

then, gently drying it over the fire a few minutes, and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife. Some persons, instead of using lemon juice, merely mix up the sugar and oil of peppermint with the whites of eggs; beating the whole well together, dropping it on white paper and drying the drops gradually before the fire, at a distance.

Pop-Corn Balls. —Take a three-gallon pan and fill it nearly level full of popped corn, and then take a cup of molasses and a little piece of butter and boil it until it will set, or try it in cold water; just a drop will do in water, and if it sets then pour the molasses all around on the corn. Then take a large iron spoon and stir well; when well mixed butter your hands well and take corn in both hands, as much as you can press well together, and you will have a large and splendid ball. You can use sugar in the place of molasses if you wish it.

To Sugar or Crystallize Pop-Corn. —Put into an iron kettle one tablespoonful of water, and one tencup of white sugar; boil until ready to candy, then throw in three quarts of corn nicely popped; stir briskly until the candy is evenly distributed over the corn; set the kettle from the fire, and stir until it is cooled a little and you have each grain separate and crystallized with the sugar; care should be taken not to have too hot a fire less you scorch the corn when crystallizing. Nuts of any kind prepared this way are delicious.

Walnut Candy. —The meats of hickorynuts, English walnuts or black walnuts may be used according to preference in that regard. After removal from the shells in as large pieces as practicable, they are to be placed on bottom of tins, previously greased, to the depth of about a half inch. Next boil two pounds of brown sugar, a half pint of water and one gill of good molasses, until a portion of the mass hardens when cooled. Pour the hot candy on the meats and allow it to remain until hard.

Almond Candy. —Take one pound of sugar and about half a pint of water; put in part of the white of an egg to clarify the sugar; let this boil a few minutes, and remove any scum that rises.

When the sugar begins to candy drop in the dry almonds; first, however, you should blanch the nuts by pouring hot water over them and letting them stand in it a few minutes; then the skin will slip off readily. Spread the candy on buttered plates to cool.

Sugar Taffy. —One pound sugar put in a pan with half tumbler cold water, add one teaspoonful cream tartar, lump of butter size of hickorynut, one teaspoonful vinegar (do not stir at all), boil slowly twenty-five minutes, and drop a little into cold water, and if crispy it is done; turn on to plates and pour on flavoring—lemon and vanilla, half each—pull till very white.

Butter Scotch. —Take two cups of sugar, two tablespoonfuls of water, piece of butter the size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

Chocolate Candy. —One cup brown sugar, one cup white, one cup molasses, one cup milk, one cup chocolate, butter the size of a walnut.

Lemon Drops. —Squeeze the juice of six lemons into a basin; pound some lump sugar, and sift it through a fine sieve, mix it with the lemon juice and make it so thick that you can hardly stir it. Put it into a stewpan and stir it over the fire for five minutes, then drop out of a teaspoon on writing paper and let it stand till cold.

Candied Lem n Peel. —Peel some fine lemons, with all the inner pulp, in halves or quarters; have ready a very strong syrup of white sugar and water; put the peels into it, and keep them boiling till the syrup is nearly reduced. Take them out and set them to dry with the outer peel downward.

Cocoonut Candy. —Grate the meat of a cocoonut, and having ready two pounds of finely sifted sugar (white) and the beaten whites of two eggs, also the milk of the nut, mix together and make into little cakes. In a short time the candy will be dry enough to eat.

Candied Orange Peel. —Make a strong syrup of white sugar and water; take off the peels from several oranges in halves or quarters, and boil them in the syrup till it is nearly reduced. After this take them out and set them to dry with the outer skin downward.