

**CONTENTS**

PREFACE	ix
CHAPTER I, Ingredients and Their Uses	1
CHAPTER II, Types of Candies	47
CHAPTER III, Hand Rolled Creams	59
CHAPTER IV, Chocolate Coated Cast Creams	82
CHAPTER V, Cordial Fruits	97
CHAPTER VI, Cream Coated Bon Bons and Wafers	104
CHAPTER VII, Almond Paste-Walnut Paste- Filbert Paste	112
CHAPTER VIII, Glazed Butter Goods	119
CHAPTER IX, Easter Eggs	121
CHAPTER X, Coconut Candies	140
CHAPTER XI, Fudge	176
CHAPTER XII, Caramels	208
CHAPTER XIII, Marshmallow	232
CHAPTER XIV, Nougat	250
CHAPTER XV, Divinity Sea Foam	276
CHAPTER XVI, Icing	294
CHAPTER XVII, Pure Pectin and Agar Jellies	300
CHAPTER XVIII, Starch Jellies and Turkish Paste	323
CHAPTER XIX, French Chocolate Puddings and Plastic Chocolates	331
CHAPTER XX, Hard Candy	353
CHAPTER XXI, Taffy and Kisses	376
CHAPTER XXII, Butterscotch	392
CHAPTER XXIII, Butter Krunch or Toffee	400
CHAPTER XXIV, Nut Candies	408
CHAPTER XXV, Popcorn	438
CHAPTER XXVI, Egg Frappe	452
CHAPTER XXVII, Salted Nuts	456
CHAPTER XXVIII, Chocolate Coating Methods	465
CHAPTER XXIX, Useful Information	488
APPENDIX A-Glossary of Candy and Technical Terms	495
APPENDIX B-Cross Index	521
APPENDIX C-List of Formulas	531
APPENDIX D-Scrap Reclamation	543