

Tested Recipes

✦ FOR ✦

ICE CREAMS—ICES—SALADS, ETC.

AS COMPILED BY JESSIE SCRANTON, *Hostess*

EASILY MADE IN

FRIGIDAIRE



FRIGIDAIRE SALES CORPORATION

PORTLAND BRANCH

PHONE
BEACON
7284

185 FIFTH STREET
PORTLAND, OREGON

CORNER OF
YAMHILL

The recipes in this booklet are the results of compilation and experimental work in our kitchen.

Each recipe may be varied according to personal taste and their possibilities are limited only by the ingenuity of the housewife.

All measurements are level in the following recipes.

In these recipes, unless whipping cream is specified, use half whipping cream and half coffee or table cream, or dilute the whipping cream with milk from the top of a quart bottle of milk. Cream whips much better if two or three days old, and WHIP ONLY UNTIL IT IS LIGHT AND FLUFFY.

This department is at the service of FRIGIDAIRE users and patrons. Call Beacon 7284.

JESSIE SCRANTON.
Educational Department.

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Food largely determines health

Vanilla Custard Frozen

3 eggs	1 pint cream
1 cup sugar	2 teaspoons vanilla
1½ cups milk	⅛ teaspoon salt
1 tablespoon flour	

To well beaten egg whites add ½ cup sugar and set away in FRIGIDAIRE. Heat milk in double boiler. Add well beaten yolks of eggs to which have been added rest of sugar and flour and salt. Cook (2 to 5 minutes) until thickened, but take off stove before it curdles and let cool. Add whites of eggs, flavoring and cream whipped. Put in FRIGIDAIRE tray. Stir twice at half-hour intervals after it begins to freeze around edge of tray.

Vanilla Ice Cream

2 eggs	1 pint cream
½ cup sugar	½ cup milk
Pinch of salt	1 teaspoon vanilla

Beat whites of eggs well. Add yolks and sugar and beat again. Add cream whipped, milk and flavoring. Freeze in FRIGIDAIRE tray, stirring twice at half-hour intervals while freezing.

Food spoilage is caused by the growth of mold and bacteria

Maple Nut Ice Cream

2 eggs

1 cup dark brown sugar

1 cup milk

1 pint cream

$\frac{1}{2}$ cup walnut meats

1 teaspoon mapleine flavoring

Beat whole eggs, add sugar and milk. Heat over slow fire until well thickened. Stir to keep from separating. Whip cream, add nuts and flavoring. Stir in cold custard, put into FRIGIDAIRE tray and freeze, stirring twice during freezing.

Rose City Special

1 cup pineapple

1 cup chopped peaches

$\frac{1}{2}$ cup red cherries

$\frac{1}{2}$ cup green cherries

$\frac{1}{2}$ cup nut meats

1 pint cream

2 egg whites

1 cup powdered sugar

Chop fruit and nuts. To well beaten egg whites, add sugar and cream whipped. Add fruit and nut mixture. Stir well, freeze in FRIGIDAIRE tray, *without stirring*. Will serve ten people.

Lemon Ice Cream

2 lemons—juice and grated rind

1 cup sugar (scant)

1 pint cream

Yellow coloring

Rub grated rind well into sugar and add lemon juice. Whip cream and add. Freeze in FRIGIDAIRE *without stirring*. Serves eight or ten people.

The Government recommends a temperature below 50 degrees

Peppermint Cream Frozen

1 cup cream

$\frac{1}{2}$ pound peppermint stick candy

2 egg whites

1 pint cream

Add few drops of oil of peppermint if desired

Use plain stick candy. Crush candy and dissolve in plain cream. This takes several hours. Beat egg whites until very stiff. Whip cream and mix all ingredients well. Pour into FRIGIDAIRE tray, stir once when half frozen. This makes a very dainty pink dessert which will serve 12 people. Egg whites may be omitted.

Pineapple Frappe

1 tablespoon gelatine

2 tablespoons cold water

$\frac{1}{2}$ cup hot water

$\frac{1}{2}$ cup sugar

$1\frac{1}{2}$ cups crushed pineapple

2 tablespoons lemon juice

$1\frac{1}{2}$ cups white grape juice

Dissolve gelatine, previously soaked in cold water, in hot water. Add sugar and cool. Add rest of ingredients and freeze. Stir twice at half-hour intervals. Serve in sherbet cups with meat course, but not frozen too hard. Garnish with chopped mint leaves.

Frigidaire temperature meets the Government recommendations

Tutti Frutti Ice Cream—No. 1

- | | |
|-------------------------------------|-------------------------|
| 8 dates | 6 Maraschino cherries |
| 6 figs | $\frac{1}{4}$ cup sugar |
| $\frac{1}{4}$ cup sultana raisins | 1 pint cream |
| $\frac{1}{3}$ cup pecans or walnuts | Maraschino cherry juice |

Cut fruit in very small pieces. Put raisins in hot water until plump. Soak over night or longer in Maraschino cherry juice. Whip cream. Add sugar, flavoring and fruit of which there should be one cup. Add nuts and freeze in FRIGIDAIRE tray. Stir once or twice to prevent fruit remaining in bottom of tray.

