

# CANDY

"Sweets to the Sweet."

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PATIENCE.—1 c. granulated sugar caramelized, add slowly 1 c. milk with  $\frac{1}{2}$  tsp. soda in it, 2 cs. sugar; boil till a soft ball in water; take off and beat, when almost stiff add 1 c. blanched and chopped almonds. Pour on greased plates, mark in squares.

Grace Logie

TURKISH DELIGHT.—Juice of 2 lemons; boil rind a short time in 2 cs. boiling water; take 2 oz. leaf gelatine and shake it in this; stir until gelatine dissolves, then add 4 cs. white sugar; stir until melted; let come to boil; stir if necessary; pour into soup plates, previously dipped in cold water; let stand till next day, then dust thickly with icing sugar, cut in squares and roll in icing sugar, turning occasionally until dry.

Miss A. C. Hogg

DIVINITY DIVINE CANDY.—3 cs. granulated sugar,  $\frac{1}{2}$  c. cold water,  $\frac{1}{2}$  c. corn syrup; boil until it forms a soft ball in water; beat whites of 2 eggs stiff, pour in syrup and beat until it sets; add chopped walnuts and cherries; vanilla flavoring.

Miss A. C. Hogg

