

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 to 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 mousse, ice creams, sherbets and ices.

Parfaits and Mousse

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 mousse and parfaits, gelatin, flour or corn-starch is usually added to make for a smoother frozen 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 Mallow

20 marshmallows
1 cup lemon juice
1/2 cup boiling water
1 cup mashed bananas
1/2 cups 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
1/2 cup 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
salt and pepper to season

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

1/2 cup water
1/2 cup pineapple juice
1/2 cup sugar
1/2 cup crushed pineapple
2 egg whites
2 tablespoons prepared mint sauce
1/2 cup chopped fresh mint and 2 tablespoons lemon juice

1. Mix water, pineapple juice, and sugar. Boil three minutes. Add soaked gelatin and dissolve.

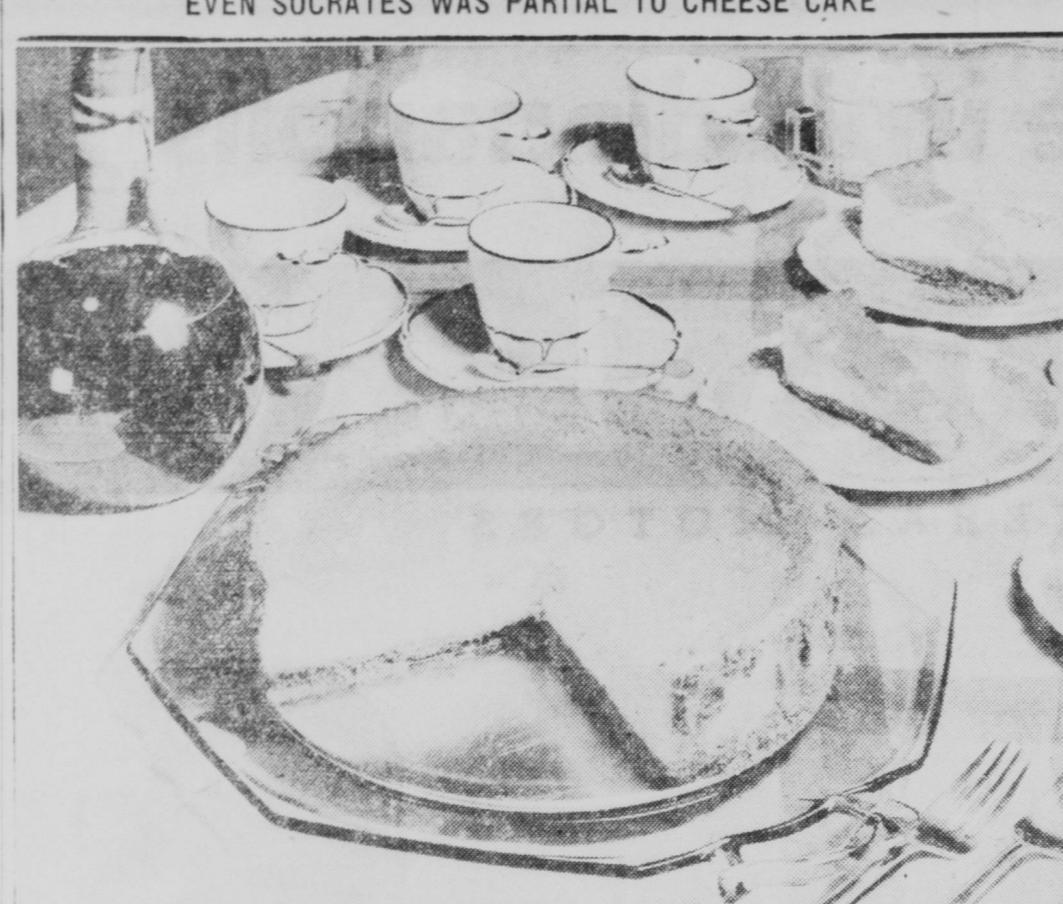
2. Cool. Add crushed fruits, chopped mint and lemon juice. Freeze for one hour.

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

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 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, green is wanted, a drop or two of green coloring must be added.

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 and simmer closely covered ten minutes. Strain through cheese-cloth and add gelatin at once. Stir until dissolved and turn into mold to of orange. Be sure to wash the orange before cutting it in slices, green is wanted, a drop or two of green coloring must be added.

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Entire Survey!**

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These Indianapolis women find a worthwhile saving in using their ELECTRIC REFRIGERATORS

Refrigeration Survey Made by The Indianapolis Times

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 refrigerator and while they said they did save on food, they made no estimate in either classification.

**1934
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Don't Miss it

Many Other Big Surprises