The Star's Cook Book

BISCUIT, BUNS, ETC.

Breakfast Biscuit.—Take 1 quart sweet milk, ½ cupful melted butter, a little salt, 2 tablespoonfuls baking powder, flour enough to make a stiff batter; do not knead into dough, but drop into buttered tins from a spoon; bake in a hot oven—unless it is hot they will not be light and tender.

Hot Biscuit.—1 quart flour, 1 teaspoonful salt, 3 teaspoonfuls baking powder, 1 tablespoonful lard, 1 pint sweet milk, cold (never use sour milk); use cold water when milk can not be obtained. Sift together flour, salt, and powder; rub in lard cold; add milk, form into smooth, consistent dough. Flour the board, turn out dough, roll out to thickness of ¾ inch, cut with small round cutter; lay them close together on greased baking tin; bake in good hot oven. Old biscuit can be made fresh by moistening, placing in oven until heated through.

English Biscuits.—1½ pints flour, 1 coffeecupful corn starch, 3 tablespoonfuls sugar, large pinch salt, 2 teaspoonfuls baking powder, 3 tablespoonfuls lard, 1 egg, ½ pint milk, ½ cup currants, 1 tablespoonful coriander seed (if desired). Sift together flour, corn starch, sugar, salt, and powder; rub in lard cold; add eggs, beaten, milk, currants (well washed) picked, and dried, and coriander seeds; mix into smooth dough, soft enough to handle. Flour the board, turn out dough, roll to ½ inch thickness, cut with round cutter, lay them on greased baking tin, bake in rather hot oven 20 minutes. Rub over with little butter on clean piece of linen, when taken from oven.

Lemon Biscuit.—1 cupful butter, 2½ cupfuls sugar, 4 eggs, 1½ pints flour, 1 teaspoonful baking powder, 1 teaspoonful extract lemon. Mix the butter, sugar and beaten eggs, smooth; add the flour, sifted with the powder, and the extract. Flour the board, roll out the dough ¼ inch thick, and cut out with a large round cutter, lay out on a greased tin, wash over with milk, and lay a thin slice of citron on each. Bake in hot oven 10 minutes.

London Crumpets.—1½ pints flour, ½ teaspoonful salt, 1 teaspoonful sugar, 2 teaspoonfuls baking powder, 1 egg, nearly a pint milk and cream in equal parts, 1 teaspoonful extract cinnamon. Sift together flour, salt, sugar, and powder; add beaten egg, milk, cream and extract; mix into rather firm batter, half fill large greased muffin rings on hot, well greased griddle; bake on one side of them only. Serve hot with cottage cheese.

Sugar Biscuit.—1½ pints flour, pinch salt, 1 coffeecupful sugar, 2 teaspoonfuls baking powder, 1 tablespoonful lard, 2 eggs, ½ pint milk, 1 teaspoonful extract nutmeg. Sift together flour, salt, sugar and powder; rub in lard cold; add beaten eggs and milk; mix in smooth batter as for muffins, drop with tablespoon on greased baking tin; sift sugar over tops; bake in hot oven 8 or 10 minutes.

Sweet Potato Buns.—3 large sweet potatoes, 1½ pints flour, pinch salt, 1½ teaspoonfuls baking powder, 1 pint cream. Boil potatoes tender, rub them very fine with cream. Sift together flour, salt and powder; add to potato preparation; mix into rather firm, smooth dough; form into round pices size of small egg; lay on greased tin; bake in hot oven 20 minutes.

Abernethy Biscuit.—3 pints flour, 2 tablespoonfuls sugar, 1 teaspoonful salt, 1½ teaspoonfuls baking powder, 4 tablespoonfuls lard, 2 tablespoonfuls caraway seeds, 2 eggs, 1 pint milk. Sift together flour, sugar, salt and powder; rub in lard cold, add seeds, beaten eggs, and milk; mix into smooth, firm dough. Flour the board turn out the dough, give it a few quick vigorous kneadings, roll out to thickness of ¼ inch. Cut into biscuits the size of pudding saucer, prick with fork, lay on greased baking tin; bake in rather hot oven 15 minutes. Store when cold.

