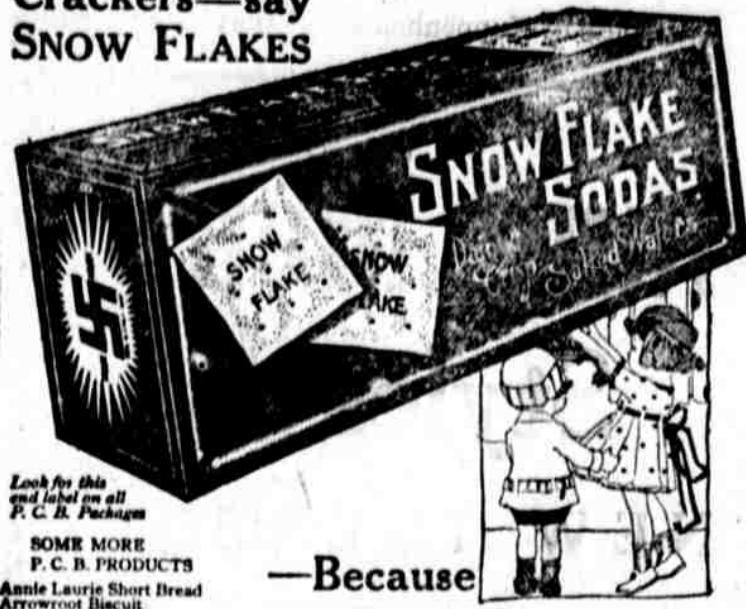


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Domestic Science Department

Conducted by
Mrs. Belle De Graf
Domestic Science Director
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How to Make Cream Candies at Home

The cream candies of the confectioner always seem beyond the skill of the unprofessional candy maker. There are many interesting principles to be learned regarding the cooking of sugar, and it is probably one of the most uncertain substances to work with. It is easily affected by the atmospheric conditions and it is wise to select a clear day to experiment with the cooking of sugar syrup for candies.

However if the following directions are studied and carefully followed it will be possible for the inexperienced candy maker to make a variety of cream candies.

The base or foundation for this type of candy is called "fondant," and can be used for an almost endless variety of combinations.

Directions Given for Making of Foundation

To make this fondant take 4 cups of granulated sugar, 1-2 teaspoon of cream of tartar and 2 cups of boiling water. Put the sugar and cream of tartar in a saucepan, add the boiling water and stir until sugar is dissolved.

The mixture should be stirred slowly from the center of the pan in order to avoid having grains of sugar gather on the sides of the saucepan. The saucepan must be kept free from sugar or the fondant will become "grainy".

Cover the kettle until boiling point is reached, then remove and cook until the syrup will form a "soft ball" when dropped in cold water. This takes about ten minutes. When cooked remove from fire at once and set aside to cool in the pan it was cooked in.

Emphasis Placed on Cooling Syrup Evenly

It is most important that the syrup should cool evenly, therefore do not hasten the process by pouring it into another dish or by putting the saucepan into cold water.

When cool, but not too cold, stir vigorously with a spatula or flat wooden spoon, until the syrup has changed to a white, creamy, glossy paste. When too stiff to stir, turn onto a board and knead.

The lightness of the fondant depends upon the amount of kneading, as this part of the process cannot be overdone.

When light and creamy, place in an earthen bowl or jar, cover with a damp cloth and put in a cool place for at least twenty-four hours before using.

This fondant will keep for weeks if kept cool and well covered with a damp cloth.

If well made, the fondant will be very white, glossy and satiny in appearance. It should feel as smooth as butter when a bit is rubbed between the thumb and forefinger.

Fondant Sometimes Will Become Granular

Sometimes, however, even with the greatest of care, the fondant will become grainy or sugary after it has been stirred. If this should occur, place in the saucepan, add hot water, stir until dissolved, cover and cook to the soft ball stage again.

A dark fondant can be made with two cups of brown sugar, one cup of maple syrup, one-half teaspoon of cream of tartar and one cup of boiling water. Mix and cook in the same manner as for the white fondant.

The following rules should be kept in mind when preparing fondant: Scald the saucepan well before using, to be sure there is no odor or taste from previous cooking.

Never stir the syrup after the sugar is dissolved and cooking has commenced. This is most important: If the syrup is stirred the finished product will be granular. When testing the syrup carefully remove from the stove or turn out the gas flame, in order to prevent further cooking.

Always cover the saucepan until boiling point is reached. If any sugar has gathered on the sides of the saucepan, the steam created by covering the kettle will remove it. Wash the hands in cold water before kneading the fondant.

Information Imparted On Making Cream Drops

To make cream drops, divide the fondant into several equal parts, using about half a cup for each portion. Place one part in a bowl or cup and set in a pan of hot water. Let the cup containing fondant remain in the hot water until melted, then flavor, color if desired, and drop from the tip of a teaspoon on waxed paper. Each portion may be flavored and colored differently.

Walnut creams—Flavor fondant;

take off pieces the size of a walnut, roll into balls in the palms of the hands and press a walnut meat on each side. Set aside to harden. Pecans or almonds may be used in the same manner.

