



# WHEN MOTHER LETS US MAKE CANDY

ELIZABETH BACHE  
LOUISE BACHE



Class TX 791

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**WHEN MOTHER LETS US  
MAKE CANDY**



Home-made Sweets

# WHEN MOTHER LETS US MAKE CANDY

*By*

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WITH THE FONDEST RECOLLECTIONS OF  
THE HAPPY TIMES AT "BIDE-A-WEE,"  
WHEN MOTHER LET US MAKE CANDY.



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**WHEN MOTHER LETS US  
MAKE CANDY**





## PREFACE

Children and most "Grown Ups" like candy. Wholesome candy in a limited quantity at proper times has an acknowledged food value. It is only in the eating of cheap sweets that the great harm lies. This little book seeks to introduce you to some old and many new candy friends. The authors know all about the wonderfully good times that took place when mother let them make candy and wish each candy maker just as much fun as they had and, still more, that they may gain through these recipes a knowledge of the principles underlying cookery and learn to enjoy making many other things quite as well as they enjoy making candy.

**CANDYVILLE CENTER**

It's the easiest thing in the world to enter  
The wonderful town of Candyville Center!  
You may traverse each street when you're once  
    inside

And at every house you'll find sweets untried;  
It's the jolliest country under the sun,  
There are people to please you every one!

If you walk up a street—any one you choose—  
You may knock at each door and no one will  
    refuse;

Suppose that you wander down Taffy Way,  
You'll find different "Taffies" there ev'ry day!  
And there're so many "Fudges" you do not  
    know

You will have to study their names as you go!  
So hurry and visit the various sections,  
Only never forget *you must follow directions!*



**THINGS TO TAKE WITH YOU ON THE JOURNEY  
THROUGH CANDYVILLE CENTER**

To travel through this town you need but arti-  
cles few,

A granite sauce pan (1), a double boiler (2), a  
wooden spoon or two (3),

A tablespoon (4), teaspoon (5), and a measure  
cup (6),

A roll of wax paper (7) to do the candy up,

A wafer box (8), a plate (9), a biscuit tin (10),

A marble slab (11), or platter (12), to pour the  
candy in,

A wire egg beater (13) or a fork will do (14),

A heavy pair of scissors (15) and a spatula,  
too, (16)

A heavy iron pan (17), I'm sure you'll find

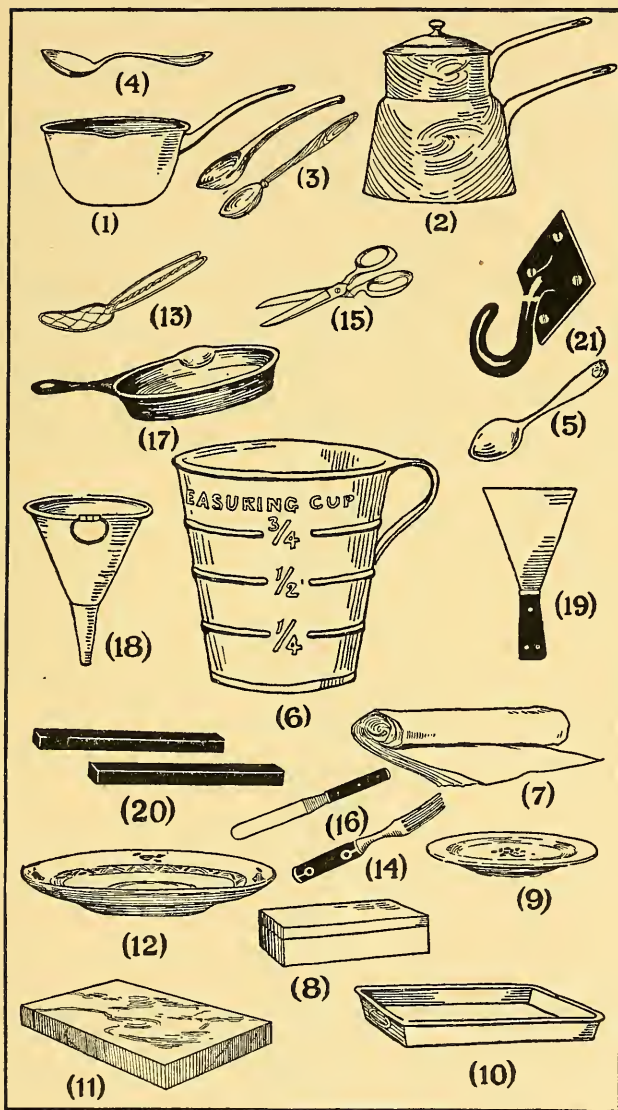
For the brittle and butter scotch it's the very  
best kind.

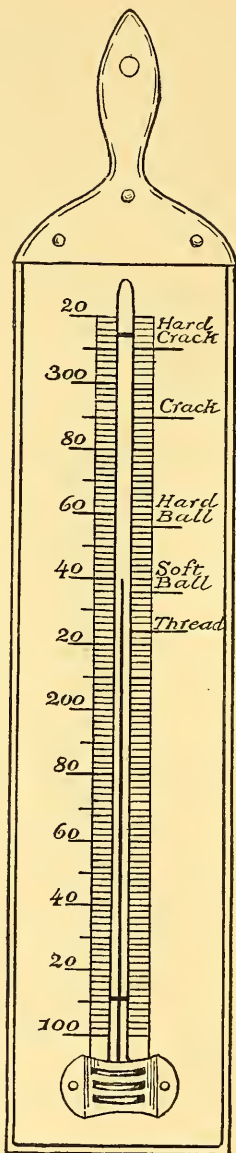
Then you'll need just a few things more:

A tin funnel (18) and wall scraper from the first  
ten-cent store (19),

Then there are iron candy bars (20) and an iron  
candy hook (19),

And, of course, I'll have to include this candy  
book.





## HOW TO USE THE THERMOMETER

The thermometer does not make mistakes but you must learn to read it correctly, if you are going to use it.

Every 100 degrees is numbered in large figures. Between these, every twenty (20) degrees are shown in small figures. Each line on the scale stands for two degrees.

Practice finding numbers at 236, 250, 245, etc., on the thermometer before using it in candy making.

Have some one test your thermometer to be sure that it is accurate, before you make candy by it.

Dip the thermometer in a cup of warm water before dipping it into the hot candy syrup to prevent it from breaking. Always put the thermometer in the syrup after it boils. When placing the thermometer in a kettle fasten it to the sides by the hook on its back.

Never lift the thermometer out of the syrup to read it.

In reading, get your eyes on a *straight line* with the scale. If you look down on it, it will appear several degrees lower than it really is.

If the scale is steamed, wipe off with finger.

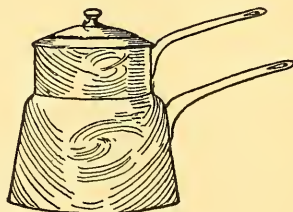
Do not have a window open when the candy is cooking or a draft in the room.

Be sure that there is enough syrup to cover the bulb. If you make a small amount of candy, use a small saucepan so that the bulb will be covered and register the right degree.

When cooking candies which require stirring, lift the thermometer once in a while and stir underneath.

When you have finished using the thermometer put it in a pan of hot water and wash as soon as possible.

The thermometer is in two parts, the metal case and the scale. The scale may be separated from the case by pressing it carefully up. Occasionally do this and wash between the scale and the case.





## FUDGE

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
$\frac{1}{3}$ cupful of Karo corn syrup	Wooden spoon Tablespoon
$\frac{2}{3}$ cupful of milk	Teaspoon
2 ounces of choco- late	Knife Square tin

or

$\frac{1}{2}$  cupful of cocoa  
2 tablespoonfuls of  
butter

Put the sugar, Karo corn syrup and milk into a saucepan and stir over a moderate fire until the sugar grains disappear.

Add the finely cut chocolate and stir until it is melted.

While boiling, stir it only now and then to keep it from sticking to the bottom of the pan.

Try the candy in fifteen minutes.

You may test whether it is done in either of two ways:

**TEST 1.** Drop one-half a teaspoonful in a cup of cold water. If you can remove the candy from water and roll it in a small soft ball in your

fingers, it is time to take the candy from the stove.

TEST 2. Use the candy thermometer according to directions. When it reads 236° F. remove the candy from the stove.

Stir in the butter until it is melted. Let it stand in the saucepan on the table ten minutes to cool.

Now, stir in one teaspoonful of vanilla.

Beat the candy with a wooden spoon until it shows fine grains around the edges of the pan.

Pour at once in slightly buttered tins.

Mark in squares as soon as the candy is firm.



**RULE FOR MAKING FUDGE**

If you would have your fudge the kind  
That really can't be beaten,  
Then you must beat and beat it hard  
Before it can be eaten!  
And strange it is, but very true—  
The harder that you beat it  
The better fudge you will admit  
It is for those who eat it!

**VALENTINE FUDGE**

Make the same recipe for Fudge. Cut with a heart-shaped cutter instead of marking it in squares.



## BIRTHDAY BOX FUDGE

1½ cupfuls of granulated sugar	Saucepan
	Measuring cup
⅓ cupful of Karo corn syrup	Wooden spoon
	Tablespoon
½ cupful of cream or top of milk	Teaspoon
	Knife
3 ounces (squares) of chocolate	Square tin

or

¾ cupful of cocoa	
1 tablespoonful of butter	
1 teaspoonful of vanilla	

Cut the chocolate in fine pieces and place at one side.

Measure the sugar, Karo corn syrup and cream into a saucepan and cook slowly over a moderate fire.

Stir until the sugar dissolves.

Add the finely cut chocolate. You need only stir the candy a little now, just enough to keep it from sticking to the bottom of the pan.

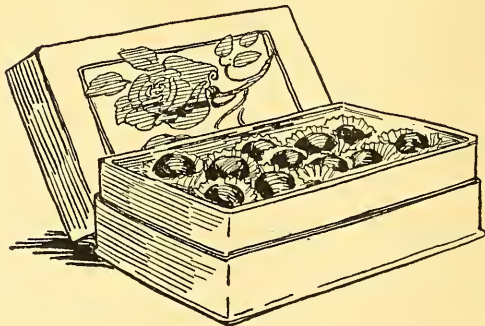
After you have let the candy cook about ten

minutes, you may begin to test it. When it forms a soft ball in cold water, or when the candy thermometer registers 236° F., it is time to take the candy from the stove, first stirring in the butter until it is melted.

Add one teaspoon of vanilla, stirring it in.

Beat the candy with a wooden spoon until it begins to show fine grains. Then, quickly pour it into a buttered tin.

Mark in squares as soon as the candy is firm.





On the Way to Candyville Center

**GETTING READY**

When your hands are clean and your recipe read,  
Get all the materials and then, go ahead!



## MARSHMALLOW FUDGE

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
2 tablespoonfuls of Karo corn syrup	Wooden spoon Tablespoon
$\frac{2}{3}$ cupful of milk	Teaspoon
2 ounces of chocolate or	Knife Square tin
$\frac{1}{2}$ cupful of cocoa	
2 tablespoonfuls of butter	
1 teaspoonful of va- nilla	
$\frac{1}{2}$ pound of marsh- mallows	

Turn to the recipe for FUDGE and make according to directions.

Before beating the fudge you can add the marshmallows in either of the two ways:

(1) Break the marshmallows into small pieces and add to the fudge just after taking it from the stove. Then beat until the fudge begins to grain. When this happens, pour the candy at once into a buttered tin.

(2) Place the whole marshmallows in even

rows in a buttered tin. Let the fudge cool ten minutes. Then beat it until it begins to grain. You may then pour it carefully over and around the marshmallows.

Be sure that the fudge is not hot enough to melt the marshmallows!

Be careful also that you do not move the marshmallows as you pour the fudge over them.

Cut into squares having a marshmallow in each square.



