

## Sweets A History Of Candy

Presents a history of sugar and sweets, describes confectionery tools and equipment, covers ingredients, offers instructions on basic sweet-making techniques, and includes 150 recipes.

With the same satisfying style that flavored CANDY, Beth Kimmerle returns for another trip into America's scrumptious past with CHOCOLATE. This richly illustrated celebration of our favorite indulgence is beautifully presented with photographs, vintage packaging, and candy graphics that bring to life the truly sweet history of an age-old delicacy. Delve into the detailed stories of well-loved chocolate companies as Kimmerle profiles America's top chocolate makers-and discovers some new chocolatiers creating a stir in the industry. Learn the history, discover the European roots, and read the fabled stories behind this American obsession.

Whether you prefer dark or white, truffles or cup-cakes, enthusiasts will delight in this delicious diary of all things chocolate.

Presents a history of candy and the candy industry, offering stories behind the candies, packaging, and the companies like M&M Mars.

For most Americans, candy is an uneasy pleasure, eaten with side helpings of guilt and worry. Yet candy accounts for only 6 percent of the added sugar in the American diet. And at least it's honest about what it is—a processed food, eaten for pleasure, with no particular nutritional benefit. So why is candy considered especially harmful, when it's not so different from the other processed foods, from sports bars to fruit snacks, that line supermarket shelves? How did our definitions of food and candy come to be so muddled? And how did candy come to be the scapegoat for our fears about the dangers of food? In *Candy: A Century of Panic and Pleasure*, Samira Kawash tells the fascinating story of how candy evolved from a luxury good to a cheap, everyday snack.

After candy making was revolutionized in the early decades of mass production, it was celebrated as a new kind of food for energy and enjoyment. Riding the rise in snacking and exploiting early nutritional science, candy was the first of the panoply of "junk foods" that would take over the American diet in the decades after the Second World War—convenient and pleasurable, for eating anytime or all the time. And yet, food reformers and moral crusaders have always attacked candy, blaming it for poisoning, alcoholism, sexual depravity and fatal disease. These charges have been disproven and forgotten, but the mistrust of candy they produced has never diminished. The anxiety and confusion that most Americans have about their diets today is a legacy of the tumultuous story of candy, the most loved and loathed of processed foods. Candy is an essential, addictive read for anyone who loves lively cultural history, who cares about food, and who wouldn't mind feeling a bit better about eating a few jelly beans.

We are all, secretly or openly, obsessed with sweet things. From the very earliest human societies - there is evidence that Neolithic people made sweets - to modern day, there is nothing more likely to get your juices flowing than a sweet.

In the weeks and months after the end of the Spanish-American War, Americans celebrated their nation's triumph by eating sugar. Each of the nation's new imperial possessions, from Puerto Rico to the Philippines, had the potential for vastly expanding sugar production. As victory parties and commemorations prominently featured candy and other sweets, Americans saw sugar as the

reward for their global ambitions. April Merleaux demonstrates that trade policies and consumer cultures are as crucial to understanding U.S. empire as military or diplomatic interventions. As the nation's sweet tooth grew, people debated tariffs, immigration, and empire, all of which hastened the nation's rise as an international power. These dynamics played out in the bureaucracies of Washington, D.C., in the pages of local newspapers, and at local candy counters. Merleaux argues that ideas about race and civilization shaped sugar markets since government policies and business practices hinged on the racial characteristics of the people who worked the land and consumed its products. Connecting the history of sugar to its producers, consumers, and policy makers, Merleaux shows that the modern American sugar habit took shape in the shadow of a growing empire.

A history of candy through the ages takes readers from 4000 B.C., when islanders in Papua New Guinea cut sugarcane for its sap, all the way to modern day candy factories that produce today's irresistible treats.

This delicious new book reveals the fascinating science behind some of our favorite candies. If you've ever wondered how candy corn is made or whether Baby Ruth bars really float, as in the movie *Caddyshack*, then this engaging collection of food for thought is guaranteed to satisfy your hunger for knowledge. As well as delving into candy facts and myths such as the so-called 'sugar high' and the long history of making sweetmeats, the authors explore the chemistry of a candy store full of famous treats, from Tootsie Rolls to Pixy Styx and from Jawbreakers to Jordan Almonds. They reveal what makes bubble gum bubbly and why a Charleston Chew is so chewy. Written in an engaging, accessible and humorous style that makes you laugh as you learn, *Candy Bites* doesn't shy away from the hard facts or the hard questions, about candy. It tackles the chemistry of hydrocolloids in gummy bears alongside the relationship between candy and obesity and between candy and dental cavities. The chapters open a window on the commercial and industrial chemistry of candy manufacture, making this book a regular Pez dispenser of little-known, yet captivating factoids.

