



Christmas Time is CANDY TIME!

ruit Fudge
 1 cup evaporated milk; 3 cups granulated sugar; 2 tablespoons butter; 2 teaspoons lemon juice; 1 teaspoon grated lemon rind; 1 cup chopped glazed fruit.
 Glazed fruit mix, such as for making fruit cake, or a combination of chopped glazed pineapple, candied cherries, finely chopped citron, candied orange and lemon peel, may be used. Cook milk, sugar, and butter slowly, until sugar dissolves, stirring constantly. Then cook over medium heat to soft ball stage (238 degrees), stirring all the while. Cool. Add lemon juice, rind, and glazed fruit. Beat until crystalline. Turn into buttered pan. Mark in squares. Makes about one and one half pounds.

Panocha
 1 pound brown sugar; few grains salt; 1 tablespoon light corn syrup; 1 tablespoon butter; 3/4 cup evaporated milk; 1 teaspoon vanilla; 2 1/2 cup chopped nuts.
 Mix sugar, salt, syrup, butter and milk thoroughly. Cook over medium heat to soft ball stage (238 degrees), stirring constantly. Cool. Stir in vanilla and nuts and beat until crystalline. Turn into buttered pan. Mark in squares. Makes more than one pound.

Cantonese Fudge
 Follow Panocha recipe, as above but after candy is cooled, add one quarter cup finely candied ginger, instead of the nuts.
 Makes a little more than one pound.

Vinegar Taffy
 2 cups granulated sugar; 1 1/2 cups light corn syrup; 1/4 cup salt; 1 tablespoon vinegar; 1/2 cup evaporated milk.
 Mix sugar, salt, syrup, and vinegar thoroughly. Cook slowly, until sugar is dissolved, stirring frequently. Then pour milk in slowly, keeping candy boiling all the while. Cook over medium heat to firm ball stage. (248 degrees), stir-

ring constantly. Pour into buttered pan. When cool enough to handle, pull until candy is light and no longer sticky to the touch. Lay out on waxed paper or buttered pan. Cut with scissors. Wrap in waxed paper. Makes about two pounds.

Molasses Taffy
 Make as Vinegar Taffy, except omit the syrup and substitute one cup of molasses.

Cocoa Taffy
 Mix half a cup of cocoa with the sugar and cook with the syrup, salt, and vinegar. Then proceed as for Vinegar Taffy.

Cream Fondant
 2 cups granulated sugar; 1/4 tsp. salt; 1 tbsp. light corn syrup; 1 cup evaporated milk.
 Mix ingredients thoroughly. Bring slowly to a boil, stirring constantly. Then cook over medium heat to the soft ball stage. (238 degrees), stirring all the time. Cool. Beat until creamy. Knead until smooth and plastic on a buttered bread board or marble slab. Set in refrigerator in covered dish overnight to ripen.

Vanilla Cream Fondant
 As above, except that after fondant is kneaded smooth and plastic, add half a teaspoon of vanilla and knead again just enough to distribute flavor.

Maple Cream Fondant
 As Vanilla fondant, except use half a teaspoon of maple flavoring instead of vanilla.

Fondant Stuffed Fruit And Nuts
 To prepare prunes for stuffing, pour boiling water over prunes to cover and let stand to plump and soften. Pat prunes dry with a paper towel. Put down one side and remove pits. Let fondant soften at room temperature. Knead slightly and cut off pieces. Shape and fill into pitted prunes. For

dates, remove pits and fill with fondant. Put halves of pecans or English walnuts together, sandwich style, with fondant filling.

Fondant Nut Balls
 Roll balls of softened-at-room temperature fondant in chopped mixed nut meats.

Brown Pralines
 1 cup brown sugar, firmly packed; 1 cup granulated sugar; 2 cups pecans; 1/2 cup evaporated milk.

Mix all ingredients thoroughly. Cook over medium heat to soft ball stage, (236-238 degrees), stirring constantly. Cool slightly, then beat until mixture begins to thicken. Drop candy rapidly from a tablespoon onto waxed paper or a buttered baking sheet to form patties. If candy becomes too stiff, stir in a little hot water. Makes 20 patties 2 1/2 inches in diameter.

