

NEITHER the heat of summer, nor the cold of winter spoils NONE SUCH MINCE MEAT.
It is weather-proof. The only place it will not keep is on the dining-table—good appetite is fatal to it. It is used in a million homes in the United States, having lightened the housewife's task, whenever pies, puddings or cakes are baked. **NONE SUCH** is home-made mince meat made for a million homes instead of one, as mince meat was for the pies "like mother used to make," in the old New England kitchens.

None such stands alone—nothing equal to it in either condensed or wet mince meat not branded NONE SUCH. Put up in air-tight cartons—price 10 cents containing 2½ pounds mince meat ready for the oven. Merril-soule Co., Syracuse, N. Y.

Valuable premium list of 1897 Rogers Bros., silverware enclosed.

TABLE AND KITCHEN.
PRACTICAL SUGGESTIONS ABOUT WHAT TO EAT AND HOW TO PREPARE FOOD
CONDUCTED BY LIDA AMES WILLIS, MARQUETTE BUILDING, CHICAGO, TO WHOM ALL INQUIRIES SHOULD BE ADDRESSED.

SUGGESTED MENUS.

- Saturday.**
BREAKFAST. Cream, Stewed Prunes, Panned Ham and Cream Gravy, Fried Mush, Baked Cream Potato Hash.
LUNCH. Clam Chowder, Creamed Shrimps, Potato Pyramids, Grate Juice.
DINNER. Vegetable Soup, Pot Road, Browned Potatoes, Stewed Cabbage, Spiced Beets (canned), Apple Snow, Coffee.
- Sunday.**
BREAKFAST. Cream, Baked Apples, Panned Sausages, Cream Gravy, Baked Potatoes, Popovers, Coffee.
DINNER. Giblet Soup, Boiled Turkey, Oyster Sauce, Sweet Potato Caramel, Boiled Onions, Water Cress and Walnut Salad, Pumpkin Pie, Coffee.
SUPPER. Welsh Rarebit, Club Sandwiches, Canned Peas, Fruit Cake, Tea.
- Monday.**
BREAKFAST. Cream, Stewed Prunes, Wheat Muffins, Coffee, Turkey Croquettes, Cream Sauce, Stewed Tomatoes with Rice, Jellied Apples, Cream.
DINNER. Clam Broth, Beefsteak, Grilled Onions, Mashed Potatoes, Fruit Salad, Cheese, Coffee, Wafers.
TUESDAY. BREAKFAST. Cream, Cereal, Boiled Potatoes, Skilled Stew, Coffee, Corn Bread.
LUNCH. Oyster Patties, Celery, Olive Sandwiches, Cottage Cheese, Cocoa.
DINNER. Cream of Celery Soup, Bean Croquettes, Tomato Sauce, Stuffed Potatoes, Baked Onions, String Bean Salad, Prune Souffle, Whipped Cream, Coffee.

CHRISTMAS GOODIES.

OR liking for sweets is an inherited one and of such long standing it may really be considered a natural taste with present generations. The origin of the sugar plump dates back to Roman times, for it was a certain noted confectioner, Julius Drugatus, belonging to the noble and illustrious family of Fabius, who first thought of covering almonds with layers of sugar. There is a custom still observed in Europe by some of the nobility of distributing these sweetmeats (dragats) on occasions of great rejoicing, such as births and marriages. This is probably the first variety of which we have any authentic knowledge. The French quick to accept anything light, dainty and contributing to the lighter vein of pleasures, soon invented delicious confections of their own, although it was an Italian confectioner, a protégé of the Medicis, who first conceived them. The bonbons of the Florentine, John Pastilla, became all the vogue. These "pastilles" have changed very little if any, since that time, as there was little improvement possible. They were even then made of all kinds of flavorings, such as rose, violet, heliotrope, carnation, coffee and chocolate.

The French "parlines" or burnt almonds, are purely of French origin. From these three inventions of bonbons we have derived all the many variations, as all combinations have developed from the Roman sugar plump, the French burnt almond.

Even the city dweller who, at all times may obtain the very newest fancies in confections, delights in an occasional treat of home-made candies. These Christmas sweetmeats, like home-made Christmas plum pudding, seem to taste better and are more appropriate for a family gathering, than the store product. There are few candies that improve with age, most of them should be eaten very fresh. For this reason, those who cannot conveniently get their supplies from the large cities where they are made fresh every day, often find their own make very superior to the best they can buy in the smaller towns.

