

*English Walnut Candy*—Two full cups brown sugar, one tablespoonful butter, one cup broken English walnuts, one-third cup canned milk, two-thirds cup cold water. Dilute milk with water, and boil with sugar and butter until a little dropped in cold water forms a soft ball. Remove from fire, and beat until the mixture begins to thicken; then add the nut meats and pour into a buttered pan. Cut in squares.