

CHRISTMAS CANDY MADE AT HOME IS TREASURED GIFT

Gay Boxes and Baskets
Bring Memories of Child-
hood Holidays and Merry-
making — Recipes Given

By MRS. ALEXANDER GEORGE
(Author of "Menus of the Day")
The joyful anticipation of Christ-
mas is accentuated in many homes by
the preparation of holiday confection-
eries, many of which are made at
no other season of the year.

Home-made candies, cookies and
other delicacies in gaily wrapped
boxes and holly trimmed baskets
make treasured gifts which bring
memories of bygone childhood holi-
days and merry-making.

Holiday Food Favorites.

Peppernuts.

(Old Holiday Standbys)

- 1-3 cup fat
- 2 cups confectioner's sugar
- 4 eggs
- 1/2 cup cream
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon black pepper
- 1 tablespoon cardamom seeds
- 1/2 teaspoon salt
- 1 teaspoon grated lemon rind
- 1-3 cup chopped citron
- 1-3 cup chopped candied orange peel
- 1/2 teaspoon aniseed
- 4 cups flour
- 1 teaspoon soda.

Cream fat and sugar. Add rest of ingredients. Chill dough 3 hours or longer. Shape into 2-3-inch balls, sprinkle with more confectioner's sugar and arrange 2 inches apart on greased baking sheet. Bake 12 minutes in moderate oven.

Seafan.

- 1 cup brown sugar
- 1 cup sugar
- 2-3 cup water
- 1/2 teaspoon salt
- 1 egg white
- 1/2 teaspoon vanilla

Beat egg white, add sugar and spices. Add nuts and when well covered spread in thin layer in shallow pan. Bake 30 minutes in very slow oven.

Fondant Loaf.

- 2 1/2 cups sugar
- 1/4 teaspoon cream of tartar
- 1/2 cup milk
- 1-3 cup cream
- 1/2 teaspoon salt
- 1/2 cup chopped dates
- 1/2 cup chopped nuts
- 1/2 teaspoon vanilla
- 1/2 teaspoon almond extract.

Beat sugar, cream of tartar, milk, cream and salt until soft ball forms in cold water. Stir frequently. Remove shallow dishes which have been rinsed out of cold water. Do not beat for 10 minutes. Beat one portion until thick and creamy. Add vanilla, dates and nuts. Knead until soft and creamy. Shape into loaf 1 inch thick. Place on waxed paper. Add almond extract to the other dish of candy and beat until creamy and thick. Pour over the loaf. Chill and cut in slices.

Christmas Dixies.

- 2 cups sugar
- 1 cup dark brown sugar

Beat egg white, add sugar and spices. Add nuts and when well covered spread in thin layer in shallow pan. Bake 30 minutes in very slow oven.

Spiced Nuts.

- 1 cup nuts
- 1 egg white
- 4 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves.

Beat egg white, add sugar and spices. Add nuts and when well covered spread in thin layer in shallow pan. Bake 30 minutes in very slow oven.

1 1/2 cups water
3 tablespoons butter
1 teaspoon vanilla
1/2 teaspoon lemon extract
1/2 cup toasted coconut
1/2 cup pecans
1/2 cup candied cherries
1/2 cup candied pineapple.

Boll, stirring frequently, the sugars water and butter. When soft ball forms in cold water remove from fire and let stand 20 minutes. Add extracts and beat until creamy. Add rest of ingredients and drop portions from tip of spoon onto waxed paper to cool.

Light Fruit Cake.

- 2-3 cup fat
- 1 1/2 cups sugar
- 2-3 cup milk
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1/2 teaspoon lemon extract
- 1-3 teaspoon salt
- 1/2 cup shredded almonds
- 1/2 cup chopped candied pineapple
- 1/2 cup chopped candied orange peel
- 1/2 cup white raisins
- 1-3 cup chopped candied cherries
- 2 1/2 cups flour
- 1 teaspoon soda
- 6 egg whites, beaten.

Cream fat and sugar. Add rest of ingredients, mixing lightly. Pour into loaf pan lined with waxed paper. Bake 1-3 hours in moderately slow oven.

Date Balls.

- 1/2 cup white raisins
- 1-3 cup chopped candied cherries
- 2 1/2 cups flour
- 1 teaspoon soda
- 6 egg whites, beaten.

Cream fat and sugar. Add rest of ingredients, mixing lightly. Pour into loaf pan lined with waxed paper. Bake 1-3 hours in moderately slow oven.

