HE delicious frozen desserts and salads that may be prepared with the aid of Frigidaire are a source of never-ending joy and delight. In planning an afternoon of bridge, an evening dinner or supper, these frozen and chilled dainties are particularly desirable because of their ease of preparation and tempting taste.

The "Frigidaire Hydrator" and the "Frigidaire Cold Control" provide the practical facilities for quick preparation of these dishes. These two distinct Frigidaire features contribute immeasurably to complete enjoyment of automatic refrigeration in the home.
THE "FRIGIDAIRE HYDRATOR"

THE "Frigidaire Hydrator," now a part of every Frigidaire, offers an added service to users. This new Frigidaire feature is a moist air compartment that crisps and refreshens vegetables and salad materials quickly. It makes possible the preservation of all these materials in one compact compartment, fresh and full-flavored until used.

In the preparation of salads the true advantage of the "Frigidaire Hydrator" will be immediately recognized. Finished in white Porcelain-on-steel, the "Frigidaire Hydrator" may be kept immaculately clean. As the vegetable supply is replenished it is best to remove the "Frigidaire Hydrator" and wash and dry it before using.

CARE OF VEGETABLES

Perishable vegetables, when brought from the market, should be cared for immediately and placed in the "Frigidaire Hydrator." Salad greens and perishable vegetables should be sorted and washed before placing in the "Frigidaire Hydrator." If vegetables and salad materials are wilted when purchased, the original crispness and freshness may be restored by washing and placing in the "Frigidaire Hydrator." Then too, you may keep these materials in the "Frigidaire Hydrator" with the assurance that they will always be fresh and full-flavored until used.

The following methods are suggested for the care of the few more common vegetables. These methods, however, can be adapted to most any perishable vegetables.

LETTUCE should be trimmed, removing all coarse outer leaves that are damaged and undesirable for serving. Then wash the lettuce in cold water and place it in the "Frigidaire Hydrator."
ENDIVE should be trimmed the same as lettuce, removing all undesirable parts, then washed in cold water and placed in the “Frigidaire Hydrator.”

CHINESE CABBAGE should be washed after removing all undesirable leaves, placed in the “Frigidaire Hydrator” and allowed to become crisp and fresh before serving.

PARSLEY should be washed and placed in the “Frigidaire Hydrator.”

RADISHES should be washed and cleaned, ready for serving, before placing in the “Frigidaire Hydrator.”

CELERY should be trimmed and washed ready for serving before placing in the “Frigidaire Hydrator.” It is greatly improved if allowed to crisp in the “Frigidaire Hydrator” before serving.

ARTICHOKEs, trim the bottom with a knife and remove a few of the outer leaves. Place in salt water up side down to soak for three-quarters of an hour before placing in the “Frigidaire Hydrator.” This will remove insects and all foreign matter. If artichokes have been cooked and not used, they can be kept in the “Frigidaire Hydrator.”

OTHER VEGETABLES such as tomatoes, green peppers, and cucumbers should be washed and wiped with a dry cloth before placing in the “Frigidaire Hydrator.” Asparagus and brussels sprouts need not be washed but placed in the “Frigidaire Hydrator” after all undesirable parts are trimmed.

VEGETABLE SALADS

LETTUCE SALAD
Remove crisp lettuce from “Frigidaire Hydrator” and cut into fourths. Arrange each fourth on individual salad plates. Serve with Thousand Island, French dressing or mayonnaise.

LETTUCE AND TOMATO SALAD

<table>
<thead>
<tr>
<th>Head lettuce</th>
<th>Salad dressing</th>
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<tbody>
<tr>
<td>4 Tomatoes, medium sized</td>
<td></td>
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Scald tomatoes then place in “Frigidaire Hydrator” to chill before peeling. Then remove crisp lettuce from the “Frigidaire Hydrator” and arrange on individual salad plates. Peel tomatoes and cut in quarters or slice and arrange on lettuce leaf. Serve with mayonnaise or Thousand Island dressing.
ENDIVE SALAD
Remove crisp endive from "Frigidaire Hydrator" and arrange portions as desired on individual plates. Serve with French dressing.

