

TABLE TALKS

Jane Andrews

Now for a few good candy recipes—also some for delightful "snacks" that will be handy to have around during the holiday visiting season.

Peppermint Fudge
Makes about 24 pieces
Melt—2 ounces bitter chocolate in 1 cup milk.
Stir in—2 cups sugar, 2 tablespoons light corn syrup, ¼ teaspoon salt.
Bring to boiling, stirring until sugar dissolves.
Cover pan and boil 2 minutes.
Remove cover and cook to 234° (softball stage).
Add, but do not stir in: 2 tablespoons butter.
Cool to 110° or until bottom of pan feels lukewarm to hand.
Best until very thick.
Stir in—½ cup crushed peppermint candy.
Turn into greased 8-inch square pan.
Cut into squares while still warm.

Chocolate-coated Dates
Makes about 1 pound
Combine ½ cup ground almonds, ½ teaspoon almond flavoring, 1 tablespoon butter.
Fill—½ cup pitted dates with almond mixture.
Press dates closed.
Melt—8 ounces semisweet chocolate over hot water.
Dip stuffed dates, using two forks, in chocolate to coat them.
Lay on waxed paper.
Chill in cool place to harden chocolate.

Candied Orange Peel
Pour—1½ cups cold water over peel of three large oranges.
Cook till tender (about 15 minutes) pouring off the water and adding fresh water 3 times.
Drain.
Cut peel into thin (¼-inch) strips.
Combine 1 cup sugar, ½ cup water.
Cook to 234° or until it spins a thread.
Add peel and cook over low heat until syrup is absorbed.
Cook strips with granulated sugar.
Cool and dry on cake rack.
Pack in airtight container if peel is to be stored several weeks.

Peppermint Crunch
Combine ½ cup light corn syrup, ¼ cup light molasses, ¼ cup sugar, 2 tablespoons butter.
Stir until sugar dissolves.
Cook to soft ball stage, 234° to 240°.
Add—1 cup salted peanuts.
Cook to light crack stage, 270° to 275°, stirring occasionally.
Remove from heat.
Add—½ teaspoon soda.
Stir slightly.
Spread this in well-greased pan.
Cool, then break into pieces.

After-dinner Mints
Makes about 1 pound
Combine 2 cups sugar, ½ cup boiling water, ½ teaspoon cream of tartar, 1 teaspoon vinegar.
Stir until sugar dissolves.
Cook without stirring to 254° to 260°, very hard ball stage.
Pour onto greased platter; cool enough to handle.
Pull candy until stiff, adding about 4 drops oil of peppermint while pulling.
Stretch into a rope ¼ inch in diameter.
Cut with scissors into mints.
Put mints at once into bowl of powdered sugar.
Leave until sugary, about 2 days.

Cheese Balls
Makes 24 small balls
Combine 2 cups grated Canadian cheese, 2 teaspoons flour, ½ teaspoon salt, ½ teaspoon pepper, ½ teaspoon Worcestershire sauce, 2 teaspoons minced onion.
Fold in—2 egg whites, beaten stiff.

Form into balls.
Combine 2 slightly beaten egg yolks, 2 tablespoons water.
Dip cheese balls in egg batter, then in 1 cup bread crumbs.
Fry in deep fat at 375° for 1 to 2 minutes, or until golden brown.
Drain on paper. Serve hot.

Pastry Snails
Makes 26
Sift—¼ cup flour with ¼ teaspoon salt.
Cut in—¼ cup shortening.
Add—2 tablespoons cold water to make a stiff dough.
Roll very thin to rectangular shape.
Spread with ¾-ounce can deviled ham.
Roll as for jelly roll; chill thoroughly.
Slice thin.
Bake at 400° (hot oven) 15 minutes.
Serve hot or cold.

Cheese Puffs
Makes 36 small puffs
Bring to boiling, ¾ cup butter, ½ cup hot water.
Stir in—½ cup sifted flour.
Beat until smooth; remove from fire.
Add—½ teaspoon salt, dash of cayenne pepper, 4 drops tabasco sauce, ½ cup grated cheese.
Beat well.
Add—2 unbeaten eggs, one at a time, beating until smooth after each addition.

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CROSSWORD PUZZLE

1. Bird in the	10. Gossip of	19. Gossip of	28. Art widely
2. Strong box	11. Gossip of	20. Gossip of	29. Art widely
3. Wagon	12. Gossip of	21. Gossip of	30. Art widely
4. Artificial	13. Gossip of	22. Gossip of	31. Art widely
5. Stand in	14. Gossip of	23. Gossip of	32. Art widely
6. Stand in	15. Gossip of	24. Gossip of	33. Art widely
7. Stand in	16. Gossip of	25. Gossip of	34. Art widely
8. Stand in	17. Gossip of	26. Gossip of	35. Art widely
9. Stand in	18. Gossip of	27. Gossip of	36. Art widely

Answer Elsewhere On This Page



His Merchandise Moves Nicely—Business went on as usual in Howard Benson's market as workmen moved the entire building to make way for an underpass. Benson can be seen on the doorstep of his store, handing down parcels to a faithful woman shopper.

