

HOUSEKEEPERS' CHAT

Saturday, January 4, 1936

(FOR BROADCAST USE ONLY)

Subject: "NEWS NOTES FROM WASHINGTON." Information from the Bureau of Dairy Industry and the Bureau of Animal Industry, United States Department of Agriculture.

--ooOoo--

Our correspondent in Washington starts her letter today on a cold topic. Says she: "Maybe you think this is chilly news for a January day. But seems to me it is also cheerful news. The men at the Department of Agriculture who have been studying the ice-cream situation in these United States say that ice-cream is a good barometer of economic conditions. Apparently in good times we Americans buy ice cream much more than in lean times. In the boom year of 1929, commercial ice-cream manufacturers turned out more than 250 million gallons. But by 1933 production had shrunk to less than 150 million gallons. However, by 1934 it was back to nearly 180 million gallons -- and going up."

Our correspondent goes on to say: "We all know that ice-cream making is one of the industries that provides a large market for our dairy products. For that reason, both the Department of Agriculture here in Washington and the experiment stations in the various States are much interested in the subject. In fact, they are so much interested that they are publishing a good deal of literature on the subject -- most of it free or low in cost. The Federal Department has 10 printed and 7 mimeographed publications about ice cream making and lists nearly a hundred bulletins or circulars from the different State experiment stations. These publications range in subject from simple practical directions for making ice cream at home to research studies into matters of chemistry and bacteriology."

"I've always been an ice-cream enthusiast, summer and winter, but I never was much of a hand at making this dessert by the old 'cranking-freezer' method. In fact, I never thought of serving homemade ice cream myself until the foods people gave me some recipes for non-stirring ice cream -- the kind that will freeze well in the tray of an automatic refrigerator, or that you can put in a tight mold and pack down in ice and salt and then forget about for awhile. By the way, the ice cream people tell me that at this time of year if you live up North you can make your ice cream in nature's freezer. You can pack it down in snow and table salt.

"You need just the right mixture for this non-stirring method. I have found that out from my own experience. The ice cream made in the refrigerator or packed down in ice or snow needs a thicker, richer, or fluffier mixture at the start than the kind made in a freezer with a dasher. So you use a thick whipped-cream mixture, or a heavy cream mixture diluted with evaporated milk or thin cream, or a rich milk base thickened with gelatin, eggs or flour."

"But there -- I didn't mean to get into these details in this letter. Probably you can get all the directions you could possibly want on ice cream making by writing to your State experiment station. If not, you can turn to the Department of Agriculture bulletins. Anyway, that's all the ice cream news I have for your today.

"To change the subject, I'd like to tell you an animal story. I'd like to tell you about some newcomers from foreign countries that have joined Department of Agriculture circles. The Bureau of Animal Industry has brought in 22 Red Danish milk cattle; 6 horses of the Nonius breed; and 4 Puli sheep dogs from Hungary.

"The cattle seem to have done the most traveling of the group. They came originally from Denmark but the Department has just imported them from the Virgin Islands. The men in the Bureau of Dairy Industry tell me that they are one of the youngest important dairy breeds in Europe. The breed has developed in the last 50 years and rose from a foundation of native Scandanavian red cattle which was improved with selections of leading breeds of continental Europe. The Danish people have developed these cattle to very efficient milk producers. The future home of these cattle is at Waseca, Minnesota, where they will aid the experimental dairy work that the State experiment station and the Federal Department are carrying on together.

"As for the horses, they are descendants of a famous horse by the name of Nonius which was taken over by the Austro-Hungarian army in 1810 for breeding army horses. The descendants of Nonius were divided into large and small strains. Nonius himself had an English father and a Normandy mother with considerable Norfolk Trotter blood. These Nonius horses have blunt squarish noses, an elastic, high-stepping gait, and good dispositions.

"But my favorites of all these new animals are the Hungarian dogs. These dogs have a facial look something like an Old English Sheep dog because of the long locks of curly silky black hair that hang down over their faces. The animal industry men say they are excellent sheep dogs, are very active, and have an affectionate disposition."

That's all the news in our letter from the Department of Agriculture in Washington today. Another letter comes next week. And I'll be seeing you again on Monday.

#####