ENDIVE WITH ANCHOVIES
Remove crisp lettuce from "Frigidaire Hydrator" and arrange portions as desired on individual plates.
Place fillet of anchovies crosswise over endive. Garnish with chopped hard boiled eggs and chopped parsley. Serve with French dressing.

WATER CRESS SALAD
Remove crisp water cress from "Frigidaire Hydrator." Break leafy parts from stems and remove all coarse parts. Arrange portions as desired on individual plates and serve with salt and vinegar as desired. French dressing is oftentimes more desirable.

CUCUMBER SALAD
3 Cucumbers
Salt
Lettuce
Salad dressing
Remove cucumbers from "Frigidaire Hydrator," peel and slice very thin. Add salt and a little water and let stand for approximately one-half hour. Several ice cubes added to the salted water will keep the cucumbers very cold. Pour off water, add vinegar and pepper or French dressing if desired. Arrange on crisp lettuce leaves from the "Frigidaire Hydrator" or arrange on crisp lettuce cut in shreds.
One small Bermuda onion or any small table onion may be sliced very thin and added to cucumber just before serving if desired.

CUCUMBER BOATS
Peel small cucumbers and cut in halves lengthwise. Trim ends boat style and cut off bottom flat in order to arrange easily on the lettuce. Scoop out center. Cut centers in small cubes. Slice one small Bermuda onion or any table onion very thin. Combine cucumber cubes and onion slices and season with salt, vinegar and pepper to taste. Fill cucumber boats and place in "Frigidaire Hydrator" to chill before serving. Serve on crisp lettuce from "Frigidaire Hydrator" with a dash of paprika. One cucumber will make two servings.
ARTICHOKE SALAD

If artichokes have been cared for as suggested in the "Care of Vegetables," they should be cooked in salted water for approximately one-half hour or until tender enough to draw out the leaves easily. Remove from water in which they have been cooked and lay them on side or on end in order to drain properly. When cooled, place in "Frigidaire Hydrator" to chill. Serve on individual salad plates with French dressing or mayonnaise.

ASPARAGUS SALAD

16 Stocks asparagus, medium sized, Lettuce
(freshly cooked or canned, Salad dressing
chilled in Frigidaire)

Remove lettuce from "Frigidaire Hydrator" and arrange on individual plates. Arrange asparagus tips and add French dressing or mayonnaise with a dash of paprika.

There are many ways of garnishing asparagus if desired. Green pepper, a lemon or pimento cut in strips can be used.

Cut green pepper in rings about one-third inch thick and slip asparagus tips through the ring before adding the salad dressing. If lemon is used, slice lemon and remove center of rings. Use same as green pepper. Canned pimento may be arranged ribbon style on top of asparagus.

CHOP SUEY SALAD

3 Cups shredded cabbage 2 Tablespoons minced onion
1½ Cups celery, chopped fine 3 Tablespoons capers
1 Cup sour cream dressing

Prepare cabbage and celery and place in "Frigidaire Hydrator" to chill. Remove and mix remainder of ingredients. Serve on crisp lettuce from the "Frigidaire Hydrator" and garnish with capers. See directions in back of book for making sour cream dressing.

COMBINATION SALAD

A combination salad is as it sounds, a combination of vegetables, served fresh from the "Frigidaire Hydrator." Combine tomatoes, peeled and cubed, with sliced cucumbers, small radishes, green onions, and tender green beans or white wax beans cooked in salt water and chilled, and chopped celery. Combine these ingredients by tossing together lightly in a mixing bowl. Add any mayonnaise or salad dressing desired, then serve on crisp lettuce. 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.