## PENOCHE

2 cupfuls of brown sugar	Saucepan
	Measuring cup
1/2 cupful of cream or milk	Wooden spoon
1/2 cupful of milk	Tablespoon
1 tablespoonful of butter	Teaspoon
	Knife
1/2 cupful of pecan meats	Tins or platter
1 teaspoonful of vanilla	

Put the sugar and milk into a saucepan over the fire and stir until the sugar dissolves.

Let it boil, stirring it only now and then to keep it from sticking to the bottom of the pan and scorching. When it has boiled ten or twelve minutes, you can start to test it.

If it forms a soft ball in water, or if the candy thermometer registers 236° F., you may take it from the fire. Now, stir in the butter, chopped nut meats and vanilla.

Beat six minutes or more, until it begins to grain around the edges.

Drop from a teaspoon on a buttered platter or on tins.

**MAPLE PENOCHÉ**

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
½ cupful of milk	Wooden spoon
1 tablespoonful of butter	Tablespoon Teaspoon
½ cupful of pecan meats	Knife Tins or platter
1 teaspoonful of ma- pleine or maple flavoring	

You make this candy in the same way as PENOCHÉ is made. Add maple flavoring instead of vanilla.

**PEANUT PENOCHÉ**

2 cupfuls of brown sugar	Saucepan Measuring cup
½ cupful of milk	Wooden spoon
1 tablespoonful of butter	Tablespoon Teaspoon
2 tablespoonfuls of peanut butter	Knife Tins or platter
1 teaspoonful of vanilla	

Make the recipe as directed for PENOCHÉ. Stir in the peanut butter in place of the nut meats.

## DOUBLE BROWN FUDGE

## FUDGE

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
1 tablespoonful of Karo corn syrup	Wooden spoon Tablespoon
$\frac{3}{8}$ cupful of milk	Knife
2 ounces of chocolate	Square tin
2 tablespoonfuls of butter	

## PENOCHE

2 cupfuls of brown sugar
$\frac{1}{2}$ cupful of milk
$\frac{1}{2}$ cupful of pecan meats
1 tablespoonful of butter
1 teaspoonful of vanilla

Turn to your recipe for FUDGE. Make the candy and spread it in a slightly buttered pan to cool.

In the meantime, turn to your recipe for PENOCHE. Make it and pour it on top of the fudge already in the pan.

When firm, mark and cut into squares or oblong pieces.

## CREAM FUDGE

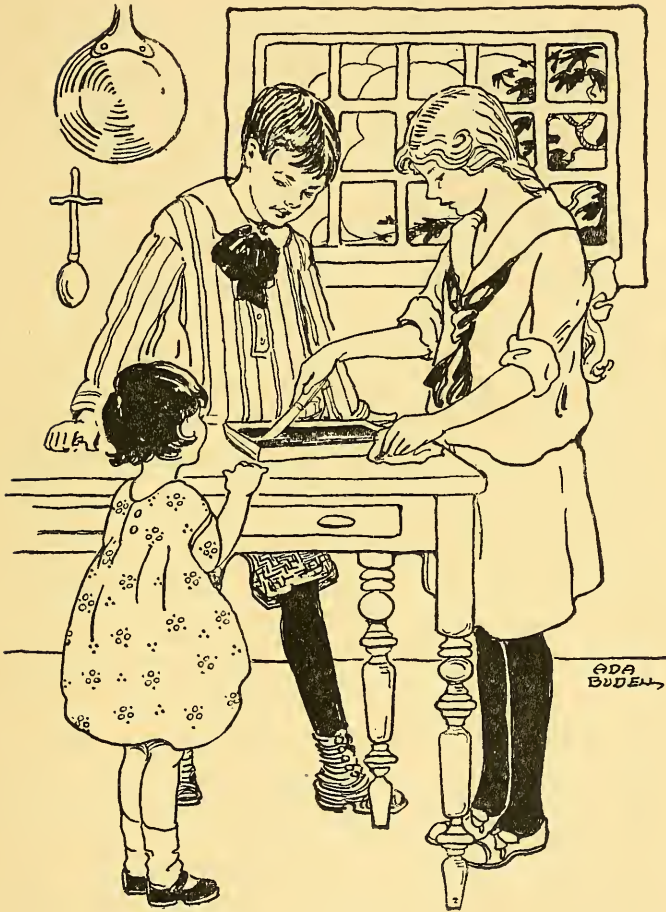
3 cupfuls	of	light	Saucepan
		brown sugar	Measuring cup
1 cupful	of	sour	Teaspoon
		cream	Square tin
1 cupful	of	nut	Wooden spoon
		meats	Knife
1 teaspoonful	of	va-	
		nilla	

Measure the sugar and sour cream into a saucepan. Place over a moderate fire and stir until the sugar is dissolved. After twelve minutes you can begin to make your tests.

It will be time to take it off the stove when it forms a soft ball if a little is dropped in cold water, or if the candy thermometer points to 238° F. Stir in the vanilla after the candy is removed from the stove. Have the nut meats cut into small pieces. Stir them in and beat until it begins to grain along the edges of the pan.

Mark it in squares when nearly cool.

If you wish you can make the same recipe by using one cupful of sour milk and two tablespoonfuls of butter, in place of one cupful of sour cream.



EDA  
BUDEN

## FAIRY FUDGE

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
1/2 cupful of cream	Wooden spoon
or	Tablespoon
1/2 cupful of milk	Teaspoon
2 tablespoonfuls of butter	Knife Tin or platter
1/2 teaspoonful of va- nilla	
1 cupful of cocoanut	

Cook the sugar and cream together over a moderate fire, about twelve minutes before you begin to test your candy.

Let it cook until it forms a soft ball when a little is dropped in cold water.

If tested with the candy thermometer, it is just right when the thermometer reads 236° F.

You can then remove the candy from the stove and stir in the butter and the cocoanut.

Add vanilla and beat until it begins to show fine grains along the edge of the pan.

Drop from a teaspoon in small round drops on a slightly buttered platter or tin.



## MAPLE DROPS

2 cupfuls of maple	Saucepan
sugar	Measuring cup
1/2 cupful of boiling	Wooden spoon
water	Teaspoon
1 teaspoonful of va-	Knife, platter or
nilla	marble slab
1 teaspoonful of	1/2 cupful of walnut
almond extract	meats

Break the sugar into small pieces. Add boiling water and stir until the sugar grains disappear. Boil it about 10 minutes over a moderate fire, do not stir it during this time. Now test to see if a soft ball is formed, which you can roll in your fingers or watch to see if the candy thermometer registers 238° F. Add the vanilla or almond flavoring, stirring it in. You can choose the way you would like to add the nuts.

(1) Cut them in small pieces and stir into the candy after removing from the fire. Beat this and beat until it begins to show fine grains. Pour it quickly in a slightly buttered square tin.

(2) Beat the candy until it begins to grain and pour it into your tin which has been slightly buttered. Place the halves of walnut meats in rows across the candy.

**MEASURING RULE**

Measure the material level in your spoon or cup,  
The candy may not turn out right, if you heap  
them up.

**WALNUT HONEY CREAMS (ONE MINUTE CANDY)**

1 cupful of granu- lated sugar	Saucepan Measuring cup
2 tablespoonfuls of extracted honey or	Wooden spoon Tablespoon
2 tablespoonfuls of strained honey	Paring knife Food chopper
4 tablespoonfuls of water	2 platters $\frac{1}{2}$ cupful of walnut
$\frac{1}{4}$ teaspoonful salt	meats

Chop the nut meats very fine.

Measure the sugar, honey and water into a saucepan and stir until the sugar is dissolved. Let it boil rapidly for about one minute.

To be sure it is done try a little in cold water. If a soft ball forms remove the candy from the stove at once. The candy thermometer if used will register 238° F. at this point. Add the chopped nut meats and the salt. Beat about 5 minutes or until the candy begins to grain. Pour quickly on a greased platter. When cool enough cut into inch squares.

Wash your hands, grease them with a little butter and mold each between the palms of your hands. Place in rows on a buttered platter or tin.

## FRUIT ROLL FUDGE

1½ cupfuls of sugar	Saucepan
½ cupful of milk	Measuring cup
2 tablespoonfuls of butter	Wooden spoon
	Tablespoon
1 teaspoonful of vanilla or	Teaspoon
	Food chopper or
1 teaspoonful of orange extract	grinder
	Knife
½ cupful of figs or dates	Square tin
	½ cupful of raisins
½ cupful nut meats	

Put the fruit and nuts through a food grinder or chop them finely. If dates are used, scald the dates and remove the stones. Measure the sugar and milk into a saucepan and stir over a slow fire until the sugar is dissolved. Let it boil, gently stirring only now and then to prevent sticking. It is ready to take from the fire when it forms a soft ball in cold water. The candy thermometer registers 236° F. at this point.

Remove the candy from the fire. Stir in the butter, chopped fruit, nuts and extract. Beat it until it begins to grain. It is ready, now, to pour or drop on a buttered tin.

**A RULE FOR SEA FOAM**

When you pour the candy syrup  
On the stiffly beaten egg white,  
Hold the saucepan in the left hand  
And the egg whip in the right.

## SEA FOAM

2 cupfuls of light	Saucepan
brown sugar	Measuring cup
1/2 cupful of water	Wooden spoon
1 tablespoonful of	Tablespoon
vinegar	Teaspoon
White of one medium	Bowl
sized egg	Egg whip or fork
1 teaspoonful of va-	Tins or plates
nilla	1/2 cupful of nut meats

Measure the sugar, water and vinegar into a saucepan. Let it cook slowly on the stove until it boils. Be sure that you stir the sugar during cooking until the sugar grains have quite disappeared. Then, stop stirring, but still let it cook.

After about ten or fifteen minutes of cooking, you can begin to test your candy to see if it is done. One test is to drop half a teaspoonful in cold water. If it rolls into a hard ball between your fingers, remove the saucepan of candy from the stove at once. Another test calls for the candy thermometer. When it points to 250° F. take the candy from the fire.

Break an egg and separate the yolk from the white. Beat the white with an egg whip or fork until it is stiff and dry.

Pour the cooked candy over the beaten white of egg slowly. Do not stop beating until the candy holds its shape when dropped from the fork. This will take about ten or twelve minutes.

Add one teaspoonful of vanilla and one-half cupful of chopped nut meats.

Drop from a teaspoon on buttered tins or plates.

#### MAPLE SEA FOAM

2 cupfuls of maple sugar	Saucepan
	Measuring cup
1/2 cupful of water	Wooden spoon
1 tablespoonful of vinegar	Tablespoon
	Teaspoon
White of one medium sized egg	Knife
	Bowl
1 teaspoonful of vanilla	Egg whip or fork
	Tins or plates
1/2 cupful of nut meats	

You can make MAPLE SEA FOAM in the same way as SEA FOAM, using two cupfuls of maple sugar or two cupfuls of granulated sugar with one teaspoonful of maple flavoring in place of the two cupfuls of light brown sugar.

**DIVINITY NUT CANDY**

1 cup granulated sugar	Saucepan
	Measuring cup
3 tablespoonfuls Karo corn syrup	Wooden spoon
	Tablespoon
2 tablespoonfuls of water	Teaspoon
	Spatula
White of one egg	Bowl
Salt	Egg-beater
1/2 teaspoonful vanilla	
1/2 cup chopped nutmeats	

Stir the cup of granulated sugar, together with Karo corn syrup and two tablespoonfuls of water in a saucepan until dissolved.

When this mixture begins to boil, time it. After about five minutes you may test it. Let a little drop from the tip of a spoon. If it forms a fine hair three or four inches long you may remove the saucepan from the fire and let cool.

If you use the candy thermometer as a test, it must read 245° F. before taking it from the stove.

Add a pinch of salt to the white of an egg and beat until it is stiff and dry looking.



