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Interest to Women

**PREPARATION OF JUICES
IS OF GREAT IMPORTANCE**

(By Marjorie Mills)

Sherbets have not always been made as successfully in a mechanical refrigerator as could be desired. So we asked Miss Emma Tighe, director of the Edison Friendly Kitchen, to tell us the secrets of good sherbets made this way.

Miss Tighe says: "There are two steps in making sherbets in the electrical refrigerator. The first is to prepare the fruit juices, sugar and flavorings to be used in the sherbets and place them in one of the freezing trays. Allow these juices to freeze until they are quite firm. Now the next step is to remove these frozen juices from the freezing tray to a cold bowl and with a good sturdy egg beater whip them for about three minutes until they are light. Then quickly fold in the stiffly beaten egg whites and the small amount of milk or cream which the recipe may call for. Return these mixtures to the freezing tray.

"Place in a freezing compartment and allow to freeze firm.

"The secret of making a good sherbet is to go through this second step sufficiently quickly so that the frozen fruit juices do not get a chance to melt."

We're giving you some of the Friendly Kitchen tested recipes for sherbets and including a Pineapple Sherbet sent in by Mrs. William Doll of Swamscott. Mrs. Doll tells us to add the fruit mixture to the milk to keep the curdling process at a minimum. If some curdling does take place in the mixing, do not be alarmed, it will all come out in the freezing.

Some one else suggests adding mashed pickled peaches to a lemon sherbet for a spicy cool dessert.

Sherbets may be used to line a mold in the centre of which is a rich mousse or parfait. After arranging the mold, place in a dishpan or pail, surround with three parts ice to one part rock salt and let stand about four hours before unmolding. Serve in slices with a fruit sauce.

Pineapple Sherbet
½ cup unsweetened pineapple juice.

2-3 cup sugar.
Juice and rind of half lemon.
1 cup evaporated milk.
1 cup sweet milk.

Combine pineapple juice, juice and rind of lemon, and sugar. Stir until the sugar is dissolved. Pour this mixture into a bowl containing the evaporated and the sweet milk, stirring constantly. Freeze in mechanical refrigerator to a mush (about 45 to 60 min.). Turn into a bowl and beat vigorously until all is fluffy. Return to freezing tray and freeze until firm or about two hours.

Lemon Milk Sherbet

Make a syrup of ½ cup sugar and 2 tablespoons of water by boiling together for one minute. Add:

½ cup lemon juice.
2 cups milk.
8 tablespoons corn syrup.
½ teaspoon salt.
1 teaspoon gelatin, which has been soaked in

4 teaspoons cold water and dissolved over hot water. Freeze three hours without stirring. Makes four servings.

Raspberry Sherbet

1 package frozen raspberries or 1 pint fresh berries.
½ cup of water.
¾ cup sugar.
2 tablespoons lemon juice.
1 egg white.
Pinch of salt.
½ cup heavy cream.

Place raspberries in saucepan with water and sugar, and place on stove until boiling starts and then turn to low heat and cook five minutes. Remove from heat and force through a sieve, or mash well. Add lemon juice and pour into freezing tray of refrigerator. Freeze until firm but not hard. While fruit juices are freezing, have a bowl chilling in the refrigerator. Remove mixture to the cold bowl and beat with electric beater until light. Fold in stiffly beaten egg white, salt and cream whipped slightly. Return to freezing tray and finish freezing without stirring. Serves eight.

Apricot Sherbet

1 cup apricot juice.
1 cup apricot pulp.
½ cup water.
¼ cup granulated sugar.
1½ tablespoons lemon juice.
½ cup thin cream.
2 egg whites.
1-16 teaspoon salt.

The apricot juice, sugar and water should be cooked slowly for about 10 minutes, then cooled. Force apricots through a sieve until you have a cupful of pulp and add the lemon juice. Next combine the syrup and apricot pulp. Pour this in one of the freezing trays and allow it to freeze until firm. Place a bowl in the refrigerator so that it will be cold when you

are ready for your next step. When your fruit juices are frozen stiff or firm, whip the whites of two eggs until they are stiff but not dry. Have ready ½ cup of thin cream. Remove bowl from refrigerator and remove frozen fruit juices from freezing tray to bowl. Beat them quickly for about three minutes until they are light-colored, and then fold in the egg whites and the ½ cup of thin cream. Place this mixture back in the tray and let it freeze until it is firm.

Rhubarb Milk Sherbet
5 cups rhubarb.
2 cups crushed pineapple.
1 cup sugar.
1½ cups evaporated milk.

Cook rhubarb and pineapple over low heat until rhubarb is tender, add sugar. Stir until all sugar is thoroughly dissolved, then press the mixture through a coarse sieve. There should be about one quart of pulp and juice. Chill, combine with milk, and freeze in the electric refrigerator. Makes one to 1½ quarts.

Cranberry Sherbet

Cook one quart of cranberries until soft. Put through sieve and add 1½ cups sugar, a stick of cinnamon, and bring to a boil. Pour on to 2 teaspoons gelatin, soaked in 2 teaspoons of water. Chill. Combine 3 stiffly beaten egg whites with 2-3 cup beaten cream. Fold into syrup. Freeze three to four hours.