What is candy? Trying to answer that question turned out to be as hard as trying to find the raspberry crème in a Whitman's box of assorted chocolates. You know what we mean. Like how when no one's looking you try to find that delicious creamy centered piece of raspberry covered in delicious chocolate. You begin by studying every piece of chocolate in that box. After careful inspection, you're certain you know the one that is raspberry crème. You take that piece out of its delicate lil' liner, bite into it and find it's just a piece of brittle coated in chocolate. Dang! Of course, you eat what's in your mouth-it's not bad but not what you were expecting-so you put the other half back into its special spot in the box and continue your search. You try other tactics liking poking your finger into the bottom of each piece of candy. Of, course, the first one you poke turns out to be jelly-filled, so you have to carefully put that one back too and continue the search. Our story is kinda like that with twists and turns and zaniness galore from candy innovators as creative as Disney, candy makers as odd as a Willy Wonka character, and candy revolutions as dramatic as the Hunger Games. This is an 80-page sassy lil' book on the history of candy with loads of sweet history, timelines, recipes, puzzles and more.

From the sacred fudge served to India's gods to the ephemeral baklava of Istanbul's harems, the towering sugar creations of Renaissance Italy, and the exotically scented macarons of twenty-first century Paris, the world's confectionary arts have not only mirrored social, technological, and political revolutions, they have also, in many ways, been in their vanguard. *Sweet Invention: A History of Dessert* captures the stories of sweet makers past and present from India, the Middle East, Italy, France, Vienna, and the United States, as author Michael Krondl meets with confectioners around the globe, savoring and exploring the dessert icons of each tradition. Readers will be tantalized by the rich history of each region's unforgettable desserts and tempted to try their own hand at a time-honored recipe. A fascinating and rewarding read for any lover of sugar, butter, and cream, *Sweet Invention* embraces the pleasures of dessert while unveiling the secular, metaphysical, and even sexual uses that societies have found for it. When the Fairy Code Book containing all of Sugar Valley's important secrets, history and recipes goes missing, a frantic Raina, the Gummy Fairy, enlists the Candy Fairies to help her find the book before it ends up in the wrong hands. Simultaneous.

The modern successor to *Sweetness and Power*, James Walvin's *Sugar* is a rich and engaging work on a topic that continues to change our world. How did a simple commodity, once the prized monopoly of kings and princes, become an essential ingredient in the lives of millions, before mutating yet again into the cause of a global health epidemic? Prior to 1600, sugar was a costly luxury, the domain of the rich. But with the rise of the sugar colonies in the New World over the following century, sugar became cheap, ubiquitous and an everyday necessity. Less than fifty years ago, few people suggested that sugar posed a global health problem. And yet today, sugar is regularly denounced as a dangerous addiction, on a par with tobacco. While sugar consumption remains higher than ever—in some countries as high as 100lbs per head per year—some advertisements even proudly proclaim that their product contains no sugar. How did sugar grow from prize to pariah? Acclaimed historian James Walvin looks at the history of our collective sweet tooth, beginning with the sugar grown by enslaved people who had been uprooted and shipped vast distances to undertake the grueling labor on plantations. The combination of sugar and slavery would transform the tastes of the Western world. Masterfully insightful and probing, James Walvin reveals the relationship between society and sweetness over the past two centuries—and how it explains our conflicted relationship with sugar today.

When fifth-graders Nate, Summer, Trevor, and Pigeon meet the new candy store owner Mrs. White, she gives them magical candy that endows them with super powers, but soon they find that along with these benefits are dangerous consequences.

Learn the sugar, spice, and science behind your favorite candies in this fact-tastic nonfiction Level 3 Ready-to-Read, part of a series about the science of fun stuff! Did you know there is a lot of science behind making candy? How about that "Red Hots" candies get their heat from a chemical called capsaicin—the same molecule that gives peppers their kick? And when you crunch on Wintergreen Lifesavers, they spark because you are making light with friction similar to the electricity in lightning: You might say you are making a miniature lightning storm in your mouth! Learn about these cool chemical reactions and much more as you become a Science of Fun Stuff Expert on candy! Amaze your friends with all you've learned in this engaging, fact-filled Level 3 Ready-to-Read! A special section at the back of the book includes Common Core–vetted extras on subjects like social studies and

math, and there's even a fun quiz so readers can test themselves to see what they've learned! Learning science has never been so much fun!

