

## NEW DESSERTS COME OUT OF REFRIGERATORS

Special Recipes Assure  
Pleasing Food and  
Less Effort.

Freezing desserts in automatic refrigerators is an easy task. The following recipes differ somewhat from the recipes used in the old-fashioned ice cream freezer, therefore, for the best results we suggest that you follow these suggestions or use a recipe adapted to the electric refrigerator method of freezing desserts.

For the sake of simplifying methods of freezing, the recipes have been grouped under three headings: Parfaits and mousses, ice creams, sherbets and ices.

### Parfaits and Mousses

These mixtures require no stirring while they are freezing. They depend for their smoothness of texture upon the richness of the mixture and upon the air beaten into the cream during whipping.

### Ice Creams

As these mixtures contain less cream than mousses and parfaits, gelatin, flour or corn-starch is usually added to make for a smoother product. Excellent results have been obtained by freezing to a mush before the whipped cream is added; then stirring only once; that is, when the cream is folded in.

To do this remove frozen mixture to bowl, beat with egg beater and fold in the whipped cream. Return to chilling unit and continue to freeze without stirring. Some recipes do not require stirring.

### Sherbets

A special method has been worked out whereby mixtures of sugar, water or milk and fruit may be frozen with excellent results.

The mixture is turned out into a bowl when it is partly frozen and beaten with an egg beater to incorporate air. The addition of egg whites during the second beating makes for a smoother product and at the same time increases the bulk.

### Use of Evaporated Milk

Whipped evaporated milk may be used instead of cream in certain frozen dessert recipes, with satisfactory results. To whip: Follow instructions given on can of milk.

### Use of Gelatin

Gelatin may be used in various frozen desserts. It adds food value, also tends to make cream velvety. Use two teaspoons soaked gelatin to each tray of dessert.

### Use of Condensed Milk

Condensed milk may be used very successfully in recipes especially developed for it—follow instructions given on can of milk.

### Banana Marlow

50 marshmallows  
1/2 cup boiling water  
1 cup marshmallows  
1/2 cup cream  
1. Melt the marshmallows in boiling water. Add the banana pulp and lemon juice. Cool.  
2. When quite cool and slightly thickened, combine with the cream, which has been whipped until stiff.  
3. Pour into trays of chilling unit and freeze without stirring.

### Lemon Cream Sherbet

1 pint milk  
1 cup sugar  
Grated rind of 1 lemon  
1/2 pint cream  
Juice of 2 lemons  
2 egg whites  
2 tablespoons sugar  
1. Add sugar to milk and allow to dissolve.  
2. When thoroughly dissolved add lemon rind and juice. Stir while adding lemon juice.  
3. Turn into freezer tray and freeze 45 minutes to one hour.  
4. Beat egg whites, adding 2 tablespoons sugar.  
5. Whip the cream to a thick custard consistency. Combine with the beaten egg whites.  
6. Add frozen mixture and mix lightly.  
7. Return to freezing unit and freeze two to two and one-half hours. (Requires no stirring).  
8. Serve garnished with sprig of mint.

### Buttermilk Sherbet

2 cups buttermilk  
1/2 cup sugar  
1 cup crushed pineapple  
1 egg white (unbeaten)  
1/2 teaspoon vanilla  
1. Combine buttermilk, sugar and pineapple thoroughly. Place in tray in chilling unit and freeze to a mush.  
2. Remove from tray to bowl, add egg white and vanilla. Beat until light and fluffy.  
3. Return to chilling unit and continue freezing.

### Tomato Frappe

2 cups tomato juice  
1 teaspoon gelatin, soaked in 2 tablespoons cold water  
2 tablespoons lemon juice  
1 tablespoon catsup  
1. Soak gelatin in cold water. Heat tomato juice and dissolve the gelatin. Cool.  
2. Add lemon juice, catsup and seasoning.  
3. Turn into tray and freeze to a mush.  
4. Serve in chilled cups and garnish with parsley and lemon.

