CONCLUSION.

Efforts have been made in the preceding pages to give as full and detailed particulars as possible of the multifarious processes involved in the preparation of Bengali sweetmeats. Amateur chefs are expected to master the art by strictly adhering to the modes of procedure described herein. The recipes are, as a rule, tested and tried and as such they can safely be relied upon as accurate.

It should, however, be borne in mind that success can be achieved only through industry, perseverance and experience gained through failures; and that no amount of application will enable home preparations to match some of the standard products of the reputable confectioners, particularly sandesh and rasagolla: though in respect of other sweets home made articles are certainly purer and more dainty. Nevertheless a great degree of perfection may be attained by being careful about the purity and freshness of the ingredients used and by paying attention to the directions even to the minutest details.