If one does not attempt to go too elaborately into the work, a very great variety of delicious candies can be made at home with very little trouble.

The choicest of the home-made candies are those made from boiled sugar. The art in this direction lies in the attention given to the changes which take place in sugar at the different stages or degrees of heating during the boiling process. One must understand the method of determining the various conditions which are expressed by the terms, "to boil to a crack," "to pearl," "to ball," "to thread," "to the blow," etc.

One of the most necessary and convenient implements for making home-made candies is a marble slab—the confectioner uses marble "pouring-plates" supplied with a set of different sized frames—but these frames can be dispensed with if you do not wish to go to the expense of having them made for your occasional amateur work. While you can use ordinary porcelain-lined or agate saucers for boiling the sugar it is well to have a ring into which you can set the bottom of the saucer, thus keeping it steady, as the boiling sugar must not be disturbed after it is dissolved and the boiling begins. Skilled sugar boilers generally use a thermometer graduated from 50 degrees Fahrenheit to 350 degrees Fahrenheit. And it is rather difficult for a beginner to judge of the degree the sugar has attained during the process without the aid of this instrument.

One test which will be very satisfactory when once you have reached a degree of accuracy from experiment is as follows: Wet the stem of a clay pipe and dip it into the sugar when it is boiling and draw it between the finger and thumb. If the sugar feels oily, it has reached the "smooth degree" (215 to 220 degrees). When it will form small threads between the finger and thumb as they are opened out, it has reached the "thread" degree (230 to 235 degrees). The next is the "feather" degree (240 to 245 degrees), this so quickly follows the others that no test is necessary after the "thread" degree is reached; but if you want to be quite sure, toss a little of the sugar in the air and it will show a feathery appearance. To discover whether the "ball" degree (250 to 255 degrees) has been reached or not, dip the pipe stem into the boiling sugar and then plunge it into cold water for a minute, take it out and try: the sugar should work into a soft ball.

The degree next in importance in making home-made candies is the "crack" (310 to 315 degrees). Test with the pipe stem same as for the "ball." When the stem is drawn out the sugar should harden immediately and snap off when bitten by the teeth. Immediately following this degree is the "caramel," and at this stage the sugar is on the point of burning.

Many recipes for boiled sugar candies call for the addition of cream of tartar or citric acid. Do not use the latter, as the cream of tartar is the safest and most reliable.

This is used to cut the grain of sugar, a term used by confectioners in reference to all refined sugars, lump or crystal, which are boiled to a degree above the "ball," or 250 degrees by the thermometer. When cream of tartar is added its action will cause the sugar to become pliable while hot and transparent when it becomes cold. Otherwise it would become a solid lump of hard, candied sugar; therefore, it is necessary to "cut" this grain with cream of tartar for all sugars intended for drops, rocks, clear taffies, etc.

Fondant.
The French cream or fondant once made, will give you a great variety of delicious sweetmeats. Fondant should be prepared at least twenty-four hours before you wish to use it, and will keep for weeks in a cool, dry place, covered with a damp cloth. No matter how

large a quantity is desired do not attempt to make too much at a time.

Put a pound of granulated sugar in a perfectly clean, smooth saucepan with two-thirds of a cup of water (boiling), set over the fire and stir with a wooden paddle until the syrup is clear, not a moment longer. Have a small, soft cloth dipped in ice water, with this carefully, and without moving the saucepan, wipe off the small crystals forming around the side of the pan. Cook to the soft "ball" degree, watching closely, as the syrup will evaporate quickly as soon as the water evaporates. Test with the pipe stem, as directed.

