

Grand Trunk Railway

MAIN LINE EAST
2:01 a.m.—For Hamilton, St. Catharines, Niagara Falls and New York.

MAIN LINE WEST
3:40 a.m.—For Detroit, Port Huron and Chicago.

BUFFALO AND GODERIC LINE
Leave Brantford 10:05 a.m.—For Buffalo and intermediate stations.

G. T. R. ARRIVALS
From West—Arrive Brantford 2:01 a.m., 5:30 a.m., 9:30 a.m., 10:30 a.m., 1:23 p.m., 5:30 p.m., 9:00 p.m.

BRANTFORD AND HAMILTON ELECTRIC RAILWAY
Leave Brantford 6:35 a.m.—For Galt and Hamilton.

T. H. & B. RAILWAY
EFFECTIVE NOVEMBER 18, 1917.
Eastbound
7:38 a.m. Sun.—For Hamilton and in intermediate stations.

L. E. and N. Railway
Effective November 11th, 1917.
Leave Kitchener 10:05 a.m. 12:05 p.m. 2:05 p.m. 4:05 p.m. 6:05 p.m. 8:10 p.m.

SOME WARTIME CANDIES MADE WITHOUT WHITE SUGAR

(Virginia C. Lee, in N. Y. Tribune).

In preparing these dainties it is best to use a candy thermometer. With this intelligent little instrument at hand the mystic terms "soft ball," "hard ball" and "crack" bring no dismay to the inexperienced candy maker.

As a guide in using the candy thermometer the following table may be useful:
Thread stage . . . 230 to 235 degrees
Soft ball stage . . . 238 to 240 degrees

When testing without the thermometer one must be governed a great deal by sight and touch. The thread stage is found by letting a little syrup drop from the spoon, if it forms a thread it is known as the thread stage.

The "soft ball" stage is reached when the syrup upon being dropped in cold water forms a soft ball between the fingers; the "hard ball" is determined when it makes a firm ball under the same conditions. The "crack stage" is reached when it cracks or becomes brittle, and the "hard crack" when the moisture has evaporated and the syrup is almost ready to burn.

Many of the dried fruits, such as dates and prunes, are excellent if the pits are removed and nut meats inserted in their place; or chopped nuts or cocoanut can be mixed with crushed maple sugar and a little cream and when the consistency of fondant, used for the filling. Roll the fruit in finely crushed maple sugar, moistened with a white of egg, and lay on paraffin paper to dry.

Popcorn, so dear to children's hearts, can be added with excellent results to many of the candy mixtures given. It is well to remember that margarine or the nut butters can be used in any of the recipes calling for the more costly butter.

In the following tested recipes will be found a number of dainties for preparing these wartime candies.

White Nougat Candy.—Gelt one pound of strained honey very nearly to the crack stage, about 240 degrees F.; then add the stiffly whipped whites of two eggs and stir over a very slow fire until it reaches the crack stage, or 230 degrees F. Have in readiness one pound of blanched almonds, cut into strips and lightly browned in the oven; add these to the candy after removing it from the fire, and pour into a shallow tin that has been lined with tin paper. Have the nougat about three-quarters of an inch thick and cut into strips or bars.

Maple and Butter Nut Creams.—This is a Southern recipe and it is very good. Take two cups of shaved maple sugar and one cup of cream. Boil to the soft ball stage, or 240 degrees F. Remove from the fire, add one cup of chopped butternut meats and turn until it turns creamy. Pour into pans and cut into squares. Place a half of a nut meat on top of each square. Walnuts may be used instead of the butternuts.

Barley Fudge.—This is an especial favorite with children. Take one cup of barley and brown it in the oven; be careful not to burn it, but have it well browned. Run this through the coffee mill. Take two cups of brown sugar, half a cup of golden syrup, half a cup of milk, and one tablespoonful of margarine. Boil to the soft ball stage, 240 degrees F., add one table spoonful of vanilla and the ground barley. Stir until creamy and pour out into a buttered pan. When cold cut into squares.

Sultana Chocolate Caramels.—Place in a porcelain-lined kettle one cup of golden "corn syrup" and one cup of milk. Boil to about 225 degrees, or just before it reaches the soft ball stage; then add one-quarter of a pound of grated unsweetened chocolate. Continue to boil until it reaches the hard ball stage, or 250 degrees. Remove from the fire, flavor with one teaspoonful of van-

illa and stir in quickly one cupful of Sultana raisins. Mix well and pour into greased pans, three-quarters of an inch thick. Mark off into squares while still warm, and when cold, wrap each caramel in a square of paraffin paper.

