

KITCHENS SHOW GREAT GAINS IN RECENT YEARS

Refrigeration Is Far Cry From Lowering Food to Well Shelf.

Kitchens have changed since grandmother's day. And how! would be the comment of many of grandmother's granddaughters. But they have changed in grand-daughter's day as well, in more ways than daughter or granddaughter realize.

Working surfaces have been expanded to almost unbelievable lengths, literally.

Appliances, containers, utensils all have gone through a process of evolution that makes the kitchen of fifteen or twenty years ago a curiosity. It wouldn't be hard at all to find a grandmother who used to lower her butter and milk and yeast into the old well on a shelf at the end of a rope to keep them fresh.

"Floods" Recalled
Surely the daughter who was chided for failing to empty the pan beneath the old-time icebox, thereby precipitating a morning deluge, wouldn't be hard to locate.

The granddaughter who lifted her midnight—or later—snack from the built-in refrigerator the woman served from outside the house is found on every side.

Now she not only gets her early morning lunch from the electric refrigerator, but gets a frozen dessert to top it off, something that was a rarity in the days of the well and the ice man.

No less a marvel is the little cube of ice, now obtainable with tiny tongs, when compared with the chunk chiseled off, to the detriment of the kitchen floor, a few short years ago.

More Work Space
Then consider the matter of working surface. It is not at all unusual in modern kitchens to find twenty-four square feet of work table in a kitchen 12x12. Time was, when grandmother was keeping house, that the table used for meals for the family—the "dining room" table—was a sacred spot as the "parlor" was the only work surface.

A woman with a work bench or one of the new gadgets, a kitchen cabinet, was among the elite of the neighborhood. The old kitchen sink was well calculated to produce evils, and moderns marvel at produced nothing worse than that.

Part of Cupboard
In the most modern home construction, sinks are considered an integral part of the cabinet and cupboard installations. They are sunk into the working surface and with the plumbing hidden behind doors paneled with metal came to give the proper ventilation.

In some kitchens an electric dishwasher is sunk in the working surface, which is one with the sink.

An excellent type of standard factory-made cabinet installation is one which covers two sides of a square room. This allows adequate working space in a room of moderate size, as for instance 10x10 feet or 12x12 feet. The stove, refrigerator and sink are made an integral part of this installation, also.

Many Materials
Tops for working surfaces are being made in heavy maple or ash invisibly bolted together, in heavy sheet rubber, and in the new stainless metals.

Sheet steel with enamel finish, which has long been used for cabinet and table tops, is now being made in large sizes, with a plaiser back to fit combinations of cabinet units.

The maple tops, the sheet rubber, and the enamel tops may all be had for use with a flat-rim inset sink. Inlaid linoleum has been used on working surfaces for years and still is being used.

Another new development is an enamel top and splasher back made in one piece, inclusive of an enameled sheet steel sink. This can be had in colors, as well as in white, and is very attractive.

Kitchen cabinet finishes have improved not only in quality, but in colors. Warm gray and ivory are always a conservative choice and allow a change in other furnishings.

If you really have a favorite color, you can choose a yellow, an orchid, a green, a blue, or a buff enamel.

It is well to remember that the stained finishes do not show soil easily. Gray or green oak stains are standard, while a new stained finish called ivory oak is attractive and so easy to care for.

If you are building a new home or want to improve your present kitchen, any of the well known manufacturers of kitchen units will gladly assist you. Send them a sketch of your kitchen and they will advise you or your builder just what combination of units will be most satisfactory to you.

APRICOTS AND CHILLED CUSTARD FORM DISH
Gelatin and Lemon Juice Also Used in Recipe.

Press contents of a No. 2 can of apricots through a sieve, and add enough water to make two and a half cups. Add one-third cup sugar, bring to boiling and boil a few minutes.

Soften one tablespoon gelatin in two tablespoons cold water, and dissolve in the hot apricot mixture. Add two tablespoons lemon juice pour into six wet molds and chill.

