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EC9919 Revised 1950 Candies ... Old and New

Mabel Doremus

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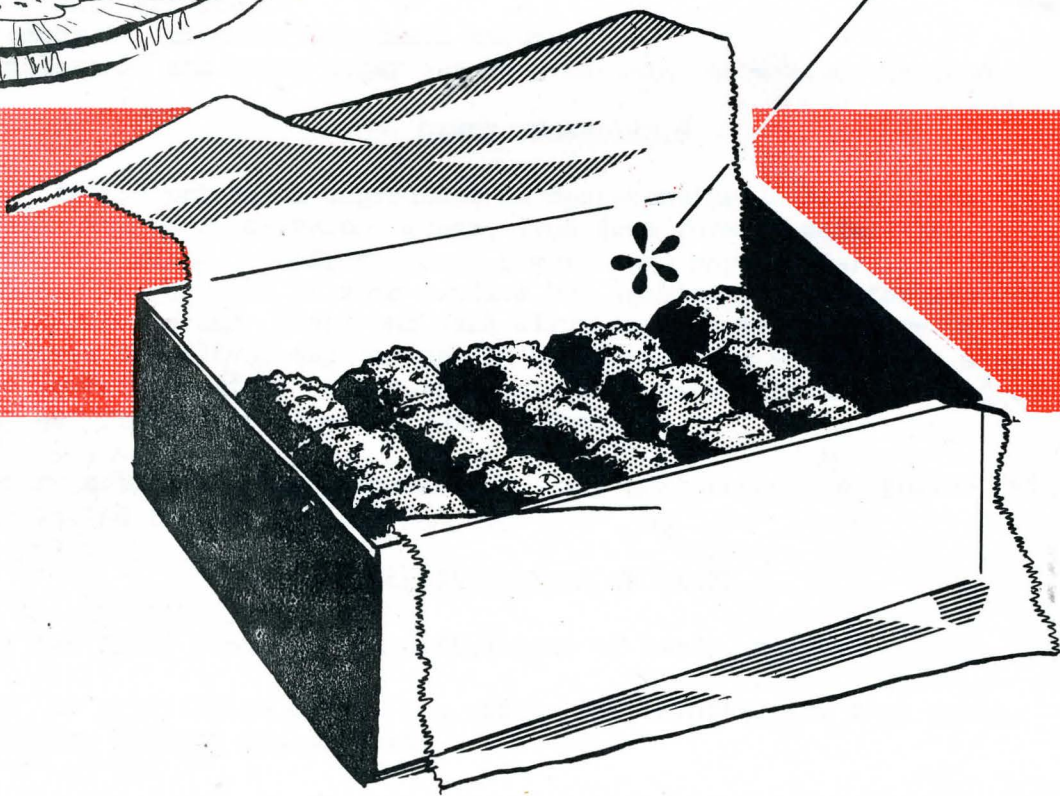
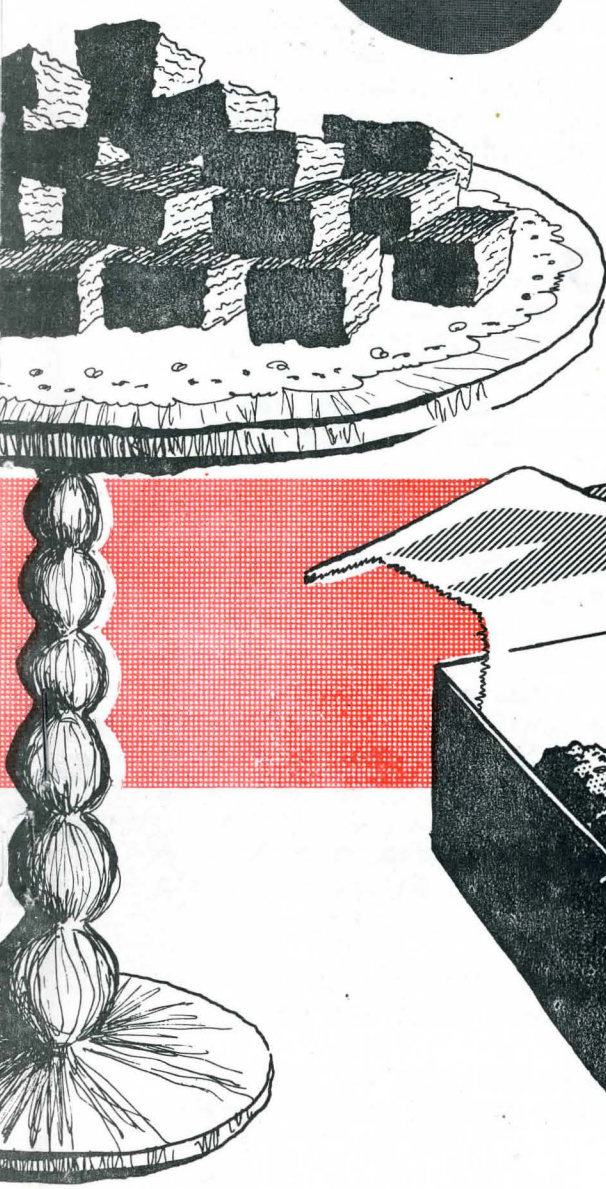
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Candies

