

About the House

Sweets for Winter Parties.

A great deal of care needs to be exercised in determining when candy is ready to be removed from the fire. A thermometer may be used in testing but, with a little practice, the soft ball, hard ball, thread, and crack or brittle stage can be easily recognized when a few drops of the hot candy mixture are tested in cold water.

If, upon testing in cold water, a little of the mixture rolled between the fingers forms a soft ball, the soft-ball stage is reached.

The hard ball stage is reached when a hard ball forms, by the same test.

The thread stage is when the sugar forms a thread when dropped from a spoon. The crack or brittle stage is when a few drops, when dropped from the spoon into cold water, at once harden and crackle.

Glaced fruit and nut balls—1 cup dates, 1 cup figs, 1 cup raisins, 2 cups nut meats. Wash and dry fruit. Put fruit and nuts through the meat grinder. Mix well and roll into shape. If desired, glaze with the following glaze mixture: 2 cups corn syrup, 1/4 cup water, 1 tablespoon vinegar. Boil together till brittle when tested in cold water. Place pan in pan of hot water and begin to dip the balls at once. Put balls on oiled paper to cool.

Fruit sweets—1 cup dates, 1 cup figs, 1 cup raisins, 1 cup nut meats, 1 1/2 teaspoons orange juice, grated orange peel, 1/2 cup honey or corn syrup. Put fruit and nut meats through food grinder. Add orange juice, grated orange peel and honey or corn syrup. Mold into balls and dip in cocoanut or chopped nuts.

Vinegar candy—3 cups sugar, 1 1/2 cups vinegar. Boil sugar and vinegar together until a drop hardens in cold water. Pour on greased plates, cool and pull into white. Cut with shears into small pieces.

Chocolate dips—1 1/2 cups corn syrup, 1/2 cup mild molasses. Boil together until it cracks in cold water. Pour into greased pan. Cool and pull. Just before candy becomes hard, pull into thin ribbon-shaped pieces about 1/2 inch wide. Cut into one-inch strips with scissors and set away to cool. When hard, dip into well-beaten melted sweet chocolate and place on oiled paper to cool.

Chocolate caramels—1 cup chocolate shaved fine, 1 cup brown sugar, 1 cup cream, 1 cup white sugar. Stir until dissolved but do not stir after it begins to boil. Boil until brittle stage but not too hard. Pour on greased plates. When nearly cool, mark in squares.

Cocoanut cream candy—3 cups sugar, 1 cup milk, 2 teaspoons butter, 2-3 cup shredded cocoanut, 1 teaspoon vanilla. Stir sugar, milk and butter until sugar is thoroughly dissolved. Boil 12 minutes. Add cocoanut and vanilla, and beat until creamy. Pour into buttered pan, and mark in squares when nearly cool.

Cocoanut sweets—1 pound shredded cocoanut, 16-ounce can condensed milk, 1/2 teaspoon vanilla. Mix thoroughly. Form into small cakes on a greased tin and bake 20 to 30 minutes in a moderate oven until brown. Melted chocolate may be added in the proportion of two squares to the above recipe.

Everton taffy—2 cups brown sugar boiled briskly with 1/2 pound butter, few drops lemon juice, 1 teaspoon vanilla or lemon. Boil sugar, butter and lemon juice together briskly for ten minutes, or to crack stage. Add flavoring and pour in buttered pan. Mark in squares and loosen it from the pan by running a knife under the candy before it becomes entirely cold.

Honey taffy—2 cups honey, 1/2 cup sugar, 1/4 teaspoon soda, 2 tablespoons vinegar. Boil together to crack stage. Cool in buttered pan. Pull. Cut and wrap in waxed paper.

Peanut brittle—1 cup white corn syrup, 1 tablespoon vinegar, 1/4 teaspoon salt, 1 cup roasted peanuts (halved), 1 teaspoon vanilla. Cook syrup, vinegar and salt until it forms a soft ball when tested in cold water. Add peanuts and cook until syrup is a golden brown, stirring constantly. Add vanilla and pour into a buttered pan. Cool and break into pieces.

Pop corn balls—1 cup corn syrup, 1/2 cup sugar, 1 teaspoon cream tartar, 2 tablespoons butter, 1/4 teaspoon soda, 4 quarts popped corn. Boil syrup, sugar and cream of tartar to the soft ball stage. Add the butter and soda, pour over freshly popped corn and shape into balls.

"You Help Me, Selma."

"The last is the best of all the game! Now for Rosamond Fleet!" cried Selma Andrews, who after years away was revisiting all her old playmates. "I can hardly wait to see her. I used to be fearfully jealous of her; there never was anyone who had more wheeling 'tricks and manners' than Rosamond. Yet I adored her, too."

Martha, who was acting as guide, hesitated. "You must be prepared for a big change in Rosamond," she said. "People can't stay children forever; and like everyone else Rosamond has had trouble. She isn't well—"

But Selma was not to be discouraged. "She can't help being Rosamond," she declared; "not if she is as gray as a badger."

"Oh, she isn't gray!" Martha replied. A little later the two old schoolmates stood at Rosamond's door. The woman who opened it wore a youthful dress that was none too fresh; her hair was arranged like a girl's; her fretful face was rouged. Selma gasped. Could that be Rosamond?

For a moment Rosamond's face brightened, but only for a moment. She led her guests into her pretty parlor and began to recite her troubles. They were not terrible troubles, but clearly they so filled Rosamond's vision that she could see nothing beyond them. The call was uncomfortable for everyone. When Martha rose to end it even Rosamond's protests were half-hearted.

