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Put on Your Apron And Out to the Kitchen Everybody Makes Candy at Christmas

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Put on Your Apron And Out to the Kitchen Everybody Makes Candy

CHRISTMAS candies! The words call forth a host of memories filled with Yuletide cheer. Remember



the fun of making the delicious dainties?

What to do with all of it when you do get it made? Nothing will please your friends more than candy which you have made yourself.

Put on a big apron, bring out your supplies, and let's get started.

Fudge is always a prime favorite—fudge that is creamy and chocolate-y and melts in your mouth. Try this recipe.

CHOCOLATE FUDGE

2 c. granulated sugar	2 sq. (2 oz.) unsweetened cooking chocolate
1 c. bottled milk or evaporated milk and ½ c. water	2 t. white corn syrup
½ t. salt	2 T. butter
	½ t. vanilla extract

Combine sugar, milk, salt, chocolate and corn syrup in a saucepan over low heat, stirring until the sugar is dissolved. Cook gently, stirring from the bottom occasionally, to 236 degrees F., or until a little of the mixture will form a soft ball in cold water. Add butter without stirring, then cool to 145 degrees F., or until the outside of saucepan feels warm to the touch. Add vanilla and beat with a spoon or electric beater at high speed until nearly stiff. Then pour the mixture into a pan greased with butter. Cool and cut into squares. This recipe makes about 1¼ pounds. Surprising variations of fudge make the box attractive and each piece of candy an adventure:

CHOCOLATE Fudge Bon-bons: Make chocolate fudge, turn into pan, cool, cut into squares large enough to form balls about 1 inch in diameter. Roll the balls in either 1 cup of chopped nut meats or 1 cup of shredded coconut.

Chocolate Marshmallow Fudge: Make chocolate fudge. Pour half of the mixture into a greased pan. Cover quickly with 1 cup of marshmallows cut in half

and pour over the rest of the mixture. Cut when cool.

For a fluffy fudge add ½ cup stiffly beaten whipped cream to the fudge during the heating process. Drop on wax paper or pour into a pan and cut in squares.

Finely chopped pecans or raisins, ¼ cup finely chopped orange peel, or a few drops of oil of cinnamon added to the fudge give it unusual flavor.

Creams give lightness and delicacy to a selection of candies. The basis for these is fondant. Here is the ½-pound recipe:

FONDANT

1 c. sugar	¼ t. cream of tartar
1½ c. water	

Put the sugar, water and cream of tartar in a saucepan and cook, stirring until the sugar is dissolved. When the candy boils cover the pan and cook for three minutes. The steam dissolves crystals on the sides of the pan. Remove the cover and cook to 234 degrees F., removing any crystals on the sides of the pan with a fork covered with a wet cheese cloth. Remove from the fire and pour at once over a thermometer on the platter on which it is to be beaten. Cool without any agitation to 104 degrees F. Beat with a wooden spoon until the fondant becomes white and creamy. Add ½ t. vanilla, or 2 drops oil of peppermint, wintergreen, cinnamon or clove. Knead until the mass is smooth and no lumps remain. Put away to ripen for two or three days before using.

A delicious lemon fondant can be made by mixing grated rind of ¼ lemon

By **STELLA MAE BRINKMAN**

and 1½ T. lemon juice, spreading on the platter, pouring hot syrup over the fruit mixture, and proceeding as above.

Fondant can be made into patties by melting in a double boiler over water just below the boiling point, adding desired colorings or additional flavorings, and stirring as little as possible. Drop from a spoon onto a wax paper. These patties are tasty when coated with chocolate by dipping them into regular dipping chocolate, melted over hot water. Place on wax paper to harden. Either plain patties or fondant balls 1 inch in diameter may be garnished attractively with nuts or candied fruits. Chopped fruits and nuts may be kneaded into fondant. Shape into a roll and cut in slices.

Maple creams vary the flavor of the bonbons.

MAPLE CREAMS

2 c. maple syrup	seedless raisins
2 T. heavy cream	Brazil nutmeats

Combine the syrup and cream in a saucepan over low heat. Cook gently to 236 degrees F. Cool to 115 degrees F., and beat with a wooden spoon until stiff. Form into bonbons about 1 inch in diameter and top with raisins or nutmeats. This recipe makes about three-fourths pound.

