



Your New
Philco
Refrigerator
Recipe
Book—

PRICE, THIRTY-FIVE CENTS



YOUR BEST KITCHEN-MAID... YOUR PHILCO REFRIGERATOR

Your new Philco Refrigerator enters your kitchen—with one idea in mind—to help you with *all* of your food problems. It will help you keep food in perfect condition longer and under more ideal conditions than it has ever been kept before. It will help you prepare new and unusual dishes to surprise your family and guests.

In this little book you will find recipes as modern as your new Philco refrigerator. Use it as a guide-book and use your refrigerator to turn out professional-looking and perfectly delicious meals. You'll find some of the frozen foods so beautiful they would raise the reputation (and

salary) of a high-powered chef! Some of them are so simple your ten-year-old child could make them for a party of her own. All of the recipes have been tested by experts. And if you follow directions carefully, your menus will sparkle with new charm. Your reputation as a hostess will rise and shine. And you'll find your family boasting about you and your new Kitchen-maid—your new Philco Refrigerator.



McClellan and Sherman
ELECTRIC SHOP
Lake Geneva ❖ Wisconsin

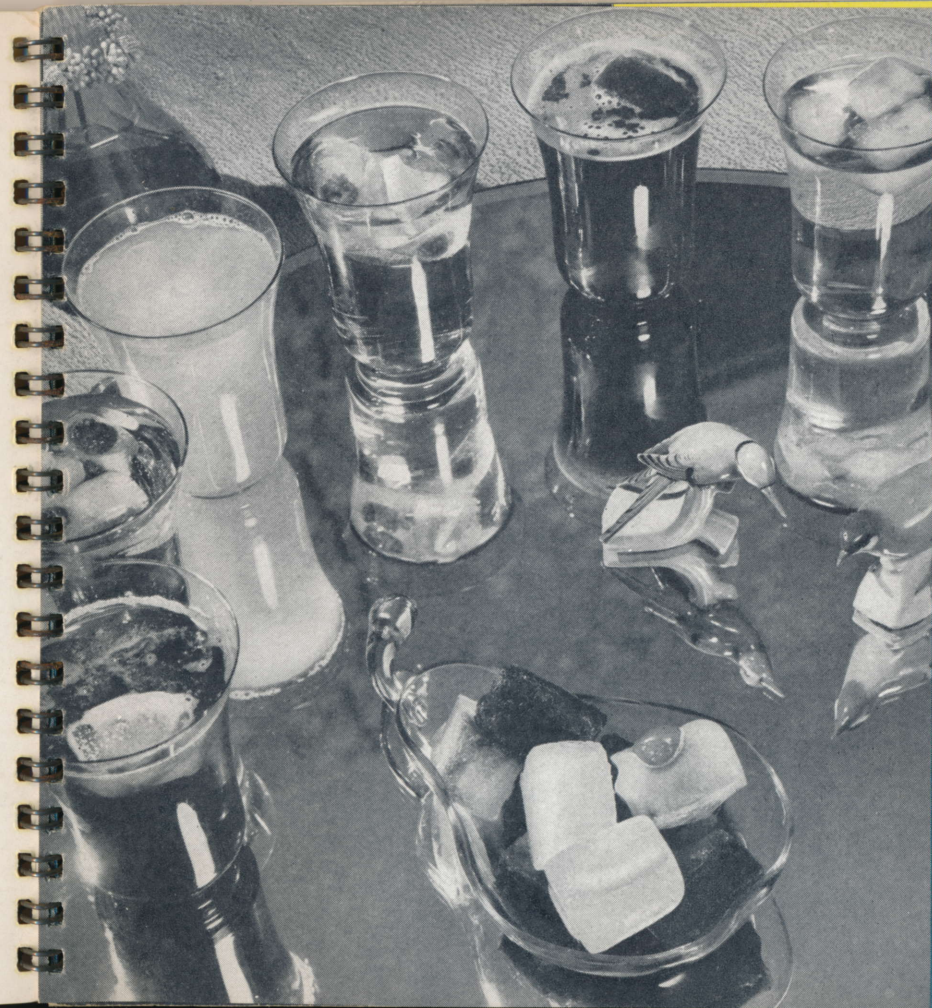
- ★ HOW TO FREEZE TO PLEASE
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- ★ FROZEN DESSERTS
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HOW TO FREEZE TO PLEASE

To make perfect ice cubes, fill the trays with water to about one-quarter of an inch from the top and freeze slowly so the cubes will be crystal clear and perfect in shape. For a party—when you need plenty of ice—turn the cold control. You'll get double-quick action.

Charming and decorative effects can be achieved by freezing a single berry, a cherry, a mint leaf, a paper-thin slice of lemon or lime, or even a tiny individual flower in the centre of each cube.

To add to the flavor of a long, cool, iced drink freeze cubes of grape juice, lemon juice, pineapple, cider or ginger ale. Iced tea or coffee may be served full strength with floating cubes of frozen tea or coffee. Or try frozen lime juice cubes in iced tea for a new and refreshing taste and experience.



