

Vale Middle School Reading Article

What is Candy Corn, and How is it Made? (1120L)

Instructions: COMPLETE ALL QUESTIONS AND MARGIN NOTES

Read the following article carefully and **make notes in the margin** as you read.

Your 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.

Your **margin notes** are part of your score for this assessment.

Answer the questions carefully in **complete sentences** unless otherwise instructed.

Student _____ **Class Period** _____

What is Candy Corn, and How is it Made?

Every Halloween, bags of triangle-shaped, yellow, orange and white candies fill trick-or-treat bags all over the country. And there are many bags to fill:

According to the National Confectioners Association, candy companies will produce nearly 35 million pounds of the corny candy this year. That's about 9 billion individual kernels of corn.

Candy corn is a sweet replicate of dried corn kernels. It's considered a "mellow cream," a name for a type of candy made from corn syrup and sugar that has a marshmallow-like flavor. Although candy corn tastes rich, it's actually fat-free.

Most people know the traditional candy corn with three stripes -- yellow at the bottom, orange at the center and white at the top -- but it also comes in a variety of other colors and flavors depending on the holiday:

- Brown, orange, and white Indian corn (the brown section is chocolate-flavored) for Thanksgiving
- Green, white and red Reindeer corn for Christmas
- Pink, red and white Cupid corn for Valentine's Day
- Pastel-colored Bunny corn for Easter

The traditional variety is most popular in the fall -- especially around Halloween.

*Notes on my thoughts,
reactions and questions as I
read:*

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In fact, October 30 is National Candy Corn Day.

Candy corn has been around for more than a century. George Renninger of the Wunderlee Candy Company invented it in the 1880s. It was originally very popular among farmers, and its look was revolutionary for the candy industry. The Goelitz Candy Company started making candy corn in 1900 and still makes it today, although the name has changed to the Jelly Belly Candy Company.

Although the recipe for candy corn hasn't changed much since the late 1800s, the way it's made has changed quite a bit. In the early days, workers mixed the main ingredients -- sugar, water and corn syrup -- in large kettles. Then they added **fondant** (a sweet, creamy icing made from sugar, corn syrup and water) and marshmallow for smoothness. Finally, they poured the entire mixture by hand into molds, one color at a time. Because the work was so tedious, candy corn was only available from March to November.

Today, machines do most of the work. Manufacturers use the "corn starch molding process" to create the signature design. A machine fills a tray of little kernel-shaped holes with cornstarch, which holds the candy corn in shape. Each hole fills partway with sweet white syrup colored with artificial food coloring. Next comes the orange syrup, and finally, the yellow syrup. Then the mold cools and the mixture sits for about 24 hours until it hardens. A machine empties the trays, and the kernels fall into chutes. Any excess cornstarch shakes loose in a big sifter. Then the candy corn gets a glaze to make it shine, and workers package it for shipment to stores.

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Comprehension questions – answers may be 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.*
- 5. Approximately, how long does it take candy corn to harden before being removed from the mold?*
- 6. According to the article, what are the most commonly known colors of candy corn?*

7/8.RL.1

2. Answer each question each question in one of more complete sentences.

For what reason do you think candy corn was originally popular among farmers?

What does the author mean when she states that “the work was tedious”?

The article mentions candy corn is fat free. Does this mean candy corn is a healthy food choice?

7/8.RL.2

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3. *Using one sentence, summarize this article. (HINT: consider using the money summary method)*

7/8.RL.2

4. *There are several website offering video showing how candy corn is produced. What are the advantages and disadvantages of reading an article versus watching a video?*

7/8.RL.7