

Wm. M. Bell's "Pilot"

AN AUTHORITATIVE BOOK ON
THE MANUFACTURE
OF CANDIES AND
ICE CREAMS

Fourth
~~THIRD~~ EDITION

Compiled by
WM. M. BELL

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STATE OF ILLINOIS)
) SS.
COUNTY OF COOK)

Wm. M. Bell residing in the City of Chicago,
County of Cook and State of Illinois, being first
duly sworn, deposes and says that he has prepared the
formulas herein contained and that each and every
one is absolutely correct.

Wm. M. Bell.

Subscribed and sworn to before me
this 16th day of June, A. D. 1911.

Frank A. O'Connell
Notary Public.

442758



PREFACE

In presenting this ^{fourth}~~third~~ edition of The Pilot, it is my desire to place in the hands of the confectioner, ice cream maker and soda dispenser, rational formulae, every one of which has been made by me personally.

I have endeavored to set down each formula in every detail.

The illustrations are from photographs taken by myself, and I believe will assist in demonstrating clearly certain points of manipulation.

Trusting that the following will be of value to you and assuring you that I will at all times give any advise or service possible, I am,

Respectfully yours,

Wm. M. Bell.

DEGREES-TESTS

I will endeavor to explain as plainly as possible the relative tests in cold water as compared with degrees on thermometer.

The soft-ball test is accomplished by dropping a small amount of the batch into cold water and taking it in the fingers and forming a soft ball of it (as a little ball of glucose would feel between the fingers). The degree for this test on the thermometer is about 240 degrees.

The hard ball test is accomplished in the same manner only when the candy is removed from the water it forms a hard ball. The degree for this test on the thermometer is about 248 degrees.

When the expression is used "cook to a crack" the test is accomplished in the same manner referred to, the candy when placed in the water being flattened between the thumb and index finger. If the candy breaks it is "cooked to a crack." The degree for this test on the thermometer is about 256 degrees.

The hard-crack test is accomplished by dropping a small portion of the candy in cold water

and flattening out between the thumb and index finger. The candy will be as brittle as thin glass or an egg shell if the hard-crack degree is reached. The degree for this test on the thermometer is about 290 or 295 degrees. If the batch is for hard goods that have glucose in them and a gloss is desired cook to 330 degrees if possible to do so without the batch turning too dark. Remove from fire when light brown no matter at what degree it is as the greater quantity of glucose you use the lower you must cook the batch as glucose will start to burn about 20 degrees before sugar. If the batch you are cooking is pure sugar, that is, if there is cream of tartar used in place of glucose cook to 335 or 340 degrees.

The test "thread" is reached when you put your hand in water and then place your index finger in the batch and remove at once and by placing the thumb and index finger together you can pull a thread out about $\frac{3}{4}$ of an inch and blow on it without breaking it. This test is used for cordials, jellies, etc., and is about 36 when tested with the saccharometer or syrup gauge.

If you desire to take the candy out of the batch with your fingers place a pan of cold water near the furnace and dip your hand in the water, then take a small quantity of the candy between the thumb and index finger and back into the water. The operation must be quick or you will burn yourself, and still there is no danger of burning oneself if you are quick. Never use ice-water to test candy in. Use it just as it runs from the faucet.

CHOCOLATE COATING

Of course, the art of dipping chocolates is a trick which can only be accomplished through experience, nevertheless I will endeavor to give you a start at least.

A regular chocolate-warmer which the supply-houses carry is the first thing to get, and in buying one I would advise you to get a good copper one as I have found through experience that one good copper pan will outlast 4 or 5 tin or sheet iron ones. Build a table so as the pan will set down into it and place a little shelf underneath the pan for a gas-burner, on the table so that it will slide up close to the pan place a slab of marble about eighteen inches square and an inch thick.

Make your table large enough so you can place a tray on each side of the marble one for the centers and the other to set the dipped-centers on.

In the outside pan place water and in the inside pan place the kind of chocolate you wish to dip in, breaking it up into small pieces with a hammer.

When the water gets warm stir the chocolate until melted and then turn gas off. Never allow the gas to burn after the chocolate is melted for you will cook it and it will become coarse. Let set until cooled off a trifle and with your hand take out a quantity of it onto the marble and work back and forth with your hand for a few minutes. This is done to thoroughly mix the chocolate and acclimate your hand. Place one center at a time in the chocolate and pick out with the chocolate hand and roll around with the fingers until thoroughly covered. Let set on the fingers and tap the back of the hand on the marble, then set cream on wax paper to cool. In warm weather place in ice box to cool.

Stringing will come to you gradually.

Do not get discouraged in dipping, it is quite a trick and only comes through experience.

MAKING STICK CANDY

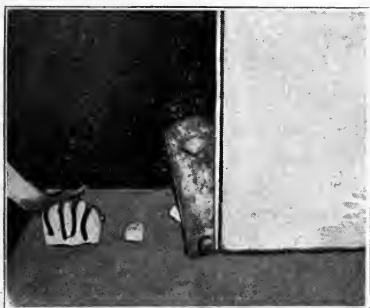
I will endeavor to explain the mysteries of stick-candy for the benefit of the novice.

Of course, there are dozens of formulas for stick candy, but a good formula to be used by the majority of confectioners is 12 pounds of sugar, 3 pounds of glucose, and 2 qts. of water. Very carefully cook the above to 320 degrees, and, if possible, that is, if you have a good fire and your batch doesn't get too dark, cook it to 330 degrees.

The size of the batch may be made larger or smaller as the experience and demand warrant. When the batch is cooked, pour it on a greased slab and in a couple of minutes turn the edges in. Now light your table furnace and put your gloves on (buckskin or horse-hide are preferable). Turn the edges of your batch in again and cut a small piece off about the size of an orange and color it a good deep red with some good paste color. When you have the color well kneaded in, place the piece in front of the table furnace so as to keep it warm while you are attending to the remainder of the batch. Place the part of the batch left, on a place on the slab where there is no grease (if necessary, take a towel and wipe one corner off), knead it up good so as it will stick together, or so as it will not come apart where the grease has touched it.

When it is stiff enough to handle place on

the hook and pull very vigorously, when you have got it started pour a few drops of peppermint oil on it at the hook and continue to pull, after a couple of more pulls add a few more drops of peppermint. When the batch is very white and has a bright shine on it start twisting the air out, by letting it hang on the hook and twisting to the right or left to resemble a rope, after doing this a couple of times remove from the hook and place on the



Manner of Striping
Stick Candy

spinning table (not in front of the table furnace), and knead it up like a person kneads bread. When it is stiff enough to stand up without squatting quickly, form in an oblong square (about 5 inches square and 10 or 12 inches long), and place in front of the table-furnace and have helper keep in shape. Take your piece of red and cut in two, leave half in front of the fire and take the other half and roll out

into six sticks about as large around as your finger and as long as the batch. Lay them on the white batch about one inch apart and turn the batch over so as it will set on them to make them stick good.

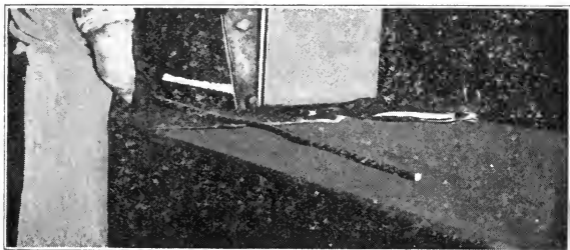
Now take the other half and flatten out and pull out about twice as long as your batch is, cut in two and stick together side by side and pull out again and do the same (it should be about 6 inches wide.) Now lay this on the white batch directly opposite the narrow strips and roll over to make it stick good.

Now roll the batch until round and while you are rolling it press hard on the right end of the batch to make it smaller than the opposite end. When it is nice and round stand the batch on the large end and with both hands



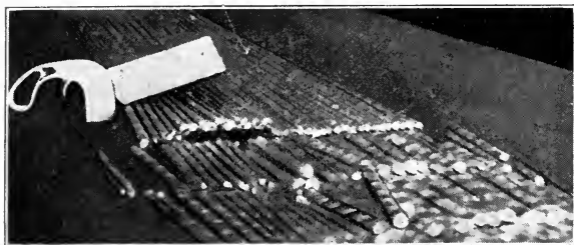
Bottling Stick Candy Batch

pull up on the small end and form into a sort of Indian-club shape. Now lay the batch down and pull out in sticks about as large around as a lead pencil and about six feet long or as long as your table will allow, have your helper roll the far end of the batch until it is



Pulling out Stick Candy

twisted enough to suit and break or cut off, and your helper should roll it to the back end of the table. Continue this way until the batch is gone and your helper should endeavor to keep the sticks on the table moving when not twisting. When done with the batch cut off



Cutting Stick Candy for Jars

to fit jars or cans with a stick candy cutter or a large pair of shears. The pieces too small for sticks, or the ends that don't happen to be twisted enough can be cut into 1-inch lengths and sold for broken stick.

The stripe for wintergreen stick is to make about one-half pound of the candy yellow and a very small piece of red. When ready for the stripe pull the yellow out about 6 inches wide and 12 inches long. On each side of this place a red stripe about one-half an inch wide and stick it to the yellow. Pull it out twice as long as the batch, cut in two and place on the batch on opposite sides.

Cinnamon stick is made by taking a small piece of the candy (about 1 pound) and pulling it white for the stripe. The remainder of the batch should be colored a deep red and flavored with Oil of Cassia or Cinnamon. Knead until stiff and stripe with two wide white stripes.

Stripe your stick to suit the custom and habits of your community. Stripes vary all over the world.

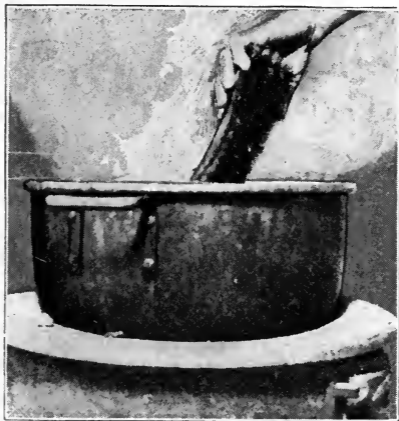
BUTTERCUPS.

The beginner will find it advisable to start on small batches and after he has learned the several little tricks that come only by experience he may handle a batch to his liking. Another thing I would advise the novice to do is

to start on a batch or batches with small centers and have the center hot, even if the goods do not look quite so well the batch will be easier to handle.

I will give you a small batch in the right proportions for a beginner or for a cheap but-tercup. First place in a small kettle or pan two pounds of glucose and set on the fire. Stir until the glucose becomes thin or starts to boil, then remove from the fire and work all the maccaroon cocoanut into it you can, and set on a tub or on the floor next to the furnace to keep warm.

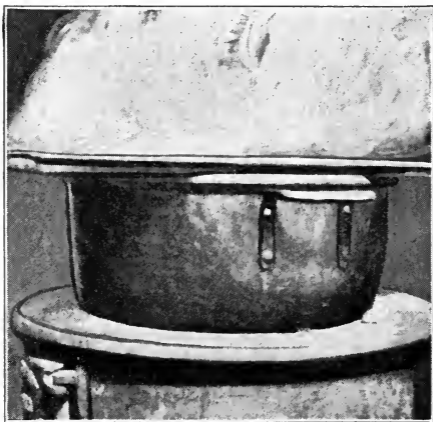
Now place in another kettle ten pounds of sugar, one teaspoonful cream-of-tartar and two quarts water. Set on the fire and stir until it



Washing sugar from sides of Kettle

is all dissolved and then remove the paddle and when the batch starts to boil take a wet scrub-brush and wash off the sides of the kettle between the surface of the batch and the edge of the kettle. After you have washed all the sugar off good, place a wooden or steel cover on the kettle and allow to steam for about 5 minutes.

Remove cover from the batch and place thermometer in.



Steaming Batch

Cook to 335 degrees and pour out on a nice clean, greased, slab. Turn the edges in, a minute or so after pouring out and continue to do so until you can move it to a portion of the slab which has no grease on it. Put your

gloves on and knead up well and when stiff enough to pull, place on the hook and while you are pulling it flavor with a few drops of rose extract and continue to pull until very glossy, then start twisting the batch as it hangs on the hook, twist the batch until a yard or so from the hook and fold over and twist again. After doing this about 3 times remove from the hook and place on the spinning table and knead up well as a person would a batch of bread. Light your table furnace, place batch in front of it and flatten out so as the batch is about 12 or 15 inches wide. Flatten out the edges on the long sides. Take a handful of starch and place it on one corner of the slab and remove the cocoanut batch from the kettle and place it on the slab where you have the starch, form it into a roll about 2 inches shorter than you have the jacket and place it in the center of the batch, lengthwise. With a damp cloth, which you have handy, dampen one edge of the batch and on folding the jacket over the center see that the side or edge you have dampened is on the outside. Fold in the ends good and tight and roll. While rolling make one end smaller than the other and when you have rolled it nice and round set up on the large end and with both hands form into a sort of indian-club shape, then lay it down and pull out across the butter-cup cutter or if the part between the cutter and the table-furnace gets too cool before you cut it, pull out the strip and cut in lengths long enough to suit the cutter.

There is quite a trick in keeping your batch just right in front of the furnace, if it chills the jacket will crack and if it is too soft the goods will not shine.

It is also quite important that you should have your center the proper heat, if too hot it will kill the gloss on the jacket and crack it. One man should take care of the jacket and another watch out for the center for if the man handling the jacket touches the center his gloves will become sticky and spoil the finish on the buttercups.

It is very easy to become discouraged in learning to make butter-cups, so persevere, as experience is the only teacher.

Cream Slab.

There are many varieties of cream slabs, concrete, stone, marble, sheet iron, steel and probably others any of which are good if a man gets used to them. Sometimes a good man will spoil half a dozen batches getting accustomed to a new slab.

If your slab is perfectly smooth your cream needs less doctoring and can be creamed warmer than in the case of a rough slab, as the roughness of the slab will hasten the grain in the sugar.

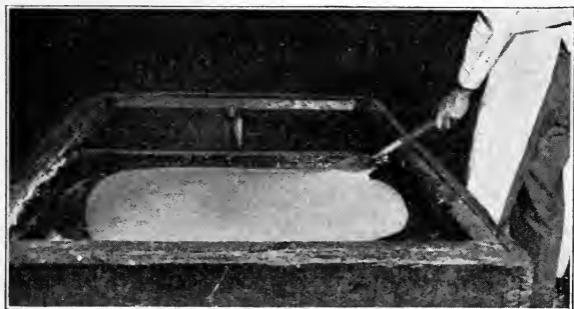
You should be extremely careful as to the cleanliness of your slab before pouring a batch of cream on it as well as to see that it is always well sprinkled.

Creaming Fondant.

After a batch of cream is on the slab and ready to beat, creaming it is accomplished by using a spatula or creaming scraper, obtainable at most all supply houses.

The tool has about a four-foot handle and a blade on the end about 6 by 4 inches which is usually made of steel.

You handle the tool referred to much in the



Creaming Fondant

same manner as you would a shovel, vigorously working the batch back and forth, turning it over with each stroke so as to fold the outside edges into the batch. First beat on one side, then on the other, keeping the batch from the sides of the slab.

The batch will appear cloudy when the grain first appears and by continuing the beating will finally form in a hard mass which can be



Batch of fondant after creaming

softened up by kneading with the hands or allowing to set for an hour or so with a damp cloth over it which causes it to sweat and mellow up.

FLAVORS FOR HAND ROLLED CREAMS.

Vanilla.

To a ten-pound piece of cream add 1 teaspoonful best vanilla and work in well.

Cocoanut.

To a ten-pound piece of cream add 1 teaspoonful best vanilla and 1 pound maccaroon cocoanut.

Nut.

To a ten-pound piece of cream add 1 teaspoonful vanilla and one pound of chopped nuts of any kind, according to market and taste.

Nugats.

Mix ground walnuts with the chocolate and dip vanilla cream in it.

Lemon.

Add the grated rind of two lemons to ten pounds of cream together with one teaspoonful of extract of lemon.

Orange.

Add the grated rind of one orange to ten pounds of cream together with one teaspoonful of extract of orange.

Raspberry.

Use one-half pound of thick raspberry jam to ten pounds of cream together with one teaspoonful raspberry extract.

Strawberry.

Use one-half pound of thick strawberry jam to ten pounds of cream together with one teaspoonful of strawberry extract.

Butter.

To ten pounds of cream add 1 pound of the very best creamery butter and one teaspoonfull vanilla. After kneeding the butter in, set in the ice-box or a cool place for a short while.

Maples.

To ten pounds of cream add one teaspoonfull maple extract and a small quantity of burnt sugar (about a teaspoonful).

Coffee.

To ten pounds of cream add two teaspoonfuls coffee extract.

Roman Punch.

To ten pounds of cream add one teaspoonful Roman Punch extract and color a very delicate pink.

Almond.

To ten pounds of cream add one pound finely chopped almonds and one-half teaspoonful of almond extract or a couple of drops of non-poisonous oil of Bitter Almond.

EGG HAND-ROLL CREAM

Place in kettle.

20 lbs. white sugar.

2 teaspoonfuls cream-of-tartar.

3 qts. water.

Set on fire and stir.

When batch comes to a boil remove paddle and with a wet scrub-brush wash off the inside of the kettle between the surface of the batch and the edge of the kettle.



Rolling Creams for dipping

Place wooden or steel cover on kettle and allow to steam for 2 or 3 minutes.

Remove cover and place thermometer in batch, cook to 242 degrees and pour on damp slab.

When luke warm place on it the well beaten whites of 12 eggs and cream.

When creamed cut into four or five pieces, flavor to suit and dip in bitter-sweet coating.

HAND-ROLL CREAM NO. 1.

40 lbs. sugar.

6 qts. water.

2 large teaspoonfuls cream of tartar.

When batch comes to a boil skim off all foreign substance which forms on top and place tin or wooden cover on and allow to boil for 5 minutes.

Remove cover and with a damp sponge or scrub brush wash off the inside of kettle between the surface of the batch and the edge of the kettle.

Place thermometer in batch and cook to 242° and pour on damp slab.

When quite cool place 6 lbs. glucose on batch and cream.

Cut in 2 or 3 pieces and flavor and dip in bitter-sweet chocolate.

HAND-ROLL CREAM NO. 2.

Place in a bright copper kettle

20 lbs. A sugar.

1 gal. water.

1 teaspoonful cream of tartar.

When batch comes to boil skim off all formation gathering on surface and cover with a wooden or steel cover and allow to steam for 5 minutes. Remove cover and wash down sides of kettle and place thermometer in. Cook to 244° and pour on damp slab. When cool place on the batch.

1/4 lb. glucose.

1/4 lb. melted marshmallows.

3 oz. glycerine.

5 whites of eggs, beaten stiff.

Beat to a cream, flavor to suit, and roll out to be dipped in bitter-sweet, or milk coating.

MAPLE NUT CREAMS.

Hand Rolls.

Place in kettle

10 lbs. white sugar.

10 lbs. yellow sugar (No. 14).*

3 qts. water.

1 teaspoonful cream-of-tartar.

Set on the fire and stir up. When it comes to a boil remove paddle from batch and cover with a wooden or steel cover for 2 or 3 minutes.

Remove cover and with a damp scrub-brush wash the sugar from the sides of the kettle. Place the thermometer in and cook to 242 degrees, pour on damp slab. When luke warm

*No. 14 Yellow Sugar, designates the grade and color.

place one teaspoonful salt on batch together with about one ounce of vanilla and cream up. Roll out in small balls and press a small piece of English walnut on each ball.

Dip in bitter-sweet coating.

SAN FRANCISCO CREAM.

Hand-Rolls.

Place in kettle

20 lbs. A sugar.

$\frac{3}{4}$ teaspoonfuls acitic acid.

1 gal. water.

When batch boils skim off surface formation, wash down sides and steam for 5 minutes.

Cook to 242 degrees and add 2 ounces glycerine, remove and pour on damp slab. When cool, place on batch the whites of 16 eggs, whipped stiff, and commence creaming.

When batch is almost up, add to it, $\frac{1}{2}$ teaspoonful Salasitic Acid, dissolved in 1 teaspoonful alcohol, and finish creaming. Flavor to suit and roll into small balls to be dipped in bitter-sweet coating.

In some localities the use of salasitic acid is unlawful.

MINCE MEAT CREAMS.

Hand-Rolls.

Place in a clean copper kettle

20 lbs. sugar.

3 qts. water.

$1\frac{1}{2}$ teaspoonfuls cream-of-tartar.

Take two pounds of dry mincemeat and run through your grinder or mill.

Add the mincemeat to the batch and set on

fire and stir up. When it starts to boil remove paddle and cover with a wooden or steel cover and allow to steam for 2 or 3 minutes.

Remove cover and place thermometer in batch and cook to 242 degrees and pour on damp slab.

When luke-warm pour 2 ounces good brandy on top of batch and cream.

Roll in small balls and dip in sweet chocolate.

STRAIGHT MAPLE CREAM.

Hand Rolls.

Place in kettle

10 lbs. white sugar.

10 lbs. Canadian maple sugar.

1 teaspoonful cream-of-tartar.

3 qts. water.

Set on fire and stir.

When it comes to a boil remove paddle and wash the sugar from the sides of the kettle with a wet scrub-brush. Set wooden or steel cover on and allow to steam for 2 or 3 minutes.

Remove cover, place thermometer in batch, cook to 242 degrees and pour on damp slab.

Cream when luke-warm, roll into small balls and dip in bitter-sweet coating.

HONEY CREAM.

Hand Rolls.

Place in kettle

5 lbs. honey.

15 lbs. white sugar.

3 qts. water.

Set on fire and stir.

When batch boils remove paddle and with a damp scrub-brush wash the sugar from the sides of the kettle.

Place wooden or steel cover on kettle and allow to steam for 2 or 3 minutes.

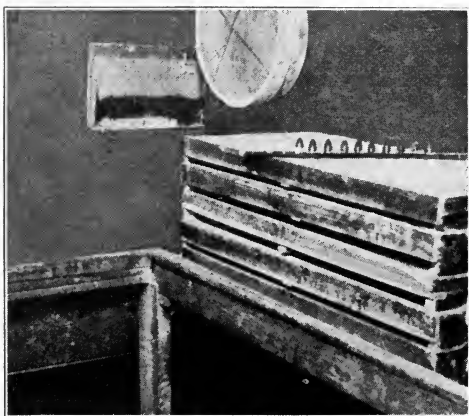
Remove cover, place thermometer in batch, cook to 240 degrees and pour on damp slab.

Cream when luke-warm, roll into small balls and dip in bitter-sweet coating.

Starch Work.

It is policy to have a little room built separate in one corner of the shop for your starch work. The starch-room must be free from dampness.

Starch-boards can be bought of any supply house, they are about 18 by 36 inches and about an inch and a quarter deep with one inch legs.



Corner of a starch room, showing trays ready for impressions

The starch-room should be large enough to handle about 16 or 18 such boards.

Build a trough in the room large enough to hold about 200 lbs. starch and a table connected with the top of the bin long enough and wide enough to hold at least two boards, then you can pile the others on top of these. When filling your boards mix the starch thoroughly with a cluster of wire, such as an egg whip and scoop starch into the boards until full. Then by scraping a stick over the top of the boards they are leveled off nicely and ready for the impressions.

Starch moulds can be bought of most any supply house.

In placing the moulds on a stick to make impressions with, place them on to fit your funnel, if you use a 5, 6 or 8-nose funnel, place the moulds on accordingly.

Use sealing wax, glue or glucose mixed with starch to a paste in sticking moulds on. Press the moulds into the starch gently and tap with your finger before lifting. You can make the moulds as close together as you see fit. After running the cream in the mould allow to remain until set (usually over night) and remove by running a seive or screen under them and lifting out. Shake off and brush or blow off starch before dipping. A screen for this purpose may be had at supply houses.

When melting cream the best way to tell whether it is hot enough or not is by allowing it to set a moment after it is thin and when a scum forms on the surface remove from the fire. After a little experience you can tell at a glance when the batch is ready.

If you are running an assortment out of one batch it is possible to flavor all out of the same pan, first, flavor vanilla and fill your vanilla form, then flavor lemon and run your lemon forms, next flavor pineapple and run them, then flavor strawberry and run, and last of all flavor maple, color brown and run them.

STARCH CREAM.

Place in kettle

25 lbs. sugar.

5 lbs. glucose.

3 qts. water.

Set on fire and stir up.

When batch starts to boil remove paddle and place cover on kettle.

Allow to steam for about 2 minutes, remove cover and place thermometer in batch.

Cook to 240 degrees and pour on damp slab. Cream when luke-warm.

Place in kettle

4 lbs. sugar.

2 lbs. glucose.

1 qt. water.

Set on fire and cook to 242 degrees and set on tub.

Add to it 5 ounces sheet gelatine dissolved in 1 pint water and beat with an egg, whip until quite stiff.

When the cream is all melted for the starch add the marshmallow batch and mix thoroughly. This makes a fine center.

STARCH CREAM No. 2.

Place in kettle

25 lbs. sugar.

5 lbs. glucose.

3 qts. water.

Cook to 240 degrees and pour on damp slab.

Cream when luke-warm and when melting for starch add about 5 lbs. glucose and mix in well.

STARCH CREAM No. 3.

30 lbs. sugar.

6 qts. water.

Cook to 242 degrees, remove from fire and add 10 lbs. glucose, mix in very carefully to keep from graining batch too soon and pour on damp slab.

Cream when luke-warm and when melting for starch, add 5 lbs. glucose and mix in thoroughly.

GLYCERINE CREAM.

Place in clean, copper kettle

20 lbs. sugar.

1 gal. water.

When it comes to a boil skim off top and place cover on and allow to steam for 5 or 10 minutes.

Remove cover and with a damp sponge or scrub-brush wash off the inside of the kettle between the surface of the batch and the edge of the kettle.

Place thermometer in and cook to 248 degrees.

Add enough glycerine to the batch to re

duce it to 244 degrees, then remove from fire and pour on damp slab.

When cool cream up and use for patties, bon-bons, etc.

CREAM PATTIES.

Place in a pan or double boiler about 4 pounds Patti-Cream and place over steam or boiling water and stir until all dissolved and a crust-like ice forms on the surface.



Proper way of holding funnel in running Cream Patties

Remove from the fire and take your pattie funnel (with stick to fit the hole) and hold over fire until warm.

Flavor cream, place in funnel and drop patties out on wax paper, laying on trays or spinning table.

After they have set firmly, run a large knife under the paper to keep from sticking to wood, pick patties up and place on edge in pans.

If the cream is too thick after being melted add enough water to thin to the proper consistency.

If your cream is too hot the patties will spot and if not hot enough they will stick together.

Never lay paper on a cool slab as this will also spot them.

Make your patties in pale tints, except the chocolate.

COLORS AND FLAVORS FOR PATTIES.

White—Peppermint.

Pink—Wintergreen.

Maple—Maple.

Chocolate—Chocolate.

Green—Pistachio.

Lavender—Violet.

Red—Cinnamon.

Blue—Heliotrope.

Yellow—Lemon.

Orange—Orange.

VARIEGATED PATTIES.

Melt cream ready to run and flavor to suit.

For red, white and blue patties, take your funnel and with your finger draw a streak of red color up the inside of funnel from top to bottom on one side and on the opposite side make a streak of blue. Pour cream in the funnel and run out as usual.

For green and white variegated patties make two streaks of green color.

BON-BON DIPPING.

Place in a double boiler three or four pounds of bon-bon cream and melt until a slight crust forms on the surface when you allow it to set for a moment.

Remove from fire and place one center at a time in the cream and fish out with a bon-bon fork. Place on wax paper and mark as desired. Do not allow your cream to become too hot.

Nice centers for high-class retail trade are pineapple fritters cut in small points, nice large French cherries, marshmallows, all kinds of nuts, fruit paste and cream centers if you desire.

Make your bon-bons very pale in color.

Use flavors such as vanilla, rose, violet, pistachio, heliotrope. Dip brazils in maple cream.

STOCK FONDANT.

Take

20 lbs. A sugar.

3 qts. cold water.

1 teaspoonful cream-of-tartar.

Place all in bright, copper kettle.

