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Ice Cream

—and—

**Candy
Makers
Guide**



ICE CREAM AND
CANDY MAKERS'

Factory
Guide

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Ice Creams



PREFACE.

Some twenty years ago we began publishing Ice Cream Booklets, which met with so much favor that several new editions were demanded, each one a little broader in scope.

This, our fourth and most complete book, is intended to be a "Guide" not only to the beginner, but an every-day assistant to the expert, and it is confidently recommended as being the most complete manual of its kind that has ever been published, many single formulas being worth ten times the cost of the book. It is clear, concise and to the point, and meets the needs exactly of the average ice cream maker and candy maker.

THE PUBLISHERS.

Chicago, 1907.

NOTES.

Scalding milk or cream, means to bring it to the steaming point, over hot water; never allow the material to boil.

When part milk is used, the **cream** may be whipped before freezing.

If eggs are used, cook them with the milk or cream.

Well beaten white of egg, added to a Frozen Sherbet, makes it creamy and smooth; added to any of the creams will make it smoother and lighter.

Good Ice Cream can be made without Cream (Part 5).

The Philadelphia, or eggless, cream is best if fruits are to be added.

Cream two or three days old is better than cream one day old.

Scalded cream gives greater "body," and, when frozen, will have a fine grain.

Ices made with too much sugar are hard to freeze, and sometimes "ropy"; if too little sugar is used, they will be coarse and rough.

Sour fruits should be added to the cream after it is frozen.

Raspberries, lemons and oranges make better water ices than ice creams.

See Parts III, V and VII for the least expensive creams.

NATIONAL PURE FOOD LAW.

The national law applies only to shipments from one state to another, or to manufacturers in the District of Columbia and territories.

It does not apply to local manufacturers who make and sell their goods at home, inside the state limits. Such persons are not affected by the sweeping provisions of the national law, but must consult their own state law as to "pure food" matters, and can obtain copies of the same from the state board of health, at the state capital, by asking for them.

The ice cream standards of the national law are given below, viz:

"Ice cream is a frozen product, made from cream and sugar, with or without natural flavoring, and contains not less than fourteen (14) per cent of milk fat.

"Fruit ice cream is a frozen product, made from cream, sugar, and sound, clean, mature fruits, and contains not less than twelve (12) per cent of milk fat.

"Nut ice cream is a frozen product, made from cream, sugar, and sound, non-rancid nuts, and contains not less than twelve (12) per cent of milk fat."

It is generally thought that the standard has been set too high, but it is the law, and is in the right direction, as it protects the public against misrepresentations, and against harmful ingredients; besides, it does not prohibit the shipment of creams that differ from the standard, but it simply requires the shipper to designate the actual quality by a label.

There is not a formula in this book that is not made up of pure ingredients, and that may not be used for interstate shipments. Use labels on tags, as "Frozen Peaches and Cream," "Frozen Custard," "Fruit Ice Cream, 8 per cent milk fat." Mixtures of cream and milk must be so designated, as "Ice Cream, 8 per cent milk fat." While gelatine is no more an adulterant than sugar it is not mentioned in

the "Standard," and until the law is changed the only true course in using it, is to use also the proper label to distinguish it from "Standard Cream," They may be termed "Ices," as in Europe, or "Ice Cream with Gelatine."

The same regulations apply to flavors. If vanilla extract is used call it "Vanilla Cream," and if mixed with vanillin, call it "Vanilla and Vanillin Flavored."

To find the percentage use the following method, viz:

	Pounds.	Pounds.
22 quarts cream, 20 per cent, weight.....	45.80	—Milk fat, 9.16
Granulated sugar, weight.....	8.00	
Gelatine and vanilla, weight.....	.50	

Total weight of mixture.....54.30—Milk fat, 9.16

Divide 54.30 into 9.16; gives total percentage, 16.86.

For a mixture of cream and milk proceed in the same manner, viz:

	Pounds.	Pounds.
11 quarts 20 per cent cream.....	22.90	—Milk fat, 4.58
5½ quarts condensed skim milk.....	11.45	
5½ quarts fresh milk, 3 per cent.....	11.45	—Milk fat, .343
Sugar, vanilla and gelatine.....	9.50	

Total weight of mixture.....55.30—Milk fat, 4.92

Dividing 4.92 by 55.30 gives total percentage of total milk fat, 8 8-10.

In confectionery practically the same rules prevail. The law does not affect business within the state; no false labels or harmful ingredients will be permitted. The use of paraffin is prohibited. All our "home made" taffies, butterscotch, patties, and in fact, the entire list may be labeled pure and wholesome, and, like an honest man, need have no fear of the law.

Buy guaranteed goods of reliable houses and "get the business."

PROPER SPEED FOR FREEZER.

Some cream makers insist on a speed as low as 75 to 90, while others insist on 100 to 150 revolutions per minute for pure cream (the object being to avoid buttering), while others using condensed milk, get good results at 150 up to 225 revolutions. A safe figure is 140 or 150, and as we have studied the requirements of cream makers for over twenty years, we think our experience qualifies us to speak with assurance.

Have the mixture well chilled, and in packing the freezer salt lightly for the first ten minutes, so that the cream may be thoroughly whipped before it begins to freeze; then add more salt and complete the freezing, taking about 15 to 20 minutes in all. The time can be cut, of course, when a rush is on, by salting heavily.

Remove the can at proper time, for if frozen too hard, the cream will be "waxy," and if not frozen rapidly after the air is beaten into it, the mixture will "go down" before it hardens sufficiently.

Watch these points, and profit by experience, as after all, that is the best teacher.

ICE CREAMS.

There will be found in the following pages, the BEST FORMULAS that have ever been brought within the covers of any "Guide," and may be depended upon as being the result of the combined experience of the most successful ice cream makers of our day. With good materials, no one can fail to turn out the most delicious frozen creams, by carefully following the plain directions given with each separate recipe.

Usually the quantities given are for making ten gallons.

For convenience we divide the contents under the following headings, viz.:

Part 1—Neapolitan.

Includes all varieties in which cream and eggs and sometimes milk are used, and which therefore require cooking. Sometimes called "Delmonico" or "New York."

Part 2—Philadelphia.

Includes all the various creams made of pure cream, without eggs.

Part 3—Plain Ice Cream.

Under this heading you will find all the inexpensive mixtures of both cream and milk, with other ingredients to enrich and give "texture" to the product.

Part 4—Gelatine Ice Cream.

Containing a list of formulas giving a large proportion of milk.

Part 5—Frozen Custards.

Made from milk ONLY, with eggs.

Part 6.

Not classified. Fruit and Fancy Creams.

Part 7—Commercial Ice Creams.

These are special "factory" formulas, for large makers.

Part 8—Brick Creams.

PART I.**NEAPOLITAN ICE CREAM NO. 1.**

This formula is foundation of all Neapolitans:

20 quarts Cream.	7 lbs. Sugar.
7 doz. Eggs.	4 ozs. Vanilla.

Under this head belong ALL varieties in which cream and eggs are used, and which therefore need cooking.

Scald the cream in a double boiler, stir constantly and do not allow it to boil or it will curdle. After beating the egg yolks until they are creamy, add the sugar and beat again. Then beat the whites to a stiff froth, and add to the batter of eggs and sugar, beating well.

Add the hot cream to the eggs, stirring thoroughly and pour into your double boiler and cook until it no longer foams but has become a custard thick enough to coat the spoon. Now strain immediately, cool, flavor and freeze. It will be as smooth as velvet.

If preferred, make the custard as above, with the yolks only. Beat the whites until foamy (not stiff), strain the hot custard into them, and beat well. Or—the beaten whites may be added when the custard is partly frozen, and will lighten the cream to a surprising degree.

This formula is the base for many others, which may be made in great variety by adding different flavors, crushed fruits or nuts, jams or juices.

NEAPOLITAN ICE CREAM NO. 2.

2½ gals. Fresh Milk.	3 doz. Egg Yolks.
2½ gals. Thick Cream.	3 ozs. Vanilla Ext.
6 lbs. Gran. Sugar.	

Scald the milk in a double boiler, heating until water in outside kettle boils. Beat eggs and sugar together into a smooth batter, into which stir the scalded milk slowly. Place the whole mixture in a double boiler and cook, stirring continually until it coats the spoon. Do not cook beyond this point, but remove the custard from fire at once, add the cream and stir for ten minutes. When cold, flavor and freeze.

NEAPOLITAN ICE CREAM NO. 3. (Prize Recipe.)

2 gals. Milk.	8 lbs. Pulverized Sugar.
2½ doz. Egg Yolks.	4 gals. Rich Cream.
5 doz. Egg Whites.	3 ozs. Vanilla Ext.

Boil milk in a double boiler and stir the beaten egg yolks into the boiling milk, and continue stirring until it thickens like a custard.

When cool, add the whites of eggs, which must be beaten to a stiff froth, then sweeten, flavor, stir in the cream and freeze.

NEAPOLITAN ICE CREAM NO. 4.

4 gals. Milk.	6 Eggs.
2 gals. Cream.	6 ozs. Cornstarch.
8 lbs. Gran. Sugar.	3 ozs. Vanilla Ext.

Scald the milk in a double boiler; beat the eggs light without separating, add the sugar, and beat until creamy. Mix with the cornstarch, pour into the scalded milk and cook until it thickens like a custard, with no raw taste of the starch.

Cool thoroughly, and when ready to freeze, add the cream (whipped to a froth) flavor and freeze.

NEW YORK ICE CREAM (NEAPOLITAN).

4 gals. 18 per cent Cream.	3 doz. Egg Yolks.
1 gal. Unsweetened Cond. Milk.	3 ozs. Vanilla Ext.
7 lbs. Powdered Sugar.	

Whip the yolks thoroughly, add the sugar and the cream, and mix well. Bring to boiling point only in double boiler, stirring well; add the condensed milk, mix, strain and when thoroughly chilled, flavor and freeze. The product will be rich and yellow in color, but if you prefer a whiter cream, use the beaten whites instead of the yolks, of eggs.

See Parts VI and VII.

PART II.

PHILADELPHIA ICE CREAM.

This formula is the base of all Philadelphia Ice Creams :

22 qts. 18 per cent Cream. 3 ozs. Vanilla Extract.
7 lbs. Gran. Sugar.

Ice Cream made of pure cream without eggs is called "Philadelphia." Making it is a very simple matter. Dissolve the sugar in the cream, add your flavor, strain and freeze. Rich cream will almost double in freezing, and will be light and firm.

Formula No. 2.

Scald the cream in a double boiler, add the sugar, strain and cool. When well chilled, flavor and freeze. This will produce a smooth, velvety cream, very rich in appearance.

Formula No. 3.

Set aside and whip thoroughly one gallon of the cream, and freeze remainder according to first method. When partly frozen, stir in the whipped cream and finish freezing. The texture will be very light and delicate.

Formula No. 4.

Scald half the cream (as in second formula given), stirring for ten minutes. Take off the fire, add the uncooked portion of the cream, strain and cool. When thoroughly cooled, flavor and freeze.

See Parts VI and VII.

PART III.

PLAIN ICE CREAM.

The foundation for inexpensive creams:

3 gals. Milk.	2 lbs. Flour.
3 gals. Cream.	3 doz. Eggs.
8 lbs. Pulverized Sugar.	3 ozs. Vanilla.

Bring to a boil, the cream and two gallons of the milk, in a double boiler; mix the sugar and flour carefully; beat the eggs to a light foam, add the cold milk, and the sugar mixture, and after stirring well add the scalded milk.

Turn all back into the double boiler, and cook for twenty minutes; stir constantly, until smooth, and occasionally afterwards. Strain through a wire strainer, and flavor as soon as cold. If the milk is steaming hot when the flour is added, and then cooked thoroughly, there will be no taste of flour.

Second Method.

If obliged to use all milk, use twice as many eggs, and add a half pound of butter, when the thickened milk is taken from the fire. Instead of flour, two-thirds the quantity of corn starch may be used.

Third Method.

If desired, the milk only may be cooked, and the cream added to the cooled mixture.

PLAIN ICE CREAM NO. 2.

8 gals. Fresh Milk.	3½ lbs. Corn Starch.
8 doz. Eggs.	4 ozs. Vanilla Extract.
8 lbs. Gran. Sugar.	

Scald the milk in a double boiler; moisten the starch with cold milk to a smooth paste, and pour into the boiler, cooking until it begins to thicken; then add the eggs and sugar which must be beaten into a light batter; cook for one minute, after adding this batter. Strain the custard, cool, flavor and freeze. This may be further improved by adding uncooked cream to the custard, in which case cut out an equal amount of milk, and a proportion of the starch.

PLAIN ICE CREAM NO. 3.

8 quarts Cream.	2½ lbs. Flour.
4 quarts Milk.	16 Eggs.
8 lbs. Gran. Sugar.	

Cook the milk in a double boiler; beat eggs, flour and one pound sugar to a light batter, and stir into the boiling milk. Cook twenty minutes, stirring often. When cold, beat in the sugar and the cream, flavor and freeze.

If put together properly—the milk boiling when the batter is added—and cooked for twenty minutes only, and the cream and sugar finally beaten in, the product will be delicious.

See Parts VI and VII.

PART IV.**ICE CREAM WITH GELATINE.**

These formulas are the very best, for cream, milk and cream, or Milk only, enriched with gelatine.

4 gals. Fresh Milk.	8 lbs. Sugar.
2 gals. Cream.	4 ozs. Gelatine.
6 doz. Eggs.	Flavor to taste.

The gelatine should be softened in cold milk and the remainder of the milk and cream should be scalded, but not boiled.

Beat the eggs to a creamy mass, to which add the sugar. Add the hot milk, mix, return to the boiler, stirring until it thickens and coats the spoon.

Add the dissolved gelatine, strain, and set aside to cool. Be sure to use enough flavor to disguise the taste of the gelatine.

ICE CREAM WITH GELATINE NO. 2.

4½ gals. Cream.	18 Eggs.
1 gal. Fresh Milk.	3 ozs. Gelatine.
8 lbs. Gran. Sugar.	

Place sugar and eggs in a kettle; beat to a light batter, add the milk and gelatine and bring to the steaming point, when it should be removed from the fire; add a gallon of cream, and set aside to cool quickly; when it is cold add the rest of the cream, flavor and freeze.

UNCOOKED CREAM WITH GELATINE NO. 3.

5 gals. Cream.

5 ozs. Gelatine.

8 lbs. Gran. Sugar.

Dissolve the gelatine, mix with the cream and sugar, strain, flavor, and freeze.

This will be very light and rich, and avoids the use of expensive eggs.

See Parts VI and VII.

FROZEN CUSTARD.

Formulas made up of milk only, with or without eggs; cream may be added.

8 gals. Milk.

8 doz. Egg Yolks.

8 lbs. Sugar.

Flavor to taste.

Scald the milk in a double boiler; beat the yolks to a foam; add the sugar, and beat again; pour the hot milk over them, mix well, and return to the boiler, cooking until thick and creamy. Do not allow it to boil.

Stir constantly, taking off the fire occasionally to check the cooking. Strain at once, cool and flavor to taste.

Cooking the milk and eggs will make the ice cream rich, solid, and fine grained; if not cooked, it will be snowy, mushy, or icy, and will be thin and watery. A few quarts of cream added just before freezing will make it yet finer.

"DELMONICO" FROZEN CUSTARD.

8 quarts Milk.

Yolks of 4 Eggs.

4 lbs. Gran. Sugar.

1 teaspoonful Salt.

2 ozs. Vanilla.

Scald the milk with half the sugar, and strain through cheesecloth; beat the egg-yolks into a batter with the remainder of the sugar; add the salt and the hot milk, stirring well.

Cook again in double boiler until it thickens, but do not allow to boil. Strain, cool and flavor, and freeze.

This may be served with a garnishing of whipped cream, sweetened and flavored.

See Parts VI and VII.

PART VI.**FRUIT CREAMS AND MISCELLANEOUS.****“STRAWBERRY DELIGHT.” (From the Fresh Fruit.)**

4 lbs. Gran. Sugar.

4 pints Fresh Milk.

4 quarts Strawberries.

8 pints Cream.

Scald, but do not boil, the cream and milk, and set on ice to cool; sprinkle the sugar over the berries; mash them, and let them stand half an hour, or more, to dissolve the sugar.

Strain the berries through a coarse muslin bag, patiently squeezing the juice into a stone jar; empty the seeds and pulp into an enameled pan, or stone dish, and stir into it, slowly, a quart of the cold milk, mixing the mass thoroughly; strain again and get every drop of juice and pulp. Mix with the cooled cream and milk, and freeze. Makes about 12 quarts of delicious cream.

STRAWBERRY ICE CREAM No. 2. (20 Quarts.)

8 quarts Strawberries.

8 lbs. Gran. Sugar.

10 quarts Cream.

Carefully pick and mash the berries; add half the sugar and let them stand for two or three hours, to melt the sugar and draw out the juice.

Put half the cream in a double boiler with remainder of the sugar; stir continually until it is “scalded,” but does not boil.

Set aside to cool; when cold, add the uncooked cream and strain into the freezer; when partly frozen, add the crushed berries, working them well into the cream, which will be most delicious.

STRAWBERRY ICE CREAM NO. 3. (20 Quarts.)

10 quarts Strawberries.

8 quarts Cream.

8 lbs. Gran. Sugar.

Crush the berries and sugar, and allow them to stand for 2 or 3 hours; then squeeze through a coarse muslin cloth, leaving only a bunch of seeds; add the juice to the cream when half frozen.

PINEAPPLE ICE CREAM. (Philadelphia.) .(12 Quarts.)

3 2-lb. cans Pineapple.	Sugar sufficient.
5 ozs. Lemon Juice.	7 quarts Cream.
10 ozs. Orange Juice.	4 lbs. Gran. Sugar.

Take the juice of three cans, or use three whole pineapples, and mix with the other juices.

Mash the pulp to a fine paste, and pass through a strainer; mix pulp and juice and sweeten to taste.

Put half the cream in a double boiler, with the 4 pounds sugar, and bring to scalding point, but do not boil; cool, add rest of the cream, strain into the freezer, and when half frozen, stir in the fruit pulp.

For "Neapolitan" cream simply add the pulp, prepared as above, to the half-frozen Neapolitan cream.

CRUSHED STRAWBERRY CREAM.

4 quarts Berries.	8 Eggs.
1½ lbs. Pulv. Sugar.	Juice two oranges.
8 quarts Cream.	2 ozs. Vanilla Extract.
4 lbs. Gran. Sugar.	

Crush the berries in earthen pan; add juice of the two oranges, and the powdered sugar.

Stir together the granulated sugar and the eggs until creamy; add the cream, and bring to scalding point, stirring constantly.

Strain, cool and freeze; when half frozen add the crushed berries, mix well and finish freezing. This should make 16 quarts.

ORANGE ICE CREAM.

8 quarts Cream.	Grated Orange rind.
4 lbs. Gran. Sugar.	

Scald half the cream in double boiler, stirring well to dissolve sugar. When cold, add remainder of the cream, and grated rind of orange to flavor, and freeze.

Should make about twelve quarts.

PEACH ICE CREAM.

4 quarts Ripe Peaches.
Pulv'd Sugar, sufficient.
30 quarts Cream.

10 lbs. Gran. Sugar.
Red Color.

Pare and stone the peaches; mash them with sugar enough to sweeten for table use. Dissolve the granulated sugar in the cream, and add a few drops of red color to give a yellow tone, and remove the dark and unappetizing appearance of ordinary peach cream. Strain into the freezer, add the pulp, and freeze; should make 40 quarts.

PISTACHIO ICE CREAM.

4 quarts Cream.
4 quarts Fresh Milk.
1 lb. Nuts.

3 lbs. Gran. Sugar.
1 oz. Almond Extract.

Shell the nuts, and drop them into boiling water, for a minute, or until the skin can be rubbed off easily, which should be completed after they are dropped into cold water.

Dry them on a towel; pound them in a mortar, with a few drops of rose-water, a cup of sugar, and a cup of cream, to make a fine, smooth paste.

Color pale green with spinach or other coloring; freeze either Philadelphia or Neapolitan style, and add the nut paste. Makes nearly 12 quarts.

SPINACH COLORING.

Spinach coloring is made by boiling a quart of spinach rapidly for three or four minutes. Drain it into a colander and then mash to a pulp and press out the juice through a fine muslin.

ALMOND ICE CREAM.

Use paper-shell almonds and make same as Pistachio Ice Cream, given above.

FRUIT CREAM.

1 3-lb. can Apricots.	6 Bananas.
Juice of 6 Oranges.	3 lbs. Gran. Sugar.
Juice of 6 Lemons.	3 cups Water.

Rub the apricots through a strainer; also the bananas, after removing the skins and dark portions. Use part of the water to help rub the pulp through the strainer.

Add the juices and the sugar, which must be dissolved, and, if desired, a quart of scalded or whipped cream may be added before freezing, but it is delicious without this addition.

TUTTI-FRUTTI ICE CREAM.

8 quarts Cream.	2 ozs. Elder Flowers,
4 lbs. Pulv'd Sugar.	fresh or dried.
16 Eggs.	

After rubbing the eggs and sugar to a paste, mix all together, and stir constantly over a hot fire until it is about to boil; strain, cool and freeze.

When frozen, work into it 3 quarts of mixed fruits, preserved or fresh, viz.: stoned cherries, strawberries, pineapple, apricot, peach, gages, currants, citron, etc., all cut into small pieces. Instead of the elder flower a little extract of vanilla may be used.

COFFEE ICE CREAM.

Make very strong, black coffee and use sufficient to give the desired flavor.

GLACE CREAM.

Boil a pound of granulated sugar with a pint of water until the syrup, dropped into cold water, can be rolled into a ball between thumb and finger.

Beat the whites of two eggs and pour the syrup into the eggs in a fine stream, beating until stiff and cold. Stir this into 4 quarts of frozen cream, beating thoroughly.

TUTTI-FRUTTI ICE CREAM.

4 quarts Milk.	2 ozs. Vanilla Extract.
1 quart Rich Cream.	4 large Grape Fruits.
16 Eggs.	2 lbs. French Fruits, as-
2 lbs. Sugar.	sorted.
2 ozs. Corn Starch.	