Tutti Frutti Ice Cream—No. 2

- | | |
|-----------------------|----------------------------|
| 1 lb. figs | 1 15 oz. bottle Maraschino |
| 1 lb. dates | cherries and juice |
| 1 cup sultana raisins | |

Plump raisins by heating in a little water. Cut fruits fine with scissors and soak all 24 hours or longer in Maraschino cherry juice or any heavy sweet syrup. Grenadine syrup is nice. This preserve-like mixture will keep indefinitely and is fine to keep on hand as it can be quickly made. But if only a small quantity is wanted, use the following recipe: To one pint cream whipped add one cup fruit mixture, also 3 tablespoons sugar and $\frac{1}{3}$ cup pecans or walnuts. A little red coloring may be added if desired. Freeze in FRIGIDAIRE tray, stirring once or twice to prevent fruit remaining in bottom of tray. This amount of fruit may be used the same way in custard ice cream.

The Frigidaire cooling coil is colder than ice and never melts

Jewel Mousse

1/2 pint cream

4 tablespoons powdered sugar

1/2 cup mixed Rubettes, Oriettes
and Emerettes

Whip cream, add sugar and fold in fruit. Pour in FRIGIDAIRE tray and freeze. Or one bottle of each, Rubettes, Oriettes and Emerettes may be added to a plain mousse or parfait.

Peach Mousse

1 teaspoon gelatine

2 tablespoons cold water

1 cup peach pulp

1/2 cup sugar

1 tablespoon lemon juice

1 cup cream

1/4 teaspoon almond extract

Few grains salt

Soak gelatine in cold water five minutes. Dissolve over hot water. Add peach pulp and lemon juice. Chill. When mixture begins to thicken fold in the cream whipped. Freeze *without stirring* in FRIGIDAIRE tray. Apricots may be used in the same way.

Peanut Brittle Parfait

2 1/2 cups cream

1/2 lb. peanut brittle crushed

1/2 teaspoon vanilla

1/8 teaspoon salt

Roll or crush peanut brittle until very fine. Add sugar and vanilla and dissolve in 1/2 cup of cream. Add to the remainder of cream which has been whipped until very light and fluffy. Mix all together and freeze in FRIGIDAIRE tray. Stir once when half frozen. Sprinkle 1/2 cup of brittle over top. Serves 12 or 14 people.

Frigidaire pays for itself while you are paying for it

Strawberry Shortcake

"In Frigidaire"

2 boxes berries

$\frac{3}{4}$ cup sugar

Sponge cake

1 pint whipping cream

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla

Mash the berries and force through a potato ricer or coarse sieve. Mix well with the sugar and freeze in Frigidaire tray until quite firm—stirring twice. Fit slices of sponge cake in bottom of tray. Spread frozen strawberry mixture over sponge cake. Whip cream, add sugar and vanilla and pour over strawberries. Freeze in FRIGIDAIRE *without stirring*. Cut in squares. This fills two small trays and serves sixteen.

"Three in One" Sherbet

3 oranges

3 lemons

3 bananas

3 egg whites

3 tablespoons gelatine

3 cups water

3 cups sugar

3 cups cream

Soak gelatine in two tablespoons cold water. Boil sugar and water. Pour over egg white. Add dissolved gelatine—add fruit and juices. Turn into FRIGIDAIRE tray. Stir hard twice at half-hour intervals. Add cream whipped when partly frozen. Stir well and finish freezing. One-third of this recipe, just fills one ordinary FRIGIDAIRE tray, and is easily divided.

Frozen Pudding

To each quart tray of vanilla ice cream, add one small bottle maraschino cherries, cut fine, and one-half cup chopped nuts.

Frigidaire comes once and stays always

Maple Parfait

1 pint cream
2 eggs $\frac{3}{4}$ cup maple syrup 1 teaspoon vanilla
Pinch of salt

Put maple syrug in double boiler. Drop in while egg-yolks and beat with Dover egg beater until thick. Remove and chill quickly. Continue beating until cold. Fold in whites of eggs and cream whipped. Freeze in FRIGIDAIRE *without stirring*.

Strawberry Parfait

2 eggs
1 cup powdered sugar 1 pint fresh box or
 $\frac{1}{2}$ cup cream 1 cup preserved strawberries
1 pint whipping cream

Beat egg whites very stiff—add sugar. Beat egg yolks and add cream. Cook in double boiler, but do not let it curdle. If fresh fruit is used, crush and sprinkle with powdered sugar. Add to well beaten cream. Mix well all ingredients. Freeze in FRIGIDAIRE *without stirring*.

Burnt Almond Mousse

3 eggs
 $\frac{2}{3}$ cup sugar $\frac{1}{2}$ teaspoon almond extract
1 cup milk 1 teaspoon vanilla
1 pint cream 1 cup chopped salted almonds

Beat egg whites and add half of sugar. Beat yolks and sugar and add to hot milk. Cook to a custard and add egg whites. When cool, add flavoring, cream whipped, and nuts. Freeze in FRIGIDAIRE tray *without stirring*. Serves 10 to 12 persons.