Stir until well mixed and when the mixture comes to a boil skim the formation from the surface, wash off the inside of the kettle between the surface of the batch and the edge of the kettle, and cover over with a wooden or steel cover. Allow to steam for 5 minutes and remove cover. Place thermometer in batch and cook to 242 degrees, pour on well-sprink-

led slab and allow to remain for about 5 minutes and then sprinkle surface of batch with cold water.

When the batch is thoroughly cold cream up as other creams.

Place in crock or tub and cover with damp cloth.

Use this cream for bon-bon centers, grain-ing batches, etc.

GELATINE FONDANT.

20 lbs. A sugar.

3 qts. water.

1 tablespoonful cream-of-tartar.

Place all in a kettle and stir until thoroughly mixed.

When mixture comes to a boil skim off all formation coming to the surface.

With a wet sponge or scrub-brush wash off the inside of the kettle between the surface of the batch and edge of the kettle. Cover over with wooden or steel kettle cover and allow to steam for 5 minutes.

Remove cover and place thermometer in batch. Cook to 244 degrees and set off on barrel.

Have 2 sheets of gelatine, previously soaked (until slimy), squeeze water out of it, drop into the batch and allow your batch to set for just about one minute to allow the gelatine to become mixed without stirring it.

Pour on damp slab and cream when cold. Use for patties, bon-bons, etc.

PLAIN PATTIE FONDANT.

Place in a bright, clean copper kettle 20 lbs. A sugar and 1 gal. water, set on furnace and stir a few minutes until sugar and water are thoroughly mixed and when it starts to boil skim off all formation on surface of batch and take a damp sponge or scrub-brush and wash off the inside of the kettle between surface of the batch and the edge of kettle. Cover with a wooden or steel cover and allow to steam for about 5 minutes. Remove cover and place thermometer in batch. Cook to 245 degrees and very carefully pour on a well-sprinkled slab. Allow to remain about 5 minutes without disturbing and then sprinkle lightly with cold water. Let set until partially cold and cream.

Place in crock or tub and keep covered with a damp cloth. This is the finest cream for patties and split bon-bons that I have ever come in contact with. When running patties with it get cream good and hot and your patties will shine like they were varnished and they will never stick together.

PATTIE FONDANT.

Place in kettle

50 lbs. A sugar.

2 gal. water.

1 teaspoonful boric acid.

When batch comes to a boil skim off all formation on surface, wash down sides and cover over with a wooden or steel cover and allow to steam for 5 or 10 minutes.

Remove cover and cook to 236 degrees and add 2 ounces starch dissolved in a tumbler of water and cook to 246 degrees.

Set off and add 4 sheets of gelatine (previously soaked in cold water until they are soft or slimy).

Pour on damp slab and cream when cold.

Use for cream patties, bon-bons, etc.

NOTICE ON SCRAP.

When making candy of scrap do not become discouraged on your first attempt as it is impossible for me to regulate the scrap you use and if you use too much glucose or not enough the result may be passable, but not up to standard. In working scrap it takes more brains than in any other branch of the business.

It is policy to keep your different kinds of scrap separate, such as cream scrap, caramels, hard goods and so on and try to keep the light and dark scrap separate also.

Don't allow any acid goods, such as acid drops, etc., to become mixed with the other scrap, it is policy to throw it out. Do not cook any quantity of marshmallows with scrap, they make the batch tough and gummy.

SCRAP FONDANT.

Place any quantity of cream scrap in a kettle with enough water to dissolve. Not too much glucose candy.

Boil until all is dissolved, and strain.

Boil to 243 degrees and pour on cream slab.

Cream quite warm and when it hardens place in bucket and cover with damp cloth for stock.

SCRAP CENTERS.

Take any quantity of scrap fondant and place in pan over steam and melt until quite hot.

Remove all from fire and add vanilla flavor and ground nutmeg.

Run into any mould in starch and dip in sweet chocolate.

CHOCOLATE ALMOND EGG NOUGAT.

Place 25 lbs. mixed scrap in a kettle with enough water to dissolve or about 3 qts., when all is melted strain. Cook to 250 degrees and pour half over the well beaten whites of 18 eggs. Add 3 ounces cocoa butter. Cook the other half of batch to 260 degrees and pour into the eggs. Test batch in cold water and see if you have a stiff ball, such as a caramel test. If too hard add water and vanilla to reduce. If not hard enough place over ash fire or steam bath and cook to caramel test.

Add to it 3 or 4 lbs. of scrap fondant and work in smooth, when quite thick add 2 table-spoonfuls nutmeg, vanilla flavor and 1 lb. shaved chocolate, and 2 lbs. Valencia almonds.

Pour in wafer lined box and cut next day in 5-cent slices about $2 \times 4 \times \frac{1}{2}$ inches.

CHOCOLATE COCOANUT FUDGE BARS.

Place in kettle

25 lbs. mixed scrap.

Water to dissolve and boil until all is melted, and strain.

Cook to 248 degrees and set on tub and grain

off by stirring and rubbing on the sides of the kettle with your paddle.

Add cocoa and vanilla to flavor and some burnt sugar to color real dark, if necessary.

When batch is quite thick add 5 lbs. of scrap fondant and work in smooth. Add 2 lbs. chip cocoanut and pour in paper lined starch tray and let set over night.

Turn out and cut in 2x4 bars to be sold at 5 cents each.

CORN MEAL NOUGATS.

15 lbs. mixed scrap.

3 qts. water.

Boil until all is dissolved, and strain.

Cook to 246 degrees or 248 degrees and add 2 ounces cocoa butter.

Remove from fire and add 10 lbs. corn meal and all the macaroon cocoanut it will take.

Flavor with ground nutmeg and vanilla.

Roll out thin on greased slab about like nougat and cut in small pieces to dip in sweet coating.

SCRAP FUDGE.

Place in kettle.

25 lbs. mostly cream scrap.

Water to dissolve.

Melt and strain into another kettle.

Cook most of the water out or to about 236 or 238 degrees and add one-half gal. condensed milk. Boil down again and add 1 qt. condensed milk. Boil down again and add another quart of condensed milk and cook to 245 degrees or firm ball. Set off and stir un-

til quite thick and pour in paper-lined starch trays. When cold mark in 1-inch squares.

Shellac top if desired.

NEW ENGLAND PLUM PUDDING—SCRAP.

Melt 10 lbs. scrap fondant in a pan over hot water until quite hot.

Set pan out of hot water and add to it

2 teaspoonfuls ground nutmeg.

$\frac{1}{2}$ teaspoonful Roman punch flavor.

or

One ounce brandy.

2 lb. currants.

1 lb. raisins.

1 lb. almonds.

Stir until good and thick and place in box or tray lined with wax paper and let set until cool.

Turn out, pull off wax paper and cut in bars $1\frac{1}{2} \times 3$ inches and as long as the box or tray is wide. Ice with white cream as a person would a cake and slice about $\frac{3}{8}$ or $\frac{1}{2}$ inch thick for 5-cent sellers.

This is a good piece, try it.

CHOCOLATE WALNUT SLICE.

Place in kettle

10 lbs. scrap (taffy, caramels, etc.).

2 qts. water.

Set on fire and stir until dissolved. Strain.

Set on fire and cook to soft ball or about 240 degrees (stirring constantly), then add 1 qt. cream and cook to about 256 or 258 degrees or a good crack. Set off and add cocoa to flavor and color and a little vanilla.

Pour on greased slab and sprinkle over it about 1 or 1½ lbs. English walnut pieces and fold in edges.

Knead up good and when quite stiff form into a roll about 3 inches thick and roll until almost cold.

Now, with a good sharp knife cut off in slices one-half inch thick and wrap in wax paper to be sold for 5 cents.

It is quite a trick to cut these and takes a little practice.

SCRAP FUDGE No. 2.

Place in kettle

10 lbs. scrap (part chocolates).

2 lbs. caramel paste.

1 qt. cream.

Stir continuously and cook to 242 degrees.

Set on tub and add 6 lbs. fondant, work smooth and pour on wax paper between iron bars and spread out one-half inch thick.

Let set over night and mark in one-inch squares for counter.

FRITTER RINGS.

Have your tinner make you a couple of rings (out of extra heavy tin) 4 inches in diameter and one-half inch in height. Have a wire loop soldered on each ring to act as a handle.

Use these for all glaca nut fritters, recipes for which you will find on looking through book.

PECAN FRITTERS.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix, with paddle.

When mixture starts to boil place thermometer in and cook to 300 degrees.

It is unnecessary to stir batch the entire time.

When batch is 300 degrees remove thermometer and add 4 lbs. pecan halves, or pieces and a tablespoonful of salt.

Stir until thoroughly mixed and dump in a mass on a well greased slab.

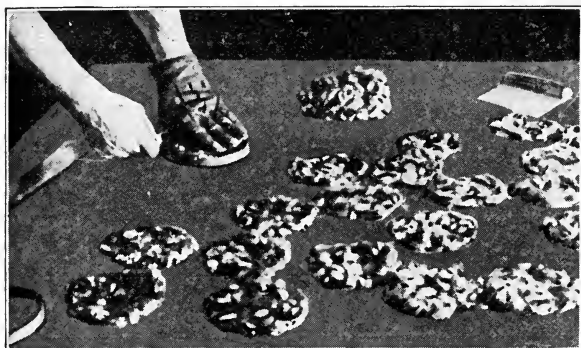
It will enable you to handle batch more freely if you have an old pair of gloves handy to put on when manipulating. Keep turning your batch over every few minutes to prevent candy from running through the nuts onto the slab.

With your scrapper cut off a piece of the batch about the size of a peach and place in fritter ring and with the tops of the fingers spread out to fill ring and shove back on slab out of your way, lift ring from it, cut off another piece and manipulate in same manner.

You will have to work fast on this batch to keep it from getting too cool. When they are cold wrap in thin wax paper and stack in pans on edge.

Sell for 10 cents apiece.

This batch should make about 40 fritters.



Making fritters—Using fritter ring

WALNUT FRITTERS.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix with paddle.

When mixture starts to boil place thermometer in and cook to 300 degrees.

It is unnecessary to stir batch the entire time.

When batch has reached 300 degrees remove thermometer and add 4 lbs. walnut pieces and a tablespoonful salt.

Stir until thoroughly mixed and dump in a mass on a well-greased slab.

Manipulate in same manner as pecan fritters.

Sell for 10 cents apiece.

This size batch should make about forty fritters.

CACHEW NUT FRITTERS.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix with paddle.

When mixture starts to boil place thermometer in and cook to 280 degrees.

When the thermometer registers 280 degrees remove it from batch and add to the batch 5 lbs. cachew nuts and 1 tablespoonful salt.

Stir from the sides of the kettle (to prevent breaking nuts) and cook until the nuts run or seem to slip from the paddle. It will take 5 minutes cooking after adding nuts.

Dump the batch in a mass on a well-greased slab and turn over and over for a few minutes before you start to make fritters out of it.

When the sugar and nuts are thoroughly mixed start to manipulate in the same manner as pecan fritters.

Sell for 10 cents apiece.

This batch should make about forty-eight fritters.

ALMOND FRITTERS.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix with paddle.

When mixture starts to boil place thermometer in.

When thermometer registers 240 degrees remove it from batch and add 5 lbs. Valencia almonds and 2 tablespoonfuls of salt.

Shut down your fire a trifle and stir batch from the sides of the kettle to prevent breaking the nuts.

Stir and cook until the nuts are through cracking and the batch starts to smoke.

Remove from furnace and pour into a large sieve set on iron caramel bars over a well-greased slab.

Allow to strain for 3 or 4 minutes and take sieve with your gloved hands and turn upside down on the slab and let the almonds fall out. With your scraper remove all the nuts that adhere to the sides of the sieve.

Take the candy that has strained off and turn up and add to scrap to be used in making caramels, taffy, etc.

Make your almonds into fritters the same as you would pecan fritters being more careful not to break the nuts.

Sell for 10 cents apiece.

This batch should make about forty-eight fritters.

BLANCHED ALMOND FRITTERS.

Blanch 5 lbs. Valencia almonds by scalding in hot water for about 5 minutes (do not let water boil) and then running cold water over them until cooled off thoroughly. Drain water off and by pressing between the index finger and thumb the skin of the almond will slip off very easily. When all are done place behind furnace until dry.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix with paddle.

When mixture starts to boil place thermometer in.

When thermometer registers 280 degrees remove it, and add 5 lbs. blanched almonds with 2 tablespoonfuls salt.

Stir from the sides of the kettle and when the nuts and candy are thoroughly assimilated remove from furnace and dump it in a mass on a well-greased slab.

Manipulate in same manner as pecan fritters.

Sell for 10 cents apiece.

This batch should make about forty-eight fritters.

BRAZIL FRITTERS.

Place in copper kettle

2 lbs. glucose.

3 lbs. sugar.

2 oz. of any good grease

1 qt. water.

Set on furnace and mix, with paddle.

When mixture starts to boil place thermometer in.

When thermometer registers 300 degrees remove it and add 4 lbs. Brazil pieces with 2 tablespoonfuls salt and one-half teaspoonful extract lemon. Mix well and dump in a mass on a well-greased slab.

Manipulate in same manner as pecan fritters.

Sell at 10 cents apiece.

This batch should make about forty fritters.

BLACK WALNUT FRITTERS.

Make as pecan fritters, substituting black walnuts for pecans.

PIGNOLIA NUT FRITTERS.

Make as pecan fritters, substituting Pignolia nuts for pecans and adding one-half teaspoonful lemon extract with salt and nuts.

MIXED NUT FRITTERS.

Make as pecan fritters, substituting all kinds of nuts that you may have in the shop in place of pecans.

NUT BARS.

Make all varieties in same manner as fritters only mould on a well-greased slab between iron bars, using large rolling pin to spread the batch, about one-half inch thick.

Cut in pieces about 5x2 inches and sell at 10 cents each.

No. 1. "OH, JOY" FUDGE.

This is without a doubt the finest fudge I know of.

Place in a bright kettle

4 lbs. A sugar.

1 lb. No. 14 yellow sugar.

$\frac{1}{4}$ lb. butter.

1 lb. bitter chocolate (shaved).

2 oz. molasses.

$\frac{1}{2}$ gal. cream.

Stir continuously and cook to a very soft ball or about 238 degrees.

Set on a tub and stir briskly until very thick like putty.

Set on furnace again and stir until you have thinned it down again, and pour between iron bars onto wax paper (laid on slab) and spread out one-half inch thick.

This will fill a space about 14x30 inches.

When set, mark into one-inch square and break off for store.

This fudge will stay fresh for months. Try it.

"OH, JOY" NUT FUDGE.

Make batch of No. 1 "Oh, Joy" Fudge and when ready to pour stir into it three-quarter pounds broken walnuts and finish.

VASSAR FUDGE.

Place in a bright kettle

5 lbs. **A** sugar.

1½ lbs. bitter chocolate.

½ gal. cream.

Stir continuously and cook to 238 degrees or a very soft ball.

Set on tub and stir briskly.

When it starts to thicken pour out, onto wax paper, laid on slab, between iron bars, and spread out about one-half inch thick.

Set bars 12x30 inches.

When cold mark into one-inch squares and break apart for store.

No. 2. FUDGE.

Place in kettle

5 lbs. **A** sugar.

2 lbs. glucose.

10 oz. best cocoa.

¼ lb. butter.

½ gal. cream.

Stir continuously and cook to a soft ball or 237 or 238 degrees.

Set on tub and add three lbs. fondant and work perfectly smooth by stirring and mashing the lumps of cream against the sides of the kettle with the flat side of your wooden paddle.

Pour out on wax paper laid on slab, between iron bars (set about 20x30 inches) and spread out one-half inch thick. When set mark in one-inch squares and break off for store.

COCOANUT FUDGE.

Place in kettle.

5 lbs. **A** sugar.

1½ lbs. bitter chocolate.

½ gal. cream.

Stir continuously and cook to very soft ball or 238 degrees.

Set on tub, flavor with vanilla and add to it one lb. string or thread cocoanut.

Stir cocoanut in and beat until batch starts to thicken and pour out on wax paper between iron bars set 10x30 inches and spread out to fill irons.

When set, mark deep into one-inch squares, break off and stack in pan for counter.

CARAMEL CREAM FUDGE.

Place in kettle

5 lbs. **No. 14** yellow sugar.

¼ lb. butter.

½ gal. cream.

Cook to soft ball or 237 or 238 degrees and set on tub.

Add to batch one lb. fondant and work smooth with wooden paddle and beat until it starts to thicken, then pour on wax paper between iron bars (set 10x30 inches) and spread out to fill irons.

When cool, mark in one-inch squares, break off and stack in pan for counter.

MAPLE PECAN FUDGE.

Make batch of maple fudge and when ready to pour add ¾ lb. broken pecans, stir in well and finish.

MAPLE FUDGE.

Place in kettle

3 lbs. A sugar.

2 lbs. No. 14 yellow sugar.

$\frac{1}{2}$ lb. Canadian maple sugar (shaved).

$\frac{1}{4}$ lb. butter.

$\frac{1}{2}$ gal. cream.

Stir continuously and cook to 238 degrees or a very soft ball.

Set on tub and beat until batch starts to thicken and pour on wax paper between iron bars set 10x30 inches.

When cold mark in one-inch squares, break apart and stack in pan for counter.

MAPLE OR CARAMEL ITALIAN CREAMS.

Place in kettle

5 lbs. brown sugar.

5 lbs. white sugar.

12 lbs. glucose.

10 lbs. condensed milk.

Set on fire and cook to a soft ball or about 240 degrees (stirring constantly).

Set on tub and add to it 1 teaspoonful salt, 3 lbs. marshmallows or marshmallow dough, 1 lb. flour and 20 lbs. stock fondant.

Stir in nice and smooth and pour in paper-lined starch boards to set.

When set mark in one-inch squares and if you so desire you may give the top a coat of glazine to make it shine.

Turn out of tray, peel off paper and break apart as marked.

This batch is large enough for about six

trays. You may cut it down or enlarge it as you see fit.

CHOCOLATE ITALIAN CREAMS.

Place in kettle

20 lbs. mixed scrap.

10 lbs. condensed milk.

Set on fire, stir constantly, and cook to soft ball or 240 degrees.

Set on tub and add $\frac{1}{2}$ lb. dark cocoa, 1 oz. vanilla, 1 teaspoonful salt, 3 lbs. marshmallows, or marshmallow dough, 1 lb. flour and 20 lbs. stock fondant.

Stir in nice and smooth and pour in paper-lined starch boards to set.

Glazine top and mark in one-inch squares.

Turn out, peel off paper and break apart.

NOUGAT FOR DIPPING.

Place the whites of 18 eggs in a kettle and whip stiff.

Place in another kettle.

6 lbs. glucose.

6 lbs. sugar.

1 qt. water

Set on fire and stir until dissolved. Cook to 250 degrees and pour half on the egg-whites while helper stirs eggs briskly with a wooden paddle.

Cook other half to 260 degrees and pour on eggs.

Place 6 lbs. sugar and 6 lbs. glucose in the kettle again with a little water and 3 oz. some good grease. Cook to 270 degrees and pour half on the eggs and cook the other half to

280 degrees and pour it on the eggs. Flavor with about one-half ounce vanilla and a few drops rose, add 2 lbs. almonds and stir until thick so almonds will not float. Pour on greased slab between iron bars, about one-half inch thick. When cold cut $\frac{1}{2}$ inch by $1\frac{1}{2}$ inch and dip in sweet coating.

This is a dandy nougat.



Manner of pouring candy into eggs in making nougat

FRENCH NOUGAT.

Make a batch of nougat per recipe for nougat for dipping and after you have poured the last of the candy in, set on scale and weigh. Add to it two-thirds as much stock fondant as you have batch and mix all in well, flavor,

add nuts and pour in box or tray lined with wafer sheet, place wafer sheet on top and press down tight.

Cut in 5-cent slices the next morning, one-half inch thick, two inches wide and three and one-half inches long. This is a dandy nougat and is a great deal simpler than evaporating by steam.

FRENCH NOUGAT No. 2.

Place the whites of 12 eggs in a kettle and whip until stiff.

Place in another kettle

3 lbs. glucose.

4 lbs. white sugar.

1 qt. water.

Set on fire and stir until dissolved.

Cook to 250 degrees and pour half over the egg-white while helper stirs them vigorously with wooden paddle.



Three-layer Nougat—cut for counter

Cook the other half of batch to 260 degrees and pour over the eggs as you did the other.

Place the kettle containing batch in another kettle containing water, set on fire and allow water to boil until you can take a small portion of the batch and flatten out in a pan of cold water between the fingers and thumb and it will snap when you hit it with your finger, but still will bend and form a stiff ball.

Remove from steam bath, add vanilla flavor, and 1½ lbs. almonds.

Pour in wafer-lined box, cover with wafer sheet and let set over night.

Cut in 5 or 10-cent slices.

SCRAP NOUGAT.

Place in kettle

20 lbs. mixed scrap.

1 gal. water.

Set on furnace and boil until all is melted and strain into another kettle.

Cook to 260 degrees and pour over 18 egg whites (which have previously been whipped stiff). Beat until very thick, add 3 oz. grease and pour in wafer-lined box and allow to set over night. Cut into 5-cent slices about one-half inch thick, 4x2-inch surface.

If desirable add 2 lbs. almonds just before pouring out.

TUTTI FRUTTI NOUGAT.

Place in bright kettle

15 lbs. sugar.

7 lbs. glucose.

Enough water to dissolve and cook to 256 degrees.

Set on tub and when it has cooled down a trifle add one ounce sheet gelatine previously soaked in water to make it tender. Now add four ounces albumen well beat up and two tablespoonfuls soda, when all is worked in well add one lb. French cherries, one lb. pineapple and one and one-half Valencia almonds and vanilla flavor. Pour in wafer-lined box and let set over night. Cut in 5-cent slices.

CALIFORNIA NOUGAT.

First rub through a colander one gallon apricots and set aside in a kettle.

Place in separate kettle

8 lbs. sugar.

3 lbs. glucose.

2 qts. water.

Cook to 330 degrees and have helper pour into the apricots while you stir with paddle.

When all is added test in cold water and see if it is a medium ball, and if not set over an ash fire and cook until it reaches the medium ball stage. Remove from fire and add two pounds almonds and all the macaroon coconut you can work into it.

Place in a box lined with wafer sheets and press down firmly.

When set, slice as sold.

CALIFORNIA NOUGAT—RASPBERRY.

Make the same as California nougat-apricot, only in place of apricot pulp use heavy raspberry preserve or jam.

A GOOD NOUGAT LOAF.

Place in kettle

10 lbs. sugar.

8 lbs. glucose.

2 oz. grease.

2 qts. water.

Cook to 260 degrees and have helper pour over the whites of 18 eggs (which have previously been whipped stiff) while you stir rapidly.

Stir until stiff and add vanilla extract, $\frac{1}{2}$ lb. cherries, 1 lb. walnuts and $\frac{1}{2}$ lb. cut pineapple, mix well and pour in wafer-lined box and press down with board.

Let set over night before slicing.

HONEY NOUGAT.

Place the whites of 18 eggs in a kettle and whip until stiff.

Place in another kettle

10 lbs. honey.

4 lbs. sugar.

4 lbs. glucose.

Set on fire, stir and cook to 260 degrees. Pour over the eggs while helper beats with a wooden paddle.

Beat the batch until good and stiff and add 2 lbs. almonds and pour in wafer-lined tray, place wafer sheet on top and press down tight.

Next day cut in 5-cent slices about $\frac{1}{2}$ inch thick, 2 inches wide and $3\frac{1}{2}$ inches long.

FOR DUSTING TABLET.

One of the finest things there is for dusting tablets is powdered carbonate of magnesia,

dusted over the tablets before they are canned or bottled. Carbonate of Magnesia attracts moisture and will consequently keep your tablets or drops free from the same.

ACIDS IN TABLETS.

Take the required amount of acid, about 1 oz. to 10 lbs. for fruit tablets and 2 oz. to 10 lbs. for acid drops, or lemon drops, place in a glass or cup and mix with enough water to make a paste.

Mix in a little at a time when kneading up the batch.

Some workmen prefer to add dry powder on batch when kneading up, which may answer the purpose just as well.

COATING TABLETS AND DROPS.

Place your tablets or drops in a basin and sprinkle a little simple syrup on them and mix with your hands or with a paddle until all are damp. Throw a little granulated sugar over them and mix until all are coated.

Place on slab or table to dry over night or in trays in a dry room.

Another way is to dip your hands in a basin of water and rub the goods until sticky and finish as others.

FRUIT TABLETS—PURE SUGAR.

30 lbs. sugar.

2 level teaspoonfuls cream-of-tartar.

5 qts. water.

When batch comes to a boil, place tin or wooden cover on kettle and steam for five minutes.

Remove cover and with a damp sponge or damp scrub-brush wash off the inside of the kettle between the surface of the batch and the edge of the kettle.

Cook to 330 degrees and pour on cold, greased slab and fold up and add acid, flavor and color to suit.

When quite cool run through tablet rollers and coat with sugar as previously explained.

FRUIT TABLETS.

2 lbs. glucose.

10 lbs. sugar.

2 qts. water.

When batch boils place tin or wooden cover on kettle and allow to steam for five minutes.

Wash off sides of kettle and cook to 300 degrees and pour on cold, greased slab and fold in edges.

Add acid, flavor and color to suit and knead all in well.

When quite cool run through tablet roller.

Throw a little magnesia on batch and mix in well until they look sort of white.

Place in bottles or cans.

Make lemon, orange, cherry, raspberry, lime, chocolate and pineapple.

ACID DROPS AND LEMON DROPS.

2 lbs. glucose.

10 lbs. sugar.

2 qts. water.

Cook to 300 degrees and pour on greased slab.

When kneading up add 2 oz. tartaric or cit-

ric acid and run out in drop machine and dust with magnesia.

For lemon drops use $1\frac{1}{2}$ oz. acid and about $\frac{1}{2}$ oz. lemon oil.

MENTHOL DROPS.

Cook batch the same as for lemon drops and after pouring on slab sprinkle over it $\frac{1}{2}$ oz. menthol crystals and knead in. Where the crystals melt they become liquid so the batch must be manipulated carefully and quickly. Color batch red and run through rollers any desired shape.

LICORICE DROPS.

Cook batch the same as for lemon drops and after pouring on slab add a very little (say one-quarter teaspoonful) menthol crystals and two ounces powdered licorice. When kneading up add a few drops of oil of fennel and when almost cool run through rollers in any desired shape.

HOARHOUND DROPS.

Place in kettle

20 lbs. scrap (avoiding chocolate).

6 oz. hoarhound herb.

3 qts. water.

Boil until scrap is all dissolved and strain.

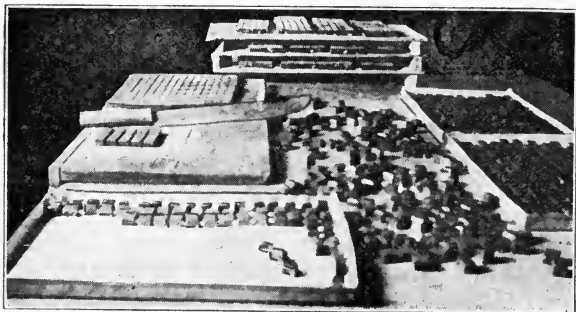
Cook to 300 degrees and pour on greased slab. Add a few drops of lemon oil and knead up. When quite cool run through the tablet or drop rollers.

TIPS ON CARAMELS

Be particular about the grease you use, a grease that melts at about 125 degrees is preferable to a softer one.

See that your cream is nice and sweet.

Stir batch briskly at all times. You can start your batch on a fast fire but slow down the fire as the batch gets done.



Make oak board to go on slab, as above, Cut five or more strips at a time

Stand on a box when stirring batch.

Test batch in cold water, but not ice water.

Try not to get your caramels too hard, most everyone likes a caramel soft.

Scrap can be used in caramels by using good judgment in selecting the same, not to get any high or strong flavors in and at the same time watching the color.

EXTRA FINE CARAMEL.

Place in kettle

4 lbs. sugar.

3 lbs. glucose.