Out in the October sunshine Selma drew a long breath. "I can't believe it even now!" she cried. "I never saw anyone so changed in my life. What is the matter? Has her marriage been unhappy?"

Martha shook her head. "Only as Rosamond has made it herself. Will adored her and in spite of everything adores her still. No; the matter is that Rosamond hasn't changed; she's just what she always was, although we didn't recognize it. Don't you remember that she was always coaxing us to do every hard thing for her in school? 'You help me, Selma,' whether it was algebra or French or physics. She never would face a hard thing herself."

Selma was silent; she remembered. "And you know," Martha went on, "you can shirk in school—sometimes—and get away with it after a fashion. But you can't shirk in life. So Rosamond, who went right on expecting other people to do all the hard things for her, has had to pay the price."

"Poor Rosamond!" Selma said gravely.

"Yes; and poor Will and the poor children; that's the worst of it, Selma."

Tuberculosis In Young Children.

Tuberculosis occurs frequently in infants and young children. It is said that between thirty and forty per cent. of children two years old and more than seventy per cent. of children fifteen years old are affected with it. Indeed, some physicians, who are perhaps unduly pessimistic, be-

lieve that all of us have had some form of tuberculosis—the seeds of which were sown in childhood, but that the majority have recovered from it.

Tuberculosis of the lungs is less common in infants and children than in adults. On the other hand, in children the joints suffer more. Hip disease and Pott's disease of the spine are common afflictions in early life, but they are rare in men and women. Glandular and intestinal forms of tuberculosis are common in children. Another, often fatal, form is tuberculous meningitis.

In many cases of tuberculosis in children the disease—at least in its beginnings—does not show any conspicuous symptoms. The child may seem to be well except for a little evening fever that runs along for several weeks. Then the temperature, which is never more than a degree or two above normal, gradually subsides, and that is the last of the tuberculosis, which probably no one recognized as tuberculosis at all.

Tuberculosis is a contagious disease, and if all the sick could be suddenly cured, and if the places where they had been ill could be thoroughly disinfected, it would be stamped out; but, since that seems impossible, the best we can do is to protect the child as fully as possible. A child should not be housed with consumptive adults, for even the dust of the floors will harbor tubercle bacilli, or the germ may be conveyed by kissing, or the disease may be transmitted on a spoon that a sick mother or nurse has used to test the baby's food—an unsanitary practice in any circumstances. Avoiding all those means of contagion and obtaining fresh air and sunlight and good nourishing food may keep a child from having the disease at all, or if not, will give the child the power to overcome it.

A Great Romance.

Although the activities and name of the Y.M.C.A. are known all over the world, few people are aware of the organization's romantic origin.

Eighty years ago Sir George Williams started a weekly prayer meeting in the drapery firm—which afterwards was to bear his name—near St. Paul's, in London. Subsequently admission to this meeting was extended to members of other drapery establishments, and it grew in popularity year by year.

To-day there are 9,065 centres of the Y.M.C.A. in nearly fifty different countries. The association has a membership of 1,546,257, and owns property of the estimated value of \$150,000,000.

Kind of Kind.

Old Scot—"Dinna cry, ma wee laddie. If ye dinna find yer penny afore dark here's a match."

Quill pens were used 553 A. D., steel pens were invented by Wise, of England, 1805, and improved by Gillot, 1822.

and the worst is yet to come



A Hat Store.

In his eagerness to see a whale during the voyage between Honolulu and the island of Hawaii, Mr. Homer Croy, who tells about his adventure in Travel, leaned too far over the rail, and lost his hat.

After arriving at the island he climbed into a taxicab and told the driver to take him to a hat store. "Do you understand?" he asked. "A hat store."

"Yes, for sure, all right," the Japanese chauffeur answered. They went bumping up the street, swung wildly round a corner, and finally at the far side of the town drew up to the curbing. In the window of the store was a bedstead on which hung the sign, "This week cheap."

"What do you mean by taking me to a furniture store?" Mr. Croy demanded.

"Dis Hata Store," replied the Japanese driver, and he pointed to the name of the proprietor, "Ko. Hata."

"I want a hat, not a bed," Mr. Croy said with feeling. "I want it for this," pointing to his bare head.

"Yes, for sure, all right."

With that the cab whirled down the street and away to the other side of the town, while the taxi bill was merrily running up. This time it stopped before a barber shop.

"No, I don't want anything taken off my head. I want something put on it," declared Mr. Croy, who was now quite irritated.

"Yes, for sure; I understand all right," replied the chauffeur, with a grin.

They went clattering just as far to the other side of the town as they could, and drew up before a store that as an afterthought apparently carried a line of hats. Mr. Croy had to pay twice the price of a hat on the way to buy it, but this did not seem to worry the driver, who, after the manner of automobile drivers, stood up under it bravely.

How Pearls Are Made.

Pearl essence, used in making artificial pearls, is a silvery pigment obtained from the surface of fish scales. In the manufacture of such pearls, the inner wall of the thin glass spheres is coated with this essence and the cavity filled with hard wax.

A man's brain attains its maximum weight at the age of twenty years.

The first printed advertisement was in an English newspaper, April, 1647. It advertised a book. To-day everything is advertised and, what is more, every advertisement is read.

**GAS CAR
EXPERIMENT
ON
CANADIAN
NATIONAL
RAILWAYS**



This gasoline-driven equipment is being experimented with by Canadian National Railways on its line out of Brockville to Westport, Ontario. It makes four round trips, or a total of 355 miles per day. It is required to run 45 miles in 1 hour and 45 minutes, including all stops. This car is handling a large number of passengers daily.