OLD and NEW...



COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS.
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE, AND THE UNITED
STATES DEPARTMENT OF AGRICULTURE COOPERATING, H. G. GOULD, ASSOCIATE
DIRECTOR, LINCOLN.

CANDIES OLD AND NEW

MABEL DOREMUS

It has been said that the perfect gift is something that you have made yourself. Homemade candy is an appropriate and most acceptable gift and one that enables the giver to share the spirit of giving even though her money is limited.

A good candy maker is not necessarily a person with years of experience. If you have never made candy before, you need not hesitate to begin now. Of course, every homemaker wishes to avoid candy failure with its disappointment and waste of ingredients, time, and effort. There are a few simple rules underlying candy making that once learned and followed will do much toward perfecting the product.

USE OF SWEETS IN THE DIET

Candy has been known and used since about the year 2,000 B. C. In the Bible, candy is referred to as "Wafers made with honey." Candy is such a favorite with old and young that we know the craving for sweets is a normal one. In deciding whether or not sweets should be eaten we might first decide whether sugar, the basis of candy, is harmful. Sugar is an energy-giving food and all normally active people require a large amount of energy. There is no doubt that too much sugar irritates the lining of the stomach, upsets digestion, and destroys the appetite for more needed foods. Common sense tells us, then, to continue to eat candy but to follow such positive rules as these:

The time to eat candy is after meals rather than before meals.

When selecting candy for children, take care to choose the more simple sweets. Fruit candies, hard candies, and simple kinds without large amounts of rich ingredients are best.

Eat candy in comparatively small amounts.

Use molasses and brown sugar as they contain more minerals than white sugar.

CANDY INGREDIENTS

Sugar is the principal ingredient in most candies. Either cane or beet sugar may be used. Fairly fine-grained sugar, free from foreign materials, is best. Brown sugar, powdered sugar, confectioner's sugar, and maple sugar may also be used in candy. Honey may be used in some candies but special recipes for its use should be followed. Molasses and light and dark sirup improve the texture of many candies. Butter improves the flavor and texture. Gelatin or egg whites give a characteristic texture to certain candies. Flavoring materials vary with the kind of candy. Nuts, chocolate, and fruits are added to some candies.

After selecting the best ingredients, the next step is to follow faithfully the directions in the recipe.

CLASSIFICATION OF CANDY

There are three possible classifications of candy, namely:

Cream or crystalline candy, in which the crystals are very small. Examples: fudge, panocha, fondant and divinity.

Non-crystilline: brittles, hard candies, rock candy, chewy candies, caramels.

Miscellaneous candies which contain some ingredient to give a special texture. Examples: gelatin candies and gum drops.

