

adorned, we have consulted every authority, French or English, within our reach; but the basis of our little work is to be found in Read's Confectioner, a late London publication.

Having for many years been connected with the oldest, most extensive and successful confectionary establishment in the country, we have been enabled to make from our own experience many important modifications and to introduce many additional receipts, particularly in relation to the various articles of luxury which the bounty of our soil and climate render almost exclusively American.

The volume has thus been increased in size, and we trust improved in value.

Trusting that our efforts to advance the popular knowledge of the art which has for many years engaged our attention, may meet with approbation, we present the result of our labours to a candid and indulgent public.

Chestnut Street,

Philadelphia,

Dec. 1843.



PREFACE

TO THE ENGLISH EDITION.

Much as there has been written in Cookery Books on the art of Confectionary, there are few, very few works on the subject now extant which are practically written, and these are difficult to be obtained, even at high prices; and, having been published some years since, they do not contain any of the modern improvements, or articles which have been introduced within these few years. The object of the present Treatise is to supply this deficiency, and to convey instruction in as plain and concise a manner as possible to the inexperienced, or young apprentices, that they may be enabled to learn their business more efficiently than many masters can or will instruct them in it.

The style and character of the present work will be found quite different from anything which has preceded it. In the part relating to Sugar-boiling I have endeavoured to show the causes of the effects which take place at the different stages, with the uses to which each of the processes is applied. The deficiency on Hard Confectionary which occurs in all other works will be found amply supplied in this. In the proportions for medicated lozenges I have preferred those which are ordered by the different Colleges of Surgeons in their pharmacopœias to those used by the trade, as being more likely to contain the true quantities of the different drugs which should compose them. It is from this source that they were originally derived, as at one time they formed no inconsiderable part of pharmacy; but they are now only made by confectioners.

The Section on Ices I have endeavoured to render as plain and intelligible as possible, and although I have given general as well as definite rules for the mixture of each sort, yet the last cannot at all times be implicitly followed, but must be modified or altered with respect to the flavouring matter so as to suit the taste of the employer or the parties for whom they are intended; this should always be most scrupulously attended to, if it is wished to give satisfaction, as no fixed rules can be given which will admit of their being made to please all persons.

The business of confectionary is divided into several branches, some of them being quite distinct and separate from each other. The branch known as Hard Confectionary is literally the whole of the business, according to the strict meaning of the word, which is derived from the French words *confitures*—*confits*, things crusted

over with dry sugar; and *confiturier*—confectioner, a maker or seller of comfits or other sweetmeats. The other branches are the Ornamental and Soft Confectionary. The latter relates to everything connected with the oven, or all sorts of cakes and soft biscuits, and more particularly to the preservation of fruits; the other, as the name implies, to every description of ornaments necessary for the decoration of the table. Hard Confectionary still remains a distinct branch or trade of itself; in fact, many persons' sole occupation is the making of lozenges and comfits, termed pan-work. Some also combine with these the different articles connected with sugar-boiling and preserving. The latter are in general blended together, and mostly practised by cooks and pastry-cooks; but the chief business of a confectioner is alone connected with the ornamental department, and everything necessary for the dessert.

I have thought it requisite to mention this specifically, so as to prevent the occurrence of errors which parents and guardians of families often fall into respecting the nature of the business, and also with regard to the capacity of the child which they intend should be brought up to it. I have heard many say, "Never mind; he is a stupid fool, and may do very well to make cakes." If making *cakes* were the sole object he would have to accomplish, *perhaps he might do very well*; but even this requires more ingenuity than is generally considered; and if the welfare of the child is studied, so as to enable him to obtain his livelihood in a respectable manner, they must find some means of enabling him to acquire a considerable deal more knowledge than is general with a common-place education, to enable him to compete with the talent at present in the labour-market. The person adapted for this business should be neat and cleanly in his habits, of a lively and ingenious mind, have a quick conception of design, a delicate taste, with a general knowledge of architecture, mythology, and the fine arts; for they are as requisite in the construction of a *Pièce Montée*, or an allegorical subject to embellish the table, as to an architect or sculptor in the construction of an expensive building or monument. I do not mean to infer that his information must be so extensive, or that he will be required to make the tour of Italy, Rome, and Greece, to study the original masters; but let him take Nature for his guide; and if he possess the rudiments or principles of the art of design, he cannot fail, with a little attention and perseverance, to become an adept in the higher or ornamental branches of his business.

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