Your Frigidaire Recipes
Table of Contents

PAGE NO.
Getting the Most from Your Frigidaire . . . . 7
Planned Marketing and Savings . . . . . . . . 7
Placing Foods in Your Frigidaire . . . . . . 7
Cold Control, Use of . . . . . . . . . . . . . . 8
140 Suggestions for Unused Portions . . . . . 9
Menu Builders:
    Soups . . . . . . . . . . . . . . . . . . . . . . . 12
    Lunch and Dinner Favorites . . . . . . . . 14
Salads—Both Frozen and Chilled . . . . . . 17
Helpful Hints about Frozen Desserts . . . . 21
Frozen Creams . . . . . . . . . . . . . . . . . . . 22
Parfaits . . . . . . . . . . . . . . . . . . . . . . . 27
Sherbets and Ices . . . . . . . . . . . . . . . . 28
Mousses . . . . . . . . . . . . . . . . . . . . . . . 30
Novelty Desserts . . . . . . . . . . . . . . . . . 31
Ideas for Using Commercial Ice Creams . . . 34
Sauces for Frozen Creams . . . . . . . . . . 35
Plain and Fancy Ice Cubes . . . . . . . . . . 36
Pastry and Other Baked Things . . . . . . . 37
This book is presented to you for the purpose of telling you how to enjoy fully the many advantages and conveniences of Frigidaire. It reveals new possibilities in the purchasing, treatment, preparation, and serving of foods. It explains an interesting and delightful program of domestic economy made possible by Frigidaire refrigeration.

In this book you will obtain facts which have accumulated during years of study and research by the Frigidaire Department of Home Economics. These facts have been collected and compiled under the supervision of Miss Verna L. Miller, Director of Frigidaire Home Economics, who has also made numerous valuable contributions from her own personal knowledge and experience.

One of Miss Miller's chief activities in the past six years has been to answer the question: "How can housewives realize the greatest benefits from their Frigidaires?" She found the answer by carrying out thousands of projects in the Frigidaire experimental kitchens and by conducting a long series of tests in actual homes.

You will find this book practical because it is based upon real experience. All of the ideas and recipes have been worked out under the same conditions which you, yourself, will encounter in the use of your Frigidaire.

After reading the book, you will see that it should be kept in a convenient place for reference. You will desire to consult it frequently for meal planning and recipes.
• Frigidaire has come into your home to save you time—to save you money—and to make your preparation of meals easier and more convenient. Equally important, Frigidaire has come into your home to provide Safety Zone Temperatures—below 50 degrees and above 32 degrees—for the proper protection of your foods.

In addition, Frigidaire provides abundant cold for freezing smooth-textured desserts, delicious salads and plenty of sparkling ice cubes. A host of dessert and salad recipes are given in this book, and by using the Frigidaire Cold Control as described on Page 8 you will find it quite easy to freeze them quickly, thoroughly and conveniently.

PLANNED MARKETING AND SAVINGS

Because the low temperatures of Frigidaire preserve foods for such long periods, Frigidaire enables you to save surprising sums of money each month.

There is the prevention of waste by spoilage, which soon grows into a tidy sum. Another saving can be made by taking advantage of special sales and bargain prices, for you can buy things you may not intend to use for a week or more and keep them perfectly good in Frigidaire. And still another saving can be effected by purchasing foods in larger quantities at lower prices.

As you use Frigidaire day after day in your home, you will discover new and wonderful ways in which it can serve you. For every one of Frigidaire’s many advantages is practical and usable—is designed for true convenience and enjoyment in your home.

PLACING FOODS IN YOUR FRIGIDAIRE

1. It is advisable to remove foods from pails, packages or wrappers, and put them into china, porcelain or glass containers before placing in your Frigidaire.

2. Foods requiring lower temperatures, such as meat, fish and milk, should be placed either beside or below the Super Freezer. Tall bottles should also be placed beside or below the Super Freezer, according to the shelf arrangement in your particular Frigidaire.
3. Fresh vegetables and fruits should be washed, wiped dry, and placed in the Hydrator. (If your model is not equipped with a Hydrator, vegetables and fruits should be placed in a covered container.)

4. Cooked foods, canned foods and left-overs may be kept on any convenient shelf space in your Frigidaire. Whenever possible, foods which give off or absorb odors, such as onions or butter, should be kept in closed containers.

5. Sometimes it may be convenient to chill hot foods quickly in your Frigidaire. However, the best practice is to allow hot foods to cool to room temperature before placing them in your Frigidaire.

6. In case you desire to keep fresh meats for a longer period than usual, at below-freezing temperatures, they should be placed inside the Super Freezer, either in the freezing trays or in the bottom compartment*. In certain Super, Master and Special models, one of the ice tray shelves in the Super Freezer can be removed to provide more room for larger cuts of meat.

7. The glass tray* beneath the Super Freezer provides space where extra quantities of ice cubes (also cuts of meat) may be stored for a time when desired.

**IMPORTANT NOTE:** To permit air to circulate freely and thus maintain proper temperatures throughout your Frigidaire, dishes and other containers should not be crowded too closely together on the shelves.

*Use Frozen Storage Chest if there is one in your Frigidaire.

---

**IMPORTANT! HOW TO USE FRIGIDAIRE**

**COLD CONTROL IN MAKING FROZEN DESSERTS AND SALADS**

To freeze a dessert or salad, set Cold Control at coldest position. As soon as it is frozen, turn Cold Control back to Number 4 "Colder" position* to hold until serving time.

**NOTE:** For best results in freezing and holding desserts or salads, use metal tray and place in bottom compartment of Super Freezer.

*Between Nos. 3 and 5. On Model D3-36, midway between Colder and Warmer.*
Many delightful dishes can be made from unused or unserved portions. You can keep unused portions in your Frigidaire without fear of their spoiling. After a few days you can serve them again in an entirely different form, with just as great an appetite appeal as when presented the first time.

Much money is saved by utilizing unused portions wisely. The surplus food may be worth considerable or only a little, but the overall saving amounts to several dollars each month.

It means several cents, for example, when you keep a pork chop to be served later. It means a few cents more when you keep some tomato slices, some buttered peas, or whatever the unused portion may be.

The pork chop may be ground with other pieces of meat and used for stuffing green peppers or for making sandwich filling. The tomato slices may be used for garnishing the next meat loaf. The buttered peas may be used in a jellied salad ring or vegetable salad or scalloped vegetable dish. These are just a few of the many possibilities.

Following is a list of 140 suggestions for utilizing unused portions in a great variety of attractive dishes.

### HOW TO UTILIZE UNUSED VEGETABLES

#### CARROTS
- In meat pies*
- Added to vegetable soup*
- Creamed with peas
- In vegetable salad ring
- In spring salad

#### BEANS, BAKED
- In soup
- In salad
- In chili*
- In sandwiches

#### BEANS, STRING
- In vegetable salad ring
- With scalloped vegetables
- Added to vegetable soup
- In spring salad

*Recipes given in this book.*
ASPARAGUS
Added to vegetable soup
In deviled egg and asparagus salad
In vegetable casserole
In creamed asparagus soup
In vegetable salad ring
Creamed on toast

RICE
In rice and raisin delight
In rice and nut pudding
In Spanish goulash*
In rice pudding
In rice cakes
Meat balls*

CABBAGE
Cole slaw made over into a hot slaw
Added to vegetable soup
With creamed vegetables

TOMATOES, SLICED
Garnishing the meat loaf
Baked in the meat pie
Used in chili*
In Spanish goulash*
In vegetable casserole

TOMATOES, STEWED
Added to vegetable soup
In rice and tomato soup
With toast cubes
Added to meat loaf*
Added to chili*
Added to meat pie*

SPINACH
Added to vegetable soup
In vegetable salad ring
In scalloped vegetables
In spinach puree
In ham and spinach souffle
In spinach nests with creamed mushrooms

*Recipes given in this book.

HOW TO UTILIZE UNUSED MEAT, FOWL, FISH

FISH
In fish, celery and pineapple salad
In fish, celery and olive salad
In croquettes
Scalloped

HAM
In croquettes*
Meat loaf
With noodles
Baked with macaroni*
In casserole of ham*
With scrambled eggs
In sandwich filling

PORK
Diced and baked with onion dressing
Added to stewed cabbage
Sliced for sandwiches
In stuffed green peppers

LAMB
In croquettes
Creamed on toast
Diced and added to creamed mushrooms
In meat pie*
In stew

CHICKEN
Creamed
Creamed with mushrooms
In salads*
Sliced cold with assorted meats
In combination salad sandwich
In tomato surprise*
VEAL
In veal and celery salad
In veal pie
In croquettes
Creamed on toast
In veal, pineapple, and celery filling for stuffed tomato salad
Creamed and baked in puff pastries

BEEF
As baked hash
Scalloped
Sliced cold
Added to vegetable soup
In stuffed green pepper
In Irish stew
In chili*

*Recipes given in this book.

HOW TO UTILIZE MISCELLANEOUS UNUSED PORTIONS

BREAD
As French toast
In fig bread pudding
As toast sticks
As cinnamon toast
In prune pudding
In onion dressing
Buttered crumbs for scalloped dishes
In English plum pudding

DEVILED EGGS (chopped fine)
Added to plain mayonnaise
In deviled egg and lettuce sandwich*
Garniture for head lettuce salad
Garnishing potato salad
In deviled egg and asparagus salad

DEVIL'S FOOD CAKE
In Frigidaire chocolate pudding

ANGEL FOOD AND WHITE CAKE
Served with any ice cream sauces in frozen crumb cake*

*Recipes given in this book.

