

# Household Hints

Bed sheets shorter than 108 inches will not tuck in securely at each end of an ordinary full-sized bed.

Sponges can be cleaned by soaking them overnight in warm soapy water to which lemon juice or borax has been added.

When spreading meringues on cakes, puddings or desserts dip your spoon frequently in cold water. This makes the meringue easily slip off the spoon and have a smooth surface.

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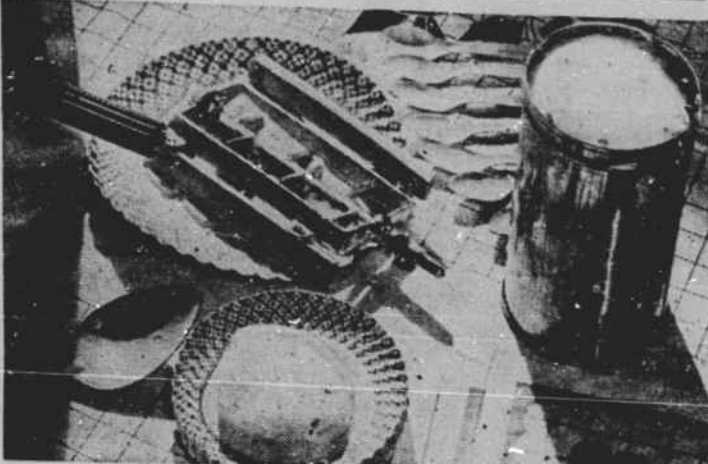
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# Household News

by Lynn Chambers



LET'S HAVE AN ICE CREAM SOCIAL!  
(See Recipes Below)

## ICE CREAM 'N CAKE

Shining in their starched dresses, the girls are ready "to recite their pieces," the boys, slicked and combed, are watching them shyly, and everyone's waiting for refreshment time to come. Of course, it's an ice cream social, that typically American festival to which homemakers bring their most delectable cakes and choicest ice cream. There, too, you'll find lemonade, "made in the shade by the old maid."

There was a time when an ice cream social, though as pleasant an affair as you'd find on the summer calendar, carried with it a great deal of careful preparation. Ice cream had to be kept in heavy containers which in turn were wrapped in blankets, and if the speeches and program lasted too long it was apt to be more melted than icy when you were finally served. But no longer do you have such a risk. The ice cream can be stored in your refrigerator and it will be kept really hard.

Making ice cream with the freezer method is fun, and usually the whole family gets together to do some of the cranking. The freezer has a wooden or metal bucket holding the ice and salt and a non-rusting metal container with a closely fitting cover for holding the mixture to be frozen. The mixture is stirred by a paddle attached to the crank which is operated by hand, and sometimes by a small electric motor.

Use three parts of ice to one part of salt. Turn the crank slowly at first for about five minutes or until the mixture stiffens, then as quickly as possible until it is difficult to turn. This takes about six minutes. Add more ice and salt if necessary. Pour off salt water, push down ice and salt being careful to get none in the can of ice cream.

Wipe top of can, uncover, take out the paddle, and beat the frozen mixture with a wooden spoon. Cover can with wax paper, and pack again. Let stand several hours to ripen.

## LYNN SAYS:

Did you know that: Ice creams should stand several hours to blend or ripen the many flavors combined in them? Each flavor will stand out separately if the mixture is not properly ripened.

Texture is affected by the method of freezing? Ice cream will be coarse and rough if frozen too quickly, whereas slower freezing improves texture. Before putting the cream in the freezer it should be properly whipped or it will be icy.

Richer mixtures give smoother textured ice creams? The amount of fat in the cream also affects the flavor. Richer ice creams have full bodied flavor.

Ice cream expands? If the ice cream is well made, it expands to at least one-third more than its original size, and that this has an important bearing on flavor. If frozen too rapidly, ice cream is prevented from increasing size.

Flavors should be lightly suggested, not pronounced? Amount and quality of extracts used are very apparent in the finished product.

## THIS WEEK'S MENU

- Ice Cream Social
- \*Vanilla and Chocolate Ice Cream
- \*Walnut Torte
- Lemonade
- \*Recipe given.

**\*Vanilla Ice Cream.**  
(Makes 1 1/4 quarts)  
1 1/2 cups sweetened condensed milk (15-oz. can)  
2 cups thin cream  
1 cup cold water  
1 tablespoon vanilla  
Blend thoroughly the sweetened condensed milk, thin cream, cold water and vanilla. Freeze in one-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing.

For Banana Ice Cream, use the above recipe, except to substitute 1 teaspoon of lemon extract in place of vanilla. Mash three bananas to a smooth pulp with a silver fork and add to ice cream after removing dasher.

Coffee Ice Cream: Proceed as for Vanilla Ice Cream, using 1 cup of cold black coffee in place of 1 cup of water and 1/2 teaspoon vanilla in place of 1 tablespoon of vanilla.

Maple Nut Ice Cream: One of the most requested flavors, made just like the vanilla except mapleline flavoring is substituted for vanilla, and 1/2 cup of chopped nuts is added just after removing the dasher.

