

Black Walnut Caramels, Salt Water Taffy, Are Among Possible Goodies

BY BETTY SERVICE.

Along about this time of the year I get the fever for home-made candy. Each year when the candy making season arrives, I start out bravely vowing that it's going to be something besides fudge and divinity that graces my candy plates. Most people are afraid to try other kinds of home-made candy, myself included, but if you know the right tricks it isn't so difficult. A large part of it is patience . . . being sure you cook the candy just long enough and then allowing it to cool properly. Although many people make fine candy without the aid of a thermometer, it's much safer to use one. It's probably cheaper in the long run, for then you're sure of perfect results.

When making candy use standard measuring utensils and follow directions carefully and I'm sure you'll have no trouble with the sweets.

Black Walnut Caramels.

- 2 cups sugar.
- Few grains salt.
- 2 cups white corn syrup.
- $\frac{1}{2}$ cup butter.
- 1 tsp. vanilla.
- 2 cups evaporated milk.
- $\frac{1}{2}$ cup black walnuts chopped.

Choose a heavy iron, aluminum or copper kettle for cooking. Stirring occasionally, boil sugar, salt and syrup to 245 degrees F. Add butter, then milk gradually so that the mixture does not stop boiling at any time. Cook rapidly to firm ball stage (242 degrees F.). Stir constantly because the mixture becomes very thick and sticks easily at the last. Add vanilla and nuts and pour into a buttered pan. Cool thoroughly before cutting. Turn onto a buttered board and cut with

a heavy, sharp knife, using a saw-like motion. Do not chop the nuts too fine, then the effect will be nicer when the cooled mixture is sliced.

Taffy Apples.

- 1 cup brown sugar.
- $\frac{1}{2}$ cup granulated sugar.
- $\frac{1}{2}$ cup syrup.
- 1 tsp. vanilla.
- $\frac{1}{2}$ cup water.
- 1 tbsp. oil.
- $\frac{1}{4}$ tsp. salt.

Cook sugar, syrup, water, salt and oil until syrup crackles in cold water. Remove from fire and add flavoring. Stick skewer in stem end of apple, dip one at a time into hot syrup and place on a buttered pan.

Salt Water Taffy.

- 1 tsp. soda.
- 1 quart dark syrup.
- 2 tbsp. lemon juice.

Put syrup into saucepan and cook until temperature is 270 degrees F. or when tried in cold water it will be slightly brittle. Stir occasionally to prevent burning. Remove from fire, to add soda. Continue cooking, stirring constantly until temperature is 270 degrees F. or when tried in cold water, it will be very brittle. Remove from fire, add lemon juice and pour into oiled pan. When cool enough to handle, gather into ball and pull until rather firm and a light yellow. Stretch into long rope and cut.

Toffee.

- 2 cups syrup.
- 2 cups sugar.
- $\frac{1}{2}$ cup rich milk.
- Few grains salt.
- 1 tbsp. oil.
- 6 drops vanilla.

Combine the ingredients with the exception of the vanilla and boil (252 degrees F.) until the mixture forms a fairly firm ball when tried in cold water. Add the vanilla, beat a few minutes until the mixture is beginning to cream and looks thick, then pour one-half inch deep into a pan, lightly butter and let stand several hours to become firm. Cut in sections with a sharp knife and wrap in waxed paper.

There are more than 100,000,000 head of sheep in Australia.