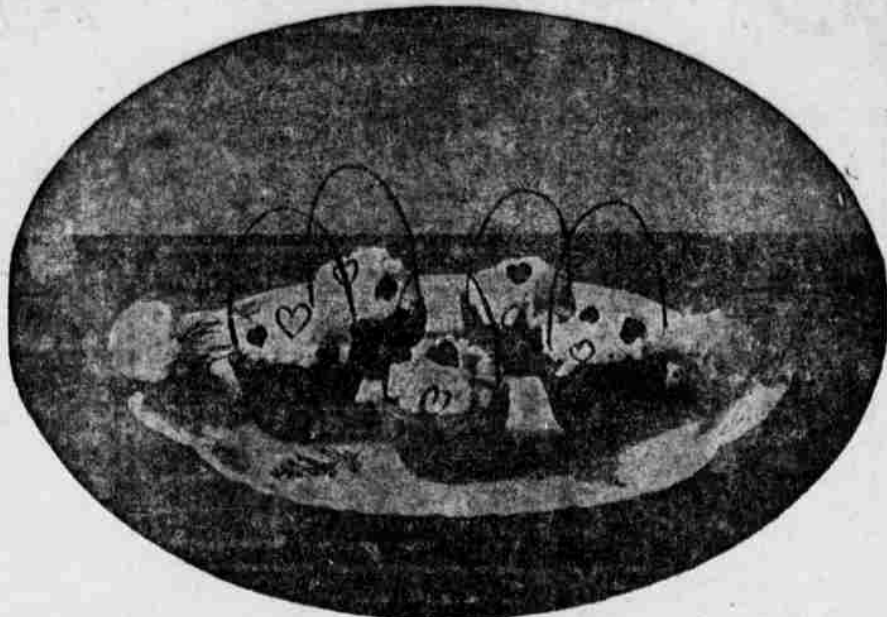
Valentine souvenirs can also be made for the guests by using photographed heads on silhouette bodies which depict some fad or peculiarity of the recipient. For instance, a woman is particularly fond of dogs; have the dog and body of woman cut from black paper, the canine being fondly held in the arms, and let it be of large proportions.

A man is a crank golfer—a huge golf bag is swung on his back, and a tiny caddy is getting a lecture.

French "poppers" are being made these days to contain souvenirs for nearly every festival on the calendar, and those for St. Valentine are both comical and dainty.

For those who have not recipes for some of the

oven about twenty minutes to secure best results. **LOVELETTES.**—Blanch papershell almonds by boiling a second in water, then throw into cold water,



LOVE BASKETS

when the brown skins can be removed; dip the meats into white of egg beaten to a froth, then roll in red sugar, which can be gotten at the confectionery stores. Some of the nut meats can be rolled in green sugar to vary the color scheme. These can be served in little heart-shaped paper cups at each cover.

BAKED FRUIT PUDDING.—Two quarts of stale bread without crusts; break in small pieces and put in slow oven to dry not too brown. Pour over the dry bread crumbs two quarts of milk, soak one hour, then beat it well. Add six eggs, well beaten, a cup each of sugar, and molasses, a cup of chopped suet, a pound and a half of seeded raisins, a teaspoonful of raisins, a teaspoonful of cinnamon, half teaspoonful each of cloves and mace, half a grated nutmeg, two teaspoonfuls of salt. Butter a large pudding dish, pour in the pudding and bake in a slow oven three or four hours, covering to keep from getting too brown. Serve with wine sauce.

SUET PUDDING.—Two eggs, one cup of milk, one-half cup of molasses, one-half cup of suet, chopped fine; one teaspoonful of salt, two teaspoonfuls of baking powder, sifted into three small cups of flour, cloves, cinnamon, and nutmeg, and as much fruit as you like. Steam two hours, and serve with any nice sauce.

ITALIAN CREAM.—Grate the rinds of two lemons upon a few lumps of loaf sugar; stir these into a pint of rich cream and add enough white sugar to sweeten; whip briskly, add the juice of a lemon, and strain in an ounce of gelatin dissolved in water. When beaten thoroughly light, flavor to taste and put in a mold and freeze. Garnish with preserved fruit when served.

