



<https://recipecurio.com/candies-55-recipes-for-hersheys/>

Hershey Chocolate Company first began producing chocolate syrup for commercial use in 1926. However work on a formula for syrup had begun a few years earlier. There was an experimental kitchen at the old Hershey Industrial School (today Milton Hershey School).

Chocolate Syrup Mix

1 1/3 cups unsweetened cocoa powder

2 1/4 cups granulated sugar

1/4 teaspoon salt, if desired

1 1/3 cups boiling water

1 1/2 teaspoons vanilla

In a heavy saucepan, combine cocoa powder, sugar and salt. Gradually stir in boiling water. Stir frequently about 10 minutes. Remove from heat. Stir in vanilla. Pour into 3 cup container with tight fitting lid. Store in refrigerator. Use within 10 - 12 weeks. Makes 2 2/3 cups.

This recipe I have had since the early 80s, so no idea how old it is. Below is true 1940s recipes.

RECIPES FOR DECEMBER MEALS

BEVERAGES

COCOA

Make a cocoa syrup, put in Mason jar, and keep in refrigerator. You can add a tablespoon of the syrup or more if you desire, to a cup of hot milk and, presto, the children have cocoa.

COCOA SYRUP WITH CORN SYRUP

2 squares chocolate
 $\frac{1}{2}$ cup water
 $\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla
 $1\frac{1}{2}$ cups corn syrup

Use a small utensil so your mixture will not scorch. Place water and chocolate together and cook until thick, stirring constantly. It is advisable to use Medium-high heat on electric range, and the flame turned down on a gas range. Remove from heat and add corn syrup and salt. Simmer for 10 minutes, stirring constantly. Add vanilla. Serve hot or cold over ice cream, cottage pudding, or dry cake.

To make cocoa, add $1\frac{1}{2}$ to 2 tablespoons sauce to each cup milk. This syrup will keep indefinitely if refrigerated.

COCOA SYRUP WITH HONEY

$1\frac{1}{2}$ cups honey
1 cup sugar
 $1\frac{3}{4}$ cups boiling water
1 cup cocoa
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Slowly stir the boiling water into cocoa which has been placed in saucepan. Add

honey. Turn heat to medium and cook 5 minutes, stirring constantly. Remove from heat and beat until well blended. Add sugar and salt, and continue cooking on medium heat for 5 minutes longer, stirring constantly. Remove from heat, add vanilla. If kept in covered glass jar, in a refrigerator, this sauce will keep for months.

EGGNOG

1 egg, well beaten
 $\frac{3}{4}$ tablespoon sugar
A few grains of salt
1 cup cold milk

Add sugar to beaten egg. Add milk, beat. Flavor with nutmeg or vanilla. One serving.

HOT FRUIT PUNCH

1 quart sweet cider or grape juice
 $\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
8 short pieces stick cinnamon
12 whole cloves
8 whole allspice

Mix all the ingredients, bring to the boiling point, cool, and let stand for several hours. Reheat, remove whole spices, and serve hot. Serves 5 people.

LEMONADE SYRUP

3 cups corn syrup
 $\frac{1}{2}$ cup sugar
1 teaspoon salt
1 cup water

Let come to a good boil, remove from heat. When cool, pour into quart jar. Place in refrigerator until wanted for use in lemonade. Use 2-3 tablespoons for each glass.

PUT YOUR OTHER FAVORITE BEVERAGE RECIPES HERE

NOTES ON COOKING PROCEDURE IN RECIPE SECTION

Because of the various types of cooking equipment found in homemakers' kitchens—coal, wood, oil, gas and electric—it is impossible to give specific instructions on the use of all equipment to secure required cooking temperatures. This is particularly true in the case of surface cooking.

In an attempt to be as specific as possible, the instructions for surface cooking have been divided into three broad classifications: one for electric ranges, another for open-flame ranges, and a third for other type fuel ranges.

In surface cooking it would be well to keep the following points in mind:

ON GAS RANGES, high, medium and

low heats are secured by lowering the flame. The simmer heat, in most cases, is secured by turning to the click-simmer position, or the lowest usable flame height.

ON OIL RANGES, different heats are secured by adjusting flame height.

ON COAL OR WOOD RANGES, the degree of heat is controlled by the position of the utensil on the cooking surface of the range.

ON ELECTRIC RANGES, the various heats are clearly marked on the switches.

OVEN COOKING times and temperatures given will, in general, remain the same for all types of ranges.