Frozen Desserts and Salads made in Frigidaire
ONE of the delightful advantages of Frigidaire is the ease with which frozen desserts may be made. We are giving here a number of recipes for salads and desserts which have been developed for this purpose. We suggest that the explanations and instructions for making frozen desserts be carefully read, and that the recipes be followed closely so as to insure the best results. This is only one of the numerous uses to which Frigidaire can be put, which makes it indispensable in modern home life.
ALL CLASSES of frozen desserts may be made in Frigidaire, but for frozen creams and sherbets, the recipes used with the old freezer methods must be modified to suit changed conditions of freezing.

Frozen creams are divided, generally, into two classes: Philadelphia Ice Cream, which is made from thin cream, sugar and flavoring, frozen without thickeners or without whipping the cream, and French Ice Cream which has a custard foundation (made from egg) with thin cream and a flavoring.

A mousse is a heavy cream, beaten stiff, sweetened and flavored and frozen by packing without stirring, highly adaptable to preparation in Frigidaire.

The same is true of parfait, a sugar syrup poured over either beaten white or yolk of egg and added to the flavored cream.

Sherbets and ices are, naturally, of thinner consistency and likely to show icy particles, but can be made smooth by manipulation.
Emphasis is placed on the necessity of vigorously beating, at intervals until almost frozen, such mixtures as are not made of rich ingredients, or which have a tendency to separate on standing.

Recipes for Biscuit Tortoni, mousses and parfaits are adapted to the Frigidaire with little or no change from freezer methods, but when a juicy fruit is used, it is well to add gelatine to prevent formation of ice. If mixtures are difficult to freeze, it may be traced to excessive use of sugar.

It is important to have a rich, thick cream stock for still freezing in Frigidaire. Thick custard foundations for juicy fruits are advisable, although the amount of egg and cornstarch may be reduced for a thick puree of fruit. Cream should always be beaten stiff before being added.

In preparing cream foundations, the cooked portion should be thoroughly chilled before the cream is added.

Sherbets are more successful when gelatine is added to the mixture and allowing it to stand until stiff. This process is aided by placing mixture in freezing drawers for from one-half to three-quarters of an hour.

Stress is placed on the possibilities of Frigidaire for chilling desserts and salads without actually freezing. Ordinary custards, blanc manges, gelatine combinations and tapioca puddings assume distinction when chilled, as is also true of fruit salads.

Canned or cooked fruits frozen in Frigidaire are very refreshing. They should not be allowed to become too hard, and are best when but little liquid is used, thus avoiding crystallization.

Time required for freezing desserts is dependent on:

- Temperature adjustment of cabinet;
- Quantity to be frozen;
Temperature of mixture ready for freezing;  
Consistency of mixture;  
Quantity of warm food in cabinet.

In a box adjusted to a temperature of seventeen degrees, one pan of water at seventy-four degrees freezes in three hours and twenty minutes, two pans in three hours and thirty-five minutes, while four and one-half hours are needed for three pans.

Thus, if double the recipe is used only fifteen to thirty minutes additional time is needed, but if the recipe is trebled, one-third more time is used.

An important factor is the manner in which a cabinet is used. It has been found that forty per cent additional time is required for freezing when a large amount of warm foods is placed in the compartments and the doors are being opened and closed continuously. This condition must be taken into consideration in computing time for preparation of frozen foods.

All salient points pertinent to the freezing of foods have been covered in the foregoing preamble to the fifty-seven recipes to be found in this booklet. Considerable time and care has been used in the compilation of the recipes gathered from all over the United States. Among the recipes are to be found three classifications. Those marked with a double asterisk (**) were developed at the Proving Plant of the Modern Priscilla Magazine, while those marked with a single asterisk (*) are recipes tested in the same plant, subsequently approved, and in some cases altered by the testing. The balance are offerings of Frigidaire users that have not been proved or tested, but which are nevertheless vouched for by their originators.

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**MEXICAN FROZEN CREAM**

2 cups milk.  
2 eggs.  
2 teaspoons cornstarch.  
4 tablespoons sugar.  
1/2 teaspoon vanilla.  

2 tablespoons maraschino syrup.  
1 cup cream.  
1/2 cup cherries.  
1/2 cup sugar, caramelized.  
3/4 cup chopped pecan meats.

Prepare a custard of one pint scalded milk cooked for ten minutes in double boiler with the cornstarch. Add the eggs and sugar and cook for three minutes. Cool and chill in Frigidaire before adding vanilla and maraschino syrup. When thoroughly chilled fold into cream, whipped solid.