**FRUIT AND VEGETABLE SALAD**

- 1/2 Cup celery (cut fine)
- 1/4 Cup raw carrots (grated)
- 1/2 Cup shredded pineapple
- 1 Package lemon jello
- 1 1/4 Cups boiling water

Drain the pineapple and place in Frigidaire to keep cool. Remove celery and carrots from "Frigidaire Hydrator." Chop the celery and grate carrots, then combine ingredients. Add boiling water to jello and stir until all jello is dissolved. When properly cooled add ingredients and place in individual molds. Place in Frigidaire to chill or until mixture has jellied. Serve individual molds on crisp lettuce with creamed mayonnaise. The servings can be made more attractive by using ornamenting syringe. Much time can be saved by pouring the mixture into a freezing tray and allowing to chill until it is completely set (not frozen.) Then block out in squares and serve as suggested.

**WALDORF SALAD**

- 2 Cups diced apples
- 1 Cup diced celery
- Lettuce
- 1 Tablespoon lemon juice
- 1/4 Cup walnut meats (broken)
- 1/4 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 kind should always be prepared in a large mixing bowl. Arrange crisp lettuce from the "Frigidaire Hydrator" on individual salad plates. Arrange salad on lettuce and serve immediately.

**PERFECTION SALAD**

- 2 Tablespoons gelatine
- 1/4 Cup cold water
- 2 Cups boiling water
- 1/4 Cup mild vinegar
- 3/4 Cup chopped cabbage
- 2 Tablespoons lemon juice
- 2 Fresh red or green peppers
- 3 Teaspoons salt

Prepare vegetable greens, combine and place in "Frigidaire Hydrator" to chill. Soak gelatine in cold water, then dissolve in 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 in Frigidaire tray and when set, cut out into squares and serve on crisp lettuce from the "Frigidaire Hydrator." Garnish with mayonnaise.
AVOCADO SALAD

1 Medium sized avocado  
French dressing  
Lettuce

One medium sized avocado will make four servings. Place avocado in “Frigidaire Hydrator” to chill before serving. Peel avocado and cut into fourths. Remove center, then cut each fourth in slices and arrange accordingly on crisp lettuce taken from the “Frigidaire Hydrator” and serve with French dressing. A sprig of water cress can be used as a garnish. Care should be taken in selecting the avocado for oftentimes they have been picked too green.

COLE SLAW

Slice one small head of cabbage very fine and add one green pepper, chopped very fine. Place in “Frigidaire Hydrator” to chill. Dissolve three tablespoons of sugar in one cup of vinegar. Remove cabbage to mixing bowl and add sugar, vinegar and salt to taste. Add one teaspoon celery seed. One onion can be chopped fine and added to the above mixture if desired.

CREAMED SLAW

Chop one small head of cabbage very fine. Combine with one green pepper, chopped very fine, and when properly chilled in the “Frigidaire Hydrator” remove to mixing bowl and add the following mixtures. Add three tablespoons of granulated sugar to one cup of sweet cream, stir well, then add one-half cup of vinegar and combine with cabbage immediately. Salt to taste.

CHINESE CABBAGE SALAD

Remove crisp cabbage from “Frigidaire Hydrator” and cut amount desired for salad in small pieces. Place in mixing bowl and combine with sour cream dressing, recipe for which is given in back of book. Let stand for a few minutes, then serve on individual salad plates.

SPRING SALAD

12 Spring onions  
12 Very tender radishes  
½ Pound tender lettuce leaves

Chop onions rather fine. Allow radishes and lettuce to become crisp in the “Frigidaire Hydrator.” Then slice radishes very thin crosswise. Combine lettuce leaves, onions and radishes in the salad bowl, tossing each together with a fork and season with salt, pepper and
vinegar to taste. The ability to retain the crispness of these tender vegetables determines the success of the salad.