Turn out and serve with a custard made of two egg yolks, one and one-third cups milk, one-fourth cup sugar, and a few grains of salt. Chill this custard and pour it around the jelly.

CHOCOLATE ICE CREAM
One and one-half ounces unsweetened chocolate (1½ squares)
Two cups rich milk
One tablespoon cornstarch
Few grains salt
Two-thirds cup sugar
One and one-half tablespoons vanilla
One cup cream

Melt chocolate, on low heat and add scalded milk very slowly.

2. Mix cornstarch with sugar and add to chocolate mixture. Cook ten minutes, stirring until thickened.

3. Cool, add vanilla, turn into tray of chilling unit, and freeze to mush.

4. Fold in whipped cream and return to chilling unit and freeze.

REFRIGERATOR CAKE SUGGESTED IN FETING BRIDE-ELECT



A wreath of roses and a miniature bride and groom make an attractive setting for this chocolate icebox cake that is the perfect uncooked dessert for a bridal luncheon or shower.

COST MET IN TWO YEARS ON REFRIGERATOR

Makers Declare Ice Box Never Did Pay for Itself.

Recent surveys made on a country-wide basis, show conclusively that a modern electric refrigerator not only pays for itself within two years, but the saving realized covers the cost of operation during that time.

Experts agree that the inefficient ice box of former years never paid for itself, and constituted a running household expense throughout the period of its use.

Food Costs Rise
Due to steadily rising food costs, it is becoming more important each day to preserve foods indefinitely, and to have space and the constant low temperature, which are necessary for utilizing leftovers.

The new refrigerators are now compactly and conveniently built so that advantage can be taken of special food sales which have now become daily features in practically every grocery line. It is no longer necessary to purchase just enough for the current day at the higher prices charged for small amounts. In addition there is no waiting for the ice man and no spoiled foods due to a low ice supply.

Look for Improvement
Now that the mechanical problems of domestic electric refrigeration are solved, engineers have turned their attention to improvements, and to harmonizing the lines in the new cabinets.

This year beauty has been combined with simplicity to form a distinct modern trend, and many refinements of mechanical design have been included that promise to lower operating costs and increase efficiency generally.

Peas and Meat DUET PLEASING
Vegetable Can Be Served With Steak, Lamb and Others.

Peas are a particularly adaptable vegetable to serve with all kinds of meats.

With lamb, with steak, with chicken, even with turkey, they add just that touch which brings out and combines deliciously with the savory qualities of the meat.

Recipe for ragout of lamb with peas is as follows:
Cut one pound of stewing lamb in pieces for serving, dredge with flour and brown with two sliced onions in drippings. Add three cups water and two teaspoons salt, and simmer for two hours, covered. Add contents of an 8-ounce can of peas, two potatoes cut in small cubes or balls and one-half cup canned tomatoes. Cook uncovered until tomatoes are very tender. Thicken liquid very slightly with flour, season if necessary, and serve.

Round steak and peas is prepared as follows: Sprinkle eight servings round steak with salt and pepper, roll in flour and then sear well in a heavy skillet. Add four sliced onions, the contents of a No. 3 can of tomatoes, one cup diced celery and one-fourth cup chopped green pepper, and simmer, covered, until meat is tender. Add the contents of a No. 1 can of peas, and serve.

To prepare frankfurters with parsley, peas: Heat the contents of an eleven-ounce can of peas for three minutes, drain, add one tablespoon butter and season with salt and pepper. Pour into a shallow baking dish. Grill or fry eight frankfurters, and place on top of the peas like spokes of a wheel. Sprinkle with two tablespoons chopped parsley, and reheat in the oven a few minutes.

Indianapolis women who replaced their old-fashioned ice boxes with modern electric refrigerators effected an average monthly saving of \$8.22 each, according to a recent statistical survey by The Times.