WAFFLES, PUFFS, ETC.

German Waffles.—1 quart flour, ½ teaspoonful salt, 3 tablespoonfuls sugar, 2 large teaspoonfuls baking powder, 2 tablespoonfuls lard, rind of 1 lemon, grated, 1 teaspoonful extract cinnamon, 4 eggs and 1 pint thin cream. Sift together flour, sugar, salt, and powder; rub in lard cold; add beaten eggs, lemond rind, extract and milk. Mix into smooth, rather thick batter. Bake in hot waffle-iron, serve with sugar flavored with extract of lemon.

Soft Waffles.—1 quart flour, ½ teaspoonful salt, 1 teaspoonful sugar, 2 teaspoonfuls baking powder, 1 large tablespoon butter, 2 eggs, 1½ pints milk. Sift together flour, salt, sugar and powder; rub in butter cold; add beaten eggs and milk; mix into smooth consistent batter, that will run easily and limpid from mouth of pitcher. Have waffle-iron hot, and carefully greased each time; fill 2-3, close it up, when brown, turn over. Sift sugar on them, serve hot.

German Puffs.— 1 pint flour, 2 tablespoonfuls sugar, pinch of salt, 1½ teaspoonfuls baking powder, 3 tablefuls butter, 4 eggs, 2 ounces sweet almonds, 3 drops extract bitter almonds, ½ pint cream, ½ cupful sultana raisins, ½ wineglass rum. Rub butter and sugar to white, light cream; add eggs (whole) 1 at a time, beating three or four minutes between each addition; blanch the almonds. (See receipt for Almond Pudding.) Sift together flour, salt and powder, which add to butter, etc., with almonds, raisins, extract bitter almonds, cream and rum. Mix whole together into smooth batter as for pound cake; 2-3 fill well greased cups; bake in fairly hot oven 20 minutes; at end of that time insert straw gently. If it comes out clean they are ready; if any of uncooked batter adheres to straw, must be set carefully back few minutes longer.

Golden Johnny Cake.—Cook in [illegible] and pulp fine 1 fine grain [illegible] (Hubbard is best), thicken [illegible] pint sweet milk with the squash pulp until the consistency of rich cream, sweeten lightly with white sugar. Take 3 parts Indian meal, 1 part best flour, the quantity being sufficient to make usual Johnny cake batter. Add about two teaspoonfuls baking powder, ½ teacupful raisins, 1 teacupful currants, 1 pinch salt. A little good butter worked in when pulping the squash improves the cake.

Graham Flour Puffs.—1½ pints Graham flour, 1 teaspoonful salt, 2 large teaspoonfuls baking powder, 2 eggs and 1 pint milk. Sift together Graham, salt and powder, add beaten eggs and milk; mix together into smooth batter, as for cup cake, half fill cold gem pans well greased, bake in hot oven 10 minutes.

Johnny Cake (New England).—1 pint corn meal, 1 pint flour, ½ cupful sugar, ½ teaspoonful salt, 1 tablespoonful lard, 2 teaspoonfuls baking powder, 3 eggs, and 1¼ pints milk. Sift together corn meal, flour, sugar, salt and powder; rub in lard cold; add beaten eggs and milk; mix into firm, smooth batter, pour into square shallow cake pan. Bake in rather hot oven 45 minutes.

Royal Sally Lunns.—1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 2-3 cup butter, 4 eggs, ½ pint milk. Sift together flour, salt, and powder; rub in butter cold; add beaten eggs and milk; mix into firm batter like cup cake, pour into two round cake tins size of pie plates; bake 25 minutes in pretty hot oven, or until a straw thrust into them comes up free of dough.

