

Adelaide Kennerly
EDITOR

WOMAN'S SECTION OF THE BEE

Ella Fleishman
ASST. EDITOR

Home Economics

Edited by Irma J. Gross
DOMESTIC SCIENCE DEPARTMENT CENTRAL HIGH SCHOOL

Using a Candy Thermometer.

So many people are making candy for the soldiers that I have been asked to repeat the material published last year concerning candy testing. We all can make a few kinds of candy without accurate testing; but in the making of new kinds it is well to have a safe guide. There is no doubt that using a good thermometer is the very safest way to make untried candies. I can make that statement from personal experience. The material below is taken from a very accurate little candy cookbook published a few years ago by the Home Economics department of the University of Chicago. In using a thermometer as a test, be sure that the mercury bulb of the thermometer is completely immersed; that the thermometer does not touch the bottom of the pan, for the pan is hotter than its contents; and that you take the candy from the stove as soon as the desired temperature is reached.

The different stages of sugar cooking in candy making are soft ball, hard ball, crack, hard crack. The sugar and water boiled together reaches the soft ball stage when a portion dropped into cold water can be gathered up with the fingers into a soft ball. 236 degrees to 242 degrees Fahrenheit. The hard ball stage is reached when the portion tested forms a firm compact ball. 254 degrees Fahrenheit. At the crack degree, the portion tested becomes slightly brittle and can no longer be molded into a ball. In other words, it is the point at which the candy first becomes "snappy," 260 degrees to 275 degrees Fahrenheit. The hard crack is the stage at which the portion tested becomes hard and brittle. 290 degrees Fahrenheit.

Soft Ball Candies.

Fondant. Putage.
Hard Ball Candies.
CHOCOLATE CARAMELS.
1 1/2 c. sugar, 1/2 c. butter, or butter substitute, 1 t. vanilla, few grains salt, 1 scant c. milk.

Boil all ingredients together, except vanilla, to the hard ball stage. Add vanilla and turn into greased pans. When cool, cut in squares, shape with two knives into cubes.

VANILLA CARAMELS.
1/2 c. molasses, 1/2 c. sugar, 1-3 c. butter or sub-1/2 c. water, 1 t. salt.

Make same as chocolate caramels and flavor with vanilla.

Crack Degree Candies.

Butter Scotch. Taffy.
Divinity. Popcorn Balls.
1/2 lb. chocolate, 1/2 c. butter, or butter substitute, 1 t. vanilla, few grains salt, 1 scant c. milk.

Put all ingredients, except salt, chocolate and flavoring, over the fire; boil rapidly to crack stage. Pour onto a greased platter; pour the chocolate, melted over hot water above candy; when the candy cools

on the edges, with a spatula or the fingers, turn the edges towards the center; continue this until the candy is cold enough to pull; pull until cold; add the flavoring, a little at a time, during the pulling; cut in short lengths and wrap in waxed paper.

Hard Crack Degree Candies.

ALMOND TOFFEE.
2 c. light brown sugar, 2 t. butter, 1 t. water, 1/2 t. almonds, 1 c. molasses.
Boil all ingredients, except almonds, without stirring, to hard crack stage. Blanch the almonds, and while the toffee is cooking heat slightly. Grease a flat tin and sprinkle the warm almonds over it; pour toffee over the nuts. When set, mark into bars, and break when cold. Wrap in waxed paper.

Not Too Early for Christmas Cake

It seems like a long time until Christmas, but it is none too soon to begin the Christmas cake. For this time-honored sweet, as we all know, is only the better after standing for weeks. Here are two recipes for rich cakes that would be better at Christmas time than the day they are baked if you go right to work at them now. The brandy may be omitted from them.

English Plum Cake.—One cup of butter, creamed; two cups of white granulated sugar; four eggs, beaten light; one cup of sweet milk, four cups of flour, sifted, with half a teaspoon of salt; one even teaspoon of baking soda and two teaspoons of cream of tartar; one cup of currants, one cup of candied orange and lemon peel, sliced fine; one wine glass of French brandy. This makes two loaves. Cook in bread tins two hours in a rather slow oven. This keeps two months or more, and should be wrapped in waxed paper and kept in a stone crock.

