PAGE FOUR

THE COURIER, ASHEBORO, N. C. parts ice and one part salt. more for flavor to ripen.

All water when frozen forms in product. This type of dessert is frozen parts ice and one part salt. Any little crystals. Science tells us the with ice and salt without stirring. slower the freezing process, the larger lce cream made in a rotary motion cantaloupe, apricots or bananas. Yield, the crystals. In ice cream making freezer can be made with or without three quarts. this tells us something. For instance, cooking the mixture. As a general milk freezes at a temperature be- rule a cooked mixture is smoother and tween 29 degrees and 31 degrees, is firmer after serving than an un-When we make a mixture for a frozen cooked mixture. However, for the ice cream, mousse 'or sherbert the most delicious and daintiest dessert freezing point is low because they we recommend an uncooked mixture. contain a large quantity of solids, If made properly there is nothing especially sugar. When such a mix- better.

ture freezes ice crystals which are pure water, begin to form all through If this is frozen slowly more grystals form and leave behind a more concentrated mixture of sugar, fats and proteins. This is not palatable nor as digestible as it might be.

The thing then is a fast freezing process which produces smaller crytals. The mixture of ice and sa' used in freezing and the type of freezer used all aid in fast freezing. The rotary type freezer keeps the mixture in motion and scrapes the mixture from the sides of the freezer as soon as it freezes. The frozen mixture is beaten to the center of the can thus reducing the temperature of the entire contents rapidly. Freezing is hastened and very small ice crystals are formed.

Frozen desserts made in a freezet with a rotary motion have no peer. The quality of this dessert is judged by the smoothness of the mixture. If the mixture is kept in motion while freezing the small crystals form because of the low temperature produced by ice and salt, are broken up and air is whipped into the cream. This makes a smooth, pleasing texzure.

quickly, as they are much better when quarts. stirred while freezing. If these are frozen without starring the heat is removed so slowly that large ice crystals form in the liquid and texture of the frozen products is unpleasant.

Mousses and parfaits are frozen desserts which depend upon a large proportion of we need erony and sometimes benter err we tes to $\sigma_{\rm err}$ them a smooth paragrap texture. The water sintent in such a desert sign, methods of by definition a digen benefit age of cream, Office (gelation, cour-structions or sort, "For the used

to Wash Leather Gloves

Wash all loss of the barry warne water at ward, For the stat a there are keeps the r meson if and made. If if is a survival town to r , prevent any possible stiffness.

better.	banana pulp. S
UNCOOKED ICE CREAMS	in mixture of eig
Vanilla Ice Cream	part salt.
I quart milk.	Macaroon
l quart cream	1 cup crushed
2 tablespoons vanilla	1 cup cream
4 cups sugar	1 teaspoon sa
Pinch salt.	34 cup sugar
Mix ingredients and freeze with a	1 teaspoon van
mixture of one part salt and eight	3 cups cream
parts ice. Yield, three quarts.	Combine the
Peppermint Ice Cream	cup of cream, ad
1 quart milk	and heat these
l quart cream	sugar is dissolve
12 pound peppermint stick candy	the remaining in
2 cups sugar	with a mixture
Pinch of salt.	one part salt.
Grind or crush candy and soak in	one part said
milk until dissolved. Combine milk	COOKED
and cream, sugar and salt. Freeze in	(Con Lib
a rotary motion freezer with a mix-	Custard
ture of eight parts ice and one part	1 or 2 egg yol
salt. Chocolate sauce is delicious	2 cups sugar
poured over this.	Pinch of salt
Fresh Strawberry Ice Cream	1 cup scalded
1 quart strawberries	1 cup thin crea
1 quart milk	12 teaspoons v
1 quart cream	Make a soft cu
Juice of one lemon	sugar, milk and
2 cups of sugar.	cream and vanill
Mix fruit together with sugar until	mixture of eight
berries are slightly crushed. Add	part salt. Makes
lemon juice and stir well. Add cream	Fig 1

In sherberts and fruit ices, because and milk. Pour into freezer and Use same recipe as for custard ice of the high water content, it is most freeze in a mixture of eight parts cream omitting the vanilla. Just be- cups water. important that freezing take place ice and one part salt. Yield, four fore freezing add one quart of mashed

Apricot Ice Cream pint cream i quart milk

Juice of one lemon 2's cuts sugar I can at nexts (mashed through

 $^{\circ}\,M$ x applicates better [nice and sugar s any lodess lyed. Pour inte

ad ground in freezer cats (1) characters and freeze with a the divight parts for and one many said and had shared for two art Une-h Peace lee Cream