★ HOW TO FREEZE TO PLEASE

★ COLD DRINKS

★ COLD SOUPS and APPETIZERS

★ FROZEN DESSERTS

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★ ICE CREAM FROM THE STORE

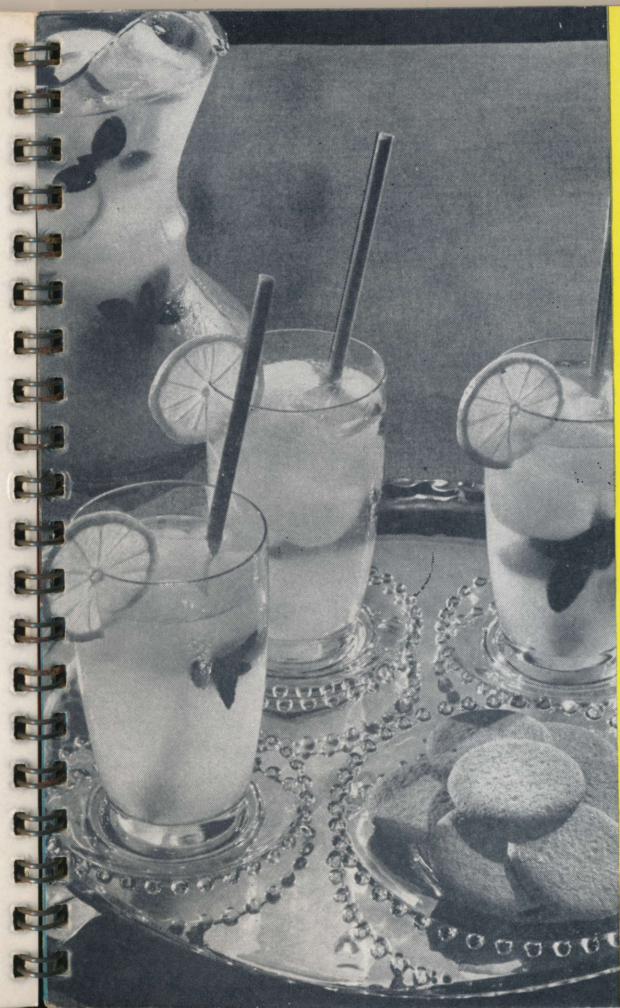
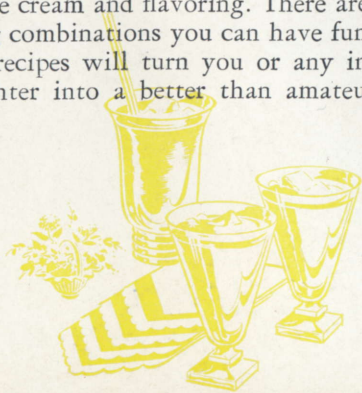
★ SALADS AND SALAD DRESSINGS

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COLD DRINKS

On a hot day nothing is quite so pleasant to hear as the refreshing tinkle of ice in a tall drink. With your Philco Refrigerator ready to supply you with countless and varied ice cubes, any number of thirst-quenching and satisfying chilled beverages can be served to family or guests.

It's a good idea to keep chocolate and fruit syrups ready in your refrigerator to make delicious drinks for the children or unexpected guests. Even ice cream sodas can be made at home with carbonated water or ginger ale, ice cream and flavoring. There are dozens of interesting combinations you can have fun trying. These basic recipes will turn you or any interested son or daughter into a better than amateur "soda jerker."



ICED CHOCOLATE MINT

2 tbsps. chocolate syrup
1 glass milk
2 drops oil of peppermint
Fresh mint leaves

Have all ingredients thoroughly chilled. Blend or shake, and chill again in your Refrigerator until ready to serve. Add a dash of whipped cream or a spoonful of chocolate or vanilla ice cream.

PINEAPPLE BUTTERMILK

1 pint buttermilk, chilled
1 cup crushed pineapple and juice
2 tbsps. sugar
2 tsp. lemon juice
Few grains salt

Combine all ingredients, beat or shake thoroughly. Serves 3 to 4.

ICED TEA

Use your favorite hot tea. Sugar to taste. Paper thin slices of lime or lemon.

Take tall glasses and fill with frozen tea cubes. Pour over hot tea and season with lime, lemon and sugar. Add mint leaves.

LEMONADE

6 lemons
 $\frac{3}{4}$ to 1 cup sugar
6 cups ice water or
Chilled carbonated water

Combine sugar, juice and stir until dissolved. Add water and pour into glasses containing plain or decorated ice cubes. Garnish with lemon slices and mint. Serves 8 to 10.

Illustrated at left

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JELLIED TOMATO COCKTAIL WITH SHRIMPS

- 1 package Royal Salad Gelatin (Aspic)
- 2½ cups tomato juice
- ¼ tsp. salt
- ¼ tsp. celery salt
- 1 tbsp. onion juice
- 1 tbsp. grated horseradish
- 2 dozen cooked shrimps

Heat tomato juice to boiling. Pour over Royal Salad Gelatin and stir until dissolved. Add remaining ingredients. Chill until firm. Break up with fork and serve in cocktail glasses with border of shrimps. Garnish with parsley and slice of lemon.

Six servings.

Illustrated on preceding page

JELLIED CONSOMME

- 1 tsp. plain gelatin
- ¼ cup cold water
- ½ cup hot water
- 1 tin (10½ oz.) consommé
- 1 tbsp. lemon juice
- Salt to taste

Soak gelatin for 5 minutes in cold water. Add hot water and stir until dissolved. Add to consommé with lemon juice and salt. Place in your refrigerator for 2 or 3 hours. Serves 3.

BEET BORTSCH

- 1 No. 2 can beets
- 1 small cucumber
- ¼ cup cider vinegar
- ½ cup cold water
- ¼ tsp. celery salt
- 2 tsps. sugar
- ½ tsp. salt
- ½ tsp. grated onion
- Few grains cayenne
- ½ pt. sour cream

Drain beets, saving juice, chop fine or put through ricer. Combine with beet juice. Peel cucumber, scoop out and discard seeds and chop fine. Add other ingredients except sour cream and chill thoroughly. Serve cold with a generous spoonful of sour cream floating on each serving. Serves 5.

FROZEN CLAM BOUILLON

- 2 cups of clam juice or bouillon
- 1 tbsp. cold water
- ½ tsp. gelatin

Soak gelatin in cold water for 5 minutes. Dissolve in hot clam juice. Add seasonings to taste and cool. Turn into tray and freeze to a mush-like consistency stirring twice. Serve heaped in bouillon cups garnished with salted whipped cream and paprika.



FROZEN DESSERTS

No more tiresome crank-turning—each member of the family taking turns—until the great treat of the week, the Sunday dinner ice cream, is ready! Now you can have ice cream every day and no one has to do the back-breaking crank-turning. Your Philco Refrigerator does most of the work for you. Mousses, sherbets, ice creams in all the old favorite flavors and in dozens of new flavors and combinations can be made easily and quickly—often without any cooking at all. These recipes will show you how!

Use Trays or the Frozen Food Compartment.

FRESH PEACH MOUSSE

1 lb. ripe fresh peaches $\frac{1}{2}$ cup sugar
 $\frac{1}{8}$ tsp. almond extract 1 cup evaporated milk
 $\frac{1}{4}$ tsp. vanilla extract 2 tbsp. lemon juice
dash of cloves

Peel and mash peaches. Add flavorings and sugar, stir until sugar is dissolved. Place in refrigerator to chill. Whip evaporated milk which has been thoroughly chilled until it is stiff; then add lemon juice and continue beating until very stiff. Fold in peach mixture and pour into freezing tray and freeze. Serves 8.

