

MINT CREAM DATES.—Put together two cupfuls of sugar, one cupful of water, one tablespoonful of butter, and one teaspoonful of mint extract, and cook to the soft ball stage. Pour on greased marble, and when a little cool, work to a cream with a wooden paddle. Cut in small pieces and fill into dates. These mint-filled dates are a most satisfying accompaniment to after-dinner coffee; and also, of course, add a decided touch of variety.