

The Choice.

By H. G. Fernald.

All the folks in our house had to tell one day
In which one of all the rooms they like
best to stay.
Mother chose the living room, where we
mostly sit;
Sister likes the parlor nights, with the big
lamp lit;

Grammy said her ownty room's better'n
all the rest;
Jack (he's always studying) likes the lib'ry
best;
I just love the attic where there's room
to swing,
Or roller-skate, or spin a top, or play 'most
anything;
But when I asked my father, he laughed
and said that he
Guessed he'd choose what ever place
Mother chanced to be!



Trekking Homewards.—Scenes on Berens River, Lake Winnipeg. Going up, sixty odd portages are made; returning, half the rapids are run.

Household Suggestions.

The Fudge Party. By K. E. M.

One of the jolliest entertainments the young people of our village had last winter was a fudge party, which is really but the modern rendition of the once popular taffy pull of former times, the twentieth century sweet being substituted for the toothsome taffy, with the result that some of the stickiness is eliminated but none of the fun.

The invitations, written on chocolate-tinted paper, which in color was suggestive of the motive of the entertainment, were sent out a few days in advance, and read as follows:

"Miss Mary Coyner requests the pleasure of your company on Tuesday evening at seven o'clock. Fudge."

Promptly at the appointed hour the young people arrived, each of the girls carrying a mysterious looking bundle which she deposited on a table in the hall. When the usual greetings had been exchanged, slips of paper, each containing the recipe for some particular variety of fudge, were distributed among all the girls, save three, who were told that they were reserved for other work than candy-making. The next general distribution was of boys, who were assigned as helpers (?) to the girls. As the hostess was in a position to recognize kindred spirits, this pairing off gave universal satisfaction.

At this juncture the mysterious looking bundles were brought in by the maid, claimed by the owners, then opened. Each contained two gingham aprons of generous dimensions. As no girl wants to wear two aprons at the same time, a generous division was made with the help of the maid, who donned the garments awkwardly enough and amidst much merriment.

Mary then ordered all to fall into line and led the way to the kitchen, which gave evidence of having been made ready for their visit, for in addition to the range and the "blue flame" oil stove, several chafing-dishes had been provided, and on a table in the pantry was a row of buttered cooling-pans.

Each couple was assigned to a position, the hostess taking possession of the cabinet table and constituting herself distributor of stores and necessary cooking utensils.

"I think it better," said Mary, when she could make herself heard above the chatter

"that I should give you a few general directions for fudge making before you set to work, for some of you I know are about to make your first attempt." This last sentence was directed at the helpers, but they looked very wise, and in looks if not in words disclaimed their ignorance.

Then Mary went on to say that the foundation for all kinds of fudge is prepared in the same manner. Variety is obtained by the addition of nuts, fruit, flavoring and the like in proportions to suit the taste. To make plain fudge, which is the basis of all other sorts, two cups granulated sugar, one-half cup sweet milk, a piece of butter the size of an English walnut and two teaspoons flavoring, preferably vanilla, are required. The milk, sugar and butter, so Mary said, should be put over the fire in a clean granite or other lined saucepan and cooked briskly until the mixture "balls" between the fingers when a little of it is dropped into ice-cold water. "It is better," continued Mary, "to stir slowly all the time the syrup is cooling. When it comes off the fire, let it stand a moment, then add the flavoring and beat steadily with a spoon until firm grained, though still soft enough to pour into the cooking pan. Before it hardens, mark off into lengths."

Mary further explained that some fudge-makers preferred working the mixture with the hands to beating it with a spoon. In such case, as soon as the flavoring is added, the mixture must be poured out on a marble slab and the kneading begun at once. This method results in a more creamy product than is obtained by the one commonly employed, but Mary very sensibly advised those who were not adepts to stick to the spoon.

Following this harangue, the ingredients called for in the various recipes were distributed, also spoons, saucepans and other necessary utensils. Then the work and fun began, and that it was genuine fun goes without saying.

