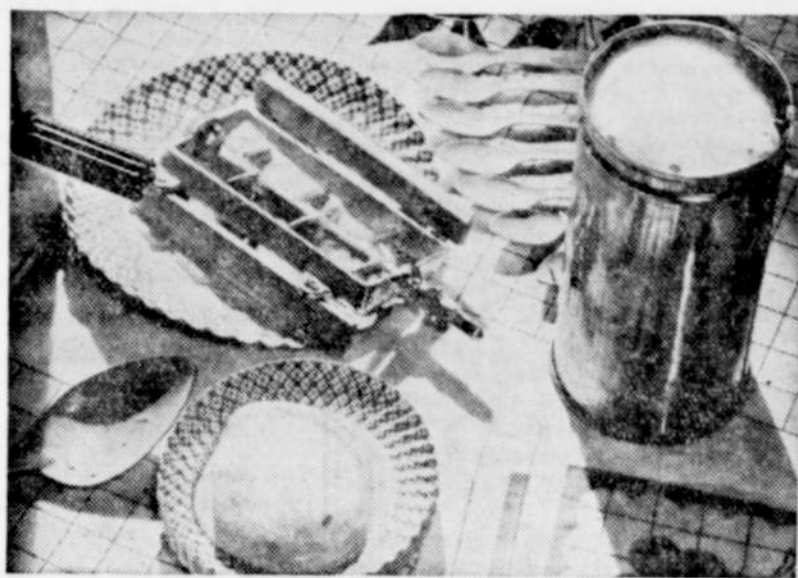


Household News

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 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.

If you would be famous for your ice creams and have them spoken of well at the social, follow directions to get the desirable smooth, creamy triumphs. Ice cream free from crystals and splinters will get first prize every time.

*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

THIS WEEK'S MENU

- Ice Cream Social
- *Vanilla and Chocolate Ice Cream
- *Walnut Torte
- Lemonade

*Recipe given.

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 maple flavoring is substituted for vanilla, and 1/2 cup of chopped nuts is added just after removing the dasher.

If you like chocolate flavoring, here's a recipe I'm sure will please you. Rich and creamy, full of satisfying chocolate flavoring, it's one kind of ice cream of which there can never be too much made.

*Chocolate Ice Cream.

- 4 eggs separated
- 3/4 cup sugar
- 1 cup milk
- 1 teaspoon cornstarch
- 1 pint cream, whipped
- 1 1/2 ounces chocolate

Mix cornstarch and sugar. Stir into well beaten yolks. Mix and blend with milk, heat in double boiler, and cook until thick. Add chocolate and cook till blended. Cool, fold in beaten egg whites and whipped cream. Freeze.

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 gaily 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 1/2 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
- 1/2 pint cream, whipped

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.)

Kathleen Norris Says:

Don't Try to Live Your Husband's Life

(Bell Syndicate—WNU Service.)



I resent, at 39, being relegated to the position of a sort of superior servant, a person who must accept Al's careless announcements and goodbyes.

By KATHLEEN NORRIS

ARE you a person or the echo of some other person? This is an important question, where the happiness of some women is concerned, for unless she can answer it, "I am myself," no woman can be happy.

For each one of us brings with him, or forms and cultivates in the early years, a complicated mass of likes and dislikes, prejudices and inclinations, and it is the encouragement of some of these and the weeding out of others that makes that baffling, fascinating thing called "personality."

No matter how rich and beautiful and socially prominent a girl is, if she chooses to adopt rowdy manners, use vulgar language, show no consideration for the feelings of others, defy the code of dignity and self-control, if not of actual morality, she is not a gentlewoman, even though the wealth and power of her family go back a dozen generations.

Becoming a Lady.

And by the same law any girl who studies fineness in every way, in what she reads, says, does and is, can raise herself from the humblest or least fortunate of backgrounds, and eventually be recognized for what she is, a lady. Any girl or woman who feels she is dull, uninteresting, left behind by more fascinating rivals, need only face the situation honestly, to find the cure all about her, easily within reach, and costing nothing.

