

THE HOUSEHOLD.

CHRISTMAS CANDIES.

The Christmas season is fast approaching, when among the many nice things, considered by the children, and by some of the grown people also, almost indispensable, candies take a prominent place. The child is yet to be discovered who does not love sweets, and in this respect many people never outgrow their childhood. For dressing the Christmas tree, nothing can be prettier or more attractive in the children's eyes than dainty bags and baskets filled with the glistening sweets.

Many know how acceptable at any time is a box, plain or fancy, full of delicious French confections. Those of us, however, who at Christmas time have many to remember and a somewhat limited purse, cannot always indulge in such expensive luxuries. On the other hand, many with the money are too far from the city to gratify their tastes in this respect. Now I would like to place it in the power of all the ladies to command at any time an array of toothsome dainties, pure, delicious and inexpensive.

Almost every mamma or older sister has at some time made molasses candy or sugar taffy, and found it more trouble than pleasure as scorched cheeks and blistered hands will testify, to say nothing of the disappointment which follows upon a discovery of the taffy next day in a moist uninviting state, unfit to offer to any one. I speak feelingly as I have been through all the horrors of home candy making, and at one time gave up the undertaking in despair, but experience is a great teacher, and I am now able after much patience and perseverance, to make French candies, which are "things of beauty," and "a joy" as long as they last. Any one who is willing to devote a little time and patience to the matter, can do the same with little trouble and comparatively small expense.

It is by careful attention to little things that success is secured, and I will first mention minor details, the close observance of which, I feel, has insured my own success. First, always use a porcelain-lined saucepan, new if possible, and kept solely for boiling sugar. Second, never put in the flavoring, while the sugar is hot. As it is more delicate if not cooked. Third, stir constantly with a silver spoon, but never with wooden, iron or pewter spoons. Fourth, never put butter or flour on the hands when making up cream candy, and never put butter into the candy itself. These small matters disposed of we come to the receipt for the cream.

Take two cups of granulated sugar, one cup of cold water, one and one half tablespoonfuls of powdered arrowroot. Dissolve the arrowroot in the cold water and pour it upon the sugar. Boil from ten to twenty minutes, stirring all the time. Just here is the most difficult and trying part of the undertaking. It is impossible to give an infallible rule for boiling the sugar as the time varies with every experiment. Anywhere from ten to twenty minutes is the usual rule, and only patience and experience will tell you when it is cooked just enough, neither half a minute too little nor half a minute too much, but just right. At first, I depended on the clock, boiling the sugar from five to eight minutes as directed. The consequence was a failure nearly every time. Now I allow the sugar to boil until the syrup thickens, and drops heavily from the spoon. This result should arrive at from eight to twelve minutes. When the syrup reaches this stage, take the saucepan from the fire and set it in cold water. Beat the contents with a spoon to a smooth white cream. Before the cream becomes too cold, add a teaspoonful of vanilla extract. Take the cream, a little at a time in the palm of the hand, and mould it into any desired shape. It should be about the consistency of putty and work easily. If it becomes dry and crumbles, it is cooked too much. In this case, add a little water and boil again. If the syrup will not cream, cook it a little more. When you succeed in making this cream nicely you will possess the great secret of candy making, for this is the famous French cream which, differently colored and flavored, forms the foundation of all French candies.

Now, we will suppose you have the cream ready. For chocolate creams, roll into little

cones the size of a thimble, and set them away to harden. Take a cake of Baker's chocolate, scrape fine, and put into a china bowl. Set this in the top of a kettle of boiling water, and leave until the steam melts the chocolate into a thick black syrup. Add one and one half tablespoonfuls of pulverized sugar, and beat smooth. Grease a piece of thick brown paper sparingly with butter. It is better to wash the salt from the butter first. Take the bowl of chocolate from the fire, drop the balls into it, one at a time, take out with a fork and place upon the greased paper till cold and stiff.

Another recipe is for raspberry cream. The pure fruit juice which you can buy at twenty cents an ounce will both color and fla or this.

Recipe.—Take two cups of granulated sugar, pour the ounce of raspberry juice into a cup and fill up with cold water. Dissolve the arrowroot in this, and proceed as in making the white cream, leaving out the vanilla. When ready to mould this cream is a delicate pink color. Roll into any shape you fancy, and drop into granulated sugar.

Cream walnuts are made as follows: Take fresh English walnuts, and secure the kernels whole. Make the white cream, mould into flat cakes, press half a kernel into one side, half into the other side, and drop into granulated sugar.

These candies are better when two or three days old, and are very nice with almonds, dates, figs, raisins, filberts, etc. Any one with a little taste and ingenuity can go on from these hints and vary her productions according to fancy.—*Household.*

IMAGINATION AND PAIN.