 $\tau_{\rm eff}$ signs, Cover the events large to method choic have pass with more be and sait and let $\tau_{\rm eff}$ is significant and permit Add remainder of talk to slightly. the fourth sugar has downleader legiticity. And the antila and the see shift and coose over hot water it move covers under and one them cover is in fact the surface to the double beiler until it forms a cus-into show. While the gloves are still create that forces this mixture, then tard. Cool. Add vanilla and heavy famp, press them with the fingers to add sweetened peach pulp and freeze cream. Strain and freeze in rotary the cream with a mixture of eight motion freezer with a mixture of eight

Lime Ice Cream **DELICIOUS FROZEN DESSERTS** Dissolve 13 lime drops (one package) in two cups scalded milk. Mix one-half cup of sugar, two tablespoons of cornstarch and one-eighth fresh fruit may be used; strawberries, Banana Ice Cream 1 cup banana pulp 2 tablespoons lemon juice 3 cups light cream. Add sugar, salt and lemon juice to anana pulp. Stir in cream. Freeze n mixture of eight parts ice and one ing. 1 cup sugar

Macaroon Ice Cream 1 cup crushed macaroons (12) 1 teaspoon salt 2 eggs 1 teaspoon vanilla Combine the macaroons with the

nd heat these ingredients until the ugar is dissolved. Chill them, add ith a mixture of eight parts ice to ne part salt.

Speck of salt

1 cup sugar

COOKED ICE CREAM Custard Ice Cream 1 or 2 egg yolks slightly beaten 2 cups sugar Pinch of salt 1 cup scalded milk 1 cup thin cream Make a soft custard of the egg, five minutes. Cool, add fruit juice maining ingredients, stir and chill. part salt.

art salt. Makes one quart. Fig lee Cream

fresh figs and one cup sugar. Use

eight parts ice to one part salt. Carmel Ice Cream Use same recipe as for custard ice grape juice and three cups water. cream. Carmelize 14 cup of sugar and add very slowly to the scalded milk

be had by adding crushed candy bar, and two cups water. Freezo with mixture of eight parts ive and one part salt Fresh Chocolate Ice Cream 112 cups milk. curs heavy cream

cup sugar 122 10.55 squares checolate it tousinous suit. fea-novie V.m.No.

Market and the second second in quarde bactors Add best 1994 And sugar and

1 teaspoon lemon juice 4 cups water teaspoon of salt with two tablespoons-% cup lemon juice ful of cold milk and cook until thick, Green coloring. stirring constantly. Remove from Make a syrup of the sugar and the fire and color a delicate soft. green (using pure vegetable coloring). water by boiling one minute. Cool. When cool, add two cups of cream. Add lemon juice and the lemon and Freeze to a thick mush, turning the mint extract. Color green with pure crank of the ice cream freezer stead- food color. Freeze in rotary freezer ily. Add one cup of seedless raisins with a mixture of eight parts ice to which have been boiled five minutes, one part salt. Serve as a cocktail on drained and cooled; then finish freez- a half grapefruit. 1 level tablespoon Knox gelatine Black Walnut Ice Cream il cups boiling water 1 cup cold water 1 tablespoon flour 212 cups sugar 12 teaspoon salt 4 tablespoons lemon juice 312 cups coffee cream 1 quart cranberries. 1 cup ground black walnuts ¹2 teaspoon vanilla. Mix the sugar, flour and salt and

add two cups of the cream. Cook 10 them through strainer. Add sugar up of cream, add the salt and sugar minutes in a double boiler, stirring and lemon juice, salt and bring to a occasionally. Pour over the well boil. Add gelatine. Cool and freeze beaten eggs, stirring constantly, and in a rotary motion freezer with a e remaining ingredients and freeze cook five minutes longer in a double mixture of eight parts ice to one part boiler, continuing the stirring. Add salt. the remaining cream and cool. Stir

in the nuts and vanilla and freeze Yield, two quarts.

ICES Foundation Ice Recipe 2 cups sugar 2 or 4 cups water

% to 2 cups fruit juice or pulp.

ugar, milk and salt. Cool. Add the and freeze in good ice cream freezer, Add them to the cold milk and cream ream and vanilla and freeze with a dasher type. Allow eight parts ice and freeze with a mixture of one mallows in pan first, pour over milk, nixture of eight parts ice and one to one part salt. Variations of above part salt to three parts ice. Yield, then add chocolate shaved fine. two quarts. recipe follow: Rhubarb Frappe

Lemon Ice Stew rhubarb with cherry leaves. Use one cup lemon juice and four Put through a sieve. Color a delicate pink. Add lemon juice and Orange Ice freeze to a mush with a mixture of Use ¼ cup lemon juice, two cups

orange juice and four cups water. Grape Ice Use 14 cup lemon juice, two cups course.

Pineapple Ice Use 14 cup lemon juice .two cups to prevent lumping. Variations may pineapple juice or shredded pineapple.

Blackberry Ice.

