THE PEOPLE'S INSTITUTE OF DOMESTIC SCIENCE

Some Christmas Candies

YOU have probably contracted for the great bird that will grace the table on Christmas day. Gifts are wrapped by this time, if you are wise in your day; but what are you going to do for the candies that you offer to visitors during the holidays and give with a generous hand to the children and grown-ups? Candies are expensive if they must be supplied by the pounds. That is why we are giving an article by a specialist that will take you right back into your own kitchen and show you how to make your candies for Christmas. It is a page that you will keep for future use and for helping out in that bazaar or festival organized to raise money.

Put on your apron and with the experience of years at your elbow, make "sugar to slip down the throat in a hundred ways."

By Grace Viall Gray

Domestic Science Expert, Chicago, Ill.

FOR Christmas it is desirable to make both hard and soft candies, also good old-fashioned popcorn balls, stuffed dates, etc. This is the time of the year when candies are eaten with greater relish than at any other time, and every housekeeper ought to take pride in preparing attractive and wholesome confectionery for her family. There is nothing more fascinating than candymaking, and it is most satisfactory if one is neat and careful about the work. Let the children help all they can, for every child loves to assist in the various processes, and can soon become quite efficient in beating fondant and dipping bonbons. Do not buy the cheap Christmas candies displayed in the grocery stores in big buckets. Your children can eat a reasonable amount of home-made candy without any bad results, whereas a very small amount of bought Christmas candy will make them sick. So make it a practice to plan for vacant hours before Christmas, during which time you and the children can have "heaps of fun" making delicious confections that will delight the eye, please the palate and not harm the stomach.

One of the easiest and most satisfactory soft candies made, if directions are carefully followed, is the cooked fondant. Quantities of fondant can be made a week or two before Christmas, and such joy as you will have making different colored, different flavored bonbons and chocolate creams!

I have found the fondant about the cheapest Christmas candy made, for it goes so far and is so delicious.

Directions for Making Fondant

Fondant is made of sugar and water boiled together with a small quantity of acid. The acid usually used is cream of tartar. Several times when about to make fondant I discovered I had no cream of tartar, so used vinegar to good advantage, also lemon juice. I used less of these two than of cream of tartar. The cream of tartar is more desirable, as it is milder and leaves absolutely no flavor in the candy. The acid is used to prevent the sugar from granulating. The sugar, water and cream of tartar are boiled together until a few drops dropped into cold water make a soft ball. Always use coarse granulated sugar. Confectioners use a candy sugar. When getting your candy supplies together, tell your grocery man you absolutely must have cane sugar. The beet sugar granulates more easily than the cane, and I have found that the cane sugar always gives better results. If you follow all directions carefully and still you have platter after platter of granulated fondant, you can easily conclude you have been using beet sugar. Put the cream of tartar in dry with the sugar. If you should forget it at first, put it in afterward; but it must then be made quite thin with water. Always use plenty of water in making fondant. The smaller the quantity made the more water is needed and the more acid. If a cover is used on the kettle, no granulation will form around the edge.

White Fondant

Five cups sugar, 1½ cups hot water, ¼ teaspoon cream of tartar.

Put ingredients into a smooth granite saucepan. Stir, place on range, continue stirring until the sugar is dissolved, heating gradually to the boiling point. Wash the sides of the kettle with a cloth wet in cold water, or wrap cloth around a wooden spoon and use this to wipe away the sugar that has sputtered and collected on the sides of the saucepan. Cover saucepan for five minutes, then remove cover and cook until when tried in cold water a soft ball may be formed which will keep its shape. Do not stir or jar the dish while cooking. Pour out carefully on a large platter which has been slightly buttered. Do not use too much butter, for if the fondant is to stand for several weeks the butter will become rancid. Use a piece of tissue paper in buttering platter, for in that way you will not get too much. If you should be fortunate enough to have a marble slab, use that instead of the platter. This is slightly buttered, too. Let fondant stand until cool, or until pressing it with a finger it leaves a dent on the surface and yet has formed no crust. If stirred while too warm it will grain. If by chance a sugary crust forms, every particle of it must be taken off or else the boiling must be done again, for you would have sugary fondant. When cool, beat with a wooden spoon until white and creamy, then take up into the hands and work quickly until it is smooth and glossy. Place in a covered air-tight preserve jar to prevent a crust from forming and leave for a day or a week, then make into bonbons.