2 qts. cream (18 or 22 per cent).

Stir and cook to soft ball and add 1 quart cream and cook to soft ball and add another quart cream and cook to firm ball.

Remove from fire and flavor with vanilla, $\frac{1}{2}$ lb. liquid chocolate or any flavor desired and pour out between iron bars three-quarter inch thick.

Cut in squares when cold and wrap in wax paper.

FINE CARAMEL FOR WARM WEATHER.

Place in a pan of cold water 4 sheets gelatine, and mix 5 oz. corn starch with a glass of water and set both one side.

Place in kettle

6 lbs. glucose.

8 lbs. white sugar.

5 oz. some good grease.

1 qt. cream.

Set on the fire and stir briskly until all is dissolved and boiling good. Then add one quart cream and one quart condensed milk, and cook to a medium ball is formed when tested in cold water. Then add one quart cream, one quart condensed milk and again cook to medium ball when tested in cold water. Then add one quart cream, one quart condensed milk and again cook to medium ball. Then add one quart condensed milk, the starch water

and cook until a little tried in cold water forms a good firm ball. Set from fire onto a tub, add the gelatine (which you take from the water and squeeze out with your hand) flavor either with a couple ounces of vanilla, strawberry or one pound liquid chocolate and then test again and if all right pour between the iron bars on a well-greased slab and spread out even one-half inch thick. When cold mark and cut.

Be very particular about the test before you pour it out.

THREE LAYER CARAMELS.

Make a batch of caramels as per recipe for "Fine Caramel for Warm Weather" and pour out one-half the batch vanilla and add to the other half of the batch three-quarter pounds liquor chocolate and work in smooth. Set on the furnace a moment and pour on greased slab as you did the vanilla. Spread both out very thin and try to have them about the same size.

Place in a pan, setting over boiling water, ten pounds fondant and allow the water to boil until cream is all melted. Pour cream on chocolate caramel and spread out thin with palette knife.

With the palms of the hands pat the cream until it is softened up or as you might say, the grain is broken.

Turn the vanilla batch upside down and with a damp cloth wipe until good and sticky.

Place on the cream, stick side down and with a rolling pin roll down good and hard.

Cut with a good sharp knife.

COLLEGE CARAMELS.

First dissolve 20 oz. gelatine in 1 qt. hot milk and set one side.

Place in kettle

9 lbs. glucose.

14 lbs. granulated sugar.

$\frac{1}{2}$ gal. cream.

$\frac{1}{2}$ gal. milk.

Cook to medium ball (test in cold water) and add one-half pound of any good paraffine substitute and three quarts cream and milk mixed.

Cook to medium ball and add the gelatine and milk and cook to the first snap or good firm ball.

Set off and add one ounce vanilla flavor and one and one-half pound almonds.

Stir until quite stiff, then roll out between iron bars and when cool cut as other caramels.

TURKISH CARAMELS.

4 lbs. sugar.

4 lbs. glucose.

1 qt. cream.

2 oz. paraffine substitute.

Cook to firm ball and pour on greased slab.

When quite cold but still warm enough to handle place two pounds fondant on batch and knead all up together until smooth. Place between iron bars and roll out desired thickness and when cold cut in squares as other

caramels and stack in pans. This caramel will never stick or become stale.

ONYX CARAMELS.

4 lbs. sugar.

3 lbs. glucose.

2 oz. some good grease.

1 qt. cream.

Set on fire, stir and cook to soft ball, and add one quart cream and again cook to soft ball and add one quart condensed milk and cook to medium ball and add another quart condensed milk and cook to a good stiff ball. Remove from fire, flavor vanilla and add two pounds dry marshmallows and just partly stir in. Pour on greased slab between iron bars and spread out smooth.

The surface of the batch should have the appearance of a piece of onyx.

The main thing is not to stir the marshmallows in too much.

Also make in chocolate by using chocolate scrap in place of sugar.

YANKEE CARAMELS.

Make a batch of "Extra Fine Caramels" and flavor with vanilla and one tablespoonful ground nutmeg.

MAPLE CARAMELS.

Maple caramels can be made by using the formula for "Extra Fine Caramels" and substituting four pounds Canadian maple sugar in place of four pounds sugar.

VANILLA TAFFY.

Place in kettle

4 lbs. glucose.

6 lbs. white sugar.

1 qt. water.

Set on fire and stir until dissolved.

Wash sugar off sides of kettle and cook to 256 degrees or a crack. Pour on greased slab and in a few minutes turn in edges and when cool enough knead up well and place on hook. Flavor vanilla while pulling and after it is well pulled place on spinning table.

Pull out the length of the table, cut it in two and place the two pieces together side by side and pull out again and cut in 5-cent bars.

Each bar should weigh about three or four ounces.

STRAWBERRY TAFFY.

Make in the same manner as Vanilla Taffy, color pink while kneading together and flavor strawberry while pulling.

CHOCOLATE TAFFY.

Place in kettle

4 lbs. glucose.

4 lbs. sugar.

1 qt. water.

Set on fire and stir until dissolved. Cook to 258 degrees. Set on tub and add one-half pound bitter chocolate. Mix chocolate in well, set on fire until it boils again and pour out on greased slab. In a few minutes fold in edges and knead up well, partly cool, place on hook. While pulling flavor with a few drops vanilla.

When well pulled form in strips on spinning table and cut in 5-cent bars.

DANDY MOLASSES TAFFY.

Place in kettle

5 lbs. glucose.

5 lbs. granulated sugar.

5 lbs. best New Orleans molasses.

1 lb. finest creamery butter.

1 qt. sweet cream or ice cream.

Stir continually and cook to 254 degrees. Pour on greased slab and knead up until quite cool and pull well.

Cut in 5-cent bars.

You should get between 60 and 70 5-cent pieces out of this batch.

MOLASSES TAFFY.

Place in kettle

18 lbs. No. 14 yellow sugar.

2 qts. water.

Cook to 290 or 300° and add 3 quarts best molasses, 2 pounds butter and 1 table-spoonful salt. Cook to 258 or 260° and pour on well greased slab. Place $\frac{1}{2}$ ounce soda on batch and knead in. Flavor vanilla and pull good.

Cut in 2 or 3-ounce pieces and sell for 5c per.

This is an extra fine taffy.

MOLASSES PEPPERMINT

Place in kettle,

4 lbs. brown sugar. 3 lbs. molasses.

4 lbs. glucose. $\frac{1}{2}$ lb. butter.

1 qt. water.

Set on fire, stir continually and cook to 264° and pour on greased slab.

Fold in edges and knead up well, place on hook and flavor peppermint while pulling. Pull out in strips on spinning table and cut in 3 or 4-ounce pieces to be sold at 5c.

MOLASSES TAFFY No. 2.

Place in kettle

4 lbs. honey.

4 lbs. white sugar.

1 qt. water.

Set on fire and stir and cook to 280° and add 1 quart New Orleans Molasses and 1/2 pound butter. Cook to 256° and pour on greased slab. In a few minutes turn edges in and knead up well.

When pulling on the hook flavor lemon and when well pulled form in strips on spinning table and cut in 3 or 4-ounce bars to be sold at 5 cents.

MOLASSES KISSES.

Place in kettle

2 1/2 pounds No. 14 yellow sugar.

2 1/2 pounds glucose.

1 pint water.

2 oz. cocoa butter.

Place 1 sheet of gelatine in a pan of water to soak.

Place batch on furnace and cook to stiff ball or about 250° and add 1 quart molasses. 1/4-pound butter, 1/2 teaspoonful salt and cook to first snap or about 252 or 253°. Pour on a well greased slab. Lift gelatine out of wa-

ter, squeeze water off and place in center of batch, also add to batch 1 teaspoonful soda. Knead all together, pull well and place on spinning table. Roll batch round and even, set on end and form in the shape of a bottle, then lay it down and continue to pull out about as large as a broom-handle and with shears cut off in small kisses and wrap in thin wax paper. Have your table dusted with powdered sugar or starch.

SOUTHERN KISSES.

Place in kettle

4 pounds brown sugar.

4 pounds glucose.

3 oz. paraffine substitute.

1 pt. water.

Set on fire, stir and cook to 254° or just to a crack.

Set on tub and add 2 pounds marshmallows and $\frac{1}{2}$ pound butter. When all is dissolved set on furnace just a second to loosen from kettle and pour on greased slab. Fold edges in and when partly cool knead up good and pull. After it is well pulled place on spinning table and with a pair of large shears cut off in small kisses and wrap in wax paper.

Use powdered sugar or starch on the table.

PHILIDA KISSES.

Place in kettle

5 $\frac{1}{2}$ pounds glucose.

3 pounds white sugar.

1oz paraffine substitute.

1 qt. cream.

$\frac{1}{2}$ pt. N. O. molasses.

Set on fire, stir and cook to 252° and add ½-pound butter and set off. Add 3 sheets of gelatine, which you have soaked in water until slimy, stir in well and pour on greased slab.

Turn edges in and when cool enough to handle knead up well and pull.

Pull out and cut in kisses which should be wrapped in wax paper.

The table should be dusted with powdered sugar or starch.

YORKSHIRE TOFFEE.

Place in kettle

4 lbs. glucose.

2 lbs. white sugar.

2 lbs. yellow sugar.

1 qt. cream.

Cook to 250°, and add 1 pound butter, ½ ounce lemon extract, cook to 260°, pour on greased slab the thickness of caramels, and cut 2x4 inches.

PEANUT BAR.

First grease your slab good and place two irons on it about 12 inches apart. On the irons place a large sieve which is made of No. 8 mesh. Lay palette knife handy.

Place in kettle

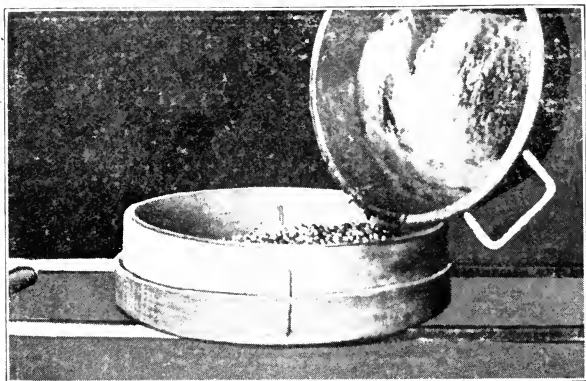
3 lbs. glucose.

3 lbs. sugar.

1 qt. water.

Set on fire and stir until dissolved.

When part of the water is evaporated or when batch reaches 240 degrees on thermom-



Pouring Peanut-Candy into sieve to drain

eter, remove the same, and add to batch 6 pounds No. 1 Spanish Peanuts and about 2 tablespoons of salt. Stir continuously and cook until peanuts are well done and are cracking.



Mould Peanut-Bar between bars and cut long and narrow

Pour in the sieve and allow to set for about 3 or 4 minutes. Turn sieve upside down and scrape peanuts out.

Form between iron bars set about 6 inches apart and roll smooth with rolling pin.

Allow to cool for a moment and cut $1\frac{1}{2}$ inches wide to be sold at 5 cents.

This is a dandy peanut bar. Use the straining in chocolate caramels or dissolve and use to make chocolate syrup for the soda fountain.

PEANUT TAFFY.

Place in kettle

3 lbs. glucose.

2 lbs. sugar.

5 lbs. Spanish Peanuts.

1 qt. water.

Set on fire, stir and cook until the peanuts are well done. They should be brown and cracking which requires quite a little cooking. Add $\frac{1}{4}$ -pound butter and 2 tablespoonsful salt. When dissolved pour batch on greased slab and turn up a few times and then place between iron bars and roll out smooth with rolling pin. Cut in 5- or 10-cent bars or cut to fit pans.

PEANUT TAFFY No. 2.

Place in kettle

5 lbs. sugar.

Set on slow fire and stir until sugar is dissolved and add 5 pounds No. 1 Spanish Peanuts. Work in well and set off fire for a few

moments so as to give the candy a chance to roast peanuts.

Set on fire again and when peanuts are well roasted pour batch on greased slab and form between iron bars.

Cut in bars or to suit pans.

PEANUT TAFFY No. 3.

First roast, either in grease or in a revolving roaster 8 pounds No. 1 Spanish Peanuts, pour in a pan or tray and cover with a cloth or burlap to keep warm.

Place in kettle

5 lbs. sugar.

3 lbs. glucose.

1 qt. water.

Set on fire and stir until dissolved.

Cook to 290° and set off. Add the peanuts, 1/2-pound butter and 2 tablespoonsful salt. Work in well, set on fire a moment and pour on greased slab.

Form between iron bars and cut in bars or to suit pans.

PEANUT BALLS.

Make batch the same as for peanut taffy only cool off partly and roll out in small balls to be sold by the pound or in larger balls to be sold at 5 or 10 cents each. When rolling out peanut balls, use greased gloves and do not press hard when rolling them.

COCOANUT TAFFY.

Place in kettle

3 lbs. glucose.

3 lbs. sugar.

1 qt. water.

Set on fire and stir until dissolved.

When batch starts to boil place thermometer in and cook to 290°.

Remove thermometer and add all the chip cocoanut the candy will take up.

Remove from fire and add a couple of drops of lemon oil and pour on slab.

Form quickly between iron bars and cut in 5-cent bars or to suit pans.

PEANUT BRITTLE.

Place in kettle

3 lbs. glucose.

3 lbs. sugar.

1 pt. water.

Set on fire and stir until dissolved.

Cook to 240° and add 2 pounds No. 1 Spanish Peanuts and stir and cook until peanuts are done and the batch assumes a golden-brown color.

Remove from fire, add 2 teaspoonsful baking soda and stir in well.

Pour on greased slab and immediately spread out thin with palette knife.

Put gloves on and run hands under batch and throw over (upside-down) and spread out thin by placing hands on batch and stretching out.

When cool break apart and place in trays.

PEANUT-COCOANUT BRITTLE.

Place in kettle

3 lbs. glucose.

3 lbs. sugar.

1 pt. water.

Place on fire and stir until dissolved.

Cook to 240° and add 2 pounds No. 1 Spanish Peanuts and stir and cook until peanuts are done and batch assumes a light brown color. Add all the chip cocoanut it will take, a spoonful of salt and a small piece of butter, work in well and pour on greased slab. Spread out thin and when cold break apart and stack in trays for counter. Leave one large piece whole to stand in the window for display.

BLACK WALNUT BRITTLE.

Place in kettle

2 lbs. glucose.

3 lbs. sugar.

1 pt. water.

Set on fire and stir until dissolved.

Cook to 260° and add 1½ pounds Black Walnut meats and a spoonful of salt. Cook to 290° and pour on greased slab and spread out thin with palette knife.

Place gloves on and turn batch upside down and stretch out thin.

When cold break in pieces.

FILBERT BRITTLE.

Filbert Brittle is made in exactly the same manner as Black Walnut Brittle only using Filberts in place of the Walnuts.

CREAM ALMONDS.

Place in bright kettle 5 pounds sugar and 1 quart water, cook to 240° and add 2 pounds almonds, which you have previously picked over so as to have them run uniform in size,

and stir and cook until sugar granulates, remove and set on tub, stir until the sugar is all loose and the almonds are separated, then place in sieve, shake off sugar and cover with cloth to keep them warm.

Place in kettle sugar to weigh 10 pounds and add about 2 quarts water and carefully cook to 248° or 249° and set off.

Place almonds in a round bottom kettle and warm kettle a trifle, now set kettle on a



Making cream-almonds on slab. Adding a small quantity of syrup at a time and working nuts back and forth with wooden paddles

board or table top on your slab and roll in a circular motion so as to keep the almonds rolling around in the bottom of kettle. Have helper pour batch on almonds in a very fine stream and whenever the almonds start sticking together have helper stop pouring, but continue to revolve kettle and the almonds

will all separate. Continue this way until all the syrup is used up. (Use a small dipper to pour with). Pour almonds in a tray and allow to dry over night and crystallize in a 35° cold syrup.

Make this in strawberry and chocolate.

Another way to make cream almonds is to place the almonds on the cream slab and with two pieces of wood (one in each hand) roll back and forth adding syrup each time they become dry.

BURNT ALMONDS.

Sort out two pounds Jordan or Valencia almonds so that they run uniform in size.

Place in kettle

6 lbs. sugar.

1 qt. water.

Mix and set on fire.

Cook to 240° and add almonds. Stir from the sides of the kettle toward the center, so as not to break the nuts and cook in this manner until candy granulates. Remove from fire, set on tub and stir until the sugar is all dry and the almonds are all separated. Pour all into a coarse sieve and shake off sugar.

Place the sugar into the kettle, add just enough water to dissolve and place on fire. Cook to 250° and remove from fire. Add the nuts and stir briskly until the syrup granulates, then place in sieve and shake sugar off as before.

Place the sugar in kettle, add two pounds sugar and just enough water to dissolve. Set on fire and when it is dissolved strain through

a fine sieve. Color deep red and take about one-third and cook to 250°, remove from fire and add the nuts, stir briskly until granulated, pour in sieve and shake off sugar.

Take half of the remaining syrup and set on fire, add a pinch of cinnamon and cook to 250° remove from fire, add nuts and do as before.

Take the remaining syrup and do likewise.

If you wish to make them glossy, make a thin solution of powdered gum-arabic and water, pour it over the nuts and stir them up in kettle until all are coated. Place in trays to dry. When dry, place in kettle, add enough confectioner's glazine to dampen slightly and place in tray to dry again.

OPERA-STICK.

So far as the batch is concerned Opera-stick is very simple.

Place in kettle

8 lbs. sugar.

1 teaspoonful cream of tartar.

3 pts. water.

Mix good and set on fire.

When batch starts to boil remove paddle and with a damp scrub brush wash all sugar from the sides of the kettle and place wooden or tin cover over kettle and allow to boil in this manner for about five minutes.

Remove cover and place thermometer in batch. Cook to 330 or 335 degrees and pour on greased slab. Fold edges in and when stiff enough to handle put gloves on and knead up good, then place on hook and while pulling,

flavor with a few drops of vanilla. Pull vigorously until very glossy and twist air out by allowing to remain on hook and twisting the batch so as it resembles a piece of heavy rope. After doing this 3 or 4 times remove from hook and knead up good on your table. Form into a piece about 12 inches long and with 3 sides, each side should be rubbed smooth and each edge made nice and sharp.

Place batch in front of table furnace and shape one end off to a point.

Pull out in about 8-foot lengths as long as your table will permit and have helper roll end of strip until twisted enough, cut off strip and roll to back edge of table. Continue this way until batch is consumed.

Turn your batch often so as heat will come to all three sides.

Opera stick should be made in a nice warm shop, otherwise your stick will break before you have a chance to twist it enough.

Your table should also have the chill out of it, it is a good idea to make Opera stick after you have made tablets, drops, or some such hard candies to take the chill out of your table.

Cut Opera stick the length of your jars using good caramel knife to do so. Lay your sticks out and even up the ends. Cut right across with your knife the same as you would caramels. Make Opera sticks in the following colors:

White—Vanilla.

Pink—Rose.

Green—Pistachio.

Lavender—Violet.

Yellow—Lemon.

Orange—Orange.

Red—Cinnamon or Cassia.

MEXICAN PENOCHIES.

Place in kettle

2 lbs. No. 14 yellow sugar.

2 lbs. Canadian maple sugar.

1 lb. glucose. 1 pt. water.

Stir continuously and cook to 238° or soft ball.

Set kettle on tub and add 5 pounds Fondant. Work until all fondant is dissolved and add 1 teaspoonful salt, 2 ounces glycerine and 5 pounds Pecan pieces. Work all together and



Mexican Penochies

spoon out on wax paper in small kisses and set one side to set.

This piece of goods is a wonderful seller.

CHEAP MARSHMALLOW.

First dissolve 6 ounces sheet gelatine in 1 quart water and set aside.

Place in kettle

4 lbs. A sugar.

2 lbs. glucose.

1 qt. water.

Cook to 240°.

Set kettle on tub and add the 6 ounces gelatine and 1 quart water to batch.

Beat batch with an egg-whip until quite stiff and then take a wooden paddle and beat until it will almost stand up, like egg-whites.

Flavor vanilla and pour on a well-starched slab between iron bars set 44x9 inches and after spreading out evenly starch the top over and allow to set all night.

Cut in 1-inch strips and roll them in starch and then cut into 1-inch squares and roll in XXXX sugar for store.

If you desire to run batch in starch place in a pan and set pan over a kettle of boiling water. Add 1/2-glass of water to batch, heat well and run into impressions with a pattie funnel, sift starch over top and allow to set for 24 hours before lifting.

BUTTER SCOTCH.

Place in copper kettle

4 lbs. sugar.

3 lbs. glucose.

3 pts. water.

Set on fire and cook to 300°, then add 2 ounces best butter and 1 teaspoonful table

salt. Stir in well and pour on greased marble between iron bars, set so as to make a square 30 inches each way, spread out even and mark into 2-inch squares with caramel marker or wooden butter-scotch marker.

When cold break apart and stack in pans, on edge.

BUTTER SCOTCH PATTIES.

Place in copper kettle

4 lbs. A sugar.

2 lbs glucose.

3 pts. water.

Place on fire and cook to 300°.

Add 2 ounces butter and 1 teaspoonful salt and stir in well.

Set kettle in a shallow pan of cold water for a minute to cool the bottom off and prevent candy from getting dark.

Take your pattie funnel and stick, warm up a trifle by holding over stove and then have your helper pour about a pint at a time, of the candy, into the funnel.

Run out on hard-goods slab about as large as a quarter and have helper follow along with palette knife loosening them up. When cool put in jars.

SCOTCH KISSES.

Place in copper kettle

4 lbs A sugar.

2 lbs. glucose.

3 pts. water.

Cook to 300° and add 2 ounces butter and 1 teaspoonful salt. Stir in well, remove from

fire and set in a shallow pan of cold water for about a minute.

Set kettle on hard-goods slab and drop one marshmallow at a time into the syrup and with a fork lift out and drop on slab. Have helper loosen up with palette knife. Continue the operation until most all the syrup is gone.

It is advisable to use marshmallows which are a trifle dry as they will not flatten out when dropped on slab.

STUFFED MARASCHINO CHERRIES.

Drain off any amount of Maraschino Cherries and push a small blanched almond into the open end of each cherry, allowing the nut to protrude out about half way.

Roll in granulated sugar and use for topping off fancy boxes or sell as they are.

CALIFORNIA KLONDYKES.

Place in kettle

4 lbs **C** sugar (No. 14 preferable).

1/2 lb. glucose.

2 qts. cream.

Cook to 238° and set aside and allow to stand for 3 or 4 hours or until cool.

Add about 1 pound cream fondant and work smooth with paddle, and add 1 teaspoonful salt and 4 pounds pecans.

With the aid of powdered sugar roll out into little balls and when set they are ready for sale.

This is one of the finest eating pieces of candy ever invented, don't be afraid to make them.

FRUIT PASTE.

Place in kettle

20 lbs. sugar.

2 gal. water.

3 oz. cream of tartar.

Sprinkle ashes on your fire until it is very slow.

Set batch on and mix well. Dissolve 3 pounds lump starch in 1 gallon cold water and add to batch.

Cook to a good stiff liver, that is, when you remove a small quantity on a stick, lay on greased slab and when cooled off, see if it resembles a piece of liver, if so, remove batch from stove and add 5 pounds glucose. Set back on stove and mix well for a couple of minutes and remove from stove again, and add to it 1 ounce of the best lemon extract or 1 ounce of the best orange extract and color a delicate yellow for lemon and a delicate orange for orange.

It takes me 2 hours and 45 minutes to cook this batch so don't get discouraged or don't be in a hurry.

FRENCH CREAM LOAF.

Place in kettle

40 lbs sugar.

1½ oz. cream of tartar.

2 gal. water.

When batch comes to a boil skim off all substance which gathers on surface of batch, and cover with a wooden or steel cover and allow to steam for about 5 minutes.

Remove cover, place thermometer in batch and cook to 245°.

Set off of furnace and add to batch 1 pint whipping cream and pour out on damp slab.

When almost cold sprinkle walnuts over the top of batch and pour 1 ounce vanilla extract on batch also, and cream until it forms a solid mass.

Knead up and place in boxes previously lined with wax paper and when they are set, remove from boxes, and ice as you would a cake.

Cut in 5-cent slices.

ORIGINAL MEXICAN PENONCELLO.

This is the original pecan fritter as made in Old Mexico.

Place in kettle

1 Penoncello cone (about 8 oz).

4 lbs. A sugar.

3 pts. water.

1 lb. pecans.

Mix well over fire and cook to 234°. remove from furnace and partially grain by rubbing with wooden paddle on side of kettle just below surface of batch. When this is done add 2 pounds more of pecans and with the end of a ladle dip onto manila paper into fritters about 4 inches in diameter. When set remove from paper and stack in pans, to be sold at 5 cents each.

MEXICAN PECAN STACKS.

Place in kettle

2 lbs. glucose.

8 oz. Mexican sugar.

1 lb. A sugar.

1 qt. water.

3 lbs. pecans.

Cook to stiff ball or 252° and add all the pecans the syrup will take up, pour on well-greased slab and roll into small pyramids as you would haystacks.

This is a piece of candy sold to a great extent in Old Mexico.

ALMOND PASTE FOR BARS, FLOWERS, AND VEGETABLES.

Place in kettle

6 lbs. glucose.

6 lbs. A sugar.

1 qt. water.

Cook to 256° .

Set on tub and add 8 pounds fondant and 5 pounds any good almond paste, work smooth.

This batch can be made into fruit or nut bars of any description.

By coloring small portions of the batch, pink, red, green, violet, etc., it can be worked into various kinds of flowers, vegetables, etc.

MAPLE PECAN SPONGE.

Place in kettle

5 lbs glucose.

2 lbs. Canadian maple sugar.

3 lbs. yellow sugar.

10 lbs. sugar.

3 qts. water.

1 lb. pecans.

Cook to 256°.

Pour over the well-beaten whites of 1 dozen eggs, and mix thoroughly. Add 2 tablespoons baking soda and stir until quite thick. Pour in paper lined box, and when cold break apart with fork and sell in bulk.

OHIO MAPLE SUGAR.

Place in kettle

23 lbs. granulated sugar.

2 lbs. Canadian maple.

3 qts. water.

Cook to 244° and set on tub and grain off by stirring and rubbing on sides of kettle with your paddle.

Color if necessary.

When quite thick pour in bucket or pan and when cold break up and sell in bulk.

OHIO MAPLE SUGAR NO. 2.

Place in kettle

22 lbs. brown sugar.

3 lbs. glucose.

3 qts. water.

Cook to 244° and set on tub and grain off by stirring and rubbing on sides of kettle.

When quite thick pour in bucket or pan and when cold break up to be sold in bulk.

JAP JELLY FOR ICES, ROLLS, ETC.

Place 2 pounds Jap gelatine in a can or bucket and cover with about 2 gallons water

and let soak 36 hours. Bring to a boil and strain if necessary.

Add to it

32 lbs. sugar.

8 lbs. glucose.

1 gal. water.

Cook until when you test it with 2 sticks or with your thumb and index finger you can pull them apart and blow a string out of the portion that hangs between.

Before pouring out it is policy to place a little on the slab and let it cool and be sure you have it right.

Pour very thin in paper lined trays or run in starch if desired.

When making up ices heat bon-bon fondant and pour a very thin layer in starch trays and lay a sheet of the Jap jelly on it, then cover with a thin sheet of fondant and cut in desired shapes and after drying a while crystallize in a 34° syrup.

Another good jelly can be made by using 4 ounces of Jap gelatine soaked over night in 1 quart of water.

9 lbs. sugar.

4 lbs. glucose. 1½ qts. water.

Cook same as other.

COCOANUT CREAM BARS.

Place in kettle

3 lbs. glucose.

4 lbs. granulated sugar.

1 qt. water.

Cook to 242°.

Remove from fire and add 10 pounds of nice smooth fondant. When all is worked in smooth flavor with vanilla and add 1 lb. chip. cocoanut and pour in small starch tray lined with paper. When cold peel off paper and cut in 5-cent bars 1x4 inches.

Make this in strawberry and maple.

CHOP SUEY CANDY.

Place in kettle

1/2 lb. glucose.

