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lay the pulled sugar in the middle, casing it carefully round; pass through small acid drop rollers. N.B.—Turn the boil on its edge every time you cut off a piece for machine, in order to keep the pulled sugar as near the centre as possible.

### RIPE PEARS.

8-lbs. Sugar.  
2-lbs. Glucose.  
3 Pints Water.  
1-oz. Tartaric Acid.  
Cherry Red.  
Yellow Paste.  
 $\frac{1}{4}$ -oz. Essence Pear.

Process.—Melt the sugar in the water, add the glucose, and boil to 305; pour on oiled slab; cut the batch into three equal parts; flavour with essence of pear, together with a little acid; colour one part deep red and one a deep yellow; pull the third portion over the hook, and lay it between the yellow and red pieces, so that one side would be yellow and the other a bright red; cut off into convenient sizes and pass through large pear drop rollers. These goods are sold either plain or crystallized.

### MOTTO ROCK.

Had it not been for the many enquiries I have received from customers in reference to this class of goods, I would certainly have passed over "motto rock." I feel myself quite unable to give instructions clear enough to begin this, the most laborious task a sugar boiler has to undertake. There is no doubt that hand-made goods look much prettier than any that can be done by machines; on the other hand, there is just this to be said, that it would be impossible to compete, as far as prices are concerned, with the machine goods of the present day. By way of variety, it is very flattering to be able to decorate your shop and windows with some tasty stick or motto which will show the ability of a workman in such a striking degree. Nothing but practice, and a great deal of it, will ever make a proficient hand, but certainly patience and perseverance will overcome this as it will do almost everything else, therefore, I will give the process as plain as I can, in the hope that it will be found of practical assistance to those who aspire to be master of the branch. In the first place, see that your workshop is all in order, with everything at hand. Have your pouring plate warmed by two or

three previous boilings; boil your sugar a little below crack, say 300 by the thermometer. When the boil is on the slab, see that you keep it all in a heap; do not let the edges get hard, but keep turning them in; pull the sugar directly it is cold enough to be handled. Colour the stripes, mixing the colour well in; keep them in a warm place while working the boil; turn them over occasionally, so that they may be kept moist all through. Should your stripes not stick when laying them on the boil, damp them slightly with a wet cloth. Suppose we wanted a boiling rock with the word LOVE running all through it, boil to just a little under the crack, 7-lbs. of good loaf sugar, with the usual quantity of cream of tartar. Pour it on a warm slab; cover one half of the boiling red, and pull the other half over the hook; if the slab be not very warm, lay both the red sugar and the pulled on a piece of hard wood, which will keep it moister than iron would, then cut off a small piece of red sugar, flatten it on the slab to cool, and harden it. With this piece of sugar form the letter L, and work the white pulled sugar (which is stiffer) all round this letter, keeping it in shape. When this is done stand it on one side; take another piece of pulled sugar and roll it round about  $1\frac{1}{2}$  inch thick and case this all round with red sugar, and round again with white sugar over the red. This will give O; put this aside also, and take another piece of red sugar and form the V, working the white pulled sugar all between and round it. Form the E in the same way, and when done lay them in order—LOVE—and put whatever quantity of white sugar you may have left round the word, and case the whole round with the remainder of red sugar. The letters for this quantity of sugar should be about  $1\frac{1}{2}$  inch high and in proportion; roll the heap round, and bring one end down to a point and pull off the sticks the required thickness; when chopped up in pieces the word will show, of course, all through the stick.

### STAR ROCK OR ROCK VARIETIES.

There are many pretty assortments made in these rocks, and the perfection to which some workmen get them is something wonderful. It is nothing strange to notice the face of a watch, denoting some particular time of the day, starting from a bottle of these sweets, and even animals of all kinds, statues, and likenesses all follow in their turn, as