

THE MIXING BOWL

BY *Anne Allan*
HYDRO HOME ECONOMIST

Hello Homemakers! There are more tasters than we need around the kitchen these cold days. They want "some" no matter what it is! When we suggest that Nancy say please, we were told: "My arm is longer than my tongue." To stir up interest in a project for children, mention candy. It's magic. So here is a helpful column for teenagers.

TAKE A TIP

1. Adequate utensils for candy making are a deep saucepan, wooden spoon, measuring cups and a candy thermometer.
2. If the recipe does not state the kind of sugar, always use fine granulated.
3. To test for syrup stages without a thermometer:

- (a) Soft Ball Stage — when about ¼ teaspoon of the syrup is dropped into a cup containing ice cold water, a soft ball is formed.
- (b) Medium Ball Stage — when about ¼ teaspoon of the syrup is dropped into a cup containing a little cold water, a firm ball is formed—try pinching it.
- (c) Hard Ball Stage — when syrup is dropped, long threads (about 3 inches long) hang from edge of spoon.

4. Do not let sugar mixture boil until sugar has dissolved in the combined ingredients by stirring over low heat.
5. Fondant candies should be boiled without stirring. To prevent crystals from forming, dip wooden spoon in hot water then scrape sides of saucepan.
6. Fudge mixtures should be set aside to cool as soon as soft ball stage is reached. (Do not chill suddenly.) When lukewarm, beat until mixture loses its gloss, then pour into a greased pan and spread with a hot knife.

Butter Fondant
2 cups sugar
¼ tsp. cream tartar
½ cup milk
2 tbsps. butter

Put sugar, cream of tartar and milk in a saucepan over low heat and stir until sugar is dissolved. Boil without stirring to soft ball stage (235 degs.). Then stir in butter and turn out on warm buttered pie plate. Let stand until lukewarm then beat with a stiff knife until it changes color. Gather up quickly and knead 20 times. Store in a covered casserole overnight.

Orange Bon Bons: Add grated orange rind and ½ tsp. orange extract. If necessary, warm to shape into balls.

Coffee Bon Bons: Make fondant substituting strong coffee for the milk. When cool, shape into tiny mounds.

Chocolate Fudge:
2 squares unsweetened choc.
¼ cup milk
2 cups sugar
few grains salt
2 tbsps. butter
1 tsp. vanilla

Add chocolate to milk and cook until blended on low. Add sugar and salt and stir until mixture boils. Continue boiling without stirring until soft ball stage is reached. Mix in butter and vanilla. Cool to lukewarm, then beat until thick. Pour into greased pan immediately. When cold, cut in squares.

Cocoanut Fudge: Stir in 1 cup cocoanut near end of beating of chocolate fudge. Roll in balls.

Nut Fudge: Add 1 cup of coarsely chopped walnuts or pecans when candy is beaten.

Turkish Delight
2 tbsps. gelatine
½ cup cold water
2 cups sugar
½ cup boiling water
¼ cup orange juice
¼ cup lemon juice
Grated rind of 1 orange
Soak gelatine in cold water,

5 mins. Combine sugar and boiling water, stir, then beat until dissolved. Add gelatine, dissolve and bring to a boil. Simmer for 20 mins., remove from heat and add orange juice, lemon juice and grated orange rind. Pour into heat-proof casserole that has been rinsed in cold water. Have liquid about ¼ inch deep. Chill in electric refrigerator. Cut with sharp knife.

Note:
(a) Roll rectangles of Delight in icing sugar.
(b) Add ½ cup diced, drained maraschino with orange.
(c) Or strain after simmering and divide in two portions. Color one batch green and the other red.

Christmas Miracle

By Maud McCurdy Welch

Patti was trying to forget it was Christmas. Last Christmas there had been Jimmy and a ring on her finger. Then there was a girl named Ann and everything was over. Patti had packed up and come to this part of the city to live.

