

DRINKS—Continued.

GINGER ALE—

- 3 DRAMS ESSENCE GINGER.
- 3 DRAMS ESSENCE CAYENNE.
- 1 OZ. BURNT SUGAR.
- 3 DRAMS ESSENCE LEMON.

Pour over sugar.

- $\frac{3}{4}$ OZ. TARTARIC ACID.
- 3 or $3\frac{1}{2}$ QTS. OF BOILING WATER.
- 3 LBS. GRANULATED SUGAR.

Put in tartaric acid half hour after, mixing in a little cold water.

The druggist will mix the first four ingredients for about 35 cents.

ORANGEADE—Mrs. R. D. Morrison.

- 1 CUP SUGAR.
- $\frac{1}{4}$ CUP WATER.

Boil together. Add juice of

- 3 LEMONS.
- 4 ORANGES.
- 1 PINT WATER.

Dilute as required.

GRAPE JUICE—A. Vokes.

Stem and wash blue grapes. Put them in a preserving kettle and add cold water until you can see it coming up in the pot. Boil until all is soft and drain through a jelly bag. Add 5 lbs. white sugar to each 6 quarts of juice, and boil about 20 minutes. Bottle while hot and seal air tight. Use $\frac{1}{4}$ glass of this to make a glass of drink.

LEMONADE—

- JUICE OF 6 LEMONS.
- RIND OF 1 OF THE 6 LEMONS.
- 2 CUPS SUGAR.
- 1 CUP WATER.

Make syrup of water, sugar and lemon rind. Boil 5 minutes and cool. When cool add juice and strain into bottles. Two teaspoons of juice to 1 glass of water.

CANDY

PUFFED RICE BRITTLE—

E. V. Adams.

- 1 CUP WHITE SUGAR.
- $\frac{1}{2}$ CUP WATER.
- 2 TABLESPOONS MOLASSES.
- 1 TEASPOON VINEGAR.
- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$ TEASPOON SALT.
- $\frac{1}{4}$ PACKAGE PUFFED RICE.

Boil sugar and water for 5 minutes, add vinegar and molasses and butter and salt. Boil till it threads, stir in rice.

PEANUT BRITTLE—

Put desired amount of sugar in well buttered frying pan. Dissolve over slow fire, stirring slightly. Pour over peanuts on a buttered plate.

SEA FOAM CANDY—E. V. Adams.

- 3 CUPS LIGHT BROWN SUGAR.
- 1 CUP WATER.
- 1 EGG (white).
- 1 CUP CHOPPED WALNUTS.

Boil sugar and water until it threads. Pour on stiffly beaten white of egg. Beat well and add nuts.

MAPLE CREAM—Mrs. Ricketts.

Boil 1 cup granulated sugar, $1\frac{1}{2}$ cups maple syrup, 1 rounded teaspoon butter. Boil until it hardens, when dropped in cold water. Pour into buttered pans to cool.