CANDY
AND
HOW TO MAKE IT
also
FRUIT PASTES
ICE CREAM
COMFITS
JELLIES
SYRUPS
ETC.

COMPLIMENTS OF
WILLIAM HILL & SONS, PHILADELPHIA, PA.
CANDY, Bon-Bons, Conserve, Blanc Mange

All fancy articles in candy, Bon-Bon and Conserve are made by sugar being brought to the boil, then grained by rubbing against side of pan.

BURNT ALMONDS.

Use raw sugar or skimmings. Add water to dissolve sugar. When near boiling, add the almonds, letting them boil in it until it comes to the small ball. Stir them with a spatula until the sugar grains. Put into sieve, shaking until they separate.

CHOCOLATE DROPS.

Prepare some chocolate warm. Add a little butter to make it work free. Make into balls about the size of small marble, by rolling in hand. Place on sheets of white paper about an inch apart. When sheet is covered, take it up by corners, lifting it up and down, letting it touch the table each time to flatten the drops. Cover surface entirely with white nonpareils, and shake off the surplus ones. When the drops are cold they separate from the paper easily.

Chocolate Harlequin Pistachios.

Warm some sweet chocolate by crushing in warm vessel. When reduced to paste, wrap chocolate around a
bleached pistachio nuts. Fold in colored or fancy papers, with mottoes.

Almonds may be done the same way, using chocolate. Vanilla flavor if preferred.

**BLANC MANGE.**

Half an ounce bitter almonds, and after gradually with 
Mix them with cream and one ounce of 
Pour into saucepan, boiling, then pass into mold, and put according to taste.

Bitter almonds may be left out. The melted sugar should be put into a comfit pan from tin resembling a funnel, but without the pipe or tube. To prevent the melted sugar flowing into the pan too quickly, use a pointed piece of stick fitted into the hole.

A piece of string tied several times across the centre of the top of this tin and twisted with the wood, allows it to be drawn out and regulated at pleasure.
Have preserving can ready containing clarified sugar, kept hot but not boiling. With a ladle pour melted sugar into the Comfit pan, swinging the comfit pan backward and forward without touching the fire or stove.

Put the fruit into the comfit pan, dusting it with powdered loaf sugar, adding a little melted sugar.

Cinnamon, cherry, celery, almonds, ginger and other comfits may be made in this way.
LIQUEUR COMFITS.

Blanch some bitter almonds, or the nuts of apricots or peaches. Soak in hot water for an hour. Then put them into any sort of liquor or spirit, according to taste. Then take out, drain and dry them, putting them through the confit pan in the same way that the Fruit comfits are made.

NONPAREILS.

Put about 2 pounds of crystallized A sugar into a comfit pan, working well until about the size of pinheads.

Nonpareils are useful in powdering and decorating fancy candied comfits.
Candies which are short and crisp are usually known as Crack.

**ALMOND HARDBAKE.**

Grease shallow pan, halve the almonds, placing in rows, split side down, covering bottom of pan. Pour over them melted sugar, which has been boiled to the crack, so that all will be covered with a thin sheet.

Raisins, sliced citron, currants, sliced cocoanut, can be made in the same way, except that the sugar must be grained before it is poured over.

**CARAMELS.**

Raspberry, cherry, strawberry, cinnamon and clove caramels may be made in the same way by simply changing the flavor.

**CHOCOLATE CARAMELS.**

One cup of shaved chocolate, two cups of loaf sugar, one and a half
cups of molasses, one cup of milk and a piece of butter the size of an egg.

Boil until the syrup hardens, then drop into cold water, adding a teaspoonful of vanilla.

Pour into shallow buttered tins. Mark off into little squares while hot, and cut when perfectly cold.

**COCOANUT CARAMELS.**

Made same as chocolate caramels, using ground cocoanut in place of chocolate.

**ICE CREAM AND ICES.**

Always use where possible, rich sweet cream, sweetened with powdered sugar when making ice cream.

When cream is not obtainable, the following may be substituted:

One quart new milk, two beaten eggs. Heat in saucepan avoiding stirring after it is hot. While heating, mix smoothly a tablespoonful of flour worked smoothly into tea cup of new milk. Stir into the milk on fire just as it comes to the boiling point. Remove quickly pouring into another vessel to cool. Arrowroot may be used instead of flour for thickening. Corn starch or flour is better, having no taste. Flavor to suit.
**Apple Ice.**

Cut in slices and pare the apples, placing in preserving pan, with just enough water for pieces to float. Boil until reduced to a marmalade, then strain. To each pint of apple water add half a pint of syrup, and the juice of a lemon with a little water. When cold, freeze.

**Coffee Ice Cream.**

One quart of cream, 5 ounces of Mocha coffee, 12 ounces of sugar. From the coffee made, stir in while quite hot, constantly stirring until the whole is good brown color. Then freeze.

**Lemon Ice Cream.**

Few drops of oil of lemon, six large lemons, one quart of cream, 12 ounces of sugar, or ½ pint syrup. Grate the peel off of three of the lemons, squeezing the juice, letting all stand for two or three hours. Strain, then add cream and syrup, and freeze.

**Apricot Ice or Jam.**

12 ounces of jam, one quart of cream, juice of two lemons, 10 ounces of sugar. Rub the whole through a sieve, then freeze.

**Pineapple.**

One pint of fresh pineapple, ½ pint syrup, the juice of three lemons. Grate or pound the pulp, passing it through a sieve. Mix well and freeze.