Dark Fruit Cake.—One cup of brown sugar, one cup of butter, two pounds of seedless raisins, one-fourth of a cup of citron, one large teaspoon of ground cloves, one large teaspoon of allspice, one egg, one cup of warm black coffee, one cup of molasses, three cups of flour, three-fourths of a pound of currants, three large teaspoons of cinnamon, one large teaspoon of grated nutmeg and one teaspoon of soda.

In order to make a cheap filter, take a large flower pot and stop the hole in the bottom of it by placing a piece of sponge in it. Cover with a few inches of powdered charcoal, fill with water, and let it stand over a pail or tub supported by two or three sticks laid across. The water filtering through the charcoal will be freed from all impurities and will be fit for the family use. The charcoal should be changed every three months and the sponge several times a year.

Recipes that Save Meat for Uncle Sam

Peanut Butter Soup.
One cup strained juice, one-half teaspoon salt from canned or few grains paprika, stewed tomatoes, one-half cup peanut butter, two cups hot water.
Thoroughly mix peanut butter and hot water, then add the other ingredients. Cook for 10 minutes in a double boiler, and serve with croutons.

Peanut Butter Loaf With Tomato Sauce.
1 tsp. chopped onion, 1 c. fine bread crumbs, 1 c. ground pea-1 tsp. salt, nuts or peanut but-1 egg, 1 c. milk, 1/2 tsp. salt.
Mix, form into loaf, put in tin and bake. Baste with peanut butter dissolved in hot water.

Tomato Sauce.
1/2 can tomatoes, 1/2 tsp. flour, 1 tsp. sugar, 1/2 tsp. salt, 1/2 tsp. pepper, 1/2 tsp. flour, 1/2 c. bouillon or consomme, 1/2 tsp. salt.
Brown the oleomargarine with carrot, onion, bay leaf, thyme and parsley; remove seasonings, add flour, stir until well browned, then add tomatoes and stock. Bring to boiling point and strain.

Prune and Peanut Butter Salad.
Wash one-fourth pound-prunes and cook until tender, but not until they fall apart. Remove stones, chill. Fill each with one-half teaspoon of peanut butter and chopped celery mixed. Serve.

Peanut Butter Custard.
1 c. evaporated milk, 1/2 c. sugar, 1/2 tsp. peanut butter, 1/2 c. water, 1/2 tsp. salt, 3 eggs.
Beat egg slightly, add sugar and salt, pour on slowly the scalded milk and water in which peanut butter has been dissolved. Strain, pour in buttered custard cups. Set in a pan of hot water and bake until firm.

Peanut Butter Candy.
2 c. sugar, 1/2 c. evaporated milk, 1/2 c. Veribest Pea- milk (diluted) nut butter.
Add sugar to milk in pan and let boil five minutes. Take from fire, set pan in another of cold water and stir until cool; add the peanut butter, and when almost cold cut in squares or mold in any shape desired.

(Paste these recipes in your war cook book.)
To mend broken china, mix well a teaspoonful of alum and a tablespoonful of water and place in a hot oven until quite transparent. Wash the broken pieces in hot water, dry, and while still warm coat the broken edges thickly and press together very quickly, for it sticks instantly.

The National American Woman Suffrage association is preparing for its 49th annual convention, to be held in Washington in December.

Hints for Housewives

Mrs. W. K. Vanderbi, who is now in charge of the cadet service in France of the American Red Cross, has received the gold medal of the French Foreign Office, which is bestowed for acts of great devotion.

Plans are under discussion for an appropriate observance next year of the centennial anniversary of the birth of Mrs. E. D. N. Southworth, the popular novelist.

In an opinion rendered by the attorney-general of South Carolina, the governor has the right to award scholarships to women as well as men to the State Medical college.