The ingredients in creamy candies vary. Fondant contains sugar and water, and fudge and panocha contain sugar, milk and butter. In fudge, large amounts of cocoa or chocolate are used. Panocha (sometimes spelled penuche or penoche) is made with brown sugar.

PRINCIPLES OF CANDY MAKING

Crystalline Candy

In good crystalline candy the crystallization of the sugar is so regulated that the candy is not sugary but creamy, fine grained, and smooth. To obtain this result in fudge, panocha, and fondant, we must learn how to obtain very small crystals. Some methods of doing this are:

Use acids such as cream of tartar, lemon juice, and vinegar to change part of the sucrose to invert sugar, which does not crystallize easily. This invert sugar is present in sirup, molasses, honey, and brown sugar; therefore any of these may be used in place of the acid.

Be sure that the sugar in the candy is all dissolved before candy starts to boil.

Wipe down the sides of the pan in which the candy is boiling with a damp cloth wrapped around the tines of a fork. This removes crystals which might fall into the candy and cause crystallization.

Another method of removing crystals is to put the lid on the kettle when the candy is first heating, removing the lid to stir occasionally. This causes steam to dissolve the crystals as they form on the sides of the kettle.

Do not stir or beat candy while boiling or before it is cool, because this causes it to re-crystallize into large, coarse crystals. Large crystals attract others. If the candy is cooled before beating it will become seeded with the more desirable small crystals.

Non-crystalline Candy

Non-crystalline or hard candy is not difficult to make but the handling of it when done requires speed and skill. It must be shaped while very hot. The ingredients in hard candy are generally sugar, water, and some ingredient such as vinegar or sirup to prevent crystallization. Colorings, flavoring, and decorations may be added as desired.

Rules for making hard candies:

Dissolve sugar before the boiling point is reached and do not stir while boiling.

Wipe the crystals from the sides of the pan, or cover candy to steam off crystals.

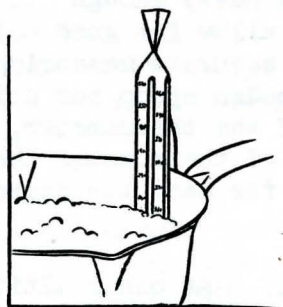
Cook less rapidly toward the end of the boiling time to prevent darkening of the sirup.

Gelatin Candy

Gelatin candies, such as gum drops, marshmallows and many paste candies, are not as sweet as other candies. They are generally made by soaking granulated gelatin in a prescribed amount of cold water and then boiling it with other ingredients for a comparatively short time. A gelatin candy is usually cooked without stirring and then poured into a wet mold or flat pan.

TEMPERATURES

Uniform results may be obtained by using an accurate candy thermometer. It is a great convenience and is often the secret of candy success. Many people obtain good results without the thermometer because they have developed skill in telling when the candy is done by other methods. If a thermometer is used it should be placed in the sirup before the boiling point is reached in order to heat it gradually. When reading the thermometer, the eye should be on a level with the mercury in the tube. More accurate results will be obtained if the thermometer does not touch the bottom of the saucepan. When the thermometer is removed from the boiling sirup it should be placed at once in very hot water and cooled slowly. Candy that is undercooked will not harden and that which is overcooked will be much too hard and might become grainy. In damp weather it is often necessary to cook candy for a longer time to make sure it will be firm enough.



TEMPERATURES AND TESTS FOR SIRUP AND CANDIES

	Temperature of sirup at sea level (indicating concentration desired)	Test	Description of Test
Sirup	degrees F. 230 to 234	Thread	Sirup spins a 2-inch thread when dropped from fork or spoon.
Fondant	234 to 240	Soft ball	Sirup, when dropped into very cold water, forms a soft ball which flattens on removal.
Fudge			
Panocha	244 to 248	Firm ball	Sirup, when dropped in very cold water, forms a firm ball which does not flatten on removal.
Caramels			
Divinity	250 to 266	Hard ball	Sirup, when dropped into very cold water, forms a ball which is hard enough to hold its shape, yet plastic.
Marshmallows			
Popcorn balls			
Butterscotch	270 to 290	Soft crack	Sirup, when dropped into very cold water, separates into threads which are hard but not brittle.
Taffies			
Brittle	300 to 310	Hard crack	Sirup, when dropped into very cold water, separates into threads which are hard and brittle.
Glace'			
Barley sugar	320	Clear liquid	The sugar liquefies.
Caramel	338	Brown liquid	The liquid becomes brown.

