

## Send A Christmas Box of Goodies

JUST stop and think how many people would appreciate an assorted box of E. D. Smith's Preserves, Jellies, canned fruit and vegetables with a few bottles of his delicious grape juice for Christmas.

E. D. Smith puts up all your favorite Jams and Jellies—Crab Apple, Black Currant, Cherry, Red Currant, and Grape Jelly—Strawberry, Raspberry, Gooseberry, Green Gage Plum Jam—Orange and Pineapple Marmalade, Pear Conserve and others.

### E. D. SMITH'S Jams and Jellies

are made from fresh Winona fruit and the purest cane sugar, but it is the process that gives the delicious distinctive flavor, characteristic of all the E.D.S. preparations.

All good grocers carry and recommend E. D. Smith's full line of Jams, Jellies, canned tomatoes and other fruits and vegetables.

MADE IN CANADA

E. D. Smith & Sons, Limited  
WINONA, ONTARIO



## Something Like A Gift

52 Happy Days Next Year  
for Mother

Ask the youngest member of your family: "Which is Mother's hardest day?" And promptly comes the reply: "WASH DAY."

Mother dreads the aching fatigue of every Monday—and the nerves of the whole family are jangled through sympathy. No wonder if the Monday supper table is a bit discordant, with the official soother too tired to "pour oil on troubled waters."

How unnecessary it all is! If a man had to do the washing, how long do you think it would be done in this old back-breaking way? He realizes the economy of labor saving machinery, he employs it in his own work. He recognizes that time and better health soon pay for such devices. If a man had to do the washing—he would very soon install a

## "1900" Gravity Washer

And here is mother—the home maker, the hub of the family wheel—wearing out her precious strength, as her mother and grandmother did before her. Isn't it about time the family took more than a sympathetic interest? Isn't it time for a little real action? Can you think of a more sensible gift—a gift, too, which will mean so many more hours of leisure during the years to come?

Now I know how disappointing it is to send for something and find it not quite as represented. So I am going to be very careful in describing to you my "1900" Gravity Washer. I know that it will wash a tub full of very dirty clothes in six minutes, without wearing or tearing them—that it is extremely simple to operate. Grasp the handle on the side of the tub ever so lightly and give it a slight push from you. The tub swings part way round. A clever arrangement here lifts the tub slightly, and gravity sends it back to its original position. You swing the tub back and forth and the mechanism raises and lowers it—and so the operation goes on. The tub is detachable—a very important feature. The "1900" Gravity Washer will wash blankets, quilts,

and even rugs quite as successfully as the finest lace and linen.

This is an ideal Xmas gift for Mother—I want to make the terms so easy that any family can afford it. I have absolute confidence in my washer, so I want you to try it at my expense. I'll pay the freight and allow a month for testing it—then, if not found absolutely satisfactory, I'll pay the freight on it back again.

If you write me promptly enough, I can plan the shipment to have the Washer arrive at Christmas-time. If you want it as a Xmas gift, mention this point specially when you write.

I have an easy-payment plan about which I'll tell you also if you're interested. Write for my Booklet to-day—don't wait until too late. Address me personally:

N. N. MORRIS, Manager, "1900" WASHER CO.  
357 Yonge St., Toronto, Ont. Factory: 79-81 Portland St., Toronto



Marjory Dale's Recipe Page

## CHRISTMAS GOODIES

Edited by MARJORY DALE

CHRISTMAS just wouldn't be Christmas if the good housewife didn't cook and bake all kinds of nice things. To make merry the day one must have her "Plum Pudding," "Christmas Cake," "Cookies," not to mention the delicious home made candy.

Before attempting your Christmas pudding be sure you have the mould with a tight fitting cover in which to cook it, and that the bags are clean and well floured. Always grease your mould well. Everything should be ready before beginning to mix the cake; have pans paper lined and well greased.

Great care and most work must be given to creaming the butter, it should be rubbed smooth until the consistency of cream, then add sugar gradually.

Be sure all fruit is well washed as it is disagree-

### SHREDDED COCOA FUDGE

Half cup milk, 3 level tablespoonfuls butter, 2½ cups powdered sugar, 6 level tablespoonfuls cocoa, pinch salt, 1 teaspoonful vanilla. Boil altogether till it forms soft ball in cold water, remove from fire and beat briskly.—Miss Alice E. Graham, Sherbrooke, Que.

### SMALL PLUM PUDDING

One cup suet, 1 cup currants, 1 cup raisins, 1 cup molasses, 1 egg, 4 cups flour, 1 cup milk, 1 teaspoonful soda, 1 teaspoonful cloves, 1 teaspoonful cinnamon, ½ cup brown sugar; steam in flour sprinkled bag 3 hours.

Sauce.—Half cup brown sugar, 2 tablespoonfuls flour, 1 tablespoonful butter, boiling water.—Mrs. Bertha Duncan, Freberne, Man.



