



The Candy-Maker; A Practical Guide to the Manufacture of the Various Kinds of Plain and Fancy Candy

By Jesse Haney

Rarebooksclub.com, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****. This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1878 edition. Excerpt: .the links of a chain; fill them with syrup at the ball, as before, and put them in the stove for a day; when they are hard and fit to be taken out, place them on their ends in the powder; have another mould of a link in two halves, and with this form the impression between each of the others so as to make it complete; then fill them and finish as before. 54. ROSOLIOS OR KISSES. By one of these names some confectioners designate a large liqueur drop made in the same way as described in the preceding paragraph. They are boiled, flavored, cast and crystalized in the same way. The distinction between these and ordinary liqueur drops is, that the former are colored. The ordinary colors are used. The quantity used should be quite moderate, so as to give a tint...

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