

sugar three minutes, briskly; then beat till stiff enough to roll into small balls, and set away to harden. Dissolve the chocolate in a bowl, over steam, then drop into it the sugar balls, until well covered, and set to cool. Flavor the milk and sugar to the taste.

CHOCOLATE CREAM—No. 2.

To one quart of scalded milk add five tablespoonfuls of grated chocolate, three tablespoonfuls of corn starch, one cup sugar, one cup milk; to be eaten the same as boiled custard.

CHOCOLATE CARAMELS.

One cup of sugar, one cup of molasses, one cup of grated chocolate and one-half cup of milk. Boil about twenty minutes, stirring briskly, and add one teaspoonful JORDAN'S EXTRACT OF VANILLA just as taken from the stove.

CHOCOLATE CARAMELS—No. 2.

One-half pound chocolate, two pounds sugar, two tablespoonfuls vinegar, two teacupfuls milk, one lump butter twice the size of an egg, six tablespoonfuls molasses; boil until it hardens in cold water.

COCOANUT CARAMELS.

One pint cream, one pound of sugar, one cup sweet butter, one-half cup grated cocoanut, one cup of molasses. Almond nuts broken may be used in the same way instead of cocoanut if preferred.

KISSES.

One egg, one cup sugar, one-half cup butter, one-half cup milk, one teaspoon cream tartar, one-half teaspoon soda, flour enough to make a stiff dough; drop on tins and sprinkle over with powdered sugar. Bake in a quick oven.