Meanwhile, the girls and their partners who had been detailed for other work were taken into the dining room by Mary's sister and stationed at a table which contained, besides a well-stocked work basket, a goodly supply of cardboard, tissue and crepe paper, baby ribbon, several bottles

of mucilage and a box of water colors. They were then informed that they were to turn the cleverness they were known to possess to useful account, and manufacture boxes in which to pack the output of the "candy factory" newly established in the kitchen.

When the fudge making had progressed as far as the cooling pan stage and all was poured, each pan was labeled with the names of the makers, aprons laid aside, and the workers adjourned to the parlor, where various games were indulged in for an hour or so, when dainty refreshments were served.

Meantime, an impartial committee, specially invited for the purpose passed judgment upon the candy, then packed it in assorted lots in the boxes, taking the precaution to first line the latter with oiled paper.

To the couple whose candy, in the judgment of the committee, was the most savory and the most inviting in appearance, a prize was awarded. The maker of the prettiest box also received a prize.

The boxes of candy were distributed at the door by the maid as the guests said their good-byes.

Cream or White Sauce.—One tablespoon of butter, one tablespoon of flour, one cup hot milk or cream, one-third teaspoon of salt. Melt the butter; when it bubbles put in the flour and rub till smooth; then put in the hot milk, a little at a time, and stir and cook without boiling till the sauce is perfectly smooth and free from lumps. For what is called thick white sauce use two tablespoons of flour and two of butter and a cup of milk.

Creamed Oysters.—One pint oysters, one large cup cream sauce. Make a cup of cream sauce and keep it hot. Drain off the oyster liquor and wash each one. Then put them on the fire in the juice and let them just simmer till they grow plump and the edges curl; then drain them and drop them into the sauce, with a little more salt and a very little pepper. You can serve them on nice squares of buttered toast, or put them into a large dish with bread crumbs over the top and bits of butter and brown in the oven. Or you can serve them just as they are in small dishes.

Creamed Lobster.—One lobster, or the meat from one can, one large cup cream sauce, one pinch red pepper, one-half

teaspoon salt, one squeeze of lemon. Take the lobster out of the shell and clean it; Bridget will prepare it for you and show you how for the next time; or, if you are using the canned lobster, pour away all the juice and pick out the bits of shell and black string from the meat; cut it in pieces as large as the end of your finger and heat it in the sauce till it steams. Put in the seasoning and serve at once. Do not put this in a large dish and do not put crumbs on it, but use in small dishes, and stand a little claw up in each one.

Creamed Chicken or Turkey.—Two cups of cold chicken, one large cup cream sauce, one-half teaspoon chopped parsley, a little salt and pepper. Pick the chicken off the bones and cut it in even bits before you measure it. Heat it in the sauce till very hot, but do not let it cook. Put in the seasoning and serve in a large dish or in small ones as you wish, and either with bread crumbs or without. Cold turkey may be prepared in the same way.

Scalloped Eggs.—Six hard cooked eggs, one cup cream sauce. Cook the eggs twenty minutes, and while they are cooking make the cream sauce and butter a large baking dish or six small dishes. Peel the eggs and cut them in bits as large as the end of your finger. Put a layer of bread crumbs on the bottom of your dish, then a layer of egg, with a sprinkling of salt, pepper and six tiny bits of butter and cover all with a thick layer of the sauce. Then more crumbs, eggs and seasoning, till the dish is full, with the crumbs on top. Put bits of butter over all and brown in the oven.

Creamed Eggs.—Six hard cooked eggs, one cup thick, sweet cream, paprika. Heat the cup of cream, and cut the eggs up as before. Mix together gently and add salt and a teaspoon of paprika, which is sweet red pepper. Serve on thin triangles of buttered toast, with parsley around. It makes the dish prettier if you cook an extra egg and put it through the potato ricer and cover the dish with this. Or you can keep out the yolk of one of the six eggs for this finishing touch. Do not put crumbs on these eggs or put them in the oven, but put them in small dishes if you like.