As soon as the egg is beaten, you may pour the cooled syrup very slowly into the stiffly beaten egg white, beating all the time. Keep on beating until the candy is very thick and the egg whip is hard to use.

Do not stir this candy, but beat!

After about ten minutes of beating with good long strokes, it should be about right, and stiff enough to hold its shape.

Then add  $\frac{1}{2}$  teaspoonful of vanilla, and the chopped nut meats.

Drop from the tip of a teaspoon on buttered tins.

If you wish you may change this recipe by adding cocoanut instead of the nut meats, or combine the two.

Chopped raisins, dates and other fruit, alone or together with the nuts are very good in the candy.



**STIRRING**

If your candy contains milk or molasses,  
Watch it carefully, stir it now and then,  
But, if it is a clear sugar syrup,  
Stir until it boils, then, do not stir again!

**NUT BRITTLE**

2 cupfuls of granu- lated sugar	Heavy iron skillet Wooden spoon or spa- tula
1 cupful of walnut halves or	Knife
1 cupful of shelled peanuts	Shallow pan

Shell the peanuts or break the walnut meats in halves. Put them in a buttered, shallow pan.

Now, you are ready to start the candy.

Measure the sugar into a heavy iron skillet.

Heat it *slowly* over a *moderate* fire. The secret of this candy is not to put it over a hot fire as it will get too brown, and burn.

Press the sugar until it begins to melt, with the bowl of a wooden spoon.

Keep stirring a little of the sugar into the part which has melted until it is all melted. You will find that it is of a beautiful golden brown color.

Hurry now!

Pour it at once over the nuts in the pan, in a very thin sheet. Mark in squares as soon as possible. One cupful of cocoanut or one cupful of crisp puffed rice or wheat may be used in place of the nuts.

**PEANUT BLOCKS**

1/2 cupful of Karo	Saucepan
corn syrup	Measuring cup
1/2 cupful of granu-	Wooden spoon
lated sugar	Bowl
1/4 cupful of water	Knife
1 1/2 cupfuls of pea-	Shallow square tin
nuts (shelled)	
or	
3 pints of peanuts	
(unshelled)	

Stir the sugar, water and syrup together over the fire until the sugar is dissolved.

Then let it boil without stirring, about 15 minutes before testing it.

When tested, it should either be brittle in cold water or cause the thermometer to rise as high as 260° F.

Add the shelled peanuts, broken in halves.

Remove from the fire and pour into a shallow buttered tin, packing it in firmly, with the bowl of a slightly buttered tablespoon.

When nearly cool, mark in oblongs or squares and cut with a sharp greased knife.

**BUTTER SCOTCH PUZZLE**

Pray tell me, for this will thinking take,  
Why so hard a candy is not hard to make?

**BUTTER SCOTCH**

1½ cupfuls	brown	Saucepan
sugar		Measuring cup
1 tablespoonful	vine-	Wooden spoon
gar		Tablespoon
½ cupful	water	Teaspoon
4 tablespoonfuls	of	Knife
butter		Pan
Pinch of salt		Waxed paper

Mix the sugar, water and vinegar together in a saucepan and let boil ten minutes.

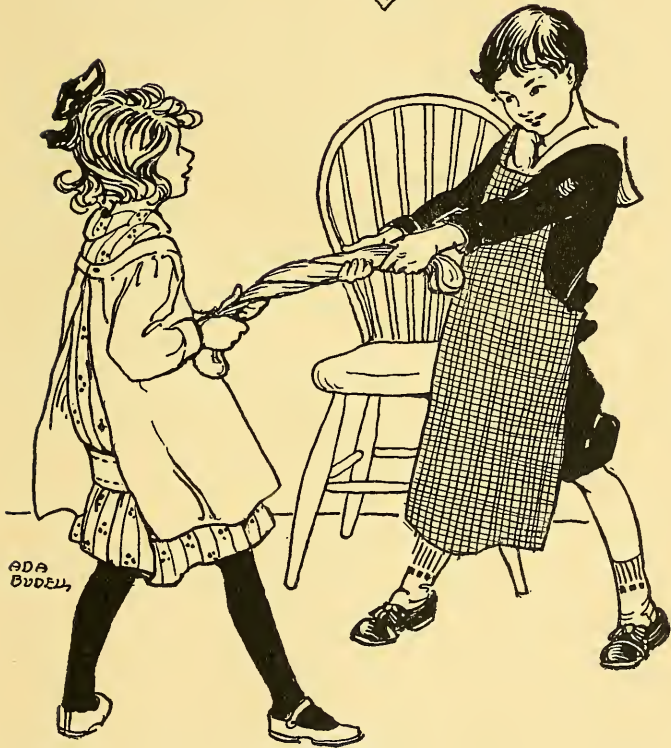
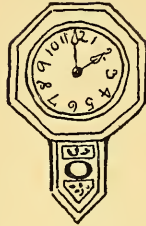
Do not stir this candy while cooking.

Let it boil until it is brittle when tried in cold water or until the candy thermometer measures 268°-270° F.

The candy is now ready to take from the stove.

If you wish the candy in little round cakes, drop from the tip of a teaspoon on a buttered surface. If you wish it in squares, pour into well buttered shallow pans. When it is nearly cold, mark it into squares.

Waxed paper wrapped about each piece of candy is a good way to keep it when packing it in candy boxes.



## HOREHOUND SQUARES

1/2 ounce of hore-	Saucepan
hound leaves	Measuring cup
1/2 cupful of boiling	Wooden spoon
water	Tablespoon
2 cupfuls of brown	Paring knife
sugar	Bowl
4 tablespoonfuls of	Cover for bowl
cold water	Square of cheesecloth
2 tablespoonfuls of	Shallow square tin or
vinegar	platter
or	Waxed paper cut in 2-
2 tablespoonfuls of	inch squares
lemon juice	

Pour boiling water on the horehound leaves in the bowl and let them stand covered for an hour.

Then strain it through cheesecloth into your saucepan.

Measure the sugar, cold water and vinegar or lemon juice into the saucepan which already has the horehound liquid in it.

Place the saucepan and its contents over a slow fire.

If the candy is on a gas stove, place an iron plate under the saucepan.



Stir *only* until the candy boils, but be sure that you stop then!

Let it boil gently for about 25 minutes, then start to test it.

It has cooked long enough, when a little dropped in cold water becomes brittle or when the candy thermometer points to 270° F.

Pour in a shallow slightly buttered tin, until it is about  $\frac{1}{4}$  of an inch thick.

As soon as the candy is hard enough mark it in lines  $\frac{1}{2}$  an inch apart the length of the candy and  $\frac{1}{2}$  an inch apart across the candy.

Use a buttered knife for marking it.

The candy, if rightly marked, will now be in  $\frac{1}{2}$  inch squares.

Cut out each square with a knife and wrap it in waxed paper.



### TESTING CANDY

In most candy recipes, you'll find such curious terms as these,

"Soft ball," "hard ball" or "brittle," they will read,

Then, to test each candy, the following rules you'll read:

When a little candy syrup is dropped in water cold as ice,

It is a "soft ball" if it rolls in your fingers all soft and round and nice.

It is a "hard ball" if, after you roll it, it keeps the shape of a ball;

It is brittle if it breaks but does not roll at all.

## TOFFEE

2 cupfuls of light	Saucepan
brown sugar	Measuring cup
4 tablespoonfuls of	Wooden spoon
vinegar	Tablespoon
4 tablespoonfuls of	Knife
lemon juice	Square tin
4 tablespoonfuls of	Waxed paper cut in
butter	4-inch squares
English walnuts	
meats in halves	

Arrange the walnut halves in a slightly buttered tin in rows about one inch apart.

You are now ready to measure the sugar and lemon juice or vinegar into the saucepan.

Stir it over a moderate fire until the sugar dissolves. Add the butter and boil without stirring, until it is brittle when dropped into cold water.

Start to test it after it has boiled about 15 minutes. When done your thermometer should read 270° F. Take great care to pour the candy slowly over and around the nuts in the pan. Cut into inch squares with a buttered knife as soon as the candy is firm. Leave one walnut half in the center of each square. Wrap in waxed paper.

## LEMON STICK CANDY

2 cupfuls of granu- lated sugar	Saucepan
	Measuring cup
$\frac{3}{4}$ cupful of water	Tablespoon
$\frac{1}{2}$ teaspoonful of cream of tartar	Teaspoon
	Knife
1 tablespoonful of lemon juice	Platter or marble slab
or	Board
	Shears
1 teaspoonful of lemon extract	Waxed paper

Measure the sugar, water, and cream of tartar in a saucepan and place over a moderate fire.

Be sure that your fire is not too hot! If you make it on a gas stove, it is good to put an iron sheet under the pan.

Stir until the sugar melts, then stop stirring and let it boil about 15 minutes.

It is then time to test your candy.

Drop about half a teaspoonful in cold water.

It is done when it is brittle and cracks.

This you will find is 290° F. by the candy thermometer.

Remove from the fire and stir in the flavoring carefully.

Pour on a cool buttered platter or marble slab.

As soon as it is cool enough for you to handle, fold the candy from the edges of the platter towards the center until the mass can be easily lifted.

Then wash your hands and grease them with a very little butter.

You will find it is more fun for two people to pull the candy at the same time.

Divide the candy in half and pull over a greased hook until it is quite light in color.

After you have pulled it enough, roll each half out on a board powdered with confectioners' 4 X sugar until it forms a long round even stick about  $\frac{3}{4}$  of an inch thick.

Do not roll the candy in a very warm room!

Now cut the candy with heavy shears into small cushions by cutting the long sticks cross-wise or in half cushions by cutting each in half from corner to corner.

Roll each piece in confectioners' 4 X sugar. It is well to roll the sticks in waxed paper.

If you wish to keep the candy lay on a cool flat surface dusted with 4 X sugar and keep in a cool dry place.

## LEMON SQUARES AND BALLS

2 cupfuls of granu-	Saucepan
lated sugar	Measuring cup
$\frac{3}{4}$ cupful of water	Wooden spoon
$\frac{1}{2}$ teaspoonful of	Tablespoon
cream of tartar	Teaspoon
1 tablespoonful of	Platter or square tin
lemon juice or	
1 teaspoonful of	
lemon extract	

Make the recipe for lemon stick candy, pouring the candy syrup on a cool buttered platter or a square tin.

When the candy in the center is nearly cool, you may mark it in one inch squares.

It may be left in this way, or if you wish the balls, grease your hands slightly with butter, remove a square at a time from the platter with a greased teaspoon, and roll it into balls between the hands.

As you roll each one out, lay it on a greased plate.

When all are formed into balls, roll them in confectioners' 4 X sugar on another plate. These will roll easier in a cool room.

## PEPPERMINT STICK CANDY

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
$\frac{3}{4}$ cupful of water	Wooden spoon
$\frac{1}{2}$ teaspoonful of cream of tartar.	Teaspoon Knife
1 teaspoonful of pep- permint extract	Platter or marble slab Iron hook Board Shears Waxed paper

Cook the water, sugar, and cream of tartar together.

Stir until the sugar dissolves and then be sure not to stir the candy again.

Let it boil about 15 minutes before you test it.

Drop a little in cold water and if it is brittle and crisp or if the thermometer placed in the candy syrup points to 290° F., remove the candy from the fire at once.

Pour it on a buttered platter or marble slab.

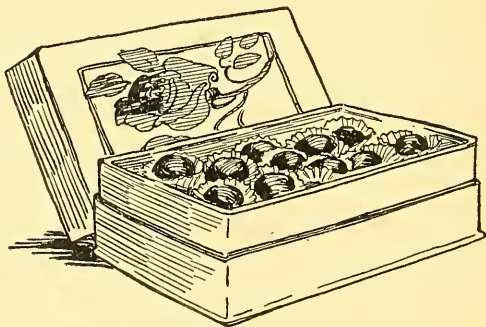
Wash your hands, grease them slightly, and grease the hook over which you pull the candy.

