

# W o m e n ' s P a g e



## from the **KELVIN KITCHEN** by Joan Adams

### FLAVORFUL AND FRIGID

Something fresh and cold as ice; something pungent, tinted, nice! The answer to this July dessert riddle is a light, fine-textured sherbet, cold as Alpine ice, hued like pale nasturtiums or the stain of wine on snow, and reposing crisp and confident in its own stemmed glasses. A sherbet has a delightful, fruity flavor that picks up languid appetites. And preparing either a sherbet or an ice is so easy that to promote them seems like encouraging laziness.

A sherbet is close cousin to an ice, the simplest of all frozen deserts. An ice is made of a simple syrup of fruit juices, water and sugar, with perhaps a dash of lemon to bring out the flavor of the fruit. When the syrup has cooled, it is frozen to

a mushy stage, removed to a chilled bowl, beaten briskly with a rotary beater and returned until freezing is complete. In making sherbet, a meringue of egg-whites is added to the partly frozen mixture when it is removed from the freezing unit to be beaten. Some dessert-artists like to add one-half cup of crushed fruit pulp to a sherbet at this point. Ices and sherbets should be stirred twice during the freezing process, to obtain finest texture.

You want a nice, frigid dessert but no icebergs, of course. For that reason, make a puree of your fruits before adding to any frozen dessert mixture: That is, crush the fruit and carefully drain off the juice. Fruits are apt to crystallize if frozen whole, forming little lumps of ice in the mixture. You may use the fruit juice as a substitute for other liquids in the recipe but do not add it with the fruit, for it would thin the mixture. Substituting other juices than those called for in a recipe adds a bit of adventure to dessert making, if the occasion isn't too important and failure somewhat a calamity.

Being simple in composition ices and sherbets are harmless as doves unless served after a rich, heavy meal when chilling the stomach retards digestion. They are ideal for children's parties, gaily tinted by their own fruit flavoring, garnished with chopped maraschino cherries for color contrast and frozen in fancy moulds. At tea of a formal reception, a colorful grape ice or milk sherbet served with small spiced cakes of sweet, silver-thin cookies are all that are needed.

### GRAPE ICE

- ¾ cup sugar.
- 1½ cups water.
- 2 cups grape juice.
- ¼ teaspoon salt.
- ¼ cup lemon juice.
- 1 teaspoon gelatine.
- 2 tablespoons cold water.

Boil sugar and water together slowly for five minutes. Add softened gelatine and then lemon and grape juice. Cool to consistency of mush, pour into chilled bowl and whip until light, return to complete freezing. Serves six.

### FLORIDA MILK SHERBET

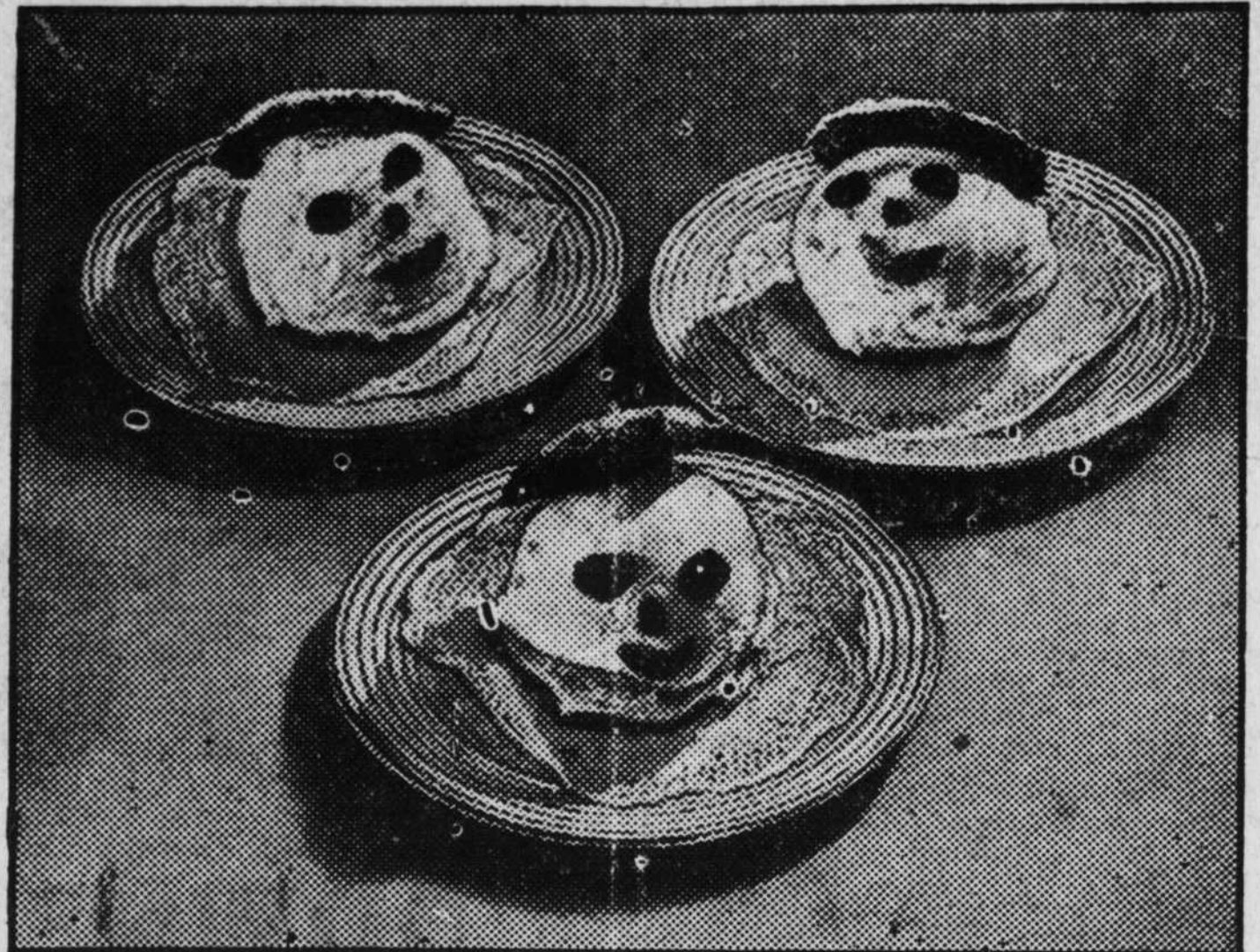
- 1 cup sugar.
- 2 cups milk.
- Pinch of salt.
- 1 lemon.
- 2 large oranges.
- 1 banana pulp.

