

CANDY MAKING



All recipes for Candy making should be strictly followed in order to get the best results. For testing candy, always use fresh cold water for each trial.

In pulling boiled Candies, the hands should be buttered, to prevent sticking.

When a fine thread is formed when dropping Syrup from a spoon, it is called "Hairing." After this stage, never Stir Candy, as it will granulate.

When boiled Syrup is beaten, it should look like thick cream. If it has not the appearance of Cream, it has not been allowed to cool sufficiently before being beaten.

When cooking Candy over a hot fire, place three or four stone marbles in the saucepan, as the heat will keep them moving constantly and prevent burning.

To make chocolate coatings, melt the chocolate in the inner portion of a double boiler, and keep the chocolate hot without allowing it to boil. Drop centres in one at a time, and lift out with a silver fork, allowing any surplus chocolate to drip off. Put on wax paper to cool and harden.

Thousands of pounds of **Crown Brand Corn Syrup** are bought every year, just for Candy-making. This delicious Syrup, with its exquisite flavour, gives the best results, whether it be a simple Taffy for the Children, or Creams and Fudge for a home party.

Colouring for Candies

Saffron will give a nice yellow tint, spinach and beet leaves boiled together will give green, and juice of strawberries or raspberries will give pink shades. Cranberries also give a very pleasing Colour.

Crown Brand Divinity

2 cups white sugar
1 cup water

$\frac{1}{2}$ cup Crown Brand Syrup
Whites of two eggs

$\frac{1}{2}$ cup chopped walnuts

Boil Sugar, water and Corn Syrup until it will form a hair when dropped from spoon. Have whites of eggs beaten stiff. Pour Syrup, into which the Walnuts have been added, into the egg mixture, and beat until quite thick. Pour on buttered platter, and, when cool, cut in squares.