Cracker Jack.—Stir and cook two cupful of light brown sugar until melted and slightly darker in color; then add two tablespoonful of dark molasses and two tablespoonful of margarine or nut butter. Cook to the hard ball stage 250 degrees and pour over two quarts of freshly popped corn. Mix well smooth over until of the desired thickness, lay on a greased plate and, when firm, break into irregular pieces.

Candied Sweet Potato Balls.—This is another Southern sweet. Take good sweet potatoes, peel them and cut out into balls with a vegetable peeler. Boil these balls in slightly salted water until they can be pierced with a splint. Remove from the water and drain. Take two cupful of brown sugar and half a cupful of water. Cook to a thick syrup, flavor with a teaspoonful of vanilla extract and gently drop in part of the potato balls. Let them cook until they have a thick coating of the syrup and are transparent. Remove one at a time with a skimmer, drain and lay on paraffin paper.

Honey Peppermint Tablets.—Put into a granite saucepan one cupful of strained honey, one cupful of light brown sugar, half a cupful of syrup one-fourth of a teaspoonful of margarine. Boil to the crack stage, 230 degrees, remove immediately from the fire, flavor with one teaspoonful of peppermint extract and drop from the tip of the spoon on to oiled paper. Have the tablets about the size of a quarter. This candy can be pulled if preferred and cut into pieces.

Chocolate Molasses Kisses.—Put into a saucepan two cupful of light brown sugar, one-third of a cupful of "corn syrup," two-thirds of a cupful of water, one cupful of molasses and two tablespoonful of margarine. Cook rapidly until fairly brittle when tried in cold water, or about 260 degrees. During the last of the cooking this candy must be stirred constantly. Pour out on an oiled platter or marble slab. Melt over half water four ounces of unsweetened chocolate, stir this over the hot candy and mix this over the hot candy and mix this over the hot candy.

Maple Syrup Popcorn Fudge.—Cook together two cupful of maple sugar, one cupful of milk and one tablespoonful of margarine to the soft ball stage, or 240 degrees. Remove from the fire, beat until creamy and add one large cupful of popcorn. Pour into greased pans and when nearly cold mark into squares. Add the corn just before turning into the pan, so it will retain its crispness. Popcorn may be used with this recipe in place of the corn.

Horhound Candy.—Use two cupful of light brown sugar, one cupful of cream of tartar, one cupful of hot water. After straining hold down to a cupful. Cook to the hard crack stage, or 300 degrees, and pour into buttered pans. Mark deeply into small squares, while still warm, and when cold it will break easily into the square pieces.

Peanut Taffy.—Place in a saucepan two cupful of light brown sugar, half a cupful of milk and one cup of lard, half a cupful of water and one quarter of a teaspoonful of cream of tartar. Boil to the hard ball stage, 250 degrees, remove from the fire and add one cupful of chopped peanuts. Pour out on a greased platter and, when cool enough, pull as for the molasses kisses.

Children Ory FOR FLETCHER'S CASTORIA



BIG SHAKE UP IN BRITISH DIPLOMACY. The retirement of Sir Cecil Spring-Rice, (on left) as British Ambassador to Washington is imminent. Sir George Buchanan, (in center), British Ambassador to Petrograd, is about to resign, and Lord Bertie, of Thame, (on the right), The British Ambassador to Paris, is also on the eve of retirement.

WATERFORD NEWS

Saturday, January 5th — Miss Ina Sharp of Flint, Mich., is visiting her grandparents, Mr. and Mrs. E. J. Claxton. Ina intends staying here for a time and taking up a course at the Business College. Her many friends are glad to see her.

What might have resulted in a serious accident happened at the M. C. R. depot here on Friday evening. Mr. Thomas Duesling was supplying as baggage man in the absence from town of the regular one and was about to load the baggage on No. 37. Westbound passenger train. A lights engine, started backing eastward just then and the Duesling, hearing no bell or whistle and standing so the engine hit him, knocked him down and he rolled off the track while it went on. Mr. Duesling was not hurt and it seems miraculous that he should have escaped.