3 lbs. No. 14 yellow sugar.

1 qt. sweet cream or ice cream.

Cook to 240° or soft ball.

Remove from fire and let set for about half an hour.

Place in batch 2 pounds Cream Fondant and mix all to a thick paste and stir into it one teaspoonful of salt and a little vanilla flavor.

Now add to it 1/2 pound broken English walnuts and 2 pounds cut dates.

Spoon out on wax paper in small kisses and when set stack in pans for counter.

APRICOT JELLIES.

Take 1 gallon Apricot pulp and rub through a sieve or colander and add 18 pounds sugar to it and mix well.

Cook over a slow fire until when you dip two sticks in you can hold them up and pull apart slowly and the jelly will string out between them.

Run in starch and when set dip in sweet chocolate.

APRICOT CREAMS.

Take any starch mould you prefer and run half full of plain cream and the balance with apricot jelly—when set dip in sweet chocolate

APRICOT CHOCOLATES.

Rub 1 gallon apricot pulp through a sieve and add 15 pounds sugar and cook to a pretty stiff jelly. Test by taking out a little and laying on a tin pan or slab and leaving it cool off to see if it's a pretty firm jelly. Take a hand-full of starch and throw it lightly over your hard-goods slab and run jelly out on slab with a pattie funnel about the size of a half dollar. When cold pick up and dip in sweet chocilate.

YORKSHIRE CHOCOLATES.

Place in kettle

4 lbs. sugar.

2 lbs. glucose.

1 qt. water.

Cook to 242°.

Set kettle on tub and add 6 ounces sheet gelatine which you have dissolved in 1 quart hot water. (Add water and gelatine).

With an egg-whip, beat to a marshmallow and when too stiff for a wire whip use a wooden paddle and beat until pretty stiff.

Place in a pan and set pan on a kettle of boiling water, when warm thin with $\frac{1}{4}$ -glass of water, and run in large starch impressions just half way, and then place a small piece of table jelly in each mould and fill up with

marshmallow. Sift starch over them and dip next day or whenever set firm enough to remove from starch.

TOASTED MARSHMALLOWS (COCOANUT).

Place 3 or 4 pounds of Macaroon cocoanut in a clean, dry kettle, set on slow fire and stir continually until a golden brown and dump in a paper lined starch tray.

Place in another kettle about 2 quarts simple syrup and about $\frac{1}{2}$ -pound glucose and mix thoroughly. Take about 2 pounds marshmallows at a time and throw them into the syrup and with your hands mix until all are wet and then throw into the cocoanut and have helper mix in cocoanut until all are covered.

Place in tray and set in dry place for awhile and they are ready for store.

HAYSTACKS.

Place in kettle

2 lbs. glucose.

2 lbs. molasses.

3 lbs. thread cocoanut.

2 qts. water.

It is necessary to use a good deal of water in order to make the cocoanut tender.

Set on fire, stir and cook until a small part tested in cold water forms together, that is so the cocoanut holds together.

A good way to tell when done is when the whole mass clings together. When cooked set on tub and add a few drops of liquid-red color, one teaspoonful nutmeg and a small piece



Forming Haystacks

of butter, work in well, set batch on fire to loosen up and pour on greased slab.

When forming into haystacks keep the hands wet by dipping in a pan of cold water.

AFTER-DINNER MINTS.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream of tartar.

3 pts. water.

Set on fire and mix. When batch starts to boil remove paddle and wash off the sides of kettle with a damp brush. Set cover on and allow to steam for a few minutes. Remove cover and place thermometer in batch and cook to 276°. Pour on greased slab. Do not turn edges up until after batch has set a few minutes. Knead up until almost cold before you pull.

While pulling flavor pretty strong with peppermint and after the batch is nice and white place a piece of fondant on it (about one pound) and pull in good. After pulling place on table and pull out in strips as long as your butter-cup cutter and about as thick as your finger. After the whole batch is pulled out then start and cut. Use a good deal of powdered sugar on the table and allow to set over night. The next morning they should be grained through and ready for store.

Make some yellow and flavor lemon, some orange, some green with lime flavor, etc.

MOLASSES CHIPS.

Place in kettle

8 lbs. sugar.

2 lbs. glucose.

3 pts. water.

Cook to 300° and add ¼-pound butter and one pint molasses. When boiled in well remove from fire and pour on greased slab. Knead up, put gloves on and pull, add a few drops of lemon while pulling. When well pulled twist air out and place on table before table-furnace.

Flatten out and form into a ham shape. Pull out in strips about 1 inch wide and as thin as cardboard. Mark in 1½ inch lengths and break apart. Dip in vanilla coating.

HONEY-COMB CHIPS.

First secure a rolling pin about two feet long and three inches in diameter. Cut one handle off.

Place in kettle
8 lbs. sugar.
2 lbs. glucose.
3 pts. water.

Place on fire, cook to 300° and add ¼-pound butter and 1 pint molasses.

When boiled in well, remove from fire and pour on greased slab. Turn edges in, knead up well, place gloves on and pull.

After pulling place on table before table-furnace, flatten out and form in piece as long as the rolling pin and wide enough to go around it.

Rub a little starch on the rolling-pin, place on the center of batch and roll the batch around the pin. Fold the left end of the batch in and have your helper jerk the pin out and fold the right end together quickly.

Have helper pull out the batch the length of the table and fold together with the other end, pull out again and fold on the side again, pull out again and fold over the top, fold over again, and then on the side, now pull out in strips and shove to the back of the table.

When all out form the strips together on the table, lay a stick across them and score with a sharp pocket knife. Score in one inch lengths.

Break apart and dip in vanilla coating.

You should have the shop warm when making honey-comb.

Your batch must be handled very quickly.

It takes a good deal of practice to make good honey-comb.

SWEDISH KISSES.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream of tartar.

2 qts. water.

Set on fire and mix.

When batch starts to boil remove paddle and with a wet scrub-brush wash off the sides of the kettle. Place cover on and allow to steam for several minutes. Remove cover, place thermometer in batch and cook to 335°. Pour on greased slab and fold edges in. Take a small piece and color red, place in front of table-furnace and keep warm.

Place your gloves on and pull the rest of batch until it has a nice high gloss. Flavor with peppermint while pulling. Place in front of table-furnace and make honey-comb out of it as explained in "Honey-Comb Chips." After you have the air in fold the batch up short and place six red strips on it. Pull out a little flat and about an inch wide and cut with butter-cup cutter.

LADY KISSES.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream of tartar.

2 qts. water.

Set on fire and mix.

After batch starts to boil remove paddle and wash off the sides of the kettle with a wet brush. Place cover on kettle and allow to steam for a few minutes. Remove cover, place

thermometer in batch and cook to 335°. Pour on greased slab and in a minute or so fold the edges in. Take a small piece and color red, place in front of table-furnace and keep warm. Place gloves on and pull the rest of the batch until it attains a high gloss. Flavor peppermint while pulling. Place on table and squeeze air out, fold into a loaf and place about ten very small red strips on it. Spin out in strips about as large around as a pencil and cut with butter-cup cutter.

MOLASSES MINTS.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream of tartar.

2 qts. water.

Set on fire and mix.

When batch starts to boil remove paddle and wash off the sides of the kettle with a wet scrub-brush. Place cover over kettle and allow to steam for several minutes. Remove cover and place thermometer in kettle. Cook to 335° and add 1 pint molasses; when it has boiled in well remove batch from fire and pour on greased slab. Turn edges in. Take a small piece and add a little shaved liquor chocolate to it and knead in well, place in front of table-furnace to keep warm. Place gloves on and pull the balance of batch until it attains a high gloss. Flavor peppermint while pulling.

Place on table and knead air out. Form in

a loaf and place about ten narrow strips on with the chocolate piece. Pull out in small strips and cut on butter-cup cutter.

PEANUT BUTTER CUPS.

Take one pound of peanut-butter, place in a double boiler and heat.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream of tartar.

2 qts. water.

Set on fire and mix.

When batch starts to boil remove paddle and wash off the sides of the kettle with a wet brush. Place cover on kettle and allow to steam for a few minutes. Remove cover, place thermometer in batch and cook to 335°, then add about a tablespoonful of burnt sugar color and when boiled in well, pour batch on greased slab. Turn edges in, place gloves on, knead up and when stiff enough to handle pull hard and fast until very shiny. Flavor vanilla while pulling. Twist air out and place on table. Knead up good and form in flat square piece about 16 inches square. Spread peanut-butter on batch and roll up, seal both ends and pull out about as large as your finger. Cut on butter-cup cutter.

HIGHBALLS.

Dip Maraschino Cherries in bon-bon fondant and then dip in bitter-sweet chocolate.

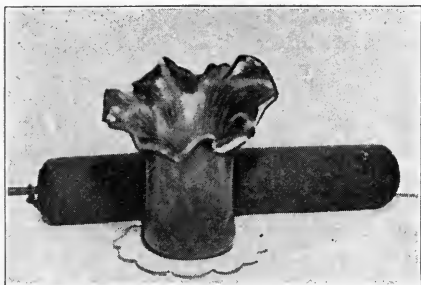
Have your cream pretty hot and after they are dipped in chocolate wrap in tin or gold foil and they will keep a long time.

CREME-DE-MENTHE RAISINS.

Take large seedless raisins and place in a bowl of Creme-de-menthe.

Allow to soak over night, then drain liquor off and dip raisins in fondant and then dip in bitter-sweet chocolate.

Save the liquor and it may be used over and over again.



Candy Vase made over end of Rolling Pin, one handle cut off

CANDY DISHES.

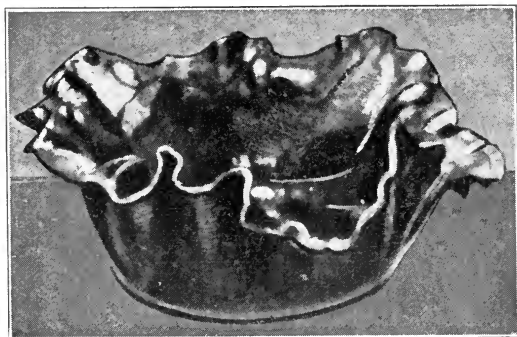
The batch for making dishes consists of the following:

- 4 lbs. sugar.
- 1 lb. glucose.
- 1 qt. water.

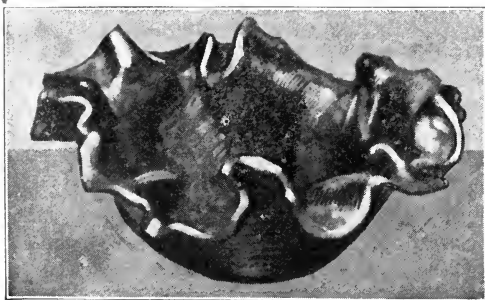
Set on fire and mix.

When batch starts to boil remove paddle and place cover on kettle. Allow to steam for several minutes, then remove cover and wash off the sides of kettle with a wet brush. Place thermometer in batch and cook to 300°.

Pour on greased slab and fold in edges. Cut the batch in three pieces, color one red, one green and one yellow. Place in front of table-furnace and just partly knead together. Form in roll and cut pieces off large enough to make desired dish. Your batch may be colored in any manner to suit your taste.



Candy Dish made over 5 gallon ice-cream can



Candy dish made in large soup bowl

The dishes are made over the bottoms of glasses, bowls, cans, jars, bottles, etc.

With a rolling-pin you flatten out a piece of the candy as thin as an ordinary piece of glass, then you place it over the mould and form the edges with your fingers, place in front of electric fan for a moment and remove from mould.

Large punch-bowls and display dishes are made in the same way, using ice cream cans, bowls, pans, etc., as moulds. The smaller dishes are used as salted-almond cups, ice cream cups, bon-bon dishes, etc.

After the dishes are made and cooled give them a thin coat of confectioner's glazine, although I have discontinued the use of it altogether and let them go plain. Bronzing the edges adds considerably to the appearance.

A little practice is all that is necessary in making this article.

SALTED ALMONDS.

Place in a nice clean kettle two or three pounds of some good cooking grease and set on fire. When hot add the desired amount of almonds and stir and cook until a nice light-brown, then strain grease back into can and spread almonds out on a large sheet of manila paper, sprinkle with salt and allow to cool. Use grease over and over until black and dirty, then throw out and use new.

To blanch the almonds place in a pot, cover with water and allow the water to come to a boil, then strain water off and let cold water run on almonds until they are cold.

Now, by squeezing between the fingers the skins can be slipped from the almonds very easily. Place the blanched almonds on a cloth and place in a dry place.

Butter can be used for cooking the nuts in but the cooking grease is more satisfactory and cheaper.

SALTED PEANUTS.

The same instructions apply for salted peanuts as for salted almonds.

SALTED PECANS, WALNUTS, ETC.

Place the nuts in a sieve, sprinkle lightly with water, then sprinkle with salt and shake over fire until dry.

GLACE NUTS.

Place in kettle

4 lbs. sugar.

1 lb. glucose.

1 qt. water.

Set on fire and mix.

When boiling remove paddle, cover kettle and allow to steam for several minutes. Remove cover, wash off sides of kettle with a wet brush and place thermometer in batch.

Cook to 300°, remove from fire and dip the bottom of kettle into a pan of cold water.

Set kettle on slab and drop nuts into it, one at a time, fish out with a fork and drop on greased rock.

GLACE FRUITS.

Place in kettle any fruit you desire to glaze (pineapple, cherry, figs, apricots, etc.) and add

enough water to boil them in. Now add sugar, allowing five pounds for each two quarts of water.

Set on fire and cook to a thread or until a little between your fingers or between two sticks will just barely string out an inch and a half or so. Remove from fire and grain the syrup on side of kettle until cloudy, then fish fruit out with a fork and lay on sieve to dry.

ICING FOR DECORATING.

Take the whites of three eggs, place in a bowl and with a fork whip until thin or until well mixed. Run powdered sugar through a fine sieve two or three times and place about one-half pound with the eggs and mix good. Add a pinch of cream of tartar and about one drop of blue color. Add powdered sugar until the mixture is very stiff. Beating has a great deal to do with getting a nice icing.

Procure different styles of tubes and paper from your supply-house.

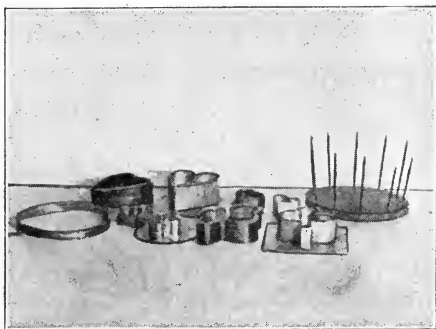
Cut the paper in triangle shape about ten inches on one straight side and eighteen inches on the angled side. Take hold of the paper by the two outside points and roll into a cornucopia, folding the outside point inside to make it hold firm. Cut the point from the cornucopia and drop the tube inside. Fill with icing of any color and by holding in the hand and pressing, the icing will come out and can be run into any desired design.

Practice is the only thing that will make a good decorator.

PARTY
CANDIES

PARTY CANDIES.

Party candies and favors are a very nice line to cater to. Always have a small case which contains samples of different specialties for the several holidays honored in your locality.



A few forms used in making Party Candies

These specialties usually sell at a wonderful profit and are something which add to your prestige, as people will talk about how pretty they are and will consequently inquire where they come from.

I will endeavor to suggest a few of the different novelties which I have made.

NEW YEARS.

New Years Day is one holiday that there is no special form or design for, outside of the date of the year just passed linked by a hy-

phen with the year just starting. One pretty favor I have made is to run out large patties in any desired shade and with decorating icing pipe the dates on and a little vine or flower added, helps.

LINCOLN'S BIRTHDAY.

Red, white and blue variegated patties and small flags piped on large patties.

VALENTINE'S DAY.

Quite an elaborate line can be made for Valentine Parties, red opera stick, red cinnamon patties, heart patties run in starch, heart-shaped ice cream dishes which I will explain. It is first necessary to have a form made by a tinner, cut out a circular piece of tin about five inches in diameter, draw a heart on it and bend a strip of tin about one inch wide and 15 inches long to fit the heart, and solder on solidly.

Place in kettle

4 lbs. sugar.

1 lb. glucose.

1 qt. water.

Cook to 300° and pour on greased slab, color red, flavor cassia and knead up good until quite stiff. Place in front of table-furnace and spin out in strips about $\frac{3}{4}$ inch wide and 15 inches long or long enough to go around the heart mold, wrap around mould and drop off in front of electric fan. Continue this way until batch is consumed. Grease slab and set hearts on it so as they will not touch one another. Place in kettle 4 lbs. sugar, 1 lb. glu-

cose and a qt. of water. Cook to 300° and remove from fire. Color deep red. Warm up pattie funnel and stick and fill with batch, then run bottoms in hearts and have some one follow along and loosen from slab as soon as they start to cool. This is a very neat article for serving ice cream in.

Red bon-bons are also a good thing to have on hand.

WASHINGTON'S BIRTHDAY.

Red, white and blue candies of all sorts. Variegated patties made by rubbing with your finger, a stripe of red and blue color on opposite sides of the inside of pattie funnel. Fill with white fondant melted over steam bath and run out on wax paper, the result will be red, white and blue patties.

Red, white and blue baskets are nobby. Cook a batch of stick-candy per recipe given herein and pull body of batch. Place on it one wide red stripe and one wide blue stripe. Pull out the size of a lead pencil and twist around in cup and with the end form a handle. Have some one hold each basket in front of electric fan until cool.

Red, white and blue ribbon-balls are also very pretty.

Red, white and blue bon-bons also.

White bon-bons with a very small American flag on each are also pretty.

ST. PATRICK'S DAY.

All manner of candy made up green.

Green patties, bon-bons, lime-drops, ribbon-

balls, cinnamon potatoes, shamrock ice cream dishes. For the cinnamon potatoes make a batch of opera-cream and roll into small balls, then roll in ground cinnamon and with a match make little holes, to represent eyes.

For the shamrock ice cream dishes refer to the novelties for Valentine's day and make in the same manner as the hearts having a shamrock mould made and using green candy in place of red.

APRIL FOOL'S DAY.

For the first of April a person should have on hand a few candies to be used as jokes.

Cut some pasteboards the size and shape of chocolate-chips and dip as such.

Cut pieces of wood to represent caramels and dip for dip-caramels. Mix cayenne-pepper with fondant, roll into small balls and dip in chocolate.

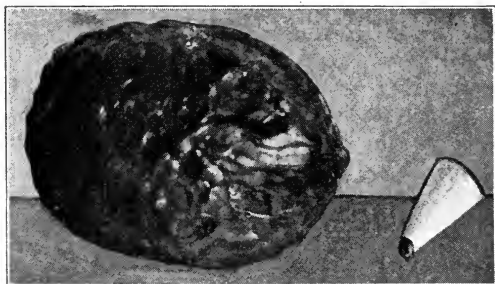
Cut limberger cheese in squares and dip in chocolate.

These are a few suggestions and you can work up several ideas of your own.

EASTER.

Eggs of all descriptions and lavender and white candies.

Make chocolate cream eggs in all sizes. Take stock fondant and color a small piece orange and flavor a piece of the white with vanilla and work powdered sugar into it until stiff. Now take a small piece of the orange cream and about twice as much of the white and wrap the white around the orange and roll into a



Easter Egg, before and after decorating

ball the shape of an egg. Dip in sweet coating and when you place the eggs on the counter for display cut one of the eggs in two to show the yolk center. Make in 5, 10, and 25-cent sizes, allowing about two ounces for 5 cents.

Procure from a supply house tin egg moulds of different sizes and grease each mould and place a little chocolate in the tin and with the fingers spread out all over the inside of tin until set. Place in a cool place and when hard slide out of mould. When you get a quantity made stick together by placing warm chocolate on the edges and sticking together. They can either be given a coat of glazine or not as you wish. Decorate with icing, dragus, and flowers. For a novelty small chickens, eggs, etc., can be placed in the center of eggs.

Make candy platters by cooking 4 lbs. sugar, 1 lb. glucose and 3 pts. water to 300° and after pouring on greased slab and pulling well, place in front of table furnace and take small pieces and roll out flat in oval-shape, press over small china platters and allow to cool. Take small balls of orange fondant and place about 2 on a platter. Take a piece of white fondant and roll out smooth and flat, place over the orange balls to represent poached eggs. Make some bacon by taking yellow, chocolate and white cream and laying in a pan in thin layers until about an inch thick. Turn out and cut crossways and place on the platters in small strips. With a little good judgment these novelties can be made quite attractive.

Make a good showing of lavender and white patties, lavender and white opera-stick and butter-cups, also.

FOURTH OF JULY.

Make all manner of red, white and blue candy. Patties, ribbon-candy, bon-bons, etc.

THANKSGIVING-DAY.

There are no particular candies or favors for Thanksgiving-Day. All color of patties and opera-sticks for dinner.

CHRISTMAS.

For Christmas Day all manner of deep red and green candies. Candy canes made of stick candy and crooked on one end.

RAISIN CARAMELS.

Make a batch of vanilla caramels and after removing from fire add about one pound seedless raisins.

MAGNOLIA KISSES.

Place any desired amount of cream fondant in a pan and place pan over boiling water. Stir fondant as water boils until it is all melted.

Remove from fire, flavor vanilla and add some chopped English walnuts. Spoon out in kisses onto wax paper. When spooning kisses keep dipping your knife into a pan of hot water to keep it from sticking to the cream.

SNOW-FLAKES.

Melt cream the same as for Magnolia Kisses and drop three or four cherries onto the

cream at a time and spoon out with a little of the cream, just taking out one cherry at a time.

SUNSHINE CANDY.

Place in kettle

10 lbs. sugar.

1 teaspoonful cream-of-tartar.

2 qts. water.

Place on fire and mix.

When batch starts to boil remove paddle, cover kettle and allow to steam for a few minutes. Remove cover, wash off sides of kettle and place thermometer in batch. Cook to 335° and pour on greased slab.

Color a little piece red, a little piece green and a little piece lavender.

Pull the balance of batch and flavor peppermint, anise, lime or any flavor you desire. Place on spinning table, flatten out and place strips on three separate pieces. Now bump the pieces together and pull out in thin chips about $\frac{1}{2}$ or $\frac{3}{4}$ of an inch wide and cut in buttercup-cutter.

Cook another batch and pull out round and cut like buttercups.

Cook another batch and take a small piece and pull it for a stripe. Take the balance of batch and color half red and flavor cinnamon and the other half green and flavor lime. When quite cool form in round loaf and stripe with several small white stripes. Pull out round and cut as butter-cups.

There is no limit to the assortment, simply use your own judgment. Keep in tight jars.

MINT-CREAM BRAID.

Make a batch of after-dinner mints and after you have placed on table, pull out in strings as large around as your finger and form three pieces, each about twelve inches long, into a braid by having one person hold the three strands in their fingers while you braid them the same as you would hair or rope. Lay in pans until grained, then wrap in wax paper for counter.

CORDIALS.

In the first place your starch must be nice and dry and also warm. Make your impressions very carefully.

Place in kettle

10 lbs. sugar.

2 qts. water.

Set on fire and mix.

When batch starts to boil remove paddle and place cover on kettle. Allow to steam for a few minutes, remove cover and wash off the sides of kettle with a wet brush. Dip stick into batch and draw out what clings to the stick, place your thumb and index finger on it and pull out into a thread between the thumb and index finger. When a pretty stout string is formed the batch is cooked, remove from fire and set on tub.

Color red and flavor rose, stir the color and flavor in very gently so as not to start a grain. Run into starch with a pattie funnel and have a stick which fits very closely or wrap your stick with a little piece of cloth. Do not work the stick up and down over each hole or you

will grain the syrup, allow the syrup to run out in a small stream and move the funnel along over the impressions as fast as they fill up, only stopping funnel at the ends of the tray.

After they have set about half an hour sprinkle starch over the trays to cover the cordials and allow to set over night. Remove from starch very carefully and either dip in chocolate or crystallize in a 34 crystal.

PEANUT CLUSTERS.

Roast any desired amount of spanish peanuts and after they are cool dip in chocolate in clusters allowing about 5 or 6 nuts to each eluster.

OPERA CREAM BAR.

Place in kettle

15 lbs. sugar.

2 lbs. glucose. 1 gal. cream.

Set on fire and mix.

After batch settles down to a steady boil, place thermometer in and cook to 244°. Pour on damp slab. After five minutes pour about half an ounce of vanilla on batch and cream. When in a firm mass cover with a damp cloth and allow to sweat for half an hour.

Soften up with the hands and form in caramel pans lined with wax paper. After it is set turn out and cut in bars $\frac{3}{4}$ of an inch wide and $3\frac{1}{2}$ inches long. Dip in sweet coating.

It is necessary to stir opera cream continually while boiling.

OPERA CREAMS.

Place in kettle

12 lbs. sugar.

1 teaspoonful cream-of-tartar.

1 gal. cream.

Set on fire and mix.

After batch has settled down to a good boil place thermometer in and cook to 242°. Pour on damp slab. Pour about one-half ounce vanilla on batch and after it has set for about five minutes cream up. After it has formed into a stiff mass cover with a damp cloth and leave sweat for about half an hour. Knead up with the hands until all the lumps are removed so batch is smooth like dough.

Opera caramels can be made in various forms, part may be colored pink and flavored strawberry, and part of it may be flavored with melted chocolate or dry cocoa. If you take caramel pans, line them with wax paper and cut French cherries and pineapple into small pieces, then scatter them onto the wax paper together with some walnuts or pecans and press the plain cream on the pans so the fruit will show on top, turn out, peel off wax paper, mark into caramels, you will have a very attractive piece of candy.

It is necessary to stir opera cream continually while boiling.

COCOANUT-CREAM-CARAMELS.

Place in kettle

2 lbs. glucose.

- 2 lbs. molasses.
- 2 lbs. chip cocoanut.
- 1 qt. water.

Set on stove, stir continually and cook until a little of the candy taken out and tested in cold water forms a soft ball. Remove from fire and add 1 teaspoonful ground nutmeg and all the macaroon cocoanut it will take up. Pour on greased slab and roll out thin, about one-third the thickness of a caramel. Melt some fondant, flavor vanilla and spread over half of the cocoanut batch, then fold the other half over on the cream and roll down smooth. When cool cut into caramels.

COCOANUT-NUT-CARAMELS.

Place in kettle

- 2 lbs. glucose.
- 2 lbs. molasses.
- 2 lbs. thread cocoanut.
- 1 qt. water.

Set on fire, stir continually and cook until a little tested in cold water forms a soft ball. Remove from fire, add one pound broken walnuts and all the macaroon cocoanut it will take up.

Roll out smooth the thickness of caramels and when cold cut in squares and when panning set on edge to show up nuts.

STUFFED DATES.

Remove the stones from dates and insert a walnut or pecan half in its place, roll tight and then roll in granulated sugar. Keep a pan

of water setting handy and keep the hands wet while working.

FIGOLETS.

Place in kettle

2 lbs. glucose.

2 lbs. sugar.

1½ lbs. finely ground figs.

2 oz. some good grease.

1 qt. water.

Set on slow fire, stir continually and cook until a little tested in cold water forms a stiff ball. Remove from fire, flavor lemon and pour between iron bars the thickness of caramels, roll out smooth.

When cool, cut in small squares, roll in granulated sugar and stack in pans.

MARSHMALLOW KISSES.

Place in a double boiler or in a pan set over boiling water

2 lbs. cream fondant.

2 lbs. marshmallows.

Melt until smooth and well mixed. Remove from fire and set pan out of water and after it has thickened up a bit spoon out in small kisses and on the top of each one place a half of a French cherry or a piece of pineapple fritter.

BUTTER STICKS.

Melt 2 lbs. fondant in a double boiler and add to it a few drops of vanilla and ¼ lb. best butter, when butter is all dissolved add enough powdered sugar to make it stiff. Keep this center warm while you cook jacket.

Place in kettle

6 lbs. sugar.

1 teaspoonful cream-of-tartar.

3 pts. water.

Set on fire and mix.

When batch starts to boil remove paddle and cover kettle. After it has steamed for a few minutes remove cover and wash off sides of kettle with wet brush.