In the absence of a thermometer, a simple household test to tell when candy is done is to drop about a teaspoonful of the boiling sirup into a cup of cold water. Be sure the water is cold and not tepid. When the hot sirup is cooled by the water, the sirup thickens and can be formed into balls with varying degrees of hardness. By feeling this small portion in the cup, one can decide whether it has reached the soft ball, hard ball, or any other stage that the recipe calls for.

UTENSILS AND EQUIPMENT

If one were making a business of candy making it would be advisable to obtain rather complete equipment. Select equipment according to your needs. Helpful equipment for candy includes a straight-sided, flat-bottomed pan heavy enough to give protection from burning. This pan should be large enough to allow for good boiling, without danger of boiling over. Other equipment needed is an accurate measuring cup, measuring spoons, and if possible a candy thermometer. A wooden spoon for stirring and beating is desirable. With the exception, perhaps, of the thermometer, these items of equipment are to be found in any kitchen. The kind of thermometer that requires very little guess work is best. One that has a scale for each two degrees is good. The thermometer should register to at least 320° F.

Most candy recipes give the temperature used at sea level. At other altitudes, water does not boil at 212° F. To correct the candy temperature for your altitude, find the temperature at which water boils in the locality in which you live. Add the difference in degrees if above 212° F. and subtract the difference if below 212° F. For example, if the water boils at 210° F. and a recipe requires a temperature of 240° F., the temperature used would be 238° F. A marble slab from an old table or chest of drawers makes an ideal surface on which to work the candy and cool it. Additional equipment needed for certain recipes includes a double boiler, spatula, egg beater, scissors, and wax paper.

ORDER OF WORK

Since candy making requires undivided attention, you must work with speed when the cooking process is completed. Various preparations and processes included in making candy may be done before beginning to cook the candy or during the early stage of its cooking.

A suggested order of work is as follows:

1. Assemble necessary equipment and ingredients.
2. Measure ingredients and put them on the fire to cook.
3. Prepare pans into which candy is to be poured. Some pans require oiling and others are rinsed in cold water.
4. Prepare chopped fruit or nuts to be added to candy.
5. Place the flavoring within easy reach.
6. Have the spatula conveniently near to use in spreading candy.

CANDY RECIPES

Crystalline Candies

Panocha

2 cups brown sugar
2/3 cup milk or thin cream
1 teaspoon vanilla

2 tablespoons butter or
substitute
1/2 to 2/3 cup chopped nuts

Boil sugar and milk, stirring as needed to prevent curdling and scorching. Cook to soft ball stage (234-240° F.). Remove from fire. Add butter, cool, then flavor. Beat until creamy. Add nuts. Pour quickly into oiled pan. This makes 10 to 12 one-inch squares.

Aloha Panocha

1/2 cup brown sugar	1 tablespoon butter
1 cup granulated sugar	1/2 teaspoon vanilla
1/4 cup cream	1/2 cup walnuts, broken
1/2 cup canned, shredded pineapple	

Cook sugar, cream, and pineapple until a soft ball forms when dropped in cold water (238° F.). Remove from fire, add butter, cool, and beat until creamy. Add vanilla and walnuts, pour into buttered pan, and cut into squares.

Chocolate Fudge

2 squares unsweetened chocolate	2 tablespoons butter
3/4 cup milk	1 teaspoon vanilla
2 cups sugar	1 cup broken nut meats
Few grains of salt	

Add chocolate to milk; cook until mixture is blended, stirring constantly. Add sugar and salt, and stir until mixture boils. Continue boiling without stirring until a small amount of mixture forms a very soft ball in cold water (232° F.). Add butter and vanilla. Cool to lukewarm (110° F.); beat until mixture thickens and loses its gloss. Turn at once into greased pan 4 x 8 inches. When cold, cut in squares. Makes 18 large pieces.

