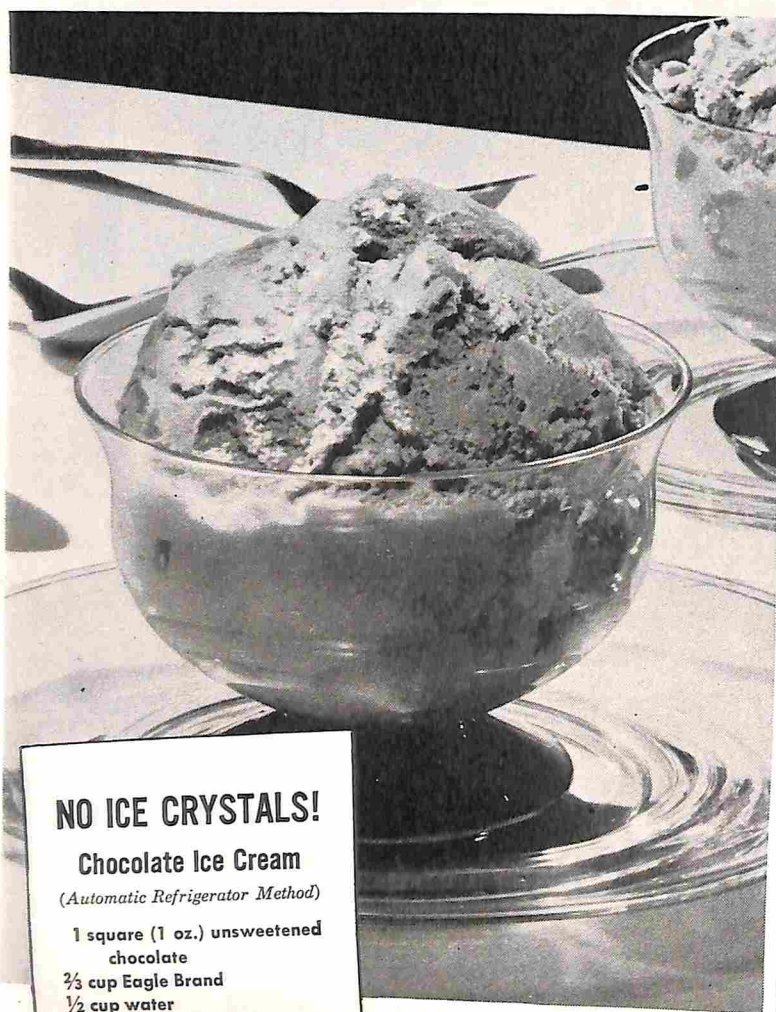


GLORIOUS ICE CREAM

Make it without extra sugar!



NO ICE CRYSTALS!

Chocolate Ice Cream

(Automatic Refrigerator Method)

- 1 square (1 oz.) unsweetened chocolate
- $\frac{3}{4}$ cup Eagle Brand
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup chilled light cream or evaporated milk

Set refrigerator control at coldest point. Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick. Add water and mix well. Chill. Add vanilla and cream or evaporated milk. Mix well. Freeze rapidly in freezing unit of refrigerator until half-frozen. Scrape from freezing tray into chilled bowl. Beat until smooth but not melted. Replace in freezing unit. Before completely frozen, beat again until smooth. Finish freezing. Serves 5.



HERE'S THE QUICK, EASY, FOOLPROOF RECIPE!

© Borden Co.

EAGLE BRAND supplies the CREAMY SMOOTHNESS

The secret of magic ice cream... smooth as velvet, lusciously true-flavored, is Eagle Brand! It's a blending of pure whole milk and sugar to almost unbelievably creamy smoothness! This superb blend—nothing artificial—does glorious things to ice creams. And to cookies, frostings, candies, too! Try the easy, foolproof recipes in the Book of Magic Recipes.

FREE! Send post card to Borden's, 350 Madison Avenue, Dept. AH-75, New York 17, N. Y.

P. S. Be sure to insist on the original Sweetened Condensed Milk, EAGLE BRAND. It's made by Borden's, and it's GOT to be good!

