

This volume is from 1914 and as you will read from a portion of the Introduction written below, the author had a lot of wisdom in regard to cheap vs. quality ingredients when it came to making candy. Do you remember eating penny candy? Well, whats done is done. Now it is time to become your own chocolatier and make only quality confections for your family.

Summary from the Introduction: (1914) The American people have been called the most excessive candy eaters in the world; and the national fondness for sweets has been termed a crime. There can be no doubt that in many cases the habit approaches perilously near danger. Yet there is a degree of reason in the practice. Sugar is a force-maker; Americans are conceded to be exceptionally energetic and restless; the output of nerve and muscle strength must be constantly renewed, and the craving for sweets is one of Natures efforts to repair waste. The fault does not lie so much in our consumption of candies as in the kind we eat and the way in which we eat them. Rank carelessness of our sources of supply brings punishment in impaired digestion and decayed teeth. Children are allowed to buy and eat candy as they please, and parents who would shrink in dismay from permitting a child to touch labeled poison, give no thought to the character of the coloring matter with which cheap candies are tinted, much less to the materials used in compounding confectionery sold at little more than the price of the sugar of which the candy claims to be composed, to the place and conditions in which it is made, and to the persons who make it. The small child is given his penny or nickel, when he begs for candy, and is turned loose to buy where he will. As he grows older he continues to spend money on sweets, purchasing more of them but generally bestowing no greater attention on the purity of the confectionery than he did in early childhood. Sometimes the evil wrought by this ill-directed love of sweet stuff is subtle and shows itself principally in the advance of dyspepsia in one form or another, in the decay of the teeth, in the offensive breath that indicates a disordered stomach. Terra alba\* is one of the component parts of cheap white and colored candies; one shrinks from fancying what goes to make up the chocolate coating and composition of other sweets. The rancid flavor of the nuts used in candy often betrajrs their staleness, but even when they are fresh what do we know of the conditions in which those nuts were cracked and the meats extracted?\*\*\* If you intend to make elaborate confections, to go into the details of coloring and molding fancy candies, you have work ahead of you, just as you have when you convert your plain dough into fancy twists, buns, and brioche instead of into everyday loaves and rolls. It is far less trouble to make simple candies than it is to mix and roll out pastry and prepare a batch of pies. Yet this is something you do as a matter of course, merely because you are used to it as a portion of your daily or weekly work. Why not compound your family supply of candy as you do their stock of pies or cakes?

Contents:  
Butterscotch and Caramels  
Coconut, Cream and Maple Candies  
Fudges and Simple Nut Candies  
Taffy, Popcorn, and Candy Drops  
Nut and Fruit Candies and Marshmallows  
Molasses, Sugar, and Cream Candies  
French Candies and Fondant Chocolates,  
Nuts, Fruits with Cooked Fondant  
Miscellaneous Sweetmeats

\* Google Terra Alba for more information  
\*\* Remember the recent salmonella scare from peanut butter?  
Good Candy Thermometers: They should contain most or all of the following candy terms: thread, soft ball, medium ball, firm ball, hard ball, very hard ball, light (or soft) crack, hard crack or caramelized sugar stages. These terms are used in this cookbook, so you can easily determine the right stage/temperature when using a candy thermometer. Enjoy!

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Coleridge V1: Poems (1912), American Express Tax Guide 1999,

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getnoteapp.com -How-to.

Are you making any holiday candy to give away as gifts or serve to guests. In the days before brightly colored bags of candy in store aisles, candy-making was a home activity. It took a set of tools, a set of skills, and.

All recipes are from getnoteapp.com, are written by home candy-making experts , and come with pictures for each step, so you can get a taste of the sweet life. Butterfinger Bar: With only three ingredients and no candy-making skills required, these dupes are oh-so easy to make. The hardest part will. Making candy is fun for kids of all ages! Follow these recipes for homemade fudge, hard candy, caramels and more. Whether you make candy as a hobby, or spent years working as a candy maker for a shop, you may consider starting a home-based candy making business. 1.

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