

CANDY-MAKING AT HOME IS OLD-TIME DIVERSION

FALSE IDEA OF ENGLISH MENU IS PUNCTURED

London (AP)—London is on the defensive. It has been attacked recently by two of its former allies. A French doctor, in the course of a thesis on the relation between natural character and diet, stated that the Englishman lives on rump steaks and whiskey. An American acoustician returned home from the Scouts Jamboree with tales of a miserable and wicked London, full of all sorts of obnoxious looking people, many inebriated. He enumerated the number of intoxicated Londoners he was able to count in one block. Some Londoners are wondering how many drinks he had before he started counting.

It is hard to picture London as the two visiting gentlemen have described it. At the same time there is no doubt that rump steaks and whiskey play important parts in the city's daily food and drink. But it is not to be imagined that London homes, hotels, and restaurants are filled at meal time with Englishmen solemnly chewing rump steak, washed down with a glass of Scotch whisky, any more than one would expect to find the citizens of Boston confine their diet to beans and tea.

Had the French doctor said that Englishmen feed chiefly on roast beef and beer, he would have struck closer to the heart and stomach of the nation. The roast beef of Old England, accompanied by Yorkshire pudding, potatoes and gravy, and cabbage or Brussels sprouts is a tradition of the English table, and also makes very good eating. Beer in a glass is a popular addition to such a setting, although some Englishmen, as well as other people, drink whiskey and soda with "chips," the local nickname for fried potatoes, or with kidney and tomato pudding, which is simply kidney and tomatoes localized in the same batter.

ARMY BEANS CAUSE SCANDAL IN FRANCE

Bordeaux, France (AP)—A. E. P. food stocks still linger in this region, ten years after the treaty of Versailles was signed.

The health authorities have seized 25,000 cans of baked beans, offered for sale, although manifestly unfit for human consumption.

Their investigation showed that the first vendors charged the modest rate of ten cents for a can, but that the price rose with each successive deal.

The authorities have started criminal proceedings against all persons who dealt in the beans.

SENATE INCREASES WOOL WASTE DUTY

Washington (AP)—The senate Thursday approved without a record vote an increase in the tariff on top wool waste from 31 to 37 cents a pound. The house bill provided a rate of 34 cents.

An amendment by Senator Hayden, democrat, Arizona, to restore the existing combination duty of 33 cents a pound and 20 per cent ad valorem on carbonized wool and tops, not further advanced, than roving, was rejected 45 to 34.

Approval then was given a committee proposal to increase this rate to 37 cents a pound and 20 per cent ad valorem. No vote was taken on this amendment.

BUFFALO TO BE SOLD FOR HOLIDAY STEAKS

Missoula, Mont. (AP)—Holiday markets will have a supply of buffalo steaks.

One hundred animals will be culled from the herd of 375 on the federal bison ranch north of here, to be butchered and sold. The reserve is over loaded.

The animals, according to Maj. E. A. Goldman of the United States biological survey, are fat and in excellent condition.



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Home-Made Sweets Offer Solution As Christmas Present

By MILDRED NYE

How many remember back to the time when a whole evening's entertainment for the younger generation (or the older either for that matter) was going out to the kitchen and making a big batch of taffy, fudge or some other favorite kind of candy? And there's no reason why just that same kind of merriment should not be enjoyed today as before.

Not only is this making of candy a source of much pleasure but also it may serve to solve some Christmas remembrances. For the home made box of dainties ever has the advantage over the bought one in that there is more of the personal in it. Also the home confection need not be made so rich that youngsters may not satisfy that inner craving for sweets without harm.

For good results in making candies at home, several utensils will prove of much use. A heavy saucepan is best for the cooking, five or six times the volume of the mixture so that it may boil, high and hard, yet not go over the top. A long wooden spoon used for stirring will prevent the sugar from graining. For accurate results as to doneness a cooking thermometer is almost essential.

The cold water tests are advisable to use even with a thermometer, since the latter may be read several degrees off by looking at it slantwise instead of straight at eye level. For cooking candy at or near sea level, use 212 degrees F. for the boiling point.

