The Perfect Guest

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Holiday Sweets

By ALMA RIEMENSCHNEIDER, Assistant Professor of Home Economics

O GIFT is more appreciated on Christmas than a box of attractive home-made candies. Its crisp ribbon bow and gay sprig of holly 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 they not only 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 utensile 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 a variety of uses and is as easily made as any.

Fondant
2 cups sugar
1 cup hot water
¼ tsp. of cream of tartar

Dissolve sugar in water, add cream of tartar to kettie 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 112°F. Remove from the flame and cool to lukewarm or 40°F. 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 unsweetened 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 cool with butter melted in the water to continue the melting.

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 pored 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 candy centers are very easily finished. 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 and mint 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
3/4 cup of raw peanuts
1/2 tsp. butter
Pinch of salt

(Continued on page 21)

The Perfect Guest

By LUCILE BARTA

I’ll NEVER invite Inez again. She’s selfish and inconsistent. 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.

“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 few days and tried to analyze the cause for her present feeling of resentment, which a small amount of salt has been added into centers or made into mints.

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(Continued on page 21)
so I thought it would be lovely for Cor-\nvalis to give something and Manhattan\nsomething, and that, perhaps, you all at\nAmes would love to perpetuate Miss\nBailey's ideals across the sea.

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

In case you decide to do anything,\nwrite to Mrs. Alice P. Norton, 1326 East\nFifty-eighth street, Chicago, Illinois, and\nlet her know so the others can give\nbooks and charts and other things.

You have no idea how often I think of\nyou and wonder how the new building is\nprogressing, and hope somebody really\nmakes Mary.

That afternoon Mary entertained at tea\n(Continued from page 12)

Place sugar, Karo syrup and water in\nkettle over the fire and stir until dis-
olved. Cook until a soft ball is formed in\ncold water. Add peanuts and stir un-
til a very soft ball is formed in cold water\nbefore the mixture sets. Drop from the tip of\nthe spoon on waxed paper. Nuts may b e\nadded just before the mixture sets.

**Taffy**

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

Cook sugar, Karo syrup and milk to\n118° C. Add butter; bring to a boil; add\nflavoring and pour on greased plate; let\ncool; turn in the edges and pull until\nwhite. Pull straight without twisting.
Place on greased plate and cool. Break\ninto convenient pieces. Pink taffy may\nbe made by adding a little red coloring\just before the taffy is poured onto the\nplate.

**The Perfect Guest**  
(Continued from page 12)

suit at the table. She dislikes so many\nthings, that I don't know what to pre-
pare:—

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

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

Among the guests was an eccentric aunt\nof Mary's who was ever looking for im-
pu dence in "these young people nowadays."\nInez had made some inadvertent remark\nthat drew forth a sharp answer from the\nmaiden lady and was about to retort when\nBetty entered the field and tactfully cen-
ter the conversation on more neutral\ntopics. She then chatted on subjects she\nfelt this queer little soul might be inter-
ested in. Betty possessed that good breed-
ing and innate kindliness that made all\nwhom she met appreciate her and wish\nto know her. Before leaving, the aunt\nremarked to Mary that Betty was a lovely\nguest and so "appreciative."

The house party continued with Betty\namiable and accommodating, frequently\n
**Holiday Sweets**  
(Continued from page 12)

Place sugar, Karo syrup and water in\nkettle over the fire and stir until dis-
olved. Cook until a soft ball is formed in\ncold water. Add peanuts and stir un-
til a very soft ball is formed in cold water; add\nbut ter. Remove from flame and pour onto\na greased platter, spreading as thin as\npossible. When cool break into pieces.

**Chocolate Fudge**

2 cups sugar
1 1/4 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,\nchocolate and salt. Place cover on pan\nfor first few minutes of cooking or until\nall sugar crystals are dissolved. Cook un-
til a very soft ball is formed in cold water or\nuntil the thermometer registers 111° C.\nCool to lukewarm or 40° C.; beat until\nthe mixture sets. Drop from the tip of\nthe spoon on waxed paper. Nuts may be\nadded just before the mixture sets.

We have the instruction book and materials for making Wax\nBeads, Pendants and Novelties.

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ing it.

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Start this fascinating work and you just can't help enjoy-
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We handle the kind they all\nlike, hi-tops and moccasin tips.

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**COLLEGE SHOE STORE**

Campustown

**XMAS CANDIES**

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**WHITMAN and FOSS**

---

The Chocolate Shop
Luncheonette and Soda

**WHITMAN and FOSS**

---

The Chocolate Shop
Luncheonette and Soda

**GROUN D GRIPPER**

**WALKING SHOES**

BAUGE & SON

Shoes that Satisfy

AMES IOWA
ferring incense for Inez who rashly gave
wishing Inez who rashly gave
low but who
school boy friends to come in and spend
in her words. She made little or no pre­
tense to be interesting and barely man­
ted to be civil. Both Mary and Betty
sensed the sit uation and by keeping Inez
ately within their group, they succeeded
aged to be civil. Both Mary and Betty

spinach, but I’ll not be th e Black Fairy
sensed the sit uation and by keeping Inez
immedi­
and the unfortunate gentleman immedi­
aged to be civil. Both Mary and Betty

at any
am invited
dance with a clodhoppe r , and I’ll even eat

Inez’s behavior. That
Mary jumped up,
self by taking tea with
announced.
The Evolution of Home
at Iowa State
(Continued from page 13)
over the boys stairway where it was
plainly visible by all the men and women
as they entered the dining room.
Well of course the freshmen conpired
the blood shed for the honor of freshmen in general
deserves a brass monument.
"It has better flavor and strength
when it boils up it has such a nice
golden brown color.
"I also find the paraffin-walled can­
isters it comes in, keep it fresher and
better. The men folks say it’s the best
coffee made."
You, too, no doubt have discovered
it more economical as well as more
enjoyable to use the best coffee. Ask
your grocer for

Evening Fabrics Sparkle Under Evening Lights
Your new evening gown may be long or short—it may be very
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fant mode. The main thing is—it must glitter. Brocades, metal­
lie fabrics, velvet moire and richly embroidered laces—all offer
fascinating selection. And it is so much more economical to make
your own gown. Metallic Brocades are priced at $9.50, $13.50,
$17.50, $22.50 and $27.50 the yard.

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feminine approval. Practical—all of them—for most women insist upon
utility even in the daintiest of their possessions. At the same time each
gift embodies real beauty and rare distinction.
We can suggest an endless number of useful gifts, a few of which we
list below.
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IVORY
TOILETRY
MOTTOES
STATIONERY
NOVELTIES

WESTERN GROCER COMPANY
Drug Store—First Floor

THE IOWA HOMEMAKER

(Continued from page 14)
Baskets Which Will Lead
Long Useful Lives

(Continued from page 14)

No Other Coffee
Equals It
Chocolate Cream Coffee Has a Bet­
ter Flavor and Such a Nice
Golden Brown Color, Says
Mrs. Bottoff

Everest, Kas. (Special)—"Chocolate
Cream Coffee is the best I have ever
used. I have never found any other coffee to equal it," states Mrs. G. M.
Bottoff.
"It has better flavor and strength
and when it boils up it has such a nice
golden brown color.
"I also find the paraffin-walled can­
isters it comes in, keep it fresher and
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For
CHRISTMAS
Give your
friend a
KARESS
Compact

JUDISCH BROS.
DRUG STORE

The Homemaker makes
an ideal Christmas gift.
Send it to your friends.