

# Easy Ways To Make Good Candy . . .

By Miss Margaret Martin Home Demonstration Agent

Anybody can make good candy! For those who can spare the sugar, homemade candy will offer a solution to the problem of empty candy shelves in the stores throughout the country.

Good candy is not hard to make and is appealing to the taste and to the eye of both old and young. Chocolate Fudge and the other fudges are probably the universal favorites, and by observing a few fundamentals anybody can make good candy. For fudge a good basic recipe is given below, this recipe can, with variations make an unlimited variety of good wholesome creamy fudge that literally "Melts in your mouth." This recipe never fails and is absolutely fool proof:

**Basic Recipe**

3 cups of sugar.  
1 cup milk.  
3 tablespoons of white syrup.  
1/2 teaspoon of salt.  
3 tablespoons butter.  
Flavoring to taste.

Cook sugar, milk, syrup, and salt until a rather firm soft ball forms when a small amount of the mixture is dropped into cold water. This ball must be firm enough to keep its shape fairly well when rolled between fingers, it should not be hard and will have a slight "tacky" feeling. Remove the mixture from the fire and place in a pan of cold water, add butter but do not stir. (The mixture may be stirred while it is cooking but not now). When the mixture begins to get stiff and thick in the bottom of the pan, remove from the water and beat until it is thick and creamy and holds its shape. Pour immediately in one big lump on a piece of waxed paper or into a pan lined with waxed paper. Do not mark in squares, but when cold cut with a thin sharp knife. The knife should be wiped with a damp

cloth after each piece is cut. This removes particles of candy and assures a smooth clean cut. If the candy is not to be used immediately, it should be left uncut and stored in an air-tight container.

**Variations**

**Chocolate Fudge:** Add three squares of chocolate to the hot mixture with the butter, just drop it in, the hot syrup will melt it. If cocoa is used add six tablespoons cocoa to the dry sugar before cooking.

**Peanut Butter Fudge:** Add 1/2 cup peanut butter to the hot mixture with the butter.

**Caramel Fudge:** Use brown sugar and omit syrup, add one cup walnut meats.

**Christmas Fudge:** Use water instead of milk, while beating add six candied cherries, small pieces of candied pineapple and citron and a few nuts, Brazil nuts preferred.

Many other variations can be made by adding fruits, nuts, marshmallows or different flavoring.

Some points to observe in making fudge:

1. Be sure to measure everything carefully.
2. Fresh or canned milk may be used, canned milk should be diluted.
3. The syrup is used to insure against having grainy candy, however only white corn syrup should be used, honey may be used instead of syrup.
4. The mixture can be stirred while cooking, but it must not be stirred while hot after removing from fire, this makes grainy candy.
5. If candy seems undercooked keep on beating, it can usually be beaten out and this makes better candy.
6. Never-pour out runny candy, if it is cooked right it can be beaten until it holds its shape and then poured out alright.
7. If candy is cooked too much

# No Cause For Alarm Over Flu Epidemic Here

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the same general symptoms, varying only in degree. The patient may or may not run a temperature—may or may not be plagued with headache and chills, or nausea sufficient to cause vomiting, according to the susceptibility of the patient and the virulence of the cold.

"Colds are contracted through contact with infected persons, although sudden chilling of the body may cause such reaction as congestion, which is fertile field for the development of the germ, which is always prevalent.

"In appearance, one is struck by the fact that the patient looks ill. His eyes and the inner side of the eyelids may be congested. There may be running from the nose, and there may be some cough. These signs of a cold may not be marked; nevertheless, the patient looks and feels very sick."

In discussing influenza, Dr. Sisk made the following observations:

"When influenza is present it is important that the following general rules be observed:

"Keep away from crowds, especially indoor gatherings.

"Avoid people who cough and sneeze without holding a handkerchief over the nose and mouth.

"Do not use the common drinking cup or the common towel; keep away from soda fountains that do not supply individual paper drinking cups, or glasses—and spoons—known to be properly sterilized in accordance with health and sanitary laws.

"Eat and sleep regularly.

"Keep in the open air and sunshine as much as practicable, and maintain good ventilation in the home and the office, shop or store.