If this formula is followed, a particularly fine, rich and full-flavored cream will be produced.

Cut the French fruits fine, and soak for at least two hours in the juice of the grape fruit; heat the milk in a double boiler, reserving a little cold milk to reduce the corn starch to a thin paste.

Add this paste to the hot milk, and cook thoroughly, or until no flavor of starch is noticeable; beat the eggs and sugar to a light batter, add them to the hot milk, and cook for one minute.

When the custard has cooled, add the cream and flavor; strain, if necessary, and freeze; when almost frozen, stir in the French fruits, with the syrup formed by the juice of the grape fruit, and finish freezing; pack in molds, or packing can, and set aside to ripen.

The sugar in the fruits will prevent iciness or toughness.

PINEAPPLE ICE CREAM.

6 Ripe Pineapples.	19 quarts Cream.
10½ lbs. Gran. Sugar.	

Pare, remove the eyes, and chop the fruit; add one pound sugar, and mix until the pulp is soft and juicy. Dissolve the rest of the sugar in the cream, strain, add the fruit and freeze.

Makes 40 quarts.

GREEN GRAPE ICE CREAM.

4 lbs. well flavored Grapes	8 qts. Cream (whipped).
6 lbs. Gran. Sugar.	Juice of 12 Lemons.

Mash grapes with the sugar, add a very little water, and pass through a sieve. Add the lemon juice, mix, strain and when partly frozen, add the whipped cream and finish freezing. Add color if necessary.

CHOCOLATE ICE CREAM.

3 quarts Milk.	1 teaspoonful Salt.
4 lbs. Sugar.	6 quarts Light Cream.
3 ozs. Flour.	½ lb. Chocolate or Cocoa
6 Eggs.	Extract.
1 pint boiling Water.	2 ozs. Vanilla.

Mix sugar, flour and salt; add the eggs, slightly beaten, and gradually pour in the milk.

Cook over hot water, for 20 minutes, stirring constantly at first.

Melt chocolate in granite sauce-pan over hot water; add sugar and boiling water; add the chocolate mixture to the hot custard; cool, add the cream, flavor, strain, and proceed to freeze.

NUT ICE CREAMS.

Avoid rich, greasy nuts, such as Brazils, as they are too oily; all nut creams should be salted slightly.

English Walnut—Blanch the meats, dropping in hot water until the skin rubs off easily; chop fine, and stir into the half-frozen cream.

American Walnut, Hickory Nuts and Pecans—Chop fine without blanching, sift and stir into the cream just before freezing. In the case of pecans, avoid the brown, puckery substances that divides the meats; rinse them quickly in hot water, and dry well before chopping.

Chestnuts and Filberts—Shell and blanch, and either boil until soft, mashing and pressing through a strainer, or roast slightly, chop to a paste, and rub through a sieve; then cook the nut paste with the cream or custard. Allow a pint of meats to two quarts of ice cream.

CARAMEL COLOR.

Put four pounds sugar in a quart of water, stir constantly and boil to "caramel degree" (360) when it will turn to an orange color and then become brown. Pour out quickly on greased platter or slab, and when cold break up and pulverize. Caramel syrup can be had ready for use.

LEMON ICE CREAM NO. 1.

10 quarts Cream.
5 lbs. Gran. Sugar.

12 Lemons (rinds and
juice).

Grate the rinds of the lemons on one pound of sugar; do not grate deeply, or your cream will be bitter. Rub well into the sugar, then add the juice of the lemons. Now put the five pounds remaining of your sugar into the cream, stir well to dissolve, and strain into the machine can; then strain in the lemon and freeze.

This cream will make up very fine, but must be watched closely as it will butter easily. This will make twenty quarts.

LEMON ICE CREAM NO. 2.

22 quarts Cream.
18 Lemons.

11 lbs. Pulv'd Sugar.
18 Eggs.

To make the "true lemon" flavor, grate the yellow rind as directed in foregoing recipe, using care to avoid the bitter, white layer underneath. Beat the eggs and sugar into a batter and add this to the cream, with the grated rinds. Scald the mixture, stirring constantly, and do not allow it to boil. As soon as it reaches the boiling point take it off the fire, strain, cool and freeze. When almost frozen add the lemon juice, as it would curdle the cream if used in the unfrozen mixture. It is well to remember this point.

ORANGE ICE CREAM.

Follow above formula for Lemon Cream.

MOCK PISTACHIO ICE CREAM.

Make Almond Ice Cream and color green with the spinach coloring, and it will be found to be a good imitation.

SPINACH COLORING.

Use two quarts of spinach, throwing out the coarse stems; wash, drain and chop it, and squeeze through coarse cheesecloth. Heat the liquid gently, stirring steadily as the green pulp separates from the water; strain through a fine cloth laid over a strainer. Rub the green pulp through the cloth. Dry and pulverize, and mix with an equal quantity of sugar.

PISTACHIO ICE CREAM.

4 quarts Milk.	1 lb. Pistachio Nuts.
4 quarts Cream.	2 doz. Egg Yolks.
2½ lbs. Sugar.	Spinach Coloring.

Blanch the nuts (as in "Nut Creams"), test to see if they are sweet and sound; put on a tin plate in a hot oven for seven or eight minutes to make them crisp and delicately brown; then pulverize them in a mortar, with one-half pound of the sugar.

Mix the rest of the sugar and the egg yolks into a batter and slowly add the milk, which must be boiling, beating thoroughly. Heat the mixture to scalding point, stirring well; add the nut paste and the cream, and finally enough spinach color to make a delicate green. Then cool and freeze.

CARAMEL ICE CREAM NO. 1.

8 quarts Cream.	3 lbs. Caramel Sugar,
8 Eggs.	Or sufficient to flavor.

Beat the eggs and sugar together and add the cream; stir constantly to dissolve the sugar, and bring to scalding point. Strain, cool and when thoroughly chilled freeze.

CARAMEL ICE CREAM NO. 2.

6 quarts Cream.	3 lbs. Caramel Sugar.
3 quarts Milk.	6 Egg Whites.
2 ozs. Vanilla.	

Scald the milk and half the cream; add the burnt sugar, stirring well, then cool and add the rest of the sugar and vanilla and freeze.

When half frozen add balance of the cream well whipped and the beaten egg whites. A smaller quantity of caramel will give a rich flavor; be guided by the taste.

CARAMEL ICE CREAM NO. 3.

Follow any of the formulas that may be preferred for general use, simply flavoring with caramel syrup, and being governed by the taste; a light flavor will pass for maple; for strong caramel taste use 4 ounces syrup to the gallon of ice cream; use more if desired; the taste is the only safe guide. Chopped walnut meats make a rich addition to the caramel creams.

TO MAKE ICE CREAM FROM FRUIT JUICES.

General Directions.

Dissolve half the sugar in the mixed juice and set aside in a refrigerator, or on ice, to cool.

Cook the cream and half the sugar in a double boiler until the water in outer pan boils and the sugar is dissolved; put on ice to chill.

When thoroughly cold add the prepared juices and freeze. These creams may be made without cooking the cream, requiring less time, but, while the product will be very fine, it will lack the rich body of a cooked cream. When so made, dissolve half the sugar in the cream, strain into the freezer, and when partly frozen, stir in the cold fruit syrup.

Formulas given are for 12 quarts; increase in proportion for larger batches.

Strawberry.

3 pints Strawberry Juice.
¼ pint Black Raspberry
Juice.
½ pint Lemon Juice.
1 teaspoonful Orange
Flower Water.
6 lbs. Gran. Sugar.
6 quarts Cream.

Raspberry.

3 pints Raspberry Juice.
½ pint Lemon Juice.
6 lbs. Gran. Sugar.
6 quarts Cream.
Follow instructions above.

Pineapple.

3 pints Pineapple Juice.
¼ pint Lemon Juice.
6 lbs. Gran. Sugar.
6 quarts Cream.

Peach.

3 pints Peach Juice.
6 lbs. Gran. Sugar.
6 quarts Cream.
Follow General Instruc-
tions.

Grape.

3 pints Grape Juice.
6 lbs. Gran. Sugar.
6 quarts Cream.

Cherry.

2 quarts Cherry Juice.
6 lbs. Gran. Sugar.
6 quarts Cream.

CHOCOLATE PASTE FOR FLAVORING ICE CREAM
NO. 1.

3 pints Water.	1 lb. Bitter Chocolate.
1 oz. Gr'd Cinnamon.	2 lbs. Gran. Sugar.

Boil the cinnamon and half the water, stirring thoroughly; strain through a cloth and boil a second time. Take off the fire and immediately stir in the grated chocolate, stirring until it curdles up thick.

Add the sugar and stir to a smooth paste; add the rest of the water. Heat again, stirring until it simmers, and then store in an earthen jar. Use one pint to flavor 40 quarts of ice cream.

CHOCOLATE PASTE NO. 2.

5 lbs. Liquor Choc.	4 lbs. Sugar.
½ lb. Glucose.	

Melt the chocolate in a double boiler; cook sugar and glucose in a copper kettle with enough water to dissolve the sugar. Cook to a syrup (35 degrees on the syrup guage), and pour the hot syrup slowly into the chocolate, stirring to a smooth paste, and store in an earthen jar.

When wanted for use, melt a pound of the paste in a double boiler, add a little plain cream to thin it, and pour the paste into the mixture to be flavored, just before freezing.

CHOCOLATE ICE CREAM.**(A New York City Formula.)**

10 quarts Milk.	2½ lbs. Cocoa Extract.
3 quarts Water.	9 lbs. Sugar.
10 quarts 22° Cream.	4 ozs. Gelatine.

Make a syrup of the cocoa, 2½ pounds of the sugar, and the water; set aside to cool. Melt the gelatine in two quarts of the milk, and cool, but do not allow the gelatine to set and form a jelly.

Dissolve the sugar in the rest of the milk and cream, add the chocolate and finally the gelatine. Mix, strain and freeze. This is designed to make 40 quarts.

CHOCOLATE ICE CREAM NO. 2.

20 ozs. Pow'd Chocolate.	8 quarts Cream.
1 lb. Pow'd Sugar.	12 quarts Milk.
1 oz. Cinnamon.	1 oz. Vanilla.
1 quart Water.	6 lbs. Sugar.
2 ozs. Extract Pepsin.	

Rub well together in a mortar the chocolate, sugar and cinnamon, then add the water and vanilla extract. Add this paste to the cream, being careful to remove all lumps.

Add the milk, in which the sugar has been dissolved, and mix all together. Finally, add the pepsin, and freeze. This makes about 30 quarts.

CHOCOLATE ICE CREAM NO. 3.

6 quarts Milk.	16 Eggs.
8 quarts thin Cream.	1 lb. Chocolate.
8 lbs. Gran. Sugar.	½ lb. Flour.

Heat the milk in a double boiler. Put the flour and half the sugar in a bowl; add the eggs and beat until light. Stir into the boiling milk and cook for twenty minutes, stirring often.

Grate the chocolate into a sauce pan, with one pound of sugar and one pint of hot water, stir over a hot fire until smooth and glossy.

Put the two mixtures together, and when cooked for twenty minutes as above, take from the fire, add gradually the sugar and cream, beating well, and when cold, freeze.

This makes 20 quarts.

PEACH ICE CREAM (30 Quarts).

10 quarts Cream.	10 lbs. Gran. Sugar.
10 quarts Milk.	5 Egg Whites.
5 quarts Peach Pulp.	

Scald the milk and cream, add half the sugar, strain and chill the mixture thoroughly, adding the fruit pulp, into which the remainder of the sugar has been stirred. When nearly frozen add the beaten egg whites.

PEACH ICE CREAM (16 Quarts).

4 quarts Cream.	6 lbs. Gran. Sugar.
4 quarts Fresh Milk.	4 Lemons (juice only).
8 quarts Ripe Peaches.	

Dissolve 4 pounds sugar in the cream and milk, and scald in a double boiler; cool and freeze.

The peaches must be ripe and mellow; pare and mash to a fine paste, and run through a fine sieve.

Add the lemon juice and 2 pounds sugar to the pulp; less sugar if canned peaches are used; add the prepared mass to the half-frozen cream; a tablespoonful of almond extract may be used to flavor, or similar quantity of vanilla.

FROZEN PEACHES WITH CREAM.

6 doz. very ripe Peaches.	3 pints Water.
3 lbs. Pulv'd Sugar.	3 quarts Cream.

Scald the peaches by dipping into a kettle of hot water to remove the skins easily. Mash them to a pulp, through a colander; add sugar, stirring until dissolved, adding the water, and when half frozen, stir in the cream. This makes 8 quarts.

PEACH ICE CREAM.

4 doz. Ripe Peaches.	2 ozs. Gelatine.
4 lbs. Gran. Sugar.	1 pint Milk.
8 quarts Cream.	

To peel the peaches, scald with hot water, dipping them in and out quickly. Mash to a pulp, add half the sugar and cook until boiled five minutes, skimming off the acid as it rises to the top.

Heat the milk in a double boiler, and in this hot milk dissolve the gelatine, mix with the pulp, and strain and cool.

Dissolve the sugar in the cream, beat it up light in the freezer and when half frozen, stir in the fruit pulp. Makes 16 quarts.

RASPBERRY ICE CREAM.

Follow strawberry Nos. 1 and 2, adding lemon juice sufficient to overcome the lack of acidity in this fruit.

PEACH ICE CREAM (12 Quarts).

4 quarts Ripe White
Peaches.

4 lbs. Gran. Sugar.
6 quarts Cream.

Pare the peaches rapidly, as they lose color if allowed to stand; cut fine, and mash to a thin pulp; add 1 pound of the sugar, or sweeten to taste; add a few of the peach stone meats and keep closely covered until the sugar is dissolved.

Dissolve 3 pounds of sugar in the cream, strain into the freezer, and when half-frozen strain into it the pulp, using coarse cheese cloth.

BANANA ICE CREAM.

Dissolve 5 pounds of sugar in 10 quarts cream, and strain into the freezer. Skin and chop 12 bananas and add to the strained cream; and freeze in the usual way.

The bananas should not be too finely chopped, because customers expect to find pieces of fruit when eating such cream.

This will make 20 quarts.

See Part VII.

PART VII.**"COMMERCIAL" ICE CREAM.**

(Special Factory Formulas.)

"FORTUNA" CREAM.

This formula made a fortune for its originator.

4 gals. 20 per cent Cream.
1 gal. Condensed Milk.
1 gal. Fresh Milk.

4 ozs. Gelatine.
7 lbs. Gran. Sugar.
3 ozs. Vanilla Extract.

Dissolve the gelatine in 1 gallon hot milk. Stir the sugar into the cream until dissolved; add the condensed milk and finally the gelatine, milk and vanilla; strain and freeze at once; do not salt very heavily at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze. Then salt more heavily, and note instructions as to speed given on first page of the "Guide."

"CHICAGO" FORMULA.

4½ gals. Cream.	6 ozs. Gelatine.
1 gal. Condensed Milk.	4 ozs. Vanilla Extract.
7 lbs. Gran. Sugar.	

Put the gelatine in a quart of cream, and set the vessel in boiling water until dissolved; heat to the scalding point in a double boiler 1 gallon of cream and stir into it the melted gelatine and the sugar; add this to the rest of the cream, stir in the condensed milk, flavor and strain; agitate occasionally and cool to about 40 degrees so that it will not curdle or granulate, and freeze at once before the gelatine "sets," as that will cause it to be "stringy." Six gallons of this mixture will make 10 gallons of high grade ice cream, rich and smooth. The cream should be several days old.

"ECONOMY" FORMULA.

9 gals. Fresh Milk.	4 ozs. Corn Starch.
10 lbs. Gran. Sugar.	4 ozs. Vanilla Extract.
10 ozs. Gelatine.	

Put 10 quarts milk in a double boiler; add the corn starch and gelatine and cook until the material dissolves and the mixture thickens; stir constantly.

Mix this custard with the rest of the milk—add the sugar and vanilla, stir well, strain and allow to stand in ice water to chill for three or four hours, when it will be very thick like pudding or sour milk.

It is now ready to freeze, and when frozen will be smooth and fine grained and appear as if made from cream. It will never be blue and coarse, cheap looking and cheap tasting, like milk mixtures generally.

"TOP NOTCH" FORMULA (Not Cooked).

3 gals. Cream.	6 ozs. Gelatine.
1 gal. Fresh Milk.	4 ozs. Vanilla Extract.
1½ gals. Cond. Milk.	7 lbs. Gran. Sugar.

Dissolve the gelatine in hot milk in a vessel set in hot water; dissolve the sugar in the mixture of cream and milk, stirring well; add the gelatine, cool, flavor, strain and freeze at once, before the gelatine settles.

"PULLMAN" FORMULA (Not Cooked).

1½ gals. Cream.	5 ozs. Gelatine.
2 gals. Fresh Milk.	8 lbs. Gran. Sugar.
2 gals. Condensed Milk.	

Make up, as in "Top Notch" formula, page 28.

"NEW YORK" FORMULA (For Finest Trade).

4 gals. 18 per cent. Cream.	8 doz. Eggs.
1 gal. unsweetened Cond. Milk.	7 lbs. Gran. Sugar.
	4 ozs. Vanilla Extract.

Scald the cream in a double boiler, stirring constantly, and do not allow it to boil, as it may curdle. Separate the eggs and beat the yolks to a cream; add the sugar to the creamed yolks and beat again; beat the whites to a stiff froth, add to the batter of eggs and sugar, beating well together.

Add the hot cream to the egg and sugar mixture slowly, stirring well; put the finished mixture again in the double boiler and cook until it no longer foams and has become a custard, heavy enough to coat the spoon.

Strain, cool, flavor and freeze.

STRAWBERRY ICE CREAM.

(From Juice and Pulp.)

1½ pints Pulp.	22 quarts Cream.
10 lbs. Gran. Sugar.	

Heat the pulp, with two pounds of sugar, to 180 degrees Fahrenheit; dissolve the rest of the sugar in the cream, strain into the freezer, add the pulp and freeze at once. Makes 40 quarts.

STATE STREET FORMULA.

22 qts. 20 per cent Cream.	3 ozs. Vanilla.
8 lbs. Gran. Sugar.	6 ozs. Gelatine.

Dissolve the sugar in the cream, reserving 2 quarts to scald in double boiler, and dissolve the gelatine; stir this into the mixture, strain and freeze at once before the gelatine sets. Makes 40 quarts.

CHICAGO FORMULA NO. 2.

14 qts. 18 per cent Cream.	8 lbs. Gran. Sugar.
4 quarts Fresh Milk.	6 ozs. Gelatine.
4 quarts Cond. Milk.	3 ozs. Vanilla.

Dissolve the sugar in cream and melt the gelatine in hot milk, over hot water.

Mix all ingredients together, strain and freeze at once.
Makes 40 quarts.

CHICAGO "PICNIC" FORMULA.

14 quarts Cond. Milk.	8 ozs. Gelatine.
10 quarts Fresh Milk.	4 ozs. Vanilla.
8 lbs. Gran. Sugar.	

Melt the gelatine in hot milk, over hot water; dissolve the sugar in remainder of the milk; mix all together, strain and freeze at once.

Makes 40 quarts.

PART VIII.**BRICK CREAMS.**

ALL OF THE FACTORY FORMULAS (PART VII) ARE FOR BRICK.

"BRICK" CREAM.

For convenience and neatness, both to the retailer and consumer, it is not likely that the popular ice cream brick will ever be displaced; it can very easily be packed in a paper box, wrapped in paper, delivered to the customer, and will be found in perfect condition, when served, one or two hours later.

The cream itself should be of good body, and is generally made with gelatine, especially if it is designed for delivery as above.

In filling the molds handle them quickly and make them so full that the cream will be forced out at the edges of the cover, which will prevent any possible salting of the contents, as this over flow freezes immediately on contact with the ice and salt and "seals" the brick.

For making up large lots use the "slab brick" molds, making 4, 6 or 8 quarts at a time. These molds must be left for

an hour or two packed in ice and salt to harden, so as to stand handling and wrapping. When well set take a brick out of the ice, dip it in cold water, take off the cover and remove the sheet of waxed paper, which is designed to prevent contents from sticking to the cover, and drop the slab on a sheet of wax paper on the table. It will slide out easily.

Quickly cut into quart bricks, wrap each in a sheet of paper (manila wax cut 10x14 is most used), fold the paper box about them, and pack in a square tank, or an ordinary packer, if you have not the regular tank, in cross layers to allow the circulation of cold air.

It adds greatly to the appearance of the brick when put up in combinations of three colors, say, vanilla, strawberry and caramel, or vanilla, orange or some other fine ice between, and caramel or chocolate for the bottom layer. There is a wide range of possibilities and opportunities in the brick cream line for the man who will study the tastes of his trade, and such a man will quickly build up a good and very profitable business.

SPECIAL "NEW YORK BRICK CREAM."

(For High Class Trade.)

4 gals. 18 per cent Cream.	3 doz. Egg Yolks.
1 gal. Condensed Milk, unsweetened.	3 ozs. Vanilla Extract.
7 lbs. Powdered Sugar.	2 ozs. Gelatine.

Beat the yolks of the eggs until they are foamy; add the cream and sugar, mixing well; bring to the boiling point only, in a double boiler, stirring thoroughly; add the condensed milk, mix, strain, cool, add the gelatine dissolved in a little hot milk; flavor and freeze.

If preferred, the beaten whites may be used instead of the yolks, making a white cream instead of yellow.

Put this up in plain vanilla bricks, or three flavors to each quart, viz., raspberry, nut and vanilla; vanilla, strawberry and chocolate; vanilla, caramel and orange ice.

The gelatine may be omitted; use great care in cooking, bringing to the boiling point only, as too much or too little, cooking will spoil it.

HOKEY POKEY BRICKS.

FOR PARKS, FAIR GROUNDS, PICNICS AND
PEDDLERS.

3 gals. Milk.	8 lbs. Gran. Sugar.
1½ gals. Cream.	12 ozs. Gelatine.
1 gal. Condensed Milk.	4 ozs. Vanilla.

Put the gelatine and 2 quarts milk into a double boiler, and heat until dissolved. Mix the other ingredients, stir and strain the gelatine into the mixtures. This makes a very fair cream and molds and cuts well.