2 cups fresh blackberries 2 cups water 112 cups sugar

a cap of warm water. Crush berries,¹ 14 cup lemon Julio took blackberraes for few minutes add i_2 cup sugar and strain through with one cup of water. Dram into sieve. Freeze in a rotary motion torough fine sieve. Add sugar and freeze with a mixture of eight parts str antil dissolved. Add emen into the to one part sale.

and rest of water. Cool and from using one part sait to eacht part see. After freezing, remove dasher,

STULL FROZEN DESSERTS Cherry and Nut Mousse

Raspberry Sherbet



each of chopped cherries and nuts. three parts ice to one part salt. (If bottled cherries are used squeeze out juice and dry). Pack in still 20 marshmallows freezer or mold and freeze in three Few grains of salt 1-3 cup crushed pineapple parts ice to one part salt. Allow 1-3 cup crushed strawberries three hours for freezing time. Serves 1 cup milk four. 1 cup whipping cream Orange Custard Cream pint water 1-3 cup banana pulp. Melt marshmallows in milk over hot 2 cups granulated sugar water. Cool. Add salt, drained 11/2 cups orange juice crushed pineapple, banana pulp and Grated rind of three oranges crushed berries. Chill until slightly 1-6 teaspoon salt thickened and fold in whipped cream, 4 egg yolks Pour into container and freeze with 1 pint whipping cream. 1 pint whipping cream. Boil sugar and water to a thin a mixture of three parts ice and one syrup. Then add grated rind, or- part salt.

ange juice and egg yolks that have been slightly beaten. Allow to cook again for approximately five minutes, stirring constantly. Remove from the fire and allow to cool. Fold in whipping cream and freeze in a still Scak gelatine in cold water about freezer with an ice and salt mixture five minutes. Cook cranberries in (three parts ice to one part salt).

boiling water until soft then force Yield, two quarts. Chocolate Marlow 16 marshmallows

> 1 cup milk 1/4 cup cocoa or one square chocolate 112 tablespoon vanilla 12 pint whipping cream.

Put cocoa in saucepan and add milk gradually to form smooth paste. Add marshmallows and steam over hot water until thoroughly melted water, only 18 marshmallows, omit stirring to produce a smooth mix- the sugar and add 1/2 teaspoon vanilla, ture. Add vanilla and salt and cool. When cold and slightly stiffened,

combine with the stiffy beaten cream. Chill the milk and cream, pour Pour into still freezer and freeze with Boil water and sugar rapidly for into container. Combine the re- a mixture of three parts ice and one

If chocolate is used, put marsh-Steam until both are melted and proceed as above.

Cherry Orange Marlow

18 marshmallows 1 cup orange juice 1-3 ounce bottle maraschino cherries, has been whipped stiff. Pour into 1 tablespoon water eight parts ice to one part salt. Serve with fried chicken dinner, or meat 1 teaspoon lemon juice 12 pint whipping cream. Put marshmallows, water and juice from the bottle of cherries in a saucepan and steam over hot water until

orange and lemon juice and cherries. firmly chopped. When cold and Boil cold water and sugar for 10 slightly stiffened combine with the mutes, cool, add to lemon juice cream which has been whipped still, and Jello that has been dissolved in Pour into trays and freeze. Pineapple Marlow

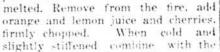
16 marshmallows -1 cup crushed canned pineapple

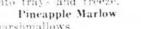
apple until the marshimallows are Then fold in whipped cream and melted. When cold and slightly freeze without stirring, using the

12 cup red cinnamon candies 12 cup hot water Few grains of salt. Pour cold water in how! and sprinkle gelatine on top of water. 1 tenspoon Knox Sparkling Gelatine. ¹₄ cup cold water. Add softened gelatine and stir ustil dissolved. Then add 12 cup milk. Cool and when mixture is slightly

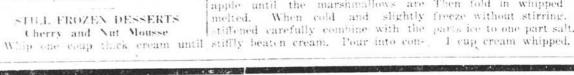
Steam the marshmallows and pine- thickened, beat until light and from stiffened carefully combine with the parts ice to one part salt.







12 pint whipping cream.





Mixed Fruit Marlow

Peach Marlow

Sprinkle the crushed peaches with

sugar and let stand while the marsh-

mallows and water are steaming.

When the liquid stage is reached,

add the sweetened peaches and allow

to cool. When quite cold and slight-

ly stiffened, carefully combine with

the cream which has been whipped

If it is desired to use canned

peaches instead of the fruit, use 4

cup juice from the can instead of the

Follow the same method as given.

16 marshmallows

12 pint whipping cream

6 maraschino cherries

% cup ginger ale

and one part salt.

solve:

Ginger Marlow

2 tablespoons preserved ginger.

ger ale over hot water. Add the gia-

ger shredded and the cherries chop-

ped fine, and allow to cool. When

quite cold and slightly stiffened care-

fully combine with the cream which

still freezer and freeze with a mix-

ture which contains three parts ice

Cinnamon Candy Mousse

Heat over low fire until candies dis-

Melt the marshmallows in the gin-

stiff. Pour into trays and freeze.

