

Individual Message On Cards

What the well-dressed Christmas card will wear this year depends. It depends on how you load and use your fountain pen, and how much you know about the recent trends in Christmas card etiquette.

Fortunately, common sense will answer most of the questions which may arise, and which, in fact, usually do not arise at all. You will find a Xmas card protocol that no longer exists.

In each year we sit back—and wonder, as it were, at the collapse of the old Xmas card. Xmas cards are no longer the same as they were. They are no longer the same as they were. They are no longer the same as they were.

Who would ever buy a Xmas card? Who would ever buy a Xmas card? Who would ever buy a Xmas card? Who would ever buy a Xmas card? Who would ever buy a Xmas card?

Let's begin with the Christmas card etiquette. It is not the same as it was. It is not the same as it was. It is not the same as it was.

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EVERYTHING for the junior-grade is portrayed by the wheel tractor and wagon on display at Gonyear's. Ronella Collman is testing the equipment as salesman Gerald E. Cole shows her the fine points.

What's Christmas Without Candy

Of course you'll want some homemade candy during the holiday season for the family, for guests who drop in, and to give away. So here are two fine new recipes. Try them before Christmas if you like, then you'll turn them out with a practiced hand when you're ready to make them for your festive occasions.

Both recipes use evaporated milk, which is especially well suited to candy-making. That's because the fat particles and other solids in evaporated milk are finely divided and evenly distributed and produce candies of smooth texture.

A few tips on candy-making: The size and kind of pan used is important because you must allow enough room for the mixture to boil briskly without overflowing. A heavy metal pan will prevent scorching.

Use a candy thermometer, by all means, if you have one. If you haven't, remember that the soft ball stage test for both these candies. To make this test fill a cup with cold water. Remove the candy from the heat. Allow small drops of candy to fall from the spoon into the cold water. The soft ball stage is reached when the drops can be gathered together in a ball that will just hold its shape, but which flattens on removal from water.

CREAM PRALINES
Ingredients: 1 cup firmly packed brown sugar, 1 cup granulated sugar, 2 cups pecan halves (shelled), 1/2 cup evaporated milk.

Method: Mix sugars, pecans and evaporated milk in heavy saucepan. Stirring constantly, cook over medium heat to soft ball stage (236°F). (This mixture cooks quickly, so test often if not using a candy thermometer.) Cool slightly, then beat until mixture begins to thicken. Drop candy rapidly from a teaspoon onto aluminum foil or a well-buttered baking sheet to form patties. If candy becomes too

stiff at the last, drop into smooth patties, stir in about a tablespoon of hot water. Makes 25 to 40 patties, about 1 to 1 1/2 inches in diameter.

LEMON COCONUT CREAMS
Ingredients: 1 tablespoon butter, 3/4 cup evaporated milk, 2 cups granulated sugar, 1/2 teaspoon grated lemon rind, 1 tablespoon lemon juice, 1/2 cup finely cut shredded coconut.

Method: Melt the butter in a heavy saucepan. Add milk and sugar. Stir to blend. Cook over medium heat to soft ball stage (236°F), stirring constantly. Remove from heat and cool. Stir in lemon rind, lemon juice and coconut. Beat until crystalline. Turn at once into a buttered pan or onto a buttered baking sheet. Mark in squares. Makes about 1 pound.

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THAT ST. NICK WILL TUCK some fragile lingerie in her Christmas stocking is the secret wish of every woman, 6 to 106. Lovely Gwen Alexander of La Pointe's looks like a transplanted angel in this misty chiffon, lace and satin ensemble, gown and negligee, worn to show her customer, Mrs. Bob Perkins, the beauty of soft fullness, the flattery of lace. Mrs. Perkins also admired a red silk quilted robe, swirled in silver.



FEATHERY SPRAYS of painted "witch," a weed, used with silvered pine cones and Christmas tree balls make a pretty decoration for the holiday season. Mrs. Perkins admires this new idea in wintery beauty at Kohn's Flowers and Gifts.

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