Frigidaire eliminates refrigeration worries

Chocolate Frigidaire Cake

1 cup butter	4 eggs	1/2 cup water
2 cups powdered sugar		1 teaspoon vanilla
4 squares sweetened chocolate		3 dozen lady fingers

Melt chocolate in double boiler. Add water and stir until smooth. Cream butter and add sugar gradually. Add beaten egg yolks, chocolate and vanilla. Fold in beaten egg whites. Line a mould with lady fingers and cover with filling. Repeat until pan is full. Chill six hours or over night in Frigidaire. Decorate with whipped cream.

Marmalade Parfait

1/2 cup sugar	1/2 cup water	2 egg whites
1/2 cup marmalade		1 pint cream
1 tablespoon lemon juice		1 teaspoon grated orange rind

Boil sugar and water until it spins a hair. Pour over well beaten egg whites. Beat until cold. Add marmalade and cream whipped. Freeze in FRIGIDAIRE tray *without stirring*. Serve garnished with small bits of the orange marmalade.

Frozen Peach Pudding

1 tablespoon gelatine	2 cups peach pulp
1/2 cup cold water	2 tablespoons lemon juice
2 cups cream	1 cup sugar
Few grains salt	1/2 teaspoon almond extract

Soak gelatine in cold water and dissolve over hot water. Prepare peaches and put through sieve. Add lemon juice, sugar and gelatine. Beat well as it cools. Add whipped cream and freeze in FRIGIDAIRE *without stirring*.

Frigidaire safeguards the health of the family

Frozen Rocky Road

3 squares chocolate or $\frac{1}{2}$ cup	$\frac{1}{2}$ cup sugar
ground chocolate	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup hot water	1 pint cream
$\frac{1}{4}$ cup Karo (Blue Label)	20 marshmallows

Melt chocolate in double boiler. Add water, stirring well, then Karo and sugar. Cook and stir until smooth. Cool and add to cream whipped. Put half of the mixture and the marshmallows (cut in small pieces) in FRIGIDAIRE tray and freeze. Then add the rest of chocolate mixture and freeze again in FRIGIDAIRE tray. Use best marshmallows and, if not soft, steam a little, but not enough to melt them.

Flowering Ice Cream

Remove centers from individual Mocha or chocolate cakes. Just at serving time fill with ice cream or mousse. Sprinkle the top with chocolate shot and place on dessert plates. In the center stand a spray of fresh or gum drop flowers with the stem wrapped in waxed paper. Serve with chocolate sauce.

Date Macaroon Loaf

1 pint cream	$\frac{1}{2}$ cup powdered sugar
1 doz. almond macaroons	1 teaspoon vanilla
15 dates	

Crumb macaroons, cut dates into small pieces. Whip cream and mix well together. Freeze in FRIGIDAIRE *without stirring*. Serves 10 persons.

Frigidaire is adapted to every home, large or small

French Ice Cream

2 cups rich milk

10 egg yolks

$\frac{3}{4}$ cup sugar

1 pint cream

$\frac{1}{8}$ teaspoon salt

1 tablespoon flavoring

Heat milk in double boiler. Add very well-beaten egg yolks and sugar. Cook until thick, but be careful it does not curdle. Cool, and add cream, whipped, flavoring and salt. Freeze in FRIGIDAIRE tray, stirring twice at half-hour intervals. This is a nice way to use egg yolks left from baking an angel cake.

Frozen Apricot Ice

$\frac{1}{4}$ cup apricot juice

$\frac{1}{4}$ cup orange juice

2 tablespoons lemon juice

$1\frac{1}{2}$ cups apricots cut in pieces

2 eggs $\frac{1}{2}$ cup sugar

1 cup cream

Heat fruit juices and pour over well-beaten egg yolks. Return to fire and cook until thickened. Cool and fold in stiffly beaten egg whites and cream whipped. Lastly, add apricots. Freeze in FRIGIDAIRE. Serve on mint leaves. Garnish with a green mint cherry or the new seedless grapes.

Frigidaire Date Torte

15 graham crackers

$\frac{2}{3}$ cup cream

$\frac{1}{2}$ cup walnuts or pecans

10 marshmallows 15 dates

Chop nuts, cut dates and marshmallows fine with scissors. Crush 10 crackers and mix all together with cream enough to bind. Mold in a long round roll using rest of crackers to cover and bind together. Let stand in FRIGIDAIRE over night. Slice and serve with whipped cream. This will serve ten.

Frigidaire affords maximum storage space for the room it requires

Banana Frango

3 very ripe bananas
1 cup sugar

3 tablespoons lemon juice
1 pint cream Few grains salt

Crush bananas and sprinkle with one-half of sugar, add lemon juice and allow to stand for fifteen minutes. Whip cream until very thick, add remainder of sugar and beat all together. Freeze in FRIGIDAIRE tray *without stirring*.

Cranberry Sherbet

1 pound cranberries
4 cups water
1 teaspoon gelatine

1 teaspoon lemon juice
2 cups sugar
2 egg whites

Cook cranberries in 2 cups water and put through a fine sieve. Add sugar. Heat enough to dissolve and add gelatine previously soaked in a little cold water. Add rest of water and cool. Freeze to a mush. Put in a bowl and fold in the well-beaten egg whites and then finish freezing. This is a nice accompaniment to the meat course.