HOW TO UTILIZE UNUSED FRUITS

APPLE SAUCE
In apple snow
In apple sauce cake
In custard

APRICOTS
In fruit salad
In apricot whip
In jellied fruit salad ring
As ice cream sauce

PEACHES
In mixed fruit salad*
In fruit sherbet
As ice cream sauce

PINEAPPLE
Baked with ham
In mixed fruit salad
In jellied fruit salad
In fruit punch
Garnish for ice cubes

PRUNES
In salad*
In prune whip*
In prune and rice pudding
In prune pudding
Jellied
In prune and nut sandwich filling

*Recipes given in this book.
After suggesting possible ways of using unused portions in the preceding section, you no doubt will be searching your recipe file for directions for a good soup, meat pie or baked hash—something that will prove inexpensive and at the same time please the family. With this in mind, here are a few of our choice recipes. All have been tested in the Frigidaire experimental kitchen and most heartily approved.

**SOUPS**

A hot soup, bouillon, or consomme is a valuable prelude to the meal. It whets the appetite, aids digestion, affords nourishment.

Unserved broths, meats, and vegetables can often be used to good advantage in soups, as mentioned in the preceding section, thus affording an opportunity to economize. A quantity of soup stock can be prepared, placed in covered jars, and kept in your Frigidaire to use when desired. Because soups contain the vitamin and mineral elements essential to growth and health, they are especially desirable for the diets of children.

**BROWN SOUP STOCK**

*approximately 1 quart—six to eight servings*

- 6 pounds shin of beef
- 3 quarts cold water
- 12 pepper corns
- 1 bay leaf
- 6 cloves
- \( \frac{1}{4} \) cup diced carrots
- \( \frac{1}{2} \) cup diced turnips
- \( \frac{1}{2} \) cup diced onions
- \( \frac{1}{2} \) cup diced celery
- 1 tablespoon salt

Wash meat and cut into cubes. Brown one-third in hot frying pan. Put other two-thirds with the bone into the soup kettle. Add water and let stand for thirty minutes. Place over slow fire, add browned meat and heat gradually to boiling point. Remove scum as it rises. Cover and cook slowly for five or six hours. Add vegetables and seasonings about thirty minutes before the end of the time. Strain and cool. When cold, lift off layer of fat, and clarify, if desired.

**CLARIFYING THE SOUP STOCK**

To one quart of soup stock add the slightly beaten white of an egg. Heat with constant stirring until the boiling point is reached, and cook until the stock appears clear. Strain through double cheese cloth.
WHITE SOUP STOCK
approximately 3 pints—eight to ten servings

- 3 pounds knuckle of veal
- 1 tablespoon salt
- 4 pepper corns
- 1 small onion
- 2 or 3 small stalks celery
- 2 quarts water

Wash meat and cut into cubes. Put into cold water and heat very slowly to boiling point. Cook for four or five hours. Add seasoning about thirty minutes before the end of the time. Strain and cool and lift off layer of fat. Then clarify stock, if desired.

THICKENING SOUP STOCK
If thick soups are preferred, blend fat and flour as for cream sauce. Add to stock in desired proportions.

ASPARAGUS SOUP
six servings

- 3 cups white soup stock
- 1 cup asparagus
- 4 tablespoons flour
- 1 pint milk
- 1 slice onion
- Salt and pepper

Drain the asparagus. Reserve tips and put stalks into soup stock. Add onion and cook until stalks are tender. Rub through sieve. Blend the butter and flour. Add salt, pepper, milk, and asparagus tips. Serve very hot. A dash of paprika may also be added.

JELLED CONSONME
six servings

- 4 cups clear soup stock
- 1/3 cup cold water
- 2 tablespoons gelatine

Soften gelatine in the cold water. Add to the boiling hot stock. Set aside to cool. Then chill in Frigidaire and serve in cups. Clear tomato soup or vegetable juices can be used in place of part of the soup stock. Jellied bouillon can be made, using the brown soup stock.

NOODLE SOUP
eight servings

- 1 egg
- Flour
- Chicken broth

To one egg add one tablespoonful of water. Beat slightly. Add flour enough to make a very stiff dough. Knead. Then roll as thinly as possible. Dust with flour. Cut with noodle cutter, or roll and cut into thin strips. Unroll strips and add to seasoned chicken broth. Boil rapidly for about 5 minutes. Noodles may be cooked in chicken stew and served instead of vegetable.

CREAM OF CELERY SOUP
six servings

- 2 cups white soup stock
- 3 cups diced celery
- 3 tablespoons flour
- 3 tablespoons butter
- 1 cup cream
- 2 cups milk
- Slice of onion
- Salt and pepper

Cook celery in stock until tender, replacing water lost by evaporation. Rub through a sieve. Scald onion in milk and then remove onion. Add milk to stock. Thicken with flour and butter. Add seasoning. Allow to simmer approximately 10 minutes and serve very hot. A dash of paprika may be added to each serving.

BEAN SOUP
six servings

- 2 cups cooked beans
- 1 cup soup stock
- 1 small stalk celery or celery leaves
- 1 cup stewed tomatoes
- 1 tablespoon butter
- Salt
- Paprika

Cook beans and finely divided celery together with soup stock slowly for approximately 20 minutes. Add other ingredients and serve after allowing to simmer a few minutes longer. (Left-over baked beans and stewed tomatoes may be used.)
### VEGETABLE SOUP
**six servings**

- 1½ cups cooked vegetables
- 1 quart brown soup stock
- 1 small onion or chives
- 1 tablespoon butter
- Salt
- Paprika

Dice the beans, cabbage, carrots, turnips, peas, celery, or other vegetables, which may be left-overs. The greater the variety, the more delicious the soup. Celery leaves, as well as stocks, can be used. Raw vegetables should be allowed to simmer in salt water until tender, before adding to soup.

Combine vegetables with soup stock and allow to simmer for approximately 15 or 20 minutes. Add seasoning and serve very hot.

### TOMATO SOUP
**eight servings**

- 4 cups brown soup stock
- 6 pepper corns
- 1 small bay leaf
- 3 cloves
- 4 tablespoons flour
- 4 cups stewed tomatoes
- ¾ cup diced onion
- ¾ cup diced celery
- Pepper and salt
- 4 tablespoons butter
- 3 sprigs of thyme

Add all seasonings and vegetables to tomatoes and simmer slowly until flavors have mingled. Strain, thicken with butter and flour, add soup stock. After allowing to simmer a few minutes, serve very hot.

### BAKED HASH
**six to eight servings**

- 3 cups cold meat ground fine  
  (Any left-over meat)
- 1 teaspoon salt
- 1 teaspoon onion juice
- 1 cup stock or milk
- ⅛ teaspoon pepper
- 2 tablespoons butter
- 1 tablespoon chopped parsley
- 2 eggs
- ⅔ cup bread crumbs

Combine meat and seasoning. Heat the butter without browning. Add crumbs and stir well. Then add milk and cook until it thickens. Then add to the meat the well beaten eggs. Place in buttered baking dish and place in a pan of hot water. Bake for one hour at 350 degrees F. (This filling can be used in stuffed peppers if desired. Cooking the peppers a few minutes before stuffing may prove more desirable.)

### MEAT PIE
**six servings**

- 1 tablespoon minced parsley
- 1 tablespoon chopped green pepper
- 1 small onion (chopped)
- 3 tablespoons chopped green pepper
- 3 tablespoons flour
- 1 cup mashed potatoes
- 1 cup meat or vegetable stock or stewed tomatoes
- 1 cup evaporated milk, diluted with ¾ cup whole milk
- 2 cups left-over beef (chopped)
- ¾ cup cooked carrots

Combine parsley, pepper, onion, and bacon fat and cook slowly two minutes. Blend in flour; then add stock and milk slowly, stirring constantly, and continue to cook for a few minutes. Place chopped beef and carrots in buttered casserole. Add sauce and cover with mashed potatoes, either with a tablespoon or by using the pastry tube. Bake for 20 minutes or until brown (425 degrees F.).
CORN SOUFFLE  
*six servings*  
1 can corn  
1 tablespoon butter  
2 tablespoons flour  
Pepper  
2 eggs  
1 cup milk  
1 teaspoon salt  

Melt butter; add flour, and then milk; add slowly to egg yolks, stirring constantly, and cook for a few minutes. Add corn. Fold in well beaten egg whites. Pour into buttered baking dish and place in a pan of hot water. Bake in moderate oven, 325 degrees F., for one hour.

CORN CUSTARD  
*six servings*  
3 eggs  
3 tablespoons sugar  
1 cup corn (or left-over stewed corn)  
1 1/2 pint milk  
1/4 teaspoon salt  

Beat eggs; add sugar gradually and continue beating. Add slowly to scalded milk. Combine with one cup canned corn and salt. Pour into baking dish and bake in moderate oven (325 degrees F.) for about 40 minutes.

CHEESE SOUFFLE  
*six servings*  
3 tablespoons butter  
3 tablespoons flour  
1 cup scalded milk  
3 eggs  
1/2 teaspoon salt  
1/16 teaspoon pepper  
1 cup grated American cheese  

Melt butter; blend with flour; add milk slowly and continue stirring until thick. Pour gradually over beaten egg yolks; add grated cheese. Fold in stiffly beaten egg whites and pour into buttered baking dish. Bake in moderate oven (325 degree F.) for 30 minutes. Serve piping hot.

MEAT BALLS  
*six servings*  
1 pound hamburger (left-over beef, pork or ham may be used)  
1/2 cup cooked rice (left-over steamed rice)  
1 medium size onion  
1 small green pepper  
1 egg  
1/4 cup milk  
Salt  

Combine ingredients and shape into balls. Place in covered baking dish. Add 2 cups stewed tomatoes and place in oven. Bake for approximately 2 hours at 375 degrees F. Add 1/2 can peas 15 minutes before removing from the oven. This is optional.