A box would be incomplete without some good, substantial chewy candies. This recipe for caramels is simple, yet delicious.



at Christmas

CARAMELS

1 c. sugar
1 c. corn syrup

1 c. coffee cream
 $\frac{1}{4}$ c. butter

Combine sugar, syrup and cream in a saucepan and cook slowly over a low flame to 250 degrees F., stirring constantly. Add butter and bring to 250 degrees F. again. Pour mixture into a small pan greased with unsalted fat. Cut into cubes when warm.

For chocolate caramels add 1 square bitter chocolate to the sugar and syrup, and proceed as above. Spicy caramels may be made by adding $\frac{1}{2}$ t. cinnamon and $\frac{1}{8}$ t. cloves to the above recipe when butter is added.

Caramels dipped in chocolate are favorites. Wrap uncovered caramels in wax paper.

Candied fruits have a true holiday touch.

CANDIED ORANGE PEEL

Peel from 4 medium sized oranges

cold water
2 c. granulated sugar

Remove orange peel in quarters. Cover with cold water and simmer until tender. Drain, reserving 1 cup of liquid. Lay each peel on a table and carefully remove the inner white portion with a teaspoon. Then cut the orange peel into strips as desired. Combine the sugar and 1 cup of reserved liquid and stir over low heat until the sugar is dissolved. Cook to 238 degrees F., then add the orange peel, simmer for 10 minutes, and drain thoroughly in a strainer. Roll the peel a few pieces at a time in granulated sugar arranged in a shallow pan or on wax paper. Shake off any excess sugar.

To candy lemon peel follow the directions and recipe for candied orange

peel, substituting peel from four lemons. Also use 1 cup fresh water for the sugar syrup.

Color the orange peel a bright red and flavor with cinnamon by putting tint and spice in the syrup. Color the lemon peel a bright green and flavor with clove. Cut holly leaves onto the top of freshly dropped fondant patties to resemble holly sprigs.

Plumply stuffed fruits are healthful as well as delicious. Slit dates lengthwise and remove the pits. Insert red or green marachino cherries or chopped orange peel mixed with peanut butter. Roll the stuffed fruit in finely chopped nutmeats. Soak dried prunes 30 minutes, remove pits, and drain thoroughly. Stuff with the lemon fondant.

Peanut brittle in the assortment adds snap and pep. Heat slowly 2 cups of granulated sugar in an iron frying pan, stirring constantly until it becomes a thin, light brown syrup. Add 1 cup of

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If You Want
Fancy "Fixin's"

Let It Be a Tea



By RUTH COOK

CRISPNESS in the air, a Christmas-y tinsel over everything, warm hearth fires and people feeling gay, gay, gay! Of course you'll be having a party—several of them, probably.

And I do hope you make one of them a tea. It's such fun to "fix things" for a tea and there's nothing like it as an inspiration to a cozy chat with the girls—a chance to talk clothes, parties, men and such like.

The house itself will already be decked out in gala attire for the season, of course. Plenty of wood in the fuel basket—you'll naturally want to have a blazing hearth, and let's do hope it snows in big, fluffy flakes that day.

There are dozens of Christmas motifs that one might use for the table. Just at present I'm all excited over the possibilities of the Christmas Creche. The French people, you see, never had trees at Christmas time. Instead they set up the Christmas scenes—Mary and the manger, the shepherds, wisemen and even the sheep and cattle. The tiny figures were cut from wood or made of some composition, were brilliantly painted and formed a tiny shrine.

The carved wooden creche may be purchased—or if you've plenty of time and are very artistic, you might carve

your own from soap. You can buy painted bisque figurines, too.

Instead of the usual tall candles, I think a row of white Christmas tree candles, arranged to simulate a candelabra, might be used with the creche.

If you want to go ultra-modern in your scheme, Miss L'Engle, of the Foods and Nutrition Department, suggests this silver-white scene. Buy a flat table mirror and three of those small sized Christmas trees at the 10-cent store. If you can't find silver trees, paint the ordinary green ones silver or white. Turn the branches way down—like any pine tree's. Now find some small smooth-surfaced wooden blocks and paint these silver, too.

Arrange the trees and the blocks—piled up for snow banks—on the mirror. Sprinkle the whole generously with commercial snow, and the scene is finished.