BLACK WALNUT CARAMEL ICE CREAM

1 cup sugar
2 cups scalded milk
2 beaten eggs (yolks)
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla extract
 $\frac{1}{2}$ cup chopped black walnuts
2 stiffly beaten egg whites
 $\frac{1}{2}$ pint whipping cream

Put $\frac{1}{2}$ cup sugar into saucepan or skillet and stir over a moderate flame until it melts to an amber-colored syrup. Carefully add the hot milk and stir until sugar dissolves. Add remaining $\frac{1}{2}$ cup of sugar and egg yolks; cook over boiling water until thickened. Cool and add salt, vanilla and nuts. Fold in beaten egg whites and cream, which has been whipped until thick but not stiff. Freeze until firm in tray of your Philco Refrigerator. Serves 6.

PINEAPPLE ICE CREAM

2 cups milk
2 egg yolks
2 cups canned unsweetened
Hawaiian pineapple juice

4 whole eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{8}$ tsp. salt

Scald milk in top of double boiler over boiling water. Beat eggs and yolks, add sugar and salt, beat until fluffy. Add hot milk slowly, stirring constantly. Return to double boiler and cook until a heavy coating forms on the spoon. Cool, stirring occasionally. Add pineapple juice just before freezing. Place in refrigerator tray, and stir several times while freezing, to make a smoother frozen product. Turn control to lowest point while freezing.

Yield: 8 servings.

Illustrated below



CHILLED DESSERTS

Although these are not frozen desserts they owe their success and goodness to your Philco Refrigerator. For the secret of their delectability lies in their chilling or long period of flavor-blending at a low temperature. Gelatins, cold fruit

whips, ice box cakes that require no cooking and ice box cookies which are made with such soft dough (the reason for their superior tenderness and crispness) that they must be thoroughly chilled before they can be sliced and baked—all will be found here.





CHOCOLATE ICE BOX CAKE

4 squares unsweetened chocolate
 $\frac{1}{2}$ cup sugar
Pinch of salt
 $\frac{1}{4}$ cup hot water
1 tsp. plain gelatin
1 tbsp. cold water
4 egg yolks
1 tsp. vanilla
4 stiffly beaten egg whites
 $\frac{1}{2}$ cup whipping cream
3 doz. lady fingers

Melt chocolate in double boiler, add sugar, salt, hot water, stirring until sugar is dissolved and mixture blended. Soak gelatin in cold water 5 minutes. Add to hot chocolate mixture and stir until dissolved. Cook until mixture is smooth and well-thickened. Remove from heat and add egg yolks one at a time, beating thoroughly. Cook over boiling water 2 minutes, stirring constantly. Add vanilla, cool. Fold in egg whites and chill. Fold in cream which has been whipped until stiff. Line bottom and sides of mold with waxed paper, leaving ends hanging over sides. Add thin layer of chocolate mixture, then arrange alternate layers of lady fingers and chocolate, topping with chocolate. Chill 12 hours or longer in your Philco Refrigerator. To serve, lift carefully from mold on to serving plate by waxed paper. Serves 12.

Illustrated on preceding page

BRAN BUTTERSCOTCH REFRIGERATOR COOKIES

1 cup shortening
2 cups brown sugar
2 eggs, well beaten
2 cups sifted cake flour
1 cup ready-to-eat bran cereal
2 tsps. baking powder
 $\frac{1}{2}$ tsp. salt

Cream shortening well and add sugar gradually while creaming. Add eggs and bran cereal and beat well. Sift flour, baking powder and salt together, add to first mixture and blend thoroughly. Shape dough in roll about 2 inches in diameter and wrap in waxed paper. Store in your Philco Refrigerator until well chilled. When cookies are required, slice roll crosswise about $\frac{3}{8}$ inch thick, place on greased baking sheet and bake in hot oven (425°F.) about 10 minutes. Makes 4 dozen cookies which may be baked all at once or a few at a time as needed.

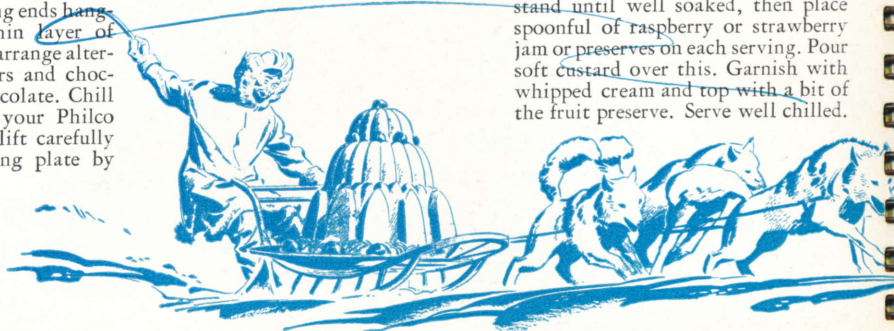
APRICOT WHIP

$\frac{1}{4}$ lb. dried apricots
 $1\frac{1}{4}$ cups cold water
 $\frac{1}{4}$ cup sugar
1 cup whipping cream or
4 egg whites

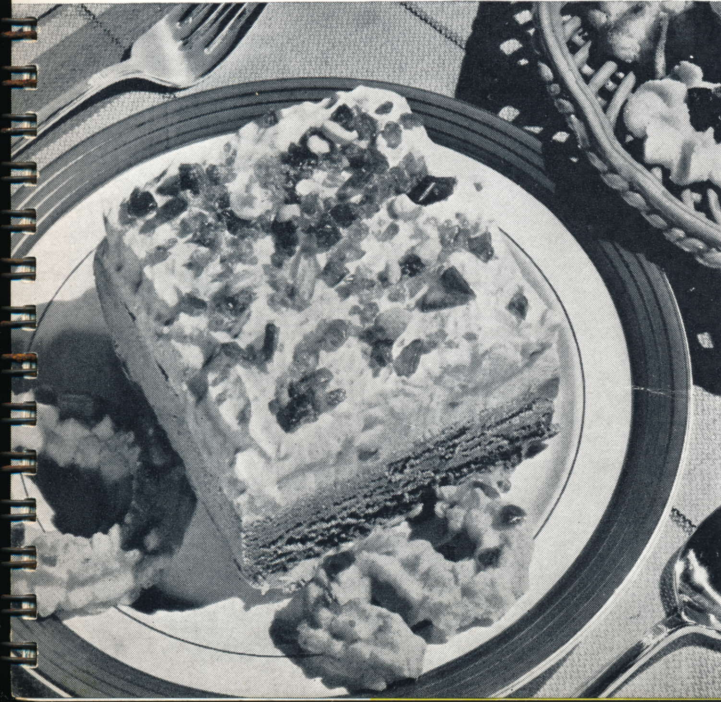
Wash apricots. Put into sauce pan with cold water, cover and bring to boil over low flame. Simmer for 1 hour or until tender. Put juice and pulp through sieve; there should be about $\frac{2}{3}$ of a cup. Add sugar and stir until dissolved. Cover and chill in your Philco Refrigerator. Just before serving, whip cream until stiff and fold in the fruit. Serve heaped in sherbet glasses. (This mixture may also be frozen if desired.) Serves 5.