More than 100 families spent an average of \$1.99 for power instead of \$4.23 for ice for an average saving of \$2.24. Quantity food purchases permitted by increased refrigerator space brought an average saving of \$2.72. Decrease in food spoilage averaged a saving of \$3.26 a month per family.

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CHILDREN WILL GIVE PROGRAM AT NIGHT SHOW

Three Appearances Will Be Made at Display of Refrigerators.

A floor show by Louise Pursell Schilling's juvenile entertainers will be an outstanding feature of the night entertainment at The Times 1934 Refrigeration show, 1525 North Meridian street, tomorrow, Thursday and Friday.

Specialty songs and dances will be given by ten of the children each evening of the three-day show. Mrs. Schilling's Juveniles are well known as distinctive performers in Indianapolis. They have appeared on the stages of the Circle and Indiana theaters, and have delighted patrons of several night clubs.

The refrigeration show is being conducted by The Times in collaboration with electric refrigerator dealers of Indianapolis. All the latest models of modern electric refrigerators will be displayed daily and nightly.

Admission is free. Be sure and come to this instructive show and learn the latest developments in economical home refrigeration. There will be entertainment and floor show every night in which the Juvenile entertainers and other acts will be featured. Don't miss them.

Stuffed Baked Apples
Wash and core medium sized apples. Place two tablespoons brown sugar, and two teaspoons raisins in each apple. Sprinkle with cinnamon and bake, serve warm with cream from the top of the milk.

Refrigerator Test With Thermometer Explained

Temperature Above 50 Is Warning Operation Is Not Correct.

It is a simple matter to test your refrigerator to learn whether or not it is giving you adequately low temperatures.

The condition of your foods after storage for a few days will often bear evidence of the cooling efficiency or lack of it, provided by your refrigerator, but there is a more definite test that will require but little time and effort.

Take an ordinary household thermometer that is known to be reasonably accurate. The pedestal type is most convenient but the wall type will suffice.

Place the thermometer in the coldest spot in the refrigerator and let it remain overnight. Unless it records a temperature of less than 50 degrees the following morning it is quite evident that you are not getting adequate temperature.

As a matter of fact the temperature in the coldest spot should be as low as 45 degrees or lower, after an all-night test. If it is higher than 50 degrees something should be done about it at once.

In making this test, dishes and packages should not be so crowded that they will hinder the free and rapid circulation of the air upon which all types of refrigeration depends to conduct the heat from the foods.

Three cubic feet of food space, plus an extra one-half foot for each member of the family, is a good rule-of-thumb method of determining how much food storage capacity is needed.

A family of six should have at least six cubic feet of food storage space.

Before you decide to buy any means of refrigerating your fresh and leftover perishable foods, be sure that you get adequate food capacity.

Food capacity of refrigerators is measured in "cubic feet."

NORGE AVAILABLE
The Banner-Whitehill Furniture Company announces a standard line of three models and a deluxe line of five models of Norge Rollator refrigerators for 1934.

The standard line of three models, available in either porcelain or lacquer, has 4.7, 5.5 and 7.1 cubic feet of net storage space, respectively.

The deluxe line of five models has 5.4, 6.7, 7.8, 9.1 and 11 cubic feet of net storage space, respectively; the two smaller models being available in either lacquer or porcelain only.

Except for indented exterior paneling in standard models, both lines are somewhat similar in appearance and convenience features.

Having set a new style standard for the industry last year, the distinctive charm of Norge lines has not been materially changed in 1934 models, except to bring the door near the top and to make its curves conform to the curve of the top more closely, thereby giving a refinement of contour and balance.

A new super-sensitive door latch is used which opens at the slightest finger touch or by elbow or hip pressure, if hands are full. The door glides open automatically.

ENOUGH FOOD SPACE URGED

Benefit of Refrigeration Lessened If Box Is Crowded.

The refrigerator should have adequate food capacity. This question of "cubic feet of food capacity" is just as important as is adequate insulation and sensible, safe construction.

It matters not how good the construction and insulation of a refrigerator may be if it is still impossible to save all that should be saved if it is so small that edible leftovers that should be saved are crowded into the garbage pail.