Miss Lillian Marchand is visiting her sister at Exeter, Ont., over the holidays. She will be home on Monday. Mr. Gordon Cunningham, of Hamilton, is spending New Year's with old Waterford friends.

Miss Vera Fleming spent New Year's with relatives in Brantford. The funeral of Mr. Sidney Swanton was held from his late residence on Gladstone street, on Saturday, 26th inst. His death came as a shock to this community on Saturday. He had been ill for nearly six months from cancer and had gone to Toronto for medical attention. The funeral was successful. He was sixty-five years of age and had lived in this district for a number of years. He leaves a sorrowing widow and one daughter, Mrs. (Dr.) Clendon Smith, of Toronto, and one son, Bert, of St. Thomas. Sympathy is extended to the sorrowing ones in their bereavement.

Mr. E. Guy Hunt, of Winnipeg, was calling on old friends here this week. On Monday evening a number of Mrs. Lorne Shaw's friends gathered at her home and gave her a variety show. She was the recipient of many useful articles and silverware.

Mr. Stuart Reeves of Niagara Falls, Ontario, called on some of his old friends here one day this week. Mr. and Mrs. Earl Barber of Tapperville, are guests of Mr. and Mrs. Peter McMartin.

Mrs. W. L. Saunders has returned home after spending a week with relatives at Niagara Falls. Mr. and Mrs. Bedford Savage, of Oakville, spent New Year's with his cousin, Mr. T. C. Savage.

Mr. and Mrs. John Duesling have returned home after spending a couple of weeks with their son, Mr. Clarence Duesling, of London. A few of the boys have to report to the military authorities at Brantford this week.

Mrs. Alice Calkins of Cleveland, Ohio, has returned after spending a week with her parents Mr. and Mrs. D. P. Caley.

Mr. and Mrs. Fred G. Culver, of Toronto, spent last week with Mr. and Mrs. H. R. Oliver.

Mrs. J. E. Forbes and children are visiting at Dunnville. Mrs. Thos. Saywell, Miss Ella Koppeler and Mr. Keith Howey, of Detroit, spent the week-end with the former's sister, Mrs. R. D. Gibson and Mr. Gibson.

Mr. and Mrs. F. R. Lishman, of Hagersville, spent New Year's with Mr. and Mrs. James Ross.

Miss Mildred Tuttle of Welland, spent the week-end with her cousin, Miss Lena Evans. Ple. Virgil Trotter, of West Vir-

REX THEATRE
Monday, Tuesday and Wednesday
Held over by popular demand all this week
Troy's All Girl Revue
In an entire change of program Monday and Thursday
WALLACE REID
IN
Man of Music Mountain
Lasky Production
THE ENCHANTED KISS
An O. Henry Story
COMING THURSDAY
Sessue Hayakawa
IN
THE SECRET GAME

BRANT THEATRE
The Greatest Melodramatic Motion Picture ever offered the public
"WITHIN THE LAW"
Featuring Alice Joyce and Harry Morey
The Stage's Greatest Production Picturized
HAROLD JARVIS
The Popular Concert Singer
The Act Beautiful
Mme La Toy and Her Posing Dogs
The Most Refined Posing Act in Vaudeville
"WHO IS NUMBER ONE"
Coming Thursday, Friday and Saturday
Hall Caine's Biggest Success
"THE MANX MAN"
Featuring Elisabeth Risdon, Fred Groves and 10,000 others. Entirely filmed on the Isle of Man
No advance in prices for these big Productions

GRAND OPERA HOUSE Jan. 11th
AUGUSTUS PITON, INC. PRESENTS
AMERICA'S FOREMOST COMEDienne
MAY ROBSON
IN
A Little Bit Old Fashioned
By Anna Nichols
A blend of Love—Mystery—Laughter—A new melodrama Farce Overflowing with human and keen dialogue. Filled with rapid action.
PRICES—25c, 50c, 75c, \$1.00, \$1.50
SEAT SALE NOW AT BOLES DRUG STORE.