Rusks.—1½ pints flour, ½ teaspoonful salt, 2 tablespoonfuls sugar, 2 teaspoonfuls baking powder, 2 tablespoonfuls lard, 3 eggs, 1 teaspoonful each extract nutmeg and cinnamon, ¾ pint milk. Sift together flour, salt, sugar and powder, ; rub in lard cold; add milk, beaten eggs and extracts. Mix into dough soft enough to handle; flour the board, turn out dough, give it quick turn or two to complete its smoothness. Roll them under the hands into round balls size of a small egg; lay them on greased shallow cake pan, put very close together; bake in moderately heated oven 30 minutes; when cold, sift sugar over them.

Rice Waffles.—Into a batter as directed for Soft Waffles, stir 1 cupful of rice, free from lumps; cook as directed in same receipt.

Scotch Short Bread.—1½ pints flour, ½ teaspoonful salt, 4 tablespoonfuls sugar, 4 tablespoonfuls butter, 1 teacupful milk, 1 teaspoonful extract of orange. Sift together flour, sugar, salt and powder; rub in butter cold; add beaten eggs, nearly all the milk and extract, mix into smooth dough without much handling. Flour the board, turn out dough, roll with the rolling pin to ¼ inch in thickness, cut with knife into shape of small envelopes, lay them on a baking tin, wash them over with remainder of milk, lay on each three large thin slices citron and few caraway seeds. Bake in moderate hot oven 20 minutes.

GRIDDLE CAKES, ETC.

Graham Griddle Cakes.—1 pint Graham flour, ½ pint corn meal, ½ pint flour, 1 heaping teaspoonful brown sugar, ½ teaspoonful salt, 2 teaspoonfuls baking powder, 1 egg, ½ pint each of milk and water. Sift together Graham flour, corn meal, flour, sugar, salt and powder. Add beaten egg, milk and water. Mix together into a smooth batter without being too thin (if too thick it will not run but break off and drop). Heat griddle hot, pour batter into cakes as large at a tea saucer. Bake brown on one side, carefully turn and brown other side. Pile one on the other, serve very hot, with sugar, milk, cream, or maple syrup.

Geneva Griddle Cakes.—1½ pints flour, 4 tablespoonfuls sugar, ½ teaspoonful salt, 1½ teaspoonfuls baking powder, 2 tablespoonfuls butter, 4 eggs, nearly ½ pint milk. Rub to white, light cream butter and sugar, add yelks of eggs, 1 at a time. Sift flour, salt, and powder together, add to butter, etc., with milk and egg whites whipped to dry froth; mix together into a smooth batter. Bake in small cakes; as soon as brown turn and brown the other side. Have buttered baking tin; fast as browned, lay them on it, and spread raspberry jam over them; then bake more, which lay on others already done; repeat this until you have used jam twice; then bake another batch which use to cover them. Sift sugar plentifully over them, place in a moderate oven to finish cooking.

Huckleberry Griddle Cakes.—½ pint huckleberries, 1½ pints flour, 1 teaspoonful salt, 1 tablespoonful brown sugar, 2 teaspoonfuls baking powder, 2 eggs, 1 pint milk. Sift together flour, sugar, salt, and powder; add beaten eggs, milk, and huckleberries (washed and picked over). Mix into batter that will run from pitcher in thick, continuous stream. Have griddle hot enough to form crust soon as batter touches it. In order to confine juice of berries, turn quickly, so as to form crust on other side; turn once more on each side to complete baking. Blackberry or Raspberry Griddle Cakes in same manner.

Rye Griddle Cakes.—1 pint rye flour, ½ pint Graham flour, ½ pint flour, 1 tablespoonful sugar, ½ teaspoonful salt, 2 teaspoonfuls baking powder, 1 egg and 1 pint milk. Sift together rye flour, Graham flour, sugar, salt, and baking powder, add beaten egg and milk, mix into smooth batter. Bake deep brown color on hot griddle.

