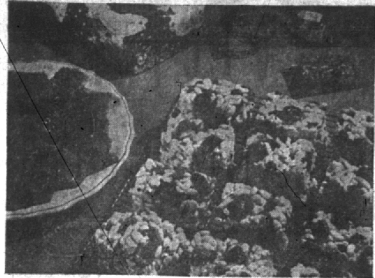


Youngsters Can Make These Christmas Sweets



HALF of the fun of the holidays is in the making as well as the eating of these Christmas sweets. Turn the youngsters loose in the kitchen, and in one evening they can turn out goodies for gifts, or for family enjoyment. Here are two recipes for confections made with thrifty breakfast cereals.

Cereal Crunch Brittle

1 cup sugar
1/2 cup light corn syrup
1/2 cup water
1 tablespoon butter
1 teaspoon vanilla
1/2 teaspoon soda
1 cup oven-popped rice cereal or wheat and barley kernels
Combine sugar, syrup, and water in heavy saucepan. Stir until sugar dissolves. Heat slowly to the boiling point, stirring constantly. Cook to hard track stage (290°F.) or until a small amount of syrup becomes very brittle in cold water. Remove from heat and add butter, vanilla, soda, and cereal. Stir. Pour onto greased porcelain or metal table top. Stretch and pull by means of a

spatula and wet fingers, into a very thin sheet. When cool, break into pieces. Yield: 1 pound.

Christmas Squares

5 cups puffed rice or puffed wheat
1/2 cup currants
1/2 cup chopped candied cherries
1/2 cup chopped green colored candied pineapple
1/2 cup chopped nuts
1/2 cup light corn syrup
1 teaspoon vinegar
2 tablespoons butter or margarine
1 teaspoon vanilla

Heat puffed cereal in moderate oven (350°F.) for 10 minutes. Place in large greased bowl and mix with chopped fruits and nuts. Combine syrup and vinegar in saucepan and cook until a few drops in cold water form a hard ball (235°F.). Remove from heat; add butter and vanilla, stirring only enough to mix. Pour slowly over cereal, fruits, and nuts, mixing well. Pack into greased shallow pan, 8 x 8 x 2 inches; cool. Cut into squares. Yield: 16 pieces.

Watch Wattage, Experts Caution

At this time of year many families in today's smaller homes are using the living room for such informal entertaining. For buffets, waffle parties or television dinners. For such occasions portable cooking equipment is convenient and often is plugged into living room outlets. But if the party is to be a success, it pays to consider wattage as carefully as the menu or the entertainment, say specialists of the Rural Electrification Administration, U. S. D. A. Otherwise, wires may be overloaded and a blown fuse may spoil the party.

MOST LIVING ROOMS have only one lighting circuit and this carries less current than the heavier appliance circuits of the kitchen. Appliances with heating elements, such as waffle-bakers, coffee-makers, grills, toasters and hot plates, call for much more electricity than lights or motor-driven appliances.

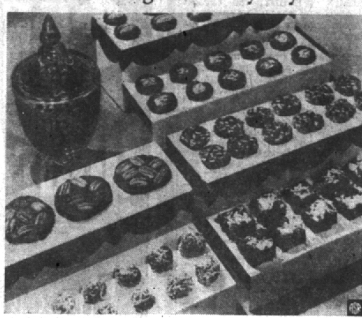
The heaviest load an ordinary living-room circuit can carry is 1750 watts in contrast to a kitchen appliance circuit carrying 2500 watts. This is a point to remember in moving cooking equipment to the living room.

Many of the newer cooking appliances, especially the automatics, are higher in wattage than the older heating models. An automatic double toaster, for example, may use as much as 1170 watts, while some of the non-automatic toasters take only 600 to 800 watts. A grill may take 600 to 1200 watts, and a coffee-maker up to 1000 watts.

If, in addition to these cooking appliances, the television set is drawing on electricity—at the rate of 200 to 300 watts—and the room is brightly lighted, an overload is easy and a blown fuse will be the result. Thus, add up the watts when you plan the appliances used.

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Fast Fudge For Holly Days



Mrs. Santa will share with you the secret of personalized Christmas presents. Send candy from your kitchen, and don't believe it's difficult to make. These professional-looking beauties were all home-made from one simple, basic recipe. No candy thermometer needed. Just melt semi-sweet chocolate morsels, stir in evaporated milk and vanilla and your candy mixture is ready for Pralines, Patties, Chocolate Squares, or any of the other delicious things shown above.