When the candy is cool enough to handle pour

the flavoring over it, and then fold the edges over towards the center until you can easily take the candy in your hands. You may pull the candy over a greased hook holding it over and stretching it out, or pull in the same way in your hands. It should be white and glossy when you stop pulling it.

Divide it into several portions. Roll each piece evenly on a board until it is a long stick about  $\frac{3}{4}$  of an inch wide. Cut it very quickly with the shears crosswise into cushions, or if you prefer, cut it into long sticks.

The sticks which you are not going to use right away, will keep better on a flat surface in a cool place.





## CHOCOLATE TAFFY

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
$\frac{3}{4}$ cupful of White Crystal Karo corn syrup	Wooden spoon Tablespoon Teaspoon
$\frac{1}{2}$ cupful of water	Platter or marble slab
$\frac{1}{4}$ teaspoonful of salt	Iron hook Shears
1 ounce or a square of chocolate	Waxed paper

Put the sugar, salt, Karo syrup and water into a saucepan and place it over a moderate fire. Stir until the sugar is dissolved.

Cut the chocolate in fine pieces and add it to the candy. Stir again until the chocolate is melted, then stop stirring and let the candy boil slowly for about 20 minutes.

You may now begin to test it.

If after being dropped in cold water it is brittle, or will break as you try to bend it, you may be sure it is done.

The candy thermometer at this point will read 250° F.

When you find it is ready to take from the fire,

pour immediately on a buttered platter or a marble slab.

Wash your hands and grease them slightly with butter. When the taffy is cool enough to handle pull it over a greased iron hook.

Sometimes it is easier, and always more fun, to divide it in parts and let two or more people pull it.

Pull it until it grows much lighter in color.

Roll it into several long sticks and cut while still soft with a pair of heavy shears, into inch pieces.

Roll each in waxed paper and keep in a cool dry place until ready to eat.



## NUT TAFFY BARS

1/2 cupful of brown sugar	Saucepan
	Measuring cup
1/2 cupful of New Orleans molasses	Wooden spoon
	Tablespoon
1/4 cupful of water	Teaspoon
1 tablespoonful of butter	Knife
	Square tin
1/2 teaspoonful of salt	
1/2 cupful of pecan meats	
1/2 cupful of walnut meats	
1/2 cupful of hickory meats	

Measure the sugar, salt, molasses, vinegar and butter into a saucepan. Let them boil for about 15 minutes before you start to test it. While the candy is boiling break or chop the nut meats into very small pieces. When the candy forms a hard ball when tested in cold water, which will be 250° F. by the thermometer, remove from the stove at once. Stir in the nut meats and pack in a shallow buttered square tin. When cool, cut with a sharp buttered knife into inch wide nut bars.

## MAPLE TAFFY

1 cupful maple syrup	Saucepan
1 cupful of granulated sugar	Measuring cup
	Wooden spoon
$\frac{1}{4}$ teaspoonful of cream of tartar	Tablespoon
	Teaspoon
1 tablespoonful of butter	Knife
	Platter
$\frac{1}{2}$ tablespoonful of vinegar	Iron hook
	Board, Shears

Stir sugar and syrup in a saucepan over the fire until they boil. Add cream of tartar to the vinegar, and then stir into the candy on the stove. Next, stir in butter.

Let it boil about 15 minutes before beginning your tests. If the candy is brittle in cold water or if thermometer registers 260° F., it is ready to remove from the stove. Pour in a buttered platter to cool. As soon as it is cool in the center of the candy, it is ready to pull. Wash your hands, grease them slightly with butter, fold candy from the edges over and remove from platter. Grease hook with butter. Now, pull the candy over it, fold and pull again! When it is quite light in color roll in  $\frac{3}{4}$  of an inch wide strips on a board dusted with confectioners' 4 X sugar.

## SALT WATER OR CHEWING TAFFY

2 cupfuls of sugar	Saucepan
1/2 cupful of water	Measuring cup
1/8 teaspoonful of	Wooden spoon
cream of tartar	Tablespoon
1 tablespoonful of	Teaspoon
vinegar	Platter or marble slab
1 tablespoonful of	Iron hook
butter	Shears
1 teaspoonful of va-	Waxed paper
nilla	

Place the saucepan, in which the sugar, water and vinegar have been measured over a moderate fire. Stir until the sugar is dissolved.

Then add the cream of tartar, stirring it in.

Next, add the butter and stir slowly until it is well mixed.

You can now let the candy boil about 20 minutes without stirring it.

Then, test to see if a little tried in cold water is crisp or brittle.

The candy thermometer will read 260° F. at this point.

When the candy is done (according to either

test) remove from the stove at once, and add the vanilla, stirring it in.

Now, pour it quickly on a slightly buttered platter or a marble slab.

Let it get almost cool.

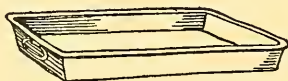
Quickly wash your hands and grease them slightly with butter. Fold the candy over until it forms a ball which you can take up in your hands.

Pull and pull it again over the greased hook until it becomes white and glossy.

Pull out and roll into sticks.

Roll the sticks in confectioners' 4 X sugar and cut, at once, into kisses (1) one inch long.

Wrap in waxed paper and keep in a cool dry place until used.



**A WARNING**

Watch your candy with care!  
This you must learn  
For, if you're not there  
It surely will burn!

**SOFT MOLASSES COCOANUT TAFFY**

1/2 cupful of granu- lated sugar	Saucepan Measuring cup
1 1/2 cupfuls of White Crystal Karo syrup	Wooden spoon Tablespoon Knife
1/2 cupful of molasses	Square platter
1/2 cupful of water	Waxed paper
1/4 pound of cocoanut	
1 tablespoonful of butter	

Measure the sugar, syrup, molasses and water into a saucepan together.

Place over the fire and stir until the sugar is dissolved. Then, let it boil slowly, stirring only now and then to prevent it from burning.

When it has cooked about 20 minutes, you may start to test it. It will be ready to take from the fire when a small amount dropped in cold water will form a hard ball or when the thermometer reads 245° F.

Place it on the table and stir in the butter and then the cocoanut. Stir with a wooden spoon until it thickens.

Pour on a buttered platter.



Mark in inch squares as soon as the candy is firm.

Roll in waxed paper about 4 inches square.

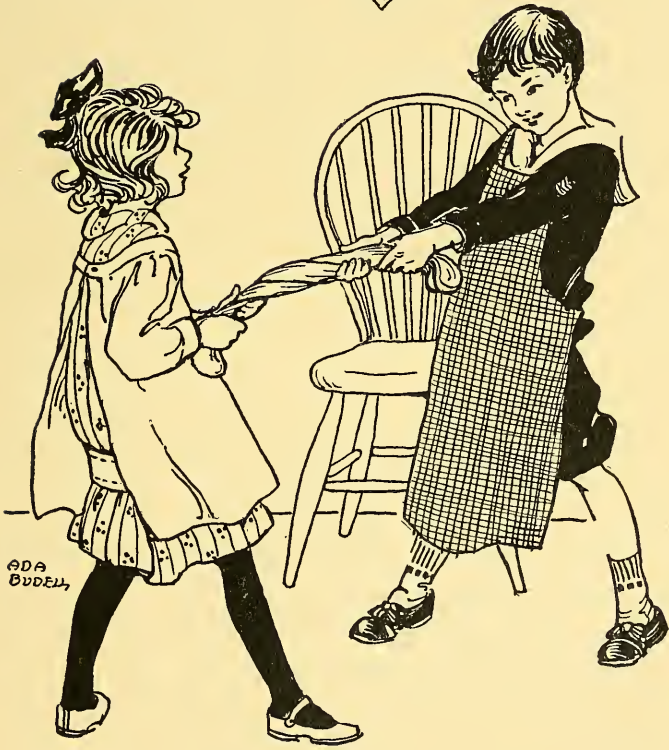
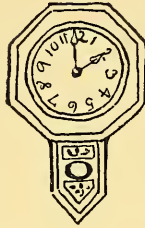
Cut into pieces about (1) one inch long with a heavy pair of shears.

If you are not going to eat all of these candies right away, roll part of them in waxed paper and keep in a cool, dry place.



**CLEAN HANDS**

Your hands should always be clean, you know,  
But before you pull taffy, especially so!  
Wash them, rub them and dry them with care  
That, when pulling, you may have an extra  
clean pair.



### RAINY DAY MOLASSES TAFFY

1/2 cupful of brown sugar	Saucepan
	Measuring cup
1/2 cupful of white sugar	Wooden spoon
	Tablespoon
1/2 cupful of Karo corn syrup	Platter or marble slab
	Iron hook
4 tablespoonfuls of molasses	Shears
	Waxed paper
2 tablespoonfuls of water	
1 tablespoonful of butter	
1 tablespoonful of lemon juice	

Put all of the materials except the butter and lemon juice into a saucepan over a moderate fire.

Stir constantly now or it will stick and burn.

Test the candy after 20 minutes.

Let it boil gently until a little dropped in cold water is brittle or will break.

If the candy thermometer is used it will read 255° F.

Do not leave it on the fire a minute longer!

Add the butter and lemon juice and stir in well.

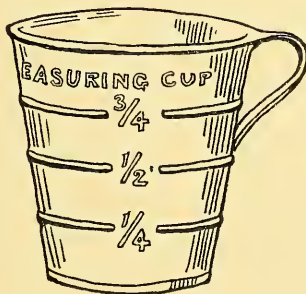
Pour on a large buttered platter or marble slab.

Just as soon as it is cool enough to handle, be quick about pulling it. Wash your hands and grease them slightly with butter. Pull the taffy over the greased hook as rapidly as you can.

When the taffy is a golden yellow color, roll it in confectioners' 4 X sugar, on the table until it forms a long stick about  $\frac{3}{4}$  of an inch thick.

Cut into inch pieces at once with a heavy pair of scissors.

Wrap in waxed paper and keep in a cool, dry place.



**MOLASSES TAFFY CREAMS**

1/2 cupful of brown sugar	Saucepan
	Measuring cup
1/2 cupful of white sugar	Wooden spoon
	Tablespoon
1/2 cupful of Karo corn syrup	Platter or marble slab
4 tablespoonfuls of molasses	Iron hook
	Shears
2 tablespoonfuls of water	Waxed paper
1 tablespoonful of butter	1/4 pound of fondant
1 tablespoonful of lemon juice	(cooked or uncooked.)

When making fondant, save a portion in a glass jar to use in making this candy.

Make **MOLASSES TAFFY** according to the recipe.

Pull the taffy into broad flat strips on a board or slab covered with confectioners' 4 X sugar.

Roll the fondant in sticks about 1/4 of an inch thick. Lay a stick of fondant in the center of the taffy. Then roll the taffy around the fondant and cut crosswise. If the taffy does not roll well heat it slightly before placing the fondant on it, then roll at once.

**POPCORN BALLS**

1/2 cupful of brown sugar	Saucepan
	Measuring cup
1/2 cupful of white sugar	Wooden spoon
	Tablespoon
1/2 cupful of Karo corn syrup	Knife
	Popper
4 tablespoonfuls of molasses	Bowl
	Platter
2 tablespoonfuls of water	2 qts of popcorn popped
1 tablespoonful of butter	

Pop the corn and remove all hard or scorched grains. Keep the popcorn ready in a large bowl.

Put the sugar, molasses, syrup and water in a saucepan over a moderate fire. Stir constantly.

Remove at once from the fire when a little of it tried in cold water is brittle or the candy thermometer reads 255° F. Be quick now! Remove the candy from the stove and pour over the popcorn. Stir until every grain is coated.

Heap on a buttered platter or a marble slab.

Now, wash your hands and grease slightly with butter. Roll the popped corn into balls.

**POPCORN BLOCKS**

As soon as the popped corn grains are coated with the syrup, press them into a buttered shallow square or oblong tin, as tightly as possible.