Pour into Frigidaire pan and beat till smooth. At the end of one hour, or when it is partly frozen, add the fruit and praline powder, made in the following manner: caramelize one-half cup sugar till light brown, add two-thirds cup chopped pecan meats. Stir for a moment and turn into a buttered shallow tin. Cool and roll to a powder. Beat during freezing process.

Serve with whipped cream flavored with strong coffee.

**FRENCH VANILLA FROZEN CREAM**

2 cups milk.  
3 eggs.  
1 1/2 tablespoons cornstarch.  
1 cup cream.  

3/4 teaspoon vanilla.  
1/2 teaspoon gelatine.  
Few grains of salt.  
1/2 cup sugar.

Scald the milk and add the cornstarch moistened in one-fourth cup cold milk. Cook for ten minutes, add to the slightly beaten eggs and return to the double boiler, cooking till the eggs coat the spoon, then add the gelatine which has been soaked in one tablespoon cold water.

Chill by adding cold water and ice cubes to the bottom of the double boiler or by setting aside till the next day. Beat the cream, add the flavoring to the custard and combine the two, mixing lightly.

Pour into Frigidaire pans and place in the box, stirring three times at half hour intervals, turning the mixture from the back of drawer to the front, and beating till thoroughly smooth at each stirring.

The flavor of this may be varied by using almond extract or pistachio with a little green coloring, or chopped nuts and raisins may be added.

The addition of chopped marrons and raisins gives a creditable Nesselrode pudding.
**JUNKET FROZEN CREAM**

2 cups milk.  Grated rind of 1/2 orange.
1/2 cup sugar.  1/2 cup orange juice.
1/2 junket tablet dissolved in 1 tablespoon water.  1 cup cream.

Heat the milk with sugar and orange rind till barely lukewarm. Add the orange juice and then the dissolved junket tablet. Pour into pan and allow to stand at room temperature, without moving, till firm and cold. Beat the cream till stiff, combine with the junket and return to Frigidaire pan for freezing. Beat three times at half hour intervals, mixing from front to back of drawer.

**PRUNE FROZEN CREAM**

3/4 cup milk.  3/4 cup prune pulp.
Salt.  1 cup double cream.
1 egg.  4 teaspoons lemon.
3 tablespoons sugar.  4 teaspoons orange.

Soak and cook the prunes till soft and put them through a potato ricer. Scald the milk and add the sugar and egg, cooking till the custard coats the spoon. Chill, add the prune pulp and combine with the beaten cream.

Place in Frigidaire drawer and freeze, stirring at half hour intervals.

**FRUGALITY PEACH FROZEN CREAM**

3 cups evaporated milk.  1/2 teaspoon gelatine in 1 tablespoon water.
2 tablespoons sugar.  1/4 teaspoon almond extract
1/2 cup sugar over 2 cups peach pulp.  1/4 teaspoon vanilla
1 tablespoon cornstarch.  Few grains of salt.

Peel the crushed peaches, add one-half cup sugar and allow to chill in Frigidaire for at least one hour. Scald milk in double boiler, add the cornstarch moistened with cold milk and cook ten minutes. Soften the gelatine in one tablespoon water and add to the hot mixture. Chill the custard, strain and add peaches.

Place in Frigidaire pan, and three times at half hour intervals beat well, mixing from back to front of pan.
* VANILLA FROZEN CREAM

2 cups milk. 2 eggs.
3/4 cup sugar. 1 teaspoon gelatine.
1 tablespoon flour. 1 tablespoon cold water.
Pinch salt. 2 cups cream.
2 teaspoons vanilla.

Scald milk. Add sugar mixed with flour and cook in a double boiler for fifteen minutes, stirring until the mixture thickens slightly. Add salt and eggs slightly beaten. Cook until thickened, stirring constantly. Add gelatine softened in cold water. Chill, add cream beaten until stiff, and vanilla. Put in two Frigidaire trays and freeze, beating vigorously at half hour intervals until almost frozen.

Recipe makes twelve servings.

BANANA FROZEN CREAM

Bananas. 1/2 cup sugar.
1/2 pint double cream. 2 eggs.

Slice enough bananas to make one-half pint put through colander with sugar. Put sugar through colander with bananas but do not mix. Then whip double cream. Whip whites of eggs. Then mix the whipped cream with the whipped eggs and add the mixed bananas and sugar. Place in tray to freeze.

Follow the same directions with fresh strawberries. With fresh peaches use two-third cup of sugar instead of one-half cup.