2 packages semi-sweet chocolate morsels
1 teaspoon vanilla
1/2 cup sweetened condensed milk

Melt chocolate in top of double boiler. Remove from heat. Stir in milk and vanilla and mix until mixture is well blended. Turn into pan or shape in desired form. Allow to stand several hours. YIELD: Approximately 1 1/2 pounds.

Chocolate Squares—Turn mixture into an 8-inch square pan. Sprinkle with chopped nuts, press lightly. Cut into squares.

Coconut Balls—Shape into 3/4-inch balls, then roll into shredded coconut.

Walnut Patties—Shape into 3/4-inch balls, and press whole walnut or pecan in center.

Pralines—Measure 1 standard tablespoon of mixture. Place on a piece of waxed paper. Use another piece of waxed paper to place on top of praline. Press with bottom of a water glass to make a 2-inch circle. Press pecans in surface.

Chocolate Nut Roll—Add 1/2 cup coarsely chopped nuts to mixture. Divide mixture in half. Make two rolls about 1 1/2 inches in diameter. Lightly press roll into chopped nuts so that all area is covered. Allow to stand several hours; slice each roll in approximately 16 slices.

FILBERT MACAROONS

Macaroons take on a new glamor when made with filberts. Make them for your friends and watch them disappear in a hurry.

1/2 cup shortening
1/2 cup sugar
1 egg, well beaten
1 cup chopped filberts
1/2 teaspoon vanilla
1/2 teaspoon salt
2 1/2 cups ready-to-serve flake cereal
Cream shortening. Add sugar gradually.
Beat in egg and add chopped filberts, vanilla and cereal. Mix thoroughly; press mixture into rounded bowl of tablespoon. Drop on greased baking sheet. Bake in moderate oven 350°F. for 10 minutes.

Society deadline is 3 p.m. each Tuesday.

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Men's and Boys' Department

Versatile Egg Nog Makes Pie Filling

Who isn't reminded of gala holiday festivities when "egg nog" is mentioned? But unless you've eaten egg nog pie, you've missed one of the best holiday treats of all. It's a simple, easy-to-make, so easy to make, you'll want to serve it often during the holidays. Let it add the final note of glamour to your holiday menus. You'll like to serve it, too, when holiday guests drop in for coffee and dessert.

FIVE MINUTE PIE CRUST (1 crust pie)

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup lard
2 1/2 tablespoons water

Measure flour without sifting. Add salt and sift. Have lard at room temperature. Blend flour with pastry blender or fingers until the mixture is size of small peas. Add water all at once. Press together with knife. Shape into ball and lay out on lightly floured pastry cloth or board.

Roll lightly to 1/8-inch thickness, rolling from center to edges. Fit into tin, trim and crimp edges. Prick crust liberally with fork. Bake in 425°F. oven for 15 minutes or until lightly browned.

EGG NOG FILLING

2 teaspoons gelatin
2 tablespoons cold water
2 eggs, separated
1 1/2 cups milk
1/2 teaspoon salt
1/2 cup sugar
1 teaspoon rum flavoring

Soften gelatin in cold water. Slightly beat egg yolk and combine with milk, sugar and 1/4 cup of sugar in top of double boiler. Cook over hot, not boiling water. Stir constantly until mixture begins to thicken. Remove from hot water. Add softened gelatin and stir until dissolved. Chill in refrigerator until mixture begins to thicken. Beat egg whites stiff, but not dry. Gradually beat in remaining sugar. Fold into gelatin mixture along with the rum flavoring. Pile lightly into pre-baked pie shell. Chill until firm. Top with rim of whipped cream and sprinkling of grated semi-sweet chocolate.

CHRISTMAS FILBERT DIVINITY

1 cup sugar
1/2 cup light corn syrup
1/2 cup water

Food colorings
Extracts
Packaged chocolate shot
Walnut halves
Canned moist shredded coconut
Candied cherries

Stir sugar and milk and vanilla until mixed. Knead on board, sprinkled with confectioner's sugar, until smooth and creamy. Divide mixture into 3 parts.

To one part add enough red food coloring and almond extract, and to a second part enough green and mint extract, to tint and flavor delicately. Then knead until firm. Leave third part white. Mix some into 3/4-inch balls. Then press half a walnut on each side. Roll other 3/4-inch balls in coconut and chocolate shot.

For still others, make a cross in top of cherry without cutting through. Press back petals, and fill with a small ball of fondant.

CHRISTMAS FILBERT DIVINITY

1 cup sugar
1/2 cup light corn syrup
1/2 cup water