It may be put up in quart bricks and these cut into eight 5-cent slices; these slices should be wrapped in wax paper cut 7x9, and quickly dropped into an iced packer.

For a large quantity use the "slab bricks" mentioned in directions for brick cream above, and should be left packed in ice and salt over night. This cream should cost about 30 cents per gallon, and should make about 320 small bricks.

Water Ices

DEPARTMENT OF FRUIT ICES AND SHERBETS.

NOTES.

Always use earthenware or porcelain lined vessels for acid mixtures.

The standard grade for water ice is 22 degrees on the syrup gauge, after all the ingredients are mixed. This makes them uniform, and there is no guessing at results. It may, however, be but 20 degrees, and of high quality, but 22 degrees is the average.

Water ices consist of fruit juices, diluted, sweetened and frozen same as ice cream.

Granites are water ices only half frozen, without much stirring, and have a rough, icy texture.

Sherbets are a "mock cream" ice, and are made with white of egg or gelatine, and are frozen like ice cream.

Sorbet is French term for sherbet.

Use white of egg only when the ice is to be used soon after being delivered. Makes it smooth and mellow.

Glace and frappe are terms used somewhat loosely by manufacturers, sometimes applied to "chilled" or half frozen compounds.

Citric acid, which is a pure fruit acid, may be used instead of lemon juice, at discretion.

Cooking the syrup always gives the ice "body" and richness, not to be obtained otherwise.

SIMPLE SYRUP FOR SWEETENING ICES.

Heat seven pounds granulated sugar in two quarts water until it boils, stirring often. Strain and keep in a cool place.

One-quarter ounce cream of tartar will keep it from "candyng" on the surface. Use this syrup for the following formulas:

WATER ICES FROM FRUIT JUICES.

Pineapple.

2 quarts Juice (pure).
3 quarts Syrup.
3 quarts Water.
4 ozs. Lemon Juice.
Mix and freeze.

Raspberry.

3 pints pure Juice.
3 quarts Syrup.
3½ quarts Water.
6 ozs. Lemon Juice.
Mix and freeze.

Strawberry.

2 quarts pure Juice.
3 quarts Syrup.
3 quarts Water.
2 ozs. Lemon Juice.
4 ozs. Bl. Rasp. Juice.
1 oz. Orange Flower
Water.
Mix and freeze.

Cherry.

3 pints pure Juice.
3 quarts Syrup.
3½ quarts Water.
2 ozs. Lemon Juice.
Mix and freeze.

Grape.

3 pints pure Juice.
3 quarts Syrup.
3½ quarts Water.
Mix and freeze.

ORANGE WATER ICE.

14 lbs. Gran. Sugar. 12 Lemons.
20 Oranges. 10 quarts Water.

Put the sugar in a large pan and grate the yellow rind of the oranges, being careful to avoid the white inside skin, which is bitter.

Rub the grated rind into the sugar, over which pour the juice and strained pulp of the fruit; mix thoroughly; add the water, and mix well to dissolve the sugar, and freeze. The flavor will be fine, the color rich and the texture smooth as butter.

GRAPE SHERBET.

2 quarts Grape Juice.	2 Egg Whites (beaten).
1 quart Orange Juice.	2 tablespoonsful Pow'd
1 lb. Gran. Sugar.	Sugar.

Sweeten two quarts grape juice to taste, dissolve the one pound sugar specified in the orange juice and mix all together. Freeze slowly, and when nearly done add the egg whites beaten up light with the powdered sugar.

MERINGUE (Suitable to any Water Ice).

Beat the white of an egg to a stiff froth, and mix with one ounce of finest powdered sugar. Add this amount to each quart of ice, and it will yield a rich, smooth and delicate cream.

ORANGE ICE NO. 2.

4 quarts Water.	$\frac{1}{2}$ pint Lemon Juice.
2 quarts Orange Juice.	Grated rind of 6 Oranges.
4 lbs. Gran. Sugar.	

Boil sugar and water twenty minutes. Add the fruit juices and the grated rind. Cool, strain and freeze.

BLOOD ORANGE ICE.

3 quarts Water.	2 pts. Blood Orange Juice.
2 lbs. Sugar.	1 Orange (grated rind)
1 Lemon (juice).	and Juice.

Make a syrup of sugar and water into which drop the grated rind of orange, and boil for two or three minutes only. When cold add the orange juice and the lemon juice, and a little red color.

Freeze, and when nearly done add the beaten whites of four eggs.

GRAPEFRUIT SHERBET.

2 quarts Water.	2 ozs. Gelatine.
18 Grape Fruits.	$2\frac{1}{2}$ lbs. Sugar.

Soak the gelatine in cold water for twenty minutes; add sugar to water and boil five minutes, and dissolve the gelatine in the boiling syrup. Cut the fruit in halves, remove the seeds and with a sharp knife loosen the pulp from rind and from partition walls, so that it may be easily scooped out. Add the pulp to the syrup when cold, and freeze.

PINEAPPLE FRAPPE.

5 lbs. Gran. Sugar.	10 Lemons (juice).
4 quarts Water.	8 Egg Whites.
4 Pineapples.	1 quart Maraschino.

Peel and crush the pineapples; make a boiling syrup of the sugar and water and pour over the fruit. When nearly cold add the lemon juice, strain, press the pineapples to get all the juice and pulp; add the egg whites, unbeaten, and freeze. When nearly frozen add the maraschino.

BISQUE ICE CREAM.

6 quarts Cream.	$\frac{1}{2}$ lb. Macaroons, Lady
1 lb. Gran. Sugar.	Fingers & Sponge Cake.
$\frac{1}{2}$ oz. Vanilla.	$\frac{1}{2}$ oz. Caramel Color.

The cakes used should be dry or stale; rub them through a colander; cook the cream and sugar in a double boiler to steaming point; strain, cool and freeze. When almost frozen add the extract and powdered cakes, beating well through the frozen cream.

AMBROSIA PEACH ICE.

3 quarts Peach Pulp.	Vanilla Extract.
3 quarts Simple Syrup.	Bitter Almond Extract.
16 Oranges (juice).	

Mash finely the fruit pulp, and add to the simple syrup, and mix well. Then add the juice of sixteen oranges and the grated rind of four, with enough extract of vanilla and bitter almond to flavor well. Strain and freeze.

FROZEN CHERRIES.

1 quart Pitted Cherries.	12 Lemons.
14 lbs. Gran. Sugar.	12 quarts Water.

Chop, not too fine, the quart of pitted cherries and mix well with the sugar and the strained juice of the lemons. Add the water (filtered is best), and a dash of red color, and freeze. Either fresh or canned fruits may be used; if the latter, less sugar is required.

This makes about 20 quarts.

FROZEN APRICOTS.

4 quarts Apricot Pulp. 14 lbs. Gran. Sugar.
6 Lemons (juice). 10 quarts Water.

Use the sugar and water to make a good mixture, add the fruit pulp and strained juice of the lemons, mix thoroughly and freeze without straining. Should make 20 quarts.

FRENCH CREAM SHERBET.

Make a syrup of 2 pounds sugar and 2 quarts water; melt but do not boil. On the syrup gauge this will register 18 degrees.

LEMON.

Add juice of twelve lemons and grated peel of four. Cool and strain and freeze.

ORANGE.

Add juice of ten oranges and one lemon, and grated peel of three oranges. Color with orange tint and freeze.

LEMON SHERBET NO. 1.

4 quarts Water. 4 lbs. Gran. Sugar.
16 Lemons.

Grate the yellow coat off 8 lemons, or pare with a very sharp knife, using care to avoid the acrid white coat underneath; put the parings into a stone jar and pour over them two quarts of boiling water, allowing to stand for ten minutes, closely covered.

Squeeze all the lemons and strain into the jar; add the rest of the water (boiling) and the sugar, strain all carefully, and when cold proceed to freeze.

LEMON SHERBET NO. 2.

4 lbs. Sugar. 16 Lemons.
4 quarts Water. 2 Egg Whites.

Wipe the lemons with a damp cloth, and roll them in part of the sugar to break the oil cells and flavor the sugar. Boil all the sugar in the water until clear, removing the scum that rises. Add the juice of the lemons to the syrup, strain carefully and pour slowly on the beaten egg whites. Cool and freeze.

LEMON SHERBET NO. 3.

4 quarts Water.
2 doz. Lemons.

4 lbs. Sugar.
2 ozs. Gelatine.

Soak the gelatine for half an hour in a pint of cold water, then dissolve thoroughly in a pint of hot water. Put the sugar, water and strained juice of the lemons into a stone jar, add the dissolved gelatine, strain through cheesecloth and freeze. The lemon oil is omitted from this formula, which is given for use of such makers as prefer to dispense with its use.

LEMON SHERBET NO. 4.

12 Lemons.
8 Egg Whites.

4 lbs. Sugar.
Water sufficient.

Make a thick syrup of two pounds of sugar and one quart of water; when cold add juice of the lemons and enough water to make a rich lemonade.

When half frozen add boiled icing, i. e., two pounds sugar moistened with water, and boiled until it is a soft candy. While hot add the stiff beaten egg whites, flavored with vanilla and a little citric acid or cream of tartar. Beat hard until thick and smooth and stir well into the freezer.

LEMON SHERBET NO. 5.

4 lbs. Sugar.
2 gals. Water.
12 Egg Whites.

12 Lemons.
Water to make 2 gallons.

Heat the sugar in the two quarts water until it forms a clear syrup, but do not boil. When cold add the juice of the lemons and water enough to make two gallons. Strain, and when half frozen add the egg whites well beaten. This makes a very rich ice.

CURRANT WATER ICE.

4 quarts Red Currants.
11 lbs. Sugar.

Juice of 8 Lemons.
8 quarts clear Water.

Mash four quarts of bright red currants with the sugar, add the lemon juice and water; color, strain and freeze.

This makes about 16 quarts of delicious ice.

CRANBERRY WATER ICE.

2 quarts Cranberries. 4 quarts Water.
4 lbs. Sugar. 2 Oranges (juice).

Stew two quarts of selected berries with two quarts of the water and the sugar specified. When done add two quarts more water and juice of the oranges. Rub through a sieve, set aside and strain a second time before freezing.

Add more water or sugar if needed.

FRUIT GRANITE.

4 Pineapples. 12 Oranges.
12 Bananas. 6 lbs. Sugar.
12 Lemons. 2 quarts Water.
2 quarts Strawberries.

Carefully prepare the pineapples and pick into bits; cut the berries into quarters; peel the bananas and cut lengthwise into four long strips, holding the pieces together until sliced crosswise thinly.

Pare the oranges, cutting off all the white inside rind; take the pulp out of each section with a spoon, rejecting the seeds. Mix all the fruit in a large bowl. Add lemon juice to sugar and water, and when the sugar is dissolved pour this syrup over the fruit. Freeze at once and when partly frozen take out the beater, pack smoothly and let stand for half an hour.

COCOANUT SHERBET.

Put three pounds shredded cocoanut in a copper kettle or granite vessel, with two gallons of clear, cold water. Cook over a moderate fire, stirring constantly with a wood paddle. Boil for fifteen minutes, when it must be instantly poured into a stoneware jar and kept covered.

When lukewarm strain and add one-half pound pulverized sugar to each quart of liquid, stirring until dissolved. When cold add the whites of 8 eggs, not beaten, and freeze.

RASPBERRY ICE.

4 quarts Red Raspberries.	Juice of 6 Lemons.
14 lbs. Sugar.	Red Color.
10 quarts clear Water.	

Mix thoroughly the four quarts of berries, using nice ripe fruit, and four pounds of sugar, then add the lemon juice, balance of the sugar and water. Color a bright red, strain and freeze.

COFFEE FRAPPE.

2¼ lbs. Sugar.	8 ozs. Strong Black Coffee
4 quarts Water.	2 White of Eggs.

Dissolve the sugar in the water with heat; add the coffee. Cool, and when nearly frozen add whites of two eggs beaten light with a tablespoonful of powdered sugar.

The
Candy Kitchen

PART II.

INTRODUCTION TO CANDY MAKERS' DEPARTMENT.

In presenting this book of instruction in the art of candy making we have aimed to be practical and to cover the sort of work that can be done anywhere and by anybody, with a few simple tools at most.

The ordinary books of this sort contain a lot of rubbish and fail to give the clear commonsense way of doing things that is so much needed by the beginner.

This is a "Guide" that will be helpful to everybody who is willing to learn, and the formulas are so numerous in the more common "Candy Kitchen" goods, that it will be easy to make a selection, give the goods a name of your own, fill a window with it, and when it has had a "run" give the public something new.

Wishing success to our many friends, old and new,

Very sincerely,

THE PUBLISHERS.

GENERAL INSTRUCTIONS FOR THE AMATEUR.

The whole difficulty in candy making is in understanding the boiling of sugar and the effects of certain ingredients on boiled sugar.

All that is necessary to know about these matters will be given in these opening remarks, and the amateur candy maker is invited to refer to them often when using the recipes that follow, all of which will turn out perfectly if directions are faithfully followed.

Sugar when boiled to what is termed the "snap" or the "crack" will remain clear if not stirred. If, however, it is disturbed, either by the dipping of nuts into it or stirring it will become cloudy and may go back to sugar. For this reason vinegar or other acid is added to the syrup, which to a large extent prevents the clouding, and enables it to be handled without spoiling the appearance. Here are three good rules to remember:

Avoid stirring or disturbing candy that is meant to be clear, more than is absolutely necessary.

Never, when pouring out boiled candy, scrape your kettle or pan over it, nor allow any of the scrapings to fall into the batch.

Always use a thick enameled, or preferably, a heavy copper kettle to boil sugar.

TO BOIL SUGAR FOR CLEAR CANDY.

Put, say, four pounds best quality granulated sugar in a copper kettle with two quarts of water, and stir well before it boils so that the sugar may not sink and burn. When dissolved stir no more.

When the sugar boils and fine bubbles appear, begin to try it in cold water, dropping a little from the end of a stick or paddle. If it snaps like glass between the teeth it has reached what is commonly called the "crack," and is ready for making many kinds of candy.

If the boiling is continued longer it will reach the point called caramel, when it takes on a yellow color, and must be drawn off the fire at once, as the next degree means burning, and very few seconds are enough to reach this stage.

AS TO SUGAR.

Experience has demonstrated that confectioners' A sugar, where it can be obtained, is the best and purest sugar for candy. When dry it will form in hard lumps, which must be thoroughly crushed before the sugar is ready for use. Do this with a heavy rolling pin, or mix it with the water for the batch and set aside to soften.

We recommend that, unless otherwise specified, confectioners A, diamond A, or granulated sugar should be used. The buyer of course always gets best value when he buys granulated, as he is not paying for any moisture, it being perfectly dry, and always specify the "No Blue" kind, as it should be perfectly white.

Remember sugar passes very rapidly from one degree to another and must be watched carefully and tried often. Never stir sugar while boiling, but it may be, and should be, well stirred before boiling point is reached. Unless otherwise specified always cook with a very hot fire.

CREAM OF TARTAR IN BOILED SUGAR.

The use of this ingredient in sugar intended either for clear or pulled candy is simply to acidulate or grease it, in order to retard or prevent granulation. Care must be exercised in its use, as too much acid will cause it to grain; neither can it be boiled to a caramel if there is too much. About a small teaspoonful to 25 pounds of sugar, with the water, will keep from granulating. Many confectioners never use it, preferring to use glucose instead, which serves the purpose almost as well.

RULES FOR CANDY MAKING.

Never stir your syrup after the sugar is dissolved—the only object in stirring being to prevent the sugar from settling and burning when first put on the fire.

Never allow the crystals to remain on the side of the pan, but keep them wiped off with a wet cloth or damp sponge.

Never shake or move the kettle while syrup is boiling, or the mass may grain.

Always stir Fondant constantly while melting or it will form a clear syrup.

Make fondant one day and the candy one or two days later—never on the same day, as it must have time to mellow and ripen.

Always have everything in readiness before beginning a batch.

If sugar grains, reboil it and use for cream candy or a plain sugar taffy.

If Fondant grains it has simply been boiled too long; add water and boil again.

Use best granulated sugar for boiling, and confectioners' XXX for kneading.

Cool Fondant by setting in a cool dry place—not a refrigerator.

When candy is overboiled or underboiled or for some reason grains, let it stand over night, adding a little water to soften it and reboil the next day, with the addition of a quart of New Orleans molasses.

New Orleans molasses, such as is sold by supply houses for confectioners' use, is the only correct syrup to use.

COOKING TERMS USED.

Feather or "soft ball" degree means that when a little of the mixture is dropped in cold water it will make up into a soft ball. This degree is 240 on the thermometer, or 36 on the saccharometer.

"Soft crack" degree is reached when the mixture dropped in cold water, cracks between the fingers, but if held a moment forms into a hard ball again.

"The crack" has been reached when the mixture, dropped in cold water, becomes crisp and just too hard to form a ball.

"Hard crack" is reached when the mixture, dropped in water and then taken out, will crack between the fingers like an egg shell. The thermometer degree for this is 290 Fahrenheit. If for hard goods cook to 310 for this degree.

“Hard ball” is reached when the candy, dropped in water, forms a firm and rather hard ball between the fingers. The thermometer degree is 265 Fahrenheit.

“The thread” degree is reached when a bit of syrup, taken between thumb and finger (after dipping them in cold water), threads as they are drawn apart and then breaks and settles on one of them. This is 280 degrees on the thermometer.

IMPORTANT SUGGESTIONS.

In making cream patties it is a good thing to start in with the white goods first, and then without stopping to clean the kettle you can make up a batch of lemon or orange, then adding a very little red to the yellow you will get the pink tinge, then a heavier red for a strawberry batch, and then you can wind up with a chocolate. This will cut out the constant cleaning of the kettle between batches, when you want to make several kinds of patties.

This same method, of course, can be followed in making up taffies, caramels or other goods—always start in with the uncolored goods first and then the colors in rotation, facilitating the work greatly.

THE FUNNEL DROPPER.

The standard size is one with a $\frac{3}{8}$ -inch hole, or $\frac{1}{2}$ -inch, and according to the goods you want to make, they range up to $\frac{3}{4}$ inch. We recommend the $\frac{1}{2}$ inch for general use.

In dropping patties where molds are not used, try to get them uniform in size and thickness; make them thin rather than too thick, as these goods are essentially very dainty. It requires practice to drop these goods nicely and without using molds.

CARAMEL PASTE.

Caramel paste or butter, as it is called, may be substituted in any recipe calling for butter, without any detriment to the goods, and being much cheaper is largely used by confectioners.

It has one decided advantage—it is always “just the same”—no difference in the quality, while in butter the candy maker will one day get some that is too salty, the next day it will be too fresh, and still again it may be old and strong, and all these things are bound to affect the finished goods.

Remember, we do not advise adulterations—we simply mention this article, which we regard more as a substitute, and not as an adulterant, and leave the matter with you for experiment if desired.

CANDIES FOR SHOW WINDOW.

When making Boston chips make up several different flavors and colors, and if no rolls to run them out are on hand, “crinkle” them with the fingers as fast as they are cut and fill up a window. They will sell fast and at a good profit.

A pretty conceit in the nut sheet candies is to shape the sheet while still warm over a large tile, and when cold it will retain its round shape and show up very attractively in the window. Have the tile cold when the candy is put on it, so as to quickly chill it and make it hold its shape.

Ribbon candy can be made from a chip batch, striped, and running out the strips in a wavy effect with the fingers.

Always keep buttercups in jars and away from dampness, if they are to retain their gloss.

TAFFIES.

Under this heading comes the large list of molasses taffy, cream chewing, nut and other taffies, including the famous original recipe for English Everton Toffee.

In cooking taffies you will generally cook from 250 to 270 degrees, but bear in mind that all taffies are not cooked alike—it depends upon the material used.

Never use anything but the best molasses—the poorer kinds will not taffy. In cooking the boiling syrup should be stirred frequently at first to prevent burning, and after it begins to thicken it should be stirred constantly.

PLAIN LEMON TAFFY.

Put two pounds best granulated sugar and one quart water into your copper kettle, and stir well until it boils; when the "crack" is reached, add a tablespoonful of lemon juice and a few drops of extract and continue boiling until the syrup begins to change color. Take it off immediately and pour on the slab, and when cool enough to handle mark into blocks with the knife.

PLAIN MOLASSES TAFFY NO. 1.

Put two quarts good molasses into the copper kettle and set over a slow fire; boil for about half an hour, stirring and watching to prevent boiling too high. When it begins to thicken add a teaspoonful of dry sifted baking soda; try in ice water and when brittle pour out on a greased slab.

FINE WHITE MOLASSES TAFFY NO. 2.

Cook four pounds granulated sugar and two quarts golden syrup together; boil until quite thick when dropped in water, then add four pints Porto Rico molasses and a small half pint of vinegar. Boil to the crack, remove from fire and stir in quickly a tablespoonful (scant) of soda, flavor with extract of lemon and pour on the slab. Pull over the hook until white—then on the table pull out into string and cut to suit your fancy.

VANILLA TAFFY.

Use six pounds coffee A sugar, one pint water and one teaspoonful cream tartar (dissolved in water). Cook until when dropped in water it will crack between the fingers, but if held a moment forms into a hard ball again; this is called "soft crack"; pour on to greased slab and when cool enough to handle pull over the hook until perfectly white, adding vanilla to flavor when it is on the hook.

Now on the table pull out into strips or flat pieces about four or five inches wide and cut in lengths to suit. If very brittle taffy is wanted cook until crisp when dropped in cold water, and just too hard to form a ball; this is called "the crack."

CHOCOLATE TAFFY.

Use same formula as for vanilla taffy except when poured on the slab, add at once six ounces melted chocolate and work in with the spatula before pulling.

LEMON TAFFY NO. 2.

Use same formula as for vanilla above, except add yellow color in pan just before pouring out, and flavor on the hook with essence lemon.

PINEAPPLE TAFFY.

Use six pounds sugar (coffee A), one pint water and one teaspoonful cream tartar (dissolved in water). Cook until, when dropped in water, it will harden and when taken out of the water will crack between the fingers like an egg shell—this is called "hard crack." When it has reached this point pour out two-thirds of the batch and color remainder a bright red; pull the batch first poured out until white and flavor with pineapple; then form into a large round batch or "cake"—pull the red batch into a long thin strip and put on top of the main batch in any shape desired.