**TOMATO ASPIC**

- 3 Cups stewed tomatoes
- 1 Onion sliced
- 1 Stalk celery
- 1 Bay leaf
- 1 Clove
- 1 Teaspoon sugar
- Salt
- 1 Envelope gelatine
- 3/4 Cup cold water
- Lettuce
- Mayonnaise

Cook tomatoes with seasonings. Soak gelatine in cold water and add to hot tomatoes. Strain and mold in cups about the size of a tomato. Serve on individual plates on crisp lettuce from the "Frigidaire Hydrator." Serve with tablespoon of mayonnaise on top of each mold, with a dash of paprika.

**MEAT SALADS**

**CHICKEN SALAD**

- 2 Cups chicken meat (diced)
- 3/4 Cup stuffed olives (chopped)
- 1 Cup celery (chopped)
- 3/4 Cup lettuce broken in small parts
- 3/4 Cup cooked cream mayonnaise
- 1/4 Teaspoon salt

Place meat, olives and celery in mixing bowl, add mayonnaise and mix well with a fork. Serve on crisp lettuce from the "Frigidaire Hydrator", or crisp endive can be used, garnishing the salad with several stuffed olives.

**CRAB MEAT SALAD No. 1**

- 1 Small can crab meat
- 6 Hard boiled eggs
- 1/4 Cup thick mayonnaise
- Parsley
- Lettuce

Cut hard boiled eggs lengthwise and remove yolk. Fill whites with crab meat chopped fine and mixed with mayonnaise. Chop yolks and mix with finely chopped parsley. Arrange crisp lettuce from the "Frigidaire Hydrator" on individual plates. Arrange stuffed eggs and garnish by sprinkling stuffed eggs with chopped yolks and parsley.

**CRAB MEAT SALAD No. 2**

- 1 Small can crab meat
- 1 Cup mayonnaise
- 4 Hard boiled eggs
- Salt and pepper
- Lettuce

Season flakes of crab meat with salt and pepper. Arrange meat and hard boiled eggs which have been cut in fourths, on crisp lettuce from the "Frigidaire Hydrator." Add mayonnaise and a dash of paprika to each serving.
SHRIMP SALAD

1 Small onion (chopped) 1 Cup chopped celery 3/4 Pound picked shrimp
1 Cup pimento Small portion of chopped chives

Toss ingredients together in a salad bowl and season with a little salt and pepper and small portion of Tarragon vinegar. Place in Frigidaire to chill. Remove crisp lettuce from the "Frigidaire Hydrator" and arrange on individual plates. Remove salad from Frigidaire and arrange the individual servings, garnishing each one with a small portion of mayonnaise and hard boiled eggs cut into fourths. Add a dash of paprika if desired.

TUNA FISH SALAD

2 Cups Tuna fish 1 Cup mayonnaise
2 Cups celery (chopped) 1 Teaspoon salt
3/4 Cup horseradish Lettuce

Break Tuna fish in parts and combine in the salad bowl the fish, celery, horseradish, salt and mayonnaise with a fork. Arrange individual servings on crisp lettuce from the "Frigidaire Hydrator." A garnish can be added to each serving if desired. Slices of hard boiled eggs can be used with a dash of paprika.

TOMATO SURPRISE SALAD

6 Tomatoes, medium sized Chicken salad
Lettuce

Scald tomatoes, removing the skin, and remove pulp with a spoon. Fill with chicken salad (see recipe for chicken salad). Place filled tomatoes in "Frigidaire Hydrator" to chill until serving time. Serve on crisp lettuce from the "Frigidaire Hydrator." Garnish each tomato with mayonnaise and chopped nut meats.

Pork or veal can be used in place of chicken in preparing the filling for this salad.

