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FREE

CANDY

MAKING

SCHOOL!

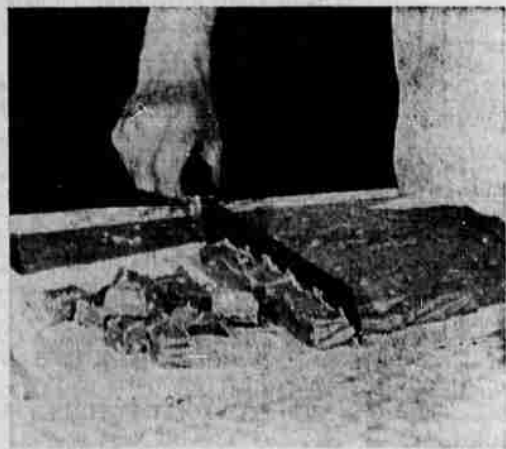
TUESDAY, OCT. 3

Two Schools

2:00 - 4:00 P. M.

7:30 - 9:30 P. M.

MILLS SCHOOL AUDITORIUM



E. Remington Davenport, who has been a professional candymaker, traveled in Europe studying candy and exchanging formulae and candy secrets with the top candymakers, has held candy making classes all over the west coast for the past 26 years with a perfected class technique, and has authored two books on candymaking, representing 25 years of study.

**LEARN TO MAKE
DELICIOUS CANDY
AT HOME!**

**LEARN HOW TO MAKE PERFECT FUDGE,
PEANUT BRITTLE, AFTER DINNER MINTS**

Mr. Davenport makes three candies before the class, and thereby teaches ten kinds of related candies. In making creamed fudge, he shows how to make such candies as fondant, divinity, and Mexican Penuche. In making after-dinner mints, he shows how to make taffy and molasses suckers. And with the making of peanut brittle, he gives sufficient information to enable the class to make English Toffee, pop-corn crisp, and nut glaze.

Find the answers to such questions as "What makes my candy turn to sugar?", "What makes candy curdle?", "Why do some recipes say cook without stirring?", "Why does it take so long for my fudge to get creamy?", and "For divinity to set-up?" And the answers to others YOU may ask at the Candy school.

**NO TICKETS NEEDED — NO OBLIGATION
NO CHARGES — IT'S EDUCATIONAL, ENTERTAINING**

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