More for Your Money

Questions Answered on Electric Dryer And Wash Rugs for Children's Rooms

By Sue Gardner

(Q) "I have my laundry room in the basement and am shopping for a good electric dryer which will save me the trouble of hanging up clothers washed in my electric washing machine. Can you suggest a good all - around model?"

(A) There is a new dryer on the market that has time and temperature controls. It permits the drying of all fabrics except knitted woolens that must be stretched and blocked. This should be a good model for a basement laundry room because it has a ventilating system in it to insure the circulation of clean air through the clothes and an ozone lamp to give them a fresh, outdoor odor.

The temperature control can be set low enough to dry silks and rayons and high enough for heavy fabrics. The timer controls the operation of the appliance from 10 to 60 minutes. An average load of wash will be damp dried in 20 minutes and completely dried in 45 minutes.

(Q) "I would like some inexpensive wash rugs for my children's rooms, preferably the type I can put in an electric washing machine."

(A) There are a number of cotton rugs on the market that can be washed in a machine. You may find that a large size is too bulky to handle, but you can sew together a group of small cotton loop rugs and then take out the stitches, fold the rugs, loop side inside, when you want to launder them in the machine. These rugs come in a variety of colors and you will find that neutral shades like grey do not require too frequent washings, and that deep shades like Hunter green or cherry red are very practical.

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Caramel in Ice Cream For Flavor

Ice cream never fails to satisfy as a dessert for family or company dinners. Almond caramel ice cream is as good as its name sounds. It's a rich caramel ice cream made with part evaporated milk and part whipping cream. Chopped roasted almonds are added to make it perfect.

ALMOND CARAMEL ICE CREAM

½ cup granulated sugar
½ cup brown sugar (packed)
½ cup boiling water
1½ cups evaporated milk
2 eggs
Few grains salt
1 teaspoon plai ngelatine
2 teaspoons cold water
1 teaspoon vanilla extract
1 cup whipping cream
⅔ cup chopped roasted, unblanched almonds

Carmelize sugars in heavy frying pan. Add boiling water slowly and cook until caramel is dissolved and syrup is thick. Stir in evaporated milk. Separate eggs and beat yolks. Pour syrup-milk mixture over beaten yolks, add salt and cook over very low heat until thickened, stirring constantly. Soften gelatine in cold water and dissolve in hot mixture. Cool. Add flavoring. Beat egg whites until stiff and fold into caramel mixture. Whip cream until stiff and and fold into mixture. Pour into freezing tray and freeze with temperature control at lowest temperature. When mixture is partly frozen, remove to chilled bowl and beat with rotary beater. Add almonds, return to freezing compartment and freeze until firm. Reset control to normal position. Makes about 1 quart.

SIMPLE DESSERT

A glamorous appearing dessert that is surprisingly simple to make contains, as its basic ingredient, bakers' sponge or pound cake. Break the cake into small pieces and add nut meats and chopped candied cherries. Fold the mixture into whipped cream and chill until firm. This is an excellent use of leftover cake and makes an easy dessert for family meals or guests.

Food for Crowd May Be Hearty

When there are teen - agers in the family, impromptu get-togethers are bound to be popular during the winter months. In serving refreshments it is well to remember that young appetites require hearty, satisfying fare.

Enriched or rye bread, or toasted hamburger buns, filled with a mixture of salami and baked beans usually are met with approval by members of the young set. To make the filling, cut salami into small bits and mix it with baked beans and tomato sauce. Season with chili sauce, prepared mustard, and minced onion, and mash with a fork. This filling may be made up beforehand and kept in the refrigerator until serving time. Platters or trays of bread and buns placed on the table beside dishes of the salami-baked bean mixture offer an opportunity for the guests to make their own sandwiches, with no limit to the size and quantity consumed.

Crown flour.
prize flour for prize recipes

APPLESAUCE CAKE
Cella-Lee Tested Recipe

Cream together: ½ cup shortening 1 cup sugar
Beat in well: 2 eggs ½ teaspoon vanilla
Sift together: 2 cups sifted Crown Cake Flour ½ teaspoon salt 1 teaspoon cinnamon 1 teaspoon cloves 1 teaspoon soda 1 teaspoon baking powder
Add dry ingredients alternately with: 1 cup thick applesauce (unsweetened)
Beat until well blended and smooth.
Add: 1 cup chopped raisins ½ cup chopped nuts
Mix well. Spread in two layer cake pans or a large sheet pan lined with plain paper. Bake in moderate oven (375°) about 35 minutes.

Crown Cake Flour

Crown Cake Flour

On Etiquette

By Roberta Lee

Q. How does one congratulate a man and girl who save just announced their engagement?

A. First, never congratulate a girl. Instead, wish her happiness, and congratulate the man. You may say to the girl, "I've just heard of your engagement, and I certainly wish you every happiness." And to the man, "Congratulations, Bill. I know you've found a fine girl."

Q. What are the two most popular ways of introducing a man and a woman?

A. Either, "Miss Lake, may I present Mr. Ford?" Or, "Miss Lake, Mr. Ford." Observe that in both forms, the woman's name is mentioned first.

Q. What is the proper way to eat an apple at the dinner table?

A. The proper way is to quarter the apple, and then, using the fingers, eat each quarter.

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