It is a fact that strong mental emotion may cause physical pain to disappear. A gentleman had five of his ribs broken by a railway accident. Yet he disentangled himself from the crushed car and lifted out his wife, a heavy woman. Not until he had laid her on the side of the road did he feel the pain which caused him to realize that he had been injured.

A little boy, whose leg was badly broken by the same accident, crept through a broken window. Not until he tried to walk, did he find that he could not stand, for his leg was "limp like a doll's."

It is also true that mental emotion may cause physical pain. The following incident illustrates this fact:

One morning a butcher was brought into a druggist's, pale from pain. While trying to hook up a heavy piece of meat above his head, he slipped, and the sharp hook penetrated his arm, so that he himself was suspended. The druggist examined him. He was almost pulseless, and his arm could not be moved without causing acute agony. While the sleeve of his jacket was being cut off, he frequently cried out. When the arm was exposed, it was found unmarked by even a scratch. The hook had only entered the sleeve of the jacket! Yet the man's sensation of pain was as real as if the hook had ripped up the flesh of his arm. The brain had received a false but a real impression, and the nerves resounded to it by producing pain.—*Youth's Companion.*

GENUINE ENGLISH CHRISTMAS PUDDING.

1½ lbs. suet, 1½ lbs. raisins (after they are stoned), 1½ lbs. currants, 2 apples, ½ lb. mixed candied peel, the grated rind and juice of two lemons, the grated rind of an orange, ¾ lbs. flour ¾ lbs. bread crumbs 12 oz. sugar, 1 teaspoon salt, 1 teaspoon grated nutmeg, 12 eggs, and ½ pint milk.

Chop the suet until it is as fine as flour, also chop the apples fine. Grate off the yellow rind of the lemons and orange and strain the juice of the lemons. Mix all the dry ingredients well together. Break the twelve eggs into a large bowl and beat them for twenty minutes. Then add the milk. Stir this, with the lemon juice, into the other ingredients and beat all thoroughly. Put, in either a mould or cloth and boil from twelve to fourteen hours. This pudding if not frozen will keep good for months. If more convenient for the housekeeper the pudding may be made several weeks before Christmas, boiled for half of the required time, then hung without removing it from the cloth in a cool, dry place and kept until six or seven hours before the Christmas dinner is served when it may be put on again

in boiling water, and boiled until done. Before serving stick it all over with strips of blanched almonds. Half this quantity will do for a small family.

CHILDREN'S CLOTHES.—By all means keep the little folks warmly dressed. They should wear flannel next the skin nine months in the year and if kept on during the other three it would do much to prevent convulsions, bowel complaints and other diseases incident to childhood. With flannel from chin to toe, thick stockings and thick, broad soled, low heeled shoes it will not make so much difference about the outer clothing, and if they happen to wander into the fresh air without their socks and hats don't be worried. The weight of all garments should be suspended in some way from the shoulders and the elastic must never be fastened around the leg below the knee. Many large veins centre there and the constant pressure of the elastic induces a sluggish flow of the blood and causes diminution of the calf and is always productive of cold feet and headaches. When the little girls go out in winter give them something to wear besides a muff and boa. They want overshoes, leggings, a thick cloak, mittens, and a hood that will cover the head. The neck should not be unduly exposed but it is liable to produce inflammation if it is wrapped more warmly than the extremities.—*The Household.*

I WAS greatly troubled, by the snow crowding in the tops of my little boy's boots wetting legs and feet, and the necessary changing and drying that followed. Last winter a suggestion was made to me which I adopted, and it proved such a success that the wonder is that I have not before written about it. Take a piece of thick woollen cloth, like the pants if you have it, about six inches wide, and as long as the rubber boot is around the top. Sew the two ends together, then sew one edge firmly around the top of the boot. The other and upper edge is to be hemmed down over an elastic braid long enough to go round the leg above the knee, and it is complete. When the boot is put on, draw the cloth up over the short pants which will prove effectual in keeping out the snow.—*Newton in Household.*

A BARREL CHAIR.—Take a good substantial barrel, saw it about half way, and about a foot up from the bottom, leaving staves enough to form a good back to the chair. Nail or tack on a seat. Cover all over with coarse matting. I used coffee sacks. Fill a cushion for the back and seat with horse hair. Thin shavings are just as good, so is paper cut in strips. Fasten on your cushion with tacks. Cover the chair all over from the seat down with a wide ruffle. I used an old green worsted dress. It was a bright moss green, and I used tacks to fasten the cover on the chair, with thick pieces of red cloth to keep the tacks from going through the covering. Now fasten on the back a pretty tidy and you will have a very pretty easy chair for a bed-room, and a comfortable one to rest in while you read.

FROSTING FOR CAKE THAT WILL NOT CRACK.—The white of one egg, six heaping tablespoonfuls of powdered sugar, one teaspoonful of flavoring. Put a tablespoonful of the sugar upon the white of the egg, and begin to whip it either with a fork or an egg beater. In three minutes add another spoonful; and presently another, until the sugar is used up. Then add the flavoring, and whip until the frosting stands up stiff, and can be cut with a knife.

