

## The Sweet Book Of Candy Making From The Simple To The Spectacular How To Make Caramels Fudge Hard Candy Fondant Toffee And More

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.

Who doesn't enjoy candy? Whether you're a grown up or a child, candy is designed to appeal to our sweet tooth. You can enjoy it at almost any time of the day and regardless of how much of a health buff you are, there is plenty of candy out there that you can still consume because it contains less sugar and isn't as harmful. This candy making cookbook puts store-bought candy to shame. It contains 30 candy recipes that are bound to lure you into a word filled with color, sweetness, and delight. This candy recipe book has candies that appeal to both sides of the spectrum. Those who like overly sweet candy can use the recipes in this book and those who don't like extremely sweet candy will also find appropriate recipes here. So take your time to create your own world like Willy Wonka and enjoy these delicious candy recipes!

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 Caddy shack, 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.

An all-new graphic novel adventure starring Nickelodeon superstar JoJo Siwa Gumdrops and chocolate and lollipops, oh, my! JoJo has been asked to perform at the opening of a new candy-themed amusement park in Hollywood Hills--and best of all, she's allowed to bring two guests for an exclusive tour before the grand opening! She invites Kyra and Grace to a land where their wildest candy-related fantasies are sure to come true. But when Grace goes missing in the gumball pit, what are JoJo and Kyra to do? A madcap search through a magical candy wonderland results in some sweet surprises for all!

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.

Presents a collection of dessert recipes, including cupcakes, whoopie pies, cookies, candy, cakes, and frozen treats. Say Hi to Wally. He is a candy maker and today--YOU ARE TOO! Put on your candy making hat and find a conveyor belt Stretch, roll, and sprinkle! Wally dreams of becoming a candy maker--just like his dad, his dad's dad, and his dad's dad's dad. It's his first day of work and all is awesome, until EVERYTHING GOES OUT OF CONTROL! Who is causing the candy making chaos, and what will Wally do when he learns the identity of the unlikely culprit? Together pick and choose from a side column of suggested questions to ask or actions to do, to create a personal story and enrich the reading experience together. \*BONUS beyond the book activities in the back, including "Wally's Wacky Taffy" personalized by popular food blogger, THE GIRL WHO ATE EVERYTHING, and your own family tree to create and spark meaningful

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family conversations! For Ages 3-8 . . . This story was created during the rigmarole of bedtime as a way to get our young children's "wiggles" out. In our home, this story is told with LOTS OF ACTIONS. The children take turns lying on their stomach, pretending their back is the candy factory conveyor belt. The other family members pretend to mix, stretch, roll, sprinkle and hammer the candy! I hope this story brings as much conversation, excitement, movement, and laughter to your home as it has to ours. xo If you love, "Pete's a Pizza" and "What Should Danny Do?" then you will love this book! Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and "magic dusts" that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream.

From the moment Dylan Walker stepped foot into the new bakery, Sweet as Candy, he knew Candy Jameson was meant to be his. But, Dylan doesn't come alone. He adopted his nephew Johnny and they're definitely a package deal. Not many women want a man who comes with a ready-made family. Still, the attraction between Candy and Dylan is instant and so hot that it just might consume both of them. Candy's heart melts for little Johnny as much as it starts beating faster for Dylan. Trick or Treat! Tory definitely has a treat for you in this book, which is guaranteed sweet as any candy you might score this holiday season. It's guaranteed safe, an over the top single-dad Alpha, hot enough to keep you warm on those cool fall nights and won't cause cavities. What more could you want?

Demonstrates basic candy making techniques and shares recipes for fondants, truffles, fudges, caramels, brittles, hard candies, nougats, divinity, taffies, buttermints, and molded candies

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.

The sweet smell of licorice and the giant candy bar painted on the factory wall at the Eads Bridge remain locked into the collective memory of generations of St. Louisans. Candy Men: The Story of Switzer's Licorice tells the story of how two Irish-American families began a candy company in the kitchen of a tenement in St. Louis's Irish slum and showed the world how the American Dream can be built upon a foundation of candy. In a story that passes through three generations, two World Wars, economic depressions, and labor unrest, the Murphys and the Switzers dedicated their lives to keeping the dream alive until it was put to an end by forces beyond their control. And yet, in an unlikely turn of events, the story continues today with a fresh twist and a renewed life of its own.