Cream Caramels
 2 cups granulated sugar; few grains salt; 2 cups light corn syrup; 1/2 cup butter; 1 2/3 cup evaporated milk; 1 tsp. vanilla extract.

Cook sugar, salt and syrup rapidly to firm ball stage, (245 degrees), stirring constantly. Add butter and milk gradually, so that the mixture does not stop boiling at any time. Cook over medium heat to firm ball stage, stirring constantly because mixture sticks very easily at the end. About 25 minutes are required for cooking. Add vanilla. Let caramel stand until mixture stops bubbling. Then pour into a buttered pan. Cool at room temperature, then place in refrigerator until caramel hardens. Remove from refrigerator, invert pan and loosen caramel by applying cloth rung out of hot water on bottom and sides of pan. Lift edges of caramel with table knife or spatula and turn onto cutting board. Cut with a heavy sharp knife, using saw-like motion. Makes two pounds.

Grandpa Frost' Helps Russians Celebrate Midwinter Festival

Although Christmas is no longer a holiday in Soviet Russia, a non-religious midwinter festival is celebrated and children receive gifts from "Grandpa Frost."

In Czarist Russia, it was customary to well-to-do families with large homes to entertain lavishly on Christmas day. The invitations were extremely formal and begged the invited to consider that.

"...for thousands of years it has been so; with us it will not cease. Do not, therefore, disturb the festival; do not bring the good people to despair. Without you there will be no maiden festival at Anna Karpowna's."

In planning these houseparties, hostesses gave particular attention to the selection of partners for the young ladies. The selection was sometimes very satisfactory and sometimes left something to be desired.

Arrival of the "fair maidens", each with her mother and retinue, bringing cake and sweetmeats and gifts for everyone, proceeded according to prescribed ritual. The guests sooner freezing in their sleds before the gate than to alight before receiving the greeting of the host and hostess.

Having been ceremoniously welcomed, the guests offered prayers before the icon (sacred picture) and then proceeded to the feasting and festivities arranged for them.

OLD ENGLISH

(Continued from Page 2)

1/2 teaspoon salt; 2 tablespoons baking powder; 1 egg; 3/4 cup milk; 3/4 cup water.

Sift together the dry ingredients. Separate egg and beat egg yolk, water and milk together. Add liquid mixture to dry ingredients. Combine thoroughly. Beat egg white very stiff and fold in lightly. Pour batter in tablespoonfuls on very hot buttered griddle or frying pan. Brown lightly on one side, then turn and brown on the other side.

Wigs are the Christmas equivalent of Hot Cross Buns—in fact they are very much the same but are made with caraway seeds. They're also traditional fare for Ascension Day.

8 cups sifted all-purpose flour; 2 teaspoons salt; 1/2 cup butter; 1 1/2 cups milk (approximately); 3/4 cup water; 2 tablespoons sugar; 2 cakes compressed yeast; 2 teaspoons caraway seeds; 1 teaspoon nutmeg; 1/4 teaspoon cloves; 1/2 teaspoon mace, 1 1/2 cup sugar.

Crumble the yeast into a bowl with the 3/4 cup lukewarm water and 2 tablespoons sugar. Set aside in a warm place for about fifteen minutes. Scald the cream or milk, and add the butter and sugar. Sift flour with salt and spices. Combine the yeast mixture with the cream, butter and sugar mixture, when the latter has cooled to blood temperature. Gradually add the

'Christmas Bells' 1951

The finger of Time is pointing to Christmas. Store windows are full of nice toys—Trains and dolls and pretty things For little girls and boys.

Soon the bells will be ringing. Across the hills and valleys. The joyous sound should reach us all. And echo in the darkest alleys.

On Christmas eve the bells will be ringing. O'er mountains, sea and land, Telling of the wondrous birth. In tones so sweet and grand.

In the midnight hour so cold, In a lowly cattle shed, The King of Kings was born, In a manger for His bed.

He comes to us in story old Bringing joy to all who heed The greatest story ever told—and should To peace and friendship lead.

Reflect upon this midnight hour The vision of the Saviour's birth. Then kneel and pray, such peace as this May reign again upon this earth.

