#### Historical Bits...

1855 - Wilton, Iowa was founded by Franklin Butterfield.

1856 - Candy Kitchen Building Built (First use was likely a general store).

1860 - R. A. McIntyer establishes a confectionery here.

1877 to 1893 - Candy Kitchen Building houses the Wilton Post Office.

1900 (circa) - First Soda Fountain Mechanism Installed (white and black marble surround and counter top) and Art-Glass back-bar with white marble counter top installed (made by The Liquid Carbonic Co, Chicago, IL).

1909 - Gus Nopoulos attends the Wilton Fair, sees a sign in window, "For Rent" with furnishings and soda fountain remaining from previous business.

1910 - The Candy Kitchen Opens June 10 by Gus Nopoulos and business partner, Nick Parros.

1915 (circa) - Tin Ceiling installed by local tinsmith, Ashton T. Nelson and his apprentice, John Luthye.

1916 (circa) - Candy Kitchen Ice House Built from salvaged Lumber from Wilton Fair Ground buildings.

1918 - Gus Nopoulos marries Mildred F. Hudler on March 26.

1918 (circa) - 'Gus Nopoulos Candy Ice Cream' exterior electric sign installed.

1919 - Brunswick-Blake Victrola purchased (Winding up the Victrola was George Nopoulos' first job.)

1922 - Dark Walnut Booths with Mirrored wall accents installed. These pieces were taken from the Elite Confectionery located at 208 West Second Street in Davenport, Iowa which closed circa 1921.

1922 - Marble surround for soda fountain purchased (Counter top is Pink Tennessee Marble), later installed in 1927.

1927 - Second soda fountain mechanism installed.

1932 - Window neon installed 'Lunch' 'Soda' and 'GN'.

1935 (circa) - Second Candy Kitchen 'Ice Cream Soda Lunch' sign installed.

1940's - Green Hamilton Beach Malt Mixers purchased and CANDY

KITCHEN lettered clock with GN initials installed.

1946 - Exterior 'Soda Candy Lunch' Neon Signage installed

1951 - Third soda fountain mechanism installed, a Bastian Blessing Soda Fountain and Red and White tile flooring installed by Kirk Grunder.

1955 (circa) Seven-Up bottles used as shelving supports on back bar.

1969 - Mildred F. (Hudler) Nopoulos, dies September 3 at 71 years old. She and Gus Nopoulos were married for 51 years.

1983 - Gus Nopoulos, dies July 4 at 92 years old after working 73 years at the Candy Kitchen.

1993 - The Candy Kitchen is placed on the Register of Historic Places.

2015 - George Nopoulos, dies, June 23 at 95 years old after working 87 years at the Candy Kitchen. Lynn & Brenda Ochiltrees make a form offer to purchase the Candy Kitchen in November.

2016 - The Ochiltrees purchase of the Candy Kitchen and re-open it in July. 2018 - The Candy Kitchen Building undergoes a major historic facade

preservation project.

2020 - Thelma (Soteros) Nopoulos, Candy Kitchen patriarch, dies April 27 at 88 years old. She worked at the Candy Kitchen for 73 years.



The Candy Kitchen's Heritage Room



The museum and its collections are maintained by Wilton Archives Ltd., a tax-exempt organization as described in Section 501(c)(3) of the Internal Revenue Code. The Internal Revenue Service has issued the following EIN, 84-4454196.

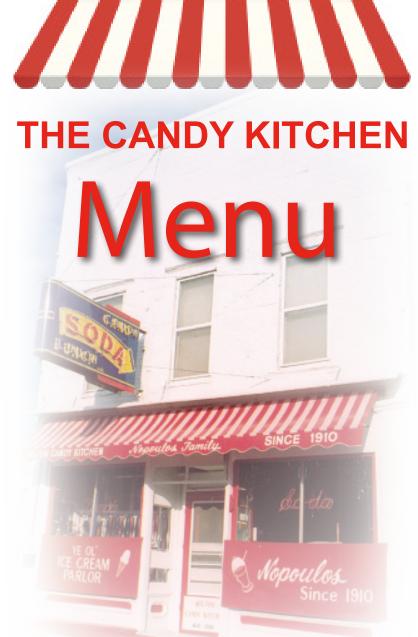
Financial support is tax deductible and if you have historical items you wish to donate, let us know!

P.O. Box 514 • 310 Cedar Street • Wilton, lowa 52778

Phone: 563-732-2278 • www.wiltoncandykitchen.com



Candy Kitchen WiFi - Netgear97 curlyboat914



Downtown Wilton, Iowa • Open Daily 10 am - 7 pm \*
Exit 271 to Wilton Off Interstate 80

- \* Winter Hours 10 am - 5 pm, October 1st through March 31st - Prices effective February 1, 2023; but subject to change without notice.

ListedintheNationalRegisterofHistoricPlaces

#### "The Sweetest Place in Town"

## ICE CREAM FLAVORS

Butter F	ecan Cherry Nut	Chocolate	
Chocoholic	<b>Chocolate Chip Mint</b>	Cookies and Cream	
Cotton Cand	y I'm Your Huckle <mark>b</mark>	perry Strawberry	
Vanilla	White Chocolate R	aspberry Truffle	
(Ask about availability and additional special offerings)			

Dish	Cake Cone	Waffle Cone		
1 Scoop - \$2.75	1 Scoop - \$3.50	1 Scoop - \$4.00		
2 Scoops - \$3.75	2 Scoops - \$4.50	2 Scoops - \$5.00		
3 Scoops - \$4.75	3 Scoops - \$5.25	3 Scoops - \$5.75		
Ice Cream Take-home Options				