Whether classics like Hershey's, Mars and M&Ms or trend-setters like PEZ and Atomic Fireballs, candy has a special place in the hearts and memories of most Americans, who to this day consume more than 600 billion pounds of it each year. In this colorful illustrated guide, Darlene Lacey looks at candy in America from a variety of angles, examining everything from chocolate to fruity sweets and from the simply packaged basics to gaudy product tie-ins. She examines the classic brands of the late twentieth century and what they mean, guiding us on a mouth-watering, sugar-fueled trip down a memory lane filled with signposts like Bazooka, Clark, Necco and Tootsie Roll.

In *Sweets*, Tim Richardson takes us on a magical confectionery tour, letting his personal passion fuel the narrative of candy's rich and unusual history. Beginning with a description of the biology of sweetness itself, Richardson navigates the ancient history of sweets, the incredible range and diversity of candies worldwide, the bizarre figures and practices of the confectionery industry, and the connection between food and sex. He goes on to explore the role of sweets in myth and folklore and, finally, offers a personal philosophy of continual sweet-eating based on the writings of Epicurus. "For anyone with a sweet tooth, *Sweets* is manna...This history of candy is full of delights." -New York Times Book Review "Sweets is an informative, entertaining grab-bag of personal opinion, anecdote and culinary history." -Los Angeles Times

CandyThe Sweet HistoryCollectors Press

Baby Ruth, Milk Duds, Juicy Fruit, Cracker Jack, Milky Way, Tootsie Roll, Lemonheads--whatever your favorite candy may be, chances are it came from Chicago. For much of its history, the city churned out an astonishing one third of all candy produced in the United States. Some of the biggest names in the industry were based in Chicago: Curtiss, Brach, Tootsie Roll, Leaf, Wrigley, and Mars. Along with these giants were smaller, family-based companies with devoted followings, such as fundraising specialist World's Finest Chocolate and the Ferrara Pan Candy Company, maker of Red Hots and Jaw Breakers. At its peak, the Chicago candy industry boasted more than 100 companies employing some 25,000 Chicagoans. This fascinating photographic history travels through more than 150 years of the candy trade and explores its role in the growth and development of the city. Packed with vintage images of stores, factories, and advertisements, this mouth-watering book reveals how Chicago candy makers created strong bonds between people and their favorite treats.

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and

more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making!*

We all know our sweets. We all remember sweets – objects of pure delight and the endless cause of squabbles, fights even, hoarding and swapping; a chance to gorge, suck, crunch and chew. But they're by no means just a nostalgic thing of days past, and it's not only children who love and devour sweets – gobstoppers, bulls eyes, licorice, seaside rock, bubble gum and the like; grown-ups of all ages are partial to a good humbug, or a lemon sherbet or two – in the car, (annoyingly) at the cinema or while out walking – wherever and whenever, the sweet is there, the sweet delivers and the sweet rarely disappoints. Sweets then are ubiquitous and enduring; they cross age, culture and gender boundaries and they have been around, it seems, forever. This book tells the story of sweets from their primitive beginnings to their place today as a billion pound commodity with its sophisticated, seductive packaging and sales, advertising and marketing. It explores the people's favorites, past and present; but there is also a dark side to sweets – and this book does not shy away from the deleterious effect on health as manifested in obesity, tooth decay and diabetes. It delves into sweet and candy shops in supermarkets and markets, retro sweet shops, fudge makers, vintage sweets online, sweet manufacturing, chocolate, the grey line between sweets and 'medicines' ancient and modern. It goes round the world sucking, licking and crunching sweets from different countries and cultures and it examines how immigrants from all nations have changed our own sweet world.

Join the Candy Fairies for one last delicious adventure in this final book of the Candy Fairies series. The latest sugartastic story brings a new baby to the Candy Kingdom. Princess Mini is Princess Lolli and Prince Scoop's new baby, and Berry the Fruit Fairy is the lucky one who's been watching over her. But the littlest candy fairy has cocoa fever, an illness that wrecks havoc on Sugar Valley! Can Berry figure out a way to save the royal day?

