



One of treats of summer is corn on cob.

### Information Given on Packaged Ice Cream

When it comes to flavor, vanilla, chocolate and strawberry remain the top three flavor leaders year after year and account for almost three fourths, 72 percent, of all ice cream manufactured. Vanilla is way ahead with 51.42 percent, chocolate with 12.27 percent and strawberry with 8.68 percent. Next flavor preferences are: variegated chocolate, cherry vanilla, butter pecan, pecan, maple nut, coffee and variegated strawberry.

A flavor preference analysis made by the International Association of Ice Cream Manufacturers revealed that some 174 different ice creams are offered the American palate and revealed also that just about every flavor available in bulk is offered in pre-packaged form.

Practically every grocery store in the nation now offers consumers pre-packaged ice cream from self-service cabinets, accounting for more than half the sales. Drug stores account for around 13 percent of ice cream sales, restaurants for around 12 percent.

Your share. America consumes over 600 million gallons of ice cream annually which makes your individual share about 3 1/2 gallons or 28 pints. Pass the ice cream! July and August are ice cream months.

### Halibut Listed as The Fish of Month

Preferred for its excellent flavor, nutritional value and ease of preparation, halibut, the fish-of-the-month, is popular fried, boiled, baked, broiled or served cold with a salad dressing. Favorite way perhaps is broiled with lemon butter like this:

For 6 servings, cut 2 pounds halibut fillets or steaks in serving size portions. Sprinkle both sides with salt and pepper. Place on preheated greased broiler pan about 2 inches from heat; skin side up unless skin has been removed. Brush with melted fat. Broil 5 to 8 minutes or until slightly brown; baste with melted fat and turn carefully. Brush other side with fat; cook 5 to 8 minutes more or until fish flakes easily. Remove to hot platter.

**Lemon Butter**  
Blend 4 tablespoons butter, 1 tablespoon lemon juice and a dash of pepper.

### Corned Beef Tomatoes

Build a meal around a colorful baked stuffed tomato. Use any favored filling or try this quick, easy and satisfying one: Scoop out pulp from 4 large tomatoes. Combine with 1 can corned beef hash. Salt and pepper. Stuff hash in tomatoes; bake in 400 degree oven, 15 minutes. Top each serving with slice of cheese or with smooth cheese sauce. Four servings.

### Spicy Plum Jam Is Favorite Spread

Here's a tasty recipe for spicy plum jam which you might want to fix for enjoying now, and a few jars or glasses for later use. It calls for 6 pounds of plums; makes 12 8-ounce glasses of home-made goodness.

**Spicy Plum Jam**  
6 pounds plums  
3 cups sugar  
1/2 teaspoon cinnamon  
1/4 teaspoon each of cloves, allspice and ginger  
1/4 teaspoon dry mustard  
1/4 cup vinegar

First of course, wash the plums; then halve and pit them. Combine with remaining ingredients and let stand 15 minutes. Turn into large preserving kettle and bring slowly to boil, stirring constantly. Be sure to boil until thick, about 45 minutes and stir frequently to prevent scorching. Pour into sterilized glasses or jars. Paraffine while hot.

### Corn on Cob A Treat of Summer

One of the best treats of good old summertime is corn on the cob. It is enjoyed especially when cooked outside over glowing hot coals.

Whether you like your corn cooked in or out of the husks, it's nice to serve with a flavorful sauce—sauce for dunking the corn after it's cooked in the husk, and sauce for basting the husk that's grilled without the husk.

Here is the recipe for a flavorful sauce and directions for cooking the corn in and out of the husks.

**Barbecue Herb Sauce**  
1/2 cup margarine  
2 teaspoons lemon juice  
1 tablespoon finely chopped parsley  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper  
Cream margarine thoroughly. Add and blend until smooth the remaining ingredients.

