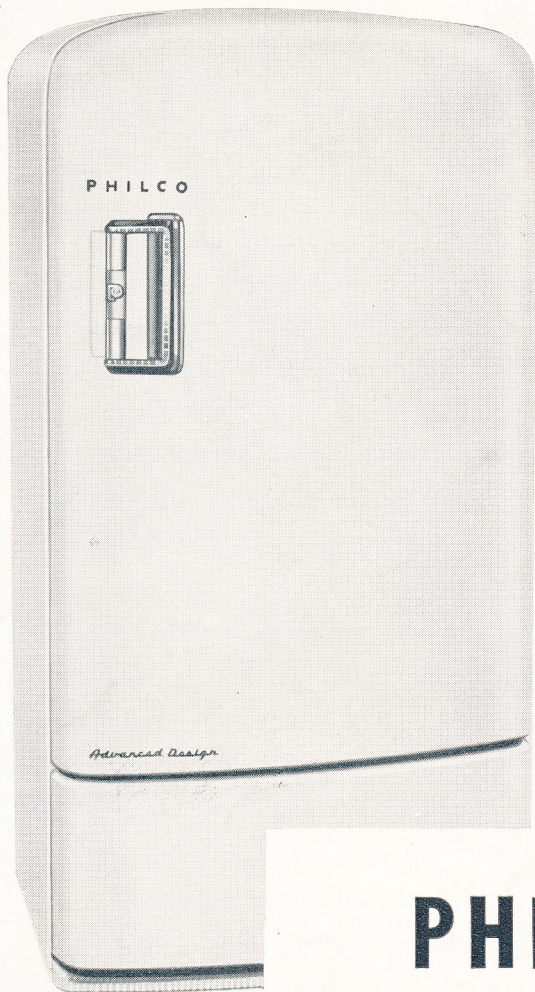


*How to use and enjoy
your new*



**PHILCO
REFRIGERATOR**

MODEL C-883

Famous for Quality the World Over

PHILCO REFRIGERATOR

Sold and Guaranteed by Philco Corporation

Five-Year Guarantee Certificate

This is to certify that we warrant to the original purchaser the PHILCO Refrigerator identified on this certificate to be free of defects in material and workmanship under normal use and service. Our obligation under this warranty shall be limited to repairing free of cost to the original purchaser, or replacing free of cost to the original purchaser, any part or parts of said refrigerating equipment that in our judgment show evidence of such defect; and providing further, that said part or parts shall be returned to PHILCO, transportation prepaid, within one year from the date of delivery of said refrigerator equipment to the purchaser.

This warranty is in lieu of all other warranties, expressed or implied, and of all other obligations on our part. No representative or other person is authorized or permitted to make any warranty or assume for this Corporation any liability not strictly in accordance with the foregoing.

This warranty shall not apply to any refrigerating equipment which has been tampered with or altered in any way, or which has been subjected to misuse, negligence or accident, or which has the serial numbers altered, effaced or removed.

The one-year warranty does not apply to the interior or exterior finish of the cabinet; the ice cube trays or grids; glass accessories or light bulbs.

FOUR-YEAR SEALED UNIT MECHANISM REPLACEMENT CONTRACT

In addition to the above Standard One-Year Warranty on the PHILCO Refrigerator, we agree to replace to the original purchaser, at any time during the four years next following the expiration of the above one-year warranty, any part of the sealed mechanism or associated refrigerated coils in which defects in material or workmanship become manifest, under normal use and service, whereby it fails and cannot be made to operate and which our examination shall disclose to be thus defective, our obligation hereunder being limited to replacing such parts (or, at our option, to replacing them with other parts of like or similar design and capacity).

This Four-Year Replacement Contract applies to all parts of the sealed mechanism which must be returned to PHILCO for this adjustment. The unit parts covered by this contract are the sealed motor—compressor, the evaporator, the condenser and connecting tubing. After one year from date of delivery to the original purchaser a charge will be made for any adjustments or service calls (other than for the replacement of the Sealed Unit Mechanism or associated refrigerated coils as stated herein above) whereby the refrigerator is made to operate satisfactorily, and for any repairs to the cabinet, its finish, the temperature control, or the starting relay. Damage to the finish of the evaporator or coils is not covered by this contract, nor is the interior or exterior finish of the cabinet, cabinet hardware, controls or any part of the mechanism which has been subject to accident, alteration, abuse or misuse; nor service calls to correct noise in the mechanism. Our liability hereunder is strictly limited to replacing defective parts of the sealed mechanism, evaporator and condenser with its connecting tubing.

This replacement contract shall apply only within the continental boundaries of the United States and the territories of Hawaii and Alaska.

The term "Original Purchaser" as used herein shall be deemed to mean that Person, Firm, Association, or Corporation for whom the refrigerator identified herein is originally installed for use.

PHILCO CORPORATION

Miss Elsie George
(Customer's Name)

6508292
(Cabinet Serial No.)
To be filled in by the Dealer

June 29-48
(Installation Date)

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Part No. 8506-167

Printed in U. S. A.



*You can be proud
that you selected a*

PHILCO REFRIGERATOR

In choosing Philco, you have selected a refrigerator of outstanding quality. After exhaustive research, the large Philco Engineering Staff has developed for you the utmost in utility, efficiency, and beauty that modern refrigeration engineering can offer. Advanced Philco manufacturing methods have gone far beyond normal standards of precision and construction to build quality, dependability, and years of trouble-free service into every Philco refrigerator.

You will welcome your new Philco Refrigerator as a time-saving kitchen partner. Its extra-large freezer-locker permits you to shop once a week, and prepare foods far in advance. With Philco's Balanced-Humidity feature, you can retain or take away moisture from the food compartment as desired. Complete adjustability of the shelves offers maximum utilization of the storage space. Most of all, the surplus power built into the famous Philco Super Power System assures the fastest freezing of ice cubes and foods under any and all conditions of use.

The tempting recipes furnished have all been kitchen-tested and approved by Philco's own staff of home economists. Your new Philco refrigerator has been designed to greatly lessen your work. By following the simple instructions contained in this booklet, you can prepare meals with ease, and be assured of dependable service.



**ADVANCED
FEATURES**

**ONLY YOUR
1948 PHILCO
REFRIGERATOR**

INCORPORATES ALL THESE ADVANCED FEATURES

SPACIOUS FREEZER-LOCKER • The freezer-locker is a full-width, full-depth, completely enclosed compartment for freezing or storing foods. Large supplies of frozen-food packages, meats, poultry, and fish can be stored for long periods at the proper freezing temperatures.

