



The Candy Making Industry in Philadelphia (Classic Reprint) (Paperback)

By Philadelphia Chamber of Comm Committee

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from The Candy Making Industry in Philadelphia Who would dream as he leaves the confectionery store with the box of chocolates under his arm that the very ends of the earth had been ransacked for these sweets? Good Mother Nature must have given thought to the sweet tooth of her children when she stored her larder so abundantly with good things the sugar cane, the sugar maple, the sugar beet, honey everywhere, the cocoa bean and the hundreds of flavors that add to the toothsome qualities of confectionery: fruits, nuts, vanilla beans, gums, resins and spices. From the very early ages man seems to have had a taste for sweets; honey was the first sweet substance known. We are all familiar with the Biblical reference, A land flowing with milk and honey; even before the Biblical era, crude confections in some form were made by mixing honey with fruits. Crystallized sugar is now the basis of all confectionery. It has been in use since the early days of the Christian era, the first reference to it..



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