

If she had a large surplus of milk, she would let the pans sour on the side board and skim off the sour cream to make butter. Guess who got to churn the butter? The children, of course. The remaining [?] ← sour, skim, milk would then be made into cottage cheese. This is where I learned what the "curds and whey" of the nursery rhyme "Little Miss Muffet" were.

When a large amount of sweet cream accumulated, we would have home made ice cream, which was delicious. This would happen several times a month. Mother would vary the flavors. Peach, ^s Strawberry, ^d Chocolate--but our favorite was the rich ^v Vanilla she made. In the winter we would use icicles for the ice to freeze the ice-cream. In the summer we would buy ice to make the ice cream from the "Ice-man" who delivered ice to the neighbors who had "ice boxes" ^o

An ice-box was the closest thing many of our neighbors had to refrigeration. There ~~was~~ ^A a big box in the top of the ice box ~~which~~ contained the ice. The ice melted gradually and ran through a drain pipe to a pan in the bottom of the ice box. The melting ice ~~kept~~ the food inside the ice box cool.

The children of the neighborhood always ran out to follow the ice-man as he made his rounds, because he almost always gave each child a small piece of ice to suck on. It was a special treat when Mother would take the ice-pick and chop off a small piece for the children to suck on. This didn't happen often, because the ice had to last until the ice-man's next visit.

When the ice-man quit coming because most of the neighbors had refrigerators, Mother would send Dad down to an ice-storage place to buy a block of ice to make the ice cream. We children took turns turning the churner, and we all fought to see who would be the one to lick the dash. After mother removed the dash from the ice-cream, she would put the lid back on the can and place something over the hole in the lid of the ice cream freezer to keep salt water from getting into the