SEPARATE SHELF FOR ICE-CUBE TRAYS • The four large ice-cube trays, on a separate super-fast freezing shelf, are equipped with handy release tabs for easily breaking loose the trays from the freezer-locker. To remove cubes just lift the easy-out lever, move it back and forth and out come the cubes—no melting or splashing.

BALANCED-HUMIDITY CONTROL • The exclusive Philco balanced-humidity control permits balanced humidity throughout the refrigerator, regardless of the season. This condition preserves the juices, the flavor, and the natural color of foods indefinitely, and prevents waste of food due to dryness or excessive moisture.

COMPLETELY ADJUSTABLE SHELVES • The shelves are removable to permit a wide variety of arrangements; this feature makes possible the storage of foods of all sizes and shapes.

VEGETABLE CRISPERS • Two large-size, glass-covered crisper drawers are provided for keeping fruits and vegetables in the proper moist-cold condition to keep them fresh and crisp. The crispers are removable and may be placed in a variety of positions.

LARGE MEAT DRAWER • The meat-storage drawer is a roomy, convenient, covered drawer, which keeps fresh meats extra cold, and with the proper moisture content. This provision prevents drying out of the meat until it is to be cooked.

HUGE DRY STORAGE BIN • The large-capacity, space-saving storage bin provides extra kitchen convenience. This bin is ideal for storing crackers, salt, and breakfast cereals.

TEMPERATURE CONTROL • The new three-position temperature control automatically regulates the temperatures of the various compartments of the refrigerator. It is easily accessible and simple to operate.

GENUINE DULUX FINISH • The outside finish is Dulux, which remains brilliantly and permanently white, and resists checking and cracking. The steel beneath the finish is Bonderized to make possible the most beautiful and most durable refrigerator surface ever developed.

PORCELAIN INTERIOR • The interior is lined with acid-resisting porcelain over a heavy enameling-steel base. The porcelain finish reduces cleaning to a minimum and eliminates stains.

STURDY INSULATED DOOR • Your refrigerator is equipped with the strongest, most efficient refrigerator door. The door is simply constructed of one-piece steel. It can't sag or warp. It is completely insulated with mineral fiber, and seals against the finest molded rubber gasket.

STRONG, HANDSOME HARDWARE • The strong, streamlined latches and ball-bearing hinges are built for heavy duty and reliability. All hardware is styled for gleaming, lasting beauty.

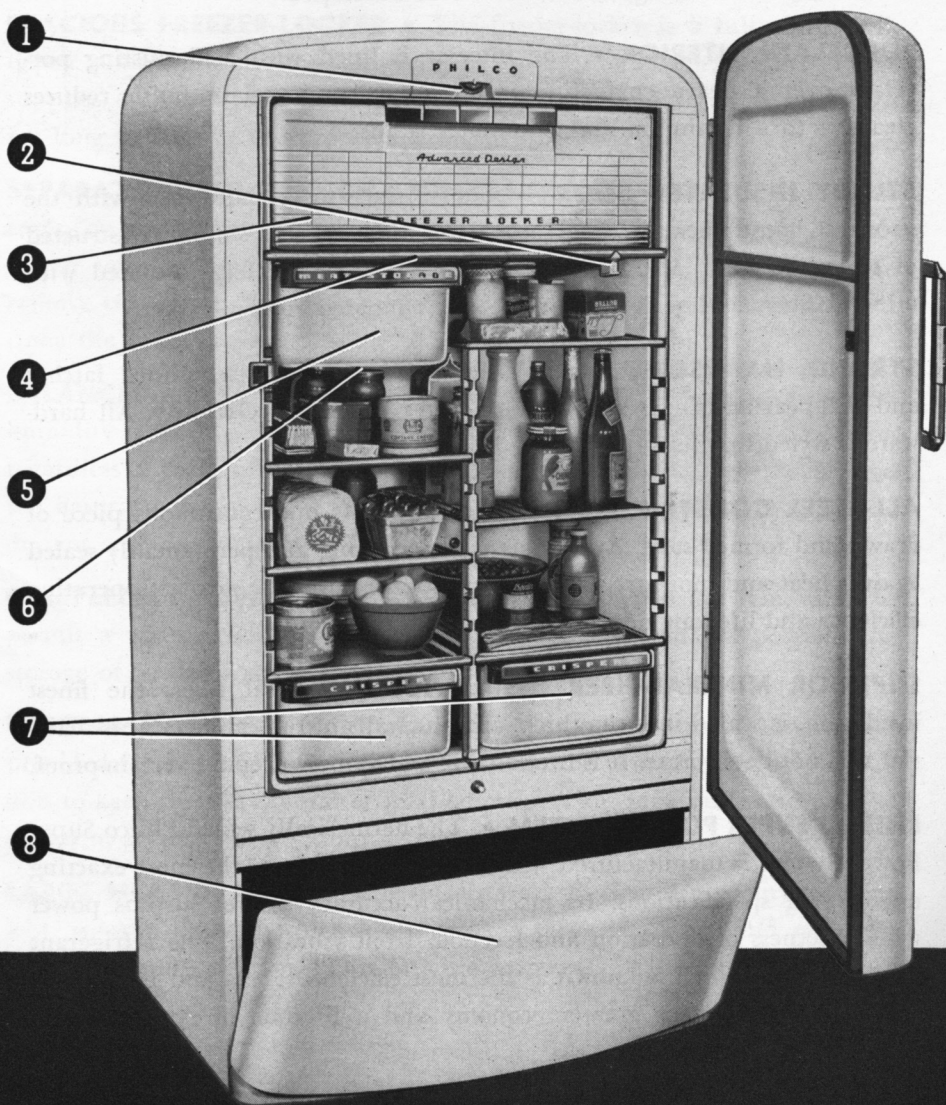
ALL-STEEL CONSTRUCTION • The cabinet is one continuous piece of drawn and formed steel. Every part is super-strong and permanently sealed against heat and moisture. This construction assures the greatest operating efficiency and life-long dependability.

SUPERIOR MINERAL-FIBER INSULATION • Mineral fiber, the finest insulation, is sealed into the thick, airtight walls of the cabinet. This material will not deteriorate. It is everlasting, and is moisture and vermin-proof.

