

Holiday Time, Candy Time; Homemade Varieties Always Rate

Divinity Favorite Delicacy

From now on through the holiday period, home-made candy will be a favorite treat around the home.

Today, the foods section of the Capital Journal carries some recipes obtained from E. Remington Davenport, noted northwest candy-maker, who was in Salem last week to conduct a series of classes in candy making under the auspices of the Portland Gas & Coke company and the Capital Journal.

Mr. Davenport is one who says there is no luck in candy-making, if you follow rules and directions you'll have good candy. He makes his directions very specific and they are easy to follow.

Here is one of Mr. Davenport's favorites:

Divinity
 2 1/2 cups sugar
 1/2 cup of glucose
 1/2 cup of water
 1/2 teaspoon of salt
 1 teaspoon of vanilla
 1 cup walnut meats
 2 egg whites

Put sugar, glucose and water in kettle. Wash the sides down, but do not grease the kettle as with fudge. Grease of any kind destroys the fluff of the egg. 2 ounces hard coconut butter help the eating quality of divinity and also keep it from drying out so quickly, but must be folded in at the end of the creaming of the batch.

Cook first to 240 degrees. While it is cooking, break the egg whites into the beating bowl — in cold weather rinse the bowl in hot water to take the chill off. If the batch becomes too cold it will take too long for the grain to form and therefore for the candy to set. This is important as the "stand-up" quality of divinity depends on the grain in the candy as well as the egg white. Beat the egg whites stiff but not too dry. When the batch reaches 240 add one-third of it to the beaten egg white. Pour very slowly and beat it in as you pour. Put the rest of the batch back on the fire and cook to 256. Be sure that the egg whites and the one-third of the syrup is beaten very stiff before you add the rest of the syrup. This might be called the marshmallow stage and it is in this part of the batch that we get most, if not all of the fluff.

Then pour the rest of the syrup, which has been cooked to 256 degrees, very slowly into the batch. If it is poured too

fast the batch becomes thin and loses the fluff of the egg, which is then hard to regain. It is best to maintain the stiffness of the batch from the start. At this stage, after all the syrup is all in the batch we are concerned only with the forming of the grain in the candy so we do not need to beat it vigorously. Remove the beaters and stir with a paddle. Since the grain is formed by agitation, all you need to do is stir consistently, but more or less continually until the batch begins to set—when it will pile up in the bowl—fold in the melted coconut butter. Be sure it is well mixed in, but do not beat. Pour out on a buttered platter or waxed paper, or drop from a spoon. If the grain is too slow in forming, put the bowl over a steam bath and warm it a little. The hotter the sugar the quicker it grains.

If you add fruit, use dry candied fruit. Divinity contains all the water it can hold in suspension so that any additional moisture will make it sticky. If you like a brown sugar flavor you may change the formula to 2 cups of white sugar and 1/2 cup of brown sugar.

Sugar begins to invert (caramelize—turn to glucose) at 269 degrees, and invert sugar draws the moisture from the air while crystalline sugar repels it. Divinity is porous and crystalline, as are fudge and all grained candies, so it should be wrapped in waxed paper or put in a cookie jar to keep it fresh for any length of time. If a piece of divinity and a piece of brittle were placed side by side in the open air, the divinity would dry out and get hard, while the brittle would become sticky.

Sausage, Peaches

To serve four, buy one pound pork sausage links; use 6 peach halves. Put links in cold skillet. Add 2 tablespoons water. Cover; steam 5 minutes and drain off water. Remove cover; cook links until brown and thoroughly done. Pour most of drippings from pan leaving only enough to brown peaches. Mix 1/2 teaspoon curry powder with 1 teaspoon sugar; blend with fat. Add peaches and brown. Surround sausage links.

COFFEEMAKER CLEANER

Any brown stains on the inside of your coffeemaker? Sprinkle a little baking soda on a damp sink cloth or kitchen sponge and rub them off. Rinse well several times with hot water, and you'll have a utensil ready to make really fresh-tasting coffee.

