

HOW MANY NEW BRUNSWICK HOMES RESEMBLE THIS ONE?



A Suggestion for Those Who Have the True Christmas Spirit

Candies for Christmas

By Cynthia Gray.

Give a Christmas box of home candy.

Such a gift really fits in with the same Christmas idea of the "Spugs" and other folks who would banish expensive giving.

There are always many persons whom we wish to remember at the happy holiday season with some slight token of kindness.

Candy fills the bill, especially when it is home-made and prettily wrapped in holiday paper and tied with the silvery string which suggests Jack Frost and crispy Christmas weather.

The girl who wants to send something she has made herself to big brother, can fix up a dandy surprise for him if she knows how to make good candy.

And the boy who has an accommodating sister, whose accomplishments include the art of candy making, may be perfectly at ease if he carries a dainty box of it to the one whom he has mentally singled out as the "prettiest girl" in the class.

Candy is an all round gift. It's always welcome.

Hickory Nut Candy.

This is a recipe which will be wanted wherever the children have hickory nuts. After chopping up half a cupful of nuts, add a cupful of water and a piece of butter about the size of a walnut. This should cook together until the mixture makes a soft lump when dropped in water. After taking from the fire stir in the nuts and as it grows cloudy-looking pour it into a buttered tin. It's all ready to spread out flat.

Currant Drops.

Moisten a quantity of sugar with currant juice. Put into a pan to heat, stirring all the while. Don't let it boil. Add a little more sugar and let it warm with the rest. Drop on paper with a smooth stick.

Vinegar Candy.

If you have two cups of sugar, half a cup of vinegar and about two tablespoons of butter you can make vinegar candy. Melt the butter and then add the sugar and vinegar. This should be boiled until it becomes brittle in cold water. Remove from the fire, turn on a platter which has been buttered. Let it cool. Pull and cut it as you would molasses candy.

Coffee Squares.

Two cupfuls of light brown sugar, a lump of butter the size of a walnut and a cup half full of strong coffee. Boil until a ball can be formed of the mixture dropped into water. Remove from the fire and fold in the stiffly beaten white of an egg and one-half a cup of nut meats. Beat until creamy, turn on a buttered platter and when nearly cold cut in squares.

Cocoanut Bar.

Three cups of granulated sugar and only enough water to moisten. Boil until it will hair. Pour on a platter and when partly cold stir until creamy. Do not beat this or you will spoil it. Into this fondant knead enough fresh grated cocoanut to make a heavy bar. Put this in a bread pan and let it stand two hours, then cut into slices.

Peanut Molasses Candy.

Mix a cupful, each, of molasses and brown sugar with a tablespoonful of vinegar and twice that amount of butter. Then boil until a little dropped in cold water becomes brittle. Add a cupful of shelled, roasted, skinned peanuts. Remove from fire; add a tablespoon of baking soda. Beat it hard and pour into pans.

Popcorn Candy.

Put one tablespoonful of butter into a kettle with three tablespoonfuls of

water, and one cupful of white sugar. Boil until ready to candy. Then put in three quarts of nicely popped corn. Stir vigorously until the sugar is evenly distributed over the corn. Take the kettle from the fire and stir contents until it cools a little. In this way you may have each kernel separate and all coated with the sugar. To prevent scorching this must have your undivided attention all the time it is being cooked. Almonds, English walnuts or, in fact, any nuts are nice prepared in this way.

Pop Corn Balls.

Take three large ears of pop-corn. Rice corn is best. After popping shake it down in the pan so the unpopped corn will settle at the bottom. Put the popped corn in a greased pan. For the candy take one cup of molasses, one cup of light brown or white sugar, one tablespoonful of vinegar. Boil until it will harden in water. Pour on the corn. Stir with a spoon until thoroughly mixed. Then mold into balls with the hand.

Turkish Delight.

Soak an ounce of gelatine in a tea-cupful of cold water until it is soft. Put it into a saucepan with one pound of lump sugar and the strained juice of one lemon. Boil for five minutes, stirring all the time. Then remove the mixture from the fire and divide it into two parts. Color one part with cochineal. Pour it onto soup plates which have been rinsed in cold water. When it is set it can be pulled off the plates readily. Sugar the hands before doing it. Cut into any shape desired.

Nougat.

Butter a shallow tin and cover the bottom with kernels of nuts or little bits of figs or dates. Then boil a half cupful of cold water and a pound of sugar until a little of it becomes brittle when tried in cold water. Add a tablespoonful of the juice of a lemon to the mixture when it is done. Pour it over the contents of the shallow pan. After it is all cold mark into squares or strips.

Stuffed Dates.

The process of making stuffed dates is very simple. First remove the stones and then put in the filling. The work comes in making the latter. An agate saucepan should be used to cook the filling in. Mix a quarter of a pint of cold water and half a tablespoonful of cream of tartar and stir long enough to dissolve the sugar. Then boil it until a tiny bit dropped into cold water forms a soft ball. Take off the stove and skim it. Pour the syrup, now formed, into a bowl and when it is cool enough so that the fingers leave a soft dent in it when touched stir it all to a smooth, white paste with a wooden spoon. Use the hands when it is too stiff to move with a spoon.

Maple Fudge.

