

minutes, stirring constantly on stove, and after removing from fire until it cools, mark into squares.—MRS. R. S. FLEMING, Washington, Ont.

COCOANUT DROPS.—To 1 grated cocoanut add half its weight of sugar and the white of one egg, beat to a froth; mix thoroughly and drop on buttered white paper or tin sheets. Bake 15 minutes.—MRS. JOHN WOODS, Richmond Hill, Ont.

CRACKLE CANDY.—2 cups granulated sugar, butter size of small egg, 1 cup water, 1 teaspoon lemon juice. When it hardens in cold water, remove from fire and flavor with 1 teaspoon vanilla. As soon as cool enough to handle, flour the hands and pull.—MRS. JAS. MCKENZIE, Box 335, Portage la Prairie, Man.

DIVINITY CANDY.—Put into a saucepan 2 cups white sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup cold water; boil this until it will harden in water. Have ready the beaten whites of 2 eggs; when the syrup has boiled sufficiently beat it into the whites of the eggs and add vanilla. Add nut meats just before turning out in the pan. This candy is better when a couple of days old than when first made.—MRS. GUY SIMMONS, Wilton, Lennox Co., Ont.

FLUFF.—2 cups brown sugar, 1 cup water; boil the sugar and water till it forms a ball when dropped into water; beat the white of 1 egg, pour in the boiled sugar and water and beat until thick, add 1 teaspoon vanilla, put on buttered platter and let stand till cool.—IDA MOFFAT, Box 203, North Sydney, C.B.

FORDANT.—2 cups sugar, 2 cups water, $\frac{1}{4}$ teaspoon cream tartar; stir until dissolved, let boil until it reaches soft ball stage; stand at once in pan of cold water; when cooled enough that you can stand your finger in it stir vigorously with stick. Precaution.—Never jar saucepan after it starts to boil. Do not attempt on wet day. Keep crystals wiped off sides.—MRS. MILTON SAVAGE, Elgin Mills, Ont.