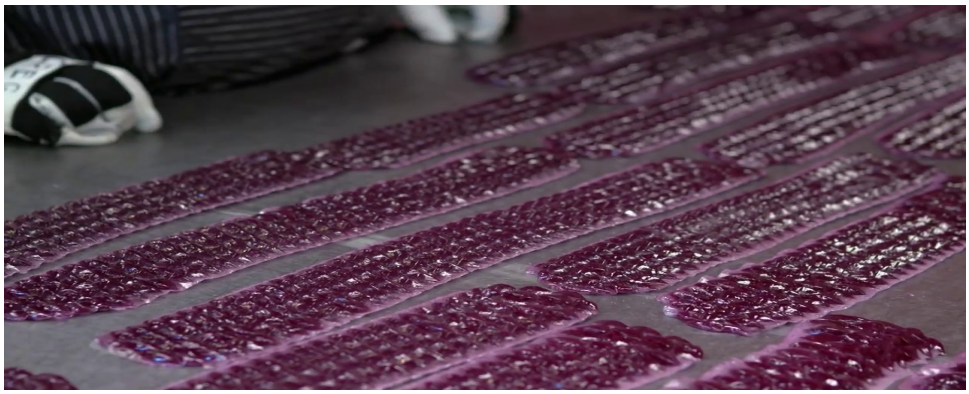
With our candy, we look back in time. Many of our bits of equipment were made in that time period.Today we're going to be making sugar plum drop candies, eggnog, image candies, and peppermint candy canes.The first thing we do is we cook the sugar. Sucrose and glucose if we just use sugar and water when it hardened, it would turn back into table sugar.Hot pot Hurry and Jake were working with me today. It makes you feel cool.Where it comes in contact with the table will cool off quickly, but the bits not in contact don't cool that fast. We may want it to act more like a liquid or more like a solid, or somewhere in between.Next we make the amber sugar white.Then we start making the stripes on the heating table.Candy canes didn't always have stripes. Actually.

The first stripes came out and this is partially because people thought of peppermint as white.Is the colors will migrate from one point to another in the candy canes if they're too hot, the red would actually bleed into the white parts. We don't want this to happen.

We don't want to go too far, but it's kind of useful in this case to a point because it puts a spiral on the candy cane.We had a spiral with our hands, but we do it at the machine first. The hook on the top of the candy cane is made by bending it. The inside white is softer than the outside, so we have to bend it very carefully. Then we have a little guide we use to make sure they're all a consistent size.Next, we'll make the drop candy.The sugar plum is a drop candy where everything is the same color.

and when we poured it on the table we could pour it thinner and over a larger surface area cool faster.We can tell by the texture of the sugar, the temperature of the sugar, and then we add the citric acid 'cause citric acid will burn if the sugar is too hot and the citric acid is the acid that makes the flavors right.Just gets like impossibly thin.

There's one point that we want to cut it.Can see it's like starting to become a little bit more compact. Once it's done, it went from a liquid and now it's behaving like a non Newtonian fluid. But if we put a lot of pressure in it.I still have a pair of scissors for my great grandfather when he was a tailor and they probably took two weeks of salary to buy, but he kept them for a lifetime and he died before I was born. This is. The machine is a fruit drop roller.Today we use the diamond shape, the diamond candy not only looks pretty, but gives 8 surfaces to be in your mouth, so the flavor spreads faster.



These candy machines haven't changed much in the last 150 years.

These machines are made out of cast iron.

Water is being sprayed on the underside of the top. This freezes the candy in place as soon as it comes out of the machine the rollers get it into the shape, but it's the table itself that cools it off. It's not rock hard yet.Black Blue Rock is sold tonight.

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. 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. It might make a diagonal cut, but if we wrap it in the non wrapped candy non pulled candy we're able to create an outer level that will produce a crack around that when we cut it and make smoother pieces then we need to use gravity to make it even taper.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. But now that person is replaced with high technology, high technology from about 1910 and this batch roller spins the candy. If we just left that cylinder alone it would go flat and spread out over the entire table. Then we have to pull it.When it's thick, so we're sort of pulling it down, gently scaling it with very, very even pressure.