"Wash your hands thoroughly before eating, and never put your unwashed hands in your mouth.

"Do not give the disease to others. When you sneeze or cough, always bow the head and cover nose and mouth with handkerchief.

"In most instances, a person who has contracted influenza feels ill rather suddenly. He feels weak, has pains in the eyes, ears, head or back, and may be sore all over. Many patients feel dizzy, some vomit. Most of the patients complain of feeling chilly, and with this comes a fever which elevates the temperature to 100 or higher—sometimes as high as 104 degrees."

**Sylva School Man Has An Operation**

Frank Crawford, principal of the Sylva elementary school, is in Aston Park Hospital, Asheville, where he underwent an operation several days ago. He is improving and will be able to return to his home the latter part of the week.

"If the proof of the pudding is in the eating," the staff of The Herald can verify that the results of the above recipes are really delicious. Miss Martin brought in a generous portion of the different kinds of candy she has made. They were all very good and enjoyed very much.

# One Of Three Men Who Escaped From Prison Is Caught

(Continued from page 1)

in 1936 to 20 to 25 years for burglary; and Bert Beasley, 22, of Murphy, sentenced in Cherokee in April, 1942, to four years for assault with a deadly weapon and robbery.

State Prison Director Oscar Pitts said in Raleigh that Beasley has escaped twice before, and Leavy has one escape attempt on his record.

Pitts said the prisoners sawed through bars in the cell corridor,

and when Trammell went to lunch they stepped through and waited for his relief. They jumped the relief guard, according to the report, took his gun and put him in another room where one of them stood guard over him. When Trammell returned, two of the men attacked him, Mr. Pitts said, and the guard fought back until he was knocked unconscious.

The men are reported to have made their way to Whittier, about two miles west of the camp on Highway 19, where they are said by officers to have stolen an automobile belonging to Troy McLain. This car was found by state highway patrolmen about 4 o'clock Saturday morning where it had been

abandoned in Andrews. Highway patrolmen said efforts apparently were made to steal three other cars in Andrews before they succeeded in starting one owned by Mrs. Montgomery.

Miss Anne Cowan who is a student at Brevard College, is home to spend the holidays with her mother, Mrs. Mary Cowan.

Lt. (jg) Roscoe Askey has arrived to spend the holidays with his wife and mother, Mrs. Frank G. Brown.

Mr. and Mrs. Jake Bales and children of Fontanna, have arrived to spend the holidays with her parents, Mr. and Mrs. H. Stein.

## MERRY

## CHRISTMAS



In the bustle of these days let us not forget the solemn significance of Christmas. And may it bring all of you the rich Happiness you deserve.

# SYLVA PHARMACY



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## The 26 People At Pet Extend Greetings of the Holiday Season

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Clyde Green	J. L. Edwards, Asst. Mgr.	Ralph Sease, Ass. stant
Earl Gribble	L. B. Simmonds, Bookkeeper	Fuller Crawford
Frank Albright	Henry Hale, Cashier	Albert Gibson
Bryce Crawford	Dorothea Wells, Secretary	Fannie Ho-flock
L. H. Higdon	Margaret Davenport	Amos Rathbone
James Glance	Stenographer	Hugh Phillips
	Noel Phillips, Distribution	James Hunt
		James Sisk
		Jake Sutton
		Lawrence Fore
		James Cochran

R. B. DAVENPORT, Manager

# Pet Dairy Products Co.

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## TO EVERY ONE OF ALL AGES

As we look back over another successful year, we are mindful that people in all walks of life, of all ages, have shown the utmost confidence in this institution, and been our loyal and continuous patrons and friends.

At this Christmastide, it is with sincerity, and gratitude that we offer our best wishes for the Holiday Season. A wish that this Christmas might bring renewed hope to you as an individual, and to all Americans.

We are mindful of our gallant young men and women now serving under arms, and it is with them in mind, that we look forward at this season, with determination to carry on in an even larger measure for 1944 to continue to do our part in every war effort, to hasten the day when these men and women will be back home to enjoy once again the ideals of life as set by Him whose birth we shall observe on Saturday.

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