

Candy Making

Wierd and witch-like is the interior of a candy factory by gas light, something perhaps like the domains unfolded to the children in their dreams the night before or after Christmas. It is far from being so, however, in the eyes of the toilers who, day after day, labor in sweets by the scores of pounds.

Dimly lighted by the glare of gas gleaming through the haze of the room, the whiteclad forms of the workers move about or bend to their tasks. Long, low tables and benches, piled with all kinds, colors and conditions of candy, or standing blank in wait for coming burdens of sweets, extend from end to end of the rooms and big brass kettles over glowing furnaces are wreathed with the thin smoke of burning splatterings, while a vigorous boy with a strong paddle stirs as if his life depended on his activity. All through the air is the pungent odor of the steaming vats. Altogether it is truly something for the children to dream about and the dentist to think of and rub his hands with anticipated glee.

This is the time of year when the candy makers must rush. Christmas demands must be supplied for it is a rare home, indeed, that does not manage to get some quantity of confectionery. The rush has been progressing right along, ever since early in Oc-

tober and more than one factory is busy quite a number of hours throughout the night. One factory in Lincoln for instance, the largest in town, that of Gillen & Boney, has been turning out 3,500 pounds a day ever since October 1st, working a night shift until 19 o'clock and still hardly keeping even. Fifteen per cent of this production goes direct to the market here and the rest is shipped out over the state and Kansas. That means a daily consumption here of 525 pounds of candy from one factory alone, not to mention the quantities dealt out by the other makers in the city.

That candy which is most known as the essential Christmas goods is the miscellaneous collection of colored chunks that either cost you your teeth or a whole lot of time if you wait for them to dissolve in your mouth. There is a particular charm in watching the progress of every kind of confection from the beginning and this so-called cheap candy furnishes its share. In the first place it may be news to some that there is not enough coloring in a hundred pounds of this to hurt the most sensitive individual. For one reason, it is all vegetable coloring and absolutely pure; it is only the mineral that does any damage. Whoever has seen them pull taffy at the fair knows how this stick candy has its beginning. It is made in 100 pound lots; then divided in three parts. A little is reserved and tinted with coloring for the stripes. The rest is strung from hooks and pulled until it is white, while it is yet so hot as to burn fingers not callous to it from long usage. Then these three massive wads are flung together, the unpulled, clear third in between, and the whole is kneaded into the shape of a big, narrow loaf. On both the broad sides of the loaf the colored stripes are stuck, parallel. Meanwhile the big wad is getting cold. A row of little gas jets on the work table serves to keep it from "freezing"

while one end is drawn out into a long, slender tongue and twisted and broken into the desired shapes. That's how the stripes get there, and the flowers and other things inside, that run the length of the striped candy, over whose presence you have racked your brain.

Granulated sugar is never used, neither is powdered sugar. Nothing but mould A, cane sugar, gains admission to the factory. Unlike granulated it contains no blueing. It is the pure goods. Corn starch is another thing constantly employed in great quantities. Thirty barrels a year are used, or rather wasted, for none of it enters into the making of candy. It goes to waste in this manner: It is blown away. Cream bon bons must be moulded. The only thing that will serve is starch. Little, broad crates are filled to the depth of about two inches and the moulds are pressed into it. With a many-souted pot the candy man comes round with the viscid fluid and pours it into the moulds, a whole row at a time, as fast as one can count. The crates are set away until the following day for the candy to harden. When empty, most of the starch is saved to be used over again, but some clings to the crevices and the candy must be shaken about in a sieve and blown upon with a bellows until none is left. This much of the starch is inevitably wasted. The creams are then placed in sugar syrup for another day. This process is called crystallization, for it invests the candy with sparkling granules of sugar, a coating that keeps it from drying inside.

