

Cook over hot water twenty minutes, stirring constantly at first. Should custard have curdled appearance, it will disappear in freezing. When cool add cream and flavoring. Strain and freeze.

Chocolate Ice Cream No. 1.

5 pints cream.

2 cups sugar.

1-8 teaspoon salt.

3 squares Baker's Chocolate, or $\frac{1}{2}$ cup prepared Cocoa.

2 tablespoons vanilla.

Mix chocolate and dilute with hot water to pour easily, add to cream, then add sugar, salt and flavoring and freeze.

Chocolate Ice Cream No. 2.

Use recipe Vanilla Ice Cream No. 2, melt 3 squares Baker's chocolate by placing in a small saucepan set in larger sauce pan of boiling water, and pour custard slowly on chocolate.

Strawberry Ice Cream.

5 pints cream.

2 boxes berries.

2 cups sugar.

Few grains salt.

Wash and hull berries, sprinkle with sugar, cover and let stand two hours, mash and squeeze through cheese cloth, then add salt. Freeze cream to the consistency of a mush, add gradually fruit juice and finish freezing.

Preserved fruit may be used in place of raw fruit.

Pineapple Ice Cream.

5 pints cream.

1 cup sugar.

2 cans grated pine apple.

Add pineapple to cream, let stand thirty minutes strain, add sugar and freeze.

Banana Ice Cream.

5 pints cream.

8 bananas.

2 $\frac{1}{2}$ tablespoons lemon juice.

2 cups sugar.

1-8 teaspoon salt.

Remove skins and scrape banana, then force through a sieve; add remaining ingredients and freeze.

Notes:

When ice-cream is required to be kept any length of time, thickener can be added, such as gelatine 1-3 oz. to the freezer. First dissolve the gelatine in hot water and strain, or 1 tablespoon corn starch dissolved in water and boiled. This will also give the ice cream a smoother grain.