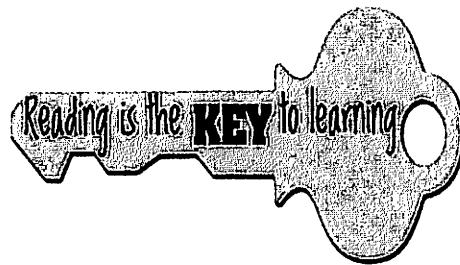


Road Branch Elementary & Middle School

NTID PACKETS

6TH GRADE



ELA

DAY 1

Candy Corn - A Unique Treat

Name: _____

Date: _____

Answer the following questions:

1. Who invented candy corn and when was it first created?

2. With what group of people was the first candy corn most popular? Why do you think this group of people especially like the candy?

3. When is National Candy Corn Day?

4. Name 5 main ingredients of hand-made candy corn.

5. How much candy corn is sold each year?

6. In the 4th paragraph, what does the word "chutes" mean?
a. molds b. board games
c. hallways d. tubes for sliding objects or people

7. How is making candy corn today different from the process used in the 1800s? Give details from the article to support your answer..

Candy Corn - A Unique Treat

Every Halloween, thousands of children dressed in costumes walk door to door to collect candy and sweet treats. One particular treat, candy corn, has been a Halloween favorite for over 100 years! In fact, candy corn has its own special day, National Candy Corn Day, on October 30th.

In the 1800's, candy-maker George Renninger, who worked for the Wunderlee Candy Company invented the unique, or one of a kind, corn-shaped candy. It was an instant hit. In fact, it was very popular among farmers.

Candy corn today is much like the candy corn of the late 1800's, although the process of making it is quite different. Long ago, workers mixed sugar, water, and corn syrup in large kettles and then added fondant (a smooth, sugary, creamy icing) and marshmallows. After cooking for the correct amount of time, they then poured the mixture by hand into molds, one color at a time. First they poured yellow, then orange, and finally white. After hardening, workers would remove the candy from each mold and package it for sale. Because the process was so incredibly time-consuming, candy corn was only sold from March to November.

Today, the process is much simpler because of machines. The "corn starch molding process" helps create thousands of candy corn pieces much more quickly than the hand-made process. A machine fills molds with cornstarch. The molds are designed so the candy corn is standing upright as it is being made. Each hole is then machine-filled partway with a sweet white syrup, followed by a layer of orange syrup, and finally a layer of yellow syrup. After the molds are filled, they cool and the candy hardens for 24 hours. After the cooling period, another machine empties the trays, and the kernels are pushed into *chutes*, or tubes or slides. The extra cornstarch on the sides of the candies is shaken loose, and the candy is given a coating of sugary glaze to make it shiny and appealing. Workers then package the candies for sale in stores.

How much candy corn is sold each year? The number is staggering. According to the National Confectioners Association, various candy companies and candy makers will produce nearly 35 million pounds of the corny candy this year. That's about 9 billion individual kernels of corn. Now, that's a lot of corn!