* CHOCOLATE FROZEN CREAM

2 cups milk. 1 cup cream.
6 tablespoons sugar. 2 squares bitter chocolate.
1 tablespoon cornstarch. 1 tablespoon vanilla.
1/2 teaspoon gelatine. Few grains salt.

Scald the milk, add cornstarch, melted chocolate and the gelatine which has been soaked in one tablespoon cold water. Chill and when cold add vanilla and fold in the beaten cream.

Place in bottom pan of the Frigidaire, thoroughly stirring from front to back of drawer three times at half hour intervals.

The amount of chocolate may be decreased unless a very strong chocolate flavor is desired.
**PEACH FROZEN CREAM**

2 cups milk.  
2 eggs.  
3 tablespoons cornstarch.  
1 cup peach puree.

1/2 cup sugar.  
1/8 teaspoon almond extract.  
1/2 teaspoon gelatine.  
1 cup cream.

Scald the milk in a double boiler, add the cornstarch which has been moistened in a little cold milk and cook for ten minutes. Beat the eggs slightly, add some of the hot custard to them and return all to the double boiler. Add the gelatine which has been soaked in cold water and simmer for five minutes or until the egg is well cooked. Chill by setting in ice water, add the peaches which have been put through a strainer and fold lightly into the beaten cream.

Pour into the Frigidaire pan and beat three times at half hour intervals, stirring from the back of the drawer to the front.

Strawberries, raspberries, pineapple or maraschino cherries could be used, instead of the peach, to vary this recipe.

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**PEPPERMINT FROZEN CREAM**

1/4 lbs. peppermint stick candy.  
1/2 cup plain cream.  
1/2 pint double cream.

Break peppermint candy into small pieces. Dissolve this in plain cream. Whip double cream. Then add the whipped cream and the dissolved mixture of candy and cream. Place in tray.

This makes an attractive dessert, light pink in color. (If candy is dissolved in milk instead of cream the result is a flaky ice cream.)

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**VANILLA FROZEN CREAM**

2 eggs.  
1/2 pint plain cream.  
2 teaspoons vanilla.  
1/2 pint whipping cream.

3/4 cup powdered sugar.

CHOCOLATE FROZEN CREAM

3 squares sweet chocolate.
1 cup powdered sugar.
1 pint whipping cream.

Grate chocolate. Put mixture over slow fire, heat slowly until chocolate is dissolved. Put through fine sieve and let mixture get cold. Then beat well with Dover beater until it is stiff like whipped cream. Put in tray.

** BURNT ALMOND FROZEN CREAM

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\begin{align*}
\frac{3}{8} \text{ cup sugar} & \quad 1 \text{ cup cream} \\
\frac{1}{2} \text{ cup boiling water} & \quad \frac{1}{2} \text{ cup chopped roasted almonds} \\
1 \text{ cup evaporated milk} & \quad 1 \text{ teaspoon vanilla} \\
\text{Pinch salt} & \quad 1 \text{ tablespoon cold water} \\
1 \text{ egg} & \quad \\
1 \text{ teaspoon gelatine} & \\
\end{align*}
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Put one-half cup of the sugar in a heavy pan and stir until melted and golden brown in color. Add boiling water and simmer until sugar is dissolved. Add evaporated milk, salt and egg beaten with the remaining two tablespoons of sugar. Cook until thickened. Add gelatine softened in cold water. Chill thoroughly and fold in the cream which has been beaten until stiff. Add nuts and vanilla. Put in tray of the Frigidaire and freeze, stirring vigorously at half hour intervals until nearly frozen.

Recipe makes eight servings.

VANILLA CUSTARD FROZEN CREAM

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\begin{align*}
1 \text{ cup sugar} & \quad 4 \text{ eggs} \\
1 \text{ quart milk} & \quad 1 \text{ teaspoon vanilla} \\
\end{align*}
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Take one cup of granulated sugar and four eggs and beat well together; then stir slowly in one quart of boiled milk. Put on the fire and stir until it thickens. Then add one teaspoon of vanilla, stir, and pour in tray and set aside to cool. When cool put in Frigidaire trays and freeze.
**COFFEE FROZEN CREAM**

2 cups evaporated milk.  1 teaspoon gelatine.
1 cup strong coffee.    1 tablespoon cold water.
2 tablespoons flour.    1 egg.
1/2 cup sugar.          1/2 teaspoon vanilla.

Heat evaporated milk and coffee together in a double boiler. Add flour mixed with sugar and cook for fifteen minutes, stirring constantly until thickened. Add gelatine softened in cold water and the egg slightly beaten. Cook two minutes longer. Chill and add vanilla. Put in tray of Frigidaire and freeze, stirring vigorously at half hour intervals until nearly frozen.