BRAZILNUT TAFFY.

Make same as hickorynut, but without molasses, and when done set off and stir in a large teaspoonful saleratus.

COCOANUT TAFFY.

Take four pounds sugar, a good half teaspoonful cream tartar and about one pint water; cook to the hard crack. Add one fresh grated cocoanut and stir until the batch reaches the soft crack. Pour out on the greased slab and when cool enough to handle pull until white on the hook.

MOLASSES TAFFY NO. 3.

Put into a copper kettle four pounds sugar, four pounds glucose, three pints New Orleans molasses; stir constantly and cook to the soft crack. Set off the fire and stir in a large teaspoonful saleratus.

Pour on the greased slab and when cool enough to handle pull on the hook and flavor with peppermint.

MOLASSES TAFFY NO. 4.

Use one gallon New Orleans molasses, five pounds sugar; stir and cook until, when dropped in water, it will form a rather hard ball in the fingers (this is called "hard ball"). Then add one pound butter and cook to soft crack. Pour on the slab and when ready pull on the hook until light yellow.

HICKORYNUT TAFFY.

Use six pounds sugar, one teaspoonful cream tartar and just enough molasses to color. Cook to hard crack—pour out and add three pounds chopped nuts, and when cold mark into squares or strips.

WALNUT TAFFY.

Make same as hickorynut, with exception of nuts used.

ENGLISH EVERTON TAFFY NO. 1.

Take ten pounds confectioners' A sugar, one quart golden molasses, two pounds glucose and two quarts water. Cook to 305 degrees, then add two pounds good butter and one tablespoonful fine salt. Stir these in well before removing from the fire. Now add half a teaspoonful oil lemon and pour out on the greased slab, cut into squares with a horehound cutter or knife, and when cold break up for the counter.

“EVERTON TOFFEE.”

This famous English confection originated in a small suburb of Liverpool in 1759. Its fame spread far and wide and is known today in almost every part of the world. The following is a copy of the original recipe, handed down by Molly Bushell, the original maker.

Place in a kettle eight pounds of light colored sugar, three pints water, and one-half ounce cream tartar. Cook and stir occasionally till it boils, then cover and allow to boil for ten minutes.

Take the cover off and stick in the stem of a clay pipe, and try the sugar by dipping the stem into cold water and then immediately into the boiling batch and back into the cold water; then draw the stem between the finger and thumb. If the sugar slips off the stem freely, put it between your teeth, and if it crunches and leaves the teeth without sticking it is done.

Now add at once two pounds of butter (previously melted) and about one tablespoonful essence lemon. Allow to remain on the fire until the butter boils through the sugar, then take the kettle off and set on the floor, and with a ladle take out some of the hot syrup, and from an elevation of two or three feet pour back into the kettle and repeat this fifteen or twenty times, the object and result being to make the toffee opaque and look creamy. Now pour out on the greased slab, and when nearly cold mark into bars with the knife.

“EVERTON” TOFFEE NO. 2.

Use, say, four pounds of light brown sugar and two pounds best butter, cooking over a moderate fire and stirring constantly with a wooden paddle. Cook to the “crack” (probably ten to fifteen minutes’ boiling will suffice), and add the juice of one lemon and a tablespoonful of vanilla. Pour out on a greased slab and when cool enough turn in the edges and mark or cut into small squares.

EVERTON TOFFEE NO. 3.

Take 28 pounds real light brown sugar, 8 pounds glucose, four pounds best fresh butter, $3\frac{1}{2}$ quarts water. This recipe is worth a great deal more than the price of this book to any confectioner—take advantage of it.

Boil the sugar, glucose and water to hard crack, then add butter and boil thoroughly through the batch. It is a good plan to lift kettle off the fire and rest on an iron bar while this is being done, as it will prevent burning. Pour out on slab, and when cool mark off in squares desired.

It will be found in practical use that this recipe is one of the best ever formulated.

BUTTER TAFFY.

This is an imitation of the Everton article, made either of white or light brown sugar.

Place in a kettle four pounds sugar and one quart water, with a small teaspoonful cream tartar. Place on the fire and stir until sugar is thoroughly dissolved and begins to boil, then add a tablespoonful of vanilla or any other flavoring you please and boil to a "crack."

Then add half a pound of butter, either melted or cut into pieces, and as soon as thoroughly boiled into the batch, pour out on the greased marble, and when sufficiently cool turn in the edges and mark or cut into square tablets.

SUGAR TAFFY.

Place five pounds sugar in a copper kettle, add three pounds glucose, one and a half ounces cocoa butter, half a pint cream, four ounces butter and one quart water; set on the fire and stir and cook to 260 degrees. Pour out on greased slab and when cool enough to handle pull well over the hook, flavoring with vanilla while on the hook.

When well pulled lay on the table and draw out into strips six or eight feet long, place an iron bar on each side of the strip and press together, and when done cut into bars to fit the counter pans or else break into small pieces.

MOLASSES TAFFY NO. 5.

Take one gallon pure molasses, four pounds of good, dry brown sugar, one pound butter and one teaspoonful cream of tartar. Cook to the crack, stirring all the time with the paddle. When nearly to the crack add one dessertspoonful of lemon extract, and when at the crack add the same amount of saleratus dissolved in a little hot water. Stir this into the boiling batch, and as soon as it begins to rise and puff up pour out immediately into greased pans, or if you intend to pull it pour on the greased slab, and when cool enough turn in the edges and fold it up until able to handle it, when throw on the hook and pull to a fine cream color. Then remove it, lay on the table and pull out into suitable bars, and when cold cut in pieces, folding each one in wax paper.

MOLASSES TAFFY NO. 6.

Use one gallon New Orleans molasses, a half pound butter, two pounds glucose, two ounces cocoa butter and one good cupful of cream.

Cook altogether to 260 degrees, pour on oiled slab, and when cool enough to handle pull on the hook, adding a little lemon oil while pulling, and finish as in other formulas.

MOLASSES TAFFY NO. 7.

Take a half gallon molasses, two pounds brown sugar and half a pint water, and cook to the "ball"; then add ten ounces butter and stir until thoroughly well mixed. Now add a few drops oil lemon and continue boiling until it reaches the "crack," then pour on greased slab and finish as for other taffies.

CHEWING TAFFY.

Take twelve pounds A sugar and three quarts water, place on the fire and stir until sugar is dissolved and boiling commences; then add four pounds glucose, one pound butter and a dessert spoonful of cream tartar. Stir until thoroughly mixed, add flavor and boil to "the crack." Pour on oiled slab between iron bars and allow to rest until cold, when it may be cut up into cubes and wrapped in wax paper.

MOLASSES TAFFY NO. 8.

Place in copper kettle four pounds sugar, three pounds glucose, a half pound butter, two quarts good molasses and two ounces cocoa butter, set on a good fire and stir and cook to 265 degrees. Pour out on greased slab and when cool enough to handle pull on hook. When well pulled lay on spinning table and pull out in six or eight foot lengths, place an iron bar on each side of a strip and press together a little.

When cold cut into bars to fit counter pans.

SOFT MOLASSES TAFFY.

Place one gallon molasses, six pounds glucose, six ounces butter and a little burnt sugar color in copper kettle, and stir and cook to hard ball. Now add two ounces flour (mixed into a paste with a little molasses), to the batch, and boil it well through the mess, then pour out on the greased marble, folding in the edges as it cools, add a few drops lemon oil, and pull over the hook until nearly cold.

Then throw back on the cold marble, stretch out into flat bars of any size you want, and wrap in wax paper.

FIG SALT WATER TAFFY.

Take ten pounds brown sugar, two pints water, fifteen pounds glucose and a half pound butter; cook to hard ball. Then add six pounds figs (which have previously been run through meat chopper or vegetable grinder and formed into a paste), and continue cooking until you have brought it up to the "hard ball," as you will notice that the figs will reduce the batch somewhat.

Turn out on an oiled slab, add one large tablespoonful salt (fine), and as the batch cools, fold the edges together and continue this until it is cold. Then form on a cool marble in a round mass, pull out in strips about as thick as your thumb, and cut off in pieces about $1\frac{3}{4}$ inches. Wrap in wax paper, twisting the ends.

SPONGE TAFFY.

Boil five pounds glucose and five pounds sugar over a slow fire (one covered with ashes is the best) to "the ball," stirring constantly with the wooden paddle. Then flavor to suit taste; have the whites of five eggs whisked to a stiff snow and add to the mixture. Continue to stir and evaporate the batch until it will not adhere to the back of your hand when placed upon it. Then pour or scrape from the kettle on an oiled slab, between iron bars. Oil the hands slightly and flatten out the mass to required thickness, and let it rest until stiff enough to cut into suitable squares or cubes, and wrap in waxed paper.

PLAIN WHITE TAFFY.

Take six pounds of the best double refined white sugar, to which add three pints water. Stir until sugar is dissolved over the fire, add a teaspoonful of cream of tartar and boil to "the ball"; then add three quarters of a pound best butter cut in small pieces, stir with the paddle until melted and thoroughly mixed with the batch. Now add a few drops lemon oil or a tablespoonful vanilla, and boil to the "crack."

Pour out on a greased slab, and cut up when cold, or it may be pulled on the hook until perfectly white, and then drawn out into bars and cut to suit the fancy; or, can twist into a mass, and when cold, it can be broken as wanted, with a hammer.

Glucose can be added to this recipe, say about two pounds to the above quantity of sugar, omitting cream of tartar.

CHOCOLATE CREAM TAFFY.

Use four pounds sugar and one quart cream, stirring till sugar is dissolved, and boiling to the "ball"; then add half a pound grated cocoa paste (or chocolate) and half a pound butter cut up into small pieces.

Continue to boil and stir with paddle until it reaches the "crack" degree, then pour out on greased marble and when sufficiently cool cut into small squares or tablets.

COCOANUT TAFFY.

Take two pounds light brown sugar, two pounds glucose, one quart molasses, one teaspoonful cream of tartar, one-quarter pound butter, and the finely grated meat of two or three coconuts.

Put all except the coconut into a copper kettle and boil to the soft ball; then add the coconut, and continue to boil and stir until it reaches "the crack"; then pour on the slab pull over the hook and draw out into bars. Lay these side by side, and run the caramel cutter over them crosswise so as to form into square lumps, and when perfectly cold, these can be broken apart easily.

PEANUT TAFFY.

Take two pounds brown sugar and two pounds molasses and boil to "the crack," adding when about two-thirds done, half a pound butter cut into small pieces. When done, pour on greased marble and scatter roasted peanuts over the surface. When cool, it may be worked into tablets or bars.

SHELLBARK TAFFY.

For this use all brown sugar, same quantity of butter, and when cooked as above, add a quantity of shellbark kernels, and finish as for peanut above.

MOLASSES SPONGE CHEWING TAFFY.

Place in a copper kettle, ten pounds brown sugar, half gallon Porto Rico molasses and, a little water; set on the fire and stir until all the sugar is dissolved, add a good teaspoonful cream of tartar and allow it to come to a boil, adding gradually one quart of good milk and three ounces paraffine wax, and cook to 270 degrees.

Pour on greased slab, and pull over hook until light and spongy, flavoring while on the hook. When done, spread the batch and cut into squares, wrapping in wax paper.

CREAM TAFFY.

To four pounds white sugar and one pound glucose, add one quart cream or rich milk; boil all together to the "ball," then add eight ounces butter and stir until well mixed and continue boiling until it reaches the "crack"; then pour out on oiled slab, and when cool, turn in edges and cut up into tablets.

FRENCH CHEWING TAFFY.

This takes same formula as "Cream Chewing Taffy," viz.: fourteen pounds sugar, eight pounds glucose, one pint condensed milk, one pound butter, two ounces powdered gelatine (previously dissolved in warm water) and two ounces cocoa butter. Cook to 260 degrees, pull and flavor while on the hook with vanilla, chocolate, strawberry, lemon, peppermint or rose, as your prefer.

In finishing, shape into a round lump and place on large counter pan or in a candy pail lined with muslin, and break as sold.

MAPLE CHEWING CANDY.

Crush eight pounds maple sugar and place in copper kettle, add three pints water and two teaspoonfuls cream tartar. Set over fire and stir until sugar is dissolved, then add three pounds glucose and four ounces butter, and stir and cook to "hard ball." Pour on oiled slab and when cooled slightly, add sufficient maple extract to flavor well, also a little burnt sugar coloring to make the maple color, and pull batch over the hook until well pulled, when it can be formed in a round mass on a clean marble.

Spin out into sticks about as thick as the thumb, and with the shears cut in pieces, and wrap as kisses.

MOLASSES PEPPERMINT KISSES.

Put one gallon good golden color molasses into a copper kettle with eight pounds glucose. Stir and cook to "hard ball," and turn out on oiled slab. As soon as it can be handled begin folding up the edges and continue this until ready to pull. Add one teaspoonful oil peppermint and pull until light and spongy; then finish as in formula No. 1, page 61.

CREAM CHEWING TAFFY.

Place in a copper kettle seven pounds glucose, five pounds sugar, five quarts molasses, two quarts cream and one pound butter. Set on a good fire, stir constantly and cook to 260 degrees; remove from fire and stir in four ounces flour (made into a paste with cold water), set the batch back on the fire again for a minute or so—just long enough to stir the flour well through.

Pour out on greased slab, pull when cool enough to handle and then spin out and cut in kisses, and wrap as usual.

CREAM CHEWING TAFFY.

The question of using paraffine wax in candies has been thoroughly ventilated the last few years, and the National Confectioners' Association has set its face against it. All one can do is to try the substitutes which are claimed to be harmless, and in order to help out as much as possible we will give a formula herewith for a good chewing candy without paraffine hoping that each buyer of this guide will find it as much to his advantage as did the first user.

Place in a copper kettle fourteen pounds sugar, eight pounds of glucose and two quarts of water, set on the fire and stir until batch starts to boil, then add one pound butter, one pint condensed milk, one ounce cocoa butter and two ounces powdered gelatine (previously dissolved in a little water), stir and cook to 258 to 260 degrees on the thermometer, pour on an oiled marble, and when cool, pull well and as long as you can.

Flavor with vanilla; then stretch it out and cut into bars which should be wrapped in wax paper, or else place in a candy pail lined with muslin, and break as sold.

CHOCOLATE SPONGE CANDY.

Place ten pounds sugar in your copper pan, add water enough to dissolve into a syrup of about 34 degrees on the syrup gauge, add one pound glucose and half a teaspoonful cream tartar, and cook to 320 degrees on the thermometer.

MOLASSES KISSES NO. 1.

Place one gallon good yellow molasses in a copper kettle, add eight pounds glucose, half teaspoonful tartaric acid, half a pound butter and half a pound of any harmless paraffine substitute, set over good fire and cook to "hard ball," then pour out on oiled marble.

When cool enough to handle, fold together and continue this until ready to pull, then throw on the hook and add flavor, pulling until cold and spongy. Now form on a cool slab into round batch, pull out to any thickness desired, and cut and wrap as for all kisses.

MOLASSES KISSES NO. 2.

Use fourteen pounds sugar, ten pounds glucose, two gallons molasses, two pounds butter, four quarts cream or rich milk, and one pound paraffine substitute, stirring and cooking in a large kettle to 260 degrees.

Mix half a pound flour with a little milk into a smooth paste and stir into the batch, let it boil up well, and then pour out on greased slab, flavoring and finishing as in formula No. 1 above.

When spinning out kisses, always use a cool marble, because a hot one will tend to grain them, and will make them dull looking.

MOLASSES KISSES NO. 3.

Place in a copper kettle twelve pounds glucose, three pounds brown sugar, three quarts good Porto Rico molasses, four ounces butter and six ounces cocoa butter (or any other good substitute for wax); set on a strong fire and stir and cook to 265 degrees. Pour out on greased slab, fold in edges as it cools, and as soon as it can be handled, pull well on the hook.

Throw it on table in front of the batch heater and shape into a long, round lump and spin out as for stick candy, and with the shears cut off in regulation size kisses and wrap in wax paper.

CREAM KISSES.

Place in copper kettle fifteen pounds sugar, ten pounds glucose, half a pound butter, four ounces cocoa butter and two quarts cream (or rich milk), set on good fire and stir and cook to 256 degrees, then mix in four ounces flour, dissolved in a little water, let boil up again (but without scorching), and pour out on greased marble. Flavor with half a teaspoonful vanillin crystals, fold up and work until cool enough to handle, then pull well over the hook.

Use a cool marble to spin out the batch, and cut in kisses with the shears, wrapping in wax paper and twisting the ends as usual.

CHEWING TAFFY.

Place six pounds sugar in a copper pan, with four pounds glucose, three ounces paraffine substitute, a half ounce cocoa butter, four ounces fresh butter, and one pint water. Cook to 285 degrees, stirring when nearly done, and pour on greased slab. When cool enough to handle, pull well on the hook, and while pulling, have a helper pour on the batch half a pint of condensed milk, and flavor with half a teaspoonful of vanillin. When pulled, knead into it about one and one-half pounds raw almonds, then stretch out into bars, and cut to fit pans, or pack in boxes or muslin lined pails.

PLAIN FUDGE.

Place twelve pounds sugar in copper pan, add eight pounds glucose and two quarts water; set on the fire and stir until sugar dissolves and starts to boil, then add gradually four quarts cream or two quarts of condensed milk, and cook to "the ball." Take off the fire, stir a little, then add four pounds stiff cream fondant and beat the batch until well mixed, add flavor, set on the fire again a minute and stir until sufficiently warmed to pour out easily, then pour on greased slab to cool, then mark the top and glaze with white shellac or glacine. When dry, break into suitable pieces.

If a very rich quality is wanted, a half pound butter may be added while the batch is cooking.

MOLASSES STICKS.

Place ten pounds sugar in a copper pan, add water enough to dissolve the sugar into a good strong syrup (it will require a little over a quart of water). Add a good teaspoonful cream of tartar, set on the fire, wash down sides of the pan in order to prevent graining, and cook to 340 degrees; then add a pint (strong) of good molasses, allow to boil up and pour out on greased slab. Fold in the edges as it cools, pour a teaspoonful lemon oil over the batch and a tablespoonful burnt sugar or yellow color. Fold batch together and pull over the hook, but not too much, twist out the air and shape in front of the batch warmer in a round lump, then spin out into strips about as thick as the thumb.

When nearly cool, mark into sticks with a knife and break off by pushing the strips over the end of the table, just the required length.

MOLASSES SOLFERINO.

Place two gallons molasses in a copper pan, add a good teaspoonful cream tartar and three pounds glucose. Set on a good fire and stir and cook until thick; then add half a pound butter and cook to the crack.

Pour out on greased marble, folding in the edges as it cools, add one teaspoonful oil of lemon, and pull over the hook until light and spongy. Then form into one or two round loaves like bread, and break off pieces as sold.

WASHINGTON TAFFY.

Put two and one-half quarts molasses and two pounds of A sugar on a slow fire, and when it commences to boil, add two quarts sweet cream and one and one-fourth pounds butter and stirring constantly, cook to the "ball"; then add one ounce vanilla and pour on slab between bars, about a half inch thick.

When nearly cold, run over the sheet with knife and mallet and cut the bars about 2x4 inches in size, and wrap in wax paper.

Cook to 262 degrees in summer, or 258 degrees in winter.

CREAM CARAMELS.

Place eight pounds sugar, four pounds glucose, one quart water in a small copper kettle, and cook to 240 degrees; pour out on wet marble and stir while hot to cream, cover with a bag and set aside.

YALE'S NEW ENGLAND PEANUT TAFFY.

Using a medium sized kettle, cook nine pounds sugar, three pounds glucose and three pints water to a "ball"; then add one quart New Orleans molasses, half a pound butter, and eight pounds (previously roasted and thoroughly cleaned) peanuts hot, and stir constantly until the thermometer reaches 268 degrees. Now remove from the fire and stir in two small teaspoonfuls of soda, and when the batch begins to foam, pour on greased slab very thin—spread out quickly with palette knife and pull still thinner, and then cut in bars about 2x5 inches.

ECONOMY TAFFY OR CARAMELS.

(From "Scrap".)

All stores have an accumulation of scrap and sugar from the bottoms of pails, barrels, jars and show cases, all colors and flavors, and this we recommend using as follows, viz.:

To five pounds of scrap add one-half pound glucose and one pint water, and set aside in a kettle over night. In the morning put this on a slow fire to thoroughly dissolve, and then cook up to 270 degrees for caramels, or a little for taffy, to cover up all flavors in the scrap.

Add one pint strong molasses or one pound chocolate; if the latter is used, flavor to taste with a little strong, cheap vanilla.

These proportions may be changed to suit the material, bearing in mind not to add much glucose, as the scrap already contains probably a large amount.

If made up for caramels, turn on slab and cut with caramel knife, and if for taffy, pull on the hook. We think with these directions scrap will be kept pretty well cleaned up, and stop what in many stores results in very considerable loss every season.

VANILLA BUTTER TAFFY.

Place seven pounds sugar, a half pound glucose, half a teaspoonful cream of tartar and three pints water on a quick fire, and color the batch light yellow. When thermometer registers 274 degrees take batch off the fire and stir in a half pound fresh butter, one ounce vanilla and one teaspoonful orange extract; this will reduce the batch to 268 degrees, and it should then be poured on the slab between bars and cut same as Washington taffy.

OLD FASHIONED "YELLOW JACK."

Place two gallons good New Orleans molasses in a large copper kettle, add five pounds sugar and set over a good fire stirring well until sugar is dissolved. When boiling, add one teaspoonful cream of tartar, or three pounds glucose, and continue boiling and stirring until it reaches a "good crack," or 290 degrees. Before the batch is done, you may add half a pound butter, which cook well through, and then pour out on greased slab, folding in the edges as it cools.

When cool enough to handle, shape into a round lump, then with the finger make a hole in the center, pour in a little rose flavor, and close it up carefully. Knead the flavor through well, and pull on the hook until light, when it should be removed and put on the spinning table, stretched into broad bars and marked into sheets the size of a small tin.

