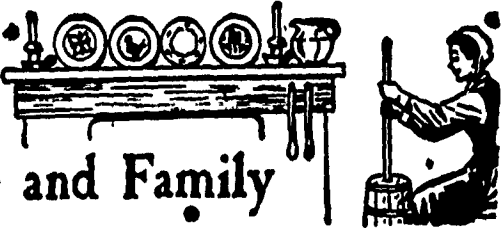


## For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

### Homemade Ice Cream Makes A Real Comeback



Like kerosene lamps and granny dresses, the ice cream freezer has made a real comeback. Whether hand cranked or electrically run, the ice cream freezer will make a good product.

To make ice cream, start with a cooked custard base that has been cooled. Fill the container about three-fourths full so there's plenty of room for expansion.

Pack 3 parts of ice to 1 part of rock salt around the container and start turning. Turn the crank slow and steady at first to give a smooth, fine-grained ice cream. Do this for about 10 to 15 minutes which freezes the cream to a mush.

**SPENCE** Then, turn the crank rapidly to beat in extra air. Do this until the handle turns hard. Then take out the dasher and pack the top of the ice cream down into the can.

and repack with 1 part salt to 4 parts ice. Let stand for 1½ hours before serving.

Try to make about the amount of ice cream that will hold with ice. Don't plan to store this in the home freezer for later use. You'll find that it freezes so solid that it won't have the texture you like.

A cooked custard for a French type ice cream is made by slowly adding 2 cups of scalded milk to a mixture of 4 beaten egg yolks, ½ cup sugar and a dash of salt. Cook slowly in a double boiler until it thickens. Cool and then add 1 cup heavy cream and a teaspoon vanilla. This makes 1½ quarts.

For a less rich mixture use only 2 egg yolks, 1 cup sugar, 1 tablespoon flour and salt. Add 2 cups scalded milk slowly and cook until thick. Cool and then add 4 cups thin cream and 1½ teaspoons vanilla. Freeze in the same way.

Try some of these toppings on your homemade ice cream.

**Honey Butter Sundae**  
½ cup (1 stick) butter  
¾ cup honey

¼ teaspoon cinnamon  
Dash of salt  
½ cup whipping cream  
½ to 1 teaspoon orange extract  
1 package frozen waffles  
Vanilla ice cream  
Fresh orange sections  
Chopped nuts  
Maraschino cherries

In a small saucepan, melt butter; blend in honey, cinnamon and salt. Stir in whipping cream until smooth. Add orange extract. Serving suggestion: Toast frozen waffles

and place on dessert plate. Scoop vanilla ice cream on waffles. Top with warm Honey Butter Sauce. Garnish with fresh orange sections, chopped nuts and a maraschino cherry.

**Spiced Grape Sundae Sauce**  
½ cup sugar  
2 tablespoons cornstarch  
½ teaspoon nutmeg  
¼ teaspoon cinnamon  
2 cups grape juice  
2 tablespoons lemon juice  
In a small saucepan mix to-  
(Continued on Page 15)

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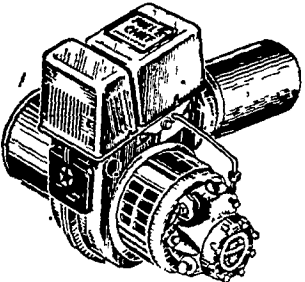
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