Recipe makes eight servings.

**STRAWBERRY FROZEN CREAM**

1 quart fresh berries.  1 pint of double cream, whipped.
1 cup sugar.

Cap, wash and crush the berries. Cover with the sugar, let stand one hour. Pour into ice drawer and freeze. Remove from drawer to a bowl. Fold in the whipped cream. Return to drawer and freeze.

**VANILLA FROZEN CREAM**

1 pint of milk.         2 teaspoons vanilla.
1 cup of sugar.         1 pint cream.
1 teaspoon flour (heaping).  1/4 teaspoon salt.
2 eggs.

Bring milk to boil. Mix flour, sugar and salt and stir into milk. Cook until thoroughly done, stirring constantly. Pour boiling hot into the beaten eggs, stir thoroughly. Let cool and then whip it into the cream, beaten stiff. Add flavoring. After putting the cream into Frigidaire stir and beat a little, occasionally cutting the cream away from the sides. Use any flavoring desired.

Two trays, each three-quarters full.
**STRAWBERRY MOUSSE**

2 cups canned strawberries. 2 teaspoons gelatine.
Juice of 1/2 orange. 2 to 4 tablespoons sugar.
1 tablespoon lemon juice. 1 cup cream.

Soak the gelatine in two tablespoons of cold water and melt over hot water. Put the strawberries through a potato ricer, add the sugar and flavorings and gelatine and combine with the stiffly beaten cream. This will serve six persons. Stir once before mixture is entirely frozen.

This is a delicious mousse which can be prepared when fresh berries are not in the market. If, however, fresh fruit is used the orange may be omitted and the berries should be crushed and allowed to stand with three-quarters to one cup of sugar before the gelatine and beaten cream are added.

**FLORENTINE MOUSSE**

3/4 cup powdered sugar. 1 teaspoon vanilla.
1/8 teaspoon salt. 1/2 cup chopped blanched almonds.
2 cups heavy cream. 1/4 cup chopped pistachio nuts.
1/2 cup quartered marshmallows. 1/2 cup chopped drained maraschino cherries.
1/4 teaspoon almond extract.

Place cream in bowl, add sugar and salt and beat until just stiff. Fold in the fruit, marshmallows, nuts and the flavoring.

This mixture will freeze quickly when placed in the Frigidaire trays. It is very rich and will serve eight to ten persons.

**BANANA MACAROON MOUSSE**

4 large bananas or 6 small ones. 3/4 to 1 cup macaroon crumbs.
1 1/2 tablespoons lemon juice. 2 cups cream.
1/2 cup powdered sugar. Few grains of salt.

Put the bananas through a potato ricer, add the salt and lemon juice and macaroons. Beat the cream till stiff, sweeten with the powered sugar and combine the two mixtures. To be frozen without stirring.
* PEACH MOUSSE

2 cups peach pulp.  
1 cup of sugar.  
2 cups double cream.  
1/4 to 1/2 teaspoon almond extract.  
1 teaspoon lemon juice.

Pare and crush the peaches and add the sugar several hours before the mousse is to be frozen. Put the fruit through a potato ricer, add the almond extract, and combine lightly with the stiffly beaten cream.

Pour into two ice drawers of the Frigidaire or fill paper sherbet cups and place in the pans after carefully drying them. This will fill thirty cups, ten to a drawer, or if packed directly in the drawers will make about twelve servings.

** APRICOT MOUSSE

3/4 cup sweetened apricot pulp.  
1 cup cream.

Prepare the apricot pulp by rubbing canned or cooked dried apricots through a sieve. Sweeten to taste. Add cream beaten until stiff. Put in tray of Frigidaire and freeze.

Recipe makes four servings.

** STRAWBERRY MOUSSE

2 cups strawberries.  
1 cup sugar.  
1 tablespoon lemon juice.  
1 cup cream.

Mash the strawberries with the sugar and allow to stand for twenty minutes. Rub through a sieve and add lemon juice. Add cream beaten until stiff. Put in tray of Frigidaire and freeze, stirring the mixture after it has started to freeze to prevent separation of the cream and liquid.

Recipe makes six servings.

** GRAPENUT MOUSSE

2 cups cream.  
1/4 cup grapenuts.  
1/4 cup sugar.  
1 teaspoon vanilla.

Whip cream until stiff and fold in the remaining ingredients. Put in tray of Frigidaire and freeze.

Recipe makes six servings.
Frigidaire may be had in complete models with the cabinet and mechanism combined or the mechanism may be installed in any good ice-box.

