

Club

Christmas Confections

Most of us have a "sweet tooth," in fact when we visit our cities and observe the number of candy shops and the crowds of purchasers we are led to believe that many people have more than one "sweet tooth." In this cold country one craves sugar more in winter than in summer.

Successful candy making is an art and one acquired only by experience. But keep at it and some day you may become as expert as the Rodgers of Vancouver. Their recipes are veritable gold mines and their candies wonderful.

There are a few points that go a long way toward making home-made candies attractive—coloring, shaping and combining flavors. Vegetable colorings are best to use in coloring candies, a three or four ounce bottle costs ten or fifteen cents and lasts for years.

Last week we considered the making of fondant, and its uses are innumerable, both for candies and as icing. I am going to give another recipe for fondant for those who missed last week's.

Fondant
2 cups sugar. 1/4 cup boiling water.
1/4 teaspoon cream of tartar. 1/4 teaspoon glycerine.
1 pint peanuts

Put into a smooth graniteware kettle, stir, then put on range and bring to the boiling point. Boil rapidly without stirring, until when tried in cold water a jelly like ball may be formed.

Cocoanut Bonbons
Melt a small quantity of fondant in a double boiler, flavor with vanilla and work in as much shredded cocoanut as possible. Shape into small balls and let stand over night.

Dipped Brazil Nuts
Candies with nut centres are much in demand and very expensive to buy. If the fondant is ready the dipping is a small matter.

Cream Mints
Cream mints add the finishing touch to a dinner, they are wholesome and children usually like them. Melt the fondant over hot water, flavor with a few drops of oil of peppermint or a larger quantity of the essence.

Peanut Brittle
2 cups brown sugar. 1 cup water.
1 cup Domestrol molasses. 1/2 lb. butter.
1/4 teaspoon cream of tartar. 1 teaspoon soda.

Boil all the ingredients except the last three to the hard ball stage. Add the peanuts and boil to the hard crack stage, add the butter and when this is dissolved

remove from the fire and add the soda dissolved in a tablespoon of water, and stir vigorously. When the mixture begins to rise pour on a platter and spread thin. Be sure and use raw peanuts.

Stuffed Dates
There are endless ways to stuff dates. Remove the stones and fill with fondant. Or the cavity may be filled with walnut or pecan meats and the dates rolled in sugar. Peanuts make a very good filling.

Popcorn Balls
Popcorn balls make very good Christmas tree decorations, the outside may be colored pink with a little vegetable coloring matter added to the sugar.
4 quarts popcorn. 2 cups sugar.
1/4 cup water. 1 tablespoon butter.

Buttercups
These are even better than the buttercups one purchases at the stores.
2 tablespoons butter. 2 cups molasses.
1 cup sugar. 1/4 teaspoon cream of tartar.
1/4 cup boiling water.

Fondant
Put the butter in a saucepan and when melted add the molasses, the cream of tartar and the water. Bring to the boiling point and let boil, stirring as little as possible until mixture will form a firm ball when tried in cold water.

Moulded Nut Candies
These are very easy to make and, if one can get good confectioners' sugar, very good.
2 tablespoons milk. 1/4 tablespoon melted confectioners' sugar.

Heat the milk, add the melted butter and gradually the sugar, sifted, until mixture is of the consistency to mould. Add flavoring and shape into small balls, press halves of pecan or walnut meats on top.

Fudge
Fudge is a fine thing for beginners in the candy business to practice on.
1 cup white sugar. 1 cup brown sugar.
1/4 cup syrup. 1/4 cup sweet milk.

Boil two and one-half minutes and add two teaspoons cocoa. Boil five minutes longer, then take from stove and add one teaspoon vanilla. Beat until creamy, pour in buttered pans and mark in squares.

Fudge Again
2 (small) cups granulated sugar. 1 cup milk or water.
2 squares chocolate. 1/4 cup butter.
1/4 cup salt.

Put all except the chocolate into a saucepan and boil until it will form a soft ball in cold water. Add the chocolate and as soon as it is melted remove from fire, flavor with vanilla, beat well and pour into greased tins. When partly cool mark in squares.

Maple Cream
Maple cream is a very popular candy and pretty sure to turn out well.
1 cup brown sugar. 1/4 cup granulated sugar.
1/4 cup milk or cream. 1/4 cup butter.

Cook without stirring until it will form a soft ball in cold water. Remove from fire, beat until creamy. Put in shallow pan and mark in cubes. This is very delicious if walnuts are added.

Butter Scotch
1 cup sugar. 4 tablespoons molasses.
2 tablespoons vinegar. 1/2 tablespoon butter.
Boil together until brittle when tried in cold water. When done turn into a well buttered pan.

Cream Candy
The young folk enjoy making cream candy because it can be pulled.
1 lb. granulated sugar. 1/4 teaspoon cream of tartar.
1 teaspoon flavoring. 1 cup water.

Boil all but the flavoring until it snaps when tested in cold water. Add flavoring, pour on greased platter and when cool enough to handle pull until white. Cut in small pieces.

the Country Cook.



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KESSOCK, Age 11.

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VELSON, Age 9.

OPTION

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