

# Christmas Confections

In the city of New York there are many of tea rooms and candy shops by a quite remarkable business man, Mary-Elizabeth Evans. Several years ago, owing to business reverses in the family, Mary Elizabeth was forced to use her earning powers to help out in support of the family. She made excellent candy and started in selling home-made products. Her candies were so delicious and so attractively made that her business increased at a phenomenal rate until now this same Mary Elizabeth has a chain of candy and tea rooms in New York that are not only very profitable and well kept, but are a great success as well. Mary Elizabeth's courage. A short time ago she made me mind that the confections she manufactured must contain little or no cane sugar, and that in her tea rooms would serve as far as possible the least needed by our Allies. The things may be had on call, but are not likely to tempt the appetite. And I am sure it is not only wise, but expedient to follow her example. We are so busy asleep in this peaceful Canada, going to take some sort of earth-shaking to make us realize that our Allies are food! food! food!!! And need it badly. Sugar is one of the things they need. Sugar who come from England the day, in speaking of the lack of sugar, it was particularly hard on the children there were so many things that really could not be made palatable without it, in many cases the only thing to be in the way of sugar was barley sugar. So this year let us make our Christmas sweets of fruits and nuts as far as possible. They are delicious and healthy. Brown sugar and molasses or in combination make good ones. In some places it is hard to get granulated sugar even in small quantities, and it may be this is a good time we will learn how to use other things. Necessity is truly the mother of invention.

## Pop Corn Balls

This recipe was crowded out last week in the illustration in that issue shows these may be used for decorating Christmas table.

**Pop Corn Balls**  
2 cups brown sugar  
1/2 cup water.  
Butter in saucepan, and when melted add sugar and water. Bring to the boiling point and boil until the syrup forms a firm ball when tried in water. Remove corn and stir until every kernel coated, then form into balls, do not use much pressure.

## Pop Corn Candy

In making pop corn candy, either maple syrup, molasses, white cane sugar or corn syrup may be used instead of sugar. To one cup of syrup allow one teaspoon of vinegar. Boil together until syrup hardens when dropped in cold water. Pour over freshly popped corn and mold into balls or fancy shapes for Christmas tree. Little pop corn men please the children. Mark in the lines and outlines with melted chocolate.

## Maple Pralines

Take one pound of soft maple sugar and add three-fourths cupful milk and one tablespoonful butter. Bring to the boiling point, and let boil until a soft ball may be formed when tried in cold water. Remove from fire, add two-thirds cupful of English walnuts cut in small pieces, and beat creamy. Drop from tip of spoon on a buttered board covered with paraffin.

## Fruit Bars

Take a pound of dates, half a pound of figs, a quarter of a pound of sliced almonds, half a pound of pecan or walnut meats, two tablespoonful of orange juice. Put all the ingredients through the meat grinder. Add the orange juice, and mix thoroughly. Dust the baking board with powdered sugar, and roll a sheet an eighth of an inch thick. Cut a sharp knife into hot water, and cut squares. These bars are to be re-rolled in the place of candy for filling.

## To Salt Peanuts and Almonds

Use only raw nuts. To blanch either kind of nuts, cover with boiling water, let stand for a minute or so, drain and remove skins. Dry for several hours on paper toweling. Put in a saucepan with olive oil or butter, put in the oven and brown, stirring often so that the nuts may be uniformly browned. Spread on brown paper and sprinkle lightly with salt. To Salt Pecans, Walnuts and Filberts Blanch as perfectly as possible. Slightly beat an egg white, dip in the fingers and rub each nut lightly. Dredge lightly with table salt, dry in a slow oven, browning slightly.

## Stuffed Raisins

Select a large bunch of cluster raisins, wipe gently, make an incision in each one and remove seeds. In each opening insert a salted nut; almonds are best. Use as garnish on top of a box of candy.

## Stuffed Dates

Dates may be stuffed with peanut butter, whole nuts, preserved ginger, marshmallows, or candied cherries. Wash the dates, remove the stones and fill the incision with your choice of fillings, roll in granulated sugar. Figs may be sliced, sprinkled with chopped walnuts, rolled up tight and sprinkled with powdered or granulated sugar.

Figs form the basis for another confection when sliced and topped with marshmallows and raisins. Other fig slices might have maple sugar and nuts on top, while maple sugar bonbons could be nicely finished off with raisins.