Complete model Frigidaires are attractive in design and pleasing in appearance. Metal Cabinet Frigidaires are furnished in six different sizes. They have all the structural advantages of steel and set new standards in refrigerating cabinet construction. All models are trimmed with bright metal and five of them are lined with white seamless, porcelain-enamedeled steel with rounded corners. There are also two specially built models, the P-9 and P-15, which are finished in pure white porcelain-enamedeled steel with bright metal trim.

There are over 500 combinations of Frigidaire cooling coils and compressors, which, with the full line of complete Frigidaire models, fill the need of every home, from the smallest to the largest.
STRAWBERRY MOUSSE

1 pint strawberries.  
1/2 teaspoon gelatine.  
1 tablespoon hot water.  

1/2 cup sugar.  
4 eggs.  
Flavoring.  
1 cup water.  
1 pint heavy cream.  
Pinch of salt.

Boil sugar and water. Pour on beaten egg yolks and cook in double boiler, stirring while it thickens. Pour this egg mixture on beaten whites and beat until cold. Fold in whipped cream. Mix well, but do not beat or stir hard. Freeze.

CRUSHED STRAWBERRIES

Mash strawberries thoroughly. Add powdered sugar and mix thoroughly until sugar is dissolved. Whip whipping cream and add to strawberries, mixing thoroughly. Put in tray.

VANILLA MOUSSE

2 eggs.  
1 pint whipping cream.  

1/2 cup powdered sugar.  
1 1/2 teaspoons vanilla.

Beat egg yolks well. Add powdered sugar and one-half pint whipping cream. Heat over slow fire until smooth and thick like a thin custard.

* NUT CARAMEL PARFAIT

1/2 cup white sugar.  
1/2 cup water.  
2 egg yolks.  
1/2 teaspoon vanilla.  
2 tablespoons brown sugar.  
1/4 teaspoon salt.  
2 cups cream.  
3/4 cup chopped almonds.

Make the caramel by placing the white sugar in a metal sauce pan and heating slowly till melted and slightly brown; add one-half cup of boiling water slowly and cook till the sugar is again melted and the caramel slightly thickened.

Beat the yolks of two eggs with the brown sugar and pour the caramel over this. Return to the sauce pan or double boiler and simmer over boiling water for five minutes or until the eggs are cooked, stirring constantly. Cool and add the vanilla.

When well chilled, whip the cream until solid, combine it with the caramel and freeze. Sprinkle nuts over parfait before serving.

* COFFEE PARFAIT

1/2 cup sugar.  
1/2 cup strong coffee.  
2 beaten eggs.  
1 1/2 cups double cream.  
1 teaspoon vanilla.

Make drip coffee by using six tablespoons pulverized coffee to one cup boiling water.

Add one-fourth cup of coffee to one-half cup of sugar and boil it without stirring till it will spin a thread. Beat the eggs thoroughly and add the syrup slowly while beating. Pour into a double boiler and cook for five minutes, stirring constantly. Remove from fire and chill thoroughly. Bottom of double boiler may be filled with ice cubes for this.

Beat cream solid, add remainder of coffee (one-fourth cup) and the vanilla and combine the two mixtures, stirring as little as possible.

Place in Frigidaire pan and allow to freeze, stirring several times during freezing process. This may be kept indefinitely in the freezing compartment if removed to the lower part of the Frigidaire for fifteen to twenty minutes before serving.
ANGEL PARFAIT

1 cup sugar.  
1/4 cup water.  
1 egg white.  
1 pint double cream.  
2 teaspoons vanilla.

Boil sugar and water without stirring till it spins a thread. Remove from the stove, add slowly to the stiffly beaten egg white, and continue to beat till thick. Add the vanilla and a few grains of salt, and combine with the cream (which has been beaten till solid).

Turn into the Frigidaire pan and allow to freeze without stirring. This may be served with canned apricots, maraschino cherries or fresh strawberries, and is a very easily prepared dessert.

APRICOT PARFAIT

1 cup sugar.  
1/2 cup water.  
4 egg yolks.  
1/2 cups double cream.  
1 cup apricot puree.  
2 tablespoons orange juice.

Wash dried apricots and soak overnight in enough water to cover them, cook slowly until tender, drain and put them through a potato ricer.

Boil the sugar and water till it will thread and pour over the egg yolks which have been well beaten. Return to a sauce pan and simmer over boiling water for about five minutes or until the eggs are cooked. Chill, combine with the fruit puree and fold into the beaten cream.

Pour the mixture into the Frigidaire pan and freeze without stirring.

