

## Penuchi

2 cups brown sugar	$\frac{1}{2}$ teaspoon vanilla
4 tablespoons butter	6 chopped dates
$\frac{1}{2}$ cup milk	pinch of salt
$\frac{1}{2}$ cup nuts	

Bring sugar and milk to a boil, then add butter. Boil until it forms a soft ball in cold water. Cool, add dates, nuts, and vanilla, and beat until thick and creamy. Spread on buttered plate. Hickories, walnuts, and butternuts are all good in this.

## Cocoanut Surprises

Crack carefully as many black walnuts as you can to obtain nice fat halves. A few cents' worth of marshmallows melted will coat a large number of the halves. Dip from the melted marshmallow into cocoanut. These are as fine as expensive confections.

Instead of marshmallows, I find this frosting successful in making "surprises." Boil one cup white and one of brown sugar with one-half cup water till it will form a soft ball in cold water. Pour slowly upon the stiffly beaten white of an egg, beating continuously. Flavor with vanilla, cool, then beat until proper consistency to spread on cake. Use to coat walnut halves, finishing with cocoanut. This frosting is very convenient because it will keep several days. Cover, and use for cake or cookies, or as above for "surprises."

Other "surprises" may be easily made of walnut halves by dipping them into melted sweet chocolate. Melt the shaved bar of chocolate in the double boiler above boiling water, then cool to body temperature to use.

## Sea Foam

2 cups sugar	$\frac{1}{2}$ cup chopped wal-
$\frac{1}{2}$ cup corn sirup	nuts
(white)	3 egg whites
$\frac{1}{2}$ cup boiling water	$\frac{1}{2}$ teaspoon vanilla

Boil sugar, syrup, and water until a hard ball is formed by dropping a little into cold water, or it spins a thread. Beat the egg whites stiff and dry; then pour on the syrup very gradually, beating constantly; add the nuts cut fine and beat until very creamy. Spread an inch thick on a buttered pan and cut into squares.