It may take her a few years to accustom herself to the necessity of a daily bath, manicuring, hair-brushing, immaculate dressing, carefully accurate speech, abstention from excesses of all sorts—for the table glutton is an even less pleasant sight than the excessive drinker or smoker. Gentlewomen don't giggle over questionable stories; they don't eagerly retail scandal; they don't laugh loudly when someone falls off his chair or mispronounces a word. Culture and fineness are essential to a lady, but the qualities of heart are just as important as those of mind.

Husband Is Too Popular.

There are problems, however, that come even to a fine and strong and cultured woman, a woman who is her husband's equal, if not superior in intellect and soul, and when they arise the answer comes in the form of a question. Are you a person or the echo of some other person?

A letter from a woman in Augusta, Maine, illustrates what I mean.

"We have been married 17 years," she writes. "We have three fine children; a boy of 15, twin girls of 12. Alf, my husband, is a good, steady, successful man, extremely popular with everyone—perhaps especially with men. I mean that he belongs to golf and town clubs, lunches with associates every day downtown, and always has pleasant adventures in friendship when business, as it frequently does, calls him away for a few days or a week at a time.

Went Through Hard Times.

"When our boy Fred was about four, and the girls tiny babies, hard times came. Al lost his job, and we lost the little home we were buying. We asked my father, who lives in California, for \$100 a month, and we five managed on that for nearly three years. We had two rooms; the babies' milk alone came to \$10 a month, and if I could have afforded a nervous breakdown believe me I

Are you a person or the echo of some other person, Pauline? Manage all quite free from any thought of Al's joining you or any resentment because he does not.

BUSY HUSBAND

This wife and mother issues an appeal to Miss Norris for advice on the problem of getting her husband back into the family fold. Otherwise a model husband, he spends most of his time with others, socially and in business, asking to be left out of family social life. Kathleen Norris gives the reason and suggests a remedy.

would have had one in those dark days. I did everything at one time washing 70 dummies a day as well as the entire family wash, and even Al's collars and cuffs. In 1934 my father died, leaving me a few thousands that I immediately invested in two small houses, living in one, renting the other, and taking two boarders to make ends meet. Al had a job then, but when I broke down and went for 10 weeks to the hospital we had to borrow. From that time however things steadily improved, we sold both houses five years ago at double what we had paid for them in the depression, and Al went from one promotion to another and our hard times were over. Now we have a nice home, two small cars, and I have a good kitchen helper.

Alf a Stranger.

"But far more serious to me than anything that those difficult years brought," the letter goes on, "is the fact that for three years now my husband has not shared our lives at all. He is amiable, appreciative of good meals and home comfort.

"But dines at the club, entertains some customer downtown, works late at the office and afterwards drops in on some bridge game, makes engagements for all day Sunday, often for Saturday night as well, and tells me, if I make any plan for a family affair or picnic, to go ahead by all means, but not to count on him.

Now I resent, at 39, being relegated to the position of a sort of superior servant, a person who must accept Al's careless announcements and good-bys. I am a college graduate, my family is of a higher rating than his, and but for my father's generosity I don't know how we could have weathered our hard times. Yet I can't beg back my husband's affection and company. The situation is changing me into a broad-winded woman and I wish you could give me an answer to it."

Make Self an Interesting Individual.

The answer is, as I said before, is a question. Are you a person or the echo of some other person, Pauline? Al, for all his selfishness and obtuseness, is evidently a person. He has found a great deal in his life to amuse and occupy him; all he asks is that you do the same. With health, home, sufficient income, car, with three fine growing children, you certainly should have no trouble. You don't speak of friends, but certainly you have friends. If you could manage club days, gardening days, hours for reading, walking, plans with the children, all quite free from any thought of Al's joining you or any resentment because he does not, you would find yourself immersed in so full and happy a life that nine hundred and ninety out of every thousand women in the world might well envy you. Keep that son close to you; you won't have a mother's frequent difficulties in paternal jealousy. Join the girls in their homework and invite a few chums in to study with them.

Your real trouble is that for years you held Al in happy monopoly. You and he were inseparable in interests. But that never lasts unbrokenly. It can be regained. It will be regained as soon as Al realizes that you are just as busy and complete and interesting and individual an entity as he is.