CHILI  
*six to eight servings*  
1 1/2 pounds hamburger  
1 small onion  
1 large bottle catsup  
1 can red kidney beans  

Fry hamburger and chopped onion in large skillet until meat is cooked. Add catsup and cook until mixture appears oily. Then add beans and repeat as before, allowing to cook until mixture appears dry. Then serve. This can be prepared and kept in the Frigidaire to be heated when desired for serving.

SPANISH GOULASH  
*six to eight servings*  
1 1/2 pounds ground meat (left-over beef may be used)  
1 small onion  
8-ounce package spaghetti  
1 No. 2 can tomatoes  
1 small bottle catsup  

Cook spaghetti in salt water for approximately ten minutes. Drain. Fry ground meat and chopped onion in skillet. Pour into large baking dish. Add spaghetti and mix well. Add tomatoes and catsup and season to taste. Bake approximately 45 minutes at 450 degrees F. Serve hot. One cup of left-over boiled rice may be included.
TONGUE WITH TOMATO SAUCE

*six servings*

Boil a fresh beef tongue until tender. Allow to cool in the water in which it is cooked. Skin and trim. Slice about 1½ pounds of the tongue, arrange slices in casserole and cover with the following sauce:

- 1/3 cup butter
- 3 tablespoons flour
- 1 onion chopped fine
- Dash of cayenne pepper
- 1/2 cup chopped ham or
- 1 teaspoon Smithfield ham
- 2 cups tomatoes
- 1 tablespoon chopped parsley

If tongue has been salted while cooking, do not add salt to the sauce. Brown the onion and ham slightly in the butter; add flour, then add the tomatoes and stir until it thickens. Pour over tongue, cover and bake for about one hour at 350 degrees F. The unused portion of tongue will keep in a closed container in Frigidaire and may be served either sliced cold or pickled the old German method. By covering the sliced meat with spiced vinegar, the meat will be well seasoned and ready to serve anytime after remaining in vinegar for eight hours.

MACARONI WITH HAM

*four servings*

- 1/4 cup bread crumbs
- 1 cup hot milk
- 3 tablespoons melted butter
- 1 cup chopped, cooked ham
- 1 1/2 cups hot tomato sauce
- 1 tablespoon chopped green pepper
- 2 eggs (beaten)
- Salt
- 2 cups cooked macaroni
- 1 teaspoon minced onion

Mix crumbs and hot milk. Add all of the remaining ingredients except the tomato sauce. Place in a baking dish and bake in a moderate oven of 375 degrees F. for 45 minutes. Serve with tomato sauce.

MEAT LOAF

*ten to twelve servings*

- 1 pound beef
- 1 pound fresh pork
- 1/2 pound smoked ham
- 1 teaspoon salt
- 1/16 teaspoon pepper
- 1/2 cup hot water
- 1 pimento (chopped)
- 1 cup tomato puree
- 1 egg
- 2 tablespoons cracker crumbs
- 4 strips bacon

Combine ingredients (omitting the hot water and bacon strips) and shape into one loaf, using enough cracker crumbs to roll the loaf in. Place strips of bacon around the top of loaf. Pour the hot water in pan and bake one and one-half hours at 350 degrees F.

SALMON SOUFFLE

*six servings*

- 1-pound can salmon
- 2 eggs
- 1 tablespoon onion chopped fine
- 1 tablespoon chopped parsley
- 1 tablespoon lemon juice

**White Sauce:**

- 2 tablespoons butter
- 2 tablespoons flour
- 1/16 teaspoon pepper
- 1 cup milk
- 1/4 teaspoon salt

Melt butter, blend with the flour; add milk and stir until thick. Pour gradually over beaten egg yolks. Let cool. Add parsley, onion, and lemon juice to the salmon. Then combine with the white sauce and fold in stiffly beaten egg whites. Pour into buttered baking dish and bake for 30 minutes at 325 degrees F., then 15 minutes at 350 degrees F.
• Any fresh vegetable or fruit salad must be thoroughly chilled and served on a crisp salad green if it is to appear and taste its best. The Frigidaire Hydrator provides the desirable moist cold so necessary for keeping salad greens fresh and crisp until serving time.

Perishable vegetables and all salad greens, when brought from the market, should be sorted and washed thoroughly and placed in the Hydrator. If vegetables are wilted, they will be revived, taking on a more attractive, crisp appearance.

Frozen salads are quite a rarity, and can be made with so little bother. They are always attractive and tasty, and never fail to add new interest to the menu. While the following recipes do not exhaust the salad possibilities, we believe you will find the variety most interesting.

**COTTAGE CHEESE AND VEGETABLE SALAD**

*six to eight servings*

- 1 cup cottage cheese
- 1 tablespoon mayonnaise
- 1 teaspoon salt
- 1 cup canned or fresh diced tomatoes
- 1/2 cup cooked and chopped green beans
- 2 tablespoons minced red pepper
- 2 tablespoons minced green pepper
- 1 cup whipping cream

Combine the first three ingredients thoroughly; then add remainder of ingredients, folding in the whipped cream last. Pour into freezing tray and freeze. See Page 8 for use of Cold Control.

**STUFFED TOMATOES WITH ANCHOVIES**

*six servings*

- 6 medium size tomatoes
- 1 bottle anchovies in oil
- 4 hard-cooked eggs
- 1/3 cup mayonnaise
- Parsley

Chop anchovies into small pieces. Add finely chopped eggs and mayonnaise, mixing well together. Scald and peel tomatoes. Scoop out centers and fill with anchovy mixture. Cover with the pieces of tomato cut from the top and garnish with a quarter of lemon and small sprig of parsley. Place in Frigidaire to chill before serving on crisp lettuce.
**FROZEN PINEAPPLE SALAD**

*six to eight servings*

1 cup pineapple juice  
2 tablespoons flour  
½ cup butter  
⅛ cup sugar  
⅛ cup Royal Anne cherries  
¼ cup pecans  
¼ cup maraschino cherries  
¼ cup oil mayonnaise  
1 cup whipping cream

Make a paste of flour and pineapple juice, then gradually add remainder of juice. Add butter, sugar, and salt. Cook in top of double boiler for approximately 10 minutes. Then add the egg, slightly beaten. Continue to cook for a few minutes, stirring continually; then cool and add lemon juice. Add pineapple, oranges, nuts, marshmallows and cherries; then fold in the whipped cream. Pour into Frigidaire freezing tray and allow to freeze. See Page 8 for use of Cold Control.

**FROZEN BANANA SALAD**

*six to eight servings*

2 three-ounce cakes of cream cheese  
1 teaspoon salt  
½ cup mayonnaise  
Juice of 1 lemon  
½ cup crushed pineapple  
2 medium size bananas  
¾ cup walnut meats  
½ cup maraschino cherries in halves (may be omitted)  
1 cup whipping cream  
Crisp lettuce leaves

Mix cream cheese with salt, mayonnaise, and lemon juice; then add pineapple, sliced bananas, nut meats, and maraschino cherries. Fold in whipped cream and pour into Frigidaire freezing tray.

When frozen, serve in slices on crisp lettuce leaves. Garnish with fresh fruit. Fresh, whole strawberries are very attractive. See Page 8 for use of Cold Control.

**FRIGIDAIRE CHEESE SALAD**

*six servings*

1 three-ounce cake cream cheese  
2 tablespoons cream  
2 tablespoons lemon juice  
1 cup canned pineapple  
½ cup Royal Anne cherries  
¼ cup pecans  
¼ cup maraschino cherries  
¼ cup oil mayonnaise  
1 cup whipping cream

Mix cheese thoroughly with two tablespoons of cream. Add mayonnaise, lemon juice, and salt. Cut pineapple into small pieces. Chop pecans. Seed and quarter the cherries. Chop maraschino cherries. Combine pineapple, cherries, and chopped nuts; then fold in whipped cream. Pour into Frigidaire freezing tray and allow to freeze without stirring. See Page 8 for use of Cold Control. This salad can be frozen in individual molds for very attractive servings, varying the garnishings, as described. Whole maraschino cherries, nuts or whole, fresh strawberries can be used.

**PERFECTION SALAD**

*eight to ten servings*

3 tablespoons gelatine  
⅔ cup cold water  
2 cups boiling water  
⅔ cup mild vinegar  
2 tablespoons lemon juice  
⅔ cup sugar  
1 cup chopped cabbage  
2 cups chopped celery  
2 pimentos  
2 fresh, red or green peppers  
1 teaspoon salt

Prepare vegetable greens, combine and place in Frigidaire to chill. Soak gelatine in cold water, then put into boiling water. Stir until gelatine is dissolved. Add sugar, vinegar, lemon juice, and salt. When sugar is dissolved, strain. When mixture is cooled and begins to set, add remaining ingredients. Turn into mold or into Frigidaire tray. Allow to congeal and thoroughly chill. Cut into squares and serve on crisp lettuce. Dress with mayonnaise.
COMBINATION SALAD

The ingredients may be any or all of the following: peeled and cubed tomatoes, sliced cucumbers, small radishes, green onions, tender green beans or white wax beans cooked in salt water and chilled, chopped celery. Combine the ingredients by tossing them together lightly in a cold mixing bowl. Add any mayonnaise or salad dressing desired. More attractive servings can be made by arranging each vegetable separately on the lettuce leaf and chilling in Frigidaire again before serving, placing the salad dressing on the table and allowing each person to add dressing as desired.

TOMATO ASPIC

eight servings

3 cups stewed tomatoes
1 onion, sliced
1 stalk celery
1 bay leaf
1 clove
1 teaspoon sugar
Salt
1 envelope gelatine
½ cup cold water
Lettuce
Mayonnaise

Cook tomatoes with seasonings. Soak gelatine in cold water and add to hot mixture. Strain and allow to cool, then mold in cups about the size of a tomato. Chill in Frigidaire. Serve on individual plates on crisp lettuce. Dress with tablespoon of mayonnaise on top of each mold, adding a dash of paprika, if desired.