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COLD REQUIRED IN PRODUCING PROPER SALADS

Freshness and Crispness Are Other Essentials for Success.

The first essentials of a good salad are that the ingredients be fresh, crisp and cold.

When lettuce or other salad greens come from the market, wash them in cold water, remove outside leaves and place in covered bowl or in vegetable pan.

With a supply of salad greens, a jar of dressing and some tomato or lemon aspic in your refrigerator you will be able to prepare a greater variety of delicious salads on short notice. Keep prepared salads in the chiller until ready to serve.

Tomato Aspic
2 tablespoons gelatin
1 cup cold water
1/2 cup boiling water
4 cups tomatoes, fresh or canned
1 tablespoon chopped onion
1/2 teaspoon celery seed
2 or 3 whole cloves
1 teaspoon salt
1 teaspoon sugar
2 teaspoons lemon juice

1. Soak the gelatin in cold water and dissolve in boiling water.
2. Cook the tomatoes, onions celery seed, cloves salt and sugar for twenty minutes.
3. Strain through fine strainer or cheese-cloth; add lemon juice and dissolve gelatin in tomato juice.
4. This may be molded at once or refrigerated until needed. To use, take out what is wanted and melt over hot water. Suggestions for several variations follow.

Tomato Cheese Salad
Fill individual molds one-third full of tomato aspic. Place in cabinet to become partly set. Soften cream cheese with a little cream and season with salt and pepper. Form into balls and roll in chopped nuts. Place a cheese ball in each mold, and add a tablespoon of cold liquid aspic.

When set, cover balls entirely with the aspic and return to chiller. Unmold on lettuce and serve with desired dressing.

Individual molds which have been dipped in cold water with tomato aspic. Chill until firm. Unmold on crisp lettuce and serve with desired dressing.

Tomato Jelly Salad
Fill individual molds which have been dipped in cold water with tomato aspic. Chill until firm. Unmold on crisp lettuce and serve with mayonnaise dressing.

Frozen Fruit Salad
1 package (3 oz.) cream cheese
1/2 cup cooked salad dressing
1 cup shredded pineapple
1 cup cream, whipped
1/2 cup Maraschino cherries
1/2 green pepper
1/2 cup pecan nuts

1. Mash cream cheese and blend with salad dressing.
2. To this add pineapple, cherries (cut in pieces), chopped green pepper, and chopped nuts.
3. Fold in the whipped cream and mix into tray of chilling unit.

When frozen, serve on crisp lettuce leaves (this should freeze in about two hours; if left too long, it will become icy).

Cream Cheese Salad
2 tablespoons gelatin
2 tablespoons cold water
2 packages cream cheese or 1 cup cottage cheese, jelly
1 teaspoon Worcestershire sauce
1/2 teaspoon salt, few grains paprika
1/2 cup cream, whipped

1. Soak gelatin in cold water five minutes and dissolve over boiling water.
2. Mash cheese, add seasonings, and cream, whipped until light, but not stiff.
3. Add dissolved gelatin.
4. Turn into small molds and place in cabinet or chiller.

5. When ready to serve, unmold on crisp lettuce, place a spoonful of currant or bar le duely on top and serve with French dressing.

Twenty-Four-Hour Salad
2 eggs, beaten
4 tablespoons vinegar
4 tablespoons sugar
2 tablespoons butter
2 cups white berries, cut in halves
2 cups pineapple, cut in pieces
2 oranges, cut in pieces
2 cups marshmallows, cut in quarters

1. Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth.
2. Remove from heat, add butter and cool.
3. When cold, fold in whipped cream and fruit mixture.
4. Top with E-nrelettes and Rubyettes.

5. Turn into fancy ring mold and put in cabinet for twenty-four hours. This makes a delicious party salad and serves twelve to fourteen.