Spicy Fruit Cookies.

- 2-3 cup fat
- 1 1/2 cups brown sugar
- 2 eggs
- 3 tablespoons cream
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped dates
- 4 cups flour
- 1 teaspoon soda.

Cream fat and sugar. Add egg and cream, beat well. Add rest of ingredients and drop small portions from tip of spoon onto greased baking sheets. Space 3 inches. Bake 12 minutes in moderate oven.

SIXTY ARE GRADUATED FROM WIMER SCHOOLS

The schools for cooks and bakers and mess stewards ended today at Camp Wimer, after an intensive course of six weeks. Sixty men from the camps of the Medford CCO district were graduated.

This was the sixth school for cooks and bakers and the seventh for mess stewards, the Medford district being the first in the country to inaugurate this training. The next school will be organized after the first of the year, Capt. William C. Ryan, district welfare officer, said.



(Continued From Page One.)

religious zeal. The timid politicians are scared stiff. Sincere statesmen also seem to be doubtful about how to face a growing onrush of such a noble but impractical purpose.

The basis for the real appears to be plausible but careless Townsend arithmetic. A printed circular of Townsend Club No. 1, Peoria, Illinois, is the same as used nationally.

Upon figures cited there, the Peoria club claims to represent one out of every three citizens of the city. Claimed membership is above 40,000. The 1930 census showed Peoria's population to be 105,000. It has increased considerably since.

The circular tells the people of Peoria that Dr. Townsend wants \$200 a month for each of 8,000,000 persons over sixty. The cost, it says, will be \$1,600,000,000 a month. This is to be raised by a sales tax on \$1,300,000,000,000, which is specified as the "sales turnover of 1929." The tax is computed at \$20,000,000,000 a year. Thus Dr. Townsend is able to show a paper excess of \$800,000,000 above the needs.

Official 1930 census bureau figures show 10,385,000 persons, then over sixty years of age, instead of 8,000,000. The number has grown since, probably to 11,000,000. The census also showed that 4,150,000 of those over 60 were then gainfully employed. They were supporting themselves. This number has probably decreased. How many were being cared for by sons and daughters, or like J. D. Rockefeller, Sr., living from their own income, the figures do not show.

A liberal assumption would be that there are no more than two million in theoretical need of public assistance and none not now receiving it.

That is only the initial error of Dr. Townsend's charitable purpose. His "total sales" figure is not a sales figure at all. It is based on the bank turnover in 1929, estimated by the federal reserve board at \$1,000,000,000,000 for 268 cities. Dr. Townsend has added 10 per cent for other cities, 10 per cent for cash, and apparently another billion for good luck. That is how he gets his \$1,300,000,000,000, which really should be nearer \$1,300,000,000,000.

His figures, therefore, are not based on a sales tax proposition. If they were, he would not be within reach of the astronomical revenue he is talking about raising. His tax is a transaction tax, meaning it is a pyramid tax.

For instance, a flat sales tax on automobiles would be a relatively minor thing collected only once on the sale of the car. But a transactions tax would lay possibly as many as six or eight consecutive taxes of 2 per

cent each on some materials going into the car. This would lift the price of automobiles far more than the glibly stated 2 per cent figure indicates.

The iron for your car's steel body is mined, say, by one firm. It is transferred to another manufacturer

into pig iron, then to a blower, then to a shaper, then to a body maker, then to an auto manufacturer, then to a dealer, then to the public. Each one of these transactions would be taxed by Dr. Townsend for 2 per cent to get his money.

So also with cotton, which involves transactions to the dealer, middleman, textile manufacturer and others before it becomes the upholstery in your car.

The first economic effect of Townsend's plan would be to drive most of the middlemen of all businesses out into the cold. Practical business men would immediately begin to cut down on transactions in order to avoid taxes, and Dr. Townsend would

have to look elsewhere to make up this deficit in anticipated revenue. Likewise it is reasonable to expect that the effect on all prices would be incalculably heavy, that the entire business system would have to be upset and reorganized.



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Hershey's Cocoa, 1/2 lb 10c, lb 15c

Raisins, 4 lb. pkg. 23c

Cocoanut
Bulk, lb. 19c

Wax Paper
100 ft. roll . . . 15c

Salad Aid
Pint 25c

Rockwoods Cocoa 2 lb. can 18c

Pop Corn, extra fancy . . 2 lb. can 23c

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Beef Pot Roast . lb. 10c

Bacon Sq. Lean lb. 25c
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Bacon Backs . . lb. 29c

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