

## Christmas Candies of All Kinds

**G**OOD candies, which are enjoyed by both young and old at this season of the year, are expensive if bought at the best shops, and cheap candies should be avoided by all. Candies made from pure sugar worked carefully at home may be safely used in moderate quantities, and if properly made will prove quite equal to the best which can be bought. Begin four days before Christmas Day, making the fondant first, and using a pound of sugar for each batch. Purchase, before you begin your candy-making, a wooden paddle, two or three candy dippers, a small five-cent paint brush, three or four granite saucepans, one very much smaller than the others. Purchase half a pound of almonds, half a pound of English walnuts, half a pound of dates, half a pound of pecan nuts and, if you can afford it, an ounce of pistachio nuts, two quarts of roasted peanuts and half a pound of pine nuts. Blanch and dry the almonds carefully. Dip them in a plain or chocolate cream fondant; or they may form the inside of nut candies; use whole or chopped. Shell the peanuts, rub off the brown skin; roll not too fine with a rolling-pin on a bread board.

To make peanut candy, stir constantly over a hot fire one pound of granulated sugar; when melted and a light brown add a pint of rolled peanuts; mix, and roll out quickly, first dusting the board with a little of the dry material. Cut into squares, and when cold break apart for peanut brittle.