CHICKEN SALAD

six to eight servings

2 cups chicken meat, diced
½ cup stuffed olives, chopped
1 cup celery, chopped
2½ cup lettuce, broken in small parts
½ cup cooked cream mayonnaise
½ teaspoon salt

Place meat, olives, celery, mayonnaise and salt in cold bowl and mix well with a fork. Serve on crisp lettuce, garnishing with several stuffed olives. Endive may be used in place of lettuce.

STRAWBERRY CHEESE SALAD

six to eight servings

1 pint strawberries
2 tablespoons sugar
½ cup whipping cream
2 teaspoons lemon juice
4 cakes cream cheese

Wash and stem berries. Crush with sugar. Mix small portion at a time of cream cheese until all is well mixed. Fold in whipped cream. Pour into freezing tray and freeze. Serve on lettuce with mayonnaise and chopped chives. See Page 8 for use of Cold Control.

FROZEN TOMATO SALAD

ten to twelve servings

1½ pints tomatoes (or tomato puree)
1½ teaspoons salt
1 tablespoon sugar
1½ tablespoons lemon juice
¼ teaspoon pepper
1 teaspoon onion juice

Combine ingredients and stir until sugar and salt are thoroughly dissolved. Pour into freezing tray and freeze. Serve on lettuce with mayonnaise and chopped chives. See Page 8 for use of Cold Control.

FRUIT AND VEGETABLE SALAD

six servings

½ cup celery
½ cup raw carrots
1 cup shredded pineapple
1 package lemon gelatine
1½ cups boiling water

Drain the pineapple. Chop the celery and grate the carrots. Then combine ingredients. Add boiling water to gelatine and stir until dissolved. Allow to cool. Then add ingredients and put into individual molds. Place in Frigidaire to chill, or until mixture has congealed. Serve on crisp lettuce with creamed mayonnaise. The servings can be made more attractive by using pastry bag. Time can be saved by pouring the mixture into a freezing tray and allowing to chill until it is completely congealed, but not frozen. Then cut in squares and serve as suggested.
WALDORF SALAD
six servings
2 cups diced apples
1 cup diced celery
Lettuce
1 tablespoon lemon juice
½ cup walnut meats
⅔ cup mayonnaise

Add lemon juice to diced apples to prevent them from turning dark. Combine all ingredients, adding the mayonnaise and mixing well with a fork. Salads of this sort should always be prepared in a very cold mixing bowl. Place crisp lettuce on individual salad plates. Arrange salad on lettuce and serve immediately. Allow to chill thoroughly before serving.

TUNA FISH SALAD
six servings
2 cups tuna fish
2 cups chopped celery
½ cup horseradish
1 cup mayonnaise
1 teaspoon salt
Lettuce

Break tuna fish and combine in a cold bowl with celery, horseradish, salt, and mayonnaise, using a fork. Arrange individual servings on crisp lettuce. Garnish, if desired, with slices of hard-cooked eggs and a dash of paprika.

SOUR CREAM DRESSING
2 teaspoons sugar
1 teaspoon salt
½ teaspoon mustard
3 tablespoons vinegar
½ teaspoon paprika
1 egg
1 cup sour cream

Mix dry ingredients. Add egg slightly beaten, sour cream and vinegar. Cook in top of double boiler until mixture thickens, stirring constantly. Remove from fire and cool to room temperature, then place in a closed jar and place in Frigidaire. This dressing can be made and kept in Frigidaire to be used as needed.

SALAD DRESSING
(Oil and Cook Dressing)
⅓ cup flour
3 tablespoons butter
1 cup hot water
3 egg yolks
2 tablespoons lemon juice
1 cup salad oil
1 teaspoon dry mustard
1 teaspoon salt
3 tablespoons sugar

Blend flour and butter and add hot water. Cook directly over fire until mix becomes quite thick, stirring continually. Put remaining ingredients in mixing bowl and pour white sauce in bowl and beat until all ingredients are combined thoroughly and mixture is smooth. Place in closed refrigerator dish and place in Frigidaire. This will keep as long as desired.

FRUIT SALAD DRESSING
1 cup pineapple juice
Juice of one lemon
Juice of one orange
⅔ teaspoon salt
⅔ cup sugar
1 tablespoon cornstarch
2 beaten eggs
1 cup whipping cream

Mix sugar, cornstarch and salt. Mix fruit juices. Add fruit juices to dry mixture and cook in top of double boiler for twenty minutes. Remove from fire and add well-beaten egg yolks. Cook again for five minutes, stirring constantly. Remove from fire, add to stiffly beaten egg whites, then cool. This can be kept in a jar in Frigidaire for future use. Before serving, add the whipped cream.
HELPFUL HINTS
ABOUT FROZEN DESSERTS

No longer is it necessary to use whipping cream or prepare a custard in order to make a dessert of an acceptable fine texture. Tasty, inexpensive desserts can be made with coffee cream—with half coffee cream and half milk—or even with milk alone.

In making these desserts there are certain items that must be observed. Complete information is given with each recipe.

USE OF COFFEE CREAM
Coffee cream may be used instead of whipping cream in many frozen desserts by the following method. Substitute an equal amount of coffee cream for the combined quantities of whipping and coffee creams indicated in the recipe. After the first mixture of ingredients has been chilled, add the coffee cream and place in Frigidaire freezing tray until firmly frozen. Then remove the contents of the tray to a very cold mixing bowl and whip with an electric or hand beater until the mixture becomes light and creamy. Return to freezing tray and allow to finish freezing without further agitation.

Coffee cream usually contains 18 or 20 per cent butterfat. It can be used in place of whipping cream for garnishing desserts by first pouring into the freezing tray and allowing it to freeze partially before whipping. After whipping, place in the freezing tray for additional freezing in order to hold it in proper consistency until serving time.

FREEZING METHODS
Your Frigidaire has the Cold Control to speed up freezing. The directions in the recipes for using it should be followed.

The best method is to set the Cold Control at the coldest position approximately one-half hour before placing the mixture in the freezer for freezing. This assures colder temperatures in the freezing compartment, which results in faster freezing and better desserts. After the mixture is completely frozen, the Cold Control should be set at an intermediate position to keep the dessert in the proper consistency until serving time. Important Note: Please see Page 8 for Cold Control instructions.

MELLOWING IMPROVES DESSERTS
All desserts, regardless of kind or the time required for freezing, are much improved in flavor and texture by allowing them to mellow. This is accomplished by allowing the dessert to remain in the freezing compartment for some time before it is served, at a higher temperature than that at which it is frozen. This temperature is obtained by setting the Cold Control at an intermediate position, as described on Page 8.

TO AVOID BUTTERY TASTE
A buttery taste in frozen desserts is caused by one of two things. Either the cream has been over-whipped or it is too rich in butterfat. The butterfat content of whipping cream varies greatly in different states. Often whipping cream will contain as high as 38 to 40 per cent butterfat, making it too rich for a frozen dessert. In this case, it should be diluted with coffee cream or milk.

The standard butterfat content for whipping cream is 28 per cent. However, it is possible to whip cream containing only 20 per cent butterfat if it is first poured into the freezing tray and allowed to chill to the freezing point before whipping.
A great variety of delicious frozen creams can be made in the freezing trays of your Frigidaire and held as long as desired. It’s no trick to make them and by trying some of the following recipes you will find that tasty, inexpensive desserts can be made without whipping cream.

**VANILLA CREAM**

*six to eight servings*

- 1 1/2 cups milk
- 1 1/2 cups coffee cream*
- 2 eggs
- 1 tablespoon vanilla
- 1/3 cup granulated sugar
- 1/3 cup light Karo syrup
- 1 tablespoon lemon juice

(*Cream may be omitted and all top milk used if a less rich dessert is more desirable.*)

Beat eggs until lemon colored. Add sugar gradually and continue beating until thick. Combine with syrup, milk, cream, and lemon juice. Pour into freezing tray. When frozen remove to bowl; add vanilla and whip with electric or hand beater until mix becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**CHOCOLATE CUSTARD CREAM**

Place two squares of bitter chocolate in top of double boiler and place over fire until dissolved. Add this mixture to the preceding custard before it is cool and before egg whites are added. Continue method as in the preceding recipe. This will give a delicious custard cream with an unusually smooth texture.

**VANILLA CUSTARD CREAM**

*six to eight servings*

- 3/4 cup granulated sugar
- 2 tablespoons cornstarch
- 1 cup sweet milk
- 2 egg yolks
- 1 pint coffee cream
- 2 egg whites
- 1/8 teaspoon salt
- 2 teaspoons vanilla extract

Mix granulated sugar and cornstarch. Add scalded milk gradually, stirring constantly. Cook in double boiler twenty-five minutes or, if time will permit, cooking for one hour greatly improves the flavor and will make for a better texture in the frozen dessert. Stir several times during cooking process. Combine with well-beaten egg yolks. Cook for about five minutes or until thick, stirring constantly. Cool, add salt, cream, and strain. Pour into freezing tray. When frozen remove to bowl, add vanilla, and whip with electric or hand beater until mix becomes light and creamy. Then carefully fold in stiffly beaten egg whites. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**RUM, PORT, SHERRY AND BRANDY CUSTARD CREAM**

In using rum, port, sherry and brandy flavors which are in the form of jellies, the sugar portion must be changed. One-half cup of jelly with one-quarter cup of granu-
lated sugar added to the preceding recipe will give the desired flavor.

Make sure that custard is thoroughly chilled before jelly is added. If it does not mix well, beat with rotary egg beater. Egg whites should not be added to custard until after custard is properly chilled and jelly is thoroughly mixed.

