



By Dick Darcey, Staff Photographer

"FAIR" COOKS—Ben Cabell (right) and Gary Sheehan are whipping up candy for Gonzaga's "Fair Day," Saturday. The teenage chefs, who are students at Gonzaga, volunteered their services to the candy booth committee of the Fair, and got together for a candy-making session after school this week. Ben is measuring cream for Mexican Pecan candy (pralines) that he

is making . . . (this is his second batch of pralines; the finished candy is wrapped and placed in the Mexican cart at left). Gary is about to take a "taste-test" of his fudge that's he's cooking on the stove in the background. Both teen-agers admit they are "fair" cooks, especially when it comes to making candy for the Gonzaga "Fair Day."

"gobs" of pralines and fudge squares for the candy booth, Saturday, at Gonzaga Fair. Mrs. John J. O'Neill and Mrs. William J. Rowan are co-chairman of this year's Fair that will feature fun for the entire family, including booths of antiques, linens and aprons, plants, "white elephants," baked goods and candy for sale.

Both boys hope their Mexican pecan candy and fudge squares will be among the best sellers. Here are their recipes:

BEN'S MEXICAN PECAN CANDY

- 1/2-pound light brown sugar (1 1/4 cups firmly packed)
 - 1/3 cup heavy cream
 - 2 cups pecans
 - 1 tablespoon butter
 - 1 teaspoon vanilla
- Break 2 cups shelled pecans into small pieces. Mix brown sugar and heavy cream together in small heavy saucepans. Cook until it forms a soft ball when tested in cold water. Remove from fire; add butter and vanilla; and stir in lightly the chopped pecans. Drop onto buttered wax paper with small spoon, making 14 to 16 pralines. When cool, wrap each praline in wax paper. (Pecans should taste crisp—not cooked.)

GARY'S CHOCOLATE FUDGE

- 2 cups sugar
 - 3 squares of chocolate
 - 2/3 cup milk
 - 2 tablespoons corn syrup
 - 1 teaspoon vanilla and lump of butter
- Add sugar, cut-up chocolate, milk and light corn syrup; cook over low heat

stirring constantly until mixture is smooth and blended. Cook without stirring until small amount of mixture forms a soft ball when dropped in cold water. Remove from heat, add lump of butter and teaspoon of vanilla. Beat until creamy and thick. Turn at once into greased pan. When firm, cut into squares.

All for Gonzaga High

Boys on Candy-Making Binge

TWO TEEN-AGE BOYS at Gonzaga High School are cramming candy-making into their full schedules even though "foods" is not part of the curricula.

The teenage pair—Ben Cabell, who's a junior at Gonzaga, and freshman Gary Sheehan—are whipping up "big batches" of candy for the annual Gonzaga Fair, at Gonzaga High School, Saturday, 1-11 p. m.

Sixteen-year-old Ben Cabell, who admits he's a "fair" cook, is making pralines, or Mexican pecan candy, as he calls the rich morsels. Gary

making fudge squares—"the rich, creamy kind." Both young candy cooks believe in much taste-testing and generous sampling of their candies in the making.

Ben's cooking repertoire, in addition to pralines and chocolate chip cookies, includes broiled steak, Texas-style. His recipe for the steak? "Dump some butter, lemon juice and Worcestershire sauce on top a real thick steak," says Ben, "and cook it only rare—never well done." He says his Texas-style broiled steak is a favorite with his father, too. Ben's father is Gen. Charles

tor of CIA).

Gary's food specialty, other than fudge, is white cake with carmel frosting. He can make the cake and frosting "in 1 hour and 8 minutes—flat—starting from scratch," Gary adds, "it's a breeze" (Gary's mother, Mrs. Virginia Sheehan, thinks perhaps her son's split-second timing on cake making is meant as a timely tip for her.)