Dark Chocolate Fudge

2 cups brown sugar	1/4 cup strong coffee
1/2 cup white sugar	1 teaspoon vanilla
2 squares unsweetened chocolate, grated	1 tablespoon butter
Pinch of salt	1/2 cup cream
1/2 cup nuts or 8 marshmallows	

Put ingredients in a saucepan and stir until well mixed. Place over flame and cover until the mixture comes to a full rolling boil. Then continue to cook uncovered, without stirring, until a small amount of the candy forms a soft ball when dropped in cold water (238° F.). Remove from the heat and add vanilla and butter. Set in a pan of cold water and cool to lukewarm. Beat until the mixture becomes light and creamy. Add nuts or marshmallows cut in pieces. Pour into buttered pan when the candy begins to stiffen and decorate the top with nuts or small pieces of marshmallows. When the fudge is firm, cut it into squares.

Honey Fudge

1 square bitter chocolate	1 cup milk
1/3 cup honey	4 tablespoons butter
2 cups granulated sugar	1 teaspoon vanilla
1/4 teaspoon salt	1 cup nuts

Melt chocolate over hot water in the saucepan in which the candy is to be cooked. Add the honey, sugar, and salt and stir until well blended. Then add the milk and butter. With occasional stirring, cook rapidly to the soft ball stage (236° F.). At the instant the candy is done, remove it from fire and set in a pan of cold water. When cooled to lukewarm, add vanilla and beat until stiff. Add nuts and stir just enough to distribute, then turn quickly into a buttered pan. Yield: 1 1/2 pounds.

Dutch Walnuts

1 1/2 cups white sugar
1 1/2 cups brown sugar
1 cup milk

8 marshmallows
1 cup broken black walnut meats
ground nut meats

Heat sugar and milk without stirring until dissolved. Cook to 240° F. (Soft ball). Add quartered marshmallows. Cool 5 minutes. Beat; add 1 cup broken black walnut meats; shape into small balls; roll in ground nutmeats. Makes 30 pieces.

Operas

2 cups sugar
1/2 cup cream
1 1/2 cups milk

3 tablespoons light corn sirup
1/4 teaspoon salt
1 teaspoon vanilla

Put all of the ingredients except the vanilla into a saucepan and cook until the temperature 236° F. is reached. (Soft ball). It is better to cook this mixture rather slowly so that some of the sugar may caramelize. During the cooking stir constantly to prevent burning. Candies containing cream scorch easily. Cool until lukewarm (110° F.). Beat with a fondant paddle until it becomes thick and creamy and has lost its shiny appearance. A long beating is needed. Press into pans. When cold cut into squares. This candy is smooth and creamy in texture, buff colored, and very rich. It is especially good when coated with bitter chocolate.

Creole Pralines

3 cups sugar
1 cup water
1 teaspoon vinegar

1 tablespoon butter or margarine
3 cups pecan meats

Combine sugar, water and vinegar. Cook to soft-ball stage (236° F.). Add butter and nut meats; remove from heat. Beat until mixture starts to thicken. Drop from teaspoon onto waxed paper. Cool. Makes 3 dozen pralines.

Divinity

2 1/2 cups sugar
1/2 cup sirup
1/2 cup water

2 egg whites
1/2 cup nuts
1 teaspoon vanilla

Boil sugar, sirup, and water to soft-ball stage and pour half of it over beaten egg whites. Boil rest to hard-ball stage, and pour over whites. Beat until shiny. Add vanilla and nuts, and pour into buttered pan.

Fondant

2 cups sugar
1/8 teaspoon cream of tartar or 1/4 cup light corn sirup
1 cup water

Put the sugar, water, and corn sirup into a saucepan and cook, stirring until the sugar is dissolved. When the candy begins to boil, cover the saucepan and cook for three minutes. The steam formed helps to dissolve any sugar crystals which may be thrown on the sides of the saucepan. Remove the cover and continue cooking.

