

HOREHOUND CANDY.

Take $3\frac{1}{2}$ pounds refined sugar, $1\frac{1}{2}$ pint water, into which $\frac{1}{2}$ ounce of dried horehound leaves have been boiled, strained and settled and 1 teaspoon of cream tartar.

Mix in a vessel large enough to allow for the expansion of the boiling candy. Boil over a brisk fire, taking care that the sugar does not burn.