
THE REAL HOME-KEEPER

water; add vanilla; pour on to greased platter or marble. Pull as soon as it can be handled.

Molasses Candy

Two cups molasses, two cups brown sugar, one-third cup vinegar, one cup water, two tablespoons butter, salt. Boil ingredients until brittle when tried in cold water. Pour into hot buttered pan; pull when cool enough to handle.

Peanut Brittle

Two cups sugar, two cups shelled peanuts. Melt sugar; when a golden-brown add chopped nuts; pour into hot buttered pans, crease and cool.

Fudge

Two cups sugar and one cup cream or milk, one-fourth pound chocolate unsweetened, small piece butter. When it begins to boil stir constantly; when it hardens slightly in water take from range, flavor with vanilla and stir till cool turn in buttered tin; when cold cut in squares.

Home Caramels

One-half pint bakers' chocolate grated, one-half pint sugar, one-half pint molasses, one-half gill milk and butter size of an egg. Boil till it hardens in water.

Walnut Panouchi

Four cups light brown sugar, one-half cup cream or milk; boil five minutes; put in one cup chopped walnut meats, boil about three minutes, then take off and stir until cool and thick enough to put on buttered platter.

PRESERVING

Canning and Preserving

Canned fruits are now more popular with most people than preserved fruits. The expense in preparing them is less, and the natural flavor is retained.

To prepare fruit for canning, look over carefully, reject imperfect fruit, and be sure that the fruit is clean.

The fruit may be cooked in a saucepan with just enough sugar to make palatable and water to keep the fruit from burning, and transferred to sterilized jars; or it may be put into sterilized jars in the first place, and cooked by steam—the latter method preserves the color and flavor better.

To sterilize jars, put jars into cold water, bring water to the boiling point, and boil ten minutes; fill jars with cooked fruit, and pour in syrup to overflowing; adjust rubbers and covers. Invert and let stand on folded cloth until cold; if there are not air bubbles place jars in a cool, dark closet to keep. If air bubbles are present, take off cover, reheat, and add more hot syrup and proceed as before.

Canned Apples

Four pounds apples, one pound sugar, two pints cold water, juice and rind of two lemons. Pare and core the apples; cover with cold water. Boil sugar and water five minutes; add apples and simmer until tender; add lemon juice and

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