*** START OF THE PROJECT GUTENBERG EBOOK 67968 ***

How to use and enjoy your
Frigidaire
Refrigerator
NOTE: This book contains instructions on the use and care of your refrigerator, what to do in case you move, recipes for tempting salads and desserts, and your Frigidaire 5-Year Protection Plan. Be sure to read this book and keep it handy for reference.

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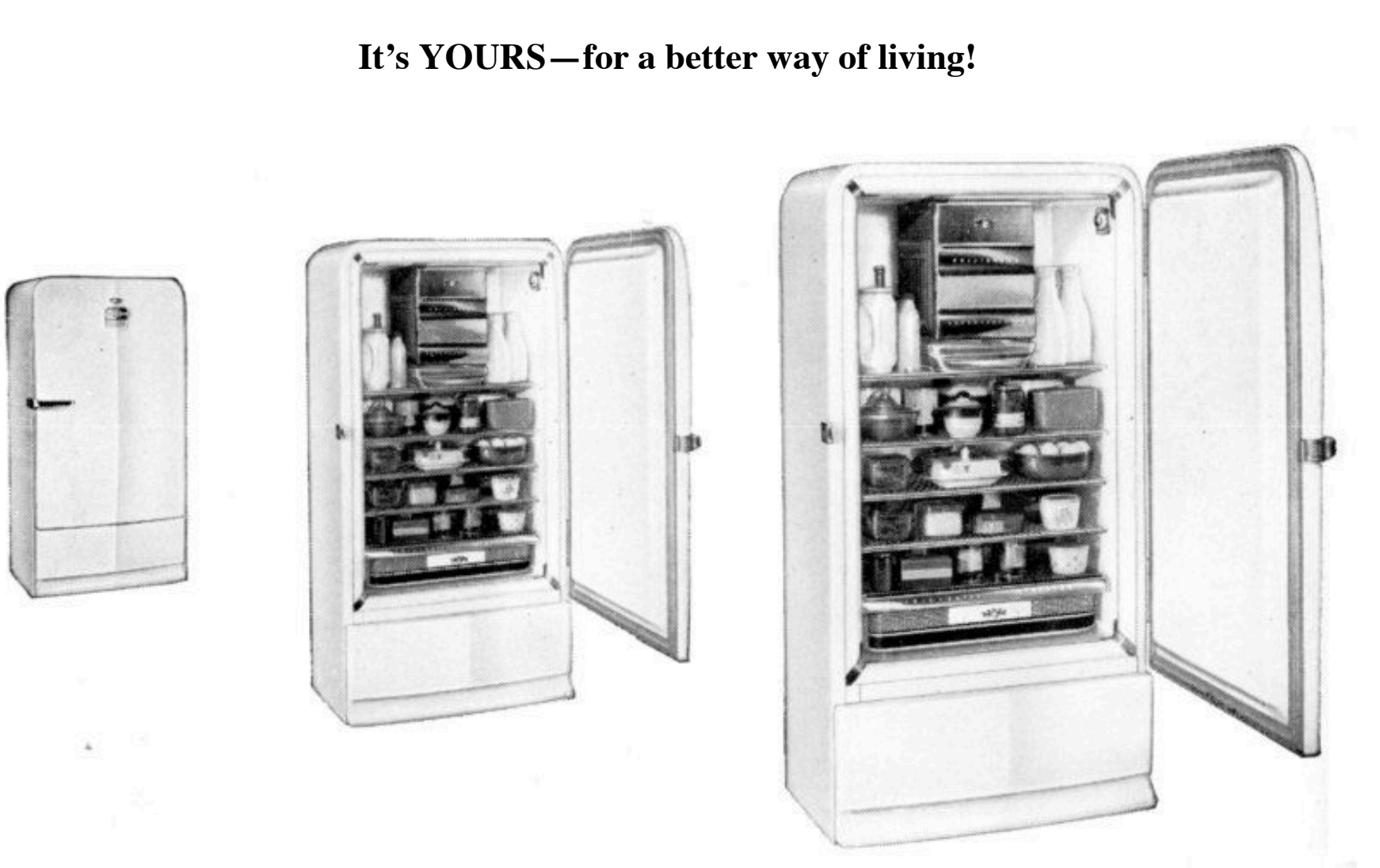
It's YOURS—for a better way of living!



There's many a treat in store for you with your new Frigidaire refrigerator—new conveniences—new economy—new beauty—and a new feeling of comfort in knowing your foods are being kept safely.

You can enjoy all these advantages with the knowledge that they are yours for years to come, for your Frigidaire refrigerator is backed by two great names—FRIGIDAIRE, pioneer refrigerator manufacturer, and GENERAL MOTORS, world-famous design and mass production organization. More than 9 million refrigerating units already built give you the added assurance that you have purchased the finest refrigerator money can buy.

This booklet has been prepared to help you get the most benefit from your Frigidaire refrigerator. We hope you will take the time to read this book completely. Then keep it handy for reference to answer the questions that may occur to you from time to time.

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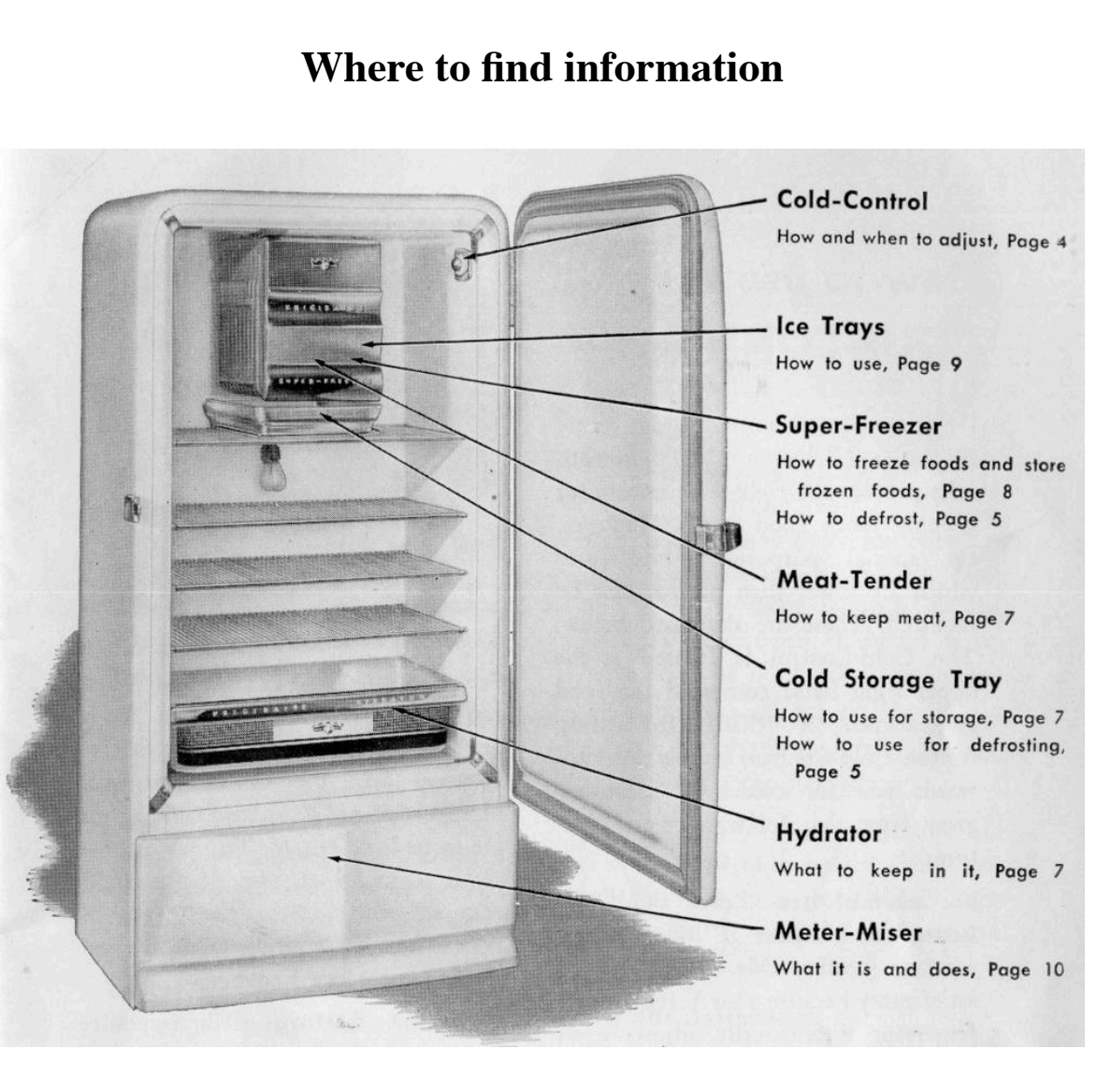
Dayton, Ohio (1621)

