Woman's World

By Mair M. Morgan

NO "MACHINE TOUCH"

In this machine age, home-made candies carry a greeting of individual care and thought. They can't be bought but must be made personally and consideration given to the favourite assortment of each friend. And every hostess is delighted to have something "different" to offer her guests during the holiday season.

Fruit combinations are attractive and a boon to dieting friends. This delicious confection isn't even cooked but the finest ingredients must be used, coconut that has been packed when it was fresh and kept air-tight gives a splendid flavour and moistness to these balls.

Coconut Apricot Candy

¾ cup dried apricots
¾ cup premium shred coconut
½ cup nut meats
½ teaspoon grated orange rind
½ teaspoon grated lemon rind
1 tablespoon lemon juice

Wash apricots, and steam 5 minutes. Put apricots, coconut, and nut meats through food chopper. Add orange and lemon rind and lemon juice and knead until mixture is blended. If candy is dry, add enough orange juice to moisten. If too moist, work in small amount of confectioners' sugar. Shape into balls about ¾ inches in diameter. Roll in granulated sugar. Makes 18 to 20 balls.

Chocolate is always popular and a fine, creamy fudge must be fresh to be really good. A candy thermometer is valuable, but the practical test given in the recipe is satisfactory but less accurate.

Chocolate Fudge

2 squares unsweetened chcolate, cut in pieces
2/3 cup milk
2 cups sugar
2 tablespoons butter
Dash of salt
1 teaspoon vanilla

Add chcolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232 degrees F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110 degrees F.) then beat until mixture begins to thicken and loses its gloss. Pour at once into greased pan 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

Coconut Cherry Divinity adds a touch of colour to the candy assortment.

2 cup sugar
2/3 cup water
½ cup light corn syrup
2 egg whites, stiffly beaten
1 teaspoon vanilla
Dash of salt
½ can southern style coconut, toasted and crumbled
¾ cup candied cherries, thinly sliced

Bring ½ cup sugar and 1/3 cup water to a boil until a small amount of syrup forms a slightly firm ball in cold water (240 degrees F.). While 1½ cups sugar, 1/3 cup water, and corn syrup to a boil and boil until a small amount of syrup forms a hard ball in cold water (252 degrees F.). Remove first syrup (240 degrees F.) from fire and cool slightly; pour slowly of the stiffly beaten egg whites, beating constantly until mixture loses its gloss (1½ minutes). Then add second syrup (253 dgerees F.) slowly, beating as before. Fold in vanilla, salt, coconut, and cherries, and turn immediately into greased pan 8x8 inches. Cool until firm. Cut in pieces 1½x1 inches. Roll in additional toasted coconut if desired. Makes 3½ dozen pieces.

Broken pecan nuts, chopped dates, or raisins may be substituted for candied cherries in this recipe.

Fondant is the basis of all French candy, and may be used for a wide veriety of colorful and attractive sweets. It must be made several days before it is to be used because it requires ripening.

2 cups sugar
1¼ cups water
2 tablespoons light corn syrup
1 teaspoon vanilla

Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Cover and cook 3 minutes; then remove cover and continue boiling, without stirring, until a small amount of syrup forms a soft ball in cold water (238 degrees F.). Wash down sides of pan occasionally wth damp cloth. Remove from fire, and pour out on cold, wet platter or porcelain table top, or on greased surface. Cool to lukewarm (110 degres F.). Work with paddle or spatula until white and creamy. Add vanilla and knead until smooth. Store n covered jar to ripen for several days.

For Coconut Balls add 1 cup chopped southern style coconut to ripened fondant, knead and shape into balls about 1 inch in diameter. Roll balls in additional coconut, plain or delicately tinted. Very delicate green coconut gives a "Christmasy" touch to the balls. Makes 6 dozen balls.

To make bonbons, the ripened fondant may be melted in the upper part of a double boiler, keeping water in the lower part just below boiling point. Add flavoring and coloring as desired. Dip nuts, candied fruits or firm fondant cream centres into soft fondant. Remove to waxed paper and cool. If the fondant thickens when dipping, heat very slightly, an dthin to desired consistency with a very small amount of cream.