Cut into oblong blocks with a sharp, slightly buttered knife.

**CANDY PUFFS**

1 cupful of granulated sugar	Saucepan
	Measuring cup
1/2 cupful of water	Wooden spoon
4 tablespoonfuls of molasses	Tablespoon
	Teaspoon
2 tablespoonfuls of butter	Knife
	Pan
1 tablespoonful of vinegar	Shallow square tin
1/2 teaspoonful of salt	
3 cupfuls of puffed wheat or	
3 cupfuls of puffed rice or	
3 cupfuls of corn puffs	

Heat the puffed cereal in a moderate oven



until it is very crisp. Watch carefully for it will easily scorch and burn.

As soon as the cereal is crisp remove it from the oven.

Measure the sugar, molasses, water, butter and vinegar in a saucepan. Stir over a moderate fire until the sugar is dissolved.

Boil about 20 minutes before testing the candy.

Sprinkle the salt over the cereal.

The candy syrup is ready to add to the cereal when a little dropped in cold water is brittle or when the thermometer reads 260° F.

Now, add the puffed cereal and stir until all the grains are coated with the syrup.

Pack it down tightly in a shallow tin which has been greased with butter.

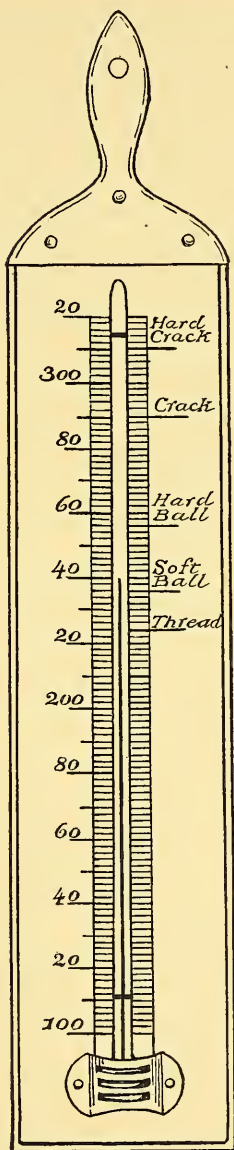
Do not try to cut it until it is cool!

Cut with a sharp knife in square or oblong pieces.



**CARE OF THE THERMOMETER**

Keep the thermometer hanging on a hook,  
Place it in warm water, before you wish to cook.  
Then gently lower it in the syrup with care,  
When done, place in warm water and wash then  
and there.



## VANILLA CARAMELS

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
1 cupful of Karo corn syrup	Wooden spoon Tablespoon
1/2 cupful of cream	Teaspoon
1 teaspoonful of va- nilla	Shallow square tin Waxed paper cut into 3-inch squares

Stir sugar, syrup and cream in a saucepan over a slow fire until it begins to boil.

Stir it occasionally, just enough to keep it from sticking. After about 20 minutes, you may begin to test the candy.

When a little dropped in cold water forms a hard ball, or when the thermometer reads 245° F., the candy is ready to be taken from the stove. Add vanilla carefully by stirring it in.

If you wish, chopped nuts may be added.

Pour in a slightly buttered square tin to the depth of about  $\frac{3}{4}$  of an inch thick.

When nearly cool mark lengthwise in strips about  $\frac{3}{4}$  of an inch apart, and then, crosswise in strips  $\frac{3}{4}$  of an inch apart. When firm, cut as marked with a sharp knife. Wrap each caramel separately in waxed paper.

## FRUIT CARAMELS

1 cupful of dates	Measuring cup
stoned	Wooden spoon
1 cupful of figs	Tablespoon
1 cupful of pecan	Paring knife
meats	Rolling pin
2 tablespoonfuls of	Food grinder
orange juice	Bowl
	Mixing board
	Platter
	Waxed paper cut in 3- inch squares

Wash the dates and cut them down one side to remove the stones.

Put the dates, figs and nut meats through a food grinder into a small bowl.

Now add your orange juice and stir until it is well mixed.

Sprinkle a little powdered sugar over the mixing board and spread it evenly.

Cut off one-half of the candy. Sprinkle powdered sugar well on both sides and press the candy together firmly.

Rub your rolling pin with powdered sugar.

Roll the candy evenly until it forms a sheet one-half an inch thick.

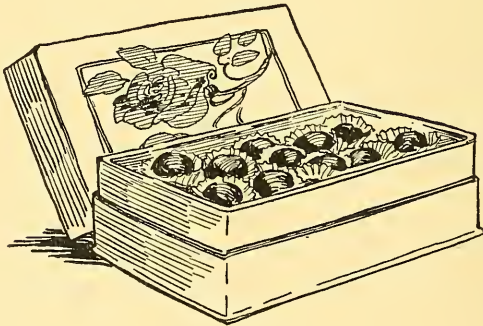
Do not press too heavily on the rolling pin!

Cut into caramels by dipping a sharp knife in hot water. Cut the candy in strips lengthwise one-half an inch apart and crosswise in strips one-half an inch apart. This will make one-half inch caramel cubes.

Prepare the other half of the candy the same way.

Keep in a cool, dry place, either between layers of waxed paper or rolled in waxed paper.

This candy may be used, also, as a filling for stuffing dates.



## MAPLE CARAMELS

1 cupful of maple syrup	Saucepan
	Measuring cup
1/2 cupful of White Crystal Karo syrup	Wooden spoon
	Tablespoon
	Teaspoon
1/2 cupful of granulated sugar	Knife
	Food chopper
1/4 cupful of milk	Dish
1/4 teaspoonful of salt	Shallow square tin
	Waxed paper cut in 3-inch squares

Chop the nut meats coarsely. Cook together sugar, syrup, salt and milk, stirring it all the time until the sugar dissolves. Let it boil gently over a slow fire. Do not stir the candy after it boils!

In about 25 minutes, you can start to test the candy. If it forms a hard ball when a little is dropped in cold water, it is time to take the candy from the stove. Add the chopped nut meats.

Pour into a buttered square tin to the depth of about  $\frac{3}{4}$  of an inch. Mark crosswise in lines  $\frac{3}{4}$  of an inch apart and lengthwise in lines  $\frac{3}{4}$  of an inch apart. Cut the caramels just marked, with a sharp knife and wrap in waxed paper.

**CHOCOLATE CARAMELS**

2 ounces (2 squares) of chocolate	Saucepan Measuring cup
2 cupfuls of brown sugar	Wooden spoon Tablespoon
½ cupful of New Or- leans molasses	Teaspoon Paring knife
½ cupful of milk	Shallow square tin
4 tablespoonfuls of butter	Waxed paper cut in 3-inch squares
1 teaspoonful of va- nilla	
½ cupful of nut meats	
Pinch of salt	

Measure the first five materials into a saucepan and place over a slow fire. Place an iron plate under the saucepan if it is cooking on a gas stove.

Stir until the candy boils, then stop stirring! Let it boil gently. A hot fire will burn the candy quickly!

Begin your tests after the candy has boiled for about 20 minutes.



Remove from the fire as soon as a little dropped in cold water forms a hard ball.

The candy thermometer registers 245° F. at this point.

Remove the candy from the fire. Stir in the chopped nut meats, with salt and vanilla

Now, pour into a shallow buttered tin until it is about  $\frac{3}{4}$  of an inch thick.

When nearly cool, mark and cut in  $\frac{3}{4}$ -inch squares with a sharp knife.

Roll in waxed paper and keep in a cool dry place.



**REMEMBER!**

Place your saucepan on an asbestos mat while  
hot,  
For, on a varnished surface, it leaves an ugly  
spot.

## COOKED FONDANT

2 cupfuls of granu- lated sugar	Saucepan Measuring cup
$\frac{3}{4}$ cupful of boiling water	Wooden spoon Wooden paddle
$\frac{1}{8}$ teaspoonful of cream of tartar	Platter or slab Wooden skewer

Put the sugar, water and cream of tartar into a saucepan over a hot fire. Stir constantly until it commences to boil. Do not splash the syrup.

Remove your spoon and do not stir again after it boils! Just before the syrup begins to boil, wipe down the sides of the kettle with a sponge or a piece of cloth wound around a stick and dipped in hot water. Be sure that there are no sugar grains on the sides of the kettle because, unless they are removed, it will make the fondant gritty. Never stir the syrup after it begins to boil! Never jar or move the kettle while the syrup is cooking! Put a cover over the saucepan for several minutes. The steam from the candy will help wash down the sides of the saucepan.

Let the syrup boil about 6 or 8 minutes or until the thermometer registers 238° F. Have ready a wooden skewer and a cup of ice water.

Wet the skewer in the ice water, dip it into the boiling sugar and then back again into the water. If the sugar remaining on the skewer can be rolled in a soft ball between the thumb and finger, it is time to instantly stop the boiling.

While the syrup is cooking, wash the marble slab or platter with a damp cloth. Do not dry it! If you use a platter have it ice cold. When the candy answers either test, see that your way is cleared so that you can lift the kettle and carry it to the slab or platter without shaking the candy. Pour the syrup on the slab, beginning at one end and letting it all pour out by the time it reaches the other end. It must cool quickly.

Never allow the last of the syrup to drip out over what you have already poured on the slab.

Never scrape out the kettle, because these scrapings will cause your candy to be coarse and grainy instead of soft and smooth.

Never move the table or platter while the syrup is cooling, as this may ruin the candy.

Leave the syrup on the slab until it is cool, then start to work it. If you work it before it is cool, it will be grainy. With a scraper or wooden paddle commence by turning the syrup over toward the center.

Turn it over and over! Always work it from the edge over. Work it back and forth on the slab. Each time that you turn the syrup, scrape the slab clean and turn the scraper over the candy.

It will finally form in a hard ball which can no longer be worked. Knead this as you would bread dough until it is soft and smooth.

Place the candy in a crock or glass jar. Wet a clean piece of towel in hot water, wring it out well, fold it and lay it over the top of the candy.

It is ready to use for any of the fondant candies after it has stood for twenty-four (24) hours. This candy may be kept, however, for six or eight months in a cool dry place, by keeping the cloth moist. Then you may have delicious bon bons or chocolates in a very few minutes whenever you wish them.

#### NOTE.

Do not make more than twice this amount of fondant at one time and it is better not to make more than this amount if it is to be cooled on a platter.

If you are unfortunate and the fondant is coarse and grainy, it may be broken in fine pieces and melted over into sugar for caramels but it can not be used again for fondant.

**UNCOOKED FONDANT**

1 white of an egg	Bowl
3 tablespoonfuls of water	Egg whip Board
5 cupfuls of confectioners' 4 X sugar	Teaspoon Rolling pin
1 teaspoonful of vanilla extract	Measuring cup Wooden spoon Tablespoon

Separate the yolk from the white of the egg, dropping the white into the bowl. Put the yolk in a cup or bowl. You may use a little of it later for coloring some of the fondant candies yellow. Beat the white of the egg until it is stiff. Then add the water.

Add the confectioners' sugar, a little at a time and stir it with a wooden spoon. Before it is very stiff, add the vanilla. When the candy rolls in a ball away from the sides of the bowl, put it on a board powdered with 4 X sugar.

Knead it as you would bread dough until it is well mixed. It is ready now for the bon bons, and cream candies. It may be kept several weeks in a glass jar covered with a cloth which has been dampened in hot water.

**ANOTHER MEASURING RULE**

Measure the dry materials before the wet,  
This saves dishes, so you must not forget!

**MAPLE FONDANT**

1 cupful maple syrup	Saucepan
1 cupful of granu- lated sugar	Measuring cup Wooden spoon
1 cupful of boiling water	Teaspoon Knife
$\frac{1}{8}$ teaspoonful of cream of tartar	Small sponge Platter or marble slab

Measure the sugar, syrup and boiling water into a saucepan. Stir until the sugar dissolves, heating it slowly. Do not stir it again! Remove the spoon from the saucepan and let it boil about 8 minutes. While your candy is boiling, wet a sponge in warm water and wash down the sides of the saucepan to keep the crystals from forming. Test the syrup by looking for a soft ball to be formed when a little is dropped in cold water, or for the candy thermometer to register 238° F.