Where to find information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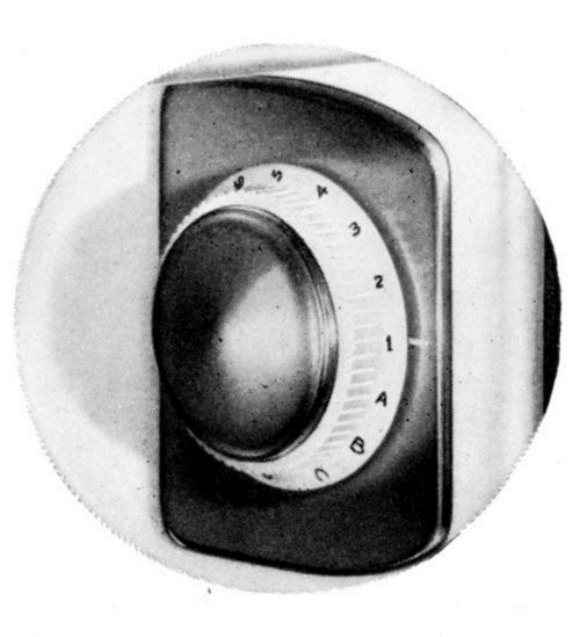
IMPORTANT:

The illustrations shown in this book may not be of your model Frigidaire refrigerator. However, the instructions contained in this book apply to the model you have.

How to use the COLD-CONTROL



Under normal conditions, your Frigidaire refrigerator will automatically provide the right temperature for keeping foods good to eat. However, for special purposes, temperatures which are lower than normal may be required. These are described below. The Cold-Control is located at the upper right hand corner of the food compartment. To change the setting of the Cold-Control, simply turn towards you for colder temperatures, away from you for warmer temperatures.

For normal use—Leave the Cold-Control on Number "1". Even in hot summer weather this setting will be satisfactory because your Frigidaire refrigerator automatically adjusts itself for changes in kitchen temperatures.

For fast ice freezing—Set the Cold-Control on Number "7". This provides fast freezing. After the ice has frozen, turn the Cold-Control back to its normal setting.

For freezing desserts, salads and other foods—Set the Cold-Control on Number "7," until dessert or salad has frozen to the desired consistency. Then turn back to Number "3" or "4." This will keep it at the proper temperature. Package foods to be frozen according to suggestions on page 8.

For keeping frozen foods—When you keep commercially frozen foods or commercial ice cream in the Super-Freezer, leave the Cold-Control on Number "3" or "4" as long as the foods are to be kept frozen. To thaw foods, place packages on one of the food compartment shelves for 24 to 48 hours. Remove entirely from the refrigerator for fast thawing.

Vacation Setting—When you're away from home for a number of days and foods are to remain in your refrigerator, set the control on one of the economy positions "A," "B," or "C." This will maintain a satisfactory temperature because the cabinet door will not be opened, and no warm foods will be placed in the food compartment. If no foods are to remain in the refrigerator, remove the electrical cord from the outlet, remove all foods and ice trays, and leave door open. This allows food compartment to air out.

How and when to DEFROST

It is normal for frost to build up on the Super-Freezer. This comes from moisture in the air that enters the food compartment when the door is opened. When this moisture strikes the cold surface of the Super-Freezer, it turns to frost. Removing the frost periodically keeps operating costs low.

When to remove frost—The speed with which frost builds up depends upon the amount of moisture in the air and how many times you open the refrigerator door. When the frost builds up to about ¼ inch, or the *thickness* of a pencil, it should be removed by one of the methods below.

Defrost the FAST way when storing frozen foods

When you are keeping frozen foods, it is important to defrost as rapidly as possible so that frozen foods can be returned to the Super-Freezer before they have had a chance to thaw out. Proceed as follows:

1. Remove frozen foods from freezer and wrap them in several thicknesses of newspaper. Place them in some cool spot in the kitchen.

2. Remove all trays from the freezer. Remove all foods from Cold Storage Tray located beneath the freezer.

3. Turn the Cold-Control to "Off".

4. Place a pan of hot water in the freezer. An ice tray may be used for this purpose but the water should then be warm *not HOT* as hot water may damage the waxed surface of the trays.

5. As the frost begins to melt, it will drop into the Cold Storage Tray. DO NOT USE ANY SHARP INSTRUMENT TO REMOVE FROST.

6. When all frost has melted and has been disposed of, reset the Cold-Control to "4", wash the Cold Storage Tray, place it back in position and return foods to freezer.

Regular Defrosting

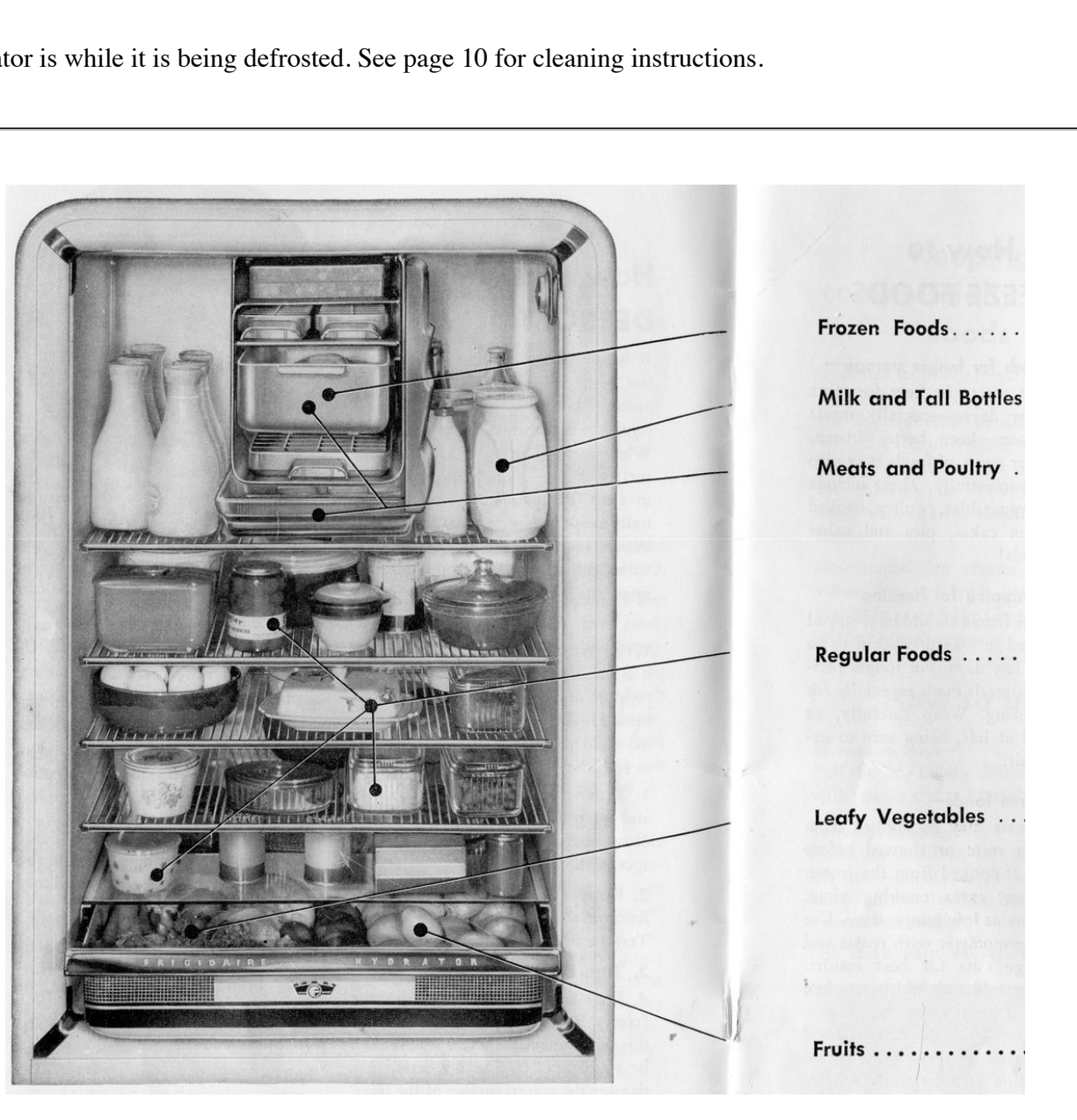
When foods are not being kept in the Super-Freezer, this slower method may be used:

1. Follow step "2" above.

2. Set Cold-Control to 'Defrost' and leave in this position overnight, or until all frost has melted.

3. Follow step "6" above.

NOTE: The best time to clean your refrigerator is while it is being defrosted. See page 10 for cleaning instructions.