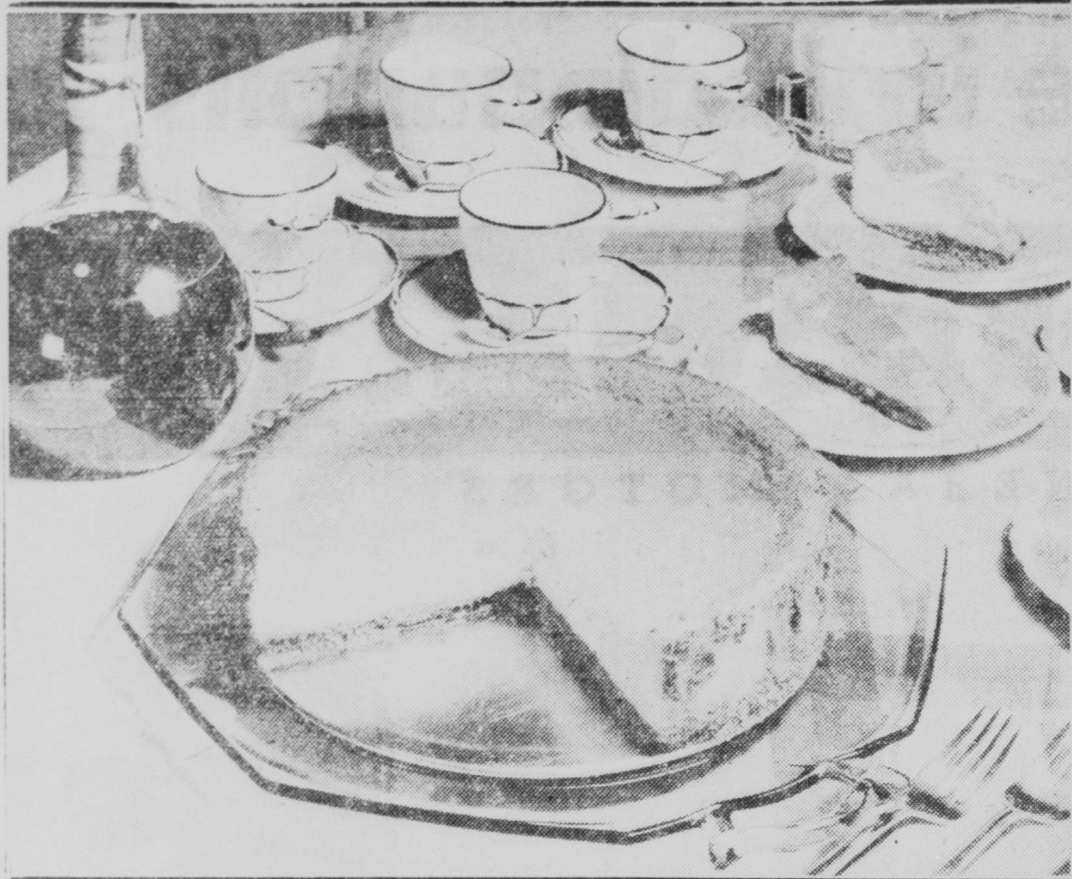
### Pineapple Mint Sherbet

1 teaspoon gelatin  
1/2 cup water  
1 cup pineapple juice  
1/2 cup sugar  
1 cup crushed pineapple  
2 egg whites  
2 tablespoons prepared mint sauce or 1 tablespoon chopped fresh mint and 2 tablespoons lemon juice  
1. Mix water, pineapple juice, and sugar. Boil three minutes. Add soaked gelatin and dissolve.  
2. Cool. Add crushed pineapple, chopped mint and lemon juice. Freeze for one hour.  
3. Turn into bowl, add unbeaten egg whites and beat until very light.  
4. Return to chilling unit and freeze two to three hours.

### Maple Custard

Beat five eggs until a spoonful can be lifted without stringing. Add one-half cup maple syrup and one-half teaspoon of salt. Stir well. Add three cups of milk and strain into cups or moulds, rinsing them first with cold water. Place in a pan containing a little hot water and bake about half an hour in a moderate oven. The custard will be done when an inserted knife comes out clean.