Grape Sherbet

1/2 package lemon gelatine
1 cup boiling water
1/2 cup sugar

2 egg whites
1 pint grape juice

Dissolve gelatine in boiling water, add sugar and grape juice. Beat eggs until very fluffy and add 2 tablespoons sugar. Mix all together and freeze in FRIGIDAIRE tray, stirring four times at half-hour intervals.

Frigidaire is portable and easily moved

Rhubarb Ice

2 pounds rhubarb
1½ cups water
2 cups sugar

2 egg whites
Pink coloring

Cut rhubarb into small pieces. Add water and cook. Add sugar. Strain through ricer or a sieve. Use enough coloring to make a pretty pink color. Freeze until quite firm. Turn into a very cold mixing bowl and beat with rotary egg beater until light. Add egg whites and mix well. Return to tray and finish freezing. Serve in sherbet cups garnished with a dash of cinnamon and chopped pistachio nuts as an accompaniment to the meat course. If desired as a dessert, one cup of cream, whipped, may be added while stirring.

Ice Cream Croquettes

Use vanilla or any ice cream in any desired shapes or in individual molds. Roll in macaroon dust or very finely ground nuts or ground peanut brittle. Work quickly and serve at once. An ice cream sauce served in a very pretty container is a lovely accompaniment to this dessert.

Frozen Prune Whip

1 cup cooked prune pulp
2 tablespoons lemon juice

¾ cup sugar
⅛ teaspoon salt 1 pint cream

Mix prunes, which are best put through meat grinder, lemon juice, salt and sugar together. Whip cream and fold in. Freeze in FRIGIDAIRE *without stirring*. Nuts may be added.

Frigidaire's Small number of moving parts permits easy replacement

Frozen Caramel Pudding

1 cup milk	2 eggs
1½ cups sugar	1 teaspoon vanilla
½ cup hot water	¼ cup nuts chopped
2 tablespoons flour	1 cup grapenuts
¼ teaspoon salt	1 pint cream

Caramelize one cup of the sugar. Add ½ cup hot water. Cook to a syrup. Heat milk in double boiler. Add yolks of eggs beaten with sugar and flour. Boil until thick, but not curdled. Add caramel syrup and cool. Add cream whipped, nuts, grapenuts and flavoring. Freeze in FRIGIDAIRE tray, stirring twice at half-hour intervals.

Iced Fruit Soup — "American Cookery"

1 cup orange juice	1 tablespoon arrowroot
¾ cup grapefruit juice	1/3 cup cold water
5 cloves	¼ cup sugar
2-inch stick cinnamon	1/8 teaspoon salt
Canned raspberries	Red coloring

Mix orange juice and grapefruit juice. Add cloves and cinnamon and let stand in FRIGIDAIRE several hours or over night. Drain syrup from raspberries. There should be one cup. If not, add water. Heat to boiling point. Add arrowroot, dissolved in the cold water (cornstarch may be used, but doesn't make soup clear as arrowroot). Cook three minutes, add sugar and salt. Add fruit juices. Strain and chill in tray of FRIGIDAIRE 30 minutes or until very cold. Add coloring to give desired color. Other fruit juices may be used.

All equipment built in Frigidaire factory, assuring efficient operation

Chocolate Macaroon Cream

"American Cookery"

- | | |
|-----------------------|----------------------------|
| 1 cup milk | 2 egg yolks |
| 2/3 cup sugar | 1/3 cup milk |
| 1 tablespoon gelatine | 2 doz. chocolate macaroons |
| 2 cups cream | |

Heat milk in double boiler. Add egg yolks well beaten, with sugar. Cook until it thickens slightly. Add gelatine previously soaked in 3 tablespoons milk. Add 6 macaroons and mix thoroughly, then cool. When it begins to thicken, fold in cream whipped. Set macaroons around a mould and fill with mixture. Set in FRIGIDAIRE to chill. Unmold and decorate with whipped cream and cherries.

Raspberry Mousse

- | | |
|--------------------------|-------------------|
| 2 teaspoons gelatine | 1/2 cup sugar |
| 2 tablespoons cold water | 1/4 teaspoon salt |
| 1 pint heavy cream | Rose coloring |
| 1 pint can raspberries | |

Soak gelatine in cold water and dissolve over hot water. Add raspberries gradually. Rub through sieve, put in FRIGIDAIRE until it begins to set. Beat cream and all sugar gradually. Fold in raspberry mixture. Freeze in FRIGIDAIRE *without stirring*.

Abundance of cooling coil surface results in constant temperatures at all times

"Famous" Frigidaire Chocolate Roll

From "American Cookery"

1 pint whipping cream 1/2 teaspoon vanilla 24 chocolate cookies

Whip cream, add vanilla and pinch of salt, and spread a spoonful on each cookie, placing them on top of each other. Put lengthwise on tray, standing cookies on edge, and use rest of cream to completely cover the roll of cookies. Garnish with Rubettes. Place in FRIGIDAIRE over night or at least six hours. When serving cut in slices diagonally and serve with hot or cold chocolate sauce.

