



The Small Fry shop caters to children, with a child's budget in mind!

This is a great service or civic project for youth and adult groups.
It is also a fun family activity.

Felt Items

- Please follow the patterns provided by the Festival Small Fry Department with exactness.
- Felt items *must* be machine or hand-sewn (not glued).
- Items are designed with children in mind and priced for a child's budget.
- Your time and effort is greatly appreciated and we realize that each item is a "Gift of Love."
- If possible, please fill each item with wrapped candy or non-candy items. **NO PEANUTS!**
- Items must be delivered to the Small Fry Shop at South Towne Expo Center, Saturday, November 26 or Monday, November 28, 2011. For additional information about patterns or delivery, call any number listed below.

Candy

- Individually wrapped candies... taffy, hardtack, mints, LifeSavers, individually wrapped snack-size chocolate, etc.
- Candy canes (large or small).

We Need Festival Suckers! (Recipe on back.)

- The most popular sucker flavors are cherry, strawberry, root beer, green apple, cinnamon, and watermelon.
- Sucker flavors *MUST* be written on sticks or labeled on the wrapper.
- Place in individual plastic sucker bags and secure tightly with ribbon or tape. (We are unable to use suckers with loose or unattached wrappers. Please secure tightly.)
- Make suckers in a Board of Health approved kitchen. Follow Board of Health guidelines and include a Board of Health form obtained from a Festival of Trees Board Member.
- If you know someone who would like to donate sucker flavoring or granulated sugar, please notify a Board Member or call a number listed below.



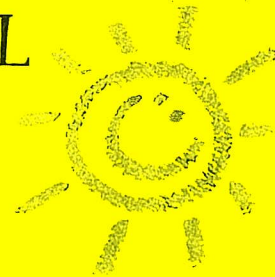
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FAMOUS FESTIVAL SUCKERS



2 cups sugar
1 cup water
1/2 teaspoon oil flavoring**
2/3 cup corn syrup
1/2 teaspoon food coloring**

** Flavor and color should match

Prepare molds and working surface by spraying with cooking oil and insert sticks. Combine sugar, water, and corn syrup in saucepan.

Cook to hard crack stage (300 degrees F). *Do not overcook*. Remove from heat. Add coloring and stir gently one to two minutes. Add flavoring and stir until mixed. Pour into molds. Let cool.

Wrap in plastic sucker bags, secure with tape. Please label each sucker with flavor on stick or plastic wrapper.

Prepare suckers in a Board of Health approved kitchen. If you have questions, please contact a Board Member.

Yield: 25 suckers

