

Old-Fashioned Candies

By JENNIE HARRIS

IT IS so, to be sure, as the teasing rime tells us, that we're made of "sugar and spice and everything nice." Maybe that's why we love to make candy. What girl doesn't? For November's silly days when the thermometer makes a plunge forward and the kitchen fires burn brighter, we're thankful. For is it not then that we may don our best, prettiest aprons, inviting our most companionable friends to dolike-wise, and set about our pots and pans and sirups and nuts to revive the art of taffy-pulling, lost during the summer months to corn roasts and strawberry festivals? Here are two delicious old-fashioned candy recipes.



White Divinity has a billowy smoothness, a light and gracious texture unlike any other candy. From the first fluff of egg whites to the final piling of the enormous squares on a plate it takes but one good hour to make, but must be worked hard and fast from first till last. It is easier if two are at it.

Get one cupful of nut meats ready; your big platter buttered, your test cupful of cold water, your wooden spoon and vanilla bottle handy. In one large saucepan put three level cupfuls of sugar, one cupful of white corn sirup and three-quarters of a cupful of water. Stir till well mixed and put over a moderate fire.

Into a small saucepan put one cupful of sugar and three-quarters of a cupful of water, mix well and put over a very low fire. The spoons should be taken out of the sirups and the sirups not stirred—ever.

Beat three egg whites in a large crock with a pinch of salt. When these are thick and stiff the first batch of sugar and sirup should be ready. Test by dropping a spoonful into a cupful of cold water. If the sirup forms so firm a soft ball that you can click it against the side of the cup, it is ready. The correct stage is the taffy stage—the soft ball and the click.

A Crockful of Creaminess

POUR this big batch of sirup in a slow, steady stream over the fluffed egg whites, stirring constantly—here is where is needed another body's arm. Without scraping, let all that will, flow out, then beat with a spoon egg beater or with a wooden spoon till the second sirup is ready.

Test the second sirup as you did the first, only cook this to the long-jar stage, slightly harder than for taffy—ll it is quite brittle cked against the cup. ld this slowly, while ating, to the white aminess in the crock, d use definitely now e wooden spoon,

beating steadily but not over-fast. You want to get as much air as possible into this candy; stirring would only thicken it without giving it fluff.

Continue beating till the great white lightness turns to marshmallow crême; then gets thicker, drier, till you know that if you do not add the nuts in a hurry you won't be able to add them at all.

Dump in the nut meats—careful that there are no shells—add a tablespoonful of vanilla—or half a tablespoonful of nectar and half vanilla—and beat till you must

spoon this out onto the buttered platter. The crock should still be hot to your hand, the candy warm. You can cut it at once. Two-inch cubes or more—a beautiful candy, without weight, piled in a tin box for moist keeping.

SNOW TAFFY is a simple diversion from this great creaminess. Snow Taffy is the kind we stretched out on the fresh white tablespread that covered a table set for the next meal—long white glistening ropes of taffy.

Two Candies in One

SOMETHING just in the scent of good vanilla suggests those old-time candies and ice creams.

To scent your snow taffy pour half a teaspoonful of vanilla into the buttered pan that is to hold the cooling sirup. Then the dark vanilla is worked all through the clear sirup in its pulling till the flavor is as widespread as the taffy is snow white.

Two cupfuls of sugar and one of water. Stir the sugar and water carefully in a cold saucepan, then take the spoon out permanently while the taffy boils. When the sirup boils vigorously add a pinch of cream of tartar. Don't test till the boiling is low and tight. Then gently dip up enough to drop into a cupful of cold water.

The correct stage is when it hairs long and just clicks when struck against the cup. Pour the taffy slowly into the buttered, vanillaed pan. Then let this chill enough to pull.

When it is too hard to pull longer stretch it out like a white rope on a fresh tablecloth, or onto a buttered platter. You can cut it at once with scissors or knife.

It is now chewy and taffylike. But tomorrow is its witching stage. Pile it on a plate in a dry place and by morning it is velvety chalk. Or if you catch the candy in its medium stage—then you can bite through the delicious chalk-wrapper to a strand of sheer chewable taffy. Two candies in one—the chewing taffy rolled in a new kind of cream candy!

Gentlewoman Jingles

WE'LL sacrifice our
vegetables
Or go without our
meats,
But woe to him who
urges us
To give up eating
sweets! —J. B.