

## HOARHOUND CANDY.

Boil 2 ounces dry hoarhound in  $1\frac{1}{2}$  pints of water for half an hour. Strain and add  $3\frac{1}{2}$  pounds of brown sugar. Boil over a hot fire until sufficiently hard. Pour out in flat well-greased tin and mark in sticks of squares soon as cool enough to retain its shape.