Tomato Sandwich Salad
Fill shallow loaf pan one-third full of tomato aspic. Place in chiller. Soak one teaspoon gelatin in two tablespoons cold water and dissolve over boiling water. Add to one cup of mayonnaise and mix well. Spread this over firm layer of tomato in the pan. Again place in chiller.

When this has set, cover with another layer of tomato aspic and place in cabinet until ready to serve. Unmold on salad or chop plate and surround with small heart leaves of lettuce. Slice or cut in squares for serving. Serves eight to ten. No extra salad dressing is necessary. Tomato sandwich salad may be prepared in individual molds if preferred.

Tomato-Celery Salad
Fold into two cups of tomato aspic, which has been allowed to cool and thicken slightly, a cup chopped celery or 1/2 cup of chopped celery and 1/4 cup of finely chopped green peppers and 1/4 cup chopped onions. Turn into molds and chill. Serve on lettuce with mayonnaise dressing.

Tomatoes in Aspic
4 firm tomatoes
1/4 cup celery, finely diced
1/4 cups chopped cooked chicken or crabflakes
1/4 cup mayonnaise
1/2 teaspoon salt
3 cups aspic jelly

1. Peel and hollow out small, perfect tomatoes.
2. Mix celery, chicken or crabflakes, mayonnaise and salt, and stuff the tomatoes even with the tops. Chill.

3. Cover bottoms of individual molds or custard cups with aspic. When the aspic has been made up ahead, melt it over hot water and cool before using. If desired, put a design of green peppers or circles of olives in the bottom of the mold; place in cabinet or chiller until jelly is set. Very carefully place tomatoes in the molds upside down, add more liquid jelly, let stand in cabinet until tomato is set—so it will not float—then pour in enough more jelly to entirely cover tomato. 5. Chill thoroughly.

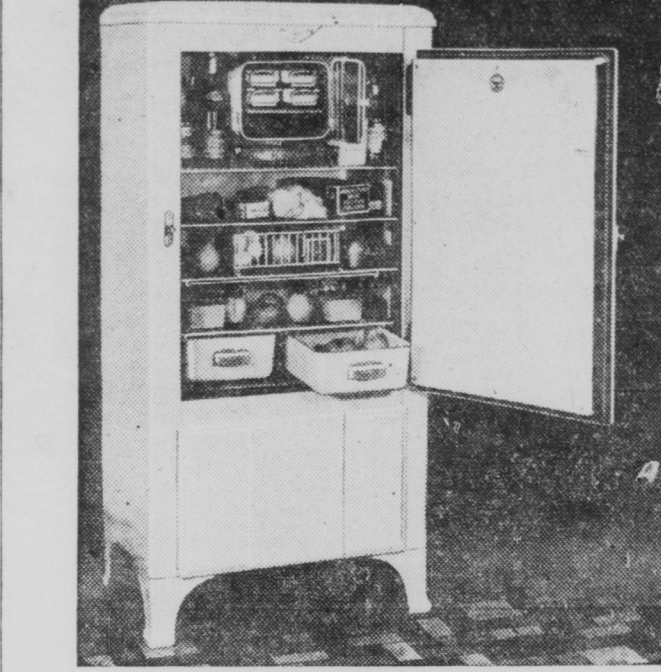
Unmold in nest of crisp lettuce and serve with mayonnaise dressing.

Tomatoes Parisienne
6 firm tomatoes
1/4 pound cream cheese
1/4 cup mayonnaise
2 tablespoons cream
1/2 cup blanched almonds
1/2 cup blanched almonds

1. Scald and peel tomatoes and chill thoroughly.
2. Make four incisions from the stem end to the bottom. Pull back the cut sections to form petals.
3. Arrange tomatoes on crisp lettuce leaves.
4. Mix the cream cheese and mayonnaise to form a thick, smooth mixture. If too thick, thin with cream and pile in the center of the tomato.
5. Chill thoroughly and serve with French dressing.