**Roman Punch Ice.**

Mix one quart lemon ice, flavoring to suit with rum or brandy. When it is frozen, to each quart add the whites of five eggs, whipping them well. Boil ½ pint of sugar to the ball, rubbing against the sides to grain it. When it turns white, mix it quickly with the whites of the eggs. Stir lightly together and add it to the ice. When cold, mix it well together, freezing and serving in glasses.
FRUIT PASTES AND CAKES.

These are the pulp of fruits reduced by heating to a kind of marmalade. With the addition of half a pound and in some cases double the weight of sugar to each pint of pulp, which is evaporated to the required consistency, the paste can be formed into rings, knots, and either crystallized or candied.

APRICOT PASTE.

Use ripe apricots, putting in a preserving pan, with water enough to cover them. Let them simmer on the fire for three minutes, or scald until tender. Strain the water and pass the pulp through a hair sieve. To each pint of pulp add \( \frac{3}{4} \) of a pint of sugar, then let this simmer until reduced to a thick marmalade. Take it from the fire and put it into molds, pots or crimped paper cases. Then place in the stove until dry.

GREEN APRICOT PASTE.

Use apricots before they are ripe, scalding them until reduced to pulp. Pass the pulp through a sieve. To each pint of reduced pulp, add one pound of loaf sugar clarified. Finish as the ripe apricot paste.
CHERRY PASTE.

Use ripe cherries, seeding them. Put them in a preserving pan and boil just a little. Then pass through a hair sieve. To each pint add a pound of loaf sugar. Add it to the paste and finish as apricot paste.

ORANGE PASTE.

Squeeze juice from the oranges and boil the peels in three or four waters, to take off bitterness. In the first put a little salt. When they are quite tender, remove the white pith or pulp, and pound them quite fine, adding part of the juice, using sufficient to make them into a paste. Then pass it and the remaining portion of the juice into a sieve, and into a preserving pan. Put it on the fire until it is reduced to a marmalade. Weigh it, and for each pint take $\frac{3}{4}$ of a pound of loaf sugar. Mix it well with the paste. Evaporate over a gentle fire. The rinds of the oranges may be poured off before they are squeezed, which, if boiled in one water is sufficient, as the pith of the peal is extremely bitter and indigestible. The flavor is contained only in the yellow, porous part of the peel.

PEACH PASTE.

Use fine ripe peaches, paring, then cutting them into small pieces into a preserving pan. Reduce to thick consistency over slow fire, stirring continually. For each pint of reduced pulp, add $\frac{3}{4}$ of a pound of sugar. Finish as other pastes.
APPLE JELLY.

Use good baking apples. Pare, core and cut in slices, with sufficient water to cover them in preserving pan. Boil until reduced to a mash. Drain the water off through a hair sieve. Filter it through a finer bag. To every pound of filtered juice, add one pound of loaf sugar clarified.

Mix the juice with it until it jellies. Stir with wooden spoon from the bottom, to prevent burning. When it has boiled enough, take off the scum which rises at the top. Jelly may be colored with any harmless colored preparations.
CHERRY MARMALADE OR JAM.

Seed the cherries and pulp them through a cane sieve. To three pints of pulp add ½ pint of colored juice, and ¾ of a pound of sugar to each pound of fruit. Mix together and boil until it will jelly. Currants, raspberries, plums and gooseberries are all made in the same manner.

GOOSEBERRY JELLY.

Three pounds of loaf sugar, six pounds of rough red gooseberries. After cleaning, boil carefully but quickly for rather more than ½ hour, stirring continually. Add the sugar pounded fine, and boil the jam quickly for ½ hour, stirring quickly. When done, put into pots, cover with brandied paper.
These are either the juices of fruits, or a decoction or infusion of the leaves, flowers or roots of vegetables, impregnated with a sufficient quantity of sugar for preservation and retaining them in a liquid state.

COFFEE SYRUP.

Fresh roasted Mocha coffee, using two pounds to one quart of water. Grind the coffee and make a cold infusion with the water in a closed vessel. Let it stand for a day, then filter it, adding sugar.

CURRANT SYRUP.

One pint of juice, two pounds of sugar. Mix together three pounds of currants, half white and half red, one pint of raspberries, one pint of cherries seeded. Mash the fruit and let it stand in a warm place for three or four days, keeping it covered with a greased cloth, or with a piece of paper with holes pricked in it. Filter the juice, add sugar powdered. When cold, put into bottles well corked.

GINGER SYRUP.

Two ounces of ginger, one pint of water, two pounds of sugar. Slice the fruit if fresh, or bruise it if dry. Pour the water on it boiling, and let it macerate, and let it stand for a day, then strain and boil to the pearl.
JAMAICA GINGER SYRUP.

Take any quantity of white Jamaica ginger and infuse for two days in clear spirits of wine. Decant the clear liquor when sufficiently saturated with the ginger, and add to the hot sugar, previously boiled, a sufficient quantity of liquor to impart to the syrup the agreeable aroma of the ginger root. Let it cool and bottle immediately.

GOOSEBERRY SYRUP.

One pint of juice, one pound and 12 ounces of sugar. To 12 pounds of ripe gooseberries, add two pounds of cherries seeded, squeezing out the juice. Finish as the others.

LICORICE SYRUP.

Two ounces of licorice root, white maiden hair one ounce, ½ ounce hyssop, three pints boiling water. Slice the root and cut the herb small. Infuse in water twenty-four hours. Strain and add sufficient sugar. Boil to the large pearl.

Marshmallow Syrup.

Fresh mallow roots, 8 ounces; one quart water, three pounds of sugar. Boil ¾ of an hour, so as to obtain the stickiness of the root. One oz. of licorice root and one oz. of white maiden hair, with a few seeded raisins may be added.
REASONS WHY THE
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1. Superior quality.
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