From traditional toffee, fluffy clouds of marshmallow and creamy maple and pecan fudge to sherbet with lolly dippers, the recipes in *Sweet Things* are the stuff of childhood dreams. Soft, delicately flavoured nougat bars, topped with vanilla caramel and covered in chocolate are just big enough for three or four (big) bites and far surpass the shop-bought equivalent. Crisp butterscotch popcorn with just a hint of sea salt is the perfect adult indulgence, a box of Praline Hearts makes a delightful Valentine's Day gift and chocolate dipped honeycomb is tailor-made for Father's Day. The recipes come with failsafe instructions that will ensure success every time, even for novice confectioners, plus creative packaging



ideas, making this the ideal book whether you want an imaginative present for someone special or merely to treat yourself.

Step right up and read about the debut of cotton candy at the St. Louis World's Fair in 1904! The 1904 World's Fair in St. Louis, Missouri, was an exhibition like none other. It had huge buildings for displaying all sorts of inventions and machines, exhibits from all around the world, and vendors selling new foods, including something called Fairy Floss, which we now call cotton candy. In this book, a young girl named Lily and her Aunt Mae are told all about Fairy Floss by John Wharton, one of the inventors. Lily can't wait to go to the Fair and see how it's made. While there, she even makes a batch for herself! Readers will get a glimpse of the excitement and innovation of the Fair through the descriptive text and the detailed illustrations in this beautiful historical fiction picture book.

Cake is delicious and comics are awesome: this exciting non-fiction graphic novel for kids combines both! Explore the history of desserts through a fun adventure with facts, legends, and recipes for readers to try at home. Have you ever wondered who first thought to freeze cream? Or when people began making sweet pastry shells to encase fruity fillings? Food sprite Peri is excited to show you the delicious history of sweets while taking you around the world and back! The team-up that made ice cream cones! The mistake that made brownies! Learn about and taste the true stories behind everyone's favorite treats, paired with fun and easy recipes to try at home. After all, sweets—and their stories—are always better when they're shared!

With eye-popping colors and shapes, intense flavors, and curious textures, sweets and candy are beloved by people of all ages worldwide. They provide minor treats, lessons in economics for children, and colorful giveaways to mark festivities. They can be admired for beauty and novelty, make ideal gifts, and can even be used to woo. But these seemingly inconsequential indulgences are freighted with centuries of changing cultural attitudes, social and economic history, emotional attachments, and divergent views on the salubriousness of sugar. How did confectionary become so popular? Why do we value concentrated sweetness in such varied, gooey forms? And in the face of ongoing health debates, why persist in eating sweets? From marzipan pigs and nutty nougat to bubblegum and bonbons, *Sweets and Candy* looks beneath the glamour and sparkle to explore the sticky history of confectionary. Methods for making sweets can be traced back to the importance of sugar in Arabic medicine and the probable origin of this practice in ancient India—a place where sweetness is still important for both humans and gods. Gorging on gobstoppers from these early candy antecedents to modern-day delectables, Laura Mason describes the bewildering and fascinating ways in which different cultures have made, consumed, valued, and adored sweets throughout history. Featuring a selection of mouthwatering illustrations and scrumptious recipes to try at home, this global candy trail will delight sweet-toothed foodies and history buffs everywhere.

"It is hard not to be swept along by Adoree's enthusiasm for the past..." - Sunday Times Style Magazine This is a mini version of the Vintage Sweets Book (20 x 15 cm). For The trademark die-cut version on the Vintage Sweets Book (24 x 19 cm) that sits beside the Vintage Tea Party Book and The Vintage Tea Party year of this book copy and paste 9781845338329 into the search bar. Angel Adoree invites you on a

nostalgic journey to rediscover your childhood fascination with all things sweet. The Vintage Sweets Book shows you that with a 'spoonful of sugar' and a little imagination, you can create your favourite vintage sweets and party treats for every soirée. You'll learn to make love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself. Each chapter is crammed with delightful retro sweet recipes, tempting cocktails and puddings inspired by the sweets, as well as craft projects to help bring the magic to life. To add a novel twist to your party there are inspired cocktails to go with sweets so the grown-ups can enjoy an extra treat once the kids are in bed. Sample amongst others the delights of a rose lollipop Cocktail, gin Fizz, rocktail, Parma Violet Cocktail, Sarsaparilla Cocktail or a Cough Candy Toddy! Your vintage sweets book includes...