Old, experienced cooks always warn the beginner that fondant should be made on a clear day as a heavy, damp atmosphere has an unfavourable effect on the boiling of sugar.

COOKIE SEASON

Bits of nothing—dainty and colourful—these are the cookies needed for this season of the year. They're just as necessary as the cup of tea, or anything else that brings cheer to merry holiday visitors. So every smart homemaker should have cake and cookie tins well filled.

Swedish Cookies are very rich, and may be decorated with bits of angelica, candied cherries, coloured sugar, or decorettes to give them a festive air.

4 cups sifted cake flour
1cup sugar
2 cups butter
1 egg, well beaten
1 teaspoon vanilla

Sift flour once, measure and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, a small amount at a time, mixing thoroughly after each addition. Add vanilla and blend. Shape into 2 rolls, 1½inches in diameter, chill overnight, or until firm enough to slice, and cut in thin slices. Or uress dough through cookie press. Bake on ungreased sheet in hot oven, (400 degrees F.) 4 to 5 minutes or until done. Makes 5 dozen cookies. A candied cherry and two very thin bits of angelica pressed on top of the sliced cookie gives a holly effect.

Rolled Coconut Cookies are not nearly as rich as Swedish Cookies, but like them, will keep fresh and crisp for some time when packed in a jar or tin with a tight-fitting cover, and stored in a cool, dry place.

2 cup coconut
½ cup heavy cream
2 cups sifted flour
1 cup sugar
1½ teaspoons baking powder
¼ teaspoon salt
½ cup butter
1 egg, unbeaten

Add ½ cup coconut to cream; let stand. Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy; then add egg and beat thoroughly. Add flour, alternately with with cream, mixing well after each addition. Chill. Roll 1/8 inch thick on slightly floured board. Cut with floured fancy cookie cutter and decorate with remaining 1½ cups coconut, sprinkled on top of each cookie. Additional decoration of bits of candied pineapple of cherries, or small cinamon candies may also be added. Bake in hot oven (400 degrees F.) 12 to 14 minutes, or until delicately browned.

Chocolate Macaroons give a note of contrast to any small cake assortment, and are delicious.

2 egg whites
1 cup sugar
¼ teaspoon salt
1½ squares unsweetened chocolate, melted
1½ cups premium shred coconut
½ teaspoon vanilla

Short, meaty coconut that has been kept fresh in sealed packages gives perfect results in this recipe. It is called premium shred.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate; then coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325 degrees F.) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen 1½ inch macaroons.

The egg yolks from making the macaroons may be utilized for Chocolate pinwheels. The recipe given here requires 1 egg yolk and makes 3½ dozen cookies. But 7 dozen is not too many in a holiday household, although it is better to make two separate quantities of the dough than just double the recipe.

1½ cups sifted flour
1/8 teaspoon salt
1 egg yolk, well beaten
1 square unsweetened chocolate, melted
½ teaspoon baking powder
½ cup butter or other shortening
½ cup sugar
3 tablespoons milk

Sift flour once, measure accurately 1½ cups, add baking powder and salt and sift again. Cream butter thoroughly, add sugar gradulally, and cream together until light and fluffy. Add egg yolk. Add flour, alternately with milk, beating each addition until smooth. Divide dough into two parts. To one add chocolate. Chill. Roll each half into rectangular sheet, 1/8 inch thick, and place chocolate sheet on top. Then roll, as for jelly roll. Chill overnight. Cut in 1/8 inch slices. Bake on ungreased baking sheet in hot oven (400 degrees F.) 5 minutes, or until done.