**FRESH PEACH CREAM**
*eight to ten servings*

- 2 cups fresh peach pulp
- 1 cup granulated sugar
- 1 tablespoon lemon juice
- 1 tablespoon gelatine
- 3 tablespoons cold water
- ½ cup coffee cream
- 1 cup whipping cream
- 1 or 2 drops almond extract

Soak the gelatine in cold water for 5 minutes; then dissolve over hot water. Combine the peach pulp, sugar, lemon juice, and dissolved gelatine. Place in Frigidaire to chill. Add the coffee cream and fold in the whipping cream which has been whipped to a custard-like consistency. Pour into tray and freeze. Remove tray and stir once during the freezing process. This stirring can be done in the freezing tray without removing it to the mixing bowl. See Page 8 for use of Cold Control.

**CARAMEL CREAM**
*eight to ten servings*

- 3 tablespoons granulated sugar
- 1 cup milk
- ½ cup powdered sugar
- ½ teaspoon salt
- 1½ tablespoons flour
- 2 eggs
- 1 pint coffee cream
- 1 teaspoon vanilla
- 2 egg whites

Caramelize sugar by heating until sugar is melted and becomes light brown in color. Add milk and cook until sugar is dissolved. Mix powdered sugar, salt, and flour thoroughly and combine with caramel mixture, stirring constantly and slowly. Cook for 15 minutes or until thickened, continuing the stirring. Combine with beaten egg yolks in double boiler. Cook slowly for 5 minutes or until thick, stirring constantly. Cool; add salt and cream. Pour into freezing tray. When frozen, remove to bowl; add vanilla and whip with beater until mix becomes light and creamy. Then carefully fold in stiffly beaten egg whites. Return quickly to freezing tray to finish freezing. See Page 8 for use of Cold Control.

**CARAMEL NUT CREAM**
Add ½ cup chopped English walnuts and pecans to the preceding recipe. The nuts can be folded into the mix after the whipping process and before the egg whites are added.

**MAPLE CREAM**
*eight to ten servings*

- 1 cup maple syrup
- 1½ tablespoons flour
- ½ cup water
- 2 egg yolks
- ½ teaspoon salt
- 1 pint coffee cream
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 2 egg whites

Heat the syrup. Make a paste of the flour and water. Add hot syrup to paste, stirring constantly. Cook for 10 minutes, or until thickened. Add to well-beaten egg yolks in double boiler and continue to cook, stirring constantly until it reaches the consistency of thin custard. Cool. Add salt and cream. Pour into freezing tray. When frozen, remove to bowl; add vanilla and whip with an electric or hand beater until mix becomes light and creamy. Then carefully fold in the stiffly beaten egg whites. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**MAPLE NUT CREAM**
Add ½ cup chopped English walnuts and pecans or English walnuts alone to the preceding recipe. The nuts can be folded into the mix after the whipping process and before the egg whites are added.
**BANANA CREAM**  
*six servings*

1 medium size banana  
2/3 cup confectioners' sugar  
1 tablespoon lemon juice  
1/3 teaspoon salt  
1/2 teaspoons vanilla  
1/2 pints coffee cream

Slice banana very thin and add to sugar. Mix well. Add lemon juice and coffee cream and pour into freezing tray and allow to freeze firm. Remove to ice-cold mixing bowl; add vanilla, and beat with electric or hand beater until mixture becomes very light. Return to freezing tray and allow to finish freezing without further agitation. See Page 8 for use of Cold Control.

**FRESH STRAWBERRY CREAM**  
*eight to ten servings*

1 pint fresh strawberries  
(measure after being cleaned)  
1/2 cup milk  
1 cup sugar  
3/4 cup whipping cream  
1/2 cup coffee cream  
1 tablespoon lemon juice

Crush berries and add sugar. Combine with lemon juice, milk, and coffee cream. Pour into freezing tray. When frozen, remove to bowl and whip with electric or hand beater until mix becomes light and creamy. Then fold in the whipped cream. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**FROZEN GRAPENUT CREAM**  
*four to six servings*

1/2 cup grapenuts  
1/2 cup granulated sugar  
1 pint coffee cream  
1 teaspoon vanilla

Combine grapenuts, sugar, and cream and let stand for one hour, or until grapenuts begin to soften. Pour into Frigidaire freezing tray and allow to freeze firmly. Remove to chilled mixing bowl; add vanilla, and whip with electric or hand beater until mixture becomes light and creamy. Quickly return to Frigidaire freezing tray and allow to finish freezing without further agitating. See Page 8 for use of Cold Control.

**RASPBERRY CREAM**  
*six servings*

1 pint red raspberries  
1/2 cup granulated sugar  
1/3 teaspoon salt  
1/2 cup coffee cream  
1 cup whipping cream

Crush berries and add sugar. Cook 5 minutes and strain. Add salt and cool. Add coffee cream and fold in whipped cream. Pour into tray and freeze, stirring twice during the freezing process. This stirring can be done in the freezing tray without removing it to the mixing bowl. See Page 8 for use of Cold Control.

**STRAWBERRY CREAM**  
*six to eight servings*

1/2 cup preserved strawberries  
(puree)  
2 cups coffee cream

Heat strawberry preserves before putting through puree strainer. Add cream slowly. Beat with rotary egg beater. Chill. Pour into tray and freeze firm. Remove to bowl and whip with electric or hand beater until light and creamy. Return quickly to tray and finish freezing without further agitation. See Page 8 for use of Cold Control.

**MOCHA CREAM**  
*six to eight servings*

2 tablespoons coffee (ground fine)  
1 cup sweet milk  
1 tablespoon flour  
1/3 cup granulated sugar  
2 egg yolks  
1/3 teaspoon salt  
1 cup whipping cream  
2 egg whites

Add coffee to 1/2 cup milk and place in top of double boiler. Cook for 5 minutes. Remove and strain through cheese cloth and
cool. Mix flour and granulated sugar; add slowly $\frac{1}{2}$ cup scalded milk and cook in double boiler for 15 minutes. Combine with salt and well-beaten egg yolks. Cook for 5 minutes, stirring constantly. Allow to cool. Add first mixture. Fold in whipped cream. Pour into Frigidaire freezing tray. When partly frozen, stir well with a spoon. Then carefully fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire freezer and allow to finish freezing without further agitating. See Page 8 for use of Cold Control.

**PEACH CREAM**
*six to eight servings*

2 cups crushed canned peaches  
$\frac{1}{2}$ cup sugar  
$1\frac{1}{2}$ tablespoons lemon juice  
1 or 2 drops almond extract  
1 cup milk  
1 cup coffee cream

Crush the peaches, then measure two cups. Add sugar and lemon juice. Combine with the milk and coffee cream, stirring until sugar is thoroughly dissolved. Pour into freezing tray and freeze firm. Remove to chilled mixing bowl and beat with an electric or hand beater until mixture becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**LEMON CREAM**
*six to eight servings*

1 cup milk  
1 cup coffee cream  
2 eggs  
$\frac{1}{2}$ cup sugar  
$\frac{1}{2}$ cup Karo syrup  
$\frac{1}{2}$ cup lemon juice  
1 teaspoon grated lemon rind

Beat eggs until lemon colored. Add sugar gradually until the mix becomes a thick custard like consistency. Combine with syrup, milk, cream, and lemon juice and rind. Pour into freezing tray. When frozen, remove to bowl and whip with an electric or hand beater until mix becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**CHOCOLATE CREAM**
*six to eight servings*

$\frac{3}{4}$ cup granulated sugar  
2 tablespoons cocoa  
$\frac{1}{2}$ teaspoon salt  
$\frac{1}{3}$ cup hot water  
$1\frac{1}{2}$ pints coffee cream  
2 teaspoons vanilla

Mix sugar, cocoa, and salt thoroughly. Add hot water. Heat until sugar is thoroughly dissolved. Remove from fire and partially cool. Add cream and pour into Frigidaire freezing tray and allow to freeze firmly. Remove to chilled mixing bowl. Add vanilla and whip with electric or hand beater until mixture becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

**PEPPERMINT STICK CANDY CREAM**
*ten to twelve servings*

$\frac{1}{4}$ lb. or 1 cup of crushed peppermint stick candy  
$1\frac{1}{2}$ cups coffee cream  
$1\frac{1}{2}$ cups top milk  
$\frac{1}{10}$ teaspoon salt

Dissolve candy in hot milk over fire. Add salt, coffee cream and pour into freezing tray. Freeze until quite firm, then remove to mixing bowl and beat with electric or hand whip until mix is light and creamy. (Don’t over whip.) Return to freezing tray quickly and allow to finish freezing. See Page 8 for use of Cold Control.

**NOTE:** This can be made without cream, using top milk if desired. A dessert most acceptable to children.
TUTTI-FRUTTI CREAM

ten servings

1 cup milk
2 tablespoons cornstarch
1/4 cup granulated sugar
2 eggs
1/16 teaspoon salt
1/2 cup cooked raisins
1/2 cup maraschino cherries
1/2 cup ground nuts
2 tablespoons sherry wine flavor
1/2 pint coffee cream

Mix sugar and cornstarch and add the scalded milk slowly, stirring constantly. Cook for 25 minutes in double boiler. If time will permit, an hour or more will improve the flavor of the custard. When this has cooked to a thick consistency, add well-beaten egg yolks. Cook again for approximately five minutes, stirring constantly. Remove from fire and cool. Place in Frigidaire until other ingredients are prepared. (A quantity of this custard may be made at any time and kept in your Frigidaire to use quickly whenever you desire.)

The raisins may be ground or chopped. Grind the nuts. Chop the berries. Mix the fruit, cherries, and raisins in the custard and add the sherry wine flavor, allowing the mixture to stand for a few minutes. Then add the cream and place in Frigidaire freezing tray. When frozen, fold in stiffly beaten egg whites and ground nuts and allow to finish freezing without further agitation. See Page 8 for use of Cold Control.