To roast corn with husks on: Without removing husks completely, carefully peel the husks back and remove the silk. Spread each ear with margarine and sprinkle with seasoning as desired, or spread with herb sauce (use about 1 tablespoon for each ear of corn). Put husks back in place over corn. Wrap each ear tightly in aluminum foil. Grill about 15 to 20 minutes. Remove husks and serve immediately.

To grill corn: Remove husks and silks. Brush corn with margarine or herb sauce and grill over hot coals, turning frequently, about 6 to 8 minutes.

### Coconut Treat

This no-bake Chocolate Coconut Crust's sure to intrigue. Melt and blend together 2 squares unsweetened chocolate and 2 tablespoons butter. Combine 2 tablespoons hot milk or water with 1/2 cup sifted confectioners' sugar, stir well into chocolate mixture, then add and thoroughly mix in 1 1/2 cups toasted shredded coconut. Spread on surface of greased 9-inch pie pan—chill till firm. Allow crust to stand 5 to 10 minutes at room temperature, then fill with ice cream and serve at once.

### MACARONI SALAD TRICK

Marinate cooked macaroni in French salad dressing for 20 to 30 minutes before blending with other ingredients. Macaroni skillfully picks up the flavor; makes the salad taste extra good.

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### Sandwiches Need Variety

Sandwiches for lunch, for picnic time, for snacking—any hour of the day sandwich spreads are in demand. Here are several suggestions for sandwich spreads to wisely have tucked away in your refrigerator for any one of these needs.

**Spicy Ham**—Put 1/2 pound of cooked ham, 1/4 cup chopped pimiento, 1 green pepper through food chopper. Add 1/2 cup of chopped celery and mix with 6 tablespoons of mayonnaise. Yield: 2 cups.

**Liverwurst-Celery**—Mash 1/4 pound of liverwurst and combine with 3 tablespoons softened butter or margarine, 1 cup finely chopped celery, 2 tablespoons chopped green olives and 2 tablespoons mayonnaise. Yield: 1 1/2 cups.

**Chipped Beef-Cheese**—Cut 1 2 1/2 ounce jar of chipped beef into thin strips with scissors. Combine with 1 3-ounce package cream cheese, 1 teaspoon horseradish, 1 tablespoon minced onion. Yield: 3/4 cup.

**Liver-Bacon**—Dice 4 slices of bacon and cook until crisp. Trim membrane from 1 pound thinly sliced liver and brown on both sides in bacon drippings, then cook until done, about 5 minutes. Put liver through food chopper. Combine liver, bacon, 1/2 cup chopped celery, 1 teaspoon minced onion, 1 teaspoon salt, 1 tablespoon pickle relish and 1/2 cup mayonnaise. Yield: 2 cups.

**Bacon-Prune**—Dice 8 slices of bacon and cook until crisp, pouring off fat as it accumulates. Drain bacon and combine with 1 cup finely chopped, cooked pitted prunes; 2 tablespoons chopped sweet pickle; 2 teaspoons prepared mustard and 2 tablespoons mayonnaise. Chill. Yield: 1 1/2 cups.

**CAKE TRICK**  
To keep cut surfaces of cake fresh cover with strips of waxed paper and hold it in place with toothpicks punched through paper into cake.

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### Spur-of-Moment Picnics More Fun

Make picnics any time, spur-of-the-moment thing and bring joy to the children. Take a lunch in a basket to back-yard, picnic park, nearby pool edge being sure there's an expert "lifeguard" standing by. No chore at all to plan a quickie once you get organized like this:

Keep handy paring knife, salt and pepper, mustard, mayonnaise, sugar and cream, spoons, knives, forks, paper plates and containers, loads of paper napkins; maybe some frozen concentrated lemonade.

Consider hot soup for a first course. It will carry safely, prove satisfying when poured from a thermos. Especially good if other food consists of sandwiches and salad.