PHILCO SUPER POWER SYSTEM • The hermetically sealed Philco Super Power System is manufactured with infinite precision to the most exacting engineering specifications. Its mechanical accuracy assures surplus power with quietness of operation and freedom from vibration. The refrigerant used is Freon, which is known as the most efficient, safest, and best refrigerant. All this means greater economy and a lifetime of dependability.

INSTRUCTIONS FOR *CARE AND USE* OF YOUR PHILCO REFRIGERATOR

Philco Refrigerator Model C-883 is designed to meet every requirement for the preservation of all types of fresh and frozen food and for the fast freezing of ice cubes and desserts, at the lowest possible operating cost. It has a total storage capacity of 8.0 cubic feet and a shelf area of 15.6 square feet. The four ice-cube trays provided will make 56 cubes at one time.





① TEMPERATURE CONTROL AND ② BALANCED-HUMIDITY CONTROL

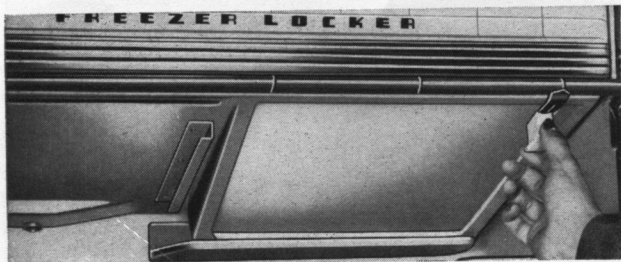
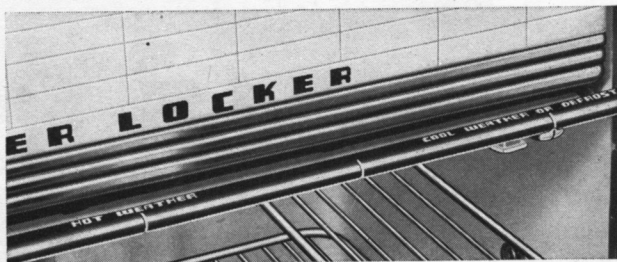
THE TEMPERATURE CONTROL is used for turning the refrigerator on and off, for defrosting, and for selecting the desired temperature of the interior.

This three-position control, shown in the illustration, should be used in conjunction with the balanced-humidity control to maintain the proper temperature and humidity conditions for freezing and storing foods.

The balanced-humidity control is used to increase or decrease air circulation directly from the freezer-locker to the interior of the main food compartment. Increased air circulation over the freezer-locker surface not only provides more cooling in the main food compartment, but also picks up excess moisture accumulation and transfers this free moisture to the freezer-locker surface in the form of frost.

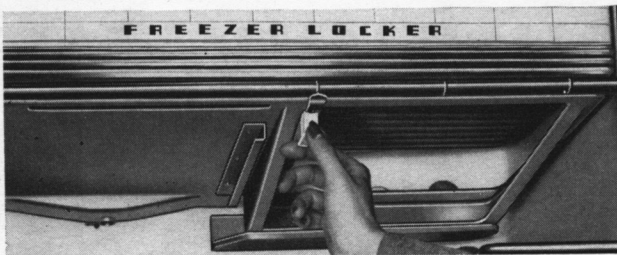
The positions of the balanced-humidity control are shown in the accompanying illustrations.

In the COOL WEATHER OR DEFROST position, the humidity regulator is fully closed; in the HOT WEATHER position, it is fully open.



To operate the balanced-humidity control, press the handle toward the rear of the refrigerator until the cover over the opening in the drain baffle is raised against the stop, and slide it to the left for any desired degree of opening.

To start your refrigerator, turn the temperature control to one of the numbered positions, and set the balanced-humidity control to the *Cool Weather or Defrost* position.

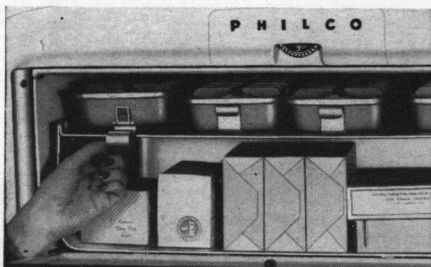


As a general rule, warm air contains more moisture than cold air. When the room temperature is lower than about 80° and the air is very dry, you have a choice of temperature-control settings, either 1 or 2 with the balanced-humidity control set toward or on the COOL WEATHER OR DEFROST position. When the temperature is higher than about 80° and the air is very moist, the temperature control should always be turned to 2 or 3, depending upon the room temperature and the quantity of food, and the balanced-humidity control set toward the HOT WEATHER position. WHEN DEFROSTING THE REFRIGERATOR, THE BALANCED-HUMIDITY CONTROL SHOULD BE SET TO THE "COOL WEATHER OR DEFROST" POSITION.

Opening the door allows heat and moisture vapor to enter the main food compartment. Do not allow the door to remain open longer than necessary, and be sure to close the door tightly. The click of the latch indicates that the door is closed properly.

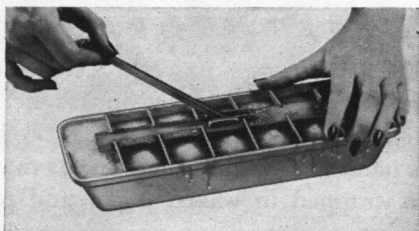
③ FREEZER-LOCKER

The freezer-locker provides space for frozen foods and ice-cube trays. Fill the trays with cold water to approximately one-quarter inch from the top. For quick freezing of ice cubes, set the temperature control to 3. Following the freezing of cubes, return the control to the original setting. Do not dry the trays before placing them in the compartment; water on the bottom of the trays acts as a bond, which insures better contact with the freezer-locker and aids in faster freezing.



The cubes then remain loose in the trays, with no freezing together, and are immediately available with no work. Before refilling the trays, return the lever to its original position. Always keep a generous supply of cubes on hand by filling all trays; the additional cost is negligible.