Sweetie know-how Sweet beginnings I always like to kill two birds with one stone so, in this chapter, I teach you all the basics of sweetie-making while taking you on a trip down memory lane. You'll learn to make Love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself! Softball, firmball & hardball sweets Who was the first to discover that some beautiful alchemy takes place when you heat up sugar in a bit of water? Well, whoever they were, I hope they are luxuriating in heaven as we speak! And you will be too when you suck on the spoils of this chapter - Toffee Bonbons, Liquorice, Gumdrops, Marshmallows, Rum & Raisin Fudge, Edinburgh Rock and other glorious delights. Soft-crack & hard-crack sweets Do you find it impossible to resist crunching on a firm sweet? Or do you have the self-discipline to keep sucking? Either way, the sugar thermometer will be your new best friend as you learn to take sugar up to molten temperatures to create your favourite hard sweeties of yesteryear - Toffee, Nut Brittle, Rhubarb & Custard Sweets, Rock, Sherbet Dips - all the old favourites are here.

After hearing a secret that could help her win a dress design contest, Berry the Fruit Fairy struggles with whether or not to use this information to cheat.

Gus Flesor came to the United States from Greece in 1901. His journey led him to Tuscola, Illinois, where he learned the confectioner's trade and opened a business that still stands on Main Street. Sweet Greeks sets the story of Gus Flesor's life as an immigrant in a small town within the larger history of Greek migration to the Midwest. Ann Flesor Beck's charming personal account recreates the atmosphere of her grandfather's candy kitchen with its odors of chocolate and popcorn and the comings-and-goings of family members. "The Store" represented success while anchoring the business district of Gus's chosen home. It also embodied the Midwest émigré experience of chain migration, immigrant networking, resistance and outright threats by local townspeople, food-related entrepreneurship, and tensions over whether later generations would take over the business. An engaging blend of family memoir and Midwest history, Sweet Greeks tells how Greeks became candy makers to the nation, one shop at a time.

RECOMMENDED BY SMITHSONIAN MAGAZINE AS A "BEST BOOK ABOUT FOOD OF 2016"! READERS WITH AN INTEREST IN THE HISTORY OF FOOD AND AMERICANA WILL SAVOR THIS CULTURAL HISTORY There's more to candy than its sugary taste. As this book shows, candy has a remarkable history, most of it sweet, some of it bitter. The author, a food historian and candy expert, tells the whole story—from the harvesting of the marshmallow plant in ancient Egypt to the mass-produced candy innovations of the twentieth century. Along the way, the reader is treated to an assortment of entertaining facts and colorful characters. These include a deposed Mexican president who ignited the modern chewing gum industry, the Native Americans who created pemmican, an important food, by mixing fruit with dried meat, and the little-known son of a slave woman who invented the sugar-processing machine still in use today. Susan Benjamin traces people's changing palate over the centuries as roots, barks, and even bugs were savored as treats. She surveys the many uses of chocolate from the

cacao bean enjoyed by Olmec Indians to candy bars carried by GIs in World War II. She notes that many candies are associated with world's fairs and other major historical events. Fun and informative, this book will make you appreciate the candy you love even more by revealing the fascinating backstory behind it.

After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland's signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country's diverse culinary traditions, *My Sweet Mexico* is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Alegrías, and Garibaldis—a type of buttery muffin with apricot jam and sprinkles—as well as Passion Fruit–Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow's milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they'll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, *My Sweet Mexico* is the only guide you need to explore the delightful universe of Mexican treats.

"Celebrating sugar while acknowledging its complex history, 'The Oxford Companion to Sugar and Sweets' is the definitive guide to one of humankind's greatest sources of pleasure"--

Sweets and the Sunshine State are a match made in heaven. Centuries ago, native Floridians used honey to sweeten dishes, as well as prickly pears and other wild fruits and berries. Spanish explorers introduced citrus to the area, leading to a major industry. Florida pioneers planted sugar cane and sweet potatoes as basic crops. Cane grinding, taffy pulls and homemade ice cream socials were once beloved community events across the state. The state pie of Florida, the Key lime pie, has been an addition to family affairs and restaurant menus since its inception in the late 1800s. From strawberry festivals to Florida flan, author Joy Sheffield Harris uncovers the state's unique sweets with a taste of sunshine.