When you can form a soft gummy ball of the boiled sugar it is ready for making fondant. If you do not possess a marble slab, a large, smooth, white meat platter will answer. Brush this with salad oil as far toward the center edge as you care to allow the syrup to run. Pour the syrup very quietly into the center of the dish or slab, then let it remain undisturbed until, when the finger is pressed on the surface a dent remains. Have a wooden paddle or spatula well oiled and with this stir the syrup around rapidly, in one direction, until a smooth, soft, creamy-white mass is formed. Immediately work this into a small loaf and knead with the hands, like bread dough, for about five minutes. Then brush a bowl or deep dish with oil, put in the fondant and cover with a folded, damp cloth; put in a cool, dry place and let it stand at least twenty-four hours. Select a clear, cool day for making fondant, to be more certain success. Should one boiling of fondant prove to be too soft for forming the centers of your candies, you can use it for dipping.

English Rock.
Put two cups of granulated sugar and one cup of boiling water in a saucepan and after it is dissolved let it boil until it has reached the "crack;" then turn it out on the oiled slab or platter and spread over and work in thoroughly, one pound of sweet almonds, not blanched, and form the mass into a roll, and as soon as it is cool enough cut into slices about half an inch thick and let get perfectly cold before packing away.

Honey Nougat.
Put three-quarters of a pound each of granulated sugar and strained honey in a saucepan, place over a gentle fire and boil until quite brittle. Add the beaten white of one large egg. Then stir in a little orange essence, if the mixture is not sticky and mix in three-quarters of a pound of sweet almonds, blanched and dried. Mix well together and spread out on oiled papers in layers two inches thick; place between two boards and put a heavy weight on top and let remain until cold, then cut in short narrow strips.

Burnt Almonds.
These are delicious. Shell a pound of sweet almonds and wipe perfectly clean. Boil one pound of granulated sugar with one cup of water until clear and thick; wiping off the crystals from the sides of saucepan. Then throw in the almonds and stir with a wooden paddle until you hear a crack; remove from the fire, still stirring, and when they dry place them on an oiled wire sieve. Take the sugar that sits from them and put it back over the fire; add a very little water and some red fruit coloring—raspberry or strawberry—and when it boils throw in the almonds and the fire; stir until quite dry; then take from the fire and let cool.

Vassar Girl's Fudge.
The candy lesson would scarcely be worth the giving without including these. Put half a pint of rich milk in a saucepan with a pound of granulated sugar and butter the size of a walnut. Grate quarter of a cake of unsweetened chocolate and add to the sugar, etc. Place over the fire and stir continually until it will form a soft ball when tried in ice-cold water; then take from the fire and beat rapidly until stiff. Pour quickly into buttered pans to the depth of an inch; let cool and then mark off in squares.

If you wish to have nut or fruit fudges, add any kind of chopped nuts or dry fruits to the above before pouring it out.

Peanut Candy.
Christmas would not be properly celebrated without peanut and molasses candies. Two cups of granulated sugar, one cup of molasses, half a teaspoonful of cream of tartar, one tablespoonful of butter and a pound of nuts. Put the

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sugar, molasses and cream of tartar on the fire and let boil until it will make a hard but not brittle ball when dropped in cold water. Just before removing from the fire add the butter. Have the nut meats ready in a buttered pan, and pour the candy over them. When cool enough cut into squares.

Old-Fashioned Molasses Candy.
Butter the inside of a deep saucepan and put in a quart of New Orleans molasses, the saucepan must be deep enough to prevent the molasses boiling over. Boil for half an hour, lifting the pan quickly from the fire for a minute if it comes to the top. At the end of half an hour add half a teaspoonful of baking soda; continue to boil until it is brittle and will snap between the teeth when tried in cold water. Add a tablespoonful of vinegar or lemon juice ready to serve. The sauce should be hard and sticky. When cool enough this may be pulled to a light yellow color if desired.

ANSWER TO INQUIRIES.
E. J. B. writes:—Kindly send the rule for the chocolate sauce used to pour over ice cream. Is it used just a little warm?
Chocolate Sauce for Ice Cream.
Put half a cup each of granulated sugar and boiling water in a saucepan and let it boil five minutes. Remove from the fire and let it cool. Melt four ounces, or squares of plain, unsweetened chocolate over hot water; flavor with a teaspoonful of vanilla; add the syrup to the chocolate and stand the saucepan in a pan of hot water until ready to serve. The sauce should be perfectly smooth and the consistency of rich cream. If it is too thick, make it of the proper consistency with boiling water. It should be poured hot over the ice cream. In order not to melt the cream, it must be frozen very hard and served in a shallow dish, eaten once after the sauce is poured over it.