COFFEE SOUFFLE

1 1/2 cups liquid coffee.  
1/4 teaspoon salt.  
1 tablespoon granulated gelatine.  
2 1/2 cup sugar.  
3/4 teaspoon vanilla.  
3 eggs.  
1/2 cup milk.

Mix coffee, milk, gelatine and half of the sugar and heat in a double boiler. Add remaining sugar, salt and yolks of eggs slightly beaten, cook until mixture thickens. Remove from stove and add whites of eggs and vanilla (beaten until stiff). Put in individual moulds or dishes. Chill and serve with cream.
**LOGANBERRY SHERBET**

2 cups bottled loganberry juice.  
2 cups water.  
2 tablespoons lemon.  
4 tablespoons orange.

4 tablespoons orange.  
1/2 teaspoons of gelatine.  
4 to 5 tablespoons sugar.  
1 egg white.

Mix all of these ingredients except the white of egg and pour into the Frigidaire pan. Allow to stand in freezing compartment until thoroughly chilled and jellying begins. Remove to a large bowl and beat thoroughly before adding the stiffly beaten egg whites. Replace in freezing compartment and stir three times at half hour intervals, turning from back to front of drawer.

This gives two pans or enough to make twelve to fifteen portions of a mauve-colored sherbet of delicious flavor to serve with duck or fowl or for dessert. It may also be alternated with vanilla ice cream in a parfait glass and topped with whipped cream.

**ORANGE SHERBET**

1 pint milk.  
1 pint orange juice.  
(5 oranges.)  
1/4 lemons.  
1 to 1/4 cups sugar.  
1 teaspoon gelatine.

Mix the sugar and milk without beating; then add the gelatine, soaked in a tablespoon of cold water and dissolve over hot water, to the fruit juices; slowly stir the milk into the fruit mixture to prevent curdling.

Pour into Frigidaire pan and beat vigorously three times at half hour intervals after it has begun to freeze.

**ORANGE SHERBET**

1 pint milk.  
1 pint, 3/4 orange juice and 1/4 lemon.  
3/4 cup confectioners' sugar.  
1 teaspoon gelatine.

Mix sugar and milk. Soak gelatine in one tablespoon cold water over hot water and add to fruit juices. Slowly stir milk into juices. Beat all together with an egg beater about five minutes and put into Frigidaire. Stir three times at half hour intervals.
*FRESH PINEAPPLE SHERBET*

3 cups water. 2 egg whites.
1 cup sugar. 1 1/2 cups pineapple.
1 teaspoon gelatine. 2 lemons.

Boil water and sugar together for ten minutes, add grated fresh pineapple and the gelatine which has been soaked in cold water. Thoroughly chill, beat slightly with egg beater and add egg whites which have been beaten well.

If pineapple is very tart, less lemon will be needed and if canned pineapple is used less sugar is needed.

Place in Frigidaire pan to freeze and stir it three times at half hour intervals, from the back of the drawer to the front, mixing until smooth each time.

**STRAWBERRY SHERBET**

1 quart fresh berries. 3/4 cup sugar.
Whites of three eggs, whipped.

Cap, wash and crush berries. Cover with the sugar. Let stand one hour. Pour into ice drawer—let freeze. Remove from drawer to bowl. Beat in lightly the whipped whites. Return to drawer and freeze.

**PEACH DELIGHT**

2 egg whites. 1/2 cup sugar.
1/2 pint double cream. (It is best to use confectioners' sugar.)
1/8 teaspoon almond extract.
1 cup peach puree.

Beat cream and egg whites until stiff in separate dishes. Rice peaches, add sugar and flavoring. Mix cream and egg whites, then add fruit and pour into Frigidaire pan.
* LEMON SHERBET

2 cups water. 2 teaspoons gelatine.
3/4 cups sugar. 6 tablespoons lemon juice.
Grated rind of one lemon. White of one egg.

Boil the sugar and water together with the grated rind for ten minutes. Add the gelatine which has been soaked in cold water and chill. Mix with the lemon juice, pour into the Frigidaire pan and allow to freeze for three-quarters of an hour.

Remove to a chilled bowl and beat thoroughly with an egg beater before combining with the egg white which has been beaten till stiff. Three times, at half hour intervals, remove the drawer and beat the mixture, stirring from the back of the drawer to the front.

Orange sherbet may be made in the same manner or a combination of the two flavors may be used. To avoid having the sherbet crystallize, the proportion of liquid and the gelatine should be kept and the method followed carefully.

MILK LEMON SHERBET

Juice of three lemons. Whites of two eggs.
1 1/2 cups of sugar. 2 level teaspoons of minute gelatine.
1 quart milk.