Place thermometer in batch, cook to 330° and add $\frac{1}{4}$ lb. butter and half a teaspoonful salt. When the butter is boiled in remove from fire and pour on greased slab. Fold edges in, place gloves on and when cool enough to handle pull not more than five times on the hook.

Flatten out on table in front of furnace and place the cream center on it in a round loaf running from end to end. Then fold jacket around the center, seal up ends and spin out in small sticks about as large around as a pencil and mark in two-inch lengths with caramel marker. Break apart and place in jars.

Turn batch often, so as not to chill jacket, or it will crack and give you trouble.

Have your shop nice and warm.

BURNT SUGAR.

Place in kettle

5 lbs. sugar.

3 qts. water.

Set on stove and mix.

Allow to boil until perfectly black, then add about 2 qts. water and melt and get to a

heavy syrup. Place in a can or in open neck jars.

Open the window when you start to make this as the smoke gets very thick.

Stir the mixture when it starts to boil.

This will not damage a kettle in the least, in fact it cleans it.

NUT-CHEWING TAFFY.

Place in kettle

5 lbs. glucose.

5 lbs. sugar.

1 qt. water.

Set on fire and cook to 275°. Remove and add $\frac{1}{4}$ lb. best butter and after it is mixed in well pour on greased slab.

When cool enough to handle place on hook and while pulling work into it one pint of cream and some vanilla flavor. Work the cream in by pouring it onto the batch at the hook a very little at a time. By having a pan of starch setting handy the hands may be kept from being too sticky by rubbing a little of the starch on them once in a while.

After pulling place on the slab and knead into it about $1\frac{1}{2}$ lbs. walnut pieces. Spread out on the slab, cut in squares and wrap in wax paper. You can also spin out, cut off in kisses and wrap.

BROKEN MIXED.

Place in kettle

10 lbs. sugar.

10 lbs. glucose.

3 pts. water.

Set on fire and mix.

When batch starts to boil, place cover on kettle, allow to steam for a few minutes, remove cover, wash off sides of kettle with a wet brush and place thermometer in.

Cook to 290° and pour on greased slab. Turn edges in, cut batch in two, color one piece pink and have the other one white. Pull both good, flavoring the white vanilla and the pink strawberry. After pulling place on table in front of furnace and pull out in strips about $1\frac{1}{2}$ inches wide and mark in $1\frac{1}{2}$ -inch lengths with caramel marker. Spin out about $\frac{1}{4}$ inch thick.

Cook another batch the same as the first one and after it is on the slab color a little piece red and a little piece green and place in front of table furnace to keep warm. Cut the balance of batch in two and pull separately, flavoring one piece peppermint and the other lime. Flatten out in front of table furnace and on the peppermint place six red stripes, three on each side and do the same with the green on the lime. Spin out and mark the same as the other batch.

Place 5 lbs. sugar and 5 lbs. glucose, with a quart of water in the kettle and cook as you did the other batch to 290° and add to it a pint of molasses. When well boiled in pour on greased slab, pull and spin out as you did the others.

Place a 5 and 5 batch in kettle, cook to 290° and pour between iron bars the same as for caramels only thinner and while it is still

hot sprinkle over it macaroon cocoanut which has been previously colored red by placing red color on the hands and rubbing the cocoanut between them. Mark in squares with caramel marker before it is cold.

Place 5 and 5 in kettle, cook to 290°, remove from fire, color red, flavor strong with anise oil and pour out between iron bars the same as you did the last batch, sprinkle white cocoanut on top and mark in squares.

Place 5 and 5 in kettle and when cooked to 240° add 5 lbs. Spanish peanuts and some salt. Stir and cook until peanuts are done and pour between iron bars. Mark in squares.

Place 5 and 5 in kettle, cook to 252° and set on tub. Add to it a few drops of vanilla and 10 lbs. fondant and 4 lbs. macaroon cocoanut. Stir until grained and thick. Sprinkle some starch on slab and pour half of the batch out between iron bars, half the thickness of caramels. Color the other half of batch pink and do likewise. When cool mark in squares and break apart.

This will give you a little over 100 lbs. of a nice broken mixed and if this is too much or not enough cut the batches down or increase them as the case may be.

FRENCH FRUIT CAKE.

Place in kettle

3 lbs. gran. sugar. 2 lbs. brown sugar.

½ teaspoonful cream-of-tartar.

½ gal. cream.

Set on fire, stir constantly and cook to 245°.

Pour on damp slab and sprinkle on it 1 lb. raisins, 1 lb. currents, $\frac{1}{2}$ lb. almonds, $\frac{1}{2}$ lb. chopped citron and a few drops vanilla. Allow to sit for just 3 or 4 minutes and cream. Soften up and place in box lined with wax paper. Allow to set all night, then turn out, melt some fondant and ice as you would a cake. Cut in 5-cent slices.

FRUIT CAKE.

Place in your kettle the same batch as for French Fruit Cake and add 1 oz. ground clove, 1 oz. ground allspice, 1 oz. ground cinnamon, 1 oz. ground nutmeg. When creaming in place of using vanilla use about $\frac{1}{4}$ tumbler of brandy.

WHATISIT-STYLE-CANDY.

Place in kettle

6 lbs. sugar.

2 lbs. glucose.

1 pt. molasses.

1 qt. water.

Set on fire and cook to 245° .

Set on tub and add to it 2 teaspoons soda, 2 lbs. fondant and $1\frac{1}{2}$ lbs. black walnuts. Stir until cream is dissolved and until batch is stiff and grained. Turn out on slab or on a large sheet of paper and allow to set until cool. Take a fork in each hand and pull apart, pile in pans for store.

CENTERS FOR COCOANUT BON-BONS.

This formula makes an exceptionally fine center for Coconut Bon Bons.

Place in your kettle

10 lbs. corn syrup (glucose).

1 qt. water.

2 lbs. macaroon cocoanut.

Set on the fire and stir and cook until when a little is lifted from the batch and cooled on the corner of your slab, it sticks together and can be formed into a soft ball.

Then remove batch from fire and add 4 oz. XXXX Sugar and Vanilla flavor. Roll into small balls and dip in Bon Bon Fondant.

DIPPED STRAWBERRIES.

First take and pick out a desired amount of nice solid strawberries. Do not wash them.

Obtain several clips with hooks on them, the kind that haberdashers use for hanging shirts, etc., in their windows.

Stretch a line the length of your spinning table about eighteen or twenty inches over it. Lay wax paper under the string.

Now melt some fondant in a double boiler and set handy to the table.

Take the strawberries and fasten the clips onto the stems. Dip down in the cream as far as the green and hang on the line to drip.

Proceed in this manner until all the berries are dipped. This piece should only be made for special orders as they will not keep long.

GLACE ORANGES.

Separate the pods of oranges but be very careful not to break the skin.

Make a solution of gum-arabic and water and dip the orange pieces in it.

After they have set long enough to dry, dip

in candy made of 4 lbs. sugar, 1 lb. glucose, 1 qt. water, cooked to 300°, with a fork, drop on greased slab.

Just make this for special orders.

DIPPED GRAPES.

Pick large, green grapes from their stem, very carefully so as not to break the skin.

Dip in bon-bon fondant as you would bon-bons.

Make for special orders only.

GLACE MAROONS.

Usually the French Maroons come in cans, which can be secured from most any supply house.

Pour the contents of a can in a kettle and add to it about a quart of water and 5 lbs. sugar. Set on fire, stir very carefully and cook to a thread.

Remove from fire, grain until the syrup is cloudy, and lift out carefully onto sieve to dry.

POPCORN CRISP.

Place in kettle

3 lbs. sugar.

½ lb. Glucose. 1 pt. water.

Set on fire and mix.

Cook to 300° and add ½ pt. molasses and a piece of butter the size of a walnut. Stir good until the batch turns a golden color and set on tub.

Add 2 lbs. popcorn and stir until thoroughly covered with the candy.

Spread out on greased slab and break apart for tray.

This can also be made up in 5-cent balls.

SPUN SUGAR NESTS.

Set two cases on your slab far enough apart to span your iron bars across. Lay four or five of the bars on the boxes.

Take a wire egg-whip and cut the wires so that the ends hang loose.

Cook 3 lbs. sugar, 1 lb. glucose and a quart of water to 300°. Set batch on slab, dip wires into it and swing back and forth over the wires.

Take the fine strings that hang and form into bird-nests.

RIBBON NESTS.

Place in kettle

8 lbs. sugar.

2 qts. water.

1 teaspoonful cream-of-tartar.

Set on fire and mix.

When batch boils, remove paddle, wash down sides with a wet brush and cover kettle.

Allow to steam for a few minutes, remove cover and place thermometer in batch and cook to 335°. Pour on greased slab. Turn in edges, place gloves on and when stiff enough to handle pull vigorously until very glossy. Flavor rose while pulling. Twist air out and place on spinning table, knead up until stiff, form in a round loaf, place in front of batch warmer and pull out in small string about the

size of hemp rope.

Take a bunch of the candy about as large as a base-ball and form in a coffee cup to resemble a bird's nest.



Ribbon Nests made in glass sherbet cups. If possible, set in front of electric fan just after forming

COLORED SUGAR SAND.

Take any desired amount of granulated sugar and place on a pan.

Now take any paste color and smear a little of it on the palms of your hands and rub the sugar between your hands until it is the proper shade.

WOODLAND GOODIES.

Place in kettle

3 lbs. sugar.

2 lbs. glucose.

1 qt. water.

Set on fire and mix.

When batch comes to a boil place thermometer in and cook 290° . Then add to it about a teaspoonful salt and 4 lbs. mixed nuts (walnuts, pecans, almonds, filberts, brazils. etc.),

stir nuts in well, remove from fire, turn out on greased slab and pull off in small clusters.

Turn and knead the batch often to keep it from getting too cool on one side.

These can be made in the separate kinds of nuts also.

CRYSTAL SYRUP.

Place in kettle, say, 20 lbs. sugar, add to it 9 qts. water, set on fire and mix.

When batch starts to boil skim off all foreign matter which arises to the surface, place cover on kettle and allow to steam for a few minutes.

Remove cover, wash off sides of kettle with a wet brush and if you have a syrup gauge, dip the cup into the batch and fill, then set gauge in syrup and if it shows a 35 weight (which is a nice crystal for ordinary purposes) remove from fire and set in a solid place where it will not be agitated and consequently broken. When syrup is cool, and ready for use, sprinkle the surface of batch with cold water and allow to set until crust is dissolved. Then dip out and very carefully pour over goods, place a sheet of paper on the surface of the syrup after it is in the pans and when ready to remove from pans, just take the paper off and the crust comes with it.

If you have no syrup gauge, cook the syrup to 228° and reduce with water to 220°.

CUT ROCK.

Cut-rock is one piece of candy which cannot be made satisfactorily from the information which it is possible to give in a book.

The batch is the same as for stick candy. Cut batch in two, color half red and pull the other half (flavor while pulling), now take a piece of the white and form into a round piece about 2 inches in diameter and 10 inches long. Wrap a thin piece of red around the white, pull out until it is about as large as your finger and cut off in ten-inch lengths. Place all together and form into a round piece. Place the balance of white around it and place what is left of the red around the white. Pull out like stick candy and chop off in half-inch lengths.

After some practice you can make most anything you desire.

SAUER KRAUT CANDY.

Place in kettle

2 lbs. glucose.

2 lbs. molasses.

2 lbs. fresh thread cocoanut.

1 qt. water.

Set on fire, stir and cook until a little tested in cold water forms a soft ball.

Remove from fire, add all the cocoanut it will take up, a little salt and just a few drops of lemon extract.

Roll out on greased slab the thickness of iron bars and cut in oblong pieces when cool. Wrap in wax paper.

SIMPLE SYRUP.

Place in kettle 3 gal. water, set on fire and bring to a boil.

Remove from fire and add 30 lbs. sugar.

Stir and dissolve.

Strain into a can to be used as stock.

If you desire a lighter syrup use 21 lbs. sugar to 3 gal. water or 7 lbs. to a gal.

HOT CHOCOLATE

No. 1.

For 2 gal. milk.

Place in kettle 8 oz. some good cocoa, 1 lb. sugar and 1 qt. water.

Set on fire and bring to a boil. Add 2 gals. milk, stir continually and bring to a boil. Flavor with vanilla.

Place in chocolate urn.

No. 2.

Place in kettle 2 gals. milk and 1 lb. sugar.

Place in a stew pan 2 eggs, 8 oz. cocoa and enough milk to make a thin paste.

Set milk on fire, stir, and when it boils add the paste and boil again. Flavor vanilla and place in urn.

ICE CREAM
SHERBETS
ETC.

FREEZING ICE CREAM.

The matter of freezing greatly relies on the existing circumstances. The speed of the freezer must be taken into consideration, different workmen declaring that different speeds are right. For myself I think 125 revolutions a minute is right. I have seen freezers running as slow as 75 and others running as fast as 150.

When the batch is strained into the freezing can, place dasher in and cover on, now slide tub into place and see that the gears fit all right before placing any ice in tub. Fill the tub with plain ice and allow to stand for at least 5 minutes.

Now place just about a quart of ice cream salt on the ice and start freezer.

After it has been turning about 5 minutes fill with ice again and about 3 quarts of salt. Allow to freeze until pulling pretty hard and stop freezer. Knock the plug out of tub and allow brine to run off.

After removing cover, hold dasher up in one hand while you scrape cream from it with a case knife or small palette knife.

If you find that your batch does not fill the can, cut the salt down a trifle next time.

Salt varies in strength as does ice in freezing properties.

If your batches are watched carefully and a little study given to freezing you will have no trouble.

STORING ICE CREAM.

It is more satisfactory to store ice cream in boxes than in tubs.

In a box 2 ft. square you can store 4 five-gallon cans and pack them with the same quantity of ice and salt as it would take to store 2 five-gallon cans in tubs.

It is policy to have jackets made for the cans and when a can is pulled out an empty can may be inserted in its place without the ice falling in.

GELATINE IN ICE CREAM.

The most particular thing in using gelatine is to see that it is well dissolved.

Place the desired amount of gelatine in a can, add the water and set can in a kettle of boiling water. Stir the gelatine once in a while and allow to remain in the boiling water until thoroughly dissolved.

If you should use 3 oz. in a ten-gallon batch use about $\frac{1}{2}$ gallon of water to dissolve it in.

STRAINING.

Never fail to strain your batches into the freezing can, and see that your sieve is very fine.

The supply houses have a sieve for this purpose.

and I would advise you to secure one.

MIXING.

Stir and mix your batch thoroughly before straining into freezing can. It is well to mix

the batch in a milk can or mixing can, using a large wooden paddle to stir it with.

Fine granulated should be used unless recipe otherwise states. The recipe given for vanilla herein is quite good for ice cream, but there are some vanilla oils on the market which are very satisfactory as they contain no alcohol to freeze out.

CREAM.

I should advise using 18 to 22 per cent butter-fat cream unless recipe otherwise states.

Where a recipe calls for condensed milk and it is impossible to secure same in your locality, evaporated milk which can be had in cans will be just as satisfactory.

BREAKING ICE.

If you do not possess an ice crusher I would advise you to get one as soon as possible, as the saving in time and the satisfactory results received from having your ice uniform at all times will very soon counteract the expense of installing same.

VANILLA ICE CREAMS.

No. 1.

Place in a can 3 oz. gelatine and $\frac{1}{2}$ gal. water. Set can in boiling water, stir once in a while and allow to remain in boiling water until gelatine is thoroughly dissolved.

Place in mixing can, 5 gals. cream, 7 lbs. sugar, 3 oz. vanilla (or to taste) and the gelatine. Stir until sugar is dissolved, strain into freezing can and finish.

No. 2.

Dissolve $2\frac{1}{2}$ oz gelatine in $\frac{1}{2}$ gal. water

Add to

4 gals. cream.

1 gal. condensed milk.

$6\frac{1}{2}$ lbs. sugar.

3 ozs. vanilla.

Mix thoroughly, strain and freeze.

No. 3.

Dissolve 3 oz. gelatine in $\frac{1}{2}$ gal. water.

Add to

2 gals. cream.

2 gals. milk.

$1\frac{1}{2}$ gals. condensed milk.

6 lbs. sugar.

3 oz. sugar.

Mix thoroughly, strain and freeze.

No. 4.

Dissolve $3\frac{1}{2}$ ounces gelatine in $\frac{1}{2}$ gallon water.

Add to

4 gal. milk.

$1\frac{1}{2}$ gal. condensed milk.

7 lbs. sugar.

3 oz. vanilla.

Mix thoroughly. Strain and freeze.

No. 5.

Dissolve $2\frac{1}{2}$ oz. gelatine in $\frac{1}{2}$ gal. water.

Add to 4 gallons milk. Set milk over steam and allow to become hot. Remove from fire and cool.

Add to milk, 1 gallon condensed milk, 7

pounds sugar, 3 ounces vanilla, mix well, strain and freeze.

ICE CREAM WITH EGGS.

No. 1.

Whip the whites of 18 eggs until stiff.

Place 2 gallons of milk and 7 pounds sugar in pan over steam and allow to become quite hot.

Pour over egg-whites while helper stirs same.

Add to it 2 gallons cream, 1 gallon condensed milk and 3 ounces vanilla. Strain and freeze.

ICE CREAM WITH EGGS.

No. 2.

Place over steam bath 5 gallons cream.

Whip 48 eggs until well mixed, add to them 7 pounds sugar and then add to the cream.

Stir and allow to remain over boiling water for about ten minutes or until a custard is found. Dip a knife into the cream and draw out, if a film of the cream coats the knife remove pan from fire. Add to it 3 ounces vanilla and freeze.

ICE CREAM WITH EGGS.

No. 3.

Mix thoroughly 5½ gallons cream, 7 pounds sugar and 3 ounces vanilla. Strain into freezing can. Start freezer and allow to run for about 5 or 6 minutes. Remove cover and add the well beaten whites of 36 eggs. Place cover on can again and finish freezing.

NEW YORK ICE CREAM.**No. 1.**

Place 48 egg yolks in a pan and mix thoroughly. Add to them 7 pounds sugar and mix. Add to the eggs 2 gallons milk and place over steam until quite hot.

Remove and add 2 gallons cream, 1 gallon condensed milk, 3 ounces vanilla, strain and freeze.

NEW YORK ICE CREAM.**No. 2.**

Place over steam 5 gallons cream and add to it the yolks of 48 eggs and 7 pounds sugar. Allow to remain over steam until quite hot.

Cool, add 3 ounces vanilla, strain and freeze.

NEW YORK ICE CREAM.**No. 3.**

For imitation New York Ice Cream which you wish to make up in a hurry.

Take the yolks of 4 eggs, beat and stir into 1 gallon of vanilla ice cream, adding yellow color if necessary.

HOKEY-POKEY ICE CREAM.

Dissolve 5 ounces gelatine in $\frac{1}{2}$ gallon hot water.

Take 6 ounces corn-starch and work to a paste with milk.

Place on the fire 2 gallons milk and 7 pounds sugar, bring to a boil. Pour over the starch and work smooth. Set on fire, stir and bring to a boil again. Remove and add $1\frac{1}{2}$ gallons condensed milk and 2 gallons milk. Add

the gelatine and 3 ounces vanilla flavor. Strain and freeze.

TUTTI-FRUTTI ICE CREAM.

Chop up together one pound altogether of cherries, pineapple and walnuts or pecans. Dampen the fruit with a little brandy and stir into 1 gallon vanilla ice cream.

If you wish to make a large batch of tutti-frutti, freeze your ice cream first and mix into it the fruit in the same proportions as described above, allowing 10 pounds of fruit for 10 gallons.

Adding the brandy to the fruit keeps the same from freezing hard.

SPECIAL TUTTI-FRUTTI.

For 1 gallon use 1½ pounds altogether of preserved peaches, fresh oranges, preserved pineapple slices, maraschino cherries and pecan nuts. Do not chop the fruit too small. Add a little brandy to it and stir into 1 gallon vanilla ice cream.

BISQUE-GLACA.

Take 1 pound stale maccaroons which are so dry that they will powder, place on table and mash to a fine powder with rolling pin. Beat one whole egg and mix with the powder adding enough brandy to make a paste. Stir into 1 gallon vanilla ice cream.

NESSSELRODE PUDDING.

Chop finely ½ pound French Maroons (secure from your supply house).

Chop finely ½ pound French cherries, ½

pound French pineapple, $\frac{1}{2}$ pound seedless raisins.

Mix in a bowl and add enough brandy or rum to make a paste. Add to 3 quarts vanilla ice cream. When packing do not use too much salt as Nesselrode should not be too hard when served.

STRAWBERRY ICE CREAM.

Pick one quart fresh strawberries and mash through a colander. Add to them the juice of one orange and set aside.

Whip 2 eggs and place over steam bath with $1\frac{1}{2}$ gallons cream and $\frac{3}{4}$ pound sugar.

When hot remove from fire and cool. Strain into freezing can and freeze. When done mix the strawberries in well.

When strawberries are out of season use preserved berries in the same manner.

BERRY ICE CREAM.

For all berry ice creams, such as raspberry, blackberry, etc., use the same formula as for strawberry ice cream.

CARAMEL ICE CREAM.

Place in kettle 4 pounds sugar and 1 quart cream.

Set on fire, stir constantly and boil until it is a nice dark brown, add 1 quart cream and when it boils add another quart of cream and so on until you have added 3 gallons cream in all. Remove from fire, cool, add 2 ounces vanilla and freeze.

IMITATION CARAMEL.

Add to 1 gallon vanilla ice cream enough caramel color or burnt sugar to make a nice light brown.

CHOCOLATE ICE CREAM.

Place in a can or bowl 1 pound cocoa, $\frac{1}{2}$ pound powdered sugar and 2 ounces vanilla. Add hot water and stir to a fine smooth paste. Use this as stock and when you wish to make some chocolate cream add enough of the paste to vanilla ice cream to color nicely and stir in good.

You can also make the paste by dissolving chocolate coating in the same manner as the cocoa.

PEACH ICE CREAM.

Take 2 quarts ripe peaches and place in boiling water for just a minute. Remove skins and stones. Rub through a colander and add $2\frac{1}{2}$ pounds sugar to the pulp. Place a damp cloth over the fruit and set one side.

Dissolve $\frac{1}{2}$ ounce gelatine in a cup of hot water and add to 1 gallon cream. Strain cream into freezer and freeze. When done stir in peaches and sugar.

NUT ICE CREAM.

Finely chop any nuts you desire to use and stir into vanilla ice cream allowing $\frac{3}{4}$ pound of nuts to each gallon cream.

COFFEE ICE CREAM.

Take 4 ounces good coffee and boil for about 3 minutes with 1 quart water. Strain into a

pan, add 1 gallon cream, $1\frac{1}{2}$ pounds sugar and 2 eggs. Set over steam, stir and allow to get hot. Remove from fire and cool. Color a good brown with burnt sugar.

Strain into freezing can and freeze.

BRICKS.

Make in any desired combination using vanilla ice cream as stock and stirring into it any fruits or nuts you may desire. You should have a box to bury the brick moulds in, large enough to allow about 4 inches on all sides. Freeze good and hard and rinse off with warm water when dumping out. After cutting wrap each brick around with wax or parchment paper before placing in box.

VALENTINE BRICKS.

You can secure from a confectioner's supply house a heart brick. The outside is to be frozen first by filling with white cream. After it is hard pour a few drops of hot water into the hole in center and pull out. Fill with red cream and freeze.

ST. PATRICK'S BRICKS.

You can secure from your supply house a shamrock brick. Freeze in the same manner as the heart brick.

MARASCHINO BRICK.

Stir into vanilla ice cream whole maraschino cherries and freeze in brick moulds. When cut the cherries show up nicely.

CREME-DE-MENTHE BRICK.

Stir into vanilla ice cream green Creme-de-Menthe cherries and freeze in brick moulds.

EASTER BRICK.

Make brick half vanilla and half violet.

Color vanilla ice cream with violet color.

Make brick solid violet and stir into it marshmallows cut in quarters. When cut they show up nicely.

RED, WHITE AND BLUE BRICK.

Make of all vanilla ice cream laying the red and blue on the outsides and the white in center.

When serving for a party stick a small American flag in each slice as served.

MOUSSE.

Small batch.

Dissolve $1\frac{1}{2}$ pounds sugar in $\frac{1}{2}$ gallon whipping cream add $\frac{1}{2}$ ounce vanilla and place in freezer.

When almost frozen add $\frac{1}{2}$ gallon whipping cream (well whipped) and finish.

MAPLE MOUSSE.

Take $1\frac{1}{2}$ pounds Canadian Maple sugar, pound up finely and dissolve in $\frac{1}{2}$ gallon whipping cream.

When almost frozen add $\frac{1}{2}$ gallon whipping cream (well whipped) and finish.

ANGEL DESSERT.

Whip $\frac{1}{2}$ gallon whipping cream good and stiff, sweeten with powdered sugar, flavor with a few drops vanilla and add to it $\frac{1}{2}$ pound marshmallows previously cut in small pieces.

The cream may be colored pink, green, lavender or any shade to suit any occasion.

WHIPPING CREAM.

Buy a steel baker's mixing bowl, about 2 gallon size, which is about 10 inches in diameter at the top and about 12 inches deep. Get some steel spring wire and twist into a whip. The finer the wire the better.

See that your cream is on ice about 4 or 5 hours before you whip it and while whipping set pan on ice.

TEST FOR ICES.

If you use a syrup gauge for testing ices anywhere from 18 to 22 will work satisfactorily. After the mixture is ready for the freezer, fill the tube with liquid and set gauge in it. Where the liquid comes to on the gauge is the test.

Do not add acid to batch before you freeze it.

STOCK ICES.

Place in a kettle 26 pounds sugar and 2 gallons water. Bring to a boil and place in freezing can. Add enough water to make $9\frac{1}{2}$ gallons and freeze. Use this as a foundation for all ices, adding flavor to suit after it is frozen.

Any flavor or color may be added to ices

and sherbets so I will not set down an endless amount of formulas for same. Every fruit and flavor under the sun may be used in ices and sherbets, satisfactorily if a little judgment is used.

LEMON JUICE FOR ICES.

Place in a gallon jar 6 lemons, cut in two, add $\frac{1}{2}$ pound Citric Acid and cover all with water.

Use this to temper your ices with, adding to suit taste.

PINEAPPLE ICE.

Add grated pineapple to stock ices after flavoring to taste with lemon juice. Use 1 gallon pineapple to 10 gallon ices.

CHERRY ICE.

Make batch of stock ice, coloring red. With lemon make sour to suit taste.

Add Maraschino cherries and cherry or almond extract to suit. Use 1 gallon cherries to 10 gallon, leaving them whole or chopping them is optional.

YVETTE PUNCH.

Color stock ice violet, make a trifle sour with lemon juice and flavor lightly with Creme Yvette Cordial.

CREME-DE-MENTHE PUNCH.

Make same as Yvette Punch, coloring green and using Creme-de-Menthe for flavor.

FRUIT PUNCH.

Color stock ice red, flavor with lemon and raspberry extract. Use chopped peaches, oranges, pineapple and maraschino cherries.