So there were no holly wreaths or Christmas trees in Patti's Pie and Bake Shop just off one of the bustling avenues. There was only Patti with her brown curls and mellow brown eyes and the long rows of pies and cakes in the showcases.

People came from all over to buy Patti's cakes and pies and drink her coffee. There was the little old lady who sold magazines on the corner, who came in every day.

She was the first to come in on Christmas day, and she was lugging a big wreath of holly and mistletoe. "Hang it in the window, dearie," she said.

Patti looked at the wreath and a sick pain caught at her heart.

Then there was the telephone operator who worked in a branch exchange and later the little boy who always stopped by from school. He had such sad blue eyes; it made Patti's heart ache. Patti always gave him a huge slice of pie and he ate it with relish, but the sad bewilderment of his eyes never seemed to go away.

When he saw the wreath his eyes brightened. "Gee, that's pretty. You goin' to have a Christmas tree too, Mis' Patti?"

Patti started to say no, but choked. Instead she asked, "Don't you have a Christmas tree, Tommy?"

He shook his head. Patti said, her voice still choky, "Then we'll have one here. You can help me trim it." In no time at all the tree was up and they were trimming it. In spite of her stern efforts, Patti was conscious of a slow excitement. Tommy asked if she believed in Kris Kringle and that stuff, and she had to stop to think before answering. At last she said, "Yes, Tommy, I—I think I do. Kris Kringle may be just a symbol, but he's really alive in the hearts and spirits of hundreds of people all over the world."

Tommy's blue eyes grew bright. "Then do you think if I told him, I only wanted my daddy back, and nothing else,

he would bring him back to us? My mommy told him to go, but she didn't mean it. Now she's sick, but if Daddy would come back, we'd both be happy and she'd be well."

An idea was slowly dawning in Patti's mind. "We'll see what we can do, Tommy," she promised.

Patti hurried like mad and got a personal ad. in the late edition of one of the big dailies. It read:

"Mr. Thomas Baker, please call at Patti's Pie & Cake Shop at once."

Patti waited and waited. The little shop was brightly lighted and the Christmas tree was a beautiful sight to see.

But no one came. Everything had been sold, so Patti was putting out the lights when a tall young man walked in. He said "I may be the Thomas Baker you're looking for. Of course I don't know."

Patti just felt it in her bones that he was the right one. She said, "Do you have a wife by the name of Margaret and a little boy named Tommy?"

"Yes, yes I do." "Then you're the right Thomas Baker. They want you to come home."

"Are you sure Margaret wants me too?" The young man's eyes were suddenly full of hope.

Patti nodded. "I'm very sure,"

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and the young man thanked her, turned to go and almost collided with another tall young man who had just come in. He was looking at Patti with his whole heart in his eyes. "The minute I saw that

personal, I was sure it was you. No one ever spelled Patti with an "i" as you do." Then he reached for her hands. "Patti, won't you ever forgive me for thinking I could ever love another girl? Won't you

let me put this ring where it belongs?"

Patti was choked up with happiness as he slipped the ring on her finger. "Finding you is like a Christmas miracle," he whispered as he took

her in his arms.

Afternoon teas usually are stirring events.

"It's a small world" and a lot of small people live in it.

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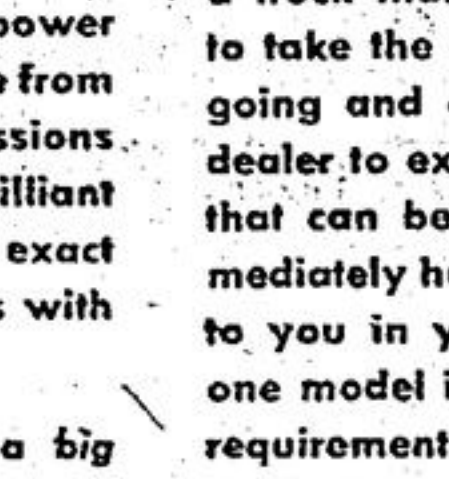
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