From time to time wash away any sugar crystals which appear on the sides of the saucepan. For this purpose a fork covered with cheesecloth and dipped into cold water may be used.

Ways to Use Fondant

Cream mints: Melt fondant in small container over hot water, flavor with a few drops of oil of peppermint, clove, or cinnamon. Coloring may be added if desired. Drop quickly from teaspoon on oiled paper, stirring after each dropping. If mixture becomes too thick, beat in a few drops of boiling water.

Chocolate fondant: Knead 2 squares melted chocolate and 1/2 teaspoon vanilla into 1 cup fondant.

Fruit loaf: Work fondant until soft and creamy. Flavor with vanilla. Add pieces of candied cherries or other candied fruit and nuts. Press into a loaf one inch thick and two inches wide. Slice 1/4 inch thick. Wrap in oiled paper.

Bon bons: Work fondant until soft and creamy. Flavor with vanilla, or almond or wintergreen. Color delicately with fruit coloring. Shape. Decorate with pieces of candied fruits or nuts.

Fondant centers: Divide fondant into several portions, adding flavoring, coloring, and other ingredients such as shredded coconut, pieces of nuts, or chopped fruit. Work with fingers until well blended. Shape each portion into roll one inch thick. Cut into 1/2-inch pieces and shape into balls or ovals, flattening bases slightly. Let stand until firm on the surface and dip in chocolate or in melted fondant which has been flavored and delicately colored.

Chocolates: Cool weather is best for chocolate dipping. Either ordinary bitter chocolate or a specially prepared dipping chocolate may be used for dipping. Cut one pound or more of dipping chocolate into pieces. Put in the top of a double boiler over hot water. When chocolate begins to melt, or when the water in the lower part of the boiler begins to boil, remove both parts from the fire and stir until the chocolate is melted. Place top of double boiler in pan of ice water and beat gently until it feels a little cooler than the hand (about 85° F.). Drop centers one at a time, lifting out on tines of fork and scrape off superfluous chocolate on edge of pan. Place on waxed paper. Beat thoroughly after dipping each candy. Cool candies quickly

Non-crystalline or Hard Candies

Sparklets or Lollipops

2 cups sugar
2/3 cup corn sirup

1 cup water
Coloring and flavoring

Put sugar, water, and sirup into a straight-sided saucepan. Place over a low fire and stir until the sugar is completely dissolved; then boil without stirring until sirup reaches 310° F. or until a little dropped in cold water becomes very brittle (cook rather slowly toward the end so that the sugar will not caramelize and discolor the sirup). While cooking, wipe the sides of the pan occasionally with a wet cloth. Remove from fire, add coloring and flavoring. Stir only enough to blend color. Drop from tip of teaspoon on a slightly greased marble slab or large platter, making rounds the size of a nickel or a dime. When cool, slip a spatula under the candy to loosen it.

Variations: Pour thin layer in a greased muffin pan to form patties. Decorate while warm with chopped pistachio nuts or tiny candies.

To make lollipops, place wooden skewer or loop of heavy white cord at bottom of round of candy while it is still warm. Decorate while warm. Use candy life savers for eyes, corn candy or jelly beans for nose, and candied orange peel or dried apricots for mouth or candy corn kernels to look like teeth.

Molasses or Sorghum Taffy

1/2 cup melted butter	2 cups sugar
1 1/2 cups water	1 cup molasses or sorghum
1/4 cup light corn sirup	

Combine ingredients in kettle large enough to hold three times this amount. Place over high heat and stir constantly until sugar is dissolved. Cook rapidly, lowering heat slightly as mixture thickens, and cook until a small amount of sirup forms a hard ball in cold water (258° F.). Pour on greased platter or marble slab. As edges cool, turn toward center with spatula. When cool enough to handle, butter hands lightly and pull candy until light in color and too hard to pull further. Stretch out into long rope about 1/2 inch in diameter and cut with scissors. Wrap in waxed paper. Makes 1 1/2 pounds taffy.