SCOTCH TRIFLE

Place lady fingers or squares of sponge cake (stale cake may be used) in bottom of individual serving dishes and sprinkle generously with sherry. (Use grape juice, if you prefer it). Let stand until well soaked, then place spoonful of raspberry or strawberry jam or preserves on each serving. Pour soft custard over this. Garnish with whipped cream and top with a bit of the fruit preserve. Serve well chilled.



ICE CREAM FROM THE STORE



In the big new Frozen Food compartment in your new Philco Refrigerator, ice cream and *all other* frozen foods are as safe as they are in the store before you buy them. As long as your cold control remains below freezing (of course, if you defrost your refrigerator, the frozen foods will defrost along with the ice in the trays and the frost on the freezing unit) the Frozen Food compartment stays at a sub-freezing temperature. The food you keep there will stay frozen and perfect until you are ready to use it.

★ ICE CREAM FROM THE STORE

★ SALADS AND SALAD DRESSINGS

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★ CANAPES AND HORS-D'OEUVRES



If you're planning a children's party, order plenty of their favorite kinds of ice cream and serve it at a miniature soda fountain with a choice of several sauces to make their favorite "sundaes." The small host or hostess can play "soda jerker" and serve his guests just what they order. Hollywood stars have made a great fad of the soda fountain bar, recently. Your new Philco can help you give a Hollywood soda fountain party. Below you'll find some favorite ideas for "sundaes" and a new Peanut Brittle Brick to make with "store" ice cream.

FROZEN PEANUT BRITTLE BRICK

1 qt. chocolate ice cream
 $\frac{1}{2}$ cup crushed peanut brittle
 $\frac{1}{2}$ cup whipping cream

Take a square cake pan or bread pan and pack in ice cream. Fold the crushed peanut brittle into the whipped cream and spread thickly over the ice cream. Sprinkle more crushed peanut brittle on top for decoration. Place in frozen food compartment for at least 2 or 3 hours. Cut into squares to serve. Serves 6.

Illustrated on preceding page

BUTTERSCOTCH SAUCE

$\frac{1}{4}$ cup white corn syrup
 $\frac{2}{3}$ cup granulated sugar
 $\frac{1}{2}$ cup firmly packed brown sugar
 $\frac{1}{4}$ cup butter or margerine
 $\frac{5}{8}$ cup boiling water
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. vanilla extract

Combine all ingredients in a saucepan and stir over a low heat until sugars are dissolved. Cook to 238° F. or until small amount of mixture will form a soft ball in cold water. Serve hot or warm over ice cream. Add nuts if desired. Serves 6.

HOT FUDGE SAUCE

1 tbsp. butter or margerine
1 sq. (1 oz.) unsweetened cooking chocolate
 $\frac{1}{3}$ cup boiling water
1 cup granulated sugar
2 tbsp. white corn syrup
 $\frac{1}{2}$ tsp. vanilla extract
 $\frac{1}{8}$ tsp. salt

Melt butter, add the chocolate and stir over very low heat until melted. Add boiling water slowly, stirring constantly and bring to a boil. Add sugar and corn syrup, stirring until dissolved; cook 5 minutes. Add vanilla and salt. Serve hot on ice cream. Serves 6.



SALADS AND SALAD DRESSINGS



From the preparation of a simple green salad, crisp, cool and tangy with the subtle flavor of French dressing to the most elaborate frozen salad—your Philco Refrigerator plays a vital part. Its vegetable crisper will keep all greens cold and crisp. The freezing unit or Frozen Food compartment is ready to turn out a frozen wonder to delight the members of your bridge club. And the main cold compartment is the best place for a well-mixed salad to chill and marinate until every tiny part is saturated with the flavor of the dressing. Don't forget the ancient adage about mixing French dressing:—"be a miser with the vinegar, a spendthrift with the oil and a madman in the mixing!"

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BRIDGE FRUIT SALAD

Prepare desired combination of Fruits.

Dissolve 1 package cherry gelatin in 1 cupful hot water, then mold $\frac{1}{4}$ inch deep in pan.

Whip whipping cream until stiff then fold into equal amount of Heinz Mayonnaise or a cooked dressing.

Arrange fruits on curly endive, then top with dressing. Cut gelatin into card shapes with cutters, then arrange over salad. (See photograph)

Illustrated on preceding page

STRAWBERRY GRAPEFRUIT SALAD

1 package strawberry gelatin
 $1\frac{1}{2}$ cups hot water
 $\frac{1}{3}$ cup grapefruit juice
1 cup quartered strawberries
1 cup grapefruit pulp
Whipped cream mayonnaise

Dissolve gelatin in hot water, add grapefruit juice and chill. When slightly thickened fold in strawberries and grapefruit. Turn into mold and place in your Philco Refrigerator until firm (about 3 hrs.). To unmold loosen edges with sharp knife, dip mold carefully into warm water for a few minutes and turn onto serving plate. Serves 6.