Chocolate creams—Flavor the fondant, roll into balls with the palms of the hands and set aside to dry—an hour at least. Melt unsweetened chocolate over hot water, drop each fondant ball in the chocolate, using a fork for dipping. Care must be taken not to gather too much chocolate on each one, or the chocolate will spread when set to dry. This will give a dull chocolate coating. By adding a little melted butter to the chocolate before dipping the creams will have a glazed appearance.

Candies Placed on Waxed Paper to Dry

Each candy should be placed on waxed paper to dry.

The fondant may be used as a covering for candied fruits and for all nut meats. To do this melt the fondant over hot water—never cook it—flavor, drop in the pieces of fruit or nuts. Use a fork in order to completely cover them with the fondant and place on waxed paper to dry.

Nut bars are made by kneading chopped nuts into the flavored fondant, making into a roll about two inches thick and five or six inches long. Cut off pieces about half an inch thick and set to dry; or these slices may be dipped in melted chocolate or the melted fondant colored. When coloring the fondant add the coloring by dipping a toothpick into the coloring and mixing with the fondant adding the coloring until the right color is obtained. It takes very little coloring to tint the fondant a delicate shade. Always add the flavorings by the drop. Too much might make the fondant too thin. Coconut bars are made by kneading the coconut into the flavored fondant. This may be cut as the nut bars; or the fondant can be shaped into balls and rolled in coconut. There seems to be no limit to the variety and number of combinations that can be made, using the fondant as a base.

Walnut Chocolate Fudge

To cups sugar, 1-2 cup milk, 2 squares unsweetened chocolate, 1 tablespoon butter, 1 teaspoon vanilla, ¼ teaspoon ground cinnamon, 1 cup chopped walnuts.

Melt chocolate and butter over hot water, add sugar and milk. Stir until sugar is dissolved. Cook without stirring until the syrup will form a soft ball when dropped in cold water. Add nuts and flavoring and beat until creamy. Pour into a buttered pan. When hard cut in squares.

Pinoche

One cup brown sugar, 1 cup granulated sugar, half cup milk or thin cream, 2 teaspoons vanilla, 1 cup chopped nuts, pecans or walnuts. Add milk to sugar, stir until dissolved and boil until syrup will form a soft ball when dropped in cold water. Flavor, add nuts and beat until creamy. Pour into a buttered pan and when hard cut in squares.

Peanut Brittle

Take equal parts of sugar and peanuts which have been roasted, shelled and broken. Cook sugar in an iron frying pan over a slow fire until a clear brown syrup is formed. It will be necessary to stir this constantly. As soon as the syrup begins to brown remove from the fire; the heat of the pan should finish the cooking; then add the peanuts, mix and pour on an ungreased platter. When cold and hard break into pieces.

Glaze Nuts

Halves of walnuts, pecans, almonds or Brazil nuts are dipped into the melted sugar just before it turns brown. Drop each coated nut on a greased plate to cool and harden.

Candied Orange Peel

Take four oranges and remove the peel in quarters. Put in a saucepan, cover with cold water, bring to the boiling point and simmer until tender. Drain, remove all the white portion, cut in thin strips with the scissors. Boil one cup of sugar with half a cup of hot water until it spins a thread. Add the orange peel and cook five minutes. Drain from the syrup and roll in granulated sugar.

BERLIN, Mar. 3.—The fight to deprive the ex-kaiser of his property and fortune began today in the diet with the socialists motion to refer the issue to the national assembly. Deputy Graef, majority socialist, declared the ex-emperor had failed to live up to the former precedents of his race by dying at head of troops.

MONEY CHANGERS REAPING FORTUNES

HARBIN, Manchuria, Jan. 31. (By Mail).—Ten thousand men, chiefly Chinese, are piling up moderate fortunes, it is said, by dealing in money of the several nations contiguous to Siberia. Block after block in the Chinese quarter are given over to the money changers, some of whom have quite elaborate establishments employing six or eight men to wait upon customers.

Not the least source of revenue is the wide fluctuation of the ruble of the Omsk government—"Sibersky", in relation to the "Kerensky", or the issue of the former Kerensky

government. The ratio recently has been about 20 of the former to one of the latter. A Chinese dollar, silver or paper, brought from 450 to 480 of the "Sibersky".

One having money to exchange goes from door to door offering his stock in hand until he determines which dealer makes the best proposition and is fortunate upon returning the trade if rate has not changed in his absence.

WASHINGTON, Mar. 4.—Chairman Payne of the shipping board has announced the board is ready to receive tenders for the purchase of the Hog Island shipyard.

Men Wilson Once Knew

- Colonel George Harvey, Who initiated his boom for President.
- Colonel Henry Watterson, Who gave it impetus.
- Ex-Senator James Smith, Who put New Jersey behind it.
- William Jennings Bryan, Who overthrew Champ Clark and encompassed the nomination at Baltimore in 1912.
- Colonel E. M. House, The White House Man Friday who lost the latch key.
- Lindley M. Garrison, And a long line of cabinet officials ending with:
- Robert Lansing, The alleged usurper.

ONE BY ONE THE PETALS FALL



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