

"MY BEST CHRISTMAS SWEET"

Selected by
Marion N. Godkin

A Fig Fudge to Please All

- | | |
|---|--------------------------------|
| $\frac{1}{4}$ Pound of Chopped
Figs | 1 Cupful of Cold Water |
| 2 Cupfuls of Granu-
lated Sugar | A Few Grains of Salt |
| $\frac{1}{4}$ Teaspoonful of
Ground Ginger | Butter the Size of a
Walnut |

LET the ingredients boil together, stirring frequently to prevent burning, for about five minutes, or until the mixture is quite thick. Remove from the fire and beat the fudge until it begins to turn creamy and stiff. Pour into a buttered pan; when cold mark into squares—and eat. All lovers of fudge will be delighted with this recipe.