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**ICED CHOCOLATE,
HOW TO MAKE IT**

**A Reader's Question
About Egg Cutlets
Answered**

(By Edith M. Barber)

"Should cocoa or chocolate be used for iced chocolate?" asks a reader. Of course, it depends upon whether you want iced cocoa or chocolate! Chocolate, however, because it is richer in itself, makes a better beverage after it is iced. In any case whipped cream should be served with it. A sprinkle of cinnamon may be put over the cream. Sometimes a bit of stick cinnamon is put in the milk while it is heating and vanilla is added at the last moment. Iced chocolate may be cooled before it is poured over the ice, although both iced coffee and iced tea have much more of a sparkle if the freshly made beverages are poured directly over the ice. Yes, I know that it takes a lot of ice! Both coffee and tea should be made double strength for icing.

Another reader asks for a recipe for egg cutlets, which, by the way, make a good supper dish. They may be served with a cheese sauce or with a highly seasoned tomato sauce instead of the cream sauce mentioned in the recipe.

Iced Chocolate
1½ squares chocolate.
1 cup cold water.
3 cups milk.
¼ cup sugar.
Salt.

Cut the chocolate into pieces; add the sugar, salt and water. Stir over the direct heat until smooth and boil two minutes. Add the milk, heat until foamy, beat with eggbeater. Cool, put in refrigerator to chill, and pour over ice cubes in glasses to serve with whipped cream.

Iced Tea
To each cup of water allow 1½ teaspoons of tea. Use fresh water, bring to a boil and pour over the loose tea leaves. If tea is to be made in large quantities, a large covered saucepan may be used. Let tea steep five minutes and strain at once over ice cubes or chopped ice. Serve in pitcher and pour over more ice cubes or chopped ice in glasses.

If a few persons are to be served, make tea in a teapot, tying leaves loosely in cheesecloth, and after five minutes remove the tea "ball." Serve on tray with glasses containing ice cubes or chopped ice. Have convenient a bowl of extra ice cubes. Serve with lemon, and, if desired, sprigs of mint.

Egg Cutlets
2 tablespoons butter.
4 tablespoons flour.
1 cup milk.
½ teaspoon salt.
½ teaspoon paprika.

**WOMEN MAY GO TO BENCHER PARTIES
BUT THEY CAN NEVER BE BENCHERS**

**At Least For Another Fifty Years Or So --- They
Are Guests of London's Sixteen Most
Brilliant Barristers At Fete**

(By Marion Ryan)

LONDON, July 20—The Benchers gave a garden party recently in honor of coronation year and invited their women relatives and friends who seldom have a chance of seeing the lovely oasis just back of Greys Inn.

Imagine a garden party in the busiest part of New York, say Wall St., for example, and you have some idea where the Benchers had their party. Just another of those surprises London offers.

When you gaze at the ancient and uncompromising buildings of Greys Inn, sacred as dwellings for those high up in the profession of law and then at the ancient buildings all round them with buses, cars and lorries hurtling by a stone's throw away you can hardly believe that just back of the buildings is a large beautiful garden with turf that Queen Elizabeth often trod, as green and soft as velvet, flowering shrubs and great shade trees with a few flower beds here and there.

Queen Elizabeth's Chair

There are only 16 Benchers at a time in England and they are the most brilliant of the barristers, who are glorified lawyers. They are all destined for even more brilliant futures. They will be judges, Master of the Rolls, Lord Chief Justice. They will all have titles or have them now and they have constant meetings and dinners with distinguished judges and other barristers in the Great Hall with its rich oak panelling where Queen Elizabeth used to visit them to cap Latin phrases and discuss points of English law and her chair is still there to be gazed at and sat upon if you are a light weight, for it is a somewhat frail carved chair with the straightest kind of back and hard seat.

¼ teaspoon finely grated onion.
1 tablespoon chopped parsley.
Dash of netmeg.
8 hard cooked eggs, cut in coarse pieces.

Melt butter, stir in flour and when well blended, add milk slowly, stirring constantly over a low fire. Bring to the boiling point and stir in seasonings and eggs. Cool mixture and shape in cutlets. Dip in flour, egg and crumbs and fry in deep hot fat, 390 degrees F. Make a cut at the small end of each cutlet and insert a two-inch piece of uncooked macaroni. Serve with a well-seasoned cream sauce.

It was a little matter of 300 years ago that the Benchers bought their land and London will have to turn upside down before they ever give up that garden. More cars may whirl past, greater crowds rush by, more aeroplanes zoom overhead but there it will remain in its calm tranquillity.

The garden party was a very special event. Each Benchers could invite six guests of his own and together they invited the most distinguished representatives of the law besides themselves. Tea and iced coffee were served under wide umbrellas, ices passed around (those pitiful London ices) and a band played good music. No bright young things here, just tall graceful du Maurier women who did their hosts proud by wearing light and even filmy frocks on a chilly June day and sitting happily under the umbrellas when any bit of sun would have been welcome on their thinly clad shoulders.

Lord and Lady Atkin, whose daughter is to become a barrister, received and there were some women barristers among the guests but not one of them would even go so far in her wildest visions as to hope to become a Benchers. They are a close corporation, the Benchers, and it will take another 50 years or a century, perhaps, before a woman has a chance of being one of them.

"Hang it all," said one host when asked about this. "Men have got to have a few things typically theirs." Women have done very little in the law and have not been very successful at that little. Oh, yes, I know there are some very successful women lawyers in the U. S. A., but that is different.

And it was no use asking why.

**MRS. ROOSEVELT
LOST PART OF
SCRIPT AT 'MIKE'**

NEW YORK, July 20—Mrs. Franklin D. Roosevelt knew recently what it meant to be at a loss for words. The words were lost—literally.

A whole sheet of her radio script was missing when the President's wife, broadcasting last night turned to page nine. She became, temporarily, speechless. Then the program went on smoothly once more. Somebody rushed over another page nine.

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