

**OPERA CREAMS**

2 cups sugar  
1 heaping tablespoon butter

1 cup milk

Cook until it forms soft ball in water, add vanilla, set aside until thoroughly cool, beat until firm, and mould as you would fondant. Nuts and candied fruits may be added.

Mrs. C. L. Greer

**FIG PASTE**

1 cup dates

½ cup figs

1 cup nuts

Run through food chopper and mix thoroughly, cover board with powdered sugar, rub paste into a thin layer on sugar, cover with powdered sugar and rub in. Cut in squares.

Mrs. C. L. Greer

**CHOCOLATE CANDY**

2 cups granulated sugar  
8 tablespoons water

Pinch of cream tartar

Boil until it hairs, pour into platter and let stand until it gets cool on edges, then stir until hard enough to form in shape. Dip in melted chocolate.

**MARSHMALLOW CANDY**

4 cups (level) white sugar  
14 tablespoons cold water

1 package Knox's gelatin  
14 tablespoons cold water

Soak gelatin in 14 tablespoonfuls cold water for 15 or 20 minutes, boil sugar and 14 tablespoonful cold water 8 minutes, let syrup cool, then pour over gelatin and heat for about 20 minutes.

Mrs. Lavender

Here's to the woman who always takes the part  
Of some other woman pierced by a dart.

*Preserves, Jellies and Pickles***PRUNE CONSERVE**

2½ pounds prunes  
½ pound seedless raisins  
2 oranges (juice and grated rind)

½ cup chopped walnuts  
2½ pounds sugar  
1 cup water

Cook together 40 minutes, adding the orange juice and nuts 10 minutes before taking off the fire. Seal in jars.

Mrs. M. T. Chamberlain

**SPICED RHUBARB**

1 quart chopped rhubarb  
1 tablespoon salt  
1 teaspoon each ginger, allspice,  
cloves and cinnamon.

1 pint vinegar  
1½ pounds brown sugar

Cook all together about 1 hour