Slacks and Shorts Outfits Styled for Every Occasion

By CHERIE NICHOLAS



THE vogue for slacks and shorts outfits has developed into one of the most significant, outstanding movements in the field of modern costume design. Beginning some

few seasons ago as a mere experiment, the new mode of costume today flings a challenge to designers to give their best to a movement that is advancing in leaps and bounds to unqualified acceptance by women everywhere, women who recognize the chic, the comfort and the ease that slacks costumes offer.

A few seasons ago the wearing of slacks was restricted to certain time, place and occasion and if you ventured beyond a prescribed program you were made to feel conspicuous. Nowadays slacks costumes are so generally worn, nothing less than a whole wardrobe of slacks is required in order to keep up with the social and fashion demands of the times.

Impetus has also been given to the slacks costume movement owing to the spreading of interest in civilian defense works which is creating a new and most exciting demand for slacks outfits, because of the need of durable workaday clothes. Among college girls who are taking courses in "emergency mechanics," there is a call for trouser costumes and coveralls made of denim, gabardine and other sturdy materials that will be increased as the fall school terms begin.

However, the workaday idea is but a single phase and a very recent development of the slacks-trousers costume theme, and there will be much to say later in this regard. Just now a most fascinating story is being unfolded at vacation resorts and amid home environs, a story so

thrilling in interest and so wide in scope it carries through from sun-up to sun-up all through the 24 hours of a calendar day and night.

And so, while the vacation spirit is going strong throughout the nation, fancy turns to cool sleek streamline types such as the trim suit pictured to the right. Tailored with precision and cut to give the style-correct streamline silhouette, this is a type that makes instant appeal to best-dressed women. Over this smart outfit the wearer tosses one of those short wool jackets, the rage at resorts this summer.

In the same category as this "classy" slacks suit are the exquisitely tailored jacket and slacks suits. Fashioned of gabardine for the most part in fetching pastel greens, violet shades, soft blues and dusky pinks. There is a nicety and finesse about these suits that indicate genuine refinement and appealing femininity. See the pert little play suit pictured above to the right. The entire outfit is made of waffle pique with large stars in red and white.

Shown to the left in the background is a slacks suit that answers the call of both chic and comfort. It is a navy blue gabardine with a white boxy jacket, falling loosely over the slacks.

On a hot midseason day, it's butcherboy pajamas in checked percale (pictured to the left). They will give you much comfort and ease. (Released by Western Newspaper Union.)

Button-On-Vestee



Soon the time will come when college and back-to-school wardrobes will be the paramount theme in every household where school-faring daughters live. Why not look ahead and, in idle vacation days, make up a simple basic wool dress and brief jacket which will serve as a suit for a "starter" on the fall clothes program. The costume pictured will prove ideal as a many-purpose outfit.

Button-on vestee is in crisp white pique and really very easy to copy. Bright metal buttons make a smart trim for the dress when the vestee is removed. To give your costume a final flip, knit a smart turban in white sports yarn.

Quills and Feathers To Feature Fall Hats

There is much novelty in the new hat arrivals. The tendency is to manipulate fabrics in intriguing and original ways. Among the fabrics used often is jersey, with an angora finish and milliners are creating draped turbans and toques of long scarf effects in lacy feather-weight woolknit manufactured especially for millinery purposes. These scarf novelties will also be worked into snoods and apron drapes at the back of hats.

Look for quills and feathers galore, for they are "on the way." Not one quill but several, will appear dramatically posed on a beret or turban or novelty shape. Feather-adorned felt hats will be very popular this fall.

Bretons still maintain as a favorite type in the simpler and wider-brim felt. Sometimes these will have a crochet edge instead of a ribbon binding.

Belts Cleverly Handled

Reduce Waistline Span

In the march toward smooth silhouettes designers are manipulating belts in subtle ways. The latest move is to inset the belt in a svelte graceful midriff treatments. When shopping for the new gown take note of this, for it is surprising how this technique takes away inches from the waistline span.

Braided Effects

Much braiding is appearing throughout late summer fashions. It is said this matter of using braided trimmings will be accentuated throughout fall fashions. An interesting reaction to the call for braided effects will be hats with braid-work on off-face brims that corresponds with braiding on jacket or frock.

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.