Flies may be kept from damaging gilt frames by going over the frames with a soft brush dipped in a pint of water in which three or four onions have been boiled.

In order to clean black cloth and yet preserve or restore the color, sponge with logwood and ammonia. Infuse the logwood chips in a jar of

boiling water placed in a pan, strain and use cold, adding a teaspoonful of ammonia to half a pint of logwood. This solution should be guarded as a poison.

To remove brown marks from dishes caused by baking in the oven rub them well with salt.

While fruit pies are baking they may be prevented from boiling over by adding one tablespoonful of corn starch to the fruit. The sugar, fruit and starch should be heated before mixing the crust.

Be paint from clothing saturated in spots two or three times with equal parts of ammonia and turpentine and then wash out in soap-suds.

A good frosting for the glass that imitates ground glass quite well is made up as follows: Sandarac, 18 parts; mastic, four parts; zanol, 80 parts, and ether, 200 parts. Clean the glass thoroughly and then apply quickly.

Activities of Women

Anna Ansherry, 23 years old, is town marshal of Veedersburg, Ind.

A campaign is planned to organize the 50,000 woman wage earners of Wisconsin.

Eighty per cent of the women eligible to vote in the United States are married.

More than 1,069,000 women over 21 years of age in New York state are foreign-born.

One of the largest and most successful apartment hotels in New York City is managed by a woman.

In England it is mandatory to employ at least 70 per cent of female labor in all industrial plants.

The Pennsylvania railroad now employs women in almost every capacity, excepting the actual running of trains.

Miss Carrie F. Fiske, a school teacher of Lexington, Mass., has retired after 45 years of continuous service.

Mrs. Mar. E. Prindle of Minneapolis, who is 90 years old, is proud of her record of knitting five pairs of socks in three weeks.

A woman residing on a farm in western Canada and whose son had been killed in the war drove 14 miles to attend a Red Cross meeting.

Fraulein Marie Bender, a teacher at the Royal Music High school of Charlottenburg, is the first German

woman to be given the title of professor of music.

Miss Kate E. Turner, recently nominated as principal of the Bay Ridge High school, is the first woman to be named as head of a Greater New York school.

The New York, New Haven & Hartford railroad has opened a school in Boston where telegraphy, ticket and freight accounting are being taught free to women.

Seamstresses employed in the United States naval clothing factory at Charleston, S. C., are paid \$2.48 for eight hours' work, with time and a half for overtime.

Advice to Lovelorn

By BEATRICE FAIRFAX.

A Birthday Gift.

Dear Miss Fairfax: I am a girl 15 years of age and I know a very dear and good friend of 25. Recently I have been accepting presents from him, such as books by good authors, or some useful school presents, with the knowledge and consent of my parents. I have known this man for four years and he is a student of Columbia. Now, Miss Fairfax, I wish to know this: Is it proper for me to give him a present for his birthday?

ANXIOUS.
If you can sew or knit it would be very nice for you to give the man a bit of your own handwork. You might even monogram one or two handkerchiefs for him. In any event, give him just a little remembrance to show that his young friend appreciates all his kindness to her. Your own photograph in a pretty frame, or even a birthday cake which you and your mother had made, would be in good taste. Get a little per-

sonal touch into your gift. Make it something that will show how your little school girl friend appreciates this man's thoughtfulness.

Entirely Correct.

Dear Miss Fairfax: I am puzzled as to what to do about my bridesmaids. I have chosen the six chums, but before asking them I must have this information: I want the first two in the bridal march dressed in the same color and alike; the next two in a different color and alike; and the same with the last two.
What puzzles me is, do I have to buy them their dresses or how am I to go about it? The same is in question about my maid of honor and also the little flower girl. My father wishes me to have a large wedding, but I am puzzled at this so I will wait for your answer before asking those whom I choose.
MARION L.
It is perfectly correct for the bride to tell her attendants what color scheme and general arrangements she desires to have used at her own wedding; but it is not customary for her to purchase these gowns.