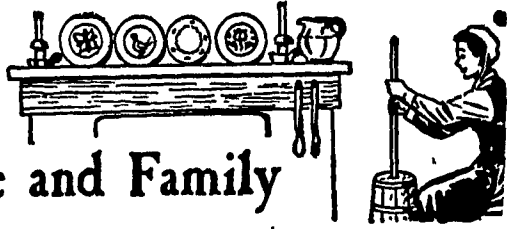


For the Farm Wife and Family



It's Bazaar Time

By Mrs. Richard C. Spence

To put on an outstanding bazaar means that you must have some outstanding items to offer your customers. If you are on the Food committee for your bazaar may we offer you some suggestions.

Your culinary talents will certainly pay off at the bazaar when you present these two creamy homemade candies. One is chocolate, the other vanilla, both with the addition of bright colored canned fruits and peels. Packed in attractive reuseable boxes, they're sure to be a money-maker.

CANDY JEWELS

- 2 cups sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 2 egg whites
- 1 teaspoon vanilla extract
- 1 cup chopped nuts
- 1 8-ounce jar fruits and peels, finely chopped

In a saucepan combine sugar, syrup and water. Stir well over low heat until sugar is

dissolved. Cover pan, and bring mixture to a boil. Boil 1 minute or until crystals on sides of pan have melted. Remove cover. Continue cooking over gentle heat to 265 degrees (about 20 minutes). Beat egg whites until stiff. Slowly pour syrup over whites, while beating. Add vanilla, nuts and chopped fruits and peels. Let stand at room temperature, occasionally beating with spoon until mixture has consistency of soft dough. Place in a greased 8-inch pan. Chill until dry and

firm. Makes 2 dozen 2 x 1 1/2 inch pieces.

FRUITED CHOCOLATE FUDGE

- 1 1/2 cups evaporated milk
- 2 cups sugar
- 2 6-ounce packages semi-sweet chocolate pieces
- 1 1-pound jar fruits and peel

Combine evaporated milk and sugar in a saucepan. Bring to a full rolling boil, stirring constantly. Continue cooking to 225 degrees (about 10 minutes). Remove from heat. Add chocolate pieces and stir until mixture is smooth. Fold in fruits and peels. Pour into an 8-inch square pan, lined with wax paper. Chill. Makes 3 dozen 1 1/2 inch square pieces.

TOFFEE CRUNCH

- 1 cup butter or margarine
 - 1 1/2 cups sugar
 - 1 tablespoon light corn syrup
 - 3 tablespoons water
 - 3 cups sugar-coated puffed rice cereal
 - 1 8-ounce package semi-sweet baking chocolate
- Melt butter in a saucepan. Add sugar, corn syrup and wa-

ter. Cook over medium heat, stirring occasionally, to hard crack stage (300 degrees). Remove from heat and stir in cereal. Spread in a well buttered 7 x 11-inch pan. Cool. Turn out on wax paper. Melt semi-sweet chocolate. Spread half the chocolate over candy. Turn and spread remaining chocolate on the other side. Chill. To serve, break in small pieces. Makes about 1 1/2 pounds.

MARSHMALLOW CREAM FUDGE

- 1 jar marshmallow cream (5-ounce to 10-ounce jar)
- 1 1/2 cups sugar
- 3/4 cup evaporated milk
- 1/4 cup butter or margarine
- 1/4 teaspoon salt
- 2 6-ounce packages semi-sweet chocolate pieces
- 1/2 cup nuts, chopped (optional)
- 1 teaspoon vanilla

Combine marshmallow cream, sugar, evaporated milk, butter and salt; bring to a full boil, stirring constantly. Boil 5 minutes, over moderate heat, stirring constantly. Remove from heat. Stir in chocolate pieces till melted. Add nuts and vanilla. Pour in greased 8-inch square pan. Chill till firm. Makes about 2 1/4 pounds.

SCRABBLE SQUARES

- 1 12-ounce package semi-sweet chocolate pieces
- 2 tablespoons vegetable shortening
- 1 6 1/2 ounce package (about 3 cups) miniature marshmallows
- 2 cups coarsely broken pretzels

Melt chocolate pieces and vegetable shortening over hot water; remove from water. Combine marshmallows and broken pretzels in bowl; add and fold in carefully till blended the semi-sweet mixture. Spread evenly in foil-lined 11 x 7 1/2 x 1 1/2 inches or 9-inch square pan. Chill till firm. To serve: let stand at room temperature.

(Continued on Page 9)

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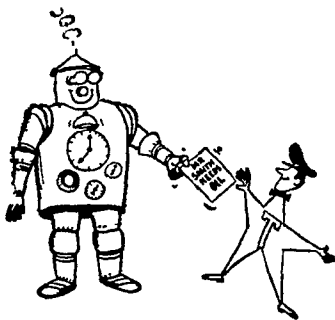
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