Oh! may the troubled peoples pray For hardened hearts to melt, And cease the raging conflict Which all the world has felt.

God loves the little children He leaves them in parental care. But cruel war has cheated many— Our duty now is "help and share".

Do not forget some needy child. Go share your wealth with him For an act of kindness here on Earth. A Joy in Heaven will surely bring —Lena Vessey
 Portland 5, Maine (Formerly of Montague).

flour, combining thoroughly. Add caraway seeds. Knead dough until smooth and set aside to rise in greased covered bowl in a warm place. As soon as the dough has doubled in bulk (about two hours) form into rather large flat round buns. Place on greased baking sheet, brush over the tops with beaten egg, and cut a deep cross on each bun with a knife so that they may be broken into triangular pieces when baked. Set to rise in a warm place, and bake in a hot oven (400 degrees F.) for 10 minutes. Then reduce heat to moderate (375 degrees) and bake approximately 10-13 minutes longer or until browned. The caraway seeds may be omitted.

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THE VILLAGE HAS A HEART

Dorothy Roys Kilian

The clock struck nine as Nola hung the bauble on the fragrant green Christmas tree. Without even stepping back to admire the finished effect she went to the front window and peered out. A cold white moon illumined a cold white earth. She shivered. How lonely she had been in this tiny, quiet village!

When she had written Jim two months before that she was being evicted from their apartment in Chicago he had answered, "I'm hoping against hope to be home from occupation duty in time for Christmas, and I can't think of any place more perfect than Pineville to spend the holidays of my terminal leave. Remember my telling you what happy summers I spent there as a child, and how I'd always wanted to see it in winter? Do investigate this, as a Christmas present for me, Nola darling."

So she had come here and found a house. But somehow she felt that the villagers had ignored her as an outsider. And now it was Christmas Eve. "He's not going to make it and that's that," Nola thought miserably. She knew that he had landed at San Francisco three days before and had been trying desperately to get a seat on a train or plane.

The telephone rang. "There's a telegram just come for you, Mrs. West, down here at the drug store. Very important."

"Yes?" Nola breathed. "Chicago, 8 p. m. Am catching train. Get off Shoreham five miles east of Pineville 10 p. m. love Jim"

"Mrs. West, are you there?" Mr. Trotter, the druggist, sounded anxious. "Listen, you go out in the garage and get your car motor warming up. My wife'll be up there in five minutes to stay with your little boy. Hurry now."

An joyful haste Nola peeked in at Jimmy — "Santa Claus is bringing you your Daddy, honey" — powdered her nose and put on her fur coat and boots.

The garage door stuck in it's icy groove although she bent her whole weight against it. Suddenly, out of the darkness, a voice called. "It's me, Doc Ryan. We're on your party line you know, and heard the good news. I'm so used to driving out in all kinds of weather, my wife thought I'd better take you over."

"Dr. Ryan, I didn't realize 'til just now how I dreaded that trip alone."

A train whistle shrieked through the cold thin air as they drove up to the little depot. "We made it!" Nola cried excitedly. "Come on." She held open the door.

But Doc muttered, "I'll stay here and keep my feet warm." Now the huge black engine rumbled past, slowed down and slid to a stop. A coach vestibule door opened, and before the conductor could step down, a khaki-clad fig-

ure leaped onto the platform. "Oh, darling, darling, darling." Nola's heart throbbed as she felt once more the thrilling warmth of Jim's arms around her.

"Nola!" Jim said everything in that word. A few moments later as they walked to the car a voice boomed from within. "Glad you made it."

"Whoever you are — thanks," Jim answered. "It's people like you who made me want Nola to come to Pineville to wait for me."

"Get in and close the door. You are freezing me out." Doc grinned as he raced the motor. "Christmas Eve," Jim said softly as they squeezed in with Doc. "You beside me, our baby just a few miles away, and a Christmas card place like Pineville to welcome us. Don't you love it there, darling?"

Nola glanced at Doc, thought of Mrs. Trotter and the others. "Yes, Jim, I do," she whispered. "I surely do."

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God rest you, merry innocents. While innocence endures, A sweeter Christmas than we to ours May you bequeath to yours. (A Carol for Children, Ogden Nash.)