Break about a pound of maple-sugar into little pieces mix it with a cupful of milk and put it on the fire. This mixture should come to a boil before a tablespoonful of butter is added. Cook the whole until a little dropped in cold water, will become brittle. Take it from the fire and begin stirring at once until you notice it beginning to granulate a little. Then pour it into a greased pan which should have been prepared beforehand. Mark into squares of any size wished and let it cool.

Tutti Frutti Bars.

Boil two cupfuls of granulated sugar and one-fourth cupful of milk until

it forms a ball in water and add the stiff whites of two eggs after removing from the fire. Then add a mixture of chopped figs, chopped dates, candied cherries, nut meats, candied pineapple and citron and raisins. Beat until creamy and pour into a greased



twelve hours, then cut into bars and dust with powdered sugar.

Seeded raisins dipped in melted sweet chocolate are very nice. If you wish to do a candy stunt get the big table raisins and seed them carefully without breaking them off the stem. Then dip each one in the chocolate.

Almond Wafer.

Pour a layer of melted sweet chocolate into a flat greased pan and place a layer of blanched almonds on top of this. Cover these with another thin layer of melted chocolate and set away in a cool place. When perfectly dry cut them into thin wafers.

Walnut Candies.

To the white of an egg beaten lightly and to which there has been enough sugar added to make it very stiff put cream, a few drops at a time, until the whole mixture feels like putty. Work it with the hands making it soft and smooth. This may be flavored either with vanilla or lemon juice and the grated rind. After it has been rolled into soft balls and flattened out half a walnut may be set onto each.

Peanut Candy.

This is a simple, wholesome candy which may easily be made at home. Without stirring boil two and a half cupfuls of sugar and a quarter of a pint of water together until a little dropped in cold water will work into a soft putty. Then add about a tablespoonful of butter and boil it till the mixture hardens when it is dropped in cold water. Next stir in a cupful of roasted and skinned peanuts. Turn into a pan which has previously been buttered and cut.

Penotchie.

Three cupfuls of brown sugar, light color preferred, and a cupful of milk are the chief necessities for this popular candy. Boil them together until a little dropped in water makes a soft, firm ball in the fingers. Before taking from the fire add a teaspoonful of vanilla. Next stir in about a cupful of any sort of nuts broken into small pieces. Turn the mixture out on a shallow pan which is well buttered and mark into desired shapes.

Raspberry Balls.

Cook two cupfuls of sugar with one cupful of raspberry juice from canned berries, and after testing remove from the fire and add stiff white of an egg, a half cupful of berries, and a half cupful of walnut meats, black pepper. Beat until creamy and shape into balls. Then roll each ball in toasted cocoanut.

Malaga Grapes in Cream Candy.

Malaga grapes seeded carefully and

rolled in unflavored fondant are very nice, as are also candied pineapples, and candied cherries.

Cream Peppermint Candy.

Use three cupfuls of granulated sugar and three-fourths of a cupful of cold water. Put both over the fire and boil without stirring until it will form a ball when dropped into cold water. Add a fourth of a teaspoonful of cream of tartar and then remove the mixture from the fire. Let it stand about five minutes before adding about eight drops of oil of peppermint. Beat until a smooth cream is formed. Supposing it were to become hard add a little hot water. Mold into balls and lay on waxed paper to harden.

Chocolate Creams.

Add a teaspoonful of sugar to the white of an egg and beat till the egg is light. Then add a teaspoonful of vanilla and enough confectioner's sugar to make a mixture which can be rolled into balls. Beat the whole until it is very smooth. Make into balls about the size of a marble. Spread thin in a pan to set stiff and then cover with a chocolate coating.

Maple Nut Candy.

Mix a quart of maple sugar mixed with a cup of water is slowly cooking on a slow fire butter a shallow tin and cover the bottom with any sort of nut meats. The sugar and water should cook till the usual test is made in water. When the mixture is cooked pour it over the nut meats. Before it hardens mark it into squares.

Strawberry Cubes.

Heat two cupfuls of confectioner's sugar with one cupful of canned strawberry juice. Then boil rapidly until a ball will form when dropped into cold water. Add one-fourth cupful of the berries and one-fourth cupful of chopped dates. Whip until creamy and turn out into a square greased pan. When cold cut into cubes and press an English walnut meat onto each cube.

Peach Maples.

Boil one cupful of maple sugar and one cupful of granulated sugar with one cupful of cream until it will form a ball in water. Remove from the fire and stir white of an egg and a half cupful of soft canned peaches. Beat until the mixture is entirely blended and firm and shape into squares between greased fingers.

Lemon Butter.

Boil half a pound of brown sugar with a tablespoonful of vinegar and a quarter of a pint of water for ten minutes. Then add a heaping tablespoonful of butter. Boil again until the candy becomes brittle when dropped into cold water. Take it from the fire. Add juice of a lemon and pour into a shallow, well-greased pan.

Orange Rings.

Boil two cupfuls of granulated sugar and one-fourth cupful of water until it will form a ball in water. Remove and add the stiff whites of an egg and a half cupful of orange pulp. Beat until creamy and turn on a greased board. Grease the rolling pin and roll the mixture out thin. Cut in rings with a small baking powder can and dip each ring in grated almond meats.

Peanut Brittle.

To a cupful, each, of molasses and brown sugar add a tablespoonful of vinegar and twice that amount of butter. Boil them. When the cold water test has been made successfully add a cupful of blanched peanuts. Do not let the mixture stay another minute on the fire after this has been done. Add a teaspoonful of baking soda and beat hard. It should be left to cool in a well-buttered pan.



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