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OF INTEREST TO WOMEN

A Candy-Making Contest

A CANDY-MAKING Contest is just the thing for an "all girls" evening. Four or five chaffing dishes are needed for such an occasion, and at least three cooks-to-be are allotted to each dish. Unfamiliar receipts are then written off on slips of paper, and drawn by lot. The following are those of favorite English sweets, and can be heartily recommended:

Apricot Fudge—Press a tin of apricots through a fine sieve, with as little juice as possible. Mix with half a pound of granulated sugar in the pan, and boil until gelatinous. Drop from teaspoon onto buttered paper, and sprinkle thickly with sugar. Cool and eat.

Cocoanut Fudge—Mix equal parts of confectioner's sugar and powdered almonds. With the unbeaten whites of an egg, rub to a paste. Flavor with vanilla, and roll into small balls. Boil up a fudge icing of a square of cooking chocolate, one-fourth of a cupful of cream, and one-fourth of sugar. When cooked until it will harden in water, it is done. Paint the sugar and almond balls with the icing, using a clean stiff brush. Then roll the balls immediately in grated cocount.

Date Glace—Stone the dates, and stuff them with peanut butter. Then place the glace, boil four ounces of sugar and one and a half wineglassfuls of water until the syrup candies. After the sugar is melted, two or three pinches of cream of tartar are beaten in. Dip the dates, with the aid of wooden toothpicks, then put on buttered plates to cool.

Russian Toffes—Boil together one

small tin of condensed cream, eight ounces of sugar, two ounces of butter. When done, mix in a few drops of vanilla and half a cupful of finely cut up preserved cherries and nuts.

When all the candy is finished, it should be sampled, and kitchen utensil prizes awarded to the most successful group of cooks.

The jelly evening should include some kind of a contest. A filling-game would be good, such as "Sally Jones and the Candy Kid." A least set should be prepared for each guest, on the cover of which should appear a dusky man and maid. Within should be the following tale of their loves, except the words in parentheses are left as blank spaces, to be filled in by the guests without spoiling the thread of the story. Only names of confectioners may be used.

"Sally Jones was the Candy Kid's (divinity). She thought he was not hers. Often he made sweet speeches to her, to which her only reply was ('Oh, hushed'), but he was not disheartened, so long as she (filled dates) with him.

"One day he took her down (beside the sea-foam). She wore a harem skirt and he declared her to be a (Turkish delight). He admitted this, but remarked that his only regret was that it was (not kisses). Sally was much displeas'd at first adopted a (bitter-sweet) manner. Later, she repented because he looked so evry sad, and before the day ended she had promised him that she would be for all time his own little (chocolate drop).

Russian Toffes.—Boil together one

is just the thing to give to the one filling in the confectionary episode correctly.

After this it would be fun to have a Candy Blockade. The blockade is a heap of the unbroken candy which may be bought at any confectioner's for ten cents a pound. It is piled along the center of the table, and the girls line up two camps on either side. Each contestant has two crocheted needles. The aim is to see which side can first break down the blockade. The leader starts, and with her needles tries to remove one piece of candy without touching or disturbing the rest of the pile. If she succeeds, the next one on her side follows, and so on down the line until someone moves more than one piece. Then the chances pass over to the opponents and they break down the blockade as far as they can. When the last piece has finally been removed, each side counts up the number it has captured, and the one who has the most considers that it has taken the blockade and stamped it on the enemies' territory.

By this time the home-made candy will be hard, and ready to put into packages for each girl to take home as a favor. The wrappings may be little stockings, cut out of coarse net, which the girls could sew up during the evening, or they could be buttoned up, or just home-made cardboard boxes covered with crepe paper.

There should be a tag for each package, and, just of all, each girl should write a two-line jingle and inscribe it on the tags of all the others for them to keep as a souvenir of the evening.

The Habit Of Blame

THEY don't balance, not anywhere near it, the little precious ounce of praise and the great overwhelming heap of blame—a whole ton of it.

Yet we all like the praise as much as we hate the blame, and we do wish the two were more evenly proportioned out to us.

"If you find fault with me when I do wrong, oh, do approve when I do right!" we feel inclined to say to the home folk, who are generally the first and foremost in wanting to set us right.

"Don'ts" and "musta'ts" and "oughts" hedge us round like spiked wire fences, and but few sweet-scented flowers of "Well done," "Good!" "That's right!" spring up inside those spiked wire fences.

When they do, and there are all sorts of nice encouragements in the way of smiles and nods of approval, then we live in happy times and vote our home the happiest in existence.

There is a certain house where the mother buys all day long looking after the comfort of her husband and children, yet, when the husband comes home in the evening, he brings no commendation, but he has an endless store of blame, which he busily distributes.

The meal is not to his liking; dish after dish is condemned.

The room is too warm or too cool. The gas or the lamp gives a wretched light. What an untidy room it is. Why can't the children be quiet? There is not a comfortable chair in the room. And so on.

