

TO SUGAR OR CRYSTALIZE POP-CORN.

LOTTIE RITTINGER.

Put into an iron kettle 1 tablespoon of water, and 1 teacup of white sugar, boil until ready to candy, then throw in 3 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 crystalized with the sugar. Care should be taken not to have too hot a fire less you scorch the corn when crystalizing. Nuts of any kind prepared this way are delicious.

Dear Sam

2 cups Brown Sugar 1 can B. water
 cook to taffy bits or egg beaten
 stir hard with vanilla pour taffy into
 egg butter pans new light

Miss Janie Taffy

2 1/2 cups B sugar 1 can Eagle brand sweet
 milk 1/2 cup corn syrup 1/4 lb butter let
 come to a boil then boil 20 minutes stir
 all the time good

2 1/2 cups B sugar 1 can Eagle condensed
 milk 1/2 cup butter 1/4 cup corn syrup
 Boil 20 minutes and stir all the
 time good in a shallow dish