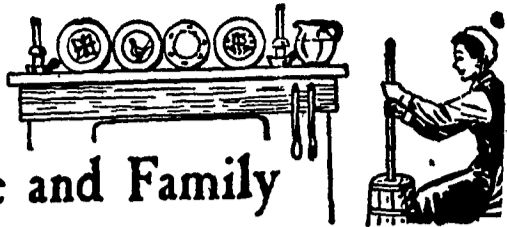


## For the Farm Wife and Family



### Home-Made Ice Cream

By Mrs. Richard C. Spence

Can you remember the old-fashioned ice cream parties there used to be in the summertime — the kind where everyone took a turn at turning the freezer between "times up" at baseball or dips in the pond.

Today, hand freezers are hard to find. Instead electrical gadgets are being produced that turn out ice cream with a flick of the switch. One of these fits into an ice cube tray and operates in the freezer compartment of a refrigerator. Another electrifies the old-time freezer.

If you have either of these electric ice cream makers — or if you still have an old-fashioned hand freezer — you're probably looking forward to lots of home-made ice cream this summer. Here are some tips on making ice cream in a freezer — either electric or hand operated —

1) Thoroughly cool the mix after it is prepared and if possible keep it in the refrigerator for a few hours or even overnight. This will improve the flavor and texture.

2) Don't fill the freezer more than two-thirds full of mix. Otherwise, there'll not be enough room for the increased bulk caused by whipping.

3) Use about 6 pounds of crushed ice, 1 pint of cold water, and 1 pound of rock salt or common table salt to freeze a 2-quart batch.

4) When the ice cream is frozen, remove the dasher and pack the freezer with a mixture of crushed ice and salt — about 1 part salt to 8 parts ice (by weight). Cover with

is essential for a smooth ice cream.)

Stir in vanilla and chilled cream. Fill a 1-gallon freezer container not more than  $\frac{2}{3}$  full. Freeze in a hand-cranked or electric freezer with a mixture of 1 part ice cream salt and 6 parts crushed ice.

Remove dasher and repack freezer with ice and salt mixture (1 part salt to 8 parts ice) and allow to ripen in the freezer about 2 hours. Or, pack ice cream into freezer containers and harden in a home freezer. Makes  $3\frac{1}{2}$  quarts ice cream, enough for about 28 servings.

As a special treat, serve the ice cream topped with fresh strawberries, blackberries, or Bing cherries. Or, you may want to add the fresh fruit to the ice cream itself. Rub 1 cup of sweetened fruit through a wire strainer or crush it fine with a fork. Add the fruit to the chilled mix just before freezing.

There is just about every flavor that you can think of available in commercially-made ice creams these days. Using a popular summer flavor, peach, make this party dessert.

#### PEACH PARTY PIE

- 1 quart peach ice cream
- 1  $\frac{1}{2}$  cups finely crushed ginger snaps
- $\frac{1}{2}$  cup shredded coconut
- $\frac{1}{2}$  cup melted butter or margarine
- 1 cup whipping cream
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon nutmeg
- $\frac{1}{4}$  cup peach preserves

Combine ginger snaps, coconut, and butter. Pat into a 9-inch pie pan. Bake in a moderate oven (350 degrees) for

5 minutes. Cool.

Fill pie shell with ice cream slightly softened. Blend cinnamon and nutmeg into whipping cream. Beat whipping cream until stiff. Fold in peach preserves. Spoon over top of pie.

Treat the family to the smoothest chocolate pie ever made. Bake your fudge pie ahead and top with ice cream at serving time.

#### FUDGE PIE A LA MODE

- 1 9-inch unbaked pie shell
- $\frac{1}{2}$  cup (1 stick) butter
- 3 squares (3 ounces) unsweetened chocolate
- 1  $\frac{1}{2}$  cups sugar
- 4 eggs
- 3 tablespoons light corn syrup
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon vanilla
- 1 quart ice cream

In a saucepan melt butter and chocolate together over very low heat. With rotary beater, beat in sugar, eggs, corn syrup, salt and vanilla until just blended. Pour into 9-inch pie shell. Bake 30-35 minutes in a 350 degree oven or until a knife inserted halfway between center and edge come out clean. (Do not overbake. Pie should shake a little in the center like a custard so it will not be too stiff when cool.)

Cool pie thoroughly. To serve, spoon ice cream to cover center of pie or top each serving with a scoop of ice cream.

Here's a wonderful new way to enjoy ice cream and strawberries. Combine them in Alaskan Pie, crowned with a high billowy meringue.

#### ALASKAN PIE

##### SWEET PASTRY:

- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter
- $\frac{1}{4}$  cup sugar
- 1 egg yolk
- 1 cup sifted flour
- Dash of salt

##### FILLING:

- 1 pint strawberry ice cream
- 1 pint vanilla ice cream

##### MERINGUE:

- 3 large egg whites (about  $\frac{1}{2}$  cup)
- $\frac{3}{4}$  cup sugar

##### STRAWBERRY SAUCE:

- 1 cup sweetened fresh strawberries OR 1 10-ounce package frozen strawberries, thawed.

In a small mixing bowl cream together butter and sugar until fluffy; beat in egg yolk. Mix in flour and salt just enough to blend well. Pat into 9-inch pan, prick bottom and sides of pastry and bake 10 minutes in a 450 degree oven, cool on a wire rack. When pastry is completely

(Continued on Page 9)

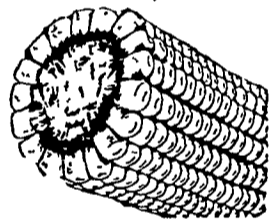
#### HOME-MADE VANILLA ICE CREAM

- 2 cups sugar
- $\frac{1}{4}$  cup cornstarch
- $\frac{1}{4}$  teaspoon salt
- 4 cups milk
- 4 eggs, beaten
- 2 tablespoons vanilla
- 4 cups light (table) cream

Mix sugar, cornstarch, and salt in the top of a double boiler. Blend in milk gradually. Cook over boiling water, stirring occasionally, until thickened, about 12 to 15 minutes. Stir a small amount of the hot cornstarch mixture into the beaten eggs, then stir the eggs into the remaining cornstarch mixture. Cook over boiling water 4 to 5 minutes longer, stirring constantly. Chill thoroughly. This

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