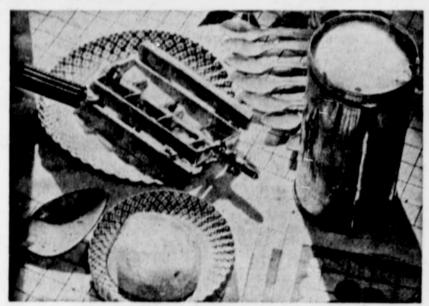
HOUSEHOLD ILEUS by Lynn Chambers



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 lemenade, "made in the shade by the

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 nonrusting 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 11/4 quarts) 11/3 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

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 increas-

ing 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.

water and vanilla. Freeze in onequart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing.

above recipe, except to substitute 1 ing a linx and Otto Bixby yelled at teaspoon of lemon extract in place a duffer but he was so deep in a of vanilla. Mash three bananas to a trap he could hear no voices unless smooth pulp with a silver fork and they were from China. There was add to ice cream after removing a few women players in shorts and

Coffee Ice Cream: Proceed as for Vanilla Ice Cream, using 1 cup of We paid no attention to them, not cold black coffee in place of 1 cup even one yoo hoo and the ladies 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 mapeline 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 % cup sugar 1 cup milk 1 teaspoon cornstarch 1 pint cream, whipped 11/2 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 fa-

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) % cup sweetened condensed milk 1/2 cup water 11/2 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-fashjoned 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. Bea'. 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.)



THE PAPERS OF PRIVATE PURKEY

Dear Ma:

I got your letter about not yelling at anybody on no golf coarses and please do not worry as I am always a gentleman espeshully since that Tenersee division was maid to do a 15 mile hike all over again for yelling yoo hoo at half dressed women and male golfers looking for lost balls. From now on I go strictly on the idea that anybody I see in open lots may be a general for all I know.

Personally I wood not poke no fun at a general on a golf coarse any how on account of I like to see them there. The farther a general is from the camp the less times I get inspected. This is a war of deception, ma, and where can a general find more deception than on a golf linx? It is also a war of movement and you don't know what movements are until you see a middleaged duffer going into his golf swing.

Generals need exercise like anybody else but if he is seen walking on a highway he loses face. The only place he can be seen hiking five or ten miles a day without being disgraced is on a golf coarse so I don't see no sense criticizing General Lear for being on one that day.

The outfit I am with is very good mannered and wood not yell at no golfers in a ungentlemanly manner. For Banana Ice Cream, use the A couple of weeks ago we was passat first I thought they was fugitives from ladies' day in a turkish bath. seemed soarer than if we had paid some notiss to 'em. Women may get soar if soldiers yell at them but they mind it worse if they snub 'em.

> There was a very pompous looking man looking for a lost ball near the highway witch we marched on and one of the boys made some remarks like "Looking for something, mister?" and "Did you try under the bureau?" He did not think much of it then but ever since reading about the General Lear incident be has been scared stiff for fear the man was a officer and got his descrip-1

Personally I think General Lear is getting worse punishment than his troops and I bet he wishes he never played golf in his life. I think peoare rubbing it in. Dissipline is dissipline in a army and most of the boys here do not think a army should give Bronx cheers to nobody on the line of march and espeshully not to ladies no matter if they wear shorts or whoopskirts. This is a all out war but we should not be all out of manners.

We don't even wave at nobody no more becuz for all we know it might turn out to be Secretary Stimson or Mrs. Roosevelt. The Lear thing maid the army awful careful. But I hope the people let up on General Lear becuz I hear he had plenty of excuse for being upset. I hear he was nine strokes on a par four hole and still 125 yards from the green when the soldiers yoo hooed. And not only that but he had gave his opponent a stroke a hole. Anything wood've made him soar. . . .

Well so much for that. I got the heavy sox in case I get to Iceland. Tell Irene Mahoney if I get to Ireland I will look up her old man. Love,

Oscar.

. . . Not much headway can be found in making the world fit to live in again until somebody invents a tank-proof treaty or develops a hog-proof man.

Beautiful models have paraded in a style show before the draftees at Camp Upton. The idea is to show the soldiers what the well-dressed Iceland woman will not wear.

25-CENT SPECIAL There's one thing I can't do, I've found.

. . .

No matter how I try. I cannot get my mouth around A sandwich three decks high. Merrill Chilcote.

We have seen the photos of Marshal Semyon Budenny of the Russian forces, and think this is the first time a panzer mustache has been used in the war.

HERE'S HOPING!

When the Hitlers cease to hittle And the "Mussies" muss no more Then may humans sit and whittle With no further thoughts of war.

It appears that Uncle Sam has decided to cease bundling with the . . .

> TRAFFIC NOTE Any tricks Are rather risky When you mix Your gas and whisky.

FARM Topics

WHEAT STORAGE BINS IMPORTANT

Poor Flooring, Foundation May Spoil Grain.

By E. W. LEHMANN

(Head of Department of Agricultural En-

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 weightcarrying capacity (such as found in the U.S. department of agriculture bulletin, Wheat Storage in the Evernormal Granary) and the materials should be free of bad effects and termite damage. Tight floors are necessary to keep in gasses during furnigation.

Concrete floors in bins for longtime 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 asphaltaluminum 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 crossties. 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

"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.

Combined Straw

Straw left on the field by the combine and plowed under late in the summer for a fall-seeded crop may have detrimental effects, says W. A. Albrecht of the University of Missouri college of agriculture. Straw going back into the soil directly will frequently be injurious to the next crop instead of beneficial. The cases of dangerous effects from straw turned under will increase as the number of combines employed on farms becomes greater.

Slacks and Shorts Outfits Styled for Every Occasion

By CHERIE NICHOLAS



sign. 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 slack 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 w and most exciting demand for slack 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 sunup 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 sum-

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

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 schoolfaring 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 manypurpose 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 fillip, 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 featherweight woolknit manufactured especially for millinery purposes. These scarfed 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. Featheradorned felt hats will be very popular this fall.

Bretons still maintain as a favorite type in the simpler and widerbrim felts. 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 braidwork on off-face brims that corresponds with braiding on jacket or