If the results are not right and the mass becomes grained, the sugar must not be wasted, but can again be put in the saucepan with more water and boiled again. In stirring the fondant do not always try to stir in the scrapings. These can be worked by themselves afterward.

Things to Remember

If all these directions are accurately followed, you will never have a failure or be compelled to reboil the fondant.

Remember to:

1. Stop stirring when sugar begins to boil.
2. Wipe off particles of sugar from sides of kettle.
3. Do not stir or jar the dish while cooking.
4. Do not move the platter after fondant has once been poured into it.
5. Be sure the fondant is cool before you start stirring. It is better to have it a little too cool than too hot.
6. Always make the fondant on a clear day, as a damp, rainy day has an unfavorable effect on the boiling of sugar. Make all your candies on clear days.

Many women say that the hardest part of making fondant is the beating. Follow the example of a friend of mine who plans on making her fondant on clear, crisp evenings several days before Christmas, when all the men in the family take a hand at the beating. She stays at the stove and boils several kettles of fondant, while the men do all the stirring, and it is only a short time before she has several large jars full of creamy white candy. In two evenings she can make all the fondant she needs. Other evenings are devoted to cracking nuts, slicing candied fruit, etc.

Coffee Fondant

Some people are very fond of the coffee flavor; if so, proceed as follows:

Five cups sugar, 1½ cups cold water, ½ cup ground coffee, ¼ teaspoon cream of tartar.

Heat water and coffee in a saucepan until boiling point is reached. Strain through a flannel cloth, then add sugar and cream of tartar, and proceed as in white fondant.

Maple Fondant

One and a quarter pounds maple sugar, 2½ cups sugar, 1½ cups hot water, ¼ teaspoon cream of tartar.

Proceed as in white fondant, breaking maple sugar into small pieces.

Bonbons

Divide the fondant into different parts. Add a different flavoring to each piece and color as desired. Work with the fingers until thoroughly mixed. Make into balls about the size of a marble. These ball are called "centers." Allow balls to stand overnight, and dip the following day. If dipped right after being made, they are so soft they melt in the hot liquid and are apt to present a mushy, unattractive appearance. The work can be accomplished quicker and prettier if the balls are allowed to stand at least twelve hours. The children will delight in making the balls or "centers" after supper some evening.

Colorings

Use pure vegetable colorings in the form of pastes, such as you can buy at the drug or grocery stores. The liquid colorings thin the fondant too much. Pink and orange are the prettiest. If green is used, use just a tiny bit, so the color will be a very pale tint. A vivid green candy is unattractive. The same coloring will do for both pink and red, as a little produces pink and a little more gives red.

Flavorings

It is best to use the oils for flavorings, as a very few drops are sufficient, and they do not thin the fondant as other flavorings are apt to do. You purchase them at the drug store. If you do not use them all this Christmas, put them away, for they will come in handy very frequently, and another Christmas will be here before you realize it, and you can use them then. However, buy only a small quantity, as it goes a long ways. The greatest favorites are oil of wintergreen, peppermint, almond and cinnamon. Strawberry, pineapple, raspberry and rose are often used. Vanilla is sometimes preferred. If raspberry, strawberry or rose is used, color the centers with pink coloring.