Picnic sandwiches are kitchen crisp when you take the ingredients separately; let each person combine his own at the last minute. A tightly sealed quart jar holds lettuce and keeps it fresh and crisp. A few ice cubes in the jar will give extra cooling.

A quart jar serves as a good container for carrot sticks, slivers of green pepper, celery hearts and green onions which will prove tremendously popular with all.

Scalloped potatoes or a lima bean casserole will be piping hot at picnic time if casserole is first wrapped in wax paper or metal foil, then in several layers of newspaper.

Picnics deserve a special dessert. Ice cream or watermelon are perfect if there's a place for keeping them cold. A cake baked, iced and carried in the same pan ready for cutting in squares is fine. So are cookies and cupcakes along with any fresh fruit for out-of-hand eating.

Lemonade is perfect picnic beverage; handy, convenient in canned lemonade concentrate form requiring only ice and water. And nowadays ice transportation presents no problem between insulated bags and insulated buckets.

### Milk Base Drinks Fine as Summer Refreshers

There are many refreshing cool milk drinks for summer, and with a milk drink you not only get refreshment but needed nutrients for the day. A drink with a milk base can work in nicely with many delightful flavors.

If you are partial to citrus flavors, try this. Garnishes will put it in the "company" class.

**Gulf Coast Milk Float**  
1 cup fresh orange juice  
1 cup pineapple juice  
1/2 cup lime juice  
1/2 teaspoon mint flavoring  
4 tablespoons sugar  
Few grains salt  
6 cups milk  
1 pint vanilla ice cream  
Sprigs of fresh mint

Combine fruit juices, flavoring, sugar, and salt; pour into tall glasses. Slowly add cold milk to each glass and stir quickly. (The milk will have the texture of buttermilk.) Top with ice cream and garnish with a sprig of fresh mint or lime wedge. Serve at once with finger sandwiches, if desired. Makes 6 servings.

Here is a buttermilk drink that is cool and refreshing. You can serve it with a flair, too, when friends drop in.

**Buttermilk Shake**  
Put 3 cups chilled buttermilk, 1/2 cup cold lemon juice, pinch salt, 1/2 cup sugar, 1/4 teaspoon lemon rind, 2 small servings of ice cream into mixer. Shake thoroughly. Serve with a dash of ginger. Makes 3 servings.

For a spicy, different flavor, try this one. The addition of ice cream adds to the flavor and gives it a smooth, creamy quality.

**Spicy Almond Float**  
1/2 cup sugar  
1/4 teaspoon ground cinnamon  
1 quart cold milk  
1 teaspoon almond extract  
1/2 teaspoon vanilla  
1 pint vanilla ice cream

Combine sugar and cinnamon; add milk and flavorings and stir until sugar is dissolved. Pour into tall glasses and top each with a generous spoonful of ice cream. Makes 6 servings.

For that quick pickup after ironing or gardening, this will satisfy. Combination of lemon and ice cream makes it refreshing, tasty and nutritious.

**Lemon Cooler**

**Tomato Peeling**: Here are three ways to loosen tomato skins for quick and easy peeling: Stroke the skin with the dull edge of a knife blade; or dip the tomato in boiling water for a minute and then cool at once in cold water; or hold the tomato on a fork and rotate over the heat of the stove until the skin is tight and shiny. Cool at once in cold water and peel.

**No. No!** Ripening on a sunny window sill is poor practice. Immature green tomatoes will not ripen and are likely to spoil if held too long.

### Hawaiian Supper

It's fun to give a Hawaiian supper! For a first course you might serve a cool drink with toasted coconut chips. Curried chicken with rice would be a fine choice for the main course accompanied by Macadamia nuts and chutney. A green salad and a dessert of sponge cake, pineapple and whipped cream will top off a delectable meal.

Put 1 cup ice water, 1/4 cup lemon juice, 1/4 cup sugar, pinch of salt, 1 large serving of vanilla ice cream into mixing bowl and beat just long enough to blend. Makes 1 serving.

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