"Famous" Ginger Frigidaire Roll

Make same as Famous Chocolate FRIGIDAIRE roll (page 15), using ginger cookies instead of chocolate cookies. Garnish with pecans and serve with hot or cold caramel sauce.

Pistachio Ice Cream

2 cups milk	1 cup Pistachio nuts
4 eggs	1/2 cup almonds
1 cup sugar	1 teaspoon vanilla
2 tablespoons flour	1/2 teaspoon rose extract
2 pints cream	Green coloring

Beat egg whites and add one-half cup sugar. Make custard of milk, eggs, flour and rest of the sugar. Cool and add flavoring, coloring, egg whites, cream whipped, and nuts. Freeze in FRIGIDAIRE trays, stir. Serves 20 people and fills two large FRIGIDAIRE trays.

Frigidaire's flat top provides additional kitchen shelf space

Frozen Frigidaire Cake

Sponge cake	1 pound candied fruits
1 pint cream	1 cup pecans
1/2 cup sugar	1 cup chopped almonds
1 teaspoon vanilla	

Any tender sunshine or angel cake may be used. Cut in 3/4-inch slices and put layer in bottom of FRIGIDAIRE trays. Whip cream, add flavoring, sugar, fruits and pecans. Fill trays and sprinkle generously with chopped almonds and freeze in FRIGIDAIRE. This amount fills two large trays and any mousse or parfait mixture may be put on top of cake. Cut in squares and serve with a hot butterscotch or chocolate sauce.

Maple Frigidaire Cake

1/3 cup butter	1 cup cream
1 cup powdered sugar	1/2 teaspoon mapleine
2 teaspoons gelatine	Lady fingers (1 lb.)
2 tablespoons water	

Cream butter and add sugar, gradually. Soften gelatine in water and dissolve over hot water. Add to cream slowly. Whip cream and add to first mixture, and mapleine. Line a mould with lady fingers or sponge cake, then put in mixture. Let stand in FRIGIDAIRE six hours or over night. Unmold and serve with whipped cream. A few nuts are an improvement. Serves eight.

Frigidaire affords freezing speeds for every need

Chocolate Souffle

1/2 cup milk	6 tablespoons ground chocolate	1 cup sugar
3 eggs	1 teaspoon vanilla	1 pint cream

Cook chocolate, sugar and milk together until it boils. Add yolks of eggs well beaten. Cool and add egg whites and cream, both beaten until very thick. Stir all together and freeze in FRIGIDAIRE tray *without stirring*. Serves eight large portions.

Pineapple Parfait

6 egg yolks	1 pint cream
2/3 cup sugar	2 cups grated pineapple
2/3 cup pineapple juice	1/16 teaspoon salt

Beat egg yolks and add sugar. Pour into hot pineapple juice. Cook in double boiler until thick, but not curdled. Cool and add cream whipped, also grated pineapple and salt. Freeze in FRIGIDAIRE tray *without stirring*. Ten servings.

Pineapple Frigidaire Cake

1/2 cup sugar	1/4 cup water	4 eggs	1 1/2 lbs. lady fingers (4 doz.)
1 cup butter	1 cup drained pineapple	2 cups powdered sugar	

Melt sugar and water in double boiler. Add well-beaten egg yolk and cook until thick, stirring constantly. Cool in FRIGIDAIRE, then cream butter and add sugar and cool egg mixture then pineapple. Beat egg whites and add rest of sugar. Fold into mixture. Line bottom and sides of a pan with split lady fingers or sheet sponge cake. Alternate mixture with lady fingers. Place in FRIGIDAIRE 12 hours or over night. Remove to service plate. Decorate with 1 cup whipped cream and candied fruit. This makes a large cake.

Frigidaire's corners are rounded, adding to appearance

Pineapple Cookies a la Frigidaire

1 cup butter	3 teaspoons baking powder
1 cup sugar	4 cups flour
4 eggs	2 teaspoons vanilla
$\frac{1}{2}$ cup thick sweet cream	$\frac{1}{4}$ teaspoon salt

Cream butter, add sugar, eggs well beaten, cream, and flour which has been sifted with baking powder and salt. Chill in FRIGIDAIRE. Roll thin and cut with small biscuit cutter. Put teaspoon of pineapple filling in center of one piece, placing another piece on top. Bake in rather slow oven.

Filling for Pineapple Cookies

1 pint or 1 large can grated pineapple	2 tablespoons lemon juice
$1\frac{1}{2}$ cups sugar	3 tablespoons cornstarch

Cook well in double boiler so that it is like thick preserves. Chill in FRIGIDAIRE.

Glorified Rice (Chilled)

$\frac{1}{2}$ cup rice	$\frac{1}{2}$ cup sugar
1 pint milk	1 tablespoon gelatine
$1\frac{1}{2}$ cups cream	2 tablespoons water
$\frac{1}{4}$ teaspoon salt	4 slices pineapple

Cook rice in boiling water 15 minutes. Drain and finish cooking in milk until done. Add gelatine previously hydrated in cold water. Cool and add pineapple cut in small pieces. Fold in cream, which has been whipped. Mold or set in ice until serving time. Garnish with pieces of pineapple, cherries, and whipped cream.