Flavors may or may not be added the chocolates by the fact that they are dressed in their brown coats by the dainty fingers of a bevy of girls. The fillings come from the moulds already described and nothing remains but to give them their chocolate baths, dry and pack them. The material of the filling and the care that must be exercised with certain preparations is

what differentiates the cost. People who have wondered how it is that some of these contain soft fillings are not likely soon to find out the reason. It is one of the candy man's secrets. Suffice it to say, however, that they are never soft at the start. The longer this bon bon remains unneaten the softer becomes this filling, due to its preparation. Water is never used in the chocolate because it is ruinous. The girls sit at a long bench along the center of which runs the chocolate trough. Under the troughs are equalizing water ducts which keep the gas jets from burning the solution. Heat of 95 degrees is maintained and this is sufficient to melt the chocolate from the oil it contains, though once in a while cocoa oil is added to the composition to facilitate liquidation. When these creams melt in warm weather, it is a sure sign of purity. Some confectioners use a compound that will not melt in any kind of weather and this is spurious. The ingredients are burnt amber, olisterine, St. John's bread and chocolate and the cost of this is seldom more than six cents a pound. Fruit filling is very expensive, but where it is used it comes from California, packed in jars without sugar, so that it is practically fresh.

Then there are caramels and coconut candies and countless other novelties, made in vats and tubs and flailed and flattened on stone tables, trays and what not. The cleanliness of every instrument and implement used is closely guarded, yet no one manifests an overweening desire to partake. Packages pails and boxes, high and low are filled and piled up every day and as rapidly removed. And the young man who thinks of his best girl as he goes into the store looking for confectionery cannot bestow less thought on the origin of the stuff than the actual maker does on its destination.

Alas for young digestive organs on or about Christmas day.

MEN WHO HAVE BEEN MAYORS

Second Chief Executive of Lincoln Contrasts Conditions Now and Then—In the Days When Life was Real Strenuous



ERASTUS E. BROWN

Hearty and robust at the age of sixty-three, Erastus E. Brown, second mayor of Lincoln, can still be found outlining briefs and planning cases in a law office in the Richards block. There a reporter found him and asked concerning the halcyon days of 1872.

"With the exception of the difference in the size of the city, things were pretty much the same twenty-nine years ago as they are today. A board of town trustees administered affairs in 1870. Of this body C. H. Gere was chairman, W. F. Chapin was the first mayor of Lincoln. He was elected in April, 1871. I was chosen a year later and by that time the municipal machinery was in smooth running order.

"In the council we had three republicans and three democrats. William McLaughlin was at that time a member of the council and was one of the most industrious workers for the interests of the city. The sessions never failed to be interesting. Oratory was at a premium and there was always something to evoke it."

Mr. Brown was born in Onandaga county, New York, in 1838. He came to Lincoln in 1870. He received his preliminary education in the district schools and studied law in a legal firm at Auburn, N. Y. He also attended a law school in Poughkeepsie. He was admitted to the bar in 1861.

He first began the practice of law in Moravia, New York. Soon he came west and has since been a resident of Lincoln.

He practiced law here until 1882, when failing health compelled him to deny his services to his clients. He became interested in the State National bank and was selected as its president in 1885.

Mr. Brown served two terms in the state senate, representing Lancaster county. He was chosen in 1877 and elected to a second term in 1881.

He labored earnestly to secure the appropriation for the state capitol. The measure was passed and aided much in stimulating the growth of Lincoln. In politics Mr. Brown has generally affiliated with the republican party.

During his term as mayor the Lincoln Gas company was organized with a capital stock of \$60,000. Business interests of the city were just recovering from the blow caused by the legislature of 1871 which impeached Governor Butler and led the public to believe that the capitol had been illegally located here.

So sudden had been the growth of the town that wild animals could not accustom themselves to the change. Deer, wolves and other wild animals were frequently killed within the city limits during the term of Mayor Brown.

From 1873 to 1876 the locusts and grasshoppers destroyed everything in the shape of crops and the administration of Mr. Brown proved to be a period of prosperity bridging epochs of calamity.

