



Ye CHRISTMAS BOX

A striking Christmas design and the Season's greeting combined with an assortment of the best chocolates made. A beautiful, cheerful-looking box in bright reds and greens.

Sure of a warm welcome because of its Christmas sentiments but even more so because the chocolates are of such good quality and so excellent in flavor and taste.

Ganong's GB Chocolates

The candies that are famous all over Canada—a testimony in itself to their indisputable superiority.

An appropriate greeting for Christmas Day.

Sold in 1 lb., 2 lb., 3 lb. and 5 lb. Boxes.

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Never varying quality in —
PURITY FLOUR
 More Bread and Better Bread

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OUR ADVERTISING POLICY

We will not, knowingly or intentionally, insert advertisements from other than perfectly reliable firms or business men. If subscribers find any of them to be otherwise, we will esteem it a favour if they will so advise us, giving full particulars.

Advertising Manager, Canadian Courier

which she considers more patriotic, because essentially Canadian.

"Emmy-Lou" Candy.

Chocolate Fudge.—1 cup granulated sugar, 2 cups of brown, 2 heaping teaspoonfuls of rich cocoa, or grated chocolate, $1\frac{1}{2}$ cups of milk, butter the size of a walnut, $\frac{1}{2}$ teaspoonful of vanilla extract. Put the sugar and chocolate in an enamel saucepan and mix thoroughly before adding milk. Stir in the milk and put over the heat. Continue stirring almost constantly until the syrup forms a gummy ball when dropped in a cup of cold water. Just before this stage is reached add the butter; also nuts if you wish to use them. When boiled sufficiently stand in a cool place and do not stir the syrup until it is nearly cold. Add the vanilla when you begin to stir. As soon as the syrup turns to a cream, empty it on a scantily-buttered plate and leave it to become firm. Should it turn hard and crumbly when being emptied from the pan, rapid kneading with the hands will often correct this condition, due to over boiling.

French Fondant.—(This is the basis of all fine creams, chocolates, stuffed dates, etc.) $1\frac{1}{2}$ cups granulated sugar, $\frac{3}{4}$ cup of milk. Put in enamel saucepan and stir constantly until it begins to boil, then just enough to prevent it burning or clogging at the bottom. Do not stir in the grainy particles from the sides of the pot. For date filling remove from the fire when the syrup forms a soft ball if dropped in a cup of water; for creams and chocolates cook to the same consistency as fudge. Cool before beating to a cream. Add flavouring extract to taste, either while stirring the cream or when the fondant is being made up. Put in a covered bowl, it will keep soft and creamy for a week or two. The above quantity will "stuff" a pound and a half of dates.

Stuffed Dates.—Use the best fard dates, which can be easily separated if put in a pan and left to heat for a few minutes in a slow oven. Remove the stones by making a slit lengthwise with a sharp knife. Form the date into a cup-like receptacle, and leave on a platter while you mix chopped nuts through the fondant and add the desired flavouring. Fill the space with this mixture, which should be too soft to handle except with a knife, and return to the platter until firm.

Nut Balls.—Take fondant of firm consistency, flavoured and coloured (with vegetable colourings) according to taste; and mix with nut meats. Shape into balls, roll in finely chopped walnuts, and set away to become firm.

Candy Potatoes.—Mix shredded cocoanut through fondant. Mould into tiny potatoes and roll in a saucerful of ground cinnamon until coated an even brown.

Chocolates.—The simplest way for the amateur is to melt a high-grade eating chocolate in a double boiler and use it to coat the fondant which should be already made up in the desired shape. Dip in the liquid chocolate with a fork and drop on waxed paper to harden. Nuts, cherries, preserved ginger, candied pine apple, etc., are also delicious if coated with chocolate in this way.

Maple Cream.—3 cups of light brown sugar, 1 cup of milk, $\frac{1}{4}$ cup of water, butter the size of a walnut, $\frac{1}{2}$ teaspoonful of vanilla. Put sugar, milk and water on to boil and cook according to directions for making chocolate fudge. It is especially good if a cupful of shelled filberts cut in half, and dates with the stone removed are added just a few minutes before taking from the fire.

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Not on Her List.—He—"Do you remember Horatius at the bridge?"

She—"I don't think I ever met him. You know, we invite so few men to our card parties."—Stray Stories.