GRAND OPERA HOUSE Jan. 8th
ARTHUR HAMMERSTEIN
OFFERS THE BRILLIANT AND SPARKLING SUCCESS
"KATINKA"
A MUSICAL PLAY OF INFINITE CHARM
BY HAUBERBACH AND FRIAL
AUTHORS OF "HIGH JINKS" AND "THE FIREBIRD"
ONE YEAR AT THE LYRIC AND 44th ST. THEATRES, NEW YORK
PRICES—\$1.50, \$1.00, 75c; Gallery 50c.
SEAT SALE NOW AT BOLES DRUG STORE
This Company Carries its Own Orchestra

Music and Drama
"KATINKA"
In a hurry" one of the lively solo and chorus numbers of "Katinka," which Arthur Hammerstein will present at the Grand Opera House Tuesday, Jan. 8th, sets the pace early in the first act of the new musical play, which so brilliantly scored on Broadway last winter. The speed does not slack during the course of the three acts, moving to a hilarious finale, "Katinka," which is the work of Otto Harbach and Rudolf Friml, authors of "The Firebird," "High Jinks," and "You're in Love," has eclipsed the former compositions of its creators in metropolitan popularity, and promises to take the entire country by storm. The musical score is particularly rich in decisive musical hits, headed by "Rackety Cool" which forces its way immediately into the heart and brain of the listener and becomes thoroughly domesticated. It is one of those things that keep whistling and humming themselves for days afterwards.

"A LITTLE BIT OLD-FASHIONED"
May Robson's latest comedy success, "A Little Bit Old-Fashioned," which is to be presented in this city at the Grand Opera House, Friday, Jan. 11th, by Augustus Piton, is by all odds the cleverest play this gifted actress has ever had. Its strength, power, humor and interest are sustained from the first moment to the last. Each one of the four acts is as entertaining as the other. While the comedy of the piece is delightful, there is also a vein of sentiment running through the action. One laughs at persons in the play and what they do, and at the same time is just a trifle sorry for the lovable wife, who is so abusing in her humility. Pathos and humor are ingeniously blended. The author, Anna Nichols, possesses extraordinary deftness in character portrayal, and with this gift she combines a cheerful faculty for narrative. She creates amusing persons and she lets them work in the relation of an entertaining story in "A Little Bit Old-Fashioned."

FRANCE'S PREMIER "ACE" ON THE WESTERN FRONT
Lieut. Fook, who promises to succeed Gwynemer as France's premier "Ace." He brought down the German aviator Wiseman, who after defeating Gwynemer exclaimed: "Now that Gwynemer is dead I fear nothing more."
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"Tuck Into It"
The death of Bob brought to light many world's great fighters. Stored away in one reader found one of Dunne's real stories, in a Chicago newspaper defeated Corbett at the business.
"Fit" led his high head, thin he stuck Corbett's heart, a business.
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Comforts of a
"As me good friend van, says, 'tis a gre have little reminders by whin ye'er fighting.
"Jawn had none, that account for th' down at last. Th' is felt in Fry walk in.
"Whin Corbett we first shintleman iv th' man shintleman iv th' on th' bruised an' bl' 'Darlin' she say yer home, she say says, 'Iv our little caddievim in Rahway she says, 'an' paste 'in the slats. Don't 'law' she says. Her there. But tuck yer into his diseased an she says, 'Ah, love,' call them happy gold cootship, whin we wot they like in th' high she says, 'an' hurr iv his hoon's,' she says, 'th' slats!'

Rippling F
A good old word th seed. Yet "Gumption you need, if you would if you have gumption though all the planets plot to hold you down live from hand to mouth their lifetime pounds yonder in the rain? vantes galore, and at their door have knocked in vain. Wt ions in their hearts, all the busy marts while things are do this world a killing, no gumption, and th chaps with gumption, with gumption hews like a steam engine, from high and fine; from low estate, u White House gate on his sign. The man w the yoke with everyt tals like to cheer bl but all his ventures t last the poorhouse c comes his pink abode spurs the laggard ste some and grip and things hard to beat; the word, I think, an honored gink who la feet.

Courier Pattern
LADY



HOUSE
The Finest
Black Colors
OUR SPECIALTY
CABILL'S

CREW OF SINKING SUB. AWAIT RESCUE BY U. S. DESTROYER.
Taken a few minutes after the United States destroyer Fanning had rescued a direct hit. As the submarine slowly sank beneath the waves the entire crew clambered on deck. A few were drawn under with the craft, but the rest were rescued. Some of the Germans were so exhausted the Yankee sailors had to dive overboard to rescue them.

DODD'S ONE PILLS