DESSERTS USING CANNED MILK

VANILLA CREAM

2/3 cup sweetened condensed milk
1 1/2 cups sweet milk
1 1/2 teaspoons vanilla

Combine and blend milk thoroughly. Pour into freezing tray and freeze firm. Remove to a chilled mixing bowl. Add vanilla. Whip with an electric or hand beater until light and creamy. Return quickly to freezer and allow to finish freezing without stirring. See Page 8 for use of Cold Control.

STRAWBERRY CREAM

1 quart strawberries
1 1/2 cups sweetened condensed milk
2 cups evaporated milk
1 teaspoon lemon juice

Wash and hull berries. Crush. Combine berries, milk and lemon juice. Blend thoroughly. Freeze according to method suggested in the preceding VanillaCream recipe.

PEACH CREAM

2 cups fresh peaches (crushed)
1/2 cup sugar
2 tablespoons lemon juice
1 or 2 drops almond extract
1 1/2 cups sweet milk
3/4 cup sweetened condensed milk

Crush peaches, then measure two cups. Combine with the sugar, lemon juice and milk. Blend thoroughly. Pour into freezing tray and freeze firm. Remove to chilled mixing bowl and whip with an electric or hand beater until light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.
Parfaits are rightly regarded as a very rich delicacy. They are served only when the occasion calls for something very attractive and when calories can be disregarded. The parfait itself is very easily prepared and the same method of preparation is applicable to each recipe.

Parfaits are most acceptable when served with strawberries, raspberries or other fruit. However, flavored syrups with nuts are very good substitutes—garnishing with maraschino cherries when desired.

**BUTTERSCOTCH PARFAIT**  
*ten to twelve servings*

- 21/3 cup brown sugar
- 2 tablespoons butter
- 3/4 cup water
- 4 egg yolks
- 1 pint whipping cream
- 1/6 teaspoon salt
- 2 teaspoons vanilla


**MAPLE PARFAIT**  
*eight to ten servings*

- 3/4 cup maple syrup
- 3 eggs
- 1 1/2 cups whipping cream
- 1 teaspoon vanilla
- 1/6 teaspoon salt

Heat syrup in double boiler. Add syrup slowly to well-beaten egg yolks and return to double boiler. Beat until mixture is thick and light. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt, and vanilla to custard. Mix thoroughly and pour into freezing tray. Freeze without stirring. Garnish with whipped cream and chopped nuts. See Page 8 for use of Cold Control.

**ANGEL PARFAIT**  
*eight to ten servings*

- 1 cup sugar
- 3/4 cup water
- 2 egg whites
- 1 pint whipping cream
- 2 teaspoons vanilla
- 1/6 teaspoon salt

Boil water and sugar slowly without stirring until it spins a thread (236 degrees F.). Combine slowly with stiffly beaten egg whites to which salt has been added. Continue to beat until thick. Cool. Add vanilla; combine with the chilled whipped cream. Pour into Frigidaire freezing tray. Freeze without stirring. See Page 8 for use of Cold Control.

This should be served with crushed fruit. When served in parfait glasses, add whipped cream and garnish with grapes, preserved cherries, or other fruit.
Sherbets and Ices

Sherbets are distinguished from Ices in that they contain fruit juices with the addition of milk or cream, while ices contain mainly fruit juices and water.

These desserts are easily prepared and excellent results will be obtained when directions are followed closely.

### Lemon Milk Sherbet

**Six to eight servings**

- 1 1/2 cups granulated sugar
- 1/3 cup lemon juice
- Grated rind of 1 lemon
- 1/2 teaspoon lemon extract
- 1 pint milk

Combine sugar, lemon juice, lemon rind, and flavoring. Add milk and stir until the sugar is thoroughly dissolved. Pour into Frigidaire freezing tray and freeze firm. Remove to a chilled mixing bowl and beat with electric or hand beater until mixture becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

### Strawberry Ice

**Six to eight servings**

- 1 pint fresh strawberries (measured after cleaning)
- 1 cup sugar
- 3/4 cup water
- Juice of 1/2 lemon

Crush the berries. Add sugar, lemon juice, and water. Press through a fine sieve. Pour into Frigidaire freezing tray and freeze firm. Remove to chilled mixing bowl and whip until very light. Return quickly to freezing tray and allow to finish freezing. (Vary the sugar as the fruit requires.) See Page 8 for use of Cold Control.

### Pineapple Milk Sherbet

**Six to eight servings**

- 1/2 cup pineapple juice
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- 1/2 cup granulated sugar
- 1 pint milk

Combine sugar, pineapple juice, lemon juice, and lemon rind. Add the milk and stir until the sugar is thoroughly dissolved. Pour into Frigidaire freezing tray and freeze firm. Remove to chilled mixing bowl and beat with electric or hand beater until mixture becomes light and creamy. Return quickly to freezing tray and allow to finish freezing. See Page 8 for use of Cold Control.

### Lemon Ice

**Four to six servings**

- 3/4 cup granulated sugar
- 1 pint water
- 1/2 cup lemon juice
- 1/16 teaspoon salt

Cook sugar and water slowly for ten minutes. Cool. Add to strained fruit juices; add salt; pour into tray and freeze firm. Remove to chilled mixing bowl and beat with electric or hand beater until mixture becomes light and creamy. This should be done as quickly as possible, in order to prevent melting. Return to freezing tray and allow to freeze without further agitating. See Page 8 for use of Cold Control.
RASPBERRY ICE

eight to ten servings

\frac{3}{4} \text{ cup granulated sugar}
1 \text{ pint fresh raspberries}
\frac{1}{2} \text{ cup water}
2 \text{ tablespoons orange juice}
2 \text{ egg whites}
\frac{1}{4} \text{ teaspoon salt}

Add sugar to berries and crush. Heat slowly and cook 5 minutes. Add water. Strain; cool; add orange juice; pour into Frigidaire freezing tray and freeze firm. Remove to chilled mixing bowl and whip until very light. Add stiffly beaten egg whites to which salt has been added. Return quickly to tray and finish freezing without further agitation. See Page 8 for use of Cold Control.

LIME ICE

four to six servings

\frac{2}{3} \text{ cup sugar}
1 \text{ pint water}
\frac{1}{2} \text{ cup lime juice}
Green food coloring
2 \text{ egg whites}
\frac{1}{4} \text{ teaspoon salt}

Cook sugar and water slowly for ten minutes. Add green food coloring. Pour into Frigidaire freezing tray and freeze firm. Remove to chilled mixing bowl and beat until mixture is very light. Fold in stiffly beaten egg whites and cream. Return to Frigidaire and freeze. See Page 8 for use of Cold Control.

ORANGE CREAM SHERBET

six to eight servings

\frac{3}{4} \text{ cup granulated sugar}
\frac{3}{4} \text{ cup water}
Grated rind of 1 orange
2 \text{ egg whites}
1\frac{1}{2} \text{ cups orange juice}
1 \text{ tablespoon lemon juice}
\frac{1}{2} \text{ cup coffee cream}
\frac{1}{4} \text{ teaspoon salt}

Heat cranberries and water to boiling and allow to cook for a few minutes or until the berries become soft. Run through sieve. Then add sugar to puree. Add grated rind; heat again until sugar is dissolved. Add orange juice; remove from fire. Pour into chilled mixing bowl and beat until mixture is very light. Return to freezing tray and freeze without stirring. See Page 8 for use of Cold Control.
Mousses retain their popularity because they are so simply and easily prepared. Whipped cream forms the base of these desserts and stirring is unnecessary during the freezing process.

**PLAIN MOUSSE**  
*six servings*

- 1 cup whipping cream  
- ¼ cup powdered sugar  
- ½ teaspoon vanilla  
- ¼ teaspoon salt  
- 1 egg white

Whip cream; add powdered sugar and vanilla; fold in stiffly beaten egg white to which salt has been added. Pour into freezing tray and allow to freeze without stirring. See Page 8 for use of Cold Control. Plain mousse can be served with chilled, crushed fruit. It may also be used for decorating strawberry shortcake or Frigidaire cakes.

**STRAWBERRY MOUSSE**  
*ten servings*

- 1 pint strawberries  
- 1 cup granulated sugar  
- ¼ teaspoon salt  
- 2 cups whipping cream  
- 2 teaspoons lemon juice  
- 2 egg whites

Wash and stem berries. Add sugar and crush. Heat until sugar is dissolved. Add salt, strain and chill. Add lemon juice to berry mixture. Fold in whipped cream and stiffly beaten egg whites to which salt has been added. Pour into freezing tray, molds or individual cups. Freeze without stirring. See Page 8 for use of Cold Control. This is very attractive frozen in silver cups, decorated with whipped cream or whole, fresh berries.

**PISTACHIO MOUSSE**  
*eight to ten servings*

- 2 cups whipping cream  
- ½ cup sugar  
- 2 egg whites  
- ¼ teaspoon salt  
- ½ cup pistachio nuts, chopped fine  
- ¼ teaspoon pistachio flavoring  

(If pistachio flavoring is not available use 1 part almond flavoring combined with 2 parts vanilla)

Whip cream. Add sugar, flavoring, nuts, and just enough green coloring to give a yellowish green tint. Fold in stiffly beaten egg whites to which salt has been added. Pour into Frigidaire freezing tray and allow to freeze without stirring. See Page 8 for use of Cold Control.