Salads

Frozen Fruit Salad

- | | |
|-------------------------------|------------------------|
| 3 canned peaches (6 halves) | 10 maraschino cherries |
| 3 canned pears | 1 cup mayonnaise |
| 3 slices pineapple | 2 cups whipped cream |
| 1 cup grapes, fresh or canned | |

Cut all fruit into small pieces. Add above to mayonnaise and cream, mix well and freeze in FRIGIDAIRE *without stirring*.

Stuffed Pears

- | | |
|----------------------------------|--------------------------|
| 8 pear halves | Pinch salt |
| $\frac{1}{2}$ cup cream cheese | Paprika to taste |
| $\frac{1}{4}$ cup nuts | 4 tablespoons mayonnaise |
| $\frac{1}{4}$ cup stuffed olives | |

Put cheese, nuts and olives through food chopper until thick paste is made. Add other ingredients, mayonnaise and fill center of pears. Place in FRIGIDAIRE until thoroughly chilled. Strip with pimentos and serve on sliced head lettuce.

Stuffed Celery

Separate stalks of 2 bunches celery and cut in three-inch lengths. Stuff with $\frac{1}{4}$ lb. Roquefort cheese, mixed with $\frac{1}{2}$ cup creamed butter. Garnish with paprika. Cover, and set in FRIGIDAIRE until serving time. Serves 20 or more.

Frigidaire's evenly balanced doors aid easy closing

Ambrosia Salad

1 package mint gelatine
2 cups boiling water
 $\frac{1}{4}$ lb. marshmallows
3 bananas (diced)

4 slices pineapple
1 tablespoon lemon juice
 $\frac{1}{2}$ cup blanched almonds

Dissolve gelatine in boiling water. When cool add rest of ingredients. Pour lemon juice over bananas. Use almonds blanched but not browned. Add a few drops of green coloring if needed. Pour in moulds and chill in FRIGIDAIRE. Serve on lettuce with any preferred salad dressing.

Perfection Salad

1 package lemon gelatine
2 cups boiling water
1 tablespoon vinegar
Salt to taste

2 cups chopped cabbage
1 cup celery cut fine
3 slices pineapple
2 pimientoes

Dissolve gelatine in boiling water. Add vinegar and salt. When cold, add rest of ingredients. Put in moulds. Set in FRIGIDAIRE to chill. Serve on lettuce with mayonnaise.

Frigidaire's roller-bearing permit easy moving of cabinet

Jellied Vegetable Ring With Cottage Cheese

1 envelope lemon flavored gelatine	1/2 cup cooked beans
1 tablespoon lemon juice	1/2 cup cooked carrots cut in strips
1 teaspoon salt	
4 tablespoons vinegar	1/2 cup celery diced, or 1/2 cup cabbage shredded
1 3/4 cups water	Cottage cheese
Mayonnaise dressing	
1 cup cooked peas	

Dissolve gelatine in boiling water. Add lemon juice, salt and sugar. Allow to cool until slightly thickened. Combine vegetables and fold into gelatine mixture. Turn into ring mould and chill until firm. Turn out into nest of crisp lettuce, fill center with cottage cheese and serve with mayonnaise dressing.

Stuffed Green Pepper Salad

3 green peppers	3 tablespoons chopped meat
2 packages cream cheese	Salad dressing
Lettuce	

Wash and cut tops off peppers. Remove and discard seeds. Boil peppers 5 minutes, then chill. Mix cheese, minced meat (any leftover), and 3 tablespoons of salad dressing, salt and paprika to taste. Pack peppers solidly with mixture and set in FRIGIDAIRE 2 hours. Slice and serve on shredded lettuce with salad dressing.

More than three-fourths of a million Frigidaire users assert unit dependability

Chicken Mousse

(For Luncheon)

- | | |
|--------------------------------|-----------------|
| 1 12-oz. jar canned chicken or | 5 egg yolks |
| 1½ cup cooked chicken | ½ teaspoon salt |
| 1 cup chicken broth | 1 pint cream |
| 1 tablespoon gelatine | Paprika |
| ½ cup water | |

Beat yolks of eggs and stir lightly into hot broth. Cook until like a custard. Add gelatine which has been hydrated in the cold water. Add seasonings. Cool and add chicken meat which has been chopped very fine. As it begins to set, fold in the whipped cream and put in individual moulds or a large single loaf bread pan or other large mould which may be garnished as follows:

Glaze mould with a plain gelatine mixture made by soaking 1 teaspoon gelatine in 2 tablespoons cold water and adding ½ cup hot water. When cool add enough to just cover bottom of mould. When set arrange a poinsettia blossom with petals cut from pimento, and center of hard boiled yolk of egg and stem of parsley. Press slightly into gelatine and fill pan carefully with mousse, chill and turn out on a platter. Garnish with chopped parsley. Serve with lettuce.

Sauce on following page.