Pour this candy on a platter or marble slab slightly dampened with water. Do not scrape out the small amount which is left in the saucepan into the candy on the platter. When cool enough to touch it in the center, stir it rapidly with a paddle or wooden spoon, back and forth, folding it over until it becomes thick.



Work it until it becomes hard and stiff, then knead it with your hands until it is soft again. Put in a bowl or glass jar and cover with a cloth wrung out of hot water and set aside for 24 hours before using the fondant for candies.

This may be kept for several months and used from time to time, by sealing it in a glass jar.

**HOW TO COLOR AND FLAVOR FONDANT**

- |                       |                  |
|-----------------------|------------------|
| 1 pound of fondant    | Medicine dropper |
| (cooked) or           | Tooth Pick or    |
| 2 cupfuls of fondant  | Wooden splint    |
| (uncooked)            | Board            |
| 6 drops of oil of any |                  |
| flavor                |                  |
| Fruit paste           |                  |

Cut off a small piece of the fondant and drop the oil you wish it flavored with onto it with a medicine dropper. Be careful not to drop more than six drops of the oil on the candy. Add a tiny bit of fruit paste about as big as the head of a pin. Knead this well into the small piece until the candy is all one color. Then work the smaller piece into the larger piece until it is evenly colored.

If it is not the color you wish add another bit

of coloring in the same way. Be careful not to add too much. Never try to color candy at night.

Certain colorings call for certain flavorings:

Pink candies . . . . .	Oil of wintergreen
. . . . .	Oil of roses
Pale green . . . . .	Almond extract
Yellow . . . . .	Oil of orange
Pale yellow . . . . .	Lemon
Faint lavender . . . . .	Violet extract
Brown . . . . .	Chocolate
White . . . . .	Vanilla

The colored fondants can be used for centers of chocolate creams, centers of bonbons, and may be melted for coatings of bonbons and fruits.

#### HOW TO MAKE COLORINGS FOR FONDANT

##### FOR YELLOW.

Grate the rind of a deep colored orange. Mash with a spoon until it is worked to a pulp.

##### FOR PINK.

Cook a few cranberries in boiling water until they burst open. Press them through a fine strainer. Cook this until it is dry, spread out on a large dish to dry until it forms a thick paste. Mix with an equal amount of pulverized sugar. Put in a small, large-mouthed bottle for use.

## FOR GREEN.

Cook one quart of spinach with one of water after it has been washed thoroughly. Drain, chop fine and press through a fine strainer. Cook the pulp or the part pressed through until it is quite dry. Then spread out on a large plate until it forms a dry paste. Rub with it an equal amount of pulverized sugar until it forms a smooth paste. Put in a small, large-mouthed bottle for use.

## DIPPING IN CHOCOLATE

1 lb. dipping chocolate	Double boiler
	Wooden spoon
Candies to be coated	Knife
	Fork
	Waxed paper
	Plate
	Platter or marble slab

Have the candies which you are going to coat on a plate ready before you prepare the chocolate. Grate the chocolate or shave it in fine pieces.

Put the chocolate in the upper part of the double boiler. When the water in the lower part of the boiler is scalding, put the two parts of the double boiler together, and stir with a wooden

spoon until the chocolate begins to melt. Remove the boiler from the stove and stir until all the chocolate melts. Be very careful not to let the water under the chocolate boil as it will make the chocolate streaky when on the candy.

When the chocolate is melted, take all the materials for dipping to a cool place. Do not try to dip candies in a warm place or on a warm or damp day.

Drop one candy at a time into the melted chocolate. When it is well covered, remove it with a fork. Scrape the chocolate off under the tines of the fork and then drop the candy quickly on the waxed paper which has been laid over a platter or marble slab.

Do not touch them or disturb the paper in any way until the chocolate is firm. This will take about one hour.

If you find that the coating is thin the candy may be dipped again in the same way as soon as the chocolate is hard.

Nuts as almonds, peanuts, Brazilian nuts, walnuts, and pecans, may be coated with the chocolate in this way. Caramels, fudge, stuffed dates and marshmallows may be dipped in the chocolate and make delicious "party candies."

**A SIMPLE CHOCOLATE COATING FOR CREAMS**

1/4 pound of fondant	Small double boiler
1/4 pound of chocolate	Wooden spoon
	Medicine dropper
5 drops of vanilla	Knife

Grate the chocolate fine and put it into the upper part of the double boiler with the fondant. Add the vanilla. Put it on the stove over the hot water in the lower part of the boiler and stir until the fondant is melted. Use this for the coating of the fondant centers as you were told under "Dipping in Chocolate."

**CHOCOLATE CREAMS**

1 pound of fondant	Board
flavored and colored equals	Knife
	Double boiler
1 recipe of cooked fondant or	Wooden spoon
	Fork
2 cupfuls of uncooked fondant	Platter or slab
	Waxed paper
1 pound of dipping chocolate	

The recipe for fondant and the directions given under "How to Color and Flavor Fondant" must be followed as the first step toward

making chocolate creams. You may choose any flavor, having several different kinds if you wish.

Roll the fondant in sticks about  $\frac{3}{4}$  of an inch wide. Cut into small pieces of equal size. Roll these into balls or mold them into cone shaped forms with your fingers.

A small nut or piece of nut may be rolled in the center of the balls.

Place these little balls or cones of fondant on a piece of waxed paper. Let them stand overnight or at least one hour, so that they will hold their shape when you are dipping them.

After a hard outer coating forms on over the center balls or cones, you may get the chocolate ready for dipping them.

Grate the chocolate or shave it with a sharp knife. Put it in the upper part of the double boiler, placing this over the lower part of the double boiler, which contains hot but not boiling water. Watch the water to see that it does not boil. If the chocolate becomes too hot, it will be streaked when cold.

Stir the chocolate with a wooden spoon until it begins to melt. Remove the double boiler from the stove and stir until the rest of the chocolate melts.

Put the double boiler in a cool place. Have a platter or slab covered with waxed paper ready.

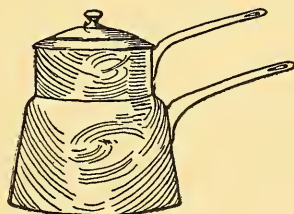
The fondant center balls and cones which you prepared first may now be dipped.

Drop one ball at a time into the chocolate. When it is completely covered with chocolate remove it with a fork. Scrape off the under side of the fork with a knife.

Drop the ball on waxed paper quickly. Repeat this with the other balls, working as rapidly as you can.

The chocolate on the creams will be quite hard in an hour if left in a cool place. If the coating is too thin, the chocolate may be dipped again after the first coating is hard.

The creams may be prettily decorated with halves of nut meats, strips of candied cherries, chopped cocoanut or chopped nuts, if these are put on top of the creams just before the chocolate is firm.



### CHOCOLATE BUTTONS

$\frac{1}{4}$ pound of dipping chocolate	Double boiler Teaspoon Platter or marble slab Wooden spoon Waxed paper Knife Tin
---	--

Shave the chocolate with a knife or grate it on a tin plate.

Put it into the upper part of the double boiler, placing this over the lower part containing hot water.

Stir it slowly all the time, being careful that the water under the chocolate does not boil.

As soon as the chocolate begins to melt, remove the double boiler from the stove but keep stirring the chocolate until it is all melted.

Dip the chocolate with a teaspoon and drop on waxed paper placed over a platter or marble slab, until it forms small round drops about the size of a ten-cent piece.

Be sure that you are in a cool place when dropping these candies!



## CHOCOLATE MARSHMALLOWS

1/2 pound of marsh-	Double boiler
mallows	Fork
1/2 pound of coating	Cloth
chocolate	Platter or slab
	Wooden spoon
	Knife
	Plate
	Waxed paper

Confectioners' marshmallows are more regular in shape for dipping than those which are made at home.

Wipe them off carefully with a clean cloth so as to remove the outside coating of powdered sugar. If left on the sugar will cause the chocolate to become streaky.

If the marshmallows are large cut them in halves.

Then dip the marshmallows into the melted chocolate as you have been told under "Chocolate Dipping."

Stuffed dates, nougat, caramels, and nuts may be dipped into the chocolate and coated the same way as the marshmallows.

**CHOCOLATE ALMOND BARS**

1 cupful of almonds	Cup
½ cupful of dipping chocolate	Knife Shallow square tin

If the skins have not been removed from the almonds, put them into a bowl of boiling water. They can then be easily removed with a sharp pointed knife. Shave the chocolate fine and put it into upper part of the double boiler and melt it over hot but not boiling water. As soon as it starts to melt, remove the double boiler from the fire but keep stirring the chocolate until it is all melted. Add the almonds, stirring them in. Pour out into a shallow slightly buttered tin. When firm mark in squares or oblong pieces.

**DIPPED BONBONS**

1 pound of fondant (1 recipe of cooked)	Double boiler Wooden spoon
2 drops of oil of a flavoring (to be chosen)	Fork Board Platter or slab
Coloring to be chosen	Waxed paper

Make the fondant according to the recipe.

When ready to make bonbons, separate the

fondant into two parts. One piece should be larger than the other. This piece is to be used for the coating of the bonbons. You may color this or not as you wish, but do not flavor it.

Take the smaller piece of fondant flavor and color it for the centers of the candies. If you have colored the coating fondant, the center must be of the same color. Follow the directions under "How to Color and Flavor Fondant," for preparing both pieces.

When fondant is colored, roll out the smaller piece of flavored and colored fondant into sticks about  $\frac{3}{4}$  of an inch wide. Cut them across with the knife into small pieces of equal size. Roll these pieces into balls and let them stand until the outside is dry. These are for the centers of the bonbons. Be sure not to get them too large. Different colored centers may be dropped into white fondant, but never dip a center of one color into a fondant of another color.

It is now time to see about the coating for your bonbons. Take the larger piece of fondant which you took out first and place it in the double boiler over the fire. Cook over hot but not boiling water stirring until it melts. When it is melted remove the fondant from the fire and

take it to a cool place. Leave it over the hot water during the dipping. Stir the melted fondant, then drop into it a ball of colored fondant which you have made for the center.

When the ball is coated with the melted fondant remove it with a fork. Scrape off under the tines of the fork with a knife and let the ball slide quickly from the fork on to a platter or slab covered with waxed paper. Lift the fork and with the cream which clings to it make a circle on top of the bonbons.

#### COLORED SUGAR AND COCOANUT FOR BONBONS

$\frac{1}{4}$ cupful of sugar	Stiff paper
2 drops of liquid fruit coloring	Measuring cup
	Palette knife
	Medicine dropper

Measure the sugar on a stiff dry paper.

Drop the coloring from the medicine dropper on the sugar.

Rub with a palette knife or wooden spoon until the sugar becomes all one color.

If you wish to keep this to use at another time, dry in a moderately hot oven, now and then separating the grains by rubbing them between the fingers.

Keep for use in a dry corked bottle.

Cocoanut may be colored in the same way.

Balls of fondant which are colored are pretty rolled in sugar or cocoanut of the same color.

### NUT BONBONS

$\frac{1}{4}$  recipe of fondant    Board  
 with one drop of    Medicine dropper  
 oil of peppermint    Knife

$\frac{1}{4}$  recipe of fondant  
 with one drop of  
 oil of wintergreen  
 and red coloring

$\frac{1}{4}$  recipe of fondant  
 with one drop of  
 oil of orange and  
 yellow coloring

Halves of walnut and  
 pecan meats

When you have the fondant ready, color it and flavor it, following the rules under "How to Flavor and Color Fondant."

Roll it into sticks about  $\frac{3}{4}$  of an inch wide and cut it into pieces of equal size.