Beat in—1 unbeaten egg white.
Beat vigorously for 4 to 5 minutes.
Drop by spoonfuls on greased baking sheet.
Bake at 450° (hot) for 12 to 15 minutes.
Leave in oven with door open to dry the puffs.
Cut off tops and fill with Bacon Cheese Sauce, made as follows:
Crush—2 to 3 slices bacon, diced.
Combine 2 tablespoons bacon fat, 2½ tablespoons flour.
Add—1 cup milk, gradually.
Cook until smooth and thickened.
Stir in—1 cup grated cheese and the crisp bacon.
Replace tops on cheese puffs and serve.

Holiday Nut Bread
Makes two 5½-inch loaves
Combine 3 cups sifted white flour, 1½ cups whole-wheat flour, 4 teaspoons baking powder, 1½ teaspoons soda, 1½ teaspoons salt, 1½ cups brown sugar.
Add—1½ cups chopped walnuts, 3 cups sour milk or buttermilk.
Mix until flour is dampened.
Pour into 2 greased 5½-inch loaf pans.
Bake at 350°, about 1 hour.
Slice thin.
Serve with cream cheese filling between slices.

CHRONICLES OF GINGER FARM
By Geraldine O'Rourke
We thought it was going to be so quiet around here with Bob away. Quiet... we have almost forgotten what the word means! Who could be quiet with the wind howling the way it has been this week. But for this that is only half the story.

For a long time Partner has wanted the cows delivered but somehow or other it never seemed to get done. Recently we had a sick cow and Partner was still chattering a sore shoulder as a result of getting hooked with one of the cow's horns while dosing her. So he told me if I ever saw the fellow down town who does cows for him to do—we couldn't call him as he had no telephone. It was Wednesday morning... I did see him... Wednesday night we had nine cows minus their horns. It doesn't take long to tell it but horns are a risky business, whichever way you look at it. Keep horns on the cows and they are likely to hook each other and cause rupture—or something worse. Take the horns off and you stand a chance of having a cow bleed to death. And these days if you lose a cow it really hurts. Well, I am thankful to say we did not run into any serious trouble although one cow did bleed quite a bit. Another cow, while being dosed, broke her chain and almost got away. Incidentally, each cow had her horns tied at the base to prevent bleeding. Some think this a wise precaution, some do not. I did not see any of the usual de-horning but I was watching in the background—opening and shutting doors and gates, watching to see that no harm befell each cow as it was turned loose after its operation.

When the job was completed the "horn surgeon" galloped up all the horns and threw them outside and was in quite a way because there was one horn that he could not find. "Don't bother—it's likely got

ANNE HIRST

Your Family Counselor

"Dear Anne Hirst: Please help me! My problem has gotten me every time my parents mention it. They won't let me go with anybody who doesn't go to our church! If I say something I shouldn't say, my mother says, 'I suppose you get that from your heathen friends!'"

"It burns me up. These friends I've made are some of the dearest people you can find. They don't smoke or drink, and their language is clean. I think the world of some of them, and even my parents can't keep me from being with them."

"I meet a certain boy at a cafe, because when he comes to the house my mother says he goes to church (he not to ours)."

REBELLIOUS
"Don't tell me I'm doing wrong to go with boys, or shows, dances, etc. I get it early, and try to be good. I could never have fun if I didn't have these."

"Even other teenagers from our church as with others outside it. I've dated boys who belong to our church, but all they want to do is neck. My parents won't believe that. With these other friends, I have good, clean fun."

"Don't you think a girl 17 is old enough to choose her own friends—especially when they're decent? If they happen to belong to a different church, should I hold that against them?"

DAZED?
"I understand how this rule of your parents have made me feel. And I am sorry they feel as they do."
"When you are older, you will understand better how much your parents' faith means to them. Call their attitude prejudice if you will, but it exists in many families, to the dismay of modern daughters. It goes back generations. Your parents were brought up in it by their own parents. They have given all their childhood and mature years to its tenets and support, and in their eyes no other church is worth considering. Since they feel as they do, I'm afraid you have little chance of changing their point of view—certainly not while you are under age, and five with them."

Baking's Easier, Speedier
with Wonderful New Fast Rising Dry Yeast!
CINNAMON BUNS
Measure into large bowl, 1 c. lukewarm water, 2 tps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min. Then stir well. Sift 1 c. milk and stir in ½ c. granulated sugar, 1½ tps. salt, 6 ts. shortening; mix to form dough. Add to yeast mixture and stir in 2 well-beaten eggs. Stir in 3 c. sifted whole wheat flour until smooth. Knead until smooth and elastic; place in greased bowl; brush top with melted butter or shortening. Cover and set in warm place, free from drafts. Let rise until doubled in bulk. While dough is rising, combine 1½ c. brown sugar (lightly creased down), 1 tsp. ground cinnamon, 1 c. washed and dried seedless raisins. Patch dough down and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong 16" thick and 10" long; loosen dough. Brush with melted butter or margarine. Sprinkle with raisin mixture. Beginning at a long edge, roll up each piece loosely, like a jelly roll. Cut into 1" slices. Place just touching each other, a cut-side up in greased 7" round layer-cake pans (or other shallow pans). Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 325°, 20-25 minutes. Serve hot, or reheated.

