

A.—To candy orange and lemon peel, throw the peel as you collect it into salt water and let it stand two or three weeks. Remove from the brine, wash well in clear cold water, and boil until tender in fresh water. It will take about three hours for lemon peel, and two for orange. Drain from the water and drop into a thin syrup made in the proportion of one pound of sugar to one pint of water; simmer gently until the peel is transparent and the syrup almost boiled away. Drain the pieces and drop into a thick syrup which must be boiling; remove from the fire and stir until the whole looks white, then lift out each piece of peel and roll it in granulated sugar. When quite dry pack in jars with tissue paper between the layers. Do each kind of peel separately.