## Some Choice Deserts



Apricot Souffels.

One cupful apricot puree, one teaspoonful lemon juice, two table spoonfuls apricot sirup, whites of three eggs, one tablespoonful gelatin, half a cupful whipped cream, two tablespoonfuls sugar. Prepare puree by rubbing canned apricots through a sieve. Use a little sirup with the apricots, and do not make the paree too thick. Dissolve the gelatin in two tablespoonfuls of sirup an dstrain into the puree. Add lemon juice, sugar, beaten whites of the eggs and cream. Divide into dainty dishes, and, when set, place half an apricot on top.



Pineapple Sponge.

One cupful of pineapple juice, one cupful water, one tablespoonful lemon juice, two tablespoonfuls gelatin, four tablespoonfuls sugar, whites of four eggs. Dissolve gelatin in water, add sugar, lemon and pineapple. Beat whites of eggs stiffly, then gradually beat in the gelatin. When setting pour into a wet mold. Decorate with pineapple.



Cocoa Dessert.

Mix half a cupful of cocoa with four tablespoonfuls of sugar, add yolks of two eggs, one cupful cream and a quarter of an inch of cinnamon stick; cook in a double boiler until it begins to thicken. Add two tablespoonfuls of gelatin dissolved in a quarter of a cupful of boiling water, a pinch of salt, a teaspoonful and a half of vanilla and whites of eggs stiffly beaten. When cool add two cupfuls and a half whipped cream; strain into a wet ring mold. Serve with whipped cream in center. Decorate with chopped nuts and cherries.



Cottage Pudding

Put one tablespoonful of gelatin into a saucepan with one cupful of milk. Mix one tablespoonful of cornstarch with two tablespoon fuls of sugar and half a cupful of milk, then add to the gelatin and cook for five minutes, stirring all the time. Remove from the fire, add the well-beaten yolks of two eggs, a pinch of salt and half a teaspoon ful of almond; mix and pour into a wet mold. Turn out and decorate with whipped cream and preserved cherries.





One cupful of tapioca, one quart of grape juice, half a cupful f sugar, two eggs and one teaspoonful of vanilla. Soak the tapioca h cold water, to cover, overnight. In the morning put the grape juice and tapioca in a double boiler and cook until the tapioca is clear. Beat the yolks of the eggs and the sugar together until light; then beat the whites to a stiff froth, stir into the yolks and sugar, add to he tapioca, and stir and boil for one minute. Remove from the fire, dd the vanilla and pour into a wet mold. Serve with whipped cream.



Pears A La Polonaise.

Butter a ring mold. Boil three cupfuls of milk. Sprinkle in three tablespoonfuls of farina, boil slowly until thick, let cool, add two well-beaten eggs, two tablespoonfuls of sugar and one tablespoonful of vanilla. Pour into a wet ring mold, twist buttered paper over the top, steam gently for one hour. Turn out and brush over with two tablespoonfuls of melted apricot preserves. Put stewed pears around the border, fill with sweetened whipped cream and decorate with blanched almonds.

## CHILDREN'S DANCING.

Much is said in these days against the evils of the dances in vogue, so much, indeed, that people are beginning to wonder whether those good folks of a past generation were not justified in their denunciations of this form of amusement.

On the other hand, even very old ladies and gentlemen tell stories which show that youth could not be prevented, even by the strictest of guardians, from enjoying the stolen delights of the dance. Too often, deceit and concealment made of what might have been an innocent pastime, a real sin.

Times have changed and public opinion has, of late years, looked upon dancing as one of the rights of yuoth. It is only within the last few years that society has permitted, under the name of the dance, behavior that no one pretends to defend.

Lovers of youth and of goodness have felt that instead of condemning dancing, they should encourage children and young people to dance naturally and innocently. The old morri sdances have been revived and the folk dances of the peasantry of foreign countries been interoduced into the United States. School authorities and settlement workers have combined to teach the children of the crowded quarters of great cities to dance to good music.

In some large cities the civic authorities have obtained control of the dance halls and utilized the parks and park buildings for the amusement of youths and maidens. Heer under the sympathetic supervision dancing is countenanced during the early hours of the evening. No intoxicants are permitted nor any extravagance allowed.

It is believed that in these ways there will be developed in the young a sense of decorum that will prevent many of the evils that threaten modern society, while youth will be afforded the enjoyment to which it is entitled. There is enough in this view to entitle such experiments to a fair trial.

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