Important Note: Not all features shown in illustration above are provided in every model.

How and Where to Keep Foods

Frozen Foods

Place in Super-Freezer directly on freezer shelf or in Meat-Tender. See page 8 for information on freezing foods.

Milk and Tall Bottles

Store on shelf on either side of Super-Freezer. Put milk in your refrigerator as soon after delivery as possible.

Meats and Poultry

Meats and Poultry to be kept more than a few days, keep best when frozen. See page 8. Poultry should be thoroughly washed and dressed, then placed in Meat-Tender. Smoked meats may be kept in the Meat-Tender for as long as two weeks. Fish should always be kept frozen in the Super-Freezer. Meats and Poultry to be kept for short periods may be stored in the Cold Storage Tray.

Regular Foods

Butter, leftovers and other foods subject to drying out, should be stored in covered containers on any convenient shelf. Cheese should be wrapped in waxed paper for short-time storage, or in moisture-vapor-proof material for longer storage. Eggs should never be washed before placing in refrigerator, as this removes their protective coating.

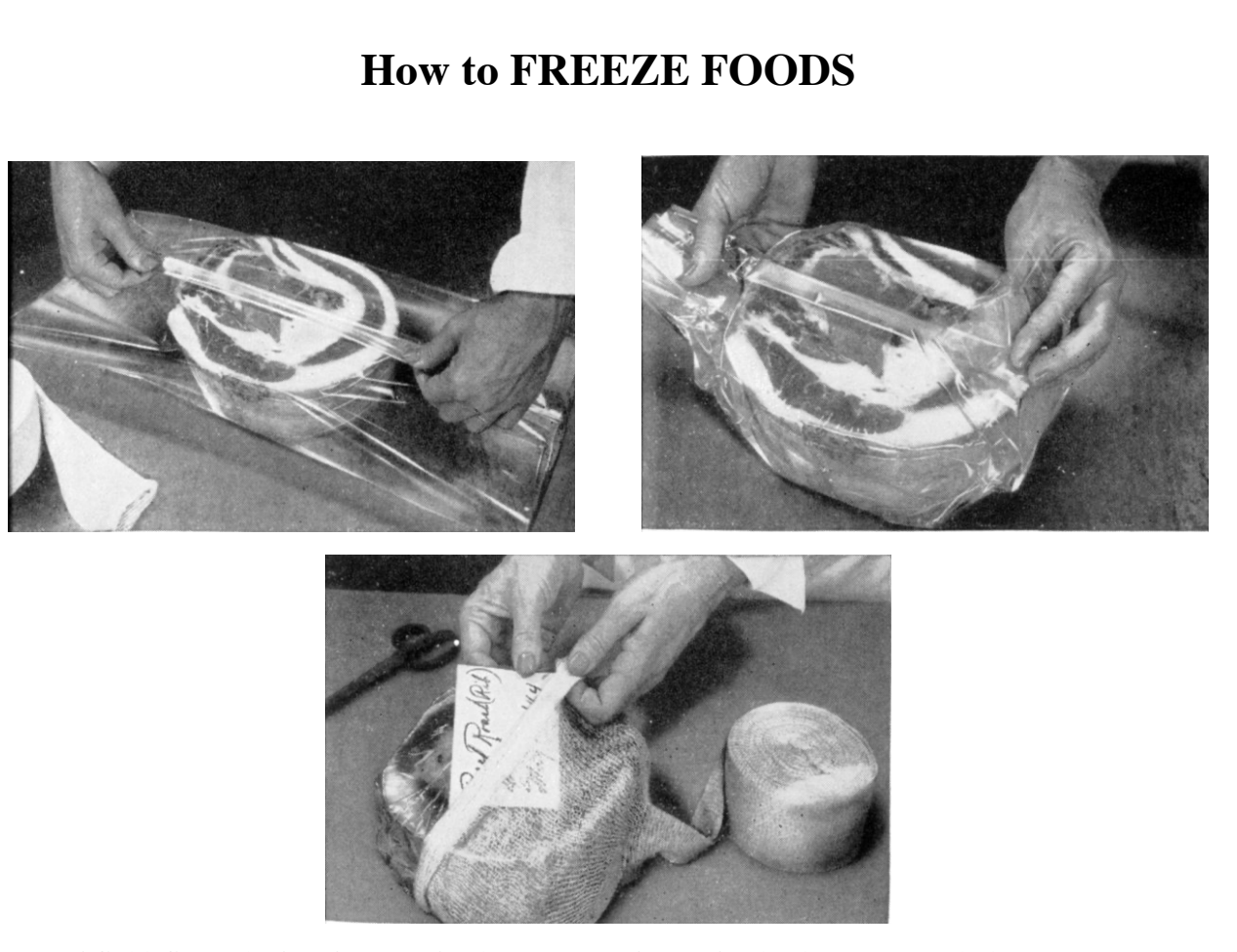
Leafy Vegetables

Trim, discard undesirable portions, wash thoroughly with cold water and store in Hydrator. Lettuce, celery and similar vegetables keep better if stalks and heads are not cut up or portioned. Carrots, radishes, beets, etc., should be trimmed, washed, drained and placed in Hydrator. Tomatoes, peppers, and cucumbers should be washed and wiped dry before placing in Hydrator. Asparagus and Brussel sprouts should not be washed until prepared for cooking. They may be placed on any convenient shelf of your refrigerator.

Fruits

Oranges, apples, lemons, grapefruit, grapes, etc., should be stored in the Hydrator.

How to FREEZE FOODS



· *See page 4 for use of Cold-Control when freezing foods or storing frozen foods, desserts or salads.*

Freeze foods for longer storage— Foods that are to be kept for more than a few days—especially meats and leftovers—keep better frozen. Many other types of foods may also be frozen successfully. These include fruits and vegetables, poultry, cooked foods, even cakes, pies and other baked goods!

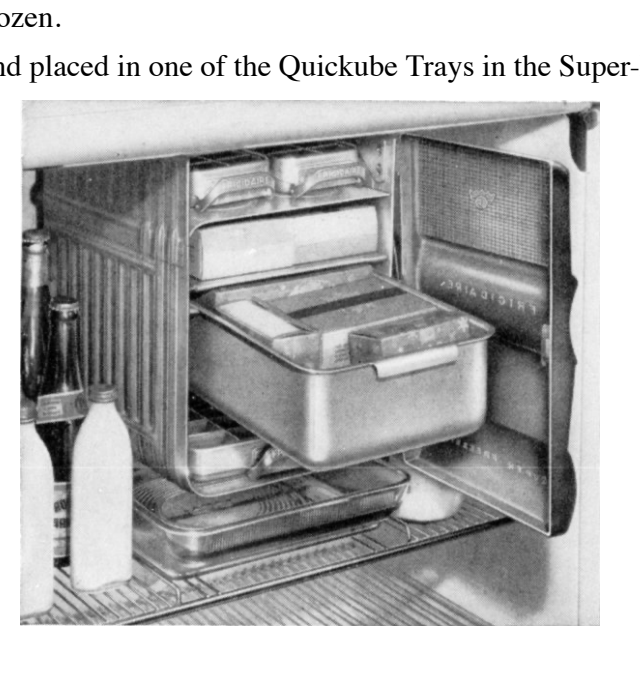
Correct wrapping for freezing— Foods to be frozen should be wrapped or packaged in waxed paper if to be stored for few days. For longer periods use materials made especially for home freezing. Wrap carefully, as illustrated above, being sure to exclude all air.

Using frozen foods— Frozen meats may be cooked from the frozen state or thawed before cooking. If cooked from the frozen state allow extra cooking time. Cook meats at low temperature. Use a meat thermometer with roasts and other large cuts for best results. Frozen vegetables should be cooked from the frozen state. Some pre-cooked frozen foods should be thawed before warming. Fruits are often served while still partially frozen. For cooking commercial frozen foods follow instructions on package.

