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... OF ...

## Interest to Women

## INEXPENSIVE CHRISTMAS GIFTS

## Homemade Candies Always Appreciated

(By Katharine Baker)

As the Christmas season approaches many of us get worried and a bit unhappy because we just can't afford the kind of gifts we would like to give our friends. However, there is a simple and inexpensive way of solving this problem and you don't have to go into debt for the next six months in order to give something to all the people you would like to give to.

Homemade candies are a delicious treat in this day and age and ideal for gifts because after all, it is the spirit in which it is given rather than the actual value of a gift which makes it appreciated. Candies which bear the stamp of your time and individuality will mean much more to the recipient than a "bought" present. There is something so personal—something "to you from me" about such presents, and there is no doubt about their acceptability.

Before we give the recipes, a word about packaging these dainty gifts. Coffee cans make grand containers. They can be enamelled in bright colors and a design added, if you feel artistic. Wrap them in Christmas paper or in colored cellophane and tie them with Christmas ribbons of red, green, gold or silver with a sprig of holly or mistletoe tied into the bow.

Because chocolate is such a universally popular flavour, be sure to include several kinds of chocolate candies in your Christmas box. Here are a few to choose from.

## Chocolate Fudge

2 squares unsweetened chocolate, cut in pieces  
¾ cup milk  
2 cups sugar  
Dash of salt  
2 tablespoons butter  
1 tablespoon vanilla  
Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water, 232 degrees F. Remove from fire. Add butter and vanilla. Cool to lukewarm 110 degrees F.; then beat until the mixture begins to thicken, and loses its gloss. Turn at once into greased pan, 8x11 inches. When cold, cut in squares. Makes 18 large pieces.

To make Chocolate Nut Fudge, add

1 cup broken nut meats to Chocolate Fudge just before pouring it into pan.  
**Chocolate Divinity**

2 cups sugar  
2-3 cup water  
½ cup light corn syrup  
2 egg whites, stiffly beaten.  
2 squares unsweetened chocolate, melted and cooled

1 teaspoon vanilla  
1 cup pecan nuts, coarsely broken  
Dash of salt

Cook ½ cup sugar and 1-3 cup water until a small amount of syrup forms a slightly firm ball in cold water, 240 degrees F. Cook remaining sugar, water and corn syrup together until a small amount of syrup forms a hard ball in cold water, 252 degrees F. Remove first syrup from fire, cool slightly, and pour slowly over egg whites, beating constantly until mixture loses its gloss, 1½ minutes. Then add second syrup slowly, beating as before. When nearly cool, fold in chocolate, vanilla, nuts and salt. Turn into greased pan, 8x11 inches. Cool until firm. Cut into pieces, 1x1½ inches. Makes 3½ dozen pieces.

## Cocoanut Apricot Candy

¾ cup dried apricots  
¾ cup cocoanut, premium shred  
½ cup nut meats  
½ teaspoon grated orange rind  
½ teaspoon grated lemon rind  
1 tablespoon lemon juice  
Wash apricots and steam 5 minutes. Put apricots, cocoanut, and nut meats through food chopper. Add orange and lemon rind and lemon juice and knead mixture until blended. If candy is dry, add enough orange juice to moisten. If too moist, work in small amount of confectioners' sugar. Shape into balls about ¾ inch in diameter. Roll in granulated sugar. Makes 18 to 20 balls.

## Chocolate Cocoanut Glicies

4 squares unsweetened chocolate, cut in pieces  
2-3 cup sweetened condensed milk  
¾ cup sugar  
¼ cup water  
½ teaspoon vanilla  
1 can cocoanut, southern style  
Melt chocolate in double boiler add milk and blend. Heat sugar and water, stirring until sugar is dissolved; then boil one minute. Add to chocolate mixture and blend. Add vanilla and cocoanut. Drop from teaspoon on waxed paper. Let stand for several hours, or until firm. Makes 3 dozen candies.

## Under the Holly Bough

(By Charles Mackay)

Ye who have scorned each other,  
Or injured friend or brother,  
In this fast-fading year;  
Ye how, by sword or deed,  
Have made a kind heart bleed,  
Come gather here.

Let sinned against and sinner  
Forget their strife's beginning.  
And join in friendship now.  
Be links no longer broken.  
Be sweet forgiveness spoken,  
Under the Holly Bough.

Ye who have loved each other,  
Sister and friends and brother,  
In this fast-fading year;  
Young man and maiden mild  
Mother and sire and child,  
Come gather here.

And let your hearts grow fonder,  
And memory shall ponder  
Each past unbroken vow.  
Old loves and younger wooing.  
Are sweet in the renewing  
Under the Holly Bough.

Let not the useless sorrow  
Pursue you night and morrow.  
If e'er you hoped, hope now.  
Take heart—uncloud your faces.  
And join in our embraces  
Under the Holly Bough.

## Buying Ties

Maybe a Christmas tie is a joke, but it can be a good one! A tie that will become his favorite because it ties so neatly and feels so comfortable and looks so quietly distinguished.

When you buy that tie, look at more than the color scheme. Look for the earmarks of a fine tie.

Good fabric is essential. The most careful tailoring cannot make a good tie from fabric of inferior quality. Pull the tie. A sleazy one will twist, but a good one stays straight.

Look at the piecing in the narrowest part. On poor ties you'll find a long diagonal cut because that requires less fabric. A good tie has a short diagonal seam.