Dipping

For white bonbons put a piece of the white fondant in a double boiler or in a small saucepan over hot water. Stir constantly until melted. Flavor as desired. During dipping, keep fondant over hot water that it may be kept of right consistency. It should be thin enough to run smooth, yet firm enough to keep its shape when dropped after dipping. If too thick, thin it with a few drops of water. For dipping, use a fork, preferably a two-tined one if you have it. The fondant melted and flavored, you are now ready to begin the interesting process of dipping. Your first efforts may look dubious, but as you proceed you will become delighted with your skill and finished products. Drop in the "centers" you made the evening before, one by one, coat with the melted fondant and place on a piece of oiled paper or a piece of oilcloth to harden, bringing end of the fork over the top of the bonbon, thus leaving a tail-piece, which shows that the candies have been fork-dipped. The fork-dipped chocolates on the market command a high price. If you have a small son or daughter, or any one you can ask to help you, have him sit beside you and decorate the tops as you drop the candies on the paper. If the decorations are not put on while the outside coating is soft, you must leave them undecorated, as the coating immediately hardens, making it an impossibility to hold decorations. If you do the work alone, it takes so much time to stop every time to decorate, and it is never difficult to find some one to assist in this delightful work.

The top may be decorated with pieces of blanched almonds, sliced in thin strips, or small pieces of walnuts, peanuts, pecans or pistachio nuts, pieces of candied cherries, pineapple, angelica (procured at candy stores), cut in fine pieces. Do not make the mistake of putting on whole halves of walnuts and almonds or a whole cherry. It is far from dainty and it's too expensive. The cherries should be cut very fine with scissors, likewise the pineapple and angelica. You want just a little finish to the bonbon. Look at the candies displayed in our candy stores and you'll get many ideas. For colored dipping: Put the white fondant in a double boiler, melt, color and flavor as desired. In coloring fondant, great care must be taken not to use too much coloring. Take a toothpick, dip it in the coloring paste, take up a small quantity and dip toothpick in melted fondant. The colored bonbons mixed with the white and chocolate ones make a wonderfully appetizing and pretty dish. Occasionally stir the pot fondant to prevent a crust from forming.

Chocolate Dipping

Melt a piece of white fondant as above described, then melt an equal quantity of unsweetened chocolate over hot water, combine the two, add a few drops of paraffin. The paraffin gives a glaze and a hard surface, thus preventing the chocolate from melting the minute it is picked up in the fingers. This dipping mixture should be the same consistency as the white dipping. Thin with water if it gets too thick.

Popular After-Dinner Mints

Melt white fondant over hot water. Flavor with a few drops of oil of peppermint. Drop from tip of teaspoon on waxed paper.

For wintergreen mints, use a very little of the pink coloring matter and a few drops of oil of wintergreen. Cinnamon mints should be a carnation red. Some people like clove and orange mints, but they are not as popular as the other three. At first the mints may not be perfectly round, but after you have "dropped" a few you will form the knack of making perfect ones.

Tutti-Frutti Loaf

When you start your candy making, find a clean, empty candy box, line it with paraffin paper and keep this at your elbow during all the various processes. As you proceed, you will find you have portions left in the double boiler, a little white fondant, some pink, etc. Scrape everything that is not used into this box. By the time you have finished you will have a delicious loaf of various kinds of flavors and colors. When ready to use, break down the four sides of the box and slice as you would any loaf.

Other Soft Candies

Fudge and divinity fudge are very popular with old and young. The following is a recipe for fudge which has an unusual flavor, and a child can make it and always be assured of success. It can't fail.

Fudge

Three cups light-brown sugar, 2-3 cup milk, 1 square unsweetened chocolate, 1 teaspoon vanilla, 1 tablespoon butter.

Cook all the ingredients but vanilla and butter until a soft ball is formed in cold water. Add butter and vanilla. Set the dish in a pan of cold water; allow it to stand a few minutes; pour out the water, which is now warm, and get some more cold water. Beat over the cold water until stiff. Knead with the hands until deliciously creamy. Press into a pan and cut into squares. Nuts may be added during the beating if desired.

Try this recipe; it's so simple and, oh! so good.

Divinity Fudge

Two cups granulated sugar, ½ cup corn syrup, ½ cup water, whites of 2 eggs.

Boil sugar, syrup and water together until it forms a firm ball in cold water. It must be harder than the soft ball. Beat the egg whites very stiff, and gradually add to them the cooked syrup, beating constantly.

