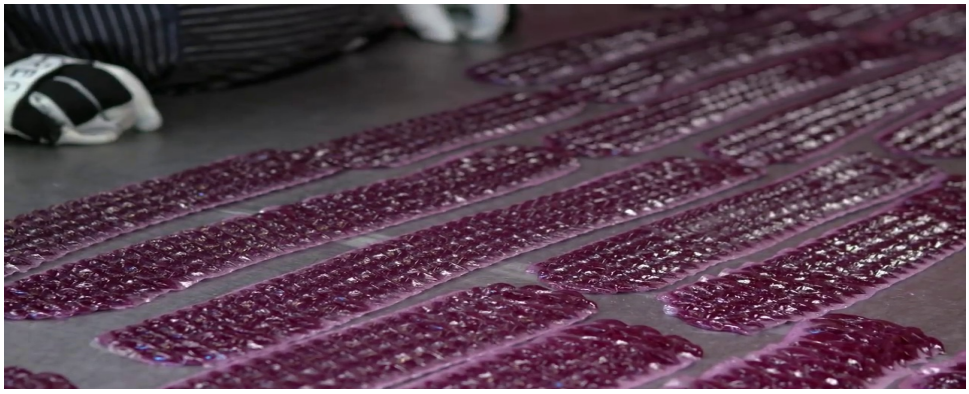
We're pretty much the only one who is started up again using this sort of equipment, tracking it down and restoring it.First, we do the candy canes.It's mixed with water and we're boiling all the water out. Sucrose and glucose if we just use sugar and water when it hardened, it would turn back into table sugar.Hot potAnybody was in any way slightly congested or had any letter of allergies at this point? They will not after that. When we make candy with multiple colors in it, we add the food coloring on the table. It's a giant table. We use it to rapidly cool the hot sugar. So by folding the candy together, we get to even out the heat and pick the temperature we want. This lets it radiate the heat better. We have several hooks in the store, but the one that I used today came from a store called Milanes which was opened in 1848 in Cincinnati.

The batch roller twists the candy as it forces it down the taper.Danny Kane is born. Then we add the hook on the candy cane. If you think of this, it's behaving like a tube. We use our hands in a very similar way to a tube Bender that a plumber uses.And that's how we make candy canes.We start the process the same, boiling the sugar and adding the flavor.

Because of this we could cheat a little.Hot potSpeeds up the candy making process.The consistency changes constantly.

The consistency changes constantly. We want to cut it when the outside is hard and the inside still liquid so we can average out the temperatures.But then when we want to manipulate it, we want it more of a clay consistency when we're doing the initial shape, but we wanted to get harder to keep the shapes. And that means that right now it's flowing like a liquid.It would behave like a solid. The things that I own here for this candy making I don't feel like I'm an owner of. This is. The machine is a fruit drop roller.



We slide it across the table, but it still behaving about the consistency of shoe leather.The sheet of candy comes out connected by sugar, which we call flash. We need to break the pieces apart and we do that by dropping the candy. It was originally invented in Blackpool, England.Smells like pink.

Like a stick of rock and they call it what we're doing is we're taking him to bite sized pieces, which is the cut rock part.

All of our metal is mild steel, not stainless. Checker likes to stick to things that are the same temperature as it and the table. The bars if they heat up too much, will come sticky to the candy. We needed the inside to be cold because we needed to keep the detail in place.This means a little hot, but we have time to cool it and I did this by cooling off the corners of the presence, but we want the outside hotters that that candy can slide around it, share its heat and stretch it out to the image will scale. Candy is. That's a good shade in the case of the present, we wanted the inside color of the President, the light blue to be opaque. I was able to make the illusion of a bow or make the shape of the bow because what good would a president be without a bow, but the bow is designed to be much taller than it ended up.Once we have the shape in the center, we pat it around with the white candy. One, it gets it away from the outer edge when the light goes through the trap on the edge of the present, it bounces back out at you. The pulled candy are like tiny little air bubbles, so if we just cut their white candy it might crumble.We've learned how to stretch the image down and scale it without losing the detail without losing pieces and without it distorting, and that's what sometimes takes years to master. Before we had a bachelor, we had one person rolling the candy while one person was pulling it. The candy is in non Newtonian fluid. But by keeping and moving we keep it as a solid object. We have to pull it gently because we pull it too fast it will snap.