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.

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!

Candace's Halloween employment at The Zone amusement park helps her overcome her reluctance to assert herself, especially once a series of strange accidents makes some people think the place is haunted.

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 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.

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.

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.

Recipes for making homemade candy bars.

Create delicious, gorgeous, and professional-quality candies with The Sweet Little Book of Candy Making. Whether



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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 —The "Best-of" recipes from the best-selling book, *The Sweet Book of Candy Making*. Includes 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 or try your hand at something new! —Decorating techniques to show off your tasty results Get started in your kitchen or anywhere with *The Sweet Little Book of Candy Making!*

*The Complete Photo Guide to Candy Making* is your go-to handbook for all things confectionery. From the author that brought you *The Complete Photo Guide to Cake Decorating* and *The Complete Photo Guide to Cookie Decorating*, this book shows you how to make the perfect candies, chocolates, chews, and caramels. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 650 full-color photos for clear understanding. More than 80 tried-and-true recipes allow the reader to try the techniques in each section. Whether you are looking to make gooey caramel for your pecan patties, or trying to mold the perfect chocolate truffle, author Autumn Carpenter will take you through every type of candy, with an introductory section on the basic tools, ingredients, and methods involved including: Chocolates, Brittles, Fudges, Caramels, Marshmallow, even decorations and candy clay!

A sweet and simple guide to homemade candy Get ready to turn your home into a fully-stocked candy store! This candy cookbook for beginners shows you how easy and fun it can be to make sweet treats that everyone will love. Filled with expert guidance for those just starting out on their confectionary journey, this is a candy cookbook that will have you fixing up dozens of delightful delicacies in no time. Create everything from fudge and honey caramels to sour gummy worms and peppermint patties as you discover your inner candy maker. This complete candy cookbook includes: All kinds of tasty treats--Fill your candy bowl with a variety of sumptuous sweets that are perfect for every taste and occasion. Beginner friendly--Keep things simple thanks to a candy cookbook filled with recipes meant for brand-new confectioners who don't own specialized equipment. No-cook candies--Take a break from boiling sugar and get your young chef involved with a selection of recipes that only require mixing and blending. Calling all dessert fans: this candy cookbook is a seriously yummy addition to your kitchen!

Their kisses taste as sweet as candy. Professor John Boynton is the kind of man that every woman loves. He's gorgeous, with thick black hair, blue eyes, and a commanding pointer that makes me gasp. Our teaching assistant for the class, Mark Kingham, is just as amazing. He uses a laser pointer instead of a wooden pole, but it's just as thick and powerful. One day, I swing by Professor Boynton's office hours and catch John and Mark together, with their muscular arms wrapped around one another and a lot more going on as well. WHAT?!?!?! But even crazier, the two men \*invite\* me to join them! Holy hotness, my head is going to explode! But what happens when I get pregnant with their baby? Will John and Mark welcome our child, or will I get an F in the class? John and Mark may have Biblical names, but there's nothing holy about the way they act when they have the curvy girl in their arms! The sassy woman gets pregnant with their child, but how will the academic trio work things out? Warning: swords cross in this book but that makes the story even tastier! No cliffhangers, no cheating, and always a HEA for my readers.

With this book, you'll be whipping up dozens of candies that don't require special molds, pans, or any kitchen appliances you don't already own. From nut barks to lollipops, gumdrops to truffles, all your favorite candies are here, as well as a few new ones you won't be able to resist. Many recipes include sugar-free and/or corn syrup-free alternatives for health-conscious confectioners. Whether you're making sweets for yourself, for your family, or as gifts, the easy-to-follow directions and beautiful full-color photographs in this book will ensure you get the results you want. Some of the delicious candies include: Chocolate coconut candy bars Cinnamon hard candies Crystallized ginger Gumdrops Maple nut fudge Pecan toffee Rock candy Turkish delight, and more!