You need not add any honey, as is sometimes done, as the rose flavor, combined with the molasses, will give that peculiar taste "like honey."

CHOCOLATE CARAMELS.

Take three cups (a pound and a half) grated chocolate, three pounds brown sugar, a pint and a half water, three ounces butter, and two tablespoonfuls vinegar. Boil over a brisk fire until it shows brittle when dropped in water. Do not stir, but shake the pan occasionally while boiling. When finished, pour into butter pans, and cut into caramel size squares while soft. A couple tablespoonfuls vanilla, added just before removing from the fire, gives a nice flavor.

YELLOW JACK NO. 2.

One quart New Orleans molasses, one pound brown sugar, the juice of half a lemon, and two ounces butter. Boil these ingredients to the "hard crack" (stirring gently all the time); then add and stir in a teaspoonful saleratus dissolved in a little water, and as the batch begins to effervesce, pour quickly on the slab (greased). When sufficiently cool to handle, fold in a mass and pull on the hook until a bright yellow, then stretch into bars and when nearly cold, cut into suitable lengths.

It may be flavored, when boiling and nearly cooked, with a few drops vanilla, oil lemon or ginger, as preferred.

CHOCOLATE SPONGE CANDY.

Place ten pounds sugar in your copper pan, add water enough to dissolve into a syrup of about 34 degrees on the syrup gauge, add one pound glucose and half a teaspoonful cream tartar, and cook to 320 degrees on the thermometer. Then add one pound butter and one pint clear molasses, and boil up to "hard crack"; pour out on greased slab, fold in the edges as it cools, and when cool enough to handle, partly pull on the hook.

Now throw the batch back on the table in front of your heater, and stretch and flatten out about four inches wide and three or four feet long, place a tin pipe on the flat batch and fold it around the pipe, closing one end. Now pull out the pipe, blow the batch full of air, and close up this end also, pull out carefully, double it and pull out again, and so on watching that the ends are kept well closed in order to prevent escape of the air. Now stretch out the batch by holding a hand underneath strip you are pulling, and thus forming a flat strip about one inch wide. Mark this with roller knife, and when cold, break into pieces. When perfectly cold, coat with chocolate same as other chocolate work.

ALMOND MARSHMALLOW.

For this the paste must be rather soft and therefore should not be over-boiled. After the egg is added, work into it one pound (if you are using above proportions) of blanched and chopped almonds, spread on the slab in a sheet and cut in blocks.

MAPLE FUDGE.

Crush a quantity of maple sugar fine with rolling pin, and use in proportion of one pound sugar to one pint of milk. Pour milk hot over the sugar, having previously added a pinch of baking soda to the milk. Let the sugar melt slowly over the fire, and then bring to a fast boil. When the syrup threads from the tip of a spoon, stir in a tablespoonful butter for each pound of sugar. When it again reaches the boil, pour out on slab, or into buttered pans, and cut into squares as it hardens.

CHOCOLATE FUDGE NO. 1.

For a small batch, use two pounds sugar, one cup milk and a half cup of butter, two tablespoonfuls vanilla, and six ounces baking chocolate. Cook about twenty minutes, stirring constantly, and add the vanilla just before pouring on greased slab, or into buttered pans. As soon as cool enough, cut into squares and set aside.

CHOCOLATE FUDGE NO. 2.

Put four ounces baking chocolate, a tablespoonful butter, one cup molasses and half a cup milk into a kettle over the fire; stir constantly and cook until the mixture hardens when dropped in water. Then pour into pans to cool, and when ready to handle, cut into small squares and set aside in a cool place.

CHOCOLATE FUDGE NO. 3.

Use four pounds sugar, one quart milk, four eggs, three ounces butter, eight ounces baking chocolate; put in a pan, mix well and cook until it hardens when dropped into cold water. Then remove at once, and pour into greased pans, or on slab between bars, and when cool enough, cut into squares.

CHOCOLATE FUDGE NO. 4.

Cook three cups sugar, two ounces butter, three cups milk and four ounces baking chocolate, stirring briskly for twenty minutes. Add vanilla to taste just before removing from the fire. Beat until almost cold, then pour into greased pans, and when quite cold, cut into squares.

CHOCOLATE FUDGE NO. 5.

To six pounds coffee sugar, use two pounds best quality unsweetened chocolate, grated. Stir until thoroughly mixed then add two cups of sweet cream, beat to a smooth paste adding as you proceed, four to five ounces of warmed butter. This done, put the mixture in a kettle where it will melt very slowly (it should not reach the boil under two hours).

At the end of that time, increase the heat and boil fast for ten minutes, or until it reaches "the ball"; then stir in vanilla sufficient to flavor well, about three or four spoonfuls, and pour on slab, or into greased pans, and while still rather soft, mark into squares.

FRUIT FUDGE.

First, cut into small pieces five pounds of different French fruits, such as pineapple, pears, green gages, cherries, apricots, etc., and set aside. Now place in a copper kettle twelve pounds sugar, eight pounds of glucose, two quarts water, set on the fire and stir until sugar is dissolved. Allow it to boil, then add gradually four quarts cream, four ounces cocoa butter, and cook to good ball. Set off and stir until it grains a little, but not much, then add two pounds stiff cream fondant. cut into small pieces and stir until well mixed. Set kettle back on the fire, and stir until sufficiently warm to pour out, add the fruits, mix well, and pour on greased slab, leaving until cold, when it can be cut into squares.

Glaze the top with white glacine, and leave over night to dry well. Break into suitable pieces for counter, and it is ready for use.

LEMON LOZENGES.

Make paste as in first recipe; flavor with oil lemon and a few drops acetic acid.

CHOCOLATE CARAMELS NO. 2.

Use twelve pounds sugar, two quarts milk, and two pounds butter; set over a good fire and let the mixture come to a boil, then add two pounds chocolate, scraped fine. Let it boil until quite thick, stirring all the time. It will be better if you mix the chocolate smooth with a pint or so of the boiling milk before adding to the whole batch. When done, use lemon or vanilla to flavor, and pour out on slab between iron bars, about one-half inch thick. When nearly cold, use the caramel cutter to finish.

Now cook ten pounds sugar, twenty pounds glucose, three ounces cocoa butter, twelve ounces paraffine substitute, and three quarts of cream to 275 degrees, then add three more quarts of cream gradually, and cook to first crack; set off the fire and add the cream batch which you first made, stir carefully until the cream is melted, and pour out on greased slab.

When cool enough to handle, knead like bread, place between iron bars, roll smooth and cut with the caramel knife.

CHEAP CARAMELS.

Place twelve pounds sugar in copper kettle, add twelve pounds glucose, and use four quarts condensed milk in all. Dilute part of the milk with a little water, add this to the sugar and glucose and set on the fire; stir and cook for a few minutes, then add more milk, until all is used up. Now add five ounces paraffine wax, and cook to a stiff ball.

You may use flour also, or whole eggs beaten into a cream in part; in fact you can change this formula from the plainest to the finest by adding more or less cream, the cooking being the same for most batches.

When cooking over an open fire, we would not advise the use of flour, as it would burn the batch. Chocolate can be added when nearly done, also nuts, if you are making a nut caramel.

CHOCOLATE FUDGE NO. 6.

Dissolve in a steam bath kettle one and one-half pounds bitter chocolate, then add two pounds butter. Mix well together and add seven pounds of fondant, melting all together. Add sufficient vanillin sugar to flavor, and pour out on greased slab between iron bars, and cut into strips when cool.

CHOCOLATE CARAMELS NO. 3.

Use two pounds grated, unsweetened chocolate, one pound butter, four pounds brown sugar, two cups molasses, two cups cream and a tablespoonful vanilla. Stir over a slow fire until thoroughly mixed, then boil slowly until the mixture hardens when dropped in ice water. Pour out in shallow tins, greased or on the slab, and allow to cool. When nearly cold, mark into caramel size squares, and cut.

CHOCOLATE CARAMELS NO. 4.

To one quart milk add six pounds sugar and one pound butter; let come to a boil, and add one pound chocolate grated. Proceed same as in recipe No. 2 above.

CARAMELS NO. 5.

Place twelve pounds sugar, eight pounds glucose, and two quarts water in copper kettle and put on the fire, stirring until well dissolved. Stir and cook, adding gradually four quarts cream, and one pound of any good paraffine substitute. Cook to a ball and set off, stir a little and then beat until the batch is quite creamy, then add four pounds almonds. Pour on greased slab between iron bars, allow to cool, and then cut into strips and again into oblongs.

ORANGE LOZENGES.

Soak the gum tragacanth in orange flower water, same proportions as above, and follow directions as given. Flavor with oil orange, color with very little tumeric, and then proceed as above.

GINGER LOZENGES.

Proceed same as first recipe, using essence ginger to flavor.

CARAMELS NO. 6.

Twelve pounds sugar, ten pounds glucose, ten quarts pure cream, four whole eggs, twelve ounces buckwheat flour, and flavor.

Mix eggs with the cream; place sugar, glucose and about one quart of the cream in your copper pan, set this on the fire and stir until boiling well, continue stirring and add the cream slowly until all is used. Now place a small piece of butter in another small pan, add a little of the boiling batch, then add your flour and stir into a smooth paste. Add this to the batch when nearly done, and cook to a good ball.

Remove from fire, add a teaspoonful vanillin, and pour out on the greased slab between iron bars. Allow to cool then cut first into strips and again into small squares.

For the chocolate caramels, add the chocolate to the butter and a little of the boiling batch, mix with the flour into a smooth paste and add shortly before batch is done, but cook in this case, a trifle lower.

CHEAP MARSHMALLOW.

Soak three and one-half pounds gelatine in water enough to cover, over night, and next day heat this up, stirring in a steam pan until melted. Then cook sixty pounds sugar, forty pounds glucose, with water enough to dissolve, to 246 degrees. Pour into your steam beater, add the gelatine, and let run for about fifteen or twenty minutes on slow speed, then beat up lively until white and stiff.

When too thick reduce with warm water until thin enough to run through a funnel dropper. Great care must be exercised in reducing, as the paste will "crust" in the starch if too much water is added.

The starch for casting must be thoroughly dry, and should be heated in the drying room every time it is used.

After the batch has been run out, let it dry for two or three days away from steam or damp air. Then remove your goods from the starch, brush well and pack between wax paper.

PEPPERMINT LOZENGES.

Soak two ounces picked gum tragacanth for several hours in four ounces tepid water, then when it is all quite tender, wring it in a cloth. Work this gum with the palm of the hand on the marble slab until very white and elastic. Then gradually work in three pounds confectioners' sugar, and when the paste is firm and compact, add a dessert spoonful of essence peppermint. Using this paste as you would dough, roll it out with sugar in place of flour.

When rolled to the proper thickness, run through the lozenge cutter, or if no such tool is at hand, use a tin tube about the size of a quarter to stamp out the lozenges. Place in rows on waxed sheets and set aside in warm place to dry. When first lot is finished, work up the cuttings or trimmings, roll out and use up to the last bit.

ROSE LOZENGES.

The paste is made exactly as for peppermint, except that before beginning to work it, it should be colored a bright pink with prepared cochineal, give the slightest dash of acidity with acetic acid, then flavor strong with extract rose. Cut same as peppermint.

All lozenges will be made in the same way, always using a very little acid when the flavoring is from fruit.

MARSHMALLOWS.

Soak one pound gum arabic in a quart of water until soft. Add to it two pounds powdered sugar, stir all together in a double boiler until thick and white. Try in water as soon as it thickens, and if it forms a firm, but not hard, ball it is done. Remove from fire, and if you want what is termed "inflated" marshmallow, i. e., spongy, beat the whites of four eggs and add gradually to the paste, then flavor with orange flower or rose; the former is most used.

Pour the paste into pans covered with cornstarch, and when cool, cut into squares and pack away in confectioners' sugar until wanted. It will grow dry and hard in a few days unless protected from the air.

A NO. 1 MARSHMALLOW.

Take one pound gum arabic, one pound pulverized sugar half a pint of the decoction of marshmallow root, two or three drops essence Neroli or a small quantity of orange flower water, and the whites of six eggs.

Pulverize the gum arabic very finely in stone mortar after which put into clean, bright copper pan. Add to it one and a half pints water, and place over a slow fire to dissolve, stirring constantly with wooden paddle to prevent adhering to bottom of pan and scorching.

When entirely dissolved, strain through very fine sieve into a clean copper kettle. Now add the decoction of marshmallow and the sugar, place on a slow fire (one covered with a thin layer of ashes) and evaporate to a thick consistency, stirring constantly.

Now add the egg whites (whisked to a good stiff snow) and continue stirring without intermission in order to whiten it and also prevent sticking to the pan, which would discolor and entirely spoil the paste.

It is easy to determine when the batch is sufficiently evaporated by placing the back of the hand upon the paste—if it does not adhere, it is done. Add the Neroli or flower water and continue to stir for a few minutes longer, and then lay the paste out on marble slab, which has been well dusted with starch. Flatten out the paste and dust it with starch powder, and when cold cut into strips or pieces. Keep in tin boxes, well powdered with starch to prevent sticking, and cover the boxes tightly so as to keep out the air.

This is the genuine and original marshmallow paste, the best that can be made. Some confectioners dispense with the root on account of its slightly bitter taste, and in its place, use apple juice, which is supposed to be equally good.

BUTTER SCOTCH SQUARES NO. 1.

Use six pounds sugar, one cup molasses, one teaspoonful cream of tartar and eight ounces butter. Boil until it reaches the crack—add a few drops flavor and pour on greased slab. Mark into squares with adjustable cutter.

BUTTER SCOTCH TABLETS.

Cut up one pound best butter, put into a clean bright copper kettle and melt down, stirring constantly with the paddle; then add six pounds good brown sugar. Continue to stir, and boil to the "crack"; then pour out on greased slab. When sufficiently cool, cut into tablet size.

It may be flavored with vanilla or lemon while boiling or may be left without flavor, just as you elect.

BUTTER SCOTCH SQUARES NO. 2.

Put twelve pounds sugar, one pound butter, a dessert-spoonful of cream tartar, add sufficient water only to dissolve the sugar. Boil without stirring until it will easily break when dropped in cold water.

Pour onto a well greased slab, and when almost cold cut into small squares. If desired, a dash of lemon may be added to the mixture just before it is ready to take from the fire.

BUTTER SCOTCH SQUARES NO. 3.

Place ten pounds good yellow sugar in a copper kettle, add sufficient water to dissolve, and cook. Add one teaspoonful cream of tartar, and before it reaches the "crack" add one and a half pounds good butter and two ounces salt. Cook up to the "crack" and pour out on greased slab, very thin. Mark with large knife or with marker into diamond shapes, or cut into oblong pieces one inch wide by two inches long. Run the batch knife under the bottom to loosen, and when cool, break apart and wrap if desired, in wax papers.

CHEAPER BUTTER SCOTCH.

Take eight pounds good brown sugar, put into bright copper kettle with one pound butter, cut in pieces, place over a moderate fire and stir constantly until sugar is melted. Boil to the "crack," and then pour out on greased marble.

When cool enough, cut into small tablets or squares which may or may not be wrapped in wax paper, or tinfoil. Flavor when almost cooked with a few drops (eight or ten) oil lemon, or a tablespoonful and a half of vanilla extract.

HOREHOUND CANDY.

Boil four ounces dried horehound in three pints water for about half an hour, or until about one-third the water has boiled out. Strain and add seven pounds brown sugar. Boil over a hot fire until sufficiently hard, then pour out into greased pans, or on the slab, and cut when cool enough into tablets, or spin out in stick form.

BUTTER SCOTCH TABLETS.

Fourteen pounds good loaf sugar, four pints water and three quarters of an ounce cream of tartar. Put all into a copper kettle over a brisk fire, boil to the "strong crack" degree then remove from fire and put in one pound good, fresh butter and a little fresh oil lemon. Stir this very quickly with the wooden paddle, then pour onto greased slab, and turn in the edges as soon as they begin to harden. When cool enough to handle, mould it well in, then cut off a piece at a time and run through the large tablet machine. When cold, pack away for use.

HOREHOUND CANDY.

All horehound candy will have that bitter taste, because it is the nature of the herb. Place a good handful of fresh horehound in a small pan, add about three pints water and boil slowly over a slow fire until well boiled out, (about one-third of the water) then take off the stove and allow to cool then strain and press out all the juice possible.

Now place eighteen pounds sugar in your copper kettle, add enough water to dissolve, set on a good fire and stir until thoroughly dissolved, wash down the sides of pan, add a small teaspoonful cream tartar, and cook to 330 degrees. Now add slowly the horehound tea, taking care that the sugar does not run over, and then finish cooking to 335 degrees.

Add a little red color, boil up again and pour out on greased slab, fold in the edges as it cools, turning over and over until cool enough to handle. Now bring it up into a smooth lump, stretch out a little, and then spin out like stick candy or else run through a drop machine, and in hot weather, sugar them when cold.

MARSHMALLOW NO. 2.

Use forty-five pounds A sugar, fifteen pounds glucose and three pounds best gelatine in large copper kettle. Cook to "medium ball." Use clean, hot starch for casting, and place in drying room to cool off, for twenty-four hours. Then sift out and dust off.

HOREHOUND DROPS.

Steep a double handful of the leaves in boiling water for one hour; set the vessel containing this in hot water, not allowing it to boil. Strain and press the leaves dry. Pour the tea upon two pounds of coffee sugar and set over the fire as soon as the sugar is dissolved.

Add a tablespoonful of vinegar and cook steadily until the candy breaks when dropped in water. Pour into greased pan or on the slab, and cut into caramel size with the cutter, or pull into ropes for stick.

STICK CANDY.**PEPPERMINT STICK CANDY.**

Place fifteen pounds sugar in a copper pan, add two quarts water and a small teaspoonful cream tartar. Set pan on a good fire and stir until sugar starts to boil, then cover the pan with a galvanized iron or wood cover, and allow to steam for a few minutes. Now remove the cover, place your thermometer in the batch, and cook to 330 degrees.

Pour out on greased marble, leaving as much in the pan as is needed for striping, say two pounds, color this red and after warming the pan again, run it out on the marble and as soon as cool, fold it together in a lump and keep it warm before the batch heater.

Now fold up the main batch, add one teaspoonful oil peppermint, and pull a little over the hook, not too much, twist out the air and form into a round, oblong piece.

Knead the red piece a little, roll and pull out into thin strips, laying them over the main batch about two inches apart, then roll the whole batch a little, warm the end while you pull it out, and then start to spin and twist as per directions for lemon stick. It is your helper's duty to see that the batch is kept in shape and not allowed to flatten out at all.

VANILLA CREAM STICK.

Boil six pounds granulated sugar with one pint water; allow to dissolve slowly over a slow fire. Add two table-spoonfuls vinegar and two teaspoonfuls gum arabic dissolved in a very little water. Boil until brittle, then remove from fire and flavor with vanilla, peppermint, cinnamon or whatever you wish, only remembering that all work must be quick.

Throw the batch over the hook as soon as it can be handled, and pull vigorously until white; then twist or braid, or pull out into long thin sticks, and cut off in regular lengths.

PLAIN STICK.

To make plain stick, without stripes, follow foregoing instructions, but leaving out the stripes, and coloring the whole batch yellow, red, orange, pink, light green, etc., and flavor to correspond with color used.

LEMON STICK CANDY.

Place fifteen pounds sugar in a small copper kettle, add two quarts water and a small teaspoonful cream tartar. Set this on a good fire and stir until sugar is dissolved, wash down sides of the pan, and cook to 330 or 345 degrees. Pour out on greased marble, fold together as batch cools, and cut off a small piece, say one and a half to two pounds, which pull over the hook for the stripe.

For the clear batch, add good oil lemon, then fold together until cool enough to stand up. Lay the pulled piece on batch, one half of it on top and balance on the bottom, first having the strip flattened a little. Now roll the end of the batch warm before your heater and commence to spin out, twisting and rolling just enough to get a regularly striped stick. Spin out as long as your table, letting your helper roll it just enough to keep it in shape without stretching it any thinner.

The best way to cut into regular size is by laying a mark at end of table, then run the shears underneath stick and cut. Another way is to run a sharp knife over the top, push the stick out over end of the table, holding spun strip in one hand and breaking off with other hand wherever marked. When cold pack in tins.

LEMON CREAM STICK.

Proceed same as above, flavor with extract lemon and color pale yellow with tincture saffron.

ROSE CREAM STICK.

Is made same as foregoing, flavored with rose extract and colored with a few drops of cochineal before it cools.

LIME STICKS.

This is made exactly like lemon stick, except as to color and flavor. Before you fold the batch together, add a little green color, some good lemon oil and about three ounces powdered citric or tartaric acid. Stripe same as the lemon batch, and finish the same.

NUT CANDIES.**PREPARATION OF NUTS.****ALMONDS.**

Almonds require to be "blanched," that is to say, boiling water is poured over them, which loosens the skin and they readily slip out of it. They must then be well dried before using.

BRAZIL NUTS

May be left with the brown skins on, or pared thinly.

HAZEL NUTS

May be put in an oven just long enough to get heated through, then rubbed on a coarse cloth, when nearly all the brown skin will come off.

POP CORN.**MOLASSES CORN BALLS.**

These are made with molasses candy, soft boiled. A sufficient quantity of fresh popped corn is put in a kettle and the molasses candy poured over it. While still warm, stir until the corn and sugar adhere, then lift out a large spoonful and press in to a ball. When the batch is used up, put the balls aside in a cool place to harden.

EXTRA FINE CORN BALLS.

Dissolve one ounce gum arabic in half a pint of water; when all dissolved add one pound confectioner's A sugar, and boil, stirring constantly till a little cooled in a saucer becomes so hard as to require effort in stirring. Flavor this candy with orange, rose, lemon, or anything that fancy dictates, and pour the syrup over as much freshly popped corn as will make it adhere. Form into balls, and set aside to harden.

SALTED NUTS.

SALTED ALMONDS.

Blanch a pound or more of almonds, according to your requirements, dry them carefully and spread on a tray or pan. Allow a dessertspoonful of butter to each pound, stir them over a slow fire until all are a little greasy, then put them in the oven until they are a pale yellow, not brown. They must be watched and stirred often.

