

Homemade ice cream has always been popular

ROSEMONT, Ill. - Who can say just what it is that makes homemade ice cream such an incomparable delight?

Perhaps it's the energy used in cranking that creamy concoction to perfection. Or, maybe it's the taste of thick, sweet cream, beautiful berries or luscious fruit. It might even be the fantasies conceived about it while chipping the ice.

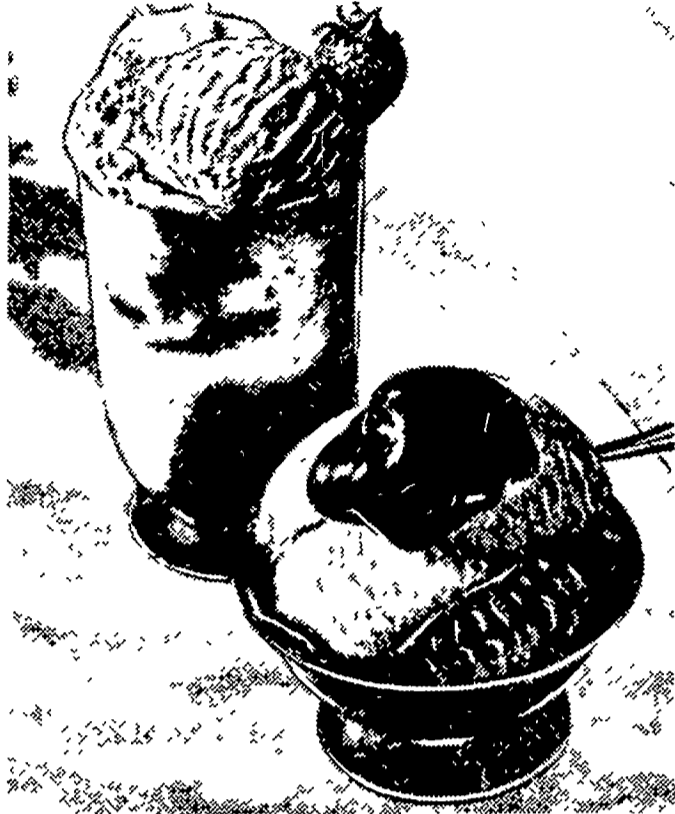
Whatever it is, there is little to equal the ambrosial delight called homemade ice cream. It's possible, even today, to sample its goodness. For that ice cream is as different as night from day from anything ever tasted.

Several types of ice cream makers are available. The newest is a small size (two quart) electric model which utilizes two to three trays of ice cubes and table salt. Two older models which made a gallon of ice cream are the manual crank type or the electric crank type.

Whichever type of ice cream maker one chooses, it will be easier than it was for Emperor Nero in the fourth century, who sent runners to the Alps for snow to be topped with fruit juices and honey.

When Marco Polo returned to Europe from China during the 13th century, he brought recipes for milk and water ices. These popular dishes were improved by the Italians who developed a cooling process for water by using saltpeter. It was Tortoni who introduced cream ices, as they were called, to the French and English toward the end of the 18th century. This was a treat reserved for royalty, with the recipe kept secret from common folk.

By 1776 it wasn't secret



any longer and several confectioners in America made a speciality of ice cream. George Washington, Dolly Madison and Mrs. Alexander Hamilton served it on many occasions.

Probably the biggest boon in ice cream making came with the invention of rotary paddles in 1786. They kept the product smooth while it froze, thus making possible the creaminess for which it is known even today. This also made possible the manufacture of large quantities of ice cream so everyone could get a taste of the ambrosia.

If one is using the gallon-sized home freezer, he should plan on having at least three cups of rock salt (approximately two pounds) and at least 20 pounds of crushed ice. Should one plan to harden and ripen the ice cream in the food freezer, it

will take slightly less salt and ice in the ice cream maker.

In the older model it's important that the hole in the freezer bucket be kept open to allow brine to drain. After the ice cream has formed, a person drains brine by tilting the freezer and clearing ice and salt to about two inches below the cover. One should be sure to wipe the cover before opening so no brine drips into the celestial mixture.

There will be soft portions as well as firm ones in the ice cream. Blend the two, then ripen in the ice cream container or in plastic containers. This will take about three hours. If one is storing the ice cream after hardening, one can cover the top of the ice cream with plastic wrap, then seal the container.

SEE US FOR YOUR POLE BUILDING NEEDS

GALVANIZED STEEL ROOFING & SIDING BY CHANNELDRAIN: THE PANNEL OF EXPERTS



SEE US FOR A FREE ESTIMATE OF YOUR BUILDING!

