

Plum Catsup.

Cook the plums and when cool put through a sieve to remove the skins and pits. Then to five pounds of plums put two pounds of sugar, one pint of vinegar and one teaspoonful each of salt, pepper, cinnamon and cloves. Boil twenty minutes, being careful not to burn; bottle and cork tightly.

Molasses Candy, No. 1.

To four pounds of molasses allow a dessert-spoonful of vinegar and half a teaspoonful of baking soda, the latter not to be added till just before it is taken from the fire. Boil slowly, stirring to prevent burning. After boiling twenty minutes try it by dropping a little in cold water. If it snaps it is done. Flavor with vanilla. Put in the soda, stirring hard, take off immediately and pour on buttered dishes. As soon as it is possible to handle it, take it from the dish, butter or flour the hands and pull it rapidly with both hands as long as it is possible to do so. This makes it light colored and tender. Confectioners use an iron hook driven in the wall to assist them in pulling it. When it becomes so hard that you can no longer work it, pull it into slender sticks and cut in lengths.

Molasses Candy, No. 2.

One cup white sugar, one cup molasses, one-half cup water, a teaspoonful cream tartar. Boil "to the snap," pull several minutes and cut according to directions in No. 1.

Chocolate Cream Drops, No. 1.

For the cream, boil two cups of white sugar in one-half cup of milk for five minutes. Add one teaspoonful of vanilla, then beat till stiff enough to make into drops. For the chocolate, take three-fourths of a cake of chocolate, grate and moisten it with a spoonful of milk. Steam it over the tea-kettle. Drop the creams when hard, one at a time, into the melted chocolate, using a fork or wire to handle them with. If this be done quickly they will be coated with the chocolate. Put them on a buttered dish.

Chocolate Creams, No. 2.

Take two cups of powdered sugar, such as is used for frosting, moisten it with milk or cream until it is right to form into small balls with the fingers; flavor with vanilla. Drop the creams, one at a time, into melted chocolate and place on buttered dishes.

Chocolate Toffy.

One-half cake of chocolate cut fine, one cup of molasses, three cups of sugar, one cup of water, and a piece of butter the size of an egg. Boil till it hardens in cold water, but not so hard as molasses candy; add one-half teaspoonful of baking soda. Pour on a buttered dish; when cool pull and cut the candy.

Fruit Candy.

Take one pound of sugar, one-half pint of water, one teaspoonful cream of tartar. Boil till it nearly candies, then take the fruit, such as grapes, pieces of orange, etc., and dip into the candy while hot. They will soon become hard.

Fig Candy.

One pound of sugar, one pint of water. Boil over a slow fire. When done add a small piece of butter and a few drops of water and turn it over split figs. Do not boil as hard as for common sugar or molasses candy. Almond candy is made in the same way, by having split or chopped almonds spread in the buttered tin before turning in the hot candy.

Cream Candy.

Two pounds of white sugar, just enough water to dissolve. Boil in a covered kettle or saucepan briskly, without stirring. When it begins to thicken, which will be soon, add a little cream of tartar. Be sure that it does not burn. Try by dipping a small stick into it and then putting quickly into cold water. If it breaks short and crisp it is done. Pour it out on a large buttered pan or plate and pour over it the flavoring. When cool enough to handle, work it until it is white. Cut into flat sticks. When hard, place it in glass jars and keep it for a week or ten days, when it will be creamy and delicious.

Caramels, No. 1.

Equal quantities of milk, sugar, molasses and chocolate. Put a little butter into a kettle and boil it like candy.

Caramels, No. 2.

One-half cup of molasses, one cup of sugar, one-half cup of milk, one-half spoonful of flour, butter one-half size of an egg, one-fourth of a pound of chocolate. Boil until hard, turn it into a pan, mark into squares.

Butter Scotch Candy.

One cup of molasses, one cup of sugar, one-half cup of butter. Boil until done.