

**VELVET KISSES**

1 cup molasses	1 cup boiling water
3 cups white sugar	$\frac{1}{2}$ cup melted butter
3 tablespoons vinegar	$\frac{1}{4}$ teaspoon soda
$\frac{1}{2}$ teaspoon cream of tartar	Vanilla

Put molasses, sugar, water and vinegar in granite kettle. When boiling add cream of tartar. Boil until mixture becomes brittle in cold water. Stir constantly during last part of the cooking. When nearly done, add soda and melted butter. Cook until brittle, cool and pull. While pulling add flavor. Cut in small pieces and do up in oiled papers.

**WALNUT CREAMS**

1 egg (white)	Walnuts
Powdered sugar	Flavoring

Mix egg with sugar to make it stiff so as to roll in small balls. Place on each side  $\frac{1}{2}$  of a walnut.

**CHOCOLATE CARAMELS**

3 cups white sugar	$\frac{1}{2}$ cup butter
1 cup milk or cream	4 ounces unsweetened chocolate

Mix all together and let boil without stirring until brittle when dropped in cold water. Then turn on shallow buttered pans and when it begins to harden mark off so it will break in squares.

**SEA FOAM CANDY**

3 cups brown sugar	Whites of 2 eggs
1 cup boiling water	Vanilla and chopped nuts

Cook the sugar and water until brittle when dropped in water. Beat into the beaten whites of the eggs, add vanilla and nuts. When it begins to stiffen, drop in small spoonfuls in greased pan and cut in squares.

Mrs. J. A. Kinsey

**DIVINITY FUDGE**

2 cups white sugar	1-3 cup corn syrup
$\frac{1}{2}$ cup water	2 eggs (whites)

Boil syrup until brittle when dropped in cold water, beat into the stiffly beaten whites of 2 eggs, flavor with vanilla, add nuts if desired.

Miss E. A. Scott

**CHOCOLATE FUDGE**

3 cups white sugar	$\frac{1}{4}$ cake Baker's unsweetened
1 cup cream or milk	chocolate
2 tablespoons butter	Vanilla

Boil sugar, milk and chocolate to a soft ball stage, remove from fire, set kettle in a large pan of cold water until nearly cold, drop butter in while cooling, but do not stir until quite cool. Then add vanilla and nuts, beat until it begins to sugar. Pour in tins.

**FONDANT**

3 cups white sugar	3-8 teaspoon cream of tartar
1 cup water	

Boil rapidly without stirring until it forms a soft ball when dropped in cold water, set pan in pan of cold water until cool, beat well and pour in oiled pans. Flavor as desired.