

# *Frozen Dainties*

A vintage advertisement for Burnett's Liquid-Mix. The background is a plaid tablecloth. In the center, a glass bowl filled with a frozen dessert, possibly ice cream or sherbet, is topped with chocolate syrup and nuts. To the left, a plate holds several ice cream sandwiches, some with Oreo cookies. In the foreground, a single frozen dainty, a small round treat with a decorative swirl, sits on a white doily. A silver spoon and a small spatula are also visible on the doily.

*Using*

**BURNETT'S** *Liquid-Mix*

# BURNETT'S SHERBETS

*Refreshing - the Year Around*

The sherbet flavors, pineapple, lemon, orange, and raspberry, may be made using fresh or evaporated milk, or water. Sherbets are the last word in economy and are easy to make. There are no berries to hull, no fruit to squeeze, no syrup to make, and no cooking is required.

Children love the pure fruit flavors. Have some Burnett's Sherbet in the refrigerator when they get home from school.

## ● USING FRESH MILK

1 can Burnett's Liquid Mix—any sherbet flavor      1 cup warm milk  
Equal quantity of water       $\frac{1}{3}$  cup sugar

Empty contents of can into bowl. Pour water into Liquid Mix, stirring until smooth. Dissolve  $\frac{1}{3}$  cup sugar in one cup warm milk and add to mixture of Liquid Mix and water. (See label for pineapple sherbet directions.) Stir thoroughly. Pour into freezing tray and freeze at lowest temperature. When the mixture has partly frozen, whip to obtain a light and fluffy sherbet. Leave in refrigerator at medium temperature until ready to serve. Or — freeze as for ice cream in a hand freezer.

## ● USING EVAPORATED MILK

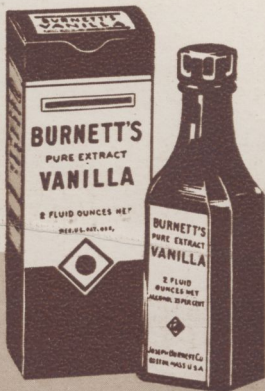
Use  $\frac{1}{2}$  cup of Evaporated Milk and  $\frac{1}{2}$  cup warm water in place of the cup of fresh milk in the preceding sherbet recipe. You will be surprised at the excellence of the flavor.

## ● WATER ICE

Use water in place of milk in the above recipe.

## CREAMY CAKE FROSTING

To one-half can of Burnett's Liquid Mix, either ice cream or sherbet flavors, add butter, the size of a walnut. Beat confectioners' sugar into the mixture until thick enough to use for a cake icing or filling.





# Summer Dessert Problems Solved

## Delicious ICE CREAM MADE AT HOME WITH BURNETT'S *Liquid Mix* ICE CREAM FLAVORS



### ● ORANGE ICE WITH RASPBERRIES

Serve Burnett's Orange Ice with Crushed Raspberries or Strawberries.

### ● WINTER FRUIT ICE CREAM

Use Burnett's Strawberry Liquid Mix, which contains the finest of strawberries. Make into ice cream according to directions and start freezing. Put the contents of a small can of fruit salad through a chopper and whip into partially frozen ice cream. Leave in refrigerator at medium temperature until ready to serve.

### ● IN YOUR AUTOMATIC REFRIGERATOR

1 can Burnett's Liquid Mix  
1 cup ( $\frac{1}{2}$  pint) heavy whipping cream  
1 cup Fresh Milk

Empty can of Burnett's Liquid Mix into a bowl. Fill empty can with milk and add to Liquid Mix, stirring until smooth. Whip the cream until stiff — add to contents of other bowl, and mix thoroughly.

Pour into freezing tray and freeze at lowest temperature. When the mixture has partly frozen, whip to obtain a light and fluffy ice cream. Leave in refrigerator at medium temperature until ready to serve.



### ● IN YOUR HAND FREEZER

Use the same ingredients, whip until the cream begins to thicken and mix as described in the Automatic Refrigerator Recipe above.

Pour the mix into freezer can and pack with ice and salt mixture (use 8 parts ice to 1 part salt). Turn slowly for three (3) minutes, then rapidly and continuously until frozen. Makes one quart of excellent ice cream.



## Unusual Frozen Desserts

### ● MAPLE NUT ICE CREAM

Use Burnett's Maple Liquid Mix and proceed as for automatic refrigerator or freezer. When the mixture has frozen to a mush and has been beaten, fold in  $\frac{1}{4}$ th cup chopped walnut meats. Leave in refrigerator at medium temperature until ready to serve.

### ● PEANUT BRITTLE OR GRAPE NUT ICE CREAM

Use Burnett's Vanilla Liquid Mix. Fold in 1 cup of crushed peanut brittle or  $\frac{1}{2}$  cup of grapenuts in place of the walnuts as in the preceding recipe.

### ● BURNETT'S LIQUID MIX

Either ice cream or sherbet flavors, makes an excellent sauce for ice cream or puddings. Be sure to heat Liquid Mix before using for this purpose.

## MAKE DELICIOUS ICE CREAM AND SHERBETS AT HOME IN THIS NEW AND EASY WAY





*Use These  
Delicious Flavors*

**FOR ICE CREAM**

VANILLA                      MAPLE  
ORANGE — PINEAPPLE  
STRAWBERRY CHOCOLATE

**FOR SHERBETS**

ORANGE                      RASPBERRY  
PINEAPPLE                  LEMON

*By The Makers Of*  
**BURNETT'S VANILLA**

**JOSEPH BURNETT CO.**  
**437 D STREET**  
**BOSTON                  MASS.**