Rice Griddle Cakes.—2 cupfuls cold boiled rice, 1 pint flour, 1 teaspoonful sugar, ½ teaspoonful salt, 1½ teaspoonfuls baking powder, 1 egg, little more than ½ pint milk. Sift together flour, sugar, salt and powder; add rice free from lumps, diluted with beaten egg and milk; mix into smooth batter. Have griddle well heated, make cakes large, bake nicely brown, serve with maple syrup.

Crushed Wheat Griddle Cakes.—1 cupful crushed wheat, 1½ pints flour, 1 teaspoonful brown sugar, ½ teaspoonful salt, 2 teaspoonfuls baking powder, 1 egg, 1 pint milk. Boil 1 cupful crushed wheat in ¾ pint of water 1 hour, then dilute with beaten egg and milk. Sift together flour, sugar, salt, and powder; add to crushed wheat preparation when quite cold mix into smooth batter. Bake on hot griddle; brown delicately on both sides; serve with cream sauce.

Indian Griddle Cakes.—2-3 quart cornmeal, 1-3 quart flour, 1 teaspoonful brown sugar, ½ teaspoonful salt, 2 heaping teaspoonfuls baking powder 2 eggs, 1 pint milk. Sift together corn meal, flour, salt, sugar, and powder add beaten eggs and milk, mix into a smooth batter. Bake on very hot griddle to a nice brown. Serve with molasses or maple syrup.

Bread Griddle Cakes.—½ lb. bread 1 pint flour, 1 teaspoonful brown sugar, ½ teaspoonful salt, 1½ teaspoonfuls baking powder, ¾ pint milk, 1 egg. Put bread, free from crust, to steep in warm water. When thoroughly soaked, wring dry in a towel; dilute with beaten egg and milk. Sift together flour, sugar, salt, and powder; add to prepared bread, mix together into a smooth batter. Bake on well heated griddle. Serve with sugar and cream.

Quick Buckwheat Cakes No. 1.—To 1 pint buckwheat flour, while dry, add 2 heaping teaspoonfuls baking powder, teaspoonful salt, 1 scant tablespoonful brown sugar or New Orleans molasses to make them brown, mix well together; when ready to bake add 1 pint cold water or sufficent to form a batter, stir but little, bake immediately on hot griddle. The baking powder should never be put into batter, but always mixed with flour in dry state. Some prefer addition of a little wheat flour and Indian meal like No. 2.

Buckwheat Cakes No. 2.—To 1½ pints pure buckwheat flour, add ¼ pint each wheat flour and Indian meal, 3 heaping teaspoonfuls baking powder, 1 teaspoonful ealt, 1 scant tablespoonful teaspoonful salt, 1 tablespoonful brown sugar or molasses. Sift well together in dry state, buckwheat, Indian meal, wheat flour, and baking powder, then add remainder; when ready to bake add 1 pint water or sufficient to form smooth batter that will run in a stream (not too thin) from pitcher; make griddle hot and cakes large as a saucer. When surface is covered with air holes it is time to turn cakes over; take off when sufficiently browned.

Wheat (or Flannel) Cakes—1½ pints flour, 1 tablespoonful brown sugar, 1 teaspoonful salt, 2 heaping teaspoonfuls baking powder, 2 eggs, 1½ pints milk. Sift together flour, sugar salt, and powder; add beaten eggs and milk, mix into smooth batter, that will run in rather continuous stream from pitcher. Bake on good hot griddle, rich brown color, in cakes large as tea saucers. (It is not in good taste to have griddle cakes larger). Serve with maple syrup.

Scotch Scones.—1 quart flour, 1 teaspoonful sugar, ½ teaspoonful salt, 2 teaspoonfuls baking power, 1 large tablespoonful lard, 2 eggs, nearly 1 pint milk. Sift together flour, sugar, salt and powder; rub in lard cold; add beaten eggs and milk; mix into dough smooth and just consistent enough to handle. Flour the board, turn out dough, give it one or two quick kneadings to complete its smoothness; roll it out with rolling-pin to ⅛ inch in thickness, cut with sharp knife into squares larger than soda crackers, fold each in half to form three-cornered pieces. Bake on hot griddle 8 or 10 minutes; brown on both sides.

