FUDGE.—2 cups granulated sugar, ½ cup cocoa, a pinch of salt; stir well together, add 1 cup milk, a little at a time, stirring thoroughly. When well blended, place on stove over a brisk flame and stir constantly. When done, candy will not separate upon being dropped into a glass of cold water, but will adhere together like gum on the bottom. Just before removing from stove, add a lump of butter the size of an egg; when this has melted, add ½ teaspoon cream tartar (or equal parts soda and baking powder). When candy foams up in kettle remove from fire at once and add vanilla and beat briskly until stiff. Nuts may be added after it has been beaten for a few moments. Pour into a buttered plate and mark in squares when cold.—EDITH CAREW.

2.—2 cups sugar, ¾ cup cream (if milk is used, ½ cup will be enough), butter size of an egg, ½ cup grated Cowan's Perfection Chocolate or Cocoa; mix your sugar and chocolate before adding cream; boil until it balls in water. Remove from stove, add flavoring and beat until cool enough to turn in buttered pan.—MRS. G. A. BLACK, Villagedale, Shelburne Co., N.S.

3.—2 cups brown sugar, ½ cup granulated sugar, ¼ cup sweet milk; stir well and place on stove to boil slowly till like taffy, then remove and stir until it begins to sugar; pour in buttered dish and let stand to cool; cut in squares. A few English walnuts added before pouring out in buttered dish make a great improvement.—MRS. P. T. GALBRAITH, Waterford, Ont.

CHOCOLATE FUDGE.—1 cup granulated sugar, 1 cup brown sugar, ⅔ cup milk, 1 tablespoon butter, 2 ounces Cowan's Perfection Chocolate, 1 tablespoon vanilla. Heat sugar, milk and butter to boiling point, add chocolate, stirring constantly until it is melted; boil until mixture forms a soft ball in cold water. Remove from fire, cool slightly, add vanilla and beat until creamy and until mixture begins to sugar slightly around edge of pan. Pour on buttered plate and when cool enough mark in squares.—MRS. N. R. BLAKELY, Mabee, Norfolk Co., Ont.