

BETTY'S HOME SERVICE

(Betty Service helps solve your home problems. Write her. Ask for her recipes. And if you have any you like particularly, she'll be glad to get them and pass them along to others. In fact, she's anxious for suggestions of any kind pertaining to the home. Remember this is your column.)

FROM THE KITCHEN KLINIC.

Did you know that Oct. 14 to 20, inclusive, was national candy week? And for that reason I am going to give you some delicious candy recipes. Some of these may come in handy for Halloween.

There is a richness and smoothness about good homemade candy that is hard to duplicate. If a little care is taken in the process of candy making, anyone can turn out a creamy delicious confection. Hit and miss methods won't do the trick, however, because in making candy, temperatures and boiling periods are really quite important.

If you are the proud possessor of a candy thermometer by all means use it in making candy, then you are sure it has been boiled to just the right stage.

FUDGE.

I have a pet fudge recipe that I have used for years and I will guarantee if you will follow directions your fudge will be the talk of the neighborhood. It's simple, easy and delicious. All you need is 2 squares of chocolate, 2 cups of granulated sugar, 1 cup of coffee cream, dash of salt, 1 teaspoon of vanilla and $\frac{1}{2}$ cup of walnut meats. Mix the sugar, cream and grated or shaved chocolate together in a saucepan and place over a low heat. Stir until the sugar is dissolved, then continue cooking—without stirring—to 238 degrees F. or until a little tried in cold water forms a soft ball. Now comes the most important part, you must curb your impatience and give your candy a chance to cool thoroughly, before you start to beat it. Add the vanilla and beat until creamy. Add the nut meats and when the mixture begins to thicken pour it onto a greased plate.

UNCOOKED FUDGE.

Use 3 squares of chocolate, 1 pound of confectioners' sugar, 3 tablespoons evaporated milk, 1 tablespoon melted butter, 1 egg, slightly beaten, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla.

Melt the chocolate, add the sugar, milk, butter, salt, egg and vanilla. And beat well until creamy. You may add nut meats if you like. Turn it into a greased pan and let harden.

ENGLISH TOFFEE.

1 tablespoon gelatin, 2 tsp. vanilla or $\frac{1}{2}$ cup cold water, 1 tsp. rum flavoring, $2\frac{1}{2}$ cups light brown sugar, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ teaspoon salt, 2 cups white syrup, 1 cup toasted almonds, $\frac{1}{4}$ cup butter.

Put the sugar, cream, syrup and salt together. Heat and when boiling add the butter. Stir constantly while cooking; continue to cook until

when tested in cold water a hard ball may be formed (254 degrees F.). Remove from fire, pour cold water in bowl and sprinkle gelatin on top of water. Add to hot candy mixture and stir until gelatin is dissolved. Add flavoring and almonds.

Pour into buttered pans to the depth of about $\frac{1}{2}$ inch; when cold remove from the pan and cut in squares.

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Don't miss Betty Service's Kitchen Clinic program over station WTCN Thursday at 10:30 a. m.



Betty Service.