

Candies For Christmas

What would the Christmas menu be without a goodly supply of candies such as "mother used to make"? At least in homes where there are children these must not be lacking, and around the candymaking bee hovers much delight for the young folk in the Yuletide preparations.

Included among the following recipes is the method of preparing fondant, which is the foundation of many of our chocolates and cream candies.

Fondant—Two cups granulated sugar, two-thirds cup boiling water, one-eighth teaspoonful cream tartar. Put the ingredients into a saucepan, and stir over a low heat until sugar is dissolved. Remove the spoon; heat gradually to the boiling point, and boil slowly without stirring, until a soft ball can be formed when tried in cold water. Remove from the fire; let stand until it stops bubbling; then pour slowly on an oiled or wet plate. Let it stand undisturbed until almost cold; then work with a wooden spoon until white and creamy. Work in the hands until perfectly smooth. Put into a glass jar, seal to exclude the air. If during the boiling crystals form on the sides of the saucepan, wipe off with a damp cloth.

Chocolate Caramels—Three cups brown sugar, two and one-half ounces chocolate, one-half cup milk, one-quarter cup butter, one-quarter cup molasses, one teaspoon vanilla. Mix the ingredients, and stir over a low heat until the chocolate is melted, boil slowly until a firm ball may be formed when tried in cold water. Remove from the fire. Add the vanilla, and pour into a well-buttered pan. Mark in squares.

Walnut Creams—Work the fondant (prepared as above) until soft and creamy; flavor and color as desired. Take a piece about the size of a marble; roll it in the hand, and place one-half walnut on each side.

Cream Dates—Wipe dates, and make a cut along their entire length. Remove the stones. Take a small piece of vanilla fondant, form into a little roll and fill each date with it. Press slightly and roll in granulated sugar.

Dipping Chocolates—General Rules—Let the centres dry and harden slightly after being flavored and shaped; melt the chocolate over hot water in a small deep dish; mix the chocolate with a fork and as soon as it has entirely melted, remove from the fire and dip the centres. (Do not take chocolate off the hot water). Dip the chocolates with two forks

and drain off any excess of chocolate before placing on a waxed paper or plate.

Butter Scotch—1 cup granulated sugar, 1 cup corn syrup, 1 teaspoonful vinegar, 1 half cup butter, mix the ingredients and boil slowly until the mixture becomes brittle when dropped in cold water; pour thinly on buttered pans; if desired to mark in squared it should be done at once as the mixture cools almost immediately.

Cream Mints—Melt fondant over hot water, stirring all the time; thin slightly by adding a few drops of hot water; flavor with oil of peppermint and color, if desired.

Drop from the tip of a teaspoon on a smooth unbuttered plate or on wax-paper and when firm remove; it is necessary to work quickly to avoid remelting the fondant.

Double Fudge—2 cups granulated sugar; 2 ounces chocolate; 2-3 cup milk and 1 tablespoonful butter or 2-3 cup cream; 1-2 teaspoonful vanilla; put the sugar, grated chocolate and milk in a saucepan and stir over a slow heat until the sugar is dissolved; bring slowly to the boiling point and boil slowly without stirring to the soft ball stage (232 degrees F.), add the butter, cool; add the vanilla; beat until creamy and spread quickly in buttered pan.

Second part: 2 cups brown sugar, 1-2 cup cream or 1-2 cup milk and 1 tablespoonful butter, 1 teaspoonful vanilla, 1-3 chopped walnuts; put the milk and sugar in a saucepan; bring slowly to the boiling point and boil slowly to 233 degrees F., without stirring; add the butter and nuts; cool; add the vanilla, beat until creamy; pour quickly on top of the fudge in the pan; when cool, cut in squares.

Scotch Waters

1 cup fine oatmeal, 1 cup rolled oats, 2 cups flour, 1/2 cup sugar, 1 tsp. salt, 1-8 tsp. soda, 1/2 cup butter or lard, 1/2 cup hot water. Mix first 6 ingredients. Melt shortening in water and add to first mixture. Toss on a floured board, pat and roll as thinly as possible. Shape with a cutter, or with a sharp knife cut in strips. Bake on a buttered sheet in a slow oven. These are well adapted for children's luncheons, and are much enjoyed by the convalescent, taken with a glass of milk.

Nature appears to do her fall book-keeping by the the loose-leaf system.

Modesty is a virtue that many people would blush to own.

Home For Xmas

Home for Christmas! There's a joy
For the weary grown up boy,
Or the little girl who now
Feels the years upon her brow.

Home for Christmas! Back once more
To the mother at the door
And the old hearth with the blaze
And those happy yesterdays.

Home for Christmas! Back to the mill
For the toiler up the hill,
For the truder in the road
Heart-sick with his heavy load.

Home for Christmas! Back to be
Once again at mother's knee
And to feel her fond caress
In the spell of happiness

Home for Christmas! Girl and lad,
Going to the kindly Dad,
Who has waited through the year
For his loved ones to appear.

Home for Christmas! Back again
To the simple joys and plain,
To the refuge sweet with rest,
Where is love made manifest.

Home for Christmas! Oh, that I
Could recall the years gone by,
And could know once more the bliss
Of the glorious welcome kiss.

Home for Christmas! Girl and man
Claim that gladness while you can
Swift must come those years of pain
When you'll long for home in vain.

A Wolfville Man's Dream

(Continued from Page 14.)

"Don't take that!" his wife remonstrated. "That's the last catalogue from the department store I sent for. I haven't had a chance to look at it yet!"

"Very nice kindling-paper!" he said. "Very nice kindling-paper!" And, dropping it into the stove, he poured a half-gallon of kerosene over it. "We'll have a fire here in no time!"

The next Sunday, to the delight of all present, a couple that had not been at church for a year, dropped in.

As the offering plate was passed to them, he stopped the usher and whispered in his ear. "Say! you're not going to close this church up, are you? Well, I wouldn't! What's a place without churches? I've always said so. Here's a check for fifty dollars and if you want any more, come around! We'll boost the old town, eh?—stores and churches and all! A Merry Christmas!"

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