Blanched sliced almonds or chopped walnuts may be added if desired.

Two people can make this better than one, one adding the syrup slowly, while the other does the beating.

When stiff, pour into pan and mark into squares or drop from a spoon on to waxed paper. These individual pieces are very desirable if candy is to be packed into boxes or kept any length of time.

Fruit Nougat

Remove the brown skin from a pint of roasted peanuts and one quarter of a pound of almonds by dropping for a moment into boiling water. Chop one-half pound each of figs, citron, raisins (seeded) and candied orange peel. Moisten two pounds of sugar with a little vinegar, add a tablespoon of water and cook until almost hard, but brittle. Beat well, adding the fruit and nuts, pour on a wet cloth and roll up like a pudding, slicing off candy in pieces after it is cold.

There is one confection that children "love," and as it is a good, wholesome sweet, prepare plenty of it for the holidays. It is not as sweet as candy, and still takes the place of it. It is called

Turkish Delight

One package gelatin, ½ cup lukewarm water, 4 cups sugar, 1 cup cold water, juice and grated rind of 1 orange, juice and grated rind of 1 lemon.

Soak the gelatin in the lukewarm water. Put sugar and cold water in a saucepan. Stir until dissolved; boil twenty minutes covered, so no granules will form. Pour the syrup on the gelatin; add the rinds and fruit juice. If a pink color is desired, scrape a little of the pink tablet which comes with the gelatin into the mixture. If other colors are desired, use the pastes. A delicate green is pretty served with the pink. If other flavors are desired, omit the orange and lemon flavors, and flavor with oils as desired. The mixture can be divided and be colored differently.

Having completed the coloring, pour into buttered pans and allow to stand overnight. In the morning cut into small squares with a sharp knife and roll each square in sifted powdered sugar. Each square should be firm and yet have a spongy consistency.

This Turkish delight in different colors and flavors is a delightful confection to serve at afternoon functions.

Menus and Recipes for a Week From an Expert in Cookery

This department will be in charge of a different instructor every month. The plan will give the housewife the benefit of wide and varied experience, and will present topics of interest to all.

By Ellen Huntington Whittem

State Normal College, Albany, N. Y.

CHRISTMAS is a festive time of year and the dinner is a joyous occasion. It is not the elaborateness of the menu which may bring the most joy to the family, for often a simple dinner with jokes and fun may bring far more happiness. The day of very elaborate dinners of many courses has somewhat passed and the housekeeper rejoices.

However, there may be some one who would like a more elaborate menu than the one given in the weekly list and the following is offered:

Oysters on the Half Shell
Celery Clear Soup Olives
Boiled Salmon Hollandaise Sauce
Potato Balls
Cucumbers (French Dressing)
Baked Sweetbreads
Baked Turkey Cranberry Jelly
Browned Sweet Potatoes Spinach
Asparagus Tip Salad
Mayonnaise or French Dressing
Cheese Crackers Salted Almonds
Plum Pudding Sauce
Broiled Mushrooms on Toast
Coffee

Instead of spending time and money on the food, a great many find more pleasure in arranging jokes. Place cards with rhymes for each person often create merriment, especially if each one finds his place by the rhyme on the card; or a joke at the place may be substituted for the card. Again, a great deal of merriment is often caused by a joke Christmas pie. Wrap a little joke for each member of the family in paper and place in a large dish or pan in the center of the table. Have a red ribbon or string tied to the joke and lead to the place of the person for whom it is intended. Cover the pan with paper and then with sprays of holly. During the dinner, or after it, the jokes may be pulled out. Rhymes attached add to the fun. Still another way is to put the jokes, properly labeled, on a small tin in the center of the table.

To make the table attractive and to create as much amusement as possible often affords more lasting pleasure than the serving of an elaborate menu.

