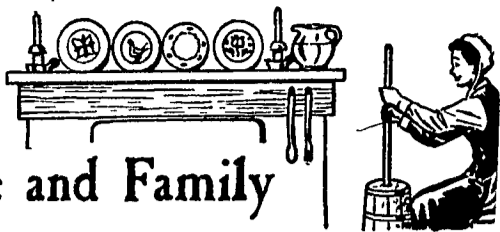


## For the Farm Wife and Family



### New Heat-Proof Chocolate

Candy shoppers soon may be able to buy chocolate bars that resist melting in the hand or in the wrapper during hot weather but still melt in your mouth.

An experimental chocolate developed by the Agricultural Research Service, U. S. Department of Agriculture, is made conveniently melt-proof by the addition of small amounts of hydrogenated fats, such as cottonseed oil or cocoa butter. When added to chocolate, they retard melting.

The treated chocolate is no harder than conventional

chocolate at room temperature and has the same appearance, taste and texture as conventional chocolate.

It melts just as readily on the tongue, but when room temperature goes into the high 90's, it stays firm, holds its shape, and retains the oils that often leak out of conventional chocolate in hot weather.

Heat-proof chocolate still has some shortcomings. For instance, at present the treated chocolate is gummy when soft, and hard to apply as a coating for fruits, nuts, and other candy ingredients.

### Ice Cream In Home Freezers

How long will ice cream keep its fresh quality in the home freezer? How does freezer temperature affect the keeping quality of ice cream? Does the type of package affect the quality?

Studies show that a uniformly low temperature of 20 degrees F., changes ice cream very slowly. But at higher temperatures, such as are common in home freezers or freezer cabinets, changes are more rapid and ice cream should not be kept so long.

Ups and downs in temperature, especially if they are above zero F., cause ice cream to lose its smoothness and become coarse or icy in texture.

Packaging counts, too, in how long ice cream holds its best quality. Unless it is packaged in moisture-vapor-resistant containers, ice cream will dry out enough to shrink away from the side of the container or down from the

top. Usually when this happens the surface becomes gummy and a change of flavor may develop from oxidation.

Ice cream can be stored satisfactorily for about one month in the home freezer if: (1) it is firmly frozen and is protected from melting in transferring from the store to the home freezer; (2) if it is stored at uniform temperature of zero F. or below.

The best storage conditions are found in the lower level of freezer cabinets. At the top of the cabinet temperatures were highest and fluctuated most.

When using only part of a carton, make sure to return the unused ice cream to the freezer before any of it thaws.

Ice cream that sells in ordinary waxed cardboard carton will keep its quality longer in home freezers if the carton is given an overwrap of heavy foil or other freezer wrap.

## Get The Most From Your Freezer

Keeping frozen foods cold enough in home freezers and refrigerators—as well as during the chain of distribution from packer to retailer—is vital for preserving the high quality of these products.

"Cold enough" generally means zero degree F., or lower—especially if the foods are stored for more than a few days. Temperatures above zero, even when they're below 32 degrees (freezing), won't keep foods at their best for long.

Many frozen products stored at 5 to 30 degrees F. stay solid and appear safe, but actually they are losing quality. The higher the temperature above zero, the faster their flavor, color, texture, and nutritional value deteriorates.

You should remember that damage caused by exposure to above zero temperatures can't be corrected by lowering the temperatures later. Quality losses accumulate in frozen foods allowed to warm up—say to 10 or 20 degrees F.—for brief periods of a day or two at a time, alternating with periods of zero or lower temperature. The damage such intermittent warming does usually isn't apparent until the package is opened.

Some results of high-temperature damage are easy to see. Peach slices turn brown and poultry meat becomes dark. Green snap beans may lose their color. Orange-juice concentrate tends to separate when reconstituted with water.

Other damage, while invisible, is just as real. Flavor fades, off-flavors and undesirable changes in texture may develop, vitamin C. disappears.

You can prevent such quality losses from occurring in your freezer by observing a few simple precautions.

When you buy frozen foods choose packages that are well sealed. A torn or crushed box may allow air to get into the food making it lose quality faster. In shopping, treat all frozen foods as carefully as you do ice cream. As soon

as you get home, put them promptly into the freezer or refrigerator freezing compartment.

### Store Foods Properly

Storing foods is just as important as buying them. If foods are not properly cared for, money saved by careful buying may be lost.

Store meat, poultry, and fish by wrapping loosely and placing them in the coldest part of the refrigerator. Cook within a few days. Keep ground meat or small chunks of meat extra cold and use within 24 hours.

Seal bacon, ham, and other smoked meats from the air and use within a week. Cool leftover meat dishes quickly, cover, and place in the refrigerator until ready for use.

### Re-Use Old Wool

Instead of discarding an old sweater, salvage its wool to make a new one. Unravel the old sweater, winding the yarn around the back of a chair as you unravel. Tie the looped yarn with a piece of thread and wash it in mild, lukewarm suds. Rinse thoroughly, dry, and the yarn is ready for knitting.

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