Keeping commercially frozen foods

Commercial frozen foods may be kept for several weeks by placing them in the Super-Freezer in direct contact with the top or bottom freezer shelf. Follow instructions on the package for thawing or cooking. Frozen foods once thawed should not be refrozen.

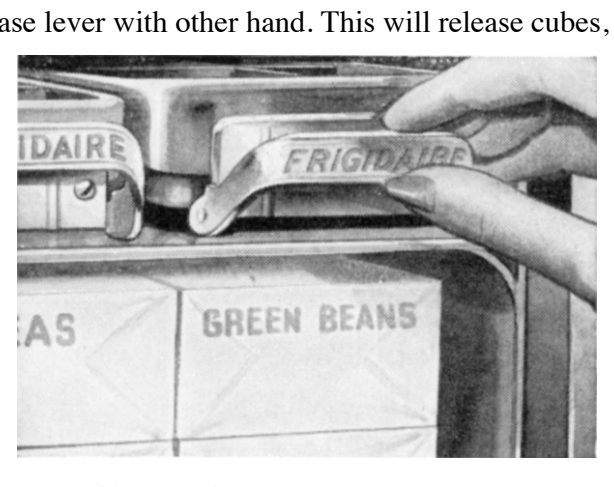
Commercial ice creams keep best when removed from packages and placed in one of the Quickube Trays in the Super-Freezer.



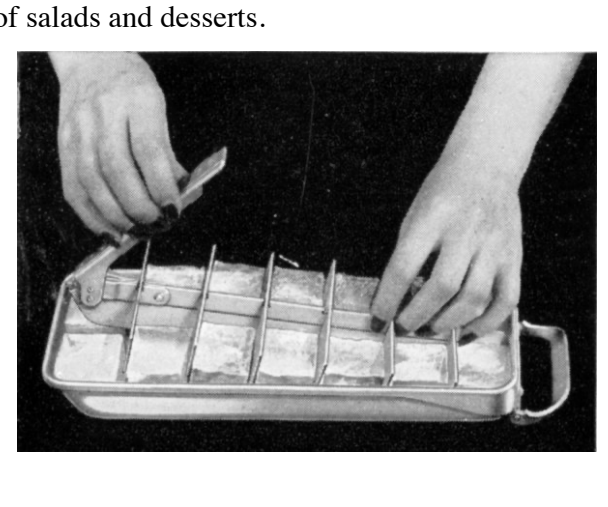
How to use your QUICKUBE ice trays

To remove trays— Pull the tray handle downward. This will release the most stubborn tray.

To remove cubes— Place one hand on top of the tray, lift tray release lever with other hand. This will release cubes, two or a trayful as desired.



Fill trays only two-thirds full of water. Keep on hand only as many trays of ice as will actually be needed. Use the rest of the Super-Freezer space for frozen desserts or frozen foods. The double-width tray is especially valuable for making larger quantities of salads and desserts.



Facts about the METER-MISER

What the Meter-Miser is

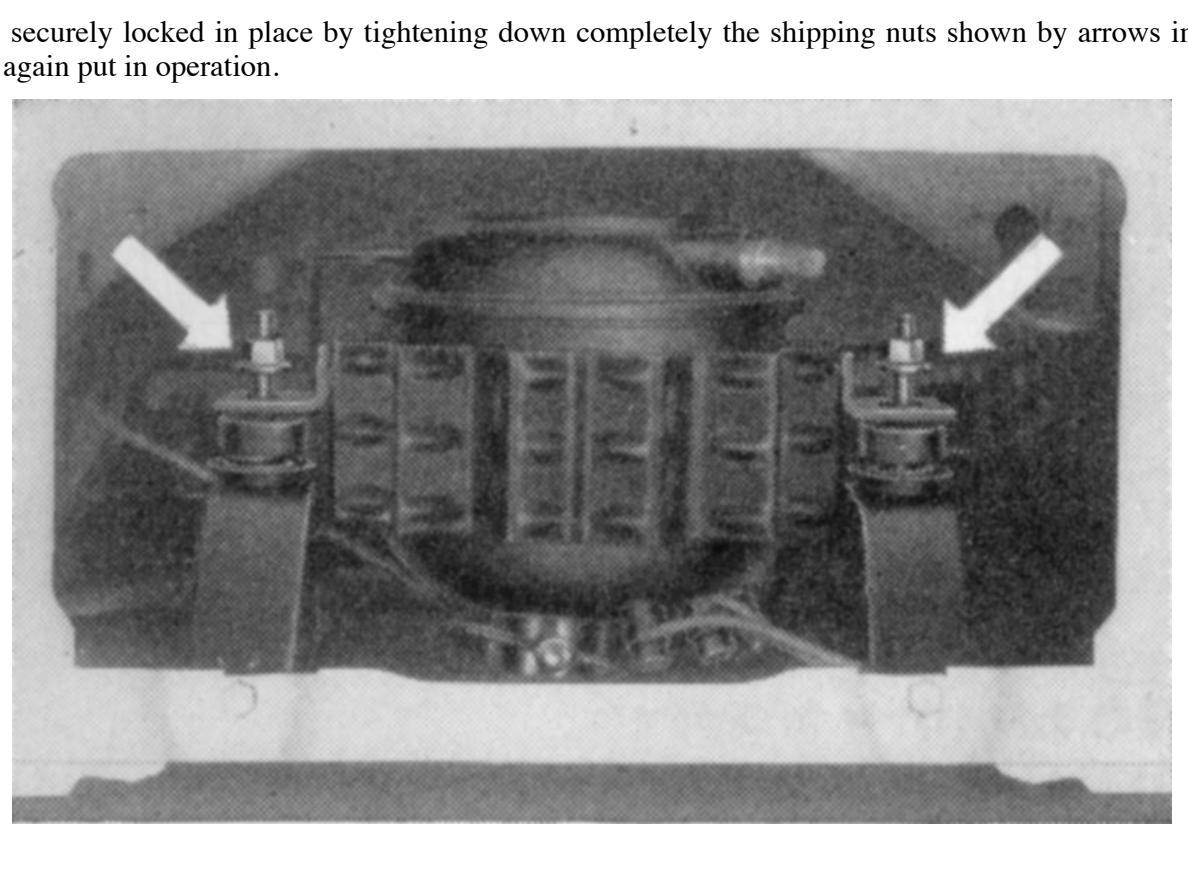
The Meter-Miser is the heart of your Frigidaire refrigerator. It is an exclusive Frigidaire feature—quiet, simple, trouble-free. The Meter-Miser Compressor has two simple parts that move—so economical, it uses no more current than an ordinary light bulb. The Meter-Miser and the entire sealed-in mechanical system of your Frigidaire is protected by a 5-year Protection Plan which is covered on page 23.

Oiling

You never have to oil the Meter-Miser. A lifetime supply is sealed-in at the time of manufacture and never needs changing or replenishing.

If You Should Move

Before moving, the Meter-Miser should be securely locked in place by tightening down completely the shipping nuts shown by arrows in the illustration below. These nuts should be loosened before your Frigidaire refrigerator is again put in operation.



Location in Room

The closer any refrigerator is placed to a source of heat, the more current it will use. If possible, locate your refrigerator away from any source of extreme heat or cold.

How to Keep Your Frigidaire Refrigerator Looking Like New

Cabinet Exterior

Wipe with a damp cloth. For more thorough cleaning use a damp, soapy cloth. Then rinse and dry well. For stubborn stains on Dulux-finished cabinets, use Frigidaire Dulux Surface Renewer[A]—or Frigidaire Porcelain Speed Cleaner[A] for porcelain finished exteriors. Do not use strong gritty soaps, scouring powders or acids.

Quickube Trays

Wash with soap or warm water—NEVER hot water. Do not use metal sponges or scouring powders as these may damage the tray surface and make ice cubes difficult to remove.