MONDAY

BREAKFAST
Bananas
Eggs Toast Cereal Coffee

LUNCHEON
Baked Bean Salad Potato Chips
Sally Lunn Marmalade Tea

DINNER
Grapefruit
Pork Chops Mashed Potatoes Turnips
Coffee Spanish Cream or Norwegian
Dessert
Sponge Cake

TUESDAY

BREAKFAST
Grapes Cereal Tripe in Batter
Graham Muffins Coffee

LUNCHEON
Baked Finan Haddie Baked Potatoes
Hot Gingerbread
Whipped Cream Tea

DINNER
Beef Loaf Tomato Sauce
Fried Potatoes Carrots and Peas
Lettuce Salad
Cheese in French Dressing
Coffee Jelly Whipped Cream

WEDNESDAY

BREAKFAST
Prunes Cereal Bacon
Fried Mush Maple Syrup Coffee

LUNCHEON
Oyster Soup Crackers
Rice and Cheese Tea Biscuit
Marmalade Tea

DINNER
Boiled Ham Celery
Sweet Potato Puff Creamed Turnips
Lettuce Salad
Sliced Oranges Cakes

THURSDAY

BREAKFAST
Oranges Cereal
Eggs Toast Marmalade Coffee

DINNER
Grapefruit Consomme
Roast Goose Potato Dressing Jelly
Apple Sauce
Turkish Lilaf Creamed Cauliflower
Asparagus Tip Salad
Cheese Crackers
English Plum Pudding Yellow Sauce
Fruits and Raisins Coffee

SUPPER
Escalloped Oysters
Dressed Lettuce Celery
Graham Bread Sandwiches
Raised Loaf Cake Coffee or Cocoa

FRIDAY

BREAKFAST
Apple Sauce Cereal
Scrambled Eggs Toast Coffee

LUNCHEON
Creamed Sardines on Toast
Cake Sliced Oranges Tea

DINNER
Tomato Soup
Broiled Halibut Potato Sauce
Sauce Tartare Spinach
Cranberry Pie

SATURDAY

BREAKFAST
Bananas Cereal
Broiled Liver Milk Toast Coffee

LUNCHEON
Creamed Kidneys or Sweetbreads
Corn Muffins
Junket Brownies Tea

DINNER
Corn Soup
Cold Roast Goose Gravy
Cranberry Jelly
Sweet Potatoes Creamed Onions
Washington Pie

SUNDAY

BREAKFAST
Grapefruit Cereal
Codfish Balls Brown Bread Coffee

DINNER
Cream of Tomato Soup
Roast Beef Mashed Potatoes
Squash Waldorf Salad
Jelly
Plum Pudding Coffee

SUPPER
Pigs in Blanket
Brown Bread and Lettuce Sandwiches
Whipped Cream Cake Chocolate

Baked Bean Salad

Drain carefully cold baked beans, mix with French dressing or boiled dressing and serve on lettuce.

Sally Lunn

One cake yeast, 1 tablespoon sugar, 1 teaspoon salt, 2 cups milk scalded and cooled to blood heat, 2 eggs, 4 tablespoons butter, 4 cups sifted flour. Dissolve yeast, sugar, salt and butter in milk; add flour gradually and eggs well beaten. Beat until smooth; pour into well-greased pans, cover and let rise in a warm place until doubled in bulk—about 1½ hours. Sprinkle sugar over top; bake twenty minutes in hot oven. Serve hot.

Coffee Spanish Cream

Mix 1½ cups of boiled coffee, ½ cup of milk, 1-3 cup sugar, 1 tablespoon of granulated gelatin, and heat in double boiler. Beat yolks of 3 eggs and add 1-3 cup of sugar and ¼ teaspoon salt. Add to first mixture and cook until thickened. Remove from the range, add whites of 3 eggs beaten until stiff and ½ teaspoon of vanilla. Turn into molds. Serve with cream when cold.

Norwegian Dessert

Ten apples, pared, cored and cut in eighths. Stew until just tender in syrup made of 1½ cups sugar, 2½ cups water, juice three lemons. When apples are tender, put in dish in which they are to be served; simmer juice until thick, pour over apples. Brown ½ cup blanched almonds in oven, chop, and just before serving sprinkle over top. Serve with whipped cream.

