

Virginia Trudell's interview with **Elaine Frantti**

Me: This is Virginia Trudell at 400 N. Maple St. Interviewing her about her  
Candy making business Dec. Tues. 30,1997 2:00

Me: Please state your name

Her: My name is Elaine Frantti

Me: Where are you from?

Her I've lived in Ishpeming for most of my life and the rest I've lived in the  
Copper Country

Me: What made you decide to start a candy making business?

Her: Well to start with I've always enjoyed making candy and usually I  
started out making all kinds of different fudges. It probably has been over  
25 years ago I started making chocolates. She bought her first book and  
started making cherry chocolate molds. Since then I have probably  
purchased over 100 different kinds of candies.

Me: How did you make them do you bake them?

Her: No, I purchased my chocolates from different places because of  
companies going out of business and I purchase my chocolates from a  
company in lower Michigan. I buy other supplies except I have to order  
like candy boxes and candy cups and things. There not necessarily baked  
them except for like mint patties or truffles you have to do a little bit of  
cooking. Some of them have a process called likening and you have to wait  
a day or two before you can start eating them. Some things I've learned to  
hand dip instead of putting in a regular candy mold. You have to then use  
hand brushes I have a supply of paintbrushes and then you paint your  
chocolate on the mold. And you have to refrigerate them until they are set.  
It is time consuming but fun!

Me: When you went to school did you have a hom-ec class?

Her: Just the classes that were a requirement in school I took I never really did anything else I do a lot of baking today. But that is the required that I took up since I've retired. I bake my bread and pasties and things I do a lot of that the candy making I've always done it its when I've had my business I couldn't do it all the time now I can. I usually do it during the holidays because I do fill a lot of boxes I've probably filled 120-130 this year that's the most I've ever done.

Her: To me it is interesting and a lot of fun and I hope someone will take on because I have a lot of equipment and I've hate to see it go to waste.

Me: what did you do before you started your candy making business?

Her: Well, actually it's not a business because for the last few years I have not agreed to sell any I've given it all for gifts and other things. But still I would rather keep this as a hobby and not a business. I do have friends that have asked if I would sell it to them so they can use it for family or friends presents. Those find it hard to shop for so I have done that but this year I have sold more than I've intended to.

Me: What time do you go to bed?

Her: It depends if I'm in the middle of a really big project of mine I'll stay up for a while cause I want to clean up all my equipment. Candy mold's, wash silverware for the next morning but a lot of times I try to quit by nine or ten. So that it's not a real late process I don't like that. I don't want to do this so I get sick of doing this I want to enjoy this.

me: When ~~where~~ were you born?

Her June 22, 1931

ME: Who were your parents?

Her: They were Leonard and Alice Frantti

Me: How many brothers and sisters do you have?

Her: seven total 5 girls and 2 boys 3 of them are now diseased

Youngest Janet

Mary Frantti U'ren

Helen (Farntti) Daavettila

Her: I was born in Calumet

Me: Where did you go to school?

Her: First Calumet then when we moved up here Diorite school, grammar school, and the high school here in Ishpeming

Me: Where was the grammar school?

Her in Ishpeming

Me: If you had an opportunity as a younger woman, do you think you might have developed a candy business for profit?

Her: I never really thought about it and I like it more as a hobby. Maybe I would consider it Who knows

Me: What is the most satisfying thing about candy?

Her: When people tell me how good they are you hear that they enjoyed them

Me Do you have a favorite candy?

Her: Can't say that I do but I know I am a nut lover. But a couple are the caramels and truffles.

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Me: That's about stay up to late

Me: Who taught you how to do this?

Her: myself, I got interested I watched & just practiced I've had friends get recipes & I try them this year I've tryed 3 new recipes but some

1000 choc  
this year  
that's the  
most I've  
ever made  
me: that's about

worked at the Metropolitan  
company for 41 years &  
retired 7 years ago I can  
spend more time on  
my  
candy &  
things

Candy - [redacted]

family - school [redacted]

Other info - [redacted]

lived - [redacted]

supplies - [redacted]

Process - [redacted]

are super. as I find some that are  
exceptional good. then I add that to  
my list <sup>maybe</sup> & drop something else off.  
But every year it is a new experiment.  
And my mother is my test taster  
most of the time & I have neices  
& nephews that come here often  
& they test & tell me what they  
think (checkles) & I can usual tell  
there judgement. The one that most  
every one likes is one truffle which  
I've started a few years ago.  
It wasn't that difficult to make.  
So I usually make extras at the  
end of the candy making I take  
an inventory of how much I have  
on candy cups & candy boxes  
So when I have to order them  
for next year it makes it real  
simple.