

desired, grate it over the hot candy, or place some melted chocolate on it before pulling. A pretty variety may be made by pulling the vanilla and chocolate candy together a few times, thus leaving it striped. Pulled candy should never be moved, after pouring into platters, until ready for pulling. It will be sure to granulate.

CREAM CANDY.

One pound white sugar, three tablespoons vinegar, one teaspoon lemon extract, one teaspoon cream tartar. Add a little water to moisten the sugar, and boil until brittle. Put in the extract; then turn quickly out into platters. When cool, pull until white, and cut in squares.

BUTTER SCOTCH.

Two cups sugar, two tablespoons water, piece of butter the size of a walnut. Boil without stirring, until it hardens on a spoon. Pour out on buttered plates to cool.

CHOCOLATE CARAMELS.

Two cups molasses, one cup brown sugar, one cup cream or milk, one-half pound Baker's chocolate, piece of butter the size of an egg. Beat all together; boil until it thickens in water; turn into large, flat tins, well buttered. When nearly cold, cut into small squares.

MOLASSES CANDY.

Three cups yellow coffee sugar, one cup of molasses, one cup water, one-half teaspoon cream tartar, butter the size of a walnut. Follow the directions for vanilla cream candy.

RECEIPES FOR DYEING.

GENERAL INSTRUCTIONS.

Everything should be clean. The goods should be scoured in soap and the soap rinsed out. They are often steeped in soap lye over night. Dip them into water just before putting them into Dye Bath, to prevent spotting. Soft water should be used, *sufficient to cover the goods well—this is always understood where quantity is not mentioned.* When goods are dyed, air, rinse well and hang up to dry. Do not wring merino dresses when scouring or dyeing them. If cotton goods are to be dyed a light color, they should first be bleached.