

PULLED MOLASSES CANDY

from: *The American Girls Handy Book: How to amuse yourself and others*
by Lina Beard and Adelia B. Beard. New York: Charles Scribner's Sons, 1887.
from: *The New England Child's Thanksgiving.*



"The Candy Pull"

from *St. Nicholas* magazine, 1882

"What in the world are they making? What but molasses candy! It is nearly done. It ought to be, after the boiling and the stirring that the girls in turn have given it. Finally, some one holds forward a pan of cold water. Dorothy, carefully dipping out a spoonful of the fragrant syrup, drops it into the water. It fizzes; it stiffens – hurrah! The candy is ready to be taken from the fire. Cool enough now... They are pulling the candy already. Boys and girls in pairs, with hands daintily washed and greased, are taking soft lumps of the cooling mass, drawing them out into great, long, shining ribbons, doubling and drawing them out again until they get lighter and lighter in color, and finally the beautiful golden strands are declared ready for more artistic handling."

From: "Donald and Dorothy" by Mary Mapes Dodge. *St. Nicholas Magazine*, 1882.

Molasses-Candy

2 cups brown sugar
1/2 cup of New Orleans molasses
2/3 cup of vinegar & water mixed
A piece of butter half the size of an egg.

When the candy hardens in cold water, pour into shallow buttered tins, and as soon as it is cool enough to handle, pull it until it is of a straw-color. Splendid!