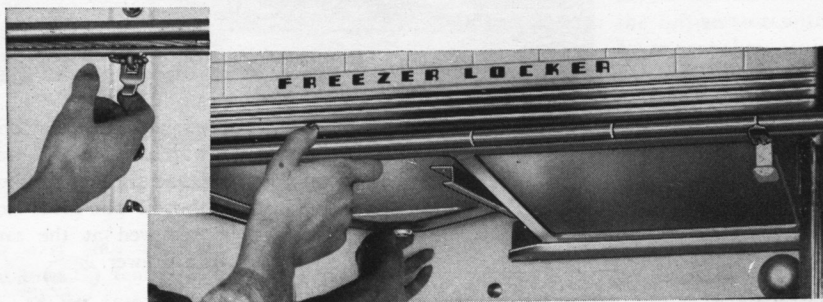
To remove an ice-cube tray, pull downward on the release tab as shown. To remove the ice cubes, place the tray on a flat surface, such as a table or drain board, and move the release lever up and back and forth as shown. The grids from all trays may be removed at the same time and stored in a drawer.



The frozen-food compartment, in the lower part of the freezer-locker, is used for storing frozen foods such as meats, fish, fowl, frozen salads, vegetables, fruits, and desserts, or for freezing an extra supply of ice cubes. When freezing fruits, vegetables, ice cream or other desserts requiring an extremely low temperature, place the food on the bottom of the lower compartment, and turn the temperature control to 3. After the food has been frozen, turn the temperature control to its original setting. Do not re-freeze food which has thawed. When defrosting is required and frozen foods are in the frozen-food compartment, use only the rapid-defrost method, explained under DEFROSTING.

④ DRAIN BAFFLE

The purpose of the drain baffle is to drain water into the glass drain receptacle while defrosting, and to seal the food compartment from the freezer-locker. This seal permits the humidity of the food compartment to be controlled by the humidity regulator. To remove the baffle from under the freezer-locker, first remove the meat-storage tray and glass drain receptacle; then release the latch on the rear of the baffle as shown in the illustration, and pull forward. The enlarged view of the latch shows the method of release. To replace the baffle, hold it level and push it in until the front of the frame engages the side support notches. Then drop the rear of the frame over the back supports and close the latch.

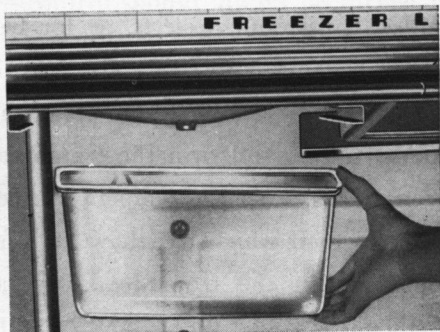


⑤ MEAT-STORAGE DRAWER

The meat-storage drawer directly under the freezer-locker is used for storing fresh meats. Meats stored in this drawer should be unwrapped. If the meat is sliced, put sheets of waxed paper between the slices. Processed foods such as ham, bacon, and lunch meats may be placed in the meat-storage drawer or wrapped in waxed paper and placed in the main food compartment.

⑥ GLASS DRAIN RECEPTACLE

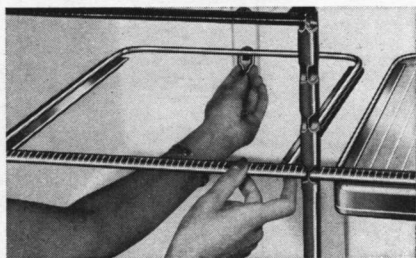
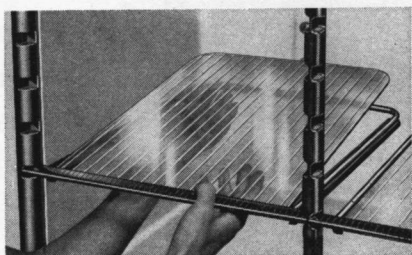
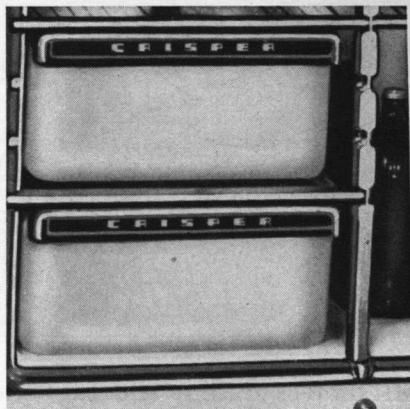
The glass drain receptacle located behind the meat-storage drawer, is provided for receiving condensate from the drain baffle, and for defrosting. It should be inspected and emptied periodically. In summertime it may become filled, even though the refrigerator is not being defrosted. The filling is due to the normal removal of humidity from the air. The bottle is supported by a wire frame attached to it and held by studs in the rear of the refrigerator. After removing the meat-storage drawer, the drain bottle may be removed by raising it until the wire bracket clears the studs as shown.



7 CRISPERS

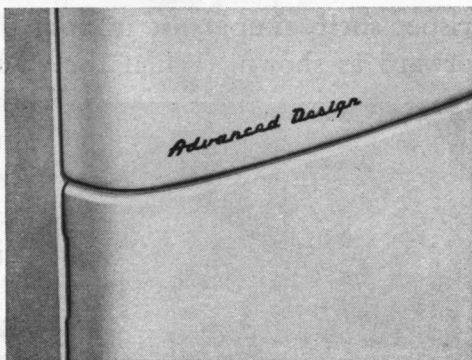
The two sliding crispers located in the main food compartment are used for storing vegetables and salad greens. Vegetables should be washed and excess water shaken off before they are stored in the crispers.

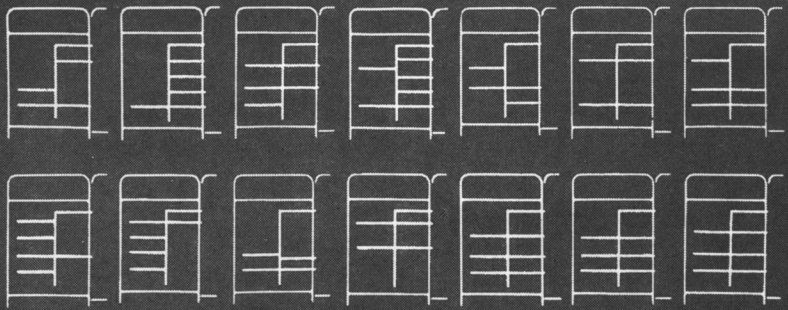
The crispers are covered with glass panels resting in the shelf frame. The design of the shelves and support permits the crispers to be placed in a variety of positions, as desired. The illustration shows one position. To change the position of either crisper, first the shelf must be moved. Before moving the shelf, remove the crisper and glass panel; then unlatch the frame, and pull forward. See the accompanying illustrations.



