HOME SERVICE BULLETIN

HERE'S A NEIGHBORLY IDEA

ON

FROZEN DESSERTS
FOR YOUR ELECTROLUX

SOUTHERN CALIFORNIA GAS COMPANY
HOME SERVICE DEPARTMENT
SUGGESTIONS

1. Make sure your recipe has the proper proportions. Too much sugar will prevent freezing.

2. Keep all materials as cold as possible. Cream may be put into the freezing tray for a few minutes to thoroughly chill before whipping.

3. Whip cream only until it will hold its shape. Longer whipping makes a less smooth dessert.

4. Combine whipped cream with other ingredients carefully, using a folding motion.

5. Set cold control at coldest position before you start your dessert and leave until the dessert has frozen for one hour. Reset cold control to normal position at end of this time.

6. Evaporated milk may be whipped by thoroughly chilling in the freezing tray before whipping. When half whipped add 1 tablespoon lemon juice to 1 cup of milk.

7. Evaporated milk may be substituted for whipping cream in most recipes. It lowers the cost and calories.

8. Make it a practice to defrost regularly every week, ten days or every two weeks depending on how much you use the box. The less frost allowed to accumulate on the fins, the more efficiently the box will operate.

9. Foods which do not have a protective covering of their own should be kept in covered containers or wrapped in waxed paper.
ORANGE MOUSSE—WITH EVAPORATED MILK

3/4 cup evaporated milk 1 cup orange juice
1/2 cup sugar 1 tbsp. lemon juice

Chill milk by placing in freezing tray for a short time. Add sugar to orange juice and stir thoroughly. Place in refrigerator to chill and to finish dissolving sugar. Whip milk, add lemon juice and continue whipping until very stiff, then add orange juice slowly, cutting and folding lightly but thoroughly. Turn into cold freezing tray. Freeze for 1 hour, stir well and continue freezing. If desired, 1 cup of whipping cream may be substituted for the 3/4 cup evaporated milk. In this case do not stir during freezing.

PINEAPPLE SHERBERT

20 marshmallows 1 cup pineapple juice 2 egg whites
1/3 cup water 2 tbsp. lemon juice 2 tbsp. powdered sugar
1/2 cup whipping cream

Melt marshmallows in water in double boiler. Add pineapple juice and lemon juice. Allow to cool until quite thick, stirring it several times to keep mixture well blended. Fold in the stiffly whipped cream and the stiffly beaten egg whites, to which has been added the powdered sugar. Pour into trays and freeze in Electrolux.

STRAWBERRY MACAROON MOUSSE

1 pint strawberries 1/2 tbsp. gelatine
1/3 cup sugar 3 tbsp. cold water
3 tbsp. Karo corn syrup 1/2 pint cream
Few grains salt 1/2 cup macaroons

Wash and hull strawberries, sprinkle with sugar, let stand one hour, mash and rub through a sieve. Add corn syrup, salt and gelatine soaked in cold water and dissolved over hot water. Chill and fold into cream beaten stiff, fold in macaroons rolled fine and freeze in Electrolux. Macaroons may be omitted, if desired.
**FROZEN DATE CUSTARD**

1 cup top milk, scalded  
2 eggs  
1/2 cup sugar  
1/8 tsp. salt  
2 cups whipping cream  
1/3 cup sugar  
1 tsp. vanilla  
1 cup finely cut dates

Beat eggs, add the 1/2 cup sugar and salt. Add scalded milk slowly and cook in a double boiler until slightly thickened. Add dates and thoroughly chill. Whip chilled cream, add the 1/3 cup sugar and vanilla. Fold into custard mixture. Pour into trays and freeze in Electrolux.

**VANILLA ICE CREAM**

1 cup milk  
1-1/2 tbsp. flour  
1/3 cup sugar  
1 cup whip cream  
1/2 tsp. salt  
1 egg  
1 tsp. vanilla

Scald the milk and pour into the flour, sugar and salt which has been mixed together. Cook, stirring constantly, until thick. Pour into the beaten egg and then chill the mixture. Beat the cream until stiff and add the vanilla. Fold the cream carefully into the chilled milk mixture and pour into the Electrolux tray and freeze.

**CHOCOLATE MARLOW**

17 marshmallows  
1 cup milk  
1/4 cup cocoa  
1 tsp. vanilla  
1/4 tsp. salt  
1/2 pt. whip cream

Melt marshmallows, milk and cocoa in top part of double boiler. Let cool. Add vanilla and salt. Whip cream until it will hold its shape. Fold in the chocolate mixture and freeze in the Electrolux.