

CANDY—Continued.

DIVINITY FUDGE—Miss Irvin.

3 CUPS GRANULATED SUGAR.

$\frac{1}{2}$ CUP BOILING WATER.

$\frac{1}{2}$ CUP GOLDEN SYRUP.

Boil until it becomes brittle when dropped in cold water. Have the whites of 2 eggs beaten very stiff, slowly stir in the boiling syrup.

BUTTER SCOTCH—Ella Rowntree.

4 CUPS BROWN SUGAR.

1 CUP BUTTER.

2 TABLESPOONS WATER.

VINEGAR TO TASTE.

Boil half-hour. If crisp when dropped in cold water, then pour on a buttered plate and cut in squares.

PATIENCE CANDY—

Melt 1 cup of white sugar in a frying pan until brown, adding slowly 2 cups of heated milk. After this is thoroughly dissolved, add 2 cups of white sugar, butter size of a walnut. Cook until it hardens in cold water. Remove from fire and add 2 teaspoons vanilla; stir until thick; pour in buttered pans.

FUDGE—

1 CUP WHITE SUGAR.

1 CUP BROWN SUGAR.

4 TABLESPOONS COCOA.

1 TABLESPOON BUTTER.

$\frac{3}{4}$ CUP MILK.

FLAVORING.

Boil until soft ball stage is reached, add flavoring, beat until light colored, and pour into buttered dish and mark into squares.

MAPLE CREAM—E. V. Adams.

2 CUPS BROWN SUGAR.

1 CUP MILK.

1 TABLESPOON BUTTER.

FLAVORING.

Boil until soft ball stage, add flavoring, and beat until creamy. Pour in buttered dish and mark into squares.

BUTTER SCOTCH—Mrs. L. Fisher.

1 CUP BROWN SUGAR.

$\frac{1}{2}$ CUP WATER.

TABLESPOON VINEGAR.

1 LARGE TEASPOON BUTTER.

Boil 30 minutes.

COWAN'S COCOA CARAMELS—

Contributed by Cowan's Cocoa

3 CUPS BROWN SUGAR.

$\frac{3}{4}$ CUP MILK.

1 TABLESPOON MOLASSES.

$\frac{1}{4}$ CUP BUTTER.

9 TABLESPOONS COCOA.

1 TEASPOON VANILLA.

$\frac{1}{2}$ CUP CHOPPED NUTS.

1-6 CUP SULTANA RAISINS.

$\frac{1}{4}$ TEASPOON CINNAMON.

Put all ingredients in a saucepan except vanilla, nuts and raisins, stir over gentle heat till sugar is dissolved. Boil until a soft ball may be formed when tried in cold water. Cool slightly, beat until creamy, add nuts, vanilla and raisins. Pour on to greased plates and mark in squares before it hardens.