Heat milk and sugar slowly to scalding, cool and place in freezing unit until partially frozen. When mixture reaches consistency of mush remove to chilled bowl, add juice of oranges and lemon and banana pulp and beat with rotary beater. Return to freezing unit and complete freezing. Makes 1 quart.

### TUTTI FRUTI ICE

- 1 No. 2 can apricots.
- ¾ cup orange juice.
- ¼ cup lemon juice.
- 1 pint ginger ale.
- ½ cup honey.

## Ice Cream Faces and Cookie Hats Give Children Vacation Treat



**A** BALL of ice cream, two raisins for eyes, a currant for a nose, a strip of red cherry for a mouth and a crisp cookie for a jaunty hat—and presto! A funny little face that brings sure applause from the youngsters. Here are short-cut, failure-proof ice cream and cookie recipes that will give a distinctive touch to vacation time parties.

### Peppermint Stick Ice Cream (Automatic Refrigerator)

- 2/3 cup sweetened condensed milk
- ½ cup water
- 1 cup whipping cream
- 1 cup crushed peppermint stick

Blend sweetened condensed milk thoroughly with water. Chill. Whip cream to eustard-like consistency and fold into chilled mixture. Pour in freezing pan and place in freezing unit. After mixture has frozen to a stiff mush (one to two hours) remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat for two minutes and fold in crushed peppermint stick candy.

### PRICE DROP ANNOUNCED BY BAYER COMPANY

A new schedule of prices for Bayer Aspirin tablets — the lowest in the history of the Bayer Company— went into effect yesterday in all Las Vegas drug stores.

The Bayer Company introduced Bayer Aspirin in this country 35 years ago. It has since become one of the most widely used of all drug

- 2 egg whites.
- ¼ teaspoon salt.

Drain apricots and work through sieve. Combine apricot pulp with fruit juice, honey and ginger ale. Freeze to a mush consistency. Fold in stiffly beaten egg whites and continue freezing until firm. Serves six.

(EDITOR'S NOTE: If you have a question on home-management, send it with a stamped, self-addressed envelope to Joan Adams in care of this newspaper. Miss Adams will answer your question personally.)

Smooth out and replace in freezing unit for one hour or until frozen for serving. (Two to five hours, total freezing time.) Serves six.

### Vanilla Ice Cream (Freezer Method)

- 1 1/3 cup (1 can) sweetened condensed milk
- 2 cups thin cream
- 1 cup cold water
- 1 tablespoon vanilla

Thoroughly blend the sweetened condensed milk, thin cream, cold water and vanilla. Freeze in 2 quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1½ quarts.

### Coconut Macaroons

- ½ cup sweetened condensed milk
- 2 cups shredded coconut
- 1 teaspoon vanilla (optional)

Mix sweetened condensed milk and shredded coconut together. Add vanilla if desired. Drop by spoonfuls on a well buttered pan, about one inch apart and pat out into flat round cookies. Bake in moderate oven (350 degrees F.) until a delicate brown. Makes two dozen

products and the price reduction will mean a saving to millions of consumers.

Last year the Bayer Company reduced the price of its 100-tablet package and, according to officials of the company, the distribution increased so definitely that it was decided to extend the lower price to include the dozen and two-dozen packages and to again reduce the large family size.

In announcing its new consumer price schedule, the Bayer Company issued the following statement:

"Bayer has always kept faith with its customers by giving them the finest, most uniform product that science can produce. Its decision to reduce prices is evidence of Bayes's desire to extend even further its service to its customers."

The new consumer prices of Bayer Aspirin are now effective in 60,000 drug stores throughout the United States.

## NEW EVENING GOWNS ARE DEMURE



There is a quaker-like quality about many of the new Summer evening gowns. High necks, full sleeves and crisp sheer fabrics add to this effect. Here, the tremendous frilled sleeves are of mousseline de soie, the yoke is of the same sheer fabric, topping a printed frock of crown rayon crepe in tiny red and white pattern.