Frigidaire

frozen delights
Freezing Speeds for Every Need

The Frigidaire Cold Control is just as important to the modern electric refrigerator as the oven heat regulator is to the kitchen stove or as the throttle on an automobile. Just as in the cooking of foods a wide range of temperatures is required for the practical freezing of desserts. In Frigidaire these temperatures are attained by the Cold Control, which affords freezing speeds for every need. It is as simple as setting a watch. Select Frigidaire and enjoy the added advantages that the Cold Control, an exclusive Frigidaire feature, brings about.
The delicious frozen desserts and salads which may be prepared in Frigidaire represent an entirely new application of the household refrigerator. Frigidaire users enjoy a distinct advantage in that they may freeze a variety of frozen dainties quickly and with surprising ease. The Frigidaire Cold Control makes this possible. The following three recipes are popular with Frigidaire users throughout the country.

**Vanilla Cream**

1 Cup XX cream  
1/2 Cup confectioners sugar  
1/2 Teaspoons vanilla  

 Whip XX cream until light and fluffy. Add sugar and vanilla. Carefully fold into this 1 1/2 cups single cream. Pour into tray and with the Cold Control set in the 2nd or 3rd position, allow to freeze to a mushy consistency. Remove mixture to an ice-cold bowl which has been kept in Frigidaire for this purpose, and beat with rotary egg beater until light. Return to tray and allow to finish freezing without agitating and with the Cold Control set in the 4th or 5th position. After the dessert is frozen, set the Cold Control in the 2nd or 3rd position. This will maintain a temperature necessary to hold the dessert until serving time.

**Strawberry Cream**

1/2 Cup strawberries (preserved—puree)  
2 Cups single cream  

 Heat strawberry preserves before putting through puree, then add cream slowly. Beat with rotary egg beater. Chill in Frigidaire. Pour into tray and allow to freeze to a mushy consistency. Remove from tray into ice-cold bowl and beat well with rotary egg beater. Return to tray and allow to finish freezing without further agitating and with the Cold Control set in the 6th position. After the dessert is frozen turn the Cold Control back to the 2nd or 3rd position until dessert is served.

**Frozen Fruit Salad**

1 Orange  
1 Banana  
3/4 Cup white grapes or Royal Anne cherries  
12 Maraschino cherries  

 FREE orange from all skin and rind. Cut pineapple fine and halve the cherries. Seed and peel grapes. Place fruit in Frigidaire to chill. Whip cream and combine salad dressing with cream. Combine fruits and add banana, sliced very thin. Add fruits to cream and salad dressing. Pour into tray and allow to freeze. Set the Cold Control in 4th or 5th position. When frozen cut in cubes. Serve on lettuce leaf or serve directly on the salad plate, covered with paper doily.

**Fruit Salad Dressing**

2 Egg yolks  
2 Tablespoons sugar  
1 Tablespoon flour  

 Mix honey, flour, sugar and cook in double boiler for ten minutes. Add lemon juice and beaten egg yolks slowly and cook for five minutes, stirring constantly.
Only Frigidaire will give you all these 8 outstanding features . . .

1. *The Frigidaire Cold Control* . . . which speeds the freezing of ice cubes and makes possible dozens of new desserts.

2. *Beautiful cabinets* . . . perfectly proportioned . . . with all mechanism completely concealed yet easily accessible.

3. *Food shelves at a convenient height* . . . no stooping is necessary.

4. *Patented self-sealing freezing trays* . . . which retain the intense cold of the freezing unit.

5. *Surplus power* . . . which keeps food fresh and safe . . . no matter how warm the weather.

6. *Quiet operation* . . . you don’t hear it start, stop, or run.

7. *New low prices* . . . made possible by overwhelming popularity and quantity production.

8. *Liberal General Motors terms* . . . enable it to pay for itself while you are paying for it.