**FROZEN EGG-NOG**  
*four servings*

- 2 eggs  
- ¼ cup granulated sugar  
- 1 teaspoon vanilla  
- ¼ teaspoon salt  
- 1 cup whipping cream

Beat eggs with salt and sugar until latter is completely dissolved. If properly whipped, this will make a thick custard-like mixture. Add vanilla and fold in whipped cream. Pour into freezing tray quickly and freeze. See Page 8 for use of Cold Control. This recipe may be varied by adding rum or sherry flavoring, adjusting amount of sugar accordingly. Add flavoring last.
Many times the occasion calls for something just a little different; maybe a special dinner dessert—afternoon or evening refreshments, or that “Dessert Bridge” you have been planning for some time. The following suggestions will help you in planning for these occasions, and your Frigidaire will prove a real joy in serving.

**STRAWBERRY MERINGUE CAKE**

*ten to twelve servings*

Cake:
- 8 egg whites
- ½ teaspoon cream tartar
- ½ teaspoon salt
- 2 cups sugar
- ¼ teaspoon lemon extract

Strawberry Filling:
- 1 quart strawberries
- 4 tablespoons cold water
- 2 teaspoons lemon juice
- Few grains salt
- ½ cup sugar
- 2 egg whites

Beat egg whites until foamy. Add cream of tartar, and continue beating until they hold a point. Add sugar gradually and mix well. Pour into shallow loaf pan (approximately 7 by 11 inches) lined with wax paper. Bake in slow oven (300 degrees F.) for 45 to 50 minutes. Lift from pan onto cake rack and cool. Cut into servings.

Serve with strawberry filling topped with whipped cream, garnish with berries.

Prepare filling as follows: Wash and stem berries and put through strainer. To strawberry pulp, add sugar, salt, lemon juice, and gelatine, which has been soaked 5 minutes in cold water and then dissolved over hot water. Stir thoroughly, then place in Frigidaire until mix congeals.

Whip egg whites until stiff and fold into thickened strawberry mix. Return to Frigidaire and allow to congeal completely and thoroughly chill until serving time.

Peaches can be used, prepared as follows:

- 3 cups sliced peaches
- ½ cup sugar
- ¼ cup orange juice
- 2 egg whites
- 4 teaspoons gelatine
- 4 tablespoons cold water
- Few grains salt
- ¼ teaspoon almond extract

Add sugar and orange juice to peaches and crush. Combine with gelatine which has been soaked for five minutes in cold water and dissolved over hot water. Add extract and salt. Place in Frigidaire until mix congeals. Fold in stiffly beaten egg whites and return to Frigidaire to completely congeal and chill until serving time.

**CUP CUSTARD**

*four to six servings*

- 3 eggs
- 3 tablespoons sugar
- 1 pint milk
- ⅛ teaspoon salt

Heat milk. Add salt to eggs and beat well; then add to milk and pour into baking cups. Place in shallow pan of water (about one inch of water) and bake at 325 degrees F. until custard becomes firm (30 to 40 minutes). Chill and serve with partly frozen whipped cream or chilled fruit.
FRIGIDAIRE STRAWBERRY SHORTCAKE
six to eight servings
1 pint strawberries
½ cup confectioners' sugar
1 cup whipping cream
Sponge cake

Wash, stem, and cut a pint of berries; add confectioners' sugar. Cut sponge cake about three-quarters of an inch thick, to fit Frigidaire freezing tray. Spread berries over cake. Then add a layer of plain mousse. Place in freezer to become very cold, but not frozen. This can be cut out in squares and served on plates. Garnish with a few fresh berries.

Any fresh or canned fruit can be used in like manner, covering with mousse or parfait.

Any desired parfait can be frozen on sponge cake without the fruit, blocked out, and served the same as Frigidaire shortcake. When plain parfait is used, a fruit garnish adds to its deliciousness.

ENGLISH TRIFLE
ten servings
Sponge cake
1½ cups soft custard
½ cup blanched almonds or
English walnuts
½ cup sherry wine
½ cup guava or currant jelly

Custard:
1 pint milk
½ cup sugar
4 eggs
½ teaspoon salt
1 teaspoon vanilla

Heat milk and sugar. Add salt to eggs and beat well. Add eggs to hot milk and allow to cook for five minutes, stirring constantly. Remove from fire and cool; then place in Frigidaire in a closed dish to chill.
Cut sponge cake to fit casserole. Cover sponge cake with nuts. Spread jelly over top; add wine; then soft custard. Place in Frigidaire until ready to serve; then add partly frozen whipped cream and serve. This is a very tasty dessert.

CHILLED FRUIT DESSERT
six servings
1 No. 2½ can mixed fruits
½ cup whipping cream
6 maraschino cherries

Pour can of fruit into Frigidaire freezing tray and allow to chill until fruit juices are partly frozen. Serve with whipped cream. Garnish with maraschino cherries.

FLAVOR VARIATIONS:
Pour off fruit juices from one can of fruit and add one-half cup of sherry wine flavoring, or more if desired. Pour into Frigidaire freezing tray, allowing to chill for approximately one hour. Serve in same manner as above. Other flavors can be used in like manner.

FIG BREAD PUDDING
eight to ten servings
2 cups dry bread crumbs
1 quart hot milk
¾ cup sugar
1 cup chopped figs
½ tablespoon lemon juice
½ cup melted butter
3 eggs
Salt
½ cup chopped nuts

Add crumbs to hot milk and set aside to cool; then add all other ingredients and pour into greased baking dish. Place in pan of hot water and bake at 325 degrees F. for one hour or until firm. Serve with partly frozen whipped cream.

CHOCOLATE COOKIE DESSERT
six to eight servings
18 thin chocolate cookies (1½ inches in diameter)
1 pint whipping cream
2 teaspoons vanilla

Whip cream and add vanilla. Spread one tablespoon on one cooky and press another on top. After four or five cookies have been added, lay the stack on edge in the center.
of freezing tray; complete the roll; then completely cover with remainder of whipped cream. Place in Frigidaire on a shelf until thoroughly chilled for several hours. Garnish with maraschino cherries or chocolate shot. Place in freezing compartment and allow to thoroughly chill or freeze. When freezing, please see Page 8 for use of Cold Control. Serve in diagonal slices and add a small portion of chocolate sauce to each serving.

*Variation:* Ginger cookies may be used the same as chocolate cookies, and served without sauce.

**FROZEN CRUMB CAKE**
*four to six servings*
2 cups sponge cake broken in small portions
(Any left-over cake can be used. Angel food cake is delicious served in this manner.)
1 cup whipping cream
¾ cup chopped English walnuts

Whip cream and combine with cake. This should be tossed together with a fork. Add chopped nuts and pour into freezing tray. Freeze without stirring. Slice for serving.

Fruit may be added to the above recipe if desired, either frozen with the cake or chilled and served with the frozen cake. Maraschino cherries may be added. This is an excellent way of using those unused portions of cake and small portions of fruit.

**CHOCOLATE BAVARIAN CREAM**
*ten servings*
1½ squares chocolate
2/3 cup sugar
½ cup hot milk
1 tablespoon gelatine
¾ cup cold water
1 pint whipping cream
1 teaspoon vanilla
6 lady fingers

Soak gelatine in cold water. Melt chocolate in top of double boiler and add sugar, salt, and hot milk. Cook for a few minutes. Add gelatine to hot chocolate mixture. Cool until it begins to thicken. Beat with beater until mixture becomes very light. Fold in whipped cream. Add vanilla. Line a mold with lady fingers. Pour in cream mixture. Place in Frigidaire freezer to chill. When dessert has set, remove to a plate and decorate with whipped cream before serving.

**MARSHMALLOW DELIGHT**
*eight to ten servings*
½ pound marshmallows
1½ cups diced or crushed pineapple
2 teaspoons vanilla
1 pint whipping cream
2 tablespoons sugar

Cut marshmallows in fourths. (Colored marshmallows are most attractive.) Add pineapple and place in covered container in Frigidaire over night.

Whip cream, add sugar and vanilla. Fold whipped cream into fruit and marshmallow mixture. Pour into freezing tray and allow to chill thoroughly or partially freeze before serving.

Each serving may be garnished attractively with a maraschino cherry and nuts or a few chocolate cake crumbs.

**MACAROON PUDDING**
*six to eight servings*
3 eggs
½ cup sugar
½ cup water
½ cup claret wine
2 teaspoons gelatine
½ pound almonds
12 maraschino cherries
1½ dozen macaroons

Combine egg yolks, sugar, and water. Heat to boiling point. Add gelatine which has been soaked in ½ cup of cold water. Place nuts, maraschino cherries, and macaroons in a large serving dish. Add wine flavoring. Cover with well-beaten egg whites. Then add hot custard mixture. Do not stir. Chill in Frigidaire and serve with whipped cream.
IDEAS FOR USING COMMERCIAL ICE CREAMS

You can buy commercial ice cream long before you intend to serve it, and keep it firmly frozen in your Frigidaire. Packaged ice cream can often be placed directly in the freezer of many models by removing one of the ice tray shelves—or the ice cream may be transferred to one of the freezing trays. In holding ice cream it is usually best to set the Cold Control at a colder position.

Here are some suggestions for serving commercial ice creams, which may also be adapted to the frozen creams which you make yourself.

ICE CREAM AND CAKE COMBINATIONS


2. Hollow out cup cakes. Line with jam, wine jelly, or marmalade. Fill with ice cream.

3. Cover angel food slices with vanilla ice cream. Sprinkle with toasted almonds and dress with butterscotch sauce.


5. Remove center of sponge cake to make one-inch wall. Fill with peach ice cream, blended with whipped cream. Serve with chilled dessert peaches.

Many delightful beverages may be made by combining ice cream with ginger ale and the different carbonated drinks.
- These sauces can be kept in your Frigidaire and used when desired. Many variations for desserts are possible by adding different sauces to home-made or commercial frozen creams.