Chocolate Icing.
A subscriber writes:—Will you kindly publish a good recipe for making chocolate icing? Mine either turns to sugar or soaks in the cake.
This is a good icing for dipping layer or small cakes, eclairs, etc. Put four ounces of chocolate or cocoa in a dry saucepan and melt over hot water. Put one and three-quarters cupfuls of granulated sugar in a saucepan with a cup of water and boil until it will spin a thread from the point of a spoon.

A Seasonable Recipe

SHREDDED WHOLE WHEAT BISCUIT wholly nourishes the whole body. It is most appetizing as toast. It can be combined with all kinds of vegetables, meats or delicacies and makes healthful as well as delicious dishes. Here is one of many combinations:

Creamed Oysters In Baskets of SHREDDED WHOLE WHEAT BISCUIT

One pint oysters, 1 cup milk, ½ cup cream, 1½ tablespoons butter, 1½ table-spoons Entire Wheat Flour, ½ teaspoon salt, ½ teaspoon paprika, and 5 SHREDDED WHOLE WHEAT BISCUIT. Prepare the Biscuit by cutting with a sharp pointed knife an oblong cavity from the top of the Biscuit, ¼ inch from sides and ends. Remove the top and all inside shreds, forming a basket. Dust these lightly with celery salt and paprika and heat through while you are preparing the oysters. Remove all bits of shell. Prepare a sauce by blending in the blazer the butter, flour, salt and paprika, then add the milk and cream, and stir until thick and smooth, then cook the oysters until plump, add to the sauce and fill the Biscuit baskets. Serve at once.

SHREDDED WHOLE WHEAT BISCUIT is sold by all grocers.

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Stir this slowly into the melted chocolate, stirring rapidly all the time; then spread over the cake.

Or try this frosting. Put two ounces of chocolate, six tablespoonfuls of sugar and two tablespoonfuls of water in a small saucepan and stir over boiling water until it is smooth and glossy. Beat the whites of two eggs until liquid, but not frothy; add eight level tablespoonfuls of powdered sugar and stir until perfectly smooth and light; flavor the chocolate with a teaspoonful of vanilla and beat smooth.

Chestnut and Celery Stuffing for Turkey.
Mrs. J. H. writes:—I had a copy about a year ago in which you had a recipe for a dressing for turkey. It consisted of chopped celery and the large chestnuts. In some way or other I have lost the copy of it; therefore I rely on your kindness if you could let me have a duplicate of the same. It was the finest and best dressing I ever made.

Shell one quart of large French chestnuts and cook them in boiling water until the skins can be easily removed. Peel and again put them into boiling water and cook until tender. While the nuts are hot, rub them through a sieve or colander and stir in two large tablespoonfuls of butter. Mix with a small quantity of soft bread crumbs and a cup of finely chopped celery; season to taste with salt and pepper and moisten the mixture with sweet cream or rich milk.

Tamales.
Miss M. G. D. writes:—Have been interested in your recipes and have been watching for one for tamales. As one did not appear, thought I would write and ask you if you would send it by mail if you have one.

We have published recipes for tamales very frequently during the past two years, and regret that you did not see any of these. We will send the recipe as soon as possible.

Fudge.
Mrs. J. K. writes:—Please publish at your earliest convenience a recipe for making fudge.

Our correspondent will find an excellent recipe for fudge in the article on "Christmas Goodies." We will give another for sake of variety.

Take a cup and a half of grated maple sugar and half a cup of granulated sugar; add a cup of milk; a piece of butter the size of an egg and after the sugar is dissolved boil for twenty minutes. Test it in ice-cold water, or stir a little in a saucer at the open window. If it hardens quickly, it is fudge. As you take it from the fire you may add a teaspoonful of vanilla and a cupful of chopped walnut meats, or you may have plain maple fudge, as you fancy. Once off the fire, stir the mixture until it begins to stiffen, pour out into a shallow buttered pan, as it cools mark out in squares and let it harden.

