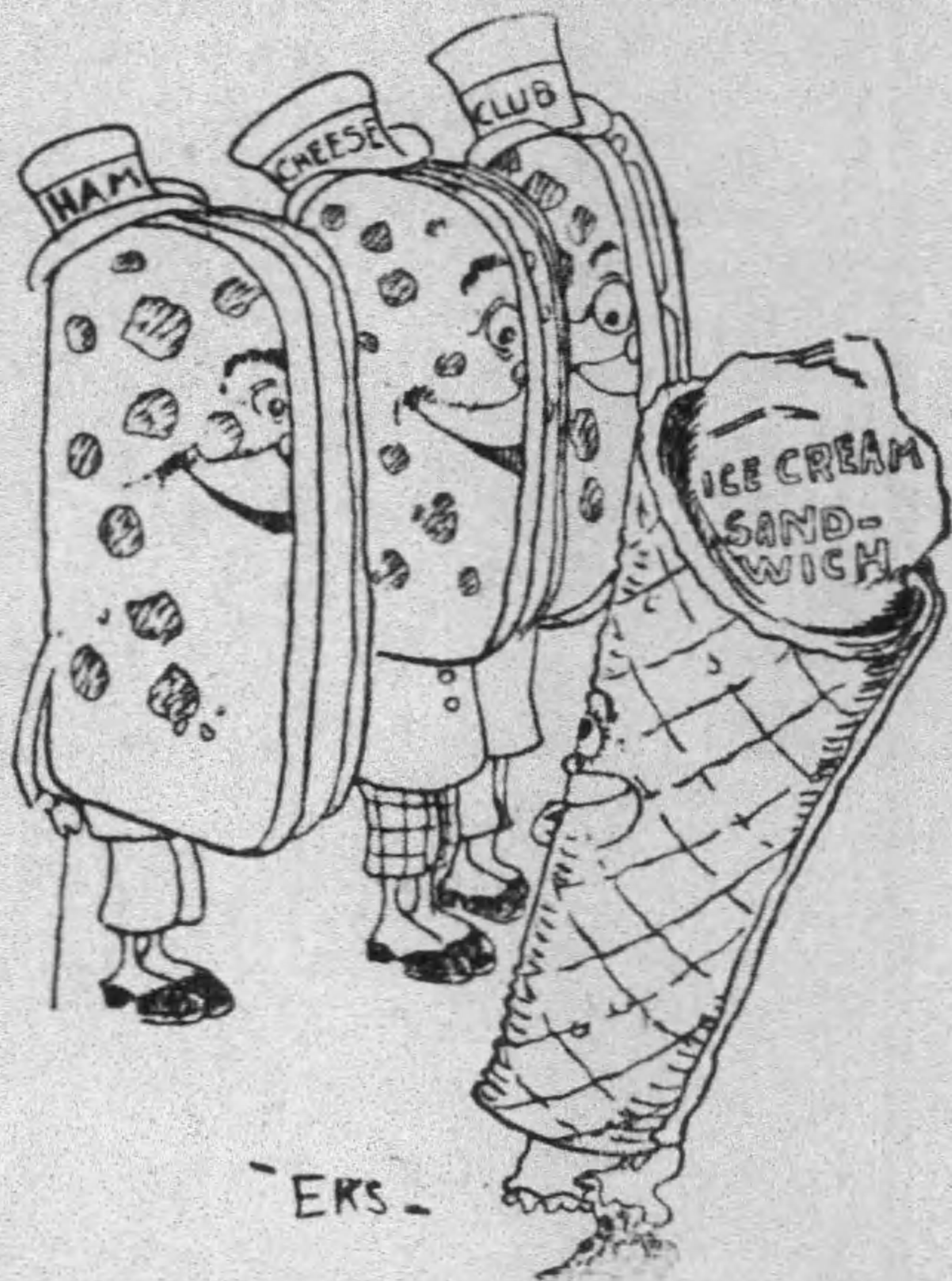


SIGHTS AND ECHOES OF THE EXPOSITION.

And now the ice-cream sandwich. Since the sandwich has grown so abundantly multifarious that even exhaustive bills

**Ice-Cream
"Sandwiches."**

of fare no longer essay to mention every form of them, it was inevitable that the ice-cream sandwich must soon appear. It has come. Not in the form of a sandwich, but as



New arrival in sandwich circles.

an inverted cone of hard cake, resembling a coiled-up waffle, filled with ice cream. An ice cream had to be developed that would not melt too fast, but this kind of ice cream came into being some years ago. Perhaps some of that ice cream is still in existence. It never melts. It may disintegrate like a glacier, but, strictly speaking, it does not melt. It is made of something more substantial. Ice cream has been substantialized for commercial purposes, like lemon or blackberry pie. Time was when a lemon pie was cut it would spread itself limply, nevertheless invitingly, all over the plate; now, when it is quartered and its sections dis severed, it stands up as precisely, as immobile and as enduring as if it were made of rubber. It firmly refuses to ooze. Ice cream has acquired the same quality of durability. It also oozes no longer. In time, if improvements keep on, it will attain to the same strength of character as the ham sandwich, and it may be possible to lay masonry in it or build world's fair palaces, or mold statuary out of it. It is only a few steps from the ice-cream sandwich to monumental architecture.