Illustrated above



FRENCH DRESSING

$\frac{1}{2}$ cup of oil
 $\frac{1}{4}$ cup lemon juice
2 tsps. vinegar
 $\frac{1}{4}$ tsp. onion juice

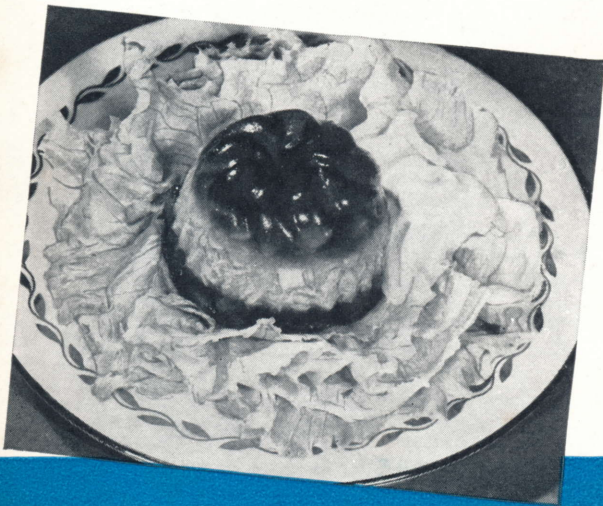
$\frac{3}{8}$ tsp. celery salt
 $\frac{1}{2}$ tsp. salt
1 tsp. paprika or
freshly ground black pepper

Combine all ingredients and beat vigorously with rotary egg beater. Toss over greens in a salad bowl until every leaf is drenched with it. Rub bowl with half a clove of garlic, first, if desired.

HORSERADISH MOLDS

Gelatin aspic, 1 package	$\frac{1}{4}$ tsp. salt
1 cup boiling water	$\frac{1}{2}$ tsp. paprika
$\frac{1}{4}$ cup mayonnaise	3 tsp. horseradish
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup whipped cream

Dissolve gelatin aspic in boiling water; add cold water and seasoning. Chill until it begins to thicken. Make design of sliced stuffed olive and pimiento in bottom of individual molds, first rinsed in cold water. Add mayonnaise and horseradish to gelatin mixture and fold in whipped cream. Pour into molds and chill until firm. Turn out on platter to use as a garnish.



CHICKEN SALAD IN ASPIC

Combine, then let stand 5 minutes
 $\frac{1}{2}$ tablespoonful plain gelatin
1 cupful Heinz Consomme

Dissolve over hot water, then cool until partially congealed.

Add 2 cupfuls very finely chopped cold cooked chicken or pork
1 cupful finely chopped celery
1 teaspoonful salt
 $\frac{1}{8}$ teaspoonful pepper

Pour over the first layer of the molded cranberry mixture.

CRANBERRY CHICKEN MOLDS

Cook just until skins pop open 2 cupfuls cranberries in 1 cupful boiling water. Force through strainer.

Combine, then let stand 5 minutes
 $1\frac{1}{8}$ tablespoonfuls plain gelatin
 $\frac{1}{4}$ cupful cold water. Add with $\frac{3}{4}$ cupful sugar to cranberries, stirring until dissolved.

Cool until jelly begins to congeal.
Add $\frac{1}{2}$ cupful finely chopped celery
 $\frac{1}{2}$ cupful finely diced apple
 $\frac{1}{4}$ cupful finely chopped pecans or almonds

Pour one-half of this mixture into individual molds to $\frac{1}{4}$ inch in thickness and chill until firm. Place over these a $\frac{1}{2}$ inch layer of Chicken Salad in Aspic (recipe above) before chicken aspic is molded.

When chicken salad is firm, pour remaining cranberry jelly into molds and continue chilling until firm. Unmold and serve on beds of watercress or lettuce and garnish with Heinz Mayonnaise. (10 molds)

Note: Salad may be molded in layers in square pans and cut into squares.

Illustrated at left

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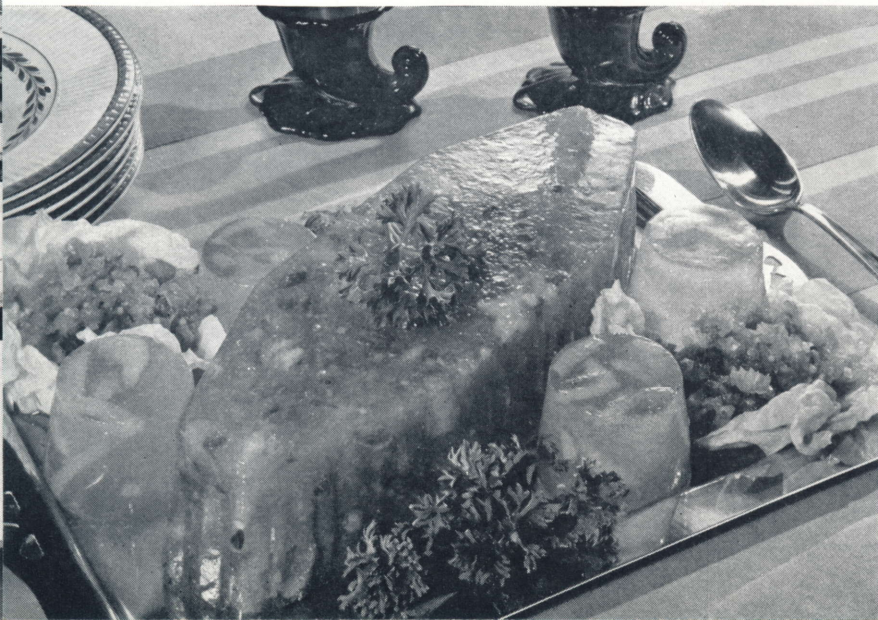


PIQUANT ORANGE JELLIES

- 1 package Royal Gelatin Dessert (lemon flavor)
- 1 cup boiling water
- 1 cup cold water
- $\frac{1}{2}$ cup orange marmalade

Dissolve Royal Quick Setting Gelatin in boiling water. Add cold water and marmalade. Chill until thick; stir and pour into small molds. Serve as a relish with roast duck or chicken. Makes 10 small molds.

Illustrated below



CRANBERRY ORANGE RELISH

- 1 package Royal Gelatin Dessert (orange flavor)
- 1 cup boiling water
- 3 tbsps. sugar
- 1 cup cold water
- $1\frac{1}{2}$ cups uncooked cranberries
- $\frac{1}{2}$ orange

Dissolve Royal Quick Setting Gelatin in boiling water; add sugar and stir until dissolved; add cold water. Put cranberries and unpeeled orange through food chopper; add to gelatin mixture and chill until it begins to thicken. Stir up and pour into mold. Chill until firm. 12 servings.

SPICED RED CHERRIES... A RELISH

- 1 package Royal Gelatin Dessert (cherry flavor)
- 1 cup boiling water
- $\frac{1}{2}$ tsp. salt
- 1 large can sour red cherries
- $\frac{1}{2}$ cup brown sugar
- 2 inches stick cinnamon
- 2 whole cloves
- $\frac{1}{8}$ teaspoon grated nutmeg

Simmer cherries slowly with sugar and spices for twenty minutes. Remove cinnamon and cloves. Meanwhile dissolve Royal Quick Setting Gelatin in boiling water; add salt and cherry mixture. Mold and chill. Serve as a relish with meat. 8 servings.