8 STORAGE BIN

The storage bin is a non-refrigerated compartment, located directly under the main food compartment, for storing food not requiring refrigeration. It is an excellent place to keep breakfast foods, crackers, table salt, and other foods affected by moisture, since the higher temperature within the bin tends to keep them dry. Vegetables such as potatoes and turnips may be stored in this bin, but should be left in bags. The recessed portion, shown in the illustration, is provided for opening the bin.



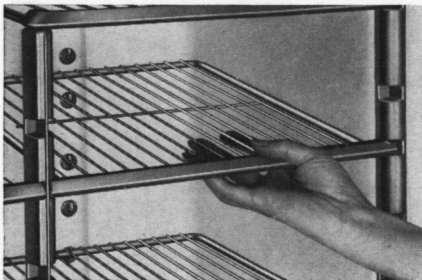


SHELF ARRANGEMENT

All shelves except the top one are interchangeable, to provide various arrangements to meet the needs of the user. The illustration shows one arrangement. Food should be removed from the



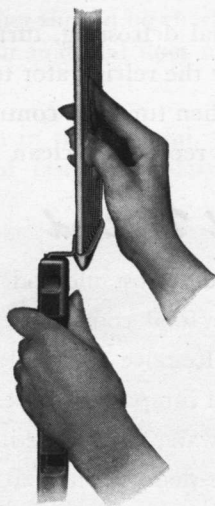
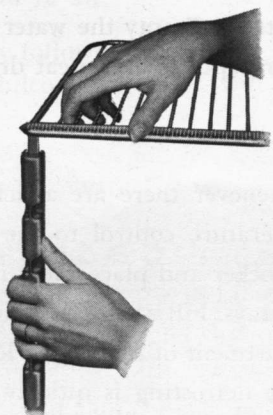
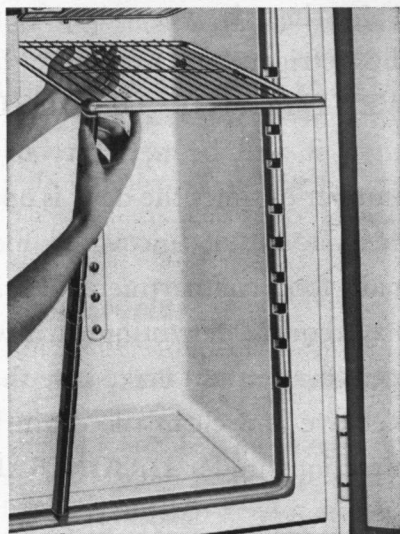
shelf before its position is changed. To remove any shelf, except a crisper shelf, simply lift it from the hook in the rear and pull forward as shown. When the shelf is moved from one side of the food compartment to the other, it must first be turned



over so that the hook will engage properly. To remove either crisper shelf, first remove the crisper and glass panel. Refer to the directions under **CRISPERS**.

For convenience in cleaning the food compartment, the shelves and other parts are removable.

The center support holds the half shelves in position. Therefore, when removing the center support, it is necessary to first remove the shelves (except the top shelf), the crispers, the glass drain receptacle, and the meat tray. Loosen the thumb screw behind the center support, at the bottom; then unlatch the top shelf, lift it from the hook at the rear, and pull forward with the center support, as shown.



To separate the center support from the shelf, pull the support downward and to the front until the catch on the shelf is released from the support slot. See the accompanying illustrations.

DEFROSTING

Defrosting is very important for economical operation of the refrigerator. Keep the humidity regulator in the COOL WEATHER OR DEFROST position when defrosting. How often it will be necessary to defrost depends mainly upon the number of times the door is opened, the humidity of the room, and the amount of uncovered moist foods or liquids stored in the main food compartment. During humid weather the refrigerator may require defrosting each week. Before defrosting, remove the meat drawer and make sure that the glass drain receptacle is empty. Remove and clean the drain baffle after defrosting. Refer to the directions under DRAIN BAFFLE.



Normal Method

For normal defrosting, turn the temperature control to the OFF position, and allow the refrigerator to remain idle until the accumulation of frost has melted; then turn the control to its original setting. Empty the water from the drain receptacle, clean it, and replace the receptacle and meat drawer.

Rapid Method

The rapid-defrost method should be used whenever there are articles in the frozen-food compartment. Turn the temperature control to the OFF position. Remove all articles from the freezer-locker and place them in the main food compartment. Remove the ice-cube trays. Fill a large baking pan with hot water, and place it in the lower compartment of the freezer-locker. Leave the door of the refrigerator open. Since defrosting is quickly completed when using this method, frozen foods will remain frozen during the defrosting period. When all frost has melted, remove the pan of water; then empty, clean, and replace the glass drain receptacle and meat drawer. Turn the temperature control to its original setting, and return the food articles to the frozen-food compartment; then clean and replace the ice-cube trays.

CLEANING

The interior of the refrigerator may well be cleaned after each defrosting. Remove and wash the meat drawer, the crispers, and the shelves; also wash and dry the interior of the main food compartment and freezer-locker. The washing solution should consist of warm water and baking soda (approximately 1 tablespoon of soda to 1 quart of water). Wash the ice-cube trays in cold water only (with soda, if necessary); if hot water is used, the protective coating on the trays will be damaged. Dry all parts thoroughly, except the bottom of the ice-cube trays, before putting the refrigerator back into operation.

Do not use soap on the interior!

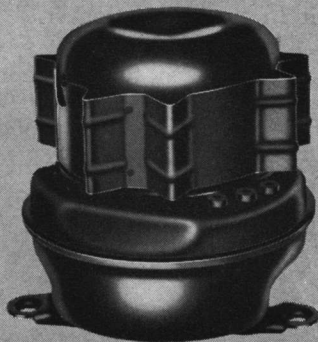
The use of soap may result in unpleasant odors within the food compartments. Take care of the exterior of your refrigerator as you would a fine car or prized piece of furniture. Wipe it off frequently with a soft, dry cloth. This should be done more often in humid weather. The exterior of the cabinet may be washed with lukewarm water and a mild soap. After being washed, it should be rinsed and dried. Philco refrigerator polish, obtainable from your Philco dealer, is recommended for cleaning, polishing, and protecting the exterior finish in one simple operation.

FLUE • The flue at the lower-rear of the cabinet should be checked periodically to make sure that paper, cloth, or similar material does not block the flow of air.

By following the simple suggestions set forth in this manual, your Philco refrigerator will give many years of lasting satisfaction.