(Black & White Edition): With 132 vegan recipes for America's best selling commercial candies like Reese's Peanut Butter Cups, Snickers, Milk Duds, and Twix, old fashioned favorites such as lollipops, sour balls, rock candy, salt water taffy, fudge, pralines, and rum balls, and holiday favorites including Marshmallow Peeps, candy corn, candy canes, Sweetheart Conversation Hearts, and more, *As Sweet as Can Be* is the candy cookbook sure to satisfy every sweet tooth, vegan or otherwise. Let the host of fun characters found throughout this book introduce you to the wonderful world of vegan candy making! (A full color edition is also available.)

High school senior Candace struggles over decisions about college, boys, and friendship while working at the Candy Counter at The Zone amusement park.

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.

Get a taste of Gooseberry Patch in this collection of over 20 favorite candy recipes! In *Gooseberry Patch Candy* we've gathered some of our best-loved candy recipes like *Chocolate Fantasy* fudge, *Nutty Maple Candy*, *Hard Tack* and *Grandma Weiser's English Toffee*. We've even included *Lollipops* and *Popcorn Balls* so you can treat the kids. Quick & easy temperature chart for

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delicious results every time! Also, ideas for sweetly wrapping up candy gifts, too!

The Sweet Book of Candy Making From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!

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 beloved candy bars of childhood have grown up, but there is no need to go to the French Laundry to get your fix. Candy bar devotees Susie Norris and Susan Heeger show how to reinvent candy bars as they should be-thick and layered with nougat, crisp with toffee, and coated with fine chocolate. Familiar candy-store bars and other nostalgic favorites are re-created using the freshest ingredients, right down to the peanut-laden caramel and chocolate-drenched cookie crunch. A mix-and-match flavor chart inspires anyone with a sweet tooth to dream up custom treats of their own, such as covering marshmallows with molten chocolate. From the basics of candy making to tips on dressing up these luscious indulgences as elegant desserts, Hand-Crafted Candy Bars evokes the sweet memory of youth with simple, scrumptious sophistication.

From the artist that brought you "Broken Circles", "A Fairy's Tale", and "Floating Mandalas" comes a brand new coloring collection that's sure to tantalize your taste buds. We've all heard the saying, "once on the lips, forever on the hips". But in this brand new coloring experience, Tabitha Barnett brings you all the sweets with none of the calories. Tabby's Tangled Art is proud to present to you, "Sweet Retreat". From cup cake houses and candy castles, to cotton candy clouds and bushes, these delicious, lip smacking scenes are sure to make your mouth water. "Sweet retreat" is Tabitha's forty-fifth book, and is a wonderful next step in the evolution of her beautiful artistry. It's packed with forty-one images, plus 13 of them are repeated on a black background for a total of 54 images suitable for colorists of all ages and talents. This wonderful coloring book is glue bound and printed on only one side of 60lb., non-perforated, bright white paper for your coloring enjoyment. Order your copy today, before they're all gobbled up!! See ALL pages here: <https://youtu.be/jtKUCpDHk8Q>

Candies are the most common item to celebrate the beginning of new love, of dreams come true, or any happy event. Celebrating rain after a hot sunny day or a kid enjoying his first day at school, candies provide unparalleled pleasure. Some candy can enlighten one's day; also bring a wide smile on a child's face. A birthday party or a wedding is incomplete without candy. With their sweet and marvelous flavor, they are the essence of life. Without candy, the sweet and sometimes sour taste would be absent. The sweet book of candy making is a must for all those candy lovers out there, who not only love to make candy at home, but also take up the challenge of becoming a candy master!

At last, a field guide to making and identifying virtually every candy imaginable, from peanut-butter cups to mint meltaways! Field Guide to Candy is the definitive guide to candies from around the world, with more than 100 recipes and variations on such tried-and-true classics as caramel apples, rocky road, and lollipops as well as traditional international favorites like Turkish delight, truffles, and French pralines. This delectable guide introduces readers to the best techniques for creating chocolates; sugary sweets; creamy, sticky, chewy candies; nutty treats; and fun and simple classics. Every candy is photographed in glorious full color, with step-by-step instructions on how to prepare, make, and store your creations. Entries include fascinating historical background, helpful baking notes, and serving suggestions for each delicious variety. Whether you're a candy-making novice or veteran pastry chef, mouth-watering homemade confections are minutes away with Field Guide to Candy!

