

Penoche Dreams.

1 cup brown sugar.

1 cup white sugar.

2-3 cup milk.

2 tablespoons butter.

$\frac{1}{2}$ cup Maraschino cherries, chopped.

$\frac{1}{2}$ cup nuts chopped.

Put sugar and milk into a saucepan and cook, stirring constantly until the mixture forms a soft ball when tried in cold water or 112 degrees C. with a candy thermometer. Remove from fire, add butter and set aside without stirring to cool. When lukewarm or 43 degrees C. beat until thick and creamy. Add chopped maraschino cherries which have been well drained and the chopped nuts and mix thoroughly. Pour into a buttered pan and when cold cut in squares.