Even prunes may be stuffed with dates, figs, candied fruits or nuts chopped fine. Soak large prunes in water over night, steam until the skins are tender, take out the stones and stuff. Mary Elizabeth offers the following suggestion: "A pretty idea for anyone wanting a particularly decorative effect is that of a light yellow basket, with a bow of fluffy gauze ribbon on the handle and in the basket rows of prunes from which the pits have been removed and the openings filled with whipped cream piled high. The finishing touch is given when chopped green pistachio nuts are sprinkled over the cream."

## Merble Foam

3 cupfuls light-brown sugar  
1/2 cupful water  
2-3 squares chocolate  
2 egg-whites  
1/4 teaspoonful vanilla  
1 cupful chopped walnuts or hickory nut meats

Boil until the mixture crackles in cold water, then pour slowly over the egg-whites beaten stiff, stirring continually. Beat until nearly stiff enough to drop from the spoon, then add the vanilla and nutmeats. Pour into a shallow buttered pan and cover with the chocolate, melted.

## Fruit Paste

Put through the meat chopper enough cherry, peach or quince preserves to make a half-pint with the juice. Heat fruit and add two tablespoons of gelatin, previously softened in a very little cold water. Stir well, and continue stirring until it begins to cool and thicken, then pour into oiled dish to make a layer one inch thick. Let dry slowly, sprinkle with sugar and place in box with waxed paper between the layers. A mixture of dried apricots and dates may be used for this paste. Wash apricots and soak overnight in enough water to cover. Pour off water, bring it to a boil, pour over apricots and let stand until cool. Put apricots and dates through meat chopper, and proceed with the proportions as given.

## Molasses Candy

2 cups Domino molasses  
2-3 cup sugar  
3 tablespoon butter  
1 tablespoon vinegar

Put butter in kettle and when melted add molasses and sugar. Stir until sugar is dissolved. During the first part of the cooking, stirring is unnecessary, but when nearly done it should be stirred constantly. Boil until when tried in cold water, mixture will become brittle. Add vinegar just before taking from the fire. Pour into a well buttered pan. When cool enough to handle pull until porous and light colored, allowing candy to come in contact with tips of the fingers and thumbs. Not to be squeezed with the hand. Cut in pieces with scissors or a sharp knife. Put on buttered plates to cool.

*The Country Cook.*

# Our Club's Big Xmas Tree

WHAT PRESENTS ARE ON IT  
FOR BOYS, GIRLS?

\$25.00 Cash for Boy  
or Girl sending  
Best Reply

\$15 Cash for 2nd Prize  
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Some Xmas  
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the Tree for  
Boys and Girls

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Boxing Gloves  
Candy Doll  
Doll Carriage  
Dumb Bells  
Nine Five Brick  
Drumstick Watch  
Branch  
Building Blocks  
South Organ  
Fur  
Doll's House  
Hockey Stick  
Football  
Furniture  
Autograph  
Dime Book  
Silk Handkerchief  
Watch  
Clock of Toys  
Stationery  
Rackling Horse  
Nestle  
Ball Book

So that we may become better acquainted with more of our boys and girls this Christmas, we are giving you this fine Christmas Tree loaded down with beautiful and valuable presents. Ten of the presents are in sealed boxes. Nobody but Uncle Peter has seen what they contain, but on each one has been drawn a puzzle picture that tells what it is. No. 8 represents Boxing Gloves. Now can you guess what Christmas present for a boy or girl is in each of the other nine? Get some one to help you if you like, but write out yourself your answers to all of the ten pictures. On January 31, 1918, Uncle Peter, who edits our page for boys and girls, will judge the answers and award the big cash prizes as above to the boys and girls complying with the conditions of the contest whose answers are all correct, neatest and best written. So get busy and send in an answer to-day, and this Christmas may be the happiest you have ever had.

Our "Success Club" for Boys and Girls has provided these fine prizes and hundreds of Christmas presents as well. You'll hear all about the "Success Club" when you send your answers, and if you wish you can become a member free and receive the lovely Club Emblem Pin.

Thousands of boys and girls in Canada are already in the "Success Club" and proudly wear the Club Pin. If you are bright and quick to send in the answers, you can join the "Success Club" too and win a big cash prize and a dandy Christmas present as well.

Only boys and girls under fifteen years of age may send answers, and each boy and girl desiring his entry to compete for one of the fine prizes will be required to perform a small service for the Club, for which an additional valuable reward will be given. Address your answers to THE "SUCCESS CLUB," c/o Rural Canada, Dept. 6 Toronto, Ont.

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