Pineapple Whip
Make this dish in the morning. Mix a small can of shredded pineapple with a cup of sliced marshmallows. Cut them with a wet knife or scissors. Leave this in the refrigerator several hours. Just before serving whip half a cup of heavy cream and fold that in.

BLOCK STORE OFFERS FRIGIDAIRE



Frigidaire's 1934 line consists of fifteen models divided into four series displayed by the William H. Block Company at the Refrigerator Show. The line starts with the standard series that uses less current than an ordinary electric light bulb.

There are three sizes in this series, four, five and six cubic foot models, each of which uses the hermetically sealed type of compressor unit. They are finished in dulux, the finest of non-porcelain finishes.

The master series is the next group and consists of three models, four, six and eight cubic feet. This series has the famous twin cylinder Frigidaire compressor, greater ice freezing capacity, additional features and is finished in dulux.

The super series consists of six models, of four, six, seven, nine, twelve and fifteen cubic feet capacities. This series has features to meet the needs of the class market and is finished in lifetime porcelain. It, too, has the twin cylinder compressor.

The deluxe series consists of two models, said by Frigidaire to be the finest refrigerators ever built. In designing its various models, Frigidaire has included convenience and service features that make each particular model, no matter what its delivered price, the finest refrigerator available at anywhere near its cost.

The standard series has dulux finish, automatic defrosting, a feature that relieves the housewife of the worry of restarting the refrigeration mechanism when the freezer has lost its accumulation of frost, automatic ice tray releases to make it possible to remove trays at the touch of a finger and eliminate the necessity of jerking or prying, a centrally located freezer for greater storage space on either side and the hermetically sealed compressor that uses but a trifle of electricity.

The standard series models have the craftsmanship for which Frigidaire is world renowned.

Features Listed
The master series models are finished in dulux. This series boasts a center freezer with rubber grids, taper grid and Quicktube automatic ice tray releases, automatic defrosting, nine-point cold control, and the new Frigidaire serveshelf, which is removable so that the housewife may use it as a tray to transport items of food from the refrigerator to kitchen table, or from table to refrigerator, and the new utility basket.

To supply the range of refrigeration required by the market for which the master series was designed, these models have the twin-cylinder compressor.

Super models are finished in lifetime porcelain. As is true of every Frigidaire built, they have acid resisting porcelain in food storage compartments where fruit juice, or other acid stains are most likely to occur.

To clinch the attention of the group of buyers that want the very best money can buy regardless of price, convenience, quality and completeness, Frigidaire introduces two deluxe series models. They are the last word in refrigeration excellence and are the finest, most complete, most luxurious refrigerators the world has ever known.

When defrosting has been completed, freezing starts automatically.

The shelves are made in two parts. The front of every shelf can be lifted out and room made for roasts and bottles. Large packages may be kept cold in this way, where in older types of boxes this was almost an impossibility without the complete removal of shelves and the loss of space for other foods.

Space Saving Feature
The "save-a-space" door rack provides an adequate and handy space for butter, eggs, lemons and other small articles. In the Coldspot there is no need to push about other packages to get to the smaller articles that may be hidden behind. They are to be found in the door rack immediately at hand.

There is no need to ever go searching about in the refrigerator for anything. An automatic dome light floods the interior with light on the opening of the door. This makes every corner of the box visible and facilitates finding the foods that have been pushed to one side.

Sliding ice trays that wear on the patience of the user have been done away with in the new Coldspot. The trays are released instantly with a special trigger.

Because it is engineered and built like a fine watch, it operates smoothly and is practically noiseless. Each machine is capably tested and inspected by experts, and comes to the purchaser with a lifetime supply of oil and refrigerant sealed at the factory.

There are a number of other major improvements that make the Coldspot one of the major units in any cooling field. The semi-automatic defrosting unit requires only a flip of lever and the defrosting begins. There is no further attention needed by the measure.

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Price Includes
Delivery and installation and one year's free service.

Everything that could assist in doing your kitchen duties with less effort will be found in the Crosley Shelvador. Every convenience imaginable