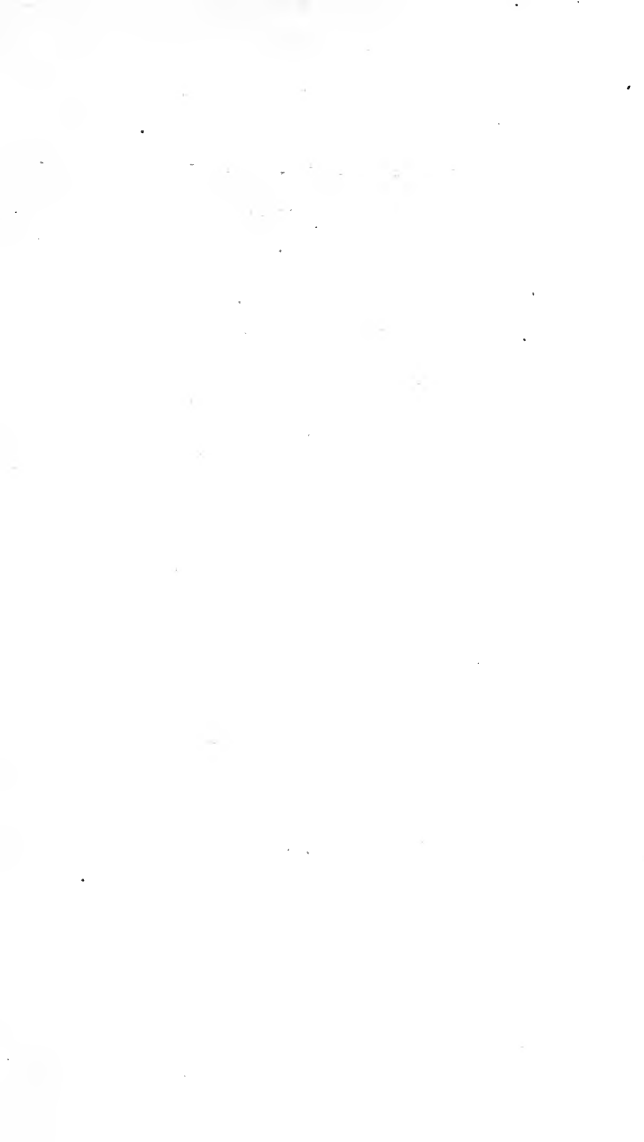
Use 1 gallon fruit to 10 gallon ices.

SHERBET. (Egg).

Use same formula as for ice and when batch starts to thicken remove cover and add the well-beaten whites of eggs. Use 1 egg to each gallon of sherbet. Color and flavor in same manner as you do ices.

SHERBET. (Gelatine).

Dissolve 4 ounces gelatine in 1 quart water and add to formula for ices.



SUPPLEMENT

ICE CREAM

Continued

FUDGE ICE CREAM.

Place $\frac{1}{2}$ gal. milk in a pot and bring to a boil. Add 2 lbs. sugar and remove from fire. Grate 4 oz. chocolate and work to a smooth paste with warm water. Add to the milk together with $\frac{1}{2}$ gal. cream. Strain and add 4 oz. ground hickory or pecan nuts and freeze.

TEA ICE CREAM.

Bring to a boil $\frac{1}{2}$ gal. fresh milk. Add to it $\frac{1}{4}$ pound orange Pekoe tea. Allow it to set and steep for about 10 minutes.

Add to it $2\frac{1}{2}$ pounds sugar, 4 whole eggs, and the grated rind of 2 oranges.

Beat until sugar is dissolved.

Add 1 gal. cream, mix and freeze.

COFFEE PARFAIT.

Make 1 quart of very strong black coffee.

Add it to 1 gal. sweet cream.

Add 2 lbs. sugar, yolks of 25 eggs, and 1 ounce vanilla flavor.

Place on the fire and stir until it starts to thicken.

Remove from the fire and place in a packing can.

Bury in ice and salt and do not disturb for a few hours.

Remove cover from can and with a stout stick mix well.

This should be served in high stem glasses and topped off with whip-cream.

CARAMEL ICE CREAM.

Two quarts of cream, 12 ounces of sugar, 12 yolks of eggs. Place the sugar in a small kettle, set kettle on a slow fire without adding anything to the sugar, and stir until the sugar is dissolved but not burnt, add gradually the cream, and when the sugar is well dissolved, add the yolks and vanilla. Strain, cool and freeze.

PINEAPPLE FRAPPE.

Peel and crush two pineapples; make a boiling syrup of two and one-half pounds of sugar and two quarts of water and pour it over the pineapples. Let stand until nearly cold, then add the juice of five lemons; strain, press the liquid from the pineapples; pour into freezer, add four egg whites and freeze. Then work in a good half pint of maraschino.

LIME FRAPPE.

Place in a kettle 8 pounds sugar and $4\frac{1}{2}$ gallons water.

Bring to a boil and add 1 quart lime fruit juice, the juice of 18 lemons, and green color.

Freeze partially or stiff, depending on how it is to be served.

GRAPE-FRUIT ICE.

Quarter 4 good-sized grape-fruits and with a small knife cut the pulp from them, leaving out the center pocket and the white rind.

Pull apart and place in a can or bowl with

3 pounds sugar. When the sugar is dissolved add 7 quarts water and the juice of 6 lemons. Place in freezer and freeze, stiff.

ICE CREAM WITH VANILLA BEAN.

Take 6 vanilla beans and split with a small knife. Scrape the seeds from the center and place in a bowl or mortar with a little powdered sugar. Rub around with a pestle until well mixed.

Add the vanilla sugar to 10 pounds granulated sugar and mix by rubbing together with the hands.

Add sugar to 5 gal. 22% cream and freeze.

ICE CREAM WITH RENNET.

Warm over steam bath 10 quarts milk and add to it $\frac{1}{2}$ ounce fluid—liquid rennet, and allow to heat until thick. Add $1\frac{1}{2}$ gals. cream. 1 gal. condensed milk, 10 lbs. sugar, 4 ounces vanilla flavor. Strain and freeze.

TO MAKE ICE CREAM INDIVIDUALS.

To properly make and tint ice cream molds is one department of the ice-cream business which is sadly neglected, and a more profitable or more interesting work could not be found in any line. There is a way of advertising your individual line by making several of the different molds out of fondant which has been heated and run into each half or section, and when cool removed and stuck together with

hot fondant and tinted to resemble the ice cream individuals as they would be delivered and served. The models may also be made out of plaster-of-paris, which should be mixed to a thick paste with water and placed in the molds, which should be dipped in water first; when the plaster is hard it can easily be knocked out of the mold and smoothed off with sandpaper and then tinted.

The molds are made of pewter, babbitt or lead and come in all manner of shapes, flowers and fruits being the most popular.

Any kind of ice cream may be used in making individuals, but it is policy to use a cream which has a liberal quantity of binder in it—either gelatine or gum. The flavor and color depend on the shape of individual you are making.

To freeze the individuals take a bucket (ordinary candy or water bucket) and fill two-thirds with cracked ice and one-third with salt; then pour 2 quarts of water on it and with a stick mix up the salt and ice which will quickly form a strong brine. Now take a brick mold, one about 4 bricks or 8 bricks long preferably, and pack in a box with salt and ice (using a liberal quantity of salt) in such a way that you are able to lift the cover out and place it back without disturbing the bottom.

If the molds are ordinary fruits and flowers they can be placed in brick boxes, which can be packed in brick cabinets and delivered in this manner.

Have your cabinet packed when you start freezing the individuals so that you can place them in it as soon as they are finished.

Stems and leaves for the fruits and flowers are for sale by numerous concerns, and it is policy to get a stock of them if you intend to sell any individuals as the proper stems and leaves add greatly to the beauty of the individual.

To freeze the molds, place ice cream (vanilla or New York preferred) in the mold, press down tight, together, bury in the brine and allow it to remain there for about an hour; less time will do if in a hurry. To remove from the mold, dip in hot water quickly, open up and drop out in the hand.

Now to tint them. We'll take peaches first. Take one ounce carmine and one ounce cornstarch and mix it thoroughly in a mortar; take a piece of cheesecloth about 16 inches square and fold it twice so as to have it about 4 inches square and 4 thicknesses of the cloth; in the center of the folded cloth place a teaspoonful of the carmine and starch, fold the cloth around it and tie. This is used for making the pink blush on a fruit or for adding tints to flowers.

Now take a pan which will hold about a gallon and fill with water and color the water yellow (it is necessary to use quite a little color to get the desired shade); in the water place a piece of ice sufficient to make the water good and cold.

When you remove the ice cream from the peach mold tap it on one or both sides with the carmine ball and quickly dip in the yellow water; take your finger and spread the red around evenly and place in the brick mold (which you have buried), and proceed with the next one. In a few moments take the first one from the mold (use a knife to run under it and loosen from the bottom) and if not yellow enough dip again into the water and place in the ice. When all right stick the stem in it and place in a brick box. One box should hold two peaches, apples, or pears, all of which are made in the same manner with the exception of the stems.

In making a pink or red-rose use ice water which is colored red and proceed in the same manner as fruits.

For faces use liquid colors and with a small brush paint the cheeks and eyes to suit.

You should get from \$3 a dozen up for individuals, depending on the time necessary for their manufacture.

It is a novelty to place a little jam or jelly in a small cavity you make in the center of the mold when freezing it.

When packing the individuals for delivery be sure and pack them well and use plenty of salt, as individuals must be kept hard. Inform the customer to set on plates about 10 minutes before serving time in order that the ice on the outside may soften.

COMMERCIAL ICE CREAMS.

Formulas for ice cream which are particularly adapted for wholesaling:

Dissolve 4 oz. gelatine (flake or powdered) in 1 gal. hot milk.

Place in mixing can 13 qts. 18 or 20 per cent cream and add to it 7 lbs. sugar, 3 oz. vanilla flavor, and 1 gallon condensed milk.

Stir well until the sugar is all dissolved, then add the gelatine milk and stir in well.

Strain into freezing can and when freezing do not freeze too rapidly at first, but allow the cream to whip up and then finish fast and you will have a first-class smooth cream that will stand up and give the best of satisfaction.

Dissolve 6 oz. gelatine in 1 gallon milk (hot).

Place in mixing can 14 qts. 16 or 18 per cent cream and add to it 8 lbs. sugar, 3 oz. vanilla flavor, 1 gallon condensed milk and stir until sugar is all dissolved, then add the gelatine, milk and stir in well.

Strain into freezing can and freeze.

Place in mixing can 12 qts. condensed milk and 12 qts. fresh milk, together with 4 oz. vanilla flavor.

Place in a pan 7 lbs. granulated sugar and place on it one ounce POWDERED GUM-TRAGACANTH and rub together well with the hands. (This must be rubbed well.)

Add sugar to the batch and stir in well. When all the sugar is dissolved place in freezing can without straining and freeze.

Heat 20 qts. fresh milk to about 85 degrees, add 5 oz. powdered gelatine and dissolve.

Add 8 lbs. sugar and when dissolved add 3 qts. condensed milk, when mixed in well strain into freezing can and allow to set until cool.

Add about 5 oz. vanilla flavor and freeze.

First take 6 doz. eggs and separate, beat the yolks until thin and add 7 lbs. sugar and mix well; beat the whites until stiff and add to the sugar and yolks, mixing well.

Place 20 qts. cream over steam and heat, when hot pour over the eggs and mix well while pouring.

Add 4 oz. vanilla flavor and when cool, freeze.

Mix eggs and sugar the same as for the above batch and heat 2 gallons milk and pour over them.

When cold add to it 3 gallons cream and 4 oz. vanilla, strain and freeze.



**SODA FOUNTAIN
FORMULAS**

THE ICE CREAM SUNDAE.

The true and original Ice Cream Sundae consists of Ice Cream being placed in a dish and a dressing of fruit or syrup being poured over it.

Both shapes of dishers have always been used by dispensers, the cone shape and round bowl. Either are recommended.

Sundaes are served in all manner of dishes from china saucers to long stem glass bowls—any dish is practical which makes a good appearance and suits the pleasure of the proprietor.

Hundreds and hundreds of various sundaes are served in various localities—fancy sundaes under special names which are sold for extra prices, whip cream sundaes and an assortment of sundaes far too numerous to mention.

A dispenser with any degree of originality can invent sundaes as fast as he can think—make up any combination of Ice Creams and Sherbets or Puddings, cover them with any desired fruit or dressing—top them off with Marshmallow, Whipped Cream, Nuts, Cherries or anything to make them look artistic and name them. Always have a special Sundae for any special event in your territory.

THE ICE CREAM SODA

An Ice Cream Soda is made of Flavor, Ice Cream and Carbonated Water. There are as many ways and theories on mixing an Ice Cream Soda as there are varieties of flavors.

It will be found that different dispensers, located in various districts have different ways of mixing an Ice Cream Soda. One dispenser will place the Ice Cream in the glass first, then the fruit, or syrup, and then the carbonated water, another will place the flavor in the glass first, then half fill the glass with carbonated water, then add the Ice Cream and then fill with carbonated water. Another will place in the glass, first the flavor, then the Ice Cream and then the carbonated water, and so on, different dispensers having different views and theories on the manner in which an Ice Cream Soda should be mixed.

After trying various methods for a number of years the author can recommend the following method to be used where a first class Ice Cream Soda is desired.

In the first place, your carbonated water should be charged under a pressure of about 150 pounds of gas. This makes an ideal carbonated water, when the water and gas are thoroughly mixed.

First place in the Soda glass about one and one-half ounces of the fruit or syrup called for, then add about a teaspoonful of Whipped Cream, then a disher of Ice Cream and then the

spoon, which should be pushed through the Ice Cream to the bottom of the glass. The concoction is now ready for the soda water.

In running the carbonated water into the glass first use the fine stream and manage to direct it into the glass where the spoon runs down beside the Ice Cream. This thoroughly mixes the flavor and water and gets the flavor over the Ice Cream, as well as under it. When the glass is about two-thirds full it should be finished off with the coarse stream and when the glass is full, just use the fine stream a second to raise the foam up on the top of the soda.

The Whipped Cream used in the bottom of the glass along with the flavor gives a richness to the soda and keeps the "head" from getting flat. It also does away with the necessity of using Soda Foam.

THE FRAPPE.

The Frappe is a thick, creamy drink served from various fountains in various styles.

There are two ways of making the frappe, either of which are practical, as both produce a delicious beverage. One is made with carbonated water and the other is made with milk.

The two processes are as follows:

Frappe With Milk.

Place in your mixer (shaker) one and one-half ounces of the desired flavor. Add one small disher of Ice Cream. Fill shaker with Sweet Milk and either shake or place in electric mixer. When thoroughly mixed, pour in serving glass and top off with Whipped Cream.

Frappe With Carbonated Water.

Place in your mixer (shaker) one and one-half ounces of the desired flavor. Add one small disher of Ice Cream. Mix until Ice Cream is dissolved and then fill shaker with carbonated water. Pour mixture in serving glass and allow to set for a minute. Then pour balance of Frappe in glass and the foam, or head of the Frappe will come up over the edge of the glass. Place a small spoonful of Whipped Cream on top and serve.

The Most Popular Flavors for Frappes.

Maple	Chocolate	Coffee
Roman Punch	Vanilla	Raspberry
Orange	Grape	Loganberry

THE PARFAIT.

The Parfait is a very popular dish in some localities and if great care is used in the mixing and serving of a Parfait, a dispenser will create a demand for them in any territory.

A Parfait properly served is a work of art, as well as a delicious dish.

Formula For Parfait.

Parfaits should only be made in the flavors of Ice Creams which you have in stock.

In a shaker place a disher of the desired Ice Cream and then add an equal quantity of Whipped Cream. Stir together with a stout spoon or knife until the Ice Cr eam and Whipped Cream are thoroughly mixed.

Now transfer into Parfait glass and top with Whipped Cream, Maraschino Cherries, Pecan Halves or any toppings desired which will look good.

The Parfait Glass is a glass made for this purpose and can be secured from any supply house. It is a tall, narrow glass with a short stem and large base.

Various and fancy Parfaits can be made by adding various fruits, nuts and flavors which will add to the appearance of the Parfait, as well as to its eating qualities.

Chopped Cherries may be added to a Vanilla Parfait.

Broken Nuts of all-kinds may be added to a Maple Parfait with good results.

Chopped Dates may be added to a Chocolate Parfait.

Fresh Strawberry and other berries may be added to a Vanilla Parfait as it is being transferred into serving glass with good results.

You can originate all manner of Parfaits and sell them for a good price, as Parfaits sell in various localities from fifteen cents to fifty cents.

MARRONS.

Marrons are a product of Europe and are cultivated to quite an extent in Italy and France.

The Marron is a large specie of chestnut preserved in a vanilla syrup and is used in this country, as well as other countries, as a table delicacy.

These Marrons are fast becoming popular with the Baker, Confectioner and Ice Cream Maker.

Many tasty deserts are served with Marrons as the base.

Nesselrode Pudding.

Line the inside of a smooth jelly form with Vanilla Ice Cream, which has been colored a delicate green. Now fill in the form with Vanilla Ice Cream in which has been mixed a generous quantity of Marrons and French Fruits which have been soaked in Kirsch or Brandy Syrup. Cover form and bury in heavily salted ice for a couple of hours. Serve with a custard sauce flavored with Kirsch or Brandy.

Marron Ice Cream.

Break a quantity of Marrons and add to Vanilla Ice Cream.

Marron Whip.

Rub through a sieve one pint of Marrons. Add to them one and one-half pints Milk and one-half pint Vanilla Syrup. Mix all well together and freeze.

Marron Sundaes.

Mix with Vanilla Syrup broken Marrons and serve over Vanilla Ice Cream.

Marron Bisque Sundaes.

Make sundaes with Vanilla Ice Cream, over which you have poured ladle of Marron Syrup and then sprinkle over top a quantity of powdered Macaroons.

Dry Marron Sundaes.

Place in sundaes bowl a disher of Vanilla Ice Cream. Pour over this a ladle of Marron Syrup. Place on this a spoonful Whipped Cream. Over this sprinkle a spoonful of dry Malted Milk.

Marron Cream Sundaes.

Add to whipped cream a couple of drops of Yellow Color and a spoonful of Marron Syrup. Stir well together and place over Vanilla Ice Cream.

SUNDAE COMBINATIONS.

Strawberry.

If you use the prepared Strawberry Fruit dilute with simple syrup to the consistency desired, this consistency depending on the price you get for your Sundaes and the caliber of trade you serve in your locality.

If you prepare your own fruit, do so in the following manner: Place in a kettle one one-gallon can of Strawberries and add to it eight pounds granulated sugar. Also add red color and place on the fire. Bring to a boil and place in crock which should be set in cool place. When wanted for the fountain dilute with an equal part of simple syrup.

Pineapple.

Prepare in just the same manner as the Strawberry, leaving out the red color.

Raspberry.

Cook Loganberries and Raspberries in the same manner as the Strawberries and color a deep red.

Cherry.

For the Cherry Dressing I would advise cooking the Red Pitted Cherries in the same manner as the Strawberries and coloring deep red.

Peach.

Either use the prepared Peaches as sold by various houses or use the Lemon Cling Peaches in cans and slice them into simple syrup.

Orange.

Cut ripe seedless Oranges into small pieces and place in bowl. Pour over them a sufficient quantity of Orange Syrup.

Fig.

Cut Pressed Figs in small pieces and place in pan with simple syrup. Heat until the Figs are soft and tender.

Mixed Fruit.

Place in a bowl a quantity of simple syrup and color red. Cut into it Peaches and Bananas, and also add a few Strawberries, Cherries, Orange Pieces, etc.

Chop Suey.

Cut Stuffed Dates into about five parts and place in bowl. Pour over the dates a mixture of two-thirds Chocolate syrup and one-third Cherry Syrup.

Uwonder.

Place in a pan 1 pound Raisins, $\frac{1}{2}$ pound Currents, 1 cupful Crushed Pineapple, 1 cupful Broken Pecans. Add to it enough simple syrup

to cover and then add half a teaspoonful Lemon Extract and a large pinch of Nutmeg (ground). Heat this and place in bowl when cold.

Arabian Dressing.

Run through chopper 1 pound Pitted Dates and $\frac{1}{2}$ pound Roasted Spanish Peanuts. Mix lightly and add $\frac{1}{2}$ pint Grape Juice and 1 pint simple syrup.

Maiden Blush.

This dressing should be made fresh every afternoon and evening and in small batches, which can be kept on the ice, or in a cool place. Add to Whipped Cream and few drops of Red Color and a few chopped Maraschino Cherries. Stir them well together and serve over sundaes.

Fancy Marshmallow Dressings.

Very attractive dressings for sundaes and fancy dishes are made by adding to Marshmallow Dressing any desired Fruits, colors and flavors.

Originality.

There is no asset to the soda dispenser so valuable as originality. By getting together various combinations and various fruits in season the soda dispenser can make himself very valuable and his fountain very popular. New dishes should be coming along at all times, at the "up-to-date" soda fountain, and the dispenser who does not "use his head" and keep the "ball a-rolling" in this line, will never be a valuable man to any institution.

NUMBER SYSTEM FOR FOUNTAIN.

I herewith present you with a number system, which, if you will adopt I know will please you. Every retailer running a first-class Soda Fountain should adopt a number system as it is the most accurate and convenient way of taking care of soda fountain orders. You know how hard it is for a soda dispenser to remember orders when you are having a little rush, or if your waiter or waitress writes down each order on a slip of paper or a check, you know what an inconvenience it is to write down such orders as:

Sarsaparilla Ice Cream Soda.

Lovers Delight.

Chocolate Nut Sundae.

Can you imagine a waiter stopping to write all that down when he could just as well abbreviate it? Well, the same thing applies to calling out your orders. It is easy for a waiter to get an order at one of the tables and call it to the dispenser, who probably has half a dozen orders on his mind at the time, and then, by the time he gets down to this or that order he must ask the waiter again just what he has coming or else make the order up as he remembers it and usually gets it wrong. Now, I will explain a system for doing away with all mistakes and mixups and which is a very simple system to adopt. It is called the number system.

First of all place the figures from one to cipher on a slip of paper and opposite each figure the name of some flavor, picking out your most popular ones, for example:

1. Caramel.

- | | |
|---------------|-----------------|
| 2. Chocolate. | 7. Strawberry. |
| 3. Vanilla. | 8. Mixed Fruit. |
| 4. Maple. | 9. Raspberry. |
| 5. Orange. | 0. Pineapple. |
| 6. Lemon. | |

There are also other abbreviations, for example,—instead of saying, or writing Lover's Delight, you call out or ask for an L. D.,—then instead of calling out or writing Coco Cola, you use Double C, when calling, and C. C., when writing, and then for a Root Beer the waiter calls out Draw One, written—1.

A Sample Order.

Now, for a practical test,—in case the waiter calls his orders,—he goes to a table and gets orders for

A Chocolate Soda. A Pineapple Soda. A Caramel Sundae.

Instead of calling it out as the customer gives it he calls for—Twenty Sodas and a One Sundae.

Don't you see how much easier it is for the dispenser to remember it? Now, suppose the waiter wanted a—

Maple Nut Sundae.

Strawberry Sundae.

Chocolate Sundae, and a Mixed Fruit Sundae.

He would simply ask for—

Two Seventy-eight Sundaes, and a Four Nut Sundae.

Then suppose a party of four came in and one wanted a Lovers' Delight and the other three wanted Root Beers, in this case the waiter would ask for—

Draw Three and an L. D.

Another example: If the waiter gets an order for three Lemonades and one Orangeade, he asks for—

Fifty-six, Sixty-six Ades.

Simple enough, isn't it?

To Handle Written Orders.

Now, there are some fountains where they get too busy to call the orders out and it is necessary to write them on checks and lay them on the counter for the dispenser.

To abbreviate Sundae use an S, and to abbreviate soda use a D. In writing the quantity of a certain dish wanted, that is, when you want more than one dish of anything which has no number, always place the number desired after the dish wanted, for example, if the waiter wanted a—

Chocolate Soda.

Vanilla Soda.

Two Lovers' Delights.

He would write down—

23 D.

L. D. 2.

Supposing he wanted the order—

Three Lemonades.

One Orangeade, he would write—5666 Ades.

If the waiter wanted—

Four Root Beers.

One Maple Nut Sundae, he would write—
—4.

4 N. S.

Now, if the waiter wanted—

Four Coca Colas, he would write—

C. C. 4.

For plain ice creams and ices or sherberts the number system is still used, pl. being used where ice creams are wanted and ice. and sh. being used where either of the other two are wanted, for example—

The waiter wants:

Plain Vanilla Ice Cream.

Plain New York Ice Cream.

Plain Strawberry Ice Cream.

Orange Ice.

He writes—

37 N. Y. Pl.

5 Ice.

If you now have a number system, which runs up into the forties and fifties, that is, if you have individual dishes or drinks which are numbered so, you just compare this system with it and see if it isn't a little better.

My wife and I went into a store one evening and she ordered a Pineapple Sundae, while I ordered a Vanilla Soda. The young lady who took the order called out—

A Seventeen and a Twenty-six.

Now this system may be all right but it seems to me that it would be more compact to order—

Single Sundae and a Three Soda.

I neglected to mention before that the cipher is called single when used alone.

Make a code slip for each one of your help and let them study it and gradually work into it.

Now Mr. Retailer, I trust I have explained this system so thoroughly that you will not hesitate to adopt it, for I know you will find it very handy.

A FEW SUGGESTIONS FOR NAMES OF FANCY DISHES AND DRINKS.

Chop Suey Sundae	Purple Sundae
Ping Pong	Snow Man
Devil's Torch	Santa Claus
Bohemian Dream	Waldorf
Lovers Delight	Delmonico
Lovers Retreat	Blackstone
Three of a Kind	True Love
Three Graces	Havana
Soul Kiss	Mexican Pecan
Hawaiian Dream	George Washington
Millionaire Special	Bleeding Heart
American Special	St. Patrick's
Hula Hula	Sweetheart
Bachelor Dream	Cupids Bow
American Beauty	Moonbeam
Black & White	Arabian
Stars & Stripes	Brownie
Angel's Dessert	North Pole
Frat	Cabaret
Sorority	Cuban Sundae
Oriental Delight	Golden Sunset Sundae
Y. M. C. A. Special	Nabisco Sundae
Fruit Punch	Phillipine
Armadale	Princess Sundae
Sultan's Favorite	Rosebud
Pride of America	Temptation
Happy Thought	Colonial
Perfection	

CANDIES

GUM DROPS.

Dissolve eight pounds and a half of cooking starch in three gallons of water, stirring it up, with your hands. Place thirty-eight pounds of sugar, thirty-seven pounds of glucose, into a steam stirring kettle, add seven gallons and a half water, boil about twenty minutes, add slowly the dissolved starch, boil slow about two hours and a half; should then be clear and run off in long strings, when tried with a palette knife. Run into warm starch, place the trays in the hot room for several days. Remove them from the starch, brush them off, then throw about ten pounds into a basin, wet your hands and run them through the drops until they are a little sticky, then throw sugar over them, mix with the drops, sift them out with a coarse sieve and place them on trays; set in the drying room over night. It takes some experience to make a gum drop.

APRICOT JAP. JELLIES.

Soak two ounces and a half of Jap. gelatine over night in cold water, Place seven pounds and a half of sugar, seven pounds and a half of strained apricot pulp into a copper pan, add two pounds and a half of glucose, set on medium fire and stir and cook to 234 degrees, add half an ounce of citric acid, dissolved in a little water. Pick out and strain the gelatine, add it to the batch, add flavor if you like, and color. When thoroughly mixed, run into warm starch, sift warm starch over the top and set aside.

FINE MARSHMALLOW.

Grind twenty-five pounds of best picked Arabian gum, place the gum into a copper pan and add fourteen or fifteen quarts of boiling filtered water, and immediately stir it up with a spatula to prevent the gum running into lumps. Set the pan with the gum into another pan half filled with hot water, set it on the fire and stir slowly until gum is melted; add fifteen pounds of glucose, and when the batch is hot, strain through a fine sieve into another pan, add twenty-five pounds of sifted A sugar, set the pan in hot water again and stir until the sugar is dissolved. Before you start to melt the gum, open nine dozen fresh eggs and separate the whites carefully. Beat the egg whites as stiff as possible. As soon as the eggs are beaten stiff enough, lift the pan with the gum off the fire, add the eggs and beat the whole until white and light, add a few drops of acetic acid and a spoonful of dry vanillin crystal. Beat into the batch one pound of glycerine, and when this is well mixed, stop beating immediately, or else the batch will go down.

BLACK WALNUT FUDGE.

- 8 lbs. sugar.
- 1 qt. water.
- $\frac{1}{2}$ lb. glucose.
- 5 lbs. sugar.
- 2 lbs. glucose.
- 1 pt. water.

$\frac{1}{4}$ lb. butter .

1 qt. milk.

5 lbs. black walnut meats.

Put the first batch of sugar, glucose and water into a copper pan, cook until the batch boils. Then wash down the sides of the pan and continue to cook to 240 degrees. Pour on a clean cool marble slab and when cold, cream, allow to mellow, then knead and place in a copper pan. Place the second batch of sugar, glucose and water into a copper pan and set on the fire. Stir until the batch comes to a boil, then gradually add the milk and cook to 242 degrees. Pour this into the cream batch, stirring constantly, as you add it. Then add the nut meats and pour on a marble slab which has been previously covered with heavy waxed paper. When the batch is cool, mark.

