

Directions for Preparing Mold for Use

New rubber candy molds, or those which have been out of use for a long time, should be boiled about 10 to 15 minutes in a solution of baking soda (1/4 lb to 1 gallon of water). Scrub with a semi-stiff brush and rinse thoroughly with clear water. Apply a thin coat of glycerin with a brush when first using new molds if the fondant is sticking. This is not necessary after the molds have been in use.

In production (after the candy has been removed from the mold) the process of washing is simple. Place the mold in warm water until the sugar dissolves, rinse in clear water...then turn upside down on a rack to dry.

Store away from direct sunlight or bright lights.

In some lines delivery of casts may be facilitated by filling molds while slightly damp or putting them into a freezer to firm them up.

They should be cool before refilling.

If you detect a bitter taste when making hard candies or jellies with new molds, it may be necessary to throw the first piece away. This will not be necessary once the molds are broken in.