STUFFED TOMATOES WITH ANCHOVIES

6 Medium sized tomatoes 1 Bottle anchovies in oil 4 Hard boiled eggs
3/4 Cup mayonnaise Salt and pepper Parsley

Chop anchovies into small pieces. Add hard boiled eggs chopped fine, and mayonnaise, and mix well together. Scald and peel tomatoes. Scoop out centers and fill with anchovies filling. Cover with the pieces of tomato cut from the top and garnish with a quarter of lemon and small sprig of parsley. Place tomato in "Frigidaire Hydrator" to chill before serving. Serve on crisp lettuce from the "Frigidaire Hydrator."
SALMON SALAD

1 Medium sized can salmon  
2 Cups celery, chopped fine  
Lettuce  
1 Cup mayonnaise  
1 Teaspoon salt

Break salmon meat apart, removing bones from the meat. Combine in a salad bowl salmon, celery, salt and mayonnaise with a fork. Arrange individual servings on crisp lettuce from the "Frigidaire Hydrator." Slices of hard boiled eggs or hard boiled eggs chopped fine can be used as a garnish, adding a dash of paprika, to each serving.

CHILLED FRUIT SALADS

PINEAPPLE SALAD

Place pineapple slice on crisp lettuce leaf taken from the "Frigidaire Hydrator." Spread pineapple with Philadelphia cream cheese, then add chopped nut meats. Add cream mayonnaise to which whipped cream has been added. Sprinkle lightly with paprika and place a cherry in the center for garnishing.

All ingredients for this salad should be properly chilled in Frigidaire before making.

PEAR SALAD

6 Pear halves (dessert pears)  
Lettuce  
¾ Cup mayonnaise

Arrange crisp lettuce from the "Frigidaire Hydrator" on individual salad plates. Place each half pear on lettuce. Fill center of pear with mayonnaise. Pears should be chilled in Frigidaire before preparing the salad.

PEAR AND CHEESE SALAD

6 Pear halves (dessert pears)  
1 Cream cheese  
Lettuce  
¾ Cup English walnut meats, (chopped)  
¾ Cup creamed mayonnaise

Divide cream cheese into six portions, shape into balls and roll in nut meats. Place in Frigidaire to chill. Arrange pear halves on crisp lettuce from the "Frigidaire Hydrator." One-half pear will make one serving. Place cheese balls in center of pear, add mayonnaise to each serving, garnish each serving with a few chopped nut meats.
PEACH SALAD

6 Peach halves (dessert peaches)  
1 Cream cheese  
1⁄4 Cup English walnut meats, (chopped)  
3⁄4 Cup creamed mayonnaise  
Lettuce

Divide cream cheese into six portions, shape into balls and roll in nut meats. Place in Frigidaire to chill. Arrange peach halves on crisp lettuce from the ’Frigidaire Hydrator.’ One-half peach will make one serving. Place cheese balls in center of peach, add mayonnaise to each serving, garnish each serving with a few chopped nut meats.

PARADISE SALAD SUPREME

1 Cup pineapple  
1 Cup green grapes or Royal Anne cherries  
1 Banana  
1 Pint fresh strawberries  
1⁄2 Pound marshmallows  
1⁄3 Cup English walnut meats  
1 Cup fruit salad dressing  
1 Cup whipping cream  
Lettuce

This salad can be varied as desired. Cut slices of pineapple into pieces about the size of a cherry. Remove seeds from grapes or Royal Anne cherries, cut them in halves. Wash and stem strawberries, reserving one-third of portion for garnishing salad. Peel and slice bananas. Cut marshmallows in fourths, combine fruits in a mixing bowl and place in Frigidaire to chill. This can be chilled more quickly in the freezing tray. Care should be taken that the fruit does not freeze. Whip cream. Add one-half of whipping cream with fruit salad dressing. Add nuts to fruit mixture and arrange individual servings on crisp lettuce leaves from the ’Frigidaire Hydrator.’ Add salad dressing, topping off with small portion of whipped cream. Garnish with whole strawberries.

CHILLED FRUIT SALAD

Another fruit combination, similar to the one above, is that of one grapefruit, two oranges, three slices of pineapple, one banana, one small bunch of green grapes, one-half pound marshmallows, one-half cup English walnut meats. All ingredients prepared and combined in a mixing bowl with enough salad dressing to flavor. Chill, serve on crisp lettuce, garnish each serving with a small portion of chilled whipping cream and a maraschino cherry.
A very delightful part of the salad group are the frozen salads which may be served as a course along with a three or four-course dinner, or may be offered as the main dish of a lunch, supper or party. In the preparation of these particular salads both the "Frigidaire Hydrator" and the "Frigidaire Cold Control" play an important part in producing a delightful and delicious dish. By properly setting the "Frigidaire Cold Control," as instructed in the following recipes, the salads will freeze with surprising rapidity.

