

cream tartar, cook to hard ball stage, add butter and soda, pour out on buttered plate, pull.—MRS. MILTON SAVAGE, Elgin Mills, Ont.

2.—1 cup molasses, 1 cup sugar, 1 tablespoon vinegar, a little butter and vanilla; boil 15 minutes, then pull.—MRS. PETER HILL, Burtch, Ont.

**A PEANUT BRITTLE.**— $\frac{1}{3}$  cup granulated sugar,  $\frac{3}{4}$  cup unshelled peanuts; shell peanuts and remove brown skin, roll nuts until broken fine; put sugar in frying-pan and heat, stirring constantly until melted; add rolled nuts, mix thoroughly and turn at once on an unbuttered pan inverted; roll to desired thickness and mark in squares before it hardens.—MRS. W. R. BLAKLEY, Mabee, Norfolk Co., Ont.

**PEANUT CANDY.**—2 cups granulated sugar, put in granite dish on a hot fire and stir till all is a golden brown, have peanuts shelled and broken up on a buttered platter, and pour the hot melted sugar over and set away to cool, then break up into small pieces.—MRS. JOHN ARCHER, Newbury, Ont.

2.—1 quart molasses, 1 cup sugar,  $\frac{1}{4}$  cup butter, boil rapidly until it will snap when dropped in cold water, then add a level teaspoon soda, and stir a moment; have ready 1 quart shelled peanuts, add them to candy, and stir enough to mix well, pour in greased tin, and when partly cold, pull.—A. M. PENDER, Clones, Queen's Co., N.B.

**PENOCHÉ.**—1 cup light brown sugar, 1 cup cream, 1 cup walnuts, chopped fine, butter size of a walnut, 1 teaspoon vanilla; cook the sugar and cream in water till it makes a ball in water, then put in the butter, vanilla and nuts, and beat creamy, and spread on a platter.—MISS VERA WILSON, Eden, Ont.

**SEA FOAM.**—1 white of egg,  $2\frac{1}{2}$  cups brown sugar,  $\frac{1}{2}$  cup water, 1 cup chopped walnuts, vanilla. Cook sugar and water just past soft ball stage, pour into beaten white, add nuts and vanilla. Drop by spoon-