HOLIDAY EGGS IN ASPIC

2 packages of aspic gelatin
4 hard-cooked eggs
2 tbsps. mayonnaise
1 tsp. prepared mustard
1 tsp. horseradish
 $\frac{1}{4}$ tsp. salt
Few grains pepper
Few grains cayenne
2 tps. pickle relish

Prepare gelatin aspic according to directions on package; pour into loaf pan enough to cover bottom. Chill until set. Cut eggs in half lengthwise, remove yolks, mash and add remaining ingredients. Blend well. Refill egg whites; garnish with small pieces of pimiento and green pepper cut to resemble holly. Place filled egg halves about 1 inch apart in a row in chilled aspic. Carefully pour remaining aspic around them making it deep enough to cover eggs. (This aspic should be chilled but not thickened.) Place in refrigerator until firm. When ready to serve, cut between egg halves and serve on bed of watercress.
8 servings.



COLD MAIN DISHES



Cold main dishes, or entrées, are prominent on every summer menu. But many times during the year they are life-savers for busy hostesses and housewives. They can be prepared hours ahead of time and stored in your Philco Refrigerator until needed. And they are often decorative as well as delicious for buffet suppers, informal Sunday night parties and luncheons—all the year 'round.

★ COLD MAIN DISHES

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★ ROLLS AND WAFERS—SANDWICHES

★ CANAPES AND HORS-D'OEUVRES



SALMON SALAD BREAD BOX

- 1 can red salmon
- 1 tsp. plain gelatin
- 2 tbsps. lemon juice
- $\frac{3}{4}$ tsp. salt
- Dash of cayenne
- Dash of Worcestershire
- A little grated onion
- $\frac{1}{2}$ cup salad dressing
- 1 loaf white bread
- 3 or 4 stuffed olives

Drain salmon; remove skin and bones; flake into small pieces. Soften gelatin in lemon juice, dissolve over hot water; add seasonings and salad dressing; combine with salmon, mixing thoroughly.

Trim crusts from bread; cut thick slice from top. Remove the inside from loaf, leaving a box about $\frac{3}{4}$ inch thick. Fill box

with salmon mixture; replace top slice of bread, pressing gently; chill in refrigerator. Spread top and sides with Salad Dressing Mask, using spatula or knife. Garnish with sliced olives. Chill until firm; serve in slices. 6 servings.

For Salad Dressing Mask: Soften 1 tablespoon gelatin in 2 tablespoons diluted vinegar; dissolve over hot water. Add 1 cup salad dressing; season with a little cayenne and Worcestershire.

CHICKEN LOAF

- 2 tbsps. butter
- 3 tbsps. flour
- $\frac{1}{2}$ cup cream or evaporated milk
- $\frac{1}{2}$ cup chicken stock *or*
- 1 bouillon cube and $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup fine dry breadcrumbs
- 2 cups finely chopped cooked chicken
- Salt and pepper to taste
- 2 eggs, separated

Melt butter, blend in flour, add cream and chicken stock (milk and water in which bouillon cube has been dissolved). Cook until sauce boils and thickens, stirring constantly. Add breadcrumbs and let stand 5 minutes. Then combine with chicken, seasoning and beaten egg yolks. Beat egg whites until stiff and fold lightly into chicken mixture. Turn into buttered loaf pan and bake in moderate oven for about 35 minutes. Cool. Then chill until ready to serve. Serves 6 to 8.

MOLDED CRABMEAT

- 2 cups Crabmeat, flaked
- 1 cup Celery, cut fine
- 1 tsp. Salt
- $\frac{1}{2}$ tbsps. Lemon juice
- 2 tpsps. Gelatin
- 2 tbsps. Cold water
- $\frac{1}{2}$ cup Mayonnaise
- $\frac{1}{4}$ cup Chili sauce, drained
- 1 tsp. Horseradish

Flake crabmeat, remove shell; combine with celery. Add salt and lemon juice. Soak gelatin in cold water and dissolve over boiling water. Combine mayonnaise, chili sauce and horseradish. Add dissolved gelatin to mayonnaise mixture; chill until it begins to set. Fold gelatin mixture into crabmeat. Fill straight-sided timbale molds which have been rinsed in cold water; chill in refrigerator.

CORNEB BEEF LOAF

- 1 package salad gelatin
- $1\frac{3}{4}$ cups hot water
- 2 cups shredded corned beef
- 1 tsp. Worcestershire sauce
- 1 tsp. prepared mustard
- $\frac{1}{2}$ tsp. grated onion
- $\frac{1}{2}$ cup salad dressing

Dissolve gelatin in hot water; chill until partially set. Add remaining ingredients and chill in refrigerator until firm. Unmold and slice to serve. Serves 6.



LAMB ROLL-UP

1 breast of lamb, boned 1 bunch parsley
3 tsps. salt 1 tsp. celery salt

Have your butcher bone the breast of lamb and save the bones for meat broth. Lay breast on cutting board and sprinkle with half the salt. Lay parsley all over the top and roll up like a tight jelly roll. Tie or sew together like a rolled roast. Place in boiling water to cover, add rest of salt and celery salt, cover, and simmer $1\frac{1}{2}$ hours or until tender. Cool in the water. Drain and wrap in waxed paper or parchment and chill thoroughly. Slice cold. Jelly freeze (illustration in Frozen Dessert section) is a delicious companion. Serves 5 to 6.

Illustrated at left



REFRIGERATOR MEAT LOAF

Grind

$2\frac{1}{2}$ cups cold cooked veal or pork with
 $\frac{1}{2}$ cup sweet mustard pickle

Add

$\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
4 tsps. butter, melted

Blend thoroughly and pack firmly into a pan lined with waxed paper. Chill 4 to 6 hours in refrigerator.

Illustrated at left

FLUTED DEVILED EGGS

Cut hard-cooked eggs in halves lengthwise.

Remove yolks and mash with silver fork. Add equal amount of sandwich spread to yolks and mix thoroughly.

Salt, pepper. Season to taste.

Refill egg whites with mixture and top with a light dash of paprika. When cutting eggs in half, flute edges by cutting with end of paring knife in sawtooth fashion around egg cutting through to yolk.

