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**Holiday Sweets**

By ALMA RIEMENSCHNEIDER, Assistant Professor of Home Economics

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**O GIFT is more appreciated on Christmas than a box of attractive home-made candies. Its crisp ribbon bow and gay sprig of holy-fairly shout out the glad holiday tidings and bring good cheer and good will to all. Christmas without its sweets would hardly be Christmas to most of us, for have they not played the most important part in our Christmas joys since the first time we hung up our stockings for Santa Claus and waited for fear he might pass us by?

As a rule, Christmas candies are left to the professional candy maker. Too often the idea has been had that elaborate equipment is necessary for making the more difficult candies. Nearly all candies may be made with the most simple utensils in the home. It is not necessary to use a thermometer. In most cases good results may be had without its use.

Fondant is used more than any other candy, since it lends itself so readily to such a variety of uses and it is as easily made as any.

**Fondant**

2 cups sugar
1 cup hot water
3/4 tsp. of cream of tartar

Dissolve sugar in water, add cream of tartar, place cover over kettle and boil until all sugar crystals which may have collected on the sides of the pan are thoroughly dissolved. Remove the cover and boil without stirring until the syrup forms a soft ball in cold water or reaches 113° F.

Remove from the flame and cool to lukewarm or 40° C. Use a clean spoon. Beat until the fondant crystallizes, then knead until soft and creamy. Put away in covered dish for at least twenty-four hours, when it will be ready to be shaped into centers or made into mints.

A richer fondant may be made by substituting milk for the water in the fondant recipe, or a caramel fondant is made by adding two tablespoons of caramelized sugar syrup to the recipe.

When the fondant has been allowed to stand for the proper length of time, knead and shape ready for dipping. Plain fondant may be colored, flavored as desired, nuts and candied fruits or cocoa-powder added. Often a small amount of butter is added to make the butter cream centers. Maple flavoring and nuts added to the caramel fondant makes the maple centers relished by many people. Milk fondant to which butter has been added gives the rich centers found in the best chocolate centers.

"Dot" or Baker's unswetened chocolate, or a combination, may be used for dipping. This is perhaps the most difficult part in the making of chocolate candies, but with care good results may be had. Melt chocolate in the upper part of the double boiler. When only half melted remove from the flame and allow to stand for the proper length of time, then being soft enough. Stirring or stirring at the proper minutes will be thin.

Dipping is best done in a cool room and when the centers have been kept very cold. Drop the cold center into the chocolate, which will set up immediately when dropped on a cold pan. If there is some difficulty in keeping the room cool have pan placed on ice, to which a small amount of salt has been added. The melted chocolate may be poured on a shallow pan and the dipping done with the hands. It is easier to keep the temperature more constant in this way and the cream centers are very easily made. If the chocolate does not harden at once the coating will be thin. It is always better to be sure the chocolate is the right temperature before attempting to dip.

Mints are made by melting fondant over hot water, adding flavor and tinting the desired shades. Drop from the tip of a spoon. Pink color and winter-green flavor, and green food-flavor are good combinations. Often a small amount of hot water added to fondant will give a more desirable candy.

**Peanut Brittle I**

1 cup of sugar
1 cup of roasted peanuts

Heat sugar in frying pan until a light brown syrup is formed. Pour over heated peanuts. Cool and break into pieces.

**Peanut Brittle II**

1 cup of sugar
1/2 cup of Karo syrup
1/2 cup of water
1/2 cup of raw peanuts
1/4 tsp. butter
Pinch of salt

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**The Perfect Guest**

By LUCILE BARTA

"I'll NEVER invite Inez again. She's selfish and insensible. If it hadn't been for Betty and some of the others, I'd call my house party a failure," complained Mary who had just returned from bidding her house guests goodbye.

"Yes, Betty was charming company and I hope she comes again," agreed her mother.

Mary, resting wearily in the depths of an overstuffed sofa, reviewed the past morning, and gladdened Mary's heart by conversation from being a monologue of baby on the train, and her dresses. Betty and Mary rescued the impossible baby, and when the centers have been kept upon which the family might be included.

Later Mary's younger brother very disgustedly told his mother, "Inez thinks she's a three ring circus, but she's not. Why, she didn't even know how to listen in."