Among the pleasant surprises in appearance and in flavor among ice creams is this one called Tutti-Frutti. If you're longing for a change from familiar favorites this one leaves nothing to be desired. To make it really gala for the youngsters, take a scoop of it, pop two raisins in for the eyes, a currant for the nose and a cherry for the mouth. It's a simple gesture but one which they'll appreciate for all it's worth.

**Tutti Frutti Ice Cream.**  
(Serves 6)  
2/3 cup sweetened condensed milk  
1/2 cup water  
1 1/2 teaspoons vanilla  
1 cup whipping cream  
1/4 cup finely chopped maraschino cherries  
1/4 cup seeded raisins, finely chopped

Mix sweetened condensed milk, water and vanilla. Chill. Whip cream to custard-like consistency. Fold into chilled mixture. Freeze in freezing unit of refrigerator till half frozen. Scrape from tray, beat until smooth but not melted. Add chopped fruit. Replace in freezing unit until frozen.

No social is completely a success without an array of freshly baked, nice smelling cakes with their swirls of frosting piled high to tempt. One cake which will really give you a new high in reputation is this Walnut Torte, an old-fashioned favorite with new found fame.

**\*Walnut Torte.**  
1 cup zweiback crumbs  
1 teaspoon baking powder  
1 cup chopped walnuts  
4 eggs separated  
1/2 cup sugar

Crush the zweiback crumbs, mix with baking powder and nuts. Beat egg yolks thick and lemon color, beat in sugar, and then gradually, the crumb nut mixture. Fold in stiffly beaten egg whites. Turn into two greased and floured tins and bake in a moderate (375 degrees) oven 10 to 15 minutes. When mixture is light to touch and pulls from sides of pan it's done. Cool thoroughly. Put layers together with whipped cream and garnish with whole walnuts.

(Released by Western Newspaper Union.)

# FARM TOPICS

## WHEAT STORAGE BINS IMPORTANT

Poor Flooring, Foundation May Spoil Grain.

By E. W. LEHMANN  
(Head of Department of Agricultural Engineers, University of Illinois.)

With an almost bumper crop of wheat in prospect, many farmers are planning for extra wheat storage on their farms as a result of a shortage of warehouse storage space.

The first specification for a good bin is foundation footings large enough to prevent settling—on most soils one square foot of surface bearing on the ground for every 60 bushels of wheat. Footings need to be wider on soils that are not firm. Depth of foundation should be 12 inches to as much as 36 inches to protect against leaning and undermining by water, rodents and livestock. Fifteen to 18 inches above the ground is a good height for foundations. Small and medium-sized bins are often put on semi-permanent foundations such as of stone or concrete blocks.

Floors and joists should be designed according to tables of weight-carrying capacity (such as found in the U. S. department of agriculture bulletin, Wheat Storage in the Ever-normal Granary) and the materials should be free of bad effects and termite damage. Tight floors are necessary to keep in gasses during fumigation.

Concrete floors in bins for long-time storage need to be at least eight inches above the ground with hollow tile or coarse gravel underneath. It is a good plan to cover concrete floors with moisture-proof kraft paper or loose boards or to paint them with two coats of asphalt-aluminum paint.

Bin walls can be made of various materials such as boards, plywood, metal or masonry, but must be strong enough to resist bursting pressure. Sometimes added strength is provided by wire or rod cross-ties. Walls must be tight to keep out moisture and to make fumigation feasible.

## Simple Repairs Increase Farm Tractor Efficiency

How to keep tractor power up and fuel costs down gives many a farmer a headache.

To try to help farmers relieve some of these "headaches," H. P. Bateman and G. M. Petersen, agricultural engineers of the University of Illinois college of agriculture, recently completed some tests on farmers' tractors.

They found that simply resetting the carburetor needle valve on some of the tractors gave a fuel saving of as much as 10 gallons for each 10-hour day. Improper adjustment of the carburetor was the most common cause found for high fuel consumption.

Adjusting the governor gave as much as a 20 per cent increase in the maximum power of some tractors operating under governor control, and more than doubled the power available at rated motor speed under governor control.

Grinding the valves resulted in a third power, yet the fuel consumption was decreased nearly 10 per cent at the same power output in the case of a tractor with the valves in poor repair when brought to the laboratory.

## Milk, Natural Greens Bolster Egg Yield

If hot summer weather has caused your birds' appetites to wane, revive them with green feed and milk. L. M. Black, extension poultryman at the New Jersey college of agriculture, Rutgers university, advises flock owners.

"Toward the end of the production year, layers often begin to lose interest in the standard rations," Black says. "Hot weather also tends to reduce feed consumption and lowered egg yields often result. To counteract these effects, wise poultrymen feed supplementary materials to whet their birds' appetites, bolster depleted stores of vitamins and provide protein to stimulate egg production.

"Natural green material is generally plentiful during summer and proves a welcome addition to the laying ration. Fresh lawn clippings, swiss chard, cabbage, lettuce and many other garden vegetables—even many varieties of weeds—are excellent.

## THE CHEERFUL CHERUB

Today I heard a perfect song; It steeped my soul in harmony. If all the rest of life is wrong Just music is enough for me.



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