Roll each piece into a ball and flatten it by

placing a nut meat on each side or only one on top.

You may use the uncooked fondant. Use  $\frac{1}{4}$  cupful in place of  $\frac{1}{4}$  of the recipe of cooked fondant.

### FRUIT BONBONS

$\frac{1}{2}$ pound of fondant	Double boiler
$\frac{1}{2}$ recipe of cooked	Wooden spoon
1 teaspoonful of hot	Knife
water	Fork
5 drops of vanilla or	Plate
5 drops of lemon ex-	Waxed paper
tract	Platter or marble slab
Fruit, Cherries, White Grapes	

Fruit forms the center of this candy. Make the recipe for fondant. Place the fondant for this candy in the upper part of the double boiler with the water and flavoring.

Cook this over water, stirring until the fondant is melted. Be sure that the water in the lower part of the double boiler does not boil!

When the fondant is melted, take the double boiler to the table and drop the fruit in, one piece at a time. Be sure that the fruit is dry.

When the fruit is well coated, remove it with

a fork. Scrape under the tines of the fork with a knife and drop carefully from the fork on the waxed paper which has been laid over a cool surface. If one coating is not enough, let it cool and dip again.

### COCOANUT MARSHMALLOW BONBONS

1/2 pound of marsh- mallows	Double boiler
	Wooden spoon
1/2 recipe of cooked fondant	Fork
	Knife
3 drops of oil of pep- permint or winter- green	Plate
	Waxed paper
	Platter or slab
1/8 pound of cocoanut	

Cut the marshmallows in halves. Use these for the centers of the bonbons. Add the flavoring to the fondant and then place it in the upper part of double boiler or in bowl over hot water.

Let it cook until the fondant melts but be careful to see that the water in the lower part of the double boiler does not boil. Stir it with a wooden spoon all the time. When the fondant is melted remove it to a cool place.

Drop the marshmallow halves in one by one.

When they are coated remove them with a fork and drop on waxed paper. When nearly firm roll them in grated cocoanut.

These may also be rolled in colored cocoanut or colored sugar.

### COCOANUT CREAMS

1/2 pound of fondant	Bowl
1/2 recipe of cooked	Board
or	Rolling pin
1/2 cupful of un-	Knife
cooked	
4 ounces of cocoanut	
1/2 teaspoon vanilla	

Work the vanilla into the fondant with your fingers, and then the cocoanut.





Dust the board with confectioners' 4 X sugar. Place the fondant upon it and roll lightly until it is an even sheet about  $\frac{3}{4}$  of an inch thick.

Trim off the edges with a knife until it is a square or an oblong. Then cut lengthwise and crosswise into small squares or oblongs.

### FRUIT CREAMS

$\frac{1}{2}$ pound of fondant	Bowl
$\frac{1}{2}$ recipe of cooked fondant	Board
	Rolling pin
$\frac{1}{2}$ cupful of uncooked fondant	Measuring cup
	Knife
$\frac{1}{2}$ cupful of raisins	Food chopper
$\frac{1}{2}$ cupful of currants	
$\frac{1}{2}$ cupful of walnuts	

or

$\frac{1}{2}$  cup pecan meats.

Make the recipe for fondant and use part of it for these candies.

Put the raisins, currants, and nut meats through a rather coarse food chopper.

Add these to the fondant in the bowl and mix well with your fingers.

Put this out on a board dusted with confectioners' 4 X sugar.

Dust the rolling pin with confectioners' 4 X sugar and roll the candy lightly and evenly until it is a sheet about  $\frac{3}{4}$  of an inch thick. Then cut it into squares or oblong pieces

You may use dates or figs in place of the other fruits.

#### STUFFED DATES

$\frac{1}{2}$ pound of fondant	Bowl
$\frac{1}{2}$ recipe of cooked	Knife
or	Board
$\frac{1}{2}$ cupful of un- cooked	
20 dates	

Wash the dates in warm water and remove the stones by cutting along sides with sharp knife.

Roll the fondant into sticks about one inch wide and cut into about  $\frac{1}{4}$  of an inch strips crosswise.

Roll each tiny strip in the hands and place in the center of the date, pressing the sides of the date together, but leaving a little of the fondant showing.

The dates may also be stuffed with nuts or peanut butter and rolled in granulated sugar.

## PEPPERMINT DROPS

1/2 the recipe of	Double boiler
cooked fondant	Wooden spoon
3 drops of oil of pep- permint or	Medicine dropper
	Tooth pick or wooden splint
3 drops of oil of win- tergreen with fruit	2 teaspoons
red coloring, or	Saucer
3 drops of almond	Waxed paper
extract with light	Platter or marble slab
green coloring	

As you look over the list of materials needed for this candy you will see that you can also make wintergreen or almond drops from fondant with different flavorings and colorings. The fondant must be made at least one day before using it for the drops.

Put the fondant in the upper part of the double boiler. Add the flavoring you wish and the very tiniest bit of coloring, if any.

Set the upper part of the double boiler into the lower part which contains hot water and place on the stove. Be careful not to let the water in the lower part boil.

Stir the fondant occasionally with a wooden

spoon until it is well mixed, melted and smooth.

Remove the double boiler from the fire and take to a cool place. Never try to drop candies in a warm room.

Stir the fondant a very little and take up a teaspoonful at a time, dropping it carefully in small round-shaped pieces on a waxed paper over a platter or marble slab.

If it is too thick to form a flat, round cake, thin the fondant by putting the double boiler back on the stove and stirring in carefully about one-half tablespoonful of hot water at a time.

Be careful not to add too much water.

When the fondant coats the spoon with which you are dipping so that the candy does not drop easily, scrape off the spoon with another spoon, keeping the scrapings in a saucer.

When the fondant is too hard to drop, add the scrapings and a very little water and place it again on the stove in the double boiler, stirring until it is melted. The fondant should not be reheated in this way more than once.

Do not move the waxed paper until the drops look dull on the top and are hard.

Maple drops may be made by dropping maple fondant in the same way.

**RAINBOW CANDY**

3/4 pound of fondant	Board
(cooked recipe) or	Knife
1 1/2 pounds of fon-	Medicine dropper
d a n t (uncooked	Tooth pick or
recipe)	wooden splint
2 drops oil of win-	Rolling pin
tergreen	
2 drops of almond	
extract	
Fruit red coloring	
Green coloring	

Make the recipe for fondant. Divide the fondant into three parts. Put two of these parts aside for a while.

Take one part, color it red and flavor with the oil of wintergreen, following the directions given under "How to Color and Flavor Fondant."

Color the second part light green. When colored flavor with almond.

Now, take the remaining piece of fondant which has not been colored. Place it on a board and roll with a rolling pin until it is about 1/4 of an inch thick.

Roll the pink fondant into a piece of about the same shape and size. Place this on top of the white candy.

Roll out the light green fondant as you have rolled the others. Place this on top of the pink candy.

Press them lightly together.

Trim around the edges with a knife, making the candy square. Then cut crosswise and lengthwise into square or oblong pieces.

If you wish, you may add chopped nuts or cocoanut to the white layer of the candy just before rolling.

Other flavorings and colorings may also be used.



THE "AFTERWARDS" OF CANDY MAKING

When the candy is done, there is one more thing  
to do,

If you don't remember, I will whisper it to you.

"Soak the saucepan in hot water and the other  
dishes, too.

You can make candy more often, if you clean  
up when you're through."

## MARSHMALLOWS

2	tablespoonfuls of	Saucepan
	Knox gelatine	Measuring cup
1/2	cupful of cold	Wooden spoon
	water	Tablespoon
1	cupful of granu-	Teaspoon
	lated sugar	Knife
1/4	cupful of white	Square tin
	C r y s t a l Karo	Shears
	syrup	Bowl
1/2	cupful of hot	Egg whip
	water	Board
1/2	teaspoonful of va-	
	nilla	
	Confectioners' 4 X	
	sugar	

The gelatine may be placed in a bowl and softened by pouring cold water over it. Let it stand while you are preparing the rest of the candy.

Place in the saucepan the granulated sugar, the Karo syrup and hot water. Stir over the fire until dissolved.

After five minutes of cooking you may start the tests. If, when tested in cold water, a soft



ball can be rolled up in the fingers, or if the candy thermometer reads 240° F., quickly remove the syrup from the fire.

Pour it slowly into the bowl with the softened gelatine, beating the gelatine with an egg whip all of the time.

Two or more people can have great fun beating this in turns.

It takes many beatings to make this candy good! Beat it about 20 minutes or until it stands up like stiffly beaten whites of eggs.

Add the vanilla then, and beat again, this time using a large wooden spoon.

Pour in a shallow square tin which has been well powdered with 4 X sugar. Be especially sure that there is a thick coating of sugar over the bottom of the tin.

When it is quite firm, you may turn it out on a board which has been dusted with 4 X sugar.

Cut with shears into strips one (1) inch wide. Then, cut into one (1) inch squares.

These, in turn, must be rolled in confectioners' 4 X sugar.

To keep or pack them keep the marshmallows between layers of waxed paper, which has also been well sprinkled with 4 X sugar.

**LOZENGES, PEPPERMINT OR WINTERGREEN**

1/2 ounce of powdered gum arabic (3 tablespoonfuls)	One quart bowl
	Measuring cup
	Wooden spoon
2 1/2 cupfuls of confectioners' 4 X sugar	Tablespoon
	Board
	Rolling pin
2 drops of oil of peppermint or	Medicine dropper
	Tooth pick or wooden splint
2 drops of wintergreen, with fruit red coloring	Funnel
	Platter

Put the gum arabic in a bowl and soak in cold water for 30 minutes. At the end of thirty minutes, stir in slowly a little confectioners' 4 X sugar. Continue to add the sugar until a stiff paste is formed. It is then ready for flavoring. This must be added with great care.

Take out a small portion of the candy. Drop only two drops of the flavoring which you wish from the dropper on the small piece of candy which you have just taken out. Mix the flavoring in well and evenly. Put the rest of the candy on a board dusted with confectioners' 4 X sugar. Put with it the portion you have flavored.

Mix both together by kneading with your hands. Peppermint candy does not need to be colored. Wintergreen candy, however, is generally colored a light pink.

If you are making wintergreen lozenges cut off a small piece of the candy and add to it a tiny piece of fruit red coloring. A tooth pick or a small pointed stick is a good instrument with which to add the fruit coloring.

Mix the coloring, added, well into the candy. Add more coloring if necessary, but only a small bit at a time. When it is a good pink color, add it to the rest of the candy on the board and knead them both together until there are no pink streaks. Powder the rolling pin and the board with confectioners' 4 X sugar.

Separate the candy into halves. Take one half and roll lightly until it is an even sheet about  $\frac{1}{4}$  of an inch thick. Spread confectioners' 4 X sugar on the top of the candy and turn it over and spread it evenly on the other side.

Cut with a small round, sharp cutter or with the small end (about  $\frac{3}{4}$  of an inch wide) of a tin funnel. Place on a platter dusted with confectioners' 4 X sugar. Prepare the rest of the candy in the same way.

## NOUGAT

2 cupfuls of sugar	Saucepan
1 cupful of water	Measuring cup
4 tablespoonfuls of granulated gelatine.	Wooden spoon
	Tablespoon
	Teaspoon
1 tablespoonful of White Crystal Karo syrup	Knife
	Food chopper
	Plate
1 teaspoonful of vanilla or	Bowl
	Egg whip
1 teaspoonful of almond extract	Shallow square or oblong tin
$\frac{1}{4}$ teaspoonful of salt	Shears
White of one egg	
1 cupful of chopped nut meats	
Rice paper or confectioners' 4 X sugar	

Chop the nut meats or break them in small pieces.

Cook the sugar, water and gelatine over a slow fire, stirring until the gelatine and sugar dissolve. Then stir in the Crystal Karo syrup.

