

**COMBINATION FUDGE.**—In one pan put 3 cups coffee sugar and 1 cup milk, boil until it forms a soft ball in water, then add 1 teaspoon butter and let boil up. Take from the fire and allow it to cool so the hand may rest upon it; beat with a spoon, adding, after it begins to thicken, 1 teaspoon vanilla and 1 cup broken English walnuts. After this is out of the way, put into another pan 2 cups granulated sugar,  $\frac{3}{4}$  cup milk, 1 square unsweetened chocolate; cook 8 minutes, then add butter size of a small egg. When it makes a firm ball in water take from the fire and add a few drops of vanilla; beat until like very cold molasses, then pour into the pan that contains the other fudge; it will harden over the other and can be cut in squares.

**FRUIT FUDGE CANDY.**— $\frac{1}{2}$  pound chopped walnuts,  $\frac{1}{2}$  pound prunes,  $\frac{1}{2}$  pound figs,  $\frac{1}{2}$  pound dates,  $\frac{1}{2}$  pound raisins, 2 handfuls cocoanut; chop very fine and mix well, pack in mould, cut in squares, and roll in white sugar.—MISS FLORENCE L. SCOTT, Acton's Corners, Ont.

**MAPLE FUDGE.**—1 cup maple syrup,  $\frac{1}{3}$  cup milk,  $1\frac{1}{2}$  cups brown sugar; cook until a little dropped in cold water will thicken, then remove from fire and when nearly cold, stir in a few nuts; pour into a square pan and cut in squares.—E. BURNESSE HENDERSON, Keady P.O., Ont.

**MAPLE CREAM FUDGE.**—Take 2 cups brown sugar and  $\frac{1}{2}$  cup cream (or milk), and let boil without stirring for 20 minutes, or until it threads when held up with the spoon; then take off and beat for a few minutes, until it begins to harden; add 1 cup hickorynut meats, or 1 teaspoon vanilla, to flavor, and pour out on a buttered pie tin or platter.—MISS JESSIE McFARLANE, Cayuga, Ont.

**GLACE NUTS.**—2 cups granulated sugar, 1 cup boiling water,  $\frac{1}{4}$  cup white wine vinegar; boil sugar and water without stirring until thick, then add vinegar until, when dropped in cold water, it cracks, then set