## EVEN SOCRATES WAS PARTIAL TO CHEESE CAKE



There are all kinds of cakes which are a credit to the hand that stirs them up! But whatever the satisfactions of a perfect angel food, a superb devil's food, certainly one of the noblest works of woman is the cheese cake. A cheese cake, correctly made, has been one of the high points of culinary achievement for many decades and many civilizations. Even Socrates, so the story goes, delighted in nothing so much as a melting slice of cheese cake.

And epicures from that day to this have found in cheese cake the perfect accompaniment to coffee—the ideal party sweet, the happy choice for coffee klatsch, tea or supper.

Cheese cakes may be plain or spiced, but the perfect cheese cake must always be baked to a just molten perfection, delicately brown, ready to melt on the tongue.

All nations have their special cheese cake choices—but perhaps the great American contribution to the lore of cheese-cakes is the Philadelphia cream cake, a morsel so delicately flavored and tempting as to be quite irresistible wherever it is served. Compounded of a toothsome richness of cream, cream cheese, egg whites, sugar and vanilla, it is the very embodiment of lusciousness.

"Sugar and spice, and everything nice"—including, of course, snowy fresh cream cheese, go into several unusually interesting cheese cake recipes.

The formula may be varied, but the spirit of the cheese cake is always the same.

### Philadelphia Cream Cake

1 pkg. zwieback  
2 tablespoons butter  
2 tablespoons sugar  
1/2 cup sugar  
2 tablespoons flour  
1/2 teaspoon salt  
2 1/2 cakes Philadelphia cream cheese  
1 teaspoon vanilla  
4 eggs  
1 cup cream (1/2 pint)  
Roll the zwieback into crumbs, add the butter and two tablespoons of sugar creamed together. Blend thoroughly, put into a nine-inch spring form mold and press down evenly on the bottom.

Mix the cup of sugar with flour and salt and cream thoroughly with the Philadelphia cream cheese. Add vanilla and yolks of eggs and beat; add cream and mix again. Fold in the beaten egg whites, pour mixture on top of the crumbs and bake in a moderate oven 225 to 350 degrees about an hour or until center is set.

### Cream Cheese Cake

1 1/2 cups flour  
1/2 cup sugar  
1/2 cup butter  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 cup milk  
1 egg, unbeaten  
1 teaspoon vanilla  
Blend flour and butter until like fine cornmeal. Add sugar, salt and baking powder. Blend in the milk, egg and vanilla, mixing well. A little more flour may be added if necessary. Roll out to line a ten-inch pan with straight sides—not a pie tin. Fill with the following:  
1/2 cup sugar  
1/2 cup Philadelphia cream cheese  
1/2 cup vanilla  
2 eggs  
1 cup milk  
Blend sugar, flour and salt thoroughly into the cream cheese.

### SINGLE DISH PROVIDES SALAD AND DESSERT

### Apricot Purée Forms Basis of Refrigerator Recipe.

This salad will do double duty for both salad and dessert.  
Two teaspoons granulated gelatin, 2 tablespoons cold water, 1/2 cup whipping cream, 1/2 cup mayonnaise, 2 tablespoons powdered sugar, 2 tablespoons orange juice, 1 cup apricot puree.  
Soak dried apricots overnight and stew until tender. Rub through a sieve and dissolve over hot water. Whip cream until stiff, add sugar and mayonnaise and blend thoroughly with melted gelatin. Add apricot puree and orange juice. Mix well and pour into a mold. Chill or freeze if preferred. Unmold on a bed of lettuce and serve with French dressing.

### Coffee Ice Cream

Use recipe for New York ice cream, scaling one and one-half tablespoons finely ground coffee with milk, then straining the liquid through several thicknesses of cheesecloth.

### ANGEL VELOUTE

1/2 cup sugar  
1/2 cup water  
1 teaspoon vanilla  
2-3 cup Maraschino cherries (chopped fine).  
2 cups whipping cream  
2 egg whites  
2-3 cup shredded blanched almonds  
Boil sugar and water together until syrup spins a fine thread. Pour hot syrup over very stiffly beaten egg whites and continue beating until mixture is cool. Chill in refrigerator. Whip cream, fold into syrup mixture, add flavoring, nuts, cherries and pour into refrigerator fast freezing trap. Makes two quarts.