Both of these centerpieces would be best on bare wood, don't you think? You might be able to do something with this new aluminum foil on a polished table surface, too, if you're sufficiently clever with a scissors.

Have you a red and white peasant cloth? By all means use it topped with

a Hansel and Gretel house. The house is made of sugar, ginger or any other sort of flat cookies. You cut each side and each roof section of the house out separately, and encrust the walls with tiny chunks of hard candy. Cinnamon drops—red-hots, you probably called them in your grade-school days—make a lovely ginger-breading for under the eaves and may be glued on with sugar syrup. Oh, yes, be sure to leave holes for the windows and make the chimney of gum-drop or marshmallow. Glue or wire the house together when it's finished. The people are made from gumdrops and marshmallows pinned together with toothpicks. Don't forget to give the old witch a broomstick made of a few broomstraws tied around a matchstick. Hansel will be lovely in a crepe paper skirt and yarn braids. Long jelly sticks make the appendages and fat rounded ones the trunk and head.

But one must have something on the table besides the decorations. And here's where those little Christmas food tricks come in.

First off, there's the beverage. Somehow hot chocolate seems to me to just fit into the Christmas scheme of things. French chocolate—a chocolate paste—which is diluted with hot milk to suit

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Pioneer Jewelers of Iowa



Sterling Silver

Plumbs feature sterling silver by Towle—creators of the beautiful Candlelight, Aristocrat, Cascade, Craftsman, Symphony, Lady Diana, Louis XIV and dozens of other beautiful sterling patterns.

PLUMBS

6th & Walnut

Des Moines

Give Her Silver

(Begins on page 14)

made and sold without the benefit of the maker's guarantee.

The care of silver has in the past been a burden to the servantless household. But again modern manufacturers have come to the rescue of the housekeeper. Cleaners and polishes recommended by the silver makers are usually the most advisable; their methods of cleaning recommended ought to be followed, also, for coarse abrasives, slapdash handling may scratch and mar silver and permanently injure it.

Once cleaned, there are ways of keeping silver free from tarnish. The simplest way is to wrap each piece in cellophane or put it in a cellophane bag.

For silver in daily use, the boxes and

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Not a wrinkle in ankle or knee
They're molded to fit your leg, you see
The slender lines will grace your foot
The narrow seams stay where they're put
The lengths in four different places stop
They need no doubling at the top
What more is there to say, my dear
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THE MOST PERFECT
CHRISTMAS GIFT
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HANNUM'S

cabinets in which flatwear is sold are recommended. They hold each piece securely and separately from the others, which protects them from scratches and nicks. Store the silver in a dry place, as well protected from air and moisture as possible.

Christmas Candy

(Begins on page 8)

raw peanuts, cook about 2 minutes, removed from the flame and add $\frac{1}{8}$ t. soda. Pour out on a dry pan and allow to cool, marking in squares while still hot. Break into pieces when cold.

Attractive baskets, jars, glass bowls and even tin cake or gelatin molds will make beautiful as well as useful containers in which to pack your candies. Line the container with waxed paper or cellophane and also put a sheet between the layers of candy. Fill the bottom and middle layers with the firmer and heavier candies. The top layer should show the assortment of candies—at least one piece of each kind.

Arrange the candies artistically and carefully, centering the interest on the patties decorated with holly sprigs and other bonbons and stuffed fruit. Add more color by wrapping a few pieces in bright tinfoil. Keep the pieces separate with tiny fluted paper dishes and cardboard partitions. The top layer will look prettier with a piece of bright cellophane. Wrap or decorate the container attractively with cellophane.

Need an Idea?

(Begins on page 13)

holders or favors. Dates may be wrapped in tin foil or sugared and affixed with strings to the tree.

You can make Christmas elves, too. Use a pulled fig for the body. Insert a wire through the top and bottom. Cover the wire with pitted pasteurized dates for the arms and legs and raisins for the hands and feet. Attach a marshmallow head by means of a toothpick neck. "Blondes" have the top of their heads dipped into white karo and then into toasted coconut.

Put strips of bacon on bottom of pan to prevent meat loaf from sticking. To give an even brown color to any sort of rolled up meat dip pastry brush into fat and baste top frequently.

Cooked rice will extend meat and chicken salads, and make them "go farther."

Gingerbread waffles are "making a hit" at parties. Just use a prepared mixture, adding three-fourths of a cup of water.