

# Duke Helps Catch An "Owl"



We went hickory nutting Saturday



-one of the trees that Andy climbed - had a -



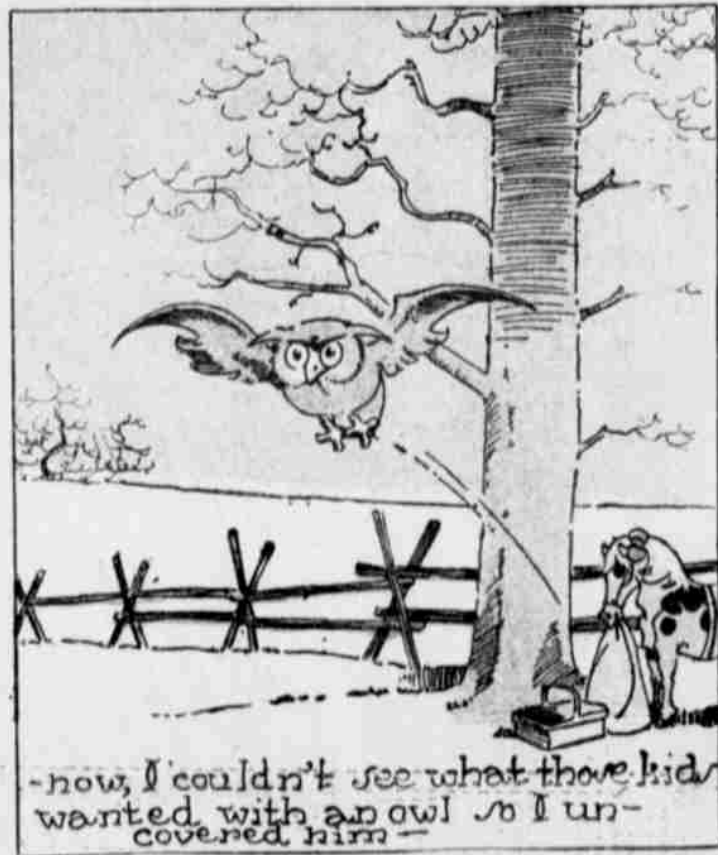
-hole in it! Andy put his hand in-



-and pulled out a sleepy old owl-



they covered it up with a sack in the basket and left me to guard it while they looked for more nuts-