Illustrated at left

JELLIED HAM LOAF

$1\frac{1}{2}$ tbsps. gelatin	$\frac{1}{2}$ cup diced celery
$\frac{1}{4}$ cup cold water	1 pimiento, chopped
$\frac{3}{4}$ cup boiling water	$\frac{1}{4}$ cup vinegar
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tbsp. minced onion

2 cups finely diced cooked ham
 $\frac{1}{2}$ green pepper, chopped
2 hard-cooked eggs, sliced

Soak gelatin in cold water for 5 minutes. Then dissolve in the boiling water. Add vinegar and salt, and cool. When mixture begins to gel, add remaining ingredients except eggs and mix well. Arrange egg slices on bottom and sides of a mold rinsed in cold water. Then carefully pour in ham mixture. Chill in your refrigerator until firm. Serve on a bed of shredded lettuce.

Serves 6.

★ COLD MAIN DISHES

★ ROLLS AND WAFERS—SANDWICHES

★ CANAPES AND HORS-D'OEUVRES

ROLLS AND WAFERS

APPLE BUTTER REFRIGERATOR ROLL

Whip 1 cupful ($\frac{1}{2}$ pt.) whipping cream just until it begins to hold shape, then fold in gradually $\frac{1}{3}$ cupful Heinz Pure Apple Butter.

Spread 30 vanilla wafers with whipped cream mixture, placing in piles as shown in photograph. Form roll on waxed paper or on serving dish. Then cover top and sides with remaining filling. Sprinkle with chopped nuts.

Chill in refrigerator about 3 hours. Cut into diagonal slices and serve on individual plates.

Illustrated at right



MARBLE WAFERS

Sift together twice: $3\frac{1}{2}$ cupfuls sifted cake flour, $\frac{1}{2}$ tsp. soda. Melt over hot water $1\frac{1}{2}$ oz. bitter chocolate. Melt $\frac{3}{4}$ cupful butter.

Add, in order given: 1 cupful sugar, 2 eggs, 1 tsp. vanilla. Blend thoroughly after each addition. Add the sifted dry ingredients, then 1 cupful Heinz Rice Flakes, measured then crushed. Mix thoroughly. To melted chocolate add 2 tbsps. sugar.

Divide dough into halves, then add chocolate to one-half of dough and mix well. Pack light and dark doughs alternately by heaping tablespoons in a long, narrow pan that has been lined with waxed paper, so dough is about 2 inches deep. If pan is broader than desired, pack dough lengthwise in only one-half of the width of the pan, pulling waxed paper up over sides to hold dough in position. Chill from 4 to 6 hours, or until very firm. Slice very thin and place on ungreased cooky sheet. Bake in a hot oven (425° F.) 5 minutes. Remove from sheet at once and cool. (4 doz. cookies)

Illustrated at left

SANDWICHES



These can all add much to the gaiety of life. With your Philco Refrigerator as your right-hand maid, you can plan a series of brilliant little parties for the coming season. With your Philco Refrigerator standing by, the daily chore of packing school lunches ceases to be much of a problem. Sandwiches wrapped in wax paper may be stored and kept perfectly fresh for hours. Canape fillings can be prepared ahead of time and kept ready for a happy party emergency. Hors-d'oeuvres appear their sophisticated and professional best when thoroughly chilled in the refrigerator to bring out crisp texture and subtle flavoring.



★ ROLLS AND WAFERS—SANDWICHES

★ CANAPES AND HORS-D'OEUVRES

SALAD SANDWICH ROLLS

Cut crosswise into 8-inch lengths
1 loaf sandwich bread

Remove crusts, then slice each piece lengthwise $\frac{1}{4}$ inch thick. Place between two layers of damp linen cloth for an hour so they will roll easily.

Combine

- 1 cup coarsely ground cooked pork or veal
- $\frac{1}{2}$ cup finely chopped or shredded raw carrot
- $\frac{1}{2}$ cup finely chopped celery
- 2 tbsps. Heinz India Relish
- 3 tbsps. Heinz Mayonnaise
- Salt to taste

Spread slices of bread with a generous layer of this filling.

Roll firmly, then wrap in waxed paper so roll will hold shape and stay moist. Place in refrigerator an hour or so. Unwrap, place one roll on each plate, then cut into five slices. Arrange slices at one side of salad plate and garnish with a cup of lettuce filled with carrot flowers and Heinz Ripe Mission Olives. *Illustrated on preceding page*

PARSLEY BUTTER

Cream butter until soft and smooth. Then blend in equal amount of finely chopped parsley, adding salt to taste. Chopped chives, minced or grated onion or water-cress may be used the same way.

MOCK CHICKEN PASTE

- 1 lb. boneless veal
- 1 tsp. salt
- $\frac{1}{2}$ cup chopped celery
- Mayonnaise or salad dressing

Place veal in saucepan, add salt and just cover with water. Simmer gently until very tender (about $1\frac{1}{2}$ hrs.). Drain and dice meat, then pound to paste with wooden potato masher, pound in celery at the same time. When perfectly smooth add mayonnaise.

RIBBON TEA SANDWICHES

Spread one of three slices of bread generously with parsley butter. Cover with another slice and spread this lightly with plain butter, then generously with the mock chicken paste. Butter the third slice lightly and place butter side down over the chicken paste. Wrap in wax paper and chill for 2 or 3 hours. Trim off crusts with sharp knife and slice about $\frac{1}{4}$ inch thick.

Illustrated at right



CANAPES AND HORS-D'OEUVRES



With the help of your new Philco Refrigerator many attractive and professional-looking tid-bits for your parties may be made ahead of time, put away in your Philco and served crisp, cold and perfect at the right moment.

Stuffed celery, shredded raw carrots and radishes, olives and tiny yellow or red tomatoes can be kept perfectly in the Moist-cold compartment. While canapes with a pastry or cracker base should be stored in the Dry-cold compartment so they won't become soggy, limp and unattractive. You don't need to fuss around at the last minute (or even after your guests have arrived). Your new Philco Refrigerator with all its different kinds of cold will keep every kind of canape and hors-d'oeuvre crisp and cold—just as you want them.

APPETIZER PIE

Crust

1 cup fine dry bread crumbs
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup soft butter

Mix ingredients thoroughly. Butter bottom and sides of shallow 9-inch pie tin. Press crumb mixture firmly against bottom and sides of tin. Bake in hot oven, 400° F., for 15 minutes. Cool before filling. Decorate, chill and serve in small wedges.