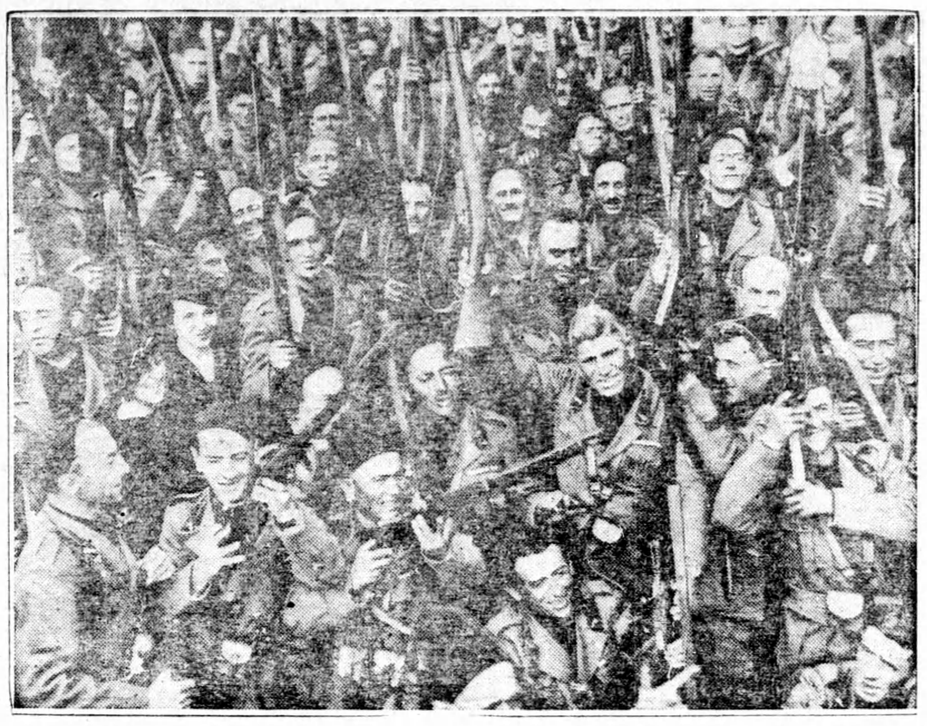
Delicate Lady Fingers or Sponge Drops may be easily made some days before using. If they show any tendency to dry out, a slice or two of white bread, placed in the cookie tin, will add enough moisture to "rejuvenate" them.

Lady Fingers or Sponge Drops

1/3 cup sifted cake flour
Dash of salt
1 egg and 2 egg yolks
1 tablespoon melted butter
2 egg whites
1/3 cup powdered sugar
¼ teaspoon vanilla

Sift flour once, measure, add salt, and sift together 4 times. Combine egg and egg yolks and beat until thick and lemon coloured. Beat egg whites stiff, add sugar gradually, and continue beating until mixture will stand in peaks. Fold in egg-yolk mixture carefully and vanilla. Add flour, folding in carefully; then fold in butter. Drop from teaspoon on ungreased paper. Bake in moderate oven (375 degrees F.) 12 minutes. For Lady Fingers, shape in oblongs, 4½x¾ inches and bake as directed. Makes 2½ dozen drops or fingers.

"Wounded Division" Sails For More Action



Joyously looking forward to action in Ethiopia, members of a division of Italian veterans, all of whom received wounds in World War, leave Rome enroute to East Africa.

SUNDAY SCHOOL LESSON

LESSON XII—December 22
MALACH FORETELLS A NEW DAC—Malachi 1 : 1—4 : 6
GOLDEN TEXT—Behold, I send my messenger, and he shall prepare the way before me.
—Malachi 3 : 1.

THE LESSON IN ITS SETTING

Malachi

Time—Malachi was contemporary with Ezra and Nehemiah and therefore ministered probably between the two visits of Nehemiah, 445-432 B.C.

Place—No doubt Malachi ministered in the city of Jerusalem.

Chistmas Lesson

Time—The visit of the Wise Men to the manger of Bethlehem occurred 4 B.C.

Place—The two cities prominent in this lesson are Jerusalem and Bethlehem.