Other Interior Equipment

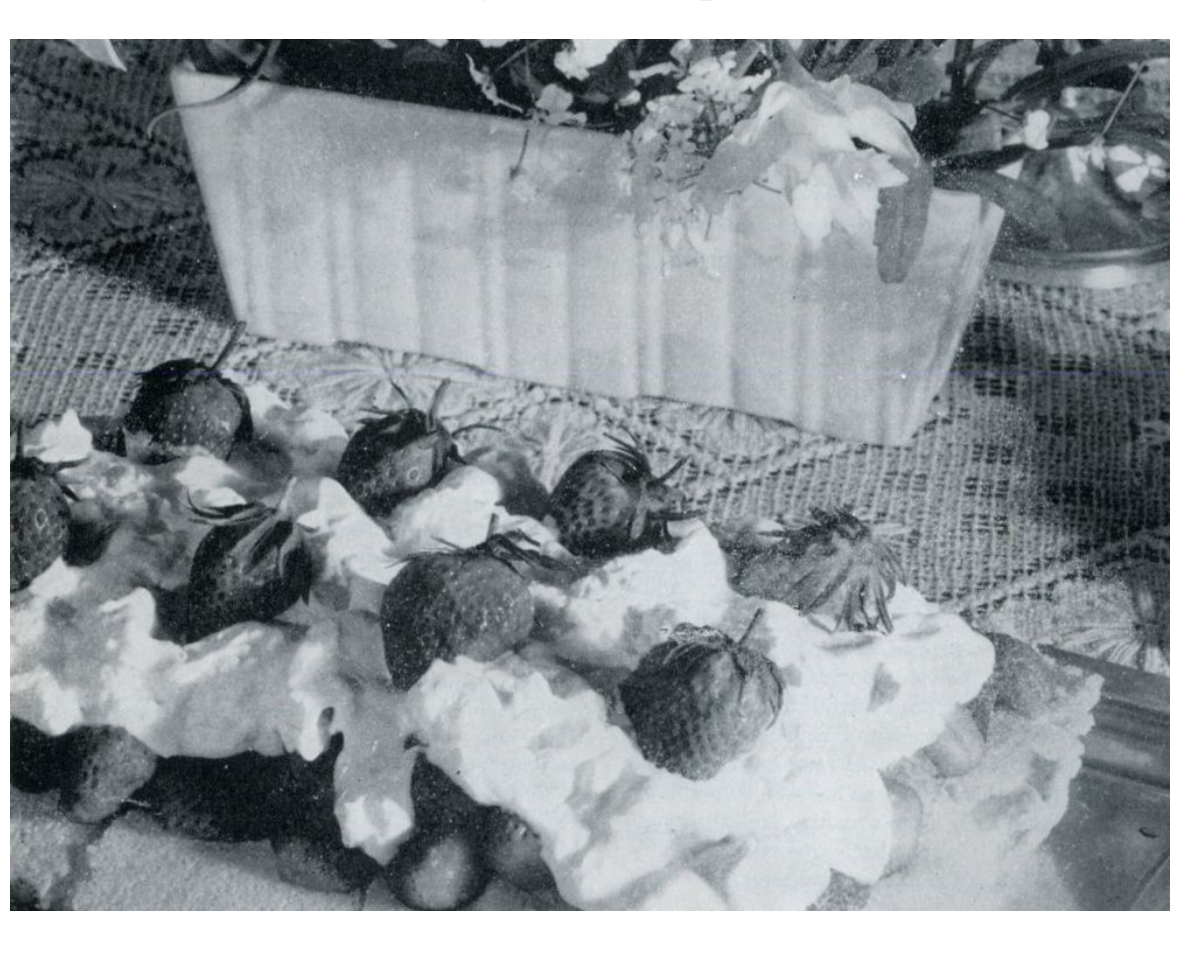
Use a solution of one teaspoonful of soda to a quart of warm water. Rinse with clear water.

Rubber Door Seal

Use water or Frigidaire Nu-Coat[A].

[A] *Dulux Surface Renewer, Porcelain Speed Cleaner and Nu-Coat may be obtained from your Frigidaire Dealer.*

Frigidaire Recipes



STRAWBERRY MERINGUE CAKE

ten to twelve servings

Cake:

8 egg whites
½ teaspoon cream tartar
⅛ teaspoon salt
2 cups sugar
¼ teaspoon lemon extract

Add salt to egg whites and whip until foamy. Add cream of tartar, and continue beating until they hold a point. Fold in sugar gradually. Add lemon extract. Pour into shallow loaf pan (approximately 7 × 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 fresh strawberries topped with whipped cream, garnish with berries. Fresh peaches, or tart fruit, can be used.

Frigidaire Salads

BOTH FROZEN AND CHILLED

· 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. Frigidaire provides the proper storage conditions so necessary for keeping salad materials fresh and crisp until serving time. **Please see page 7** for suggestions on the storage of vegetables, fruits and salad materials.

Frozen salads are quite a delicacy and can be made so easily in Frigidaire's Quickube Ice Trays. You can freeze an individual salad inside each grid of the tray—then by merely lifting the lever, the entire grid can be removed, leaving the individual salads in the tray for use as needed.

Fruit and Vegetable Salad

six servings

1 cup shredded pineapple
½ cup celery
½ cup raw carrots
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 pour into individual molds. Place in refrigerator 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.

Frozen Tomato Salad

ten to twelve servings

1½ pints tomatoes (or tomato puree)
1½ teaspoons salt
1 tablespoon sugar
1½ tablespoons lemon juice
1⁄16 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 4 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
½ 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 4 for use of Cold-Control.

Strawberry Cheese Salad

six to eight servings

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

Wash and stem berries. Crush with sugar. Mix small portion at a time with cream cheese until it is well mixed. Fold in whipped cream. Pour into freezing tray and freeze. See page 4 for use of Cold-Control.

Frozen Pineapple Salad

six to eight servings

2 tablespoons flour
1 cup pineapple juice
½ cup butter
⅛ cup sugar
1⁄16 teaspoon salt
1 egg
2 tablespoons lemon juice
4 slices pineapple, cut fine
2 oranges
¼ cup nuts
10 marshmallows
8 maraschino cherries
1 pint whipped 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 4 for use of Cold-Control.

Frigidaire Fruit Salad

six servings

1 three-ounce cake of cream cheese
2 tablespoons cream
⅓ cup oil mayonnaise
2 tablespoons lemon juice
1⁄16 teaspoon salt
1 cup canned pineapple
½ cup pecans
½ cup Royal Anne cherries
½ cup maraschino cherries
1 cup orange sections, sliced
2 tablespoons sugar
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, orange slices, sugar and chopped nuts; then fold in whipped cream. Pour into Frigidaire freezing tray and allow to freeze without stirring. See page 4 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

1 cup chopped cabbage
2 cups chopped celery
2 pimientos
2 fresh, red or green peppers
3 tablespoons gelatine
½ cup cold water
2 cups boiling water
½ cup sugar
½ cup mild vinegar
2 tablespoons lemon juice
1 teaspoon salt

Prepare vegetable greens, combine and place in refrigerator 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 freezing tray. Allow to congeal and thoroughly chill. Cut into squares and serve on crisp lettuce. Dress with mayonnaise.

Tomato Aspic

eight servings

3 cups stewed tomatoes
1 onion, sliced
1 stalk celery
1 bay leaf
1 clove
1 teaspoon sugar
Salt
2 tablespoons 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.

HELPFUL HINTS—about frozen desserts

· No longer is it necessary to use whipping cream or prepare a custard in order to make a dessert with an exceptionally 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 points that must be observed. Complete information is given with each recipe.

Use of coffee cream

Coffee cream may be used in place 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 before whipping. After whipping, place in the freezing tray for additional freezing in order to hold it in proper consistency until serving time.

Freezing method

Your Frigidaire refrigerator has the Cold-Control to speed up freezing. The directions 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 4 for use of Cold-Control*.

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. Especially is this true for fruit creams, fruit salads and similar combinations. This is accomplished by allowing the dessert to remain in the freezing compartment at a higher temperature than that at which it is frozen for some time before it is served. This temperature is obtained by setting the Cold-Control at an intermediate position, as described on page 4.

To avoid buttery taste

A buttery taste in frozen deserts is usually 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. In certain localities whipping cream will contain as high as 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.

Frigidaire Frozen Creams

· A great variety of delicious frozen creams can be made in the freezing trays of your refrigerator. 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.

Remember that proper temperatures for freezing desserts are just as important as the recipe itself in obtaining the best results.

Vanilla Custard Cream

six to eight servings

¾ cup granulated sugar
2 tablespoons cornstarch
1 cup sweet milk
2 egg yolks
1/16 teaspoon salt
1 pint coffee cream
2 teaspoons vanilla extract
2 egg whites

Mix granulated sugar and cornstarch. Add scalded milk gradually, stirring constantly. Cook in double boiler 25 minutes or, if you have an electric range, use saucepan on LOW or SIMMER heat. 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 five minutes or until thick, stirring constantly. Cool, add salt, cream. 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 4 for instructions on use of Cold-Control.

