

fuls on to buttered paper.—MRS. MILTON SAVAGE, Elgin Mills, Ont.

EVERTON TOFFEE.—1 pound treacle, same quantity moist sugar, $\frac{1}{2}$ pound butter, put into a saucepan large enough to allow of fast boiling over a clear fire; put butter first and rub well over bottom of saucepan, and add treacle and sugar, stirring gently with a knife; after it has boiled about 10 minutes, ascertain if it is done by dropping a little into cold water from point of knife; if sufficiently done it will be quite crisp when taken from the water. Butter a shallow tin, pan or dish and pour toffee from saucepan into dish to cool.—MRS. JOHN WOODS, Richmond Hill, Ont.

SUGAR TOFFEE.—3 pounds best brown sugar, 1 pound butter, enough water to moisten sugar; boil until crisp when dropped into cold water, then pour into pans or upon platters as thin as possible. Usually requires $\frac{3}{4}$ hour boiling fast without stirring.—MRS. JOHN WOODS, Richmond Hill, Ont.

HONEY POP-CORN BALLS.—Take 1 pint extracted honey; put it into an iron frying-pan, and boil until very thick; then stir in freshly popped corn, and when cool mould into balls. These will specially delight the children.

BROWN CRYSTALLIZED CORN.—Take 1 cup brown sugar, $\frac{1}{4}$ cup water, $\frac{1}{4}$ cup vinegar, 1 teaspoon butter; boil all together without stirring until it stands in cold water, as for white sugar syrup; stir this over the previously popped corn; this colors the corn a golden brown.—MRS. J. GLOIN, R.R. 2, Aylmer, Ont.