Apple Griddle Cakes—Proceed as directed for Squash or Pumpkin Griddle Cakes, excepting this particular: Apples are usually thinner than the squash, consequently will not need so much milk.

Hominy Griddle Cakes—Proceed as directed for Rice Griddle Cakes; serve with maple syrup.

Potato Scones.—6 potatoes, ½ pint Graham flour, ½ teaspoonful salt, ½ teaspoonful baking powder, 1 tablespoonful butter, 1 cupful cream, 1 egg, ½ teaspoonful extract cloves. Boil 6 moderately large potatoes, peeled, until very well done, drain off water, set them by fire with cover off to dry; mash exceedingly smooth, adding butter, egg and cream. Sift together Graham, salt and powder, which add to potato preparation; when quite cold add extract; mix into firm dough, which will require care in handling, as it is very short. Flour board with Graham, turn out dough, roll it to thickness of ½ inch, cut with sharp knife into oblong pieces—say length of soda crackers and 2-3 as wide. Bake on hot griddle, pricking them with fork to prevent blistering. Very light and delicate—to be eaten with butter.

APPETISING NOVELTIES.

Did you ever mix cream cheese with sherry wine and add chopped walnuts and pecans? It is delicious and different.

Sometimes when at loss for a sandwich filling, chop pecan nuts with celery very fine, mix with mayonnaise dressing and spread between thinly sliced white bread.

Make cheese balls some time with Philadelphia cream cheese, mixed with grated green sap-sago cheese and see what an appetizing addition to your salad course you will have.

Did you ever fill celery stalks with a mixture of Roquefort cheese and sherry or brandy. You must beat it until it is soft and smooth. It is simply delicious.

Make caviar sandwiches by spreading small slices of toasted bread with caviar, over that sprinkle a little hard boiled egg, minced very fine, and over all squeeze a very little onion juice. These are better served before a dinner or luncheon than at any other time.

Woman's World

LITTLE PROBLEMS OF THE HOME.

Should Church Come Between Husband and Wife?

In the columns of a metropolitan daily were recently published at length certain divorce proceedings in which the husband complained bitterly that his wife spent all her time at church or in church work and that the home was neglected.

Of course, few right-minded women let religious zeal so run away with them as to neglect obvious duties. But many a right-minded woman has pondered the question just how much of her time and interest it is right for her to give to church when her husband does not enter into these interests. Some men, too, have the problem on their hands, for occasionally it happens that the husband is a church worker and the wife is not.

To go to church Sunday morning and evening and to the weekly prayer meetings and leave the husband home alone seems hardly right to many a conscientious woman. Yet she does not want to give up her church entirely. What shall she do?

In many things marriage, as is well known, is a compromise. In this matter, if both approach the question in the right spirit, some satisfactory arrangement can surely be made. The spirit in which the subject is discussed is, however, important. If either, or both, are obstinate, positive; if the wife insists the husband go with her, or the husband insists the wife stay at home, it is a question that will likely breed trouble. Whichever party yields will feel aggrieved. And a grievance is not a comfortable inmate of the home.

Both should yield something. The husband should go with the wife to church at times, or be cheerfully willing to be left behind; the wife should stay at home with her husband either morning or evening. If she finds that even with this course danger signals are flying, she had better give up church attendance altogether than run the risk of wrecking the happiness of the home. She doesn't give up her religion by doing this, for religion is a matter of the heart and of daily living. She simply relinquishes those expressions of it which are in a way a pleasure. And her duty to her home surely comes before these.

If she finds that her husband takes her attendance at church or committee meetings as an excuse for his seeking associates or pleasures that have a bad influence, she will be a wise woman to stay at home and keep him with her. It is very likely, too, that she can in the course of time, if she is diplomatic, interest her husband in her church affairs. An occasional reference to some point in the sermon that would have interested him, to some movement the men of the church have on foot in which he could undoubtedly be of great help, will sink in and have its effect. He will begin to think that possibly he will find more in church affairs than he had imagined.