Fresh Peach Cream

eight to ten servings

2 cups fresh peach pulp
1 cup granulated sugar
1 tablespoon lemon juice
1½ cups coffee cream
1 or 2 drops almond extract

Combine the peach pulp, sugar, lemon juice. Add the coffee cream. Pour into freezing tray. When frozen, remove to bowl. Add almond extract 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 4 for use of Cold-Control.

Chocolate Cream

six to eight servings

¾ cup granulated sugar
2 tablespoons cocoa
1/16 teaspoon salt
⅓ cup hot water
1½ pints coffee cream
2 teaspoons vanilla

Mix sugar, cocoa, and salt thoroughly. Add hot water. Heat until sugar is thoroughly dissolved and continue cooking for approximately 5 minutes. Remove from range and partially cool. Add cream and pour into Frigidaire freezing tray and allow to freeze firmly. Remove to mixing bowl, add vanilla and whip with electric or hand beater until mixture becomes light and creamy. Return quickly to Frigidaire freezing tray and allow to finish freezing. See page 4 for use of Cold-Control.

Caramel Cream

eight to ten servings

⅔ cup granulated sugar
1 cup water
⅛ teaspoon salt
1½ tablespoons flour
2 egg yolks
1 pint coffee cream

Caramelize sugar by heating until sugar is melted and becomes light brown in color. Add water and cook until caramelized sugar is dissolved. Mix 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. If you have an electric range, merely use saucepan on LOW or SIMMER heat. 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 electric or hand beater until mix becomes light and creamy. Return quickly to freezing tray to finish freezing. See page 4 for instructions on use of Cold-Control.

Note: Care should be given in caramelizing that the sugar is not allowed to cook beyond the caramel state, resulting in a bitter taste.

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.

Peppermint Stick Candy Cream

ten to twelve servings

¼ lb. or 1 cup of crushed peppermint stick candy
1½ cups top milk
1/16 teaspoon salt
1½ cups coffee cream

Dissolve candy in hot milk over fire, or on LOW or SIMMER heat if you have an electric range. 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 4 for instructions on use of Cold-Control.

Note: This dessert can be made without cream, using top milk if desired.

Vanilla Cream

six to eight servings

3 cups milk (or 2 cups coffee cream and 1 cup milk)
1 can (1½ cups) sweetened condensed milk
1 tablespoon lemon juice
1 tablespoon vanilla

Heat one cup of milk. Add the can of condensed milk and blend. Then add remaining two cups of milk and lemon juice. Pour into freezing tray and freeze. When frozen, remove to bowl; add vanilla and whip with electric or hand beater until mix becomes light and creamy. Return to freezing tray and allow to finish freezing. See page 4 for use of Cold-Control.

Maple Nut Cream

six to eight servings

Prepare one recipe of Vanilla Cream and freeze to the whipping stage. Substitute one-half teaspoon maple-nut flavoring for vanilla. Whip with electric or hand beater until mix becomes light and creamy. Fold in one-half cup of chopped pecan meats. Return to freezing tray and finish freezing. See page 4 for instructions on use of Cold-Control.

Strawberry Cream

Prepare one recipe of Vanilla Cream and freeze to the whipping stage. Whip one cup of frozen strawberries and add one tablespoon lemon juice. Then add the unwhipped vanilla cream from the freezing tray and whip all together with an electric or hand beater until mix becomes light and creamy. Return to freezing tray and finish freezing. See page 4 for use of Cold-Control.

Fresh Strawberry Cream

eight to ten servings

1 pint fresh strawberries (measure after cleaning)
1 cup sugar
1 tablespoon lemon juice
2 cups coffee cream

Crush berries and add sugar. Combine with lemon juice, coffee cream. Pour into freezing tray. When frozen remove to bowl 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 4 for use of Cold-Control.

Maple Cream

eight to ten servings

1 cup maple syrup
1½ tablespoons flour
⅔ cup water
2 egg yolks
1/16 teaspoon salt
1 teaspoon lemon juice
1 pint coffee cream
1 teaspoon vanilla

Note: If you have an electric range, use saucepan and cook on LOW or SIMMER heat, otherwise use double boiler.

Heat the syrup. Make a paste of the flour and water. Add hot syrup to paste, stirring constantly. Cook for about ten minutes, or until thickened. Add syrup mixture to well-beaten egg yolks and return to saucepan or double boiler and continue to cook, stirring constantly until it reaches the consistency of thin custard. Cool. Add salt, lemon juice 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. Return quickly to freezing tray and allow to finish freezing. See page 4 for instructions on use of Cold-Control.

Mocha Cream

eight to ten servings

2½ teaspoons instant coffee
2 cups sweet milk
1½ tablespoons flour
⅔ cups granulated sugar
1/16 teaspoon salt
2 egg yolks
1 cup coffee cream

Dissolve coffee in one cup of hot milk. Mix flour and granulated sugar; add slowly 1 cup scalded milk and cook in double boiler for about 15 minutes. If you have an electric range, cook in saucepan on LOW or SIMMER heat. Combine with salt and well-beaten egg yolks. Cook for about 5 minutes, stirring constantly. Allow to cool. Add first mixture. Add coffee cream. Pour into freezing tray. When frozen, remove to mixing bowl and whip with electric or hand beater until mix becomes light and creamy. Return to freezing tray and allow to finish freezing without further stirring. See page 4 for use of Cold-Control.

Frigidaire 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.

Orange Cream Sherbet

six to eight servings

¾ cup granulated sugar
¾ cup water
Grated rind of 1 orange
1½ cups orange juice
1 tablespoon lemon juice
½ cup coffee cream
1/16 teaspoon salt

Cook sugar and water slowly for ten minutes. Add grated rind to syrup and continue cooking for several minutes. Strain. Add syrup to fruit juices. Cool. Pour into freezing tray and allow to freeze. When frozen, remove to bowl and whip with electric or hand beater until mix becomes light and creamy. Add coffee cream. Pour into freezing tray and finish freezing. If ingredients should separate, stir mixture again with a spoon. See page 4 for instructions on use of Cold-Control.

Strawberry Ice

six to eight servings

1 pint fresh strawberries (measured after cleaning)
1 cup sugar
Juice of ½ lemon
½ cup water

Crush the berries. Add sugar, lemon juice, and water. Press through fine sieve. Pour into Frigidaire freezing tray and freeze firm. Remove to 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 4 for use of Cold-Control.

Pineapple Milk Sherbet

six to eight servings

⅔ cup granulated sugar
½ cup pineapple juice
1 tablespoon lemon juice
1 teaspoon grated lemon rind
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 mixing bowl and beat until mixture is light and creamy. Return quickly to freezing tray and finish freezing. See page 4 for instructions on use of Cold-Control.

Cranberry Ice

six to eight servings

1½ cups sugar
3 cups water
1 lb. cranberries
Grated rind of 1 orange
Juice of 1 orange

Combine sugar and water and cook for five minutes. Add cranberries. Cook for five minutes after they have reached the boiling point. Strain and cool. Add grated rind and juice of 1 orange. Pour into tray, and freeze. Stir with wooden fork in the tray, or remove frozen mix to mixing bowl and beat until light and creamy. Return to freezing tray and finish freezing without stirring. See page 4 for use of the Cold-Control.

Lemon Milk Sherbet

six to eight servings

1¼ cups granulated sugar
⅓ cup lemon juice
Grated rind of 1 lemon
¼ 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 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 4 for use of Cold-Control.

Raspberry Freeze

about six servings

1 cup sugar
2 cups hot water
1 quart fresh raspberries (measure after cleaning)
4 tablespoons lemon juice
4 tablespoons orange juice
¼ teaspoon salt

Cook the sugar and hot water together for about 5 minutes; add raspberries (which have been run through a puree strainer), fruit juices and salt. Cool. Pour into freezing tray and freeze. Remove from tray, whip with an electric or hand beater and return to tray to finish freezing. See page 4 for use of Cold-Control.

Apricot Sherbet

eight to ten servings

½ cup water
¼ cup granulated sugar
1 cup apricot pulp
1½ tablespoons lemon juice
1 cup apricot juice
1/16 teaspoon salt
½ cup top milk

Cook water and sugar slowly for ten minutes. Cool. Run apricots through puree strainer. Add lemon juice, apricot juice, salt and syrup, and ½ cup top milk. Pour into freezing tray and freeze until firm. Remove to mixing bowl and whip with electric or hand beater until mix becomes light and creamy. Return to tray and finish freezing. See page 4 for instructions on use of Cold-Control.