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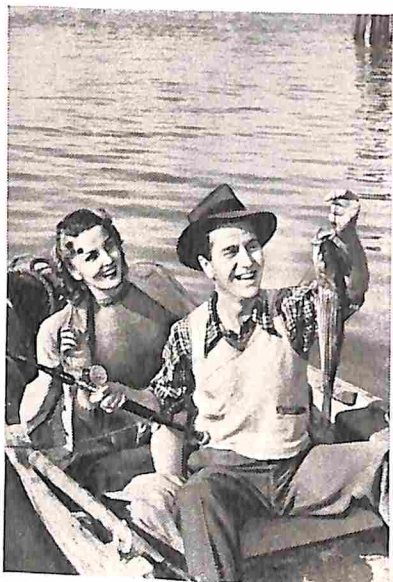
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Important: Letters requesting information should be accompanied by a stamped, completely addressed envelope. Manuscripts and illustrations will not be returned unless accompanied by the necessary postage. They will be handled with care, but we cannot possibly assume responsibility for their safety.

1. When you hook your finger landing a "beaut," don't risk infection! Treat the hurt properly, and . . .



2. Quickly apply *BAND-AID, the ready-made adhesive bandage that 8 out of 10 doctors specify when recommending such a bandage! (From 1944 doctors' survey.)



3. In fact, BAND-AID is so trusted more families use it than all other brands put together! Comes sterile in individual envelopes. Costs less than a penny stamp. Keep BAND-AID on hand at all times.

When advising a ready-made adhesive bandage

8 out of 10 Doctors recommend

Band-Aid



Johnson & Johnson

*Band-Aid is the registered Trade-mark of the adhesive bandage made exclusively by Johnson & Johnson.

THE AMERICAN HOME, JULY, 1945

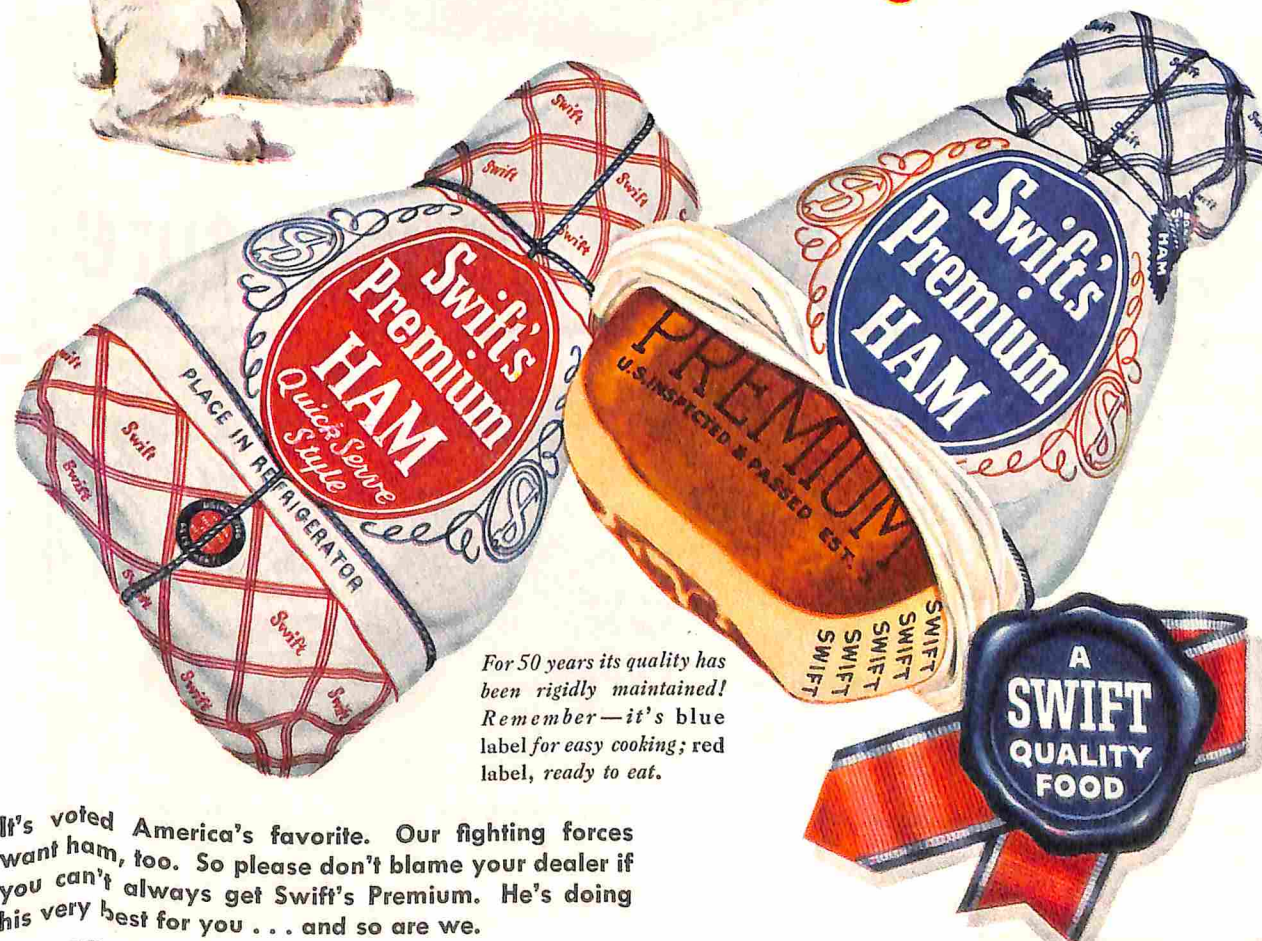
"Not a chance, Tippy."