PHILCO SUPER-POWER SYSTEM

The Philco Super-Power System requires no attention. It is hermetically sealed and operates in oil.



HELPFUL HINTS

Be sure that the refrigerator is level so that the door will swing freely and remain in any position desired. This is accomplished by adjusting the leveling feet on the bottom of the refrigerator.

* * *

When leaving home for as long as one or two weeks, it is advisable to leave the refrigerator in normal operation.

* * *

The freezer-locker is an ideal place to store a large supply of loose ice cubes for parties.

* * *

Dry vegetables, such as potatoes, rutabagas, turnips, squash, and dry onions, keep well without refrigeration. Do not use your valuable refrigeration space for these foods.

* * *

Bananas should never be placed in the refrigerator.

* * *

If home-made ice cream does not seem to freeze, too much sugar may have been used. Ice cream and ice cubes will freeze faster if the bottom of the tray is wet when placed in the freezer-locker.

* * *

Chopped meat does not keep well over long periods. Plan to use it within a day or two, or wrap it in freezing paper immediately after purchase and store it in the freezer-locker.

* * *

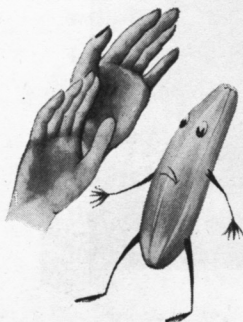
Bread may be stored in the freezer-locker, and coffee keeps well when covered and stored in the main food compartment of the refrigerator.

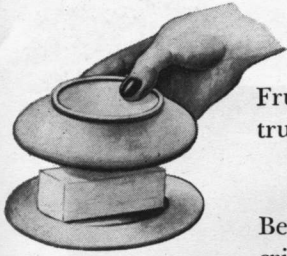
* * *

Butter is better left in the carton or placed in a covered dish.

* * *

Clean and thoroughly wash all salad greens when they arrive from the grocery or the garden. Drain off the water and store the greens in the crisper.





Fruits are best stored in the crisper. This is especially true of fruits such as cantaloupes, which have an aroma.

* * *

Berries mold easily; therefore, do not place them in the crisper. Do not wash berries until you are ready to use them.

* * *

Potatoes may be peeled the day before use, then dropped into a solution of vinegar or lemon water (4 tablespoons to 1 quart of water), allowed to stand 5 minutes, drained, and stored in the crisper.

* * *

Never place hot foods directly in the refrigerator. Allow the foods to cool first.

* * *

All foods except those having a natural covering, such as oranges, lemons, etc., should be covered when placed in the main food compartment of the refrigerator. Eggs may be placed in the main food compartment, but they are preserved better when removed from the carton and stored in the crisper.

* * *

If celery is not crisp when it is purchased, cut off the base and separate and wash the stalks. Place in a bowl and cover with water and ice cubes. Add one peeled and sliced white potato, and store in the refrigerator for one or two hours.

* * *

One crisper may be used for fruits while the other is used for vegetables.

* * *

Leftovers should be cooled, covered, and stored in the main food compartment of the refrigerator. If they are to be kept more than two or three days, place them in heavily waxed cartons, then freeze and store them in the freezer-locker.

* * *

To freeze ice cream or other desserts quickly, turn the temperature control to 3. As soon as the dessert is frozen, turn the control to its original setting.

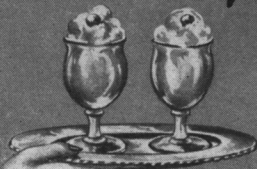
* * *

Commercially prepared ice cream containing chocolate or fruits often keeps better if it is removed from the carton and stored in an ice-cube tray. Place the tray in direct contact with the bottom of the freezer-locker.





Philco Recipes



FROZEN SALADS

SUNDAY-SUPPER SALAD

2 cups chicken
1 cup canned corn
1 small onion, diced
1 can kidney beans, drained
 $\frac{1}{2}$ teaspoon salt

2 hard-cooked eggs
 $\frac{1}{2}$ cup chopped celery
Juice $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup whipping cream
 $\frac{1}{2}$ cup mayonnaise

1 red apple, diced, not peeled

Mix all together except whipping cream, then whip cream and fold in. Place in bowl and store in main food compartment for several hours before serving. Serve in lettuce cups.

FROZEN-SALAD DELIGHT

2 three-ounce packages cream cheese
 $\frac{1}{4}$ cup maple syrup
1 cup whipping cream

$\frac{1}{2}$ cup chopped dates
 $1\frac{1}{2}$ cups diced pineapple, drained
 $\frac{1}{2}$ cup nut meats

Mix cream cheese until very soft, and add maple syrup. Add dates, drained diced pineapple, and nuts. Fold in whipped cream. Turn into a mold or ice-cube tray and place in freezer-locker. Serve on lettuce.

MOLDED VEGETABLE SALAD

1 package lemon gelatine
1 cup boiling water
1 cup cold water
 $\frac{1}{2}$ cup chopped sweet pickle

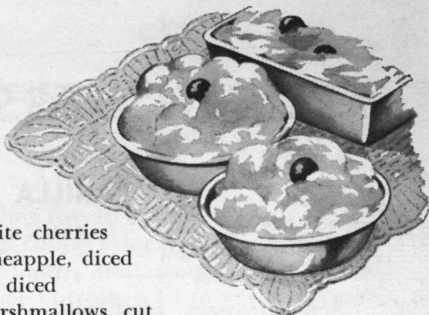
$1\frac{1}{2}$ cups shredded carrots
 $1\frac{1}{2}$ cups shredded cabbage
2 tomatoes
Mayonnaise

Dissolve lemon gelatine in boiling water, and add cold water. Arrange pickle in bottom of mold. Add a little lemon-gelatine mixture and place in refrigerator to congeal. Add vegetables to remaining gelatine and pour into mold. Place in refrigerator to congeal. Serve on crisp lettuce, and garnish with tomato sections and mayonnaise dressing.



REFRIGERATOR SALAD

- | | |
|-----------------------|--|
| 1 egg | 1 cup white cherries |
| 2 tablespoons vinegar | 1 cup pineapple, diced |
| 2 tablespoons sugar | 1 orange, diced |
| 1 tablespoon butter | 1 cup marshmallows, cut
in quarters |
| ½ cup whipping cream | ½ cup blanched almonds, shredded |



Beat egg, and add vinegar and sugar. Heat in a saucepan, and beat until thick. Add butter. Allow to cool, then fold in whipped cream, fruits, marshmallows, and almonds. Turn into a ring mold or individual molds. Place in main food compartment and allow to stand for 24 hours before serving.