The gelatine and sugar to be mixed together, and then a small quantity of boiling water to dissolve the sugar and gelatine. When cool, add the lemon juice, and put in tray until thoroughly chilled, and then mix milk with this mixture. Then put into two of the drawers, which will make about one and a half to one and three-quarter quarts when frozen.

Stir each lot three or four times before it thickens up, and when it is hard enough so that it can be beaten with an egg beater, or better still, an electric egg beater, turn the mixture into a chilled bowl and beat the whites of two eggs in, and put back to freeze, stirring same once more before it gets too hard to stir with a spoon.
APRICOT SHERBET

One quart can of apricots should make the following:

1½ cups juice and water.  Almond extract (optional).
1/3 cup sugar.
3 egg whites.
2 teaspoons gelatine.
3 tablespoons cold water.
1¼ cups apricot pulp.
2/3 cup heavy cream.

Add enough water to apricot juice to make one and one-half cups liquid. Add sugar and heat. Put apricots through sieve. Soak gelatine in cold water. Add to hot juice and dissolve. Strain and add fruit pulp and lemon juice. Let cool till it thickens like jelly. Can be set in tray in Frigidaire. Beat this mixture with Dover egg beater till foamy. Whip egg whites and cream. Fold egg whites and cream into fruit mixture. Mix well, but do not beat or stir hard. Freeze.

ORANGE SHERBET

1⅓ cups heavy cream.
1⅓ cups water.
2 teaspoons gelatine.
1 cup sugar.
3 tablespoons cold water.

Boil water and sugar. Soak gelatine in cold water and dissolve in hot sugar syrup. Add orange rind and lemon juice. Let cool till it thickens like jelly. Can be set in tray in Frigidaire. Beat until foamy, whip egg whites and cream and fold into fruit mixture. Mix well but do not beat or stir hard. Freeze.

** ORANGE ICE

1 cup sugar.
2 cups water.
2 cups orange juice.
4 tablespoons lemon juice
1 teaspoon gelatine.
1 tablespoon cold water.

Add sugar to boiling water, stir until dissolved and boil for five minutes. Add gelatine softened in cold water and the strained fruit juices. Put in tray of Frigidaire and freeze, stirring frequently during the process. When almost frozen turn out into a bowl and beat with an egg beater. Return to Frigidaire tray to finish freezing.

Recipe makes eight servings.
** PINEAPPLE SALAD**

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\begin{align*}
\frac{1}{2} \text{ cup cream.} & \quad 2 \text{ cups pineapple cubes.} \\
\frac{1}{2} \text{ cup mayonnaise.} & \quad \frac{1}{4} \text{ cup chopped preserved ginger.} \\
3 \text{ teaspoons lemon juice.} & \quad 1 \text{ tablespoon ginger syrup.} \\
\frac{3}{4} \text{ teaspoon salt.} & \quad 
\end{align*}
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Whip the cream until stiff, add mayonnaise, lemon juice and salt (the amount of the seasonings may be varied to suit the individual taste). For the pineapple cubes use canned sliced pineapple. Add them together with the ginger and syrup to the mixture. Let stand in the Frigidaire tray two or three hours, until thoroughly chilled, but not frozen hard. Serve on lettuce.

Recipe makes eight servings.

* FROZEN FRUIT SALAD

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\begin{align*}
\frac{1}{2} \text{ cup of grapefruit.} & \quad 1 \text{ cup white cherries.} \\
\text{Pulp of one orange.} & \quad 1 \text{ cup mayonnaise.} \\
1 \text{ cup canned pineapple.} & \quad \frac{1}{2} \text{ cup cream (whipped).} \\
\end{align*}
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Remove the pulp from the orange and grapefruit, discarding all membrane, and stone the canned cherries. Cut all of the fruit into small cubes and mix with a highly seasoned mayonnaise; whip the cream and fold lightly into the mixture.

This may be poured into one of the pans or may be packed into cocoa tins, covered tightly with a cloth under the tin cover, and placed in the freezing pan. The latter method provides uniform portions. When served on lettuce with a small mound of mayonnaise on top this is an exceptionally pretty dish, which will serve six to eight persons and is a salad and dessert in one.

Do not allow this to remain in the box too long, as the fruit becomes very hard and icy.

**GRAPEFRUIT SALAD**

Take lemon Jello and dissolve in usual manner. Pour into tray and when partly set add pieces of grapefruit. When ready to serve cut in cubes and put on lettuce leaves with salad dressing.
CHILLED CHEESE SALAD

5 cream cheeses. 1/2 cup mayonnaise.
2 green peppers. 1/2 cup cream.
1 small can pimento. 1 1/2 teaspoons salt.
1/4 teaspoon paprika. Celery salt and mustard to
1 1/2 teaspoons vinegar. taste.

