

**MARSHMALLOWS.**—Dissolve 1 package granulated gelatine in 12 tablespoons cold water, letting stand while sugar boils; boil 4 cups granulated sugar, moistened with 16 tablespoons water, until it threads; pour hot liquid over gelatine and beat 20 to 25 minutes, having a pan sprinkled with 3 teaspoons powdered sugar and 1 cornstarch; let stand for 1 day and night, cut in strips 3 inches long 1 inch wide.—MRS. THOS. E. MARTIN, Box 441, Thamesville, Ont.

2.—2 tablespoons Knox's gelatine (slightly rounded), 2 cups granulated sugar, speck salt, flavoring to taste. Soak the gelatine in 8 tablespoons cold water; heat the sugar with  $\frac{1}{2}$  cup of water until dissolved; add gelatine to syrup and just bring it to the boil, take off the stove and let it stand in a bowl until partially cool; add salt and flavoring, beat with a whip until soft, then with a large spoon, until only soft enough to settle into a sheet; dust granite pans thickly with fine powdered sugar, pour in the candy about  $\frac{1}{2}$  inch deep, and set to cool until it will not come off on the finger. Turn out on powdered paper, cut in cubes and roll in sugar. Nuts, chocolate, or candied fruit, may be beaten in. Fruit juice in place, in part of the water. The plain marshmallows may be rolled in grated cocoanut before being powdered.—ETHEL HERON, Regina, Sask.

**MEXICAN CANDY.**—5 cups granulated sugar, 1 cup golden syrup, 1 cup water, 4 egg whites, 1 cup chopped walnuts, flavoring. METHOD: Put sugar, water and syrup on to boil and stir until it melts, beat the egg whites; after the mixture has boiled a few minutes, pour 1 cup over the egg whites, then let the remainder boil until it hairs. Add nuts and pour over the eggs. Beat until stiff; when partially cool, beat in the flavoring, pour on buttered plates and cut in squares as used.—ETHEL HERON, Regina, Sask.

**MOLASSES CANDY.**— $\frac{1}{4}$  cup molasses,  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  cup water, 3 teaspoons vinegar,  $\frac{1}{4}$  teaspoon cream tartar to 3 cups sugar, 1 tablespoon butter, speck soda; bring first four materials to a boil, add

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