Tripe in Batter

One pound tripe, ¼ pound salt pork, ¾ cup flour, 1 egg, ¼ cup water, 1 teaspoon salt, 1 tablespoon vinegar. Cut tripe in pieces two inches square; boil twenty minutes; dip in batter and fry in salt pork fat.

Batter — Beat egg until light, add water, salt and vinegar and flour to make almost drop batter. May omit vinegar if sour taste is not liked, but it is usually put in.

Baked Finan Haddie

Put fish in dripping pan, surround with milk and water in equal proportions, place on the back of range, where it will heat slowly. Let stand twenty-five minutes; pour off liquid and spread with butter, or add 1 cup cream or milk, and bake twenty-five minutes. The cream or milk makes it more moist than the butter.

Roast Goose With Potato Stuffing

Singe, remove pin feathers. Remove inside contents, saving giblets. Wash thoroughly in warm soap and water, rinse thoroughly in cold water and wipe. Stuff, truss, sprinkle with salt and pepper and lay 6 thin strips of fat salt pork over breast. Place on rack in dripping pan and bake two hours (9-pound goose). Baste often with fat in pan and remove salt pork last half hour.

Potato Dressing

Two cups hot mashed potatoes, 1¼ cups soft stale breadcrumbs, ¼ cup finely chopped fat salt pork, 1 finely chopped onion, 1-3 cup butter, 1 egg, 1½ teaspoons salt, 1 teaspoon sage, little paprika. May omit sage if wish. Mix in order given.

English Plum Pudding

One pound beef suet, 1 pound raisins, 1 pound currants, 1 pound seedless raisins (sultanas), ½ pound citron, ¼ pound orange peel, ¼ pound lemon peel, 1 pound flour, 1 10-cent loaf of bread dried and ground, 1 pound sugar, 1 dozen eggs, 1 small carrot (grated), 1 nutmeg (ground), ½ teaspoon allspice, 2 teaspoons salt, 1 quart bottle stock ale.

Chop raisins, currants, citron, orange and lemon peel with small amount of flour or put through meat grinder; chop suet with little flour, grate bread, carrot and nutmeg; mix salt, allspice, sugar, nutmeg, bread and carrot; add chopped currant mixture; add well-beaten eggs and ale.

Have ready a piece of linen toweling about three-quarters of a yard square; scald and wring as dry as possible; dredge with flour and pour mixture into it; tie tightly, allowing one-third as much space as is occupied by the pudding for it to swell in cooking. Place a plate in the bottom of a big kettle of boiling water, drop in pudding, cover closely and boil six hours if it is to be eaten the same day; if not, boil four hours and two hours the day it is served. Do not allow it to stop boiling, and replenish water with boiling water. About ten minutes before serving, take out of water, remove towel, turn on platter, dry in an open oven. Just before serving, stick a sprig of holly in the top and pour over it a glass of brandy, light with a match and serve blazing.

This is genuine English plum pudding. Those who wish to avoid the use of ale may substitute a suet pudding or a carrot plum pudding. The pudding may be boiled in closely covered tins with greater security of results, but the English always boil it in cloth. The pudding can be made two weeks beforehand and kept as fruit cake is kept.

Sauce

A hard sauce may be used, if desired, but the following is generally used:

Three tablespoons butter, 1 tablespoon flour, 1 cup sugar, juice 1 lemon, ½ nutmeg, grated; salt, ½ cup water, 1 egg, 2 tablespoons sherry or brandy. Melt butter, add flour and, when smooth, hot water. When thick, add sugar, lemon, nutmeg and salt. Boil until a very thin syrup, pour on beaten egg, cook one minute, add sherry and serve.

Raised Loaf Cake

This may be made a week beforehand and kept. This quantity makes four good-sized loaves:

Four pounds flour, 2½ pounds butter, 3 pounds sugar, 8 eggs, 2 pounds raisins, ¾ pound citron, 4 nutmegs, 2 yeast cakes, 2 teaspoons salt, wine to taste.