FOAMING SAUCE.—Beat one cup of sugar with one-half pound of butter until light and creamy, add the well beaten yolk of an egg, then the stiff beaten white, and beat vigorously, stir into a wine glass of water and flavor very gently, and set the bowl over the teakettle until it thickens a little, but do not let it over-heat or boil.

CRANBERRY JELLY.—Wash and pick over the fruit, boil till soft in water enough to cover it, strain through a sieve, weigh equal quantities of the fruit and sugar, boil gently fifteen or twenty minutes, taking care it does not burn. If you follow directions you will have nice jelly.

HARD SAUCE.—Stir to a cream one cup of butter with two cups of powdered sugar, when light beat in the juice of one lemon and two teaspoonfuls of grated nutmeg.

PUZZLES.

CHARADES.

(Three words.)

My first is a business carried on—  
The world, no doubt, could spare it,  
For grief it brings to many a one,  
And guiltless ones must share it.

My second is he who the business ten  
And of him it may be said,  
'Tis pity he cannot make amends  
For the ruin his work doth spread.

Third is the place where the work is done  
In heat and steam and fume;  
Far better it ne'er had been begun,  
Or drenched men's brains in spume.

COUNTESS DUFFERIN'S CONUNDRUM.

My first, I hope you are; my second, I see  
you are; my whole, I know you are.

DOUBLE CROSS-WORD ENIGMA.

My first is in lass, though not in boy;  
My second is in Talcott, but not in Roy;  
My third is in inn, though not in hotel;  
My fourth is in hit, though not in fell;  
My fifth is in cat, but not in dog;  
My sixth is in chicken, but not in hog;  
My seventh is in old but not in young,  
My eighth is in lauded and not in sung;  
My ninth is in Paul and not in Roy;  
My tenth is in lass and not in boy;  
And now proceed right merrily;  
Work out the answer cheerily;  
Two names you'll find, I'm sure my friend,  
Of him who certain gifts doth send.

AN ANCIENT RIDDLE.

He went to the wood and caught it,  
He sat him down and sought it;  
Because he could not find it,  
Home with him he brought it.

PROGRESSIVE NUMERICAL.

1, 2, 3.  
'Tis neither young nor fresh nor new;  
In this word you have the clue

4, 5, 6.  
This is a sea fish, a kind of whale;  
Now look sharp or here you'll fail.

7, 8, 9, 10.  
This is solid, obdurate, firm;  
To some true hearts apply the term.

11, 12, 13, 14, 15.  
On this strand we sometimes walk;  
Ride or bathe or lounge and talk.

WHOLE.

A summer resort, but we'll tell no more;  
Just take your map and follow the shore.

ANSWERS TO PUZZLES.

LORD MACAULAY'S ENIGMA. Cod.

CHARADES.—1 A pair of bellows, 2 Fore and hind wheels of a coach.

ENIGMATIC AUTHOR'S. 1 Shakespeare, 2 Homer (hoc-myrrh), 3 Virgil (verge-ill) 4 De-foe (Dee-foe.) 5 Hawthorne.

GEOGRAPHICAL JUMBLE.—A thrifty lady in a dress of Paramatta, and carrying a Sandalwood fan, went out to buy a new set of China. She had a desire to shine in Society, and sent for her Three Sisters, Florence, Augusta, and Aurora, to aid in her selection. Having bought some delicate cups and saucers from Paris, plates from Berlin, and carved platters from the Alps, she proceeded to order a supper. She bought wheat, figs, grapes, sardines, and many other things. Lighting her saloon, she found the Wick of the candles troublesome. She called her servant, Ben Nevis, and ordered him to bring her oil from the Sea of Ochokotsk. Her carpets were Brussels, her perfumes came from Cologne, her coal from Newcastle, and her knives and forks from Sheffield and Birmingham.

ARITHMETICAL PUZZLE.—In the first horizontal row, 2, 9, 4; in the second, 7, 5, 3; in the third, 6, 1, 8.

CORRECT ANSWERS RECEIVED.

Correct answers have been received from Annie Jane Kennedy.

FRUIT CAKE.—One pound of flour, one pound of sugar, one-half pound of butter, one pound of raisins, one-fourth pound of citron, four eggs, one tablespoonful of cloves, one tablespoonful of cinnamon, one nutmeg, one cup of cream, one teaspoonful of soda.

BLACK FRUIT CAKE.—Three eggs, one cup of butter, one cup of molasses, one cup of brown sugar, all kinds of spice, one-half teaspoonful of soda, one and one-half cups of currants, and one and one-half cups of raisins. Stir very stiff.

PLAIN SAUCE.—One pint of boiling water one cup of sugar, butter the size of a walnut, one tablespoonful of flour mixed smoothly with cold water, and stir into the boiling water.