There is an endless succession of fault-finding.

This is an extreme case (though unfortunately a true one), but something of this sort of thing is found in numberless homes, well-to-do ones, too, where the pinch of poverty is unknown.

Sometimes it is the mother or elder sister who takes upon herself the office of blame-distributor.

"The habit of blame" is a habit which grows until the eyes see only the blunders and mistakes of others, and the tongue is so accustomed to

reproof that praise is a language foreign to it.

Of course there are acts that deserve blame—and we are all guilty of them at times—but the blame-distributor and fault-finder is not invariably the person who helps us to do them less often.

Rather it is the friend who sees the effort to do better and approves by a look, smile or word.

Suppose there is a shy, awkward boy in the house. Overwhelm him with a ton of blame, at the difficult age of the middle teens, and you may make of him a morose or despondent man.

But a little judicious praise or commendation transforms him into a self-respecting, pleasant-spoken youth.

"She never speaks to me except to find fault! Nothing I ever do is right!" So says a malcontent of her mother, and the poor girl speaks with real distress.

She might make a good servant if she had a mistress who knew how and when to give a few words of approval. It is not surprising that this mistress cannot keep a servant—for even servants are human, and like everybody else they appreciate a word of praise.

Somebody has wisely quoted above are heard in offices and shops, where those who are set above the others have every opportunity for praising.

Some months ago I was staying in a house where the mother was preparing luncheon in the kitchen. Each time the door opened, and her thirteen-year-old daughter was practising music in the drawing-room.

Through the doorway, left ajar, every word that was said in the kitchen, and the mother lost not a note while her hands were at work.

Each remark over the dry scales and difficult exercises, approval of a tiresome bit of phrasing, suggestions for quicker time, or diminutions, all were given with cheeriness and brightness.

Here, on the other hand, is a mother who thinks her daughter of eight-

teen no good whatever in the house.

"What! Go away and leave the house-keeper to Gladys? I should not dream of such things. Everything would be at sixes and sevens—what an idea!"

So the fond mother never gives her Gladys a chance of proving what she can do.

It is a foregone conclusion that she can't; she never has, and so of course she can't.

Poor willing Gladys is told that she knows nothing about housekeeping, and comes in time to believe that she is no good in the house, and grows more absorbed in her books than ever. Her feeble attempts to cut out and make a blouse are met with—"You'll never make a dressmaker!"

And if, once in a blue moon, a dish of cakes of her own making are placed on the table it is a foregone conclusion that there must be something wrong with them.

The undomesticated girl comes in time to think that she really is no earthly good in the house and never can do useful things, whereas, by a little encouragement had been given, and a few opportunities, she might have become an adept in the house-wifely arts.

A dozen or more times a day most of us have the opportunity of approving or condemning someone or something.

It would be a happier and more cheerful world if sometimes people were as eager to praise as to blame. Ready to tell the butcher the last joint he served was good, to say that the new literature mistress school gave delightful lessons, that the boys were quite different at home since that nice Scout Master had taken them in hand, that the costume just arrived from the dressmaker's fitted beautifully, that the prompting of a name or date by a little child is gratefully recognized.

Dependent as we are on the service of brain or hand given by others, thankful acknowledgment should be a pleasure as well as a duty.

Crackers Made Into Dainties

THE hostess should know how to make the most of ordinary, inexpensive crackers. In case of an emergency, when the cake box is empty or the baker has failed to arrive, knowledge of how to utilize plain crackers is by no means to be despised, says the New York Times.

For instance, on a cool day, when something hot will prove acceptable with a cup of afternoon tea, serve soufflé crackers. These crispy puffs are made of ordinary Boston crackers, split and allowed to soak in ice water for five minutes.

Remove them carefully with a cake-turner to prevent breaking, and place these water-soaked halves on an inverted baking pan. Dot each one with butter and sprinkle with paprika. Place in a hot oven. The change from extreme cold to extreme heat expands these wet bits of cracker and causes them to puff in a most surprising way.

These are easily and quickly made as soon as one has learned the little trick of rushing the cracker halves from the ice water to the hot oven. Served with tea or chocolate, they are delicious. They are equally appropriate as an accompaniment to soup at a regular meal.

A cracker novelty, easy to prepare and to sure to please, can be made

from graham crackers, brushed with melted butter and sprinkled with finely chopped nuts or with caraway seed, according to preference. Place in a moderate oven until the crackers are well crisped and the nuts or seeds slightly browned.

The cheapest soda or milk crackers can be entirely transformed by brushing over with melted butter and then coating with a mixture of granulated sugar and powdered cinnamon. Put a few small raisins, or one large one, in the center of each cracker and place in the oven for five minutes.

Each time the door opens, these cinnamon crackers are suited for the afternoon tea table.

As a substitute for the dainty sand, the time required for this work will be less than half that necessary to make sandwiches, and it is probable the guests will enjoy the novelty of these appetizing little crackers.