TOMATO-ASPIC SALAD

- | | |
|------------------------|--------------------------|
| 2 tablespoons gelatine | 1 cup cooked peas |
| ½ cup cold water | 2 small tomatoes, peeled |
| 2 cups consomme | 4 hard-cooked eggs |
| 1 cup tomato juice | 1 can asparagus tips |

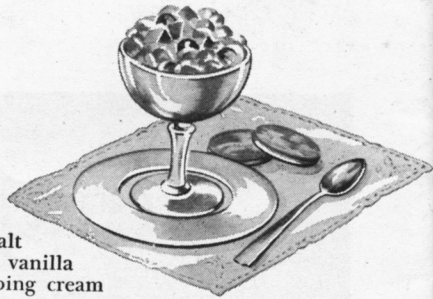
Dissolve gelatine in cold water about 5 minutes. Heat consomme and add gelatine. Then add tomato juice, peas, diced tomatoes, and sliced eggs. Place asparagus tips around outside of a mold, with tips down. Cut off ends which extend above pan, and add to salad. Pour in a little gelatine mixture and place in main food compartment to congeal. This will hold the asparagus in place. When congealed, remove and add remainder of gelatine mixture. Return to refrigerator to congeal. Serve on endive or lettuce. Tomatoes cut into petals and topped with grated hard-cooked egg yolks make an attractive garnish. Serve with mayonnaise.

FROZEN FRUIT SALAD

- | | |
|-----------------------|---------------------------|
| 1 tablespoon gelatine | 1 cup diced peaches |
| ¼ cup cold water | 3 tablespoons lemon juice |
| 1 cup diced apricots | ½ cup sugar |
| 1 cup diced pineapple | 1 cup mayonnaise |
| 1 cup whipping cream | |

Soak gelatine in cold water for 5 minutes, then dissolve over hot water. Combine fruits and add dissolved gelatine. Place in main food compartment until gelatine begins to congeal, then remove and fold in whipped cream and mayonnaise. Pour into ice-cube trays and place in freezer-locker. Cut in squares, and place on lettuce; serve with favorite dressing. If salad is to be held for several days or longer, wrap salad in cellophane and stockinette, and return to freezer-locker.

FROZEN DESSERTS



VANILLA ICE CREAM

- | | |
|--------------------------|-----------------------------|
| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup sugar | 1 tablespoon vanilla |
| 2 tablespoons corn syrup | 1 pint whipping cream |

Separate eggs, beat whites until stiff but not dry, then add sugar and corn syrup. Add egg yolks, salt, and vanilla, and beat until mixed. Whip cream until thick but not stiff, and fold into egg mixture. Pour into ice-cube tray. Wet bottom of tray and freeze in freezer-locker.

CHOCOLATE ICE CREAM

- | | |
|--|----------------------------------|
| 2 cups milk | $\frac{2}{3}$ cup sugar |
| 1 tablespoon cornstarch | $\frac{1}{8}$ teaspoon salt |
| 1 cup whipping cream | $1\frac{1}{2}$ teaspoons vanilla |
| $1\frac{1}{2}$ squares unsweetened chocolate | |

Melt chocolate and add to scalded milk. Mix together cornstarch, sugar, and salt. Add chocolate and milk. Cook in a double boiler until thickened, stirring constantly. Cool, pour into ice-cube tray, and place in freezer-locker until mushy consistency. Whip cream, add vanilla, then fold into chocolate mixture. Return to ice-cube tray, wet bottom, and freeze in freezer-locker.

PEPPERMINT ICE CREAM

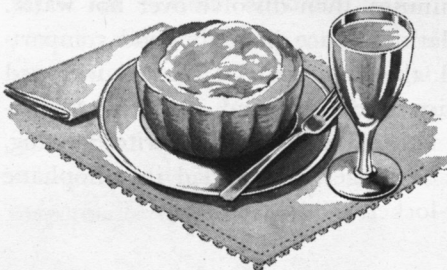
- | | |
|---------------------------------------|-----------------------------|
| 1 teaspoon gelatine | $\frac{1}{8}$ teaspoon salt |
| 2 tablespoons cold water | 1 cup whipping cream |
| 1 cup milk | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup crushed cream mints | |

Soak gelatine in cold water. Heat milk and dissolve soaked gelatine in it, then add crushed mints and salt. Cool mixture, place into ice-cube tray, and place in freezer-locker until mushy consistency. Remove to bowl, and beat until frothy. Whip cream, add vanilla, then fold into above mixture. Return to ice-cube tray, wet bottom, and freeze in freezer-locker. Peppermint stick candy can be used in place of mints.

LEMON CREAM SHERBET

- | | |
|-------------|----------------------|
| 2 cups milk | 2 egg whites |
| 1 cup sugar | 2 tablespoons sugar |
| 2 lemons | 1 cup whipping cream |

Dissolve 1 cup sugar in milk. Add grated rind of 1 lemon and juice of 2 lemons and stir well. Pour into ice-cube tray, wet bottom, and place in freezer-locker until firm. Beat egg whites until stiff, and add 2 tablespoons sugar. Whip cream to a custard consistency. Fold in egg whites. Beat frozen lemon mixture slightly, and fold into egg-and-cream mixture. Return to ice-cube tray, wet bottom, and freeze in freezer-locker.



CRANBERRY SHERBET

4 cups cranberries
1 cup boiling water
2 cups sugar

$\frac{1}{2}$ cup orange juice
 $\frac{1}{8}$ teaspoon salt
2 egg whites

Cook cranberries, water, and sugar together for 10 minutes. Add orange juice and salt. Push through a sieve and cool. Pour into ice-cube tray and partially freeze in freezer-locker. Remove, add 2 egg whites, and beat until fluffy. Return to ice-cube tray, wet bottom, and freeze in freezer-locker.

BUTTERMILK SHERBET

2 cups buttermilk
 $\frac{1}{2}$ cup sugar

1 egg white
 $1\frac{1}{2}$ teaspoons vanilla
1 cup crushed pineapple

Mix milk, sugar, and pineapple thoroughly, and pour into ice-cube tray. Place in freezer-locker until mushy consistency. Remove to bowl, and add egg white and vanilla. Beat until light and fluffy. Return to ice-cube tray, wet bottom, and place in freezer-locker until firm.