When done, take them out and sift fine salt over them, allowing about two tablespoonfuls or one ounce to the pound of nuts, and do this while they are very hot. When cold gently sift the superfluous salt from them. They must be perfectly dry when put into the oven first, or they will not be crisp.

RED COLORED SALTED PEANUTS.

Blanch eight pounds Jumbo peanuts as you would almonds. Then place one pound Ko-nut butter in a copper pan, set it on the fire and heat until boiling, then add the wet peanuts and stir well until the nuts have a nice yellow color: pour out into a coarse sieve to drain, wipe your pan with a piece of paper, throw the nuts in again and add enough melted gum arabic to just wet the nuts, pour a good handful of fine table salt over them, stir a little and throw out on the slab to cool.

Sift off the superfluous salt and they are then ready for sale.

SALTED PEANUTS NO. 2.

Heat enough Cottolene or Ko-nut butter to make seven pounds of Spanish peanuts float. Place the peanuts on a round wire screen; now heat the fat until hot enough (as for frying) sink the screens with nuts on them into the hot fat and allow to fry for a few minutes, then lift out and allow to drain a little, and gum and salt them as described in formula for "Red Colored Salted Peanuts."

The screen should be made to fit into a good size copper pan, with two upright handles attached to it so as to facilitate quick lifting of the screen.

DAINTY NUT CANDIES.

BROWN ALMOND BAR.

Place six pounds sugar, one teaspoonful cream of tartar and two cups water in a copper kettle. When it begins boiling, add three pounds almonds, stirring in slowly. Boil until the nuts are as brown as desired, which will be when they slide off the spoon or paddle easily. Pour out on slab between bars about an inch thick, and when cool, cut into strips or bars with the knife.

Blanched almond bar is made in the same way, only the nuts are previously blanched.

PEANUT BAR.

Made up in the same way, except that you should use twice the quantity of nuts, in this case.

BRAZIL BAR.

Use above amounts of sugar, cream tartar and water; cook to "hard crack"; pour out one-half the batch on slab or in greased pans, and scatter over it three pounds Brazil nuts (after trimming off the brown skins). Now pour on the rest of the candy, and when cool, cut into bars.

It should be about one inch thick when finished.

WALNUT BAR.

Proceed same as above, using same amounts specified for Brazil bar.

BURNT ALMONDS.

These are rather tedious to make, but when well done will repay one for the labor. Place on the fire four pounds sugar and one quart of water, and when it begins to boil, stir in two pounds unblanched almonds (Jordans are the best), having them carefully dusted, and stir until the nuts begin to crack. Then place the kettle on table or barrel top, and with the paddle work the syrup on the side of the pan. Stir the batch thoroughly and rapidly until the candy granulates which requires only a few minutes. Throw the whole batch into a sieve and shake off all the loose sugar, then throw a flannel cloth over the nuts to keep them warm.

Put on the fire the sugar sifted from the nuts, in a quart of water, and add enough sugar to make the whole amount of sugar four pounds; cook to "soft ball," and remove from fire. Throw in the nuts, and stir as before until sugar again granulates. This time most of the sugar will adhere to the nuts. Again retain the sugar which remains after sifting adding enough to make four pounds. Put on the fire with water enough to dissolve, and cook to "soft ball"; remove from fire and add a little red color, and two ounces dissolved chocolate, heated quite hot. Stir this through the batch and throw nuts into it again. Stir as before until the sugar granulates; throw into sieve and shake off all loose sugar.

Have ready a small amount of gum arabic dissolved in a little water, kept warm on back of the stove until ready to use. Add this to the little remaining sugar, and set on the fire, stirring quickly until sugar dissolves, then set it off and throw in the nuts. Stir carefully until all are coated, then spread in a layer on pans and set in a warm place to dry thoroughly.

Peanuts and filberts can be treated the same way, but are not so choice.

The almonds, when done, should have a rugged and uneven appearance, and should be crisp and hard when bitten into.

SLICED COCOANUT BAR.

Using same proportions of sugar, cream tartar and water as in the foregoing, cook to hard crack, then add slowly three sliced cocoanuts, stirring carefully. Pour on greased slab or into greased pans, and cut into bars. If not supplied with a cocoanut slicer, pare the brown covering from the nuts carefully, cut into halves, and slice very thin with a sharp knife; or, sliced cocoanut can be bought in bulk.

MOLASSES COCOANUT BAR.

Slice four fresh cocoanuts; place over a slow fire one quart New Orleans molasses and four ounces butter. When it boils, add the cocoanut, stirring in slowly. Stir over slow fire until it reaches soft crack in winter, or hard crack in summer. Pour out on slab, spread thin with the palette knife, and cut into bars when cool.

NUT CANDY IN SHEETS.

Place ten pounds sugar, two and a half pints water, six pounds glucose, one tablespoonful Ko-nut butter in a copper pan; set the batch on the fire and stir until sugar is dissolved, washing down sides of pan to prevent graining, and cook to 335 degrees.

Now add ten pounds almonds or other nuts, mix well and pour out on oiled slab, spread with palette knife as much as you can; then take a fork and push the nuts (wherever they show too thick) into the clear sugar. Two persons should perform this operation as quickly as possible, before the sugar begins to chill. Finally, mark into sheets with a large knife

ENGLISH COCOANUT BRITTLE.

Place seven pounds sugar and three pounds glucose into a copper kettle, add enough water to dissolve the sugar and cook to "the crack."

Have four cocoanuts opened, peeled and sliced thin; add four ounces good butter to the batch, and then cocoanut slices and cook until the slices turn a nice brown.

Pour out on greased slab, spread thin, and cut into sheets.

ALMOND CREAM NUTS.

Put ten pounds Crystal A sugar, three pints water and one pound glucose into a copper kettle, set on the fire and cook to 242 degrees; pour on a cool slab and leave until almost cool, then work up with the steel paddle until it creams and forms a firm mass. Spread a damp cloth over this and let stand for an hour, then knead it thoroughly and place in a steam bath, and heat and stir until warm enough to stir through; then add one ounce vanilla and three pounds Valencia almonds, mix well and turn out on slab on heavy wax paper between iron bars, spreading in a mass about one and a half inches thick. Leave until cold and then cut into thin bars, and each bar into small cuts, which lay on trays to dry.

Prepare a crystal syrup by using fifteen pounds Crystal A sugar to six pints of water, and cook in clean copper kettle to 35 degrees on the saccharometer. Set the kettle aside until the syrup partly cools, then place the cuts in tin pans, cover with the syrup, and set aside for eight hours. Then drain the syrup from the goods, knock them out on trays and allow to dry, when they are ready for use.

PEANUT BRITTLE.

Place in copper kettle six pounds sugar, four pounds glucose and a short pint of water, and cook to "soft ball," then add seven pounds of No. 1 Spanish peanuts and stir until they are well roasted and smell well.

Remove from the fire, add a teaspoonful fine salt and half an ounce bicarbonate of soda. Pour out on greased, warm marble and spread out thin. After a moment, turn the batch over and then stretch thin and cut or break.

WALNUT CREAM BAR.

Cook ten pounds of sugar and two quarts water to 234 degrees; set off the fire in a kettle of hot water and add twelve pounds of dough cream cooked to 240 degrees. Color delicate yellow, add a teaspoonful of lemon extract and six pounds walnut halves; stir well through and pour out on greased slab between iron bars, and when cold cut up into bars three inches long by one inch wide.

ALAKUMA.

Soak four ounces egg albumen in one pint water over night, then stir up to see if all dissolved. Boil four pounds glucose to 255 degrees, beat up the egg albumen very stiff and pour the glucose into it, beating until well mixed.

Now cook six pounds sugar and one pound glucose to 244 degrees, add three ounces gelatine, dissolved in a little warm water, and pour this batch into the first batch. Beat for a few minutes, then add vanillin flavor and two pounds almonds or other nuts, and pour into a clean wooden bucket (which has been previously lined first with wax paper and then with wafers); place wafers on top and set aside to cool when it is ready to cut.

COCOANUT CREAM BAR.

Fifteen pounds Crystal A sugar, four pints water, one teaspoonful cream of tartar; cook to 241 degrees. Remove kettle from fire and add three pounds fine grated desiccated cocoanut and two pounds bonbon cream.

Mix until the batch creams a little, then turn out on heavy wax paper between iron bars. As it cools, cut into sticks or bars to suit.

PEANUT CRISP NO. 1.

Place fifteen pounds granulated sugar in copper kettle, set over fire without water and stir until dissolved into a liquid, then add ten pounds No. 1 Spanish peanuts. Take off the fire and stir until well mixed, set on the fire again and stir until nuts are well roasted; then add one-half pound butter and two tablespoonfuls fine salt, turn out on oiled slab and fold up so as to get the nuts distributed evenly.

Now take about four pounds at a time, roll out with the rolling pin and stretch with the hands very thin, continuing in this way until the entire batch is used up. In order to do this quickly, two persons should work together in order to get the batch out hot.

Leave on the slab until cold, then break and pack away ready for use.

WALNUT SQUARES.

Use precisely the above formula, cut in squares about three-quarter by one inch, and crystallize in syrup cooked to 34 degrees.

PEANUT CRISP NO. 2.

Six pounds sugar, four pounds glucose, seven pounds No. 1 Spanish peanuts, half-ounce bicarbonate of soda. Place sugar and glucose in the kettle, add a little water, set on a good fire and stir until sugar is dissolved, and cook to "soft ball." Put in the peanuts and stir until nuts are well roasted: remove from fire, stir in the soda and then pour on greased marble, and spread thin. After a few moments turn the batch upside down, stretch thin and cut or break.

PEANUT CRISP NO. 3.

Use seven pounds granulated sugar, three pounds glucose two ounces cocoa butter, and one pint water. Place all in a copper kettle, set on a good fire and cook to 290 degrees. Remove from fire, set kettle on a barrel, add four ounces butter, a little fine salt and three pounds of roasted shelled peanuts. Stir well, then pour out on greased marble, allow to set just a second, and at once pour over the batch one and a half ounces soda, then fold the batch up and keep folding over and over again, so as to mix the soda thoroughly, and as it gets colder the nuts will scatter evenly through the batch. When nearly cold, cut off a piece at a time and run the rolling pin over it, making thin as possible and continue until the whole batch has been rolled out. You will notice after making this that one piece has just as many nuts as another, and all show a good color.

MEXICAN PANOCCHA.

Have a quantity of shelled pecans well cleaned and ready. Put four pounds dark brown sugar and one pint cream on the fire and stir until it melts and boils, and cook to the "soft ball." Remove from fire, add about two pounds of the nuts, stir until the sugar is granulated, and then drop in little cakes on wax paper.

SOFT COCOANUT CHIPS.

· Inside Batch—One pound Crystal A sugar, two pounds glucose, one pint water, half pound butter, two pounds cocoanut; cook to good ball.

Outside Batch—Twelve pounds Crystal A sugar, one teaspoonful of cream tartar, four pints water, cook to 330 degrees.

For the inside batch, put the sugar, glucose, water and butter specified in your kettle, and stir until batch comes to a boil, then add the two pounds finely grated cocoanut, and cook to good ball. Now remove the kettle from fire and leave until you have outside batch ready.

For this outside batch put the sugar, cream tartar and water as specified in another copper pan, and cook to 335 degrees, pour on oiled slab and when cooled a little, fold hook until partly pulled, then form in a flat batch on table before the warmer.

Have your cocoanut batch turned out on the slab and lay it on the flat batch, wrapping the latter around it, then flatten the whole out in a flat batch, pull into ribbons and mark with roller knife into chips about one and a half inches long. Leave on cool slab until cold, then break apart and pack for use.

GLACE NUTS AND FRUITS.

Use six pounds sugar, one teaspoonful cream of tartar and one quart water to "hard crack." Pour into deep pan and place at side of marble slab or table; throw into this syrup, one piece at a time, the nuts or fruit to be glazed, remove with a fork and drop on slab or wax paper.

Candied cherries, pineapple, limes, apricots, etc., can be cut into squares and dipped, as can walnuts, Brazils, dates and figs. Fresh Malaga and California grapes, tangerines, and sections of oranges may also be glazed, if you are careful to select only such fruits as have perfect skin that will protect the juice.

COCOANUT DROPS.

To each pound desiccated cocoanut, use one-half pound powdered sugar and one egg white. Work well together, roll into little balls in the hands, and bake on greased tins.

NOUGAT NO. 1—SUPERFINE.

Place ten pounds white honey in a clean copper pan, set on a moderate fire, and stir and evaporate until nearly up to the small crack.

Meanwhile have the whites of five dozen eggs beaten as stiff as possible; now let the honey run into the beaten whites of eggs in a fine stream, beating all the time with the egg beater in order to prevent the eggs curdling, then add five pounds sifted fine lozenge sugar—set the pan on another pan containing hot water and stir and beat over moderate fire until batch is evaporated to the snap; i. e., when a small piece is taken out, flattened, and cold water run over it, if with your finger you can “snap” it off, it is done. Should it be soft and tough and will not snap, it must be evaporated a little longer.

Another method of trying the nougat is by tapping it with the back of your hand, and when it does not stick, it is done. Now add half a teaspoonful of vanillin, and six pounds of blanched almonds, well dried.

Have a tray lined with manilla paper, line bottom and sides with wafers, spread the nougat in the tray in small pieces, flatten it well on top, rubbing your hands over to make it smooth, then cover with wafer and place a sheet of paper over all; then lay a smooth board on top and press down with a heavy weight, or a piece of stone. Allow it to cool and it is ready to cut.

To cut nougat properly, take it out of the tray and place on a smooth, level table, tack two wood strips along the sides of the batch, then move the nougat out far enough to cut off a strip with a sharp knife. Don't press on the knife, but use a saw motion, as otherwise the knife will stick. Lay the strips on trays lined with wax paper, and then cut up into any shapes you desire. Wrap pieces first in white wax and then in a fancy paper.

NOUGAT NO. 2.

Place ten pounds honey, five pounds glucose, and five pounds sugar in a copper pan and cook to a stiff ball; take out about three pounds and pour it into five dozen well beaten whites of eggs; the balance cook to first crack and pour it slowly into the egg batch, evaporate and beat as directed in Formula No. 1, and when done, add four pounds blanched almonds and two pounds blanched pistachio nuts, both "well dried," or else the nougat will be reduced by dampness of the nuts should this point be neglected.

NOUGAT NO. 3.

Soak half a pound of egg albumen in enough water to cover over night, then stir up well and if all the albumen is dissolved, strain through a sieve and beat up as stiff as possible.

Meanwhile cook ten pounds white sugar, five pounds clear honey and five pounds glucose to a good ball; take out about three pounds of this and stir and pour slowly into the egg albumen. This operation should be performed by two persons, one pouring and one stirring well with the egg beater.

Cook balance of the batch to the crack and pour and beat it into the egg batch, then add five pounds powdered sugar and beat or stir over hot water bath, as directed in Formula No. 1. Now add six pounds raw almonds, English walnuts or pignolias, fill into wafer lined trays and finish. You may wrap these, or coat with chocolate.

In order to make almonds go further, drop them in pieces the size of a large pea, and use one pound less than specified.

GENERAL DIRECTIONS.

These formulas are the basis of all Nougats; you can reduce the proportions of any one in various ways and still get the weight out of the whole batch. In the last formula it would be 25 pounds without the nuts.

You can increase the number of eggs a little, should you want a lighter nougat. The main thing is to see that the eggs are well beaten, and then that the batch is evaporated (but not boiled) to the proper degree.

HICKORYNUT MACAROONS.

To hickorynuts ground fine add mixed ground allspice and nutmeg; making a frosting as for cake, stir in the meats and spices, putting in only enough to make it convenient to handle. Flour the hands and make the mixture into balls about the size of a large nutmeg. Lay on tins greased with well-washed butter, giving the room to spread and bake in a quick oven.

GREEN BUTTERCUPS.

Cook same amount of sugar as for red, only color a pale green.

Inside Batch.

Cook three and a half pounds glucose to 230 degrees, set off and add three pounds ground pecan nuts, stir until well mixed, and proceed as directed for the red.

PEANUT BUTTER CUPS.

Fifteen pounds White A Sugar.

Four pints Water.

One large teaspoonful Cream of Tartar.

Half ounce Vanilla Extract.

Five pounds Peanut Butter.

You can buy peanut butter, or you can grind five pounds roasted peanuts to a smooth paste, and place in a steam bath to keep warm.

Put the sugar, water and cream tartar in a copper kettle over the fire and stir until sugar is dissolved, then wash down the sides of the kettle and cook to 335 degrees. Pour out on a cool slab, and as the batch cools, fold together until cool enough to handle, then add the vanilla and partly pull over the hook. Twist out the air and form in flat batch on a warm table. Put the peanut butter on this batch and fold latter around it, making a round batch. Now pull out in sticks about as thick as the finger and cut in short pieces. Leave these on the slab until cold, when they are ready to pack and use.

BUTTERCUPS.

RED BUTTERCUPS.

Place eight pounds sugar in a small copper kettle, water enough to dissolve a small teaspoonful cream of tartar; cook over good fire to 330 degrees, color red, and pour out on greased marble.

When cool enough to handle, partly pull on the hook, twist out the air and place on table in front of batch heater, shape it into a flat mass, place the inside batch on it and fold up, closing both ends. Then form into a round piece, about the shape of a long necked wine bottle, pull out to size of stick candy, cut off in lengths to fit the cutter, and then cut. When cold, break apart, and pack for use.

Inside Batch.

Cook two pounds sugar, two pounds glucose and half a pint water to 230 degrees; set off and add three pounds of ground English walnuts, then pour on slab and keep it just hot until outside batch (above) is ready for it. Don't have the inside batch too hot, as it will deaden the gloss, nor too cold, for then the outside batch will crack, and will not spin out evenly.

SATIN FINISH ON BUTTERCUP AND BONBON.

The gloss on buttercups and other pulled candies is simply produced by using plenty of muscle. The candy must be boiled to "hard crack," and afterwards vigorously pulled on the hook until it assumes a glossy, satiny appearance, which it certainly will if well pulled, with buck mits or gloves.

In regard to dipped bonbons, the fondant in which they are to be dipped should be cooked to the "soft ball," and then allowed to become cold before manipulating on the marble. This process requires hard and long-continued work, but the result is a fine, glossy fondant, not to be attained in any other way. Confectioners generally work their fondant before it becomes cold. It is much easier work, but the result is not nearly so good for fondant intended for dipping purposes, particularly if you desire to have good, glossy finish.

FILBERT BUTTERCUPS.

Inside Batch.

Five pounds Confectioners' A sugar, three pounds glucose, one pound butter and two pints water; cook to a good ball; four pounds chopped filberts.

Outside Batch.

Sixteen pounds Confectioners' A sugar, four pints water one teaspoonful cream of tartar; cook to 335 degrees. Flavor with vanilla.

First chop the four pounds of filberts fine, then place five pounds Crystal A sugar in a copper kettle, add three pounds glucose, the butter and water, set over the fire and stir until batch is cooked to good ball; add the filberts, mix well and set kettle to one side until you have prepared the outside batch.

For this outside batch put the sugar into a copper kettle, add the water and cream of tartar, and stir and cook until it comes to the boil, then wash down the sides of the pan and cook to 335 degrees. Pour out on oiled slab and as it cools fold together until cool enough to handle, then add vanilla flavor and pull over the hook until well pulled.

In the meantime have nut batch turned out on a cool slab well dusted with flour and cool enough to handle. Now shape the pulled batch in a flat mass on a warm table in front of your batch heater. Lay the nut batch on it and form in a round batch; then pull out into sticks as thick as your finger, and cut on buttercup machine. Lay on a cold slab and leave until cold. Pack in tin cans or tight jars ready for use.

KISSES.

CREAM KISSES (See Cream Goods).

COCOANUT CHIPS (See Nut Candies).

MOLASSES KISSES (See Taffies).

MOLASSES PEPPERMINT KISSES (See Taffies).

SUGAR PEANUTS.

Place, say, five pounds sugar in a copper kettle, add water enough to dissolve, and cook to a good ball; add six pounds peanuts, stir well, and lift from fire; continue stirring until sugar turns to sand. Throw nuts into a coarse sieve and sift off the sugar, put it back into the pan, add a little water and cook to "the crack." Throw in the peanuts and stir off the fire until turned, then set back on the fire and stir until the sugar begins to melt on the nuts. Stir well and then throw them out on the slab to cool.

You may color the sugar red if preferred.

SOFT PEANUT BUTTERCUPS.

For Inside Batch—Two pints molasses, three pounds glucose, half pound butter, four pounds roasted peanuts; cook to ball.

For Outside Batch—Fifteen pounds Crystal A sugar, four pints water, one teaspoonful cream of tartar, cook to 333 degrees; vanillin flavor.

Put two pints molasses, with glucose and butter specified above in copper kettle, stir and cook to a ball, then add the peanuts (have them nicely roasted and rolled until partly crushed), the skins blown out also. Now turn the batch out on the marble, which must be well dusted with flour, and let the batch lay in a heap so as to keep warm.

Now prepare the outside batch by cooking the sugar water and cream of tartar to 335 degrees. Pour out on oiled slab, and as it cools fold together, add a pinch of vanillin crystals, then pull over the hook until partly pulled. Now twist out the air and form in a flat piece on table before the batch warmer. Roll up the peanut batch and lay on the pulled batch, folding the latter around it; then pull out in sticks as directed in recipe for Filbert Buttercups, and cut on machine.

ORANGE PATTIES.

Make these same as lemon, with exception of color, and the grated rind of two (not large) oranges.

ALMOND BUTTERCUPS.

Inside Batch.

Use three pounds Crystal A sugar, four pounds glucose, one pint water, one pound butter, three pounds almonds chopped fine, and one teaspoonful fine salt.

Outside Batch.

Fifteen pounds Crystal A sugar, four pints water, one teaspoonful cream of tartar, and vanilla flavor.

Directions.

For the inside batch, put sugar, glucose, water and butter into a copper pan, stir and cook to "soft ball," then remove the batch from fire and add the almonds and salt, stir well and turn out in a mass on marble slab well dusted with flour.