-now, I couldn't see what those kids wanted with an owl so I uncovered him-

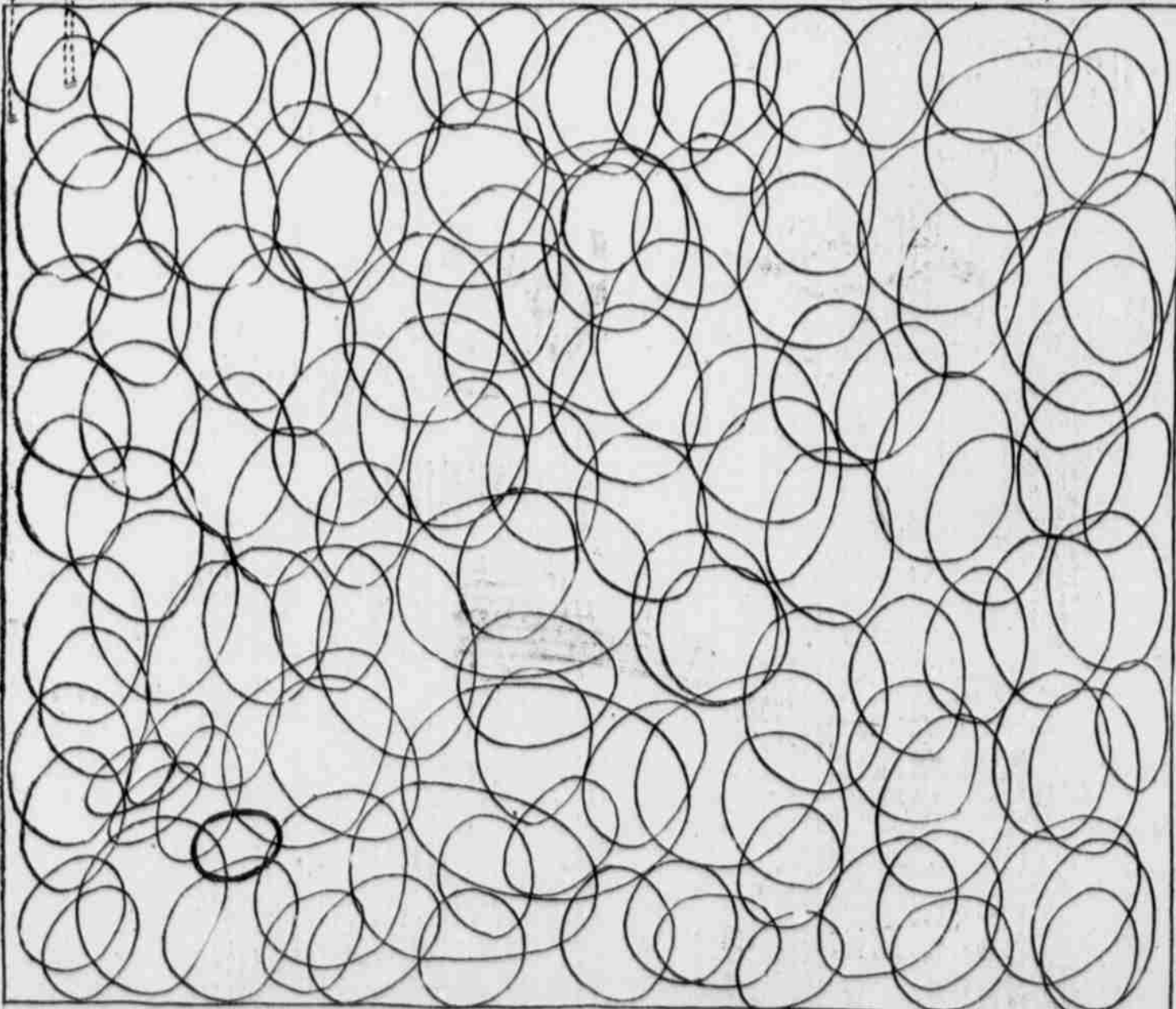


-and fixed the basket up again so that the twins never knew-



-till they had lugged it all the way home that some elves had turned the owl to stone-

## HOW MANY NUTS HAVE ANNA BELLE, MARJORIE AND BROTHER JACK PICKED?



AS YOU KNOW ANNA BELLE, MARJORIE AND BROTHER JACK, ALSO HAROLD WENT NUTTING THIS WEEK AND THEY WANT YOU TO TRY AND FIGURE HOW MANY NUTS THEY GATHERED IN THE LARGEST SACK - TAKE A PENCIL AND SEE HOW MANY NUTS YOU CAN FIND AMONG THE LINES ABOVE - ONE OF THE NUTS IS IN HEAVY OUTLINE SO AS TO GIVE YOU A START -

## ANNA BELLE Goes Nutting



Dear Friends:-The other day when Brother Harold suggested that we go nutting Marjorie and I thought it would be fine. Mother said it would be all right as we were going very close to home and could spend the time after school was out in this way. Brother Harold got a big sack out of the barn and we started out. Fortunately no one had been to the trees lately and we got just lots of nuts at our first stop and that was in sight of home. We returned real early and Marjorie suggested that we make some chocolate caramels and put nut kernels in it. That sounded fine to us and we did so. The candy was just dandy, so I'm going to give you the recipe-Here it is.

**Chocolate Caramels.**  
Take one pint of sugar, one pint of New Orleans molasses (or sorghum) one-fourth pound of butter, one-fourth pound of grated chocolate, one-half cupful of sweet cream-while it is cooking try often by dropping a little off a spoon into cold water and if it hardens the candy is done. When about done add a teaspoonful of vanilla flavoring and about a half-pint of nut kernels. Mix in the nuts well and when done pour out on greased tins or plates so that the candy is about one-fourth inch thick. After it sets cut into squares and you'll find you have the same delicious candy that we enjoyed.

I hope you are doing nicely in SEWING SOCIETY work and I'm sure we will find lots of good work to do during the coming winter months. Write me what progress you're having. Address me care this paper. Lovingly, *Anna Belle*



NUT CHOCOLATE CARAMELS

