

Pineapple Velvet.

DEAR FORUM: Here is a dainty summer dessert.

2 tablespoons gelatin.

3 cups milk.

Yolks of 6 eggs.

1 cup sugar.

3 cups canned crushed pineapple.

$\frac{1}{4}$ teaspoon salt.

Heat two cups milk in double boiler, add the egg yolks beaten with one cup sugar, one-half cup of cold milk and salt. Soak gelatin in one-half cup cold milk, add to cooked mixture with crushed pineapple. Pour into bowl set in ice water, and beat until it begins to set. Mold and chill. Serve with whipped cream and cover with powdered macaroons.