Cream the cheese and add the peppers and pimentos which have
been put through a meat chopper. Blend with the cheese, add
the mayonnaise and seasonings and lastly the whipped cream.

If the vinegar is very strong, less will be needed; and if the
mayonnaise is very highly seasoned the mustard and celery salt
will not be needed at all.

This is a very pretty salad which will serve eighteen to twenty-
four persons.

FROZEN FRUIT SALAD

1 orange. 12 maraschino cherries.
1 banana. 3/4 cup French dressing.
3/4 cup white grapes. 3/4 cup mayonnaise.
2 slices pineapple. 1 cup cream.

Free orange from all skin and rind, cut the banana in thin slices,
seed and peel the grapes, cut the pineapple fine, and halve the
cherries. Combine the fruits and marinate with the French
dressing for two hours. Mix the highly seasoned mayonnaise with
the whipped cream and add the fruit. Put in tray of Frigidaire
and freeze.

Recipe makes twelve servings.

FROZEN SALAD

Take two packages Philadelphia cream cheese, whip one-half
pint whipping cream, add three tablespoons mayonnaise. Mix
thoroughly with cheese, then add three slices pineapple cut in
small pieces and one cup white cherries, seeded. Put in tray.
Chill and serve on lettuce—with sweet French dressing.
FROZEN FRUIT DAINTY

3 slices canned pineapple. 1 cup white cherries, seeded.
3 canned pears. 12 candied cherries.

Cut pineapple, pears and candied cherries in small pieces—
drain fruit—add one pint whipping cream beaten stiff with
one-half cup of powdered sugar. Mix thoroughly with fruit, put
in tray.

FROZEN PEAR S

Place canned pears in trays and freeze for four or five hours.
Serve with whipped cream dressing, topped with a cherry.

COLORED ICE CUBES

Put water into ice trays, take Swans' Down coloring. Dissolve
any color and mix in water. These colored ice cubes are very
attractive for cold drinks.

FROZEN SHORTCAKE

Line bottom of tray with cake, spread fruit or sliced bananas on
top, and on top of fruit spread a plain mousse. When frozen, this
can be cut out in perfect squares. A Ward's cake or Hostess cake
is very desirable, as they can be cut in four slices crosswise, and
fit the tray.

PEACH SNOW BALLS

$\frac{1}{3}$ box Knox gelatine.
$\frac{1}{3}$ cup cold water.
White of three eggs.
$\frac{1}{3}$ cup of boiling water.

Juice of one lemon.
1 cup canned peaches, apricots
or pineapple, pressed through
a fruit press or food chopper.

Make a jelly out of all ingredients but egg whites. When the
jelly is beginning to foam, beat until light, add the whites of the
eggs and beat thoroughly. Mould in small coffee or egg cups.
When firm, turn from moulds and serve with whipped cream.
TURKISH CANTALOUEPE

2 cantaloupes. 
1/2 to 1/2 teaspoon salt. 
3 tablespoons powdered sugar. 
1-16 teaspoon cinnamon. 

1/6 teaspoon paprika. 
3 tablespoons chopped preserved ginger. 

Scoop out the edible pulp from two ripe melons, add salt and other seasonings and set on ice to ripen for three hours. Chop the melon fine or put through a potato ricer, and mix with one cup cream and three tablespoons preserved ginger.

Pour into Frigidaire pan and freeze, stirring from front to back of pan three times at half hour intervals.

This gives an unusual flavored and very refreshing dessert which may be preferred unspiced (omit cinnamon and nutmeg only).

ORANGE CUPS

1 tablespoon gelatine. 
3 oranges. 
1/2 cup sugar. 
2 egg yolks. 
2 tablespoons powdered sugar.

1/2 cup cream, whipped. 
2 tablespoons cold water. 
1 cup chopped raisins. 
1 cup milk. 
2 stiffly beaten egg whites.

Soften gelatine in cold water, cut oranges in halves and remove pulp and juice. Add raisins and sugar to oranges and cook slowly until thick and sirupy (about twenty minutes), chill, heat milk. Pour on beaten egg yolks and cook in double boiler until mixture thickens. Add gelatine and stir into chilled raisin mixture. Mix egg whites with powdered sugar and fold into mixture. Pour into sherbet glasses or into orange skins, cut in basket shapes, and set aside until firm. Serve with whipped cream.
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