



**ANNE BAXTER**, one of Hollywood's outstanding younger actresses, Oscar-holder for her work in "The Razor's Edge", now plays the title role in "All About Eve", at the Roxy, Acton, Monday and Tuesday next. Miss Baxter takes the part of Eve Harrington, a fledgling actress who will stop at nothing to become a star! Her success is the picture's story!



**THE MIXING BOWL**  
by Anne Allan  
HYPO-HOME ECONOMIST

Homemade candy seems to influence the activities in the home from the youngest to the eldest. The aroma from the saucepan brings the folks to the kitchen and as soon as it is made—bribery begins. A little tot-picks up his toys for a piece of candy and Grandpa becomes his most charming self. Homemade candy can be delicious.

**TAKE A TIP**

1. Use a heavy aluminum pot and a wooden spoon.
2. Choose a deep saucepan—one that holds about 4 times as much as the ingredients used. Grease the top of the pan (about two inches down) with butter.
3. A candy thermometer registers an accurate test. To prevent a

breakage place in warm water before placing in boiling syrup.

4. To prevent candy from sugaring add 2 or more tablespoons of corn syrup to any recipe.
5. Cook the candy mix by stirring over low heat until sugar is dissolved. Cover the pan for the first two minutes of boiling to prevent crystals forming. If pan is not a deep one, leave off cover and wipe away crystals with a wet cloth wrapped around the lines of a fork.
6. Fondants (candies that require water) and hard candies are cooked without stirring over high heat after dissolving sugar. Then remove syrup gently and permit it to settle for 2 or 3 minutes before pouring it out.
7. Candies containing butter, milk, chocolate, or molasses are apt to burn without stirring. Begin cooking these mixtures on high heat and test for the soft ball stage frequently while stirring. Cool these mixtures slowly after they reach the boiling point. Do not beat candy until almost cold.
8. If candy curdles while cooking, do not be alarmed as it will probably become smooth when it is beaten.

**CARAMEL CREAM DIVINITY**

- 3 cups granulated sugar
  - 2 cups light cream
  - 1 cup light corn syrup
  - 1 cup pecans
- Stir these ingredients over high heat until sugar is melted. Lower heat and stir slowly until soft ball stage (238 degrees). Remove pan from electric element and let cool slightly. Beat it until stiff and add 1 cup pecans. Pour into buttered pan. Cut when cold.

**PEPPERMINT CREAMS**

- 2 cups granulated sugar
  - 1/2 cup corn syrup
  - 1/2 cup milk
  - 1 tsp. cream of tartar
  - 1/2 tsp. peppermint extract
- Stir ingredients over electric element turned low until sugar is dissolved. Cook and stir occasionally over medium heat until test for soft ball stage (238 degrees). Cool slightly and beat in peppermint extract and coloring, if desired. Drop it from a teaspoon onto heavy wax paper.

**BUTTERSCOTCH**

- 2 cups brown sugar
  - 1/2 cup molasses
  - 1/2 cup butter
  - 2 tbsps. water
  - 2 tbsps. vinegar
- Place ingredients in a deep kettle to allow for foaming. Stir the syrup over high heat until crack stage (300 degrees). Drop candy from teaspoon onto waxed paper.

**POPCORN BALLS**

- 1/2 cup popping corn
  - 1 tsp. salt
  - 1 1/2 tbsps. butter
  - 1/2 cup molasses
  - 1/2 cup sugar
- Pop the corn (makes about 6 cups) and put in greased bowl. Sprinkle with salt. Prepare syrup by melting butter and stirring in molasses and sugar. Cook to the hard ball stage without too much stirring. Pour over popped corn and shape into balls with lightly flavoured hands as soon as cool enough to handle.

**VALENTINE JELLY**

- 2 tbsps gelatine
  - 1 cup cold water
  - 1 cup cherry juice
  - 1/2 cup sugar
  - candied pineapple
- Soak gelatine in cold water. Heat cherry juice and sugar to boiling point and add gelatine. Stir for 10 minutes, then pour into a pan that has been rinsed with cold water. Permit it to stand 4 hours before adding candied pineapple that has been sliced thin. Mark this ticklish delight in squares and make heart shapes on each with pineapple. Chill another 4 hours.

**THE QUESTION BOX**

Miss L. M. asks: Can you boil sugared candy a second time?  
Answer: You may add a little water to sugared candy and boil again.

Miss R. S. asks: How can you test for soft ball candy stage?  
Answer: Have a cup of cold water in readiness. Drop a very little of the boiling syrup into it. When the syrup can be gathered up in the fingers into a soft ball that will almost hold its shape, it has reached the right stage of 238 degrees.

