

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



FRESH STRAWBERRY ICE CREAM, home-made, adds something "extra special" to the end of the dinner. This recipe uses honey as a sweetener, providing a delicious natural flavor and color.

Honey Adds A Natural Flavor to This Ice Cream

When you have ice cream in the freezer and honey in the kitchen cupboard, you will never have a dessert problem. The two together make a super meal ending.

Sundaes are popular with all ages. For the crowd, dip and place servings of ice cream on a tray. Return to the freezer until party time. Then pass a variety of fruits fresh in season, chopped nuts, and toasted coconut along with the jar of honey.

You can make your own ice cream with a hand or electric-motor turned machine.

FRESH STRAWBERRY ICE CREAM

- 4 eggs
- 2 1/4 cups honey
- 4 cups milk
- 2 cups heavy cream
- 2 cans (13-oz.) undiluted evaporated milk
- 1 tsp. salt
- 1 tbs. vanilla
- Red food coloring, if desired
- 2 cups crushed strawberries

In a large bowl, beat eggs slightly; gradually add honey; mix well. Add milk, cream, evaporated milk, salt, flavoring and red food coloring. Pour into freezer can; put dasher and cover in place. Pack 4 parts of crushed ice to 1 part rock salt around freezer can. Turn dasher. When partly frozen (about 15 minutes) add crushed strawberries; continue freezing until crank turns hard or freezer slows up. Remove dasher, push ice cream down in can, using heavy wax paper or aluminum foil. Replace cover; put cork in hole; drain water from bucket. Repack with ice and salt, completely covering can and lid. Put a few newspapers on top of bucket for insulation. Ice cream should ripen for 2 to 3 hours. Ice cream may be ripened in below zero food freezer. Recipe makes 1 gallon; may be cut in half.

NOTE: Ice cream sweet-

ened with honey does not become as firm but has a delicious natural flavor and color.

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Assessor Warns Vets About Tax

County Assessor Phil Watson said today that the deadline for filing for veteran property tax exemptions is less than a week away.

All claims for the \$1,000 veteran exemption must be filed no later than 5 p.m., May 2. The date is fixed by law and cannot be extended, Watson said.

First time claimants must apply in person at Room 225 of the Hall of Administration or at an Assessor's regional office, bringing with them their discharge papers and deed or other proof of ownership if they own real property. Veterans who have filed in prior years may return their exemption claims by mail.

ADELINE DALEY

Where's Yesteryear's Hemline

Another spring, another unveiling of new fashions and once again I see that Paris has double-crossed me. And it isn't merely because of the shorter and still shorter hemlines. I may not be a threat to Betty Grable, but nobody has ever knocked my knees.

What irks me, though, is the claim made by dress designers that "fashion always goes full cycle." Thus, isn't it about time for the long hemlined look of the early 1950's to be enjoying a comeback? (As I recall, the dresses were only about 12 inches from the floor so the big worry then was whether you had passable ankles.)

About the only time you see any of those long ensembles any more is on the old movies on television, filmed during that period. Although I own an out-dated winter coat also on the longish side, I swear it is identical to those I saw in

the movie, "Dr. Zhivago."

Moreover, it's getting increasingly annoying to have my kids remark every time they see an old Virginia Mayo or Ann Sheridan movie, "Look, there's a dress just like Mom's!"

As you might have surmised, I have a rack full of clothes purchased when long hems were in vogue, because those were our financial "salad years" when I was buying for only two of our seven kids. Thus I could spend more on myself and so could my husband, who has the double-breasted pin-stripe suits to prove it.

As it is now, I was lucky to have enough money left over to buy myself a new pair of pastel Keds for Easter.

"But why not put up the hems?" you ask. This would be the logical solution, of course, although it would necessitate lopping off a cou-

ple of yards of material. Enough, as a matter of fact, that if I were more clever with the needle, I could make skating costumes for the three youngest girls with the extra goods. Then there's all that shoulder padding too, I'd have to remove. But you know what would happen next year, don't you? Yves St. Laurent would lengthen the hemlines. He probably has spies out right now just to make sure.

I'd feel better if this out-moded wardrobe of mine wasn't practically brand new, aside from a couple of unavoidable moth holes, of course. The reason they're in such good condition is that I saved on their wear and tear by wearing mostly maternity clothes in the intervening years.

But that's one wardrobe I'm not interested in reviving. Fashion cycle or no fashion cycle.