## PURCHASE OF REFRIGERATOR CAN BE EASY

Dealers Use Modern Plan  
of Financing to Spread  
Cost.

Modern methods of financing purchases of the larger items of household needs are quite properly applied to the refrigerator retail trade by Indianapolis dealers. Most of them have payment plans that come well within the budget of the average householder, and make possible the use of the equipment while the obligation is being retired.

Small deposits, and weekly or monthly deposits on the account are so arranged that they can be easily cared for. The first payments may be larger than the minimum and the entire amount may be retired at a more rapid rate than the limit set, if the purchaser so desires.

Abuse of the installment plan is possible, but careful consideration of the average budget has been given by those arranging the plans, and they offer opportunities to equip the home with durable labor and money saving devices much more rapidly than could be done otherwise.

Although it is not possible for every woman to have a fine new

kitchen she can take a step in the right direction, and plan ahead, purchasing pieces of equipment from time to time. An electric refrigerator is looked upon as the basis of the average all-electric kitchen.

By purchasing an electric refrigerator, the woman takes a definite step towards her goal of an all-electric kitchen. This appliance is most important in the preservation of food.

The refrigerator not only aids in the preservation of food, but it allows the housewife to buy more economically, and serve a greater variety of foods.

With this major appliance in her kitchen, the woman soon grasps the importance of an all-electric kitchen.

She sees, through the performance of the electric refrigerator, how economically, how easily and quickly her household work is done, through the aid of electrical servants. By using the refrigerator to its best advantage she will be able to save money towards the purchase of additional electric equipment.

She will have additional leisure time in which she can indulge in recreational pursuits. And most important to her, she will be able to take care of the needs of her family more easily and more economically than ever before.

### Cinnamon Malted Milk

Mix one-third cup malted milk, one-half cup canned chocolate syrup, two teaspoons cinnamon, one cup water and five cups milk, or diluted evaporated in a large bowl and beat well, or in glass jars and shake thoroughly. Serve over cracked ice.

## REFRIGERATOR AIDS IN MAKING MINT JELLY

Accompaniment for Roast Lamb  
Outlined.

Mint jelly is preferred by many persons to mint sauce to serve with lamb. An attractive way to serve it is to mold it in tiny individual molds and turn out each on a slice of orange. Be sure to wash the orange before cutting it in slices. Three-fourths cup minced mint

leaves, 1-3 cup of sugar, 1/4 teaspoon of salt, 1/4 teaspoon of paprika, 1/4 cup of hot vinegar, 1/4 cup of water, 1 tablespoon of granulated gelatin. Soak gelatin in water for ten minutes. Heat mint leaves with vinegar, sugar, salt and paprika, simmer closely covered ten minutes. Strain through cheese-cloth and add gelatin at once. Stir until dissolved and turn into mold to chill and become firm. If a vivid green is wanted, a drop or two of green coloring must be added.



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103 Families Estimated an  
Average Monthly Saving of **\$8.22**

Previous refrigeration (ice) cost ..... \$4.23  
Power cost ..... 1.99

Saving ..... \$2.24  
Saved by quantity food purchases ..... 2.72  
Decrease in food spoilage ..... 3.26

Total estimated savings ..... **\$8.22**

27 Families estimated  
previous refrigeration (ice) cost ..... \$4.11  
Power cost ..... 1.61

Saving ..... \$2.50  
Saved by quantity food purchases or by  
decrease in food spoilage ..... 3.06

Total estimated saving ..... **\$5.56**

These 27 housewives estimated their savings in power cost over former refrigerator cost and either one or the other, but not both of the savings enjoyed through quantity food purchases or through food spoilage. In each case they said there was a saving in the classification that they did not estimate, but they were unable to give an accurate figure.

The remaining 25 housewives said that their electric refrigerator saved them money and estimated the savings on power over former refrigerant and while they said they did save on food, they made no estimate in either classification.

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Many Other Big Surprises