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**SPANISH MOUSSE GOES
WELL WITH ANGEL CAKE**

(By Sally Larkin)

If chocolate is your favorite flavor you are entirely normal. Ask the clerk at the soda fountain and he will tell you that six out of every ten requests are for chocolate flavors; and if you'd consult the men only the count would run much higher.

So, perhaps you'll enjoy some of the chocolate recipes we have for you today. They include the chocolate chiffon pudding you've been asking about, a Spanish chocolate mousse which is delicious served with angel food cake, that always popular Brazilian chocolate drink which is a combination of coffee and chocolate and several others.

If we've left out any of your chocolate flavored recipes you know we'd love to hear about them and would like to pass them on to our readers. Will you send them to us?

Spanish Chocolate Mousse

1 teaspoon gelatine
1 tablespoon cold milk
2 squares chocolate
½ cup milk
1 teaspoon cinnamon
½ teaspoon salt
2 cups whipping cream
Soak gelatine in the cold milk. Heat the chocolate, milk, cinnamon and salt together in top of double boiler. Then add the gelatine, stir until dissolved and beat with beater until cool. Whip cream and fold in sugar, then fold in cooled chocolate mixture. Pour in mold. Serve with angel food cake.

Chocolate Cream Pie

3 squares unsweetened chocolate
2½ cups cold milk
4 tablespoons milk
1 cup sugar
½ teaspoon salt
4 egg yolks, slightly beaten
2 tablespoons butter
2 teaspoons vanilla
1 baked 9-inch pie shell
4 egg whites, stiffly beaten
Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater one minute, or until mixture is smooth and blended. Combine flour, sugar and salt. Add to egg yolks. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add butter and vanilla. Cool. Pour into pie shell and cover with meringue made by folding sugar into egg whites. Bake in slow oven, 300 degrees F., 20 minutes or until delicate brown.

Chocolate Chiffon Pudding

1 tablespoon gelatine
¼ cup cold milk
1½ cups milk
¾ cup sugar
2 ounces chocolate
2 egg yolks, slightly beaten
2 egg whites, stiffly beaten
1 cup whipped cream
Soften the gelatine in ¼ cup of milk. Combine the 1½ cups milk, sugar and chocolate, and cook over low fire until very smooth. Pour over slightly-beaten egg yolks and cook for one minute longer. Remove from the fire, pour over the gelatine and stir until dissolved. Cool. Fold in stiffly beaten egg whites and serve in sherbet glasses, topped with whipped cream. This chocolate chiffon pudding may also be used as the filling for chocolate chiffon pie.

Brazilian Chocolate

2 squares unsweetened chocolate
1 cup strong coffee
3 tablespoons sugar
Dash of salt
3 cups milk
Add chocolate to coffee in top of double boiler and place over low flame, stirring until chocolate is blended. Add sugar and salt, and boil four minutes, stirring constantly. Place over boiling water. Add milk, stirring constantly; then heat. When hot, beat with rotary egg beater until light and frothy. Serve hot and top each cup with a marshmallow.

Chocolate Fudge

2 squares unsweetened chocolate
¾ cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk; cook until mixture is blended, stirring constantly; add sugar and salt, and stir until mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water, 232 degrees. Add butter and vanilla. Cool to lukewarm 110 degrees F., beat until mixture thickens and loses its gloss. Turn at once into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 large pieces. For best results do not attempt to make more than a double recipe at one time.

One cup broken nut meats, walnuts pecans or almonds, may be added just before turning into pan.

Chocolate Bread Pudding

2 cups milk
1 square chocolate
1 tablespoon butter
1 cup stale bread crumbs
¾ cup sugar
1 egg, slightly beaten
½ teaspoon vanilla
¼ teaspoon salt
1½ cup nut meats.
Scald the milk with the chocolate. Add butter, bread crumbs and sugar and let stand until cool. Then add the egg, vanilla, salt and nutmeats. Put in buttered baking dish, and bake for 50 minutes at 350 degrees F. Serve with creamy sauce.

Creamy Sauce

½ cup milk
½ cup cream
2 egg yolks
2 tablespoons sugar
1 teaspoon vanilla
Salt
2 egg whites
Scald the milk and cream in double boiler. Beat egg yolks until thick and add sugar. Pour milk and cream gradually while heating constantly, on egg mixture and cook in double boiler heating constantly with whisk until mixture thickens. Add vanilla and salt and fold in stiffly beaten egg whites.

Chocolate Sour Milk Cake

1 cup sugar
¼ cup shortening
1 egg, unbeaten
¼ cup sour milk
1½ cups flour
½ teaspoon vanilla
½ teaspoon soda
½ teaspoon baking powder
2 ounces chocolate
½ cup hot water
Cream shortening, add sugar and cream, add unbeaten egg, then sour milk and vanilla. Dissolve the soda in a tablespoon of hot water and add to first mixture. Sift flour, measure, add baking powder and sift again, then add to cake mixture. Pour hot water on chocolate and when dissolved add to above mixture.

Brownies

1 cup sugar
2 beaten eggs
½ cup pastry flour
2 squares chocolate
1-3 cup butter
1 teaspoon vanilla
1 cup walnuts
Add the sugar to the beaten eggs. Sift in the pastry flour. Then add the chocolate melted with the butter. Mix well and add the vanilla and walnuts. Spread about ¾ inch thick in square pan and bake in a moderately hot, 350 to 400 degrees F. oven for 25 to 30 minutes. Cut in squares or strips when cooled a little. Should be consistency of cake, but chewy.