Frigidaire's one-piece porcelain lining is beautiful, and easy to clean

SAUCE FOR CHICKEN MOUSSE

1/2 cup finely chopped green olives	4 tablespoons mayonnaise mixed
1 cup finely diced celery	just before serving
1 cup finely diced cucumber	

Accompany this with potato chips, pickles, olives and biscuits. This makes a lovely luncheon dish and serves twelve.

Imperial Salad

1/2 pint shrimp meat	Dash garlic salt
1/2 cup diced peppers	1 cup mayonnaise
1/2 cup chopped olives	Tomatoes and lettuce
Dash onion salt	

Chop shrimps, peppers and olives. Add onion and garlic salt and mayonnaise. Mix well, serve on top of sliced tomatoes, garnished with lettuce and a piece of cream cheese.

Frozen Pineapple Salad

1 large can crushed pineapple	1 cup celery
1 cup diced cucumber	Mayonnaise

Freeze pineapple in can without opening for 5 hours in FRIGIDAIRE. Just before serving mix celery and cucumber with 2 tablespoons mayonnaise. Place a spoonful of salad in center of a slice of frozen pineapple on lettuce. Serve more mayonnaise if desired. Decorate with nuts and a cherry.

Shelves at convenient height to eliminate stooping

Frozen Chicken Salad

- | | |
|----------------------------|--|
| 1 tablespoon gelatine | 1 $\frac{3}{4}$ cups chicken, cubed |
| 2 tablespoons cold water | $\frac{1}{4}$ cup stuffed olives, sliced |
| 1 $\frac{1}{2}$ cups cream | $\frac{1}{2}$ cup celery, finely cut |
| 1 cup mayonnaise | |

Soak gelatine in cold water and dissolve by setting over hot water. Cool and pour cream and mayonnaise gradually into gelatine. Add rest of ingredients, stirring as little as possible so as not to break up chicken. Put in FRIGIDAIRE tray and freeze. Cut in slices and serve on lettuce. Garnish with ripe olives and a little mayonnaise.

Neapolitan Salad

- | | |
|------------------------------------|-----------------------------------|
| 1 can condensed tomato soup | 2 tablespoons cold water |
| 1 can condensed bouillon | $\frac{1}{2}$ pound pickle cheese |
| 1 tablespoon lemon juice | 1 tablespoon sugar |
| $\frac{1}{2}$ teaspoon celery salt | 2 tablespoons cream |
| 2 tablespoons gelatine | |

Heat the soup and bouillon, add seasonings, and gelatine softened in cold water. Pour half of the mixture into individual moulds and allow to harden. Then put in a layer of pickle cheese, softened with cream, and add the rest of the tomato jelly. When firm, unmould and serve on lettuce with mayonnaise.

The tomato jelly alone makes a good salad, or vegetables, meat, or crab may be molded in it. Recipe makes 8 servings.

Ice cubes easily removed because of one-piece, rounded corner trays

Cheese Salad

1 tablespoon gelatine
3 tablespoons water
 $\frac{3}{4}$ cup hot milk
 $\frac{1}{2}$ lb. grated cheese
2 pimientos
2 eggs

1 cup cream
 $\frac{1}{2}$ teaspoon mustard
6 drops tobasco sauce
 $\frac{1}{2}$ teaspoon salt
Stuffed olives

Use a sharp well flavored American cheese, and save one cupful to garnish with. Dissolve gelatine in cold water. Add boiling milk and well beaten egg and beat until foamy. Add seasonings, and when cool fold in cheese, pimientos, whipped cream. Garnish moulds with olives and pour in mixture. Chill in FRIGIDAIRE.

Serve on slices of pineapple placed on lettuce leaves, or if a ring mould is used, fill center with tart fruits, as grapefruit, peaches, pineapple, etc. Serve topped with mayonnaise.

Tomato Salad

1 can Campbell's tomato soup
 $\frac{1}{2}$ cup cold water
1 envelope gelatine
 $\frac{1}{2}$ cup boiling water

$\frac{1}{2}$ cup shrimp or crab in large pieces
1 cup chopped celery
 $\frac{1}{8}$ teaspoon salt

Hydrate gelatine in cold water. Add hot water and soup. Stir well and cool. Add rest of ingredients. Put in individual moulds and set in FRIGIDAIRE to chill. Serve on lettuce with mayonnaise.

Chromium-plated tray fronts add to beauty of interior

Sunshine Salad

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|------------------------------|---|
| 1 package lemon gelatine | 1 cup chopped or grated raw |
| 1 cup water | carrots |
| 1 cup pineapple juice | $\frac{1}{4}$ teaspoon salt |
| 1 small can grated pineapple | $\frac{1}{3}$ cup pecans (may be added
if desired) |

Dissolve gelatine in hot water and cool. Add carrot and pineapple. Pour in moulds and chill in FRIGIDAIRE. Serve on lettuce with mayonnaise.

Pear Glacé

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|---------------------------------|---------------------|
| 1 cream cheese | 1 cup whipped cream |
| $\frac{1}{2}$ cup currant jelly | Red coloring |
| 1 tablespoon lemon juice | |

Rub cheese to a smooth consistency and add jelly which has been beaten smooth. Add a few grains of salt, and fold in the cream. Add enough coloring to make attractive. Freeze in FRIGIDAIRE tray. Serve a rounded spoonful in halves of chilled pears as a salad. Accompany with whole wheat nut bread and butter sandwiches.