For outside batch, cook the sugar, water and cream of tartar to 335 degrees; pour out on an oiled slab, and as it cools fold together and add the vanilla. Partly pull the batch over the hook, twist out the air and form in a flat batch on warm slab or table in front of batch warmer. On this batch place the nut batch, folding the outside over to form a round batch, then pull out into small sticks and cut on the buttercup cutter. Leave the buttercups on slab until cold, and then pack away in cans for use.

CHIPS.

CHOCOLATE CHIPS.

Put five pounds yellow sugar, one gallon molasses, two pounds of glucose (or a teaspoonful cream of tartar), set on fire and cook to the crack in a copper kettle. A half pound butter may be added, but it is not absolutely necessary; then pour out on a greased slab, fold in the edges as it cools, and when ready to handle, pull a little on the hook, then carry back to the table and flatten out in front of the batch warmer and then stretch as thin as possible, while the helper marks with the caramel cutter the length required, while yet soft. When cold, they can be broken apart, and coated with sweet chocolate coating.

BOSTON CHIPS.

Boil sufficient sugar for the quantity wanted, to the "hard crack," and flavor and tint to suit fancy. Pour out on greased marble, and as soon as it is cold enough, fold up in a mass and throw on the candy hook, and pull vigorously until light and satiny.

Then put through sizing machine, or if no such article is at hand, pull out into very thin, flat strips, and use a rolling pin to roll these out still thinner, and of uniform thickness. This must be done quickly while the candy is warm, as it cools rapidly. Then mark off in lengths required with a caramel marker, or if you have the fruit drop frame and a pair of chip rolls, run the strips through the rolls.

MOLASSES CHIPS.

Place ten pounds sugar in a copper kettle, add enough water to dissolve well; set on the fire and stir until well dissolved, and it starts to boil. Wash down sides of the pan, add one teaspoonful of cream of tartar, and cook to 340 degrees. Stir in one quart molasses and continue until it reaches 328 degrees again. Now remove from fire and add one pound butter cut into small pieces; stir well through, pour on a greased slab, fold in edges as it cools, add one tablespoonful finely powdered salt and a teaspoonful oil lemon. fold together and pull on the hook.

Now shape into a flat piece on table in front of the batch heater and pull out in ribbons one inch wide, and immediately mark with the caramel cutter the exact length wanted.

Lay strips out on a cold slab as straight as possible, and leave until cold, when they can be broken apart. Always pull the strips out very thin, as they eat much better than when left too thick.

LANGTRY BONBONS.

Cut marshmallow paste into one inch squares, using the unboiled cream; prepare in double boiler as directed for creamed walnuts, and dip the squares, turning them out on waxed paper.

CREAM CENTERS AND BONBONS.

Detailed Instructions for "Fondant," From Which May Be Made All Sorts of Cream Bonbons, Drops, Chocolates. etc. First Method.

Cream bonbons have a formidable sound to the beginner, but success does not depend on the marble slab, or candy thermometer and even the inexperienced need not fail if directions are carefully followed.

The foundation for bonbons is made by cooking sugar with water, until the necessary chemical change has taken place; the result is "Fondant."

Make a swab by wrapping a two-inch wide strip of cheese cloth around the blade of a small paddle; have ready a wooden spoon, a large platter or two (in the absence of a marble slab), and a clean copper kettle, or a good substitute.

Place in the kettle $2\frac{1}{2}$ pounds granulated sugar (or Confectioners' "A" sugar), $\frac{1}{4}$ teaspoonful of cream tartar, and $1\frac{1}{2}$ pints water.

Stir for a few moments with the wooden spoon, or a maple paddle, then put on the fire, and let it come to a boil. Do not stir again, and avoid moving or shaking the kettle. Usually it will need skimming after a few moments' boiling; boil rapidly, and as the sugar crystallizes on the sides of the kettle wash it down with the swab well wet in cold water. Do not be afraid to use enough water to keep the kettle perfectly smooth and clean, for unless this is done it is impossible to make an ungrained fondant. Sugar crystallizes so easily that it takes only a few crystals to start a chain which will granulate the whole mass.

When the syrup will form a soft ball in cold water it has cooked sufficiently; a thermometer is a great help and the proper degree is 238 Fahrenheit, but it is not essential, as the after treatment of the syrup is far more important than the exact temperature.

Pour the hot syrup evenly and slowly on the slab, or platter; retain the last bit of syrup in the kettle, as it is apt to grain the entire mass. Place gently aside to cool and when

thoroughly cold, it is ready to be beaten; if stirred before being well cooled, the syrup is apt to granulate. With the cream scraper (or in case of a small batch, a heavy silver knife will do) work the cream back and forth vigorously. This requires a strong wrist, and frequent rests may be necessary, and will do no great harm. It is much easier to beat the fondant when hot, or even lukewarm, but success is not always certain, as it is with the cold syrup. Almost immediately the syrup will begin to cloud and after some twenty minutes or so of steady beating or "working" the cloudy, sticky mass will suddenly change to a pure white cream.

If not wanted for immediate use, scrape the fondant into an earthenware bowl or jar, and cover with paraffine paper and a wet cloth.

In twenty-four hours it will be in prime condition for manipulation, and no matter how long it stands, it will keep as well as so much granulated sugar if you will keep the vessel tightly covered.

If wanted for immediate use, a thorough kneading of the fresh fondant on a slab or platter well sprinkled with confectioners' sugar, will soften the mass so that it can be molded.

To make the bonbon centers, use confectioners' sugar, making it into a stiff paste with orange or lemon juice flavored with the grated rind. Any fruit juice or jam, ginger syrup, bits of candied ginger, preserved cherries cut in halves, or a little melted fondant mixed with chocolate and a bit of cinnamon makes a delicious center.

The next step, after these centers have stiffened, is to place a lump of fondant in a double boiler and melt over hot water, stirring occasionally until of the consistency of thick cream. Do not let it boil.

Take a "dipping fork" or a stiff wire with a loop at the end, and drop the centers, one at a time, into the hot fondant; quickly lift out and drop carefully on wax paper, and in a very short time they will have stiffened enough to dip a second time.

Follow same course in covering creams and bonbons with dipping chocolate, thinned with cocoa butter.

Second Method.

10 lbs. Granulated Sugar.

2 quarts Water.

Cook to 235 degrees, and work to a cream on a cold marble slab; follow first method, omitting the cream of tartar.

CREAM FONDANT NO. 3.

The Way to Make a Center That Will Keep Soft.

Boil, say, six pounds granulated sugar and three pints water to the feather, i. e., 240 degrees on thermometer, or 36 degrees by saccharometer.

Pour out on perfectly clean and cold slab, and allow to rest undisturbed until cold; then strew a large teaspoonful cream tartar over it, turning the edges with a spatula, and proceed to work it to and fro with the cream scraper till the mass granulates into a smooth mass that can no longer be worked. Scrape off immediately any fondant that has adhered to the blade of scraper or beater, and scrape all together on the slab.

Now work or knead it with the hands into a soft, putty-like mass, after which put into an earthen crock or pan and cover with a damp cloth until wanted for use.

FONDANT NO. 4.

Take twelve pounds best white loaf sugar, put in clean copper kettle with two quarts water and two pounds glucose; place over bright fire and stir well with wooden paddle until it comes to a boil, using skimmer to remove all dirt and scum that rises to top as it boils. Then take off the fire and crush all lumps that remain undissolved; place on the fire again and put on a lid, to steam down the sides of kettle.

When the sides are quite free from sugar, put in the thermometer and boil to 230 degrees; then pour out on the slab, well wet with cold water, and allow to remain until nearly cold.

Then work it up as directed above and set away for use.

VIOLET PATTIES.

Color violet, and flavor with extract of violet.

FONDANT NO. 5.

To each pound sugar, take one gill of water and eight grains cream of tartar (previously dissolved in a little water). Place on a quick fire and boil to 245 degrees. Pour on a damp, cold marble, and when cold work thoroughly as directed in Formula No. 3, and set aside.

To give a fine fruit flavor, add one fluid ounce (two table-spoonfuls) of the juice desired, to each pound of cream. If less juice is used, the sugar should be cooked to 240 degrees only.

Fondant for dipping should be cooked to 240 degrees, and for flavor use same quantity of juice.

The juices can be made to keep by adding two grains salicylic acid, dissolved in one-fourth ounce of alcohol, to each bottle. This should be done if the intention is to use only small portions at a time.

When color is desired, add it in liquid form while sugar is boiling, and just before it reaches the "soft ball"; flavoring is done when batch is on the marble, and just before commencing to work it.

"CHICAGO FONDANT."**Our Prize Center for Italian Creams, No. 6.**

Put into copper kettle 40 pounds Confectioners' "A" sugar and one tablespoonful cream of tartar; cook to 248 degrees; then add 3 pounds glycerine and cook to 246 degrees. Pour on greased slab, and add three dozen egg whites, and when cold proceed to cream with the scraper.

This center will be specially fine and creamy, as it mellows with age, and may be coated and packed away for two or three months, being even better at the end of that time than when freshly made.

By Italian Cream is meant the dark, bitter chocolate coated goods, not the sweetened coatings. Nothing finer than this can be made:

COFFEE PATTIES.

Color with burnt sugar and flavor with coffee, which you can buy either in extract or paste form.

UNBOILED FRENCH CANDIES.

To make the cream for these requires only the white of eggs, an equal quantity of water, and confectioners' powdered sugar.

Mix water and egg white well together, then work in enough sugar to make a firm though not hard paste; these should be used at once, as they soon harden.

With any of the above sugar pastes ready and a supply of flavors and colors any of the following candies may be made:

CREAM BONBONS.

Are usually made of two parts—an inner one colored and flavored quite differently from the outer. These bonbons are delicious and afford scope for great originality and ingenuity. The simplest are those in which almond paste forms the center.

ORANGE CREAM BONBONS.

Grate the rind of a thick-skinned orange, taking off only the yellow, oily surface. Mix with a piece of almond paste about size of an egg, and a half teaspoonful lemon juice.

Work these together with as much confectioners' sugar as will make a firm, dry paste. Break off little pieces and roll them into balls the size of small marbles. The grated peel from one orange makes quite a number, as the flavor is strong.

When done, place them on waxed paper to dry, and in the meantime, make other centers, doing the outer work all at once.

When they have become a little firm, prepare some cream (as in creamed walnut formula); either have this white or color with saffron, to which may be added a drop of caramel color, which gives intensity to the tint. Flavor the cream with oil orange, very slightly, or the inside flavor may suffice; this is optional.

Drop each of the little balls into the cream, treating just the same as walnuts, and giving two coats if they do not come out smooth and shining with the first coating.

CREAMED WALNUTS NO. 1.

Take as much of the unboiled cream as required, flavor with vanilla by working in a little extract, and should the paste be sticky, work in a little confectioners' sugar. Have the walnut kernels in halves. Take a small piece of the cream and use it to join two halves, using enough cream to show well all around edges of the nuts.

Pink cream makes a nice filling, and is made by working into a portion of the paste enough prepared cochineal to color and then add the flavoring.

CREAMED WALNUTS NO. 2.

Have nuts in halves and some sheets of waxed paper ready; put the required quantity of cream (for the nuts to be used) into a double boiler, and mash and stir the cream as it warms, keeping it well mixed until all is of one consistency. (If the paste were simply put in and allowed to melt without stirring it would go back to clear syrup.)

When about like thick cream, set the double boiler on the table, having the waxed paper handy, and with the left hand drop one or two nuts into the cream, and with a dipping fork in the right, quickly turn them over and lift out, one at a time, on to the waxed paper, taking care to drop underside uppermost.

Should the paste run off the nut, it has been heated too much (and practice will remedy this), or the cream is too soft boiled—sometimes this is caused by poor sugar. If the latter is the case, stir in a little confectioners' sugar. If it gets too stiff to work well, return the boiler to the fire, and melt again.

The cream is melted in this way for all kinds of dipped candies or bonbons, variation being secured by flavor and color. Therefore the process will not be described again in following recipes. Add flavors and colors while the melting is going on.

VANILLA CREAM WALNUTS are made as above, flavoring with vanilla.

ROSE CREAM WALNUTS, same recipe, and colored with infusion of saffron and flavored with lemon extract and a speck of tartaric acid worked into mass.

ORANGE CREAM WALNUTS, same recipe, using a drop or two more of saffron and oil lemon for flavor, also the acid.

CREAMED ALMONDS in the same way, but almonds being so smooth, must be dipped a second time after having cooled once.

FRENCH CREAM BONBONS.

There are two ways of making these candies, one with boiled and the other with unboiled sugar; the latter is the least trouble, and for some purposes answers very well. The "boiled" cream has already been described under the head of Fondant.

COCOANUT CREAM BONBONS.

Grate some cocoanut fine and mix with as much boiled cream as will bind it into a paste, flavor with lemon or vanilla, and make into small balls. Drop part of these into white cream, and part into cream mixed with chocolate. For the latter, melt a piece of unsweetened chocolate liquor and mix with just enough cream to sweeten it.

RASPBERRY CREAM DROPS.

Mix a dessertspoonful of raspberry juice, or twice the same quantity of raspberry jam, with as much almond paste as it will flavor well, working in confectioners' sugar just as you would flour into dough. It will form a dull, grayish pink paste of exquisite flavor. Make up into balls as directed in formula above; prepare the cream, either white or colored a pale pink, and flavor with a drop or, at most, two drops of almond extract. Then drop into cream as prescribed in foregoing recipes.

MISCELLANEOUS CREAM BONBONS.

Preserved Pineapple, Cherry, Quince, Fig, etc., chopped fine, will produce delicious varieties.

HOW TO CAST FONDANT INTO BONBONS.

Fill the starch boards with very dry and fine starch, and print with the regular starch molds; these can be fastened on strips of wood just as long as the boards are wide, each stick holding eight to ten molds, according to size. Fasten these molds with a paste made from glucose and starch—it is better than any glue you could buy.

Melt some fondant in a double boiler over a slow fire, stirring all the time until reduced to a thick cream. Do not let it boil on any account, as that would change its whole character; it would lose its soft, creamy texture and become, on cooling, a hard conserve, like loaf sugar. After it is melted pour a portion into the funnel dropper, setting the rest beside the fire where it will keep warm. Fill the impressions made in the starch by the molds, and set the boards aside until the following day, when they may be scooped out on a sieve made for that purpose, the starch sifted and dusted from them, and they are ready to ornament or may be crystallized plain.

A good formula for cream to cast in starch is: 75 pounds sugar in enough water to dissolve; set over a strong fire and stir until sugar is melted, wash down sides of kettle, add one teaspoonful cream of tartar and cook to 238 degrees. Add ten pounds glucose, allow to just boil up, and then pour out on wet slab, sprinkle a little cold water over the top, and when cool work with the cream scraper as previously directed. Cover with a large pan for a half hour or so, and then mash into a smooth cream. Melt this cream in a double boiler, as above directed, add a teaspoonful cream tartar, and the batch is now ready to run into molds.

Hand-made centers often “burst through the coating” when the cream has been cooked too low, or has been doctored too much. There is no remedy for this except in cooking the sugar a little higher, which, however, is apt to result in making the centers hard in a short time.

For this reason, most large manufacturers have abandoned the hand-rolled cream, and are using starch work altogether, which will keep soft longer and will not sour.

The temperature at which centers are coated has nothing to do with them, but concerns only the coating, for when the temperature of the shop is over 70 degrees, or when the coating used is too warm, it will spot or get streaky.

HOW TO COAT OR "DIP" CREAM CENTERS.

There is no secret involved in coating creams successfully. The main essentials are good coatings, and a little experience. The large shop with every facility at command can not turn out goods one whit better than the small candy kitchen. The main and most important thing in coating creams is to keep the chocolate the right temperature; this applies to the creams also.

Melt the chocolate in a regular chocolate warmer, or in the absence of that utensil, in a double boiler; when about half melted lift off the fire and stir until the rest of the chocolate is melted. Then take out a little of the chocolate, and work well with a palette knife until ready for use. Drop the creams from the left hand, and coat them with the right, depositing when done on wax paper; as each sheet is filled set it aside in a cool place where the goods will get firm and glossy.

Be sure that the centers are thoroughly cooled, without being ice cold, for when the latter is the case, the coating chills too quickly. It often happens that the chocolate is too thick, and the only remedy for this is the addition of a little cocoa butter, which must be worked through the chocolate thoroughly or it will work streaky. Always use the butter sparingly.

COLORED WALNUT CREAMS.

Mold a piece of pink fondant into a ball about an inch in diameter, lay on waxed paper and press an English walnut kernel on the top, with just enough force to make it stick. If forced down too hard the fondant is flattened into an ugly shape. These are very nice when made also in white or maple fondant.

CREAM CENTER.

Cook fifty pounds sugar, a tablespoonful cream of tartar with the necessary water, to 238 degrees, add ten pounds glucose, let it just boil up, remove from fire and pour on wet marble. Sprinkle a little water on top of the batch and let it cool; then work up into cream with the cream scraper as directed in previous recipes.

When using the cream, melt with as little heat as possible; then add a tablespoonful cream of tartar dissolved in water, and run from the funnel into the starch impressions. Starch molded creams will keep much longer than hand-rolled centers. These creams should always be allowed to dry well after taking out of the starch before dipping.

COCOANUT BALLS.

Take a quantity of vanilla flavored fondant, work into it as much shredded cocoanut as it will take and still admit of being molded. Roll into balls about size of ordinary marble and lay on waxed papers to dry before dipping in chocolate.

NUT BALLS.

Take all the broken pieces of nut kernels, chop them up, but not too fine. Mix with fondant, same as cocoanut above, and roll about same size, and when dry, dip in chocolate.

CHOCOLATE ALMOND CREAMS.

Take a small piece of vanilla fondant about size of an almond kernel and roll into a ball. Press into this either a whole or half almond kernel and roll between the palms of the hands until oblong in shape.

Dry on waxed paper and dip in chocolate.

PINK FONDANT.

Work into a quantity of vanilla fondant a few drops pink coloring, adding more until the desired shade is produced when it has been thoroughly worked through. If the shade is too deep, add white fondant and work until all is the same shade.

CHOCOLATE WALNUT CREAMS.

Take a small piece of vanilla fondant the size of a marble and roll into a ball. Then make into a square by pressing on top and bottom with thumb and finger, at same time pressing two opposite sides with the other thumb and finger. Turn a quarter of the way around and proceed as before. Continue until it is square in shape, then dry and dip in chocolate. As soon as dipped press an English walnut half on the top.

Blanched almonds may also be used on these squares.

DROPS FOR CANDIED CHERRIES.

Roll vanilla fondant into small balls, place on paper and press down a little with tip of the finger. When dry dip in chocolate and immediately press a piece of candied cherry lightly on top of each.

WHITE CREAMS WITH CANDIED CHERRIES.

Mold vanilla fondant in balls a little smaller than for walnut creams and press into each a candied cherry.

PINK ALMOND CREAMS.

Mold some pink fondant into a ball, press into it an almond kernel turned edgewise and draw the sides up to the kernel, leaving the top edge of the nut uncovered.

CREAMED DATES.

Mold pink fondant into a ball, then roll between the palms of the hands until length of a date. Place inside the stone date, pressing the edges of the date together, and allowing about a quarter of an inch of fondant to show the whole length of the date. Roll in granulated sugar.

ORANGE BONBONS.

Ten pounds sugar, two quarts water; cook to 235 degrees, and pour on cold slab. Cream with the paddle, or cream scraper as usual.

For a filling use the juice of two oranges and the grated rind of one. Make a stiff paste by adding confectioners' sugar, form into small balls and dip into above cream.

CHOCOLATE CREAM WAFERS.

Ten pounds Crystal A sugar, three pints water, one teaspoonful of cream tartar, cook to 238 degrees, two pounds liquor chocolate, half ounce vanilla extract.

Put sugar into copper kettle and add water and cream tartar; stir until batch comes to boil, then wash down sides of the pan and place a wooden cover over it and allow to steam for five minutes; then remove cover and place thermometer in the pan and cook to 238 degrees. Remove from fire and pour on clean cool slab, and leave until cold.

Make two pounds melted chocolate (liquor) which pour over the batch, then with steel paddle work briskly until it creams. Spread a damp cloth over the batch and allow to mellow for forty-five minutes. Then knead the cream and place in a steam bath and stir until thin enough for use in the funnel dropper. Drop on heavy wax paper, and leave until cold.

PINK ALMOND TOP BONBONS.

Put ten pounds Crystal A sugar, three pints water and one teaspoonful cream tartar into your copper pan, cook and stir until batch comes to a boil, then wash down the sides of the kettle, place a lid over pan and allow to boil a few minutes, then remove lid and place thermometer in the batch and cook to 242 degrees. Now pour out on a clean and cool slab and when cool turn to a cream by working with the paddle until it creams and finally sets in a firm mass. Now spread a damp cloth over it and leave it until it mellows, then knead it up and place four pounds of the cream into a dipping pot and warm until thin enough to stir through, and then add a half pound chopped almonds and turn out on the slab. Spread in a thin layer and cut with lozenge cutter in long shape lozenges.

Now have your split blanched almonds ready, put balance of the cream in the dipping pot, add a little red color and one drop (no more) oil rose. Dip the lozenges in the cream and drop on heavy wax paper, laying a half almond on top of each bonbon. When thoroughly cool, they are ready for the case or counter.

MAPLE CREAMS.

Mold maple fondant into any shape desired, and dip either in chocolate or in melted maple fondant.

MAPLE CREAMS.

Use one-half as much water as maple sugar, cook without stirring and when nearly done put in a small piece of butter. Try in water and when it begins to harden take off and stir rapidly until it becomes a waxen substance. Then make into balls and put English walnut halves on either side, and lay on waxed paper to dry.

COCOANUT CREAM BONBONS.

Take the grated meat of three fresh cocoanuts, and place it in a pan; add three and a half pints cold water, and set it on the fire and boil for fifteen minutes, stirring occasionally to prevent scorching.

Then remove and allow to stand until nearly cold, when strain and press out the liquid through a very fine sieve.

Put six pounds double refined sugar into a copper kettle and add the cocoanut liquid to it; place on the fire and stir until the sugar is dissolved. Boil just to the "soft ball," and pour out on slab, and when cold, granulate as described for fondant. Cast into oblong shapes about two inches long, and crystallize them.