Baked Chocolate Custard

2 cups milk
2 eggs
1½ squares unsweetened chocolate
2-3 cup sugar
½ teaspoon vanilla
Pinch of salt
Heat chocolate, milk and sugar. When chocolate is melted, blend mixture with egg beater, add eggs well beaten and continue cooking until slightly thickened. Add vanilla. Pour into custard cups and bake in pan of hot water at 300 degrees F. for 40 minutes. Serve very cold.

**HOW PROPER CARE PROLONGS
WEARABLE LIFE OF YOUR FURS**

A fur coat, like a husband, should be treated daily with loving care for best appearance longest wear!

Even the most hardy furs will soon grow shabby if they are treated improperly. But here's a ray of cheer—the life of the most delicate furs can be greatly prolonged in spite of their natural enemies, friction, heat, strong sunlight and moths.

Friction is the most constant enemy of your fur coat, but there are defenses against it. Avoid hat brims that rub against the coats, for your own comfort as well as for the sake of the fur. Heavy jewelry, too, will rub and cut the hairs.

Carry your handbag in your hand, not under your arm, and have your packages sent so that you won't find one of those sad, all too familiar worn places on the left side.

Some friction wear is inevitable. Wearing the collar fastened close and high about the neck so that every movement of the head rubs it makes that one of the first shabby places. The underarms and sleeve edges are other vulnerable places. Riding in an automobile is hard on the fur over the shoulder blades, elbows and hips.

Dust is an open house invitation to moths. It may be removed by an occasional vigorous beating with small sticks. Never economize on the seasonal cleaning of your fur coat.

Tears and rips are an unavoidable part of long wear, but they can be delayed by avoiding undue strain.

Driving a car is hard on the shoulder seams, but not quite so hard when the coat is loosened. A stitch in time saves a longer, more expensive rip, for a small opening can work into a jagged tear which must be replaced by a new skin.

Furs that have been out in a winter storm should be dried carefully, and of course it's better for them not to be out in the storm at all if possible. Wet fur should be combed lightly with the flow of the fur and then brushed in the same direction. Allow it to dry slowly in a good circulation of cool air. Slowly! When dry, it should be beaten lightly and shaken. If water has soaked the leather, it should be restored to suppleness by a reliable furrier.

Avoid heat in drying furs, no matter how great your hurry. And remember that prolonged exposure to strong sunlight fades even undyed furs. It's hardly necessary to do missionary work for fur storage through the warm months, but even through a few weeks' time, your fur coat should be preserved in an airtight bag containing a moth preventive such as crystallized camphor, naphthalene or dichloride.

Shaking is good for fur, moderately done once in a while. And every time you hang up your coat, use a hanger with wide ends, not a type likely to pierce the fur from the mere weight of the coat.

**RADIO INSPECTORS CAN'T
SEARCH HOMES FOR RADIOS****A Canadian's Home Is His Castle and No Man
Has A Right To Invade It**

OTTAWA, Jan. 29—Radio inspectors are not authorized to invade the privacy of homes in search of extra radio sets under the new taxation regulations announced this week, the Government authorities said here.

"Radio inspectors will take the word of the householder regarding the number of sets in the homes," an officer said here tonight. "Certainly there will be no invasion of the homes. There may be a few who would evade the tax in this way, but

we are confident of receiving honest answers from the vast majority."

"Our only intention is to spread the cost with regard to those who have the greatest ability to pay," said the official. "A Canadian's home is as much his castle as is the Englishman's home."

Transport Minister Howe announced that every radio set would be taxed, and that the previous arrangement whereby one license per home would cover all radios, does not apply

**SUDDEN DEATH OF
MRS. P. C. JOHNSON
AT FAMILY HOME****Highly Esteemed Lady
Passed Away Following
Heart Attack; Actively
Identified With
Church Work; Native
of Fredericton**

Death struck suddenly at the home of P. C. Johnson and family recently in Moncton when Mrs. Johnson was stricken with a heart attack and died almost immediately.

The late Mrs. Johnson, who had been ill since New Year's Day, showed every sign of a rapid recovery up to the time of her sudden passing, which came as a distinct shock to her family and many friends.

Mr. and Mrs. P. C. Johnson were married Nov. 6, 1890, at Fredericton, by the late Rev Mr. Mowatt, of the Presbyterian Church. Before marriage the deceased was Miss Eugenia Ward daughter of the late Mr. and Mrs. George Ward of Fredericton.

During their married life Mr. and Mrs. Johnson lived in Chatham, N. B. for a number of years, later removing to Saint John where Mr. Johnson was a valued employee of T. McAvity and Sons, Limited, until coming to Moncton to reside about thirteen years ago.

The deceased lady made many close friends in Moncton as well as in the other places where she previously resided all of whom will deeply regret her passing. Always identified with church work, she was a staunch supporter and worker in St. John's United Church here, of which she was a valued member as well as being active in work of the different societies.

Mrs. Johnson leaves to mourn their loss, her husband, P. C. Johnson; two daughters, Miss Ada, of the International Harvester Company, Limited, Saint John; and Miss Yvonne of the Civil Service, Ottawa; also one son, Reginald K., of the C.N.R. general offices, this city; also surviving are her daughter-in-law, Mrs. R. K. Johnson; and two brothers, George and Wesley Ward, residing in U.S.A., and one sister, Miss Ethel Ward, of the Canadian Bank of Commerce staff, Fredericton.

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