**FROZEN CRESS SALAD**

- 2 Cream cheese
- ¾ Cup stuffed olives (sliced)
- 1 Teaspoon salt
- ¾ Cup single cream
- 1 Quart measure water cress
- ¾ Cup mayonnaise
- 2 Cups whipping cream

Cream cheese by adding one-half cup plain cream slowly, then add mayonnaise in same manner. Place in Frigidaire to keep cool while other ingredients are prepared. Whip cream and return to Frigidaire to keep cool. Remove crisp water cress from "Frigidaire Hydrator" and break in parts approximately one inch long, omitting coarse stalks. Fold whipped cream into cheese mixture, add olives and water cress. Pour into freezing tray and allow to freeze without stirring. Set "Frigidaire Cold Control" in third or fourth position for freezing, then set "Frigidaire Cold Control" in second position until salad is served. This is more desirable if not allowed to freeze too solid. Serve on crisp lettuce and garnish with half stuffed olives. Cut olives lengthwise.

**CALIFORNIA NIPPY CHEESE**

- 1 Nippy cheese
- ¾ Cup ripe olives, (chopped)
- ¾ Cup thick sour cream

Mash cheese well with a fork and work the cream smoothly into it. The cream should be freshly soured or a scant measure of sweet cream may be used. Add the
chopped olives and blend well. Rub a bit of garlic over the bottom of small paper cups and fill with cheese mixture. Set "Frigidaire Cold Control" in the third or fourth position for one hour, then set the "Frigidaire Cold Control" in the second position until cheese is served. Serve with a sprig of crisp water cress from the "Frigidaire Hydrator."

FROZEN FRUIT SALAD No. 1

1 Orange 2 Slices pineapple
1 Banana 1 Cup fruit salad dressing, No. 1
3/4 Cup white grapes or 1 Cup whipping cream
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 "Frigidaire Cold Control" in fourth or fifth position. When frozen, cut in cubes. Serve on crisp lettuce taken from the "Frigidaire Hydrator." This does not need a garnish.

FROZEN FRUIT SALAD No. 2

One medium sized can of fruit salad. Cut fruit very fine, add two-thirds cup of either honey dressing or fruit dressing with two-thirds cup whipping cream.

Add fruit dressing to fruit mixture, then fold in whipped cream. Pour into Frigidaire tray and allow to freeze. Set "Frigidaire Cold Control" in fourth or fifth position for freezing. Block out and serve on crisp lettuce from the "Frigidaire Hydrator."

Many variations of this salad can be made by using different fruit combinations. Either of the fruit salad dressings can be used.

Frozen salads are much more palatable if allowed to soften somewhat before serving.

FRIGIDAIRE CHEESE SALAD

1 Cream cheese 3/4 Cup Royal Anne cherries
2 Tablespoons cream 3/4 Cup pecans, (chopped)
2 Tablespoons lemon juice 3/4 Cup pimiento
1 Cup canned pineapple, (diced) 1/2 Cup oil mayonnaise
1 Cup whipping cream

Add two tablespoons cream to cheese and mix well together. Add mayonnaise, lemon juice and salt. Cut
pineapple in small pieces, chop pecans, seed and quarter the cherries. Add pineapple, cherries, rubyettes and chopped nuts, then fold in the whipped cream and pour into the freezing tray and allow to freeze without stirring. Set "Frigidaire Cold Control" in the fourth or fifth position until salad is frozen, then set "Frigidaire Cold Control" in second or third position until serving time. Cut out in squares and serve on crisp lettuce from the "Frigidaire Hydrator."

