



THE YOUNG CITIZEN PANTRY



EVERYBODY likes candy. Of course, one can buy excellent candy, but one can learn to make delicious candy at home and it is much cheaper. Besides, the amateur candy-maker can build up a good income by making candy and selling it at schools and colleges, on buses or trains, in the market, or even in one's own little *tienda*. Here in the Philippines where sugar and all the other ingredients of candy are plentiful and cheap, a person can make plenty of delicious, wholesome candy at a small cost. So the editor of THE YOUNG CITIZEN is glad to have some candy recipes in this issue of the magazine and several issues to follow.

In order to be successful in making candy at home, the candy-maker must have all equipment needed before starting. If possible, use an aluminum kettle for cooking candy. Granite ware is the next best. The following list of utensils will help the home candy-maker: one measuring cup,

MAKING CANDIES

one large wooden spoon, one aluminum or granite cooking kettle, one cup to test the candy, one large flat pan in which to pour the candy when cooked, and one thermometer. There are other things which can be added to the list later on, such as a spatula, a set of measuring spoons, a dipping fork, a double boiler for melting chocolate, and a medicine dropper for flavoring extracts.

A suitable surface on which to work candies may be provided by using an aluminum tray such as waiters use.

The candy thermometer should always be put in the kettle as soon as the candy is put over the fire, otherwise one is apt to break the glass of the thermometer.

Care should be taken in measuring the ingredients to use *exactly* the amount given in the recipe. Follow the given directions *very carefully*.

FUDGE

Fudge is perhaps the

easiest candy of all to make. Fudge consists of sugar and half as much liquid as sugar, to which has been added flavoring. It is boiled to the soft ball degree, allowed to cool a very little, and beaten until it begins to set. With a little experience, a wide variety of candy may be made, based on this foundation.

COCONUT FUDGE

Cook two pounds of brown sugar and the milk drained from one large coconut. Cook at a temperature of 245 degrees. (Test with your candy thermometer.) Add the shredded coconut meat. Take it off the fire and beat until it is creamy. Flavor with one-half teaspoonful of vanilla flavoring extract.

CHOCOLATE FUDGE

Melt one-fourth of a pound of chocolate and mix with one can of condensed milk. Add one package of dried coconut (to be purchased at the grocery store). Put in a shallow buttered pan, and bake until the mixture is thick.

(To be continued)