The lining should be all wool and cut on the bias. A cheap tie man fool you sometimes by having a wool tipped lining. Open the tie quite far up to see if the lining turns to cotton. The wide end should be flat and smooth without creases. Properly pressed ties are folded over rather than ironed to a razor edge.

The stitching of a good tie is always hand done, fine and neatly finished.

## DON'T WALK AWAY FROM LOVE

Film Director Finds Many Girls Lack Charm  
Through Ungainly Slouching

(By Antoinette)

The modern girl is forgetting how to walk.

As a result she is walking away from all that's worth while, love, admiration and beauty.

At least, one ace film director thinks so. He is Richard Thorpe, whose recent picture, *The Four Marys* starts such graceful pedestrians as Myrna Loy and Rosalind Russell. He explains.

I have noticed many of the most charming girls are forgetting how to walk gracefully. When they forget to walk with grace and rhythm, they are walking away from love.

A girl may have a beautiful face, but her beauty is without value if she has a slouchy carriage, declares Thorpe. Size does not enter into 'walking away from love.' Five foot two is just as alluring as five foot seven if she knows how to walk correctly. My advice to women is to walk around your room in the morning without any musical accompaniment, and do it with a witness present to correct you. Then turn on your radio and do the same walk to music.

If you have a rhythmic movement, your witness will tell you the difference.

Girls not so beautiful, but who can walk gracefully, are more alluring than the more beautiful girls with ungainly walking habits.

## Bethlehem

All love and mystery in one little town.  
All light and beauty in a single star  
That rose among the shadows, pure  
and far.

Above an humble place;  
All heaven in song upon a lonely hill,  
Earth listening, faint and still;  
The long years go; the old stars rise  
and set;

Dreams perish, and we falter in the  
night.

But still there's Bethlehem — can't  
heart forget

That loveliness—that light?  
Shadows there are, but who shall find  
for them?

Still there is Bethlehem!  
—Nancy Byrd Turner.



"They'll laugh when they see us coming in a sleigh—"  
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## HOW TO CARVE THE TURKEY

Advice From An Expert — But if the Host Has a  
Temper He'd Better Not Try It

Carving the turkey in eight easy stages is a major achievement for the head of the household at this season of the year. It can be done with a little practice.

Edmund Schunk, chef at Vincent Astor's St. Regis Hotel, for instance, has a very neat system. But he recommends a couple of preliminary flourishes.

Place the bird on the table broadside to the guests, he says, so they can get an appetizing preview.

Then you pivot the bird a quarter-turn so that its neck faces you and proceed thus:

Take one drumstick in your left hand.

Holding the carving knife in your right hand cut the cord that holds the drumsticks.

Outline the leg with the tip of the knife, loosening and severing the leg and second joint all in one piece.

Lift the drumstick and separate this section from the carcass.

Cut drumstick and second joint apart at the joint. Do the same by the other drumstick.

Dislodge the wings, if they haven't already been taken off and cut up with the neck and giblets for use in the stuffing as gravy.

Then, beginning at the base of the

breastbone, carve toward the wing, removing the meat in thin slivers. Note: Don't try to split off the meat by running the knife along the edge of the breastbone. If you do you'll find yourself having to cut the choice white meat up into chunks.

Only one husband in fifty is a carving enthusiast, the genial, ruddy-faced Alsatian Schunk believes. Consequently he recommends that the other 49 have the turkey carved in the kitchen to lessen the strain on taut tempers.

For the man who enjoys carving, however, the proper setting should be provided. That includes:

A knife that is razor sharp.

A platter large enough to accommodate the severed pieces or an extra serving plate.

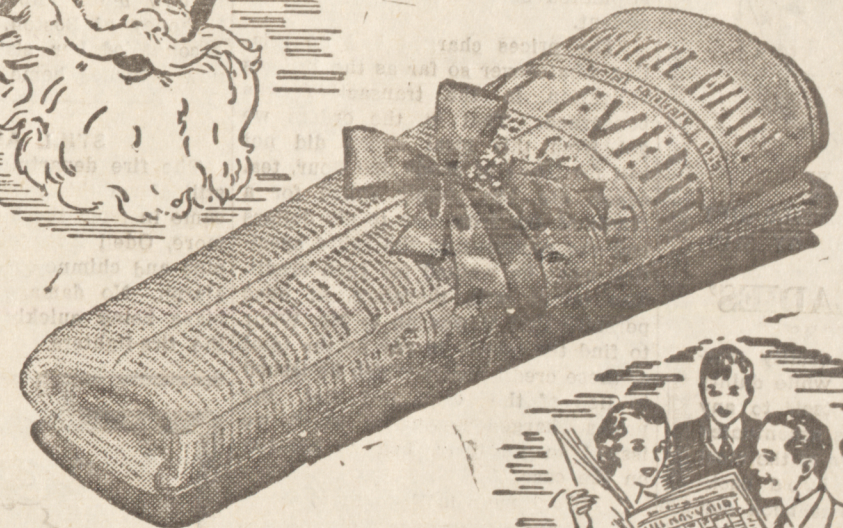
A turkey that is large enough to go around. A twelve to fifteen pound bird will be more than ample for a family of eight.

All the carving should be done before anybody is served, so all the food will be kept as hot as possible.

The host may or may not enlist the assistance of the guests at his left or on his right, in serving the giblets, cranberry sauce, gravy and other side dishes.



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