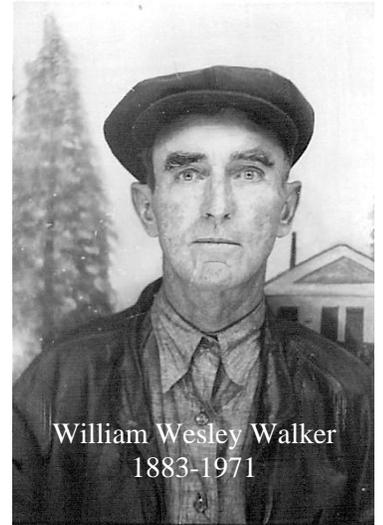


William Wesley Walker's Whiskachitta Candy

William Wesley Walker spent some of his time as a peddler. Wesley was raised on Whiskachitta Creek by parents and homesteaders Johnson McDonald Walker and Frances Bond. The Walker family migrated from around Bond, LA, in now Allen Parish, along with the Cryer and Whitley families in the late 1800s. Wesley married, Laura Ann Cryer, the oldest daughter of William Riley Cryer and Missouri Elizabeth Whitley in 1903.

Garsie James told me this story. As the story went, Wesley ran a candy route on a regular basis through the Whiskachitta Community and surrounding area. His specialty was peanut candy (the closest modern candy is the pink, round, peanut candy seen for sale near cash registers in restaurants and convenience stores) which he carried in an 8 lb lard bucket as he made his rounds. The candy was good according to Garsie. Based on the batch I made I can vouch for its tastiness also. Garsie, some 20 years ago unexpectedly ran into James Cecil Walker, son of Wesley Walker, in a DeRidder grocery store. Though rather near neighbors while on the range, they seldom ever saw one another after leaving. . In the ensuing conversation, Garsie mentioned the candy and how good it was and asked if there was a recipe available. James Walker, now deceased, said he had a copy of his father's candy recipe and agreed to send Garsie a copy. So, due to a chance meeting, we can now satisfy our sweet tooth with a piece of candy connected to the past.



I copied, word for word, the following recipe from the original owned by Garsie James. Garsie is one of our loyal supporters and we appreciate his sharing with us. His parents are John Robert James and Bertha Perkins.

Wesley Walker's Whiskachitta Peanut Candy

3 cups sugar
3 cups peanuts
1 cup Karo
1/2 cup water
1 teaspoon vanilla

Cook sugar, Karo, and water until a long hair forms. Take off stove, add cooked peanuts and vanilla and beat until it begins to get thick and white looking. Spread on buttered plate until hard and then break into pieces.

Don't cook your syrup too long or your candy will be too hard.

Note: Making candy is an art. If anyone tries this recipe please send us your comments, especially if something needs to be changed. I used uncooked peanuts since the hot syrup will cook them while being stirred. Any nuts will do. Peanuts were plentiful on the range since they were a common crop for stock feed and human protein.

By: Garsie James as told to Skip Cryer