Mr. H. P. asks: Can we use the electric mixer for heating candy?  
Answer: Candy mixtures in amounts listed in our recipes can be beaten while hot in the large bowl of electric food mixer. Beat candy at high speed for about 5 or 6 minutes. If nuts are to be added chop fine or add before pouring into buttered pan.

Mr. C. R. asks: Why does smooth fudge become sugary after 2 weeks?  
Answer: Most candies should be kept in a shallow tin box and covered with wax paper.

**Chronicles**



**Ginger Farm**

Written Specially for the Acton Free Press by Gwendoline P. Clarke

After an experience such as we had last week, it isn't easy to sit down and write this column. Naturally, I don't want to inflict our worries upon my readers—most people have enough of their own—yet I cannot write a chronicle of weekly events at Ginger Farm and ignore what has happened. So forgive me if I refer briefly to what has taken place.

My sister-in-law's funeral was last Wednesday—from the Funeral Home in Milton. We thought the flowers would never stop coming. They were very beautiful. Only a few, however, were sent to the cemetery; the others were distributed to the churches, and among the sick and shut-ins. They had served their purpose in honoring the dead but afterwards everyone agreed it would be a shame to let the flowers freeze outside when they might serve a better and happier purpose by bringing pleasure to the living.

For several days even our big house seemed filled to capacity with friends—there were nine of us altogether. After the service those from a distance came back for tea and some of them were here for supper. On Thursday the exodus began. In the morning Bob and four others set out for North Bay, in Bob's car. It was terribly cold and windy but since we had not paid much attention to weather reports it was not until after they had gone we heard how bad road conditions were in some districts—particularly going north. Then Partner began to worry—said they should never have started out when it was so cold. However, Daughter phoned La Cive Friday morning and found that her uncle and cousin had both shown up at the office so we were all considerably relieved on that score. Bob would still have another 500 miles to travel from North Bay—and we haven't heard from him yet.

Babs, the last of our visitors, went back to Sunnybrook on Sunday. She had stayed a day or two longer than the rest to help me get all the extra washing done and the house set to rights. Now Partner and I are alone once more, snatching a little extra rest, and getting back to our ordinary, everyday chores, although we still find it hard to realize that our happy little family gathering could end so disastrously.

And yet from this, as from every new experience, we have learnt a lot, and it has also given us many heart-warming thoughts—to treasure for the rest of our days. What stands out in our memory of events during the last week is the kindness of our friends. I think I mentioned that last week—but it will be hard repeating. The day of the funeral two of our neighbours came in, bringing cakes and cookies in their hands. Without losing any time they set to work, cutting sandwiches and making other preparations for tea, while we were away at the service. They helped me serve refreshments to the twenty-five people who came back to the farm from the cemetery. Afterwards these good friends of ours washed dishes and left everything ship-shape before returning home. I didn't have a worry at all in that respect. That is what it means to have good neighbours. And I am quite sure it applies to country people throughout Ontario.

Sometimes we hear that neighbourliness is dying out. At times I have thought that too. That is to say, I have realized that neighbours don't visit back and forth the way they used to—there are not the number of "bees" of various kinds, or house parties like there used to be. But yet neighbourly hearts are still in the same place; still respond as quickly as ever to those in distress. Because of this kindness that has been so very much in evidence, Partner's brother and his family have said over and over again, that since this sorrow had to come to them, they were glad it happened here at Ginger Farm and not in the city.

Daughter said they would have had an awful time trying to get a doctor in the middle of the night and it is doubtful if hospital accom-

**Fashion Hint**



Here's one for the youngsters, whose fashions, thank goodness, do not change as drastically as mothers'. A good serviceable snowsuit can be handed down to Junior and even Junior II and still look well. Even in the soft snow a snowsuit needs to take a lot of scuffing. Although the zippers are apt to stick making it hard for children to finish dressing themselves, still they certainly are the easiest way of finally securing an eager wriggler into his suit. The ribbed ankles prevent another problem—when they become tight over small boots, but that's another of the minor disasters of clothing growing youngsters. With many cheery colors available pick a different one from the neighbors' youngsters so you can spot your tyke in the distance.

modation could have been secured at all. So we find plenty to be thankful for even now.

Well, I have just been down for the mail and found a postcard from Bob. He said he was almost stiff with cold when he got back to Matheson, and that it was 50 below zero when he arrived. Who wouldn't be cold!

Here it is one big mud puddle—so wet and sloppy you hate to step outside—even for Honey. Generally she takes the paper and never stops running until she reaches the front doorstep. Today she walked all the way, picking the cleanest and driest spots in the lane, and never once dropping the folder she was carrying. Surely dogs must have some kind of reasoning power—it can't be all instinct.

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