

CANDY

TESTS FOR CANDY WHEN COOKED.—1. Soft ball—forms a ball in water when mixed with the fingers soft and pliable. 2. Hard ball—crackles when dropped in water, forms a hard ball.

BUTTER SCOTCH.—3 tablespoons sugar, 3 table-spoons molasses, 2 tablespoons water, 1 tablespoon butter, 1 saltspoon soda. Boil all together without stirring till it hardens in water, then put in a small teaspoon of vanilla and pour at once on a buttered platter; when hard break into squares.—IDA MOFFAT, Box 203, North Sydney, C.B.

HONEY CARMELS.—1 cup extracted honey of best flavor, 1 cup granulated sugar, 3 tablespoons sweet cream or milk. Boil to "soft crack," or until it hardens when dropped into cold water, but not too brittle—just so it will form into a soft ball when taken in the fingers. Pour into a greased dish, stirring in a teaspoon extract of vanilla just as removed from the stove.—By Courtesy of WOMEN'S INSTITUTE SECTION of Dept. of Agriculture.

COCOANUT CANDY.—2 cups sugar, 1 cup water, shredded cocoanut, 3 squares chocolate; boil sugar and water to a syrup, or till it forms when dropped in water; mix in cocoanut and chocolate and beat till it gets thick and creamy; add 1 teaspoon vanilla.—IDA MOFFAT, Box 203, North Sydney, Cape Breton.

2.— $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup water, 1 teaspoon vinegar, 1 tablespoon cocoanut. Cook sugar, water and vinegar to soft ball stage, add cocoanut, beat until creamy, pour out on buttered plate.—MRS. MILTON SAVAGE, Elgin Mills, Ont.

3.—2 cups white sugar, $\frac{1}{2}$ cup milk, 1 tablespoon butter, 1 cup cocoanut; mix in granite dish and boil 4