Betty made a favorable impression on younger brother because she offered to play "pil" with the younger children while the older members played bridge. Dad disliked bridge cordially, but according to Inez, "bridge is all they ever play,"

so bridge it was. One surmised that whatever "they" did must be quite proper. Later that evening cards were abandoned for candy making, much to Dad's relief. He, "Sonny" and Betty adjourned to the kitchen to crack the nuts. They were soon joined by the rest who helped in concocting fudge and caramel, and who made the room gay with laughter and song.

The plans for the next day included an early morning breakfast in the woods. All joined in heartily except Inez who disliked arising so early. The brisk autumn air made delightful hiking and on a dare they walked much farther than anticipated consequently arriving home late for lunch. Mary's mother confided to Mary that Inez had been up since the mail came at ten o'clock and restless for something to do, so she was dependent upon herself for amusement. Mary replied, "It serves her right for not coming along, but I'm sorry she bothered you, mother. She's not to be entertained all the time."

"I don't mind that, but she is hard to

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so I thought it would be lovely for Cor-
vallis to give something and Manhattan
something, and that, perhaps, you all at
Ams would love to perpetuate Miss
Bailey's ideals across the sea.

I bought some sweet yellow homespun
the other day for table runners and nap-
kins and I shall, maybe, borrow things
to give the freshmen table setting
lessons. They say they want to surprise
their mothers at vacation.

In case you decide to do anything,
write to Mrs. Alice P. Norton, 1326 East
Fifty-eighth street, Chicago, Illinois, and
let her know so that others can give
books and charts and other things.

You have no idea how often I think of
you and wonder how the new building
is progressing, and hope somebody really
misses me, and that I won't have to exist
much longer without letters.

With much love and best wishes for a
wonderful year, I am as ever.

_EDA LORD MURPHY._

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Place sugar, Karo syrup and water in
kettle over the fire and stir until dis-
solved. Cook until a soft ball is formed
in cold water. Add peanuts and stir un-
til syrups become light brown; add but-
ter. Remove from flame and pour onto
a greased platter, spreading as thin as
possible. When cool break into pieces.

**Chocolate Fudge**

2 cups sugar
1 1/2 squares of chocolate
2/3 cups milk
2 tbsp. of butter
Few grains of salt
1 tsp. of vanilla

Dissolve sugar in milk, add butter,
chocolate and salt. Place cover on pan
for first few minutes of cooking or until
all sugar crystals are dissolved. Cook un-
til a very soft ball is formed in cold water
or until the thermometer registers 111° C.
Cool to lukewarm or 40° C.; beat until
the mixture sets. Drop from the tip of
the spoon on waxed paper. Nuts may be
added just before the mixture sets.

**Taffy**

2 cups sugar
3/4 cup Karo syrup
1 cup rich milk or cream
1 tbsp. butter
1/2 tsp. vanilla

Cook sugar, Karo syrup and milk to
118° C. Add butter; bring to a boil; add
flavoring and pour on greased platter; let
cool; turn in the edges and pull until
white. Pull straight without twisting.
Place on greased plate and cool. Break
into convenient pieces. Pink taffy may
be made by adding a little red coloring
just before the taffy is poured onto the
plate.

**The Perfect Guest**

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suit at the table. She dislikes so many
tings, that I don't know what to pre-
are.

"I'm afraid that she is just plain finicky
so don't try to suit her," resignedly re-
marked Mary.

That afternoon Mary entertained at tea
in honor of her guests. Her friends were
delighted to meet such charming and ac-
complished visitors. Betty was an ex-
cellent pianist and graciously helped in the
entertainment. The others following her
example contributed their bit, one of
them read humorous selections from Ri-
ley, and even Inez, a very good contralto,
offered her services.

Among the guests was an eccentric aunt
of Mary's who was ever looking for im-
pedence in "these young people nowadays." Inez had made some inadvertent remark
that drew forth a sharp answer from the
maiden lady and was about to retort when
Betty, so altered the field and tactfully cen-
tered the conversation on more neutral
topics. She then chatted on subjects she
felt this queer little soul might be inter-
sted in. Betty possessed that good breed-
ing and innate kindliness that made all
whom she met appreciate her and wish
to know her. Before leaving, the aunt
remarked to Mary that Betty was a lovely
guest and so "appreciative."

The house party continued with Betty
amiable and accommodating, frequently

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