PV State Names New Professor

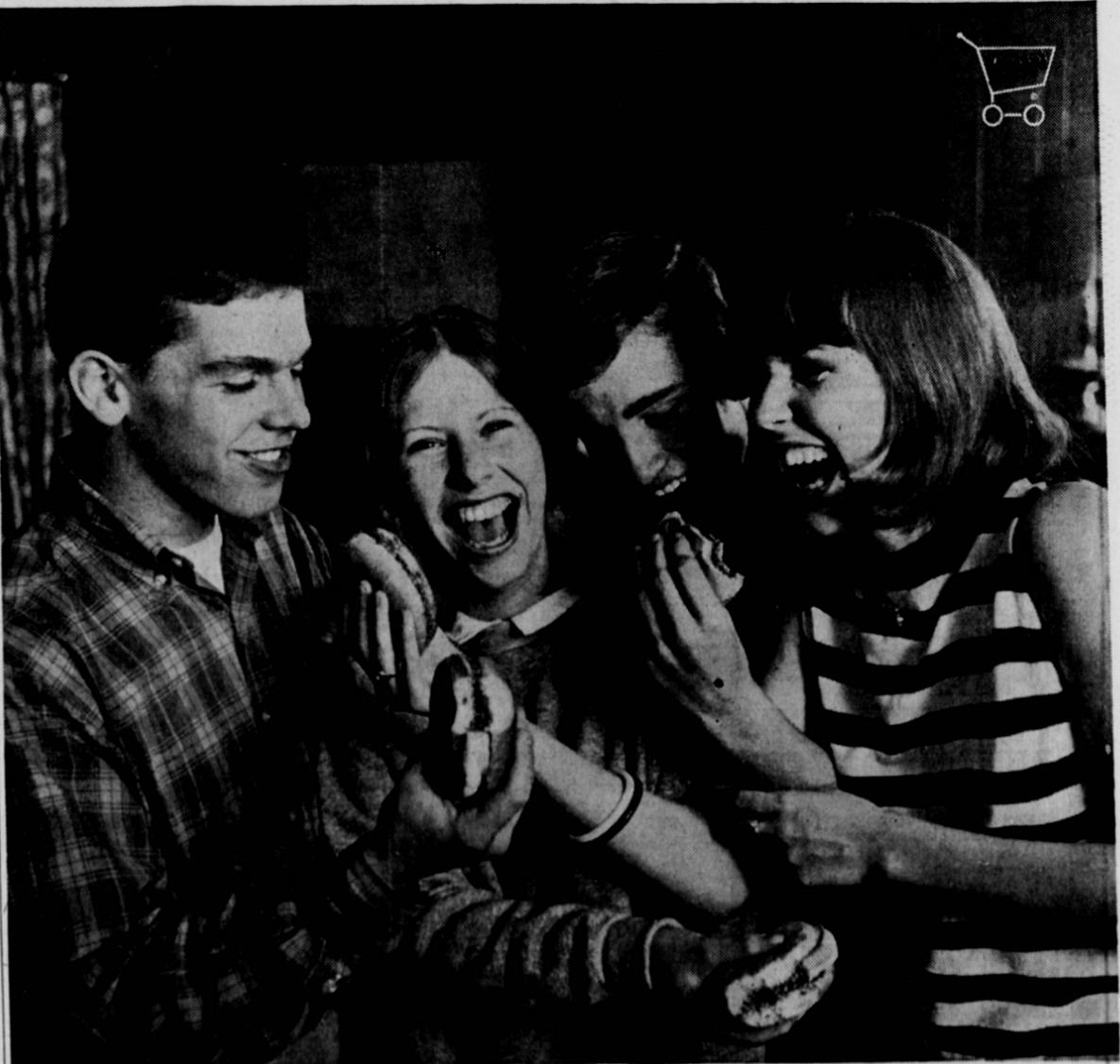
Dr. Judson A. Grenier, currently a member of the history department at the University of California at Los Angeles, has been ap-

pointed an assistant professor of history at California State College at Palos Verdes (Dominguez Hills). He will teach a course in

recent American history, beginning next September. Dr. Grenier, a graduate of the Army Language School, earned his doctorate at

USCL while teaching at El Camino College. He served four years as chairman of the textbook committee at El Camino and three years as a member of the history committee of the Association for

Education in Journalism. He previously has worked as a news reporter and news analyst for the United States Information Agency. He and wife, Nancy, reside in Manhattan Beach with their four children.



Sloppy Joes are neat!

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