Swell ham

like this* is scarce!"



*The ham that's *Brown-Sugar-Cured!*

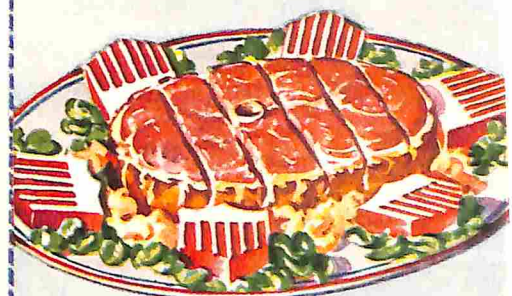


For 50 years its quality has been rigidly maintained! Remember—it's blue label for easy cooking; red label, ready to eat.

It's voted America's favorite. Our fighting forces want ham, too. So please don't blame your dealer if you can't always get Swift's Premium. He's doing his very best for you . . . and so are we.

Lucky Day RECIPES

When all ham is hard to get there's feeling of triumph when you find the best . . . an urge to celebrate. So . . . satisfy that urge! Serve up your slice of two of Swift's Premium Ham with a full measure of glamour! These recipes, from Martha Logan, Swift's chief Home Economist, are gala to look at, grand to eat and they extend that precious ham.



1 lb. serves 6. Gash edge of 1 lb. slice of ham (center slice, or slices from shank or other small slices). Broil or pan-broil until well done and brown on both sides. Cut into 6 servings and place on top of hot potato salad flavored with ham drippings. Pour well-seasoned tomato aspic (use fresh tomatoes) into shallow pan. When firm, cut into shield shapes. Decorate with sieved cottage cheese to which a little milk has been added.



Thin slices go a long way served on rice with Strawberry-Rhubarb Sauce. To make enough sauce for 8 slices, combine $\frac{3}{4}$ c. sugar, 1 tbsp. cornstarch, $\frac{1}{2}$ c. water. Bring to a boil; add 1 lb. rhubarb, cubed, and 1 pt. berries; simmer about 5 min. stirring occasionally with a fork. Simmer ham slices in sauce until heated (about 5 min.). Serve on rice.



Leftover "bits" make a grand ham salad. Combine diced cooked Swift's Premium Ham, macaroni (broken in bits before cooking), sliced stuffed olives, sliced radishes, chopped celery. Season. Toss with French Dressing and serve on greens in a salad bowl.

Your first duty to your country: BUY WAR BONDS!

The **A** *On Guard...* **HOME** *15¢*



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Make It Jolly for Your Family,

458
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MRS RUSSELL MINN
R R LAFAYETTE MINN
you!