

CONFECTIONERY

"My mission in life is a sweet one, I claim.
For the children's eyes brighten at hearing my name."

SUGGESTIONS.

- (Granulated sugar is preferable.
- Candy should not be stirred while boiling.
- Cream tartar should not be added until the syrup begins to boil.

BUTTER SCOTCH.

One cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup butter, a little soda, boil till brittle.

TAFFY.

Two cups sugar, $\frac{1}{2}$ tumbler water, 1 teaspoon vinegar, $\frac{1}{4}$ teaspoon cream tartar, butter size of a walnut; vanilla.

CENTENNIAL DROPS.

White of 1 egg beaten to a stiff froth, $\frac{1}{4}$ pound pulverized sugar, $\frac{1}{2}$ teaspoon baking powder; flavor with lemon; butter tins and drop with teaspoon about three inches apart. Bake in a slow oven and serve with ice cream.

CREAM CANDY.

WHITE PART. White of 1 egg beaten to a stiff froth, 2 tablespoons cream, 1 teaspoon lemon extract, mix with pulverized sugar until you can mix like bread, then roll in thin cake.

YELLOW PAST. Yolk of 1 egg well beaten, 2 table-
spoons cream, 1 teaspoon vanilla, mix with pulverized
sugar until you can mix like bread, and roll in thin
cake; lay one cake upon the other and cut in squares.
If desired, place nut meats on top of squares.

PEANUT CRISP.

Three pounds sugar, 2-3 cup New Orleans molasses,
1-3 cup butter, $1\frac{1}{2}$ pounds shelled peanuts, 1 pint
water, 1 ounce soda. Put molasses, sugar and water
in kettle and cook until a spoonful dropped in water
can be rolled in a firm ball; add the nuts and boil five
minutes longer; take from fire, add butter and stir
slowly till melted, add soda, stir quickly and when it
begins to rise pour in well buttered pans very thin.

BUTTER SCOTCH.

Two cups brown sugar, $\frac{1}{2}$ cup boiling water, butter
size walnut; vanilla, pinch, each, of salt and soda.

SALTED PEANUTS.

Shell fresh roaster peanuts, remove the skins, have
butter hot in skillet, put in peanuts and stir, sprinkle
salt over them and stir until hot through.

TAFFY CANDY.

Three pounds sugar, $\frac{1}{2}$ pint cold water, let boil five
minutes, add 2 tablespoonfuls vinegar, butter size of
hickorynut, boil, testing in cold water till it will click
against side of glass; do not stir nor scrape out cook-
ing dish. Pour in buttered pan to cool. Pull suffi-
cient and cut in size to suit. Flavor.

MAPLE CANDY.

Four cups brown sugar, 1 cup rich milk or cream,
butter size of an egg, 2 tablespoonfuls vanilla, 2 cups
chopped nuts. Let sugar and milk boil five minutes,
add butter. When melted take off the fire, add vanilla

and nuts, beat well till the bubbles have disappeared, pour into greased tins; when cool trace in squares. Very good.

FUDGE.

Two cups sugar, $\frac{1}{2}$ cup sweet milk, butter size of a good walnut, flavor with vanilla, grate chocolate in and cook until it makes a soft ball when dropped in water; pour on buttered plate and stir until hard.

NUT FUDGE.

Put into granite pan one pound granulated sugar; add 1 cup rich cream or milk. When this is hot, add two ounces of unsweetened chocolate, grated. Stir constantly to keep from burning. When boiling, add one ounce butter. Continue cooking until a small portion, if put into a saucer, becomes sugar when rubbed with a teaspoon. When cooked enough, remove from fire and beat until the mixture begins to thicken, then quickly put in the nuts. Pour into buttered pans to harden and cut in squares.

MAPLE FUDGE.

One cup granulated sugar, one cup dark brown sugar, one-half cup milk. Flavor with vanilla. Cook till it thickens, then take from fire and stir till creamy and pour into pan.

CRACKERJACK.

Two cups shelled peanuts, 1 cup hickorynut meats, $\frac{1}{2}$ cup walnut meats, 6 quarts corn, popped, 2 cups sugar, 2 cups golden syrup. Mix corn and nuts together. Cook sugar and syrup until it hairs; pour over corn and make into balls.

POP CORN BALLS.

Salt the corn when popped, take 2 cups New Orleans molasses, 1 cup light brown sugar, 1 tablespoon

vinegar, butter size of walnut, boil fifteen minutes, put in $\frac{1}{2}$ teaspoon soda five minutes before done, pour over corn and make into balls; flour the hands.

CRACKERJACK.

Pop corn, not putting on much lard or butter, make a syrup of 2 cups sugar, 1 cup baking molasses, butter the size of an egg. Flavor. Pour over popper corn slowly, stirring constantly, and be sure to put enough syrup so it will stick together good, take out of pan you are stirring it in and pack in a greased pan. Let cool before cutting.

FRENCH CREAM CANDY.

Two cups sugar, 1 cup water, pinch cream tartar. Allow the mixture to boil without stirring until a drop falling from a fork will "spin a hair," or a small quantity dropped into a glass of cold water, will form a soft ball easily worked with the fingers. Then remove to a cool place, carefully without shaking and when the fingers can be borne on the bottom of the sauce pan beat the syrup to a cream. Now take up as much of the cream as can be handled and work until smooth. You are now ready to form candies. Flavor. Color or leave white and hold into any shape.

PEANUT CANDY.

One cup white sugar, 1 cup chopped peanuts. Put the sugar into a smoking hot frying pan, stir until it dissolves, add the peanuts to and turn into a buttered dish at once.

HONEY CANDY.

Four tablespoons honey, 1 pint white sugar, water enough to dissolve sugar, boil until brittle when dropped in cold water, when cooling, pull.

MARSHMALLOW FUDGE.

One cup sugar, 5 tablespoons cream, 1 square unsweetened chocolate, $\frac{1}{4}$ pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes until slightly cooled, pour over the marshmallows; do not cut for five hours or marshmallows will not cut smooth.

ALMOND CANDY.

Two cupfuls of white sugar, one and one-half cupfuls of sweet milk; boil until it will crisp in water like molasses candy; then add one and one-half teacupfuls of blanched almonds, perfectly dry.

COCOANUT CANDY.

To one-half cup water, add 2 cups granulated sugar. Boil 6 minutes and stir in 1 cup prepared cocoanut. Spread on buttered paper and cut into squares.

SEA FOAM.

One and one-half cups sugar, $\frac{1}{2}$ cup water, 1 teaspoon vinegar. Boil until it hardens in cold water. Remove from fire. Add the white of 1 egg beaten stiff and $\frac{1}{2}$ cup nut meats. Flavor to taste. Beat with a fork briskly until it begins to harden. Drop the mixture on buttered plate in small, rough cakes about two inches apart. Set in cool place.

DIVINITY FUDGE or "FLUFFY RUFFLES."

Two cups granulated sugar, 1 cup corn syrup, 1 cup hot water, 1 tablespoon vinegar. Boil till when dropped in cold water, will harden at once. Remove and let cool.

One cup sugar, $\frac{1}{2}$ cup hot water. Boil till it hairs. Remove from stove and pour into well beaten whites of two eggs.

Take part 1 and pour into part 2 and beat 20 minutes. Add nuts and vanilla. Drop from spoon into buttered pan.