Largest force of men in the world devoted exclusively to refrigeration industry

Cucumber Cups

7 cucumbers	1 cup celery
2 tomatoes	3 slices pineapple
1/2 cup nuts	1 green pepper
1/2 cup chopped cucumber	1 pimienta
French dressing	Lettuce

Use the small yellow cucumbers. Pare the cucumbers and make six cups of them by slicing the top and hollowing out inside with spoon or knife. Set in FRIGIDAIRE. Cut fine solid remaining portions of cucumbers, celery and pineapple. Marinate 1/2 hour in French dressing. Add nuts and fill cucumbers. Decorate with strips of pimienta and green peppers. Serve on slice of tomato placed on lettuce leaf.

DRESSING

One-half cup whipped cream added to one-half cup mayonnaise.

Gingerale Salad

1 package lemon gelatine	1 cup grapefruit
1 bottle ginger ale	1 cup pineapple
1/3 cup blanched almonds	

Heat one-half of gingerale. Add gelatine and let cool. Add rest of ingredients and put in moulds. Chill in FRIGIDAIRE. Serve on lettuce with mayonnaise. Serves approximately ten.

Space saved by building in the entire Frigidaire unit

Filled Tomatoes

12 ripe olives	4 tablespoons mayonnaise
$\frac{1}{2}$ cup celery	Pinch of salt
$\frac{1}{2}$ cup walnuts	Paprika
Garlic salt to taste	

Select the desired number of tomatoes to be served. Peel them and cut a slice from the top so that it can be hollowed out. Dice center of tomato and all other ingredients. Mix with mayonnaise and salt and fill center of tomato. Serve on lettuce leaves, topped with mayonnaise. Keep thoroughly chilled until served.

Potted Shrimp

1 large can shrimps	Dash of cayenne
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{4}$ teaspoon pepper	$\frac{1}{4}$ teaspoon cinnamon

Melt butter. Add shrimp cut up, and seasoning. Nutmeg and cinnamon may be left out if desired. Pack in a mould and set in FRIGIDAIRE to chill. Slice and serve as accompaniment for potato, vegetable or any other salad. Crab may be used in same way.

Royal Shrimp Salad

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|--------------------------------|------------------------------|
| 1 pkg. lemon flavored gelatine | 1 teaspoon salt |
| 1 cup boiling water | 1 teaspoon paprika |
| 1/2 cup vinegar | 1 large ripe tomato |
| 1/2 cup cold water | 1/2 cup green pepper chopped |
| 1 cup chopped shrimp | |

Dissolve gelatine in boiling water. Add cold water and vinegar, salt and paprika. Pour into moulds and put shrimp, pepper and pieces of tomato in equal amount into each mould, or use one large mould for the whole amount. Serve on lettuce with mayonnaise or French dressing.

The Frigidaire cold control gives better and faster freezing

Sauces

Chocolate Sauce No. 1

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|--------------------------------|------------------------|
| 1 square unsweetened chocolate | 2 teaspoons cornstarch |
| 1 cup hot water | 1 tablespoon butter |
| 1 cup sugar | 1/2 teaspoon vanilla |

Melt chocolate in double boiler, add water gradually. Add sugar and cornstarch, which have been blended together. Let cook 12 minutes, stirring occasionally. Add butter and vanilla. Serve hot or cold.

Chocolate Sauce No. 2

- | | |
|--------------------------------|----------------------|
| 1 square unsweetened chocolate | 1/3 cup hot water |
| 1 cup sugar | 1/2 cup Karo |
| 1 tablespoon butter | 1/2 teaspoon vanilla |

Melt chocolate. Add water gradually, then butter, sugar and Karo. Boil 5 minutes. Add vanilla and serve hot or cold.

Butterscotch Sauce

- | | |
|--------------------------------|---------------------|
| 1 cup cream | 1 tablespoon butter |
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup dark Karo (yellow label) | |

Put cream, sugar and Karo in double boiler. Mix well and let cook one hour, stirring frequently. Add butter and vanilla. Serve hot or cold.

The cold control, exclusive Frigidaire feature

Maple Sauce

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|----------------------------|-------------------------|
| 1 cup sugar | 1½ teaspoons cornstarch |
| 1 cup hot water | 2 tablespoons butter |
| 1 teaspoon maple flavoring | |

Mix cornstarch and sugar thoroughly. Slowly add hot water, stirring constantly until it thickens. Add butter and maple flavoring and stir well. Serve hot or cold.

Mint Sauce

- | | |
|-------------|-----------------------------|
| ½ cup sugar | 30 marshmallows |
| ¼ cup water | Few drops oil of peppermint |
| 1 egg white | Green coloring |

Boil sugar and water to a thin syrup. Pour over beaten egg white. Add marshmallows cut up, and beat well. Add flavoring and few drops of coloring to suit taste. Serve with cold meats, gingerbread, puddings, or ice cream.