It's no surprise that sugar has been on our minds for millennia. First cultivated in New Guinea around 8,000 B.C.E., this addictive sweetener has since come to dominate our appetites—whether in candy, desserts, soft drinks, or even pasta sauces—for better and for worse. In this book, Andrew F. Smith offers a fascinating history of this simultaneously beloved and reviled ingredient, holding its incredible value as a global commodity up against its darker legacies of slavery and widespread obesity. As Smith demonstrates, sugar's past is chockfull of determined adventurers: relentless sugar barons and plantation owners who worked alongside plant breeders, food processors, distributors, and politicians to build a business based on our cravings. Exploring both the sugarcane and sugar beet industries, he tells story after story of those who have made fortunes and those who have met demise all because of sugar's simple but profound hold on our palates. Delightful and surprisingly action-packed, this book offers a layered and definitive tale of sugar and the many people who have been caught in its spell—from barons to slaves, from chefs to the countless among us born with that insatiable devil, the sweet tooth.

A self-proclaimed candy fanatic and lifelong chocoholic traces the history of some of the much-loved candies from his youth, describing the business practices and creative candy-making techniques of some of the small companies.



Explores various candies that can be used for entertaining during holidays and other occasions, featuring decorating and gift ideas; trivia; recipes; and anecdotes from the author.

The author of *99 Drams of Whiskey* and popular *Accidental Hedonist* food blogger presents a cultural history of candy that traces how it evolved from a medicine and luxury to today's commercial treats, providing coverage of the industry's darker side while exploring the role of candy in the growth of the Western world.

Inside this tasty tome are more than 85 sensational candies, including hard-to-find local favourites made in small, family owned factories relying on handed-down recipes and old fashioned techniques.

With a cast of characters that wouldn't be out of place in a Victorian novel, *Chocolate Wars* tells the story of the great chocolatier dynasties, through the prism of the Cadburys. Chocolate was consumed unrefined and unprocessed as a rather bitter, fatty drink for the wealthy elite until the late 19th century, when the Swiss discovered a way to blend it with milk and unleashed a product that would conquer every market in the world. Thereafter, one of the great global business rivalries unfolded as each chocolate maker attempted to dominate its domestic market and innovate new recipes for chocolate that would set it apart from its rivals. The contest was full of dramatic contradictions: The Cadburys were austere Quakers who found themselves making millions from an indulgent product; Kitty Hershey could hardly have been more flamboyant yet her husband was moved by the Cadburys tradition of philanthropy. Each was a product of their unique time and place yet they shared one thing: they want to make the best chocolate in the world.

Chocolate Mint Meltaways. PB&J Cups. Chai Latte Lollipops. Cherry Cordials, Spicy Pralines, and the cult favorite, Beer and Pretzel Caramels. Plus candy bars—the Twist Bar, the Nutty Bar, the Coconut-Lime Bar, inspired by commercial favorites (Snickers, Twix) but taken to new heights of deliciousness. And the French-style sea salt caramels that Daniel Boulud claimed were better than those he'd tasted in France. Yes, you really can make these sublime treats at home thanks to Liz Gutman and Jen King, the classically trained pastry chefs who traded in their toques to make candy—and now lead the candy-craft movement as proprietors of Liddabit Sweets, the Brooklyn confectionery whose products have drawn the attention of *The Early Show*, *Fox and Friends*, the *Cooking Channel*, *O, The Oprah Magazine*, *Real Simple*, *Food & Wine*, *GQ*, and more. Doing for candymaking what *Jeni's Splendid Ice Cream* did for ice cream, *The Liddabit Sweets Candy Cookbook* is the perfect marriage of sugar and spice, packed with 75 foolproof recipes, full-color photographs, and lots of attitude. The approachable recipes, offbeat humor, and step-by-step photographs remind us that home candymaking is meant to be fun. The flavor combinations, down-to-earth advice, and easy directions make this the guide to turn to whether making candy for a treat, a holiday, a gift, or a bake sale.

This wonderful candy cookbook has over 150 recipes for hard candy, fruit candy, chewy candy, butterscotch and much, much more. While most people go to the store for their confectionery, there remains a vibrant amount of independent candy making activity in the modern day. Many seek a premium, tailor made experience different from mass marketed products easily bought from supermarkets and stores. With professional confectioner Jane Harmond composing the recipes in this candy cookbook, be assured that the resulting treats impress with time tested deliciousness. In addition to the recipes, the author details the equipment required and the need for good temperature monitoring when you prepare sugar and treats. Emphasis is on practice and attention to detail, with the results rewarding and thoroughly tasty for all who sample them. Simply put, *How to Make Candy* is an essential introduction to confectionery making for the aspiring professional, or simply those with enthusiasm and a sweet tooth!

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