Hasbro Candy Land: Colors is the sweetest smelling way to introduce little ones to colors—from red to green and everything in between! Introduce your little sweetie to all the colors of the rainbow with this mouthwatering interactive board book based on the classic game Candy Land. With sturdy pages that each reveal different colors, children can travel to the Peppermint Forest, Gumdrop Mountains, Candy Castle, and more! With plenty of sweet treats on every spread and colorful prompts along the way, little ones will want to devour this book again and again! Featuring adorable artwork and child-friendly concepts, Hasbro Candy Land: Colors taps into the emotional connections to classic board games and creates a shared family reading experience. SHARED MEMORIES: Parents, grandparents, and caregivers can revisit fond memories as they introduce little readers to one of their favorite classic games DELICIOUS ILLUSTRATIONS: Little ones will love returning again and again to the bright, colorful illustrations to learn all about colors in the kingdom of sweet adventures STURDY BOARD BOOK: Sturdy pages will stand up to repeated readings and curious hands and mouths BUILD LANGUAGE AND FINE MOTOR SKILLS: Simple sentences and picture clues reinforce early concept learning and language structure while turning pages helps develop fine motor skills GREAT GIFT: Be the sweetest gift-giver in the room at baby showers, gender reveals, and birthday parties

Bruce Weinstein, author of The Ultimate Ice Cream Book, has the answer with this collection of confections. Try his rich chocolate truffles or any one of a dozen variations; sweet, chewy caramel with almonds or coconut; buttery pralines with crunchy pecans; or light-as-air divinity, nougat, and marshmallow. Craft your own candy Christmas ornaments to hang on your tree, pipe chocolate spiderwebs for a scary Halloween touch, or whip up meringue kisses for your honey on Valentine's Day. Bruce even offers step-by-step instructions for creating your own homemade versions of classic favorites like peanut butter cups, gummy bears, and chewing gum. If you have a sweet tooth or know someone who does, The Ultimate Candy Book -- filled with hundreds of year-round treats and gift-giving ideas -- is ultimately satisfying.

The YouTube star and beauty guru shares her hard-won lessons on success, style, and finding the sweetness in all aspects of your life. Since posting her first makeup tutorial in 2008, Dulce Candy has become one of the top beauty stars on YouTube, boasting more than 2 million subscribers and garnering hundreds of millions of views of her bright and energetic videos. But before she became a style icon and a role model to millions of young women, Dulce struggled to make her way in the world. Having emigrated with her family from Mexico to the United States when she was six years old, Dulce battled depression and low self-esteem as a teenager and eventually enlisted in the army in an attempt to turn her life around. It was here, on the battlefields of Iraq, that she finally uncovered and embraced her true passion—fashion and beauty—and gained the confidence to move on from her past, follow her dream, and launch what would become her wildly successful brand. The Sweet Life chronicles Dulce Candy's inspiring story, showing that anyone can be successful no matter their background and sharing the hard-won lessons that helped transform her from a shy, self-doubting teenager into a confident business woman and beauty expert. According to Dulce, you can't live the sweet life until you accept who you are—flaws and all—and take chances—knowing that failure is just a part of learning and fear is a sign that you're trying something new and exciting. Drawing on anecdotes from her own life and career, Dulce offers advice on building a personal brand ("Know what makes you different"), building confidence ("Fake it till you make it") and balancing the personal and the professional ("Don't settle when you settle down"). She also emphasizes the importance of both inner and outer beauty, encouraging women to love themselves, ignore the critics, and flaunt their own original style. Part memoir, part manifesto, The Sweet Life is a fun, inspirational guide for any woman who wants to find success and happiness without compromising who she is.

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

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how Chicago candy makers created strong bonds between people and their favorite treats.

The author recounts the major events of her life as they were experienced through candy consumption, from her childhood friendships, which were marked by conversation hearts, to her mature relationships, which were celebrated with ice cream.

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