Mr. Davenport Tells How To Make Peanut Brittle

Peanut brittle is a favorite on the candy list for young and old alike. E. Remington Davenport, noted candymaker, outlined the following suggestions for this treat:

Peanut Brittle
 1 1/2 lb. (3 cups) sugar
 1/2 lb. (1 cup) glucose
 or (1 1/4 cups) corn syrup
 1 cup water
 1 oz. (1/4 cube) butter
 1/2 teaspoon salt
 1 teaspoon soda
 1 teaspoon vanilla
 1 lb. (2 3/4 cups) raw Spanish peanuts

Before you start to cook the batch measure all ingredients and have them ready. The slab should be dry and at room temperature.

A wet spot on the slab resists the oil, makes contact with the hot candy and causes it to stick to the slab. Grease the slab — mineral oil is best. It has no flavor and does not turn rancid. Butter will do. Put sugar, glucose and water in a three-quart, straight side kettle, stir until dissolved, bring to boil and wash the sides of the kettle down.

Put the thermometer in the batch, and while it is cooking mix the salt, soda and vanilla together in a small dish, set to one side ready to be used at the end of the cook. When the thermometer registers 240 degrees, add the peanuts. Do not stir until the batch begins to boil again — to do so may start a grain. Stir to keep peanuts from burning. Do not touch the sides of the kettle above the surface of the batch. The friction of the spoon against the sides of the hot kettle will crystallize the syrup that is on the spoon and these crystals, falling into the batch, after it has boiled to a point where there is not enough water left in the batch to redissolve them, will inoculate the rest of the sugar and the whole batch may crystallize, forming a harsh grain.

Cook to 320 degrees, add the butter and remove from the fire. Add the salt, and vanilla mixture, stir in well, spread as thin as possible on greased slab. Be very careful. This candy is worse than a hot stove, you can get away from a hot stove. Care should be taken to get the peanuts out to the edge of the batch. As soon as possible, after the

batch is on the slab run a spatula or a knife under the brittle so as to let the air between the candy and the slab. This will prevent it from sticking to the slab. The peanuts in the batch are lighter than the syrup so they rise to the top, and the thin hot syrup runs down to the slab, where it chills. The uncovered peanuts give the candy an unattractive appearance. As soon as the batch is hard enough to handle turn the edges on the far side back a little, take hold of the bottom part thus turned up and raise it to see if it will hold together, if so turn the batch over. Then the heat comes up through the batch, softens the chilled syrup which runs back over the peanuts but not off from them. Stretch in all directions. The thinner the brittle the better it eats.

There are at least three good reasons for using raw peanuts in making peanut brittle. When we roast peanuts to 320 degrees we expel the moisture contained in raw peanuts—about 7 per cent of their weight. The natural thing is for these roasted peanuts to draw back out of the air, this moisture, which is germ laden and turns the oil in the peanut, first stale and then rancid. The stale peanuts are also tough. Peanuts like potatoes are best when they are first roasted.

As the peanuts roast in the batch they flavor the syrup, making a better tasting candy. You might cook the batch to 320 and then add roasted peanuts, but the husks from the dry peanuts would give the brittle a muddy appearance. These husks stick to the peanuts when they are roasted in the batch.

As soon as the brittle is cold it should be put in an airtight container, otherwise it will become sticky. If you have no slab, fill a cookie sheet — with low sides — full of ice cubes and cover the cubes with a cloth. Oil another cookie sheet — with no sides — and place it on the cloth. Pour the batch and move the sheet back and forth so that every part comes in contact with the ice. Turn the batch over and move the sheet off the ice onto the table. Stretch and allow to cool.



A Fudge That's Done In a Jiffy

Just what the holidays ordered is a foolproof fudge recipe requiring only two ingredients. The secret of the recipe's simplicity is that it is made with semi-sweet chocolate bits that need only the addition of sweetened condensed milk to make excellent fudge. The old fudge failures such as too soft or crystalline texture, or rock-like hardness are things of the past with this tested, easy recipe.

