

### Grand Opeas

2 cups sugar,  $\frac{2}{3}$  cup cream, 1 cup milk,  
4 T. white karo,  $\frac{1}{4}$  t. salt. Stir & cook to soft  
ball - Cool - Add 1 t. vanilla & 1 cup nuts & beat  
until creamy. Pour into buttered pan or make  
into bonbons & dip.

### Crunch Candy

2 sticks margarine,  $\frac{1}{2}$  stick butter, 2 cups sugar,  
 $\frac{1}{2}$  cup water - Cook to hard ball. Grease  
heavy sheet & cover with pecans. Pour above  
candy over nuts - Cool slightly - Melt 1 pkg. Dot  
over hot water - Spread half over above - Turn  
over on waxed paper - Sprinkle nuts over it &  
spread with rest of choc. Break up into  
pieces of stone in tin box - DELICIOUS

### Date Roll

3 cups white sugar,  $1\frac{1}{2}$  cups sweet milk &  
alter the size of a walnut. Cook to soft  
ball - Cool - Add package dates (cut up) & pinch  
salt - Beat until creamy - Add 3 slices of pineapple  
(dried) - 1 red, 1 green & 1 natural - cut in small pieces  
up. pecans,  $\frac{1}{2}$  cup ~~white~~ almonds, 1 cup cream  
etc. shape into roll & slice.