

pear shape; lay on a sheet of paper on a tin, about an inch apart. Bake fifteen minutes.

COCOANUT CREAM CANDY.

One cocoanut, one and one-half pounds granulated sugar. Put the sugar and the milk of the cocoanut together and heat slowly until the sugar is melted; then boil for five minutes; add the cocoanut (finely grated), and boil for ten minutes longer, stirring constantly to keep from burning. Pour on buttered plates and cut in squares. Will take about two days to harden.

CREAM WALNUTS.

Two cups sugar, two-thirds cup water. Boil without stirring, until it will spin a thread; flavor with vanilla. Set off into a dish with a little cold water in; stir briskly until white and creamy. Have the walnuts shelled; make the cream in small round cakes with your fingers; press half a walnut on either side, and drop into sifted granulated sugar. For cream dates, take fresh California dates, remove the stones and fill the centre of dates with this same cream. Drop in sugar.

HICKORY NUT CANDY.

One cup hickory nut meats, two cups sugar, one-half cup water. Boil sugar and water without stirring, until thick enough to spin a thread. Flavor; set off into cold water; stir quickly until white, then stir in the hickory nuts; turn into a flat tin, and when cold cut into small squares.

FRUIT CANDY.

One cocoanut, one and one-half pounds granulated sugar (wet with milk of cocoanut). Put in sauce pan, let it heat slowly; then boil rapidly five minutes; add the cocoanut (grated very fine), and boil ten minutes, stirring constantly. Try a little on a cold plate; and if it forms a firm paste when cool, take from the fire. Pour part of it out into a large tin lined with greased paper; then add to the remaining cream one-quarter pound raisins (stoned). one-half pound blanched almonds, one pint pecans, one-half cup chopped walnuts. Pour over the other cream, and when cool cut in bars and squares.

VANILLA CREAM CANDY.

Three cups sugar one and one-half cups water, one-half teaspoon cream tartar, butter size of a walnut; flavor with vanilla. Boil until it begins to thread, or until the drops are somewhat brittle if dropped into cold water; pour into buttered platters, and when sufficiently cool pull over a hook, or in the hands. It may be flavored with peppermint, lemon, &c. If chocolate flavoring is

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