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## The Candy Maker's Guide

A Collection of Choice  
Recipes for Sugar Boiling



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**The fletcher mnf'g. Co. : The Candy Maker's Guide: A Collection of Choice Recipes for Sugar Boiling** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Candy Maker's Guide: A Collection of Choice Recipes for Sugar Boiling:

9 of 9 people found the following review helpful. The Candy Makers Guide a collection of recipes for sugar boilingBy suethis book gives great information on how to make candies through sugar boiling, such as taffy if you don't get the temperature right it will be too hard or too soft. Its easy to understand and gives easy step by step instructions, and side items to help you understand.I really cant wait to try out the recipes.0 of 0 people found the following review helpful.

Five StarsBy MoVery interesting reading about the past. Will read this again! ~MZ~0 of 0 people found the following review helpful. Very easy to accessBy NicolePurchased this to give me a resource for tips/tricks when making candy for my family for special occasions.It is very helpful. I purchased it for my kindle. Very easy to access.

The Candy Maker's Guide. A Collection of Choice Recipes for Sugar Boiling. Compiled and published by The Fletcher mnf'g. Co. Perhaps there is nothing more annoying to the trade than sticky boiled sugars. All clear goods when exposed to the atmosphere will turn damp, especially in wet weather. It is a question of degree, some slightly and some will run almost to syrup; it is impossible to obviate the former but the latter can be prevented. Great care should be used in adding the lowering, whether cream of tartar or glucose, too much of either will cause the goods to run immediately after they are turned out. Weak or inferior sugars, or not sufficient boiling, has also this effect. We know of no reliable agent which will altogether prevent this result but we do know that a careful arrangement of the different proportions, using good sugar and well boiling greatly mitigate, if not altogether prevent the grievance. Goods intended for exposure should contain just sufficient lowering to prevent the boil from growing grainy and boiled right up to the standard. Of course different sugars will carry more or less lowering, but this can be easily tested by the workman. A few experiments will determine the exact quantity for each boil. There is no excuse for drops sticking in bottles when corked, this should not occur, if it does, the fault is in the making; the water has a great deal to do with causing the candies to be sticky.