

not stir; pour quickly into a shallow pan that has been rinsed in cold water, but not greased. When the syrup is perfectly cold, stir briskly with a large spoon or paddle until it is white; then knead with the hands, just as you would dough. If not boiled long enough, the fondant will be sticky; if boiled too long, it will be hard; in either case, it may be re-boiled, with a little water added to the hard, until just right. With this soft cream, creamed dates, almond balls, butternut balls, walnut and chocolate and other creams can be easily prepared at home, by taking bits of the fondant, or cream, and rolling the nut-meats in them, setting on buttered paper until they harden.

For creamed dates, select large, fresh dates, slit at one side and take out the stone or pit, fill the cavity with the fondant, flavoring as you like, and lay on a plate or buttered paper to harden. Chestnuts should be boiled whole, take off the shell and brown skin, and dip the nut into a syrup made by boiling two cupfuls of sugar, a cup of water and a teaspoonful of cream tartar until it "cracks," or when it will not stick to the fingers when cold, but is brittle in cold weather. Set the vessel of syrup in a dish of hot water and dip the nuts in it. They must be perfectly dry, and a tooth pick, or a fork, may be used to dip them. Lay them out on buttered paper, and dip again until they are glazed enough.

Peanut candy, or any other nuts, such as walnuts, hickorynuts or hazelnuts, may be made by making the cream candy and pouring it when boiled enough, over the nuts, which should have been previously chopped and laid thinly over a greased surface, and then "pulling," the same as you would any plain candy. When pulled enough, and while still warm, cut into small bits with the shears. This home made candy seldom is harmful, as there is no adulteration to it. Or, the nut-meats may be added to the boiling syrup, just before it is removed from the fire, and the flavor of the meats will be taken up by the

FROM TEXAS

Some Coffee Facts From the Lone Star State

From a beautiful farm down in Texas, where gushing springs unite to form babbling brooks that wind their sparkling way through flowery meads, comes a note of gratitude for delivery from the coffee habit.

"When my baby boy came to me five years ago, I began to drink Postum Food Coffee, having a feeling that it would be better for him and me than the old kind of drug-laden coffee. I was not disappointed in it, for it enabled me, a small delicate woman, to nurse a bouncing healthy baby of 14 months.

"I have since continued the use of Postum for I have grown fond of it, and have discovered to my joy that it has entirely relieved me of a bilious habit which used to prostrate me two or three times a year, causing much discomfort to my family and suffering to myself.

"My brother-in-law was cured of chronic constipation by leaving off the old kind of coffee and using Postum. He has become even more fond of it than he was of the old coffee.

"In fact the entire family from the latest arrival, (a 2-year old who always calls for his 'potie' first thing in the morning) up to the head of the house, think there is no drink so good or so wholesome as Postum." Name given by Postum Co., Battle Creek, Mich.

There's a reason. Read the little book, "The Road to Wellville," in pkgs.

nicer for these candies than the candy. Granulated sugar is much better than Coffee A, but molasses may also be used for the "pulled" candy.

Chocolate Candies.—Set a cup containing the sweetened chocolate into a vessel of hot water to melt it; into the melted chocolate drop the nuts, or balls of cream candy, lifting them out when well coated, and lay on buttered paper to harden.

Mexican Candy.—Boil two cupfuls of brown sugar and half a cupful of milk until it "balls" in cold water; add two tablespoonfuls of butter, and when that melts, take from the fire; beat until slightly granulated, then stir in a cupful of nut meats, broken small. The candy must be stirred all the while, or it will burn. After the nuts are in, beat hard and pour in buttered dishes to cool.

Contributed Recipes

Mince Tarts.—One cupful of cooked beef tongue minced; two cupfuls of chopped apples, three tablespoonfuls of hard butter, one cupful of seeded raisins, one cupful of currants, one tablespoonful of shredded citron, one teaspoonful of cinnamon one teaspoonful of grated nutmeg, mace and cloves mixed, one teaspoonful of salt, half a cupful of molasses, two cupfuls of sugar, half a cupful of boiled cider, the juice of one lemon, the juice of two oranges. Simmer all together ten minutes; line pattie pans with nice pastry and fill with the mince, place strips across the top and bake in a hot oven.

Baked Beans.—Pick and wash a pint of beans, put into a half-gallon of water and let soak over night; drain off the water in the morning, put in a bean pot, or deep pan, add a tablespoonful of molasses, half a teaspoonful of salt, a half pound of fat, salt pork, and fill the pot with boiling water. Bake four hours in a moderate oven; or, the beans may be boiled until quite tender, but not broken up. Water should be added as it boils away, until about an hour before they are done, but when taken from the fire they should be nearly dry. If wished to be served in small crocks, the crocks should be filled with the beans, a small lump of butter laid on top of each, and the crocks set in the oven until the beans are browned on top. There are small brown dishes which come for this purpose, costing four or five cents each, to be had at the china stores.

Nice Sandwiches.—Run cold boiled ham through the grinder, or chopping machine, season with a little cayenne pepper and mustard, mix a tablespoonful of mayonaise dressing and spread on buttered bread. The mayonaise may be had, ready prepared, at the grocers, in small bottles. If the sandwich is to be rolled, cut the bread very thin, take the crust off, roll, and fasten with a tooth pick until settled into shape; then roll each sandwich in buttered paper, and the shape will hold.