Lime Ice

four to six servings

⅔ cup sugar
1/16 teaspoon salt
1 pint water
½ cup lime juice
Green food coloring

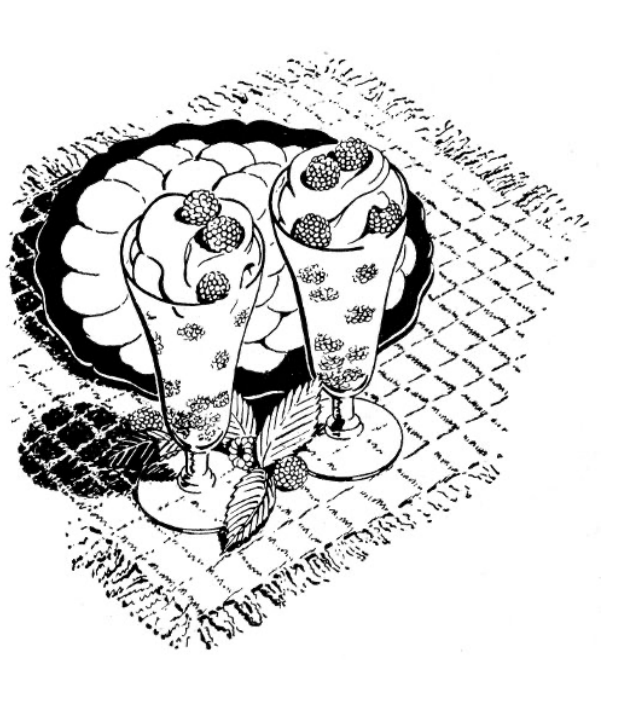
Cook sugar, salt and water slowly for ten minutes. Add to strained lime juice. Cool. Add green food coloring. Pour into Frigidaire freezing tray and freeze firm. Remove to mixing bowl and beat until mixture is very light. Return to Frigidaire and finish freezing. See page 4 for use of Cold-Control.

Lemon Ice

four to six servings

¾ cup granulated sugar
1 pint water
½ cup lemon juice
1/16 teaspoon salt

Cook sugar and water slowly for ten minutes. Cool. Add to strained lemon juice; add salt; pour into tray and freeze firm. Remove to 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 agitation. See page 4 for use of Cold-Control.



Frigidaire Novelty Desserts

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.

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.

Novelty Desserts—Many times you will want to serve 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. On these pages are a number of suggestions to help you in planning for these occasions.

Apricot Mousse

ten or twelve servings

1 large can apricots or 2¼ cups apricot pulp
2 egg whites
1½ cups cream, whipped
½ cup sugar

Drain the contents of can of apricots and force through a sieve. There should be 2¼ cups of apricot pulp. Place in freezing tray and allow to remain for 45 minutes. Remove from the tray and turn into a bowl containing the unbeaten egg whites. Beat until light and fluffy. Whip cream, gradually adding sugar. Fold the cream into the beaten apricots and eggs. Return to the tray and freeze without stirring.

Strawberry Mousse

ten servings

1 pint strawberries
1 cup granulated sugar
2 teaspoons lemon juice
2 cups whipping cream
2 egg whites
1/16 teaspoon salt

Wash and stem berries. Add sugar and crush. Heat until sugar is dissolved. 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 4 for use of Cold-Control. This dessert is very attractive when frozen in silver cups, and decorated with whipped cream or whole, fresh berries.

Butterscotch Parfait

ten to twelve servings

⅔ cup brown sugar
2 tablespoons butter
½ cup water
4 egg yolks
1 pint whipping cream
1/16 teaspoon salt
2 teaspoons vanilla

Combine sugar and butter. Heat until melted. Cook for one minute. Add water; cook until butterscotch is melted. Add syrup mixture slowly to beaten egg yolks. Cook in double boiler until light and fluffy. If you have an electric range, cook in saucepan on LOW or SIMMER heat. Chill. Add whipped cream, salt, and vanilla. Pour into freezing tray or individual cups. Freeze without stirring. Chopped nuts may also be added. See page 4 for use of Cold-Control.

Frozen Crumb Cake

four to six servings

1 cup whipping cream
2 cups sponge cake broken in small portions (Any left-over cake can be used. Angel food cake is delicious served in this manner)
¼ 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 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 cookie and press another on top. After four or five cookies have been added, lay the stack on edge lengthwise in the center of the freezing tray; complete the roll; then completely cover with remainder of whipped cream. Place in Frigidaire on a shelf for several hours, allowing cookies to absorb some of the moisture from the cream. Garnish with maraschino cherries or chocolate shot. Place in freezing compartment and allow to thoroughly chill or freeze. When freezing, please see page 4 for use of Cold-Control. Serve in diagonal slices and add a small portion of chocolate sauce to each serving.

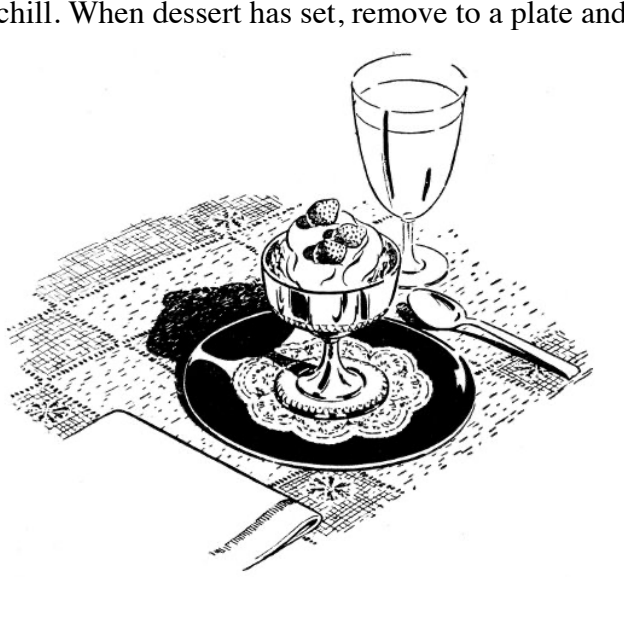
Variation: Ginger cookies may be used the same as chocolate cookies, and served without chocolate sauce.

Chocolate Bavarian Cream

ten servings

1 tablespoon gelatine
¼ cup cold water
1½ squares chocolate
⅔ cup sugar
1/16 teaspoon salt
½ cup hot milk
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. If you have an electric range, use saucepan on LOW or SIMMER heat. 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.



Angel Parfait

eight to ten servings

¼ cup water
1 cup sugar
2 egg whites
1/16 teaspoon salt
2 teaspoons vanilla
1 pint whipping cream

Cook water and sugar slowly without stirring until it spins a thread (236° 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 4 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.

Maple Parfait

eight to ten servings

¾ cup maple syrup
3 eggs, separated
1½ cups whipping cream
1/16 teaspoon salt
1 teaspoon vanilla

Heat syrup in double boiler, or, if you have an electric range, merely use saucepan on LOW or SIMMER heat. Add syrup slowly to well-beaten egg yolks and cook for several minutes on LOW or SIMMER heat, or in a double boiler. Beat with a rotary beater. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt, and vanilla to custard. Add a few drops of maple extract if a stronger flavor is desired. Mix thoroughly and pour into freezing tray. Freeze without stirring. Garnish with whipped cream and chopped nuts. See page 4 for instructions on use of Cold-Control.