Farm building professionals agree Wheeling Channeldrain roofing and siding panels give you a dollar-tight, weather-tight building

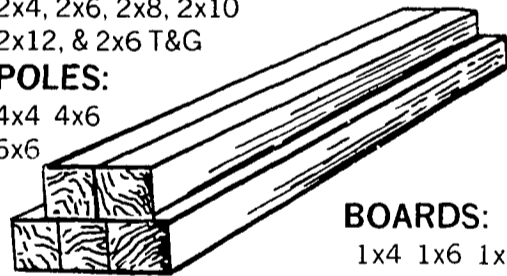
- Tough, pre-painted galvanized steel lowers maintenance, protects your investment
- Extra-wide 38" panels mean fewer panels and fasteners, save material costs
- Patented drain channels run water off
- Wide panel overlaps assure leak-proof joints

Stocked in white, green & galvanized.

TREATED LUMBER

DIMENSION:
2x4, 2x6, 2x8, 2x10
2x12, & 2x6 T&G

POLES:
4x4 4x6
6x6



BOARDS:
1x4 1x6 1x8

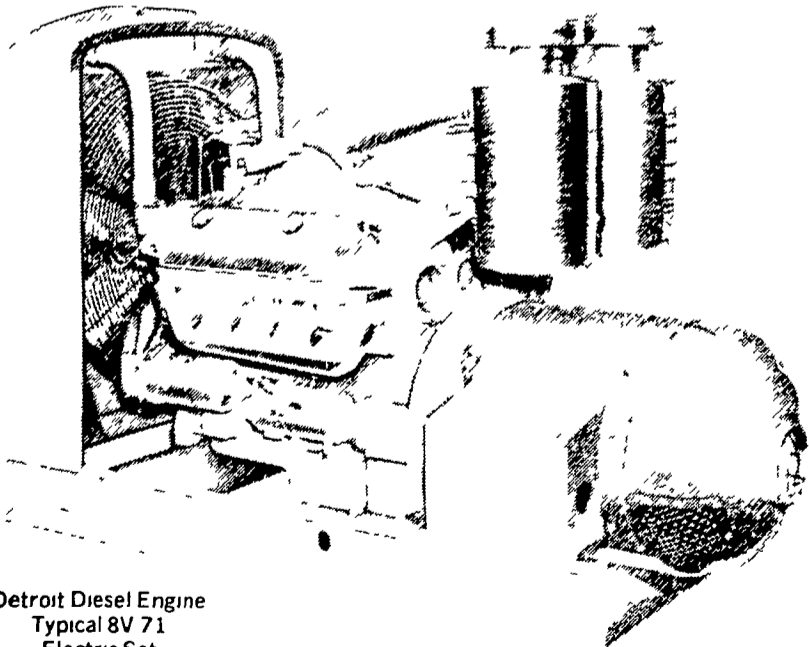
Wolmanized

Check Our Low Prices On -

PLYWOOD SIDING
PLYWOOD SHEATHING
ASPENITE SHEATHING
INSULATION
ONDULINE ROOFING

LET US HELP YOU DESIGN YOUR ELECTRIC GENERATOR SYSTEM!

- DAIRY FARMS • POULTRY FARMS
- FARROWING HOUSES • CONTRACTORS • ETC.



Detroit Diesel Engine
Typical 8V 71
Electric Set

WE ALSO CARRY G.M. AND DETROIT ENGINE PARTS

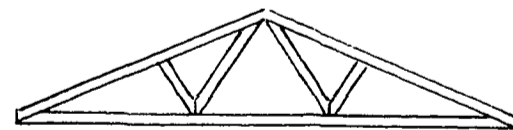
Sales & Service

MARTIN ELECTRIC PLANTS

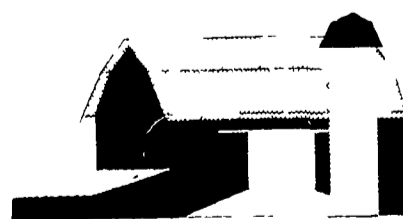
Isaac W. Martin, Owner

Pleasant Valley Rd., RD 2 Ephrata PA (717) 733-7968

15 years of experience



WOOD ROOF TRUSSES
ORDERED TO YOUR SPECIFICATIONS



Agricultural



Residential

"WE DELIVER"

WALTER & JACKSON, INC.

CHRISTIANA, PA 17509

PHONE 215-593-5195 or 857-2613

Serving THE AREA'S Building needs since 1872"

