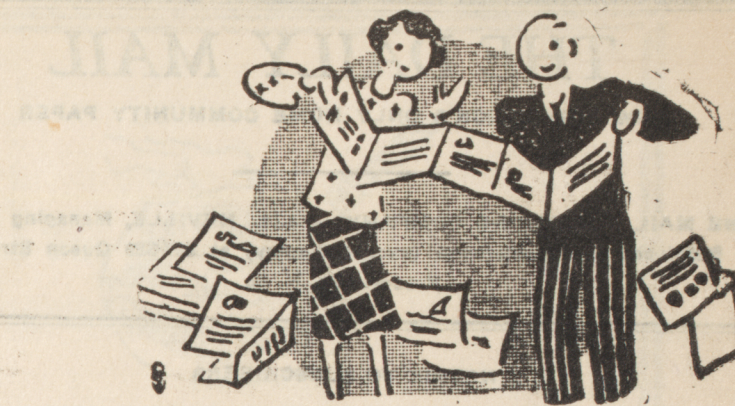


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To Grand Lodge Members
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We Wish You a Cordial
Welcome and a Happy Stay

MODERN LADIES
TAILORS



ANOTHER GRIST OF SHERBET RECIPES

Raspberry and Grape Ices Also Included in List
For Today

(By Marjorie Mills)

We just got started on sherbets yesterday when the space ran out. So this is a 'continued in our next'—a second chapter of sherbets that are exceptionally good made according to the Edison Friendly Kitchen tested recipes. We're including one of two ices, and heartily recommend any or all for the summer desserts that must delight the eye as well as the appetite.

Peach Milk Sherbet

1½ cups finely chopped peaches
1 cup sugar
1-8 teaspoon salt
¾ cup water
1½ cup evaporated milk
1½ teaspoons vanilla
Heat milk, sugar and salt on stove until sugar and salt are thoroughly dissolved. Add peaches to first mixture and then add cold water. Chill. Add vanilla and pour in freezing tray of electric refrigerator. Freeze, stirring once when mixture is mushy. Fresh or canned peaches or apricots may be used in this recipe.

Orange Sherbet

¾ cup sugar
¾ cup water
Grated rind of one orange

1½ tablespoon lemon juice
1½ cups orange juice
½ cup whipping cream

Cook sugar and water for 5 minutes, then add grated rind and cook for five minutes. Add gelatine which has been soaked in 2 tablespoons cold water. Remove from fire into mixing bowl and allow to cool. Add lemon juice and orange juice. Pour into refrigerator tray and allow to freeze firm. Remove to ice cold mixing bowl and beat with egg beater until mixture becomes very light. Fold in whipped cream and return to refrigerator to finish freezing.

Mint Sherbet

1 bunch mint
¾ cup sugar
1½ cups water
1-8 teaspoon salt
2 egg whites
2 teaspoons gelatin
¾ cup cold water
2 tablespoons lemon juice
Steep mint in ¼ cup boiling water. When cool, strain. Boil sugar and ¾ cup water for 10 min., add gelatin dissolved in cold water. Add lemon juice and mint and pour into refrigerator tray. Freeze for ¾ hour and pour into chilled bowl. Beat thor-

oughly with electric beater. Add stiffly beaten egg whites to which salt has been added. Mix slowly and thoroughly. Stir mixture twice at ½-hour intervals. Green coloring improves the appearance.

Strawberry Sherbet (In Freezer)

1 quart strawberries
1 cup sugar
Pinch of salt
2 tablespoons lemon juice
2 cups evaporated milk
Select well ripened, perfect berries. Pick and wash thoroughly. Crush berries with wire potato masher. Press juice and pulp through a coarse sieve. There should be two cups. Add sugar, salt and lemon juice, and set in refrigerator to cool, stirring occasionally to dissolve the sugar. Pour the milk into ice cream can. Chill thoroughly, and then add the cold strawberry mixture. Freeze with a 1 to 3 salt mixture. Yields 1 to 1½ quarts.

Fruit Sherbet

2 cups fruit juice—pineapple, raspberry, apricot, etc.
Juice of one orange
Juice of one lemon
1-3 cup granulated sugar
1-8 teaspoon salt
2 egg whites
½ cup heavy cream
Combine and strain all fruit juices add granulated sugar and stir until dissolved. Freeze in tray of refrigerator to mush consistency. Whip cream and egg whites. Fold cream into egg whites and salt. Add frozen (Continued on Page Seven)



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Sleek Crepes Used For
These Sophisticatd
Fashions

TOASTERS OMFY YMFY MF
The new electrical devices should
help to do away with many an argu-
ment that might have turned into a
quarrel.

For instance, there's a grand new
egg cooker which knows that when a
man specifies three or four or five-
minute eggs, that that is exactly what
he does mean. The appliance is
fool-proof and simply grand. There
is an attachment that makes the ap-
pliance work on alternating or direct
current.

A new toaster model operates en-
tirely by thermostatic control. A
bell rings when the toast is done;
you don't have to do any regulating
(Continued on Page Seven)

PARIS—Draped effects provide
the most intriguing of summer even-
ing gowns in Paris. Draped bodices,
swathed waistlines and skirts may
be adapted to suit the individual.

Sleek crepes are used to fashion
sophisticated draped gowns and
some are shown with skirts that fall
in uneven pointed hemlines.

The romantic silhouette with vol-
uminous skirts flaring from a tiny
waistline is seen in organzas, tulle
and mousseline de soie. Dainty trim-
ming follows the youthful mood and
puffed sleeves often complement the
broad low necklines.

Laces are adapted to many types
of summer evening gowns and rib-
(Continued on Page Seven)