Pulled Orange Taffy

2 cups sugar	1/4 cup water
Juice of 2 oranges	

Combine all ingredients and cook to hard ball stage (256° F.), stirring only until sugar is dissolved. Turn onto oiled slab or platter and as edges begin to harden turn them into center with a spatula. When cool enough to handle, pull with tips of fingers (oiled or dipped into cornstarch), and stretch into a long rope. When light and porous cut into pieces with scissors and wrap in waxed paper.

Whitney's Taffy

(This is a recipe Mr. Wayne Whitney has used at many meetings.)

2 1/2 pounds sugar (5 cups)	1 1/2 pounds white sirup
1 1/4 cups sweet milk	(about 3 cups)
3 tablespoons butter	1/2 ounce paraffin
1/2 envelope gelatin flavoring	

Soak gelatin in 1/2 cup of the milk for 10 minutes. Mix all ingredients. Mr. Whitney says to cook to 252° to 254° F. in winter or to 258° to 260° in summer, stirring constantly. Pour into buttered pans to cool. When cool enough to handle, pull until white and glossy. Add flavoring while pulling. Twist in rope of desired thickness. Cut with scissors. Mr. Whitney says this candy must be pulled on a hook to get air into it.

Peanut Brittle

2 cups sugar
1 cup corn sirup
2 cups raw peanuts

2 teaspoons butter or substitute
1 teaspoon vanilla
2 teaspoons soda

Cook sugar, sirup and water to soft ball stage (234° to 240° F.). Add unblanch-
ed peanuts. Continue cooking until light brown in color and gives hard crack test
(300° to 310° F.). Remove from fire. Add vanilla and soda. Mix ingredients well.
Pour onto oiled sheet, spread thin as possible. When nearly cool, wet hands in cold
water and turn candy over, stretching to desired thinness. Cut into squares or break
into pieces.

Grape-Nuts Molasses Brittle

1 cup sugar
1/2 cup water
1 tablespoon butter

1/2 cup molasses
1/4 teaspoon salt
1 cup grape-nuts

Combine sugar, molasses, water, and salt in saucepan. Place over low flame and
stir constantly until sugar is dissolved. Cook until a small amount of sirup becomes
brittle in cold water (270° F.), stirring occasionally. Add butter and grape-nuts,
stirring as little as possible. Pour on greased platter. Cool slightly. Stretch as
thin as possible and break into small pieces. Makes 1 pound brittle.

Honey Nut Brittle

Sweets made with honey add distinction to the Christmas candy box. One of the
best is Honey Nut Brittle, an amber-clear hard candy with toasted nuts. To toast
the nuts, place them in a pan and let them brown delicately in a moderate oven
(350° F.).

1 cup honey
2 tablespoons light corn sirup
1/2 cup sugar
1/2 cup hot water

Dash of salt
1 tablespoon butter
1 cup nut meats, broken in
small pieces and toasted

Combine honey, corn sirup, sugar, water, and salt, and cook over a low fire
until a temperature of 290° F. is reached or until a small amount cracks when dropped
in cold water. Stir occasionally. Remove from fire, add butter and nuts, stirring
only enough to mix. Pour onto greased baking sheet and press out with spatula. As
soon as it can be handled, pull out into thin sheet. When hard, break into irregular
pieces. If preferred, the mixture may be poured into a pan and cut in squares.

Coconut Peanut Brittle

1 1/2 cups sugar
1 cup corn sirup or honey
1/2 cup water

1/2 pound salted peanuts
2 cups shredded coconut
1 tablespoon butter

Cook the sugar, corn sirup, and water to the soft-ball stage (238° F.). Add
peanuts and continue cooking until brittle (240° F.) when tested in cold water. Re-
move from the fire. Add coconut and butter. Pour into well buttered pan. When
cold, lift from the pan and break into pieces of convenient size. Brittle, made with
honey, may become sticky sooner than that made with sirup.