Apples and Sugared Popcorn

Select a number of ripe apples of uniform size. Make a syrup of two cupsful of sugar and three-fourths cupful of water and two drops of acetic acid. Dissolve the sugar slowly, then boil to 270 F., add the acetic acid and boil to 310 F. Dip the apples one at a time into this syrup. When cold, trim them with a few artificial leaves. Serve them on a pretty dish with sugared popcorn among them.

able to bite into a gritty fruit cake. Remember to dry the fruit thoroughly, and sprinkle well with flour.

Pay strict attention to the oven; unless the oven is right, the cake will be a failure no matter how carefully prepared.

Cookies are children's everlasting delight; the dough of cookies, because of the large proportion of fat contained, should be thoroughly chilled before any attempt is made to roll it out.

Successful candies demand pure sugars. The best results are not possible with impure sugar. They must be watched closely, boiled slowly, and not stirred.

### THREE STORY CHRISTMAS CAKE

Two cups brown sugar, 2¼ cups butter, 1¼ cups molasses, 1 cup sweet milk, 8 eggs, 1 lb. dates, stoned and finely chopped, 1½ lbs. raisins stoned; 1 lb. currants; ¼ lb. lemon peel; ¼ lb. citron peel; ¼ lb. orange peel; 1 lb. shelled almonds; 1 teaspoonful each, ground cloves, allspice, soda, and salt; 1 nutmeg grated; 4 large cups flour. Cream butter and sugar, add eggs well beaten, soda dissolved in molasses, other ingredients, lastly the flour. Beat well and bake in a moderate oven 2 hours.—Mrs. Rhys Williams, Lindsay, Ont.

### DIVINITY CANDY

Two and a half cups white sugar, ½ cup corn syrup, ½ cup water, white of 2 eggs. Boil sugar, syrup and water until it forms a soft ball when dropped in cold water, pour ¼ cup over the beaten whites of 2 eggs, let the rest boil until it hardens, when dropped into cold water. Then pour over mixture and beat until creamy. Nuts, dates, or cherries may be added if desired. Let stand 12 hours before using.—Miss Sims Allan, Ottawa, Ont.

### ENGLISH PLUM PUDDING

Chop together one pound raisins, three fourths pound of suet; add one fourth pound citron, chopped fine; then add one pound of grated bread; half pound of sugar; one teaspoonful of salt; one teaspoonful of cinnamon, one teaspoonful of mace and cloves mixed. When thoroughly blended, stir in four beaten eggs, diluted with one half cup of milk; turn into buttered mould and steam about six hours. Serve with egg sauce.—Mrs. MacFarlan, Toronto, Ont.

### HONEY COOKIES

Two eggs, 1 cup sugar, 1 cup honey, 1 teaspoonful soda, 1 tablespoonful ginger, 1 tablespoonful cinnamon, flour to roll.—Mrs. Marks, Ferguson, Ont.

### FRUIT PIN WHEELS

Put through the sieve 1 pint flour, 1 tablespoonful sugar, ¼ teaspoon salt, 1 level teaspoonful baking powder; into this put 2 large tablespoonfuls butter, wet with scant cup of milk, sprinkle kneading board with flour, roll dough into squares ¼ inch thick; spread it with 1 tablespoonful soft butter, mixed with ½ cup sugar, ½ cup currants; grate in a little nutmeg, roll up like a jelly roll, cut in slices ½ inch thick, place on well greased pan, do not let slices touch. Bake in a quick oven 12 minutes.—Miss Hilda M. Rice, Berwick, N.S.

### The Christmas Turkey

#### TURKEY RECHAUFFE WITH POTATO BORDER

Cold turkey; gravy, 2 cups; celery, cut fine, ¼ cup; ripe olives, stoned, 12; egg yolk, 1; mashed potato, 3 cups.

Cut turkey in pieces for serving. Re-heat in gravy to which has been added celery and olives. Add seasonings, if necessary. Place a buttered mould on platter, build around it a wall of hot mashed potato, and brush with egg. Remove mould, put turkey in centre, and place in oven to brown potato.

#### TURKEY A LA KING

Turkey fat, 1½ tablespoonfuls; corn starch, 1 tablespoonful; turkey stock, ¼ cup; milk, ½ cup; cream, ¼ cup; salt, ½ teaspoonful; butter, 2 tablespoonfuls; cold turkey, 1 cup; mushroom caps, ½ cup; pimentoes, ¼ cup; egg yolk, 1.

Melt turkey fat, add corn starch, and stir until well blended; then pour on gradually, while stirring constantly, stock, milk and cream. Bring to the boiling point and add salt, butter, and bit by bit, turkey, mushroom caps, which have been sliced and sauted, and pimentoes, cut in strips. Again bring to the boiling point and add the egg yolk, slightly beaten. Turkey a la King may be made in the chafing dish.

### The Prize Awards

#### In Miss Dale's Recipe Page Contest

We are glad to be able to advise those of our readers who are competing in the recipe page contest, that Miss Dale has almost finished the judging of all the recipes submitted.

The prizes will be awarded about November 25th and a complete announcement of the winners will appear on this page in the January issue (out December 10th to 15th). Watch for it.

Some of the prize winning recipes have already appeared in previous issues of EVERYWOMAN'S WORLD. Other prize winners will appear in coming issues.