

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 roiled 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-