Meats—Requested Recipes

Pickling Meats.—Cut the meat into suitable pieces and pack into a barrel; then boil together six gallons of water, nine pounds of salt, six pounds of light brown sugar and one quart of good molasses. Remove the scum as fast as it rises; take the boiler off the stove and let the pickle get cold. Dissolve six ounces of salt-petre and add to the brine. Pour this over the meat until the meat is covered, put on the meat a clean, hardwood board, and on this put a weight sufficient to keep the board under the pickle. If mold should form, pour off the brine, boil and skim well for a few minutes, let get cold and again pour over the meat. Always keep the meat weighted down under the brine, as a

small piece sticking up out of the brine will spoil the whole mess.

For Curing Hams.—For hams averaging twelve pounds each, have ready one and a half gallons of best salt, one pound of good brown sugar, one-eighth pound of powdered saltpetre, one ounce of black pepper, and one half ounce of cayenne. Cut the joints into proper shapes, without unnecessary bone and fat, and lay them on a board or table. First rub the skin well with salt, and lay each joint aside; then begin over again and into the fleshy side of each ham rub two tablespoonfuls of saltpetre and a tablespoonful of brown sugar mixed together. Rub the pepper, particularly, about the hock and under the bone, and give the whole ham a good application of salt. Now pack the hams, one upon another, the skin side downward, with a layer of salt between, into a tub, box or barrel, the bottom of which has also been covered with salt. The process of salting will be complete in five weeks. At the end of that time, have ready a peck of hickory ashes; clean the hams with a brush, or dry them with a cloth, and rub them well with the ashes. To smoke the hams, the joints should be hung from joists beneath the ceiling, and a slow, smothered fire kept up for five or six weeks, so as to smoke them thoroughly, but not overheat the hams. Hickory chips or corn cobs is the best fuel.

Curing Beef.—For winter and present use, cut the beef into sizable pieces, sprinkle a little salt on the bottom of the barrel only, then pack your beef without salting it, and when packed, pour over it a brine made by dissolving six pounds of salt for each one hundred pounds of meat in just enough cold water to sufficiently cover it when well-weighted. This beef can be cut and fried as nice as fresh meat for a long time, and is just right for boiling also. When it gets a little too salt for frying, you can freshen it nearly as nice as pork for frying purposes, or it can be parboiled, the water turned off, and a stew made of it. By using more salt, it soon loses its freshness, and the juices are drawn off by the salt. In about three weeks (maybe less), such pieces as are intended for drying may be taken out of the brine and hung up, and is improved by soaking overnight to remove the salt from the outside.

This is all right for winter and drying purposes, but if any is left until warm weather, drain off the brine, put salt among what is left of the meat and cover with a brine made as follows: For every 100 pounds of beef, use seven pounds of salt dissolved in water enough to well cover it, and weight it down closely.

Another way to cure beef.—First, thoroughly rub salt into the meat in bulk and let it remain for twenty-four hours to draw off the blood. Then, let drain, cutting into pieces as desired, and pack carefully. Have ready a pickle made as follows: For every 100 pounds of beef, use seven pounds of salt, one ounce each of saltpetre and cayenne; molasses, one quart, and soft water, eight gallons; boil and skim well, and when cold pour it over the beef. Boiling and skimming cleanses the brine, while the cayenne and saltpetre improves the flavor and helps to preserve it.

Query Box

S. M.—See recipe for meat pickle in "requested recipes."

E. F.—Wants to know what will remove the stain of hard oil or varnish from clothing that has been washed.

Westfield, Ill.—We do not furnish Querists addresses to P. O. box addresses. We have to guard our readers against fraud, if we can.

R. G.—A macedoine salad is sim-

ply a mixture of all sorts of vegetables that are used for salads.

"Farmer John."—To keep weevils out of your corn, it is recommended to dig and scatter through the pile plentifully sassafras roots.

Annie.—Usually the smaller fork is for fish, and the smaller knife may be used to butter the bread. Sometimes a salad fork is provided, and a knife for the fruit.

E. M.—For nervous palpitation, try equal parts of tincture of lavender and aromatic spirits of ammonia; teaspoonful in water, as required.

Embarrassed.—The correct way to eat an egg from the shell is to chip the shell lightly, all around, with the small end of the egg in the cup; take off the top, and use the spoon, which should be small. Pepper and salt if you choose.

Dora X.—The hostess should enter the dining room first, if the guest is a man, and she should be served first at dinner. If the guest is a lady, she should be served before the hostess.

Worried.—No absolute rule can be given for the exact amount of soda to be used with sour milk. The soda and the milk will both vary in composition. The test generally followed is to use a little less than you think is enough, then taste the batter; if it is bitter, it is all right; if it is a little acid, add a little more soda; if "flat," add cream tartar until it has a bitter taste; or, if more batter is permissible, more milk and flour may be used instead of the cream tartar. Here is where "judgment" comes in, and good judgment is generally born of experience.

Timely Recipes

Cookies.—Two pounds of seeded (not seedless) raisins, one pound of currants, one pint of chopped nuts (any kind liked), one quart of New Orleans syrup, one pint of lard, one pint of buttermilk, two grated nutmegs, one tablespoonful of soda. After thoroughly flouring the fruit, put in all the ingredients and mix with sufficient flour to make a stiff dough, as you would mix bread. Do this at night, and let stand until morning, in a fairly warm place. In the morning roll out without kneading, cut into squares with a knife and bake. This will make four gallons of cookies, which will not spoil very soon. A less amount may be made by using the above proportions. It will be best to try with a smaller quantity, though this recipe is highly recommended.

Earning Money

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