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Pour These

From the Christmas Candy Kettle

by Marjory Vaughn

IT'S the little things in life that often seem most worthwhile, and it's the little things done at Christmas time which seem to give the most happiness. A gift of candies will delight the receiver and at the same time it will give the donor lots of pleasure in making the candy and planning the packing and wrapping.

But candy, to be a most welcome treat, should be different; it should hold surprises that show ingenuity and imagination.

Variety is well the spice of candy. Fruits, although they are standbys are not used enough considering nutritive value and contrasts. The making of candied orange peel is almost an annual obligation in holiday festivities. Use it in white fudge or boston creams instead of nuts; put it in peanut brittle with or without the peanuts; combine it with dates in penuchii; dip it in melted chocolate or melted fondant. Besides orange peel, grapefruit peel, lemon peel, cranberries, apricots, or raisins may be candied to give lovely color and taste to a box of sweets.

Some raisin possibilities: Raisins in brittle, chopped raisins in fudge; raisin clusters formed by combining with melted chocolate then dropping by spoonfuls on oiled paper. Ground figs may be added to any kind of fudge, but with caramel fudge it is especially toothsome. Ground figs combined with cocoanut, moistened with a little lemon and orange juice and rolled into balls is lovely.

Don't neglect the lowly prunes! Stuff them with nuts, fondant, cocoanut, roll in sugar—as you see, treated very similar to stuffed dates. Steam for a few minutes before slitting and removing the seed preparatory to stuffing. Prunes are very good when ground and added to chocolate fudge.

CANDIED cherries—some are red, some green—go with Christmas time. What a festive air they add to a box as they top a fondant cream ball! They could adorn a dropped ball of divinity. Or a more usual use is cherry centered creams—coat the candied cherry with fondant, then with chocolate.

Everyone makes fudge and there are almost as many types of fudge as there are makers of it. Fudge that isn't a luscious creamy fudge, however, just should not be used in a gift box. If a grain product failure results, cook it over or use it for another product.

Every piece of candy put into a gift box or on any platter should aspire to being a masterpiece.

A pleasing way to pack fudge is to use pieces dropped by spoonfuls onto an oiled sheet. By twirling the spoon as the candy drops from it, an attractive swirl can be made on the top of each piece.

There are oodles of ways to give new life to fudge—burnt sugar fudge, grape-nut fudge, cocoanut fudge, peanut fudge or fudge roll. The fudge roll is especially tempting. A roll is formed 1 or 2 inches in diameter, about 4 inches long. It is allowed to become firm on the outside, then it is rolled in cooled caramel, then in a mixture of chopped nuts and cocoanut. It goes in the gift box as a roll and when

passed, it is cut in thin slices. The covering may be varied.

Stuff dates, prunes, figs and marshmallows with fudge. Layer fudge of all kinds is lovely and a large wedge to be sliced as eaten looks grand in the box.

A contrast of textures is worth remembering. Butterscotch, caramels, and pulled candies shouldn't be neglected. Honey butterscotch, "nigger toe" or brazil nut butterscotch, honey caramels, raisin caramels, delicious molasses nut taffy or english toffee are suggestions.

NUTS—salted, candied, fondant covered, chocolate covered, pickled, or in the candy itself—are necessities. Use more of the unusual ones to get tastier products.

As one's imagination roams, it is easy to visualize how the gift will look—a beautiful picture of tempting variety and newness. Try these; but don't forget to experiment with your own ideas that come out of nowhere when you get to working with candies.

The Week . . .

By the Proverbial Calendar

by Helen Clemons

Senior women enrolled in Mrs. Florence Busse Smith's home management lecture recently listed the adages that they had come to know—adages which were quoted frequently in their homes. There totalled 71 different adages which girls from Iowa alone had been brought up on. It is these adages which have suggested this "A Week's Schedule" story.

"SEE yourself," Iowa State Home-maker, "as others see you"—a few years hence. Such a weekly round as this may be your hemisphere.

Monday: "Never put off for tomorrow what you can do today," so the fragrant washing goes early on the line. Then breakfast for two or more (as the case may be). If your biscuits are heavy, keep a smile, remembering that "practice makes perfect." Send friend husband to the office well fed, well groomed and cheerful. "After all, it's the little things that count."

Tuesday: Baskets of clothes are ready for ironing and mending. "Strike while the iron is hot." As for the mending, you know "a stitch in time saves nine." The evening brings a round table discussion of the week's news with friend husband; it is well to remember that "little pitchers have big ears."

Wednesday: Club day with much

chatter. "You can never tell about a woman, you shouldn't anyhow," for "judge not that ye be not judged."

Thursday: Plans in the morning for a new week's budget and menus. "It is easy to begin a task well"—by planning it. "If you take care of the pennies the dollars will take care of themselves." Social calls and time for hobbies fill the afternoon.

Friday: "Many hands make light work." Soon the house is clean from attic to basement. "If a job is once begun, never leave it till it's done; be it great or be it small, do it well or not at all." Housekeeping really is lots of fun if you "have a place for everything and always put everything in its place." Junior will not then call, with company in the hall, "Mother, where is my rubber ball?" Friday night may bring a gay social occasion. Your wardrobe is limited; the man on your right guffaws. "Don't speak at all if you can't say something good," although you may think, "He who laughs loudest has an empty head."

Saturday: Aromatic odors of baking foods fill the kitchen. Not a can of pineapple in the house for that upside-down-cake, but mixed dried fruits softened will do. "Experience is the best teacher and the mother of invention."

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