Pint\$6.75 1/2 Gallon\$8
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### SUNDAFS \*

Control of the contro	
(Topped with whipped cream, nuts & cherry - extra topping	ng .50¢)
Small (1 Scoop Ice Cream & up to two toppings)	. \$3.75
Medium (2 Scoops Ice Cream & up to two toppings)	\$4.75
Large (3 Scoops Ice Cream & up to two toppings)	\$5.75

# ICE CREAM SODAS, SHAKES OR MALTS \*

(All options include up to two toppings - extra topping .50¢) Small (16 oz.) (Includes up to two toppings) ......\$4.75 Medium (24 oz.) (Includes up to two toppings) ............... \$5.75

#### Toppings: Sundaes, Ice Cream Sodas, Shakes & Malts

Almond	Cherry	Lemon	Pecans or Peanut
Banana	Chocolate	Lime	Pineapple
Black Licorice	Coconut	Marshmallow	Red Raspberry
Black Raspberry	Coke	Orange	Root Beer
Blueberry	Grapefruit	Peach	Strawberry
Butterscotch	Creme de Menthe	Peanut Butter	Vanilla
Caramel	Hot Fudge	Pear	Watermelon
<b>4</b>			<u> </u>

Vanilla Ice Cream is used to make Sundaes. Ice Cream Sodas. Shakes and Malts unless an alternate flavor is requested.

# ICE CREAM SPECIALTIES

Tin Roof		1	¢1 75
		1	·
		o, Marshmallows and	
Black and Whit			
		d Marshmallow To	
Chocolate Jers	-		
Vanilla Ic	e Cream, Chocold	ate Syrup and Malt	Powder
High School Sp	oecial		\$4.75
Vanilla Ice Cream,	Chocolate Syrup,	Marshmallows and	d Spanish Peanuts
Turtle Sundae			// ·
Vanilla Ice Cred	am. Chocolate Svr	up, Caramel Toppi	ng and Pecans
Wilton Special	•		_
William opeoidi	Banana Split w		
Banana Split			\$7.75
•		ce Cream, Chocola	
	•		
_ /_	_	late Syrup and Spa	
SODA FOUNTAIN SODA (PHOSPHATES) (no refills)			
Old Fashioned Soda Pop made at our Soda Fountain			
Small (16 oz.)	<u></u>		\$2.00
Medium (24 oz.)			\$3.00
Large (32 oz.)			<b>3</b> 3.73
Soda Fountain Flavors			
Almond			Raspberry
Banana	Coconut	Orange	Root Beer
Black Licorice	Coke	Peach	Strawberry
D1 1	C C :	D	T7 •11

Chocolate	Lime	Kaspoerry
Coconut	Orange	Root Beer
Coke	Peach	Strawberry
Grapefruit	Pear	Vanilla
Lemon	Pineapple	Watermelon
	Coconut Coke Grapefruit	Coconut Orange Coke Peach Grapefruit Pear

#### **Candy Kitchen Favorites**

Chocolate Coke / Cherry Coke / Chocolate Root Beer Pink Lady (Cherry, Strawberry and Vanilla)

Odd Ball (Strawberry and Vanilla) / Green River (Lemon and Lime) Dipsy Doodle (Cherry, Lemon, Lime, Orange, Pineapple, and Strawberry) Red River (Cherry and Strawberry) / Pink Nehas (Cherry and Peach)

Hadacol (Root Beer with a touch of Vanilla)

### Operated by the Nopoulos Family 1910-2016

## CandyKitchenBuildingconstructedin 1856

<b>T</b> ASTY	GRILLED	SANDWICHES	*
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Boiled Ham & Cheese	.\$4.75
Boiled Ham	.\$4.50
Tuna	.\$5.00
Chicken Salad	.\$5.00
Tuna Melt (Includes Cheese)	.\$5.25
Turkey	
Turkey & Cheese	
Ham Salad (Check for Availability)	
Cheese	.\$5.00
The Amber Plate - Chicken (or Tuna) served with	Potato
Salad and dill pickles (No Bread)	.\$5.00
Biscuit & Gravy (Monday AM Only) 1 Biscuit \$3.00 / 2 Biscui	ts \$6.00
Additional Offerings:	
Toast (Buttered - 2 Slices)	.\$1.50
Peanut Butter Toast (2 Slices)\$2.00 w/ Bananas.	.\$2.75
Fluffernutter (Peanut Butter & Marshmallow Fluff)	.\$4.00
Chocolate Fluffernutter	\$4.50
Homemade Potato Salad (Check for availability)	.\$3.00
Potato Chips (BBQ or Plain)	.\$1.50
* Choices, white or wheat bread. Sandwiches are served with dill-p	oickle

slices and you may request that your sandwich **NOT** be toasted.

## Additional Beverages

Add a pump o	of your favorite Sc	oda Fountain Fla	vor (Syrup)
Flavored Iced Tea			
Iced Tea (16 oz.)	\$1.50 (24 oz.	) \$2.00 (3	2 oz.) \$2.50
Specialty Sodas	\$3.50 Bo	ttled Water	\$1.50
Can of Pop (12 oz	.) \$1.50 Bo	ottle of Coke	(12 oz.)\$2.50

(02 02.) φ1.00 (24 02.) φ2.00	Ψ2.0
Coffee (w/refills)	\$2.00
Hot Tea (one tea bag)	.\$1.50
Homomado Soda Fountain Chocolato Milk	

(16 oz.) ...... \$1.50 (24 oz.) ...... \$2.00 (32 oz.) ...... \$2.50

Homemade Soda Fountain Hot Chocolate (16 oz.) .. \$2.00