

Paste: Chop fine 1 lb. choice figs, cover with boiling water and simmer until soft, then drain off the water and boil it down to a cupful. Rub the figs through a sieve, or put them through a meat chopper, then put back into boiled-down water. Add 3 lbs. granulated sugar, and simmer until the paste is so thick it cannot be stirred, then pack it in pans lined with oiled paper, and dot the top with blanched almonds. When nearly cold, cut into squares with a greased knife.

Stuffed Figs.—Cut a slit at one side of plump figs, and scoop out some of the pulp. Mix this with chopped almonds and a little grated lemon rind, and put back into the figs.

Many candies are based on fondant. To make it to 1 lb. sugar, add 1 cup water, bring to a boil, stirring until the sugar is dissolved, then slowly boil without stirring until the syrup forms a soft ball when dropped into cold water. Pour out at once on a greased platter, and when cool enough to rest the back of the hand on without burning, stir rapidly the one way until it is a creamy mass. Sprinkle the bake-board with powdered sugar, and knead the cream as you would bread. When quite smooth and soft, put it in a bowl and cover closely with a wet napkin.

Ginger Bonbons.—Melt some of the fondant in a bowl placed over boiling water, then add candied ginger cut into small bits. Drop from a teaspoon on paraffin paper.

Chocolate Delights.—Melt some fondant. Dip into it, on a fork, nuts, bits of fig, candied ginger, etc., let dry, then dip again, repeating until each is a white ball. Last of all, dip in a mixture of $\frac{1}{4}$ lb. unsweetened chocolate, melted and mixed with an equal weight sugar. Keep this also over boiling water until used.

Turkish Delight.—Soak 1 ounce sheet gelatine in $\frac{1}{2}$ cup water for two hours. Boil 2 cups granulated sugar with $\frac{1}{2}$ cup water. When boiling, add the soaked gelatine and boil 20 minutes. Flavor with rind or juice of an orange and a lemon. Pour into a greased pan set in cold water. When cold, cut in squares and roll in icing sugar.

Further directions in regard to the Christmas dinner to be given in a later issue.

It is so long since fascinators were in fashion that I have not yet been fortunate enough to find a pattern; but I am on the watch. Scarfs are now worn instead. I remember, however, a very pretty one, all white, that a friend had some years ago. The foundation was knitted plain in a sort of triangle, with two of the points elongated to form ties; then the whole was covered with long loops—an inch or more in length—made of crocheted chain stitch. A cheaper yarn could be used for the foundation, and double Berlin or eiderdown for the top. I think you are very wise in deciding to make a fascinator. Nothing more comfortable was ever devised, especially for driving. They were very becoming, too.

Just a Line or Two.

"There never was a country which had such a stage set for it as Canada has to-day."—Hon. G. E. Foster.

Some one has said that "Canada is a country with a meagre past, a solid present, and an illimitable future."

In Canada there is more sunshine, more air-space, more land, more room than anywhere else that is left—it is the last and best frontier.

Prof. Macoun, of the Dominion Geological Service, puts himself on record by saying that wheat-growing can be pursued as a profitable occupation up to within three miles of the shores of Hudson's Bay.

Speaking at the annual banquet of the Canadian Club, in New York, the President, Dr. McPhatter, said: "I believe Canada of a hundred years hence will far surpass our most confident predictions in the dignified splendor of her progress, in the cultivation of the arts and sciences, in the urbanity and chivalry of her people, and in the magnificence and grandeur of her civilization."—Selected.

The Beaver Circle.

OUR SENIOR BEAVERS

[For all pupils from Senior Third to Continuation Classes, inclusive.]

A Song of Snow Time.

Sing a song of snow-time,
Now it's passing by,
Million little fleecy flakes
Falling from the sky;
When the ground is covered,
And the hedge and trees,
There will be a gay time
For the Chickadees.

Boys are in the school-house
Drawing on their slates
Pictures of the coasting-place,
And thinking of their skates;
Girls are nodding knowingly,
Smilingly about,
Thinking of a gay time,
When the school is out.

Three o'clock, four o'clock,
Bang! goes the bell;
Get your hats and coats and wraps,
Hurry off, pell-mell!
Bring along the coasters all,
If you want some fun;
Up to the hill-top
Jump and slide and run!

Steady now! Ready now!
Each in his place!
Here we go, there we go,
Down on a race!
Sing a song of snow-time,
When the flakes fall;
Coast-time, skate-time,
Best time of all!

A Friend in Need.

Hilda glanced at the clock and then put down her school-books with a sigh of relief. Her chum and room-mate, Nancy Rivers, also looked up from Caesar's "Gallic Wars," over which she had been groaning for the last hour, and threw it on the table with a bang.

"Going out?" she asked, as Hilda began to put on her hat. "All right, I'll be ready in a minute. I've left Caesar's legion on that horrid Pons Asinorum, and I don't care if they ever get over or not. I'm so mixed up now, I can't tell whether he is talking about beams or soldiers, or if he means that the horse-men were twenty feet across, or the bridge was. Won't Scotty have a nice time disentangling them? She will surely say, 'Miss Rivers, I fear you have approached the subject in a spirit of levity,' and I'll say, 'Great Caesar's ghost' (being strictly appropriate to the subject), 'why shouldn't I, Miss Scott? It's the only joke that he ever made!'"

Hilda did not laugh as usual at Nancy's chatter. Instead, the frown on her face deepened, and she stuck in her hat-pins viciously. She was going to walk with Barbara Ashland, the new girl, and wished Nancy had not added herself to the party. She willfully ignored the fact that Nancy did not know of this change from their usual custom of walking together. Nancy, she knew, would stay home if she hinted at it, but Hilda shrank from wounding her friend, and could only hope that Nancy would see the state of affairs herself and drop out later.

"If only Nancy would not make such an object of herself," thought Hilda, with a sudden distaste, as she watched the unconscious Nancy tramping about whistling while she arrayed herself in a shabby felt hat and a most disreputable sweater, which was the pride of her heart and envy of the other girls, because it had once belonged to Nancy's brother when captain of his school eleven. Hilda had also admired and envied it once, but now she looked at it in a new, critical light, wondering how it would appear to Barbara—"Sweet Barbara Allen," as the girls had nicknamed her, on account of her little airs and graces. But to Hilda these appeared both charming and refined, and she thought, with a shudder, of the impression poor Nancy's mannish ways would make. She was very fond of her chum, but had been fascinated by the beauty and ways of the new girl,

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