

Franklin Jr./Sr High School Reading Article

A History of Candy Corn: A Halloween Candy

Reading Strategy for the Article: Students will take turns reading aloud. Mark the text and write in the margins as you read. 950L (optional video: <https://www.youtube.com/watch?v=DgTvgQfcllM>)

Instructions: COMPLETE ALL QUESTIONS AND WRITE NOTES in the margin box. This requires reading of the article **more than once**.

Step 1: Skim the article using these symbols as you read:

(+) agree, (-) disagree, (*) important, (!) surprising, (?) wondering

Step 2: Number the paragraphs. Read the article **carefully** and **make notes in the margin**.

Notes should include:

- Comments that show that you **understand** the article. A summary or statement of the main idea of important sections may serve this purpose.
- Questions you have that show what you are **wondering** about as you read
- Notes that differentiate between **fact** and **opinion**.
- Observations about how the **writer's strategies** (organization, word choice, perspective, support) and choices affect the article.

Step 3: A final quick read noting anything you may have missed during the first two reads.

Your margin notes will be assessed by your teacher along with your answers to the questions.

The History of Candy Corn: A Halloween Candy Favorite

No other candy can match the creamy taste of candy corn, a sweet Halloween favorite for more than a century. Read the history of the Halloween treat, fun candy corn facts, and ways to use the popular candy as decoration rather than just as a low-calorie snack.

The Story Behind Candy Corn

Every **Halloween** countless party-throwers, party-goers, and trick-or-treaters hit the streets to harvest candy corn. The little yellow, orange, and white treat is an icon among the holiday candies and has a legacy that goes back more than a century.

According to oral tradition, George Renninger, a candymaker at the Wunderlee Candy Company in Philadelphia, invented the revolutionary tri-color candy in the 1880s. The Goelitz Confectionery Company brought the candy to the masses at the turn of the 20th century. The company, now called Jelly Belly Candy Co., has the longest history in the industry of making candy corn -- although the method has changed, it still uses the original recipe.

Candy corn starts as a mixture of sugar, fondant, corn syrup, vanilla flavor, and marshmallow creme. This mixture is melted into liquid candy, called slurry, and is colored and run through a cornstarch molding process to create each kernel. Wooden trays filled with cornstarch are imprinted with rows of candy corn molds where the layers are individually deposited from bottom to top.

The mixture cools in the tray, which seals the three layers together. The kernels of candy corn are sifted from the trays and polished in large drum pans with edible wax and glaze to create its irresistible, hand-grabbable shine.

Notes on my thoughts, reactions and questions as I read.

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Candy corn is such a popular choice that the mellow crème candies are now available year-round in a variety of colors to suit the seasonal holiday.

For **Thanksgiving**, serve Indian corn, which is brown, orange, and white -- the brown section is chocolate-flavored.

For Christmas shoppers can buy reindeer corn in green, white, and red.

For Valentine's Day shoppers can purchase Cupid corn in pink, red, and white For Easter, load up on Bunny corn, which comes in a variety of pastel colors.

Fun Facts

1. When the Goelitz Confectionery Company first produced candy corn, it was called "Chicken Feed." The boxes were illustrated with a colorful rooster logo and a tag line that read "Something worth crowing for."
2. You don't have to wait for Halloween to indulge in the mellow crème candies -- celebrate National Candy Corn Day on October 30.
3. According to the National Confectioners Association, more than 35 million pounds (or nine billion pieces) of candy corn will be produced this year.
4. Candy corn is one of the healthier candies of the Halloween season. It contains roughly 28 grams of sugar and only 140 calories per heaping handful -- and it's fat free!
5. In 1950, the price of candy corn was just 25 cents per pound.
6. In honor of their Goelitz roots, Jelly Belly developed a candy corn-flavor jelly bean.
7. Once opened, store candy corn covered and away from heat and light at room temperature; it should last approximately three to six months. If unopened, the packaged candy corn will last about nine months.



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Comprehension Questions— you may answer in phrases.

1. *What makes candy corn shiny?*
2. *How many kernels of candy corn are sold annually?*
3. *What two ingredients are added to candy corn for smoothness?*
4. *Name the individual who originally invented candy corn.*

Answer the following questions in one or more complete sentences.

1. *Why was the original name for the candy appropriate and how did the slogan match the name?*
2. *What does the author mean when she states that “the work was tedious”?*
3. *The article mentions candy corn is fat free. Does this mean candy corn is a healthy food choice? Explain your answer.*
4. *Why do you think the company decided to make the candy in other shapes for other holidays?*
5. *If you were the president of the company, what new style of candy corn would you create? Draw a picture of this new candy in the space below.*