LEMON-CHIFFON PIE

1 package lemon gelatine
 $\frac{3}{4}$ cup sugar
1 cup boiling water

Juice and rind of 2 lemons
plus enough water to make
 $\frac{1}{2}$ cup

1 tall can evaporated milk
2 baked pie shells
Macaroons or vanilla wafers

Scald evaporated milk and pour into ice-cube trays. Place in freezer-locker until partly frozen. Dissolve lemon gelatine in boiling water. Measure lemon juice and rind in cup, fill with water, add sugar, then add to lemon gelatine. Pour into ice-cube tray and place in main food compartment until partially congealed. Whip milk until stiff, add congealed gelatine, and mix thoroughly. Pour into two 9-inch baked pie shells. Top with crushed macaroons or crushed vanilla wafers. Return to main food compartment to congeal over night.

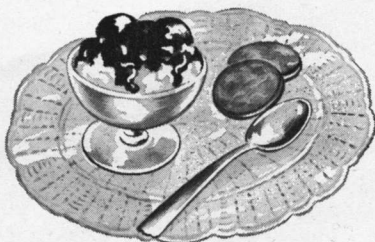
CHOCOLATE-ICE-CREAM ROLL

3 eggs
 $\frac{1}{4}$ cup cold water
1 cup sugar
 $\frac{3}{4}$ cup cake flour

2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
Confectioners' sugar

$\frac{1}{4}$ cup cocoa

Beat eggs until thick, add water and sugar, and continue to beat. Sift flour, cocoa, baking powder, and salt. Add dry ingredients and vanilla. Line a sheet-cake pan with well-greased wrapping paper. Pour in batter. Bake at 425 degrees for 12 to 15 minutes. Sprinkle confectioners' sugar on a tea towel. Turn cake out on towel, and allow to cool slightly. Roll cake with towel inside cake, and allow to cool. Unroll cake, remove towel, and spread ice cream over cake. Reroll, wrap in cellophane, and overwrap with paper. Place in freezer-locker.



REFRIGERATOR COOKIES

$\frac{3}{4}$ cup shortening
1 cup brown sugar
1 egg

2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon cream of tartar

$\frac{1}{2}$ cup nut meats

Cream shortening, add sugar and cream well, then add egg and mix. Sift flour, soda, and cream of tartar together, and add nuts. Add dry ingredients to above mixture. Mold into rolls on waxed paper. Wrap and place in freezer-locker until needed. Slice and bake at 425 degrees for about 10 minutes.

PEANUT-BUTTER COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs

1 cup peanut butter
 $2\frac{1}{2}$ cups all-purpose flour
1 teaspoon soda
1 teaspoon vanilla

Cream shortening, add sugars and cream well again. Add eggs and beat, then add peanut butter. Sift dry ingredients and add to above mixture. Mix well and add vanilla. Form into roll and wrap in waxed paper. Store in freezer-locker until ready to bake. Slice and bake at 425 degrees for 10 to 12 minutes.

BAKED ALASKA

1 sponge cake
(bake in 2-pound loaf pan)

1 quart ice cream

When cake is cold, cut in half. Cover each half with ice cream, 1 inch thick. Wrap in cellophane, and overwrap with paper. Place in freezer-locker. To serve: Remove from freezer-locker, and place cake on a board. Cover with meringue, made by beating 4 egg whites with $\frac{1}{2}$ teaspoon baking powder until stiff, and folding in $\frac{1}{2}$ cup sugar. Spread over ice cream and cake. Do not leave any uncovered spots. Slip under broiler until golden brown, and serve at once.

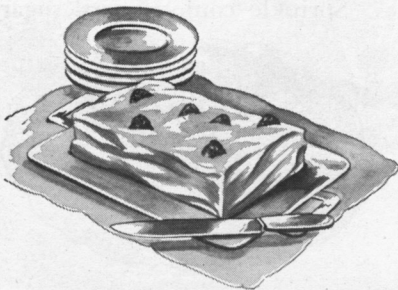
ROLLS

REFRIGERATOR ROLLS

2 cakes compressed yeast
 $\frac{1}{4}$ cup sugar
1 cup milk
1 teaspoon salt

$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ eggs
 $4\frac{1}{2}$ or 5 cups all-purpose flour

Crumble yeast and add sugar. Let stand 15 to 20 minutes to liquefy. Scald milk. Add butter and salt. Cool to lukewarm. Add yeast and beaten eggs. Add flour, mixing thoroughly. Turn out on lightly floured board and knead until satiny. Place in greased bowl, cover, and let rise until doubled (about 2 hours). Punch down, and form into smooth ball. Grease the surface lightly, cover well, and place in main food compartment. Each time take out the amount required, and cover the remainder and set away until more is wanted. When desired, add just enough flour for easy handling when forming into rolls. Shape into clover-leaf rolls or any style desired, and put into pans to double in bulk about 3 hours before ready to bake. Bake in hot oven at 425 degrees for 15 to 20 minutes. Yield: 3 dozen rolls.



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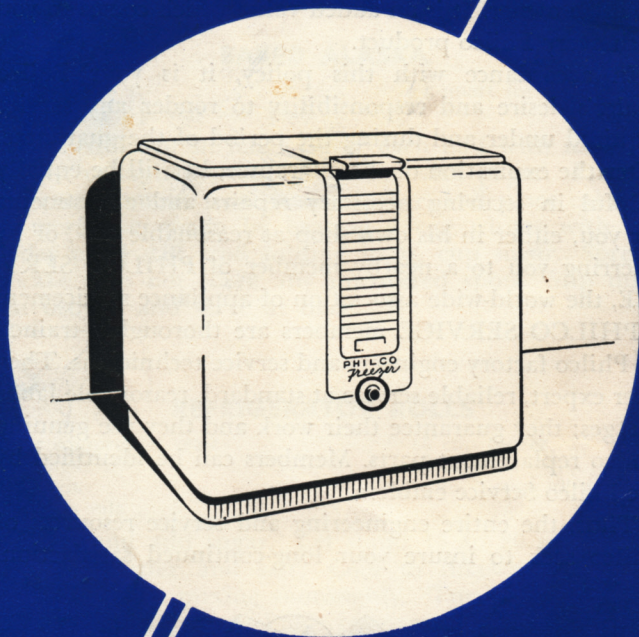
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