FALL FAIR TIME IN ONTARIO

(THE ROYAL WINTER FAIR)



"Let's See You Dance Turkey In The Straw," Did You Say? How Shocking!—The gobbler looks highly indignant and the hen hardly less scornful. They're champions, and appear as if they realized it only too well. But maybe Marion Morton is only admiring them, not suggesting that they go to their dance routine.



Came A Long Way To Strut His Stuff—The Lippizan horses from the world-famed Spanish Riding School in Vienna, Austria caused a sensation at the Royal Winter Fair with their grace, precision, and almost human intelligence. Mr. Rozhowsky is the rider, and what the stallion is doing is called, technically, a "levade."



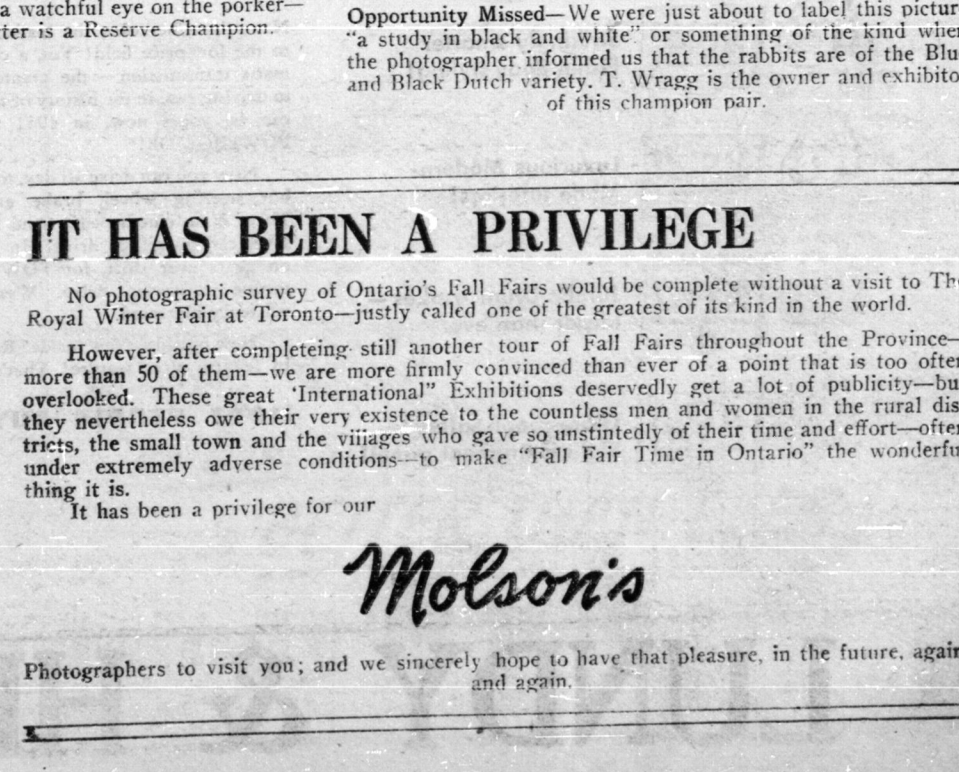
Can't You Smile For The Camera-man, Stupid?—Jim Meyers, with that dour expression and the big whip, might be playing the part of Simon Legree in "Uncle Tom's Cabin." But Jim is actually just keeping a watchful eye on the porker—and well he might, as the latter is a Reserve Champion.



Look Mighty Good From Any Angle—Our Molson's Photographer took this shot from above; but even a "bird's eye" view fails to dim the attractiveness of these Prize Ontario Apples at the Royal Winter Fair.



Roses In November—It was pretty wintry, at times, outside the Coliseum, which may be why Sheila Curry of Haliburton and her cousin Gerry White seem so pleased at seeing beautiful roses in full bloom.



Opportunity Missed—We were just about to label this picture "a study in black and white" or something of the kind when the photographer informed us that the rabbits are of the Blue and Black Dutch variety. T. Wragg is the owner and exhibitor of this champion pair.

IT HAS BEEN A PRIVILEGE
No photographic survey of Ontario's Fall Fairs would be complete without a visit to The Royal Winter Fair at Toronto—justly called one of the greatest of its kind in the world.
However, after completing still another tour of Fall Fairs throughout the Province—more than 50 of them—we are more firmly convinced than ever of a point that is too often overlooked. These great "International" Exhibitions deservedly get a lot of publicity—but they nevertheless owe their very existence to the countless men and women in the rural districts, the small towns and the villages who gave so unstintingly of their time and effort—often under extremely adverse conditions—to make "Fall Fair Time in Ontario" the wonderful thing it is.
It has been a privilege for our
Molson's
Photographers to visit you; and we sincerely hope to have that pleasure, in the future, again and again.