If this candy is cooked over a gas stove, it is good to reduce the heat by putting an iron plate under it. Do not have too hot a fire!

Stir the candy now and then so that it will not stick to the bottom of the pan.

Let it boil about 8 minutes or until the thermometer registers 220° F.

Remove the candy from the stove and place it where it will cool slightly while beating up the white of an egg to a stiff froth.

Pour the syrup, now in a fine stream, on the beaten white of an egg to which the salt has been added.

Beat until thick! This will take you about 20 minutes. When thick, add the flavoring and nuts, folding them in with a wooden spoon.

When the candy is ready to be poured out, see that the tin into which you put it is slightly buttered, and well dusted with confectioners' 4 X sugar or lined with rice paper.

Pour the candy in quickly and allow it to get firm.

The candy will be much better the day after it is made, than on the first day.

Cut into bars 1½ inches long and ½ of an inch wide, with shears.

## GLACE OR FROSTED NUTS AND FRUITS

1 cupful of granulated sugar	Double boiler
	Measuring cup
¼ cupful of vinegar	Wooden spoon
½ cupful of water	Fork
Sections of oranges or mandarins	Knife Platter
Candied cherries	Walnut meats, pecans or Brazilian nuts
Stoned dates or raisins	

Have the fruit and nuts ready on a plate.

Boil the sugar, water and vinegar slowly in the upper part of the double boiler.

Let it boil about 25 minutes or until it starts to change color. This will be 290° F. by the thermometer. Remove the candy from the stove at once. Place the upper part of the double boiler into the lower part which contains hot water.

You may drop several nuts or pieces of fruit into the syrup at one time. Turn them over with a fork and remove them from the syrup on the fork. Scrape off the syrup which collects on the under part of the fork, with a knife. Drop them on a slightly buttered platter one by one.

If the syrup hardens before all the nuts and fruits are dropped, add a little hot water and boil it again until it is brittle when dropped in cold water; then, go on dropping the nuts as you have done before.

### CANDIED ORANGE PEEL

4 oranges (thin skinned)	Saucepan
	Measuring cup
4 cupfuls of cold water	Wooden spoon
	Waxed paper
1 cupful of sugar	Egg whip or fork
1/2 cupful of hot water	Paring knife
	Shears
	Board

Take a sharp knife and cut a cross in the top of the orange, continuing the lines around the orange so that the peel may be removed easily in quarters. The thinner skins the oranges have, the better. Remove the peelings, put into a saucepan and pour cold water over them.

Cook slowly for about 20 minutes or until they are soft. Drain them. Then remove most of the white portion by scraping it lightly with your spoon. Cut the yellow portion into thin strips, using shears.

Make a syrup of the sugar and hot water, letting it boil about 5 minutes, until a little dropped in cold water will form a soft ball, or until the candy thermometer registers 236° F.

Put the strips of orange peel into the syrup and let them cook 5 minutes. Then, remove a few pieces of the peel at a time on a wire egg-whip or a fork, holding it over the saucepan, until the syrup has been well drained from them.

Place them on a board well sprinkled with granulated sugar. Sprinkle over the top with granulated sugar. Roll them until they are coated with the sugar and then drop on waxed paper.

#### GRAPE FRUIT STRAWS

2 large grape fruit	Saucepan
4 cupfuls of cold water	Wooden spoon
	Measuring cup
1 cup of sugar	Paring knife
1/2 cupful of hot water	Egg whip or fork
	Shears
	Board
	Waxed paper

Grape fruit straws are made in the same way as Candied Orange Peel except that grapefruit rind is used instead of orange peels.



## SUGARED POPCORN

1/2 cupful of sugar	Popcorn popper
1/4 cupful of water	Measuring cup
2 cupfuls of popcorn	Wooden spoon
	Bowl
	Saucepan
	Platter

Pop the corn and place the best kernels in the bowl.

Then, make the sugar syrup by putting together the sugar and water and placing over the fire until a soft ball is formed when a little is tested in cold water or, when the candy thermometer registers 236° F.

It is now time to remove the candy syrup from the stove and beat it with a spoon until it starts to grain.

Drop in the popcorn which you have ready and stir quickly until each grain is nicely coated with sugar.

Put out on a platter and separate the grains by pulling apart the ones that stick together.

**SALTED PEANUTS**

1 cupful of shelled	Skillet
peanuts	Measuring cup
2 tablespoonfuls of	Wooden spoon
olive oil	Tablespoon
1 teaspoonful of salt	Teaspoon
	Skimmer
	Knife
	Blotter or rough paper

When the peanuts are shelled, look over them carefully and see that none of the little brown skins are around the nuts or sticking to them.

Break the peanuts in half.

Measure the olive oil into a skillet and when it is smoking hot, add the peanuts, stirring them constantly for about one minute or until they are heated through.

Be careful not to let them turn a dark brown.

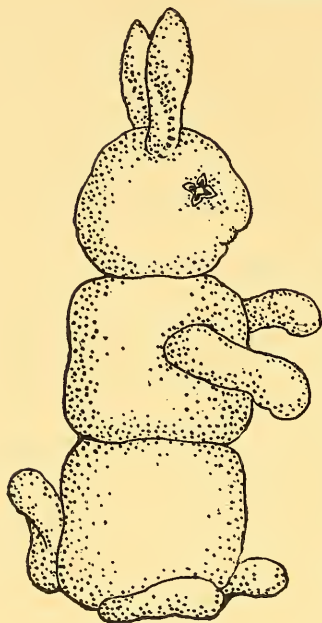
Remove the peanuts from the pan with a skimmer or spoon and place them on a clean blotter or rough paper which will take up the oil.

Sprinkle with salt.

**CANDY FRIENDS**

Before beginning these candies get the table ready by covering it with a sheet of heavy white paper. Have on the table a pair of shears, tooth picks and a damp cloth on which to wipe the hands when they become sticky.

## EASTER BUNNY



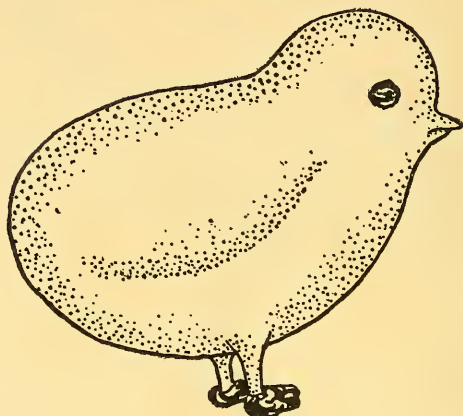
The bunny is all marshmallows with a clove eye. The body is two marshmallows, the lower being the larger one. Fasten these together by four tooth picks each at opposite corners with the long ends sticking up where the head joins. The head is a marshmallow turned on the side and secured to the body by the four ends of the tooth picks which were left. The pointed nose is made by

pressing the marshmallow and cutting a tiny slit for the mouth. Cut several marshmallows into about  $\frac{1}{4}$  of an inch strips, making enough for two ears, four legs and short tail. Cut these into the shapes given in the picture. Stick a piece of tooth pick through center of each of these, leaving about  $\frac{3}{4}$  of an inch at the other end so that you can push it into the body and hold it in shape.

## THANKSGIVING TURKEY

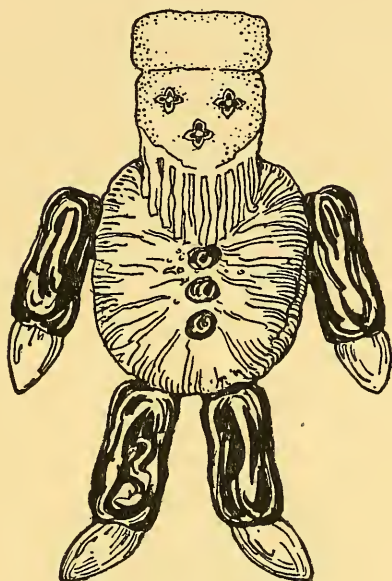


The body of the turkey is a large fig. The tail is a smaller three cornered shape fig cut into half with currants pressed into it. This is attached to the body by two tooth picks. The legs are two tooth picks covered with currants, with a shorter end left to fasten them to the fig. At the end of each stick, is a raisin with one end cut into three strips for toes. The small wings are raisins pressed into the fig. The neck is made by covering a tooth pick with currants. Leave one end free to press into the fig in a slanting direction; on the other end place a raisin for a head. Bend the tooth pick so that the head will be in the position given in the picture. The eye is a tiny oval strip cut from plain white paper and pressed into the raisin.

**EASTER CHICK**

The chick is a favorite. Take a piece of fondant about the size you see in the picture. Color it yellow and flavor it with a little lemon juice. For doing this follow the directions under "How to Flavor and Color Fondant." Shape the fondant as in the illustration. The eyes are small pieces of currants pressed into the fondant. Cut a small tooth pick in halves or a little shorter for the legs. Push each of these into the body as far as possible, leaving them very short and spread them apart at the bottom. Press a little fondant around the tooth pick legs, and put a currant on the end of each as a foot.

SANTA CLAUS



Santa Claus' head is a marshmallow. His eyes and mouth are cloves and his whiskers are soft tissue paper cut in fine strips and fastened on by the clove for the mouth.

His cap is one-half of a marshmallow.

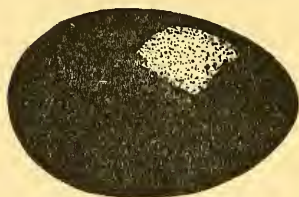
The body is a fig with currants as buttons pressed onto the coat. The head is fastened to the body by a tooth pick on each side running through the center of the fig. The ends of the

tooth pick which stick up from the top of the head are used to fasten the cap on.

Each arm is a date fastened on by a bent tooth pick, the shortest end being pressed into the fig coat.

Each leg is a date held in position by a tooth pick pressed as far into the fig as possible, leaving a short end for the feet. The gloves and shoes are made of whole unskinned almonds. Make a hole for the tooth pick by piercing the almond shell with a pin.

#### EASTER EGG



Make a ball of fondant and shape it as an egg. Let it stand on waxed paper one hour to form a coating. Then dip in chocolate following the directions under "Dipping in Chocolate."



**SUGGESTIONS FOR PACKING A BOX OF CANDY**

Home made candy always makes the nicest kind of a present for Christmas, birthdays and many other kinds of days as well.

When your candy is all made, find a box of the right size. A box from a confectioner's can be made pretty by pasting an attractive postal card or picture over the cover which bears the confectioner's name.

Bonbons and creams may be prettily ornamented. You may use perfect halves of nuts on the top of the bonbons. Chopped nuts or cocoanut gives an attractive look to the candy when sprinkled on top; candied cherries make bright spots in the box.

The top layer of candy may be arranged to form the initials of a friend who is to receive the gift.

Silver foil, candy tongs, ribbons, tinsel cords, paper bonbon cups and lace paper doilies to lay over the top of the candies in the box may be purchased from some large candy store, if you wish the box to look especially gay.

## A SHOPPING GUIDE FOR CANDY MAKERS

### GUM ARABIC

Powdered gum arabic is sold at drug stores.

### COATING CHOCOLATE

Coating chocolate may be obtained in ten pound lots at twenty cents a pound from any large cocoa firm. It may sometimes be procured from a large confectioner's store.

"Dot" or coating chocolate may be obtained in half pound cakes at twenty-five cents a pound from large sugar and tea stores.

### RICE PAPER

Rice paper is sold at large confectionery stores.

### COLOR PASTES

Fruit color pastes may be purchased at any large grocery or drug store. Liquid coloring is harder to use than the pastes. Standard color pastes come in small ten-cent jars. The following colors are most frequently used for candies:—

Leaf Green, Mandarin Orange, Fruit Red, Golden Yellow, Damask Rose and Violet.

### OILS

Oil of peppermint, wintergreen, rose, orange and lavender may be procured from a drug store.











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