The matter of church attendance surely should not come between husband and wife. But one should not lose interest in religion or grow cold in belief simply because one cannot attend service or take an active part in religious work. The Book of Books is always at hand to keep the truth warm and living in the heart, and by meditation and reading one can walk the straight and narrow way, even though it may be deemed the part of wisdom not to absent oneself from home and husband for those public services and activities that give such enjoyment.

Pineapple Recipes

Preserved Pineapple Uncooked.

If one has cold storage, the fresh pineapple may be grated and preserved uncooked for culinary or medicinal use. Allow a pound of sugar to each pound of grated fruit, and let it stand in the ice-box for twelve hours. Then pack into sterilized jars screw tight, and as an addition precaution, cover the top with sterilized cotton batting and tie down firmly. Keep in a cold dark place.

Candied Pineapple.

Drain the contents of a can of sliced pineapple—preferably the Hawaiian, which has no tough fiber—and cut into pieces of even size about half an inch thick at the outer edge. Place on a plate so they do not touch, and dry in the sun or the gentle heat of an open oven. When the pieces are dry (for this is essential to successful candying) put one pound of granulated sugar in a saucepan, add a cupful of water, and stir over the fire until the sugar is dissolved. Remove the spoon and do not stir again or shake the saucepan, or else the sirup will grain. Have at hand a dish of cold water and a small, clean sponge.

As the sirup boils wring the sponge out and wipe the crystals and steam from the sides of the saucepan so they will not fall back into the sirup.

As soon as the surface bubbles begin to look tough, add two tablespoonfuls of vinegar and lift from the fire. Set in a basin of hot water, then with a fine skewer impale the pineapple slices and dip in the boiling sirup. Place on oiled paper to harden.

Like all other glaces, pineapple glace sould be made only on a dry day, as moisture makes the surface sticky.

Pineapple Sorbet.

Peel and cut a sugarloaf pineapple in small pieces, add two cups of sugar and let it stand over night in a cool place; in the morning strain off the juice and press the pulp through a colander. Add to this two cups of water and the grated yellow rind of an orange. Take from the fire, add the juice of two oranges and one lemon, cool and freeze. If you wish to make this a granite, pack in equal quantities of ice and salt, and set away for three hours, scraping the frozen parts occasionally from the sides of the can, and stirring the whole long enough to mix the ice with the mass, but not enough to beat it into an even cream. Serve in dainty cups of crystal or china.

Pineapple Marmalade.

Use perfectly ripe sweet pines. Slice and pare, then cut into small pieces. Allow three-fourths pound sugar to each pound fruit, mix in granite or porcelain bowl and let it stand over night, preferably on ice. In the morning take from ice and cook gently for half an hour. At the end of this time press through a fruit crusher or coarse sieve with a potato masher. Replace on stove and cook half an hour longer until clear and golden in color, and until it curls gently when the finger is thrust into it. Place in little pots.

Pineapple Sauce to Serve with Ice Cream.

Put a cupful of pineapple juice in a cupful of granulated sugar and cook ten minutes. Add the well beaten yolks of two eggs and whip over boiling water with an egg beater until foamy. Take from the fire and whip again, with the stiffly beaten whites of the eggs.

Pineapple Sponge.

For this you will require three cupfuls of the crushed or shredded pineapple, one small cupful of sugar, a half package gelatin soaked an hour in a half cupful cold water, and the whites of four eggs. Put the pineapple and sugar in a saucepan with a cupful of water and simmer ten or fifteen minutes if the fresh pine is used. All that the canned requires is simply heating. Add the soaked gelatin, take at once from the fire and strain into a dish set in a pan of chipped ice. Where the canned crushed pineapple is used it does not require straining. When partially cooled add the well whipped whites of the eggs and beat until the entire mixture is spongy and thickened. Pour into a mold and set away to harden. Serve with whipped and sweetened cream or a soft custard made from the yolks of the four eggs, a quart of milk and four tablespoonfuls of sugar.

