Delicious Dishes

Half a pound of prunes, boiled with a little lemon peel. While still hot, remove the stones without breaking the fruit. Fill the cavity with a blanched almond rolled in sugar. Press firmly together and serve in custard glasses with a little juice at the bottom of each.

Duchess Pudding.

Two ounces butter, two ounces of white sugar, two ounces macaroons, two tablespoonfuls orange marma-lade, one teaspoonful ground rice,

two eggs, a few nut meats. Blanch and chop the nut meats coarsely. Crush the macaroons, Beat the butter and sugar to a cream, and add the yolks of eggs. Beat well before adding the macaroons and the marmalade. Whisk the whites of eggs to a stiff froth and stir in lightly the ground rice and half the chopped nuts, then stir the whole into the mixture. Have ready a well buttered souffle dish, sprinkle the remaining nuts on the bottom and sides, and pour in the mixture. Steam slowly for about one and a quarter hours. Serve with a sweet

Coffee Junket. For this make a junket in the or-dinary way, only adding a small cup of strong black coffee. Allow a little less milk in consequence, and set aside to cool. When cold, cover thickly with grated chocolate and chopped roasted almonds.

Co-Operative Meals A good many experiments have been made in co-operative housekeeping of various kinds at various

times. A recent plan may be of in-terest, because it is practical and has proved its worth. In a small town where the servant problem was difficult—both be-cause ood servants were scarce and because they were expensive-half a dozen families, some of them related and some of them only friends, joined together in a co-operative dining room. It was the cooking problem which discouraged the housewives. They could manage to get their houses cleaned and in order, to get the beds made and the rooms dusted and the porches swept. These duties seemed nothing com-

So they decided to serve meals in the house of one of their number who had a large dining room connected with a large living room. They experimented several weeks before they had the plan working smoothly, but they finally settled down into a routine.

pared with the cooking that must be done to satisfy their large fam-

Two unmarried women take charge of the meals. One plans them one week, the other the next, and the one who is not planning them supervises the dining room. They hire a good cook and two young girls to help prepare vegetables, wash dishes and wait on They pay the cook \$6 a week and the young girls, who live at home and are only on duty part of the day, they pay \$2 each. Two dollars a week pays for the rest of the service—a laundress for the table The total outlay for service As there are 24 members of the party each is assessed 50 cents a week for service. The food costs about \$3 for each person, on the average. This is good and varied food such as the residual food such as the residual food. The two women who run the dining room get the advantage of buying in wholesale quantities, and buy all groceries and other supplies at wholesale prices.

In any organization of this kind it is wise to put the running of the meals in the hands of one person. It might be expedient to pay the manager of the dining room for her trouble. This could be a stated sum each week, or she could receive sallow. Take one or two Cascarets sum each week, or she could receive a specified amount of board money and could take her stipened from that, making if depend on the stipened from the stipe that, making if depend on the No griping-no inconvenience. Chilamount she was able to save.—New dren love Carcarets, too. 10, 25, 50 York Sun.

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By CORINNE LOWE.

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Date Custard.

One pint milk, one cupful dates, half tablespoonful cornstarch, half supful boiling water, one-third cupalthough plain white is occasionally ful sugar, two tablespoonfuls sugar two egg yolks, juice one lemon, speck salt, two egg whites and two Worn blankets can be made into tablespoonfuls powdered sugar. Scald the milk in a double boiler.

attractive quilts. Put several together and cover with silk or sateen.
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Mix the dry ingredients with the egg yolks, gradually pour over them the scalded milk. Return the entire mixture to the double boiler and cook until it thickens sufficiently to coat the spoon. Wash, stone and cut the dates in small pieces. Put in double boiler, add the boiling water and until the sugar becomes a golden becomes a golde Twelve deep breaths a day will make you feel much lighter in spirits and better able to cope with

the egg whites, powdered sugar and add the caramelized sugar; cook un-the remainder of the lemon; pile the til it coats a spoon and the foam disspoonfuls over the custard.

Caramel Custard. Three-quarters cupful sugar cara-melized, one quart scalded milk, one-quarter cupful sugar, four eggs, one quarters cupful sugar, one-half tea-spoonful salt, four eggs, one cupful teaspoonful vanilla, one-eighth tea-

brown, then add one-eighth cupful boiler. Beat the eggs and mix part oven and bake until puffy or when boiling water and stir until dissolved. of the milk with the eggs, salt and a silver knife inserted in the center

Scald the milk in a double boiler. sugar; add the remainder of the milk. comes out clean. juice of the half lemon, sugar and Beat the eggs, add the sugar and mix Stir the mixture until it thickens sufficiently to coat a spoon, add the crushed almonds and cook a few cook until dates become soft. Com- with part of the milk, add to the rebine the two mixtures and chill. Just mainder of the milk. Stir the mix-before serving prepare a meringue of ture until it thickens slightly, then minutes longer. Serve hot or cold. A meringue will add very much appears from the top. Serve hot or

Peach Custard.

this dessert.

Custard Souffle.

Three tablespoonfuls shortening, two tablespoonfuls cornstarch, one cup scalded milk, four eggs, onethird cup sugar, one cup shredded cocoanut. Melt the shortening, add cornstarch and gradually hot milk One can peaches, one-half cup cornstarch and gradually hot milk, one-half cup when well thickened pour into the shredded cocoanut, two eggs and yolks of eggs which have been well speck salt. Place the peaches in an oiled baking dish and sprinkle over them the cocoanut and cover with

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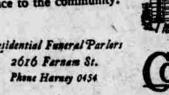
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