Mix one-half the butter, sugar and eggs, add dissolved yeast and ¾ of the flour. Raise overnight; add remainder of ingredients. Let rise double its size, cut down, put into buttered pans, let rise double the size, and bake in a moderate oven three-quarters to one hour. Cool and keep in tin until used. Spread a very thin frosting of white of egg mixed with powdered sugar over top to prevent drying up.

Creamed Sardines on Toast

One cup of cream, 1 cup grated cheese, 1 tablespoon of butter, 1 teaspoon of mustard, salt and pepper to taste. After cooking this, add 6 sardines, boned and mashed; 2 well-beaten eggs. Serve on heated crackers.

Beef Loaf

One and one-half pounds hamburg steak, 1 cup cracker crumbs, 1 cup milk, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon poultry seasoning, 1 beaten egg; bake in buttered bread tin 1½ hours, with pan set in hot water.

Sweet Potato Puff

Mash 6 hot boiled sweet potatoes, season with salt, butter; add stiff beaten whites of 2 eggs. Put in a buttered baking dish, brush the top with butter, brown in the oven.

Carrot Plum Pudding

Two cups breadcrumbs, 1 cup flour, 1 cup raisins, 1 cup chopped dates, 1 cup brown sugar, 1 cup citron, 1 cup lemon peel, ½ pound suet, ½ cup molasses, 1-3 cup shelled walnuts, 3 eggs, 1 medium-sized carrot, grated; 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon soda, 1 teaspoon salt. Chop dates, citron, lemon peel, suet, walnuts and raisins, if large. Mix dry ingredients, add wet, and mix. Steam four hours.

Gingerbread

One cup molasses, 2 tablespoons butter. Boil in a large kettle, and, when boiling, add 1 teaspoon each of cinnamon, ginger and soda. Remove from the fire, add ½ cup cold water, 1½ cups flour and 1 beaten egg. Beat, put in buttered pan, and bake twenty to thirty minutes in a moderate oven.

Cranberry Pie

One and a half cups cranberries, ½ cup water, ¾ cup sugar; cook ten minutes and cool. Add ½ cup stoned and seeded raisins before baking in the crust. Strips of pastry are often placed across the top of a cranberry pie.

Rice and Cheese

Butter a baking dish, and in it put alternate layers of rice and grated cheese. Dissolve salt in a little milk, and pour over the top. Put buttered crumbs on top and bake in a hot oven ten or twenty minutes.

Sponge Cake

Four eggs, ½ cup cold water, 1½ cups sugar, 1½ cups flour, ½ teaspoon salt, lemon juice or extract, 4 teaspoons baking powder. Beat the whites stiff, then beat yolks with cold water; to yolks add salt and sugar, flour, baking powder and lemon, and beat thoroughly; add stiff whites; put in buttered tin and bake in a slow to moderate oven about thirty minutes.

Pigs in Blanket

Pick over and wash large oysters, wrap each in a thin slice of bacon, and skewer with a toothpick. Fry until bacon is brown and gills of oysters are curled. Drain on brown paper and serve hot.

Hermits

One-third cup butter, 2-3 cup sugar, 1-3 cup raisins, stoned and cut in small pieces; 1 egg, well beaten; 2 tablespoons milk, 1¾ cups flour, 2 teaspoons baking powder, ½ teaspoon cinnamon and ¼ teaspoon each of clove, mace and nutmeg. Mix in the order given, sifting the spices with the flour. Roll thin, cut out and bake.

Don't Forget the Home

WITH Christmas in the air and the hum of the holidays everywhere, there will be a tendency to forget the home. But meals must be planned and bills paid; the wheels of the household must be kept in motion, and easy motion at that. This page is helping to do that. Let the People's Institute take care of your home if you are too busy to do the many things incumbent on you at this time. It will do the work of the brain in an efficient, complete way that promises success.

Don't forget the home. It is the root of all happiness of life.

Next week an article that will turn the pages of the new year for all readers will be given. It is named "Getting Ahead of Your Grandmother." Sounds interesting, doesn't it?