With this one recipe of two ingredients, you can make plain Fudge, or Chocolate Almond Squares, or Peanut Balls, Coconut Balls, and Pecan or Coconut Patties. Use this recipe for an old-fashioned Christmas complete with home-made candy for guests or for gifts in such short time and with so little work. No doubt, you'll find some attractive variations

of your own once you've made this delicious candy.

Two Ingredient Fudge

One Recipe Makes Six Candies
 2 packages (2 cups) semi-sweet chocolate bits
 1/2 cup sweetened condensed milk

Melt semi-sweet chocolate morsels over hot, not boiling water in top of double boiler. Remove from heat. Stir in milk and mix until mixture is well blended. Turn into pan or shape in desired form. Allow to stand several hours.

Variations

Chocolate Almond Squares—Turn mixture into an 8-inch square pan. Cut into squares; press whole almond in each square. If thick fudge is desired, double recipe.

Peanut or Coconut Balls—Shape into 1/4 inch balls, then roll in chopped peanuts, or chopped coconut.

Pecan or Coconut Patties—Shape into p inch balls, and press whole pecan or walnut in center, or press chopped coconut on top of pattie.

Taffy Hit With Young And Old

A Christmas time candy always a favorite with the younger members of the family is taffy, and E. Remington Davenport presents the following recipe for it:

Taffy
 1 1/2 lb. (3 cups) sugar
 1 lb. (1 1/4 cups) glucose
 1 cup water
 2 oz. (1/2 cube) butter
 1 teaspoon vanilla

Butter the sides of the kettle. Put the sugar, glucose and water in the kettle. Bring to a boil, wash the sides down. Cook to 256 degrees for a chewing taffy and 262 degrees for a dry taffy. Add the butter just before the batch is done. Pour on a cold greased slab and handle as after-dinner mints.

The great amount of glucose—about 1/2 as much in weight as sugar—is added because we do not want any grain at all in taffy, and this amount of glucose will prevent the crystals of the sugar from building up again after they have been dissolved in water. In old fashioned taffy, vinegar was added for the same reason, to doctor the batch.

If the butter is added to the batch just before it is taken off the fire there seems to be an emulsification that makes for a dryer batch of candy, making it easier to handle.

In pulling taffy, use the ends of the fingers and pull the candy out deliberately, folding carefully so that the air in the batch is maintained. Do not squeeze it. Pull until it is hard enough to hold its shape when it is stretched out on the slab.

Any flavor you like may be added while pulling. Vanilla, maple, peppermint, melted bitter chocolate, molasses, by adding 1/4 cup molasses just before the final cook.

Toffee Is Home Treat

Toffee is a popular holiday candy and here is E. Remington Davenport's recipe for it:

Toffee
 4 cups sugar
 1/2 cup glucose
 1 cup water
 Wash sides down, cook to 280 add:

4 oz. hard coconut butter,
 Cook to 290, and add:
 12 oz. butter, stir to keep from burning and cook to 315 and add:

1 teaspoon salt
 4 oz. (1/2 cup) ground raw almonds, cook to 320, take off the fire and add:

1 teaspoon vanilla
 (If you have no coconut butter use 16 oz. dairy butter.)

Pour on cold oiled slab 1/2 inch thick. Mark in squares 1/2 x 1/2 inch while still warm. When cold break in pieces and allow 24 hours to mellow. Dip in milk chocolate and roll in finely chopped walnuts.

Squash Treat

Squash is plentiful and pocketwise. Step up the flavor like this:

Squash Specialty

Slice 1 or 2 pounds zucchini or other soft squash; add 2 sliced onions, 1/2 teaspoon salt, 3 fresh tomatoes (skinned and sliced or 1 cup cooked tomatoes), 1/2 cup water and 1 teaspoon mixed pickling spice. You can tie the pickling spice in a little cheesecloth bag (and remove it later) or just toss the spices in, as we do. Add cayenne pepper or a little red pepper to taste; add 2 tablespoons butter or margarine. Family will like.

COOKING CABBAGE

Cooked green cabbage tastes best if it retains some of its original crispness and color. Butter or margarine, melted and mixed with a dash of Worcestershire sauce, makes a sauce that complements this vegetable's flavor.

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