LOZENGES.

Place six ounces of gum tragacanth in a porcelain bowl with four pints of water and one and one-half ounces of powdered gelatine; let this soak several hours, add two pounds glucose; mix thoroughly, force it through a fine cloth onto your slab, add sugar well sifted and work into a stiff dough, roll out and cut out with regular lozenge cutter, sprinkle a little starch on them, afterwards blowing it off with a bellows.

Color and flavor to suit while working sugar in.

ANOTHER HONEYCOMB.

Place in kettle

5 lbs. sugar.

$\frac{1}{2}$ teaspoonful cream of tartar.

$1\frac{1}{2}$ pts. water.

Cook to 300 degrees, pour on greased slab, when it is cool enough to handle turn the batch together, then pull it out a little, double it up and keep doing this a number of times, when cooled off some form it in a flat batch on your warming board, then wrap the batch around a tin pipe, roll the batch around, at the same time keep moving the pipe to prevent sticking to the candy, pull the pipe out quickly, at the same time blow the hole full of air; do this quickly to keep the air in; now pull the batch out, double it up; after doubling several times stand upon a stool or box and let the batch hang down; in this way the batch becomes very porous; while yet warm enough to pull out finish by pulling out into the desired thickness, you may mark the strips in bars and break when cool.

BLACK WALNUT KISSES.

10 lbs. sugar.

3 pts. water.

$\frac{1}{2}$ teaspoon cream of tartar.

Cook the above to 240 degrees and pour on damp slab. Cream and cover with damp cloth when finished. Warm slightly in steam bath. add 3 lbs. chopped black walnuts, vanilla flavor and spoon out.

CLARIFYING UNNECESSARY.

The sugars now turned out by factories are refined to such a degree that it is no longer necessary to clarify them for candy-making purposes. This was formerly done by adding the white of an egg to syrup and when heated it caused the foreign substance to collect in the form of a scum to be removed with a skimmer. Other methods of clarifying were employed, but that was most popular.

COUGH DROPS.

Place in kettle

20 lbs. sugar.

4 pts. water.

1 teaspoon cream of tartar.

Cook to 340 degrees, and pour on oiled marble; add two ounces of powdered extract of licorice, to which you have added one teaspoonful of oil of peppermint, one teaspoonful of oil of wintergreen, one-fourth teaspoonful of oil of anise seed, and one tablespoonful of powdered charcoal; fold the batch together while quite warm, and continue to knead and fold till well mixed; pass through drop machine, leave on cold marble till cold, and pack.

MINT GRIT DROPS.

Place in kettle 10 lbs. sugar (granulated), add enough water to make a thick paste. Now have ready a couple of small copper lip-pans, and into each put about three pounds, set one of the lip-pans on the fire, let it boil up around

the sides a little, stir, take from the fire, and flavor with oil of peppermint. Now set another lip-pan on the fire to boil up while you drop the first panful. Scrape off drops from the lips with a large knitting needle, dropping them on clean sheets, and continue this process till you have used up all the sugar; let the drops get firm, take from the tins, and let lie on tins over night.

MARROWBONES.

Inside batch:

3 lbs. fondant.

3 oz. best butter.

Put both in a kettle and warm slightly on the stove; add about 1 lb. of icing sugar, and stir until thoroughly mixed. Put the filling in a pan and place before the batch warmer on the table to keep warm.

Outside batch, or jacket:

3 lbs. sugar.

1½ lbs. glucose.

¼ cup molasses.

Little water.

Cook to 280 or 285 degrees, pour on the slab and pull on the hook when cold enough. Then press out the batch on the table till large enough to enclose the filling, and seal the seams. The batch is then ready for spinning to whatever size is required.

NOUGAT.

Place in kettle

7 lbs. sugar.

8 lbs. glucose.

Set on fire, stir until dissolved and cook to 300 degrees.

Place in mixer and add 2 lbs. icing sugar and 4 oz. gelatine dissolved in 1 pint hot milk.

Beat until thick, flavor and pour in box or on slab.

RUM TAFFY.

Place in kettle

4 lbs. sugar.

1 lb. glucose.

1 pt. water.

Cook to 300 degrees and add 1 lb. butter and $\frac{1}{2}$ pt. milk. Mix on fire until butter is all dissolved and remove, flavor with a few drops of New England rum or Roman punch flavor; pour on slab between iron bars and cut in any desired shape.

MEXICAN NOUGAT.

2 lbs. maple sugar.

6 lbs. sugar.

8 lbs. glucose.

Cook to 270 degrees, and add slowly beaten whites of 18 eggs, 1 ounce cocoa butter and pecans according to selling price.

Beat till cool and pour on slab or in box.

NEWPORT CREAMS.

Same as formula for After-Dinner Mints, made in all flavors and colors.

CINNAMON TAFFY.

Place in kettle

1 qt. molasses.

5 lbs. sugar.

5 lbs. glucose.

Cook to 260 degrees, remove from fire and add $\frac{1}{2}$ lb. butter. Pour on oiled slab and when cool enough to handle take off enough for stripe and pull the balance over the hook, adding a few drops of oil of cassia while pulling. When well pulled take off hook and put on neat stripes and pull into bars or else shape the batch to fit a counter pan and break up as you sell it.

BUTTER CREAM KISSES.

8 lbs. sugar.

2 lbs. glucose.

1 qt. water.

Cook to 300 degrees and add $\frac{1}{2}$ lb. butter and about $\frac{1}{4}$ cup molasses. Stir in well on the fire and pour on slab. This is for the jacket. Inside batch, heat fondant, add XXXX sugar until stiff, vanilla flavor.

Pull jacket and handle same as buttercups.

MALTED MILK CREAMS.

Twenty pounds sugar, 1 teaspoon cream of tartar, cook to 254 degrees. While on the fire stir in 1 pint of sweet cream with $\frac{1}{2}$ pound malted milk well mixed together, bringing the batch back to 242 degrees. Cool on slab and when creaming add whites of 8 eggs beaten

stiff and 3 pounds glucose; mix well, flavor with vanilla and a little nutmeg. Roll out and coat with chocolate.

PEPPERMINT LOZENGES.

Put 8 ounces of gum tragacanth into a stone bowl, add 5 pints of water, and leave over night; add three pounds of glucose to the gum, mix well, and pass the mass through a sieve into a copper pan; add some lozenge sugar, mix well, then add additional sugar sufficient to make a stiff paste, and two tablespoonfuls of oil of peppermint, mixing it well through the mass; take the batch out on a clean marble, and knead sufficient lozenge sugar into it to make it stiff, so that the lozenges will cut with a good, clean, sharp edge. Dust the marble with a potato starch, roll the mass out into a sheet one-eighth of an inch thick, dust over the top with potato starch, and rub over it with the palm of your hand so as to smooth it a little; then cut with a lozenge cutter in a good straight cut, throw the lozenges on trays dusted with lozenge sugar, separate them, and set them in a dry room to dry, which will take one or two days; then take them out of the dry room, throw into a sieve and shake hard so as to wear off the rough edges.

Make also in wintergreen.

MR. CANDYMAKER,
WHAT IS GLUCOSE?

MR. CANDYMAKER, WHAT IS GLUCOSE?

Mr. Candymaker, what is glucose? Did you ever ask yourself this? Or, have you been using it for years, simply as an ingredient, without stopping to consider what its food value was or how it was manufactured?

Glucose, as manufactured in this country, is one of the most wholesome and clean products used in the manufacture of candies in general.

Some candymakers—those who know not whereof they speak—will say that glucose is made from the stalks, leaves and husks of corn, but this impression is false, as the corn kernel is the ingredient used for making our glucose.

After the hull and the gluten of the corn kernel are made into what is known as "gluten feed" (for cattle), and the germ into corn oil and corn oil cake (for cattle), the starch of the corn is subjected to heat under pressure, and to it is added a trace of hydrochloric acid. This acid is the same as that which nature employs in the digestive process, and it is always found in the gastric juice. The acidity in this soluble glucose is then changed into table salt by the addition of carbonate of soda. The liquid is then refined and clarified by passing through bone black, the material always used in refining cane sugar. It is then evaporated in vacuum pans to the required density, varying from 42 to 45 pounds, and then placed in barrels weighing about 600 pounds, in which form it is delivered to we candymakers.

To clearly understand the value of glucose

as a food, the following table gives its average composition :

Water	19.0 per cent
Dextrose	38.5 per cent
Dextrin	42.0 per cent
Ash5 per cent

The ash consists principally of chlorides.

The chief functions in the work of glucose in the construction and nutrition of the human body are

HEAT—ENERGY—FAT.

It may interest you to know that glucose is an essential food to the body. Here is the deduction: Starch is an absolute necessity; after the starch enters the system it is converted into glucose. If the glucose is admitted already converted it saves the digestive tract from the amount of work necessary for its production within the system; therefore if the glucose were condemned, potatoes, bread, honey, malt and many other starchy foods should be condemned as well. Glucose is therefore not only pure and wholesome, but is an essential article of food, without which, in some form, man cannot enjoy life. It is claimed by the most eminent professors in the world that glucose is every bit as good a food as cane sugar, being just as nutritious and as easily digested.

Following is the pathetic account of the glucose industry as started in this country, taken from a standard publication:

“In March, 1865, Dr. Goesling made glucose under a patent he had procured. The sample

exhibited led to the formation of a stock company, which purchased of Goesling, Bradley and Briggs their patent for manufacturing sugar and syrup from Indian corn. The company began the manufacture of glucose in New York. Unfortunately, Dr. Goesling, the German chemist, who was to superintend the manufacture of glucose, died before the first batch was marketed, and with him perished the secrets of manufacture. The small stock of glucose was stored and later, upon examination, it was found in a solid condition, which alarmed the stockholders. Neither knew they how to manufacture the glucose as a liquid substance, their main dependence, Dr. Goesling was gone, and there seems to have been a lack of push, courage and foresight on the part of the officers and stockholders, in that they failed to secure expert chemists to work out the secrets of a process known only to Goesling. The few barrels of glucose the company owned were sold to the Tribune Association for a nominal sum, for use in their printing rooms, after which the company came to grief, having paid \$600,000 for the patents, subject to a right of manufacture. In 1877 the receiver sold for \$2.50 the patents it controlled."

It is unfortunate that this product should have been called glucose, for through ignorance it has been confounded with glue and other products made from rags, hoofs, sawdust, etc. Glucose is derived from the Greek word

"Glykos," meaning sweet. Glucose should be called corn syrup, and if we candymen would get the habit of calling it corn syrup instead of glucose we could safely boast about using corn syrup in our candies without arousing the suspicion and prejudice of the public.

STRAY SHOTS

STRAY SHOTS.

Always serve cracked ice in water glasses.

Never use so much ice cream and flavor in a sundae cup that it runs over.

Use whipped cream on all 15-cent dishes.

Use whipped cream to top parfait.

To make parfait, use half whip cream and half ice cream and mix smooth with a stout spoon, serve in a narrow, high glass.

To make frappe, use 2 oz. any flavor and about 4 oz. soft ice cream; shake well and finish with fine and coarse stream.

Never use ice cream in an egg-phosphate; use cracked ice. One dash of brandy extract in an egg phosphate when mixing for men.

Use a little whip cream in an egg chocolate.

Always keep some of all kinds of bottled goods on ice.

See that the ice cream is O. K. before the rush comes; don't wait for the rush and find out that the cream is too hard or too soft.

To polish metal, use 4 quarts of ammonia mixed with 4 pounds tripoli.

After polishing copper drain board, rub over with a greasy cloth.

Use a strong solution of muriate acid to take spots out of white marble.

Never turn your back on a customer when preparing a mixed drink.

Wash chocolate pots in hot water every morning.

Don't leave a dirty or soiled towel where a customer might see it.

Don't drink behind the counter without stooping down out of sight.

See that the ice and box around the ice cream always look neat and clean.

If cover has to be kept on ice cream, see that it is a bright one; not a dark, rusty one.

See that the waiters fill water glasses a second time, if needs be. People appreciate these little attentions.

See that linen is always clean.

Wash fruit bowls every morning.

For pineapple crushed fruit, use a one-gallon can pineapple and eight pounds sugar. Bring to a boil and add one tablespoonful benzoate.

For cherry, use 1 gallon can red pitted cherries and 10 pounds sugar. Bring to a boil.

For orange, cut oranges into small pieces and add orangeade.

For chop-suey, cut dates, figs and walnuts, not too fine and add chocolate and cherry syrup.

For peaches, cut canned lemon-cling peaches and add simple syrup.

For chocolate syrup, place in a kettle 10 pounds sugar, 8 ounces dark cocoa; mix well by rubbing together with the hands, add 1 gallon water and bring to a boil; strain through a fine sieve.

Simple syrup, add to 2 gallons hot water 20 pounds sugar and stir until sugar is dissolved. If no hot water, use cold.

Vanilla syrup, to one gallon simple syrup

add 1 ounce vanilla extract; mix well before pouring in container.

Lemon syrup, to 1 gallon simple syrup add 1 ounce lemon extract and half a teaspoonful tartaric acid.

Orange syrup, same as lemon, using orange extract in place of lemon and coloring with orange.

Strawberry syrup. to 1 gallon syrup add 2 ounces strawberry flavor, true fruit. Same for raspberry; color red.

Maple syrup, mash up 5 pounds Canadian maple sugar and dissolve it in 2 quarts of hot water.

Coffee syrup, make a gallon of coffee, using 3-4 pounds coffee and strain; add 10 pounds sugar and when dissolved run syrup through a fine sieve.

Sherbet syrup, add to 1 gallon syrup 1 ounce rum extract and color yellow.

To make Devil's Dream, drop lump sugar in grain alcohol for a few seconds, remove from alcohol, set on sundae and when serving, light.

To polish silver, nickel and so forth, I use about as simple a combination as there is and by using it often and continuously it serves the purpose as well as the patented mixtures now on the market.

When polishing the fountain, chocolate urn, spoons, etc., I take a cup and place three or four tablespoonfuls of tripoli in it and enough ammonia to make a creamy solution. With a soft cloth I rub this on the article I am pol-

ishing and allow it to dry, when dry I rub it off with a soft cloth and rub the article briskly.

Keep real hot water from your nickel plating and by using this mixture on it at regular intervals you can keep it bright for many years. Hot water loosens the lacquer from the nickel and when the lacquer is once off you will have a busy time keeping it bright. Nothing looks better around a fountain than bright silver and shining bowls. Make it a rule to scald your fruit bowls out every day and polish the ladles for same. When any of your fruits start to work or look mussy place them in a stew pan or kettle together with a little sugar and bring to a boil. In this way you can keep your fruits sweet and clear.

Be sure and clean your drainboard every day, as well as your bowls, and never have a dirty towel or wad of paper laying on it, for as sure as you do some customer will stick his head behind the counter and say: "Give me a glass of water, will you, son?" You know this customer thinks he is going to save you a few extra steps by coming half way. Always be prepared for the inquisitive.

One of these days an inspector will step into your place and very informally step behind your fountain and take a look at your syrup containers. Better beat Mr. Inspector to it, and scald your containers out and keep them that way. "A stitch in time saves nine."

Another minor thing you will notice around a fountain is defective mirrors. Sometimes

you will notice a very fine fountain with a large mirror in it that is either wavy or else the back has been scraped off in two or three places, which, to my notion, makes it look worse than no mirror at all. I think it policy to remove such a mirror and replace it with a good piece of French plate or else build shelves in front of it and keep glassware on the shelves. Whatever you do, don't spoil the effect of a pretty store with defective mirrors.

A word about roaches. For heaven's sake don't let roaches get started in your store. A roach born this morning is a grandfather before night. I think that ninety per cent of the efficiency of a roach powder has to do with the gun (or bellows) you apply it with. Get a good large bellows, one about twelve or fourteen inches long, which has a funnel-shaped receptacle on the nozzle for holding the powder. To make the powder take any quantity of borax and color it slightly with cocoa. Place the powder in your gun and shoot it into all the cracks and crevices where the roaches are liable to be and use plenty of it, but don't apply it once and throw the powder aside for good, considering that you have done all that is necessary, for let me tell you that you haven't. Keep after them constantly, every day, until you know they are thoroughly cleaned out. Another thing I want to mention here: If you have never used this powder before, don't look for the roaches to die the minute the powder touches them, as they will run

about for quite a while before turning over, and use the powder each night just before closing up, as it makes the roaches come from their hiding and run about, which would not be a first-class ad should a customer see it.

Do you use cloth napkins on your tables? If not, you should. It makes a place look more comfortable and neater than paper napkins, and the cost is very little.

Don't neglect to wipe the table top off well after every serving. There is nothing which disgusts a person so much as a sticky table top. A lady's or gent's coat sleeve laid on a sticky table will doubtless make out of the possessor of same one of the finest knockers you ever had.

STARCH ROOM

STARCH ROOM.

A starch work is an essential department in most every retail shop, at least it should be, for it is policy to handle at least two grades of chocolates, many shops handling as many as five or six grades, all made in the same shop. The better, or higher-priced grades, are usually hand-rolled centers, that is, a fondant made and instead of being cast in uniform shape is rolled out into balls and dipped in bitter-sweet liquor, or milk-coating. The cheaper grades are usually cast in starch in regular shapes and dipped in a cheap sweet coating. Then for a medium grade—the dipped caramels, chips, jellies, marshmallows, nougats, etc., fill in nicely. Dipped nuts and cordials are a separate high-priced line.

There are shops which keep trays of starch under the spinning table, on top of a shelf, under a slab or in some other equally unhandy place. Whenever it is necessary to cast centers, or remove them, the shop is literally covered with starch from one end to the other and, although it is clean and harmless, it is bound to give any shop an untidy appearance.

Therefore it is policy to build a little room in the shop to be used as a starch room and confine all of the starch work to this room.

Be careful in selecting the location of your starch room, as dampness must be avoided, but at the same time bear in mind that a starch room can be too dry. Do not have your starch trough against an outside wall, as the dampness will penetrate and cake the starch.

Also build the starch room sides up to the ceiling. I have seen shops where the starch room was just made about seven feet high to a twelve-foot ceiling, and the five feet space between the ceiling of the starch room and the ceiling of the shop was made the "catchall" of everything, from kindling wood to empty discarded candy boxes and sugar sacks. Build the sides all the way up and you will eliminate this bother.

Build your trough long enough to accommodate one starch board with about two or three feet to spare. Sixteen inches is about the right depth. About eight inches from the bottom, run two pieces of 1x2-inch stripping across the trough, so you can set a starch board on them when filling. Then build, if possible, a bench in connection with the trough long enough to accommodate two boards.

In making all the legs, run them on an angle, back under the table, so they will not bump your feet while working back and forth.

Now run a 2x4 along one side of the room, about seven feet from the floor, and put nails in it about every two inches to hang your moulds on.

When the trough and bench are completed, call in a tinner and have him cover the whole thing with galvanized iron, running it up about two feet in the back and bringing it up over a two-inch edge which you already have on the front. This is a nice room to work in and can very easily be kept clean and tidy.

SPINNING TABLE

SPINNING TABLE.

I will endeavor to explain how I made a spinning table which I am now using and consider a dandy.

The size of the table will depend altogether on the size of your shop; where one shop is confined to a table ten feet long, another shop will have ample room for a twenty-foot table. The longer, the better.

My table happens to be fifteen feet long and three feet wide.

If your shop will permit, it is advisable to have the spinning table running down the center of the room, so that people can work on both sides of it.

I was compelled to run my table down one side of my shop, against the wall.

I will explain how to make a table similar to mine, but, of course, the dimensions can be changed to suit any shop.

Make the stand of your table of 2x4 stock, either rough or dressed, depending on the location of your shop. If you have visitors from time to time I would advise making the table of dressed stock, but, on the other hand, if your shop never has any visitors, the rough stock would answer the purpose just as well.

My table is waist-high. This is the desirable height for most candy makers, but, of course, I have seen candy heads ranging from five feet three inches to six feet two inches, so it is good policy to make a table to suit your own height and take a chance on any journeymen

you may hire. Take for granted that your table is to be about three feet high. Cut eight pieces of 2x4, three feet long, for the legs. Now, if your table is to be three feet wide, make your stand thirty inches wide so that your feet will have plenty of room when you are working in front of it. Cut eight pieces of 2x4, thirty inches long, and make four stands with the other pieces. The pieces can be mortised, but this is unnecessary. When nailing the stands together, place one cross piece out to the end and the other six inches from the opposite end.

Set the stands five feet apart and run 2x4 along the sides, even with the cross pieces. Run match flooring along the bottom cross pieces, which will give you a dandy shelf for a good many things.

Now for the top. Cut eight pieces of 2x4, three feet long, and lay them flat on the floor 21 inches apart. The two outside pieces will measure about fourteen feet apart. Nail good straight maple flooring, fifteen feet long, to the 2x4's. Stand on the boards when you are nailing them and you will be able to get them good and tight. If you are using eight-foot maple, make one joint at one end, and the next at the other end. If you do a good job of the nailing, the table top should be perfectly tight and smooth. When you have the top all nailed on tight, saw the ends off evenly.

There should not be a nail-head showing on the table, toe-nailing each board.

Now mortise the 2x4's on the stand to fit the cross pieces on the top and fit them into the mortise.

It is not necessary to nail the top onto the stand, as the mortise into which the cross-pieces set, acts as tenons and will hold it quite tight.

Now take a piece of flooring and nail it onto the edge of the table to cover the ends of the 2x4's.

Place brackets at the back of the table and run a shelf along about six inches wide and twelve inches from the table.

Now, at the left hand end of the table, tack a piece of heavy canvas, about five feet long and as wide as your table. Then set your batch warmer on the canvas and you are ready to make hard goods. If you will make a table along these lines I know it will give you every satisfaction, and I think, will last for a good many years.

IN A RETAIL SHOP

IN A RETAIL SHOP.

"Well, Tom, this light luncheon business is getting to be quite a proposition, isn't it? Seems like we do more business in the luncheon line every day," said Mr. Brown.

"Yes, sir, it sure is great, but we've got to put a few new stunts on or I'm afraid we'll lose our customers one of these days, when they get tired of what we're giving them now," answered Tom.

"Have you thought of anything we might put on, Tom?" asked Mr. Brown.

"Yes, sir, I have. There's a three-story sandwich that's made by using ham on one layer and chicken on the other together with a lettuce leaf on each layer and mayonnaise dressing spread on the lettuce leaf, you see, the way you make it is by first cutting three slices of bread quite thin and buttering them, then on one slice you spread the ham and on another the sliced chicken. You next take two tender lettuce leaves and spread a little dressing on them and turn them dressing side next to the meat on each slice. They are then piled together with the plain piece on top and all the crusts trimmed off, placed on a lettuce leaf and garnished with pickle, olives, tomatoes or anything with the pickles and olives which happens to be in season. Makes a dandy sandwich for twenty-five cents," explained Tom.

"We'll sure put that one on, Tom. What'll we call it?"

"Oh, I don't know; some odd name."

"Well, now let me see; you're using ham and chicken, can't we invent some name comprising parts of both?"

"How's Chiam?"

"I was just thinking of Hachic."

"That sounds better than mine; let's call it a Hachic sandwich."

"All right, Tom; got anything else up your sleeve?" asked Mr. Brown.

"I was thinking we could put spaghetti on without much bother. I think it would sell well," replied Tom.

"Yes, so do I. If it would'nt be too much bother. How do you fix it?"

"Well, you set a pot of water on the fire and let it come to a boil. Then you take the spaghetti which comes in packages and break it into three or four inch lengths and add it to the boiling water, to which you have added some salt. You allow it to boil for about thirty minutes, loosening it up now and then so it won't stick to the bottom. When it is done you pour it into a colander or sieve and run cold water over it. The best way to serve it is in little steel individual pans. Each pan is filled with the cool spaghetti and a slice of cheese is laid on the top. The pans are then set aside until ordered. When an order comes in for one, you pour a little tomato bouillion over it and set it in the oven. Let it get real hot so the cheese will melt, and run down through the spaghetti. There's fine

money in it at twenty-five cents and it's easy to prepare."

"Well, that ought to be a couple which will get them to thinking. They are dandies too; both of them. We ought to have some name for the spaghetti. How would it be to call it Texas Spaghetti, not that it bears any particular relation to Texas, but just for a name," suggested Mr. Brown.

"All right; that sounds good to me," answered Tom.

"Now, Tom, I've got a new one to suggest to you, and this is a good one, too; just happened to think of it. You first take a couple of eggs and boil them until they are hard; run cold water over them and then break the shell off and chop up, but don't chop too fine. Then take some tender lettuce leaves and chop them up. Use about as much lettuce as you have eggs. Next take the lettuce and eggs and place in a bowl. Add enough mayonnaise dressing to make it a pasty mass and mix well. This makes a dandy sandwich when served on a lettuce leaf between two slices of fresh bread, and, by the way, Tom, be sure and add salt and pepper to the mixture. We'll call it Egg Salad Sandwich, and sell it for ten cents. I'll get busy with these special menus and we'll both keep thinking something new for the next special. Any time you are out, Tom, and see something which might go with us, order some and find out how it's

put together. I'll stand the expense. Go as far as you like."

"All right, sir; I'll keep my eyes open," answered Tom.

"Well, Tom, we'll have to get right after the hot stuff now, and get it started before the other fellow does, you know from now on we have quite a few good cool evenings before the winter sets in, that a little something hot goes pretty good," said Mr. Brown to his soda dispenser the other day."

"Yes, Sir, that's right, I think it would be a good scheme to get up a little special slip and stick it on the regular bill of fare: that will bring it to the customer's notice quicker than anything I know of," answered Tom.

"All right, you just scratch off a little list and I'll have some slips typewritten and paste them on the menu," instructed Mr. Brown.

At the first opportunity, Tom proceeded to make a little slip for hot drinks which, when complete, looked something like this:

Hot Chocolate—Cookies, 10c.

Made of fresh rich milk and topped
off with Whip Cream.

Hot Malted Milk—Wafers, 10c.

Hot Chocolate Malted Milk—Wafers, 15c.

Hot Clam Broth—Saratogas, 10c.

Hot Beef Tea—Saratogas, 10c.

Hot Lemonade—Wafers, 10c.

Extra Order Asst. Cakes, 10c.

"How's this, Mr Brown? I think it ought to do for a starter, we can add to it as we go

along," said Tom, as he handed the slip to Mr. Brown.

"Why, this is all right, just about large enough for a starter, as you say; now, if I were you, I'd tell Ches how these different drinks are made and served, so you won't have to do it all, but on the other hand, Tom, keep your eye on the boys and don't let them slip for a moment, for it's just the drink which is not made or served properly which always goes to the worst crank and the biggest talker, and one dissatisfied loud-mouth can do more damage than one hundred conservative, well-satisfied customers can counterbalance with boosts—bear this in mind, Tom, it's worth remembering," and Mr. Brown turned into his office to instruct his stenographer on making the slips.

"Ches, I've got a few formulas and tips I want to give you on the hot drinks, so get your little book out and get busy. . . . The most popular drink and the best seller is hot chocolate. I've got a certain way of making it which seems to satisfy and under no circumstances must you make it other than the way I tell you. Just at present we will make it in one gallon batches. In a clean pan place $\frac{1}{2}$ pound sugar and 5 ounces cocoa (that dark cocoa in the can is what we use), rub the sugar and cocoa together until well mixed. then add 1 gallon milk and set on the fire, stir constantly until it starts to boil and set off fire, add about

$\frac{1}{4}$ pound glucose and stir in, set on fire again and allow it to boil, add $\frac{1}{2}$ ounce vanilla flavor and place in urn. Now, Ches, when you're serving it place 1 teaspoonful whip cream on it and four or five cookies in the saucer beside the cup; don't fill the cup more than three-fourths full, as the whip cream gives it the appearance of being full.

"Then comes the hot malted milk. In a cup place 1 teaspoonful malted milk and let just a little hot water run in the cup, mix with a spoon until you have a perfectly smooth paste, then fill cup three-fourths full of hot water; top with a couple of spoonsful whip cream and serve a couple of cookies and a couple of saratogas in the saucer, also send sugar with it as some like it sweetened and others don't.