Miscellaneous Candies

Parisian Sweets

1 pound figs
1 pound dates
Powdered sugar

1 1/5 cups chopped English
walnuts

Prepare ingredients. Mix, then run through food chopper several times. Knead on board dusted with powdered sugar. Roll 1/8 inch thick and cut into fancy shapes or pat into pan and cut into squares. Roll in sugar if desired.

Applets

2 tablespoons granulated gelatin
1/2 cup cold water
2 cups unsweetened apple pulp
2 cups granulated sugar

1 tablespoon lemon juice
1 cup chopped nuts
Few grains salt
Powdered sugar

Core and slice apples. Put in saucepan with 1/2 cup water and cook until tender, then force through sieve. Measure pulp, add sugar, and cook until very thick (about 25 minutes). Add gelatin which has been soaked 5 or 10 minutes in the 1/2 cup cold water. Add nuts, salt, and lemon juice, stirring well. Pour into a flat buttered pan and allow to stand in a cold place (not in refrigerator) over night. Remove from pan, cut in cubes, and roll in powdered sugar.

Orange juice, rose, or cinnamon flavoring may be used instead of the lemon juice. This makes a good holiday confection.

After-Dinner Jelly Mints

2 level tablespoons gelatin
2 cups sugar
2 tablespoons lemon juice
Green coloring

Few grains salt
1/2 teaspoon peppermint
extract
2/3 cup water

Soak gelatin in 2/3 cup cold water about five minutes. Put sugar and 2/3 cup water in saucepan. Bring to the boiling point, add soaked gelatin, and let boil twenty minutes. Remove from fire, add remaining ingredients, and color the desired shade of green. Turn into a pan (first rinsed in cold water) to one inch in thickness. When set, remove to board, cut in cubes, and roll in powdered sugar.

Rainbow Wafers

1 envelope gelatin
1 1/2 tablespoons cold water
2 tablespoons boiling water
Flavoring (extracts or oils)

1 package (1 lb.) of confection-
er's sugar
Coloring (liquid or paste)

Pour cold water in bowl and sprinkle gelatin on top of water. Add boiling water and stir until thoroughly dissolved. Add 2 cups sugar and mix thoroughly. Put on a board dredged with sifted sugar and knead until perfectly smooth. Divide into as many parts as you wish, and to each part add the desired coloring and flavoring. Knead in these colors and flavors and more sugar to make the mixture stiff again. (This will use the rest of the sugar in the package.) Roll as thin as possible and cut in rounds, about one inch in diameter. If you desire chocolate rounds, knead in cocoa instead of part of sugar. Vanilla, peppermint, clove, cinnamon, saffrafrs,

wintergreen, lemon or any flavor may be used. A metal jar cover, about 1 inch in diameter, makes a very satisfactory cutter for these candies. Makes about 300 pieces.

Peanut Butter Roll

Shape 1 cup peanut butter in seven-inch roll. Around it mold a mixture of:

1/2 cup pecans	2 tablespoons sorghum
1/2 cup shredded coconut	6 crushed graham crackers
3 tablespoons melted butter	

Add enough heavy cream to moisten. Roll in graham cracker crumbs. Wrap in wax paper. Chill and slice.

Candied Orange Peel

Peel of 6 large oranges	4 cups water
1 tablespoon salt	3 cups sugar
Hot Water	

Cover peel with salt and water; weight down with plate; let stand overnight. Drain and wash thoroughly; cover with cold water; bring to boil. Repeat 3 times, changing water each time. Cut peel in 1/4-inch strips with scissors. Measure 3 cups. Add sugar and hot water to just cover; stir to just dissolve sugar. Cook slowly until peel is translucent. Drain. Roll in granulated sugar and dry on wire cake rack.

Caramelcorn Nuggets

2 cups sugar	2 tablespoons butter
3 tablespoons molasses	4 quarts popped corn

Melt sugar in iron skillet over low fire, stirring constantly to prevent scorching. As soon as sugar is entirely melted, add molasses and butter and stir quickly to mix well. Pour over popped corn in thin stream, stirring thoroughly to coat the kernels evenly. Let the mixture harden well and then break into small, irregular pieces.