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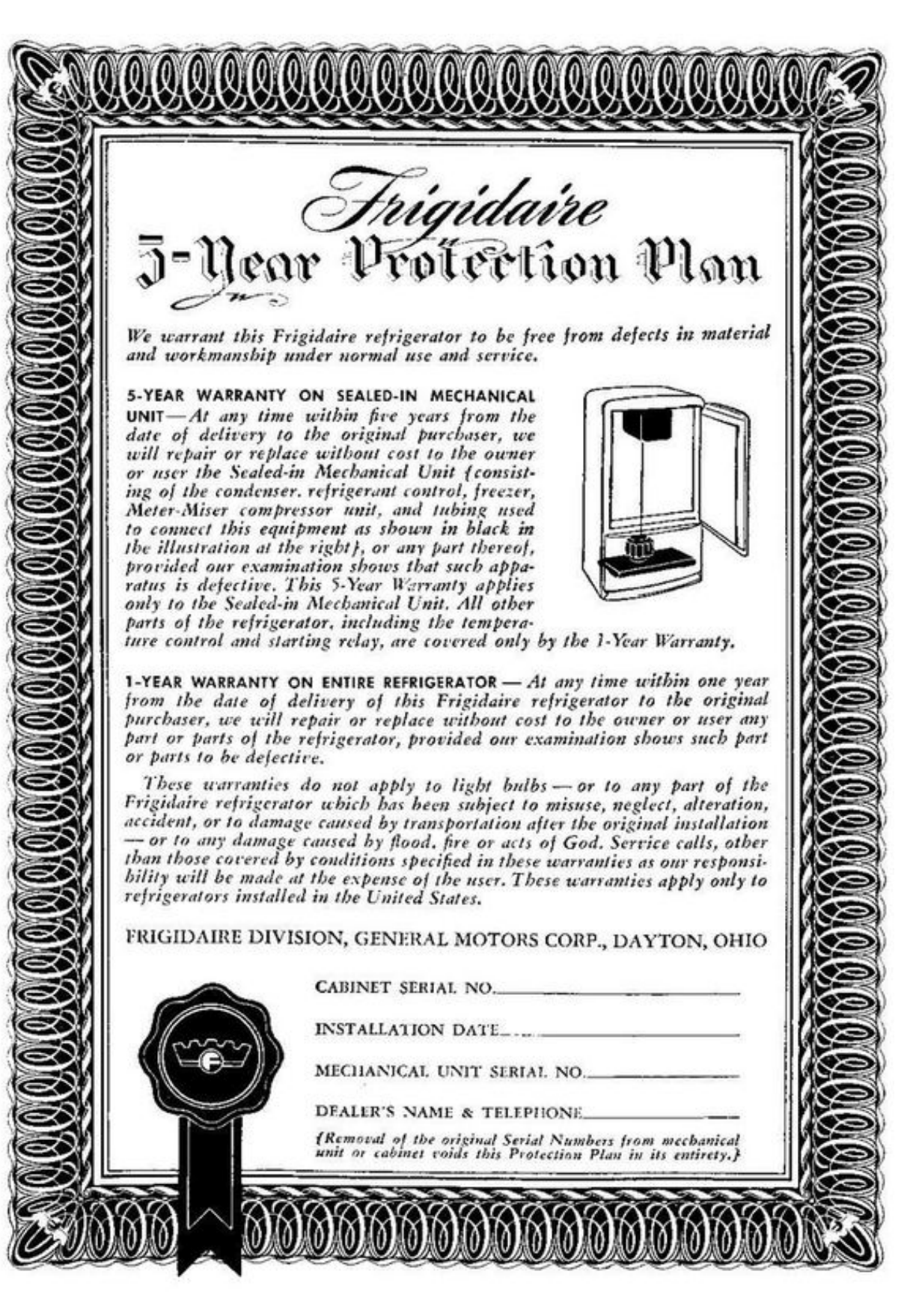


We warrant this Frigidaire refrigerator to be free from defects in material and workmanship under normal use and service.

5-YEAR WARRANTY ON SEALED-IN MECHANICAL UNIT—*At any time within five years from the date of delivery to the original purchaser, we will repair or replace without cost to the owner or user the Sealed-in Mechanical Unit {consisting of the condenser, refrigerant control, freezer, Meter-Miser compressor unit, and tubing used to connect this equipment as shown in black in the illustration at the right}, or any part thereof, provided our examination shows that such apparatus is defective. This 5-Year Warranty applies only to the Sealed-in Mechanical Unit. All other parts of the refrigerator, including the temperature control and starting relay, are covered only by the 1-Year Warranty.*

1-YEAR WARRANTY ON ENTIRE REFRIGERATOR—*At any time within one year from the date of delivery of this Frigidaire refrigerator to the original purchaser, we will repair or replace without cost to the owner or user any part or parts of the refrigerator, provided our examination shows such part or parts to be defective.*

These warranties do not apply to light bulbs—or to any part of the Frigidaire refrigerator which has been subject to misuse, neglect, alteration, accident, or to damage caused by transportation after the original installation—or to any damage caused by flood, fire or acts of God. Service calls, other than those covered by conditions specified in these warranties as our responsibility will be made at the expense of the user. These warranties apply only to refrigerators installed in the United States.

FRIGIDAIRE DIVISION, GENERAL MOTORS CORP., DAYTON, OHIO

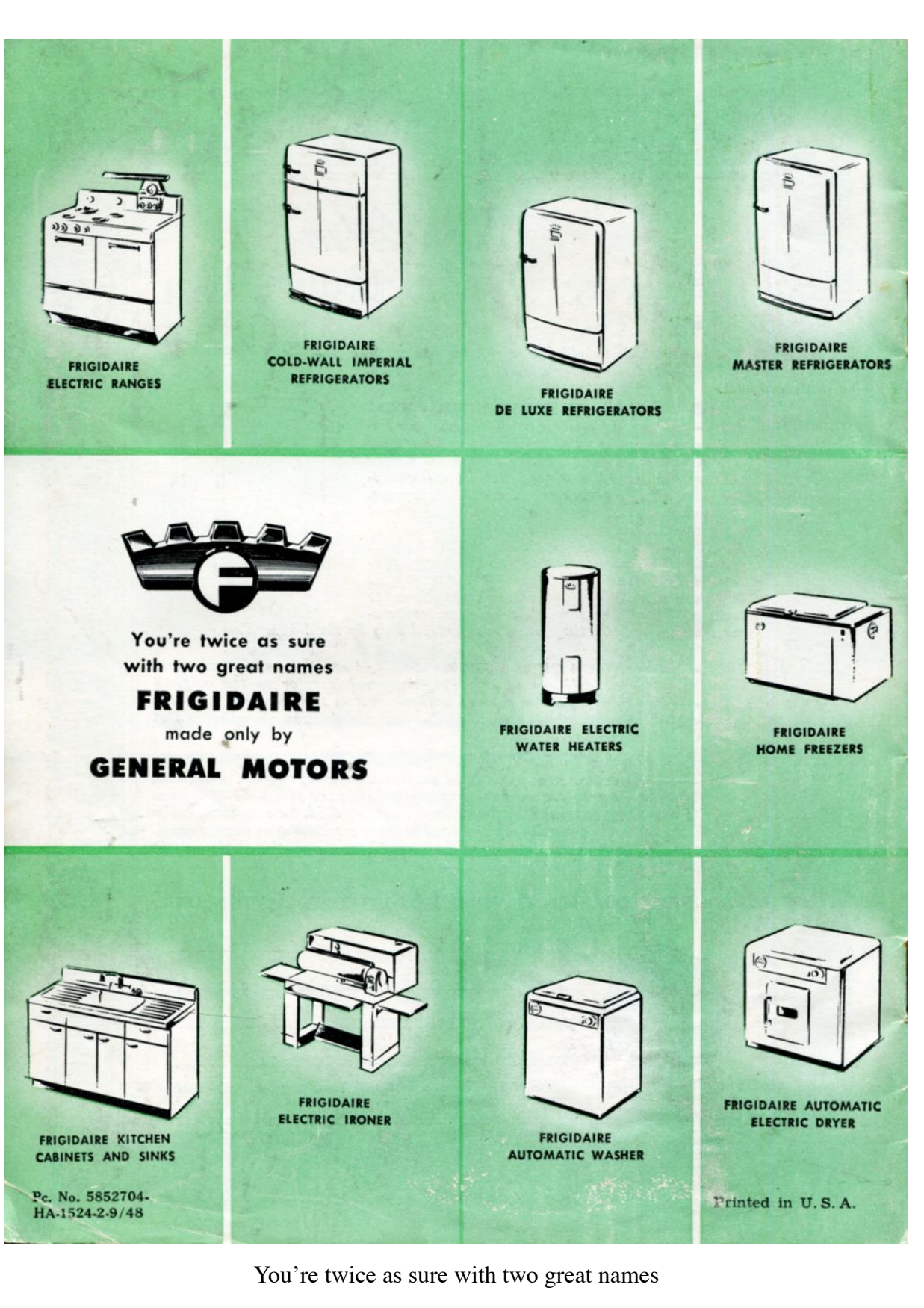
CABINET SERIAL NO. — — — — — — — — — — — — — — — —

INSTALLATION DATE — — — — — — — — — — — — — — — —

MECHANICAL UNIT SERIAL NO. — — — — — — — — — — —

DEALER'S NAME & TELEPHONE — — — — — — — — — — —

{*Removal of the original Serial Numbers from mechanical unit or cabinet voids this Protection Plan in its entirety.*}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Transcriber's Notes

The list of contents has been put in order by page.
Any references to the locations of illustrations have been reworded to reflect their location in the digital version.

*** END OF THE PROJECT GUTENBERG EBOOK 67968 ***