

HOLIDAY DISHES—FLORENCE ROSE FASHIONS—EXCHANGE—CYNTHIA'S ADVICE—ADVENTURES

MRS. WILSON GIVES VALENTINE DAY MENU

The Red Color of Hearts Predominates in Dishes Suggested for This Holiday Party

Priscilla Alden Pudding Is Made for the Occasion, But Would Be Delicious at Any Time

By MRS. M. A. WILSON

ON THE eve of this saint's day, the young people of the British Isles follow a very ancient custom of celebrating the Valentine festival. Among these customs is the one of drawing for valentines. The guests write their own valentines and then sign their names or assumed ones; the paper is then folded. The girls place theirs in one bowl and the boys theirs in another bowl. Bowls are then exchanged and the pairing off or the arranging of partners for the evening is then finished.

The rest of the evening is spent in dancing and singing, which is followed at midnight by a supper.

Then the ladies and ladies wend their homeward way, very tired, but anxious for another holiday.

My Valentine, be my Valentine. Who knows, ere the year be sped that I'll be wed.

My Valentine.

There are very many pretty traditions about this day which is dedicated to that little god of love, Dan Cupid. The colors are a beautiful bluish pink—the dawning of love—and a true forget-me-not blue—which symbolizes constancy. Entertain with a Valentine party. This is also a very auspicious occasion to announce an engagement.

The Valentine Party

Have the decorations of hearts cut from cardboard and covered with tissue paper. Thread them on narrow red ribbon and use them as festoons for the room. Use smaller-sized hearts with a small opening left at the top, in which to insert the place cards. Use heart shapes, laced together with red ribbon, for candle shades.

The Valentine Luncheon

Place a large heart shape in the center of the table and make it very frilly with tissue paper, and arrange a little gift drape to pierce it near the center.

Menu

Radish Roses. Purse Amour. Salted Nuts. Parsian Celery. Cutlet a la Desiree. Golden Sauce. Potato au Supreme. Salad a la Coeur.

Priscilla Alden Pudding. Coffee.

Purse Amour

Use clear tomato soup with grated beet. Season well.

Cutlet a la Desiree

Rub three well-drained canned pimientos through a sieve and then grate sufficient cheese to measure one-half cup. Now place in a saucepan.

One cup of milk.

Seven tablespoons of flour.

Stir to dissolve the flour and then bring to a boil and cook for three minutes. Then add

Pimientos.

Cheese.

One teaspoon of salt.

One-half teaspoon of paprika.

One-quarter teaspoon of mustard.

Stir well to blend and then cook until the cheese melts. Pour on a well-grated platter and let cool. Set in the ice box for two hours to mold. Form into cutlets and coat lightly with flour. Place on a wire spoon and coat thoroughly with beaten egg. Roll in fine breadcrumbs and fry until golden brown in hot fat. Insert a piece of celery, then cover the cutlet with a paper chop frill.

Golden Sauce

Place in a saucepan

One-half cup of water.

Two tablespoons of ketchup.

One cup of milk.

Stir to dissolve the flour and then bring to a boil and cook for three minutes. Then add

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