"The hot chocolate malted milk is made in the same manner as the hot malted milk, only use hot chocolate instead of hot water.

"The hot clam broth comes in powdered form and I always make it just according to the directions on the bottle and serve about three saratoga crackers with it.

"For the hot beef tea we use the cubes—one to each cup, dissolved in boiling water are the directions, serve saratogas with it also.

"The hot lemonade is made with the same quantity of lemon and sugar as a cold one, only fill with hot water and serve in one of those high, thick glasses which fit the holder, serve a couple of the round salty wafers with it.

"If you get an order for assorted cakes,

place a couple of lady-fingers, three Nabiscos, three of those round cookies and a couple of the sunshines on a plate, but don't place them on the plate in such a way that they will appear as though you shut your eyes to do it; arrange them nicely and you can make quite an artistic job out of it."

A middle-aged woman of fine appearance entered the store. Stepping up to the fountain she said: "Young man, do you serve the Panama Sundae?"

"Yes, ma'am, we serve it, but probably under a different name. How was it made, what flavor was it, may I ask?"

"Why, it's made of chocolate ice cream, I know; then I think there's chocolate syrup poured over the ice cream, and on top of the syrup is malted milk, sprinkled all over the top of it. Do you serve it?" said the lady, very pleasantly.

"Yes, ma'am, we do; now if you'll just have a seat at one of the tables, I'll send one right down to you," said Tom, as the lady went back into the store, Tom watching her to see where she would sit down.

Tom made the sundae up and after sprinkling the malted milk on top he placed a Maraschino cherry on each side of the cream so that the lady would get just a little more than she had received at the other place where she had been in the habit of getting them.

Tom turned and called a waiter.

"Here. Ches. take this down to the lady at

the fifth table back on the other side, check for twenty cents."

"A new one, Tom; what's it made of?" asked the waiter as he looked at the dish.

"Yes, Ches, Panama Sundae; chocolate ice cream with chocolate syrup and malted milk; looks good; I'm going to try it," explained Tom.

After trying it, Tom came to the conclusion that it was a good dish, placed it on the menu as a special, and the result was very satisfactory.

Many a soda dispenser would have said that he didn't have a Panama sundae, and would thereby have lost a good customer and a good new dish. Those dispensers have heads on their shoulders for ornaments, not as thinking stations.

Now, Tom was the sort of a fellow that was continually thinking, no matter what he was doing his brain was ever active and usually on a train bound for a port wherein laid a new dish, a new advertising scheme or a new way of serving old dishes.

He was continually watching his waiters to see that they gave the customers proper service. He continually reminded his waiters in this way: "Better fill that gent's water glass." "Give that lady another napkin." "Wipe that table off where those people just got up," and many pointers of this kind which only made the service better and the fountain more popular.

"Oh, Ches, tell Mr. Brown I'd like to see him a minute when he's not busy," said Tom to the waiter. In a few minutes Mr. Brown, the proprietor, came up to the fountain. "Want to see me, Tom?" he asked.

"Yes, sir, I've got a new sundae I'd like to have signs put up for. Panama sundae is the name of it; sells for twenty cents."

"What's it made of, Tom?"

"Well, it's a chocolate ice cream with chocolate syrup over it, and malted milk sprinkled over the whole thing, then I top it off with a couple of cherries. A lady came in a little while ago and told me about it," explained Tom.

"Did she call it Panama sundae?"

"Yes, sir."

"Then hadn't we better call it something else?"

"I shouldn't think so; I don't believe it's so very popular as yet or we would have heard of it before now; I don't hardly think we'll be treading on anyone's toes."

"All right, Tom, Panama sundae goes. Twenty cents, did you say?"

"Yes, sir; twenty cents. I don't believe we'll have any trouble getting that for it here.

"By the way, Mr. Brown, I've got another one, a drink I think you'll like and I think it will make a dandy five-cent seller."

Tom proceeded to mix the drink and after finishing set it down in front of Mr. Brown.

After a few sips, Mr. Brown remarked:

"That's bully, Tom; by gosh, that's fine; what's in it?"

"Why, it's just plain ginger ale with a little grape in it."

"What'll we call it?"

"Oh, I don't know. I was thinking of calling it grape-ale."

"That's a good name for it. I'll make some signs for it at the same time with Panama sundae; keep right on, Tom, getting them up. I'll get the signs up if you'll do the rest," and the proprietor walked away, smiling.

It was during the morning in Mr. Brown's store that Tom was the busiest, polishing everything up and getting ready for the trade in the afternoon and evening. All the glasses and other articles were removed from the copper drain board, the drain was then polished brightly and dried off well before the articles were set back on it. While Tom was polishing the board Mr. Brown stepped up.

"What is it you use to polish that with, Tom? I never see you using any polish."

"Oh, you mean to polish the copper; why I use tartaric acid and salt. I take a couple of teaspoonsful of the acid in a glass, together with the same amount of salt, and dissolve them in some warm water; I pour a little of this on the copper and with a scrub brush rub it all over the surface—then I rinse it off and dry it good. I then take a cloth with some of the grease they use in frying peanut—cocoanut oil, I believe—and rub it over the copper. Of

course olive oil is good to grease it with, but I just use the other because I polish this every day, anyway," explained the soda dispenser.

"You use the powdered tartaric acid, don't you, Tom?"

"Yes, sir, the powdered."

After the drain board was polished and greased the glasses were washed in good hot soap-suds and rinsed in cold water, after which they were set right side up on the drain board. Now, some dispensers make the mistake of placing these glasses bottom side up on the drain board and the consequence is that a ring is formed around the top edge of the glass, which does not look well when it is served. If the rinsing water is as clean as it should be, there is no necessity of setting the glasses upside down, unless they are used very slowly and dust will gather in them.

After Tom had the fountain straightened up he called to Ches.

"Ches, keep your eye on the fountain a minute, will you? I want to make some coffee syrup. If you need me, holler."

Now, Tom always kept a jar of coffee in process, as he used so much that he could not well afford to run out of it. He would take a pound of fairly good coffee (not the best, as in the best the flavor is too delicate), and have it pulverized at the grocer's. This coffee was placed in a jar with just enough alcohol to cover it and set aside for a few days, or until he needed more syrup. This alcohol and coffee

were then filtered and the coffee which remained was placed in a double boiler with a quart of water and one pound of sugar; the water in the outside pot was allowed to boil until the coffee mixture was almost boiling hot. It was then filtered and placed with the alcohol, when cold. Now Tom added to the mixture, five pounds more of sugar and enough water to make five quarts. One-half ounce of vanilla was added and the mixture stirred until the sugar was all dissolved. It was then placed in the dispensing bottle for the fountain.

One of the best drinks Tom served with this syrup was a coffee frappe. People came from a great distance just to get this drink, which, they said, no one could make like Mr. Brown's dispenser. He placed in the shaking glass one ounce of the coffee syrup and then about two or three dishers full of ice cream (if the cream was hard, he used it in small pieces); he then placed the shaker over the glass and shook it extra hard in order to dissolve the ice cream without using ice in the glass, which would make the frappe too thin. After this operation the shaker, containing the mixture, was run full of carbonated water and poured into a serving glass. The glass was allowed to set for a few seconds and then some more of the liquid was poured into it, which forced the heavy foam on the top of the frappe to come up over the top of the glass and form a sort of a cap. A small dab of whipped cream was placed on the top, two straws placed in the drink and a spoon served on the side.

Tom served all kinds of frappes, among the best being maple, chocolate and coffee, although his coffee was the most popular. The other frappes were made in the same manner as the coffee.

“Say, Tom, I’ve got a formula here for a pretty good mayonnaise dressing, which, I think, will do fine for our salads and sandwiches. Mr. Moran, over in Morleen, uses it all the time, and he thinks it’s fine. There isn’t any oil in it and the cost is far under what we pay now, already made. You just write this down and Mr. Moran says to follow his instructions carefully and you’ll have no trouble,” said Mr. Brown as he stood at the fountain, holding in his hand a letter, which he had undoubtedly just received from Mr. Moran.

Tom was quickly ready with a paper and pencil to copy the formula which Mr. Brown repeated from his letter:

Break into a clean kettle 15 eggs. Whip them until they are thoroughly mixed. Add to the eggs one-half pound flour and one-half pound of dry mustard, stir with whip until all are well mixed. Then add four ounces sugar, two large tablespoonfuls salt and one pint vinegar; stir again until all are well mixed. Add to this mixture five quarts water and set it on the fire (stirring rapidly with the egg-whip all the time) until it boils. When it gets to the boiling point, you will find that it has thickened up quite a bit. Pour into a crock.

"Well, Tom, that sounds easy enough, and I know it's all right or Moran wouldn't have sent it to me."

"Yes, sir, it does; I think I'd better make a batch as soon as I get a chance, for we're just about out of dressing now," said Tom, as he folded up the paper and placed it in his pocket.

"Now, Tom, when I answer Moran's letter, don't you think it would be a good idea to return his favor by sending him something which we think is pretty good?" asked Mr. Brown.

"Yes, sir, I think it would be the right thing to do. How would it be to tell him how to make that 'special' of ours? It's the largest seller we've got in the lunch line and a real necessity, if a man figures on making any money on his lunches," answered Tom.

"Yes, I think he'd appreciate it, too. How will I tell him to make it? I'll do the writing this time and you dictate," said Mr. Brown, as he proceeded to write on the reverse side of Mr. Moran's letter.

Save the ends of hams and tongues, or the parts which will not slice nicely. Take three pounds of the meat and trim most of the fat from the ham. Cut into pieces small enough to permit passing through grinder and grind with the medium-sized blade. Take twelve medium-sized sweet pickles and run through machine. Boil three eggs very hard, and place under cold water to cool; chop eggs into small pieces. Place the meat, pickles and eggs into a bowl and mix all together. When mixed, add enough

mayonnaise dressing to make it a pasty mixture and store in a crock. When making a sandwich out of it, butter the bread, then spread the mixture over it lightly. A lettuce leaf laid on the mixture before the top piece of bread is placed on, greatly improves its appearance when cut corner-wise and set on plate garnished with lettuce leaf, pickle and olives. It is a good scheme to make a little wooden paddle to keep in this to spread it with.

“That ought to hold him, Tom. I’ll bet he’ll be tickled with it too,” said Mr. Brown, as he walked back to his desk to write Mr. Moran, thanking him for his formula and to submit the one Tom had just given him.

CANDY PIES.

“Now, Dick, you can set on a batch of opera cream. I want to make some candy pies after awhile,” said Charlie.

“Yes, sir; what is it you want in the kettle?” asked Dick.

"Twelve pounds sugar, one teaspoonful cream tartar and a gallon of cream. Cook it to 242 degrees," instructed Charlie.

In the course of a very few minutes the batch was on the fire.

"Now, Dick, if you'll step into the tin shop and get a couple of dozen four-inch pie tins, I'll watch the batch."

When the thermometer which had been placed in the batch registered 242 degrees the batch was poured on a sprinkled slab. Charlie stirred the batch continually while boiling it down.

After the batch had set on the slab a couple of minutes, it was creamed up until it formed a firm mass. It was then covered with a damp cloth, and allowed to sweat for a couple of hours. Charlie then kneaded the cream until it was soft and smooth. Powdered sugar was sifted into the pans and also on the slab. With a rolling pin a small piece of cream was rolled out about the same thickness as pie crust, and by running a palette knife under it the same was lifted up and laid in one of the pans, pressed down firmly and the edges trimmed.

After all the pans were so lined, about half were filled with a melted fondant, colored to represent pumpkin and flavored with nutmeg. The balance were filled with white cream, flavored vanilla, and while still warm, pieces of pineapple were pressed into it about half way, so they would stand up and be rough. Small pieces of the cream were then rolled out the

same as for the bottoms and placed on top so as to resemble an apple pie.

Charlie then placed a little burnt sugar in a coffee cup and added a little hot water to it to make a thin solution. He then made a wad of a cloth, and by dipping it into the solution and tapping it on the tops of the pies, colored them about the same as though they were baked. With the prongs of a fork the letter A was printed on the covered pies.

When they were ready to place in the store one of the pies was cut in two and set up to show the filling. They were weighed up and priced so as to average 40 cents a pound.

“Hello Charlie,” called the Boss as he walked into the candy shop the other morning.

“How do you do, Mr. Brown?” replied Charlie, who was busily spading a batch of cream which he had on the slab.

“What have you got there, Charlie?” asked the boss, referring to the batch of cream, with a nod of the head.

“This is pattie cream, Mr. Brown, I thought I'd run out a general assortment this afternoon and I like to have fresh cream for them,” said Charlie.

“How do you make that now, Charlie?” asked Mr. Brown.

“Why, it's just a pure sugar fondant, I take thirty pounds of sugar and one gallon of water, and when it comes to a boil I skim off all the foreign substance which gathers on the

surface of the batch, and then I take a wet scrub brush and wash off the sides of the kettle between the surface of the batch and the edge of the kettle, after which I place a cover on the kettle and allow it to boil for a couple of minutes, then I remove the cover and place the thermometer into it and cook to two hundred and forty-four degrees, then I pour it on the cream slab (pretty well sprinkled), but I do not allow it to get too cool before I cream it. You know if it is too cool the cream will be too smooth and the patties will not shine so nice and are more liable to sweat and stick together. I have tried a good many creams in my day, but I don't believe there are any of them that come up to a good pure sugar fondant if it is made right. I know candy-makers who have no use for it, but I think it is because they never happened to get it just right," concluded Charlie.

"Does it make any difference what kind of sugar you use, Charlie?"

"It only makes a difference so far as the quantity of water is concerned; the stronger the sugar the more water you must use, and you can cut the water away down on an eastern fine-granulated," answered Charlie.

"Thank you, Charlie, and don't you ever be afraid of your job so long as you treat me with this much confidence. I don't like the kind of a fellow who is always afraid the other fellow is going to find something out; a man cannot expect to gain knowledge without giving value

received," said the Boss as he strolled back to where the chocolate dipper was at work on some sweet coating goods.

"Well, May, how are you?"

"I'm fine, Mr. Brown. By the way, I've been wondering if it wouldn't be a good scheme to add a little liquor to this sweet coating to thin it?" said May.

"Yes, May, I think it would, it will give a better color and finish as well as be cheaper, although the liquor does cost nine cents a pound more than the sweet, it goes on just about half as thick and consequently the goods are dipped cheaper. Yes, I think I'd do that from now on, May," said the Boss.

"All right, sir; I will," replied May.

The Boss again strolled out to where Charlie was and stood admiring the neatness and dispatch with which he accomplished his work with everything in its place. When he got through with a palette knife or a scraper he washed it at once and placed it in its regular place instead of having dirty tools laying all over the shop. By keeping a shop as Charlie does, it is surprising how much time a man saves.

"Say, Charlie, I've got a nougat here that I used to make a good deal of and I wish you'd try it the first time you get a chance," said the Boss.

"All right, sir, I'll sure do it," replied Charlie.

"First of all you take the whites of forty

eggs and beat them up good and stiff, then cook six pounds of sugar and five pounds of glucose with just a little water, to two hundred and forty-four degrees and pour in a thin stream over the egg whites while Jimmy or some one else helps you by stirring the eggs rapidly. Now cook six pounds of sugar and five pounds of glucose with a little water and three ounces of cocoa butter, to two hundred and seventy-five degrees, pour this in a thin stream over the rest of the batch and stir it until it thickens up a little so as the nuts will not float or sink, then add two pounds of almonds and pour in wafer lined box and allow to set over night before you attempt to cut it, and then cut it in five-cent slices about two by five by one-half inch, and wrap in wax paper. When you get it made, if you'll fix up a tray of it, I'll place it in the window and you'll see it sell," concluded the Boss.

"All right, sir; I'll make it just as soon as I get around to it," Charlie replied.

After leaving the candy shop the Boss walked over to the candy counter.

"Well, Kitty, how's everything today?" he asked of the young lady in charge of the candy section.

"Very nicely; Mister Brown, these Licorice drops are dull and I was wondering what we could do with them."

"I'll tell you what you do," said the Boss, as he turned and called the errand boy. "Tommy, I want you to go down to the drug store and get a couple of ounces of cosmoline. I

think you had better write that down so you won't forget it—c-o-s-m-o-l-i-n-e, that's right—now go ahead and when you bring it back give it to Miss Kitty," and Tommy was off. "Now, Kitty, when Tommy comes back with the cosmoline you take a little of it on your hands and rub the licorice drops well with it and they will shine as if they were just made. It's just plain vaseline and will not hurt your hands in the least." And the Boss walked along the counter and finally came to some fudge he didn't think looked very well.

"I wish you would take this fudge back to Charlie, it looks very bad on the counter; don't keep anything on the counter not exactly right; it is better to send it back to Charlie and let him work it over into something else.

"All right, sir. And how about these gray chocolates, shall I take them back, too?"

"Yes, let them go back, too; they look pretty bad."

"Hello, Charlie," said the Boss as he walked into the candy shop a few minutes later.

"How do you do, Mr. Brown."

"I just told Kitty to bring that fudge out to you, as it don't look very good; one batch that isn't just right can hurt the sale of goods for quite a while. I'll give you a good scrap piece; you can work that off in with some of your other stuff. Take twenty pounds of scrap and melt it up and strain, then cook to 260 degrees and pour it over the well-beaten whites of one dozen eggs, and beat it until it

is very thick; flavor with chocolate or cocoa—in fact, I think it would be better to use cocoa, as it will not make your batch oily, as chocolate would, add a little vanilla and about two pounds of almonds or cashew nuts and pour in a wafer lined box. Next day cut in five-cent slices about two by three by one-half inch, and I think we can sell them without any trouble.”

“Thank you very much, Mr. Brown, I’ll try it this afternoon,” and Charlie went ahead with the work he was about when the Boss entered.

After leaving Charlie, the Boss walked over into the ice cream room.

“Hello, Harry, how are you?” said the Boss as he entered.

“Fine, Mr. Brown, I’m just fine and I hope you’re the same,” said Harry, the conscientious ice cream maker.

“Harry, Mrs. Jones was in last night and she was just tickled to death with that Tutti Frutti ice cream you sent up to her house the other day, she said it was the finest she ever tasted. How did you make it, anyway?” asked the Boss.

“Well, I’m glad she was so well pleased with it. I made it just the same as I usually do. For the two gallons I made up for her I used about half a pound of French cherries and half a pound of preserved pineapple, half a pound of seedless raisins, half a pound of English walnuts and half a pound of pecan pieces; all this I cut up well and mixed it with enough

vanilla ice cream to make two gallons," said Harry.

"You don't grind the fruit then?" asked Mr. Brown.

"Oh, no; I don't think it's policy to grind it, as it makes too much of a paste out of it, and then the ice cream and the fruit doesn't mix nicely," replied Harry.

"No coloring either?"

"No, sir; I never use color unless a customer so orders."

"You're all right, Harry; just go ahead as you're going and we'll work up a nice outside trade, and that's a fine trade to have, as you get good prices and it is very little bother as long as you give the people the right stuff," was the Boss' agreeable reply as he turned and walked into the store.

The Boss had arrived at his store on time, as usual, and was talking to the candy maker when I overheard him giving some good advice.

"Now, Charlie, you want to be very particular about the goods you turn out the next few weeks; remember that a Christmas impression, so far as the candy business is concerned, is a lasting impression. A person will remember the candy they had last Christmas as vividly as though they had eaten it yesterday, so remember that each year means business or lack of business for the next year."

"Yes, sir, I am making the goods just as

well as I possibly can; of course, I don't mean to say that they're the best goods in the world, but they're the best I can do."

"How are you making your hand-roll cream?" asked Mr. Brown.

"You mean the best one?" inquired Charlie.

"Yes."

"I'm using fifty pounds of sugar, two teaspoonfuls cream of tartar and just enough water to dissolve. I cook this to 242 degrees and pour it on a damp slab and when it is almost cold I place on it the well-beaten whites of two dozen eggs and about five pounds of cold glucose, and cream it up. After flavoring it I have Alice dip it in two parts liquor and one part vanilla chocolate. They should set about three or four days before they are sold to give them a chance to mature," said Charlie.

"And the other hand-roll, how do you make that?" asked the Boss.

"I take the same quantity of sugar, cream of tartar and water and cook it the same as I do the other batch. Then in place of adding the two dozen eggs and five pounds of glucose, I add ten pounds of cold glucose and finish the same as the other batch. I dip this in two parts cheap sweet coating and one part liquor," replied Charlie.

"How about your stick candy, what are you using in it now; pure sugar?" inquired Mr. Brown.

"No, sir; I use twenty pounds of sugar and

four pounds glucose to a batch; it doesn't get sticky and it shines pretty well, too; of course, I spin it out pretty cold, and that has a great deal to do with the finish," was the candy maker's answer.

"Well, that's a good scheme on the stick candy, because it won't get sticky so easy, but I'd make the rest of the goods pure sugar and cream of tartar if I were you, and cook them up good and high, too; try to get it up to 340 degrees, anyway, if you do this you can get a dandy gloss on them, and they'll hold it pretty well, too, as long as the jars are kept good and dry," said the Boss in a suggestive sort of a way.

"Yes, sir," replied Charlie. "I like my pure sugar batches pretty high myself."

"Do you use one teaspoonful cream of tartar to ten pounds of sugar, as I did?" asked the Boss.

"That's just what I use and I find that the more careful I am about washing down the sides of the kettle and getting a smooth batch the longer it holds its shine or gloss."

"Yes, I guess you're right about that," concluded the Boss, as he stepped into the ice cream room.

Harry, the ice cream maker, was earnestly at work when the Boss entered.

"Harry, what can we advertise for a Christmas special. We ought to have something special for Christmas in the ice cream line?" asked Mr. Brown.

Harry didn't answer at once; he stood scratching his head as though he were searching for an idea. All of a sudden his eyes brightened, as though he had discovered a new prize, and he replied with a smile:

"What would you think of advertising a Holly Brick and making it up in a brick form out of green ice cream with small French cherries in it, so that when it is cut it will show up the Christmas colors, red and green?"

"By Golly, Harry, that's bully! We'll flavor the ice cream pistachio, and I'll bet we will sell a bunch of it for the novelty of it, as well as for the good eating qualities. That's a bright idea all right, and I'll have some slips struck off at once. Let's see now, how we'll word it," and the Boss found that it was his turn to do some thinking. Taking out a pencil, he wrote:

"HOLLY ICE CREAM"

For Christmas Dinner
Holiday Parties, Banquets, Etc.

"Our Holly Brick

Is Sure Slick.

A Hands-Down Winner

For Christmas Dinner."

Ask Us About It

BROWN'S,

_____ 12th St.

Phone, Morgan 69

"Why, that's fine, Mr. Brown. I didn't know you were a poet," said Harry.

"Neither did I, Harry. It just sort of fit, so I wrote it down. I'll order a couple of

thousand slips printed, and every time we wrap up a box of candy or a package of any kind, there will be one of these in it, and we'll sure send out some 'Holly Brick' Christmas morning," concluded the Boss, as he again stepped into the candy kitchen.

When the Boss entered, Charlie was cleaning out his kettles with tartaric acid, salt and hot water.

"Are you very particular about rinsing out your kettles when you clean them with that?" asked Mr. Brown.

"Oh, yes, sir. I rinse them out well and always wipe them dry before I use them, because they stay bright a great deal longer."

"Charlie, I've got a good caramel I want you to try tomorrow. You can get the cream in the morning, and when you have time during the day run out a batch. Place in kettle eight pounds sugar, six pounds glucose, five ounces cocoa butter or a good substitute, and one-half gallon each of cream and condensed milk. When this is cooked down pretty well, add one quart each of the cream and condensed milk and cook it down thick again. Add another quart each of cream and condensed milk, mix three tablespoonsfuls of starch with a little water and add to the batch, cook to a good stiff ball and flavor off the fire and finish as you do your regular caramels."

"All right, sir, I'll make a batch tomorrow," said Charlie.

"I think you'll like it all right; it's a dandy

stand-up caramel," and the Boss walked out into the store.

As the Boss entered his establishment last Wednesday morning he encountered a man coming out who appeared to be very angry and was muttering to himself about service and attention being very lax.

The Boss took it upon himself to address the muttering gentleman, "Pardon me, sir; I am the proprietor of this place, is there anything wrong?"

"Wrong, well I should remark, I came in here about ten minutes ago and have been standing at the candy counter ever since without even the sign of anyone to wait on me; I think you'd better get some help who will look after your welfare a little more and make sales when possible," was the angry man's reply.

"Well sir, I'm very sorry that such a thing should happen and I'm sure if you overlook it this time you will never experience such a thing again in my store," said Mr. Brown.

"All right, old man, no hard feelings," and the angry one was off.

As the Boss entered and walked through the store Ida, the girl who worked with Kitty at the candy counter came out from the shop.

"Good morning, Mr. Brown," she said.

"Good morning, Ida, where have you been?" asked Mr. Brown.

"Why, sir, I've been out in the shop," answered Ida.

"Well, now Ida, there's one thing I want to impress upon your mind very strongly, and that is to never leave the store without a clerk in it at any time of the day. There was a man in here just now who claims he stood at the counter fully ten minutes and no one came to wait on him so he walked out, and we need never expect him in again. Kindly remember you are here to wait on customers and if you don't take advantage of the opportunity when a man stands at the counter ten minutes with no other customers in the house, I'll have a hard time scraping together enough money to even pay your salary," and the Boss started to move on.

Ida, by this time was crimson and hardly knew what to say.

"Why, Mr. Brown, I just went out to tell Jerry I wanted some peanut candy and some—"

The Boss stopped and held up his hand, stopping the girl short.

"Now, Ida, you very probably have a good excuse and all that, but kindly digest what I have said and see that it never occurs again. Wednesday as you know is Kitty's day off and on that morning I would like to have you stay behind the counter or see that Tom or I are in the store at least," and Mr. Brown went back to take his coat off.

Upon looking over his mail Mr. Brown found

a letter from an old friend who was in the candy business in a town nearby, asking if he knew of a good formula for starch centres that would not dry out readily, and the Boss went out to see Charlie about it.

"Good morning, Charlie."

"Good morning, Mr. Brown," replied Charlie.

"I've got a letter here from an old friend of mine at Albytown and he wants to know if I've got a good starch centre which will not dry out readily and would I give him the formula for it, now what will I tell him, Charlie?"

"Well, sir, I'll give you what I consider a pretty good one; it's fifty pounds of sugar and ten pounds of glucose with just enough water to dissolve, and cooked to 238 degrees. I pour it on a damp slab and cream it while it is pretty warm. When I heat this I just let it get warm enough so a crust will form on top, then I remove it from the fire and add ten pounds of glucose and mix it up good before I run it. This makes a fairly good centre and will keep for an indefinite time," explained Charlie.

"Thank you, Charlie, I'll write him about it and see what results he has. I'll also tell him it's one of your formulas and if he feels inclined to send you a box of cigars he may do so."

"All right, sir, thank you," said Charlie, as the Boss stepped out of the shop.

After writing a letter to his friend about the cream previously referred to, Mr. Brown stepped up to see Tom, the soda dispenser.

"Tom, I've got something I want you to try on your hot chocolate," said the Boss.

"All right, Mr. Brown."

"Now, when you put the whipped cream on the chocolate, also place on it half of a fresh marshmallow, it makes the chocolate smooth and adds consistency too; aside from that it is a novelty which will cause the people to remark about it after they leave the store, and that is what we want; you just try it now and see how it goes."

"All right, sir; I'll start it right away, it sounds fine. Shall I get the marshmallows from Kitty?" asked Tom.

"Yes, Kitty knows which ones to give you, they must be nice and fresh, so that they will melt easily," answered the Boss.

"By the way, Tom, how is the cream of tomato going now?" questioned the Boss.

"It's going pretty good now, this cold weather is just the thing for that article," said the soda dispenser.

"How do you fix it?"

"Why, I take a can of good soup and place it in a stew pan and add as much again of half cream and half water and bring it to a boil, after which I place it in this double boiler to keep it warm, that's all there is to it," explained Tom.

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