Illustrated on preceding page

Filling

The Appetizer Pie in the picture is filled with well-seasoned cottage cheese mixed with a little salad dressing. It is decorated with anchovy fillets, slices of stuffed olive, capers, chopped hard-cooked egg and a radish rose.

RIPE OLIVES

Take huge ripe olives and cover with olive oil to which 2 cloves of garlic has been added. Place in sealed jar and chill 2 days. Drain off

oil and serve in wooden bowl with a toothpick stuck in each olive.

STUFFED CELERY

Chill hearts of celery. Stuff with caviar and sprinkle hard-boiled eggs, riced over top. Chill again thoroughly.

Cream Roquefort cheese with cream and stuff celery hearts. Sprinkle with paprika and chill.

COTTAGE CHEESE AND NUTS

Chop very fine some green peppers, a slice of Spanish onion, a few roasted almonds. Blend with cream and mix into cottage cheese.

Chill and serve in a bowl with crispy rye wafers—letting each guest spread his own.

STUFFED CUCUMBER

Take a large cucumber, peel and slice crosswise about $\frac{3}{4}$ inch thick. Scoop out center, like a little cup, and fill with mixed celery, finely chopped shrimp and mayonnaise. Chill thoroughly.

STUFFED PICKLES

Cut large size gherkins lengthwise. Scoop out center and fill with deviled ham. Garnish with watercress or chopped parsley and chill.

OTHER CANAPE FILLINGS

Peanut butter and India Relish

Sardines minced with onions, mayonnaise and lemon

Olive butter mixed with chopped celery and chives

Minced ham, Chutney and grated cheese

Mayonnaise, anchovy paste, chili sauce, Worcestershire

Crabmeat, hard-boiled egg, capers, mayonnaise

Cream cheese, cream, celery seed,

Worcestershire
Peanut butter, bacon (crisp and shredded), chili sauce

Spread these combinations on thin crispy crackers, small rounds of toast, large crisp potato chips or thin slices of rye bread.





This is the line-up:
THE CONSERVADOR

STORAGE OF FOOD IN YOUR NEW PHILCO REFRIGERATOR

One of the unique features of the new Philco Refrigerator is its *complete* food protection facilities with six different food storage zones. This doesn't mean that you have to have a chart to tell you where to put everything. For the design is so simple and logical and efficient that you can almost automatically put the right foods in the right places.

Here you can store the foods you use most often—for quick accessibility. Behind it you can keep the foods that you want to keep "out of sight and out of mind"—away from nibblers, preserved in a constant perfect cold. For in addition to its great convenience features the Conservador acts as a "storm door,"

keeping cold air in and warm air out, maintaining a constant temperature in the cold inner compartment.

Keep snacks and tomato juice, chocolate bars and apples, milk for cooking and all the makings for sandwiches in your Conservador. It will save you food, current and money!



DRY COLD

Milk and cream, bottled drinks, jams, pickles, jellies, pastries, bacon and all packaged foods will maintain their best state in the dry cold part of your Philco Refrigerator on the shelves just below the freezing unit and the frozen-food compartment.

FROZEN FOODS

All packaged frozen fruits, meats, vegetables, poultry, sea food and ice cream from the store may be kept indefinitely in the large and roomy frozen-food compartment just beside the ice tray space. Here the temperature is truly arctic—always below freezing.





MOIST COLD

With the help of Philco's patented Cold Freshener Shelf the moist-cold compartment from the glass shelf down to and including the vegetable crisper, all left-over cooked meats and vegetables may be kept in juicy colorful perfection. They won't dry up and lose their color or flavor. Cheese keeps better here (colder and fresher than in the old-fashioned Spring House). Leafy vegetables, fruits, tomatoes and all greens that need moisture keep dewy-fresh until needed.

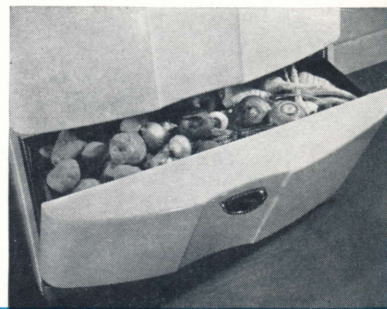
MEAT STORAGE COMPARTMENT

Immediately below the freezing unit you'll find a separate meat storage compartment, moist but much colder than the moist-cold compartment below it. Here you can keep cooked or uncooked meats, poultry or fish in temperature and moisture conditions as favorable as those in your favorite butcher shop.



VEGETABLE STORAGE BIN

A welcome extra storage place for potatoes, onions, squash and all those vegetables that will keep for weeks without refrigeration. It helps you keep all your food in orderly arrangement without taking up *extra* space.



ACKNOWLEDGMENTS

The following magazines and companies have been most helpful and cooperative in furnishing new ideas for recipes and photographs. We wish to acknowledge their assistance with gratitude.

GOOD HOUSEKEEPING
WOMAN'S HOME COMPANION
BETTER HOMES AND GARDENS
WOMAN'S DAY
GENERAL FOODS CORPORATION
H. J. HEINZ COMPANY
LUKE SWANK
STANDARD BRANDS INCORPORATED

CALIFORNIA FRUIT GROWERS EXCHANGE
ANGELES-CAMPFIRE COMPANY
IRRADIATED EVAPORATED MILK ASSOCIATION
ARMOUR & COMPANY
SPRAGUE, WARNER & COMPANY
BEST FOODS, INC.
DOLE PINEAPPLE COMPANY
JUNKET FOLKS

PHILCO'S PRESTIGE IN OTHER FIELDS

Now that you have discovered the joy and satisfaction to be found in owning and using a new Philco Refrigerator, consider some of the other Philco products — long famous for their superiority.

Philco radios and radio-phonographs spread in mounting millions throughout the country. You'll find them in every type of community. From a group of cabins in the backwoods to towering floor upon floor of executive offices—

there you will find people responding daily to the perfect fascination of a Philco radio.

And in the very near future every type of home in every type of community is going to discover the healthful pleasure to be found in the Philco-York Air Conditioners. As necessary to your family's health and comfort as your new refrigerator, as inexpensive as a radio-phonograph, millions of people are acquiring this new home comfort.

Every day in the year, Philco's prestige and leadership bring more pleasure to more people!