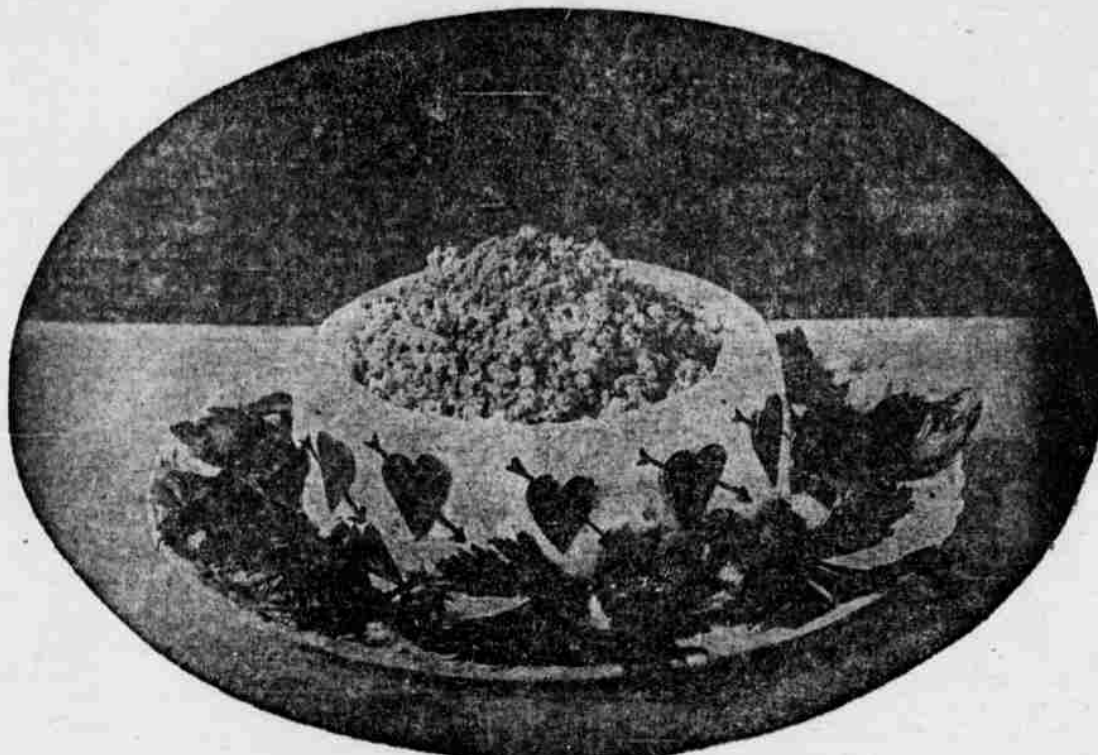
A DAINY CENTERPIECE.—Scoop the pulp from oranges, fill the hollowed skins with wine jelly, pile whipped cream on top. The orange pulp can be used for cake, pudding or salads.

ORANGE CAKE.—One-quarter cup of butter, two eggs, one cup of sugar, two small cups of sifted flour, two spoonfuls of baking powder, sifted in the flour, one-half cup of milk. Cream butter and sugar together, add eggs well beaten, add flour and milk. Beat well and pour into large pans and bake about twenty-five minutes.

ORANGE FILLING.—One cup of confectionery sugar, grated rind of an orange, strained juice of orange to mix. Mix sugar and orange rind, with just enough juice to moisten. Spread between layers as on top of the cake.

BANANAS.—Take a few red skinned bananas. They are harder and keep their shape better than yellow ones. Peel them and slice them lengthwise. Sprinkle them with a little orange juice, roll them slightly in fine flour, and fry them in fresh butter. Roll in sugar.

SALAD DRESSING.—One quarter teaspoon of salt, one quarter teaspoon white pepper, three tablespoons olive oil, ten drops onion juice, and one tablespoonful of oil. Add alternately the remaining oil, vinegar and juice.



CHICKEN TIMBALE

mentioned articles suggested for the menu, the following are given:

TOMATO JELLY.—Stew contents of two pound can of tomatoes twenty minutes with a slice of onion, six sprigs parsley, twelve cloves, blade of mace, two sticks celery; strain through a sieve, return liquid to the fire and add half cupful vinegar, two tablespoons sugar, teaspoon salt, half teaspoon paprika (which is a sweet Hungarian pepper) and two tablespoons gelatine softened in a little cold water. Stir until gelatine is dissolved, but do not boil; turn into a dripping or shallow pie tin, set on ice until firm, then set in hot water just long enough to loosen from the pan; cut into hearts and remove from the dish.

WHITE CUP CAKES.—Cream one cup butter until white, add one cup fine granulated sugar and cream again; then add one cup sweet milk and one cup flour sifted twice with two spoons baking powder; now fold in the stiffly beaten whites of two eggs and another cup of flour; add a teaspoonful of vanilla in which put two drops essence of almond. Fill greased cups two-thirds full and bake in moderate



SPUN SUGAR NESTS