"Behold, I send my messenger, and he shall prepare the way before me." This particular clause is quoted of John the Baptist in the New Testament (Matt. 11 : 10; Mark 1 : 2; Luke 7 : 27). This and the following verses are the reply to the skeptical question, Where is the God of judgment? In the first place, preparatory work was needed before God could come to his people. They were not in a fit state to receive him. The delay of which they complained was occasioned, not by indifference on his part, but on theirs. "And the Lord, whom ye seek, will suddenly come to his temple; and the messenger of the covenant, whom ye desire, behold, he cometh, saith Jehovah of hosts." The last part of this verse is never quoted in the New Testament, and it awaits fulfillment. Verses 2-5 speak of judgment, not of grace. Malachi, in common with other Old Testament prophets, saw both advents of Messiah blended in one horizon, but did not see the separating interval described in Matt. 13 consequent upon the rejection of the King (Matt. 13 : 16, 17).

"But who can abide the day of his coming? and who shall stand when he appeareth? for he is like a refiner's fire, and like fullers' soap." No stain, no spurious goodness, could survive his coming; as fire burns out the slag and sifts it from the sound metal, as a chemical lye eats out impurities, so should the presence of the Messiah infallibly separate the true from the false, the seeming from the real, the bad from the good.

"And he will sit as a refiner and purifier of silver, and he will purify the sons of Levi, and refine them as gold and silver; and they shall offer unto Jehovah offerings in righteousness." A refiner is said to sit before that which he is refining until he sees his own face reflected in the glowing metal. The sons of Lvi are mentioned first in this purification because, until the priests were clean, the offerings could not be accepted.

"Then shall the offering of Judah and Jerusalem be pleasant unto Jehovah, as in the days of old, and as in ancient years." This verse is generally ignored by commentators. Certainly the coming of Christ did not re-introduce the offering of sacrifices. In fact it put an end to them. If the verse is to be literally interpreted, it must refer to a future period of Ishael's history, when sacrifices will be resumed. If the language is to be interpreted figuratively, the verse simply means that, when the priests are purified, their offerings will be pleasant to the Lord.

"And I will come near to you to judgment; and I will be a swift witness against the sorcerers, and against the adulterers, and against the false swearers, and against those that oppress the hireling in his wages, the widow, and the fatherless, and that turn aside the sojourner from his right, and fear not me, saith Jehovah of hosts. The contemporaries of Malachi were satisfied with themselves. It was necessary that their sins should be first brought home to thm before punishment was inflicted.

"For I, Jehovah, change not; therefore ye, O sons of Jacob, are not consumed." Jehovah remembers his covenant in both its aspects: on the one hand, his oral law reains vamlid, and Judah (Jacob) suffers in the present of offenses against it and will have to submit to a future judgment also; on the other hand, Jehovah's covenant and promise to be the God of Jacob still stands, and Jacob, although chastised, is not destroyed.

"From the days of your fathers ye have turned aside from mine ordinances, and have not kept them. Return unto me, and I will return unto you, saith Jehovah of hosts." Cf. Zech. 1 : 4. This is the invitation of One who loves those who have gone astray. "But ye say, Wherein shall we return?" This probably means, In what manner shall we return?

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"And I will rebuke the devourer for your sakes, and he shall not destroy the fruits of your ground; neither shall your vine cast its fruit before the time in the field, said Jehovah of hosts." The devourer here referred to may be the locust, or drought, or blasting, or mildew, or hail.

"And all nations shall call you happy; for ye shall be a delightsome land, saith Jehovah of hosts." Cf. Isa. 62 : 4; Dan. 11 : 16; Zech. 7 : 14; 8 : 13. Here God reminds his backslidden people that they have even talked against him, and said hard things about him. This is often, to their shame, a sin of Christian people when things go wrong, especially with those who are far from the Lord. They blame him for those difficulties and disappointments which are the fruit of their sin, and then, instead of examining their own hearts for some possible evil, they turn and berate God for allowing such things to come into their lives.

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FU MANCHU By Sax Rohmer

THE SEVERED FINGERS—In Shen Yan's Den.