Mr. Brown served a single term of one year. He was not a candidate for re-election, but in 1897 he accepted the fusion nomination for mayor, but was defeated by E. A. Graham, although he ran far ahead of his ticket.

Carlos C. Burr served one term as mayor of Lincoln. He was elected in the spring of 1885 and was two years in office. During his official tenure came the first pulsations of the upheaval in real estate values, which eight years later created dire consternation in financial circles.

Values were in the primary stages of

inflation when Mr. Burr began his duties. Real estate was steadily rising in value. Crops were good and increased earnings were reported in every branch of industry. The city dealt largely in improvements as a result of the spirit of the times.

Various sections of the streets were paved and the waterworks system was improved. During the two years the buildings, street repairs and private structures amounted to nearly \$3,500,000.

Mr. Burr is a native of Illinois, where he was born in 1846. His parents obtained their living by farming and young Burr was limited in his educational advantages to the common schools of Kane County, Illinois.

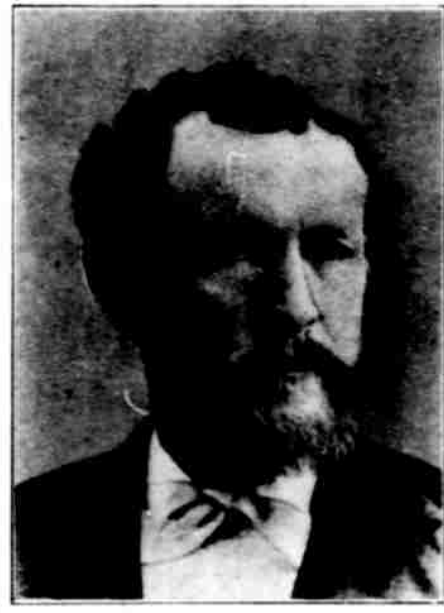
However, he was determined to study law and entered the office of the Hon. James K. Edsall, formerly attorney general of Illinois. While wrestling with Blackstone he also sawed cordwood and undertook jobs of carpentering. He made good progress in his studies and had mastered the basic legal principles when the country was plunged into civil war.

Mr. Burr tried several times to enlist but he was too small and failed to elude the vigilance of the recruiting officers. Finally he was accepted as a 100 day man and served until October, 1864. In the following May he re-enlisted and served until the trouble was over and the army disbanded.

He was admitted to the bar in 1867 and in the following year married Miss Mary E. Smith and moved to Lincoln. While endeavoring to get a start in the legal profession he worked as a carpenter. A position in the land office helped him out for a year and then his practice improved.

From the first he was active in city politics. In 1871 he was the first councilman elected from the First ward. Three years later he was elected to the state senate from the Eleventh district and was returned for another term in 1884.

When an attempt was made to remove the capitol from Lincoln Mr. Burr labored to prevent the change.



CARLOS C. BURR

He was the author and champion of the saline land bill, a measure for the development of certain salt springs near the city. He also aided in securing a liberal appropriation for the establishment and maintenance of state buildings and institutions.

In 1885 he was a candidate for mayor. His competitor was John Fitzgerald, then at the zenith of his career as a business man. The contest for the place was fierce and the canvass searching. In the end Mr. Burr was chosen by a majority of thirty votes over Mr. Fitzgerald. The next night after the votes were counted the city council met to consider a notice of a contest filed by Mr. Fitzgerald. After a short discussion, the councilmen granted a certificate of election to the candidate receiving the largest number of votes.

Attorney C. O. Whedon, who represented Mr. Fitzgerald, declared that he would apply to the supreme court for a perpetual injunction to keep the officials of the city from issuing the certificate, but the matter was finally dropped.

Mr. Burr is now a resident of New York city. Together with his brother, L. C. Burr, he greeted the block at Twelfth and O streets, which bears his name. He also built and owned a number of other business blocks. Years ago he dropped the law for real estate, and his time was devoted to caring for his holdings and in placing loans for eastern parties anxious to invest in western mortgages. At one time he owned the finest house in the city, 1545 L street.