This salad can also be frozen in individual molds, making very attractive servings.

**SALAD DRESSINGS**

**CREAM MAYONNAISE DRESSING (Cooked)**

3 Egg yolks  
2 Tablespoons flour  
2 Tablespoons butter  
1 Teaspoon mustard  
½ Cup vinegar  
1 Teaspoon salt  
1 Tablespoon sugar  
Paprika

Mix dry ingredients, then add vinegar and cook in top of double boiler until very stiff, then add beaten egg yolks and cook again for several minutes. Remove from heat, add butter and cool. A glass jar is a suitable container for keeping this dressing. This will keep indefinitely in Frigidaire. Mix with whipped cream or plain cream, sweet or sour, when ready to serve the dressing.

**MAYONNAISE OIL DRESSING**

Yolks of four eggs  
1 Quart of olive oil  
2 Tablespoons lemon juice  
2 Tablespoons vinegar  
2 Teaspoons mustard  
2 Teaspoons salt  
Pinch of red pepper

Put the cold yolks of eggs into a very cold bowl, add half the mustard and stir until the yolks are well broken. Now add the oil very slowly until it gets like butter, then add half the salt, which will thicken it up. Thin the mixture with a little vinegar, gradually beat in the oil until the mixture thickens again. Now work in the mustard, salt and pepper and the balance of the oil and liquids until all are used up. Should the mayonnaise curdle, it can be restored by putting four large tablespoons of plain melted butter which must be cool, into a round bottom bowl and gradually work in the curdled mayonnaise. It will then return to its proper consistency.
PINK MAYONNAISE
Add to two cups of mayonnaise one-half cup of cooked tomatoes. Run through sieve then cool. Or one-half cup of tomato catsup can be used in place of tomato puree.

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.

RUSSIAN DRESSING
⅓ Cup anchovies or anchovy paste
1 Cup French dressing
Add French dressing slowly to anchovies, mixing well until all dressing is added. Serve on crisp lettuce from the "Frigidaire Hydrator."

FRENCH DRESSING
⅓ Cup white vinegar
⅔ Cup olive oil
⅔ Teaspoon mustard
3 Tablespoons sugar
Salt and pepper
1 Teaspoon paprika
Combine vinegar with dry ingredients, then add oil slowly, continuing to beat until all of the oil is added. One egg white whipped into this mixture will improve the emulsion.

If oil is not desired, one-third cup of melted butter can be substituted for one-third cup of oil. If this dressing is made and kept in Frigidaire it should be taken out and shaken well before serving.

FRUIT SALAD DRESSING No. 1
2 Egg yolks
2 Tablespoons sugar
Juice of 2 lemons
1 Tablespoon flour
¾ Cup strained honey or maple syrup
⅔ Cup whipping cream
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. Remove from fire and cool. This can be kept in Frigidaire in glass jar indefinitely. Add whipped cream to salad dressing before serving.
FRUIT SALAD DRESSING No. 2

1 Cup pineapple juice
Juice of one lemon
Juice of one orange
$\frac{1}{4}$ Teaspoon salt
$\frac{3}{4}$ 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.

THOUSAND ISLAND DRESSING No. 1

2 Tablespoons mayonnaise
1 Tablespoon chili sauce
$\frac{3}{4}$ Teaspoon chopped olives
1 Tablespoon French dressing
Salt and pepper

Combine ingredients using salt and pepper as desired. Serve on head lettuce, endive or any salad green.

THOUSAND ISLAND DRESSING No. 2

A good imitation of Thousand Island dressing can be prepared in a hurry by combining one-third cup of chopped mixed pickles with one cup of mayonnaise and one-third cup of tomato catsup.
HERE is a Frigidaire cabinet model for every purse and purpose. Beautiful in design, finished throughout in enduring Porcelain-on-steel, offering the "Frigidaire Cold Control," the "Frigidaire Hydrator," surplus power and other distinct features, Frigidaire cabinet models are truly the greatest values in automatic refrigeration.