About Candy.

MR. EDITOR.—Some time ago your correspondent, moved by a desire to find out how candy is made, visited the establishment of Chase & Company, and was kindly permitted to enter and investigate. At the top of the large building on Washington Street, devoted to this delightful branch of manufacture, is received the raw material, which is chiefly sugar from the Boston refineries. This is boiled in large copper kettles heated by steam pipes, where it is stirred and beaten by suitable machinery, and converted into syrups and pastes of various colors, flavors, and degrees of consistency. The thinner syrups are mostly run into moulds, — cast, as it were, — the process reminding one of a diminutive kind of foundry work. The moulds are made of powdered starch, which is put into shallow wooden boxes, and struck off level on the top. The patterns, which are made of plaster of Paris, are arranged on the under side of a board, and pressed down upon the starch, leaving a series of impressions into which the syrup is poured. The moulds are then stacked up, in immense drying rooms heated by steam, and left until the sugar has crystallized. It is quite an art to regulate this crystallization; for example, in "wine drops," where it is desired to crystallize the outside and leave the inside liquid.

The contents of the boxes are next emptied into a large sieve moved by machinery, which sifts out the starch, and, at the same time, a workman plies a pair of bellows, to remove all traces of it from the candy. This part of the process seems to call for improvement, as the fine starch dust fills the air of the room and whitens everything upon which it settles, not only causing waste and discomfort, but may become a source of actual danger. Several disastrous explosions in candy factories have been traced to this cause. The workmen in this department were dressed entirely in white, presenting a tidy appearance. At that time the business was rushing, in anticipation of the holiday trade, and candy enough was stored in the building to make an inestimable number of Freshmen happy. (We know this because we sampled all the varieties, from chocolate creams to the hard nut candy, requiring good teeth for its enjoyment.) There are many processes to be seen here which we have not space to describe. One that is conspicuous for the noise it makes is the production of almond balls and various little hard oval pieces, which is done in what look like immense iron pots tipped on one side and revolving on their axes, so as to roll the pieces of candy over one another, rounding and polishing them, as pebbles are polished on the seashore. The machine for stamping out lozenges is quite interesting, also the making of sticks of candy. The paste for the latter is put into hoppers and forced by a large screw through holes of the right shape, the sticks being carried along on an endless belt until they can be cut into the required lengths.

Another process carried on here is the coating of tissue paper with paraffine, for use in wrapping up caramels. On a large table in one room was spread out a large flat sheet of sugar paste dotted all over with inscriptions, such as "I think you are horrid!" "Kiss me quick!" etc., which your correspondent opined was to be cut up into so-called "conversation lozenges," by means of which the minds of the young are educated to carry on an interesting and spicy conversation. We looked around to find the distinguished authors who are employed to compose these legends, but without success.

C. C. M. I. T.

THE battalion has now been divided into companies, the officers appointed and assigned to their positions, and work begun in earnest. The large entering class has increased the number of companies to three, which will make the drill much more interesting than in years past. Much valuable time was lost at the beginning of the year on account of the moving of the Gymnasium, which it will be hard to make up for. However, with a set of efficient and painstaking officers, and good stock in the rank and file, the