Pineapple Charlotte.

Make as directed above for the pineapple sponge, but instead of pouring into one large mold, pour into little individual cups made from hollowed out sponge cake or lady fingers. If preferred you can use the regular charlotte russe paper cups or split the lady fingers or slice the sponge cake to fit little cups or saucers, putting a spoonful of the sponge in the center of each and pressing the cakes against it.

Simple Luncheon

Now that Lent is past and the spirit of hospitality may once more find natural expression, the woman who entertains is thinking of inviting her friends for a luncheon or tea. This does not mean that she must spend a great deal of money upon the meal. A menu of simple food served daintily is in much better taste and is sure to be more appreciated than one of extravagance and queerly concocted dishes, whose ingredients are matters of doubt because of the mixture of flavors and seasonings. The following luncheon may be prepared by the home cook or by the maid of all work:

Clear Consomme.
Masked French Lamb Chops. Pea Patties.
Fruit Salad.
Coffee.

For clear consomme take a shin of beef and a knuckle of veal and wipe both carefully with a damp cloth. Have the bones well cracked, remove them from the meat and cut the meat into blocks. Put two tablespoonfuls of sugar and a sliced onion into the soup kettle to brown and burn. Add the veal and beef meat, and when seared add the bones and six quarts of water. Cover the kettle, allow to come to a boiling point and skim. Place the kettle on a moderate fire and allow to simmer for three hours. Then add an onion with a dozen cloves, a bay leaf and a dash of celery seed. Salt and pepper to taste. Cover and simmer for an hour longer. Strain and let cool, then remove every bit of fat from the surface. This may be served hot as consomme or cool as a jelly.

Masked French Chops.

Trim French chops neatly. Have ready some nicely seasoned mashed potatoes, beaten light. Brown the chops quickly for five minutes, and while they are warm heap the potatoes on one side of the lean portion of each chop. Dip into beaten egg, sprinkle thickly with bread crumbs and plunge into hot fat. Decorate the bones with paper and place attractively on the chop dish.

Pea Patties.

To make pea patties take a pint of shelled peas, soak them in cold water for half an hour, and place in a pan with one pint of boiling water, a half teaspoonful of salt, and cook uncovered for twenty minutes. Make small bread patties from three slices of bread, cut, hollowed out and placed one on top of the other. Place in the oven to toast. Drain the peas when tender. Rub together a tablespoonful of flour and one of butter, and add to the water in which the peas were cooked. Stir until boiling, then remove from the fire and add the yolks of two eggs, into which have been beaten two tablespoonfuls of cream. Stir over the fire for an instant before adding a half teaspoonful of salt, pepper to taste and the peas. Stand over hot water, but do not boil or the sauce will curdle. Fill the toasted patties and serve at once.

Fruit Salad.

A delicious fruit salad is composed of whole strawberries and iced pineapple on crisp lettuce leaves. The fruit is powdered with confectioner's sugar and a tablespoonful of cream cheese, which has been softened to the consistency of whipped cream, is placed at the side of the fruit.

Coffee completes this simple but delicious luncheon.

FADS AND FANCIES.

Detachable trains are features of this year's bridal gowns.

The short evening skirt has had its day except for young girls.

Aigrettes—but of the manufactured type—are popular as trimming.

There is a tendency to make up simple dresses without a lining.

Fichus and sashes and scarfs are the present hallmarks of the lingerie frock.

Fine serges are seen everywhere, both in fine twill and in herringbone effects.

White hosiery and shoes can only be worn with the all-white or floral and white fabrics.

With a Louis XV bag, when in dressy attire, a well dressed woman's toilet is complete, the bag being of silk tapestry with a highly polished gold-plated frame.