

**Delicious Dishes**

**Stuffed Prunes.** 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 rippled 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 marmalade, 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, 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 soufflé 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 sauce.

**Coffee Junket.** For this make a junket in the ordinary 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 house-keeping of various kinds at various times. A recent plan may be of interest, because it is practical and has proved its worth.

In a small town where the servant problem was difficult—both because food 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 compared with the cooking that must be done to satisfy their large families.

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.

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 table. 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 linen. The total outlay for service is \$12. 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 various families had been used to. Much cheaper food could, of course, be provided. 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 a specified amount of board money and could take her stipend from that, making it depend on the amount she was able to save.—New York Sun.



By CORINNE LOWE.

New York.—(Special Correspondence.)—The Godey's Lady Book model never thought of any more severe form of exercise than that provided by her croquet mallet or her archery meet. It is strange, therefore, that we have copied for our modern muscular type, who golfs and swims and plays hockey, the demure lines of a fashion that prevailed during this mid-Victorian era. That is what has been done certainly in the wrap which we are showing today, a wrap that has been

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found lately in some of the smartest of sports shops. This garment is made of tan and blue checked argo, trimmed with blue and yellow stripes of the same material and fringed in the same tones. These charming little dolmans usually come in checks or stripes, although plain white is occasionally selected.

Worn blankets can be made into attractive quilts. Put several together and cover with silk or sateen. Button down like mattresses to keep in place and shape.

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**Custards With Variations**

**Date Custard.**

One pint milk, one cupful dates, half tablespoonful cornstarch, half cupful boiling water, one-third cupful sugar, two tablespoonfuls sugar two egg yolks, juice one lemon, speck salt, two egg whites and two tablespoonfuls powdered sugar.

Scald the milk in a double boiler. 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

juice of the half lemon, sugar and cook until dates become soft. Combine the two mixtures and chill. Just before serving prepare a meringue of the egg whites, powdered sugar and the remainder of the lemon; pile the spoonfuls over the custard.

**Caramel Custard.**

Three-quarters cupful sugar caramelized, one quart scalded milk, one-quarter cupful sugar, four eggs, one teaspoonful vanilla, one-eighth teaspoonful salt.

brown, then add one-eighth cupful boiling water and stir until dissolved. Scald the milk in a double boiler. Beat the eggs, add the sugar and mix with part of the milk, add to the remainder of the milk. Stir the mixture until it thickens slightly, then add the caramelized sugar; cook until it coats a spoon and the foam disappears from the top. Serve hot or cold.

**Almond Custard.**

One quart scalded milk, three-quarters cupful sugar, one-half teaspoonful salt, four eggs, one cupful almonds and one-quarter teaspoonful almond flavoring.

boiler. Beat the eggs and mix part of the milk with the eggs, salt and sugar; add the remainder of the milk. Stir the mixture until it thickens sufficiently to coat a spoon, add the crushed almonds and cook a few minutes longer. Serve hot or cold. A meringue will add very much to this dessert.

**Peach Custard.**

One can peaches, one-half cup sugar, one pint milk, one-half cup shredded coconut, two eggs and speck salt. Place the peaches in an oiled baking dish and sprinkle over them the coconut and cover with custard made by scalding the milk in a double boiler and pouring it over the well beaten eggs, sugar and salt mixture. Place in a moderate

oven and bake until puffy or when a silver knife inserted in the center comes out clean.

**Custard Souffle.**

Three tablespoonfuls shortening, two tablespoonfuls cornstarch, one cup scalded milk, four eggs, one-third cup sugar, one cup shredded coconut. Melt the shortening, add cornstarch and gradually hot milk. When well thickened pour into the yolks of eggs which have been well beaten until thick and lemon colored and mix with the sugar; cool, cut and fold in coconut and whites of eggs beaten stiff and dry. Turn into an oiled pudding pan and bake 35 minutes in slow oven. Take from oven and serve at once.

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