Fondant, simple enough even for the children to make, and that is sure to be a success may be made by adding confectioner's sugar and desired flavor or colors to a small quantity of mashed potatoes. This should be mixed and worked thoroughly. Fondant may be mixed with fruit or nuts and may be shaped or sliced and covered with chocolate or left plain.

PEANUT BUTTER TAFFY
1 1/2 cups brown sugar
1/2 cup white corn syrup
1 cup maple syrup
1-3 cup water
1/2 teaspoon salt
2 oz. bitter baking chocolate

Stir sugar, maple syrup, corn syrup and water until sugar is dissolved, before reaching boiling point. Cover tightly and boil five minutes. Remove cover, wipe down sides of pan with pastry brush, dip sides of pan with pastry brush, dipped in cold water; cook to 280 degrees F. Add melted chocolate, stir enough to mix. Pour on large plate or marble slab, and when cool enough to handle, spread with peanut butter, fold over, take up in buttered hands pull enough to mix in the peanut butter, shaping into a long piece. Cut into pieces of

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on oil paper, or pour into oiled pan to be cut into squares.

BLACK WALNUT CARAMELS
2 cups sugar
2 cups white corn syrup
1/2 cup butter
1/2 teaspoon salt
1 large can evaporated milk
1 teaspoon vanilla or lemon extract
1 cup nut meat

Stir the sugar and corn syrup as it comes to the boiling point, then add butter, and when dissolved start adding evaporated milk in a thin stream, stirring constantly. Keep boiling, but avoid a high flame. It is especially easy to burn the candy toward the end of the cooking. It becomes a light golden color, but must not scorch. Cook precisely to 246 degrees F. Add flavor and nuts, pour immediately into a well-buttered tin. Cool about three hours, or until caramel mixture slips out easily when pan is inverted. Use a heavy butcher knife, resharpening as necessary, cutting caramels on board. Spread out to air overnight, then wrap neatly in caramel papers of right size. Do not attempt making unless air is cool and dry.

SOUR CREAM CANDY
1 cup brown sugar
1 ounce bitter chocolate

1/2 cup sour cream
1/2 teaspoon salt
1/2 teaspoon vanilla
Boil the sugar and cream together until they form a soft ball in cold water, or to 238 degrees F. Add the vanilla and the chocolate, grated, and let cool to about 110 or 100 degrees F. then beat until creamy. Pour onto an oiled pan to cool and cut into squares. The chocolate may be omitted if preferred, and nuts or coconut added at discretion, or cut marshmallows may be stirred in.

STUFFED DATES
Slit and remove the seeds from large, plump dates, then fill with a large nut meat, or two smaller ones, or chopped nut meats held together with fondant or powdered sugar and orange juice. Other stuffing may be prepared such as

Marshmallow Coconut—Cut marshmallows into squares with wet scissors to prevent sticking. Stuff each date with a piece of marshmallow, placing the cut side up. Dip the sticky surface of the marshmallow into shredded coconut.

Brail Nut Fondant—To 11-3 cups confectioners' sugar add 1/2 teaspoon vanilla, 2 teaspoons thin cream and 2-3 cup chopped Brail nut meats. Place only a small

quantity of the fondant in each date so that the filling may be completely enclosed by the date and kept moist. Brail nuts are easily shelled if the nuts are steamed for 10 minutes before cracking.

Apricot Coconut—Wash one cup dried apricots. Place in a colander or wire strainer over boiling water for five minutes to soften. Run through the food chopper alternately with 1/2 cup nut meats and 2-3 cup shredded coconut. Add 2 tablespoons orange juice and 1 teaspoon grated orange rind. Mix with hands until well blended. Stuff dates and roll in sugar.

Marzipan—Mix together peanut butter, confectioners' sugar and

dates run through a food chopper. Mould into any desired shape and dip into chocolate or fondant, or use for stuffing dates.

Jefferson—Mrs. Lillian Combs of San Diego, Cal., is a guest at the home of her cousin George C. Mason and family.

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SNIDER'S OYSTER COCKTAIL SAUCE—1/2 Pint Bottles, 2 for	43c

PEAS—Del Monte Early Garden—No. 2 Tins—2 for	35c
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