American, or Cream Taffy.
Put one and one-half pounds of sugar in a saucepan with half a cup of water and two tablespoonfuls of vinegar; let it stand until entirely dissolved. Then place over the fire and let the sugar boil fast until thick enough to "ropes;" then stir in a tablespoonful of butter and boil hard for two minutes; stir in one teaspoonful of dry soda and remove the candy from the fire. Let it stand until the effervescence ceases and then stir in a flavoring of vanilla. Turn it out into greased dishes or pans and as soon as it is cool enough, oil the tips of your fingers and pull it until it is white.

Chocolate Bonbons.
Put half a pound of French chocolate in the saucepan and stand over the fire to melt. Dissolve half an ounce of gum arabic in one and one-half tablespoonfuls of hot water and mix with the softened chocolate and stir until smooth, then mix in two ounces of best confectioner's sugar. When thoroughly mixed, drop from the spout of the saucepan on oiled paper, cutting it off with a piece of wire into pieces about the size of a Brazilian nut. Let them dry and then pack in boxes.

Cream Buttercups.
These are always popular. Put two cups of sugar, half a cup of molasses, and one and one-half tablespoonfuls of vinegar in a saucepan and boil until it will form a hard ball when dipped in ice water; then add two tablespoonfuls of butter; turn out on an oiled platter or slab and pull just as soon as you can handle it. While it is still quite warm flatten it out on an oiled paper until it is not more than quarter of an inch thick and about three inches wide. Melt some white or maple or chocolate fondant and pour over the taffy; then press the edges and ends closely together and pull out about an inch wide. Cut quickly into blocks with a sharp knife. After you begin to pull the work must be done quickly or the taffy will get too hard.

SOME LARGE GARDENS.
In Colorado Pea-beds of 2,500 Acres Are Not Uncommon.
From the Scientific American.

To the Easterner, used to his garden bed of peas a few feet square, the idea of growing this product in beds of 2,500 acres and of harvesting and thrashing peas like so much wheat, is a revelation. The West just now holds in store many such agricultural surprises for those from a distance.

In Logmont, Col., the land is prepared for peas just as it is for wheat. The regular wheat drills are used in sowing peas. Two rows of peas are sowed and then a space equal to that occupied by two rows is skipped thus leaving twenty-one inches between the double rows for cultivation and irrigation purposes. When the pea vines be-

come large enough to cultivate, a corn cultivator is used in throwing earth up to them; when five to six inches in height, a furrow is made between the rows for water brought to the head of the rows in the highest part of the field by a broad ditch.

At the harvesting of peas, all are moved down by a cutter which runs just beneath the ground. Then the hay-racks arrive and great loads of peas on the vines are hauled to the nearby canning factory and are ready for the thrashing operation. The thrashing is done by means of machines constructed especially for this purpose.

When the peas have been shelled by means of these machines, they next are put through grading machines which sort out the different sizes. The filling of the cans is accomplished by means of machinery. Each machine fills twelve cans at one time. At the factory at Logmont 40,000 cans are filled in a day.

Logmont boasts, further, of the largest asparagus beds in the world. The best comes from 120 acres and contains three-fourths of a million plants. The rows are about six feet apart, and the plants are twelve to fifteen inches apart in the rows. The demand for asparagus to-day is greater than the supply.

One more agricultural novelty in Colorado is an eighty-acre currant patch. As far as is known this is the largest currant patch extant. It is situated, like the asparagus bed at Logmont, in this currant patch there are 135,000 plants set out in rows seven feet apart in the rows. One hundred and fifty hands old and young, are employed at picking time. One and one-fourth cents per pound is paid for picking, which enables expert pickers to make as high as \$2.50 per day. A currant bush in Colorado will produce at least a gallon of currants. Some produce ten gallons. Owing to irrigation it is claimed that the berries are superior in flavor to those grown under other conditions.

Technical Knowledge in Demand.
The enrollment at the Massachusetts Institute of Technology shows an increase of fifteen per cent over that of last year, indicating a gain considerable in excess of any similar institution in the country. The increase over the previous year is the greatest in the history of the institute, there being 1,633 young men enrolled in the various departments, as against 1,415 last year. During the five years from 1896 to 1901 the total increase was 217, while this year alone it is within twelve per cent of that number. One hundred and thirty students this fall have come from advanced work. Two hundred and seven applicants were rejected this fall. Nearly four naval cadets to take the special course established for training them as naval constructors. —Boston Journal of Education.

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