Pennsylvania Dutch Food Festival Offers Clear Toy Candy Making Demonstrations

LOU ANN GOOD
Lancaster Farming Staff
EAST PETERSBURG (Lancaster Co.)—"This is a hobby that
went wild," Nancy Fasolt said of
her Cake And Kandy Emporium
(CAKE).

It's the place to go if you are searching for cake and candy molds or know how in making specialty candies and cakes. And, if you don't want to take the time to make your own, CAKE is the place to buy European-style truffles, scrumptious candies in all sizes and shapes, fabulous decorated cakes, and even have a customized model of your home made in chocolate.

As part of the Pennsylvania Dutch Food Festival, Nancy will teach clear toy candy making on Monday, February 15, and Wednesday, February 17, at the Cake And Candy Emporium, 2019 Miller Rd., East Petersburg. There is no charge for the event, which includes free sampling of clear toys and chocolates.

Clear toy candy (dierich orde glass) is crystal clear toy candy made in yellow, red, or green shapes of toys and figures. It originated in the mid 1800s when the candy was given to Pennsylvania German children as Christmas presents. The children set their plates each Christmas Eve in anticipation of the Christ-Kindel (Christ Child)

riding on a donkey to leave gifts of fruit, nuts, and clear toys.

Because children played with the candy, it was named clear toy candy. Clear toy plates, cups, saucers, pitchers, and baskets graced many tea parties held by Pennsylvania German girls. The boys preferred candy molded in shapes of trains, animals, and scenery.

In the past, two Philadelphia toy mold companies produced most of the metal molds used to shape the candy. The search for the 420 original molds in a wide variety of shapes and sizes continues by collectors.

Nancy buys many antique collections of molds, which she adds to her own collection or sells.

"They are so popular, I can't keep them on the shelves," she said.

In addition, plastic molds, at a more economical cost, are now being manufactured. Nancy said that they work as well as the metal molds but they don't last very long.

In the past, clear toys were also used as Christmas tree ornaments before glass ornaments were made.

Nancy said that the clear toy candy is easy to make when you know how, but many people make it wrong by adding too much coloring.

"The toy should appear crystal





Shoofly pie is among the most popular Pennsylvania Dutch desserts served in Lancaster County. Although not one really knows where the name originated, shoofly pie was probably first created by German immigrant housewives who innovatively used the ingredients that survived the long vogage from Europe — flour, molasses, shortening, brown sugar, and spices. Photo credit PA Dutch Visitors Bureau.



Clear toy syrup is poured into molds, which are available in many shapes and sizes.

clear when it is finished," she said. Shortly after Nancy opened her



Enjoy fresh from the farm goodness throughout Lancaster County during the first Pennsylvania Dutch Food Festival, February 15 to 20. Special events include a chicken pot pie cook-off, tours of bed and breakfast inns, lectures about traditional Pennsylvania Dutch foods, local culinary specialties featured by area restaurants and a community chicken pot pie benefit dinner. Photo credit PA Dutch Convention & Visitors Bureau.

former candy maker, came into the store, picked up a piece of toy candy that Nancy had on display and said, "Someday I am going to teach you the proper way to make clear toy candy."

Nancy was delighted. The woman had a rare collection of clear-toy candy molds from the 1940s.

She taught Nancy to make the candy by scooping a handful of

corn syrup from a bucket container, a method that Nancy continues to use although she has figured out the precise measurements for those who want the recipe.

Nancy said that her interest in candy making began about 10 years ago when she visited a friend who used turkey-shaped lollipops for Thanksgiving dinner favors.

"When she told me how much

(Turn to Page B5)

Pennsylvania Dutch Food Festival

LANCASTER (Lancaster Co.) — The first-ever Pennsylvania Dutch Festival promises to attract crowds during its week-long celebration of Lancaster County foods to be held February 15 to 20.

Planned activities include a chicken pot-pie cook-off, tours of food producing plants and farmers' markets, a tour of bed and breakfast inns and farms serving specialty foods, and much more.

Visitors can watch renown chefs will prepare traditional Dutch foods, observe clear toy candy making, cider pressing, soft pretzel making and shoofly pie making, and even get to sample many foods.

A free brochure detailing the Pennsylvania Dutch Food Festival and a free map and visitor's guide is available by calling 1 800-735-2629 or (717) 299-8901, extension 4392.