The combination of crackers and cheese opens up a long list of easy possibilities. A simple arrangement is

to place in the center of each cracker a cube of cheese slightly smaller than an ordinary cracker. When placed in a moderate oven, the cheese will melt sufficiently to cover the cracker entirely. Yet at the same time there will be some of the original cube still remaining. Sprinkle this with paprika. Crackers so prepared are excellent to serve with salads.

Where cream cheese is liked it may be softened with cream so as to pass through a tube, such as is used when decorating with whipped cream. By electing the smallest tube a delicate line of cream cheese can be piped around the edge of each cracker.

In the center put a bit of suava jelly or currant jam. Such a combination is just the thing to serve with a plain green salad. English walnuts and cream cheese also combine well. A flattened mound of cream cheese topped by half an English walnut makes a good addition to any small, plain cracker, and is appropriate to serve with a salad course or with a cup of afternoon tea.

Once a hostess realizes the possibilities of common crackers she will find it easy and pleasant work to originate appetizing morsels with crackers as a basis.

The Hands Beautiful

IT is pretty generally the accepted theory that beautiful hands are born and not made, and their beauty is short-lived.

Neither theory is altogether true. If the God-given framework is badly proportioned it is naturally more difficult to train the hand into shapeliness; but unless there is actual deformity it can be done by daily attention.

After twenty-five the hand that has not received proper care begins to grow thin and bony, the skin to turn as sickly yellow, and the nails to become so brittle that they are constantly breaking; joints stiffen and the fingers crack every now and then.

Of these things, declares Therese Conover Maxwell, whose beautiful hands are renowned wherever she has appeared on the stage, can be deferred

many years, and even in the majority of cases prevented. If intelligent, painstaking care is given before the ravages of time have done their worst, "fair treatment" of the hands. Associated cleanliness, massage to keep them soft and pliable, and exercise to make and keep the muscles supple, so that the hand itself may be able to respond readily to the dictates of the will.

Need hardly point the way to cleanliness but perhaps a word or two of warning is necessary. Remember that soap and water are drying, and unless the hands are in a perfectly beautiful condition, either very cold or very hot water will make the skin break and liable to crack, and impede circulation, so only lukewarm water should be used, and with the aid of a good flesh brush will be entirely efficacious.

For massage the strokes should be rotary, and first gentle, and then a little of manipulation toward the

ful otherwise, can afford to be awkward in the use of her hands.

Three things are necessary to a fair treatment of the hands: Associated cleanliness, massage to keep them soft and pliable, and exercise to make and keep the muscles supple, so that the hand itself may be able to respond readily to the dictates of the will.

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PIMPLES ON FACE ARMS AND LEGS

Scratched So Made Red Sore, Trouble Grew Worse All the Time. A Cake of Cuticura Soap and a Box of Cuticura Ointment Completely Cured.

Ville Jollette, Que.—"My little girl, aged four years, had so many pimples on her face, arms and legs that I did not know what to do. They lasted for a year. She commenced to scratch and this made pimples, clear, not red. She scratched so much that the blood ran and it made a red sore. The sores were worse on her arms and legs and on her face, and they were ugly looking with the blood. I was told what to do to stop her suffering, and I used the treatment but other pimples came out all the time. I tried all sorts of remedies but the trouble grew worse all the time. It was always the same story, until I used Cuticura Soap and Ointment. I began to apply the Cuticura Ointment on her, also hot water and Cuticura Soap. Immediately I began to see that they were curing her, and after having used a cake of Cuticura Soap and a box of Cuticura Ointment she was completely cured. She has just as fine a skin as before."

"My husband also used Cuticura Ointment for cracks in his hands. After three applications of the Cuticura Ointment he was completely cured." (Signed) Mrs. Alfred Corrier, Jan. 16, 1912.

Cuticura Soap and Cuticura Ointment are sold by druggists and dealers everywhere. For a liberal free sample of each, with 22-p. book, send post card to Foster Drug & Chem. Corp., Dept. 313, Boston, U. S. A.



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The Other Case. Cary, Maine.—"I feel it a duty I owe to all suffering women to tell what Lydia E. Pinkham's Vegetable Compound did for me. One year ago I found myself a terrible sufferer. I had pains in both sides and such a soreness I could scarcely straighten up at times. My back ached, I had no appetite and was so nervous I could not sleep, then I would be so tired mornings that I could scarcely get around. It seemed almost impossible to move or do a bit of work and I thought I never would see any better until I submitted to an operation, but my husband thought I had better write to you and I did so, stating my symptoms. I commenced taking Lydia E. Pinkham's Vegetable Compound and soon felt like a new woman. I had no pains, slept well, had good appetite and could do almost all my own work for a family of four. I shall always feel that I owe my good health to your Vegetable Compound."—Mrs. HAWKARD SOWERS, Cary, Maine.

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WORTH KNOWING

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