20 marshmallows

1/4 cup water.

12 pint whipping cream

1 cup crushed fresh peaches

3 tablespoons sugar

blackberry ice stand for one hour or stiff. Add ¼ cup sugar and ½ cup tainers and freeze with a mixture of

Mint Ice

Cranberry Frappe

Pineapple Milk Sherbet

2 tablespoons lemon juice

212 cups crushed pineapple

1 cup milk

1 cup sugar

1 cup water

1 cup sugar

12 cup lemon juice

1 cup cold water

1 quart raspberries.

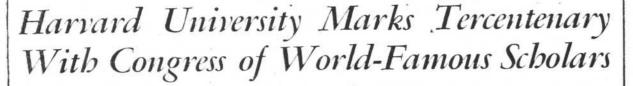
1 package raspberry Jello

12 cup cream.

1s teaspoon salt

2 cups granulated sugar

12 teaspoon mint extract



President Conant Urges Return to Puritan Ideals Abandoned When Institution Underwent Period of Expansion



By CHARLES GRENHAM ational Illustrated News Write.

CAMERIDGE. Mass. - Harvard

| and to a summation of its original, 1640. In 1642, the first graduating eived their grees and Harvard began Starting with the appropriation of toward a position of end-100 pounds by the neral court of

university, oldest institution of nigher education in the United States, now selebrating its tersentenary, will cliuax the observance in a conference of 75 of the world's outstanding scientists and scholars early this fall. Starting Aug. 31, Harvard will be

voung

Puritan Ideals Reasserted

the scene of the most brilliant and distinguished academic gathering ever held in this country. Included among the world's leaders in science and the arts who will address Harvard students and graduates are edge

Prof. Albert Eistein, proponent of the theory of relativity; Dr. Neils Bohr, miginator of the Bohr theory of the atom; Dr. Robert A. Millikan, Dr. Arthur H. Compton and Dr. Werner Heisenberg. They are five of the 14 Nebel prize winners who will address the conference which ends Sept. 12.

In reaching its 300th anniversary, arvard has dedicated this year to view of its history as an out-

ence in the academic world. the Massachusetts Bay colony "to-The early years of its existence cards a schoale or colledge", Harvard were marked by financial distress but name from John Harvard in 1793 the university embarked on minister who in 1638 an expansion program which has equeathed \$50 pounds and his library continued to the present date. some 200 volumes towards the This expansion, over a period of 143 years rection of a college. Prior to Harhas today become the object of convard's death the new colony had iderable controversy among educaelected 12 men of learning and

tionalists, including Harvard's own ability to found the school at Newtowne, which name was later changed president and faculty. In a recent interview, James to Cambridge in honor of Cambridge Bryant Conant, the 25th educator to university in England, where the 12 preside over the university, urged ounders had garnered their knowl-Harvard alumni and faculty admin-

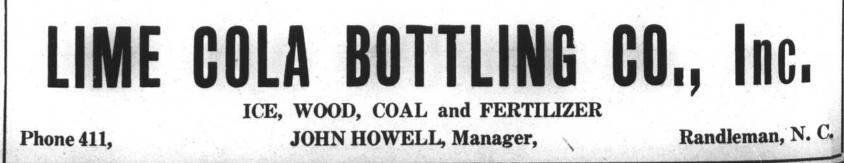
strators to gravely consider checking the constant expansion.

The avowed purpose of Harvard According to Conant, divergence university was to perpetuate the into the many fields of research, and classical and theological learning other subsequent by-paths of educaacquired by many of the founders at Cambridge, England, and to educate tion has extended the financial resources of the university to too great the English and Indian youth in degree.

knowledge and godliness. Meanwhile. Conant states the Puri-The first building was erected in tan ideals and purposes on which 1637 and Rev. Henry Dunster became Harvard was first founded world center of knowledge first president of the university in more or less

Answering **Your Demand** We Offer PROGRESS For Your Approval! People In Randleman Know That . . . **ALL FOODS KEEP BETTER** In A Modern Air-Conditioned ICE Refrigerator ICE for EVERY PURPOSE Solves Your Problem! Better, more doespotter dependable refrigeration, at a lower cost, is the reason why the well informed are selecting ICE Refrigeration!

No Matter What You Look for in Refrigeration you get the only automatic, conditioned-air refrigeration when you use ICE. And **3-Way Food Protection** you have freedom from mechanical worries, plenty of clear pure ice for every purpose, and can eliminate dry food with unpleasantly mixed odors. Try this better, less expensive refrigeration, and call LIME-COLA BOTTLING WORKS for service.



SAFE TEMPERATURE

BALANCED MOISTURE

PURE WASHED AIR