This makes a beautifully white bonbon and most delicious.

Second Method.

Boil the sugar to the "ball" and pour out on the marble; when nearly cold and you begin to granulate it, add two grated cocoanuts to it, gradually working them into the body of the fondant. Finish as above directed.

CHOCOLATE CREAM BONBONS.

To six pounds pulverized sugar add three pints water, place on the fire and stir until dissolved. Then add six ounces cocoa paste, cut into small pieces. Boil just to the "soft ball" and pour out on the slab.

When cold add sufficient vanilla extract to flavor highly, then granulate, cast and crystallize as usual.

A GOOD VANILLA CREAM CHOCOLATE.

Mix thirty pounds best A sugar and four pounds glucose together in a clean copper kettle, add five pints water, and set on a quick fire and cook to 238 degrees. Then pour the batch on cream slab and allow to remain until about cold. Then turn to cream (as for fondant) and let lay for half an hour. Then knead the cream thoroughly and place in a steam bath or jacket kettle and warm until thin enough to run through the cream dropper. Scrape the seeds from three vanilla beans, and mix well through the batch, or in the absence of beans, use extract.

Now run the cream into the starch impressions, and allow to set until cold and hard enough to handle; then remove from the starch, sift and dust the starch off well, and proceed to coat with chocolate.

Let the drops get thoroughly cold before coating, as if they have any heat in them they will cause the chocolate to turn gray.

LEMON CREAM WAFERS.

Place in a copper kettle twelve pounds Crystal A sugar, three pints water and a half teaspoonful cream of tartar. Stir until batch comes to a boil, then wash down sides of the kettle, place a cover over same and let boil five minutes; then remove cover and cook to 244 degrees.

Pour out on clean slab, leave until cool, and then add the grated rinds of two lemons and a little yellow color, then work briskly until the batch creams, and set in firm mass. Spread a damp cloth over this and leave it for thirty-five minutes, then knead the cream and place in a steam bath; warm and stir until thin enough to drop when put through funnel dropped on heavy wax paper in wafer size. Leave until cold, and then put on trays ready for use.

STRAWBERRY WAFERS.

For these wafers, cook sugar to 246 degrees, and work in on the marble about one pint of carefully picked and coarsely mashed strawberries, and color light red.

CREAM WAFERS.

Place twenty pounds sugar in a bright copper kettle, add two full quarts water; set batch on a good fire and stir until sugar is well dissolved, then add one pound glucose and a large pinch cream tartar, or fifteen drops acetic acid; wash down sides of the pan and cook to 244 degrees. Pour out thin on a wet marble, and in about two minutes sprinkle half a pint of cold water over the batch and allow to cool.

Then with a cream scraper work it until it goes together in one lump. Scrape off the blade and push the scraps under the batch, cover with a clean heavy bag and leave it to "mellow" for half an hour—then knead it into a smooth paste.

Now place about five pounds of this cream in a double boiler, add vanillin and with a small spatula warm and stir it over a slow fire until the cream is just hot enough to stand the finger test without burning.

Should the cream then be too thick to run out nicely, add a little cold water with a spoon. Drop the wafers on wax paper, and as soon as firm enough, quickly turn the paper with wafers upside down, pull off the paper and allow them to dry. They are then ready for counter.

ROSE WAFERS, OR PATTIES.

Color a very pale pink, flavor with a few drops of rose extract.

LEMON PATTIES.

Add the grated rind of two lemons to five pounds of the cream, and color a light yellow.

CHOCOLATE PATTIES.

Cook ten pounds of sugar, two pounds and a half glucose with one quart water to 236 degrees, and before you start to work the batch, add two pounds good chocolate liquor and the seeds of one vanilla bean, or a drop or two of oil cinnamon. Great care should be exercised, for these wafers will spot more easily than any other color or flavor.

Do not heat the cream more than is absolutely necessary.

MAPLE PATTIES.

Cook eight pounds good maple sugar, seven pounds white sugar, with sufficient water, to 244 degrees, and work and finish same as the first formula for Vanilla Cream Wafers, or Patties. This flavor is one of the most popular in the list.

MISCELLANEOUS.

You can vary these foregoing formulas, using chopped nuts, but in that case the patties should all be made white, with the nuts mixed into the cream after it is melted.

You will find that you can make four or five different kinds from one batch, and what is left over can be used for something else, as the cream should always be used fresh; when it lays around a day or more it loses strength and is liable to spot.

FRUIT CANDIES.

ALMOND ROCK.

Boil six pounds brown sugar to the "crack"; it will take much longer than white sugar. Flavor with a few drops lemon extract, and when brittle, pour into it three pounds almonds that have been made warm, and stir enough to mix. Pour inch deep on slab between iron bars, or into greased pans.

CHERRY ROCK.

Allow four ounces candied cherries to the pound of sugar; boil the sugar to the "crack"; when brittle, but before the syrup changes color at all, drop the cherries (slightly warmed) into it. Pour out into greased pans or on slab between bars about two inches thick.

ORANGE ROCK.

Allowing one cup of candied orange peel, shredded, to the pound of sugar, proceed as above directed.

LEMON ROCK.

Is made in same way as Orange, except that the juice of half a lemon (for each pound of sugar) is squeezed in when the syrup reaches the "crack."

NOUGAT OR FRENCH ALMOND ROCK.

Blanch two pounds almonds, dry them thoroughly on a cloth, and then heat in an oven or roaster till they begin to turn yellow. They must be watched closely, as they quickly become too dark and flavorless. When just scorched, take from oven, but not until the syrup is ready.

Boil four pounds granulated sugar to the "crack"; add a tablespoonful vinegar and continue boiling until syrup begins to look yellow; then add at once the almonds, and pour out on slab between iron bars about one inch thick.

PINEAPPLE ROCK.

Boil four pounds sugar to the "crack." Take some preserved pineapple, cut in slices, wipe very dry and further dry for a few hours in a cool oven or over a register. Stir in one cup to each pound of sugar, when the syrup is ready, and pour into greased pans, or on slab as directed above. This candy should be made only in small batches and disposed of quickly.

CARAMELED FRUITS.

CANDIED ORANGE.

Take ripe, thin skinned oranges, not too large, and peel, taking care not to make the juice run. Divide into sections, discarding all that show the least break in the skin. Lay on a tray in a warm place for several hours so that they may get a little dry. Carefully extract the seeds, if you can not get navels, without starting the juice.

Now boil sugar to the "crack" and dip the orange quarters in it; they must be quickly taken out with a greased fork, the superfluous syrup drained off on edge of the pan, and the orange laid on greased trays.

CANDIED GRAPES.

Take finest green Malaga grapes, rejecting all spotted or discolored. Break into bunches of two or three. Boil candy as above, dip each grape or bunch, by the stalk, and when coated, either hang on a wire line or lay on waxed paper or greased pan.

MISCELLANEOUS.**INDIAN CREAM.**

Put twelve pounds good white sugar in a clean copper kettle, add two quarts water and one pound glucose. Stir well until it comes to a boil, then put in the thermometer and cook to 240 degrees. Remove from fire and stir in five pounds fondant stock, gently, with three pounds preserved Jamaica ginger cut in small pieces, and three pounds dried cherries cut in two, and color a delicate yellow with saffron or vegetable lemon color.

When thoroughly well mixed, pour out on a slab to about one inch in thickness, the slab having been previously wet or oiled, and iron bars should be used to insure the proper thickness of the batch.

When cold and set, cut with a thin and very sharp knife into bars about one inch broad and four or five inches long. Lay on waxed paper for a short time, then pack away for use.

COUNTER GOODS.**CHOCOLATE COVERED BUTTER KISSES.**

One gallon Golden Molasses.

Five pounds Glucose.

One-half pound Butter.

One teaspoonful Oil Lemon.

Ten pounds Chocolate Coating.

Put the molasses, glucose and butter into copper pan, stir and cook to 265 degrees, or to a good ball; pour out on oiled slab and when it has cooled somewhat fold together; continue folding until cool enough to handle, then add the oil lemon and pull over the hook until well pulled.

Now size down to a thin batch, like caramels, and with a knife cut into caramel size. Melt the chocolate coating in a steam bath and turn out on marble slab, slightly warmed at one end. Scrape about one pound of the chocolate at a time to the cooler end of slab and spread around until it is about blood heat, then cover the kisses with it and drop on glazed paper, setting aside in a cold place to harden, when they will be ready for use.

CANDIED CHERRIES.

Proceed same as for grapes above, using large, fine cherries.

GUM DROPS.

Two pounds best gum arabic, $1\frac{3}{4}$ pounds confectioners' sugar, and two quarts tepid water. Dissolve the gum and strain, then add the sugar and cook to "soft ball." Use a double boiler and do not stir after it is thoroughly mixed.

Have the starch trays ready and fill the impressions from the dropper. The syrup may be flavored while warm with either lemon or rose.

After filling the trays, set aside for two or three days in a warm place, or until they can be handled. To finish them dampen a little on taking from the starch, brush off any that may cling and shake them up in a little granulated sugar.

MAPLE SUGAR CANDIES.

These may be made of either syrup or sugar; in either case obtain best and clearest to be had. If the syrup is used, put it to boil just as you would molasses. Boil fast until it begins to get thick, then add a small half teacup vinegar for each quart syrup. When the syrup reaches the crack pour it out. If you wish you can add grated cocoanut or chopped walnuts, almonds, etc., and pour out into cakes, or make up into balls.

COCOANUT CHOCOLATES.

Cook five pounds confectioners' A sugar, five pounds glucose and three pints water to "soft ball," or 234 degrees. Add seven pounds finest desiccated cocoanut, without sweetening, and mix thoroughly, setting the kettle on a barrel; pour out on the slab and cool off and add four pounds fondant (244 degrees cream). Work all to a smooth paste, and form in either round balls, or size down with a rolling pin, and cut in pieces the size of a five-cent piece and a half inch thick, and coat with chocolate.

They can also be dipped in cream as a cocoanut bonbon, flavoring with vanilla.

MAPLE CREAM.

Put twelve pounds good maple sugar into a large-sized copper kettle, add sufficient water to make a thin syrup; set on the fire and stir until all the sugar is dissolved. Strain through a fine sieve into another kettle; add three pounds sugar and three pounds glucose, and cook to 240 degrees. Pour on clean marble, previously sprinkled with cold water, and allow to cool. Turn the batch with paddle, as for other creams.

When it has formed into a lump cover with a heavy bag and allow it to sweat for twenty minutes, then knead into a smooth paste with the hands, when it is ready for use. If intended for dipping, a large pinch of cream tartar will answer instead of the glucose, as the cream will stand up better.

NEWPORT CREAMS.

Cook ten pounds confectioners' A sugar, one very small teaspoonful cream of tartar and three pints water, to 285 degrees; pour on greased slab and sift four ounces of XXXX sugar over the batch to make it light and hasten granulation. Fold it up and when nearly cold pull it light and white over the hook, adding one-half ounce vanilla extract during the operation. When done spin out in front of the batch heater in strips the thickness for buttercups; have the table well sugared and cut with the shears three-cornered, the strip constantly turning in the hand, as for molasses mints or winter-green. Sift sugar over them until granulation takes place and crystallize with 34 degree syrup.

This is an excellent summer candy, and much used for decorating fancy boxes.

For pink use strawberry or rose color while on the hook.

For yellow use two grated lemon rinds and one ounce citric acid, and add while on the hook.

For orange use two oranges grated, and one-half ounce powdered citric acid.

For green use pistachio and one tablespoonful of extract.

For violet use color and one tablespoonful of extract.

For coffee use burned sugar color and two tablespoonfuls extract.

For chocolate use instead of the XXXX sugar on the slab, a half-pound fine desiccated cocoa powder, making a very delicate shade.

SOFT COCOANUT CHOCOLATES.

Put eight pounds white A sugar, two pints water and a small pinch of tartaric acid in copper kettle and stir over fire until sugar is dissolved. Add four pounds glucose, stir until well mixed, and then add eight pounds grated (fine) cocoanut and cook until batch is thick enough to form a soft ball on cooling (test by spreading a small quantity on cold slab); remove from the fire and stir in the vanilla extract, about one ounce, then turn out on a marble slab and when cool enough to handle form into balls the size of a cherry.

Melt ten pounds chocolate coating in a steam bath and turn it out on a warm slab; drag a small portion to a cool part of the slab and work it around until almost cool, then cover the drops and lay them on wax paper and set aside in cool place to harden.

CREAM BAR.

Place fifteen pounds white sugar in bright copper kettle, add about three pints water, set it over fire and stir until sugar is dissolved; then add a teaspoonful cream of tartar. Wash down sides of pan and cook to 275 degrees; pour on cold greased slab, leave until cooled a little, add a teaspoonful vanillin, and fold batch together until able to handle, when pull over the hook until white and nearly cold.

Now shape into a long batch and pull out into bars to suit your fancy. Allow it to get cold, then with a knife mark and break off, lay on trays lined with wax paper, and set in dry, warm place to cream.

After the bars have turned, pack in tin cans until they are nice and creamy. It is always well to make cream bar ahead of your needs, so that you will always have a supply of "creamy" bars. You can make it any colors and flavors.

AFTER DINNER MINTS.

To eight pounds sugar and two pounds glucose (best grade), add one quart water, boil on quick fire to crack without stirring, then add one-half pound butter and remove from fire when butter is melted, pouring on greased slab. When cool enough to handle pull on hook until white, flavoring to taste with oil peppermint.

Now spin the batch out before spinning furnace or fire, same as for stick, and cut with a half-inch cutter, then roll in powdered sugar and allow to ripen for twenty-four hours. Cream of tartar will cause them to grain or ripen quicker, and is often used in place of glucose.

These should not be sold for less than 40 cents per pound and when put up in packages will readily sell for more.

XX COUGH DROPS.

Put ten pounds crystal A sugar, one pound glucose (best grade) and one quart water into copper pan, and cook to 300 or possibly a little over that; then set off the fire and stir into the batch two ounces paregoric, one ounce capsicum, a few drops oil of sassafras, also a few drops oil anise mixed with oil wild cherry. Put these medicines and flavors into a little red color and add all at once.

Now set the batch back on fire and stir slowly to mix well, and pour out on greased slab. When cool enough to handle cut into squares with caramel cutter, or run through machine for drops. If black drops are wanted, add willow powdered charcoal in place of red color, and for brown drops use a caramel or brown color.

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Chocolate Nut	104-105	Taffy, Butter	54-65
Glace Nuts and Fruits.....	86	Chewing	55-58-59-60-62
Hazelnut	78	Chocolate	57
Nougat	87-88	Chocolate Cream	57
Nut Balls	104	Cream	59
Peanut	80	Everton	52-53-54
Walnut	80	Economy	64
Cream	83	Fig Salt Water	56
Squares	85	Lemon	50-57
Walnuts, Creamed ...	100-101-103	Molasses	50-52-55-56
P		Nut	51-52-58-64
Patties, Chocolate	109	Pineapple	51
Coffee	98	Sponge	57-60-66
Cream	109	Sugar	54
Lemon	109	Vanilla	51
Maple	109	Washington	63
Mint	116	White	57
Orange	92	Yellow Jack	65-66
Violet	97	W	
Rose	109	Wafers, Chocolate Cream ...	106
Peanut Brittle	83	Lemon Cream	108
Crisp	84-85	Cream	109
Salted	79-80	Strawberry	108
Sugar	92	Rose	109
Popcorn Balls	78-79	MISCELLANEOUS.	
S		Alakuma	84
Sugar Boiling	45-46	Indian Cream	112
Stick, Peppermint	76	Mexican Panocha	85
Lemon	77	Molasses Sticks	63
Lime	78	Solferino	63
		Newport Cream	114

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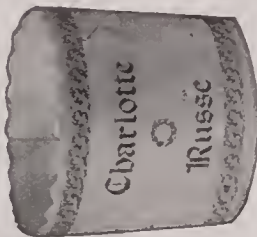
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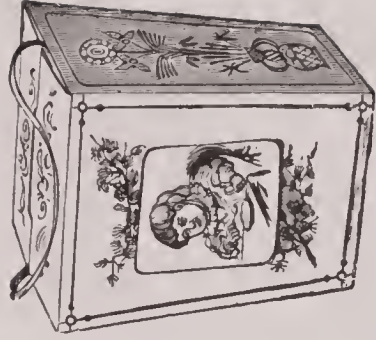
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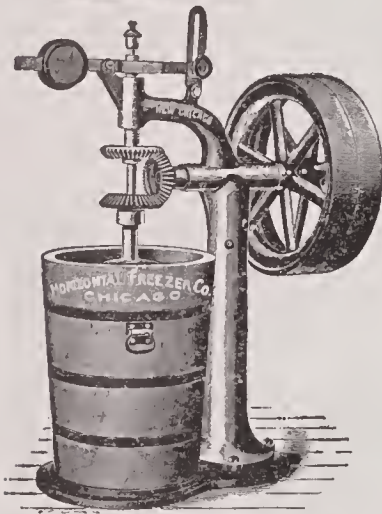
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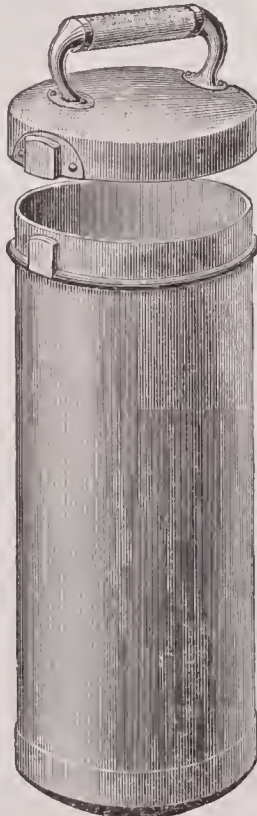
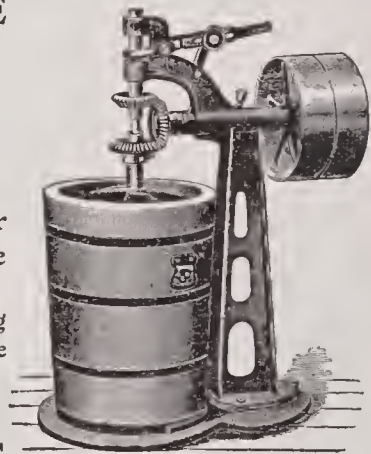


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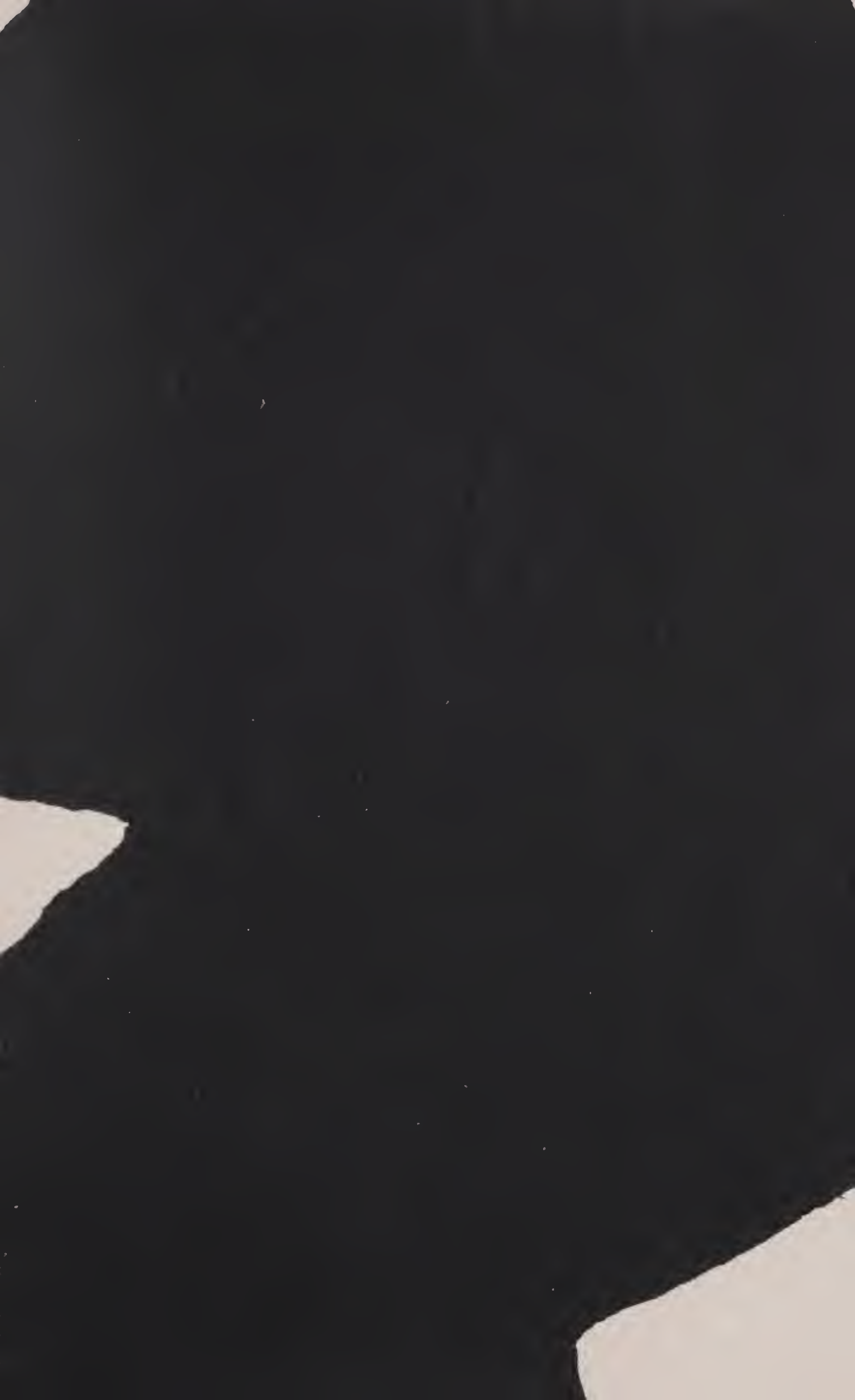
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