### Chocolate Sauce

**one and one-half cups**

- 1 square unsweetened chocolate or 3 tablespoons cocoa
- 1 tablespoon butter
- $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup hot water
- $\frac{1}{4}$ cup coffee cream
- 1 teaspoon vanilla

Melt chocolate in top of double boiler. Add butter, sugar and salt. Heat until all the sugar is dissolved. Add hot water. Then add cream slowly and cook for 10 minutes directly over heat. When partly cooled, add vanilla. Beat before serving.

This sauce can be kept in Frigidaire and used as needed. It can also be used for chocolate milk drinks.

### Orange Cream Sauce

**one cup**

- 2 egg yolks
- $\frac{1}{2}$ cup sugar
- Juice and grated rind of 1 orange
- 1 cup whipping cream

Heat grated orange rind, juice, and sugar. Strain. Cook again for approximately 2 minutes. Add well beaten egg yolks. Cook for 5 minutes or until eggs are thickened, stirring constantly. Cool to room temperature. Chill in Frigidaire. Fold in chilled whipped cream before serving. Delicious when partly frozen and served on angel cake.

### Butter Scotch Sauce

**one and one-half cups**

- 2 cups brown sugar
- 6 tablespoons butter
- $\frac{1}{4}$ cups hot water

Melt butter in sauce pan and add brown sugar. Continue stirring until butter and sugar are well mixed. Add hot water and cook approximately 10 minutes. Cool. Place in Frigidaire to chill.

### Hot Fudge Sauce

**one and one-half cups**

- 1 square chocolate or 3 tablespoons cocoa
- 2 tablespoons butter
- $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup hot water
- $\frac{1}{3}$ cup coffee cream
- 1 teaspoon vanilla

Melt chocolate in top of double boiler. Add butter, sugar, salt, and hot water. Heat until all sugar crystals are dissolved. Cook 5 to 10 minutes. Add coffee cream and vanilla. Beat well. Serve hot over vanilla cream. If cocoa is used, mix cocoa, sugar, and butter before heating. Then add cream and let cook to a creamy consistency.
Ice cubes, made of clear water, have a number of uses. They are always convenient for cooling beverages. They can be put into dishes of celery, olives, radishes, and the like, either whole or crushed. They can be utilized as "nests" for cocktails, grapefruit, melons, or oysters.

In addition to their many food and beverage uses, ice cubes wrapped in a fine cloth are beneficial for treating and massaging the face. They also can be used for cold packs to relieve feverish conditions.

**GARNISHED AND COLORED ICE CUBES**

Maraschino cherries, one to each cube, are very appropriate for garnishing. They can be frozen in plain or appropriately tinted cubes. Lemon juice and lemon slices are also desirable additions. When fruits are to be frozen in the cubes, fill the tray one-third full with water, then partially freeze. Add the fruit, then add water until the tray is about three-fourths full and finish freezing.

Any pure food coloring can be used to color ice cubes by adding to the water before it is poured into the tray. Be sure to use the right amount of coloring, for delicate tints are always more attractive.

**DECORATED ICE CUBES**

Mint leaves, watercress, and candied fruit make very delightful decorating material for ice cubes. Simply put them on the ice cubes and add just enough water to freeze into place. Blocks of ice are sometimes desirable for bowls of punch and may be frozen instead of cubes by removing the grids from a tray. They may be plain, garnished, colored, or decorated as wanted.

Decorated and garnished cubes should be frozen slowly. Fast freezing causes rapid expansion, which destroys the desired attractiveness.

**AN EXTRA SUPPLY OF CUBES**

When more ice cubes are needed than can be frozen at one time, those which have been made may be stored in the special glass tray beneath the Super Freezer (or Frozen Storage Chest in some models) while another lot is being frozen.

**ICE SHELLS**

Ice shells for serving fruit cocktails are something new and different. These can be made either in glass custard cups or in souffle cups. Fill the cups with water. A little food coloring may be used if desired. Place a thickness of waxed paper in the freezing tray and then place the cups on the paper. Allow the water to freeze approximately one-quarter inch all around. Remove cups and pour out the water from the center. Return to freezing tray for a short time. Then remove ice shells from the containers and place in the glass tray or Frozen Storage Chest. A dozen or more of these shells can be frozen and stored for future use. When serving, place the shell on a doily and arrange fruit as desired. Serve immediately.
The cold temperature maintained in the Frigidaire food compartment is ideal for the proper chilling of pastry dough before baking. This improves the tenderness and flakiness of the pastry. In many instances, dough cannot be successfully prepared unless it is thoroughly chilled.

**SPRITZES**

1 cup butter  
2/3 cup sugar  
3 egg yolks  
4 tablespoons ground almonds  
2 1/2 cups flour  
1/2 teaspoon salt

Cream butter and sugar thoroughly. Add the unbeaten yolks, one at a time, continuing to beat thoroughly. Add ground almonds. Add sifted flour. Place in Frigidaire for several hours or overnight.

Drop by teaspoonfuls on ungreased cookie sheet and bake 7 minutes at 400 degrees F., or roll and cut in fancy shapes.

**FRIGIDAIRE ROLLS**

approximately three dozen clover-leaf rolls

1 cake compressed yeast  
1/2 cup sugar  
1 teaspoon salt  
2 cups lukewarm water  
1 egg  
7 cups flour  
3 tablespoons shortening

Crumble yeast into large mixing bowl. Add sugar, salt, and water. Add well beaten egg. Sift flour once before measuring. Add half flour and beat well. Add melted shortening and mix in remainder of flour. Let rise to double its bulk. Punch down, cover tightly, and place in Frigidaire. About one hour before baking, remove desired amount of dough. Shape into small rolls and place on greased pan. Use gem pans for clover-leaf rolls. Let rise slowly to double their bulk, then bake in hot oven (425 degrees F.) for 20 to 25 minutes.

This dough can be kept in Frigidaire and used from as desired. Shapes may be prepared in the morning and placed back in the Frigidaire to be ready for quick baking. Allow just enough time for the dough to rise and the rolls to bake so that they will come from the oven piping hot.

**FRIGIDAIRE PIE**

1 pastry shell  
1 cup fresh fruit  
1 pint ice cream (vanilla)  
4 egg whites  
6 tablespoons powdered sugar

Bake the shell as directed in the following recipe. Place in the shell a layer of ice cream (frozen very hard). Then add a layer of fresh fruit, sweetened to taste. Banana slices, fresh strawberries or very ripe peaches can be used. Place in a very hot oven (500 degrees F.) for two minutes or until meringue is golden brown. Serve at once.

**PASTRY SHELL**

1 1/2 cups pastry flour  
1/2 cup shortening  
1/2 teaspoon salt

Cut shortening into flour and salt. Add enough ice water to hold together. Place in Frigidaire to chill. Roll into shell. Bake in hot oven.
FRIGIDAIRE COOKIES

three dozen

1 1/2 cups shortening
1 cup brown sugar
1/3 cup white sugar
3 eggs
1 teaspoon soda
1 teaspoon salt
2 teaspoons cinnamon
4 cups flour

Cream shortening. Add sugar and beat well. Then add eggs one at a time, beating meanwhile. Sift dry ingredients and stir into first mixture. It is nice to divide this dough into three portions, adding melted chocolate and vanilla to one; grated coconut to one; nuts and raisins or chopped dates to one. These portions may be made into sausage-like rolls, wrapped in waxed paper, and placed in Frigidaire over night or until wanted. Before baking, slice very thin, approximately one-eighth inch, and bake on a cooky sheet in hot oven (400 degrees F.) from 5 to 8 minutes. Part of the chocolate dough may be rolled to one-fourth inch thickness (square), a portion of the light dough rolled similarly and placed on the chocolate dough. The two sheets should then be “scrolled” in jelly-roll fashion, wrapped in waxed paper, and left in Frigidaire a few hours before slicing. This will give a pinwheel effect.

BUTTERSCOTCH COOKIES

three dozen

1/2 cup shortening
2 cups brown sugar
2 eggs
1/4 teaspoon salt
1/2 teaspoon vanilla
1 teaspoon soda
1 teaspoon cream of tartar
3 cups pastry flour or 2 3/4 cups bread flour

Cream the shortening with the sugar. Add the beaten eggs and vanilla. Sift the flour with the soda, cream of tartar and salt. Add to the first mixture. Form into rolls about two inches in diameter and wrap in waxed paper. Place in Frigidaire until wanted. Slice and bake on a greased baking sheet for 10 minutes at 375 degrees F.

PUFF PASTE

six patty cases

1/2 pound butter
1/2 pound cake flour
1/4 cup cold water

Work butter in cold water until pliable and smooth. Mold into three-eighths inch thickness and place in Frigidaire.

Combine cake flour and very cold water into a dough and knead until elastic. Cover and place in Frigidaire for about three-quarters of an hour. Roll out dough on floured board to one-half inch thickness and place butter in center. Fold edges of dough over butter and roll out about one-quarter inch thick, taking care butter does not run outside of dough. Brush off the flour and fold into three layers. Roll out again to same thickness. Put into Frigidaire to chill for three-quarters of an hour. Roll out as before and place again in Frigidaire to chill. Roll and fold again. The paste will then have six turns. Chill again before cutting.

Form in patty cases. Brush with cold water and place in Frigidaire to chill before placing in the oven. Bake to a golden brown at a temperature of 450 degrees F.

PUFF PASTE ROSES

Roll out some puff paste about one-eighth inch thick and cut out with a star cutter. Brush over with a little cold water. Fold the points of the stars to the center. Bake, and when nearly done, dust with powdered sugar and return to oven to finish baking. The cake will puff up like a rose. Fill with jelly or fruit combinations. Serve with whipped cream.

MERINGUE

4 egg whites
Pinch of salt
6 tablespoons powdered sugar

Beat egg whites, with salt added, until very stiff. Work in powdered sugar.